Cooking Techniques & Guides

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6878348 NO BELLY BLOATING: THE COMPLETE COOKING FOR TWO COOKBOOK. 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. From Beef Stew to Lasagna to elegant Fruit Tarts and Breakfast Muffins, the recipe selection is varied and exciting and unique to serve just two people. Includes hundreds of tips and techniques. Well illus. in color. 440 pages. 8x10½x1¾. Pub. at $40.00 $24.95

6847293 THE AUTHENTIC AMISH COOKBOOK. Compiled by Norman & Marlena Miller. Filled with creative and inspirational thoughts, these 450 recipes are all you need for hearty meals for small family groups or very large crowds. Family favorites include Pott’ Man’s Salted Caramel Apple Pie; Ham, Cheese & Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

6046642 101 THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. Offers simple and creative recipes using your favorite brand of ramen noodles, from Summer Picnic Salad and Ramen Fajitas to Ramen Tuna Mix, Chocolate Chinos, and more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95


4529162 101 THINGS TO DO WITH MAC & CHEESE. By Toni Patrick. Whether cooking on a budget or for a pack of picky eaters, these tasty recipes are for you! All recipes are based on pre packaged macaroni and cheese products, introducing the creative use of additional ingredients and/or alternative methods of preparation. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.95 $4.95

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6923399 THE SWEET POTATO COOKBOOK. By Heather Thomas. Sweet, savory, nutty, creamy, and packed with nutrients! The possibilities with sweet potatoes are endless, from Sweet Potato Pancakes and Savory Sweet Potato and Parmesan Muffins; to Spiralized Sweet Potato Pasta, Sweet Potato Enchiladas, and even Sweet Potato and Hazelnut Brownies; you’ll find tasty and creative recipes here. Well illus. in color. 112 pages. Publishers Group West. Paperbound. Pub. at $16.95 $12.95

5993589 SQUASH & ZUCCHINI: Pumpkins, Butternut, Musk, Hokkaido, & Zucchini. By Elisabeth Bangert. Try wonderful squash and zucchini dishes throughout the year, from the summer, delicate flavors of the zucchini to the robust, mature qualities of the zucchini. Thirty-five recipes range from soups, casseroles, and quiche to strudel and muffins, revealing the diversity of these wonderful ingredients. Fully illus. in color. 80 pages. Gourmets' Choice. Paperbound. Pub. at $10.95 $6.95


5978533 BETTY CROCKER’S PICTURE COOK BOOK. Ring bound. An authentic reprint of the well-loved 1950 edition that launched Betty Crocker as America’s home economics icon. Contains hundreds of practical tips, useful hints, and great advice. Offers terrific recipes for all-time favorites, from Apple Pie to the perfect Roast Turkey. 449 pages. HMH. 9x10. Spiralbound. Pub. at $29.95 $21.95

6830421 NORTHERN HOSPITALITY: Cooking with the Book in New England. By K. Stavely & K. Fitzgerald. Collects over 400 historic New England recipes from the seventeenth- to the early twentieth-century, and equips readers with all the tools they need for both historical understanding and kitchen adventure. Recipes are presented in their original form and are accompanied by modern-day cook’s commentary to make them more accessible to the modern reader. 469 pages. UMPaperback. Pub. at $30.95 $26.95

6843077 COOKING NEW AMERICAN: How to Cook the Food You Love to Eat. By the eds. of Fine Cooking. Features over 200 flavorful recipes for your favorite weeknight appetizers like peppered shrimp and hoisin beef & scallion rolls, to main dishes like quiet Chicken Saute with Snow Peas & Cilantro, to desserts like Plum Galette with Lemon Crust. Color photos. 234 pages. Avery. Hardcover. Pub. at $47.95 $36.95

6698670 MILK STREET: The New Home Cooking. By Christopher Kimball et al. These are the more than just good recipes. They teach a simpler, bolder, healthier way to eat that will change your cooking forever making it a pleasure, not a chore. Included in more than 125 recipes that deliver big flavors and textures are Japanese fried chicken, Thai-style coloaslaw, rum soaked chocolate cake, and Mexican chicken soup. Well illus., in color. 310 pages. Little, Brown. 8x10¼x1¾. Pub. at $40.00 $29.95

**Recipe Collections**

*6793487 GOOSEBERRY PATCH BEST CHURCH SUPPERS.* Whether you’re going to a carry-in dinner, a church picnic, a school social, or a ladies luncheon, these recipes are sure to satisfy the crowd. Packed with Sunrise Breakfasts; Soup & Sandwich SUPPERS; Bountiful Salads & Sides; Main Dishes to Share; Food for Fellowship; and Heavenly Desserts all in one delicious book. Gooseberry Patch. Paperbound. Pub. at $15.95. **$11.95**

*5898722 THE COMPLETE IDIOT’S GUIDE TO PRESSURE COOKING.* By C. Jacobs & P. Johnson. You don’t have to be a gourmet chef to reap the many benefits of pressure cooking. Packed with nearly 200 tasty recipes from breakfast through dessert, this helpful guide gives you everything you need to know to serve colorful, flavorful, nutrient-rich foods, straight from the pressure cooker. 352 pages. Alpha. Paperback. Pub. at $19.95. **$6.95**


*4529957 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION.* Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen can incorporate lessons in time-saving day-to-day cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a complete course in fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9½x10. Pub. at $35.00. **$9.95**

*6840305 COOK FRESH YEAR-ROUND.* By Fine Cooking. Celebrate simple seasonal eating with this sweet boxed collection of recipes in four small volumes: Spring, Summer, Fall, and Winter. Includes over 50 delicious recipes inspired by produce at its peak. Taunton. Pub. at $19.95. **$5.95**

*6852645 THE CONNECTICUT FARM TABLE COOKBOOK.* By L. Medeiros & C. Colasuordo. Dozens of chefs, farmers, and fishermen from across the state share their most beloved home-cooked recipes using locally sourced ingredients. Try Freund’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 327 pages. Countryman. 8x10. Pub. at $22.95. **$6.95**

*6581420 SAUSAGE! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sobrasada, and More.* By J. Akertog & J. Lindberg. Crafting homemade sausage is fun and easy—and the results are simply delicious. This collection offers over forty recipes for the tastiest sausages made from pork, beef, poultry, fish, game, lamb, and vegetables, plus perfect sides and condiments. Well illus. in color. 185 pages. Skyhorse. Pub. at $24.95. **$5.95**

*6967809 COUNTRY LIVING PIEs & TARTS.* From savory to sweet, this collection is filled with rustic and flavorful pies and tarts. Try Banana Pudding Pie; Cranberry Turnovers; Prosciutto & Fig Crostata; Caramelized Onion & Gruyere Tarts; Quiche Lorraine Empanadas; and much more. Includes a complete chapter on crust-making. Color photos. 126 pages. Hearst. Pub. at $16.95. **$5.95**

*6727123 TINY BOOK OF PEASANT FAVORITES: Classic Recipes for Every Season.* Ed. by Cindy Smith Cooper. Presents over 75 recipes sure to inspire your inner chef or baker. From sweet to savory, these recipes will please any taste and span any meal of the day. Enjoy old favorites like Classic Pecan Pie and Pecan Pralines, or discover inventive ideas like Spiced Pecan Cheese Coins. Well illus. in color. 136 pages. Hoffman. Pub. at $14.95. **$4.95**

*6904211 THE ILLUSTRATED KITCHEN BIBLE: 1,000 Family Recipes from Around the World.* Ed. by Victoria Blashford-Snell. With over 3,000 photographs, notes on what can be made ahead, what to serve with recipes, creative ideas for leftovers, and dozens of step-by-step instructions—this is the most comprehensive kitchen resource offering over 1,000 international recipes like Pecan Mushroom Soup, Thai Noodle Soup, Creamy Macaroni & Cheese, and more! 544 pages. Dorling Kindersley. 9½x10¼. Paperbound. Pub. at $24.95. **$11.95**


*6847196 99 FAVORITE AMISH RECIPES.* By Georgia Varozza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that have been passed down from generation to generation. Included are dishes like Shoofly Pie, Homemade Noodles; and much more. 119 pages. Harvest House. Spiralbound. Pub. at $9.99. **$7.95**

*684748X THE HOMESTYLE AMISH KITCHEN COOKBOOK: Plainly Delicious Recipes from the Simple Life.* By Georgia Varozza. Features everything from breakfast to dessert in this celebration of comfort food along with fascinating tidbits about the Amish way of life. Hundreds of irresistible recipes include Coffee Beer Stew; Cream of Cabbage Soup; Cheese and Bread Casserole; and Hamburger Casserole. 272 pages. Harvest House. Spiralbound. Pub. at $14.99. **$11.95**

*6694527 SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie.* By Mary-Frances Heck. Flavorful ingredients such as chicken, cream, milk, and chocolate transform your favorite super-food into sixty bold, craving-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Sweet Potato Pie, Loaded Sweet Potato Casserole, and Sweet Potato Ice Cream. Fully illus. in color. 144 pages. Clarkson Potter. Pub. at $16.99. **$12.95**

*689570X ADVENTURES IN GOOD COOKING BY DUNCAN HINES.* Ed. by Louis Hatchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants across the country as well as the many crowd pleasing family favorites, helping to raise the standards for home cooking in America. Filled with succulent treats, from the Waldorf-Astoria’s Chicken Friccasse to Mrs. Hines’ own Christmas Nut Cake. 357 pages. UPYK. Paperback. Pub. at $19.95. **$15.95**

*5893294 BIG FOOD BIG LOVE.* By Heather L. Earnhardt. The owner of The Wandering Goose in Seattle, shares stories of her childhood in the South and 130 recipes that are a sampling of Southern favorites. Packed with the delicious bounty of the Pacific Northwest. Includes Maple, Bacon & Date Biscuits; Big Love Buttermilk Fried Chicken; Fried Oyster Boy; and a Salmon Cake. Illus. in color. 287 pages. Sasquatch. Pub. at $24.95. **$19.95**

*6904072 A FARMGIRL’S TABLE.* By Jessica Robinson. Jessica shares her farm fresh home-cooked recipes with you. Try Blueberry Crumble Bars; Brown Sugar Whiskey Steak; Brunswick Stew; Chipotle Bacon Burgers; and so much more! Color photos. 176 pages. Gibbs Smith. Pub. at $24.99. **$19.95**


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**Recipe Collections**

**694237 ADVENTURES IN CHICKEN.** By Eva Kosmas Flores. Eva knows how to combine flavors and textures in truly unique ways to make even the humble chicken seem new and exotic. Try Cuban Chicken Fricassee; Chicken Stuffed Pumpkin; Mulligatawny Soup; Crackling, Bacon, and Onion Jam; and more. Color photos. 288 pages. HMH. Pub. at $30.95 **$9.95**

**690582 SAMEEN RUSHDIE’S INDIAN CUISINE.** Takes readers on a personal culinary journey, driven by an impulse to share and celebrate North Indian food. Rushdie explains how to use spices, and offers insights about an array of meat, poultry, fish dishes, and vegetarian spreads. These recipes will fill your kitchen with the irresistible pleasures of Indian cuisine. 256 pages. Picador. Pub. at $16.00 **$11.95**

**661271 THE COMPLETE COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION.** By the eds. at America’s Test Kitchen. Celebrate a decade of recipes, road trips, and equipment and ingredient reviews with this vast and eminently useful resource. Inside you’ll find all of the recipes seen on the TV show, plus plenty of bonus variations and accompaniments; a comprehensive shopper’s guide; helpful tips and tricks; and stories behind the recipes. Well illus. in color. American’s Test Kitchen. Paperback. Pub. at $32.95 **$24.95**

**680765 WEEKNIGHT COOKING WITH YOUR INSTANT POT.** By Kristy Bernardo. Anyone who owns an Instant Pot knows that it’s a game changer in the kitchen, and here are 75 fresh new ideas to inspire you. Bernardo uses the Instant Pot to deepen the flavors and quicken the process so you can make meals like Mediterranean Chicken with Creamy Feta Sauce and Samin Nosrat and Dion Pot Roast during the week. Color photos. 176 pages. Page Street. Paperback. Pub. at $19.99 **$14.95**

**690575 BETTY CROCKER THE SMART SHELTER.** Ed. by Anne Ficklen. Plan healthy and well-balanced meals for your family with this guide. Includes helpful tips on planning meals and color photos. 264 pages. HMH. Pub. at $19.99 **$5.95**

**671742 BETTY CROCKER LOST RECIPES.** Ed. by Anne Ficklen. A treasure for both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of true and tried recipes—Baked Chicken Kiev, Party Rolls, Yorkshire Pudding—and many others. These recipes are now ready to grace the tables of a whole new generation. Well illus. in color. 240 pages. HMH. Pub. at $25.00 **$17.95**

**690939 BETTY CROCKER FRESH FROM THE FREEZER.** Ed. by Anne Ficklen. Unlock the frozen assets in your kitchen with these easy and quick make ahead meals. From fully cooked dishes to freeze in the freezer and thaw for dinnertime, to prepped meals in freezer bags ready for the slow cooker, 150 recipes include classic fare like Frozen Blueberry Breakfast Bars or Chicken and Spinach Stuffed Shells. Color photos. 304 pages. HMH. Paperback. Pub. at $19.99 **$4.95**

**690465 PRIME: The Beef Cookbook.** By Richard H. Turner. This ode to all things beef from the ultimate authority in meat cookery features over 120 dishes, from classic beef dishes to dishes fully cooked and ready to grace the tables of a whole new generation. Well illus. in color. 240 pages. HMH. Pub. at $25.00 **$17.95**

**690432 THE KITCHEN SHELF.** By E. O’ Sullivan & R. Shadows. Stock your kitchen shelf with the 30 basic ingredients explained here, then buy two items from the store, and you can make any dish you desire. Perfect for cooking, it tells just what’s that simple. Recipes include Spiced Chickpea and Mackerel Salad and Chicken Thighs with Green Beans in Spiced Tomato Sauce. Fully illus. in color. 216 pages. Prichard. Import. Pub. at $39.95 **$16.95**

**6839185 MARY BERRY EVERYDAY: Make Every Meal Special.** Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Features delicious family suppers, tempting food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist. Try Curried Beef Samosas; Sausage and Herb Plait; or Potted Leek and Cheese Pie. Well illus. 320 pages. BBC. Import. Pub. at $45.00 **$34.95**

**6733204 THE ART OF GREAT COOKING WITH YOUR INSTANT POT.** By Emily Sunwell-Vidaurri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutrient rich and gluten free ingredients. Includes: Citrus Herb Basque Chicken; Creamy Buttered Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Well illus. on color. 192 pages. Page Street. Paperback. Pub. at $21.99 **$16.95**

**6874388 UNDER ILLUSTRATED: 175 Meals Ready in 1 Hour or Less.** Ed. by America’s Test Kitchen. Just gather your ingredients and follow the step by step color photographs that show each recipe in action from prep to serving. Each page includes a full recipe that can be prepped in an hour or less, from meatless options and gluten free options to vegetarian and vegan options. 400 pages. America’s Test Kitchen. B½x10¼. Pub. at $32.99 **$24.95**

**6857838 100 RECIPES: The Absolute Best Ways to Make the True Essentials.** By the eds. at America’s Test Kitchen. A provocative collection of relevant essential recipes for today’s cook. Organized into three recipe sections, each recipe is preceded by a thought provoking essay that explores the history and influence of that recipe. You’ll find useful tips about cooking recipes like a killer tomato sauce, genius techniques for producing amazing flavor and familiar favorites reinvigorated. Well illus. in color. 354 pages. America’s Test Kitchen. B½x10¼. Pub. at $40.00 **$12.95**

**6857460 NEW FAMILY CUISINE COOKBOOK.** Ed. by Debra Hudak. Plan healthy and well-balanced meals for your family with this guide. Includes helpful tips on planning meals and color photos. 264 pages. HMH. Pub. at $19.99 **$5.95**

**6956386 TWENTY DINNERS.** By Ithai Schori et al. Compiled by a musician and a photographer, who happen to be cooks, one trained at home, the other in restaurants, these recipes show that great food is ready to grace the tables of a whole new generation. Well illus. in color. 240 pages. HMH. Pub. at $25.00 **$17.95**

**6982093 THE COMPLETE COUNTRY TV SHOW COOKBOOK 11TH ANNIVERSARY EDITION.** By America’s Test Kitchen. Celebrate over a decade of recipes, road trips, and equipment and ingredient reviews. This collection features all of the recipes seen on the popular TV show, plus plenty of bonus variations and helpful tips and tricks. Try recipes like Delta Hot Tamales, Apple Cider Chicken, or Corn and Tomato Sliders. Alpenglow Mashed Beets. Color photos. 748 pages. HMH. Pub. at $32.99 **$24.55**

**6973938 HIGH ALPINE CUISINE.** By Maria Mendith. Inspired by travels to the mountains of the Swiss Alps, Austria, Utah and Colorado, these recipes for energy packed comfort foods will fuel your active day. Warm up after a frosty day on the slopes with recipes such as Chamonix Onion Soup Gratinate; One Pot Swiss Alpine Macaroni, Rancher’s Bison Sliders; Alpenglow Mashed Beets. Color photos. 192 pages. Page Street. Paperback. Pub. at $21.99 **$16.95**


