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June 28, 2019

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- Appetizers & Snacks - 50
- Asian & Eastern Cuisines - 39
- Bartending Guides - 52
- Beverages - 61
- Breakfasts - 54
- Canning & Preserving - 63
- Cheese - 51
- Cookies, Breads & Baking - 55
- Cooking Techniques & Guides - 2
- Desserts - 57
- European Cuisines - 40
- Fish & Seafood - 37
- Food & Foodlore - 65
- Fruits & Cooking - 65
- Holidays & Entertaining - 51
- Jewish Cuisine - 42
- Low Fat & Healthy Cooking - 20
- Notable Chefs & Celebrities - 46
- Outdoor Cooking & Grilling - 34
- Pastas - 35
- Poultry & GAME - 38
- Quick & Easy Cooking - 31
- Recipe Collections - 7
- Regional & Exotic Cuisines - 42
- Restaurants - 49
- Seasonings & Condiments - 62
- Slow Cookers & Crockpots - 28
- Soups & Salads - 50
- Vegetarian Cooking - 35
- Wine & Spirits - 53

Current titles are marked with a ★

Cooking Techniques & Guides ★6768202 175 BEST AIR FRYER RECIPES. By Camilla V. Saulsbury. Indulge in the delectable flavor and crispy, crunchy texture of deep-fried food—without all the fat and calories! Flavor craveable air-fried versions of everything from onion rings, mozzarella sticks, and buttermilk fried chicken to sweet potato chips, chicken fried steak and jelly donuts. 24 pages of color photos. 288 pages. Robert Rose. Paperback. Pub. at $24.95 $19.95

3383334 THE COMPLETE GUIDE TO SAUSAGE MAKING: Mastering the Art of Homemade Bratwurst, Bologna, Pepperoni, Salami, and More. By Monte Burch. In an easy to follow manner, this guide explains how to make sausages using both wild game and more common meats like pork, chicken, and beef. Learn to make dozens of delicious variations, including bratwurst, bologna, pepperoni, salami, liver, and smoked sausages. Color photos. 226 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

5884780 MUG MEALS: More than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes. By Leslie Bilderback. If you’ve got five minutes to spare, you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, dinner, and dessert. Try Scratch Mud Meatballs, Tamale Pie, Chicken Chiliquiles, S’mores. Well illus. in color. 184 pages. St. Martin’s. Paperback. Pub. at $19.95 $15.95

6776949 HOW TO BREAK AN EGG: 1,453 Kitchen Tips, Food Fixes, Emergency Substitutions, and Handy Techniques. By the eds. of Fine Cooking Magazine et al. Organized in an easy-to-access format for quick reference or emergency, this reference is packed with more than 1,400 kitchen-tested tips, shortcuts, and ingenious solutions. From how to carve a turkey to seeding a bell pepper, it’s all here in one volume. 394 pages. Taunton. Pub. at $19.95 $14.95

2948605 FERMENTED FOODS AT EVERY MEAL. By Hayley Barisa Ryczek. Teaches the ins and outs of weaving ten key fermented foods into breakfast, lunch, dinner, and even snacks. Complete instructions are included for Yogurt, Sauerkraut, Kombucha, Kefir, Creme Fraiche, Dry Fruit Chutney, Fermented Ketchup, Fermented Carrots, Sweet Pickled Relish, and Sweet and Spicy Tomato Salsa. Fully illus. in color. 192 pages. Fair Winds Press. Paperback. Pub. at $21.99 $4.95

2529750 SMOKING FOOD: A Beginner’s Guide. By C. Dubs & D. Heberer. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and, of course, how to smoke everything from turkeys to turtles. Includes more than 100 recipes. Used most in color. 185 pages. Skyhorse. Paperback. Pub. at $12.95 $4.95


3761831 THE JERKY BIBLE: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl. By Kate Fiduccia. Learn how to create delicious jerky with illustrated step by step photos that take you through the process. You’ll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperback. Pub. at $16.95 $11.95

★6714269 THE AIR FRYER BIBLE: More than 200 Healthier Recipes for Your Favorite Foods. By S. LaBorde & E. Hickman. Harness the power of hot air and cook all the foods you love to crunchy, tasty perfection with little or no oil. More than 200 amazing time-saving dishes include more nutritious takes on Sweet Potato Fries; Stuffed Mushrooms; Jalapeno Poppers; Meatballs, Tamale Pie, Chicken Chilaquiles, and more. Color photos. 244 pages. Southern Living. Paperback. Pub. at $22.95 $17.95

LIMITED QUANTITY 289906X THE AIR FRYER BIBLE: More than 200 Healthier Recipes for Your Favorite Foods. By S. LaBorde & E. Hickman. Harness the power of hot air and cook all the foods you love to crunchy, tasty perfection with little or no oil. More than 200 amazing time-saving dishes include more nutritious takes on Sweet Potato Fries; Stuffed Mushrooms; Jalapeno Poppers; Meatballs, Tamale Pie, Chicken Chilaquiles, and more. Color photos. 244 pages. Southern Living. Paperback. Pub. at $22.95 $17.95

5621779 SPROUTS SHOOTS & MICROGREENS: Tiny Plants to Grow and Eat in Your Kitchen. By Lina Wallentinsson. Learn how to grow and consume sprouts, shoots and microgreens. All you need is tap water and a jar, and you’re ready to go. Also teaches you how to make delicious meals with your harvest. Recipes include Sushi Rolls with Quinoa & Wasabi Mayonnaise, Baked Sweet Potato Fries, and much more. Color photos. 172 pages. Skyhorse. Paperback. Pub. at $17.99 $6.95

9621779 SPROUTS SHOOTS & MICROGREENS: Tiny Plants to Grow and Eat in Your Kitchen. By Lina Wallentinsson. Learn how to grow and consume sprouts, shoots and microgreens. All you need is tap water and a jar, and you’re ready to go. Also teaches you how to make delicious meals with your harvest. Recipes include Sushi Rolls with Quinoa & Wasabi Mayonnaise, Baked Sweet Potato Fries, and much more. Color photos. 172 pages. Skyhorse. Paperback. Pub. at $17.99 $6.95

Pumpkin with Lentil Sprouts and Almonds Pesto. Includes more than 100 recipes. Used most in color. 127 pages. Skyhorse. Paperback. Pub. at $17.99 $6.95

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- 2 -
Recipe Collections

644279X CAST IRON COOKBOOK. By Joanna Pruess. It cooks up the most mouthwatering Buttermilk Fried Chicken one evening, does double duty with a Swiss Cheese and Apple Frittata (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight. And more than 100 other recipes are presented. Color photos. 220 pages. Skyhorse. Paperback. Pub. at $15.95. $6.95

5749913 1,001 DELICIOUS SOUPS & STEWS, 4TH EDITION. Ed. by Sue Spiler with L.R. Yoakum. Features streamlined recipes focused on simple and swift preparation. Hundreds of the recipes can be prepared in 5 minutes or less. Recipes are gathered from the Americas, the Mediterranean, China, India and around the world. Try Chicken Curry Stew, Cabbage and Vegetable Soup, and Apple Cider and Coffee-Glazed Pork Roast. Reader's Digest. Spiralbound. Pub. at $12.99 and Coffee-Glazed Pork Roast. Well illus. in color. 208 pages. $5.95

2912120 A MEALTOAF IN EVERY OVEN: Two Chatty Cooks, One Iconic Dish and Dozens of Recipes—from Mom’s to Mario Batali’s. By F. Bruni & J. Steinhauser. Features 50 killer recipes for meals that are the basis of the best classic takes for meals by world-famous chefs like Bobby Flay and Mario Batali. This love letter to meatloaf incorporates history, personal anecdotes and even meatloaf sandwiches. Recipes include Eggs in Your Lovelace, Moroccan Spiced Fried Liver, and Cheeseburger and Fries Stew. 731 pages. Agate. Paperbound. Pub. at $20.99. $5.95

LIMITED QUANTITY 2898578 MILK STREET: The New Home Cooking. By Christopher Kimball et al. These are more than just good recipes. They teach a simpler, bolder, healthier way to eat that will change your cooking forever, making it a pleasure and a joy. Included in more than 125 recipes that deliver big flavors and textures are Japanese Fried Chicken; Thai-Style Coleslaw; Rum Soaked Chocolate Cake, and Mexican Chicken Soup. Well illus. in color. 310 pages. Little Brown. 8x½x11½. Pub. at $40.00. $11.95

6802168 THE ORIGINAL WHITE HOUSE COOK BOOK, 1887 EDITION. By F.L. Gillette & H. Ziemann. Initially published in 1887, this is a cooking compendium penned by F.L. Gillette, whose dearth of cooking and housekeeping, but may never have actually visited the White House and Hugo Ziemann, a White House steward. The collection includes more than five hundred recipes for soups, meats, vegetables, and more. It includes hundreds of tricks and tips. Color photos. 562 pages. Skyhorse. Pub. at $19.99. $6.95

2873214 THE ENTREES: Remembered Favorites from the Past. By Gail Managhan. Packed with main courses from past eras, as well as histories of celebrated restaurants and their famous dishes. The collection features flavorful recipes from around the world for fish, shellfish, poultry, game, and meat dishes, as well as hearty salads and vegetable accompaniments. Color photos. 192 pages. Rizzoli. $14.95

6593488 TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with coffee and sweet rolls, or extravagant with an egg casserole and more. Features are over 200 scrumptious reasons to have the gang over. Recipes include True Belgian Waffles; Maple-Glazed Sausages; Almond Coffee Cake; Doughnuts. Well illus. in color. 208 pages. $19.95

6894207 SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-page book, Vaughn has curated a living history of the South’s culinary culture—one plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe; Shrimp Po’ Boy from Benny’s Cajun Sea-Fry Restaurant; and Sweet Potato Pie from Chandler’s Deli. Color photos. 274 pages. Thomas Nelson. Pub. at $26.99. $4.95

2849313 BETTY CROCKER COOKBOOK, 12TH EDITION. Ed. by Adam Kowt. Fully revised with more than 1,500 recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the best of what you need to cook today. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco; Balsamic Pork Chops; and Asian Tunas with Wasabi Aioli. Ringbound. 683 pages. HMH. Spiralbound. Pub. at $29.99. $9.95

680499X GOOSEBERRY PATCH FROM GRANDMA’S KITCHEN. If you love swapping recipe cards with family and friends, you’ll find this cookbook a full of old-fashioned favorites that you want to pass along. Handed-down recipes like Country Biscuits and Eggs; Chicken Noodle Soup; Country Fried Steak; Golden Macaroni and Cheese; Lorraine Meringue Pie and Iced Shortbread Cookies. 16 pages of color photos. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95. $12.95

★ 3596249 OUR FAVORITE SOUP & BREAD RECIPES. Gathers recipes for satisfying soups everyone will love: Grandma’s Chicken Noodle Soup; Easy Potato Soup; Hearty Vegetable-Beef Soup; and Nana’s Country Chili. Round out the meal with breads and muffins like Buttery Cinnamon Biscuits, Caserole Onion Bread or Chile Rolls. 128 pages. Gooseberry Patch. 5½x¾. Spiralbound. $5.95

★ 6877753 THE OLD FARMHOUSE KITCHEN: Recipes and Old-Time Nostalgia. By Frances A. Gillette. Tried and true comfort food recipes from the farmhouse kitchen that will help you produce irresistible creations. Features over a hundred of easy to follow recipes include Chicken and Dumplings; Swedish Pancakes; Creamy Potato Soup; and Blueberry Pie. Filled with simple and swift preparation. Hundreds of the recipes can be prepared in 45 minutes or less. Color photos. 198 pages. Frances A. Gillette. 8x¼x11. Pub. at $19.95. $14.95

2901103 THE BASQUE BOOK. By Alexandra Rai et al. Whether it’s a perfectly ripe summer tomato seasoned with just a few silens; or could you have a drizzle of olive oil, salt cod slowly poached in oil and topped with an emulsion of its own juices, or a handful of brailed leeks scattered with chopped egg—Basque cooking is about celebrating humble ingredients as showcased in this collection of delicious recipes. Well illus. in color. 296 pages. Ten Speed. Pub. at $29.99. $6.95

2812355 THE ANNE OF GREEN GABLES COOKBOOK: Charming Recipes from Anne and Her Friends in Avonlea. By K. Macdonald & L.M. Montgomery. Have you ever wanted to sneak a sip of Diana Barry’s Favorite Raspberry Cordial or try a slice of Anne Shirley’s famous Liniment Cake? Now you can, with the delightful teatime snacks, mains, desserts and more, all inspired by the beloved children’s classic. Well illus. in color. 111 pages. Race Point. Pub. at $19.99. $6.95

3582434 ROBIN TAKES 5: 500 Recipes, 5 Ingredients or Less, 500 Calories or Less, 5 Nights a Week at 5:00 PM. By Robin Miller. With 380 main dishes, there are enough entrees in this collection to create a different meal seven nights per week for an entire year without having the same thing twice. There is also a huge selection of side dishes and desserts, all with the same 5-ingredient, 500-calorie promise. Color photos. 401 pages. Andrews McMeel. Paperbound. Pub. at $29.99. $8.95

2865282 THE GOURMET COOKBOOK: More Than 1,000 Recipes. Ed. by Ruth Reichl. Ed. by Ruth Reichl. With engaging introductions to each chapter, entertaining head notes, indispensable information about ingredients and techniques, hundreds of tips from Gourmet’s test kitchens, and an extensive glossary, this volume is the essential kitchen companion for anyone who wants unforgettable recipes and spectacular results every time. 1,040 pages. HMH. Paperbound. Pub. at $40.00. $9.95

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- 8 -
Recipe Collections

6942253 BETTER HOMES AND GARDENS MAKE IT, DON'T BUY IT. Ed. by Jan Miller. With made-from-scratch basics like Greek yogurt, crackers, salad dressings, cheese mixes, ketchup, and mustard, you can feel better about the food you and your family eat every day. Includes 300 doable and delicious recipes that utilize the freshest of home ingredients. Home cooking. Ring bound. Color photos. 482 pages. HMH. $6.95

2837668 GET BAKED: Space Cakes, Pot Brownies, and Other Tasty Cannabis Creations. By D. Marcia, & Lucid. Delicious, hash trimmed snacks from party food to great cakes and, of course, the ultimate brownie. Each of the 40 recipes is tried and tested for reproducible results and maximum impact! Recipes include Jamaican Rum Cake; Chili Con Carne; Spinach & Cream Cheese Pizza; and Cherry Pie. Illus., many in color. 96 pages. Spruce. Pub. at $9.99.

6920329 BETTY CROCKER FRESH FROM THE FREEZER. Ed. by Anne Ficken. Unlock the frozen assets in your kitchen with these quick and easy make-ahead dishes. From Fully Cooked dishes to pop in the freezer and thaw for dinner time, to prepped meals in freezer bags ready for the slow cooker, 105 recipes include clever fare like Frozen Blueberry Breakfast Bars or Chicken and Spinach Stuffed Shells. Color photos. 304 pages. HMH. Paperbound. Pub. at $17.95.

283212 BETTY CROCKER LOST RECIPIES. Ed. by Anne Ficken. A treasure for both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried and true recipes–Baked Chicken Kiev; Party Waffles Royale; Waldorf Salad and many others. These recipes are ready to grace the tables of a whole new generation. Well illus. in color. 240 pages. HMH. Pub. at $25.00.

★ 7655525 POT PIES: 46 Comfort Classics to Warm Your Soul. From the eds. of, Bobby's Farm Home. Few meals can satisfy like a hearty pot pie. Presented here are 46 easy step-by-step recipes for making chicken, vegetable, turkey, and seafood pies, accompanied by the expert advice on making stocks, getting the perfect flaky crust, pairing cream beans with pot pie, and more. Well illus. in color. 117 pages. HMH. Paperbound. Pub. at $14.95.

★ 2824208 THE ULTIMATE PASTA AND NOODLE COOKBOOK. By Serena Cosmo. The ultimate resource for every level chef, and a keystone addition to your library with over 300 recipes for pasta, soups, stir-fry dishes and baked dishes; gluten-free and spiralized vegetarian recipes; and a complete how-to section on making your own pasta. Soups, gnocchi, and dumplings with easy to follow instructions. Color photos. 800 pages. Cider Mill. Pub. at $39.95.

★ 6760716 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 and Lasagna to elegant Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and techniques. Color photos. 448 pages. 8½x10¼. HMH. Pub. at $24.95.

America's Test Kitchen. 8½x10¼. Pub. at $40.00.


★ 6889899 THE BEST OF WILD RICE RECIPES. By Beatrice Ojakangas. The warm nutty taste and rich texture of wild rice makes any dish a special one. This varied collection of recipes includes basic how to instructions, soups, salads, side and main dishes, breakfast and even desserts. 100 pages. Spiralbound. Pub. at $8.95.

2817225 TAMALE. By Daniel Hoyer. You will find a variety of masa, fillings, sauces, and salsas in these more than 50 fresh recipes that have an endless combination of exciting flavor possibilities for this traditional Mexican dish. Fully illus. in color. 128 pages. Gibbs Smith. Pub. at $19.99.

★ 690534X SALLY’S CANDY ADDICTION: Tasty Truffles, Fudges & Treats for Your Sweet-Tooth Fix. By Sally McKenney. Jam packed with 75 homemade sweets, candies, and treats with easy to follow recipes and stunning photography. Learn how to make your very own Lemon Cream Pie Truffles; Strawberry Buttercreams; Mint Chocolate Cream Pie; the Great Milk Way Cake; and Easy Fudgy Brownies. This is simplified candy making for everyone. 192 pages. Race Point. Pub. at $17.95.

★ 6882641 TASTE OF HOME MAKE IT! TAKE IT. Filled with 384 bring a dish lifesavers! Each recipe is guaranteed to come together easily, travel well and satisfy a hungry group of partygoers. Pick from any of the sensational recipes here such as Spinach Dip Pull-Aparts; Quick and Colorful Corn-Bean Salad; Honey-Pecan Squares, and you'll find your contribution is the hit of the party. Fully illus. in color. 320 pages. Reader's Digest. Paperbound. Pub. at $17.99.

★ 6688047 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort is one of the best things about childhood in edible form–soothing soups; savory casseroles, homemade cakes, pies, and creamy puddings. The recipes here are both comforting and contemporary, and the collection of recipes adds to the soulful essence of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00.

2913089 THE PORK ROLL COOKBOOK: The Mid-Atlantic Treat. By J. Pizz. S.S. Veska. From the stuff inside, to the name of the dish–bearing its name, to foodie culture’s incorporation of diner food, this is the ultimate tribute to the Mid-Atlantic’s signature meat. Features creative pull-rolls, poppers, soups, stir-fries, sandwiches, appetizers, and main dishes. 143 pages. Cider Mill. Pub. at $16.95.

2831368 BETTER HOMES & GARDENS WONDER POT. Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”–slow cooker, dutch oven, skillet, pressure cooker, or casserole dish. Dishes include Beef–Ranch Macaroni; Turkey–Miso Hot Pot; and Jamaican-Style Meat Loaf. Well illus. in color. 64 pages. HMH. Paperbound. Pub. at $19.99.


★ 2815486 HOMEFRONT COOKING: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones. Ed. by Tracey Enerson Wood et al. A collection of more than seventy treasured family recipes and photographs from our service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Chicken and Broccoli Casserole; Pennsacola Crab; Deep Fried Cornmeal; Grandmas Hot Fudge Sauce; and Yankee Cigars. Well illus. in color. 226 pages. Skyhorse. 8½x10¼. Pub. at $24.99.

★ 4608364 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home: if you’ve got a few insects in your kitchen and a basic knowledge of food safety, you’ve got the whole world of sausage possibilities. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian–sausage. Color photos. HMH. $9.95.

