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★ 6723977 THE BLUE APRON COOKBOOK: 165 Essential Recipes & Lessons for a Lifetime of Home Cooking. This technique driven volume is sure to educate and inspire a new generation of cooks. Includes step by step instructions to prepare the basics such as slow roasting, braising, and roasting; a collection of delicious recipes including Roasted Salmon, Pan-Seared Pork Chops; and Summer Soba Noodle Salad. Fully illus. in color. 390 pages. HarperCollins. 8¼x10¼. Pub. at $19.95 $16.95

★ 6845356 JERKY: The Fatted Calf’s Guide to Preserving & Cooking with Meaty Goods. By T. Boetticher & T. Miller. Approximately forty recipes teach you how to make jerky and other dry meat dishes from a variety of proteins including beef, pork, venison, and wild game. Clear step-by-step instructions show you how to butcher and season your meat, use a range of techniques, and equipment, and even cook with your homemade jerky. Well illus. in color. 122 pages. Weldon Owen. Pub. at $24.95 $16.95

★ 6614417 OFF THE OX: Cooking in the Heart, with Guts. By Chris Cosentino. The name for the organs and under-heralded parts, from tongue to trotter, is nonetheless the most delicious, flavorful, nutritious part of the animal. Cosentino proves that fact with traditional and wildly creative recipes, going nose to tail with dishes using beef, pork, lamb, and poultry. Color photos. 304 pages. Clarkson Potter. 7¼x10¼. Pub. at $34.95 $29.95

★ 6606617 INSTANT ONE-POt MEALS: Southern Recipes for the Modern-in-One Electric Pressure Cooker. By Laura Arnold. Savor 75 Southern classics, all made in your 7-in-one electric pressure cooker. With these recipes designed for your cooker, you’ll be serving Southern comfort for the whole family. Gumbo and Crawfish Etouffe; Hot Chicken Wings; Collard Greens with Bacon; Brunswick Stew; and Sweet Potato Pie in no time. Color photos. 202 pages. Countryman. Paperback. Pub. at $22.95 $16.95

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

★ 6814654 HOW TO ROAST A MEAT: A Game-Changing Guide to Building Flavor in Meat, Vegetables, and More. By the eds. at America’s Test Kitchen. An essential guide from the experts at America’s Test Kitchen and a valuable resource for every skill level, whether cooks are new to roasting or are seasoned roasters looking to up their game. These recipes cover the classics like Lemon Roast Chicken and Roast Beef Tenderloin; and offer new favorites like Chinese Barbecued Pork and Harissa-Rubbed Roast Boneless Leg of Lamb with Warm Cauliflower Salad. Color photos. 406 pages. America’s Test Kitchen. Paperback. Pub. at $26.95 $22.95

★ 6563112 FOOD PROCESSOR PERFECTION: 75 Amazing Ways to Use the Most Powerful Tool in Your Kitchen. By the eds. at America’s Test Kitchen. This collection of over 120 recipes lets you harness the many powers of the food processor, revealing the true breadth of what this multipurpose appliance can do. Make perfected versions of classics; discover approaches on a completely new scale; and reinvigorate everyday, uninteresting dishes by imagining new things you can do with your processor and baking, and much more. Well illus. in color. 182 pages. America’s Test Kitchen. Paperback. Pub. at $19.95 $14.95

★ 6865350 WHAT GOOD COOKS KNOW. By the eds. at America’s Test Kitchen. Twenty years of Test Kitchen expertise in one essential volume! One of our nation’s foremost culinary institutions has written the book on how to master your kitchen. Logically organized, this will be the ultimate one-stop resource for both shopping and cooking. Well illus. in color. 350 pages. America’s Test Kitchen. 8x½x10¼. Pub. at $35.00 $29.95

★ 6856624 COOK IT IN CAST IRON: Kitchen-Tested Recipes for the One Pan That Does It All. By the eds. at America’s Test Kitchen. Our favorite obsessive compulsives from America’s Test Kitchen have done it again, this time experimenting with and evaluating the “one pan that does it all,” the cast iron skillet. They enumerate the many benefits of cast iron, and reveal how to clean, season, and maintain it. And, of course, they’ve cooked everything conceivable in it, and show you the best way to do the same. Color photos. 294 pages. America’s Test Kitchen. Paperback. Pub. at $26.95 $17.95

★ 6856018 COOK’ S ILLUSTRATED HACKS: How Clever Cooks Get Things Done. By the eds. at America’s Test Kitchen. A kitchen hack is a solution that’s unusual, easier, and better way of performing a task that often saves money and time or improves the quality of the outcome. You’ll learn how to outsmart tricky tasks and face tricky kitchen challenges with innovative and clever ideas. Fully illus. in color. 358 pages. America’s Test Kitchen. Paperback. Pub. at $19.95 $14.95

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★ 681445X THE WILDCRAFTING BREWER: Creating Unique Drinks and Boozy Concoctions from Nature’s Ingredients. By Pascal Bauder. Fermentation fans and home-brewers will discover a galaxy of wild and cultivated plants, fruits, berries, and other natural materials traditionally used to make a wide spectrum of creative fermented drinks along with recipes in this fascinating guide. Color photos. 290 pages. Chelsea Green. Paperback. Pub. at $29.95 $24.95

★ 6897061 PREP-AHEAD BREAKFASTS & LUNCHES. By Aleya Milham. Simple do-ahead techniques help you save even the busiest weekday mornings. Batch cooking and ingredient prep is the key to making your break and lunch options a no brainer. Find meals your family will enjoy like, Strawberry Baked Oatmeal, Bourbon Beef and Quinoa Bowl, and Chicken Marsala Pockets. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95

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★5884780 MUG MEALS: More Than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes. By Leslie Hildreth. Back in your kitchen, you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, dinner, and dessert. Try Scratch Mud Meatballs, Tamale Pie, Chicken Chilaquiles, and Peanut Butter S’Mores. Well illus. in color. 184 pages. St. Martin’s. Paperback. Pub. at $22.99 $17.95

★5765124 DEHYDRATING FOOD: A Beginner’s Guide. By Jay & Shirley Bills. With over 150 recipes ranging from breads and desserts to soups and pies to cereals and entrees, this guide is a great way for families to have fun and save money. If you dry yourself, you’ll be able to make: Carrot Pudding, Beet Jerky, Raw Apple Cake, Irish Stew, Spoon Bread, Fruit Leather, and more. Color photos. 177 pages. Skyhorse. Paperback. Pub. at $12.95 $2.95

★5768291 TOASTER OVEN COOKBOOK. REVISED EDITION: Nitty Gritty. By D. Dennis & J. Foran. For the first time, here is a cookbook just for the toaster oven—the appliance that toasts, bakes, and broils. Each recipe in this collection is fun to prepare and delicious to eat. Try Stuffed Popovers with Magee Rolls-Ups, Chicken and Broccoli Casserole, and more. Well illus. in color. 96 pages. Taylor Trade. Paperback. Pub. at $9.95 ★SOLD OUT

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

★4578058 HOG: Perfect Pork Recipes from the Snout to the Squeeze. By Richard H. Turner. Get the most out of the pig with the expertise of a master. The meat that keeps on giving takes center stage in this compendium of all things swine, with unforgettable dishes like Whole Roast Suckling Pig; BBQ Sausage Meatloaf; Lardy Cornbread with Honey Butter; or Peppered Bacon Ribs with Maple Mustard Glaze. 352 pages. Mitchell Beazley. Import. Pub. at $34.99 $14.95

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


★5773881 THE SALVAGE CHEF COOKBOOK. By Michael Love. How much food do you throw away every day? Chef Love demonstrates how to both increase food shelf life and make wisdom of the treasure in your kitchen—the fronds from your carrots, leaves from your cauliflower, bones from Sunday’s roast. Learn how to make chicken stock, battered halibut, veggie burgers, chili, and more. Printed with food-grade inks, the book is finally readable by the people for whom it is intended. 252 pages. Galette with Goat Cheese and more! Illus. in color. 226 pages. Regan Arts. Pub. at $24.95 $14.95

★6579426 EAT IT UP! 150 Recipes to Use Every Bit and Enjoy Every Bite of the Food You Buy. By Sherri Brooks Vinton. Don’t toss those leftovers or pitch your best greens. Vinton helps you make the most out of the food you bring home. These 150 delicious recipes make the most out of every bit of your produce. Whiskey Apple Core Caramel; Carrot Top Hazelnut Pesto; Pear and Ginger Ice Cream. 134 pages. New Society. Paperback Import. Pub. at $25.95 $21.95

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★6805558 THE BIG BOOK OF PRESERVING THE HARVEST, REVISED EDITION. By Carol W. Costenbader. Everything you need to know to stock your pantry with fruits, vegetables, vinegars, pickles, chutneys, and seasonings. 348 pages. Berkley. Paperback. Pub. at $18.95 $12.95

★660854X MODERN SUGAR FLOWERS: Contemporary Cake Decorating with Elegant Gumpaste Flowers. By Jacqueline Butler. Reveals in over 600 exquisite photographs how to create 188 brand new sugar flowers, in six stages of bloom, as well as buds and leaves, using a fresh modern color palette to decorate your special occasion cakes. Includes step-by-step instructions, equipment and ingredient recommendations; and common-sense information that will make 328 pages. Ametsa’s Test Kitchen, 8½ x 11¾. Paperback. Pub. at $29.95 $21.95


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★5809388 CHEESE REGISTRATION: Everything you need to know to legally make cheese at home. By Sandor E. Katz. This revised edition of Katz’s 2006 guide is your complete resource. 298 pages. Chelsea Green. Paperback. Pub. at $35.00 $21.95

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5937555 FAST FAVORITES UNDER PRESSURE. By Meredith Laurence. Over 100 recipes perfected for the four-quart pressure cooker. Delicious meals for two to six, or easily doubled to feed a crowd. Get comfortable with cooking with recipes like Dijon and Thyme Meatloaf with Caramelized Onions, Chicken and Lemon-Chive Dumplings, and Quick and Easy Creme Brulee. Well illus. in color. 208 pages. $19.95. Pap. bound. $11.95

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5993334 THE FARMER’S MARKET GUIDE: With Identification Guide and Recipes. By Jennifer Loustau. Filled with lots of traditional, time-tested, and delicious recipes for everything from corn and Brussels sprouts to tomatoes and nutmeg, this guide is easy to take along with you to see at a glance the most common ways for preparing them. Color photos. 208 pages. $9.95. Schiffer. Spiralbound. Pub. at $24.95

6599161 MY ZERO-WASTE KITCHEN. By Ruth O’Rourke-Jones. Become a zero-waste expert using these simple ideas to store and serve food, plan, and eat waste free. Give 3 zero-waste twists to 10 classic recipes—pump up pesto with carrot tops, or bake a cake with banana peels. 72 pages. Dorling Kindersley. Pub. at $9.99

Recipe Collections

5733611 BETTY CROCKER’S GOOD AND EASY COOK BOOK: The 1954 American Classic. A classic collection of quick and easy recipes with simple instructions for breakfast, lunch, dinner and snacks. Delightful vintage color illustrations add a certain charm to each recipe. Enjoy hundreds of taste-tempting recipes that include Yankee Beans and Hash, Hamburger Pie, Angel Food Cake and more. 256 pages. $8.95

1872028 FANNIE FARMER 1896 COOK BOOK: The Boston Cooking-School. This collection contains an incredible offering of 1,380 of Fanny Farmer’s recipes, from how to boil an egg to how to make the perfect hamburger pie, angel food cake and more. Well illus. in color. 567 pages. $12.99.

6802168 THE ORIGINAL WHITE HOUSE COOK BOOK, 1887 EDITION. By F.L. Gillette & H. Ziemann. Initially published in 1887, this is a cooking compendium penned by F.L. Gillette, who dedicated her life to cooking and housekeeping, but many have never actually visited the White House and Hugo Ziemann, a White House steward. The collection includes more than five hundred recipes for soups, meats, vegetables, and more. It also features hundreds of tips and tricks. Illus. 562 pages. Skyhorse. Pap. bound. $12.95

5751284 FROM GRANDMA’S KITCHEN: More than 100 Years of Heirloom Cooking and Baking Recipes. By Marilyn & Sheila Brass. Bring together more than 200 treasured recipes passed down through generations and hundreds of period advertisements. Includes step instructions on baked goods, all presented with clear, detailed step instructions. Fully illus. in color. 240 pages. $7.95

5759157 COUNTRY COOKING FROM A REDNECK KITCHEN. By Francine Bysson & A. Volkwin. A collection of 125 dishes to grace the Southern table. Chicken dinners, savory pies, Sunday suppers to serve the preacher, make and take casserole, dips and other redneck whatnots, backyard barbecue favorites and three chapters on baked goods, all presented with clear, detailed step instructions. Fully illus. in color. 240 pages. $4.95

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

220 pages. $15.95. Skyhorse. Pap. bound. $6.95

6877516 DEPRESSION ERA RECIPES. By Patricia R. Wagner. An entertaining collection of over 450 recipes from the Depression Era, along with some period advertisements. Includes back to basics recipes with common ingredients, household hints, weights and measures, and a brief description of positive aspects of life during the 30s. Illus. 166 pages. Adventure Publications. Pap. bound. $9.95. $7.95

756150 BETTY CROCKER Ultimate 1,019 Quick Cookbook. If you find convenience, versatility, and great taste of food made with Bisquick, you’ll love this delightful edition cookbook. It’s jam-packed with 323 recipes for all new dishes, plus favorite classics and a brand new chapter on Bisquick. Try Fajita Chicken Casserole, Cheeseburger Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pap. bound. $19.99. $10.95

6590015 THE GREAT LITTLE PUMPKIN COOKBOOK. By Michael Kronid. No matter whether it comes from your garden, a farm stand, or even a can, whether it’s cut out to be a fearsome porch ornament, an ingredient in exotic stew, or plain old pie, you’ll love this collection of recipes from around the world. 108 pages. Celestial Arts. Pap. bound. $6.95

6593488 TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with cold rolls and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 scrumptious reasons to have the gang over. Recipes include Italian Festival Sausage and Swiss Cheese and Apple Frittata (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight. These and more than 100 other recipes are presented. Color photos.

6841886 THE SOUTHERN PANTRY COOKBOOK. By Jennifer Chandler. Incorporates comprehensive pantry checklists with simple instructions, useful ideas, and fun facts. These are the recipes that will have you cooking with confidence and serving delicious meals your family will request again and again. This collection includes Spicy Sausage Balls, Showstopper Salmon, and Mississippi Mud Brownies. Well illus. in color. 256 pages. Thomas Nelson. Pap. bound. $26.99. $19.99

5895626 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out. By H. Southworth & G. Matza. Cast iron cookware, a proven hero, never goes out of style and cannot be destroyed. Here are more than 100 recipes that include Italian Festival Sausage and Peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or outdoors on a grill or campfire. Well illus. in color. 266 pages. Good Books. Pap. bound. $19.95. $9.95

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- **6845207** THEEVERYTHING EASY ITALIAN COOKBOOK. By Dawn Almornari. From bruschetta to veal scallopini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Illus. 304 pages. Adams Media. Paperbound. Pap. at $24.95 **$6.95**

- **6864120** COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect fettuccine mignon with a side of truffle-baked potatoes or a small batch of oatmeal cookies spiked with rum, this is the guide for you. Recipes include Pimiento Grilled Cheese with Fried Pickles and Easiest Chicken Pot Pie. Each has been designed to feed one or two people, but can be doubled or even tripled for groups. Color photos. 216 pages. Countryman. Pap. at $24.95 **$6.95**

- **6863039** COOKING WITH BOOZE. By George Harvey Bone. The author demonstrates that wine, beer, and spirits can be incorporated into recipes for every meal of the day with incredibly delicious results. From beer batter battered chicken wings braised in wine, from champagne oysters to the perfect penne a la vodka, Bone presents a delicious collection of easy-to-follow recipes. 146 pages. Skyhorse. Pap. at $14.99 **$6.95**

- **6864420** MARY ENGELBREIT'S QUEEN OF THE KITCHEN COOKBOOK. An invaluable resource, Engelbreit's work is liberally illustrated with her endearing art and features more than 100 simple yet sophisticated recipes. Everything from appetizers to desserts, the recipes include Mediterranean Chicken; Lamb with Roasted Vegetables; Orange & Honey glazed Carrots, and Cranberry-Tangerine Cheesecake. 144 pages. Andrews McMeel. Pap. at $15.00 **$4.95**

- **6868047** SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort food is one of the best things about childhood in edible form—soothing soups, savory casseroles, homemade pies, and creamy puddings. The recipes here are both comforting and contemporary, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pap. at $15.00 **$4.95**

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- **4613791** THE SWEET POTATO LOVER’S COOKBOOK. By Lennie North Ilmberg. With more than 100 ways to enjoy one of the world’s healthiest foods, this comprehensive compendium showcases the sweet potato in an astonishing range of recipes, including drinks, breakfasts, and desserts. How about Hot Sweet Cinnamon Drink, or Spiced Breakfast Chips for your little one? Illus. 224 pages. Cumberland House. Paperbound. Pap. at $14.99 **$5.95**

- **6892205** TOTS! 50 Tot-ally Awesome Recipes from Totschos to Sweet Potato-o-l-O Pie. By Dan Whalen. This quirky collection includes more than 50 recipes for making fun, delicious and even healthy tots, complete with tots to Chessburger Tot Sliders, Tots Benedict to Apple Tot Crisp. Every recipe uses frozen store bought tots but directions for making tots from scratch are included. Well illus. in color. 156 pages. Workman. Paperbound. Pap. at $12.95 **$9.95**


- **6763804** IN THE KITCHEN WITH GRANDMA: Homestyle Italian Recipes. By Inez Ferrari. Filled with scrumptious easy to follow recipes from mouth-watering Buttermilk Biscuits to decadent Lady Fingers Mousse Cake. Includes quickly prepared dishes for drop-in guests or special occasions. Classic recipes you’ll turn to again and again. 146 pages. Sixth&Spring. Paperbound. Pap. at $14.95 **$4.95**

- **6601677** 300 BEST RICE COOKER RECIPES. By Katie Chin. Allowing you to make tasty one-dish meals, the rice cooker is one of the most versatile and useful tools in a modern cook’s kitchen. Inspired by flavors from around the world, this collection includes recipes with honey, cinnamon, citrus, and more. Color photos. 384 pages. Robert Rose. Pap. at $24.95 **$6.95**