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Recipe Collections


6905811 COOKING IN A SMALL KITCHEN. By Arthur Schwartz. Don’t let cramped quarters hold you back from making a Valentine dinner for two. A go-to guide with recipes for lamb and risotto with Wild Mushrooms. With space saving tips for getting more use out of utensils and appliances, this guide will have you falling in love with your small kitchen. 257 pages. Picador. Pub. at $16.00

6993859 EAT YOUR HEART OUT. By Dean Sheremet. This collection of recipes will appeal to anyone who’s ever wanted to begin again, whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Baked Salmon or Sweet Potato Scallion Udon Noodles, to improve your mood and boost your metabolism, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95 $8.95

6784410 COOK’S ILLUSTRATED 2017. This handsome cloth-bound hardcover gathers every issue of Cook’s Illustrated magazine published in 2017. This year, they will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to use the kitchen tools and ingredients you already own, this guide shows how to create great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings, with stovetop and pressure cooker directions. Photos. 352 pages. Little, Brown. Pub. at $30.00 $21.95

6905803 THE CONFIDENT COOK. By arena Chai.mers. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into a hearty Mulligan or fancy French Bouillabaisse. With two hundred practical recipes and techniques depicted in quaint and informative illustrations. 241 pages. Picador. Pub. at $16.00 $11.95

6967884 THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple. By Jennifer Farley. Take your home-cooked meals to a gourmet level with this collection of delectable, unique recipes including simple hearty breakfasts such as Spinach, Artichoke, and Potato Frittata; or quick and healthy weeknight meals such as Maple Soy Glazed Salmon. For dessert, impress guests with a decadent Banana Peanut Butter Layer Cake with Chocolate Ganache. Color photos. 305 pages. Gallery. Paperback. Pub. at $23.99 $8.95

Artisan. Pub. at $35.00

6967826 BOWL FOOD. By Britain Aurrell et al. A collection of 75 recipes from smoothie bowls and sushi to salads, soups and wholefood meals. Balancing ingredients is key to creating satisfying and exciting bowl food like Black Bean Bowl with Chimichurri Dressing, Soba Noodle Bowls with Miso Soup, or Smoked Lamb Salad with Broad/Fava Beans, Pomegranate and Fresh Mint. Color photos. 342 pages. Ryland Peters & Small. Import. Pub. at $26.95

6939724 THE GUT HEALTH COOKBOOK: Feel Better from the Inside Out with over 60 Recipes for Digestive Health and Vitality. By Dunja Gulin. A healthier gut is the key to a healthier life, so banish those all too common symptoms of a bloated stomach and enjoy new levels of physical and mental vitality. Dunja presents over 60 delicious recipes for introducing fermented foods to your everyday diet. Try Blueberry, Kefir Muffins or Comforting Cacao Oatmeal. Well illus. in color. 160 pages. Ryland Peters & Small. Paperback. Pub. at $19.95 $14.95

6838356 HUMMUS: Where the Heart Is. By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 innovative recipes, including Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dips for the hummus, meals using the hummus, and even hummus desserts. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95 $7.95

6934943 THE SHORT STACK COOKBOOK: Ingredients That Speak Volumes. By N. Fauchard & K. Goalen. This collection showcases 18 essential ingredients, each of which provides a new perspective in the kitchen and reflects how we cook today. Recipes include Spicy Bacon, Brussels sprouts, bacon, brussels sprouts, butter, cheddar, chicken, chile peppers, eggs, Greek yogurt, honey, kale, lemons, mayonnaise, rice, sourdough bread, tomatoes, shrimp and winter squash. Well illus. in color. 320 pages. Abrams. 8¼x10¼. Pub. at $40.00 $16.95

6941591 5-INGREDIENT AIR FRYER MEALS: 150 Easy Recipes to Save Your Time, Money & Sanity. By Karrie Truman. These 150 freezer meals will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Energy Bars; Empareda Hand Pies; Coconut Cashew Basil Curry Soup; Smoky Grilled Louisiana Turkey Legs, along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Full illus. in color. 368 pages. Robert Rose. Paperback. Pub. at $24.95 $19.95

6927831 THE KITCHEN SHORTCUT BIBLE. By B. Weinstein & M. Scarbrough. This collection of more than 800 recipes will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to use the kitchen tools and ingredients you already own, this guide shows how to create great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings, with stovetop and pressure cooker directions. Photos. 352 pages. Little, Brown. Pub. at $30.00

6768356 TASTE OF HOME COOKING FOR TWO. Ed. by Hazel Wheaton. LARGER PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and entrees to soups and desserts, including 320 pages. Reader’s Digest. Paperback. Pub. at $17.99

6735592 PURELY PUMPKIN: More Than 100 Seasonal Recipes to Share, Savor, and Warm Your Kitchen. By Allison Day. Bring the cozy warmth of pumpkin into your home with a seasonal, whole foods approach. More than 150 everyday recipes & 50 tips & tricks can be a star in the kitchen. A simple beef stew can be transformed into a hearty Mulligan or fancy French Bouillabaisse. With two hundred practical recipes and techniques depicted in quaint and informative illustrations. 241 pages. Picador. Pub. at $16.00 $11.95

6839445 GOOSEBERRY PATCH FOR OUR FAVORITE BURGERS. The Gathering of the best burger recipes, all in one convenient, compact collection. By Karrie Truman. These freezer meals will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Energy Bars; Empareda Hand Pies; Coconut Cashew Basil Curry Soup; Smoky Grilled Louisiana Turkey Legs, along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Full illus. in color. 368 pages. Robert Rose. Paperback. Pub. at $24.95

6735800 OUR FAVORITE BURGERS. By H. Wheaton. LARG E PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and entrees to soups and desserts, including 320 pages. Reader’s Digest. Paperback. Pub. at $17.99

6735800 A THYME AND PLACE: Medieval Feasts and Recipes for the Modern Table. By T. Cohen & L. Graves. With beautiful hand-drawn illustrations, this is both a cookbook and a history for foodies everywhere. Recipes and history buffs alike. Each chapter is tied directly to a calendar holiday and is accompanied by juicy fun facts. Try Short Rib Lasagna for Christmas, “Spring has Sprung” Cheesecake for Mayday and many more. Well illus. in color. 143 pages. Skyhorse. Pub. at $16.99 $4.95
**6613276 COOKING FOR BABY: Wholesome, Homemade, Delicious Foods for 6 to 18 Months.** By Lisa Barnes. The 95 recipes here are organized by age, showing how to introduce cereal grains and simple vegetable and fruit purees to your infant at 6 months, how to move to chunkier foods, and how to graduate to real meals for young toddlers of 12 to 18 months. Well illus. in color. 143 pages. S&S. Pub. at $19.99 $4.95

**2661187 THE JOYS OF ALMOND MILK: Delicious Recipes for the Dairy-Free.** Ed. by Nicole Smith. Unsweetened almond milk has fewer than half the calories of cow’s milk. It has the same consistency of whole milk, and it has more vitamins and minerals than soy milk. With the dozens of recipes from Instructables.com, you’ll be on your way to a more almond-based lifestyle. time. Color photos. 18 pages. Skyhorse. Paperbound. Pub. at $14.95 SOLD OUT

**6854849 PALEO PERFECTED.** By the eds. at America’s Test Kitchen. All your favorite dishes have been reinvented for the Paleo kitchen by the team at America’s Test Kitchen. Recipes include Nut-Crusted Chicken Breasts; Bison Chili; Spiced Port Tenderloins; Seared Scallops with Butternut Squash Puree; and Smoked Mahimahi with Pomegranate Molasses. Color photos. 334 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 $6.95

**6857884 THE HOW CAN IT BE GLUTEN FREE COOKBOOK, VOLUME 2.** By the eds. at America’s Test Kitchen. This kitchen tested collection of gluten-free recipes features a whole new whole grain flour, dairy-free variations and nutritional information for every recipe. Expand your repertoire with 190 inspired, innovative recipes. From breakfast beauties, rice and beans, comfort foods, classics to cookies, pies, and cakes. Well illus. in color. 318 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 $7.95

**6594255 SHEET PAN KETOGENIC: 150 One-Try Recipes for Quick and Easy, Low-Carb Meals and Hassle-Free Clean up.** By Pamela Price & Elgin. Simply toss the ingredients onto a sheet pan, roast, bake or broil, and soon you’ll be enjoying a hearty ketogenic dinner. The recipes included combine healthy proteins, fresh veggies and savory spices that cook together, enhancing the flavors of each. Cheddar Feta Baked Citrus & Herb Marinated Pork Shoulder; and Classic Crab Cakes with Lemon Sour Cream. 224 pages. Ulisses. Paperbound. Pub. at $15.95 $11.95

**6904831 SUPER CLEAN SUPER FOODS.** By F. Hunter & C. Bretheron. Featuring detailed profiles of 90 superfoods, including their health benefits, how to incorporate them into your diet, 250 ideas for working them into your meals, drinks, and snacks—this is your instant guide to enhancing the nutritional power of everything you eat. Fully indexed in color. 224 pages. Dotting Import. Paperbound. Pub. at $22.00 $8.95

**2763540 GREAT GLUTEN-FREE WHOLE GRAIN BREAD MACHINE RECIPES.** By D. Washburn & H. Bull. Happily, some of the most nutritious and delicious whole-grain breads are gluten-free. This volume offers a collection of creative and delicious recipes for everything from flatbreads to sourdough and panini. Features GF grains and oats such as amaranth, buckwheat, teff, rice, and rolled oats. 260 pages. Robert Rose. Paperbound. Import. Pub. at $24.95 $7.95

**6978495 WELCOME HOME DIABETIC COOKBOOK.** By Hope Comerford. Meal planning can be tough when you or someone in your family has diabetes. Here are 450 easy to prepare recipes that you can mix and match to make your breakfasts, lunches, dinners, snacks, and desserts a snap! Complete with nutritional profiles and cooking times for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. 9½x10. Spiralbound. Pub. at $24.99 $17.95

**6791654 THE RENAL DIET COOKBOOK FOR THE NEWLY DIAGNOSED.** By Susan Zogeib. With over 100 recipes like Creamy Broccoli & Cheese, Shiitake and Lemongrass Soba, and a five-step plan and a four-week menu, you’ll have all the tools for success you’ll need to get you past the first 30 days of your diagnosis, and keep you healthy long after. Color photos. 200 pages. Rodminder. Paperbound. Pub. at $17.99 $12.95

**6786073 RENAL DIET PLAN & COOKBOOK: The Optimal Nutrition Guide to Manage Kidney Disease.** By Susan Zogeib. Features three meal plans you can customize to low-sodium, low-protein, or low-fat, and over 125 delicious recipes that include Apple Pie Smoothie; Wild Mushroom Couscous; and Lime Asparagus Soup. Also includes nutritional facts to enable you to track your cravings and calories. Color photos. 323 pages. Rodminder. Paperbound. Pub. at $15.99 $11.95

**6857191 FIBROMYALGIA FREEDOM! Your Essential Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue.** By Kathleen Stander. Effective, lasting relief for fibromyalgia is possible when you take control of the most important factors—nutrition. Through the power of a targeted, nutrient-rich diet, you can ease your symptoms and live a symptom-free life. Includes a 4-week meal plan and 120 recipes like Chicken Chili Soup. Color photos. 243 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

**6948723 THE PERFECT BLEND: 100 Blender Recipes to Energize & Revitalize.** By Essensia Masters. The author serves up delicious recipes to help you lead a vibrant, healthy life. She shares her top food picks, practical information on their health benefits, and tips for amazing textures and flavors. Enjoy dishes and drinks like Red Basil Balsamic Bistcik; Lick Your Plate Lasagna; Choc-Mint Mania; and more. Well illus. in color. 218 pages. Ten Speed. Paperbound. Pub. at $19.99 $4.95

**6926010 THE LOW-SUGAR COOKBOOK.** By Nicola Graines. This versatile collection of more than 125 delectable recipes offers you 50 versions of your favorite dishes, without resorting to artificial sweeteners including Chicken with Gazpacho Salsa; Lemon & Prawn Linguine; Vegetarian Chili in Tortilla Baskets; and more. 232 pages. S&S. Paperbound. Pub. at $16.95 $4.95

**6913210 SUGARDETOMX: 100+ Recipes to Curb Cravings and Take Back Your Health.** By Summer Raye Oakes. Easy to follow cookbook and guide that not only arms you with knowledge about how your mind and body are affected when you eat sugar, but also suggests ways to change your habits and successfully conquer your cravings. Includes 10 meal maps and more than a hundred mouth-watering recipes such as Zucchini Pancakes; Gazpacho; Kale Slaw; Stuffed Bell Peppers with Mung Beans and Veggies. Illus. in color. 270 pages. Sterling. 8½x10%. Pub. at $24.99 $9.99

**6855153 LOWER YOUR PHRASE: A 21 Day DASH Diet Meal Plan to Decrease Blood Pressure Naturally.** By Jennifer Koslo. With an essential overview on the basics of hypertension—from what it is, what to expect post-diagnosis, and potential risk factors—to a meal plan and over 25 DASH-inspired recipes, this is your all in one guide. Meals include Asparagus and Wild Garlic Risotto; Tandoori Chicken with Rice; and Southwestern Meatballs. Color photos. 178 pages. Rockridge. Paperbound. Pub. at $15.99 $9.95

**5947722 THE BARE BONES BROTH COOKBOOK.** By Katherine & Ryan Harvey. Slow-cooking of bone and joint-rich materials extracts compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which encompass milks made with grains, nuts, and seeds. This guide will show you how to use them successfully with recipes like Chicken and Root Vegetable Potpie with Herbed Biscuits and Triple Chocolate Cupcakes. Color photos. 164 pages. Atria. Paperbound. Pub. at $22.99 $9.95

**660336X THE NEW MILKS: 100-Plus Dairy-Free Recipes for Making and Cooking with Soy, Nut, Seed, Grain, and Coconut Milks.** By Dina Cheney. Whether you’re paleo, vegan, lactose intolerant, leifer or just plain adventurous in the kitchen, this new book encompasses milks made with grains, nuts, and seeds. This guide will show you how to use them most effectively with recipes like Chicken and Root Vegetable Potpie. Color photos. 164 pages. Atria. Paperbound. Pub. at $22.99 $9.95

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**6785816** THE HYPOTHYROIDISM DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance. By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Tasty meals include Kelp Tuna Tacos; Cauliflower Rice; and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists to get you started. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

**6785611** THE EASY ACID REFUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux with nutrition more than 115 easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they're free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to Shrimp Faces or Easy Peppitas. Color photos. 248 pages. St. Martin's. Paperbound. Pub. at $24.99 $19.95

**6786510** THE COCONUT OIL CURE. In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage, coconut oil, and magnesium potions. Recipes include Roasted Coconut Lemon Chicken; Creamy Vegetable Stew; and Lemon and Coconut Tuffles. Illus. in color. 304 pages. Victory Belt. Paperbound. Pub. at $17.99 $12.95

**6894724** KETO MADE EASY: 100+ Easy Ketod Dishes Made Fast to Fit Your Life. By M. Barot & M. Gaedke. In these pages you’ll find more than 100 keto recipes, including everything from creative breakfasts to grain-free breads to keto versions of popular takeout dishes like Five-Star Breakfast Sandwich; Cheddar Jalapeno Bagels; and Spicy Shrimp Fried Rice, to name a few. Includes tips on how to start a ketogenic diet, everyday ingredients, and easy, 30-minute recipes that use affordable, everyday ingredients. Color photos. 304 pages. Victory Belt. 8x10. Paperbound. Pub. at $34.95 $26.95

**6914572** KETO FOR LIFE. By Melissa Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way, you’ll find a wide variety of inventive recipes such as Cultured Red Onion Relish; Pepperoni Pizza Meatloaf; Easy Jerk Ribs; and Jalapeno & Cilantro Pepperoni Seeds. Well illus. in color. 176 pages. Jacqui Small. Color photos. Pub. at $19.95 $14.99

**6954111** THE HAPPY COOKBOOK. By Lola Berry. Based on nutritious wholefoods, Berry’s recipes—likeSweet Potato Gnocchi with Kale and Pomegranate Seeds—are little with very few and no refined sugar. In addition to energy-boosting recipes, she looks at the other key pillars of happiness and wellness, offering her professional advice. Well illus. in color. 248 pages. St. Martin’s. Paperbound. Pub. at $24.99 $19.95

**6899480** THE DELIGHT GLUTEN-FREE COOKBOOK. By Vanessa Westbrod. Giving up gluten doesn’t mean you have to give up the foods you love. From savory breakfasts and delicious dinners to creamy mashed potatoes or luscious chocolate pudding. Photos. 316 pages. Taunton. Pub. at $28.00 $19.95

**6893287** THE 200 SUPERFOODS THAT WILL SAVE YOUR LIFE. By Deborah A. Klein. Here are the food group that everyone is talking about. Discover their powers—how they can aid brain function and weight loss, promote healthy skin, and more. With wholesome and tasty recipes, such as Spiced Goji Brownies or Seaweed Togatate, this is your ultimate guide. Color photos. 232 pages. Flame Tree. Pub. at $9.95 $6.99

**6942004** MEATLESS: Transform the Way You Eat and Live–One Meal at a Time. By Kristie Middelton. Offers simple ingredients and easy steps for reducing animal products. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier life and a better you. Includes recipes. 243 pages. Rockridge. Paperbound. Pub. at $27.00 $18.95