**2910867 GRANNY POTTMOUTH’S FAST AS F*C*K COOKBOOK.** By Peggy Glenn. With side-splitting potty-mouth commentary, yummy dishes for every occasion and directions even the dumbest of cooks can follow, you’re all set to enter cookbook heaven. Recipes include Three-Ingredient Potato Salad; Fettuccine with Garlic and Cream; and Broccoli; and more. Adults only. Color photos. 176 pages. Page Street. Paperbound. Pub. at $21.99

**$19.95**

**2780399 TASTE OF HOME PUMPKIN.** Can’t get enough of that sweet and spicy pumpkin taste? Enjoy the 101 recipes included in this delicious collection like Fluffy Pumpkin Pancakes; Pumpkin Chip Muffins; Roasted Pumpkin Nachos; Pumpkin-Chorizo Bow Ties; and Ginger-Streusel Pumpkin Pie. Fully illus. in color. 84 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

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**2945223 FIX-IT AND ENJOY-IT! 5 INGREDIENT RECIPES.** By Phyllis Pellman Good. The more than 780 recipes in this handy, lip-smacking collection offer you a way to prepare quick, “make it again” meals—all of which only need 5 simple ingredients. You create! Featuring dishes like Mexican Egg Casserole, Marvelous Mini Meat Loaves, Smokey Mountain Chicken, Peach Cobbler, and more! 264 pages. Workman. Paperback. Pub. at $15.95

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**6904262 ITALIAN: Just 5 Ingredients.** Ed. by Eleanor Maxfield. You’d be amazed at what delicious Italian meals you can make with no more than five ingredients like Mozzarella & Tomato Ciabatta; Fried Calamari; Tuna & Borlotti Bean Salad; Chicken Milanese; Spinach & Goat Cheese Gnocchi; and more. Fully illus. in color. 192 pages. Hamlyn. Paperback. Pub. at $7.99

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**2901201 MR. WILKINSON’S WELL-DRESSED SALADS: A Cookbook to Celebrate the Seasons.** By Matt Wilkinson. With the garden’s yield as his inspiration, Wilkinson pairs produce with grains, beans, fish, and meat to create enticing, adaptable dishes. Recipes include Iceberg, Mint and Radish Salad with Avocado Dressing; Grilled Peaches & Chicken with Arugula, Apple, & Walnuts; Kale Salad with Avocado, Dried Cranberries, and Goat Cheese; and more. Color photos. 220 pages. Workman. Paperback. Pub. at $14.95

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**685597 WILL IT SKILLET? 54 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet.** By Daniel Shumski. This collection of genius skillet recipes include Butternut Squash and Chorizo Chilaquiles; Spicy Grilled Squash Salad with Shaved Corn; Balsamic Glazed Carrots with Zucchini and Taleggio; Skillet Chicken Thighs with Mushrooms, Apples and Sage; and more. Color photos. 208 pages. Workman. Paperback. Pub. at $14.95

**$4.95**

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

**$12.95**

**6911967 AMERICA’S COMFORT FOODS.** Whether we’re at a community dinner, a family reunion or a simple supper with our family, food spells comfort to all of us. This collection of over 200 recipes includes Speedy Chicken Pie; Bacon-Cheesburger Meatloaf; Seasoned Greens & Bacon; Calico Cowboy Beans; Hot Wisconsin Cheese Dip and Texas Tofee Pancakes 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95

**$12.95**

**2912652 SUPER TUSCAN: Heritage Recipes and Umami Pleasures from Our Kitchen to Your Table.** By Gabriele Corcos et al. Includes more than 100 recipes that have been specially crafted to take advantage of the pot’s many virtues. 279 pages. Workman. Paperback. Pub. at $16.95

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**6913229 SUPERFOOD NUTS: A Guide to Cooking with Power-Packed Nuts, Almonds, Pecans, and More.** By C. Diekman & V. Chelf. An authoritative guide to almonds, walnuts, pecans, pistachios, and more— that’s packed with mouthwatering recipes such as Orange Walnut Muesli; Breakfast Rice Pudding; Eggplant with Caramelized Onions, Walnuts, and Peas; and Maple Walnut Shortcakes. Includes more than 150 pages. Sterling. Paperback. Pub. at $14.95

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**6747148 101 THINGS TO DO WITH CHILE PEPPERS.** By Sandra Hoopes. From Amano peppers to New Mexico and Hatch chiles, bring a little taste of the southwest to your table. Recipes include Savory Chipotle Chile Cheddaresca; Mayan-Spiced Grilled Pork Chops; and Green Chile Apple Crisata. 127 pages. Gibbs Smith. Spiralbound. Pub. at $9.99

**$3.95**

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**11**
Recipe Collections

**697774 Joy of Cooking, 75th Anniversary.** By Irma S. Rombauer et al. Presents over 4,000 of your favorite recipes, updated for today’s kitchen. Well as for the wide selection of foods now easily available. In addition, over 500 new recipes have been added. The volume’s useful technique, substitution charts, and an alphabetical index have been expanded. 1,132 pages. Scribner. Pub. at $35.00 $26.95

**469922** For the Love of Oats. By Amy Ruth Finegold. More than 30 recipes for enjoying wholegrain oats; from fruity breakfast bowls like Peaches and Cream Oatmeal, to creamy smoothies like Peanut Butter Oat Smoothie, to chewy cookies and bars like Oatmeal Cranberry Cookies; that all release energy in the best possible way–slowly. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $9.95 $4.95

**278081** The Pumpkin Cookbook. By DeeDee Stovel. A versatile and healthy option for every meal of the day, pumpkin has countless possibilities. Diverse recipes include Orange-Pumpkin Pancakes; Thai Pumpkin Soup; Chicken in Pueblan Green Pumpkin Seed Sauce and of course pie–seven distinct versions. Color photos. 248 pages. Storey. Paperbound. Pub. at $16.95 $7.95

**4523040 Fried Chicken: Recipes for the Crispy, Crunchy, Comfort Food Classic.** By Rebecca Lang. Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than sixty uncompromising recipes from around the world–ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanese with Chimichurri to Thai-Style Drumsticks with Sweet Chile Sauce. Well illus. in color. 124 pages. Ten Speed. Pub. at $16.95 $4.95

**6698980** Master the Electric Pressure Cooker. By Marci Butters. Not your grandma’s pressure cooker! With more than one hundred delicious recipes and tips–from perfect grains and homemade yogurt to no-tomato soups and vegetable ragout; and the bone meats–you’ll soon have a new batch of family favorites. Includes a chapter on the basics of pressure cooking and tips. Well illus. in color. 258 pages. Skyhorse. Pub. at $19.95 $11.95

**4606442** 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 Trail Mix, Chocolate Chinos, and more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

**461696** 101 Things to Do with Mac & Cheese. By Toni Patrick. Whether cooking on a budget or for a pack of picky eaters, these tasty recipes are for you. All recipes are based on pre packaged macaroni and cheese products, with the creative use of additional ingredients and/or add-ons. Well illus. in color. 124 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95


**2782339** The Korean Kimchi Cookbook. By Kim Man-Jo et al. Explore Korea’s favorite dish in all its pungent, healthful complexity. This collection features more than 75 recipes for all occasions like Cured Green Onions, Autumn Kimchi, or Hot and Spicy Spring Kimchi. You’ll learn it all–its origins, tips on preparation and substitutes of unusual ingredients. Color photos. 120 pages. Tuttle. 10½x8½. Paperback. Pub. at $17.99 $12.95

**6514220** Sauasage! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sausages, and More. By J. Kenji Lee. Lindberg. Crafting homemade sausage is fun and easy–and the results are simply delicious. This collection offers over forty recipes for the tastiest sausage from pork, beef, pork乐观, game, lamb, and vegetables, plan perfect side dishes, dips, sauces, and breads for serving. Well illus. in color. 185 pages. Skyhorse. Pub. at $24.95 $5.95

**6918182** Tina Nordstrom’s Weekend Cooking. Nordstrom provides three sections with 75 recipes: Friday’s recipes are fast and simple, so you can finally get off your feet and cuddle on the couch; Saturday’s are more challenging and plentiful, great for dinner for two; and finally on Sunday, sleep in and prepare yourself for everyone’s favorite meal. Color photos. 120 pages. Skyhorse. Pub. at $19.99 $4.95

**6721713** Tiny Book of Pecan 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. 128 pages. Paperbound. Pub. at $4.95 $1.95

**29664** Love Welcome Serve Recipes That Gather and Give. By Amy Nelson Hannon. Offers comfort recipes such as Brown Sugar Chili over Cheese Grits, Cream Cheese Chicken Enchiladas, Hello Dolly Brownies, Layered Spaghetti Pie, and more. Full color in color. 230 pages. Center Street. 8¼x10¼. Pub. at $25.00 $7.95

**6980015** Edwardian Cooking: The Unofficial Downton Abbey Cookbook. By Larry Edwards. With eighty delicious recipes, this collection celebrates the phenomenal success of the PBS Masterpiece series and the culinary wonders enjoyed by the aristocracy in Edwardian England. With recipes for savory tea sandwiches, savory Cheddar Cheese Soup, and Lobster pudding, this collection offers 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. 128 pages. Paperbound. Pub. at $4.95 $1.95

**2815242** The American Table: Classic Comfort Food from Across the Country. By Larry Edwards. Brings together in one volume over 165 soul-satisfying recipes from every corner of the country including such delicious dishes as Buttermilk cornbread Muffins; Black-Eyed Pea Salad, Cola Chicken; and Apple Coffee Cake. You’ll be transported back to your grandmother’s kitchen as you dig into 136 pages. Color photos. Skyhorse. Pub. at $24.99 $6.95

**5729440** Eating with Uncle Sam: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey lasagna, John F. Kennedy’s Irish Chowder, Queen Elizabeth II’s scotch eggs, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this fascinating collection. Illus., most in color. 230 pages. Paperbound. Pub. at $21.99 $4.95

**6690155** Lizzie’s Amish Cookbook: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the home of her grandmother, mother, and aunts including such recipes as Black-Eyed Pea Salad; Cola Chicken; and Apple Coffee Cake. You’ll be transported back to your grandmother’s kitchen as you dig into 136 pages. D. Giles. Pub. at $34.95 $6.95
Recipe Collections

**282072** MARY BERRY: Foolproof Cooking. Foolproof, delicious recipes that you can depend on completely. With simple wardrobe-supporting, spectator-dining party ideas, comforting puddings and brilliant desserts to make with this, is the ultimate collection for every home cook. Color photos. 320 pages. BBC. Pub. at $45.00 $34.95

**2842165** THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying skillet recipes for every meal–from breakfast to dessert! Color photos. 256 pages. Cider Mill Pub. at $21.95 $16.95

**2823799** THE PEPPERMINT BARK COOKBOOK. By Dominique DeVito. Featuring more than 75 creative recipes that highlight the holiday favorite, including gluten-free variations, such as Double-Chocolate Peppermint Bark, Gluten-Free Chocolate Peppermint Biscotti, Oatmeal Bark Bars, and many more. Mouthwatering photographs and enthralling tips throughout make this decadent cookbook the perfect gift. Color photos. 256 pages. Cider Mill Pub. at $21.95 $16.95

**2823551** THE CAST-IRON PIES COOKBOOK: 101 Delicious Pie Recipes for Your Cast-Iron Cookware. By Dominique DeVito. A mouthwatering collection of over 100 pies perfect for cast-iron skillets. Find a wide range of recipes, such as Maple Pumpkin Pie; Chocolate Mousse Pie; Gluten-Free Grapesfruit Custard Pie and Chicken and Artichoke Heart Pot Pie. Also includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $19.95

**283356X** THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, DeVito has curated a collection of satisfying recipes utilizing the most versatile pan in your kitchen. Well illus. in color. 260 pages. Rodale. Pub. at $24.99 $19.95

**2851572** A BURGER TO BELONG WITH: Recipes and Fundamentals. By Chris Komer with P.Lucchesi. An experienced chef reveals the secrets behind his art and obsession with America’s favorite sandwich. With tips for sourcing and grilling high-quality meat, and musings on what makes a good burger, there are more than forty burger accompaniments and alternatives from Slaw, Onion Rings to Fleet O Fish inspired Crab Burgers. Color photos. 240 pages. Ten Speed. Pub. at $29.99 $24.95

**2815036** SIGNS & SEASONS: An Astrology Cookbook. By Amy Zerner et al. Takes home cooks through the four seasons and each astrological sign in over 95 tantalizing seasonal recipes. Featuring channeled recipes that provide deep insight into how astrology shapes our appetite, it includes starters, main courses, and desserts—all framed around powerful astrological wisdom. Color photos. 224 pages. $24.95

**5822246** THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also included is an exciting, behind-the-scenes look into dozens of the world’s most interesting pizzerias, and a discussion of insider tools and techniques honed from decades of making pizza. Try Baked Egg and Eggplant Pizza on Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully illus. in color. 192 pages. Rizzoli. &10. Pub. at $30.00 $14.95

**698570X** ADVENTURES IN GOOD COOKING BY DUNCAN HINES. Ed. by Louis H. Hatchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants across the country as well as crowd pleasing family favorites, helping to raise the standards for home cooking in America. Filled with such tastes as, from the Waldorf-Astoria’s Chicken Fricasse to Mrs. Hines’ own Christmas Nut Cake. 357 pages. UKPy. Paperbound. Pub. at $19.95 $15.95

**2797127** PALEO COOKING WITH YOUR AIR FRYPER: 80+ Recipes for Healthier Fried Food in Less Time. By Karen S. Lee. Indulge in your favorite fried foods without compromising your health or well being! A collection of these fantastic recipes and a gut-irritating pot of hot oil, but keeps the savory, crispy texture you crave. Enjoy classics like Not Your Gramma’s Fried Chicken, Quick and Easy Calamari on Fire, and Beef Empanadas. Color photos. 208 pages. Page Street. Paperbound. Pub. at $19.95 $16.95

**2842415** THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures. By Adriana Adarme. Includes all the recipes and projects you’ll need for some cozy inspiration this holiday season, and all year long! Organized by the months of the year, this book covers categories, this guide offers ideas for activities, recipes, and DIY projects that make the little moments in life just as exciting as the big. Fully illus. in color. 260 pages. Rodale. Pub. at $24.99 $19.95

**2817470** PIE SQUARE: Irresistibly Easy Slab Pie & Savory Slab Pies. By Cathy Barrow. Slab pie is tonight’s dessert, or a showstopper for your next event. Packed with original and delicious one-pan meals, this collection’ll turn you on and on. Scrumptious recipes include Roasted Mushroom and Kale Slab Pie with an All-Butter Crust, Nacho Slab Pie with a Cornbread Crust, and Brande Mocca Cappuccino Slab Pie with a Shortbread Crust. Color photos. 322 pages. Grand Central. Pub. at $32.00 $24.95

**6770223** A BOOK FOR COOKS: 101 Classic Cookbooks. By Leslie Geddes-Brown. This lively and stylish compendium showcases 101 of the world’s most influential, groundbreaking, or beautiful cookbook books, from the 1800s to the present day. Among the famous chefs and food writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigella Lawson, and more. Well illus. in color. 224 pages. Menerel. Pub. at $32.00 $24.95

**2800941** WELCOME HOME HARVEST COOKBOOK: Quick-and-Easy Farm-to-Table Dinners and Desserts. By Hope Comerford. Ring Bound. Discover what local farmers serve to table meals without a lot of fuss! Comerford has selected the best fresh meals from home cooks across the country, offering over 450 recipes that include such favorites as Zucchini Parmesan and Skillet Chicken Fricassee to Mrs. Hines’ own Christmas Nut Cake among more than 150 recipes, this is the definitive companion for a new generation of home cooks. Fully illus. in color. America’s Test Kitchen. 10¼x12¼. Pub. at $32.00 $24.95

**678125X** COOK’S COUNTRY 2017. Brings together in a single hardcover volume every issue of Cook’s Country magazine from 2017, packed with hundreds of easy-to-make, family-friendly recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your kitchen better than ever. Fully illus. in color. America’s Test Kitchen. 10¼x12¼. Pub. at $32.00 $24.95

**8839105** MARY BERRY EVERYDAY: Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Featuring charming family surroundings, eating food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist. Try Curried Beet Samosas; Sausage and Herb Plait; or Potato, Leek and Cheese Pie. Well illus. in color. 11¼x14¼. Pub. at $34.95 $24.95

**882468X** NOT YOUR MOTHER’S CAST IRON SKILLET COOKBOOK. By Lucy Vaserfirer. Featuring information on how to choose, season, cook, and clean your skillet, along with more than 150 recipes, this is the definitive companion for a range of professionals and cast-iron loving home cooks. Delicious dishes include Constant Flip-Method Steaks with Butter, Fritzy Herbs & Garlic, Fried Calamari with Lemon Pepper and Salsa, Bolognese Sandwiches, and Triple Ginger Gingerbread. Color photos. 272 pages. Harvard Common. Paperbound. Pub. at $24.99 $17.95

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Recipe Collections

★2788497 EASY-FREEZE SLOW COOKER COOKBOOK. By Ella Sanders. Choose from 100 delicious slow cooker recipes that save you time, energy and fuss. Enjoy the convenience of your pre-prepared meal from the freezer into the slow cooker and sitting down to eat with barely any effort. Recipes include Tortilla Soup, Cheesy Dumplings and Ham, and Lemon-Pesto Chicken. Well illus. in color. 170 pages. Castle Point. Paperbound. Pub. at $19.99 $14.95

★6897835 COPPER MAGIC! No-Fail Recipes for the Revolutionary New Nonstick Cookware. By Ella Sanders. Make the most of your copper cookware with more than 75 recipes for delicious appetizers, lunches, dinners and desserts. Designed specifically for square and round copper pans, these incredible, no-hassle dishes include Orange-Chipotle Chicken, Apple Cider Chicken, or Blitz Torte. Color photos. 748 pages. America’s Test Kitchen. 8¾x11¾. Pub. at $45.00

★279246X THE NEW ESSENTIALS COOKBOOK: A Modern Guide to Better Cooking. By America’s Test Kitchen. Learn how to think like a cook and get a deeper understanding of ingredients, and learn better techniques and the secrets used in the test kitchen, to take every dish you make to the next level. Every recipe has step by step instructions and includes tips on how to prepare and cook your dishes the best way possible. More than 100 recipes. Well illus. in color. 154 pages. $6.95

★282227X COOK’S ILLUSTRATED REVOLUTIONARY RECIPES. By America’s Test Kitchen. This collection tells the story of Cook’s Illustrated and of American cooking over the past quarter century. Packed with innovative techniques, kitchen science, deep dives into culinary history, and, most importantly, entirely foolproof tested recipes, this cooking guide will be an indispensable resource. Well illus. in color. 564 pages. Cook’s Illustrated. 9x10¾. Pub. at $40.00 $29.95

★2908028 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. Recipes like Delta Hot Tamales, Apple Cider Chicken, or Blitz torte. Color photos. 748 pages. Cook’s Illustrated. 8¼x10¾. Pub. at $49.95 $32.95

★2848562 COOK IT IN YOUR DUTCH OVEN. By America’s Test Kitchen. From the people you trust in the kitchen comes this collection of 150 tested recipes for cooking in your Dutch oven. Everything from appetizers to soups, main course meals to desserts, chicken, beef, pork, and more. By Slow Roasted Chuck Roast with Horseradish-Sour Cream Sauce for dinner and Bourbon-Pecan Bread Pudding for dessert! Well illus. in color. 318 pages. America’s Test Kitchen. Paperbound. Pub. at $29.99 $21.95

★2857873 HOW TO BRAISE anything: Classic, Modern, and Global Dishes Using a Time-Honored Technique. By America’s Test Kitchen. An authoritative guide from the experts at America’s Test Kitchen on the art and science of braising with over 200 recipe-tested recipes that include Mexican-Style Braised Pork; Filipino Chicken Adobo; Swordfish en Lantill with Spinach and Garlic; Pork Tenderloin over the past quarter’s recipes; and Blue Cheese Sauce and Garlic Cheese Sauce. Well illus. in color. 320 pages. America’s Test Kitchen. 8¾x11¼. Pub. at $35.00 $26.95

★2883538 AIR FRYER PERFECTION. By America’s Test Kitchen. Discover how to cook a whole meal in the air fryer with the people you trust from America’s Test Kitchen. Offering tips and tricks, they’ll show you how to cook your Sweet and Smoky Pork Tenderloin with Roasted Butternut Squash; Southwestern Beef Hand Pies; and Top Sirloin Steak with Roasted Mushrooms and Blue Cheese Sauce. Well illus. in color. 182 pages. America’s Test Kitchen. Paperbound. Pub. at $24.99 $17.95

★6668336 TASTE OF HOME COOKING FOR TWO. Ed. by Hazel Wheaton. LARGE PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and entrees to soups and sandwiches feature step by step instructions and nutrition facts. Recipes include Crab Cakes with Lime Salsa; Best-Ever Grilled Cheese Sandwiches; Saucy Beef with Broccoli; and Pepperoni Lasagna Roll-Ups. Fully illus. in color. 320 pages. Reader’s Digest. Paperbound. Pub. at $17.99 $12.95

★2909022 TASTE OF HOME 201 RECIPES YOU’LL MAKE FOREVER. Ed. by Hazel Wheaton. Every recipe in this collection includes a quick guide to prep and cook times and three At A Glance icons for further help planning. The Slow-Cooker icon highlights dishes made using a slow cooker’s best friend, the 5 Ingredients icon identifies dishes that call for five items or fewer; and the Freeze It icon notes freezer-friendly recipes so you can prepare dishes ahead and freeze until needed. Well illus. in color. 320 pages. Reader’s Digest/TOH. Paperbound. Pub. at $17.99 $12.95