- **6777763** THE OLD FARMHOUSE KITCHEN: Recipes and Old-Time Nostalgia. By Frances A. Gillette. Tried and true comfort food recipes from the farmhouse kitchen that will help you produce irresistible creations. Features over a hundred of easy to follow recipes include Chicken and Dumplings; Swedish Pancakes; Pecan Pie; Potato Soup, and Blueberry Pie. Filled with anecdotes, this cookbook is as collectible as it is useful. Fully illus. in color. 196 pages. Frances A. Gillette. Pap. at $19.95 **$14.95**

- **6714418** 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoppes. From award-winning peppers to New Mexico and Hatch chiles, bring a little taste of the southwest to your table. Recipes include Savory Chipotle Chile Cheese; Chocolate, Mayan-Spiced Grilled Chops; and Green Chile Apple Crostata. 128 pages. Gibbs Smith. Spiralbound. Pap. at $9.99 **$3.95**

- **5967252** I LOVE MEATBALLS. By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection includes more than 50 recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Soup or Holy Cow! Meatballs. Well illus. in color. 164 pages. Workman Paperbound. Pap. at $17.95 **$9.99**

- **4555600** MY FIRST BAKING BOOK: 50 Recipes for Kids to Make and Eat! By Becky Johnson. Small children love to help in the kitchen and baking together is a great way to share some fun meals with the little ones. Includes delicious recipes, like Lemon Sand Castles, Rocky Road Bars, and Cheesy Feet that young chefs will love baking and everyone will enjoy eating. Fully illus. in color. 128 pages. Hamlyn. Pap. at $9.99 **$3.95**
Recipe Collections

753520X THE AMISH COOK’S FAMILY FAVORITE RECIPES. By Lovina Eicher with K. Williams. Centered on the family table, this collection offers more than 100 old-fashioned recipes and plenty of Amish lore, wisdom, and cooking tips. Mouthwatering Amish recipes include Barbecued Venison Meatballs, Blueberry Tarts with Mashed Potatoes, and Delicious Peanut Butter Swirl Bars. Well illus. in color. 400 pages. Rodale. 8x10. Pub. at $31.95

$9.95

4608364 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home. If you simply think beyond the link, you’ll find more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian sausage. Color photos. 164 pages. Ten Speed. Paperback. Pub. at $23.00

$3.95

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

$19.99

2698560 LIZZIE’S AMISH COOKBOOK: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 219 pages. Good Books. Spiralbound. Pub. at $19.95

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6793150 STIR MY SOUL: Recipes to Nourish and Inspire. By Roxy Kelley. More than 100 easy to prepare recipes range from a rustic vegetable breakfast bake and chunky chicken salad sandwiches to sweet and sour pork chops, and white cheddar potato pancakes. These recipes are presented along with definitions of cooking terms and how the words translate to life experiences. Well illus. 156 pages. Andrews McMeel. 8¼x10¾. Pub. at $29.99

6759181 THE HOMEMADE KITCHEN: Recipes for Cooking with Pleasure. By Alana Chernil. Recipes fit for every occasion including Chorizo Cheddar Grits with Sausage and Bran Braided Lamb Shanks; Cinnamon Swirl Bread and Baked Apples with Maple Ice Cream. Fully illus. in color. 320 pages. Clarkson Potter. Paperbound. Pub. at $24.99

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6743064 MINI-WAFFLE COOKBOOK. By Lynda Batley. Classic, universal, and who doesn’t like waffles? This little volume offers Waffles 101, and a slew of tasty recipes like Bacon, Lettuce, Tomato, and Avocado Waffle Sandwiches; Egg McMuffine; and Chocolate-Dipped Waffle Pops. 52 pages. McMeel. Paperbound. Pub. at $9.99

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5954576 MY LIFE ON A PLATE: Recipes from Around the World. By Kelsi. Kelsi tells her personal story through the food she creates recipes she loves to cook for friends, family and the people she works with. Food lovers looking for a new kind of food fusion experience will love this book. It features dishes of all the classics plus inspired gourmet versions of burgers and their chic little cousins, sliders, at home. Find your new favorite burger among recipes for Spiced Vegan Burgers, Mini Hamburgers; Dinner Cheesburger; and Pork & Apple Sliders. Includes recipes for classic sides. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95

6643205 MEN’S PIE MANUAL: The Complete Guide to Making and Baking the Perfect Pie. By Andrew Webb. Tells you everything you need to know about making and baking proper pies. Webb covers tools and equipment, perfect pastry, and fantastic fillings such as Beef, Chicken, and Pecan Pie. Color photos. Fully illus. in color. 188 pages. Haynes. 8¼x11. Pub. at $34.95

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6592511 COOK YOUR BUTT OFF! Lose Up to 10 Pounds in 10 Days with 10 All You Can Eat Foods. By Rocco DiSpinto. Complete with shopping lists, meal plans, and recipes designed for one, this 14-day program helps you lose weight fast thanks to DiSpinto’s five fat-burning foods that are: lactose-free, gluten-free, free of refined sugars, and high in probiotics and probiotics. Includes 75 all-new easy to make recipes like Sausage and Egg Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Grand Central. Pub. at $24.95 $7.95

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★ 595105X GOOSEBERRY PATCH 5-INGREDIENT FAMILY FAVORITES. Ed. by Adrienne Davis. Over 200 recipes from the best home cooks around, all made with five ingredients or less. Try Italian Meatloaves, Chicken Spaghetti Pie, Smoky Hobo Dinner, and Chocolate Chip Cheesequake Squares. The complete family cookbook. Gooseberry Patch. Paperback. Pub at $16.95.

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

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INDIAN INSTANT POT COOKBOOK: Traditional Indian Dishes Made Easy & Fast. By Urvashi Pitre. By pairing your Instant Pot with simplified versions of popular and classic Indian recipes you can enjoy restaurant favorite dishes at home any night of the week. Over 50 authentic dishes include Aloo Gobi; Butter Chicken; Chicken Tikka Masala; Beef Curry; and much more. Includes Instant Pot FAQs. Color photos. 162 pages. Rockridge. Paperback. Pub. at $12.99.

6732674

$9.95

DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of Taste of Home. Showcasing over 150 recipes that are easy to make, with simple steps and techniques. The formula is simple: pair healthy prepared foods, fresh produce, and bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Roasted and Cheddar Mash Potatoes. Well illus. in color. 288 pages. Oxmoor. Paperback. Pub. at $29.95.

6856597

$6.95

SIMPLE WEEKNIGHT FAVORITES. By the eds. of America’s Test Kitchen. Features more than 200 easy to make recipes that guarantee impressive results from a minimum of effort. Recipes include Quick Sausage Ragù with Gemelli; Chili-Glazed Salmon with Bok Choy; Steak and Zucchini Tostadas, and Prosciutto-Wrapped Chicken. Color photos. 344 pages. American Test Kitchen. Paperback. Pub. at $26.95.

685785X

$6.95

THE COMPLETE MAKE-AHEAD COOKBOOK. By the eds. of America’s Test Kitchen. You’ll find everything from family-friendly one-dish suppers to company-worthy appetizers and desserts. Eliminate the guesswork of cooking in advance with the 500 recipes included that spell out all the make-ahead options. Fully illus., over 400 pages. American Test Kitchen. Paperback. Pub. at $29.95.

674740X

$6.95


6805847

$9.95

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

6823416

$9.95

Quick & Easy Cooking


575286 PRISON RAMEN: Recipes and Stories from Behind Bars. By C. Collins Jr & G. Alvarez. Filled with cooking tips from anonymous inmates as well as names you’ll recognize— from guitarist Slash to actor Shia LaBeouf—this is an original collection of Ramen hacks devised behind bars. Hit Man Burrito, Sloppy Ramen Joe, Onion Tortilla Ramen Soup, Shawshank Spread and more. 154 pages. Workman. Paperback. Pub. at $12.95 $6.95

5939038 COOKING FOR ONE OR TWO. By Jo Forrest et al. Revitalize your enthusiasm for cooking with fuss-free, quick and simple recipes, each tailored for dining solo or as a duo. Over 100 kitchen-tested favorites keep shopping, preparation, washing-up and leftovers to a minimum, like Chicken Fajitas, Tarragon Chicken, or Pork with Creamy Garlic Mustard Sauce. Color photos. 256 pages. Reader’s Digest. 8x10. Import. Paperback. Pub. at $9.95 $5.95

6654763 EAT WHAT YOU LOVE QUICK & EASY. By Marlene Koch. Includes amazing “Dare to Compare” restaurant makeovers, satingy portions, and gluten-free and all-natural sugar substitute options, along with over 180 all-new recipes. Just a few recipes you will find include Pumpkin Pie French Toast; 15 Minute Coconut Cream Candy Bar Pie; Cheesy Bacon Chicken with Honey Mustard Drizzle; and more. Well illus. in color. 334 pages. Running Press. Pub. at $19.99 $13.95

5938066 SOUTHERN LIVING WHAT’S FOR SUPPER 5 INGREDIENT WEEKNIGHT MEALS. By Vanessa McNeil Rocchio. Make mealtime magic with a bounty of from-scratch goodness—in 30 minutes or less! Featuring lots of weeknight meals and no-cook wonders, these are dishes sure to satisfy again and again. Try Phillips Cheesecake Frizz, Bacon, and Cheddar Belgian Waffles; or Mediterranean Roasted Potato Salad. Color photos. 256 pages. Oxmoor. Paperback. Pub. at $19.95 $5.95

★ 6728339 ★ 175 BEST INSTANT POT RECIPES: For Your Programmable Electric Pressure Cooker. By Marilyn Haugen. Fast and easy, this electric pressure cooker cookbook delivers Fast and easy, this electric pressure cooker cookbook deliversefeller’s simple and satisfying dishes. Recipes include: Thai Coconut Chicken Soup; Chickpea, Kale and Sprout Salad; and Bananas Foster Flan. 16 page color photos. 224 pages. Robert Rose. Paperback Import. Pub. at $19.95 $15.95

★ 6757778 ★ THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using whole food ingredients, proving that you can really cook healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and shopping spreads to make stocking your freezer easier. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes, 200 pages. Foster Flan. 16 page color photos. 224 pages. Robert Rose. Paperback Import. Pub. at $19.95 $15.95

5850533 THE PRESSURE COOKER COOKBOOK. Homemade Meals in Minutes. By for Hitch. Contains over 40 recipes, including such delights as creamy risotto, hearty pot roasts, and creamy buffalo chicken. Includes tips for making your pressure cooker, along with tips. Impress your family and guests with these creative recipes and enjoy the time you save. Try Moroccan Lamb Stew with Raisins and Almonds; Wild Rice with Mushrooms and Peas; or Ratatouille. Color photos. 232 pages. Wallow! Paperback. Pub. at $24.95 $13.95

★ 6875672 ★ COMFORTABLE UNDER PRESSURE. By Meredith Laurence. Offers easy to read instructions for pressure-cooking and provides a wide variety of recipes for the pressure cooker, along with tips. Impress your family and guests with these creative recipes and enjoy the time you save. Try Moroccan Lamb Stew with Raisins and Almonds; Wild Rice with Mushrooms and Peas; or Ratatouille. Color photos. 232 pages. Wallow! Paperback. Pub. at $24.95 $13.95

★ 4847623 ★ MUG CAKES: Sweet & Savory Recipes. By Cinzia Trenchi. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm! Presented here are 60 tempting original recipes that blend creativity, simple preparation, and flavors like Peanut and Chocolate; Dark Chocolate with Banana & Chili; Spicy Shrimp with Habanero, and more. Color photos. 143 pages. Reader’s Digest. 8x10. Import. Paperback. Pub. at $9.95 $5.95

★ 5808650 ★ JUST ONE POT. By Lindsey Banham. Offers delicious, easy meals that can be prepared and enjoyed without leaving a mountain of dirty dishes. Whether you want a quick after-work dinner or a relaxed meal for friends, these recipes have you covered. Try Mexican Chocolate Smoothie; Beef and Shrimp Gumbo; or Chicken & Shrimp Gumbo. 192 pages. Cassell. Paperback Import. Pub. at $14.99 $5.95

Outdoor Cooking & Grillling

3560538 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowinski. Dutch Ovens are at the heart of the backcountry cooking experience, providing the telling, flavors that are great for camping and home-cooking alike. Recipes include: Beef and Bean Cornmeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Pork Chop with Onions and Mushroom Gravy. Well illus. in color. 164 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

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

8857892 MASTER OF THE GRILL. By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this book delivers full-heat recipes for meats, vegetables, pizza, and more. Learn to make Cowboy Steaks; Alabama BBQ Chicken; and Kansas City Sticky Ribs. Includes 692 pages and 800 color photos. Chronicle. Paperback. Pub. at $29.95 $7.95

4580396 TASTE OF HOME BACKYARD BARBECUES. Ed. by Catherine Cassidy. It’s time to heat up the grill and celebrate the season with a quick-to-prepare recipe collection inspired by America’s favorite meats. Try Honey Grilled T-Bones; colorful side dishes like Corn Relish; refreshing salads like Baja Bean Salad; and frosty treats like Creamy Mudslide Parfaits. Fully illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $19.95 $1.95

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Outdoor Cooking & Grilling

**6785545 THE COMPLETE ELECTRIC SMOKER COOKBOOK.** By Bill West. Now, mastering the art of electric smoking is easier than ever. Filled with the A to Z of smoking, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include Chipotle Wings; Smoke-Drawn Carcass on Hickory Smoked Pork Loin and much more. Illus. in color. 187 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95


**6732208 FIRE PIT COOKING.** By Vanessa Bante. Shows many new ways to make and enjoy new and old favorite dishes with fun utensils for the outdoors like pie irons, sweet sticks and metal forks and foil. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallop and pages. Rockridge. Paperbound. Pub. at $19.95 $14.95

**6786644 THE CAMP DUTCH OVEN COOKBOOK.** By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Bread Cake; Slow Cooked Beef Stew; Dutch Oven Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Andrews. Paperbound. Pub. at $16.95 $11.95

**6877654 MASON JAR LUNCHES: 50 Pretty, Portable Packed Lunches.** By Jessica Harlan. Discover the coolest way to pack a healthy, on the go meal. This collection of recipes will show you how to combine fresh produce with Rumbled-in-the-Fat meals packed in adorable jars, including: lasagna in a jar; poke parfaits; and many more. Well illus. in color. 128 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

**5849446 THE BIG GREEN EGG BOOK.** Ed. by D. Riches & S. Driffield. The kalthooker known as the Big Green Egg is taking the culinary world by storm, and this cookbook is your guide to discovering its myriad pleasures. Fifty-five recipes feature flavors by top international chefs, making for a glorious showcase of the cooker’s incredible versatility. Color photos. 208 pages. Andrews McMeel. 8x11%. Pub. at $30.00 $11.95

**6596754 SMOKIN’ HOT IN THE SOUTH: New Grilling Recipes from the Winningest Woman of Barbecue.** By Melissa Cookston. Everything you need to be successful grilling at home: tools, techniques, and ingredients. Explore how to cook over fire in all its forms with Melissa Cookston’s “winningest woman in barbecue.” Includes 85 Southern inspired recipes like Southern Meat Pies, Smoked Pit Ham with Blackberry Bourbon Glaze, and Smoked Chicken Bacon Tombs. Well illus. in color. 180 pages. Andrews McMeel. Pub. at $22.99 $7.95

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

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

**4419905 CABIN COOKING: Delicious Easy-to-Fix Recipes for Campfire, Cabin, or Trail.** By Kate Flisbud. Offers 140 delicious, easy to prepare recipes perfect for any camping trip or outdoor cooking adventure. In addition to main dishes such as Beer Battered Perch and Rainy Day Spaghetti, you’ll also discover how to make Border-Style Scrambled Eggs, Skillet Bread, Outback Hashbrowns, Wild Blueberry Cobbler, and Wild Mint Iced Tea. Color photos. 128 pages. Skyhorse. 6x10%. Pub. at $19.95 $9.50

**6571786 GRILL BIBLE 100+ Recipes & Techniques for Mastering the Flame.** By Lex Taylor. Follow Taylor’s expert advice on butcher’s cuts, fuel and fire, and along with his techniques for mastering temperature and doneness, you’ll get outrageous results every time you fire up the grill. Flavorful recipes include Belgian Classic Burger; Blade Steak with Chile de Arbol Salsa; and Candied Chicken Pops. Well illus., in color. 208 pages. Andrews. Paperbound. Pub. at $24.95 $11.95

**6729347 WINTER GRILLING.** By Tom Heinzie. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers advice on cooking in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin, and Chocolate Nut Cupcakes with Appenzeller Apple. Color photos. 160 pages. Whitecap. 8x11%. PRICE CUT to $9.95

**6392970 SMOKE IT LIKE A PITMASTER: A Bone-by-Bone Guide to Choosing, Buying, and Handling Ribs.** By Lex Taylor. Follow Taylor’s expert advice on butcher’s cuts, fuel and fire, and along with his techniques for mastering temperature and doneness, you’ll get outrageous results every time you fire up the grill. Flavorful recipes include Belgion Classic Burger; Blade Steak with Chile de Arbol Salsa; and Candied Chicken Pops. Well illus., in color. 208 pages. Andrews. Paperbound. Pub. at $24.95 $11.95

**680806X FAMILY CAMPING COOKBOOK.** By Tiff & Jim Easton. Packed with 85 family friendly feasts that all work on a camping stove, potable barbecue or open fire. Includes easy to prepare recipes perfect for any camping, outdoor cooking arsenal. Well illus. in color. 128 pages. Workman. Paperbound. Pub. at $16.99 $13.95

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

**6853412 HEALTHY PASTA.** By J. Bastianich & T. Manuli. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy and balanced lifestyle, even if you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Orions, and Spinach; all under 500 calories.