**6946141** 100 DAYS OF REAL FOOD ON A BUDGET. By Lisa Leake. Whether a strict budget is a requirement for you or you simply wouldn't like to spend less at the grocery store, the recipes in this book will help you to cut out processed food without overspending. Recipes include Cinnamon Roll Pancakes; Chicken Burrito Bowls; Apple-glazed Pork Chops; Quick Cornbread, and many more. Color photos. 296 pages. Morrow. Pub. at $29.99 $22.95

**6944679** HOMEMADE SNACKS AND STAPLES: A Living Free Guide. By Kimberly Aime. Offers over 270 fresh and original real-food recipes for tasty snacks and handy pantry staples free of unpronounceable chemicals and party inedible oils. From creamy mashed potatoes to luscious chocolate pudding, you’ll find step-by-step instructions for creating nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fennel, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pickled Onions and Herbed Yogurt Sauce. Color photos. 223 pages. Flamie Tree. Pub. at $29.99 $22.95

**5746679** THE QUINOA (KEEN-WAH) COOKBOOK. By Mana del Mar Sacasa. Presents more than 75 recipes that utilize quinoa in unquinoa-like ways. Quinoa is the food group everyone is talking about. From creamy mashed potatoes or luscious chocolate pudding, you’ll find step-by-step instructions for creating nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fennel, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pickled Onions and Herbed Yogurt Sauce. Color photos. 223 pages. Flamie Tree. Pub. at $29.99 $22.95

**689915X** THE ANTI-INFLAMMATION COOKBOOK. By Amanda Haas with B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious everyday dishes, including Thai Red Curry with Tofu and Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95 $14.95

**689903X** SUPERFOODS COOKBOOK. By Erica Palmcrantz Aziz. Inspires and teaches you to start planning simple and quick dishes to improve your health. Recipes are based on raw food ingredients and help you get the most nutrition in the best possible way. Check out: Zoodles with Sun-dried Tomatoes and Parmesan Seeds; Green Smoothie Bowl; and Cherry Energy Bars. Well illus. in color. 144 pages. Skyhorse. Pub. at $19.99 $14.95

**6899010** SUPERFOODS: Recipes & Preparation. By Saskia Fraser. Superfoods is the food group that everyone is talking about. Discover new recipes and discover new ones, including: Sparkling Cider Apple Fritters; Apricot Pesto Turkey Melt Sandwich; and Flan de Coco. Well illus. in color. 176 pages. Jacqui Small. Color photos. Pub. at $19.95 $14.95

**6813176** THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy every craving, and delicious ways to get creamy mashed potatoes or luscious chocolate pudding. Photos. 316 pages. Taunton. Pub. at $28.00 $19.95

**5676980** NEW! 922604X Amazing Edible Seeds. By V. Edgson & H. Thomas. Discover how to translate the remarkable health and nutritional powers of seeds into delicious, nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fennel, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pickled Onions and Herbed Yogurt Sauce. Color photos. 223 pages. Flamie Tree. Pub. at $29.99 $22.95

**6949603** THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy every craving, and delicious ways to get creamy mashed potatoes or luscious chocolate pudding. Photos. 316 pages. Taunton. Pub. at $28.00 $19.95

**5746679** HOMEMADE SNACKS AND STAPLES: A Living Free Guide. By Kimberly Aime. Offers over 270 fresh and original real-food recipes for tasty snacks and handy pantry staples free of unpronounceable chemicals and party inedible oils. From creamy mashed potatoes to luscious chocolate pudding, you’ll find step-by-step instructions for creating nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fennel, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pickled Onions and Herbed Yogurt Sauce. Color photos. 223 pages. Flamie Tree. Pub. at $29.99 $22.95

**6668376** THE QUINOA (KEEN-WAH) COOKBOOK. By Mana del Mar Sacasa. Presents more than 75 recipes that utilize quinoa in unquinoa-like ways. Quinoa is the food group everyone is talking about. From creamy mashed potatoes to luscious chocolate pudding, you’ll find step-by-step instructions for creating nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fennel, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pickled Onions and Herbed Yogurt Sauce. Color photos. 223 pages. Flamie Tree. Pub. at $29.99 $22.95

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Give yourself a break! Let the slow cooker do all the work for you. These delicious recipes will give you tantalizing options for any occasion. A special section for crock-pots offers you extra time in your day, and don’t forget the sweet treats to round out the meal! Well illustrated. Publisher: 240 pages. Thunder Bay. Pub. at $16.95 $4.95

6978654 THE EASY INDIAN SLOW COOKER BOOK. Ed. by Hari Ghotra. With recipes like Butter Chicken, Spinach and Paneer Cheese, and Spiced Lamb Biryani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow cooker. Includes recipes that play to the slow cooker’s celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool for Stewart. Well illustrated. Publisher: 272 pages. Clarkson Potter. Pub. at $26.00 $18.95

6978139 BETTER HOMES & GARDENS FAST OR SLOW: Delicious Meals for Slow Cookers, Pressure Cookers, or Multicookers. Ed. by Tricia Bergman. Sometimes you want something good to eat sooner rather than later—and sometimes later is better! Every recipe in this collection makes use of the versatility, multi-cooker, or slow cooker. Make flavorful Mexican dishes that cook themselves. Whether you crave beloved Mexican classics or restaurant favorites, you’ll find everything from Slow-Roasted Pork to Chile and Cheese dip in this collection of over 80 mouthwatering recipes, including tips for using your slow-cooker effectively, and must-have pantry items. Color photos. 144 pages. HMH. Publisher: $22.99 $17.95

6978138 MEXICAN SLOW COOKER COOKBOOK: Easy, Flavorful Mexican Dishes That Cook Themselves. By Phyllis Good. This collection contains more than 700 recipes for slow cookers from finger-lickin’-good pizzas and burritos to back cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats. Recipes are crowdsourced and tested by home cooks and use ingredients most people already have in their cupboards. Photos. 284 pages. Good Books. 8x10¼. Spiralbound. Pub. at $19.99 $9.95


6978136 FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER. By Phyllis Good. Not only do slow cooks make delicious soups and stews, but they make goey bars, fluffy cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as Coca Brownies with Dark Chocolate Frosting, Raspberry Custard, Little Boston Brown Loaves, Creamy Garden Beans and puls es, along with “superfood” vegetable ingredients and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow-cooker in these inspiring nourishing recipes. Color photos. 144 pages. Import. Pub. at $19.95 $6.95

6978135 FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Simple, Savory Recipes for Slow Cookers from Finger-lickin’ Good to Fabulous. By Phyllis Good. Presents 550 magic recipes for slow cooks from finger-lickin’-good to fabulous, to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats. Recipes are crowdsourced and tested by home cooks and use ingredients most people already have in their cupboards. Photos. 284 pages. Great Books. 8x10¼. Spiralbound. Pub. at $19.99 $9.95

6978134 FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from some of America’s best home cooks, and tested in real-life settings, these are the best-loved slow cooker recipes all in one place. Enjoy Bacon Ranch Slow Cooked Salsa Cheese, Potato Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 598 pages. Good Books. 9½x10. Spiralbound. Pub. at $24.99 $6.95

6978132 FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes. By Phyllis Pelman Good. This collection contains more than 700 recipes, each with five or fewer ingredients. Covering main courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. 8x10¼. Spiralbound. Pub. at $19.99 $9.95


6978128 FIX-IT AND FORGET-IT BIG COOKBOOK: 1400 Best Slow Cooker Recipes! By Phyllis Pelman Good. Collected from some of America’s best home cooks, these 1400 recipes are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole; Slow Potato Casserole; and many more! Color photos. 700+ pages. Good Books. 9½x10. Spiralbound. Pub. at $34.95 $19.95

6978127 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy—and Easy—Recipes for the Classic Cooker. Offering a modern twist on classic dishes, these 200 slow cooker recipes work with all slow cookers. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Almond and Oried Chicken, and many more. Color photos. 256 pages. Adams Media. Paperbound. Pub. at $19.99 $9.95

6978126 KEEP CALM AND SLOW COOK. By Barbara Elizabeth Dixon. Discover over 100 comfort-slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section for crock-pots offers you extra time in your day, and don’t forget the sweet treats to round out the meal! Well illustrated. Publisher: 240 pages. Thunder Bay. Pub. at $16.95 $4.95

6978125 MEXICAN SLOW COOKER COOKBOOK: Easy, Flavorful Mexican Dishes That Cook Themselves. By Phyllis G. Whether you crave beloved Mexican classics or restaurant favorites, you’ll find everything from Slow-Roasted Pork to Chile and Cheese dip in this collection of over 80 mouthwatering recipes, including tips for using your slow-cooker effectively, and must-have pantry items. Color photos. 176 pages. Rockridge. Paperbound. Pub. at $13.99 $9.95

6978124 SUPERFOOD SLOW COOKER. By Nicola Grimes with C. Seward. The recipes in this collection mainly use vegetables, beans and pulses, along with “superfood” vegetable ingredients and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow cooker in these inspiring nourishing recipes. Color photos. 144 pages. HMH. Publisher: $22.99 $17.95


6978122 FIX-IT AND FORGET-IT ON THE GO: Slow-Cooked Meals on a Weekday Schedule. By Hope Comerford. Sometimes you want something good to eat sooner rather than later—and sometimes later is better! Every recipe in this collection can be made in a pressure cooker, multi cooker, or slow cooker. Make flavorful Mexican dishes that cook themselves. Whether you crave beloved Mexican classics or restaurant favorites, you’ll find everything from Slow-Roasted Pork to Chile and Cheese dip in this collection of over 80 mouthwatering recipes, including tips for using your slow-cooker effectively, and must-have pantry items. Color photos. 144 pages. Good Books. Paperbound. Pub. at $19.99 $14.95

6978121 FIX-IT AND FORGET-IT COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes. By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is for you. This collection of over 150 small-batch recipes includes soups and stews, but they make gooey bars, fluffy cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as Coca Brownies with Dark Chocolate Frosting, Raspberry Custard, Little Boston Brown Loaves, Creamy Garden Beans and pulses, along with “superfood” vegetable ingredients and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow cooker in these inspiring nourishing recipes. Color photos. 144 pages. HMH. Publisher: $22.99 $17.95


6978117 FIX-IT AND FORGET-IT & 200 SLOW COOKER RECIPES: More Than 200 Modern, Healthy—and Easy—Recipes for the Classic Cooker. Offering a modern twist on classic dishes, these 200 slow cooker recipes work with all slow cookers. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Almond and Oried Chicken, and many more. Color photos. 256 pages. Adams Media. Paperbound. Pub. at $19.99 $9.95

6978116 SLOW COOKERS & Crockpots
Slow Cookers & Crockpots

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

**6811017 THE TEX-MEX SLOW COOKER.** By Vianney Rodriguez. For cooked all day flavor with half the effort, turn on your slow cooker and try out these 100+ bold recipes which include Chicken Verde with Nopales; Enchilada Verde Sauce; Capirotada; Caldo de Pollo; and much more. Color photos. 208 pages. Countryman. Pub. at $24.95 $17.95

**6663645 TASTE OF HOME SLOW COOKER.** Ed. by H. Wheaton & C. Rakuvana. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and seasonal parties. Dishes include Slow Cooker Ground Beef Stroganoff; Momma’s Turkey Stew with Dumplings; Spicy Lentil & Chickpea Stew; and Lip Smackin’ Ribs. Fully illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $9.95

**6830203 THE KITCHEN TESTED SLOW COOKER: From Appetizers to Desserts—400 Must-Have Recipes That Cook While You Play (or Work).** By Hope Comerford. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spice up your picnic: take the stress out of church suppers. From Chili Barbecued Chicken to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**742598 THE COMPLETE SLOW COOKER: From Appetizers to Desserts—400 Must-Have Recipes That Cook While You Play (or Work).** By Hope Comerford. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spice up your picnic: take the stress out of church suppers. From Chili Barbecued Chicken to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95


**698495X MARTHA STEWART’S PRESSURE COOKER.** By the eds. of Martha Stewart Living. An authoritative volume packed with irresistible recipes that yield maximum flavor and require minimal time. Dishes that once seemed too labor intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don’t need to be pressure cooked. Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $26.00 $18.95

**6978371 GET CROCKED FAST & EASY SLOW COOKER RECIPES.** By Jenn Bare. Make everything from breakfast to dessert with effortless recipes that yield maximum flavor and require minimal time. Dishes that once seemed too labor intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don’t need to be pressure cooked. Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $26.00 $18.95

**6992323 AFFORDABLE PALEO COOKING with your INSTANT POT.** By Jennifer Robbins. Forget buying overpriced speculars and get back to the basics. These simple recipes show you how to use your Instant Pot efficiently, to find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperback. Pub. at $25.00 $11.95

**678778X TASTE of HOME SLOW COOKER: 278 All-New Family Faves.** Ed. by Hazel Wheaton. Come home to a delectable slow-cooked meal with these kitchen-tested treasures. From roasts, stews, and pastas to soups and stews in Honey Buffalo Sauce and Cuban Pulled Pork Sandwiches to Butterscotch-Pecan Bread Pudding, put your slow cooker to work. Well illus. in color. 256 pages. Reader’s Digest. Spiralbound. Pub. at $19.99 $14.95


**575286 PRISON RAMEN: Recipes and Stories from Behind Bars.** By G. Collins Jr & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize: guitarists Slash to Jimmy LaBouef—this is an original collection of Ramen hacks devised behind bars: Hit Man Burrell, Sloppy Ramen Joe, Onion Tortilla Soup, Shwayshawk Spread and more. 154 pages. Workman. Paperback. Pub. at $12.95 $6.95

Quick & Easy Cooking

**687701X FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER.** By Hope Comerford. You can choose to either “set it and forget it” for delicious results every time. The ultimate cookbook for busy families asking for more! Well illus. in color. 223 pages. Chartwell. Bk/1041. Paperback. Pub. at $14.99 $11.95

**676455X TASTE of HOME SLOW COOKER COOKBOOK: 431 Hot & Hearty Classics.** Ed. by Catherine Cassidy. Feed your family right–even on your busiest night! From Chili Barbecued Chicken Wings to Slow-Motion Prime Rib, this cookbook takes on slow-cooker classics. Well illus. in color. 223 pages. Chartwell. Bk/1041. Paperback. Pub. at $14.99 $9.95

**190289X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric.** By B. Weinstein & M. Scarbrough. Offers recipes for every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spices, found in dishes such as Cherry Chipotle Pulled Chicken or pure comfort food, like Classic Pot Roast and Potatoes, you’ll find the perfect recipe for your family. 154 pages. 512 pages. Clarkson Potter. Paperback. Pub. at $25.00 $11.95

**6799904 ESSENTIAL SLOW COOKER RECIPES: 103 Fuss-Free Slow Cooker Meals Everyone Will Love.** By Addie Gundry. A slow cooker is the ideal companion when you don’t have the time and work involved in dishes in a pinch, and in this mouthwatering cookbook, Gundry goes beyond the expected soups and stews to offer inspired recipes like Brown Rice Risotto, Sweet Sesame Ribs; Peanut Butter Cup Cake; and more. Well illus. in color. 228 pages. Martin’s. Paperback. Pub. at $19.99 $14.95

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Quick & Easy Cooking

6823416 OLD-FASHIONED ECONOMICAL COOKING: Healthy Culinary Ideas on a Budget. By Winifred S. Gibbs. The perfect resource for anyone looking to make cheap, delicious and nutritious meals on a small budget. Offers fully planned-out, eclectic, weekly meal plans for each month of the year, as well as an extensive collection of budget recipes such as Creamed Lobster, Kippered Herring, or Pigs in Blankets. Illus. 160 pages. Racehorse. Pub. at $14.99 $4.95

6972427 EASY-FREEZE INSTANT POT PRESSURE COOKER COOKBOOK. By Elsa Sanders. Imagine the freedom and ease of simmering a carefully prepared freezer bag meal into the multi-cooker and cooking it to perfection in under ten minutes! Choose from 100 family friendly recipes for satisfying meals like Butternut Squash and Sage Soup; Chicken Cacciatore; Shrimp Scampi, and more. Well illus. in color. 171 pages. Castle Point. Paperback. Pub. at $19.99 $14.95

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

6978436 THE ULTIMATE ONE-PAN OVEN COOKBOOK. By Julia Konovalova. Grab your toasting tray, baking sheet, Dutch oven or roasting pan and you’re halfway to dinner, even on a hectic weeknight. Try Spicy Blackened Chicken Legs with Sweet Potatoes and Broccoli; Family Style Herb and Garlic Roast Leg of Lamb; Make ahead Leek and Goat Cheese Strata; and more. These recipes will transform the way you cook. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

6836291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Fielding. Features over 20 of the best recipes for cooking in small spaces, that are easy to make, and won’t break the bank. Some of the quick, simple meals include Mexican Poache Eggs; Satay Chicken; Spanish Meatballs; Asian Stir Fries; and more. Color photos. 60 pages. $9.95

6846712 PALEO COOKING with your INSTANT POT. By Jennifer Robins. Slow cook, steam, saute and pressure cook all with one pot. The Inventor of the blog 365 Days Of Paleo who will show you how to drastically cut cooking time for your Paleo dishes in your Instant Pot. Recipes include Decked-Out Omelet; Legit Bread Under Pressure; Pressure-Cooked SIRFON STEAK and more. Color photos. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