★2867572 CLARIDGE’S: The Cookbook. By M. Naii & M. Erickson. Recipes to savor at any time of the day from London’s most elegant hotel. Includes a treasury of decadent recipes such as Hand Dived Scallops, Lobster Thermidor, Roast Rack of Kentish Lamb, Tournedos of Aberdeen Angus Beef, or Duck Terrine. Also features signature dishes such as banana leaf phyllo tarts, color photos. 280 pages. Mitchell Beazley. PRICE CUT to $11.95

★5940072 A FARMGIRL’S TABLE. By Jessica Robinson. Jessica shares her farm fresh home-cooked recipes with you. Try Blueberry Crumble Bars; Brown Sugar Whipped Steak; Brunswick Stew; Chive Bacon Burgers; and so much more! Color photos. 176 pages. Gibbs Smith. Pub. at $24.99 PRICE CUT to $4.95

★2788675 COOK’S ILLUSTRATED ALL-TIME BEST DINNERS FOR TWO. By the eds. at America’s Test Kitchen. After 25 years, the editors at America’s Test Kitchen have two has never been easier with this collection of 75 recipes that have been re-engineered to serve two. From Teryaki-Glazed Steak Tips, to Greek-style Eggplant and San Marzano Noodles with Shrimp, anyone starting out and empty-nesters alike, will love these meals tailored just for them. Color photos. 182 pages. America’s Test Kitchen. Pub. at $22.99 $17.95

★2803356 THE FARM HOME COOKBOOK: Wholesome and Delicious Recipes from the Land. By Elise Kleine. These invented and delicious recipes come from the kitchens of cooks who grow much of their own food. Their 250 delectible recipes include treats like Foggy Day Dish, Chive Breakfast Pancakes, and Red Lentil Soup with Parsley Spätzle, and Farm Stand Carrot Cake! Color photos. 288 pages. Walnut Street. PRICE CUT to $12.95

★6731139 AIR FRYER DELIGHTS. By Teresa Finnney. Go beyond wings, poppers and french fries using your quick, clean, and convenient air fryer. Offers a truly revolutionary way to create delicious crispy fries using your quick, clean, and convenient air fryer. Of offers a truly revolutionary way to create delicious crispy fries using your quick, clean, and convenient air fryer. Offers a truly revolutionary way to create delicious crispy fries using your quick, clean, and convenient air fryer. Offers a truly revolutionary way to create delicious crispy fries using your quick, clean, and convenient air fryer. Includes 100 delectable recipes such as Hand Dived Scallops, Lobster Thermidor, Roast Rack of Kentish Lamb, Tournedos of Aberdeen Angus Beef, or Duck Terrine. Also features signature dishes such as banana leaf phyllo tarts, color photos. 280 pages. Mitchell Beazley. PRICE CUT to $9.95

★6910114 THE PRETTY DISH: More Than 150 Everyday Recipes & 50 Beauty DIYs to Nourish Your Body Inside & Out. By Jessica Merchant. Filled with 150 recipes, along with themed menus, party ideas, and impressive projects. All of the dishes are deliciously indulgent like poke tacos; toasted quinoa chocolate bark; and pistachio iced latte; and all take 60 minutes or less to make. Well illus. in color. 312 pages. Rodale. Pub. at $29.95

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Low Fat & Healthy Cooking

8857884 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 blend, dairy-free variations and nutritional information for every recipe. Expand your repertoire with 190 appetizer, entrée, side, dessert, and beverage recipes. From breakfast favorites, rice and grains, and comfort food classics to cookies, pies, and cakes. Well illus. in color. 318 pages. HMH. Paperbound. Pub. at $17.99 $7.95

2381503 DIABETIC LIVING HEALTHY MAKEOVERS FOR DIABETES. Ed. by Anne F. Fadiman. This informative cookbook is chock-full of small changes that add up to big results when it comes to losing weight and balancing blood sugar. As you use this guide, you'll learn healthy kitchen tips to transform your C.P. habit of cooking, such as trading bread crumbs for ground nuts in a crispy chicken coating. Includes 95 irresistible meals. Well illus. in color. 252 pages. HMH. Paperback. Pub. at $19.99 $4.95

281529X THE BONE BROTH MIRACLE DIET: Lose Weight, Feel Great, and Revitalize Your Health in Just 21 Days. By Edith Skinner Destore and reboot your health with nature's miracle cure in only twenty-one days with this easy to follow plan. You'll incorporate delicious, healthy bone broth and ancestral foods into your diet to help you lose weight, boost energy and heal your gut. Recipes include Supercharged Greens; Maple Roast Salmon; and Chocolate Coconut Balls. Color photos. 213 pages. Skyhorse. Paperbound. Pub. at $17.99 $4.95

★ 8970487 SANDWICHES WITHOUT BREAD: 100 Low-Carb, Gluten-Free Options by Pola Kowaroa. Featuring one hundred creative recipes, this collection will appeal to both your appetite and your waistline. Instead of using bread, you can make sandwiches with lettuce, blanket peppers, cucumbers, apple slices, grilled eggplant or pineapple, and dozens of other condiments, the options are endless. Well illus. in color. 214 pages. Skyhorse. Pub. at $16.99 $12.95

2078291 NUTRI-BLENDER RECIPE BIBLE. By Elizabeth Donowho. Instead of cooking to enjoy as many as 150 incredible meals that detoxify, replenish, and revitalize your health. From superfood smoothies and enriching soups to burgers and cakes, each of these meals is easy to prepare, easy to clean up, and respects the nutritious elements of your fruits and veggies. Color photos. 198 pages. St. Martin's. Paperback. Pub. at $19.99 $4.95

4555376 THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot's Guides as Easy as Indibs! By Ilona McGee. Complete with 60 delicious recipes, this guide gives you all the need to know to eat your way to a reduced risk of heart disease, cancer, asthma, diabetes, and arthritis by reducing inflammation. Try California Scramble; Homemade Granola Bars, or Canned Row Soup. 316 pages. Alpha. Paperback. Pub. at $18.95 $4.95

2884305 KALE, GLORIOUS KALE. By Catherine Waithers. Discover the myriad ways you can introduce this superstar among greens into your cooking with recipes like Baked Eggs Over Kale; Kale Granola; Rustic Kale and Goat Cheese Tart; Penne with Kale, Sausage, and Mushrooms; and even Kale, Pumpkin & Apple Soup. 218 pages. Countryman. Paperback. Pub. at $16.99 $12.95

8823068 THE CHIA SEED COOKBOOK: Eat Well, Feel Great, Lose Weight. By MySeeds Chia Test Kitchen. These tiny, flavorless, gluten-free seeds are chock-full of antioxidants and fats. When combined with water, they can be used as a replacement for butter or oil in your favorite baked goods. Nearly 100 recipes include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. Well illus. in color. 224 pages. Skyhorse. Pub. at $17.95 $7.95

2873125 COOKING WITH SEA VEGETABLES. By Peter & Montse Bradfield. High in minerals and protein and low in calories, sea vegetables have always been valued for their purifying properties. The authors have created a wealth of original dishes and gathered techniques of preparation from around the world. The result is a comprehensive guide to this nutritional food of the future. 144 pages. Healing Arts. Paperback. Pub. at $14.95 $3.95

6841376 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 your every craving, whether it’s for creamy mashed potatoes or delicious chocolate pudding. Photos. 316 pages. Taunton. Pub. at $28.00 $5.95

6885037 THE EAT FAT, GET THIN BOOK. By Mark Hyman. We know now that the key to losing weight and achieving ultimate health is to eat more fat, not less. Many of the 175 mouthwatering gluten-free recipes to help you lose weight, feel better, and satisfy even the pickiest eaters. Easy to prepare recipes such as Walnut Pancakes with Blueberries; Rosemary Sirlon Steak with Mushrooms and Pepper Sauce. 32 pages of color photos. 312 pages. Little. Brown. Pub. at $30.00 $7.95

6824889 THE BIG BOOK OF LOW-SODIUM RECIPES. By Linda Larsen. From hearty breakfasts like Raisin Apple Strata to mouthwatering plates like Beef and Broccoli Enchiladas, each page offers something different, and even if you don’t want to make a full meal a pure pleasure for people with diabetes and anyone who wants to eat nutritionally. Each recipe includes full nutritional analysis from the American Diabetes Association. Try Gourmet Pork Chops, Ham Smoke, and more. 284 pages. Adams Media. Paperbound. Pub. at $29.95 $8.95

5859297 THE SPICE DIET: Flavor To Fight Cravings and Win the Weight-Loss Battle. By J.T. Allen & D. Reverand. It’s the author’s approach to losing weight without sacrificing favorite foods and ingredients that promote dropping pounds, making food part of your weight loss rather than another obstacle. Recipes include Guilt Free Pancakes, Lip Smacking Chicken Wings, Sweet Potato Crumble, Healthy Black-Eyed Pea Soup, & more. 304 pages. Grand Central. Pub. at $27.00 $5.95

★ 286990X THE “I LOVE MY AIR FRYER” KETO DIET RECIPE BOOK. By Sam Dillard. Must have for air fryer owners who follow the ketogenic diet and want fast healthy, and delicious meals their family can enjoy. You’ll find 90 low carb burning recipes, including; Cheesy Cauliflower Hash Browns; Sausage Stuffed Mushoom Caps; Greek Chicken Str Fry, Raspberry Danish Bites; and many more! Well illus. in color. 224 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

6825176 THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss the Ketogenic Way. By Vivica Menegaz. Fat bombs are high-fat, low carb treats and snacks, ideal for boosting fat intake when following a ketogenic diet. With these amazing recipes you’ll always have something delicious and satisfying on hand. Try Egg and Avocado Bacon Cups, Coconut Almond Truffles, Mint Chocolate Chip Popsicles, or Lover’s Union Bites. 256 pages. Adams Media. Paperback. Pub. at $17.99 $5.95

658117X LOW CARB HIGH FAT CACKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More. By Mariann Andersson. Learn to substitute coconut and almond flour for wheat and replace sugar with sweetner, and when combined you’ll be able to tell the difference. Filled with more than thirty recipes for cakes, cookies, pies, and delectable bites, this volume will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Pub. at $17.99 $5.95
Low Fat & Healthy Cooking

**6883069 THE GLUTEN-FREE KITCHEN: Over 135 Delicious Recipes for People with Gluten Intolerance or Wheat Allergy.** By Robyn Ryberg. If you have to give up bagels, muffins, and breads just because your diet restricts wheat or gluten, think again. Both novice and experienced cooks will enjoy such tantalizing dishes as Sour Cream & Caramelized Onion Strata, Blackened Chicken, Coconut Parmesan Burgers, Asian Spiced Beef, and Sweet Potato Black Bean Burgers. 282 pages. Three Rivers. Paperback. Pub. at $16.00

$4.95

**6708307 ANCIENT GRAINS: A Guide to Cooking with Power-Packed Millet, Oats, Spelt, Farro, Sorghum & Teff.** By Kim Lutz. Shows you how easy it can be to enjoy the nutrient-dense ancient grains like millet, spelt, farro, sorghum, and teff. Ms. Lutz demonstrates how to handle them and how to incorporate them into your meals. Includes delicious recipes like Creamy Sunrise Smoothie, Brussels Sprouts Millet Slaw, Sorghum Tacos and Oatmeal Chocolate Chip Cookies. Illus., some in color. 119 pages. Sterling. Paperback. Pub. at $14.95

$4.95


$4.95

**6881914 DASH DIET FOR RENAL HEALTH.** By S.M. Rivera & K. Diversi. Unleash the power of the scientifically proven DASH diet to improve renal function while enjoying a wide variety of delicious foods. Along with easy to follow meal plans the recipes featured include Beef Barley Soup, Chocolate Roasted Beet Salad, Vegetarian Yellow Curry, and Pasta Primavera. 207 pages. Ulysses. Paperback. Pub. at $15.95

$11.95

**2838311 THE EVERYTHING YOU NEED TO KNOW ABOUT DIABETES COOKBOOK.** By Karin M. Hennenbaker. Learn how to navigate key challenges associated with living with diabetes; find advice on the benefits of healthy eating and weight loss in managing your diabetes; and find 70 delicious and healthy recipes, including nutritional analysis, plus a month’s worth of color photos. 175 pages. Watkins. Paperback. Pub. at $19.95

$4.95

**6925987 LIGHT FRENCH RECIPES.** By Jean-Michel Cohen. Takes classic French dishes, from Quiche Lorraine to Creme Brulee, and serves them up in light recipes that taste as good as the originals but at a fraction of the calorie count. With nutritional advice and tips on how to cook light and replace high-calorie ingredients, this is a valuable reference for light cooking. Well illus. in color. 192 pages. CICO Books. Paperback. Pub. at $19.95

$6.95

**6841633 DIABETES MEALS FOR GOOD HEALTH, SECOND EDITION.** By Karen Graham. Take the guesswork out of planning nutritious meals. Includes a 32-page guide, Food Choices of Health, with size photos for every meal that makes it easy to identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries, Jellied Vegetable Salad, Crustless Pumpkin Pie, and Baked Chicken. 320 pages. Robert Rose. PB101

$12.99

**3634418 THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET.** By K.A. Tessmer & S. Green. Indulge in this healthy, balanced, flavorful approach to eating! This guide will teach you the key causes of your weight problems and help you to lose weight and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouthwatering meal plans. 336 pages. Alpha.

Paperbound. Pub. at $18.99

$6.95

**6885949 500 KETOGENIC RECIPES.** By Diana Carpendier. Shows us how to live the ketogenic lifestyle deliciously with easy to prepare recipes for everything from snacks and appetizers to main dishes, drinks, and desserts. Makes staying in the ketogenic zone simple with hundreds of recipes, pantry and short order lists, and ketogenic cooking don’ts. 304 pages. Fair Winds Press.

$14.95

**280946X THE WORLD’S BEST SUPERFOODS.** By Natasha Corrett et al. Dive into the world of superfoods! Discover 66 tasty recipes from cuisines around the globe containing star ingredients to boost your health and wellbeing. Try dishes like Middle Eastern Potato Salad, Quinoa Stew, Donegal Oat Cake, Shish Kebab, and Bee Sting Porridge. Color photos. 208 pages. Lonely Planet. Paperback. Pub. at $14.99

$4.95

**2845466 DAIRY-FREE DELICIOUS.** By Katy Salter. Cutting out dairy doesn’t have to mean giving up creamy, cheesy delights or recipes that call for butter and milk. With this collection you can enjoy classic dishes gone dairy-free such as Seafood Chowder, Danish Apple Cake, Lemon “Cheese” Cake, and much more. Color photos. 176 pages. Countryman. Pub. at $23.95

$5.95

**6925111 COOK YOUR BUTT OFF! Lose Up to a Pound a Day with Fat-Burning Foods.** By Rocco DiSpirito. Complete with shopping lists, meal plans, and recipes designed for quick and easy meals, this 14-day program helps you lose weight fast thanks to DiSpirito’s five fat-burning foods that are: lactose-free, gluten-free, free of refined sugars, and high in probiotics and probiotics. He includes meal plans, shopping lists, and a kickoff cleanse, to get you going on your weight-loss journey. Color photos. 276 pages. HarperCollins. Pub. at $27.99

$10.95

**6930220 NOURISHING MEALS: 365 Whole Foods, Allergy-Free Recipes for Healing Your Family One Meal at a Time.** By A. SuperGeek. Mr. SuperGeek delves into the functional medicine movement, here’s the ultimate guide to eating healthfully as a family—a simple, practical cookbook with 365 delicious, whole foods-based recipes that cut out refined sugar, gluten, dairy, eggs, and soy for a year of healing. 32 pages of color photos. 310 pages. Harmony. 8x10. Paperback. Pub. at $26.99

$6.95

**6970826 THE WORLD’S BEST KETOGENIC RECIPES.** By Natasha Corrett. Take the guesswork out of planning nutritious meals. Includes a 32-page guide, Food Choices of Health, with size photos for every meal that makes it easy to identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries, Jellied Vegetable Salad, Crustless Pumpkin Pie, and Baked Chicken. 320 pages. Robert Rose. PB101

$12.99

**6904793 SPROUTED! Seed, Grain, and Bean Sprouts at Home.** By Caroline Namaste. This guide shows you everything you need to easily grow and enjoy your own seed, grain, and bean sprouts at home. Color photos. 69 pages. Hatherleigh. Paperback. Pub. at $20.00

$4.95

**6732259 THE GUT HEALTH PLAN: Recipes to Restore Digestive Health and Boost Wellbeing.** By Christine Bailey. This revolutionary five-week program shows you how to eliminate the causes of your gut problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are dairy free and Paleo-friendly.

Paperbound. Pub. at $19.95

$5.95

**6907082 THE COMPLETE BOOK OF RAW FOOD, SECOND EDITION REVISED.** Ed. by J. Rodwell & J. Eding. The bestselling raw food classic has been revised and updated to make it even easier to prepare recipes, help tips, and the latest on the raw food lifestyle. Whether you are curious about adding raw foods into your diet or have been eating raw for years, this is your essential, definitive guide to eating healthfully. 240 pages. Dorling Kindersley. Pub. at $9.99

$4.95


$6.95

**281016X THE WORLD’S BEST LOW FAT & HEALTHY COOKING.** By Christine Bailey. This guide shows you everything you need to easily grow and enjoy your own seed, grain, and bean sprouts at home. Color photos. 69 pages. Hatherleigh. Paperback. Pub. at $20.00

$4.95

**6894653 THE EVERYTHING GUIDE TO THE WORLD’S BEST POTATOES.** By Carin Pass. This guide shows you everything you need to easily grow and enjoy your own seed, grain, and bean sprouts at home. Color photos. 69 pages. Hatherleigh. Paperback. Pub. at $20.00

$4.95


$6.95
Low Fat & Healthy Cooking

8843913 MEN'S HEALTH MEAL CHOW: More Than 150 Easy-to-Follow Recipes to Burn Fat and Feed Your Muscles. By Gregg Nava. Provides the nutritional component of the muscle-building equation, offering the take of Men's Health on food for fitness. Includes more than 150 simple recipes for delicious meals packed from working protein shakes to healthy dinners the whole family will enjoy. 16 pages. color photos, 278 pages. Rodale. Paperbound. Pub. at $19.99 $9.95

WELCOME HOME DIABETIC COOKBOOK. By Hope Cornerford. 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 nutrition information for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. 9 1/9x10. Spiralbound. Pub. at $24.99 $17.95

THE KEFIR COOKBOOK: An Ancient Healing Superfood for Modern Life. Recipes from My Family Table and Around the World. By Julie Comerford. Over 100 globally inspired sweet and savory recipes made with one of the most probiotic-rich and nutrient-dense superfoods on the planet. Try Brussels Sprouts and Apple Salad; Magic Mushroom Frittata; Roman Nutella Kefir Banana Pops; and more. Fully illus. in color. 326 pages. HarperOne. Pub. at $32.99 $9.95

2856042 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 Slow-Cooker Moroccan Fish Tagine. Color photos. 334 pages. America's Test Kitchen. Pub. at $24.95 $17.95

9674937 PROTEIN POW: Quick and Easy Protein Powder Recipes. By Anna Sward. Every protein is incredibly easy to make; these recipes are portable, healthy, and taste great. Take your protein to work, the gym, or a picnic. Give yourself a hit of protein. Includes recipes for trifles, bars, ice cream, chocolate, healing elixirs and breakfast shakes and bowls. Color photos. 194 pages. St. Martin's. Pub. at $19.99 $5.95

8656489 PALEO PERFEKT. 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 Crack Chicken; Bison Chili; Spiced Port Tenderloins; Seared Scallops with Butternut Squash Puree; and Slow-Cooker Moroccan Fish Tagine. Color photos. 334 pages. America's Test Kitchen. Pub. at $24.95 $17.95

9674937 PROTEIN POW: Quick and Easy Protein Powder Recipes. By Anna Sward. Every protein is incredibly easy to make; these recipes are portable, healthy, and taste great. Take your protein to work, the gym, or a picnic. Give yourself a hit of protein. Includes recipes for trifles, bars, ice cream, chocolate, healing elixirs and breakfast shakes and bowls. Color photos. 194 pages. St. Martin's. Pub. at $19.99 $5.95

2853172 THE ULTIMATE PROTEIN POWDER COOKBOOK. Think Outside the Shake. By Anna Sward. Protein powders are the ideal addition to a healthy and active lifestyle. Learn how to choose and use the right protein powder with more than 150 tested, gluten-free, sugar-free, delicious recipes, such as Sweet Potato Protein Bars; Protein Quiche; Broccoli & Cheese Protein Soup; and more. Color photos. 276 pages. Rodale. Paperbound. Pub. at $22.95 $17.95

2924501 FROZEN YOGURT: And Other Cool, Creamy Treats. By Catherine & Jeanne Bretherton. Featuring detailed profiles of 90 superfoods, including their health benefits; how to maximize their power; and 250 ideas for working them into your meals, snacks, and drinks—this is your instant guide to harnessing the nutritional power of superfoods. Includes over 224 pages. Dorling Kindersley. Pub. at $17.95 $12.95

6904381 SUPER CLEAN SUPER FOODS. By F. Hunter & C. Bretherton. Featuring detailed profiles of 90 superfoods, including their health benefits; how to maximize their power; and 250 ideas for working them into your meals, snacks, and drinks—this is your instant guide to harnessing the nutritional power of superfoods. Includes over 224 pages. Dorling Kindersley. Pub. at $17.95 $12.95

2768712 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal with D. Yost. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-fighting benefits. Includes 30 recipes. Illus. in color. 322 pages. St. Martin's. Pub. at $16.95 $9.95

2836718 THE BODYBUILDER'S KITCHEN. By Erin Stern. The road to bodybuilding success might lead to the gym, but it starts in the kitchen. This easy to follow guide features more than 100 recipes that are packed with macronutrient breakdowns, and made with simple ingredients with variations to keep your meals interesting and delicious. Also included is expert guidance on how to eat, what to eat, and when to eat to maximize muscle. Written in color, 160 pages. Alpha. Paperbound. Pub. at $19.95 $14.95

2878267 MY HALAL KITCHEN. By Yvonne Maffei. A collection of more than 100 healthy recipes—from American comfort food to classic international fare—that are halal (meat and seafood permissible foods) can be diverse, accessible, and delicious. Recipes include Eggs Benedict with Hollandaise Sauce and Mushrooms and Spicy Stir Fry. Color photos. 243 pages. Rodale. Paperbound. Pub. at $29.95 $7.95
**Low Fat & Healthy Cooking**


6904858 \*SUPERFOOD BREAKFASTS. By Kate Turner. From smoothie bowls and overnight oats to avocado toasts and pancakes, these dishes are so easy and healthy that there’s no excuse for skipping breakfast. Hardcover. Pub. at $17.95. Paperback. Pub. at $12.95.