Well illus. in color. 188 pages. Random. Import. Pub. at $22.99 $9.50

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**PASTAS**

659879X SAUCES & SHAPES: Pasta the Italian Way. By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these delicious recipes for sauces and soups. You'll find traditional versions of such favorites as carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on rice, risottos, shrimps, eggplant, mushrooms, and more. Drawings & color photos. 400 pages. Norton. 8½x10¼. Pub. at $35.00 $6.95

★★ 6791603 HOMEMADE PASTA MADE SIMPLE: A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night. By Manuela Zangara. Whether you have modelos in pasta making from scratch before or have always been a little intimidated to try, this is your complete guide to creating the pasta you love any night of the week and having fun while doing it. Includes a Charred Pumpkin Raviolini Quadrali and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95


5982444 BETTY CROCKER THE BIG BOOK OF PASTA, Ed. by Anne Ficklen. Information on mix and match recipes, non-wheat pastas and both fresh and dried pastas will help you find perfect noodle and sauce combinations for every night of the week. With inspiring dishes like oven-baked Moroccan Spinach Lasagna, simmering one-pot soups and instructions for making your own fresh pasta, this guide has everything you want. Well illus. in color. 336 pages. HMH. Paperbound. Pub. at $19.99 $9.95

★★★★ 6857688 THE COMPLETE VEGETARIAN COOKBOOK. By the eds. at America’s Test Kitchen. Introduces you to a world of interesting textures and fresh flavors that make cooking vegan accessible to all. Take a new look at comfort foods with a surprisingly rich and creamy lasagna or a hearty burger with all the fixings. Try chocolate chip cookies or dark chocolate cupcakes. They’re dishes everyone will get excited about. Well illus. in color. 328 pages. America’s Test Kitchen. Paperbound. Pub. at $29.95 $19.95

★★★ 6840736 VEGETARIAN SUSHI SECRETS. By Marisa Baggett. Now vegetarians can fully enjoy sushi. The author starts by giving surfing techniques for making perfect sushi rolls and vegetables. She then provides tips on which vegetables work best with sushi rice and how to create your own original combinations, along with a range of creative side dishes to accompany them. Well illus. in color. 128 pages. Tuttle. 8½x10. Paperbound. Pub. at $29.95 $9.95


6704379 THE NUT BUTTER COOKBOOK: 100 Delicious Vegan Recipes Made Better with Nut Butter. By Robin Robertson. Filled with more than 100 luscious vegan recipes enhanced with the protein, richness, and nutrition of nut butters made from cashews, almonds, peanuts, chestnuts, macadamias, or any other nut of your liking. 157 pages. Andrews McMeel. Paperbound. Pub. at $16.99 $3.95

6845037 THE I HATE TOFU COOKBOOK. By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Contains thirty-five recipes like Tofu Sloppy Joes; Grilled Tofu Kebabs; and Chocolate Chilis. Paperbound. Pub. at $14.95 $6.95

Vegetarian Cooking

6865941 VEGAN FOR EVERYBODY. By the eds. at America’s Test Kitchen. This is your complete guide to creating the pasta you love any night of the week and having fun while doing it. Includes a Charred Pumpkin Raviolini Quadrali and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

6850639 THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED. By Nancy C. Ralston et al. Chock-full of recipes for all types of squash, from summer squash and zucchini to winter squash and butternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, side dishes, breads, desserts, and more. 312 pages. Storey. Paperbound. Pub. at $18.95 $13.95

686421X EVERYDAY VEGAN EATS. By Zsu Dever. Filled with helpful tips to make going vegan easier and fun. Includes tips on making the most out of vegan living. Recipes include Chickpea and Dandelions; Country Fried Portobello; Pad Thai; Broccoli Cheese Soup; and more. Features icons noting the recipes that are gluten-free, paleo-friendly, and quick and easy. Color photos. 254 pages. Vegan Heritage Press. Paperbound. Pub. at $19.95 $6.95

6858791 VEGAN SOUPS. By Amber Locke. Celebrate the glory of vegetables all year round with these tasty vegan soups. From a refreshing Watermelon Gazpacho, perfect for a summer’s afternoon, to a chunky, wholesome Black-eyed Bean Chilli Stew to warn you up on a cold winter’s night, these recipes are an easy way to get the most from seasonal ingredients. Fully illus. in color. 144 pages. Mitchell Beazley. Paperbound. Pub. at $9.99 $7.95

6612644 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduce a healthy twist to your cheese plate. The 60 plant-based recipes made with nuts, seeds, tofu and vegetables provide the protein, richness, and nutrition of butters made from cashews, almonds, peanuts, chestnuts, macadamias or any other nut of your liking. 157 pages. Andrews McMeel. Paperbound. Pub. at $14.95 $7.95

6698778 BAKING MAGIC WITH AQUAFABA. By Kelsey Kinser. Move over tofu, there’s a miraculous new egg replacement in your kitchen. In this baking guide, you can create fluffly quick and light treats. Includes recipes for a fun and healthy ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse; Roasted Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 136 pages. Ulysses. Paperbound. Pub. at $14.95 $11.95
Vegetarian Cooking

★ 680036 VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond. By Kate Hackworthy. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are scrumptious. With 80 recipes that celebrate vegetables. Well illus. in color. 143 pages. Pavilion. Import. Pub. at $21.95

★ 6857108 THE REDUCTARIAN SOLUTION. By Brian Kateman. Kateman coined the term “Reductarian”--a person who is deliberately reducing his or her consumption of animal and plant-based foods. The movement was born. Here he offers practical tips for reducing the amount of meat in your diet and features more than forty vegan recipes. 302 pages. TarcherPerigee. Paperbound. Pub. at $16.00 $13.95

★ 681286 SWEET POTATO SOUL: 100 Easy Vegan Recipes for the Southern Flavors of Smoke, Sugar, Spice, and Soul. By Jenne Claiborne. Offers vegan recipes that celebrate and lift on Southern cooking using fresh, local ingredients to create dishes like Coconut Collard Salad; Georgia Watermelon & Peach Salad; and Sweet Potato-Tahini Cookies. “From amazing crab cakes to Nana’s sweet potato pie, these creative dishes are food for your soul.” Paper in color. 224 pages. Harmony. Paperbound. Pub. at $19.99 $14.95

★ 6667813 FALAFEL FOREVER. By Dunja Gulin. Offers over 25 inspired, easy to make recipes. From traditional chickpea or bean patties to falafel croquettes, burgers and curry, this is comfort food for vegetarians at its very best. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $15.95 $11.95

★ 6779328 VEGAN COOKING IN YOUR AIR FRYER. By Kathy Hester. Provides plant-based dishes with all the decadence of fried food--and none of the added calories! You’ll be amazed at how fast you can have dinner on the table with air fryer recipes like Black Bean Avocado Chimichangas, Cheese Hot Sauce Colt Collard Chips; Cajun French Fry Po’Boy; and more. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

★ 684223 VEGAN MEXICO: Soul-Satisfying Regional Recipes from Tamales to Tostadas. By Jason Wyrick. The magic of Mexico’s regional cooking meets the joys of vegan cuisine in this zesty cookbook, inspired by the distinctive flavors of Oaxaca, Yucatan, Veracruz, Mexico City and more. Try Oaxacan-Style Black Beans; Green Chile and Corn Tamales; Salted Lime Plantain Tacos; or Cocoa-Pistachio Churros. Color photos. 264 pages. Vegan Heritage Press. Paperbound. Pub. at $22.95 $17.95

★ 6655344 KALE & CARMEL: Recipes for Body, Heart, and Table. By Lily Diamond. Based on the popular blog, this sumptuous collection offers 80 deliciously creative vegan and vegetarian recipes featuring herbs and flowers as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, fennel, mint, lavender, rose, and more. Color photos. 262 pages. Atria. Paperbound. Pub. at $22.00 $9.95

683082X GREENS GLORIOUS GREENS! More than 140 Ways to Prepare All Those Great-Tasting, Super-Healthy, Beautiful Leafy Greens. By J. Albi & C. Wellington. To culture the taste buds of vegans, transforming them into show-stopping centerpieces, coothing out untold worlds of luxury and flavor, and celebrating them in all their glory. Includes over 150 simple and imaginative veggie-based salads, soups, stews, entrees and sauces, with color photos. 276 pages. St. Martin’s. Paperbound. Pub. at $19.95 $14.95

6790585 MEATLESS ALL DAY: Recipes for Inspired Vegetarian Meals. By Didi Emmons. The best meatless meals for meat eaters or vegans. Make a vegetarian Three Bean Paella, a meaty Red Lentil Lasagna, or vegan Flourless Black Bean Burgers. Includes easy ideas like Roasted Cauliflower with Quinoa and Cashews; Asparagus with Turmeric-Spiced Almonds; Lemon Dill Potato Salad or Pasta in Pumpkin Sauce. Color photos. 317 pages. Avery. 10¾x8¼. Pub. at $39.95

6555721 VEGETARIAN PLANET: 350 Big-Flavor Recipes for Out-Of-This-World Food Every Day. By Mark Bittman. Takes the best flavors from around the globe come to life in a soulful celebration of taste and inventive food, spilling an end to bland meatless meals with recipes like Roasted Squash Soup; Zucchini Ribbon Ravioli with Provençal Sauce; Pollo Campero; Vietnamese Pesto, Sweet Potato Tortilla Pie, and Mango Batido. 564 pages. Harvard Common. Paperbound. Pub. at $24.95 $17.95


6810969 SWEET DEBBIE’S ORGANIC TREATS. By Debbie Adler. Debbie shares all her delectable secrets for treats like Salted Caramels, Muffins; Chocolate Chip Cookies; Blueberry Streusel Donut Holes; Potato Pizza Wheels; and more. Well illus. in color. 146 pages. Harlequin. Paperbound. Import. Pub. at $19.95 $14.95

6783899 A GIRL AND HER GREENS: Hearty Meals from the Garden. By April Bloomfield with JJ Goode. Offers such recipes as Warm Roasted Cauliflower with Tomatoes and Anchovies; Moréls with Madeira Cream on Toast; and Winter Squash Pancakes with Squash Syrup and Pecan Butter. Also features insightful sidebars and tips on April’s techniques. Illus. in color. 256 pages. Eco. Pub. at $34.99 $24.95

★ 6856172 VEGAN CUPCAKES. By Toni Rodriguez. Now vegans can enjoy fabulous cupcakes that are completely free of animal products and that taste just as good—or better than—their egg and dairy laden counterparts. Offers more than 50 recipes to surprise guests and delight family, featuring flavors from Chocolate and Banana to Red Velvet. Well illus. in color. 128 pages. Skyhorse. Pub. at $16.99 $11.99

6870410 THE EDGY VEG: 138 Carnivore-Approved Vegan Recipes. By Candice Hutchings with J. Aita. Collects 138 recipes that take vegan cooking to the next level, with tips and tricks for eating like an Edgy Veg. Taking childhood cravings and fast food favorites, Hutchings and Aita created foods like UnOrthodox Anchovies; Morels with Madeira Cream on Toast; and Winter Squash Pancakes with Squash Syrup and Pecan Butter. Also features insightful sidebars and tips on April’s techniques. Illus. in color. 256 pages. Dorling Kindersley. Paperbound. Pub. at $32.00 $25.00

★ 68774040 TASSAJARA COOKBOOK: Lunches, Suppers, Snacks, and Vegetarian Snacks for the Road. By Tassajara Monastery. Over 150 nutritious and satisfying recipes for vegans and vegetarians on the go, or anyone who wants to add healthy, tasty snacks to his or her diet. Well illus. in color. 224 pages. Gibbs Smith. Paperbound. Pub. at $4.95 $3.95
Asian & Eastern Cuisines

★587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered Iron Chef shows us how to make flavorful, exciting traditional Japanese dishes in a carefully crafted selection of authentic recipes. From revelatory renditions of classics like miso soup to little-known but unbelievably delicious dishes like kaiseki, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecc. Pub. at $45.00 $32.95

5846106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Amedi. The Michelin Bib Gourmand-winning London restaurant. The Palomar, how won fans the world over for its elevated Middle Eastern cooking. From Beet Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes desserts and a special cocktail section. Illus. Also in color. 256 pages. Clarkson Potter. 8¼x10¼. Pub. at $35.00 $9.95

5889757 VIETNAMESE HOME COOKING FOR EVERYONE: Quick & Easy. By A. Nguyen & Y. Moriya. This collection of Vietnamese staples is beautifully illustrated with vibrant color photos of finished dishes and step by step pictures of the recipe procedures. Try Sizzling Califish, Stuffed Cabbage Roll Soup, Broiled Beef Rolls, Tomato and Crab Noodles, and Empress Rice. 96 pages. Kodansha. Paperbound Import. Pub. at $17.50 $5.95


5757177 EASY INDIAN COOKING, SECOND EDITION. By Sunetra Vaswani. You’ll be absolutely delighted and amazed by the authentic flavor of this easy-to-prepare fare. Featuring 30 new recipes which include classic dishes like saag paneer, kadhi pakora and Indian fish curry, plus 75 recipes of which have been adapted for North American kitchens. The new Chaat and Street Food sections help you create a truly authentic Indian dining experience. Illus. in color. 240 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $6.95

★6729371 THE COOK-ZEN WAGASHI COOKBOOK: Traditional Japanese Sweets Made Simply in the Microwave. By Machiko Chiba. Explore the sweet side of Japan’s rich culinary history with this delightful collection of small sweets, traditionally served with tea. Using Chiba’s easy-to-follow instructions and the Cook-Zen pot, you too can make wagashi in minutes. Well illus. in color. 141 pages. Lake Isle. Paperbound. Pub. at $17.95 $12.95

★599005X RAMEN: Recipes for Ramen and Other Asian Noodle Soups. By Min C. Callen & Takehiko Yamanaka. Discover the delights of rich “kotteri” or light “assari” ramen bowls and other Asian noodle soups in this collection of over 25 recipes. Includes Mung Bean Vegetable Soup, Spicy Noodle Seafood Broth, Beef Pho and Spicy Soba Chicken with Vegetable broth. Well illus. 104 pages. Forge, Ryland Peters & Small. Pub. at $15.95 $8.95

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European Cuisines

★649594X GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plump tart: traditional German cuisine is rich, dramatic and fun to make with the help of the best cooks in the world—German grandmas. Take a wonderful and unique tour of Germany’s regional cuisine with these 65 classic recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $22.00 $14.95

6696955 AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Tinman. Told from the perspective of beloved housekeeper Kinky Kincard, one of the cherished characters in Taylor’s Irish Country series, this volume captures Irish country living through both its delicious dishes and stories of its charming people. Includes ten short stories starring the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 368 pages. Forde. Paperbound. Pub. at $21.99 $8.95

★6833535 MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Teresa Anna. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Cutlets with Eggplant Mozzarella and Tiramisu, Chocolate Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

6840663 PAUL BOCUSE: Simply Delicious. Widely regarded as the father of modern French cuisine, Chef Paul Bocuse, offers the home cook more than 50 of his favorite recipes that are simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Soufflées; from Cod Lyonnaise to Bouef Bourgignon; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperbound Import. Pub. at $19.95 $15.95

6603246 LUCINDA’S RUSTIC ITALIAN KITCHEN. By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her family for hearty Italian food. Simple to prepare versions of all your Italian favorites are included like Linguine with Clams and Chicken Milanese. Color photos. 120 pages. HMH. Paperbound. Pub. at $14.99 $3.95

★6825680 MONET’S PALATE COOKBOOK. By A. Bordman & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his 1876 garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages. Gibbs Smith. Pub. at $30.00 $8.95

6699384 THE INDIAN FAMILY KITCHEN. By Angali Pathak. A fresh introduction to South Asian cuisine, shows how to coax flavor out of your favorite foods by adding Indian spices: rub butternut squash with garam masala before roasting; grill a mix of scallions, tomatoes, marinated chicken wings in a punchy tandoori sauce; and brighten up a quinoa salad with ginger and cumin. Well illus. in color. 371 pages. h. tullmann. B&H. Pub. at $27.50 $5.95

★5715424 CINIRVANIA: RUSSIAN CHIC. A Celebrate of Food and Tradition. By Marion Trutter. Offers a wealth of culinary delicacies hardly known to us in the west, a myriad of foods and flavors led by the most diverse influences and cultures. From traditional fish and meat specialties of the nomadic pasture, 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. 141 pages. Dorling Kindersley. Pub. at $19.99 $14.95


★599353X SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Korun & C. M. Zimic. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and an assortment of pita dishes, as well as a multitude of delicious sweets. Color photos. 104 pages. Schiffer. 9¼x8¼. Pub. at $24.99 $8.95

6826008 SICILY: The Cookbook. By Melissa Mullen. Shares the recipes and histories behind classic Sicilian dishes such as Arancini’s rice balls and new reinvigorating recipes including Savory Eggplant Trifle; Seafood Salad with Avocado Cream; and Cannoli Millefoglie. Full illus. in color. 336 pages. Rizzoli. 8¼x11¼. Pub. at $40.00 $16.95

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European Cuisines

6646905. FRANCE: The Cookbook. By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover over 1,400 recipes of traditional and authentic French home cooking. Master chef Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tarte Tatine and Creme Brulee, oh so much more. Well illus. in color. 975 pages. Thames & Hudson. 7/8x11. Pub. at $49.95

$19.95

6633889. CZECH COOKERY. Text by Lea Filipova. Classic recipes that have made Czech cuisine famous, with easy-to-follow instructions, plenty of tips and variations, and color photos of important stages in the preparation and presentation of the dishes. Try Roast Goose with Stewed White Cabbage and Dumplings; Fried Carp with Potato Salad; or delicious Apple Strudel. 64 pages. Stwart, Tartan. 10x7. Pub. at $19.95

$14.95

**7217404. THE GERMAN COOKBOOK.** By Mimi Sheraton. A complete guide to mastering authentic German cooking, provides a 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

$23.95

**6881637. THE WELSH LAMB COOKBOOK: Flavours of Wales.** By G. Davies & H. Jones. A celebration of one of Wales’ most iconic foods with a selection of ten recipes which include Welsh Lamb with Plums in Pastry; Welsh Spring Lamb with Asparagus; Loin of Welsh Lamb in a Crisp Roll; and Butterflied Welsh Lamb on the Barbecue. Color photos. 46 pages. Pub. at $11.95

$9.95

**6780006. OPA! HEALTHY GREEK COOKBOOK: Modern Mediterranean Recipes for Living the Good Life.** By T. Stephan & C. Xenos. Features over 90 satisfying and hearty recipes like Velouta Moussaka, Grilled Whole Sea Bass; and Pork Souvlaki. A regional overview of Greek food from ancient times to the modern day along with techniques and tips round out this delicious introduction to healthy Mediterranean recipes. Color photos. 245 pages. Rockridge. Paperbound. Pub. at $16.99

$12.95

**6593690. 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need.** By Valentina Sforza. From dishes showcasing the bounty of Italy’s many regions to the tasty and refreshing meals created in the arid lands and coastal landscapes of the south, you can choose from 500 easy-to-follow recipes to cook the Italian way. Try Zuppa di Fave Bianche (White Bean Soup); Risotto alla Parmigiana (Parmesan Risotto); and Verdura alla Grigliata (Grilled Vegetables). Color photos. 288 pages. Sellers. Pub. at $16.95

$13.95

6632229. 500 MEDITERRANEAN DISHES: The Only Mediterranean Dinner Compendium You’ll Ever Need.** By Valentina Sforza. Known for its flavorful, healthy, and hearty, the Mediterranean diet is also extraordinary in flavor and beauty. With 500 diverse recipes from taps and other starters to protein-providing meals, to whole grains and light pastas, there is something here for everyone. Color photos. 288 pages. Sellers. Pub. at $16.95

$16.95

3655423. NEW GERMAN COOKING. By Jeremy Nolen et al. From the duo behind Philadelphia’s Brauhaus Schmitz comes a not quite traditional take on German cooking. Playing with German flavor profiles and ingredients, the recipes and techniques are as obsessively as they do pork, pretzels, and beer, they offer 100 recipes for familiar, satisfying food, all re-engineered to reflect the way we eat today. Color photos. 232 pages. Ebury Press. Pub. at $34.95

**8386410. SCANDIKITCHEN SUMMER: Simply Delicious Food for Lighter, Warmer Days.** By Bronte Aurell. In Scandinavian cuisine eating well is all about ‘lagom’ or balance, everything in moderation. With the 65 recipes included you can try Pearl Barley Breakfast Pots; Dill Pesto Potato Salad; or Danish Sausage Rolls. Also included are Bronte’s insights into Scandinavian summer traditions like crayfish parties and the famous Midsummer celebrations. Color photos. 175 pages. Ryland Peters & Small. Pub. at $21.95

$16.95

597609X. A JEWISH BAKER’S PASTRY SECRETS. By George Greenstein et al. George Greenstein has a gift for teaching home bakers how to think, work, and bake like the pros with his evocative and tactile descriptions of baking. He crafts master dough recipes for Jewish holiday baking and European classics such as Strudel with Apple and Cinnamon Babka; Gugelhupf with Walnut Filling and more.


