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June 28, 2019  

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2878410 QUICK-FIX Dinners. Ed. by the eds. of Southern Living. There’s something for everyone in this collection. Recipe flags show busy cooks at a glance how long a dish takes from start to finish. There are ideas for comfort foods: pasta night, dinners, side dishes and desserts, proving that dinner made fast can be flavorful, satisfying, and best of all, stress-free. 256 pages. Demoor Paperbound. Pub. at $14.95

2799456 THE JOY OF BREWING CIDER, MEAD, AND HERBAL WINE. By Nancy Koziol. Whether you want to try a simple mead, a crisp cider, or a wild wine with herbs foraged from your backyard, you’ll find the inspiration and instruction you need to follow through to the finished product with this thorough guide. Along the way you’ll pick up some fun facts about ethical consumption, sustainable farming, and the history of these ancient brews. Color photos. 139 pages. Skyhorse. Paperbound. Pub. at $18.99 $4.95

5469318 THE AIR FRYER COOKBOOK. By Todd English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it with 50 easy and delicious recipes offered by top chef Todd English. Try foods like guilt-free French Fries, Lamb Empanadas and Puffy Glazed Doughnuts. You’ll be amazed at what you can create with an Air-Fryer! Well illus. in color. 148 pages. St. Martin’s. Pub. at $24.99 $9.95

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2919001 FAMILY FAVORITE CASSEROLE RECIPES. By Addie Gundry. Offers 101 delicious, easy-to-prepare casseroles that are perfect for family mealtime and serve to a full Thanksgiving, and everything in between—this collection will make every meal a celebration. Features recipes like Meat Loaf to Pineapple Upside-Down Cake. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99 $14.95

2842300 THE NEW PRESSURE COOKER COOKBOOK: A Tantalizing Collection of over 175 Delicious Recipes for Quick, Easy & Healthy Meals. By Jake Grogan. With tips on making recipes Vegetarian, Vegan, Paleo, and Gluten-Free, this collection of tasty recipes has something for everyone: Spicy Mexican Beef Stew; Beer-Soaked Chicken; Beef Short Ribs with Whiskey; and more. Includes full nutrition information. Try Tacos in a Pressure Cooker now! 304 pages. Cider Mill. Pub. at $24.95 $5.95

2831376 BETTER HOMES & GARDENS 100 RECIPES YOU’LL MAKE FOREVER. Ed. by Jane Miller. Every recipe in this collection is tested, tasted, and approved, and includes full nutrition information. Notes and guidance from the culinary professionals in the test kitchen. Whether you want to make the perfect French Omelet, master Classic Lasagna, or whip up some Cream Puffs, you’ll find 100 beyond delicious recipes in this volume. Full-color photos. 304 pages. HMH. 8¼x10¼. Pub. at $25.00 $7.95

6906516 BETTER HOMES AND GARDENS 13X9 THE PAN THAT CAN. Ed. by Jane Miller. Features 150 delicious new recipes for appetizers, breakfast bakes, one-pan dinners, roasted vegetables, hot sandwiches, and more. Each recipe is fully tested and includes full nutrition information. Try Tacos in Pasta Shells; Baked Cajun Seafood and Rice; or Candy-Crunch Peanut Butter Bars. Fully color photos. 308 pages. HMH. Paperbound. Pub. at $19.99 $9.95

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Recipe Collections

★ 6977747 JOY OF COOKING, 75TH ANNIVERSARY. By Irma S. Rombauer et al. Presents over 4,000 of your favorite recipes, updated for today’s kitchen. As well as for the wide selection of foods now easily available. In addition, over 500 new recipes have been added. The volume’s useful techniques, substitution charts, and annotated indexes have been expanded. 1,132 pages. Scribner. Pub. at $35.00 $26.95

4609220 FOR THE LOVE OF OATS. By Amy Ruth Finegold. More than 30 recipes for enjoying whole grain 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 $16.95 $14.95

278081X 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. Stoney, Pipewop. Pub. at $16.95 $9.95

★ 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 unprompted recipes from around the world–ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanese with Chimichurri to Thai-Style Drumsticks with Sweet Chili Sauce. Well illus. in color. 124 pages. Ten Speed. Pub. at $19.95 $14.95

★ 6698980 MASTER THE ELECTRIC PRESSURE COOKER. By Marcia Butters. Not your grandma’s pressure cooker! With more than one hundred delicious recipes and tips—from perfect grains and homemade yogurt to no-muss no-pes vegetables and tender, fall all 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 $24.95 $19.99