6913210 \*SUGARDETOXME: 100+ Recipes to Curb Cravings and Take Back Your Health. By Summer Rayne Oakes. From smoothie bowls and overnight oats to avocado toasts and pancakes, these dishes are so easy and healthy that there’s no excuse for skipping breakfast. Hardcover. Pub. at $17.95. Paperback. Pub. at $12.95.

6844944 \*FRESH ITALIAN COOKING FOR THE NEW GENERATION. By Alexandra Caspero Lenz. Experience the tastes and flavors of the lighter side of Italian cooking without the heavy meat and cheese. The author will make your mouth water without the guilt with these delicious vegetarian Italian recipes. Hardcover. Pub. at $27.95. Paperback. Pub. at $19.99.

**Health & Wellness**

6917913 \*HEALTHY GUT, FLAT STOMACH: The Fast and Easy-FOODMAP Diet Plan. By Val Capilano. FODMAPs are carbohydrates found in certain foods that can be hard to digest, causing a range of symptoms, including IBS. With recipes for a seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FOODMAP diet and why it works, Capilano makes it easy to take control of your digestive health. Hardcover. Pub. at $29.95. Paperback. Pub. at $19.99.

6787652X \*THE EASY ANTI-INFLAMMATORY DIET. By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-relieving effects of each superfood. Includes 110 easy and delicious recipes using five main ingredients or fewer, a list of foods that help or harm inflammation; and tips for saving time and money. Hardcover. Pub. at $17.99. Paperback. Pub. at $12.95.


**Sale**

2816474 \*LOSE WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for Fast Weight Loss. By Audrey Johns. A helpful, practical guide for busy lives and families, Johns shows how you can use this hugely popular kitchen appliance to save time and calories, with 60 delicious recipes and plenty of tips and ideas to help you out. Recipes include Skinny Sloppy Joes, Taco Mac and Cheese, Chicken Enchilada Soup; and Dark Chocolate Fudge Brownies. Color photos. 146 pages. Morrow. Paperback. Pub. at $25.99.

2864789 \*LOSE WEIGHT BY EATING. By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 500 calories per meal. Using a single inexpensive Smart Spoon, you can enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 296 pages. Morrow. Paperback. Pub. at $25.99.

6964411 \*100 DAYS OF REAL FOOD ON A BUDGET. By Lisa Leake. Whether a strict budget is a requirement for you or you simply would like to spend less at the grocery store, the resources and recipes found here will help you cut out unnecessary food without overlooking. Recipes include Cinnamon Roll Pancakes; Chicken Burrito Bowls; Apple-glazed Pork Chops; Oatmeal Cookie Energy Bites; and many more. Fully illus. in color. 296 pages. Morrow. Paperback. Pub. at $19.99.

689963X \*SUPERFOOD BOOST. By Erica Palmcrantz Aziz. Inspires and teaches you to start planning simple and quick dishes to improve your well being. All meals are big and chewy food-centered and give you the most nutrition in the best possible way. Oatmeal with Sunflower Seeds; Tofu and Green Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt. Color photos. 192 pages. Chronicle. Pub. at $27.95. Paperback. Pub. at $19.99.


**Low Fat & Healthy Cooking**

827462 WANDERLUST FIND YOUR TRUE FURK: Journeys in Healthy, Delicious, and Ethical Eating. By Jeff Kiyama and T. Kohl. The foodie’s road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs you can now fuel your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $25.99 $4.95

694227X THE MICROBIOME DIET PLAN: Six Weeks to Lose Weight and Improve Your Gut Health. By Danielle Capalino. Explains the microbiome and weight loss, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Apricot, and Olive Bake. Color photos. 255 pages. Rockridge. Pub. at $13.99 $9.95

36999010 SUPERFOODS: Recipes & Preparation. By Saskia Fraser. Superfoods is the future of the kitchen, and this is your guide to obtaining all the benefits from these remarkable foods. 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 Roasted Beets or Sweetened Tagliatelle, this is your ultimate guide. Color photos. 223 pages. Flame Tree. $7.95

285811X INOX POT ELECTRIC PRESSURE COOKER RECIPES: For your Instant Pot or Multicooker. By S. Quesenberry & K. Merker. From healthy cooking to gourmet meals, this is the one-stop source for slow cooking and electric pressure cooking. With more than 150 recipes, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage creams and simple anti-aging lotions. Recipes include Roasted Coconut Lemongrass Chicken, Creamy Vegetable Stew, and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sonoma Press. Spiral bound. Pub. at $14.95 $9.95

2859546 THE INSULIN RESISTANCE DIET FOR PCOS. By T. Spencer and J. Kostl. Guides you through the critical diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Includes recipes with Sugar Snap Peas, Chicken and White Bean Chili. Color photos. 228 pages. Rockridge. Spiral bound. Pub. at $14.95 $9.95

2875403 THE CLASSIC SLOW COOKER: Best-Loved Family Recipes to Make Fast and Cook Slow. By Judy Hannemann. Offers a collection of recipes that can be made at home by friends and family members of Hannemann’s popular blog, baekatmidnite.com. Here are the dishes you’ll want to cook again and again, from festive appetizers to satisfying dinners and delightful desserts, from Five-Cheese Lasagna to Slow Cooker Brownies. Color photos. 173 pages. Countryman. 8¼x10¼. Pub. at $24.95 $5.95

2831414 BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES. Ed. by Jan Miller. Collects more than 100 delicious, seasonal recipes including appetizers and snacks, breakfasts and brunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Illus. in color. 576 pages. HMH. Spiral bound. Pub. at $29.99 $7.95

699009X GOOSEBERRY PATCH EVERYDAY SLOW COOKER. Ed. by Cathy Wester. Featuring 260 simple main dishes, side dishes, and desserts perfect for any weekday along with quick tips and slow-cooker secrets to help get dinner on the table in a snap. Recipes include Jalapeno Chicken Chili; Mexican Rice Roll-Up; Orange-Glazed Corned Beef; and Mac & Cheese. Color photos. 266 pages. Oxmoor. Pub. at $15.95 $4.95

6862985 ITALIAN SLOW COOKING. By Ellen Brown. Now everyone can come home to authentic Italian dishes made with fresh ingredients and slow cooker convenience. Gather over 250 recipes like Lamb Wedding Soup, Bolognese Sauce, Chicken Breasts with Mushrooms and Marsala, Stuffed Peppers, Ossobuco alla Milanese, and Bread and Stuff Apples. Illus. in color. 263 pages. Cider Mill. Pub. at $13.95 $4.95

2831406 BETTER HOMES AND GARDENS SLOW COOKER RECIPES: Better Homes and Gardens Made Healthy. Ed. by Anne Ficklen. Features more than 200 satisfying and guilt-free recipes for your countertop slow cooker, including main dishes, sides, salad, appetizers and desserts. Included in each recipe is a thorough, easy to read nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiral bound. Pub. at $14.95 $4.95

694277X BIGGEST BOOK OF SLOW COOKER RECIPES: Better Homes and Gardens. Ed. by Chuck Smothermon et al. Demonstrates how to use your slow cooker to make your life simpler and everyday meals easier. Features over 500 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppery Asian Ribs, Coconut Curry Chicken, Sweet Potatoes with Pecans, or Florentine Lasagna. 416 pages. HMH. Spiral bound. Pub. at $19.95 $9.95

2830952 SLOW COOKER COOKING. By Lorra Brody. Demonstrates how to move beyond pot roast and chili to dishes you might not have thought of using your slow cooker such as Slow Cooked Salmon; Caramelized Onion Soup; and Asian Short Ribs. 199 pages. Oxmoor. Pub. at $25.00 $5.95

**Slow Cookers & Crockpots**

1841130 TIPS FOR USING YOUR SLOW COOKER. By Phyllis Pullman Good et al. This collection of more than 800 tips and stories comes from the experts—experienced cooks who use their slow cookers nearly every week or month. Includes more than 800 tips and stories about how to get the most out of your slow cooker, including main dishes, sides, soups and stews, and desserts. Features over 400 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Piquant Asian Ribs, Coconut Curry Chicken, Sweet Potatoes with Pecans, or Florentine Lasagna. 416 pages. HMH. Spiral bound. Pub. at $19.95 $9.95

278680X SOUPS, STEWS, AND CHILIS: Slow Cooker Favorites. With more than 150 slow cooker recipes for hearty stews, healthful soups, and zesty chilies, there is something for everyone. With minimal prep work and easy cleanup, these one pot meals include Pumpkin Turkey Chili; Herbed Chicken and Pasta Soup; and Marsala Beef Stew. 174 pages. Adams Media. Pub. at $14.99 $4.95

2831406 BETTER HOMES AND GARDENS SLOW COOKER RECIPES: Made Healthy. Ed. by Anne Ficklen. Features more than 200 satisfying and guilt-free recipes for your countertop slow cooker, including main dishes, sides, salad, appetizers and desserts. Included in each recipe is a thorough, easy to read nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiral bound. Pub. at $14.95 $4.95

6930378 GOOSEBERRY PATCH ONE POT, FASTER SLOW COOKER RECIPES: Chicken & Beef Recipes. Offers comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and your favorite Honey Chicken. With more than 150 recipes, you’ll find get-together–all made easy in your slow-cooker. 128 pages. Gooseberry Patch. Spiral bound. Pub. at $8.95 $6.95

2890952 SLOW COOKER COOKING. By Lorra Brody. Demonstrates how to move beyond pot roast and chili to dishes you might not have thought of using your slow cooker such as Slow Cooked Salmon; Caramelized Onion Soup; and Asian Short Ribs. 199 pages. Oxmoor. Pub. at $25.00 $5.95

**Vegetarian**

4964380 VEGETARIAN: Slow Cooker Favorites. Featuring more than 150 slow cooker vegetarian recipes, from classic appetizers and sides to exotic international one pot meals, you’ll expand your vegetarian repertoire with recipes that everyone will enjoy. From Fajita Quinoa, Ranchero; Five Pepper Chili; Eggplant Lasagna; Mandarin Seitan, Moroccan Root Vegetables, and Peanut Butter Cake. Color photos. 175 pages. Adams Media. Pub. at $14.99 $7.95

2831406 BETTER HOMES AND GARDENS SLOW COOKER RECIPES: Made Healthy. Ed. by Anne Ficklen. Features more than 200 satisfying and guilt-free recipes for your countertop slow cooker, including main dishes, sides, salad, appetizers and desserts. Included in each recipe is a thorough, easy to read nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiral bound. Pub. at $14.95 $4.95

2831406 BETTER HOMES AND GARDENS SLOW COOKER RECIPES: Made Healthy. Ed. by Anne Ficklen. Features more than 200 satisfying and guilt-free recipes for your countertop slow cooker, including main dishes, sides, salad, appetizers and desserts. Included in each recipe is a thorough, easy to read nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiral bound. Pub. at $14.95 $4.95

**Ethical Eating**

6874539 THE INSULIN RESISTANCE DIET FOR PCOS. By T. Spencer and J. Kostl. Guides you through the critical diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Includes recipes with Sugar Snap Peas, Chicken and White Bean Chili. Color photos. 228 pages. Rockridge. Spiral bound. Pub. at $14.95 $9.95

2859546 THE INSULIN RESISTANCE DIET FOR PCOS. By T. Spencer and J. Kostl. Guides you through the critical diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Includes recipes with Sugar Snap Peas, Chicken and White Bean Chili. Color photos. 228 pages. Rockridge. Spiral bound. Pub. at $14.95 $9.95
Slow Cookers & Crockpots

6291752  FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER. By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they also make breads, bars, fluffly cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Cocoa Biscoff Cookies, Dark Chocolate Frosting, Raspberry Custard, Little Boston Brown Loaves, Curry Garden Quiche, and so much more! Well illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.95  $6.95

6917897  FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from cooks who make the 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 Beef Brisket, Medley of Slow Cooked Potatoes, Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 598 pages. Good Books. Paperbound. Pub. at $39.99  $10.95

Books. 9¼x10¼. Spiralbound. Pub. at $24.99  $5.95

6910012  FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Amazing Everyday Recipes. By Phyllis Good. Presents 550 magic recipes for slow cookers, from finger lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats! Each recipe includes essential information such as prep time, cooking time, ideal slow cooker size, as well as tips for success! 16 pages of color photos. 284 pages. Good Books. Paperbound. Pub. at $20.99  $6.95

6938476  FIX-IT AND FORGET-IT BIG SLOW COOKER MAGIC: 550 Amazing Everyday Recipes. By Phyllis Good. Presents 550 magic recipes for slow cookers from finger lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats. Recipes are crowdsourced and tested by home cooks and use ingredients most people already have in their cupboards. Photos. 284 pages. Good Books. 8¾x10¼. Paperbound. Pub. at $24.99  $5.95

269655 AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK. From appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Courier Chicken with White Wine, Country Cassoulet, or Italian Artichoke-Stuffed Bell Peppers and see what we mean! 16 pages of color photos. 250 pages.

Clackson Potter. Paperbound. Pub. at $17.95  $6.95

2912228  SLOWER IS BETTER. By Ricardo Larrivee. Includes 75 new recipes, each more satisfying and succulent than ever. There are vegetarian dishes, show stopping desserts, a taco fiesta and an Indian buffet, plus weeknight meal ideas and special occasion crowd pleasers. The author proves to us that the slow cooker makes life simpler, more delicious, faster and healthier. In color. 223 pages. HarperCcollins. Pub. at $29.95  $9.95

6714595  SLOW COOKER DUMP DESSERTS: Cozy Sweets and Easy Treats to Make Ahead. By Jennifer Palmer. The moist heat of a slow cooker is perfect for cooking cakes, puddings, cobblers, fudge, and more! Discover the versatility of your slow cooker with warm desserts like Chocolate Espresso Dump Cake, Blueberry Biscuit Cobbler, Caramelized Pears, or Classic Cheesecake. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $31.99  $9.95

2896255  THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. By Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes inspired by the way Maryland Crabs to Savory Artichokes, Fish Veracruz to Tandoori Chicken, Cinnamon Bread Pudding to Chocolate Fondue, your family will come back asking for more! Illus. in color. 223 pages. Chart Hill. Pub. at $14.99  $5.95


6904582  SUPER FOOD SLOW COOKER. By Nicole Graimes with C. Seward. The recipes in this collection mainly use sustaining grains, 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 with these inspiring and nourishing recipes. Color photos. 144 pages. Good Books. Paperbound. Pub. at $19.95  $6.95

1840995  FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes. By Phyllis Pellman Good. This collection contains more than 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Staples (Bread, Puddings, and Sauces), Breakfasts & Brunches, and Desserts. More than 284 pages. Good Books. Paperbound. Pub. at $18.95  $5.95


2085735  THE CROCK-POT LADIES BIG BOOK OF SLOW COOKER DINNERS. By Heidi Kennedy et al. In this delicious collection you’ll find a lifetime of delectable easy dinners you can make ahead and have waiting for you at the end of a crazy busy day. Recipes include Creamy Cheesy Chicken and Broccoli Bake; Healthy Mexican Turkey Stuffed Peppers; Perfect Sausage and Bacon Bake; and Easy Overnight French Toast Casserole. In color. 328 pages. Common. Paperbound. Pub. at $24.99  $17.95

2800608  VEGETARIAN INDIAN COOKING WITH YOUR INSTANT POT. By Manali Singh. The founder of the popular blog Cook with Manali shares her secrets to making your favorite traditional Indian dishes in your Instant Pot or other multi-function cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Vegetarian Samosas. Color photos. 132 pages. Page Street. Paperbound. Pub. at $21.99  $16.95


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The image contains a page of text discussing various cookbooks and their contents. The text is not presented in a structured format, but rather as a continuous stream of information. Here is a structured representation of the information:

- **Monte Cristo, and More!**
  - Color photos.
  - 320 pages.
  - Reader's Digest.
  - Strawberry sauce.
  - 32 pages of color photos.
  - 359 pages.
  - Rodale.

- **Gooseberry Patch, Spiralbound.**
  - Pie; Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder.
  - 128 pages.
  - Everyone running to the table. Includes delicious meals like Fiesta Taco.
  - No matter how busy your schedule is. Well illus. in color.
  - 256 pages.