$7.95

5903173. SEASONAL EUROPEAN DISHES. By Elisabeth Luard. Describes traditional teas and festivities from all over Europe–many of which Luard has experienced firsthand—and offers hundreds of recipes appropriate to them. A unique and readable work of authentic cookery, peppered with anecdotes and little-known facts of history and folklore. 335 pages. Harper. Paperbound Import. Pub. at $39.95

**5771336. JEWISH COOKERY BOOK: The American Antiquarian Cookbook Collection.** By Esther Levy. Originally published in 1871, this cookbook was written to assist European immigrants new to a kitchten in preparing food, adapting to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lots of color photos. Includes, a ribbon bookmark. 683 pages. Import. Pub. at $14.95

$12.95

**6602037. EATING DELANCY: A Celebration of Jewish Food.** By A. Rezny & J. Schaps. A collection of photographs, profiles and recipes of classic Jewish food from the Lower East Side. All the classics are here, from knishes, bagels, lox, pastami, whitefish, dill pickles, kasha, herring, egg creams and much more. 232 pages. powerHouse Books. 9x10¼. Pub. at $12.95

$9.95

6662021. JEWISH SLOW COOKER RECIPES. By Laura Frankel. Contains more than 120 simple, sophisticated, and satisfying kosher recipes that make good use of the slow-cooker. Dishes include Tomato and Basmati Rice Soup; Spicy Chicken Meatballs; Kashka Varnishkes; and Olive Oil Poached Halibut. 244 pages. Agate. Paperbound. Pub. at $15.95

$9.95

6649718. THE GEFILTFEST COOKBOOK: Recipes from the World’s Best-Loved Jewish Cooks. Celebrates the history, culture, culinary creativity and enduring traditions of Jews around the world. Recipes include Warm Shav with Saffron; Russian Borsh; Sarma with Bacon and Lamb with Fatoush Salad; Lekach Honey Cake; Babka; and more. Illus. 160 pages. Gruft Street. Import. Pub. at $39.95

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5873126. THE COVENANT KITCHEN: Food and Wine for the New Jewish Table. By Jeff & Jodie Morgan. Filled with the flavors of Italy, Provence, North Africa, Asia, California and Israel, these original easy-to-prepare recipes take kosher dining to a new level of sophistication, lightness and elegance. Suggested wine pairings and the requirements for kosher food preparation. Recipes include Smoked Salmon Frittata with Gruft and Fresh Herbs, and Curried Chicken with Black Rice and Mixed Vegetables. Color photos. 262 pages. Schocken. Paperbound. Pub. at $19.95

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**6617247. BUBBE AND ME IN THE KITCHEN: A Kosher Cookbook of Beloved Recipes and Modern Twists.** By Miri Rotkowitz. Whether searching for the perfect bialy or a great fresh fig tart, healthy takes on keeping kosher, Rotkowitz shares a selection of recipes from her grandmother’s recipe box-mixed with more than 60 original kosher recipes of her own. 260 pages. Simon & Schuster. Paperbound. Pub. at $16.95

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Regional & Exotic Cuisines

**4559657 MASTERYING THE ART OF SOUTHERN COOKING.** By N. Dupree & C. Graubart. Presents the new standard reference for cooks everywhere on how to prepare the South’s most satisfying dishes, preserving the techniques and tastes of this regional cuisine. Try Corn Bisque, Shrimpburgers, Sausage and Andouille Biscuits, and Hush Puppies. Includes more than 750 recipes and 650 variations. Well illus. in color. 270 pages. Gibbs Smith. 9 1/4 x 111/4. Pub. at $45.00. **$14.95**

**4587766 ITALIAN COOKING: Classic Recipes and Techniques.** By Mia Mangolini. Features 250 step by step kitchen techniques, 130 authentic regional recipes, and 8 video tutorials accessible by web link or QR code. Try Saltimbocca, Shrimp alla Vesuviana, Panforte and much more. Fully illus. in color. 464 pages. Flammarion. 9 1/4 x 11. Pub. at $49.95. **$14.95**

**4584619 THE FOOD OF TAIWAN: Recipes from the Beautiful Island.** By Cathy Erway. Starting with a comprehensive introduction that covers the history, people, and land of Taiwan, the book gives readers the recipes for home style dishes and authentic street food that incorporate the flavors of Taiwan. Dishes like Beef Noodle Soup and Pork Belly Buns are sure to make your mouth water. Well illus. in color. 254 pages. HMH. Pub. at $30.00. **$17.95**

**6617468 DUTCH TREATS: Heirloom Recipes from Farmhouse Kitchens.** By William Woys Weaver. You will discover over 100 authentic Pennsylvania Dutch family recipes, steeped in folklore and handed down through generations. Recipes include: Adam and Eve Cookies; Hickory Nut Datsch; Maple Sugar Shoofly Pie; Bear Cheese Pie with Pretzel Crust; Sweet Corn and Pawpaw Pudding, and many more. 188 pages. University of Penna. Press. 6 1/4 x 8 1/4. **$16.95**

**6880959 THE SOUTHERN SYMPATHY COOKBOOK: Funeral Food with a Twist.** By Perre Coleman Magness. An assembled collection of delectable and delightful recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes include Collard and Spinach Madeleine; Classic Chicken Salad with Gapes and Poppy Seeds; and the famous Beef Noodle Soup. Color photos. 175 pages. Countryman. Pub. at $22.95. **$17.95**

**6885704 A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes.** By Annie B. Copps. You’ll find plenty of regional favorites in these 30 delicious recipes such as Lobster Rolls; New England Clam Chowder; and Smoked Blue Fish Dip, as well as dishes that celebrate the Cape’s rich culinary traditions such as Feijoada; Jamaican Jerk Chicken with Rice and Beans; and Portuguese Sweet Bread. Illus. in color. Am. Paperback. Pub. at $9.95. **$6.95**

**5803799 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 tell the story, recipe by recipe, of the foods that define the world. Ten years later, this hardcover edition returns to celebrate the community’s rebirth in recipes that remind us of this truly singular city. 368 pages. Chronicle. Pub. at $30.00. **$14.95**

**687806 APPALACHIAN COOKING: New & Traditional Recipes.** By John Tutterow. A native of the Princeton farm, Tullock draws on his background of self-sufficiency and seasonal eating, and offers more than 100 vibrant takes on classic dishes including: Summer Squash Pickles; Sweet Onion Skillet Corn Bread; Meatloaf with Tomato Sauce, and Sun-Dried Tomato. Each recipe includes suggestions for a complete meal, including appetizers, entrées, desserts, and side dishes. Well illus. in color. 455 pages. Andrews McMeel. Pub. at $40.00. **$6.95**

**5779235 FINE FILIPINO FOOD.** By Karen Hulene Bartell. A testament to the rich mix of cultures that have influenced the cuisines of the Philippines, this cookbook offers more than 200 easy recipes that employ a variety of cooking methods and a broad range of flavors. Try Fiesta Ham with Rambutan-Lychee Glaze or Whitefish Chowder with Watercress. Includes color photos. 196 pages. Countryman. Pub. at $22.95. **$9.95**

**6728863 BAL’S QUICK & HEALTHY INDIAN.** By Bal Arneson. Now you can cook delicious meals for yourself and your family with an Indian flair using Arneson’s guidance. She starts by showing you how to prepare the basics, like her special masala masala mix and rice, and from there gives you more than 120 recipes for quick meals. Try Mullagatawny, Chicken Spicemix, and Almond Chicken on Garlic Asparagus. Color photos. 198 pages. Workman. 8 1/10 x 10 1/10. Pub. at $29.95. **$23.95**

**6881610 SUPRA: A Feast of Georgian Cooking.** Byiko Tuskadze. Bordered by Russia, Turkey, Azerbaijan and Armenia, Georgia’s rich and diverse history is also very evident through its cuisine and legendary hospitality. With wonderful stories throughout, this is the ultimate resource to discover this unique cuisine. Recipes include: Mchadi, Alubani (Spiced Pork and Beef Meatballs); and Katami Sokoti (Chicken with Mushrooms). Well illus. in color. 208 pages. Pavilion. Pub. at $27.95. **$22.95**

**6647243 THE PICAUCREO’S CREOLE COOK BOOK: The American Antiquarian Cookbook Collection.** Originally published in 1901 New Orleans, this facsimile edition of the vintage cookbook is widely credited with preserving the rich Creole cooking tradition for future generations of American cooks. These recipes were gathered directly from local cooks and housekeepers, who passed them down verbally for generations. 456 pages. Andrews McMeel. Pub. at $49.95. **$22.95**

**6586325 TAMELES.** By Mark Miller et al. Filled with all the tamales you can handle, from vegetarian recipes such as Ratatouille Tamales with Rosemary and Roasted Potato, Garlic, and Sun-Dried Tomato to an array of ideas featuring seafood, poultry and meat-filled versions of the great Mexican fare. Well illus. in color. 178 pages. HMH. Pub. at $30.00. **$15.99**

**4555767 TASTE OF HOME SOUTHWESTERN MADE EASY.** Ed. by Sara Lancaster. Turn your kitchen into your favorite Mexican restaurant with appetizers such as Grilled Chicken Tacos. Followed by traditional main dishes such as Jalapeno Chicken Enchiladas, then top it off with Tres Leches Cake for dessert. Full of easy to follow recipes with bold and zesty flavor combinations. Well illus. in color. 114 pages. Reiman Media Group. 8 1/4 x 11 1/4. Pub. at $19.95. **$15.99**

**6094477 BROOKLYN RUSTIC: Simple Food for Sophisticated Palates.** By Bryan Calvert. In more than 125 surefire, imaginative recipes that combine the rural comforts with urban sophistication, the author brings the best of the borough to your table. This is artisanal food that incorporate the flavors of Taiwan. Dishes like Beef Noodle Soup and Pork Belly Buns are sure to make your mouth water. Well illus. in color. 360 pages. Ryland Peters & Small. Pub. at $15.95. **$11.95**

**5735378 SUNDAY DINNER.** By Bridgette A. Lacy. These fifty-one recipes of classic southern favorites include: Sunday Yeast Rolls, Fried Chicken, and Papa’s Nilla Wafer Brown Pound Cake, include Lacy’s tips for styling meals with an eye to color, texture, and simple beauty. An odd twist is more than taking the time to be with the people who matter. 119 pages. UNCP. **$6.95**

**5981764 NEW ENGLAND OPEN-HOUSE COOKBOOK.** By Sarah Leah Chase. No matter where you live, celebrate New England’s doctor home flavors and acclaimed regional ingredients with this authentic and irresistible recipe collection. From summer rib eyes and swordfish steaks to delicious picnic dishes and lobster 17 ways, it is the ultimate assortment of Northeastern fare. Well illus. in color. 388 pages. Workman. 8 1/10 x 10 1/10. Pub. at $24.95. **$19.95**


**6858341 DEBBIE MACOMBER’S TABLE:** Sharing the Joy of Cooking with Family and Friends. In this treasury trove you’ll find one hundred delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal, Grilled Fish Tacos with Citrus Salsa, Grilled Strawberry Bread; Honey Chipotle Oven Roasted Ribs; Egg noodles; Cookies; and Guinness Pot Pie. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95 $21.95

**5850924 MARY AND VINCENT PRICE’S COME INTO THE KITCHEN COOK BOOK.** The well-known actor and seasoned gourmet invites families to come together in the heart of every home—the kitchen. An informative introduction precedes each historical section followed by the straightforward, easy-to-follow recipes. Includes a complete section on wines and wine-making. Originally published in 1969. Well illus., many in color. 212 pages. Calla Editions. 8 1/4 x 11 1/4. Pub. at $30.00 $24.95

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

**6835635 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK: From All 8 Seasons.** Ed. by Lori Galvin. Captures all eight seasons of the show in one colorful volume that’s like a treasured recipe box brought to life, this collection will teach you footproof methods for making more than 350 great American recipes. Also contains a comprehensive shopper’s guide to top-rated ingredients and equipment. Well illus. in color. 630 pages. America’s Test Kitchen. Paperbound. Pub. at $29.95 $19.99

**6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life.** By Diana Snyder. This companion volume to the hit comedy show, Young & Hungry captures the food, romance and friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect girls’ guide to being young, single, short on cash, and passionate about food. Fully illus. in color. 170 pages. Disney. Pub. at $16.99 $14.95

**5986111 FAVORITE RECIPES OF THE LADY & HER FRIENDS.** By Paula H. Deen. Originally self-published in 1997, this Paula Deen classic collects over 390 recipes from her recipe box, including 150 delicious dishes that have never appeared in her other books. Includes down-home fare like Barbecue Shrimp; Pennsylvania including 150 delicious dishes that have never appeared in her other books. Includes down-home fare like Barbecue Shrimp; Pennsylvania Friend To Come Together In The Heart Of Every Family. Fully illus. in color. 364 pages. America's Test Kitchen. Paperbound. Pub. at $29.95 $19.99

**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; Mozarella Veal with Roast Tomato Salad; Pan-Fried Duck with Pear and Spinach. Well illus. in color. 96 pages. Estate. Import. Pub. at $19.99 $17.95

**6774717 COOKIN’ IT WITH KIX.** By Kix Brooks. Kix Brooks loves to celebrate, and he’s gathered a collection of his family’s favorite recipes—meals that are simple, hearty, and traditions behind the food. Get ready to try new twists on old favorites like New Year’s Red Beans & Rice and Aunt Grace’s Crawfish Etouffee. Also includes more than 100 traditional family recipes from Willie’s Famous Chicken Strips and Best Brisket Ever to Creamy Green Grape Salad and Willy’s Homemade Iced Cream. Well illus. in color. 236 pages. S&S. Paperbound. Pub. at $22.99 $17.95

**6614574 ORANGE, LAVENDER & FIGS: Deliciously Different Recipes from a Passionate Eater.** By Fanny Slater. Filled with delicious, one-of-a-kind recipes. You’ll love Fanny’s quirky “fanfare tips,” which range from wine pairings to presentation advice gleaned from years of catering, as well as “flavorfully unique” covers, which provide creative color pair leftovers. Recipes include Lemon Veggio and Courcous Soup and Meatless Monday Angel Hair with Burst Tomatoes and Goat Chee. 16 pages of color photos. 245 pages. Aria. Paperbound. Pub. at $18.00 $14.95

**6604018 UPSCALE DOWNHOME: Family Recipes, All Gussied Up.** By Rachael Hollis. Whether you’re an expert home cook or at the stove for the first time, these recipes are guaranteed to impress. Features fresh new twists on America’s classics along with party-worthy dishes include Green Chicken Enchiladas, Spicy Pulled Pork Sandwiches; and Breakfast Scramble. Fully illus. in color. 258 pages. St. Martin’s. Paperbound. Pub. at $19.99

**6805914 A RETURN TO COOKING.** By E. Ripert & M. Ruhlman. A dazzling collection of recipes designed specifically with the home cook and kid in mind. Try Crayfish with Chilled Gazpacho Sauce; Portobello and Eggplant Tart, Apio and Black Truffle Soup and Chocolate Ravoli in Bittersweet Chocolate Sauce. Fully illus. in color. 330 pages. Artisan. 9/11 x 11. Paperbound. Pub. at $25.95 $19.95


**6592457 THE BOOK OF BURGER.** By Rachael Ray. Sink your teeth into more than 200 recipes for Burgers. Slides down the showroom door of Fries, and Sides! Try Drunken Burgers with Stilton; Cajun Pork Burgers; Curried Turkey Burgers; Cincinnati Sloppy Sliders; Buffalo Joes. Pickled Potato Salad; and more. Well illus. in color. 231 pages. Aria. Paperbound. Pub. at $24.99 $17.95

**4616669 THE GATOR QUEEN LIZ COOKBOOK.** By Elizabeth Chote. From the History Channel’s popular “Swamp People”, Chote has put together a collection of Cajun family recipes for the varied game and down home staples she cooks. Try Crawfish Etouffee and Fish Frits, Chicken and Sausage Casserole, Cajun Chicken Strips and Best Brisket Ever to Creamy Green Grape Salad and Willy’s Homemade Iced Cream. Well illus. in color. 236 pages. S&S. Paperbound. Pub. at $22.99 $17.95