4606442 101 THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. Offers simple and creative recipes using your favorite brand of packaged macaroni and cheese products, with tips—from perfect grains and homemade yogurt to no-muss no-pes vegetables and tender, fall all 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. 124 pages. Ten Speed. Pub. at $19.95 $14.95

★ 5977193 101 MORE 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 prepackaged macaroni and cheese products, with the creative use of additional ingredients and/or alternative methods of preparation. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

★ 4605415 101 THINGS TO DO WITH AC & 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 prepackaged macaroni and cheese products, with the creative use of additional ingredients and/or alternative methods of preparation. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

★ 6957749 THE FANNIE FARMER FARMER, REVISED THIRTEENTH EDITION. By Marion Cunningham. This classic kitchen reference is updated with 325 new recipes and 1,990 altogether. Includes chapters on microwave cooking, outdoor grilling, unusual vegetarian dishes, and ethnic specialties. Illus. 1,230 pages. Bantam. Paperbound. Pub. at $11.99 $8.95

6914772 THE GREAT AMERICAN BURGER BOOK: How to Make Authentic Regional Hamburgers at Home. By George Motz. A collection of unique regional preparations of the hamburger, the icon of American cuisine. As well as an encyclopic, the author also shares regional recipes like: the Fried-Onion Burger of Oklahoma, the Jucy Lucy of Minnesota, the Steamed Cheesburger of Colorado, and many more. Color photos. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95 $9.95

★ 2769389 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 unrelated ingredients. Color photos. 120 pages. Tuttle. 10¼ x 8¼. Paperbound. Pub. at $17.99 $12.95

6514420 SAUSAGE! HOW TO MAKE AND SERVE Delicious Homemade Chorizo, Bratwurst, Sausage, and More. By J. Iboberg and C. Lindberg. Crafting homemade sausage is fun and easy–and the results are simply delicious. This collection offers over forty recipes for the tastiest sausages, from pork, beef, poultry, 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 $19.99

6918162 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 of the week. Color photos. 126 pages. Skyhorse. Pub. at $19.99 $14.95

★ 6727121 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. 176 pages. Paperbound. Pub. at $14.95 $11.99

2695664 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. 250 pages, Centers street. 8½ x 11½. Paperbound. Pub. at $25.00 $19.95


2815245 THE AMERICAN TABLE: Classic Comfort Food from Across the Country. By Larry Edwards. Brings together in one volume over 180 soul-satisfying recipes from every corner of the country including such delicious dishes as Buttermilk cornbread Muffins; Black-Eyed Pea Salad, Collard Greens; and Cornmeal Buck Biscuits. Well illus. with historical tidbit in this fascinating hardcover format. 312 pages. Paperbound. Pub. at $34.95 $24.99

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 Cheddar Cheese Soup, Queen Elizabeth II’s scorned cucumber, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this fascinating hardcover cookbook. 224 pages. Paperbound. Pub. at $34.95 $24.99

6609155 LIZZIE’S AMISH COOKBOOK: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Love series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Cumb Pie, and more. 315 pages. Good Cook. Paperbound. Pub. at $13.99 $9.95

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<td>*PIZZAS AND FLATBREADS: Over 100 Recipes Featuring Everyone’s Favorite Comfort Foods.</td>
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2841655 THE CAST-IRON SKILLET COOKBOOK: A Talantizing 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 $9.45

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 Pepperment Bark; Gluten-Free Chocolate Pepperment Biscotti; Oatmeal Bark Bars; and many more. Mouthwatering photographs and entertaining tips throughout make this decadent cookbook the perfect gift. 256 pages. Cider Mill Pub. At $21.95 $9.45

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. Featuring a wide range of recipes, such as Maple Pumpkin Pie; Chocolate Mousse Pie; Gluten-Free Grapefruit Custard Pie and Chicken and Artichoke Heart Pot Pie. Includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8½x10¼. Pub. at $24.95 $6.95

282356X THE CAST-IRON SKILLET COOKBOOK: A Talantizing 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. 256 pages. Cider Mill. 8½x10¼. Pub. at $24.95 $6.95

2930358 WIT AND WISDOM FROM THE KITCHEN. By Dominique DeVito. This delectable collection of tips, quips, and quotes by beloved chefs and famous food lovers, from Mark Twain to Martha Stewart, will inspire, entertain, and motivate you to eat, drink, and be merry. Also includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8½x10¼. Pub. at $24.95 $6.95

2851571 A BURGER TO BELIEVE IN: Recipes and Fundamentals. By Chris Kummer with P.Lucchini. An experienced chef reveals the secrets behind his art and obsession with America’s favorite sandwich. With tips for sourcing and grading high-quality meat, and musings on what makes a good bun, there are more than forty burger companions and alternatives from Szechuan Onion Rings to Filet O Fish inspired Crab Burgers. Color photos. 240 pages. Ten Speed. Pub. at $29.99 $9.95