- **Clarkson Potter. Paperbound.**
  - Pub. at $19.99

- **Countryman. Bx/x10¼.**
  - Pub. at $24.95

- **2854782 THE EVERYTHING EASY INSTANT POT COOKBOOK.**
  - By Kelly Jaggers.
  - Inside this informative guide you'll find 300 easy recipes, from tried and true modern culinary delights including Sweet Potato Breakfast Bowl, Loaded Game-Day Queso; Brussels Sprouts with Bacon; Peach Cobbler; and much more! You'll wonder how you ever lived without this fantastic appliance! Color photos.
  - 302 pages.
  - Pub. at $19.99

- **2835576 THE EVERYTHING AIR FRYER COOKBOOK.**
  - By Michelle Fangone.
  - With 300 quick and tasty recipes, including vegetarian and vegan options, as well as classic favorites like fried pickles and jalapeno poppers, there's an air fried meal for every taste, diet, and mood. Whether you're looking for an easy breakfast dish, a scrumptious snack, or a veggie-filled dinner for the whole family, you can find it all here. Color photos.
  - 303 pages.
  - Pub. at $19.99

- **2786648 THE "I LOVE MY INSTANT POT" RECIPE BOOK.**
  - By Michelle Fangone.
  - Featuring an introduction to the Instant Pot's different features and tips for best cooking results. With 175 Instant Pot recipes from breakfast through dessert, including Bacon-Potato Breakfast Taters; Moroccan Lamb Stuff; Bourbon Brown Sugar Chicken; and Pear and Chocolate Cheesecake, Illus. in color.
  - 223 pages.
  - Pub. at $16.99

- **2852128 MICHAEL SYMON’S 5 IN 5.**
  - With D. Trattner. Features 120 dazzlingly quick, satisfying dinners the whole family will love. Try Tagliatelle with Quick Meat Sauce; Lazy Mediterranean Risotto with Gorgonzola; Salmon with Rosemary and Garlic; Whiskey Caramel Sundae and more. Color photos.
  - 224 pages.
  - Clarkson Potter. Paperback.
  - Pub. at $19.99

- **5913423 THE COMPLETE IDIOT’S GUIDE TO EASY FREEZER MEALS.**
  - Pub. at $16.95

- **2871468 TASTE OF HOME INSTANT POT COOKBOOK: 100 + Recipes Made Easy for Today’s Cooks.**
  - By C. Cook & S. Pollock. From our hardcover cookbook with over 100 recipes, you can serve up comforting classics and sweet sensations no matter how busy your schedule is. Well illus. in color.
  - 256 pages.
  - Pub. at $15.99

- **6774229 OUR FAVORITE ONE-DISH DINNER RECIPES.**
  - In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Includes recipes like Fiesta Taco Pie; Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder.
  - 128 pages.
  - Gooseberry Patch. Spiralbound.
  - Pub. at $6.95

- **6764649 ULTIMATE ONE-DISH Wonders.**
  - By C. Cook & S. Pollock. From our 200+ meals, 200+ one-dish recipes with an updated twist: Tuna Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that bursts to lip-smacking life with a vanilla strawberry sauce. 32 pages of color photos.
  - 359 pages.
  - Rodale.
  - Pub. at $25.99

- **2880868 TASTE OF HOME WHAT CAN I COOK IN MY INSTANT POT, AIR FRYER, WAFFLE IRON & MORE.**
  - Ed. by Christine Rukavena. Cook what you want—how you want—with 207 recipes starring your favorite appliances! Learn to cook and prepare 200+ ways to utilize your Instant Pot, Air Fryer, Waffle Iron, or Blender.
  - Recipes include exciting dishes such as Rosemary Sausage Meatballs, Everything Bagel Chicken Strips, Waffled Monte Cristo, and more. Color photos.
  - 320 pages.
  - Reader’s Digest.
  - Pub. at $17.99

- **2913526 THE INSTANT POT MEALS IN A JAR COOKBOOK.**
  - By Pamela Elglen. Follow the smart, time-saving plan in this guide to transform your Instant Pot pressure cooker and a few inexpensive mason jars into the ultimate make-ahead meal system. Once you’ve filled your jars with pre-measured meals, anytime you’re pressed for time, grab a jar, pop your instant pot, add water or broth, and enjoy in minutes. Color photos.
  - 135 pages.
  - Ulysses.
  - Pub. at $16.95

- **6879532 HALFWAY HOMEMADE: Meals in a Jiffy.**
  - By Parrish Ritchie. The author proves that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Premade ingredients discover delicious, simple recipes for your meals.
  - Well illus. in color.
  - 240 pages.
  - Clarkson Potter. Paperback.
  - Pub. at $19.95

- **2812163 MY DRUNK KITCHEN.**
  - By Hannah Hart. Includes recipes, stories, color photographs, and tips and tricks to inspire your own tipsy cooking. The author offers cocktail recipes, wine pairings, and amusing anecdotes.
  - Well illus. in color. 226 pages.
  - Clarkson Potter. Paperback.
  - Pub. at $22.99

- **2842338 GOOD HOUSEKEEPING CASSEOLEROS: 60 Fabulous One-Dish Recipes.** Ed. by Jane Francisco. Filled with family-friendly and party-perfect one-dish recipes like Sausage-Fontina Sirla; Two-Cheese Corn Gratin; Coconut Chicken Casserole; and Apple-Oat Crisp.
  - 120 pages.
  - Hearth.
  - Pub. at $16.95

- **2852225 ONE POT: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More.** By Martha Stewart Living. Believe it or not, you can stew, steam, sauté, simmer, braise, or roast using just one pan, with minimal cleanup. Try Salmon with Kale Pesto; Crumbled; Baked Risotto; Texas Red Chili and more. Color photos.
  - 256 pages.
  - Clarkson Potter. Paperback.
  - Pub. at $20.00

- **2820293 COOKING FROM FROZEN IN YOUR INSTANT POT.** By Kristy Bernardo. No matter what cut of meat you have stored in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers; Beef and Blue Cheese Stroganoff; Pineapple-Chipotle Rib; and many more.
  - Well illus. in color.
  - 176 pages.
  - Page Street.
  - Pub. at $21.99

- **2817942 THE ESSENTIAL MEXICAN INSTANT POT COOKBOOK.** By Deborah Schneider. An enticing collection of over 75 Mexican recipes that includes Steak Fajitas; and Chimichurri; Pork Albondigas; Green Sauce with Chicharron; and Beef and Green Chile Stew with Potatoes, all made quickly and easily thanks to the revolutionary power of the Instant Pot. Get inspired and get cooking with this diverse collection of 186 pages.
  - Ten Speed.
  - Pub. at $19.99

- **2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor.** By Urvashi Pitre. Cut back on energy bills and avoid heating up your whole kitchen. Recipes include Yellow Curry Beef; Chicken; Roasted Cauliflower with Tahini; Chile-Chese Toast; Spicy Cajun Fish; Fried Chicken; and many more. Well illus. in color.
  - 198 pages.
  - HMH.
  - Pub. at $21.99

- **2817941 THE EVERYTHING AIR FRYER COOKBOOK.**
  - By Hannah Hart. Includes recipes, stories, color photographs, and tips and tricks to inspire your own tipsy cooking. The author offers cocktail recipes, wine pairings, and amusing anecdotes.
  - Well illus. in color. 226 pages.
  - Clarkson Potter. Paperback.
  - Pub. at $22.99

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  - Well illus. in color. 226 pages.
  - Clarkson Potter. Paperback.
  - Pub. at $22.99
Outdoor Cooking & Grilling

867864 The Camp Dutch Oven Cookbook. By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make sensible meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Cake; Slow Cooked Beef Stew; Chicken Parmigiana; and Quick and Easy Peach Pie. Illus. in color. 288 pages. Andrews McMeel. Pub. at $17.95

2781935 Salt Block Grilling: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks. By Mark Bittman. An essential guide to making salt blocks the centerpiece of home grilling. The six chapters are divided into more than 70 recipes organized by key ingredients. You'll find recipes for Bacon Browned Pork Belly with Mint Chutney and Spicy Peanut Crumble; Salt-seared Tuna Nicoise; and much more. Well illus. in color. 184 pages. Andrews McMeel. Pub. at $24.99

8636739 Myron Mixon’s BBQ Rules. With K. Alexander. The world’s most celebrated pitmaster breaks down the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauce, and mop you need to get there, plus variations for all smokers. Try Smoked Prime Rib; Smoked Turkey Legs; and Smoked Blackberry Barbecue. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95

6962696 The Scout’s Dutch Oven Cookbook. By Tim & Christine Conners. With camp cookery as popular as ever with Scouting, Conners continues the tradition founded in our pioneering past by focusing solely on the art of camp Dutch oven cooking. Try Big Timber & Breakfast Casserole; Chicken Dutchidas, Frazzleberry Pie, and many more. Illus. in color. 170 pages. Globe Pequot. Paperbound. Pub. at $16.95

5838223 Smoke It Like a Pit Master With Your Electric Smoker. By Wendy O’Neil. 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; Citrus-Herb Fajitas; Bacon-Wrapped Stuffed Jalapenos and much, much more. Color photos. 135 pages. Ulysses. Paperbound. Pub. at $18.95

2902508 Barbecue Rules: The Artisanal Kitchen. By J. Carroll & N. Fauchaud. This little volume features dozens of recipes and essays packed with tips, techniques, and expertise to help you step up your grilling game, including Beef Brisket; Pulled Pork Shoulder; Sweet Tea-Braised Poults; Lamb Saddle Chops with Mint-Yogurt Sauce; and more. Color photos. 112 pages. America’s Test Kitchen. Paperbound. Pub. at $12.95

6857892 Master of the Grill. By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, pizza, and more. Learn to make Cowboy Steaks; Alabama BBQ Chicken; and Kansas City Sticky Ribs. Includes tips and techniques for outdoor cooks. Fully illus. in color. 454 pages. America’s Test Kitchen. 8¼x10¼. Paperbound. Pub. at $29.95

6832202 500 Barbecue Dishes: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. This collection of 500-plus recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, secrets on preparing marinades, and scrumptious side dishes. Color photos. 288 pages. Sellers Pub. at $19.95


Pasta

2898721 Pizza Dough: 100 Delicious, Unexpected Recipes. By Gabi Moskowitz. Shows how to make eight delicious dough varieties as well as over 100 recipes for everything from bagels to breadsticks, flatbreads to calzones, donuts to baguettes and beyond. Includes recipes for Babary Duck Breast with Creamed Cabbage; Stuffed Pork Loin; and Chocolate Nut Cupcakes with Applesauce Apples. Color photos. 160 pages. Whitecap. 8¼x10¼. Pub. at $19.95

2869797 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 such favorites as carbonara, Bolognese, marinara, and Alfredo as well as many unusual sauces that make use of lamb, venison, and mushrooms. 70 photos. 400 pages. Norton. 8¼x10¼. Pub. at $35.00

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

6853412 Healthy Pasta. By J. Bastianich & T.B. Manuali. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy and well balanced lifestyle. Whether you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 500 calories. Well illus. in color. 188 pages. Random. Pub. at $16.95

Vegetarian Cooking

6911355 Veggie Burgers Every Which Way: Fresh, Flavorful & Healthy Vegan & Vegetarian Burgers. By Lukas Volger. Offers more than 30 unique, delicious veggie burger recipes including Beet Lentil and Celery Root Burgers; Tofu and Chard Burgers; Baked Falafel Burgers, Thai Carrot Burgers; and more. Over half the recipes are vegan and/or gluten-free, as are many of the extras. Color photos. 173 pages. The Experiment. Paperbound. Pub. at $16.95

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**Vegetarian Cooking**

- **2863901 VEGAN JUNK FOOD: 200+ Vegan Recipes for the Foods You Crave.** By Lane Gold. Whether it’s ooey-gooey desserts or delicious deli sandwiches, these delectable and delicious recipes let you indulge in the junky side of vegan cooking. Try Sausage in a Blanket with Glazed Apples; Cheesy and Spicy Roasted Chickpeas; Red Velvet Whoopie Pies; or S'Mores Chocolate Chip Cookie Bars! Color photos. 252 pages. Adams Media. Paperback. Pub. at $18.99

- **2826100 THE CHUBBY VEGETARIAN.** By J.F. Burks & A. Lawrence. This compelling guide to modern vegetarian cuisine is a game changer for home cooks. Innovative recipes reimagine vegetables as the star of the plate, with vibrant flavors from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for dishes that happen to be vegetarian. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $19.95

- **2826038 THE BLOSSOM COOKBOOK.** By Ronen Seri et al. The Blossom family of restaurants has been changing the face of vegan food for vegans, vegetarians, and curious eaters alike. By now, the Blossom family of restaurants has been changing the face of vegan food for vegans, vegetarians, and curious eaters alike. This cookbook includes a wide range of recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 190 pages. Countryman. Pub. at $24.95

- **2800268 CAULIFLOWER POWER: Indian-Inspired Recipes to Nourish & Satisfy.** By Kelsy Kinsel, photos by M. Kay. Whether roasted, fried, mashed or pickled, each cooking method gives cauliflower a new dimension of flavor, and these 60 recipes show off the ways in which this super healthy vegetable can be enjoyed. Try Crispy Cauliflower Power Katsu with Katsu Sauce or Power Puttanesca Pizza; Cauliflower Buffalo Wings; and more. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $19.95

- **2803666 VEGETARIAN SHEET PAN COOKING: 101 Recipes for Simple and Nutritious Meat-Free Meals Straight from the Oven.** By Liz Franklin. Presents an incredible 101 ways to create irresistible one-pan dishes. Try Crispy Roasted Butternuts, Roasted Tomatoes & Avocado; Roast Butternut Squash with Black Beluga Lentils; Ethiopian Lentil Casserole; or White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95

- **6845037 THE I HATE TOFU COOKBOOK.** By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a helpful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Color photos. 144 pages. Recipes like Tofu Sloppy Joes; Grilled Tofu Kababs; and Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95

- **2785155 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes.** By Jackie Kearney. Vegan eating has never been so delicious! These 60 recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Tofish & Chips, you’ll find a plant based alternative to all your favorite meals. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95

- **6805639 THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED.** By Nancy C. Ralston et al. Chock-full of recipes for all types of squash, from yellow summer squash to pattypans, butternut to pumpkin, and of course zucchinis. Includes salads and soups, vegetarian main dishes, side dishes, breads, desserts, and more. 312 pages. Storey. Paperback. Pub. at $18.95

- **2874520 FIRST-TIME VEGAN: Delicious Dishes and Simple Switches for a Plant-based Lifestyle.** By Leah Vanderveldt. Start your vegan journey the right way with over 60 easy and nourishing plant based recipes. With ideas for breakfast, lunch, dinner and snacks, there is everything to get started. Try the Ultimate Bread Sandwich, Butternut Squash & Black Bean Chili; Black Bean & Beet Burgers; Vegetable Loaded Nachos; Chocolate Banana Bread; and more. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $14.95

- **2855053 THE COMPLETE VEGAN AIR FRYER COOKBOOK: 150 Plant-Based Recipes for Your Favorite Foods.** By S. LaBorde & E. Hickman. Enjoy healthier, delicious versions of all your favorite plant-based foods made with this new and exciting appliance. Included are 150 recipes, appetizers with thematic menus, a comprehensive recipe table, a detailed air fryer buying guide, and conversion charts. Recipes include Black Bean Burgers; Tofu in Hoisin Sauce Sushi; Poblano Casserole. Color photos. 182 pages. Sterling Epicure. Paperback. Pub. at $22.95

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Fish & Seafood

7635230 500 FISH & SHELLFISH DISHES. By Judith Fertig. This collection has everything you need to know in order to choose, prepare, cook, and enjoy seafood of every kind. Covers the full scope of preparation techniques from deep-frying, steaming, baking; grilling, planking, roasting, and smoking. A final chapter on sauces and sides finishes the catch. Color photos, 288 pages. Sellers. Pub. at $16.95. 143 pages. Storey. Pub. at $14.95.

5771781 SIMPLY SHRIMP: With 80 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, with 80 globally inspired recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp Fettucini are joined by classics like Shrimp Cocktail and Shrimp and Bacon Hors d’Oeuvres. Color photos, 192 pages, Stewart, Tabori & Chang. Pub. at $24.95. .

6363898 THE CONNOISSEUR’S GUIDE TO FISH & SEAFOOD. By Wendy Sweetser. This comprehensive guide makes it easy to shop for and cook fish and seafood with confidence, from tilapia to lobster. It includes advice on where and how to buy and store fish and seafood as well as tips to ensure its quality, basic preparation instructions, cooking techniques, and delicious recipes. 200+ color illus., 256 pages. Sterling. Pub. at $24.95.

9911723 LOBSTER! 55 Fresh & Simple Recipes for Everyday Eating. By Brooke Dojny. Bring the taste of seafood summers to your table with these delicious classics and some new cuisine alike. Recipes include Lobster Gaspacho; Lobster and Corn Risotto; Lobster Pol Pies; and Lobster Rolls. Includes tips on buying and how to buy and store; plus tips on cooking, steaming and boiling lobsters. Color photos. 143 pages. Storey. Pub. at $14.95.

6918069 SEA ROBINS, TRIGGERFISH & OTHER OVERTHELOOKED SEAFOOD. By M. Fleisch & J.J. Frazel. Enjoy more than sixty-five mouthwatering seafood recipes using underutilized and lesser-known varieties of fish, including Korean Fried Skate Wings; Ophah Crudo; and Oven Roasted Gropper with Celery and Apple. Color photos, 193 pages. Skyhorse. 8x11. $32.95. PRICE CUT to $19.95.


5571510 THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Turkey. By Monte Burch. Partly as a tribute to times gone by and partly as a reaction to the increasing emphasis toward healthy fats and a self-sufficient living, interest in making jerky has soared. Includes foolproof seasoning mixes, delicious recipes for a wide variety of meats, preparation instructions, and more. Well illus.

6905013 WHOLE LARDER LOVE: Grow, Gather, Hunt, Cook. By Rohan Anderson. For anyone interested in local, sustainable, fresh, humane food. Anderson offers tips and techniques, plus follow tips and instructions for setting up a home garden and for hunting and trapping small game and catching fish. He also provides a slew of recipes, including Rabbit Stroganoff; Broiled Fish Parmesan; Pan-Fried Duck Breast; Alligator Etouffee; Country-Style Bear; and much more. 270 pages. Harvest House. Spirabound. Pub. at $14.99.

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Poultry & Game

6864252 THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK. By Sandy Tingh by with R. Finmore. A collection of more than 100 of the restaurant’s recipes, some dating to the opening in 1913, are paired with behind-the-scenes stories, portraits, and a wealth of expert information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 224 pages. Stewart, Tabori & Chang. Pub. at $39.95.


684222X FOR COD AND COUNTRY. By Barton Seaver. Combining the latest research on foraging, sustainability, and seafood storytelling, Seaver sets forth the full scope of preparations: steaming; simmering; frying; and much more. 182 pages. Color photos. Skyhorse. Pub. at $14.95.

6942246 THE GREAT SHELLFISH COOKBOOK. By Matt Dean Pettit. Go on a mouthwatering fishing tour that focuses on shellfish! In this shellfish 101 collection, Pettit shows how and where to buy fresh shellfish, how to store it, and how to cook it. Recipes include Thai Curry Crab; Fried Squid Pintxo Poppers; Spot Prawn Dumplings; and more. A must-have for all seafood lovers. Well illus. in color. 240 pages. Random, 8x10.1/2. Paperbound. Pub. at $18.95.

6911803 THE NEW ENGLAND CLAM SHACK COOKBOOK, 2ND EDITION. By Brooke Dojny. This new edition features 20 all new recipes; six more Clam Shacks to try; and three Clam Shack weekend itineraries for a great getaway. Try a Grilled Scallops with Bacon from Cape Cod’s Captain Frosty’s; or Fried Maine Shrimp from Two Lights Lobster Shack in Cape Elizabeth, Maine; or Carreiro’s Pork and Clams from Tip Top’s, in Provincetown. Photos, most in color. 244 pages. Storey. Paperbound. Pub. at $18.95.

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8647889 PHEASANT, QUAIL, COTTONTAIL, Upland Birds and Small Game from Field to Feast. By Hank Shaw. Everything you need to know about preparing and cooking every sort of small game, from pheasants and turkeys to rabbits and squirrels. Recipes include General To’s Pheasant Partridge with Andouille and Shrimp; Grilled Partridges with Tomato Salad; and Tuscan Herb Ragù with Pasta. Color photos. 336 pages. H&H. Pub. at $32.95. 264 pages.

6842244 THE GREAT SHELLFISH COOKBOOK. By Matt Dean Pettit. Go on a mouthwatering fishing tour that focuses on shellfish! In this shellfish 101 collection, Pettit shows how and where to buy fresh shellfish, how to store it, and how to cook it. Recipes include Thai Curry Crab; Fried Squid Pintxo Poppers; Spot Prawn Dumplings; and more. A must-have for all seafood lovers. Well illus. in color. 240 pages. Random, 8x10.1/2. Paperbound. Pub. at $18.95.

6911803 THE NEW ENGLAND CLAM SHACK COOKBOOK, 2ND EDITION. By Brooke Dojny. This new edition features 20 all new recipes; six more Clam Shacks to try; and three Clam Shack weekend itineraries for a great getaway. Try a Grilled Scallops with Bacon from Cape Cod’s Captain Frosty’s; or Fried Maine Shrimp from Two Lights Lobster Shack in Cape Elizabeth, Maine; or Carreiro’s Pork and Clams from Tip Top’s, in Provincetown. Photos, most in color. 244 pages. Storey. Paperbound. Pub. at $18.95.


6905013 WHOLE LARDER LOVE: Grow, Gather, Hunt, Cook. By Rohan Anderson. For anyone interested in local, sustainable, fresh, humane food. Anderson offers tips and techniques, plus follow tips and instructions for setting up a home garden and for hunting and trapping small game and catching fish. He also provides a slew of recipes, including Rabbit Stroganoff; Wild Duck Risotto; and Arrabiata Fish and Chips. Well illus. in color. 238 pages. powerHouse Books. Pub. at $35.00. PRICE CUT to $9.95.