**7550006 MISS KAY’S DUCK COMMANDER KITCHEN: Faith, Family, & Food—Bring Our Home to Your Table.** By Kay Robertson with C. Howard. The beloved matriarch of A&E’s hit show Duck Dynasty welcomes readers to her kitchen, delivering a mouthwatering collection of more than 100 traditional family recipes from Willie’s Famous Chicken Strips and Best Brisket Ever to Creamy Green Grape Salad and Willy’s Homemade Iced Cream. Well illus. in color. 236 pages. S&S. Paperbound. Pub. at $22.99 $17.95

**5801974 THE EDNA LEWIS COOKBOOK.** With E. Peterson. Originally published in 1972, this edition marks the 100th anniversary of Edna Lewis’ birth. Renowned as one of the greatest American chefs and as an African American woman who brought justice to the fledgling single-handedly and rediscovered and preserved the food that was forever remembered in refined Southern cooking. Lewis learned to cook from her extended family. Over 100 recipes are arranged in menu form and organized according to season and occasion. Illus. in color. 151 pages. Axios. Paperbound. Pub. at $20.00 $14.95

**6019374 THE EDNA LEWIS COOKBOOK.** With E. Peterson. Originally published in 1972, this edition marks the 100th anniversary of Edna Lewis’ birth. Renowned as one of the greatest American chefs and as an African American woman who brought justice to the fledgling single-handedly and rediscovered and preserved the food that was forever remembered in refined Southern cooking. Lewis learned to cook from her extended family. Over 100 recipes are arranged in menu form and organized according to season and occasion. Illus. in color. 151 pages. Axios. Paperbound. Pub. at $20.00 $14.95
### Soups & Salads

**6700890 200 SUPER SALADS: Hamlyn All Color Cookbook.** By Alice Storey. Find out how versatile the salad can be with ideas like Roasted Tomato & Asparagus Salad; Chicken Couscous Salad; Duck, Hazelnut, & Peach Salad; Pastel, Crab, & Arugula Salad; and more. Fully illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $7.99

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

**684720X 99 FAVORITE AMISH SOUPS & STEWS.** By Georgia Varozza. Learn how easy it is to prepare comfort food for a cold night with this collection of Amish delights. Recipes include Potato Rivel Soup; Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings; and much more. Pub. at $9.99

**6653983 500 SOUP RECIPES.** Ed. by Bridget Jones. Packed with fresh ingredients, enjoy fabulous soups for every possible occasion with this collection. Recipes include Noodle and Seared Salmon Soup; Tangle-Style Lamb Soup with Butternut Squash; and Red Onion Laska. 256 pages. Hermes House. Paperback Import. Pub. at $11.99

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

**6841090 HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilis, and Chowders Everyone Will Love.** By Addie Gundry. There’s nothing like the delightful sound of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the classics included here like Old-Fashioned Potato Soup or a Classic Beef Stew; or new hits like Chicken Pulled Pork Chili. Color photos. 228 pages. Topsy Martin. Paperback Pub. at $19.99

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

**6839460 SALADISH: A Crunchier, Grainier, Herbier, Heartier, Tastier Way with Vegetables.** By Ilene Rosen with D. Gehr. This collection of over 80 unally bowl wonders ranges from the intoxicatingly aromatic Toasty Broccoli with Curry Leaves and Coconut to the colorful and hearty Red Potatoes with Chorizo and Roasted Grapes. Each chapter includes a fun menu to turn your next meal into an impressive party spread. Fully illus. in color. 160 pages. Hearst. Pub. at $16.95

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

**6668577 MASTERING STOCKS AND BROTHS.** By Rachael S. Mamane. A comprehensive culinary guide every passionate home cook and innovative chef should have in their library. Includes the science behind fundamental stocks and well-crafted broths; in-depth instructions for over 100 complex and universal recipes; and information on guidance for sourcing and minimizing food waste. 430 pages. Chelsea Green. Pub. at $35.00

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

**5716683 BROTH & STOCK FROM THE NOURISHED KITCHEN.** By Jennifer McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body and soul. Broths like Roasted Mushroom Broth or Long-Simmered Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Beef and Broth. Color photos. 256 pages. Alain Ducasse. Import. Pub at $19.99

**5877792 STOCK, BROTH & BOWL.** By Jonathan Bender. Build beautiful, flavorful bases with nine different sources; transform these rich stocks to delicious drinking broths and create more than 20 dishes and cocktails that employ the broths’ savory flavors to dazzling effect. Color photos. 86 pages. Andrew McMeel. Paperback Import. Pub. at $11.99

**6749178 NOURISH: Vibrant Salads to Relish & Refresh.** By Amber Locke. Supercharge your life with big, bold, and vibrant vegetable based salads and especially delicious dressings that are not only gorgeous to look at but also nutritious and delicious to eat. Create Watermelon and Cucumber Salad; and Radish, Beet and Orange Salad. Includes, in color. 144 pages. Mitchell Beazley. Paperback Import. Pub. at $16.99

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**Price Cuts:**

- **5877792 STOCK, BROTH & BOWL:** From $11.99 to $9.95
- **5716683 BROTH & STOCK FROM THE NOURISHED KITCHEN:** From $19.99 to $16.99
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6601669 150 BEST DIPS & SALSA S. By J. Finlayson & J. Wagan. Provides a rainbow of colors and a wide variety of textures and flavors, from salty and sweet to spicy and sour. Recipes include Easy Roasted Red Pepper Dip; Redskin and Goat Cheese Salsa; Basil and White Bean Spread; Green Plantain Chips; and much more. 16 pages of color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95 $6.95

**658347** SUPERFOOD ENERGY BALLS & BITES. By Nicola Graines. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Bites; Chai Date Bites; Chocolate Goji Bars; Honey-Spice Nut Clusters; and Wasabi-Roasted Edamame. Color photos. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95


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

**6593815** 200 COCKTAIL PARTY RECIPES. By Carol Beckerman. Packed with 200 easy-to-make recipes that range from elegant canapes to tasty party bites. Features recipes for Mediterranean Stuffed Mushrooms; Mashed Pecan and Chestnut; Southwestern Egg Rolls; and sweet treats like Chocolate French Fancies and Cherry Pavlova Bites. Color photos. 96 pages. Pub. at $10.95 *PRICE CUT TO $6.95*

6593251 EDIBLE PARTY BOUQUETS. Serving appetizers and snacks is a great way to begin any get-together, and when you display them as beautiful centerpieces or bouquets, your guests will admire your handiwork. Use the step by step instructions for creating a Melon Mania centerpiece, a Pineapple Paletto tree, or a Berried Treasure Tree. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.95 *SOLD-OUT*

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6817484 PARTY FOOD: Delicious Recipes to Get the Party Started. Offers you handy tips and crowd-pleasing recipes like Loaded Potato Skins; Cheese Straws; Raised Pork Pie; Oven Scones; and more. Fully illus. in color. 176 pages. Sterling. Paperbound. Pub. at $9.95 $3.95


6812222 HOMEMADE CHEESE: Recipes for 50 Cheeses from Artisan Cheesemakers. By Janet Hurst. Everything you need to know to make cheese at home! Includes expert advice from experienced cheesemakers and basic recipes for butter, yogurt, mozzarella, and chevre as well as advanced, step-by-step advice on the use of molds and aging your cheeses. 160 pages. Voyageur. Pub. at $19.99 $11.95

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**6812971** THE CHEESE COOKBOOK: Flavours of Wales. By C. Davies & H. Jones. A selection of ten recipes celebrating Wales' plethora of delicious cheeses, which include Caerphilly and Leek Pancake Dome; Olympic Welsh Cheese Scones; and Walnut & Stilton Pears. Color photos. 48 pages. Graffeg. Import. Pub. at $11.95 $9.95

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**6593909** 101 THINGS TO DO WITH CHEESE. By M. Barlow & J. Adams. Contains recipes for every meal of the day, from Soups to Breakfast, and for almost every flavor. Includes recipes for classic: strawberries and cream, olive oil and garlic, and gin and tonic. Here is a cookbook devoted to another perfect pairing: tomatoes and cheese. Includes recipes for antipasto, platters, parties, picnics, and more. Fully illus. in color. 156 pages. Good Books. Spiralbound. Pub. at $18.95 $5.95

6591842 TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for x-mas parties, Deleting all but those Heavenly desserts, Biscuits, and so much more. Also includes over 50 crafts and decorating ideas to turn your home into a holiday showplace. Fully illus. in color. 240 pages. Reader's Digest. 8x10. Oversize. Paperbound. Pub. at $15.95 $9.95

6532108 CHEESE & DAIRY MADE AT HOME. By Chuck & James Strawbridge. Learn how to use raw or store-bought milk and cream to make fresh butter, sour cream, creme fraiche, custard, mascarpone, sauces, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 20 recipes that use your homemade products. Color photos. 176 pages. Firefly. Paperbound. Pub. at $19.95 $6.95

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6619436 CHRISTMAS MAGIC: Festive Favourites Made Easy. By Kate Shiriatz. Offers up a collection of delicious, irresistible and easy-to-follow recipes for the holiday season. Classic canapés, party food, celebration cakes, main event meals and accompaniments, essential sauces and mouthwatering desserts—it's all here in one compact volume. Well illus. in color. 320 pages. Reader's Digest. Paperbound. Pub. at $17.99 $4.95

6869823 VEGAN VEGETARIAN OMNIVORE: Recipes for Everyone at the Table. By Anna Thomas. Shows you how to cook for today's table with all 150 recipes for all tastes and budgets for every occasion. Try a "Taco Night at Home" with Spicy Black Beans, Potobello Mushrooms, Coriander, and Guajillo Chile Salsa, or "Mediterranean Mzze" with Chickpeas and Preserved Lemon, and Baked Lamb Kibbeh Wedges. Color photos. 414 pages. Norton. $8.95

676728X THUG KITCHEN PARTY GRUB: Eat Clean, Party Hard. No need to ruin a party with gross, greasy food! This cookbook will help you party hard without damaging your wallet, offering up healthy meals, casseroles, sides and snacks you'll actually want to show off. Try Savory Mini Waffles; Baked Spring Rolls; Vegetable Pot Pies; and more. Well illus. in color. 240 pages. Page Street. Paperbound. Pub. at $8.95 $7.95

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

6727655 HOLIDAY SLOW COOKER: 100 Delicious Recipes for Every Celebration. By Leigh Anne Wilkes. Covering all the major holidays of the year, you'll make parties and entertaining a breeze while impressing your family and guests with 100 traditional recipes. With recipes like Hawaiian BBQ Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, you'll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Paperbound. Pub. at $19.99 $16.95

6747213 FIX-IT AND FORGET-IT HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Comerford. Take your slow cooker out of the pantry and put away the stress of holiday cooking. This year with the 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili; Chicken and Dumplings; and Make-Ahead Mixed Potatoes Florentine. Color photos. 338 pages. Good Books. Paperbound. Pub. at $19.99 $14.95

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

5752858 TASTE OF HOME HOLIDAYS & CELEBRATIONS: 467 Recipes for Every Occasion. Ed. by Janet Briggs. This colorful cookbook offers 467 recipes perfect for entertaining all year long. Create a romantic Valentine’s dinner that is sure to win your appreciation with a scrumptious luncheon, serve a memorable Thanksgiving menu, bake your best Christmas cookies ever and welcome midnight cocktail party. Fully illus. in color. 320 pages. Reader's Digest. Paperbound. Pub. at $19.99 $14.95

582963X TEA COCKTAILS. By A.R. Gehring with Teatulia Organic teas. A collection of seventy-five unique cocktail recipes featuring the hottest trend in mixology—tea. Try a Rooibos Berry Daquiri, or a Chai White Russian; or a Riesling Jagermeister Toddy. Includes easy to follow instructions. Fully illus. in color. 171 pages. Skyhorse. Paperbound. Pub. at $25.00 $19.95

5831591 THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotels since it opened in 1893, the Peacock Alley bar within has been highly celebrated. Blending recipes, history and how-to, this volume from the master mixologist of the bar is full of tips and knowledge for cooking and entertainment, here she delivers a month-by-month culinary scrapbook, bringing out the reveler in every home cook. Color photos. 262 pages. St. Martin's. Paperbound. Pub. at $32.50 $19.99

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685296X WINTER COCKTAILS: Mulled Ciders, Hot Toddies, Puffins, Pitchers, and Cocktail Party Snacks. By Marisa Adams. Offers up a collection of seventy-five unique cocktail recipes featuring the hottest trend in mixology—tea. Try a Rooibos Berry Daquiri, or a Chai White Russian; or a Riesling Jagermeister Toddy. Includes easy to follow instructions. Fully illus. in color. 171 pages. Skyhorse. Paperbound. Pub. at $25.00 $19.95

6851322 THE BOURBON BARTENDER: 50 Cocktails to Celebrate the American Spirit. By J. Danger & A. Lapushchik. Includes 50 cocktails along with a short history of bourbon from the Revolutionary War to the rise of today’s craft distillers. Sidebars, fun facts, and quotes chronicle bourbon’s influence on American culture. Recipes include the Old Fashioned, Manhattan, Cock & Bull, Kentucky Mule, and more. 150 pages. Sterling. Pub. at $19.95 $11.95


5975379 MOONSHINE MOLIXIOLOGY: 60 Recipies for Spicing Spirits & Making Cocktails. By Cory Straub. Learn how to make white lightning and craft delicious moonshine cocktails with this fun-filled guide. Straub offers valuable tips on storing, packaging, and serving your moonshine along with fun facts, quotes, and wit. Fully illus. in color. 160 pages. Sterling. Pub. at $22.95 $19.95

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3560511 THE JOY OF HOME DISTILLING. By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics covered include: how to distill is and common misconceptions about the process; step by step instructions for the different processes, from bucket to bottle, flavoring and aging your spirits; and more. Illus. in color. 209 pages. Sterling. Paperbound. Pub. at $14.95 $9.95

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*5907415 WINEMAKING: Recipes, Equipment, and Techniques for Making Wine at Home. By Stanley F. & Dorothy Anderson. Explains everything the beginning home winemaker needs to know, covers all the principles, and shows how to use the equipment, provides 80 recipes, and includes a buyer's guide for winemaking supplies. 284 pages. New Society. Paperbound. Pub. at $19.95 $6.95

**58010 DRAFT DISTILLING: Making Liquor Legally at Home. By Victoria Redhed. From mashing and fermenting to building a small column still, Miller offers a complete guide to creating high-quality whiskeys, rums, and other drams at home. Packed with recipes and techniques, it also explains the licensing process and proposes fair regulations for hobby distillers. Illus. 210 pages. New Society. Paperbound. Pub. at $24.95 $16.95

**58058 TABLETOP DISTILLING: How to Make Spirits, Essences, and Essential Oils with Small Stills. By Kai Moller. With a small, 0.5 liter distiller, you can easily create fine brandies, whiskies, and even essential oils in your own kitchen. Learn the tools, techniques, and safe procedures to distill raw natural materials for a variety of applications. Complete with a guide to distilling essential oils this is the ideal companion for hobby distillers. Fully illus. in color. 176 pages. Schiffer. $29.95

**58060 THE WILD VINE: A Forgotten Grape and the Untold Story of American Wine. By Todd Klier. Klier sets out on an quest to unravel the mystery behind Norton, a grape used to make a Missouri wine. Shares with readers a great American secret: Revisiting the Norton grape and its elusive, Missouri wine. Shares with readers a great American secret. Illus. 208 pages. Sterling. Pub. at $27.95 $6.95


**6896715 A SHORT HISTORY OF DRUNKENESS. By Mark Forsyth. Making stops all over the world, this volume traces humankind’s love affair with booze from our primate ancestors to the Drinking Dys of Prohibition, answering every question along the way. What did people drink? How much? Who did all the drinking? Of the many possible reasons, why? A history of the world at its inebriated best. 224 pages. Three Rivers. Pub. at $16.00 $10.95

**6637191 THE DRUNKEN BOTANIST: The Plants That Create the World’s Great Drinks. By Amy Stewart. Explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have continued to transform into alcohol over the centuries. A fascinating confection of botany, chemistry, history, etymology, and mixology, this guide features more than 50 drink recipes and growing tips. 310 pages. Clarkson Potter. Pub. at $15.95

**673684X AGAINST ALL HOPS: Techniques and Philosophy for Creating Extraordinary Botanical Beers. By Butch Heilshorn. Join brewer Butch Heilshorn and discover gruits: incredible botanical beers that were brewed throughout the world, and that are a reminder of our most human history. He provides techniques and approaches for the intermediate to advanced brewer to create these unique out-of-the-box beers. Well illus. in color. 142 pages. Page Street. Paperbound. Pub. at $18.99 $13.95

**6805779 THE HOMEBUILT WINERY: 43 Projects for Building and Using Winemaking Equipment. By Steve Hughes. Provides complete instructions for projects that will facilitate the entire process of turning grapes into wine—from crushing and destemming to bottling and labeling. Illus. 200 pages. Firefly. Pub. at $17.95 $14.95

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5984521 THE KINGS COUNTY DISTILLERY GUIDE TO URBAN MOONSHINING: How to Make and Drink Whiskey. By C. Speelman & D. Halsey. Takes readers through the history of homemade whiskey, this fascinating guide answers questions that have mystified amateur and enthusiastic Moonshiners alike. It also reveals how readers can create their own homemade whiskey safely and deliciously. 260 pages. Chelsea Green. Paperbound. Pub. at $19.95 $15.95

6612032 THE HOME DISTILLER’S GUIDE TO SPIRITS. By Steve Coomes. Brings artisanal alcohol out of its dark moonshine past into its shining present. This comprehensive guide to the home still is an ideal introduction for beginners as well as a practical resource for producing distillers. Includes 50 cocktail recipes. Fully illus. in color. 160 pages. Firefly. Pub. at $29.95 $21.95
561258X ANCEINT BREWS: Rediscovered and Re-created. By Patrick E. McGovern. Interweaving archaeology and science, McGovern uncovers and reconstructs the oldest alcoholic beverages on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrewing instructions and more than 30 recipes. 291 pages. Norton. Pub. at $26.95. $19.95