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 chalcedony-faceted dishes with deep insight into how astrology shapes our appetite. It includes starters, main courses, and desserts—all framed around powerful astrological wisdom. Color photos. 226 pages. HarperCollins. Pub. at $34.95 $11.95

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5822246 THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also included are a range of original recipes 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. 8½x10. Pub. at $30.00 $14.95

698570X ADVENTURES IN GOOD COOKING BY DUNN HINES. Ed. by Louis Hatchett. Dunn 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 succulent tales, from the Waldorf-Astoria’s Chicken Fricassee to Mrs. Hines’ own Christmas Nut Cake. 357 pages. U.K. Paperback. Pub. at $19.95 $15.95

2797127 PALEO COOKING WITH YOUR AER YR: 80+ Recipes for Healthier Fried Food in Less Time. By Karen S. Lee. indulge in your favorite fried foods without compromising your health or wasting lots of time and effort. Each of these fantastic recipes skips the 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. Paperback. Pub. at $19.95 $16.99

2842415 THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures. By Adrianna Adarme. Includes all the recipes and projects you’ll need for some cozy inspiration this holiday season, and all year long! Offered for the first time in one volume, these 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 $10.95

2817470 PIE SQUARED: Irresistibly Easy Slab Pies & Savory Slab Slabs. 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 will turn you and again. Scrumptious recipes include Rosemary Mushroom and Kale Slab Pie with an All-Butter Crust, Nacho Slab Pie with a Cornbread Crust, and Brando Mocha Cappuccino Slab Pie with a Shortbread Crust. Color photos. 322 pages. Grand Central. Pub. at $32.00 $23.95

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 cookbooks, from the 1600s to the present day. Among the famous chefs and food writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigella Lawson, and more. Well illus. in color. 224 pages. Memill, 8½x10¼. Pub. at $50.00 $24.95

2800241 WELCOME HOME HARVEST COOKBOOK: Quick-and-Easy Farm-to-Table Dinners and Desserts. By Hope Comerford. Ring Bound. Discover wholesome farm 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 Crispy Crunch; Pork Chops with Apple Stuffing; Tuscan-Style Pork Ribs with Balsamic Glaze; and more. Color photos. 578 pages. Good Books. 9½x11. Spiral Bound. Pub. at $24.99 $17.95

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. 10½x12¼. Pub. at $33.00 $17.95

6893195 MARY BERRY EVERYDAY. Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Featuring delicious family staples, cooking food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist. Try Curried Beef Samosas; Sausage and Herb Plait; or Potato, Leek and Cheese Pie. Well illus. in color. 160 pages. BBC. Pub. at $34.95 $17.95

282468X 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 new generation of cast-iron loving home cooks. Delicious dishes include Constant Flip-Method Steaks and Sides; and Triple Ginger Gingerbread. Color photos. 2930358 WIT AND WISDOM FROM THE KITCHEN. By Dominique DeVito. This delectable collection of tips, quips, and quotes by beloved chefs and famous food lovers, from Mark Twain to Martha Stewart, will inspire, entertain, and motivate you to eat, drink, and be merry. Also includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8½x10¼. Pub. at $24.95 $6.95
Recipe Collections

**691781X** *COOK LIKE A MAN: Master Your Kitchen with 78 Simple and Delicious Recipes.* By Fritz Brand. Equipping readers with the understanding of kitchen basics while also divulging a few easy tricks—even if it means "taking it till ya make it"—Brand shows you what works, how it works, and why it works. Recipes include The Bacon and Cheese Burger, Spinach Carbonara, Beer-Battered Fish and Chips, Guinness and Tomato Beef Short Rib; and more. Color photos. 261 pages. Skyhorse. 8¼x10¼. Pub. at $24.99 $4.95

**673509** *MORE THAN MEATBALLS: From Arancini to Zucchini Fritters and 86 Recipes in Between.* By Michele Anna Jordan. Offers dozens of recipes, from classic Italian polpetti and French boule de viande to Spanish and Mexican albondigas, Moroccan mousquet meatballs, stuffed risotto balls, and carrot fritters. A final chapter features meatballs in a traditional context, with soups, salads, tacos and of course, spaghetti. Well illus. in color. 187 pages. Skyhorse. Paperbound. Pub. at $16.95 $4.95