2790947 FEATHERS: THE GAME Larder. By Jose L. Souto. Filled with stunning photographs that showcase not only the beauty of game birds in the field but also the best way to harvest, store, prepare, and cook the birds. From source to plate, this step by step reference book offers over 50 imaginative recipes like Russ’s Woodcock with Chimayo & Cape عليها. 100 pages, 8x10.1/2. Skyhorse. Pub. at $24.65. Merlin Unwin. 8x11. Pub at $37.95. 21.95.
Asian & Eastern Cuisines

6749089 Healthy Japanese Cooking: Simple Recipes for a Long Life, the Shoku-Iku Way. By Makiko Sano. Discover the secrets of Shoku-Iku, and how the Japanese people stay so healthy, all in one easy to understand recipe collection. As with Japanese food in general, most of the 70 brand new dishes are largely gluten and dairy free, with many vegan options. Well illus. in color. 128 pages. Quadrille. Paperbound. Pub. at $24.95

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2814048 Oodles of Noodles. By Louise Pickford. This collection of recipes is a must for any lover of exotic food and is the perfect introduction to cooking with Asian ingredients. Recipes include Vietnamese Beef Pho and Green Papaya & Crispy Pork Salad; Chilled Soba Noodles and Salad & Scallion Gyoza; as well as recipes from Burma, Laos and Cambodia. Fully illus. in color. 25 pages. Books4less. Paperbound. Pub. at $9.95

$7.95

6890377 Essential Turkish Cuisine. By Ergin Akin. Complete with two hundred recipes this collection offers wonderful insight into modern Turkish cooking, along with the myriad cuisines it reflects: Chinese, Middle Eastern, Mediterranean, and South American. It includes Small Plates; Main Dishes, Breads & Pastries; and Sweets & Beverages. Well illus. in color. 272 pages. Abrams. 8x10½. Pub. at $40.00

$16.95

587615X Mastering the Art of Japanese Home Cooking. By Masahuru Morimoto. The revered iron chef shows us how to flavor dishes and create Japanese dishes in a carefully selected craft of authentic recipes. From reverant renditions of classics like miso soup to little-known but unbelievably delicious dishes like nitsuke, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 256 pages. Clarkson Potter. 8x10½. Pub. at $35.00

$9.95

6864106 The Palmer Cookbook: Modern Israeli Cuisine. By L. Paskin & T. Abarbanel. The Michelin Bib Gourmand-wining London restaurant, The Palmer, has won fans the world over for its elevated Middle Eastern cooking. From Beef Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes desserts and a special cocktail section. Fully illus. in color. 256 pages. Clarkson Potter. 8x10½. Pub. at $35.00

$9.95

*6751962 Kachka: A Return to Russian Cooking. By Bonnie Frumkin Morales with D. Frichet. Discover the vivid world of Russian cuisine with more than 125 recipes, all from the celebrated restaurant that is changing how America thinks about the Russian food. From bright pickles and pillow dumplings to ingenious vodka intusions and traditional home-style dishes, it’s all here. Illus. in color. 291 pages. Flatiron Books. 8x10¼. Pub. at $40.00

PRICE OUT AT $19.95

European Cuisines

*649904X Grandma’s German Cookbook. By B. Hamm & L. Schmidt. Roast duck, potato pancakes, marzipan treats, streusel, plum tart. Traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—Grandma’s. Take a wonderful tour of many’s regional foods with these 85 classic recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $22.00

$14.95

6689655 An Irish Country Cookbook. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinky Kirchner, the daughter of the cherished character Aisling on the author’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes ten short stories set in a colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 368 pages. Forge. Paperbound. Pub. at $21.99

$8.95

2882835 German Meals at Oma’s. By Gerhild Fulsan. Recipes like Sauerkraut and Sausages, Beet and Onions, Schnitzel with Mushroom Sauce; and Sauerbraten, just to name a few. Whether you’re looking to make in no time with the easy to follow recipes included here. This incredible collection covers well-known dishes from Berlin to Hamburg and everywhere in between. Color photos. 192 pages. Page Street. Paperbound. Pub. at $21.99

$16.95

2914573 Hungarian Cookbook: Old World Recipes for New World Cooks. By Yolanda Nagy Fintor. These 140 enticing Eastern Hungarian recipes were brought to America by the author’s grandparents, and updated to accommodate today’s dietary concerns and fast-paced lifestyles. Recipes include Beet Soup with Vegetables; Sour Cream Potato Soup; Browned Egg Barley, and Goulash and Dumplings. 216 pages. Hippocrene. Paperbound. Pub. at $14.95

$11.95

2881539 Scandinavian Gathenings: From Afternoon Fika to Midsummer Fire. By Melissa laden. Whether you want to connect with your heritage or simply want to get a little Scandinavian style into your life, these everyday celebrations are sure to delight everyone at your table. Here you’ll find casual and festive party ideas, accessible modern recipes for sweet and savory treats, and simple craft projects for decorating and entertaining. Well illus. in color. 232 pages. Sasquatch. Pub. at $24.95

$7.95

*2914824 The Polish Country Kitchen Cookbook. By Sophie Hodorowicz Knab. This collection of over 100 delicious, traditional recipes are perfect for the modern Northern European kitchen, including Stuffed Cabbage; Kulia; Red Beet Soup with Little Ear; Potato Soup; and Honey Spice Cookies. Illus. 338 pages. Hippocrene. Paperbound. Pub. at $19.95

$14.95

2885026 Molto Italiano: 327 Simple Italian Recipes to Cook at Home. By Mario Batali. Features recipes from many of the regions of Italy and many side dishes, each of which can be served as a light meal, with a section on desserts and a foundation of basic recipes. This comprehensive volume is the only Italian cookbook you will ever need. Well illus. 522 pages. HarperCollins. Pub. at $39.99

$15.95

6840663 Paul Bocuse: Simply Delicious. Widely regarded as the father of modern French cuisine, Chef Paul Bocuse, offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; with Eggplant; Mozzarella and Tomatoes; or Chocolate Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Paperbound. Pub. at $35.00

$6.95

*2914360 A Lithuanian Country Cookbook. By Maria Giesydzor de Gorgy. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup, Lithuanian Meat Pockets, Hunter’s Stew; Potato Zeppelins; and more. 230 pages. Hippocrene. Paperbound. Pub. at $14.95

$11.95

6833535 My Love for Napels: The Food, the History, the Life. By Anna Teresa Calti. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Cutlets with Eggplant, Mozzarella and Tomatoes, or Ricotta & Mango Cheesecake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00

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– 40 –
European Cuisines

★ 6570569 THE COOK BOOK: Fortnum & Mason. By Tom Parker Bowles. This collection of contemporary, accessible recipes combined with his chef expert advice offers a fascinating view of this British institution that has fed the appetites of kings and queens, emperors, dukes and divas alike. Recipes include: Yorkshire Pudding; Biscuits Fourquare; Fortnum’s Salad; and Lamb Cutlets with Redcurrant and Mint Glaze. Illus. in color. 297 pages. 8¼x10¼. Pub. at $35.00

★ 6934641 GASTRONOMY OF ITALY. By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina Italiana, providing over 200 essential recipes for creating simple one-pot cooking to food created for princes. Well illus., most in color. 496 pages. 7¼x11¼. Pub. at $47.95

Regional & Exotic Cuisines

★ 4617606 TAMALES: Fast and Delicious Mexican Meals. By Alice Guadalupe Tapp. Turns the classic tamale-making process on its head by paring it down to three to four steps that can be done as little as 45 minutes. Use Tapp’s easy methods to create 60 recipes including classics like Chicken Mole or Sirloin Beef, and novel ideas like Chorizo and Egg or Baked Fig. Color photos. 219 pages. Little, Brown. Pub. at $18.95

★ 138 pages. Ten Speed. Pub. at $14.95


★ 2841789 FRONTIER FARE: Recipes and Lore from the Old West. By Sherry Monahan. Celebrate the history, the culture, and the food of the Wild West with 230 pages of regional culinary collection. Mixing fascinating tales of frontier history with authentic and appetizing recipes, Monahan offers an irresistible look at the people who settled the Old West. Illus. in color. 230 pages. Globe Pequot. Pub. at $18.95

★ 6930042 THE FOOTHILLS CUISINE OF BLACKBERRY BAY. By Sam Beall with M. Nelson. Blackberry Farm, tucked into 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 homemaker and chef-and along the way, the inn’s secrets passed down through the generations in the rich and storied region. Fully illus. in color. 288 pages. Clarkson Potter. 11¾x1¼. Pub. at $60.00


★ 6996551 AT MY GRANDMOTHER’S TABLE. By Faye Portera. 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 classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable parishioner dinners. Try Whats and Greens, Cracker-Topped Seafood Casserole, Southern Fried Peppers, and Peppercorn Bacon Biscuits. Well illus. in color. 305 pages. Thomas Nelson. Pub. at $26.99.

★ 2736160 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donahoe. This collection is a mosaic of the culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to push taste buds and kitchen bravery to new heights. Ed. by Tammy Algood. Illus. in color. 172 pages. Sourcebooks. Pub. at $18.95.

★ 2930889 LIVE TO EAT: Cooking the Mediterranean Way. By Michael Psilakis. Combines the life giving benefits of the Mediterranean diet with the time saving tricks of an inn’s catering chef. Result is a new way to cook quick, healthy dishes from the staples you have on hand. Features dishes like Chicken Souvlaki, Greek Turkey Burgers, Greek Beef Stew, and more. Color photos. 219 pages. Little, Brown. Pub. at $18.95

★ 2790282 KOREAN COOKING: The Essential Asian Kitchen. By Soon Young Chung. With a tantalizing balance of tastes and textures—fiery peppers are a counterpart to mild rice—Korean cuisine is flavorful and satisfying. Simple recipes like Ddoojang Jjim, Ginger Shrimp with Pine Nut Sauce; Steamed Shrimp; and Beef Bulgogi (or barbecued beef) include step by step photographs. Chung also includes a guide to Korean ingredients. 128 pages. Periplus. 9x11¼. Pub. at $8.95

Jewish Cuisines

★ 5771536 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 new recipes and includes a ribbon bookmark. 200 pages. Andrews McMeel. Pub. at $24.99

★ 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 uncomplicated, extracting the maximum flavor from the humblest of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon Smear; Lamb Shank Tagine; Hot Red Bell Pepper Fish Stew; and more. Color photos. 240 pages. Mitchell Beazley. 8x10. Pub. at $34.99


★ 6996651 THE UNEXPECTED CAJUN KITCHEN. By Leigh Ann Chalagnier. You don’t have to live in Cajun country to enjoy some of your favorite foods from Louisiana. The recipes included in this collection have a touch of nostalgia while using fresh, locally grown ingredients native to Louisiana but which can be found anywhere. They include Cajun Spiced Pork Burgers; Healthy Shrimp and Corn Chowder; and Crawfish Ravioli. Fully illus. in color. 162 pages. Skyhorse. Pub. at $12.95

★ 2901722 THE PROFESSIONAL KITCHEN. By UK finalist Emma Spitzer. UK finalist Emma Spitzer’s Food on Four Wheels. By Heather Donahoe. This collection is a mosaic of the culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to push taste buds and kitchen bravery to new heights. Ed. by Tammy Algood. Illus. in color. 172 pages. Sourcebooks. Pub. at $18.95.

★ 2903889 LIVE TO EAT: Cooking the Mediterranean Way. By Michael Psilakis. Combines the life giving benefits of the Mediterranean diet with the time saving tricks of an inn’s catering chef. Result is a new way to cook quick, healthy dishes from the staples you have on hand. Features dishes like Chicken Souvlaki, Greek Turkey Burgers, Greek Beef Stew, and more. Color photos. 219 pages. Little, Brown. Pub. at $18.95

★ 2790282 KOREAN COOKING: The Essential Asian Kitchen. By Soon Young Chung. With a tantalizing balance of tastes and textures—fiery peppers are a counterpart to mild rice—Korean cuisine is flavorful and satisfying. Simple recipes like Ddoojang Jjim, Ginger Shrimp with Pine Nut Sauce; Steamed Shrimp; and Beef Bulgogi (or barbecued beef) include step by step photographs. Chung also includes a guide to Korean ingredients. 128 pages. Periplus. 9x11¼. Pub. at $8.95

★ 2736160 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donahoe. This collection is a mosaic of the culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to push taste buds and kitchen bravery to new heights. Ed. by Tammy Algood. Illus. in color. 172 pages. Sourcebooks. Pub. at $18.95.

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**Regional & Exotic Cuisines**

**285165 ZOSA KITCHEN: Recipes for India’s Favorite Street Food.** By N. Patel & L. Schneidaub. Dosas are thin, rice and lentil based pancakes that can be easily served as a variety of flavorful dishes. This informative volume shows you how to make this favorite Indian comfort food at home with a master batter and 50 recipes for fillings, chutneys, and even coloring, too. Color photos. 143 pages. Clarkson Potter. Pub. at $18.99

**6712835 YANKEE MAGAZINE’S LOST AND VINTAGE RECIPES.** Ed. by Amy Traverso. Rediscover more than 130 delectable classic recipes, such as Chicken and Dumplings; Reuben Sandwiches; Baked Flannel Ham; and Cranberry-Orange Stack Cake. Starters and soups, sides and meats and fish, breads and desserts have been retasted and updated for today’s palates. Well illus. in color. 195 pages. Countryman. 8x10%10. Pub. at $24.49

**659293X THE PARIS NEIGHBORHOOD COOKBOOK.** By Danyel Couteau. Through sight neighborhoods and just as many kitchens-and approximately 90 recipes-Couet takes you with him to Paris. Lusciously photographs, this collection reveals the gastronomic secrets of the City of Light. Learn to make classic French dishes like Agneau Provençal or Ficelle Gourmande. 264 pages. Interlink. Pubs at $35.00

**6734833 AN AMISH TABLE.** By Phyllis Pellman Good. Here are recipes from many favorite Amish dishes—all rich in the bounty of this food tradition, accompanied by charming images of the Amish and their dishes. Adults of all ages will love these! Color photos. Pubs at $17.95

**684003X DUMPLING COOKBOOK.** By M. Chang. NEW YORK: How to Cook Soul Food. By C. Hou. Bring the taste of the South right into your kitchen with this mouthwatering cooking program. Discover how to cook 20 soul food favorites: Banana Pudding, Bar-B-Q Ribs, Gumbo, Chilis, Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 60 minutes. Ed. 3.

**2873184 EASY HOME COOKING ITALIAN STYLE.** By Liliana Battle. Full of ideas on how to bring the love of Italian food to your table, collection has fast, simple ways to feed your family every day; lavish cakes and desserts to make; and delicious Italian style Antipasti, Crostini, and Arancini, ideal for entertaining. You’ll soon be cooking in true Italian style. Well illus. in color. 328 pages. Countryman. 8x10%10. Pub. at $29.99

**2852330 THE SOUTHERN SYMPATHY COOKBOOK: Funeral Food with a Twist.** By Perre Coleman Magness. An assemblaged collection of delectable and delightful regional favorites that are good to ease broken hearts and soothe frazzled nerves. Both classic and internationally inspired dishes include Collard and Spinach Madeleine; Classic Chicken Salad with Grapes and Poppy Seeds; and Double Stack Cake, Green Tomato Pickles, and much more. Color photos. 256 pages. HarperDesign. Pub. at $35.00

**2781239 CIVIL WAR RECIPES: Receipts & Stories from My Southern Kitchen.** By Amber Wilson. A collection of delicious recipes from all the main regions of France, such as the popular Auge Valley Chicken Casserole from Normandy, Maman Patou for the sweet Strawberry Tart from the Loire Valley. Color photos. 212 pages. Hard. Grant. Pubs at $26.00

**280882X A COOK’S TOUR OF FRANCE: Regional French Recipes.** By Gabriel Gate. A collection of delicious recipes and stories that bring the love of French cuisine to your table and to your heart. From the cheese curds of Normandy to the ratatouille from Nice with Lemon Chantilly and, of course, lovely desserts like the luscious Strawberry Tart from the Loire Valley. Color photos. 212 pages. HarperCollins. Pubs at $26.00

**6488366 HUNGER BEANS, WILD GREENS, AND DRIVING CARRIAGES.** By Jennifer M. Toxic. A book about Southern recipes from the Garden State. Features a rare feast of both traditional and contemporary southern Appalachian dishes, from Mississippi Sin Dip, to Pepper Pot Soup, Corn Relish Salad, Whipped Cream Cornbread, Corn Pone Tennessee Style, Southern Butter-Crusted Chicken, Mountain Molasses Stack Cake, Green Tomato Pickles, and much more. Color photos. 212 pages. Andrews McMeel. Pub. at $19.95

**2911590 FOR THE LOVE OF THE SOUTH: Regional Stories from My Southern Kitchen.** By Amber Wilson. Interven with more than 100 delicious recipes are engaging family anecdotes which convey Wilson’s love and respect for her roots. With clear straightforward recipes and readily available ingredients she makes it easy to master meals such as At Home Shrimp Boil; Bacon and Collard Green Pappardelle; and Chicken and Sausage Jambalaya.

**2979847 THE FILIPINO-AMERICAN KITCHEN.** By Jennifer M. Aranas. Introducing the exotic flavors of the author’s ancestral Filipino homeland, she takes readers on a gastronomic tour from sweet and savory to smoky and spicy. Transforming delicious native recipes into easy to make meals, she’ll show you how to create dishes like Duck Adobo, Salmon Kilaw, Lamb Casoy, Crispy Lumpia Egg Rolls, and Ambrosia Shortcake. Color photos. 278 pages. Stack. Pubs at $16.95.
688167X FAIR FOODS: The Most Popular and Oldest Recipes from America’s State & County Fairs. By George Grapes. Southwestern-style recipes from America’s state and county fairs. These 120 recipes include Maple and Bacon Doughnuts, Frozen Cheesecake on a Stick, Caramel Kettle Corn, Chocolate Enchiladas, Cheese Buns, Fried Guacamole Bites, Chicken and Waffles with Bacon, and Deep Fried Strawberries. Well illus. in color. 160 pages. Santa Monica Press. 8 1/4 x 10 1/2. Pub. at $24.95 $16.95

2884453 PRINCESS PAMELA’S SOUL FOOD COOKBOOK. By Pamela Strobel. Princess Pamela’s speak-easy style restaurant in Manhattan was for three decades the hippest and hippest place to hang with Andy Warhol to Diana Ross. This volume, originally published in 1969, is full of iconic southern dishes along with sage advice on living and loving. Recipes include Fried Ham with Red-Eye Gravy, Southern Egg Bread, and Corn Meal Waffles. 240 pages. Rizzoli. Pub. at $30.00 $12.95

6909558 THE MALAYSIAN KITCHEN: 150 Recipes for Simple Home Cooking. By Christina Arokiasamy. Brings together the dishes Arokiasamy grew up eating with an American sensibility, resulting in recipes that are practical, easy to make, and satisfying, like Rice Noodle Salad with Shrimp and Coconut; Malaysian Chili Prawns; and Chicken and Sweet Potato Curry Pulls. Fully illus. in color. 340 pages. Harper Perennial. Pub. at $19.95 $14.95

★ 69231X NORDIC BAKERY COOKBOOK: Bread, Cookies, Tarts, Cakes. By Mika Mint. Revel in the delights of baking from Scandinavia and the Nordic region with this treasure trove of the tastiest and most traditional recipes. Learn to make regional delicacies like Karelian Pies, Blueberry Tart with Rye or Lace Patties with Chocolate, and many more. Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $11.95

★ 2792474 EASY TAGINE: Delicious Recipes for Moroccan One-Pot Cooking. By Ghillie Basan. Few meals are more satisfying than the rich and aromatic Moroccan casserole known as a tagine. In this collection of authentic recipes, you’ll find several of the best loved classics from the Moroccan kitchen plus modern twists. Try Lamb with Prunes, Apricots and Honey, Duck Tagine with Peas and Cinnamon and many more. Fully illus. in color. 240 pages. Ryland Peters & Small. Paperbound. Pub. at $16.95 $12.95

★ 2790343 A PERSIAN COOKBOOK: The Manual. By S. Hassibi & A. Sayadabadi. The perfect cookbook for adventurous cooks who enjoy the flavors of the Middle East, this is a unique historical cookery manual. Written in 1521, there is a recipe for nearly every occasion, from soups and stews, and you will find most dishes are cooked in one pot. Recipes include Lamb Chickpea Soup and Yogurt Stew. Illus. in color. 175 pages. Prospective Books. Paperbound. Pub. at $25.00 $17.95

6948472 FAR AFIELD: Rare Food Encounters from Around the World. By Shane Mitchell. Encountering fascinating cultures from around the world who are keeping some of the world’s oldest food traditions alive. Full of compelling photography from far flung locations. These are not the usual and capturing stories along with 40 recipes. 304 pages. Ten Speed. $19.95 $11.95

6628729 COWGIRLS IN THE KITCHEN. By J.C. Stanford & P.B. Johnson. Combining the best of cowgirl myths, nostalgia, and legends, this book celebrates the romance of the American cowgirl from the late nineteenth century to today. Features recipes such as Whiskey-Glazed Pork Loin; Zucchini and Tomato Fritters; and Shredded-Mango-Salsa Chicken Sliders. And more. Well illus. in color. 224 pages. Ten Speed. Pub. at $24.95 $9.95

6922212 SAUVER ITALIAN COMFORT FOOD. Celebrating a diverse, delicious, and wildly popular culinary tradition. Over 100 recipes from Italy’s different regions. Enjoy fresh takes on classic dishes like Chicken Cacciatore or try new favorites like Farro Gnocchi with Pork Ragù or Farfalle with Cavolo Nero Pesto. Color photos. 244 pages. Weldon Owen. Pub. at $35.00 $19.95

★ 2800993 BONG APPETIT: Mastering the Art of Cooking with Weed. By the eds. of MUNCHIES et al. Now that prohibition is ending and more states have legalized cannabis, there is a new generation of savvy home cooks who are interested in weed cookery. This guide breaks down the science of infusing oils, butters, milks, and more, and offers recipes ranging from brown Butter Goober Gnocchi to Cannabis Chimichurri. Color photos. 256 pages. Ten Speed. 8 1/4 x 10 1/2. Pub. at $30.00 $21.95