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

6759254 SHERRY: A Modern Guide to the Wine World’s Best-Kept Secret, with Cocktails and Recipes. By Tiaia Balocchi. Lists top producers and profiles the best bodegas of the region, plus twenty pages of recipes like the Tuxedo and Sherry Cobler. Also includes more than a dozen recipes for tapas and other delicious foods, best eaten alongside a glass of sherry, of course. Fully illus. in color. Illus. in color. 326 pages. Broadway. Pub. at $30.00


595293X BEER COCKTAILS. By Howard & Ashley Steltzer. Find new spins, along with forty-eight more drinks that will expand your horizons delectably. Fifty superbly crafted cocktails that live up your layers and atris. Illus. in color. 104 pages. Harvard Common. Pub. at $12.95

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

463442X COOL BEER LABELS: The Art & Design from Breweries Around the World. By D. Bellon & S. Clark. This new, expanded edition presents over 150 labels from around the world, and the distinct traditions, stories and styles that explain them. The book also features stops at many more breweries and expanded sections of specialty beers. Many new labels, including those on hand-made and imported beers. Illus. in color. 448 pages. CICO Books. Pub. at $19.95. $14.95

585931X THE UNITED STATES OF CRAFT BEER. By Joss Lebow. A state by state exploration of America’s greatest breweries, from Jack’s Abby Brewing in Massachusetts to the Maui Brewing Company in Hawaii. Complete with photos of the beers and breweries, this guide gives you the lowdown on all things craft beer as you make your way across the country. 208 pages. Adams Media. PRICE TO CUT to $2.95

581305 THE SECRETS OF MASTER BREWERS: Techniques, Traditions, and Homebrew Recipes for 26 of the World’s Classic Beer Styles. By Jeff Alworth. Learn to make the world’s iconic beers with techniques and recipes from the pros. Behind the scenes tours of 26 world-class breweries give you the inside scoop on how to brew the same all-American taste of your carb-heavy counterparts, but are better for you. Printed in color. 384 pages. Countryman. Pub. at $11.95

599381 MAKE SOME BEER: Small-Batch Recipes from Brooklyn to Bamberg. By E. Shea & S. Valand. After taking a tour of the world’s most innovative and storied breweries, the authors have returned to offer 33 stovetop-ready recipes for silky stouts, citrusy IPAs, and robust porters, along with stories (including the global craft beer phenomenon) behind every small-batch brewer. Illus. 176 pages. Clarkson Potter. Paperbound. Pub. at $19.95. $11.95

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

555853 THE POCKET HOMEBREW HANDBOOK. By D. Law & B. Grimes. Small enough to be used anywhere, this guide is packed with over 150 recipes for full-flavored brews—from Belgian debbels and British ales to U.S. IPAs and Czech pilsners. Learn all about the brewing process is explained in detail, making it easy to get started. Well illus. in color. 143 pages. CICO Books. Pub. at $15.95. $9.45

5739902 THE UNITED STATES OF BEER: A Fractured History of the All-American Drin. 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 dedicating the page to research, Hucklebridge provides a raucous and enlightening toast to the all-American drink. Illus. 289 pages. Morrow. Pub. at $25.95. $19.99

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

5676766 AMERICA’S BEST BREAKFASTS. By L.B. Schragger & A. Sussman. Inspired by down-home diners, iconic establishments, and the best hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts. Like fresh-baked muffins, scrambled eggs, and a mouthwatering breakfast dish from restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $23.00. $15.95


597193X HIGH-PROTEIN PANCAKES: Strength-Building Recipes for Everyday Health. By Pamela Braun. Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes have the same all-American taste of their carb-heavy counterparts, but are better for you. Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Clarkson Potter. Paperbound. Pub. at $14.95. $11.95
Breakfasts

7609434 BREAKFAST FOR DINNER. By L. Landis & T. Hackbarth. Offers more than 100 classic breakfast recipes made with a twist. Enjoy dishes such as Bacon Fried Rice, Breakfast Ravioli, Frittata Florentine, Huevos Rancheros, and Scottish Baked Beans. Well illus. in color. 160 pages. Quarto. $18.95

Cookies, Breads & Baking

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


182208X BREAD-FREE BREAD: Gluten-Free, Grain-Free, Amazingly Healthy Veggie-and Seed-Based Recipes. By Renissa Oden. Imagine a world where most breads are made almost entirely from leafy vegetables, fruits, nuts, and seeds. This grain- and gluten-free collection brings you step-one closer to that reality with creative recipes like Tomato Bread, Spicy Sourdough Biscuits, and Cinnamon Stars; and much more. Color photos. 168 pages. Quarto. Pub. at $19.91

5770025 THE ART OF BAKING BREAD: What You Really Need to Know to Make Great Bread. By Matt Pelegrini. Sidesteps years of unwarranted trial and error and learn to bake bread like a master with this comprehensive guide. Includes over 230 color photographs, more than 150 detailed step by step instructions covering basic to advanced techniques, and more than 200 tips and sidebars filled with invaluable information and troubleshooting advice. 180 pages. Skyhorse. 8/15. Paperback. $19.95

6557450 BREAD ILLUSTRATED: A Step-by-Step Guide to Achieving Bakery-Quality Results at Home. By the eds. at America's Test Kitchen. Bread baking is both an art and a science. America's Test Kitchen removes the mystery and provides a road map for making over 100 foolproof recipes. Achieve bakery-quality results with every loaf. Well illus. in color. 422 pages. America's Test Kitchen. 8 1/8 x 10. Paperback. $19.99

1668964 GOOD HOUSEKEEPING CHRISTMAS COOKIES. Ed. by Jane Francisco. Make Christmas even more festive with these ultra-delicious holiday cookies. The less-cholesterol never expires with Gingerbread Cutouts; Cranberry-Chocolate Chunk Cookies; PB&J Bars; Salted Caramel Thumbprints; Cinnamon Stars; and much more. Color photos. 128 pages. Hearst. Pub. at $16.95

6817383 MAD FOR MUFFINS: 70 Amazing Muffin Recipes from Savory to Sweet. Ed. by Jean Anderson. Presenting classic and innovative recipes for muffins—the classic comfort food. Try delectable recipes such as Old-Fashioned Rye Muffins, Classic Carrot Muffins, Fresh Strawberry Muffins, and Parmesan-Crusted Muffins. Well illus. in color. 224 pages. HMH. Pub. at $19.99

5797911 THE COOK’S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. A must-have baking reference and recipe collection for those who want to learn to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that cover everything you’ve ever wanted to master: cakes, cookies, biscuits; breads; pastry; and more. Well illus. in color. 518 pages. America’s Test Kitchen. 9x10. Paperback. Pub. at $24.99

5889218 HOMEMADE SOURDOUGH. By Jane Mason et al. Shares all the secrets to making breads, rolls, and bagels at home. Includes recipes for gluten-free and yeast-free breads. 143 pages. Sterling. Pub. at $19.95

6891536 STEP-BY-STEP BREAD: Demonstrates Every Stage in Every Key Technique. By Caroline Bretherton. Adapted from illustrated Step-by-Step Baking. Over 125 color photographs clearly demonstrate every step of step by step photography that details every stage of preparation. Includes classic and artisan breads, sweet breads, flat breads, crisp breads, and quick breads. 192 pages. Dorling Kindersley. Pub. at $18.00

6515995 BETTY CROCKER NEW CAKE DECORATING. Ed. by Anne Ficklen. Get inspired with over 75 playful, elegantly creative cakes, each presented with clear guidance that makes it easy to decorate with confidence. You’ll be the life of the party with creative creations like the Honey-Lemon Beach Cake; the Pink Tuille; the vibrant Pineapple Cake; and more. Color photos. 207 pages. HMH. 9 x 10. Spiralbound. Pub. at $24.99

684717X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozza. Discover how easy it is to make hearty and wholesome breads, rolls, and muffins, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Scones; and Angel Biscuits. 123 pages. Harvest House. Spiralbound. Pub. at $19.99

6880045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home. By Tracey Meharg. Homemade, artisanal, and jaw-droppingly delicious, here are 50 mouth-watering recipes you can make at home—no special equipment required. You won’t be able to resist ideas like Banana Split Donuts, Lime Cheesecake Donuts, or Neapolitan Ice Cream Donut Sandwiches. Fully illus. in color. 160 pages. Quarto. Pub. at $19.99

5915396 STEP-BY-STEP BREAD: Demonstrates Every Stage in Every Key Technique. By Caroline Bretherton. Adapted from illustrated Step-by-Step Baking. Over 125 color photographs clearly demonstrate every step of step by step photography that details every stage of preparation. Includes classic and artisan breads, sweet breads, flat breads, crisp breads, and quick breads. 192 pages. Dorling Kindersley. Pub. at $18.00

5684059 THE WORLD’S MOST ICONIC BAKING PAN. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt Pan, this volume will open your eyes to the versatility of the heirloom tin. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: rocky road cake; pepperoni bread; banana split ice cream cake; and many more. Fully illus. in color. 224 pages. Cider Mill. 8 1/8 x 10. Pub. at $24.95

6819043 THE BEST PANCAKE & Waffle BOOK. Ed. by Anne Ficklen. A delicious array of recipes for pancakes and waffles, including: French Toast; Pancake Donuts; Fresh Apple Coffee Cake; Classic Cakes, Banana Waffles, Buttermilk Scones, and Jeans Shortcakes. 422 pages. HMH. Paperbound. Pub. at $19.99

6910498 PILLSBURY BAKE-OFF WINNING RECIPES. Shares all of the ingredients that go into the contest itself along with the prize-winning recipes and the inspirational stories from those who bake and enter themselves. Includes more than 100 recipes for pies, cakes, puddings, cookies and more. Color photos. 460 pages. Rodale. 8 1/8 x 10. Pub. at $19.99

676352X THE NEW BUNDT PAN COOKBOOK. Over 100 Classic Recipes for the World’s Most Iconic Baking Pan. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt Pan, this volume will open your eyes to the versatility of the heirloom tin. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: rocky road cake; pepperoni bread; banana split ice cream cake; and many more. Fully illus. in color. 224 pages. Cider Mill. 8 1/8 x 10. Pub. at $24.95

2093843 THE ART OF BAKING BREAD: What You Really Need to Know to Make Great Bread. By Matt Pelegrini. Sidesteps years of unwarranted trial and error and learn to bake bread like a master with this comprehensive guide. Includes over 230 color photographs, more than 150 detailed step by step instructions covering basic to advanced techniques, and more than 200 tips and sidebars filled with invaluable information and troubleshooting advice. 180 pages. Skyhorse. 8/15. Paperback. $22.99

673686X HOMEMADE SOFT BREADS. By Jackie Garvin. Adapted from Illustrated Baking. Perfect as a gift or for those who want to learn to bake, this book contains over 100 recipes for breads, rolls, muffins, and more. Color photos. 223 pages. Skyhorse. Pub. at $19.99


5684059 THE WORLD’S MOST ICONIC BAKING PAN. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt Pan, this volume will open your eyes to the versatility of the heirloom tin. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: rocky road cake; pepperoni bread; banana split ice cream cake; and many more. Fully illus. in color. 224 pages. Cider Mill. 8 1/8 x 10. Pub. at $24.95

684717X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozza. Discover how easy it is to make hearty and wholesome breads, rolls, and muffins, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Scones; and Angel Biscuits. 123 pages. Harvest House. Spiralbound. Pub. at $19.99

5915396 STEP-BY-STEP BREAD: Demonstrates Every Stage in Every Key Technique. By Caroline Bretherton. Adapted from illustrated Step-by-Step Baking. Over 125 color photographs clearly demonstrate every step of step by step photography that details every stage of preparation. Includes classic and artisan breads, sweet breads, flat breads, crisp breads, and quick breads. 192 pages. Dorling Kindersley. Pub. at $18.00

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Cookies, Breads & Baking

5683083 THE GREAT AMERICAN CHOCOLATE CHIP COOKIE BOOK. By Carolyn Wyman. Along with more than 75 recipes, this book also includes the true story of the cookie’s invention 75 years ago, a state-by-state survey of bakeries and restaurants known for their chocolate chip cookie creations and much more. Illus. in color. 207 pages. Countryman. Paperbound. Pub. at $19.95 $4.95

459444 ARTISAN BREAD: 100 Years of Techniques and Recipes. By Keith Cohen. The master baker and owner of Ow下乡ers bakery offers professional baking methods including step by step directions for baking a variety of delicious breads and rolls, and presents a behind the scenes look at how an artisan baker works and creates mouthwatering new recipes. Includes recipes. SHOPWORN. Well illus. in color. SOLD OUT

5669462 BREAD. By Dean Brettschneider. This irresistible collection offers up breads to match any occasion, from savory to sweet, healthful to festive. Whether you fancy a bagel or baguette, sourdough or sticky buns, these delectable and easy-to-follow recipes are sure to become firm favorites. Well illus. in color. 206 pages. Jacqui Small. Import. Paperbound. Pub. at $19.99 $13.95

5925827 MEN’S BAKING MANUAL. By Andrew Webb. From puddings to patisserie, sourdough to sausage rolls, this guide tells you everything you need to know. Covering tools and equipment, perfect pastry, yeasts and starters and cake making, it is packed with advice, tips and recipes that will have you wowing your friends and family with stunning breads, cakes, puddings and pastries. Fully illus. in color. 8¾x10¼. Pub. at $36.95 $19.95

NEW! 5401667 THE NEW BREAD: Great Gluten-Free Baking. By J. Frej & M. Blom. Alternatives like buckwheat, cornmeal, and rosehip powder open the door to endless gluten-free baking possibilities. That potential is fully realized in this collection of gluten-free recipes that range from tortillas to fiber rolls, as well as marmalades and other essential bread companions. Color photos. 143 pages. Schiffer. $21.95

Desserts

2664593 PUDDIN’: Luscious and Unforgettable Puddings, Parfaits, Pudding Cakes, Pies, and Pops. By Clio Goodman with A. McPherson. From growing up reading recipes for snack-time favorites like chocolate chip cookies and more, there’s something here for any Nutella craving. Try a Mint Chocolate Mug Cake; Crunchy Almond Toffees; or Two-Tone Nutella Cookies. Well illus. in color. 72 pages. Hardie Grant. Import. Paperbound. Pub. at $30.00 $19.95

5659023 NUTELLA MUG CAKES & MORE. By Keda Black. Everyone’s favorite sweet spread is the star of the show in over 30 easy and enticing recipes. From mug cakes and hot drinks to muffins, cookies and more, there’s something here for any Nutella craving. Try a Mint Chocolate Mug Cake, Crunchy Almond Toffees, or Two-Tone Nutella Cookies. Well illus. in color. 72 pages. Hardcover. Pub. at $31.99 $24.95

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

6673889 BETTY CROCKER MIX IT UP DESSERTS: Cookies, Cakes, Brownies, and More. Offers 320 fabulously flavorful sweets for any occasion, including cakes, cupcakes, cookies and bars, fruit desserts, desserts, and even gluten-free desserts—all with the ease of a mix. Try Fiesta Fudge Cookies; Citrus Mini Cheesecakes; or White Chocolate Macadamia Nut Bars. Well illus. in color. 426 pages. Rodale. 8½x10¼. Pub. at $31.95 $24.95

6823122 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Judy C. Polinsky. A collection of recipes straight from the kitchens of Mary Washington, Georgia O’Keeffe, and others. With Peaches and Cream to savoury to the holidays, and classics like Rocky Road and Mocha Almond Fudge, there’s a dessert to suit every occasion. 90 pages. Storey. Paperbound. Pub. at $8.95 $3.95

6596495 5-MINUTE MUG CAKES: Nearly 100 Yummy Microwave Cakes. By Jennifer Lee. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary microwave in just five minutes. Try simple recipe favorites such as Grandma’s Brownie Mug Cake, or even a decadent dessert like Mini Chocolate Mousse. Perfect for dessert bar, potluck, or after-school snack. Well illus. in color. 160 pages. Race Point. Paperbound. Pub. at $21.99 $6.95
Desserts


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

3647285 101 THINGS TO DO WITH A CAKE. By George Geary. You are assured at the variety of desserts that can be made from boxes of standard cake mix. Most dishes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heavenly Banana, and Ice Cream Sandwiches. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99

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

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

★ 6719317 MAGIC CAKES. By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multiple layers of custard, fudge, sponge cake, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake Bars, and more. Well illus. in color. 102 pages. Running Press. Pub. at $18.00

6580564 AUSTRIAN DESSERTS AND PASTRIES: Over 100 Classic Recipes. By D. Fischer & A. Karrer. Whether it’s delicious osterei-Sahneplätzchen (meringue slice with buttercream filling), fluffly schaaumroller (puff pastry rolls filled with soft vanilla meringue), or classic Bundt cake, these recipes represent the finest of Austrian pastries. In color. 274 pages. Skyhorse. Paperbound. Pub. at $19.99

★ 6841082 THE EUROPEAN CAKE COOKBOOK. By Tatyana Nesteruk. Allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and, anywhere else your heart desires. A few of the 65 gorgeous creations inside are Raspberry Sacher torte; Amareetto Creme Cake; Victorian Sponge Cake; and a showstopper Chocolate Kiev Cake. Color photos. 156 pages. PageStream. Paperbound. Pub. at $19.95

6798780 PARIS PATISSERIES: History, Shops, Recipes. Photos by Christian Sarramon. Features a selection of Pâtissiers who have their own specialty and demonstrate unparalleled craftsmanship. From light and delicate Sucreaux; Meringues, and Rum Babas, to innovative creations that mingle flavors and textures, this volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammoni. 8/4’x11’. Import. Pub. at $40.00

6747566 FRENCH DESSERTS. By Hillary Davis. A collection of homemade desserts that includes cakes, cookies, tarts, candied, puff pastry, waffles, crepes, and more. Also featured are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream, Chantilly, Cake batter, tart dough, almond paste, and others. Color photos. 224 pages. Gibbs Smith. 8/4’x11’. Pub. at $30.00

6823334 THE BISCOFF COOKIE & SPREAD COOKBOOK. By Katrím Bahl. Made from Biscoff cookies, this lip-smacking spread from Europe is put to good use in an array of cookies, cupcakes, confections and more. From the classic and unusual Cardamom Snickersdoodles; Biscoff Apple Pie Muffins; Fudgy Biscoff Swirl Brownies; or White Chocolate Biscoff Granola Bites. Color photos. 168 pages. Countryman. Paperbound. Pub. at $16.95