6762824 BETTY CROCKER QUICK & EASY: 30 Minutes or Less to Dinner. Ed. by Grace Wells. With this collection of 150 delicious recipes ready in 30 minutes or less, it’s easy to put a home-cooked meal on the table that everyone will enjoy. It’s not only easy to prepare; it’s easy for the cook too! Try Avocado Salsa; Grilled Steak and Potato Salad; or Spicy Lemon Shrimp with Basil Mayonnaise. Color photos. 335 pages. Wiley. Paperback. Pub. at $19.99 $16.95

6704883 GOOD CHEAP EA TS: Everyday Dinners and Fantastic Feasts for $10 or Less. By Jessica Fisher. Facing with money and time pressures, many of us turn to less than healthy options. But with this cookbook, you have a delicious alternative: over 200 recipes from 99-cent-anything to a budget stock-up dinner feast. Pasta Salad; or Almond French Toast. Well illus. in color. 318 pages. Harvard Common. Paperback. Pub. at $18.95 $4.95

5930066 SOUTHERN LIVING WHAT’S FOR DINNER: 15 INGREDIENT WEEKNIGHT WONDERS. Ed. by Sally McNeil Pochino. Makes mealtime magic with a bounty of from-scratch goodness—in 30 minutes or less! Featuring lots of weeknight meals and no-cook wonders, these dishes are sure to satisfy again and again. Try Philly Cheesesteak Pizza; Bacon and Cheddar Belgian Waffles; Roasted Potato Salad. Color photos. 256 pages. Oxmoor. Paperback. Pub. at $19.95 $9.95

6654763 EAT WHAT YOU LOVE QUICK & EASY. By Marlene Koch. Includes amazing “Dare To Compare” restaurant makeovers, satisfying 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, Simply Bar The Chessey Empanada; with Honey Mustard Drizzle; and more. Well illus. in color. 334 pages. Running Press. Pub. at $27.00 $6.95

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

6728539 175 BEST INSTANT POT RECIPES: For Your Programmable Electric Pressure Cooker. By Marilyn Haugen. The Instant Pot! Here are a wide variety of recipes to transform the way you cook. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

6893044 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking methods with the convenience of electric pressure cooking, showing that mealtime can have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; and Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperback. Pub. at $14.99 $9.95


6785778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Easy to follow meal plans and step by step guidance to make dinner-time stress free and stocking your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes. 8x10. Paperback. Pub. at $14.99 $7.95

6603394 ONE-POT WONDERS. By Clifford A. Atwood. Bring slow-cooked stews to life with stir-fries to easy skillet dinners, the one-pot meal is a worldwide staple. Inside you’ll find 250 recipes from every corner of the globe, each one as easy to make as it is delicious. Try Oven-Roasted Four-Ingredient Clams, Sea Scallops, or Pork Carnitas Tacos. 430 pages. Wiley. Paperback. Pub. at $18.95 $6.95

5808650 JUST ONE POT. By Lindsey Barchem. Offers delicious, easy meals that can be prepared and enjoyed without leaving a mountain of dirty dishes. Whether you’re in the mood for a one-pot meal or a relaxed meal for friends, these recipes have you covered. Try Caesar Salad with Smoked Salmon, Chorizo & White Bean Stew; or Chicken & Shrimp Gumbo. 192 pages. Cassell. Paperback. Import. Pub. at $14.99 $6.95
Quick & Easy Cooking

**6689183 THE QUICK SIX FIX: 100 No-Fuss, Full-Flavor Recipes.** By Stuart O’Keefe with K. Squires. Full flavor recipes that require no more than minutes of prep work, six ingredients of cleanup, and six key ingredients, all designed to be made in around thirty minutes or less. The author delivers an assortment of recipes influenced by his Irish heritage and he adapted California home including Mouties Frites, Bangers and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus., in color. 230 pages. Morrow. Pub. at $27.99 *$6.95

**6675662 COMFORTABLE UNDER PRESSURE.** By Meredith Laurent. Offers easy to read instructions for pressure-cooking and provides a wide variety of 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. Walah!. Paperbound. Pub. at $3.95

Outdoor Cooking & Grilling

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

**9395923 THE ROTISSERIE GRILLING COOKBOOK: Surefire Recipes & Foolproof Techniques.** By D. Riches & S. Baksh. Grilling experts Riches and Baksh, unlock the mysteries of rotisserie grilling in this definitive guide. They show how using this versatile utensil lets you cook just about anything on a grill, regardless of size, in step by step recipes that range from Whiskey-Basted Prime Rib Roast to Blackberry Bourbon Glaze, and Smoked Chicken Bacon Bombs. Well illus. in color. 208 pages. Harvard Common. Pub. at $17.95

**6785454 THE COMPLETE ELECTRIC SMOKER COOKBOOK.** By Bill West. Now, mastering the art of electric smoking is easier than ever. Packed with the A to Z of smoking, plus over 100 mouthwatering recipes, this is your go-to guide for using your electric smoker. Recipes include Chipotle Wings; Smoked Beer Can Chicken; Hickory Smoked Pork Loin and much more. Illus. in color. Paperbound. Pub. at $17.95

**6790168 500 COOK BOOKS FROM TEXAS BARBECUE: LEGENDS OF TEXAS BARBECUE, REVISED.** By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition along with cutting-edge smokers, pits, tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Braised Beef Ribs; and Railhead’s Barbecued Bologna Sandwiches. Illus. in color. Paperbound. Pub. at $12.95

**6794844 THE CAMP DUTCH OVEN COOKBOOK.** By Robin Donovan. Armed with this guide and knowing how to use your Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Cake; Stew Cooked Beef Stew; Dutch Oven Pizza Margherita and Quick and Easy Peach Pie. Illus. in color. 186 pages. Rockridge. Paperbound. Pub. at $14.99

**6926996 THE SCOUT’S DUTCH OVEN COOKBOOK.** By Tim & Christine Conners. With camp cooking as popular as ever with Scouting, Conners continues the tradition in his pioneering past by focusing solely on the art of camp Dutch oven cooking. Try Big Timber Breakfast Casserole, Chicken Dutchladas, Frazzleberry Pie, and many more. Illus. in color. 170 pages. Globe Pequot. Paperbound. Pub. at $16.95

**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 Smoke-Infused Rib; Smoked Turkey Leg & Smoked Blackberry Coleslaw. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95 *$11.95

**5838223 SMOKE IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER.** By Wendy O’Neal. Create an authentic smokehouse taste in your own backyard with this step-by-step primer and flavor-filled cookbook. Turn up the heat at your next barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Chili Chipotle Ribs; Bacon-Wrapped Jalapenos and much more. Color photos. 135 pages. Ulysses. Paperbound. Pub. at $18.95 *$13.95

**6596754 SMOKIN’ HOT IN THE SOUTH: New Grilling Recipes from the Winningest Woman in Barbecue.** By Melissa Cookston. Everything you need to be successful grilling at home: tools, techniques, and ingredients. Explore how to use fire in all its forms with Melissa Cookston, the “winningest woman in barbecue.” Includes 85 Southern influenced recipes like Southern Meat Pies, Smoked Pit Ham with Blackberry Bourbon Glaze, and Smoked Chicken Bacon Bombs. Well illus. in color. 101 pages. Stewart, Tabori & Chang. Pub. at $22.99 *$7.95

**6877664 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 foods to produce and whole foods into fun meals packed in adorable jars, including: lasagna in a jar; poke sushi bowl; buffalo chicken salad; layered yogurt parfait; and many more. Well illus. in color. 128 pages. Ulysses. Paperbound. Pub. at $16.95

**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 Pancetta. Color photos. 128 pages. Quarto Publishing. Pub. at $14.95

**6898530 TECHNIQUES FOR WOOD-FIRED OVENS: 25 Essentials.** By A. Cort Sinnes. Grilling expert Sinnes reveals in these pages the sure fire techniques and smoke infused recipes, from whole meats and pizzas to meats, roasts, and whole birds, that will turn your wood fired oven into an indispensable tool in your outdoor cooking arsenal. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.95

**6729347 WINTER GRILLING.** By Tom Heinzie. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Studded Pork Loin; and Chocolate Nut Cupcakes. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.95

**6877649 WINTER GRILLING.** By Tom Heinzie. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Studded Pork Loin; and Chocolate Nut Cupcakes. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.95

**6857186 GRILL FIRE: 100+ Recipes & Techniques for Mastering the Flame.** By Lex Taylor. Follow Taylor’s expert advice on butchers cuts, fuel and fire, along with 100+ techniques for mastering temperature and doneness, and you’ll get outrageous results every time you fire up the grill. Flavorful recipes include Béarnaise Classic Burger; Blaze Steak with Chile de Arbol Salsa; and Candied Chicken with Chile de Arbol Salsa. Color photos. 160 pages. Whitecap. Pub. at $19.95

Pastas

**659879X SAUCES & SHAPES: Pasta the Italian Way.** By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of sauces like carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on roasts, ribs, rabbit, clams, shrimp, eggplant, and more. Drawings and photos. 400 pages. Norton. 8/4x10/4. Pub. at $35.00 *$6.95
**Pasta**

6853412 **HEALTHY PASTA.** By J. Bastianich & T.B. Manuzzi. This wonderfully informative, easy to use collection provides simple ways to make more pasta dishes that are part of a healthy and well balanced lifestyle, even if you’re gluten free. Includes classics like Linguine with Shrimp and Lemon, as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 200 calories.


6904351 **LAURA SANTINNI’S PASTA SECRETS.** For people who lead busy lives but still want to eat fresh and delicious food—pasta is the ideal choice. Here are over 70 mouth-watering recipes, from authentic Italian classics to vibrant and contemporary dishes including Carbonara, Artichoke, Lemon & Parmesan; and Classic Pesto Genovese. Well illus. in color. Ryland Peters & Small. Import. Pub. at $19.95 $14.95

**Vegetarian Cooking**

★ **6911935** **VEGGIE BURGERS EVERY WHICH WAY: Fresh, Flavorful & Healthy Vegan & Vegetarian Burgers.** By Lukas Volger. Offers more than 30 unique, delicious veggie burger recipes including, Red Lentil and Celeriy Root Burgers; Tofu and Chard Burgers; Carrot Burgers. The burgers can be baked or grilled. Over half the recipes are vegan and/or gluten-free, as are many of the extras. Color photos. 173 pages. The Experiment. Paperback. Pub. at $16.95 $12.95

6845037 **THE I HATE TOFU COOKBOOK.** By Tucker Shaw. This fun informative guide will help you love tofu hatred into love. It's a flavorful, 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; Marinated Tofu Kebabs; and Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95 $9.65

6958230 **THE TAQ OF COOKING.** By Sally Pasley. Offers the adventurous cook a chance to experiment with three hundred meatless recipes from around the world. This easy to use culinary guide offers an assortment of recipes for breakfasts, soups, appetizers, entrees, sides, dishes, pasta, breads, and desserts. 236 pages. InUP Paperbound. Pub. at $24.00 $9.58

686421X **EVERYDAY VEGAN EATS.** By Zsu Dever. Filled with helpful tips to make going vegan easy and delicious as well as how to get the most out of your ingredients including Chickpeas and Dumplings; Country Fried Portobello; Pad Thai; Broccoli Cheese Soup; and more. Features iconic noting the recipes that are soy-free, gluten-free, and quick and easy. Color photos. 254 pages. Vegan Central. Paperbound. Pub. at $17.95 $12.95

6944914 **PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul.** By Lakshmi Weznakoski-Bielicki. From simple homemade dairy-free traditional classics to an array of bold and delicious recipes these shorteners show you how to prepare and serve colorful, nourishing foods that cultivate joy in the kitchen. They include Yogurt Cheese Fakoras; Lemon and Coconut Sponge Cakes; Kitchari; and more. Color photos. 305 pages. Shambhala. Pub. at $7.95 $5.65

★ **6997778** **BAKING MAGIC WITH AQUAFABA.** By Kelsey Kinser. Move over tofu, there’s a miraculous new egg replacement in town. With baking properties so amazing it can create fluffy quiche and light meringue, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. This includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulysses. Paperback. Pub. at $14.95 $11.95

223 pages. The Experiment. Paperback. Pub. at $19.95 $14.95

★ **6856765** **VBO: The Ultimate Vegan Barbecue Cookbook.** By N. Horn & J. Mayer. Here are recipes for smoky, succulent and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs, Cauliflower Cutlets, and Pulled Mushroom Sandwiches; and new global inventions include Eggplant Gyros, Tandoori Tofu Skewers and Vietnamese Pizza. Color photos.

6796170 **THE SUPER EASY VEGAN SLOW COOKER COOKBOOK.** By Toni Okamoto. Includes the best recipes for creating delicious veggie cooking staples and discover the ease of creating complete meals that take just 15 minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower and Mole Stew; and Scotch Cabbage Stew. Color photos. 151 pages. Rockridge.

$11.95

6805639 **THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED.** By Nanaimo Raiston et al. Check out 60 plant-based recipes for all types of squash, from yellow summer squash to pattypan, buttternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, sides, breads, desserts, and more. 312 pages.

690937X **EVERYDAY VEGETARIAN.** By Jane Hughes. Even if you aren’t a complete vegetarian, you’ll find lots of recipes to inspire you to add more fruits and vegetables to your daily diet. A great way to add more nutrition is to cook at home and try to cook at least one vegetarian meal a week. 288 pages. St. Martin’s. Paperback. Pub. at $24.99 $4.95

190 pages. Countryman. Pub. at $24.95 $17.95

★ **6861264** **VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes.** By Jules Arn. Introduce a healthy twist to your cheese wishes with 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create your own unique cheese blends or make recipes like Chipotle Gouda and Mango Pineapple and know that you’re getting all the nutritional benefits of plant-based foods. 138 pages.

6921507 **GOOD VEG: Ebullient Vegetables, Global Flavors– A Modern Vegetarian Cookbook.** By Alice Hart. Showcases vegetables from around the world in a range of healthy dishes from the near East to South America,China and beyond. Includes Chao Shou, Samosas, and Lunch Punch. Color photos. 224 pages.

★ **6860036** **VEGAN DESSERTS + CAKES: Carrot Cake and Beyond.** By Kate Hackworthy. Puts vegetables into scrumptious cakes, muffins, breads, cookies, brownies, pastries and more. Color photos and charts. 224 pages.

6972152 **THE SPIRALIZED KITCHEN.** By Leslie Bilderback. Step by step instructions, practical techniques, and mouthwatering photographs accompany a variety of fun, simple recipes for everything from pasta to soups and sides to desserts. 200 pages. St. Martin’s. Paperback. Pub. at $18.99 $6.95

143 pages. Pavilion. Import. Pub. at $21.95 $17.95

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**European Cuisines**

- **6923348 CLASIC BRITISH COOKING.** By Sarah Edington. With over 300 recipes, this collection includes both timeless favorites and forgotten gems. Try out recipes for Popular Crab Slow Roasted Pork Belly, Steamed Ginger Pudding, and Damson Ice Cream. Both practical and inspirational, this is a celebration of the best of British cooking past and present. Well illus. in color. 424 pages. Nation'H, Import. Pub. at $36.95

- **6912211 ROMES: a Hundred in an Italian Kitchen.** By Katie & Giancarlo Caldesi. This stunning volume takes you on a sumptuous journey to many of Rome’s most beloved restaurants and trattorias. The authors feature recipes that are both contemporary and centuries-old, inspired by Romans from all walks of life, including White Chicken with Almond Soup and Cinnamon and Hazelnut Biscuits. Well illus. in color. 270 pages. Hardie Grant, 8x10. Import. Pub. at $39.95

- **7217404 THE GERMAN COOKBOOK.** By Mirri 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

- **6894765 THE SILVER SPOON ROLL AND EASY ITALIAN RECIPES.** Presented in more than 100 simple, fast, and delicious recipes to help the busy cook embrace the flavors and spirit of Italian cuisine at home with minimal fuss. Delicious meals include Macaroni Au Gratin; Chicken Casserole; Spaghetti Sauce and New Potatoes with Rosemary. Color photos. 240 pages. Phaidon. Pub. at $29.95

- **6593890 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need.** By Valentina Sforza. Known for being fresh, local, unprocessed, and healthy, the Mediterranean diet is also extraordinary in flavor and beauty. With 500 diverse recipes from tapas 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

- **6603246 LUCINDA’S RUSTIC ITALIAN KITCHEN.** By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her home for homey Italian food. Simple to prepare versions of all your Italian favorites are included like Linguine with Clams and Chicken Milanese. Color photos. 288 pages. Grub Street. Import. Pub. at $39.95

- **6602037 EATING DELANCEY: 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; knishes, bagels, lox, pastries, deli rolls, sandwiches, kasha, herring, egg creams and much more. 232 pages. powerHouse Books. 9x10¼. Pub. at $35.00

- **6904084 FRESS: Bold Flavors from a Jewish Kitchen.** By Emma Spitzer. Big on flavor and spice, MasterChef UK finalist Emma Spitzer’s style of cooking is unfussy and uncompromising, extracting the maximum flavor from the humblest of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon with Lamb Shank Tagine; Hot Red Bell Pepper Fish Stew; and more. Color photos. 240 pages. Mitchell Beazley. 8x10. Import. Pub. at $34.99

- **5771356 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 American kitchens and society to adapting to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lots of recipes and includes a ribbon bookmark. 200 pages. Andrews McMeel. Pub. at $24.99

- **6649718 THE GEFILTEFEST 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 Warabi Mochi (Japanese Sweet Rice Pudding); Sumac Rack of Lamb with Fattoush Salad; Lekach Honey Cake; Babka; and more. Illus. 160 pages. Grub Street. Import. Pub. at $39.95

- **6617247 BUBBE AND ME IN THE KITCHEN: A Cookbook of Beloved Recipes and Modern Twists.** By Helen Rotkovitz. Whether searching for the perfect babyka or seeking out fresh, healthy take on keeping kosher, Rotkovitz shares a selection of recipes and book her grandmother’s recipe book mixed with more than original recipes of her own. 260 pages. Sonoma Press.