★ 5950538 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Homes. By Carla Hall. Titled with Amish recipes gathered from Amish cooks across the U.S. and Canada – an endless array of delicious, down-to-earth dishes your family will request again and again. This is just one of those volumes that awaits: Apple Dumplings, Chicken Pot Pie, Dutch Potato Soup, Red Velvet Cake and more! Color photos. 192 pages. Fox Chapel. 9 1/4 x 11 7/8. Pub. at $19.95 $14.95

2912031 EATING LOCAL IN THE FRASER VALLEY. By Angi Quaire. Discover the culinary richness of British Columbia’s Fraser Valley guided by the local producers, chefs and who live there. Featuring more than 70 recipes created by chefs who have honed their craft, this is the perfect family companion to one of Canada’s most celebrated food and wine regions. Well illus. in color. 264 pages. Penguin. Paperbound. Pub. at $24.95 $15.95

2885119 THE LAKE MICHIGAN COTTAGE COOKBOOK. By Alaska Levine. Follow in this letter love to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread; Panfried Perch, and Beer-Battered Cheese Cucumber; with Home Run Ranch Dip captures the best of the lake-shore lifestyle while keeping up with the modern and the traditional. Featuring more than 70 recipes and over 100 photographs, this book will have you cooking and eating like a Lake Michigan native again and again. This is just some of the fare you’ll find in this Lake Michigan love letter. Color photos. 280 pages. Storey. Paperbound. Pub. at $19.95 $14.95

6799017 CANTINA: Recipes from a Mexican Kitchen. By Paul Wilson. Celebrating one of the world’s richest and most diverse cuisines, Wilson explores the real food of Mexico: from the intricate flavors of Oaxacan mole to the finest seafood dishes of the Baja and Yucatan peninsulas; to the bustling street food of Mexico City. Well illus. in color. 320 pages. Harper. 8 1/4 x 10 1/2. Pub. at $39.95 $19.45

★ 2810190 CARLA HALL’S SOUL FOOD: Everyday and Celebration. With Genevieve Ko featuring 141 soul-stirring recipes such as Southern Cornbread, Sweet Potato Salad, Brown Sugar Baked Chicken; Songhup Drop Biscuits; and Sea Island Shrimp and Grits, this volume is a love letter to America’s Third Coast, classic and regional recipes that are practical, easy to make, and satisfying, like 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 featured. This volume is a love letter to America’s Third Coast, classic and regional recipes that are practical, easy to make, and satisfying, like 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. 256 pages. HarperWave. Pub. at $29.99 $22.95

★ 2778904 RAMEN HEADS. Widescreen. Follow Osamu Tominaga, Japan’s reigning king of ramen, as he reveals every single step of his obsessive approach to creating the perfect bowl of noodles. This delicious documentary also profiles five other notable ramen shops which exemplify different aspects of the ramen obsession in Japan and beyond. With fried chicken for lunch, or topping a bubbling pot of spicy ramen for dinner, each bowl is a labor of love. This is just some of the fare you’ll find in this Lake Michigan love letter. Color photos. 280 pages. Storey. Paperbound. Pub. at $19.95 $14.95

★ 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 bowl of ramen for dinner, biscuits and Southern-style quick breads are a staple of the Southern cooking tradition. Buttermilk 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. Ten Speed. Pub. at $19.95 $13.95

★ 278527X DAIMSONS: An Ancient Fruit in the Modern Kitchen. By Sarah Conrad Goethe. Damsons, the richly flavored damsons have been growing in England since earliest recorded history. They have a diverse range of uses such as traditional puddings, jellies, drinks, sauces, or puddings. This collection highlights the fruit with recipes like Damson Eton Mess, Damson Stereol Trifle, and Gooseberries. 128 pages. Hardcover. Pub. at $16.00 $11.95

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- 44 -
REGIONAL & EXOTIC CUISINES

THE BLUE RIBBON COOK BOOK.
By Jennie C. Benedict. Represents the very best in the tradition of southern regional cooking. Recipes for such classic dishes as fried chicken, lamb chops, corn pudding, Waldorf salad, and cheese and nut sandwiches are nestled among longtime local favorites such as apple butter, rice pudding, and griddle cakes. 168 pages. UPKY. Pub. at $19.95

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 lists reviewed, all as 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. 290 pages. Plume. Paperbound. Pub. at $22.00

RACHAEL RAY 365:
No Repeats–A Year of Deliciously Different Dinners.
If you’re tired of making the “same old same old,” week after week after week, this is the cookbook for you. Features a brand-new 30-minute dinner every night for an entire year—you won’t believe what a half hour can do for your taste buds. 326 pages. Clarkson Potter. Paperbound. Pub. at $22.99

VALERIE’S HOME COOKING.
By Valerie Bertinelli. Home cooks have more than 100 recipes that are as fresh, vibrant and down to earth as Valerie herself. Includes comforting classics such as Bloody Mary Tea Lobsters, Lobster Tails, Buttery Chicken Gumbo, S’mores Popcorn and more. These mouth watering dishes will soon become your go-to for any occasion. Well illus. in color. 272 pages. Oxmoor. 8¼x10¼. Pub. at $30.00

DESSERTS LABELLE: Soulful Sweets to Sing About.
By Patti Labelle et al. With Patti Labelle’s deeply personal reminiscences about growing up in Philadelphia and the story of one fantastic bake shop. Well illus. in color. 272 pages. Eccho. Pub. at $29.99

DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food.
By Pauley Perrette and her heart of midtown New York, and specializing in all-natural Southern baked goods, Donna Bell’s Bake Shop is owned by Pauley Perrette, the actress who plays Abby Scuito on NCIS. Collected are hundreds of recipes that taste good and also that are good for you. Try dishes like Buffalo Chicken Soup 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 in on the fun. All recipes include hundreds of shots in the pressure cooker. Fully illus. in color. 332 pages. Morrow. Pub. at $29.99


GIADA’S ITALY.
By Giada De Laurentiis. In this beautiful volume Giada shares recipes for authentic Italian dishes as her family has prepared them for years, updated with her signature flavors. Filled with stunning photography taken in and around Rome, and recipes that include Calamari Penzannelia and Chicken with Honey, this Italian cooking cookbook, 288 pages. Clarkson Potter. Pub. at $35.00

TRISHA’S TABLE: My Feel-Good Favorites for a Balanced Life.
By Trisha Yearwood with B.Y. Bernard. Trisha offers up recipes that make good and also that are good for you. From Bubby’s Houdini Chicken Salad; Edamame Parmesan; Snappy Pear-Cranberry Crumble; and Slow Cooker Georgia Pulled Pork-Barbecue, SHIPIE. Color photos. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99

POULETS & LEGUMES: My Favorite Chicken and Vegetable Recipes.
By Jacques Pepin. From the world-renowned chef and celebrated author, a must have collection of everyday and elegant dinner and vegetable recipes, including Chicken with Cognac Sauce; Baked Chicken with Herb Crumbs; Fluffy Mashed Potatoes; Pumpkin Gratin; and many more. 120 pages. HMH. Pub. at $11.95

GEORGIA COOKING IN AN OKLAHOMA KITCHEN.
By Trisha Yearwood et al. In addition to recipes for inviting soups, hearty salads, home-style entrees, colorful side dishes, and impressive desserts, Trisha shares practical advice, time-saving tips, and creative ingredient substitutions to accommodate all tastes and dietary needs. Well illus. in color. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99

MOLTO GUSTO: Easy Italian Cooking.
By M. Battali & M. Ladner. Features a gorgeous collection of mouthwatering recipes that bring Italian flavors home. Find recipes from pizza, pasta, and antipasti to gelati and sorbetti. Mario’s recipes make it easy to spend the night eating Italian, without the hassle of home. Well illus. in color. 272 pages. Eco. Pub. at $29.99

FAVORITE CHICKEN AND VEGETABLE RECIPES.
By Trisha Yearwood et al.

THE AMERICA’S TEST KITCHEN TV SHOW COOKBOOK. 6987419

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GIADA’S ITALY.
By Giada De Laurentiis.
Appetizers & Snacks

**4602722 BITE SIZE: Elegant Recipes for Entertaining.** By Francois Payard et al. Chef Payard reveals to home cooks how to prepare simple, yet elegant appetizers that will leave guests impressed and hosts with energy to spare. Includes a wealth of helpful hosting hints, tips, and serving suggestions. Well illus. in color. 170 pages. Morrow. Pub. at $21.99 $4.95

**6904718 RICE CRAFT.** By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hiyuki, Carrot and Shitake Onigiri or a Tuna Melt Onigiri. Color photos. 112 pages. Chronicle. Pub. at $14.95 $6.95

**6956386 MEATBALLS: Falafels, Skewers, and More.** By Y. Drouet & P-L. Viel. Whether a party snack or a light meatball, meatballs and skewers are always well-received. How about meatballs of chicken with goat’s cheese, pastrami, and figs? Or chocolate balls? Or skewers of beef marinated in Thai Basil and soy sauce? They’re all here with step by step instructions and serving suggestions. Fully illus. in color. 141 pages. h.f. ullmann. Pub. at $19.99

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Cheese


**2897180 ONE-HOUR DAIRY-FREE CHEESE.** By Claudia Lucero. In ingenious, step by step recipes, traditional cheesemaker Claudia Lucero shows how to make 25 delicious dairy-free cheeses using your choice of seeds, nuts, and vegetables to achieve rich flavor and creamy texture. You’ll learn to make spreadable cream cheese, grated parmesan, a smoky cheddar, and even gooey cheese sauces. Fully illus. in color. 262 pages. Workman. Paperbound. Pub. at $19.95 $3.95

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

**6810756 PIMENTO CHEESE: The Cookbook.** By Perre Coleman Magness. With 300 classic recipes, cooking tips, and advice on choosing the right cheese for your needs, this guide contains 98 traditional recipes that will help you create a delicious Pimento Cheese. The Cookbook plus a selection of cheese, crackers, and other cheese-related products. Color photos. 184 pages. Good Books. Spiralbound. Pub. at $18.95 $4.95

**2857256 FIESTA AT RICK’S: Fabulous Food for Great Times with Friends.** By Rick & Deann G. Bayless. Whether you’re hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta living like Rick Bayless. There are over 150 recipes from the famous Salsa to Baked Goat Cheese Dip with Honey Drizzle. They’re all here with step by step instructions and serving suggestions. Fully illus. in color. 368 pages. Storey. Paperbound. Pub. at $18.95 $4.95

**2851849 HOW TO MAKE CHEESE AT HOME.** By Sharon Santoni. Forget cooking shelves of cheese at home and offers 75 recipes that celebrate cheese in all its glorious forms. Well illus. in color. 206 pages. Good Books. Spiralbound. Pub. at $18.95 $4.95

**285171X MY FRENCH COUNTRY HOME: Entertaining Through the Seasons.** By Sharon Santoni, photos by F. Schmitt. Whether you are serving casual hors d’oeuvres on the terrace in late spring, a picnic by the river in Summer, a table in the forest in autumn or Christmas in red in winter, you will find delicious recipes for all occasions. Fully illus. in color. 208 pages. Gibbs Smith. Cloth bound. Pub. at $35.00 $11.95
Holidays & Entertaining

2008676 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Strumbrook. Features a wide range of bar bites inspired by cuisine from around the world, you’ll find something to enjoy whatever your tipple, from Sausage Rolls and Sliders in a gold-foiled house to Olives with a crisp white wine, Dim Sum dishes with cocktails or Chorizo Croquettes with a hearty glass of red. Illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $6.95

6934765 THE LITTLE GINGERBREAD HOUSE. By Jennifer C深入. Features a 32-page booklet with instructions for making eight different mini houses, plus reusable templates for cutting out the different components for each house. Recipes include the basics of gingerbread dough (one is gluten-free); royal icing; and sweet fondant. Fully illus. in color. 32 pages. Chronicle. 9x9. Paperbound. Pub. at $16.95 $7.95

2791889 THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Keith Sarasin. No matter whether you take the conventional route and roast it in an oven or spend all day tending the smoker, a good turkey will serve as the main attraction, whatever should be served last—how a meal should start, what should be served first. In this collection of Victorian classics, updated for modern cooks, you’ll find old favorites such as Lobster Patties, and a Charlotte Fondant. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $18.95 $13.95

6902049 UNICORN FOOD: Magical Recipes for Sweet Treats & Drinks. By Rachel Johnson. Channel your inner unicorn with forty recipes curated for maximum culinary magic. From a fluffy Rainbow Pancake Stack topped with Maple Whipped Cream to a Tie-Dye Grilled Cheese Sandwich to Glitter Pink Strawberry Marshmallows, these fantastical recipes are sure to transport you over the rainbow. Well illus. in color. 112 pages. Sterling. Pub. at $14.95 $11.95

2816644 COOK LIKE A PRO: Recipes & Tips from America’s Favorite Home Cooks. By Katherine Angell. This new collection of foolproof recipes, Ina brings readers’ cooking know-how to the next level by answering questions, teaching techniques, and explaining her process right in the margin of each page. And what readers’ favorite Park-Goers trusted as tipsy Lamb-Stuffed Eggplant; and Fresh Fig & Ricotta Party. Well illus. in color. 256 pages. CICO Books. Pub. at $19.95 $11.95

281496X A RECIPE FOR COOKING. By Cal Peterman. You’ll find everything you need to cook for big get-togethers, holiday feasts, family occasions, and special dinners for two. Organized by courses, this celebratory volume helps cooks plan their meals from first bite to last—how a meal should start, what should be the main attraction, what should be served alongside, and how to choose the perfect finish. Color photos. 336 pages. Morrow. Pub. at $29.99 $9.95

5819482 TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Also includes a fold-out tear-out and take-home into a holiday showplace. Fully illus. in color. 240 pages. Reader’s Digest. 8½x11. Pub. at $15.99

SOLD OUT

8655669 COOKING FOR FRIENDS. By T. Edwards & Company. Create your own special meals, whether you want to go all out with canapes and several courses or just get your friends together at the end of the week for a casual dinner, the 100 recipes included here, cooking for friends has never been so much fun. Try Roasted Duck Breast with Pickled Peaches and Celeriac; or Fish stew with Tartar Sauce & Cornichons. 295 pages. Harper. Pub. at $35.00 PRICE CUT to $3.95

6747213 FIX-IT AND FORGET-IT HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Comerford. Take your slow cooker out of the pantry and put away the stress of holiday cooking and baking this year with these 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili; Chicken; and Dumplings; and Make-Ahead Mixed Potatoes Florentine. Color photos. 338 pages. Good Books. Paperbound. Pub. at $19.99 PRICE CUT to $11.95

6726755 HOLIDAY SLOW COOKER: 100 Incredible & Festive Recipes for Every Celebration. By Leigh Anne Wilkes. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze while impressing your family and guests with 100 traditional recipes with a modern twist. Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, you’ll love to celebrate the holidays. Full illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 PRICE CUT to $7.95

Bartending Guides

6831951 THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotels and bars, opened in 1893, the Peacock Alley bar within has been highly celebrated. Blending recipes, history and how-to, this volume from the master mixologist of the bar is full of tips and variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25.00 $5.95

2905329 THE BOOK OF DANGEROUS COCKTAILS: Adventurous Recipes for Serious Drinkers. By D. March & J. Boudinot. Watch out! Some of these drinks in this guide are illegal in most parts of the world. But even if you can’t enjoy the marijuana infused cocktails inside, there’s still plenty to make you feel dangerous: flaming daiquiris, high-proof high-balls, hard partying punches, classy beverages that are way more alcoholic than they taste, and much more! Well illus. in color. 152 pages. Castle Point. Pub. at $14.99 $3.95

2786311 TIKI DRINKS: Tropical Cocktails for the Modern Bar. By N. Weston & R. Sharp. You’ll want to try every one of these beautifully-balanced cocktails, made with freshly squeezed juices, handmade syrups, and high-quality spirits. Among the drinks to be found are the Mai Tai, the Bambu Bar, The Puffer Fish, and the Pineapple Daquiri. Fully illus. in color. 159 pages. Countryman. Pub. at $19.95 $4.95

2920788 WISE COCKTAILS. By J. Ripp’s & M. Littlefield. This collection offers fresh interpretations and tips for mixing classic cocktails using your own tea based cocktails. Presents the reader with a history of tea cocktails and includes recipes for drinks such as White Mule, Vanilla Beach, Black Amber, The Classic Sunrise, and more. Well illus. in color. 176 pages. Rodale. Pub. at $19.99 $4.95

2930676 THE ARCHITECTURE OF THE SHOT. By Paul Knorr, illus. by M. Wood. Gives the answers to all your shot and shooter queries, from precise measurements and recommended liquor brands to layering and embellishing. Featuring 75 delicious “mini cocktails” to enjoy, this unique and beautifully illustrated guide to the art of drink construction makes it easy to become your own master mixologist. 144 pages. Race Point. Pub. at $16.00 $4.95

6828094 KETTO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Kyndra D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktails, such as Dill Pickle Martini, Mixed Berry Hard Lemonade, Cucumber Mojito, White Russian, Bloody Mary, Mama’s Margarita, and many more. Color. 208 pages. Victory Belt. Paperbound. Pub. at $17.95 $12.95

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Breakfasts

Let's Do Brunch: Sweet and Savory Dishes to Share with Friends. By Brigit Binns. Few gatherings are more enjoyable than a leisurely midday meal with friends—family—a time when both good food and good conversation are on the menu. Includes more than 100 sweet and savory recipes like Zucchini, Bacon, and Fontina Quiches with Herbs Rancho, plus savory sweet bacon cocoa. Color photos. 176 pages. Weldon Owen. Pub. at $24.95 $7.95

Donuts: Recipes for Glazed, Sprinkled & Jelly-Filled Delights. By Elinor Klivans. In these pages, you’ll find over 40 delicious donuts recipes for donuts, from yeast raised puffs filled with jelly, to glazed rings topped with toasted nuts, to chocolate covered bite sized drops. There’s sure to be a special treat for everyone! Color photos. 112 pages. Weldon Owen. Pub. at $18.95 $8.95

Cookies, Breads & Baking

Biscuits, Sweet and Savory Southern Recipes for the Kneading Kitchen. By Adrienne Kane. A food blogger proves to you that biscuits are more than just a side. Make them the main part of your breakfast, lunches, dinners, and even desserts with recipes such as Hamburger Pot Pie with Herb Biscuit Topping, Sourdough Gravy and Biscuits, Chocolate Chip Biscuits, and many more. Fully illus. in color. 223 pages. Skyhorse. Pub. at $17.95 $9.95

Cookie Classics Made Easy. By Brandi Scialise. Cookies have never tasted so good, or been so easy to make. With these 41 foolproof, no-fuss recipes, you’re never more than a few minutes away from bliss—whether you’re craving rich chocolate, warm cinnamon, tart lemon, or creamy caramel. Try Ginger Molasses, Pumpkin Spice, and Apples. Well illus. in color. 96 pages. Storey. Pub. at $24.95 $12.95

The New Bunt Pan Cookbook: Over 100 Classic Recipes for the World’s Most Iconic Baking Pan. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bunt pan, this volume will open your eyes to the versatility of the hearthloom tin. Whether you’re a serious biscuit or club soda bread lover, there’s a recipe for every occasion, including: Rocky Road Cake; Pepperoni Bread; Banana Split Ice Cream Cake; and many more. SHOPWORN. Fully illus. in color. 224 pages. Cider Mill / 810/10 Pub. at $27.95 $10.99

Biggest Book of Most Requested Recipes: Baskets and Houses. Ed. by Carrie E. Holcomb. Presents over 400 recipes including basic loaves, savory breads, sweet favorites, and holiday classics. Try Stuffed Rye Bread, Raisin Sourdough Bread, Apple Bread, Triple Chocolate Cresent, or Cornucopia Rolls. 416 pages. HMH. Spralbound. Pub. at $19.95 $6.95

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, Mandarin Morning Buns to Basic Sourdough, and lots more, this comprehensive volume covers the art of yeasted baking. Includes a detailed array of recipes. Fully illus. in color. 160 pages. Voyageur. Pub. at $24.99 $4.95

UNITED STATES OF BREAD. By Adrienne Kane. The author has unearthed vintage recipes and has given them a modern twist where appropriate. Both novice and experienced bakers can delight in these American favorites, including Pullman Loaves, Amish Dill, Confomation Loaf, New York Feather Bread, and lots more. 216 pages. Phile Press. Paperback. Pub. at $20.00 $4.95

HOMESTYLE AMERICA'S BEST HARVEST PIEs. By Linda Hoskins. A collection of 90 delicious recipes that have won awards at the National Pie Championships. Organized by harvest crops, pumpkins, apples, pears, peaches, plums, pear, peach, sweet potato, and more—the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 209 pages. Skyhorse. Paperback. Pub. at $17.95 $12.95