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

6619225 BIG BOOK OF CUPCAKES: 150 Brilliantly Delicious Dreamcakes. By Jan Moon. Find big inspiration in these pint-size confections! This collection is loaded with cupcakes for every season and occasion, with easy and creative ideas for decorating that any home cook will love. Fully illus. in color. 256 pages. Oxmoor. Paperbound. Pub. at $19.95

4549096 CAKE KEEPER CAKES: 100 Simple Recipes for Extraordinary Bundt Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumb Treats. By Lauren Chattman. Offers a collection of 100 recipes for all kinds of cakes, moist and luscious, but simple to make and keep on hand for everyday eating. Try the Cinnamon Almond Cake, the Nectarine Cake with Cinnamon-Nut Topping, or the Cream of Coconut Cake with Chocolate Glaze. Color photos. 172 pages. Oxmoor. Paperbound. Pub. at $17.95

6870333 TRADITIONAL JEWISH BAKING: Recipes Your Grandma Would Make...If She Had a Mixer. By Carine Goren. Learn how to make deliciously nostalgic treats straight from the homeland, like Babbe would. Goren shows you how to re-create the best versions of timeless and traditional Jewish baked goods like Tall Cinnamon-Honey Layer Cake, Chocolate Three-Layer Cheese Cake, Black and White Cookies, and Nostalgic Date Roulades. Fully illus. in color. 240 pages. Page Street. Pub. at $24.99

6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Gilt free versions of your favorite recipes that cut calories without sacrificingeither. The author shares more than 1000 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. Straightforward instructions that ensure sweet success. Well illus. in color. 272 pages. Oxmoor. Paperbound. Pub. at $19.95

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


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**Desserts**

**6772951 SECRET-LAYER CAKES:** Hidden Fillings & Flavors That Elevate Your Desserts. By Dini Koppidji. Discover how to take your favorite dessert flavors and combine them with delicious added texture to impress any crowd. Sixty exciting recipes include Blackout Brownie Rainbow Velvet Cheesecake; Orange-Bottom Pumpkin Cheesecake; Funfetti Explosion Birthday Ice Cream Cake; and Tiramisu Meringue Cake. Color photos. 192 pages. Page Street. Paperback. Pub. at $19.99

$14.95

**5786403 BEST COBBLERS & CRISPS EVER:** No-Fail Recipes for Rustic Fruit Desserts. By Monica Schuyler. Casserole easy to make, these 50 American desserts are comfort food at its best. Wow your family or please a crowd with delectable creations like Skillet Cherry-Berry Crisp; Pecan-Apple Cinnamon Betty; Flaky Peach Cobbler; or Blueberry Crostata. Well illus. in color. 288 pages. St. Martin’s. Paperback. Pub. at $24.95

$19.95

**6863051 NATURALLY SWEET & GLUTEN-FREE:** Allergy-Friendly Vegan Desserts. By Ricki Heller. All the recipes included are free of gluten, eggs, dairy, and refined sugars and have low glycemic index than “regular” desserts. Recipes include Sunshine Breakfast Loaf; Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons; Butter Tarts; and Chocolate-Covered Meringue Hearts. Color photos. 224 pages. Pelzel. Paperback. Pub. at $22.95

$11.95


$9.95

**6662064 LET THEM EAT CAKE,** By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homemade candy, and more—all made under constraints. Each dish includes three alternate versions—healthy, gluten-free, and vegan—all delicious and satisfying. Color photos. 224 pages. Pelzel. Paperback. Pub. at $22.95

$11.95

**686919X CAST IRON SKILLET DUMP CAKES:** 75 Sweet & Scrumptious, Easy-to-Make Recipes. By Dominique DeVito. Simply melt some butter in the bottom of a 12-inch skillet, toss in some other goodies like chocolate chips, coconut, or fruit, then dump in the batter and bake. In an hour or less, you can please everyone’s sweet tooth with tasty desserts like Cherry Apple Skillet Cake; and more! Color photos. 75 pages. Stewart, Tabori & Chang. Paperback. Pub. at $14.95

**8882779 OMA’S DUTCH TAART DOUGH:** Oma’s Dutch Taart Dough, Chocolate Dough or Vegan Dough. Well illus. in color. 143 pages. Page Street. Paperback. Pub. at $19.99

**6746373 DELICIOUS POKE CAKES,** By R. Wyss & K. Moore. Poking holes into the top of a cake, you’re疗 creating a decadent flavored-soaked dessert that is as effortless as it is delicious. Here you’ll find 80 quick and simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Well illus. in color. 152 pages. Martín’s. Paperback. Pub. at $19.99

$14.95

**5983169 DELICIOUS DUMP CAKES,** By R. Wyss & K. Moore. Presents a wide array of cakes and desserts that require minimal utensils to prepare. For nearly all the recipes, simply open a can of ready-to-use cans or a package of cake mix and layer in the pan. Never again will you have to struggle with complex steps or deal with lots of dirty dishes to get a fantastic dessert on the table. Well illus. in color. 118 pages. Martín’s. Paperback. Pub. at $19.99

**6810934 SLOW COOKER DESSERTS:** Oh So Easy, Oh So Delicious! By R. Wyss & K. Moore. No more checking your oven to make your special cake doesn’t overbake. All of these recipes are designed to bake in your slow cooker. Try German Chocolate Cheesecake; Zippy Cappuccino Bread Pudding; and Crispy Peanut Butter Candy. Fully illus. in color. 132 pages. Martín’s. Paperback. Pub. at $21.99

$19.95

**6689791 DAMGOODSWEET:** Desserts to Satisfy Your Sweet Tooth, New Orleans Style. By D. Guas & R. Pelzel. Part travelogue, part memoir, and all cookbook, pastry chef David Guas and food writer Raquel Pelzel offer 50 tempting recipes, supported with stories of family, famous restaurants, old haunts, and growing up in the New Orleans area. Try Apple-Pear Crumble, Honey-Poached Keel, or Orange-Poached Kiel. Color photos. Taunton. Pub. at $25.00

$6.95

**6864392 LAYERED:** Baking, Building, and Styling Spectacular Cakes. By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, which combine new and exciting flavors of cakes, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 280 pages. Workman. Pub. at $29.95

$16.95

**6845568 BUTTER CELEBRATES!** Delicious Recipes for Special Occasions. By Rosie Daykin. Rosie Daykin provides more than 100 recipes for every celebration, holiday, special event and milestone in your life. Whether you are an experienced baker or just stringing out, Rosie’s straightforward recipes are easy to follow and will produce irresistible results. Fully illus. in color. 260 pages. Knopf. 8¼x10¼. Pub. at $35.00

$9.95

**4578473 BUTTER BAKED GOODS:** Nostalgic Recipes from a Small Town Neighborhoo. By Rosie Daykin. Delicious butter good recipes for all those times when you crave the real deal. Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create butter’s delectable desserts for life’s milestones: birthdays, Thanksgiving, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knopf. Pub. at $29.95

**6836143 OVENLESS DESSERTS.** By Marnie Ferronmore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection has everything you need to satisfy your sweet tooth while keeping cool. From fresh fruit and candy to cake and ice cream, there are over 100 delicious recipes including Raspberry Ice Cream Cake; Minty Icebox Pie; Coconut Milk Ice Cream; and more. Photos. 267 pages. Cider Mill. Paperback. Pub. at $19.95

**6874630 BAKING WITH CANDY.** By Jenny Warsen. Who can resist homemade baking? Add a little candy in the batter or dough, and the result is twice as good! This fun collection is filled with more than forty simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Well illus. in color. 152 pages. Martín’s. Paperback. Pub. at $19.99

$14.95

**6824145 THE TAARTWORKIES COOKBOOK:** Grandmother’s Recipe, Granddaughter’s Memoir, By Brittany Bennett. With simple, fresh ingredients, you can create a dessert that will have family and friends taking back for seconds and thirds. Enjoy recipes like Traditional Dutch Appeltaart; Black Bottom Strawberry Pie; and Bee Tart. You also have the option of using them as a guide to create your own delectable treats. Well illus. in color. 143 pages. Page Street. Paperback. Pub. at $19.99

$14.95
Desserts


6796284 BAKLAVA TO TARTE TATIN: A World Tour in 110 Dessert Recipes. By Bernadette El-Baz. Take an in-depth culinary tour via the expertly tested recipes for authentic world desserts that are showcased in this volume. Sample a Portuguese Pastéis de Nata; indulge in a creamy slice of New York Cheesecake; or try an Italian Hazelnut-Almond Chocolate Baci di Dama. Color photos. 286 pages. Flammarion. Import. Pub. at $34.95. $11.95

5801412 THE SWEETapolita BAKEBOOK. By Rosie Alyrea. With over 100 full color photographs and step by step technique tutorials, this delicious collection of 75 recipes will change the way you decorate with showstopping cookies, cakes, and more that every kid and kid-at-heart will love. 208 pages. Clarkson Potter. 8¼x10¼. Paperbound. Pub. at $22.99. PRICE CUT to $9.95

6749186 THE PIE PROJECT. By P. Wood & K. Jenkins. From Spiced Apple and Golden Syrup Pie, to Peach Melba Ice Cream Pie, the authors set out to reimagine the classics with their ultimate collection of 60 decadent sweet pies. Be inspired to embark on your own pie project, master these, then dream up your own take-anywhere treats. Well illus. in color. 160 pages. Hardie Grant. Import. Pub. at $24.95. PRICE CUT to $19.95

6794998 SWEET! CELEBRATIONS: The Ultimate Dessert & Party Planning Companion. By Elise Strachan. The host of My Cupcake Addiction shares her dazzling and delicious dessert recipes and ingenious entertaining tips so you can throw the perfect party. Organized around special occasions throughout the year, her imaginative cakes, frostings, and toppings will make any novice baker feel like a pro. Fully illus. in color. 232 pages. Atria. 8¼x10. Paperbound. Pub. at $24.99. PRICE CUT to $6.95

6720765 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hall. What better way to make your personal stand for liberty and justice for all than through baking? Choose from a wide range of recipes that give back, from donating desserts to support local programs to creating recipes that help families in need. Well illus. in color. 128 pages. Weldon. Pub. at $17.95. PRICE CUT to $9.95

6810845 ROBICELLI’S: A Love Story with Cupcakes. By Allison & Matt Robicelli. A delicious story of a Brooklyn family saved by its cupcakes. This showcases 50 gem cupcakes such as Butternut Spice; Buffalo Chicken; and Pecan Potato Chip! Yes, believe it or not, these are cupcakes! Fully illus. in color. 306 pages. Viking. Pub. at $35.00. PRICE CUT to $9.95

672311X MARSHMALLOW HEAVEN: Delicious, Unique, and Fun Recipes for Sweet Homemade Treats. By Inicia M. Arce. Includes a collection of marshmallow flavors for every day as well as for holiday treats. Features step by step instructions and colorful photos, this guide offers recipes for Toasted Coconut Marshmallows; Mint Chocolate Chip Marshmallows; and Mexican Hot Chocolate Marshmallows. 128 pages. Skyhorse. Pub. at $19.99. PRICE CUT to $9.95

5958255 LAZY CAKE COOKIES & MORE: Delicious, Shortcut Desserts with 5 Ingredients or Less. By Jennifer Palmer. These recipes are fast to pull together using ingredients from your pantry, and the results are far more than the sum of their parts. From goopy chocolate treats to nutty surprises, the sweets you’ll make will please everyone. Try Coconut Nut Bars; Chocolate Chipotle Chili Marshmallows; and Mexican Hot Chocolate Marshmallows. Well illus. in color. 212 pages. Countryman. Paperbound. Pub. at $19.95. PRICE CUT to $3.95

5713943 VEGAN ICE CREAM SANDWICHES: Cool Recipes for Delicious Dairy-Free Ice Cream and Cookies. By Kris Holechek Peters. Enjoy a smorgasbord of cruelty-free, decadent desserts sure to please any palate, from traditional favorites like Chocolate Chip Cookies with Vanilla Bean Ice Cream to fun creations like Shortbread with Strawberry Balsamic Ice Cream and gourmet versions like Cardamon Cookies with Pistachio Ice Cream. Color photos. 111 pages. Ulysses. Paperbound. Pub. at $15.95. $3.95

5993245 CAKES FOR ALL OCCASIONS. By Geraldine Kidwell. Learn to create 18 beautiful decorated cakes as a leading master coaxes you from start to presentation. Over 330 color photographs cover everything from making specialty cakes for a wedding to a cake for a child’s birthday to a whole book of recipes. 122 pages. Schiffer. 8¼x11. Paperbound. Pub. at $24.99. PRICE CUT to $9.95

5984580 MARSHMALLOWS: 100 Mouthwatering Marshmallow Treats. By Tim Kinnaird. Features more than 100 exciting step by step recipes to create and devour like Salted Buttered Popcorn Marshmallows; Milk and Cookies Marshmallows; and Chocolate Chipotle Chili Marshmallows. Fully illus. in color. 144 pages. Barron’s. Paperbound. Pub. at $17.99. PRICE CUT to $6.95

6689159 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Giller. Giller traces the journey from harvesting cacao pods to transforming them into mouthwatering bars with distinctive and dynamic flavors. Then she teaches the art of pairing chocolate with beer, spirits, bread, cheese, and more, while master chefs highlight key dessert recipes and candy bars. Well illus. in color. 232 pages. Storey. Pub. at $19.95. $14.95

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**Desserts**

5892112 ALAN DUNN’S CELEBRATION CAKES: Beautiful Designs for Weddings, Anniversaries, and Birthdays. Learn how to create festive cakes designed with coordinated, lifetime floral arrangements built from sugarpaste. Easy-to-follow directions cover 35 floral varieties and 18 charming cake designs for weddings, anniversaries, barbecues, christenings, and more. Well illus. in color. 144 pages. IVM Lifestyle Pub. at $19.95

**SOLD OUT**

5766451 STYLISH CAKES: The Extraordinary Confessions of the Fashion Chef. By Charlotte Neuville with M. Collignon. Many silks and unique couture confessions that take the pastry arts to a whole new level of imagination, style and taste are included in this lavishly illustrated volume. Includes some basic recipes and tutorials. 240 pages. NameDesign. 8¼x10¼. Pub. at $44.95


5890180 THE HEALING POWERS OF COFFEE. By Cal Orey. Parroting with information about the world’s favorite “new” health food, as well as interviews with coffee roasters, coffee salesmen, and coffee roasters—plus a jolt of past and present coffee culture—this is an all-encompassing look at a potent elixir’s rise from vice to virtue. Includes recipes and home remedies. 298 pages. Kensington. Paperbound. Pub. at $19.95

5887311 THE “I LOVE MY NUTRIBULLET” RECIPE BOOK. By Britt Brandon. Offers 300 smoothie bowls, boosting brain function, shedding pounds and promoting heart health. Try Berry-Banana Blend; Cantaloupe Curé; Blue Juice; Parsley Juice; Grapefruit & Orange Juice; Red Onion & Beet Juice; and many more! Well illus. in color. 240 pages. HarperDesign. 8½x10. Pub. at $14.99

5825516 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Healthy Skin, Better Immunity, and More! By Britt Brandon. One hundred nutrient-rich recipes for thirst-quenching drinks that control your appetite, aid digestion, and improve your overall health. Infusion is a great way to enjoy the vitamins and flavors of fresh fruits and vegetables without the extra calories and fructose found in juices, 128 pages. Adams Media. Paperbound. Pub. at $13.99

6765288 SUPERFOOD SMOOTHIE BOWLS. By Daniella Chace. Offers 100 simple vegan recipes for smoothie bowls topped with fresh chopped fruit, toasted nuts, and so much more that will fill you up without busting your diet. All recipes are dairy-free, gluten-free, low in sugar, and made with easy to cultivate, easy to store ingredients. Many color photos. 222 pages. Running Press. Pub. at $49.95


**Beverages**

6823923 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 make your soda-making appliance to craft classic and unique soft drinks, from traditional colas to artisanal flavors. Color photos. 240 pages. Publication at $19.95

5887716 THE I LOVE MY NUTRIBULLET GREEN SMOOTHIES RECIPE BOOK. Well illus. in color. 144 pages. Hamlyn. Paperbound Import. Pub. at $19.95

5823516 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Healthy Skin, Better Immunity, and More! By Britt Brandon. One hundred nutrient-rich recipes for thirst-quenching drinks that control your appetite, aid digestion, and improve your overall health. Infusion is a great way to enjoy the vitamins and flavors of fresh fruits and vegetables without the extra calories and fructose found in juices, 128 pages. Adams Media. Paperbound. Pub. at $13.99

**Experiment. Paperbound. Pub. at $17.99**

6709896 JUICE ITI BLETAD IT! Transform Your Health One Drink at a Time! By Lisa Craven. Discover when to juice and when to blend, as well as the benefits of each. Find out which juicer is right for you, or identify more juice at purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free, using only natural ingredients with no processed sugars. Well illus. in color. 136 pages. Exisle. 8¼x10¼. Paperbound Import. Pub. at $19.95


6749100 INFUSE: Herbal Teas to Cleanse, Nourish, and Heal. By P. Grammer & K. Sullivan. Packed with full of 70 delicious herbal teas that have been freshly formulated to prevent and treat dozens of common physical and emotional conditions. Feeling run down? Brew a cup of Immuni-Tea. Trouble sleeping? Try Sweet Sleep Tea to find an emotional pick me up? Happy tea is perfect!