**Regional & Exotic Cuisines**

- **4617606 TAMALEs: Fast and Delicious Mexican Meals.** By Alice Guadalupe Tapp. Turns the classic tamale-making process on its head by teaching it down to three easy steps that can be done in as little as 45 minutes. Use Tapp’s easy methods to create 60 recipes including classics like Chicken Mole or Salsa Verdes, as well as his own recipes for Mole and Baked Fig. Color photos. 138 pages. Ten Speed. Pub. at $18.99

- **6832237 500 MEXICAN DISHES: The Only Compendium of Mexican Dishes You’ll Ever Need.** By Judith Fertig. This cookbook offers a full range of authentic Mexican dish recipes, from appetizers and snacks to fabulous fajitas, delicious casseroles, savory sauces, grilled dishes, big platter foods for entertaining, festive desserts, and more. Color photos. 288 pages. Sellers. Pub. at $16.95

- **6849879 THE BLUE WILLOW INN COOKBOOK.** By Jane & Michael Stern. The Blue Willow Inn in Social Circle, Georgia, is as Southern as you can get. The inn’s chef offers delicious Southern recipes from Fried Green Tomatoes to Sugared Pecans, as well as vintage pictures from the early days of Social Circle, and fascinating anecdotes about the restaurant. 208 pages. Thomas Dunne. Pub. at $14.99

- **6841708 SUNDAY DINNER IN THE SOUTH.** By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired share their most memorable parishioner dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppered Bacon Biscuits. Well illus. in color. 308 pages. Thomas Dunne.

- **6578006 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 Vegetable Moussaka; Grilled Whole Sea Bass; Pork Souvlaki. A regional overview of Greek food from ancient times to the modern day along with techniques and tips round out this healthy Mediterranean cooking. Color photos. Well illus. 245 pages. Roddick. Paperbound. Pub. at $16.99

- **3655243 NEW GERMAN COOKING.** By Jeremy Nolen et al. From the duo behind Philadelphia’s Brauhof Schmitz comes a not so traditional take on German cooking. Playing with German dishes that share ingredients and ingredients, and celebrating vegetables as obsessively as they do pork, pretzels, and beer, they offer 100 recipes for familiar, satisfying food, all original to reflect the way we eat today. Color photos. 236 pages. Chronicle. Pub. at $40.00

- **6680606 THE STEWED WINE COOKBOOK: Making & Serving German Wine Cocktails.** By N. Engel & M. Link. The authors share their recipes for making wine-based cocktails, both traditional and contemporary. With more than 60 recipes, this is a must-have for wine lovers. Color photos. 288 pages. Sellers. Pub. at $16.95

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**Jewish Cuisine**

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Regional & Exotic Cuisines

6712385  **YANKEE MAGAZINE'S LOST AND VINTAGE RECIPES.** Ed. by Amy Traverso. Rediscover more than 130 delectable classic recipes such as Baked and Drippings; Roquefort Biscuits; Red Flannel Hash; and Cranberry-Orange Stack Cake. Starters and soups, sides and meats and fish, breads and desserts have been retested and updated for today’s palates. Well illus. in color. 192 pages. Countryman. 8½x10¼. Pub. at $24.95  $6.95

2731630  **THE SOUTHERN SLOW COOKER COOKBOOK: Discover the South’s Best Food on Four Wheels.** By Heather Donahue. This collection is a must-have to bring the culinary traditions of the South to your home. Each recipe has been retested and updated for today’s kitchens. Well illus. in color. 260 pages. Thomas Nelson, Pub. at $24.99  $3.95

★ 6702759  **THE GREAT MINNESOTA HOT DISH, REVISED: Your Cookbook for Classic Comfort Food.** By T. Milligan & K. Corbett. Best recipes of Minnesota tradition! Discover classic, ethnic, and even gourmet recipes for a multitude of special occasions. Now with more than 200 recipes and even more Minnesota goodness this collection teaches how anyone can master the one dish complete meal system. Illus. in color. 240 pages. Adventure Publications. Pageant. Pub. at $14.95  $11.95

6832474  **FIESTA AT RICK’S: Fabulous Food for Great Times with Friends.** By Rick & Debbi G. Bayless. Whether you’re hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. There are 150 recipes like Mushroom Ceviche, Sizzling Mojitos and Roast Roasted Vegetables Enchiladas. They are compiled into easy to follow chapters. Well illus. in color. 348 pages. Norton. 8¼x10¼. Pub. at $35.00  $6.95

6918204  **THE UNEXPECTED CAJUN KITCHEN.** By Leigh Ann Chatagnier. You don’t have to travel to Cajun country to enjoy some of your favorite foods from Louisiana. The recipes included in this collection have a touch of nostalgia while using fresh, locally grown ingredients native to Louisiana but which can be found anywhere. They include Cajun Smoked Pork Burgers; Healthy Shrimp and Corn Chowder; and Crawfish Fajitas. Fully illus. in color. 162 pages. Skyhorse. Pub. at $19.99  $4.95

6930042  **THE FOOTHILLS CUISINE OF BLACKBERRY FARM.** By Sam Beall with M. Stiles. Blackberry Farm, located in the rolling hills of eastern Tennessee, is consistently heralded as one of the best luxury hotels in the country. This volume brings the inn’s artisanal food techniques and beloved recipes to every home cook—and along the way, reveals the secrets passed down through the generations in this rich and storied region. Fully illus. in color. 288 pages. Clarkson Potter. 11½x9¼. Pub. at $50.00  $14.95

694003X  **DISHING UP NEW JERSEY.** 150 Recipes from the Garden State. By John Holl. This rich collection of recipes from beloved diners, boardwalks, food halls, farm stands and four-star restaurants demonstrates the melting pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sautéed Ricotta Gnocchi, and New Jersey Sloppy Joe. Fully illus. in color. 278 pages. Pageant. Pub. at $19.99  $6.95

695655X  **AT MY GRANDMOTHER’S TABLE.** By FayePorter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Bean Chowder; Skillet Fried Fish, and Grandmama’s Pound Cake. Photos. 280 pages. TwoDot. Pub. at $24.95  $4.95

6838820  **GROWING TOMORROW: Behind the Scenes with 18 Extraordinary Sustainable Farmers Who Are Changing the Way We Eat.** By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food he found them at 18 exceptional farms all over the country. With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the struggles and triumphs of the visionaries who are Growing Tomorrow. 304 pages. The Experiment. Pub. at $24.95  $4.95

699293X  **THE PARIS NEIGHBORHOOD COOKBOOK.** By Danyel Couet. Through eight neighborhoods and just as many kitchens—and approximately 90 recipes—Couet takes you with him to Paris. Lusciously photographed, this collection reveals the gastronomic secrets of the City of Lights. You’ll learn to make classic French dishes like Agneau Provencal or Ficelle Gourmande. Good Books. Paperbound. Pub. at $15.95  SOLD OUT

2698617  **MENONITE RECIPES FROM THE SHENANDOAH VALLEY.** By Phyllis P & Kate Good. Known for its piercing mountain ranges, its lush hills, its pastures, and its Civil War legends, Virginia’s Shenandoah Valley is also home to thousands of Menonites. Here are hundreds of their uncommonly tasty recipes, gathered from the Shenandoah Valley, Try Rock Pork, Rotini Salad, Pecan Soup, and more. Color photos. 300 pages. Interlink. Pub. at $37.50  $9.95

5861802  **COUNTRY IN THE CITY: How to Cook Soul Food.** Bring the taste of the South right into your kitchen with this mouthwatering cookbook program. Whether you’re hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. They are compiled into easy to follow chapters. Well illus. in color. 208 pages. Thomas Nelson, Pub. at $19.99  $3.95

6889221  **SWEETNESS: Southern Recipes to Celebrate the Warmth, the Love, and the Blessings of a Full Life.** By Christy Jordan. The author shares 192 recipes for sweet things to eat and drink. Recipes include, Peach Safflower Pie, Strawberry Pecan Bread, and Fashioned Egg Creams and many more. They are deeply delicious, rich with tradition, often used in cooking classes, and designed for today’s hectic schedules in mind. Illus. in color. 294 pages. Workman Paperbound. Pub. at $16.95  SOLD OUT

6734839  **AMISH TABLE.** By PhyllisPellmanGood.HereareserecipesfrommanyAmishdishes—allrichinthebountyofthisfoodtradition,accompaniedbycharmingimagesoftheAmishandtheirdishes.Adults Only. Good Books. Pub. at $7.95  $3.95

★ 689231X  **NORDIC BAKERY COOKBOOK: Bread, Buns, Cookies, Tarts, Cakes.** By Minna Maapää. Replete in dozens of baking recipes from Scandinavia and the Nordic region with this treasure trove of the tastest and most traditional recipes. Learn to make regional delicacies like Karablan Pies, Blueberry Tart with Rice or Lace Oat Cookies with Chocolate, Raisins, and Hazelnuts. Color photos. 143 pages. Ryland Peters & Small, Import. Pub. at $14.95  $11.95

★ 3675548  **LIDIA’S MASTERING THE ART OF ITALIAN CUISINE.** 200 of Everything You Need to Know to Be a Great Italian Cook. By Lidia Matticchio Bastianich with T. B. Manuial. This comprehensive Italian cookbook includes all the techniques needed to create perfect macaroni; instructions on how to buy, store, cook, and clean every ingredient you use; a complete guide to kitchen tools; an indispensable glossary of Italian food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Knopf. Pub. at $37.50  $25.95

6682729  **COWGIRLS IN THE KITCHEN.** By J.C. Stanford & R.B. Johnson. Combining the best of cowgirl myths, nostalgia, and legends with delicious and fun recipes that celebrate the romance of the American cowboy, the authors’ late nineteenth-century cowgirl food has found a wide audience. Featuring recipes such as Whiskey-Glazed Pork Loin; Zucchini and Ham Pie; Chuck Wagon Stew; Slow Cooker Blueberry Pie; and more. Well illus. in color. 224 pages. TwoDot. Pub. at $24.95  $6.95

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6873995 VEGETARIAN DISHES FROM THE MIDDLE EAST. By Arto der Haroutunian. A dazzling treasury of recipes for warm and spicy stuffed vegetables, cool and fragrant soups, delicate preserves, pita breads, pickles, relishes and pastries from the Middle East. Includes popular dishes such as Imam Bayaldal, Falafel, tabouleh and hummus. 284 pages, Grub Street. Import. SOLD OUT


4595657 MASTERING 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 Bread, Collards and Hush Puppies. Includes more than 750 recipes and 650 variations. Well illus. in color. 720 pages. Gibbs Smith. 9x11¼/. Pub. at $45.00 $9.95

6982212 SAVOUR ITALIAN COMFORT FOOD. Celebrating a diverse, delicious, and wildly popular culinary tradition. Over 100 recipes for simple, flavorful, authentic food. Enjoy fresh takes on classic dishes like Chicken Cacciatore or try new favorites like Farro Gnocchi. In a soft baguette or with Cavolo Nero Pesto. Color photos. 224 pages. Well illus. in color. Oven. 8¼x10¼. Pub at $35.00 $9.95

685653X RECIPES FROM AN INDIAN KITCHEN: Authentic Recipes from Across India. Offers 100 fantastic recipes from across India, with stunning color photos of each finished dish. With the step by step instructions you can prepare dishes such as Crispy Caribbean Akaras; Steamed Fish Wracked on Banana Leaves; creamy Indian-style Sweet Rice Dessert; and more. 224 pages. Parragon. 8¼x10¼. Pub. at $14.99

6626300 SOUTHERN BISCUITS & QUICK BREADS. By Josh Miller. Whether they’re drizzled with chocolate gravy for breakfast, filled with fried chicken for lunch, or topping a bubbling cobbler for dessert, homemade biscuits make every meal just a little bit better. Bacon-Cheddar Biscuits, Black Pepper & Parmesan Biscuits with Roast Beef, Sunday Chicken & Biscuit Pot Pie, and Zucchini Bread with Buttermilk-Lemon Glaze are just a few of the recipes found within. Well illus. in color. 136 pages. Ryland Peters & Small. Pub at $21.95 $16.95

5803799 COOKING UP A STORM: Recipes Lost and Found from The Times-Picayune. Ed. by M. Bienvenu & J. Walker. In the wake of Hurricane Katrina, this cookbook was published to tell the story, recipe by recipe, of one of the great food cities in the world. 10 years after the storm this cover 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

6867766 ITALIAN COOKING: Classic Recipes and Techniques. By Mia Mangolini. Features step by step kitchen-tested recipes, 130 authentic regional recipes, and 8 video tutorials accessible by web link or QR code. Try Sofilmobocca, Shrimp alla Vesuviana, Panforte and much more. Fully illus. in color. 456 pages. Flammarion. 9x11¼/. Pub at $49.95 $14.95

6954782 PARADISE KITCHEN: Caribbean Cooking with Chef Daniel Orr. Tales of island culture, local traditions, and personal discoveries add flavor to the chef’s recipes for cooking, planting, and preparing delicious meals, including taps. These delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steel and Kaleilao. Color photos. 270 pages. InUP. 8x10¼. Pub at $29.95 $7.95

6896140 SOUTHERN BISCUITS & QUICK BREADS: Recipes from the American South. By P. K. Porter. Color (pronounced Po-Keh) means to slice or dice in Hawaii but it has evolved to become the Hawaiian staple of diced raw fish served on rice with relishes and toppings. Porter’s recipes for the popular poke dishes sold in his restaurants such as the Classic ‘Ahi Poke and the Golden Beetroot Poke and a bouquet of originals like Poisson Cru and Sea Bass Crucudo. Well illus. in color. 176 pages. Ryland Peters & Small. Pub at $21.95 $16.95

6871604 FAIR FOODS: The Most Popular and Offbeat Recipes from America’s State & County Fairs. By George Geary. Mouthwatering recipes from America’s state and county fairs. These 120 recipes include Maple and Bacon Doughnuts; Frozen South Beach; Shrimp Burgers, Sausage and Apples with Fried Chicken for lunch, or topping a bubbling Crispy Pork Binagoongan (Crispy Pork with Shrimp Paste). Well illus. in color. 191 pages. Page Street. Pub. at $21.95 $16.95

5905038 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Houses. By Carole Roth Gagnocavo. Filled with favorite recipes gathered from Amish cooks across the U.S. and Canada—an endless array of delicious, down-to-earth dishes your family will require—again and again. This is just some of the fare that awaits: Apple Dumplings; Chicken Pot Pie; Dutch Potato Soup; Red Velvet Cake and more! Color photos. 192 pages. Fox Chapel. 9x10¼. Spiralbound. Pub. at $19.99 $9.95

6862315 TEXAS HOME COOKING. By Cheryl A. & Bill Jamison. Captures the passion, excitement and creativity that is Texas home cooking, with 400 recipes, from classic to contemporary, for hearty fajitas and perfect pies, mouthwatering breakfast and brunch fare, championship chili, real barbecue, Cajun-style seafood, festive holiday feasts. 544 pages. color photos. Prentice Hall. Paperbound. Pub at $18.95 $7.95

6861822 THE LAKE MICHIGAN COTTAGE COOKBOOK. By Amelia Levin. In this love letter to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread, Parmesan and Dill Biscuits, and Sunset Curls with Homemade Ranch Dip capture the best of the lake-shore lifestyle while serving up iconic tastes from around Wisconsin, Indiana, Illinois and Michigan. Color photos. 280 pages. Storey. Paperbound. Pub. at $14.95

6873645 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Houses. By Carole Roth Gagnocavo. Filled with favorite recipes gathered from Amish cooks across the U.S. and Canada—an endless array of delicious, down-to-earth dishes your family will require—again and again. This is just some of the fare that awaits: Apple Dumplings; Chicken Pot Pie; Dutch Potato Soup; Red Velvet Cake and more! Color photos. 192 pages. Fox Chapel. 9x10¼. Spiralbound. Pub. at $19.99 $9.95

6861822 THE LAKE MICHIGAN COTTAGE COOKBOOK. By Amelia Levin. In this love letter to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread, Parmesan and Dill Biscuits, and Sunset Curls with Homemade Ranch Dip capture the best of the lake-shore lifestyle while serving up iconic tastes from around Wisconsin, Indiana, Illinois and Michigan. Color photos. 280 pages. Storey. Paperbound. Pub. at $14.95

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★ 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 American ingredients. She starts by showing you how to prepare the basics, like her special masala mix and rice, and from there gives you more than 120 recipes for quick meals. Try Farmers’ Creek Chicken or Spiced-Honey Chicken on Garlic Asparagus. Color photos. 8½x10. Paperback Import. Pub. at $29.95 $23.95

6662277 THE SOUTH AMERICAN TABLE. By Maria Baez Kijac. An authoritative culinary, cultural, and historical chronicle of the South American landscape. Includes 200 Argentine recipes from ten countries for everything from the tamales, cebiches, and empanadas that are popular to the specialties that define individual cuisines such as the barbecues of Argentina, Peru, and Uruguay. 478 pages. Color. 8½x11. Paperback. Pub. at $35.00 $24.99