NATIONAL TRUST BOOK OF SCONES. By Sarah Clelland. From the classic fruit scone to the indulgent Triple Chocolate Sconce, there’s an incredible range of sweet and savory recipes. How about the Earl Grey Scone for a sophisticated afternoon treat, or the Roasted Shallot & Gruyere for a hearty treat on a cold day? Every scone comes with a side order of quirky history. 128 pages. National Trust. Paperbound. Pub. at $18.95 $11.95

Ultimate Pound Cakes: Classic Recipe Collection. By Phyllis Hoffman. Getting it just right from the volume’s founder. All recipes include ingredients; a pound of flour, butter, sugar, and eggs. There are over 100 recipes included in this collection with variations to that classic Triple Chocolate Swirl Pound Cake; Orange Pound Cake; Candied Sweet Potato Bundt Cake; or Double Chocolate-Spice Bundt Cake. Color photos. 179 pages. 83 Press. Pub. at $24.95 $17.95

Bread Revolution. By Peter Reinhart. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and formulas that use sprouts and flours, whole and ancient grains, nuts and seed flours, alternative flours, and allergy-friendly and gluten-free approaches. Color photos. 254 pages. Ten Speed. Pub. at $24.95 $16.95

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99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozza. Discover how easy it is to make hearty and wholesome Amish baked goods—complete with recipes, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Scones; and Angel Biscuits. 123 photos. Harvest House. Spiralbound. Pub. at $9.99 $17.95

THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. The author outlines his no-knead system for making sourdough at home. Applying his Italian-inspired method to his legendary bombolini and pizzette and his full repertoire of pizzas, pastries, egg dishes, and cafe classics, this cookbook delivers the flavors of a bakery Ruth Reichl once called “a world of bread.” Well illus. in color. 240 pages. Harvest House. Spiralbound. Pub. at $18.99 $19.95

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 how to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that covers everything you’ve ever wanted to master, cookies, cakes, pies, tarts, biscuits, breads, pastries, and more. Many color photos. 235 pages. Rockridge. Paperbound. Pub. at $12.99 $26.95

THE NEW HEALTHY BREAD IN FIVE MINUTES A DAY, REVISED. By Y. Hertzberg & Z. Francois. Includes thirty-three new recipes and updates showcasing whole grains and heirloom flours, such as spelt, sprouted wheat, and khorasan. There are weight equivalents for every dough recipe, and intriguing new oils, such as coconut, avocado, grapeseed, and flaxseed. Recipes include: Garlic Focaccia; Avocado-Guacamole; Catalina Tomato Bread; and many more. Well illus. in color. 416 pages. St. Martin’s. Pub. at $32.99 $7.95

FEDERAL DONUTS. By Michael Salen and Mike Remser. Federal Donuts shops in Philadelphia comes this zany volume about the 2865815

THE AMISH BAKING COOKBOOK: Plainly Delicious Recipes from Oven to Table. By G. Varozza & K. Kerr. Whether you consider yourself a pro or a beginner in the kitchen, you’ll find the perfect recipe to prepare for that large weekend potluck, tonight’s intimate family dinner, or a fun activity with the kids. Recipes include: One-Cheese Bread; Caramel Apple Dumplings; Jam-Filled Butter Cookies, and more. 267 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

BREAD-FREE BREAD: Grain-Free, Grain-Free, Amazingly Healthy. By Emilie Raffa. Create your very own sourdough starter at home with minimal ingredients and technique that lets your starter do all the hard work. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95

MODERN JEWISH BAKER: Challah, Babka, Bagels & More. By Shannon Sarna. When you need to bake traditional Jewish breads and pastries for every occasion. Shannon Sarna, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamentaschen, bagels, matzah, and pita that will make your bubbe proud. Fully illus. in color. 264 pages. Houghton Mifflin. Countryman. Pub. at $16.95 $21.00

WHAT TO BAKE & HOW TO BAKE IT. By Jane Hornby. Carefully explained and simple to follow, the 50 tempting step by step recipes includes damphased at every step of the process 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, breads, pies, cookies, and pastries. 240 pages. Harcourt. Pub. at $35.00 $14.95

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

THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home. By Eric Kayser. A beautiful guide to making bread at home, with step-by-step photos, one style color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Phaidon. Pub. at $39.95 $16.95

Cookies, Breads & Baking

**6942172 HOMEMADE BREAD: More Than 50 Delicious Recipes for Flatbreads, Rolls, and Other Baked Delights.** By Linda Anderson. Provides you with recipes for homemade, freshly baked bread for all occasions, simple enough that even an inexperienced baker can achieve expert results. Try your hand at the following: Cranberry Loaf; Cheese Crescent Rolls; Oat Squares; Carrot Rolls; Skillet Bread; Homemade Pizza; and much more. Fully illus. in color. 116 pages. Skyhorse. Pub. at $14.99

**2852187 A NEW WAY TO BAKE.** By Martha Stewart Living. Features 130 foolproof recipes that go beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you ingredients. Try Sprouted Spelt Banana-Nut Muffins; Whole-Grain Cornbread; Sweet Potato Cheesecake Squares; Kale and White Bean Hand Pies; and the Hummus Cluster. Well illus. 320 pages. Clarkson Potter. Paperbound. Pub. at $26.00

**6000573 BAKING SOURDOUGH BREAD: Dosens of Recipes for Artisan Loaves, Crackers, and Sweet Breads.** By G. Sodinn & G. Strachal. Guides bakers through the delicious world of sourdough, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, you’ll find recipes for classics like levain and English wheat; unique twists like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperbound. Pub. at $14.99

**2799073 BAKING ARTISAN BREAD WITH NATURAL STARTERS.** By Mark Field. Learn to create your own starters: San Francisco Sourdough, French Levain, Rye, and Biga, the forerunners of natural handout batters both ancient and modern like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperbound. Pub. at $14.99

**6831052 THE HANDMADE LOAF, REVISED EDITION.** By Dan Lepard. With more than 75 recipes from dark crispy yeasted breads to effortless multigrain sourdough, this informative guide takes you through the sourdough techniques you need to know to make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperbound. Pub. at $16.99

**6758646 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. Includes recipes for chocolate chip, sugar, oatmeal, peanut butter, and more. Fully illus., in color. 241 pages. New Society. Paperbound. Pub. at $29.99

**5940079 BAKING WITH WHOLE GRAINS.** By Valerie Baer. Includes tips for more than 100 delicious recipes that feature whole wheat, oats, rye, spelt, and other nutritious grains. Try Tomato Feta Scones; Winter Squash Bread; Carrot Cake; Sweet Potato Cornbread; Blueberry Pie; and many more. Fully illus. in color. 241 pages. Good Cook. Paperbound. Pub. at $12.95

**6854907 HOME BAKING.** By Rachel Allen. Combines simple yet brilliant techniques with delicious flavors to bring a collection of traditional, as well as unusual recipes including Orange Kugelhopf; Lemon Meringue Cupcakes; Spanish Cheese, Honey and Thyme Tarts; Cayenne and Sesame Cheese Sushi; and much more. Fully illus. 256 pages. HarperCollins. Pub. at $29.99

**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 new. A definitive resource for home bakers and professionals alike. By Austrian Country Boule, Sauerbratentz, Rye-Raisin Scones, of Frisian Gingerbread. Color photos. 368 pages. 8¼x10¼. Pub. at $35.00

**6935311 MAKE AHEAD BREAD: 100 Recipes for Make-in-Your-Mouth Fresh Bread Every Day.** By Donna Currie. Armed with this collection, every home cook can make all sorts of flavorful yeast breads any day of the week by following the simple two-day process of mixing, kneading on day 1 and shaping and baking on day 2. Fully illus. in color. 202 pages. Taunton. 8x10. Paperbound. Pub. at $19.95

**288190X HOMESTYLE BAKING WITH THE BRASS SISTERS.** By Marilyn & Sheila Brass. Includes more than 100 recipes discovered in family cookbooks, original journals, scraps of paper, and grandmother’s kitchen. More than 150 “found” recipes came from the late 1800s to the 1980s and from all parts of America, including a wide variety of ethnic groups. Recipes are simple to make and require only basic pantry items. Illus. in color. 293 pages. Black Dog & Leventhal. 9x10. Paperbound. Pub. at $19.95

**6889045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home.** By Tracey Mudie. Combines simple and artisanal, and deliciously droppingly delicious, here are 50 mouthwatering recipes for donuts you can make at home—no special equipment required. You won’t be able to resist ideas like Banana Split Donuts; Lime Cheesecake Donuts; Neapolitan Ice Cream Donut Sandwiches. Fully illus. in color. 143 pages. Sterling. Pub. at $19.95

**6906885 HOW TO MAKE EVERYTHING: Simple Recipes for the Best Baking.** By Mark Bittman. Combines simple yet straightforward style to baking, making it easier and more enjoyable than ever. With over 2,000 recipes, you’re sure to find whatever you’re after here, from easy everyday cookies to celebration-worthy cakes and classic, elegant pastries. Illus. 703 pages. HMH. Pub. at $35.00


**2814005 MAGIC CAKES.** By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multiple layers of custardy, fluffy, sponge cakes, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake, and more. Well illus. 382 pages. Running Press. Pub. at $22.99

**2899264 DESSERTS FROM THE FAMOUS LOVELACE CAFE.** By Alisa Huntsman. Presents more than 100 beloved dessert recipes from Nashville’s famous Lovelace Cafe, including Chess Pie, Blueberry Skillet Cobbler, Root Beer Float Cake, Chocolate Cherry Cheesecake, and Harpeth Valley Hummingbird Cake. Color photos. 220 pages. Artisan. Pub. at $24.95

**2853132 SWEET and SAVORY SWEDISH BAKING.** By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cakes, 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 possibilities for baking success are endless. 224 pages. Skyhorse. Pub. at $29.95

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ripe banana, fresh pages. Artisan. Pub. at $17.95
295290 DESSERTS: 400 Recipes. By C. Bretherton & K. Raines. Showcases over 400 delicious and easily achievable recipes like Creme Brûlée, Cherry Clafoutis, Key Lime Pie, Vanilla Pastry Cream, and much more. All you have to do is follow step-by-step photos guide you through each stage of every recipe so you too can create stunning showstoppers! 304 pages. Dorling Kindersley. 8¼x10¼. Pub. at $35.00. $15.95
6832792 MAKE YOUR OWN ICE CREAM. By Sarah Tyson Rorer. Updated for modern kitchens, this vintage volume invites the reader to discover the history of the pastry capital of France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations include Raspberry Sachertorte, Almond Praline Fudge Frosting, Chocolate Kiev Cake, and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page Street. Paperbound. Pub. at $19.99. $14.95
6899439 125 BEST CHOCOLATE CHIP RECIPES. By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, cookies, puddings, hot and cold desserts and pastries, from cupcakes and cookies to madeleines and tarts. Includes complete instructions and inspiring ideas for serving. Color photos. 128 pages. Paperbound. Pub. at $19.95. $9.95
6741473 BALSAMIC VINEGAR & BALSAMIC FLAVORS: The Most Versatile Condiment on the Market. By Anna Moore. No more cooking from scratch! This vintage volume invites the reader to discover the history of the pastry capital of France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations include Raspberry Sachertorte, Almond Praline Fudge Frosting, Chocolate Kiev Cake, and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page Street. Paperbound. Pub. at $19.99. $14.95
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6798780 PARIS Patisseries: History, Shops, Recipes. By Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate unparalleled craftsmanship. From time-honored classics like Chocolate Eclairs, Meringues, and Rum Babas, to innovative meringue flavors, this vintage volume invites the reader to discover the history of the pastry capital of the world. Fully illustrated. In color. 176 pages. Flammarion. 9¼x11½. Pub. at $15.00. $11.95
2785358 VEGETARIAN CAKES: The Most Fun Way to Bake a Day! By Yasmine Speavak. A collection of recipes with a difference. Kale and Coconut Gateau, Asparagus and Sesame Cake; Carrot and Coriander Tiramisu; and cheesecakes made with fennel, red cabbage and beets. Enter into this new culinary universe and get your “five a day” the delicious way! Illus. in color. 140 pages. Lorenz. 8½x10¼. Pub. at $8.95. $11.95
2851636 DAISY CAKES BAKES. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring photographs foraked and glazed cakes, pies, cobblers, and more. These crowd-pleasing recipes are simple to make with flavors that are rich and nostalgic. Recipes include Rum Raisin Pound Cake and Pumpkin Bars. 224 pages. Clarkson Potter. Pub. at $25.00. $8.95
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Desserts

285287X LOMELINO'S CAKES: 27 Pretty Cakes to Make Any Day Special. By Linda Lomelino. Inside this beautiful volume are all things layered, frosted, creamy, and indulgent to impress your family and friends with cakes crafted from Lomelino's unique recipes and detailed photos. She'll show you step by step how to decorate and make these special cakes. Cakes include Cardamom Cake with Blueberries and Nutmeg and Nougat Fantasy. 148 pages. Root. 8x10 1/4. Pub. at $22.95 $7.95

★290013 ICE TRAY TREATS: Effortless Chilled Desserts That Everyone Will Love. By Olivia Mack McCool. Are you putting your ice trays to good use? Go beyond ice and showing them as molds for all kinds of delicious desserts. These 40 quick, easy, kid friendly recipes will arm you with ideas for birthday party sweets, refreshing treats for summer gatherings, or simply impressive after dinner indulgences. Well illus. in color. 94 pages. Dovetail. Pub. at $17.00 $12.95

6884228 FIRST PRIZE PIES. By Allison Kave. If you love someone who loves pie, here are 85 pies that take the cake from Brooklyn's sweetest baker. Delicious and beautiful, these include Root Beer Float Pie; Salty Caramel Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $14.95

★2851369 NATIONAL TRUST BOOK OF CRUMBLES: 50 Delicious and Comforting Crumble and Cobbler Recipes. By Laura Mason. The ultimate comfort food, this little volume collects fifty delicious recipes that include Dutch Apple Tart; Chocolate Chip Crumb Delight; and Christmas Apple Crumb Cake. Well illus. 143 pages. National Trust. Pub. at $14.95 $11.95

593434X 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 everything and celebrate something. Color photos. 272 pages. Abrams. 9 9/16x7 9/16. Pub. at $35.00 $14.95

4570473 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 Butters Baked Goods for life's milestones: birthdays, Christmas, Thanksgiving, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knopf. Pub. at $29.95 $26.95

2811707 SWEET, SAVORY, AND SOMETHING BOOZY CUPCAKES. By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolatey—are amazingly balanced and undeniably delicious. Recipes include: Chocolate Pinot Noir Cupcakes, Cucumber Mint Mini Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95 $4.95

★6999604 TURBO BLENDER DESSERT REVOLUTION. By B. Weinstein & M. O'Byrne. The trick of seasonality is to think about a turbo blender. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, brownies, gluten-free treats, and even pressure cooker recipes. Includes charts and graphs. 226 pages. St. Martin's. Paperbound. Pub. at $21.99 $9.95

★2802856 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hall. What better way to make your personal stand for liberty and justice for all than by baking something delicious? Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cupcakes; Jammin' for Justice Cookies and many more. Easy-to-bake instructions. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.95 $9.95

6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt free versions of your favorite deserts that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. Step-by-step instructions that ensure success. Well illus. in color. 272 pages. Oxmoor. Pub. at $24.95 $7.95


★279330X INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant Pot or Other Electric Pressure Cooker. By B. Schieving & M. Butters. Electric pressure cooker fans have discovered that their favorite devices make desserts, but there are also sweet treats that are well-suited to the pressure cooker. 279 pages. Paperback. Pub. at $19.99 $14.95

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 layers of surprising flavors, cakes, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 298 pages. Abrams. Pub. at $29.95 $24.95

★2813706 CAKE! 103 Decadent Recipes for Pocke Cakes, Dump Cakes, and Special Occasion Cakes Everyone Will Love. By Addie Gundry. From birthdays to holidays, to Tuesdays—there’s always room for cake! These 103 decadent recipes include complete instructions include Cinnamon Apple Cumb Cake; Carrot Cake Poke Cake; and Slow Cooker Chocolate Lava Cake. Color photos. 366 pages. Workman. Pub. at $19.95 $14.95

3653744 BEST DUMP CAKES EVER. By Monica Sweeney. With no cakes are a dream come true for any busy person—simply pour canned fruit or pie filling into a baking dish, “dump” a dry mix on top, top with pads of butter, and bake! You’ll want to try all the creative renditions collected here, from Raspberry Red Velvet to Salted Caramel Chocolate. Well illus. in color. 126 pages. Countryside. Paperback. Pub. at $14.95 $9.95

6914721 FRIDGE CAKES: Over 30 No-Bake Desserts. By Jean-Luc Sady. These foolproof cakes are made by layering biscuits and whipped cream with a few extra toppings, then chilled in the fridge. It’s that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rocky Road; Salted Caramel & Shortbread; My favorite French crumbles. Color photos. 216 pages. pavement. Pub. at $15.99 $11.99

6869963 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM. By Dick Warren with B. Dempsey. This guide will tempt your taste buds with easy to prepare treats you can create in your own home. Explains how to use an ice cream maker, instructions for making ice cream, sherbet, sorbet, frozen yogurt, and gelato, and provides over 200 recipes for pies, cakes, sundaes, parfaits, toppings, ice cream sandwiches, and cones. 288 pages. Alpha. Pub. at $15.99 $9.95

★6892816 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 discover here, they’ve perfected confections as well. This compendium includes sections on Fabulous Soda Fountain Desserts, Junior’s Pie Shoppe, For Those Watching Their Waist, and more. Color photos. 188 pages. Taunton. Pub. at $24.95 $19.95

Desserts

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– 60 –
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By Andrea Potter. With this straightforward, accessible, and highly visual guide you need to know to make your own sparkling homebrews from vinegar, sugar, yeast, and a simple friendly bacteria. Aver offers practical step by step instructions for more than 30 creative recipes including Pear, Cardamom & Lime Sour and Bourbon Vanilla. Fully illustrated in color. 160 pages. Quarry Paperback. Pub. at $16.00

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Jun to Mexican Pineapple Tepache and the ever popular Kombucha and Evans. Transform your health with fermented probiotic drinks with this step by step guide. Includes recipes for four different elixirs from Chinese Jun to Mexican Pineapple Tepache and the ever popular Kombucha and Kelat. Evans teaches you how to recognize a successful ferment and troubleshooting when needed. Illus. in color. 192 pages. The Experiment Paperback. Pub at $18.95

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**283650 TART AND SWEET: 101 Canning and Pickling Recipes for the Modern Kitchen.** By K. Geary & J. Knodler. Offers an updated canning manual for the 21st century, providing a modern tutorial on small-batch canning accompanied by easy to follow color photographs and instructions as well as more than 100 sweet and savory recipes for quick, easy and delicious保存 food using techniques, and short cuts to help save time. Includes jamming, chutneys, marmalades, syrups, relishes, sauces, and salsas. 226 pages. Rodale. Pub. at $24.99 $5.95

**454120 TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. Ed. by Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the tastes and colors of the season’s bounty. Inside you’ll find jewel-toned jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces, and basic canning and preserving techniques. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99 $4.95

**279382 PICKLED & PACKED: Recipes for Artisanal Pickles, Preserves, Relishes & Cordials.** By Valerie Aikman-Smith. The perfect canning companion to over 100 simple and straightforward modern recipes with a flair. Five chapters include Pickling & Vinegars; Relishes & Mustards; Bottling Fruits & Vegetables; Spoon Fruit; Candies & Pastes; and Liqueurs & Cordials. Well illus. in color. 142 pages. Books4Less. Paperbound. Pub. at $24.95 $7.95

**694835 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; Peppery Papaya Jelly; Carrot Fennel Fig Chutney; or Basil Shallot Jam, Wood-Infused Blackberry Jelly. Fully illus. in color. 240 pages. HMH. 9x10. Spiralbound. Pub. at $29.95 $17.95

**2831384 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE.** Ed. by Jan Miller. Capture the fresh flavors of the summer garden or farmer’s market all year round with this complete step-by-step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, salsas, fruits, vegetables, soups, stews and more. Ringbund. Illus. in color. 462 pages. HMH. 8x10. Spiralbound. Pub. at $49.95 $25.95

**2912635 PICKLING EVERYTHING: Foolproof Recipes for Sour, Sweet, Spicy, Savory, Crunchy, Tangy Treats.** By Leda Meredith. Mix and match your favorite foods to fit your family’s tastes. Try making jams, pickling tomatoes, and making pickles and sauerkraut. 219 pages. Harvest, Spiralbound. Pub. at $14.99 $11.95

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

**2915258 PRESERVING: Conserving, Salting, Smoking, Pickling.** By Ginette Mathiot. Preserve fruit, vegetables, meat and fish with this guide from France’s favorite food author. With more than 350 classic French recipes, both home cooks and chefs will learn traditional techniques for sweet and savory preserving, as well as smoking, pickling, and making charcuterie. 320 pages. Phaidon. Pub. at $29.95 $19.95


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- 64 -
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