**Well illus. in color. 144 pages. Hamlyn. Paperbound Import. Pub. at $9.95**

3575755 SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight. By Britt Brandon. With this guide, learn everything you need to know to integrate some smooth nutrition into your life. Inside you’ll find recipes that are jam-packed with fresh fruits and vegetables that will keep you feeling full and satisfied for longer. Try Almond & Blueberry Smoothie, Cantaloupe Ginger or an Apple Pie for Weight Loss. 240 pages. Adams Media. Paperbound. Pub. at $14.99

4607384 APPLES TO CIDER: How to Make Cider at Home. By April White with S. Wood. Whether you are a home brewer, a home winemaker, or simply a cider lover, you’ll soon be on your way to making your own homemade cider at home. This guide includes step by step instructions for making your first batch of cider; a guide to tasting cider like a professional, and much more. Well illus. in color. 152 pages. Quarry. Paperbound. Pub. at $24.99

6732880 A JUICE A DAY: 365 Juices + Smoothies for Every Day of the Year. Ed. by Natalie Bradley. Discover new ways to enjoy your fruits and vegetables and learn why certain ingredients are so good for you with this lip-smacking collection of smoothie and juice recipes. Enjoy a different recipe each day of the year—including quick fixes for busy days! Well illus. in color. 240 pages. Hamlyn. Paperbound. Pub. at $9.99

**6814808 FERMENTED PROBIOTIC DRINKS AT HOME. By Felicity Evans. Transform your health with fermented probiotic drinks with this step by step guide. Includes fifty recipes for stylish drinks and health drinks from Chinese, Japanese, Mexican Pineapple Tepache and the ever popular Kombucha and Kefir. Evans teaches you how to recognize a successful fermentation and troubleshoot when needed. Illus. in color. 132 pages. The Deluxe Pub. at $18.95

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

6823516 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Healthy Skin, Better Immunity, and More! By Britt Brandon. One hundred nutrient-rich recipes for thirst-quenching drinks that control your appetite, aid digestion, and improve your overall health. Infusion is a great way to enjoy the vitamins and flavors of fresh fruits and vegetables without the extra calories and fructose found in juices, 128 pages. Adams Media. Paperbound. Pub. at $13.99

6709896 JUICE ITI BLETAD IT! Transform Your Health One Drink at a Time! By Lisa Craven. Discover when to juice and when to blend, as well as the benefits of each. Find out which juicer is right for you, or identify more juice at purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free, using only natural ingredients with no processed sugars. Well illus. in color. 136 pages. Exisle. 8¼x10¼. Paperbound Import. Pub. at $19.95

Beverages

6763988 JUICE + NOURISH. By Rosemary Ferguson. These refreshing recipes help you pack vital nutrients into your busy day and restore your healthy glow—from the inside out. Here, are practical detox plans for 1-day, 2-day, and 3-day cleanses—plus an extensive glossary with in-depth nutritional information on all key ingredients. Color photos. 193 pages. The Experiment. Pub. at $16.95 $5.95

568732 METABOLISM-BOOSTING SMOOTHIES AND JUICES. By Tina Haupert. An easy, tasty way to boost your metabolism! Smoothies and juices provide much of the nutrients associated with higher energy levels and healthy weight loss. Java Jolt Smoothie; Spicy Veggie Juice; Carrot with a Kick; and Strawberry-Pomegranate Smoothie are just a few of the delicious, Well illus. in color. 96 pages. Skyhorse. Paperbound. Pub. at $16.95 $5.95

572385X BETTY CROCKER SMOOTHIES. Ed. by Catherine Swanson. Filled with special smoothies that the whole family will love. Includes fruit-based smoothies, vegetable-filled smoothies; indulgent drinks for special occasions; and pops, pops and cubes that expand the idea of the smoothie to include frozen treats. Includes more than 100 recipes. Fully illus. in color. 96 pages. Skyhorse. Paperbound. Pub. at $14.95 $4.95

★ 6694063 SMOOTHIE BOWLS: 50 Beautiful, Nutrient-Packed & Satisfying Recipes. By Mary Warrington. Craving something that’s fun and tastes as great as it looks? Make a lovely smoothie bowl with delicious toppings nestled in a creamy base. From Mango Lassi, Zucchini oat Acai and Cranberry Vanilla Maple to Chocolate Almond Chia and Watermelon Cucumber, recipes like these are the perfect treat. Well illus. in color. PRICE CUT to $5.95

5655365 ICED TEA: 50 Recipes for Refreshing Roses and Blueberries to Cranberry Orange; from Spiced to Strained, you’ll find it here. Illus. in color. 126 pages. Duncan Baird. Pub. at $14.95 $5.95

1573963 THE TEA CYCLOPEDIA: A Celebration of the World’s Favorite Drink. By Keith Souter. An indispensable reference for anyone interested in all things tea, capturing the historical beginnings of the beloved brew, but also its involvement in politics, literature, health, the economy, and even fortune-telling. It also includes recipes for delicious drinks, health cocktails, and more. 208 pages. Skyhorse. Pub. at $19.95

★ 6553559 INFUSED WATER: 75 Simple & Delicious Recipes to Keep You and Your Family Healthy and Happy. By Daliah Tahuni. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are the answer to staying healthy, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 165 pages. Skyhorse. Pub. at $19.95 $12.95

5698170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll love and tell your kids about the history of apple juice. Plus: the ancient Roman secret of how to get juice from apples to revealing the art of brewing sweet or dry ciders, Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95 $5.95

Seasonings & Condiments

6735754 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices. By Instructables.com. Spices not only add a flavorful kick to meals but also have amazing benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric, cayenne pepper; cinnamon, garlic, and sage can fight inflammation, protect against chronic conditions, and even help with weight loss. Well illus. in color. 131 pages. Skyhorse. Paperbound. Pub. at $14.99 $4.95

687486X HEALING SPICES: How Turmeric, Cinnamon, and Many Other Herbs, Fruits, and Vegetables Can Improve Your Health, Life, and Well-Being. By Instructables.com. Featuring dozens of recipes for meals and beauty remedies, this guide is a great tool for anyone looking to add more flavor to their diet while cutting out unhealthy ingredients like salt, sugars, and fatty oils. Fully illus. in color. 132 pages. Skyhorse. Pub. at $14.95 $5.95

6845487 THE BEST LITTLE MARINADERS COOKBOOK. By Karen Adler. The secret to the real spice of life? It’s the zesties marinades, rubs, and pastes that flavor meats, vegetables, fruits, and seafood before they’re cooked. Over 50 basic and innovative combinations fill this collection with big ideas and bigger flavors. 96 pages, Celestial Arts. Paperbound. Pub. at $9.95 $5.95

675211X SOME LIKE IT HOT: Spicy Faves from the World’s Hot Zones. By Clifford A. Wright. Check out these 300 spicy recipes that range from somewhat sassy to seriously scorching. From appetizers like Shrimp and Bake (deep-fried shark enrobed in deep-fried bread), to Piquant Beef Picadillo from Bolivia or Chicken Cooked in Hell from Cameroon, these dishes will add some spice to your meals. 453 pages. Skyhorse. Paperbound. Pub. at $14.99 $3.95

7599988 THE TOP 100 QUICK & EASY SAUCES. By Instructables.com. Here are 100 of the very best sauces to transform ordinary meals into exciting, delicious meals, all quickly and easily. Whether you’re looking for a simple classic to enrich a fish dish, a savory accompaniment for pasta, or an exotic topping to serve with fresh fruit, veggie, or meat dishes, you’ll find it here. Well illus. in color. 126 pages. Duncan. Pub. at $15.95 $9.95

6632970 JUST ADD SAUCE: A Revolutionary Guide to Boosting the Flavor of Everything You Cook. By the eds. at America’s Test Kitchen. This groundbreaking, one-of-a-kind cookbook will teach you how to make more than 175 simple, modern sauces and pair them with over 100 easy recipes that put those sauces to use in creative ways. From simmering up curries to stir-frying noodles, you’ll find all you need to make your home-cooked meals better than ever. Well illus. in color. 318 pages. America’s Test Kitchen. Paperbound. Pub. at $29.99 $21.95


3654907 1000 SAUCES, DIPS AND DRESSINGS. By Nada Arumugam. Provides the guidance, inspiration and recipes needed to lift meals from the mundane and more to the most delicious. Jazz up your meals with white sauces; brown stock-based sauces; pesto sauces; creamy dips; fusion and Asian sauces; oil and vinegar dressings; salads, and more. Color photos. 288 pages.ellers. Pub. at $29.95 $9.95
Seasonings & Condiments

**679158** THE ART OF THE PERFECT SAUCE: 75 Recipes to Take Your Dishes from Ordinary to Extraordinary. By L. Barzini & R. Carraschini. Breathe new life into your dinners with a bevy of sauces, dips, drizzles, gravies and more. Using these traditional and modern twist recipes, you can add depth to every dish from appetizer to dessert, and poultry to vegetables and fish. Use Spicy Black Tea Jus on filet mignon, Caramelized Shallot Wine Sauce on pasta, and so much more. Fully illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99

**464316X** NUT BUTTERS: 30 Nut Butter Recipes and Creative Ways to Use Them. By Mary Loudermilk. Liven up your pantry with the author’s yummy nut butter recipes that incorporate a variety of nuts, from pistachios and pecans to coconut, sunflower seeds, and macadamias. Loudermilk also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. St. Martin’s. Paperbound. Pub. at $12.95

**6753639** FOR THE LOVE OF GARLIC: The Complete Guide to Garlic Cuisine. By Victoria Renoux. Celebrating an astonishingly versatile food, this unique volume celebrates and satisfies with an exploration of garlic’s past and present, as well as a wide variety of delicious kitchen-tested garlic recipes designed to entice you to explore garlic aficionados, but lovers of all great cuisine. 195 pages. Square One Publishers. Paperback. Pub. at $13.95

**658556** COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World. By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows you how to savor spices in your every day cooking. Follow the simple step by step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperback. Pub. at $19.99

**6869867** THE PESTO COOKBOOK: 116 Recipes for Creative Herb Combinations and Dishes Bursting with Flavor. By Owen Woodier. Living any diet with a versatile group of pestos, pastes, and purees showcasing fragrant herbs and timeless flavors from around the globe. Try Parsley Fennel Pistou or Ginger Peanut Pesto, and learn how to incorporate these and 28 more in over seventy five recipes. Color photos. 218 pages. Storey. Paperback. Pub. at $16.95

**5891833** HERBS & SPICES: The Cook’s Reference. By Jill Norman. Bring your cooking to life 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, spice rubs, sauces, and flavor-packed recipes. 264 pages. Barron’s. Paperback. Pub. at $21.95


**2708140** COOKING WITH COCONUT OIL: Gluten-Free, Grain-Free Recipes for Good Living. By Elizabeth Nyland. A delicious fat that is actually good for you, coconut oil can be used for sautéing, baking, roasting, and more. Here are plenty of gluten-free, grain-free recipes using the ingredient: Caramelized Macadamia Crusted Pizza to Dark Chocolate Cherry Muffins and Grilled Skirt Steak with Chimichurri. Color photos. 167 pages. Countryman. Paperback. Pub. at $16.95

**9993318** COOKING WITH MUSTARD: Empress of Your Palate. By G. Poggioli. Not for the faint of palate, this guide features recipes for 16 mustard types that range from nose-roushingly strong to sweet and tangy. Use this exciting spice and natural digestive aid to create a wide array of entrees from mustard recipes. Well illus. in color. 80 pages. Schiffer. 8¾x11¼”. Pub. at $19.99

**6643299** THE ESSENTIAL HOT SPICE GUIDE: The Pepper Pantry. By Dave DeWitt. The ultimate guide to the tastiest and healthiest combats from the world of plants and creative cuisine. Discover how to use herb, horseradish, and wasabi; chili peppers and their condiments; mustard and pepper, and spice blends, and curry to spice up your dishes. 152 pages. Terra Nova. Paperback. Pub. at $14.95

**5732607** BITTERMAN’S CRAFT SALT COOKING. By Mark Bitterman. Handcrafted salts are the most basic and essential way to make any ingredient shine. In this collection Bitterman makes the simple truth abundantly clear with over sixty delicious recipes such as Colorado Beef Burgers with Mesquite Smoked Salt, and Chilies, Black Truffle Salt Splashed Potatoes; and Salted Marshmallow Icing. Well illus. in color. 170 pages. Andrews McMeel. Paperback. Pub. at $19.99

**6689582** FLAVORWALLA: Big Flavor, Bold Spices, a New Way to Cook the Foods You Love. By Floyd Cardoz with M. Stets. Floyd Cardoz brings extraordinary flavors to everyday foods using spices to turn a dish into something distinct and memorable. In this collection recipes will read how those who master the flavors in more than 100 recipes. Well illus. in color. 352 pages. Artisan. Pub. at $29.95

Canning & Preserving

**5770211** THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experienced canners will find updated information to help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 175 pages. Skyhorse. Paperback. Pub. at $17.99

**6857875** FOOLPROOF PRESERVING: A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More. Ed. by the eds. at America’s Test Kitchen. From America’s Test Kitchen comes this step by step guide to preserving, with over 100 obsessively tested recipes. The test kitchen demystifies the process, explains the science behind it, and tells you exactly what equipment you need. 304 pages. Countryman. Paperback. Pub. at $26.95

**7558465** THE ESSENTIAL BOOK OF FERMENTATION: Great Taste and Good Health with Probiotic Foods. By Jeff Cox. Simplifies the art and science of fermentation while detailing the health benefits that come with a diet full of probiotic treats. Includes recipes for making pickles, cheese, bread, wine, and more fermented foods. Contains 100 pages. Countryman. Paperback. Pub. at $20.00

**4541200** TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. Ed. by Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the tastes and colors of season’s bounty. Inside you’ll find jewel-tone jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces; and basic canning and preserving techniques. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.95

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Canning & Preserving

**510317 MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes.** By Julie Langille. Pull it off the shelf, mix with water, cover and serve. Not only are the ready-made recipes in this guide perfect for carry-along camping fare, rushed weeknight dinners, and meals for Dad to prepare, the clear photos and fascinating times of disasters, such as fires, blackouts or hurricanes. 175 pages. Ulysses. Paperbound. Pub. at $15.95 **$11.95**

**675109 WISDOM FOR HOME PRESERVERS: 500 Tips for Pickling, Canning, Curing, and Smoking.** By Peter Reilly. Collects 500 tips to make food at home. For easy reference, the tips are divided into eight chapters; Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. 288 pages. Taunton. Pub. at $21.95 **$15.95**

**6840043 THE QUICK PICKLE COOKBOOK.** By Grace Parisi. Savoring a good pickle doesn’t have to require a weekend’s worth of work. Using these straightforward and inventive recipes, you can create delicious brines to transform fruits and vegetables into tasty pickles in mere hours. Includes recipes for cooking with pickles and brine, from drinks to desserts. Color photos. 376 pages. Firefly. Paperbound. Pub. at $19.95 **$14.99**

**5613591 REAL FOOD FERMENTATION: Preserving Whole Fresh Food with Live Cultures in Your Home Kitchen.** By Alex Lewin. Preserve your favorite foods year round, controlling your own ingredients, techniques and additives to make creations that are uniquely yours. Starting with the basics, this guide is full of useful information, showing you how to ferment fruits, dairy, vegetables, beverages, and more. Well illustrated. 170 pages. Quarry. 8x10¼. Paperbound. Pub. at $24.99 **$9.95**

**6847234 THE AMISH CANNING BOOK: Plain and Simple Living at Its Homemade Best.** By Georgia Varoza. A great collection of recipes, hints, and Plain wisdom for everyone who loves the idea of preserving fresh, wholesome foods. Learn about the history of canning and basic instructions, ingredients, and simple adapting recipes to fit your family’s tastes. Try making jams, preserving tomatoes, and making pickles and sauerkraut. 219 pages. Harvest House. Spiralbound. Pub. at $14.99 **$11.95**

**6662929 THE JOY OF PICKLING, REVISED EDITION: 250 Flavor-Packed Recipes for Vegetables and More from Garden or Market.** By Linda Ziedrich. From classic cucumber pickles like half-sours, dills, and bread-and-butters to Asian cabbage pickles and Far Eastern rice-bran, miso, and soy-sauce varieties, these recipes bring these homemade pickles to your kitchen. 418 pages. Harvard Common. Paperbound. Pub. at $18.95 **$6.95**

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**667944 MRS. WHEELBARROW’S PRACTICAL PANTRY: Recipes and Techniques for Year-Round Preserving.** By Cathy Barrow. Presents a collection of essential preserving techniques to make a well-stocked pantry full of canned fruits and vegetables, jams, stocks, soups, and more. Includes recipes that use what’s been preserved such as Bacon-Onion Jam and Sweet and Spicy Pimento Cheese. Fully illustrated. 160 pages. Ulysses. Paperbound. Pub. at $15.95 **$9.95**

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**3684482 THE EVERYDAY FERMENTATION HANDBOOK: A Real-Life Guide to Fermenting Food—Without Losing Your Mind or Your Microbes.** By Brandyn Byers. Going beyond ordinary sauerkraut and kimchi, this guide teaches the basics and cuts through the confusion with instructions for fermenting just about every kitchen staple. Includes tasty recipes for turning fermented foods into foods like Sourdough Belgian Waffles or the most delicious conserves of all kinds. Well illustrated. 192 pages. Media. Paperbound. Pub. at $19.99 **$6.95**

**669893X CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year.** By Stephanie Thunow. With more than 75 fun and easy recipes for every season, readers will learn how to preserve each fruit or vegetable in two different ways: each can be enjoyed water bath-canned or as a healthy, probiotic rich fermented. Recipes in this helpful guide include classic favorites such as strawberry chutney, the perfect garlic dill pickle, and more. Well illustrated. 183 pages. Skyhorse. Paperbound. Pub. at $16.99 **$12.95**

**6728871 BALL COMPLETE BOOK OF HOME PRESERVING: 400 Delicious and Creative Recipes for Today.** Ed. by J. Kingry & L. Devine. Along with user-friendly recipes that will appeal to new and advanced home preserving enthusiasts alike, this guide also includes a Home Canning Problem Solver, which provides answers to virtually every question and problem. Covers Soft Syrups, Hard Syrups, Batches & Simple Techniques. And more. 48 pages of color photos. 448 pages. Robert Rose. Paperbound Import. Pub. at $22.95 **$18.95**

**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 farmer’s market favorites or the fresh produce from your own garden. With 100 delicious recipes to fire your imagination, including pickles, jams, jellies, chutneys, salsas, mustards, sauces, soups, stews, and more. Well illustrated. 212 pages. Wiley. 9x10. Paperbound. Pub. at $17.95 **$9.95**


**594046X THE FARMER’S KITCHEN HANDBOOK.** By Marie W. Lawrence. Organized by month to coordinate with a farmer’s calendar, this beautiful cookbook offers over 350 recipes to make the most of your farm and garden’s bounty. Try Vermont Cheddar Onion Bread in October or Hot Spiced Maple Milk and Fried Cornbread Buns in June. Illus. in color. 264 pages. Skyhorse. Paperback. Pub. at $14.99 **$3.95**