6662129 THE MINNESOTA HOMEGROWN COOKBOOK, REVISED EDITION. By Tim King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants with a special commitment to the use of locally grown, organic, sustainable ingredients. Includes recipes for Corned Beef & Cabbage; Nordic Tart; Beet & Fennel Slaw; and Blueberry Cheesecake. Color photos. 255 pages. Hardcover. Pub. at $25.95 $19.95

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 author then gives 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. 176 pages. Voyageur. Pub. at $19.99 $17.95

6662242 RICHARD SANDOVAL’S NEW LATIN FLAVORS. Showcases more than 125 vibrantly seasoned dishes inspired by chef Sandoval’s popular restaurant fare, carefully streamlined for the home cook. Recipes include Beef Tacos with Chipotle Slaw & Pickled Red Onions; and a selection of Latin infused cocktails and finger foods. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $24.99

6661430 SALT & SILVER—LATIN AMERICA. Traverse the World with J. Riffelmacher & T. Kosikowski. With minimal equipment, Riffelmacher and Kosikowski traveled from Hamburg, Germany, to South America after Riffelmacher and Kosikowski travel to South America after quitting their jobs and scratching together all their savings. To find the great dishes of Latin America—both the region’s best waves and best recipes—and present those recipes here. Try Pedro Polako’s Perfect (Costa Rican Pita); Empanadas De Carne Y Queso; Grilled Chicken & Salsa; and more. Fully illus. in color. 320 pages. Jonathan Wood. Hardbound. 9x11½. Pub. at $29.95 $22.95

6669057 STYLE AND SPICE: Over 200 Recipes from the American Southwest. By Larry Edwards. All your favorite Southwestern dishes have been gathered in one single volume. Make your own chiles rellenos, sizzling spicy adobes, stuffed chiles, and prepare tasty entrees, salads, sides, and desserts. With more than 200 recipes there’s a dish for every occasion, including Spicy Chicken Wings, Sanga Mia, and more. Fully illus. in color. 322 pages. Skyhorse. Pub. at $24.99 $19.99

Notable Chefs & Celebrities

★ 5999959 TOP SECRET RECIPES STEP-BY-STEP. By Todd Wilbur. New York Times best selling author, Todd Wilbur, brings you 125 of America’s most famous restaurant recipes comes with over 200 step by step photos so cooks can make perfect copies of their favorite famous foods like: KFC Cole Slaw, Cinnabon Classic Cinnamon Roll, Wendy’s Chili, Starbucks Birthday Cake Pops and many more. Fully illus. in color. 296 pages. Plume. Paperback. Pub. at $22.00 $16.95

6800837 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Paulette Perrette et al. In the heart of midtown New York, and specializing in all sorts of Southern baked goods, Donna Bell’s Bake Shop is owned by Paulette, Perette, the actress who plays Abby Scuito on NCIS, and her two best friends. Featuring recipes and stories from the trio, this is the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99 $16.95

6987410 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION. Ed. by Debra Hudak. You’ll find every one of the nearly 300 tirelessly tested recipes and the dozens of ingredient and equipment reviews all seen on the show in this comprehensive volume. From classics like Extra-Crunchy Fried Chicken to local hidden gems like Charleston Shrimp Perloo, this collection is like a cherished family recipe box brought to life. Well illus. in color. 691 pages. America’s Test Kitchen. Pub. at $45.00 $34.95

6939093 GUY FIERI FAMILY FOOD. With Marya Sext. Guy Fieri brings you into his kitchen, where he’s cooking for the crowd loves dishes like Buffalo Chicken and Fire-Roasted Fieri Lasagna. All Hands on Deck recipes encourage kids of all ages to get involved, with Kebab Night, Pizza Night and a Chili Bar that’ll get everyone on the action. Also includes hearty dishes made in the pressure cooker. Fully illus. in color. 332 pages. Morrow. Pub. at $29.99 $22.99

685429X POULETS & LEGUMES: My Favorite Chicken and Vegetable Recipes. By Jacques Pepin. From his well-renowned restaurant and celebrated artist, he must have collection of everyday and elegant chicken and vegetable recipes, including Chicken with Cognac Sauce; Baked Chicken with Herbs; Fluffy Mashed Potatoes; and more. 120 pages. HMH. Pub. at $15.99 $11.95

6987494 DESSERTS LABELLE: Soulful Sweets to Sing About. By Patti LaBelle et al. With Patti LaBelle’s deeply personal reminiscences about family, music, and life, this is a cookbook you’ll want to read as well as bake from. Mouthwatering recipes include Chocolate Turtle Brownies; Lemon Meringue Cake; Cherry Crumble Pie; and Cinnamon Buns with Cream Cheese Icing. Well illus. in color. 255 pages. Grand Central. Pub. at $28.00 $16.95

6966888 JAN KARON’S MITFORD COOKBOOK & KITCHEN READERS. Ed. by Martha McIntosh. In her popular Mitford series, you find characters enjoying dishes like Puny’s Golden-Crusted Cornbread and Father Tim’s Baked Ham with Bourbon Glaze. Now, you can re-create it with these recipes. 364 pages. Putnam. Paperback. Pub. at $30.00 $19.95

690940X FOOD, HEALTH, AND HAPPINESS: 115 On-Point Recipes for Great Meals and a Better Life. By Oprah Winfrey with L. Kogan. Delicious, healthy, and easy to prepare, these are the recipes Oprah most loves to make at home and share with friends and family. From simple pleasures like Unfried Chicken and Turkey Chili, to such celebrations of freshness as Tuscan Kale and Apple Salad, and a Farmer’s Market Pasta. Recipes are accompanied with personal essays and memories from Oprah herself. Fully illus. in color. 231 pages. Flatiron. 9x10¼. Pub. at $35.00 $17.95

6853242 MY YEAR IN MEALS/MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Ray gives you an inside look into her kitchen for over 100 recipes from her show’s most popular dishes that will take you from breakfast to dinner. After your visit with Rachell, flip the book over and indulge in over 100 amazing cocktails served up by her husband, John Cusimano. Well illus. in color. 368 pages. Atria. Pub. at $29.99 $19.95
NOTABLE CHEFS & CELEBRITIES

678452 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life. By Diana Snyder. This companion volume to the hit comedy show, Young & Hungry captures the heart, romance and friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect gift guide to be young, single, short on cash, and passionate about food. Fully illustrated. 252 pages. MediaLab Books. Paperback. Pub. at $22.99

575003 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK: From All 8 Seasons. Ed. by Lori Gallin. Captures all eight seasons of the show in one colorful volume. It’s like a treasured recipe box brought to life. Teaches you foolproof methods for making more than 300 great American recipes. Includes a comprehensive 55-page shopper’s guide where chefs how to cook “Grandma style” (that is, like an intuitive Italian), and even those on a tight schedule will soon be whipping up great dinners. The well-known recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood Cioppino and Salted Caramel Chocolate Cake. Fully illustrated. In color, 270 pages. St. Martin’s. Pub. at $29.77

698869 FABIO’S 30-MINUTE ITALIAN: Over 100 Fabulous, Quick and Easy Recipes. By Fabio Viviani. Fabio shows home chefs how to cook “Grandma style” (that is, like an intuitive Italian), and even those on a tight schedule will soon be whipping up great dinners. The well-known recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood Cioppino and Salted Caramel Chocolate Cake. Fully illustrated. In color, 270 pages. St. Martin’s. Pub. at $29.77

690449 MY ITALIAN KITCHEN: Favorite Family Recipes. By Luca Mante. From the winner of Season 4 of MasterChef comes this collection of recipes passed down through the generations of the Italian family. Along with some good behind the scenes stories from Season 4, are delicious dishes like Sweet and Sour Sardines, Butternut Squash with Amaretto Mise en Lune, and Beef Roulade with Lamb with Potato Puree. Color photos. 208 pages. Stewart, Tabori & Chang. Pub. at $24.95

684559 THE BIG HURT’S GUIDE TO BBQ AND GRILLING. By Frank Thomas. Baseball Hall of Fame Player Frank Thomas invites you into his backyard kitchen to share his love for outdoor cooking. You’ll find recipes for Black-eyed peas, okra, ribs, Chicago-style hot dogs, grilled avocados, glazed salmon, Bison burgers, spicy pork tacos, and many more. Color photos. 160 pages. Triumph. 8¼x10¼. Pub. at $25.00

682539 GOOD FOOD FAST! Deliciously Healthy Gluten-Free Meals for People on the Go. By Jason Roberts. Celebrity chef Jason Roberts teaches you how to cook healthy, delicious, colorful meals that are loaded with tantalizing flavors and textures. Color photos. 254 pages. Lyons. Pub. at $24.95

676729 CHARLIE PALMER’S AMERICAN FARE: Everyday Recipes From My Kitchens to Yours. Included are more than 100 of the delicious dishes that the award-winning chef cooks at home for his family and friends. Recipes include Corn Chowder with Shrimp; Cheese Strata; Prosciutto-Wrapped Zucchini; and Grilled Flank Steak with Pomegranate Salad. Color photos. 254 pages. Grand Central. 8¼x10¼. Pub. at $40.00

675608 THE OFFICIAL JOHN WAYNE FAMILY COOKBOOK: Recipes and Recollections from Duke’s Kitchen to Yours. Ed. by Jeff Ashworth. John Wayne knew that life’s most cherished memories are often made around the table and over plates of home-cooked food. Let Duke plan your next meal—try Trail Hand Beef and Bean Sandwiches, Lone Star Bbq Ribs, and Western Steak and Strawberries. Color photos. 260 pages. Lyons. Pub. at $24.95

690726 SO GOOD: 100 Recipes From My Kitchen to Yours. By Ina Garten. For the first time, the Barefoot Contessa answers the question once and for all: “What is the secret to Barefoot Contessa’s success?” Ina Garten answers that question and offers the secrets to how she makes it work. SHOPWORN. Fully illustrated. In color, 564 pages. America’s Test Kitchen. Paperback. Pub. at $29.95

649550 PAULA DEEN CELEBRATES! Best Dishes and Best Wishes for the Best Times of Your Life. With Martha Nesbit. Begins with how to create the perfect gathering and offering a few tips on how to celebrate eating, this volume showcases such lavish dishes as French Quarter Beignets, Crab-stuffed Shrimp, Cheesburger Pie, Tuna Tacos, and Fresh Apple Cake. Color photos. 224 pages. S & S. Pub. at $25.00

694034 THE OFFICIAL JOHN WAYNE FAMILY TV SHOW COOKBOOK: From All 8 Seasons. Ed. by Lori Gallin. Captures all eight seasons of the show in one colorful volume. It’s like a treasured recipe box brought to life. Teaches you foolproof methods for making more than 300 great American recipes. Includes a comprehensive 55-page shopper’s guide where chefs how to cook “Grandma style” (that is, like an intuitive Italian), and even those on a tight schedule will soon be whipping up great dinners. The well-known recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood Cioppino and Salted Caramel Chocolate Cake. Fully illustrated. In color, 270 pages. St. Martin’s. Pub. at $29.77

699313 CLAUDIA’S COCINA: A Taste of Mexico. By Claudia Sandoval. The Season 6 winner of the hit FOX series MasterChef, Claudia Sandoval brings you the tastes of the Mexico she grew up in. A collection of traditional family recipes along with her most successful dishes while in the MasterChef kitchen include: Garlic Sautéed Head-on Shrimp with Grape Pico Salsa, Grilled Fish Tacos, Chipotle Lime Cilantro Shrimp, and Roasted Ribs; Egg nog Cookies; and Guinness Pot Pie. Well illustrated. In color, 269 pages. Grand Central. 8½x11¼. Pub. at $30.00

691341 CLAUDIA’S: Complete Guide to a Delicious Life. By Ina Garten. For the first time, the Barefoot Contessa answers the question once and for all: “What is the secret to Barefoot Contessa’s success?” Ina Garten answers that question and offers the secrets to how she makes it work. SHOPWORN. Fully illustrated. In color, 270 pages. St. Martin’s. Pub. at $27.97

689723 STIRRING UP FUN WITH FOOD. By Sarah Michelle Gellar & G. Russo. From an actress, entrepreneur, and mom, comes over 113 family-friendly, easy-to-fry-fish recipes that will add flair and excitement to your table including Skewered Dumplings; Mini Bagel Buffet with Two Cream Cheeses; Corn Dog Cupcakes; and Fruit Ice Cubes. Well illustrated. in color, 269 pages. Grand Central. 8½x11¼. Pub. at $30.00

6576508 THE OFFICIAL JOHN WAYNE FAMILY TV SHOW COOKBOOK: From All 8 Seasons. Ed. by Jeff Ashworth. John Wayne knew that life’s most cherished memories are often made around the table and over plates of home-cooked food. Let Duke plan your next meal—try Trail Hand Beef and Bean Sandwiches, Lone Star Bbq Ribs, and Western Steak and Strawberries. Color photos. 260 pages. Lyons. Pub. at $24.95

695341 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends. In this book, Debbie Macomber shares with you 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; Chipotle Lime Cilantro Shrimp; Roasted Ribs; Egg nog Cookies; and Guinness Pot Pie. Well illustrated. In color, 203 pages. Ballantine. Pub. at $29.95

690721 SO GOOD: 100 Recipes From My Kitchen to Yours. By Ina Garten. For the first time, the Barefoot Contessa answers the question once and for all: “What is the secret to Barefoot Contessa’s success?” Ina Garten answers that question and offers the secrets to how she makes it work. SHOPWORN. Fully illustrated. In color, 203 pages. Ballantine. Pub. at $29.95

692637 TRY THIS AT HOME: Recipes From My Head, Your Plate. By Richard Blais. A collection of creative dishes the Top Chef contestant has seen on television and in the backyard. Richard Blais shares his own unique take on classic American dishes like French Quarter Beignets, Grilled Cilantro-Lime Chicken, and Tres Leches Cake. Perfect for people who are loaded with tantalizing flavors and textures. Color photos. 254 pages. Grand Central. 8¼x10¼. Pub. at $40.00
103 Easy Recipes for Soups, Stews, Chilis, and spectacularly tasty soups. Features more than 500 recipes for appetizers for every occasion, all of them clear and easy to follow. Packed with innovative recipes to help you feel fuller and become healthier. With a focus on the revitalizing health benefits of soup, it offers more than 60 delicious, healthy, Restorative soup cleanses to try any day of the week. Color photos. 180 pages. Atria. Pub. at $20.00. $4.95


6568090 200 SUPER SALADS: Hamlyn All Color Cookbook. By Alice Storey. Find out how versatile the humble salad can be, with ideas like Roasted Tomato & Asparagus Salad; Chicken Couscous Salad; Duck, Hazelnut, & Peach Salad; Pasta, Crab, & Arugula Salad; and Potato Salad. Illus. 9 color pages. Fully illus. in color. 240 pages. Hamlyn. Paperbound Import. Pub. at $7.99. $3.95

6982204 SAVEUR SOUPS AND STEWS. From vegetable-laced broths and creamy soups, to hearty stews and homey noodle soups, the recipes feature seasonal standouts, regional specialties, classics from different cuisines, and the unexpected. Includes old favorites like Old-Fashioned Potato Soup or 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 Parmesan Soup or Pulled Pork Chili. Color photos. 224 pages. Weldon Owen. 8½ x 10¼. Pub. at $35.00. $7.95

6941991 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 Roasted Vegetable Soup. Illus. 9 color pages. fully illus. in color. 204 pages. Harry N. Abrams. Paperbound Import. Pub. at $19.95. $9.95

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 Parmesan Soup or Pulled Pork Chili. Color photos. 224 pages. St. Martin’s. Paperbound. Pub. at $19.99. $14.95

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. Includes recipes like Potato Rivel Soup, Stufened Peach; Apple Oatmeal Cake and more. 123 pages. Harvest House. Spiralbound. Pub. at $9.99. $7.95

6839460 SALADISH: A Crunchier, Grainier, Herbier, Heartier, Tastier Way with Vegetables. By Ilene Rosen with D. Gelb. This collection of over 80 luscious one-bowl wonders pops 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 Parmesan Soup or Pulled Pork Chili. Color photos. 224 pages. St. Martin’s. Paperbound. Pub. at $19.99. $14.95

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5962005 THE SOUP CLEANSE: A Revolutionary Detox of Nourishing Soups and Healing Broths from the Founders of Soupure. By Angela Blaftas et al. Learn how to nourish and purify your body while eating healthy, tasty whole food 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 to the bottom of the problem, and reclaim your energy. Color photos. 214 pages. Grand Central. Pub. at $22.00. $4.95

6728682 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & C.H. Senn. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Dover. Paperback. $6.95

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6808050 I LOVE SOUP: More Than 100 of the World’s Most Delicious and Nutritious Recipes for All Seasons. By Beverly LeBlanc. These mouthwatering recipes transcend the seasons. From the richly satisfying Chicken Udon Hotpot to the definitively autumnal Halloween Bean Soup to the fresh spring flavors of Crab & Asparagus Soup and the summery zing of Gazpacho, the recipes in this guide are yours throughout the year. Weldon Owen. Paperbound Import. Pub. at $19.95. $4.95

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5842999 CLASSIC GERMAN BAKING. By Luisa Weiss. From her cheerful Berlin kitchen, Weiss shares more than 100 rigorously researched recipes gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. Supplemented with detailed advice to ensure success, plus charming anecdotes on the meaning, and rituals behind them. Color photos. 276 pages. Ten Speed. 8½x11¼/. Pub at $35.00 $26.95

7520158 LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe’s Best Artisan Bakers. By Daniel Leader with L. Chattman. He traveled across Europe in search of the best bakers, and here reports on what he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 355 pages. Norton. 8¼x10¼. Pub. at $35.00 $26.95

200 TIPS FOR CAKE DECORATING. By Carol Deacon. Shows you how to use fondant, buttercream, chocolate, and marzipan to create an array of cake decorations and edible delights. Beginners can count on it having the tools they have in their kitchens, and add tools as they progress. Includes recipes. Illus. in color. 160 pages. Firefly. Pub. at $29.95 $5.95

5877372 MODERN JEWISH BAKER: Challah, Babka, Bagels & More. By Shannon Sama. Seven master recipes are all you need to bake traditional Jewish breads and pastries for every occasion. Shannon Sama, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamentasch, bagels, matzah, and pita that would make any bubbe proud. Print illus. in color. 266 pages. Countryman. 8¾x10¼/. Pub at $29.95 $21.95

6933534 SIMPLY GREAT BREADS: Sweet and Savory Yeasted Treats from America’s Premier Artisan Baker. By Daniel Leader with L. Chattman. From Chocolate Babka to Parker House Rolls, Middle Eastern flatbreads to doughnuts & ciabatta, this volume features an array of delicacies made with yeast. Bakers of all skill levels will discover tips and trade secrets from an expert who demystifies the basics of working with yeast dough. Well illus. 136 pages. Taunton. Pub. at $22.00 $8.95

6905005 WHAT TO BAKE & HOW TO BAKE IT. By Jane Hornby. Carefully explained and simply divided into the 10 tempting step-by-step recipes are photographed at every stage to show you what to look for and how to bake to perfection. Every element of the home baker’s craft is covered, including cakes, bread, pies, and pastries. 240 pages.andom. 9x11. Pub. at $35.00 $14.95

6888119 THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. Lahey outlines his no-fuss system for making sourdough at home. Applying his techniques to more than 100 recipes, he shows those who want to master the art of baking skills to a higher level. Divided into 15 chapters that cover everything you’ve ever wanted to master: cookies, cakes, pies, tarts; biscuits; breads; pastries and more. Well illus. in color. 240 pages. Norton. 8¾x11¼/. Pub at $35.00 $26.95

678546 EASY HOMEMADE COOKIE COOKBOOK. By Miranda Couse. With simple instructions and tips for quick prep and clean up, minimal baking tools, and time-saving techniques, you can serve your loved ones cookies and holiday treats while staying on budget and saving time with this guide. Over 115 delicious recipes include Chocolate Crinkles Cookies and Drop Sugar Cookies. Color photos. 283 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

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

6942172 MADE SIMPLER: A Beginner’s Guide to Delicious Handcrafted Breads with Minimal Kneading. By Emile Raffa. Create your very own sourdough starter at home with only two ingredients. Includes 65 recipes such as Olive, Thyme and Parmesan Bread, Soft Honey Whole Wheat Sandwich Loaf and more. All recipes include minimal kneading techniques that lets your starter do all the hard work. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

6632528 CRUSTS: The Ultimate Baker’s Book. By Barbara Elisi Caricottolo. The ultimate resource for every established and aspiring baker, surprising more than 300 recipes from around the world, breads, pizza, pies, and pastries. More than 100 recipes from artists bakers around the world. Includes gluten free, Paleo, vegetarian, and vegan options, and helpful tips and techniques expert bakers, chefs and more. Well illus. in color. 841 pages. Cider Mill. Pub at $35.00 $26.95

5815231 THE RYE BAKER: Classic Breads from Europe and America. By Stanley Ginsberg. Over 70 classic recipes introduce readers to the rich world of rye bread from both the old world and America, with guidance from home bakers and professionals alike. Try Austrian Country Boule, Sauerkrout Rye, Rye-Raisin Scones, or Frisian Gingerbread. Color photos. 368 pages. Norton. 8¼x10¼/. Pub at $35.00 $26.95


6731533 THE COMPLETE STEP-BY-STEP BAKING COOKBOOK. Ed. by Gina Steer. This invaluable companion offers all the baking advice and inspiration you need to make everything from essential ingredients and equipment to basic techniques like how to “bake blind.” It also includes recipes both basic and creative—300 in all—from Chocolate Pecan Pie to Caribbean Empanadas. Well illus. in color. 352 pages. Flame Tree. 8¼x10¼/. Import. $6.95

6711103 I LOVE MY BREAD MACHINE. By Anne Sheasby. From baguettes to breakfast rolls and flatbreads to fruit loaves, discover how to get perfect results from your bread machine every time. More than 100 recipes developed specifically to explore the surprising range of baked goods your bread machine can do. Well illus. 176 pages. Nourish. Paperbound. Pub. at $19.95 $14.95

6857981 THE COOK’S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. An authoritative baking reference and recipe collection for those who want to learn the basics and for those who want to let their bread baking skills to a higher level. Divided into 15 chapters that cover everything you’ve ever wanted to master: cookies, cakes, pies, tarts; biscuits; breads; pastries and more. Well illus. in color. 672 pages. America’s Test Kitchen. Pub. at $35.00 $26.95

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### 7595832 BREAD MATTERS: The State of Modern Bread and a Definitive Guide to Baking Your Own. By Andrew Whitley. Shares his recipes for making great bread at home, explaining the process in detailed discussions of the tools, ingredients, methods, and tricks of the breadmaking trade. Offers more than 50 foolproof recipes for all types of breads, including yeast-free and gluten-free loaves. Illus. in color. 373 pages. Andrews McMeel. Pub. at $34.99 $5.95

### 6915396 STEP-BY-STEP BREAD: Demonstrates Every Stage in Every Key Technique. By Caroline Brethren. Adapted from illustrated Step-by-Step Over 125 classic recipes are demonstrated in a new style 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

### 5909680 HOMEST BAKED: Nordic Recipes and Techniques for Organic Bread and Pastry. By Hanne Risgaard. Offers recipes and techniques for baking artisan bread and pastry using organic, nutrient-rich grain and stone-ground flour. Includes detailed sections on sourdoughs and other starters, baking without a raising agent for pies, cakes, cookies, breads, pastries, and crackers, and covers grains such as wheat, spelt, barley, and rye. Fully illus. in color. 256 pages. Chelsea Green. 8½x11¼. Pub. at $24.95

### 5925872 MEN’S BAKING MANUAL. By Andrew Webb. From puddings to patisserie, sourdough to sausage rolls, this guide tells you everything you need to know. Covering tools and equipment, perfect pastry, Yeast and starters and cake making, it’s packed full of advice, tips and recipes that will have you wowing your friends and family with stunning breads, cakes, puddings and pastries. Fully illus. in color. 184 pages. The Hugh Johnson Group. Pub. at $12.95

### 590873 THE NEW BREAD: Great Gluten-Free Baking. By J. Frej & M. Blohm. Alternatives like buckwheat, cornmeal, and rosiest flour make their way into every cranny of these creative and delicious baking possibilities. That potential is fully realized in this collection, offering up recipes for everything from tortillas to fiber rolls, as well as mamaladas and other of the most popular bread companions. Color photos. 143 pages. Schiffer. $21.95

### 3863744 BEST DUMP CAKES EVER. By Monica Sweeney. Dump cakes are a dream come true for any busy person—simply pour canned fruit in a container, such as a loaf pan; and a sweet tooth! Here are endless possibilities for making no-fuss ice cream, gelato, sherbet, sorbet, and more. SHAPWORK, Well illus. in color. 168 pages. St. Martin’s. Paperbound. Pub. at $22.99 $8.95

### 6950404 SWEET AND SAVORY SWEDISH BAKING. By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, traditional Swedish crisp breads and the jams to spread on them, and much more. With this beautifully illustrated guide, the possibility for baking success ends. Illus. 224 pages. Skyhorse. Pub. at $29.95 $4.95

### 6934463 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Cen Oltoson. The ultimate step by step guide to baking and decorating multi-layered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift. 160 pages. Barron’s. Paperbound. Pub. at $14.95

### 5904300 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough—bake cupcakes! Here are over 100 irresistible cupcake recipes for every occasion. From classics to creative treats, these cupcakes will fulfill every craving. Each recipe offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

### 6918140 JUNIOR’S DESSERT COOKBOOK: 75 Recipes for Cheesecakes, Pies, Cookies, Cakes, and More. By A. Rosen & B. Allen. Junior’s Restaurants are justly famous for their cheesecakes, but as you’ll see, they’ve perfected other delectable confections as well. This compendium includes sections on Fabulous Sofa Fountain Desserts, Junior’s Pie Shoppe, For Those Watching Their Sugar, and of course, Junior’s Famous Cheesecakes. Illus. in color. 188 pages. Taunton. Pub. at $24.95

### 6857906 NATURALLY SWEET: Bake All Your Favorites with 30% to 50% Less Sugar. By the eds. at America’s Test Kitchen. America’s Test Kitchen offers more than 100 revolutionary recipes for great-tasting baked goods and desserts that rely on only half or less processed sweeteners. Each recipe contains 30 to 50 percent less sugar overall. Features such favorites as Chocolate Chip Cookies and Cinnamon Rolls. Illus. in color. 316 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 $7.95

### 7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover. By Sara Perry. Indulge with these recipes featuring bittersweet and semisweet chocolate, from cookies loaded with cereal, breakfast breads, sweet and savory pastries. Includes recipes for cakes, cookies, brownies, blondies, and muffins. Illus. 196 pages. Chronicle. Paperbound. Pub. at $18.95 $2.95

### 682064 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. De Gouy. From simple cherry pies to hearty mincemeats, luscious custards, and elegant chiffons, master chef Louis P. De Gouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb, Chocolate Custard and much more. A completely new edition of the work originally published in 1949. 419 pages. Dover. Pub. at $24.95 $19.95

### 6930034 SWEDISH CAKES. By Leila Lindholm. Here are 58 spectacular cakes from the master confectioner and baker, whose truly artistic touch with the cakes is unmatched in the world. Learn the secrets and techniques to his most spectacular creations, including Raspberry and Almond Layer Cake, Marbled Chocolate Mousse Cake, and Champagne Cake with Raspberry Jam. Illus. in color. 240 pages. Skyhorse. 8½x11¼. Pub. at $24.95


### 5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream is the following: a freezer, a whisk or electric mixer, a can opener; and a container, such as a loaf pan; and a sweet tooth! Here are endless possibilities for making no-fuss ice cream, gelato, sherbet, sorbet, and more. SHAPWORK, Well illus. in color. 168 pages. St. Martin’s. Paperbound. Pub. at $22.99 $8.95

### 1975755 A WORLD OF CAKE: 150 Recipes for Sweet Traditions from Cultures Near and Far. By Krystina Castella. Cakes are as varied and fascinating as the pastry chefs, home bakers, and street vendors who prepare them. In France, patisseries can be an edible works of art; Lamington is a treat with tea in Australia, and peach buns are a symbol of longevity in Taiwan. These desserts and cakes may be more than 100 recipes. Color photos. 344 pages. Illus. in color. 9½x10¼. Paperbound. Pub. at $24.95 $4.95

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**5895129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors.** By Nicole Weston. Offers custom-based recipes and lighter, trend-free options for creating a bounty of frozen delights. With Peaches and Cream to savour in summer, Gingerbread Cookie to add spice to the holidays, and much more. A perfect gift and Mocha Muffin Chip to enjoy year-round, there’s a recipe for every occasion. 90 pages. Storey Paperback. Pub. at $8.95 $3.95

**6382792 MAKE YOUR OWN ICE CREAM.** By Sarah Tyson Rorer. Updated for modern kitchens, this vintage volume of ice cream recipes offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet recipes, there are also the basics, no-churn ice creams, parfaits, mousses, and more. 100 pages. Dover. Paperback. $6.95

**6750923 NUTELLA MUG CAKES & MORE.** By Keda Black. Everyone’s favourite sweet spread is the star of the show in over 30 easy and enticing recipes. From mug cakes and hot chocolate, to muffins, cookies and more, there’s something here for any Nutella craving. Try a Mint Chocolate Mug Cake; Crunchy Almond Toffees; or a Crème Brûlée Nutella Tart. Well illus. in color. 72 pages. Hardie Grant. Import. Pub. at $11.99 $4.95

**6917880 FARM-TO-TABLE DESSERTS.** By Lei Shishak. With eighty sweet recipes divided by season, you’ll learn how to create simple desserts using fresh and local ingredients at their prime. Recipes include: Strawberry Hand Pies; Sweet Corn Panna Cotta; White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Color photos. 185 pages. Skyhorse. Pub. at $22.99 $4.95

**6999439 125 BEST CHOCOLATE CHIP RECIPES.** By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cookies, cakes, pies, and more. Best of all, they’re easy to make. There’s nothing like brownies, bars, or squares fresh from the oven—their ultimate comfort food. Try Pineapple Coconut Bars, Unbelievable Orange Chocolate Brownie, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. 192 pages. Robert Rose. Paperback Import. Pub. at $19.95 $6.95

**5877148 THE 250 BEST BROWNIES, BARS & SQUARES.** By Esther Brody. This fantastic collection of sumptuous desserts offers sweet satisfaction in the simplest form. There’s nothing like brownies, bars, or squares fresh from the oven—their ultimate comfort food. Try Pineapple Coconut Bars, Unbelievable Orange Chocolate Brownie, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. 192 pages. Robert Rose. Paperback Import. Pub. at $19.95 $6.95

**4578473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery.** By Rosie Daykin. Delicious treats like 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 flavors for dessert’s milestones: a large Thanksgiving, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knopf. Pub. at $29.95 $5.95


**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 readily prepared boxed mixes and pour ingredients right into the pan. Never again will you have to scrape the bowl. Feature bars, squares, cookies, cakes, and pies. Fully illus. in color. 152 pages. St. Martin’s. Paperback. Pub. at $19.95 $6.95

**6810934 SLOW COOKER DESSERTS: Oh So Easy, Oh So Delish!** By R. Wyss & K. Moore. No more checking your oven to make sure 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 Polenta Monkey Bread. Fully illus. 136 pages. St. Martin’s. Pub. at $21.99 $4.95

**4529170 101 THINGS TO DO WITH PUDDING.** By Stephanie Ashcraft. Creamy pudding makes sweet breads, fruit salads, cookies, and pies, and makes into wonderful dreamy desserts. Includes: Black Raspberry Creme Brûlée; Blueberry Yogurt Parfait; Salted Peanut Butter Cup; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95 $4.95

**6347285 101 THINGS TO DO WITH A CAKE MIX.** By Stephanie Ashcraft. You’ll be amazed 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 Pound Cake, Heath Bar Cake, and Ice Cream Sandwiches. 126 pages. Gibbs Smith. Spiralbound. Pub. at $9.95 $4.95

**DESSERT BOOK BY DUNCAN HINES.** Ed. by Louis Hatchett. Written in collaboration with Duncan Hines, this classic collection is filled with decadent treats, from Ice Cream Royale to Fried Apple Pie to Praline Fudge Frosting. Inspiring the recipes for the earliest boxed cake mixes and baked goods that bear the Duncan Hines name, it serves up a slice of twice-century Americana. 318 pages. UPKy. Paperback. Pub. at $19.95 $15.95

**6580572 AUSTRIAN DESSERTS.** By T. Morwald & C. Wagner. Shares the secrets to crafting more than four hundred perfect Austrian desserts, from Old World traditional dishes like Linzer Torte and Apfelstrudel, to contemporary and diet-conscious recipes. Offers suggestions for health-conscious substitutions, and notes on cakes, cookies, pies, pastries, and sweets found in traditional and original versions of numerous Austrian dishes. Well illus. in color. 445 pages. Skyhorse. Paperback. Pub. at $22.99 $4.95

**6895531 150 BEST DONUT RECIPES: Fried or Baked.** By George Geary. This collection of delectable recipes features a wide variety of choices for raised, baked, cake-based, holiday, specialty and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 224 pages. Robert Rose. Paperback Import. Pub. at $24.95 $19.95

**6798780 PARIS PATISSERIES: History, Shops, Recipes.** Photos by Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate universal appeal. All key ingredients are presented in time-honored classics like Chocolate Eclairs, Merings, 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, with 64 pages. Flammarion. 9¾x11. Import. Pub. at $40.00 $14.95

**6999604 TURBO BLENDER DESSERT REVOLUTION.** By B. Weinstein & M. Scarbrough. This is a whole new way to think about a turbo blender. Forget smoothies. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait Salad; Peanut Butter Cup Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95 $4.95

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A selection of books for dessert lovers, with a variety of recipes for cakes, cookies, pies, and other sweet treats. From classic collections to modern creations, there’s something for everyone. Whether you’re looking for a simple dessert to whip up quickly or a more elaborate creation, these books have you covered. From the traditional to the innovative, these recipes offer a mouthwatering selection of frozen delights and sweet treats that are sure to please any palate.
Desserts

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689964X BAKED OCCASIONS. By M. Lewis & R. Poliafito. From Dolly Parton's birthday to secretary's day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious reasons to stop by for a visit or simply pull together a quick meal, hour or less, you can please everyone's sweet tooth while keeping cool. From fresh and fruity to rich and decadent there are over 100 delicious recipes including Raspberry Ice Cream Cake, Minty Icedbox Pie, Coconut Milk Ice Cream, and more. Photos. 267 pages. Color illus. $19.95

6893434 BAKED CAKES. By Seton H. Fennimore. Whether you're entertaining guests or simply pulling together a quick meal, this collection of everyday recipes is sure to meet your every need this year. With 250 creative ideas for homemade desserts, including 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. $19.95

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. $29.95

6904157 HONEY & JAM: Seasonal Baking from My Kitchen in the Mountains. By Hannah Queen. Presents a collection of fresh, homebaked desserts featuring the creative flavors of each season. Combining classic southern sensibility with an emphasis on fresh flavors, Queen offers a glimpse into rustic mountain baking. Recipes include English Strawberry Cheesecake, Blackberry Plum, & Hazelnut Coffee Cake; and Summer Squash & Banana Cake. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95


6869056 UNICORN FOOD: Rainbow Treats and Colorful Creations to Enjoy and Admire. By Cayla Gallagher. Features a variety of techniques to add color to your treats. With 34 magical creations, imagine cakes with unique, multicolored layers, the ultimate glitter doughnut, rainbow champagne, and cupcakes that have rainbows bursting from the center. The easy-to-follow instructions and tips ensure perfect results. 208 pages. $19.95

689963X CAKE MY DAY! Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes. By K. Tack & A. Richardson. Offers a brilliant collection of mind-boggling cake creations that are so dazzling you won't want to eat them. Here are techniques and recipes for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, these 150 innovative recipes, which combine new and exciting flavors of cakes, fillings, and frostings. From Hummingbird Cake to Bannoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 268 pages. Abrams. $29.95

688919X CAST IRON SKILLET DUMPLING 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 of your favorite 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 Almond Cake; Latte Cake; Black Forest Cake; and more! Color photos. 160 pages. Sterling. Pub. at $19.95

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-safe mug in just a few minutes. Try simple recipe favorites such as Funfetti Cake, Lava Brownie Cake, Strawberries and Cream Cake, and more. Fully illus. in color. 160 pages. Random Point. Pub. at $9.95

6596996 MARBLED, SWIRLED & LAYERED. By Irvin Lin. With an introduction to essential baking equipment, a glossary of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginners to experienced bakers and beyond. Recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Tread Chill Crust with Irish Cream Glaze. Color photos. 346 pages. HMH. Pub. at $30.00

6864228 FIRST PRIZE PIES. By Allison Kave. If you love someone or simply pulling together a quick meal, hour or less, you can please everyone's sweet tooth while keeping cool. From fresh and fruity to rich and decadent there are over 100 delicious recipes including Raspberry Ice Cream Cake, Minty Icedbox Pie, Coconut Milk Ice Cream, and more. Photos. 267 pages. Color illus. $26.95

6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Getl free versions of your favorite recipes that cut calories without sacrificing flavor. The author shares more than 100 of the most amazing recipes for show-stopping cakes and milk high cupcakes to rich cream pies and delicious cookies and bars. Straightforward instructions that ensure sweet success. Well illus. in color. 272 pages. $19.95

6886964 CAKE, I LOVE YOU: Decadent, Delicate, and Do-able Recipes. By Jill O’Connor. Walks you step by step through the cake-making process with a selection of crowd-pleasing recipes. Whether it’s the simple Old Fashioned Chocolate Mayonnaise Cake or Dixie’s Banana-Bourbon Stack Cake, there is something here for everyone. Includes helpful tips and techniques and go-to advice. Color photos. 176 pages. Chronicle. Pub. at $24.95

6836143 OVENLESS DESSERTS. By Mamie Fennimore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection of everyday recipes is sure to meet your every need this year. With 250 creative ideas for homemade desserts, including 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. $19.95

6864329 EASY TREATS. By M. Lewis & R. Poliafito. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious reasons to stop by for a visit or simply pulling together a quick meal, hour or less, you can please everyone's sweet tooth while keeping cool. From fresh and fruity to rich and decadent there are over 100 delicious recipes including Raspberry Ice Cream Cake, Minty Icedbox Pie, Coconut Milk Ice Cream, and more. Photos. 267 pages. Color illus. $19.95

690663X CAKE MY DAY! Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes. By K. Tack & A. Richardson. Offers a brilliant collection of mind-boggling cake creations that are so dazzling you won't want to eat them. Here are techniques and recipes for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, these 150 innovative recipes, which combine new and exciting flavors of cakes, fillings, and frostings. From Hummingbird Cake to Bannoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 268 pages. Abrams. $29.95

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 layers of cakes, fillings, and frostings. From Hummingbird Cake to Bannoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 268 pages. Abrams. $29.95


6904734 Pies for Pies. By Seton Rossini. Provides step by step instructions to help you make 75 crowning cakes. Includes recipes such as Honey Bee Cupcakes; Pinata Cake; Limoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cakes from ordinary to unforgettable, vintage sweetened cocktails to create desserts that are crazy fun, breathtakingly beautiful, and surprising simple. Color photos. 169 pages. Countryman. Pub. at $24.95

6921037 Baking for Bakers: Techniques and Recipes for Baking Bread, Cookies, and Cakes. By Dominique Ansel. Takes the art of baking to a whole new level by sharing the secrets of his famous bakery and pastries with recipes for their most popular creations. Color photos. 240 pages. Workman. Pub. at $22.95
1573481 DANGOODS’ SWEET DESSERTS to Satisfy Your Sweet Tooth, New Orleans Style. By D. Dangood & R. Pezle. Part travel 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, Bananas Foster, or Honey-Poached Kumquats. Pelzel offer 50 tempting recipes, supported with stories of family, famous memoir, and all cookbook, pastry chef David Guas and food writer Raquel Pelzel. Well illus. in color. 160 pages. Skyhorse. Paperbound. Pub. at $19.99 $5.95

5689871 DANGOODS’ SWEET DESSERTS to Satisfy Your Sweet Tooth, New Orleans Style. By D. Dangood & R. Pezle. Part travel 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, Bananas Foster, or Honey-Poached Kumquats. Pelzel offer 50 tempting recipes, supported with stories of family, famous memoir, and all cookbook, pastry chef David Guas and food writer Raquel Pelzel. Well illus. in color. 160 pages. Skyhorse. Paperbound. Pub. at $19.99 $5.95

1673484 THE POKE CAKE COOKBOOK. By Jamie Sherman. Making incredible tasting desserts with great new flavors has never been easier: simply bake your cake, poke some holes and stuff it with inventive fillings. The author presents 75 cake and filling combinations, including: Death by Chocolate; Chunky Monkey; and Sweet and Salty. Helpful hints and much more. Well illus. Skyhorse. 8x10. Paperback. Pub. at $19.99 $6.95

6581129 LICK THE BOWL GOOD: Classic Home-Style Desserts with a Twist. By Monica Holland. No meal is complete without dessert and Holland brings you an enticing collection of comforting homemade-classics with a modern twist. Recipes include Grandma’s Chocolate Cake; Snickerdoodle Cream Cheese Blondies; Peach Melba Buttermilk Cake; and Lemon Shortbread Tart. Fully illus. in color. 164 pages. Skyhorse. 8x10. Paperback. Pub. at $16.95 $4.95

6708417 CAKE MAGIC! Mix & Match Your Way to 100 Amazing Combinations. By Caroline Wright. Use an easy five-ingredient dry mix, the foundation of every cake in the book, and then throw in their choice of fruit, nuts, spices, and matching a batter, a flavoring sauce, a frosting, and the occasional topping to create unique cakes. Includes vegan and gluten-free variations. Well illus. in color. 186 pages. Workman. Paperback. Pub. at $17.95 $6.95

6774071 TIPSY TREATS: Alcohol-Infused Cupcakes, Marshmallows, Martini Gels, and More! By Autumn Skoczen. Along with information about the basics of baking with alcohol and common problems and solutions, Skoczen shares her unique alcohol-infused recipes for cupcakes and cakes; frothings, fillings, and fruit; marshmallows; and more. Illus. in color. 118 pages. Skyhorse. Paperbound. Pub. at $19.99 $5.95

5383501 NATURALLY SWEET & FATTY: Fudge, Cookies, and other Vegan Desserts. By Ricki Heller. All the recipes included are free of gluten, eggs, dairy, and refined sugars and all have a lower glycemic index than “regular” desserts. Recipes include Sunshine Lemon Bars; Hazelnut-Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons; Butter Tarts; and Grain-Free Autumn Fruit Crumble. Color photos. 224 pages. Sellers, 8x8/10. Paperback. Pub. at $22.00 $17.00

6589521 MMM... MARSHMALLOWS. By Carol Hilker. From indulgent chocolate-covered caramel swirl to classic peppermint, making mouthwatering marshmallows has never been easier. Collects 30 recipes for marshmallows in flavors like Banana and Peanut Butter Swirl; Spiced Cranberry; Cafe Mocha; Toasted Coconut; and much more. Fully illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95 $4.95

1160845 ROBICELL’S: A Love Story with Cupcakes. By Allison & Matt Robicelli. A delicious story of a Brooklyn family saved by its sweet tooth. Includes 50 recipes for cupcakes, from 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 $5.95

6794998 SWEET! CELEBRATIONS: The Ultimate Dessert & Party Planning Companion. By Erise 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 In glorious color throughout the year; her images of cakes, frothings, and toppings will make any novice baker feel like a pro. Fully illus. in color. 232 pages. Atria. 8x8/10. Paperback. Pub. at $35.00 $5.95


5713943 VEGAN ICE CREAM SANDWICHES: Cool Recipes for Delicious Dairy-Free Ice Creams and Cookies. By Kris Holechek Peters. Enjoy a smorgasbord of dairy-free, decadent recipes sure to please any palate. From favorites like Chocolate Chip Cookies with Vanilla Bean Ice Cream to fun creations like Shortbread with Strawberry Balsamic Ice Cream and gourmet treats like Cardamon Cookies with Pistachio Ice Cream!
6825516 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Healthy Skin, Better Immunity, and More! By Britt Brann. One hundred nutrient-dense drinks that bring out the natural flavors of flowers and other plants. Full of the beneficial antioxidants, vitamins, and minerals that are required to maintain good health. These infused drinks promote energy, focus, and calm. These drinks can be prepared by infusing water with fruits, herbs, and spices, or by using a juicer. The book includes 100 recipes for infused water, each with step-by-step instructions. The book also includes a section on how to make infused water with a juicer.


6766528 SUPERFOOD SMOOTHIE BOWLS. By Daniella Chace. Offers 100 simple vegan recipes for smoothie bowls, topped with fresh chopped fruit, toasted nuts, and so much more that will fill you up without binging your diet. All recipes are dairy-free, gluten-free, low in sugar, and packed with superfoods. Color photos. 222 pages. Running Press. Well illus. in color. 144 pages. White Star. Import. Pub. at $16.95

57385X BETTY CROCKER SMOOTHIES. Ed. by Catherine Sweeney. Filled with special smoothies that the whole family will love. Includes fruit-based smoothies; vegetable-filled smoothies; indulgent drinks for special occasions; and pops, popsicles, and slushes that willを使った the idea of the smoothie to include frozen treats. Includes over 100 recipes. Fully illus. in color. 100 pages. Sterling. Paperbound. Pub. at $14.95

6957372 METABOLISM-BOOSTING SMOOTHIES AND JUICES. By Tanya Haupert. An easy, tasty way to boost your metabolism! Includes more than 100 recipes. Fully illus. in color. 224 pages. HMH. Paperbound. Pub. at $5.95

5694063 SMOOTHIE BOWLS: 50 Beautiful, Nutrient-Packed & Satisfying Recipes. By Mary Warrington. Cramming something that’s fun and tastes as great as it looks? Make a lovely smoothie bowl with toppings nestled in a creamy base. From Mango Lassi, Zucchini Gel Acia, and Cranberry Vanilla Maple to Chocoholic Almond Chia and Watermelon Cucumber, recipes like these will become your go to treats. Well illus. in color. 100 pages. Sterling. Paperbound. Pub. at $14.95

6899556 SALT: The Essential Guide to Your Most Important Ingredient in Your Kitchen. By Leslie Bilderback. Specialty salts come in a vast variety of forms and flavors. This volume will help you to choose and use them in more than 100 simple, delicious recipes for every meal of the day. In addition, you’ll learn how to make infused salts, how to hold a salt tasting, or how to cook with salt blocks and much more. Fully illus. in color. 214 pages. St. Martin’s. Pub. at $24.99

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5732680 A JUICE A DAY: 365 Juices + Smoothies for Every Day of the Year. Ed. by Natalie Woodley. Discover new ways to enjoy your fruit 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 for a year—including quick fixes for busy days! Well illus. in color. 240 pages. Hamlyn. Paperbound Import. Pub. at $9.99

5169698 JUICE + NOURISH. By Rosemary Ferguson. These refreshing recipes help you pack vital nutrients into every day and replace your healthy glow—from the inside out. Here, too, are practical detox plans for 1-day, 2-day, and 3-day cleanses—plus an extensive glossary with in-depth information on each key ingredient. Color photos. 193 pages. The Experiment. Pub. at $16.95

5890886 JUICE IT! BLEND IT! Transform Your Health One Drink at a Time! By Linda Chaven. Discover when to juice and when to blend. Learn how to make the most of each raw food. Which type of juicer or blender to purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free, use only the natural ingredients like salt, sugar, and whole foods. 298 pages. Kensington. Paperbound. Pub. at $15.00

5890100 THE HEALING POWERS OF COFFEE. By Cat Orey. Percolating with information about the world’s favorite “new” health food, as well as interviews with medical doctors, researchers, and coffee roasters—plus a jolt of past and present coffee culture—this is an all-encompassing look at a potent elixir’s rise from vice to virtue. Includes recipes and home remedies. 288 pages. Kensington. Paperbound. Pub. at $15.00

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58746X HEALTHY MEALS: How Turmeric, Cayenne Pepper, and Other Spices Can Improve Your Health, Life, and Well-Being. By Instructables.com. Featuring dozens of recipes for meals and beauty remedies, this guide is a tool for anyone looking to add more flavor to their diet while cutting out unhealthy ingredients like salt, sugar, and processed oils. Fully illus. in color. 132 pages. Skyhorse. Pub. at $14.95

57154X 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. 338 pages. Ecco. Pub. at $39.99

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6975267 500 GREEN & DETOX JUICES: The Only Compendium of Green & Detox Juices You’ll Ever Need. By Tanya Haupert. A healthy eating plan with these 500 juices that will help support your health. The nutrients in these drinks are turbo-charged straight into your system, and can help protect against all manner of cardiovascular problems and inflammatory diseases. Give Deconstructed Pumpkin Pie Juice and Apple & Lettuce with Barley Grass a try! Color photos. 288 pages. Seven.

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By Robin Rippe. Collects 500 tips for preserving food at home. For easy reference, the tips are divided into eight chapters: Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. Illus. 286 pages. Taunton. Pub. at $21.95 $4.95

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**6948375 BETTER HOMES AND GARDENS JAMS & JELLIES**
Ed. by Jan Miller. This easy to use guide will show you how to capture the season’s fresh flavors in a jar of jelly or jam. Packed with more than 100 creative flavor ideas and simple serving suggestions. Try Caramel Apple Jam; Pepper Papaya Jelly; Carrot Fennel Fig Chutney, or Bacon Shallot Jam, Well illus. in color. 264 pages. Viking Studio. Pub. at $20.00 $14.95

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Ed. by Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the tastes and colors of the season’s bounty. Inside you’ll find jewel-tone preserves, spreads and condiments with this guide, from Blackberry Preserves and Pepper Papaya Jelly to Perfect Pickled Peaches and Spicy Pickled Green Beans. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $14.95 $6.95

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**6613519 REAL FOOD FERMENTATION: Preserving Whole Food Fresh with Live Cultures in Your Home Kitchen**
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696983X CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year. By Stephanie Thurow. With more than 75 full-color recipes, 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 fermentation. Recipes in this handy guide include the perfect garlic dill pickle, and more. Well illus. Skyhorse. Pub. at $16.99 $12.95

585603 DIY PICKLING: Step-by-Step Recipes for Fermented, Fresh, and Quick Pickles. Whether you are new to pickling or looking to go beyond the basics that you will give you the tools and tips you need to unleash your inner kitchen crafter and master your pickling skills. Recipes include Korean Kimchi; German Sauerkraut; Indian Chutney, and more. 168 pages. Rockridge. Paperback. Pub. at $15.99 $11.95

5697025 PRESERVATION: The Art and Science of Canning, Fermentation and Dehydration. By Christina Ward. The author shares the results of a lifetime of research in food preservation, covering its history and science, as well as how to do it at home. She even offers 150 master recipes for jams, jellies, preserves, conserves, and marmalades. Includes favorites such as Blueberry Vanilla Jelly, Holiday Spiced-Plum Jam, and All Fruity Cherry-Peach Jam. Fully illus. in color, 176 pages. Fair Winds Press. Paperback. Pub. at $24.95 $13.95

687858X THE JOY OF CHERRIES: The Taste-Topping Fruit. By Theresa Milliang. Features more than 200 cherry recipes from cherry biscotti; Cherry Biscotti; Cherry Smoothie; Cherry Corn Muffins; Pork Cherry Wraps, and Cherry Rice Risal, along with tips for storing and freezing cherries. 240 pages. Adventure Publications. Spiralbound. Pub. at $12.95 $9.95


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