**2791498** *COOKING WITH YOGURT.* By Ilan Iliev. Offers a wonderful selection of inspiration and creative yogurt recipes like Fried Yogurt Fritters and Chicken with Mustard Yogurt Sauce, using a range of nutritional ingredients. These delicious yogurt combinations together with precisely chosen spices will satisfy even the most fastidious tastes. Fully illus. in color. 376 pages. New Holland. 8x10. Pub. at $7.95


**6852645** *THE CONNECTICUT FARM TABLE COOKBOOK.* By T. Medeiros & C. Colasuonno. Dozens of chefs, farmers, and fishermen from across the state share their most beloved recipes using locally sourced ingredients. Try Freund’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 327 pages. Countryman. Paperbound. Pub. at $22.95 $6.95

**6847198** *99 FAVORITE AMISH RECIPES.* By Georgia Varozza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that includes Caramel Apple Pie, Farmer’s Stew, Shoofly Pie, Homefried Potatoes, and much more. 114 pages. Harvest House. Spiralbound. Pub. at $9.99 $7.95

**6942237** *ADVENTURES IN CHICKEN.* By Eva Kosmas Flores. Eva knows how to combine flavors and textures in truly unique ways to make even the humble chicken sing. Recipes like Cuban Chicken Fricassee; Chicken Stuffed Pumkin; Mulligatawny Soup; Crackling, Bacon, and Onion Jam; and much more. Fully illus. in color. 234 pages. Page Street. Paperbound. Pub. at $30.00 $9.95


**6903959** *EAT YOUR HEART OUT.* By Dean Sheremet. This collection of recipes will appeal to anyone who’s ever wanted to begin again, whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Baked Salmon or Sweet Potato Scallion Latkes to improve your mood and boost your metabolism, it’s this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95 $8.95

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

**2817616** *THE CHICKPEA REVOLUTION COOKBOOK.* By H. Lawless & J. Mulqueen. Features more than 85 recipes that can help you incorporate more plant-based foods into your diet. Powerful and delicious chickpeas are good for you and the Earth. Come join the revolution and give these tasty recipes a try: Chickpea Pizzole, Life-Allowing Ramen; and Quinoa Chickpeas & Cilantro-Pesto Pesto. Color photos. 196 pages. Skyhorse. Pub. at $17.99 $12.95

**2852861** *LA TARTINE GOURMande: Recipes for an Inspired Life.* By Beatrice Peltre. With nearly 100 recipes and charming anecdotes, Peltre takes you on a journey, revisiting her inspiration for each dish. Not just a guide about cooking, but a warm invitation to share in the beauty and pleasure of a life with food at the heart. From simple reinterpretations of it, the delicious meals include Cold Honeydew and Cucumber Soup and Lemon and Honey-Flavored Chicken. Well illus. 314 pages. Shambhala. 8x10. Pub. at $35.00 $11.95

**597198** *HIGH ALPINE CUISINE.* By Maria Mendith. Inspired by travels to the mountains of the Swiss Alps, Austria, Utah and Colorado, these recipes for energy packed comfort foods will fuel your active day. Warm up after a frosty day on the slopes with recipes such as Chamonix Onion Soup Gratinée; Swiss Swiss Alp Macaroni; Rancher’s Bison Sliders; Alpenglow Martini; and more. Illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

**2855329** *THE GOOD FOOD: A Cookbook of Soups, Stews, and Pastas.* By H. Haerpfer & J. Shimer. A diverse collection from the Americas, Italy, France, India, Morocco, and the Middle East, the authors bring together nearly 200 recipes. Includes Gazpacho, Jambalaya, and Spaghetti alla carbonara as well as other delights such as Coriander and Lemon Soup; Lamb Stew with Eggplant, Saftton, and Ginger; and more. 296 pages. Ecco. Paperbound. Pub. at $19.99 $14.95

**2012843** *EAT DELICIOUS: 125 Recipes for Your Daily Dose of Awesome.* By Dennis Prescott. Features comfort food from around the globe that you can prepare no matter your skill level. It’s packed with 125 recipes for breakfast, lunch, and dinners as well as desserts, snacks, and sides that everyone will enjoy. Try Creamy Lobster Mac and Cheese; Fried Shoestring Onion Cheesburger; Salted Caramel Apple Parfait; and more. Fully illus. in color. 346 pages. Countryman. Paperbound. Pub. at $24.63 $16.95

**6723209** *WELCOME HOME COOKBOOK.* By Hope Comerford. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Finger-Lickin’ Spareribs; and more. Color photos. 9x11. Pub. at $18.95 $11.95

**2835622** *ONE POT, BIG POT: 100 Family Meals Using Just One Cooking Vessel!* By Shane Hetherington. This collection gives you 100 beautiful recipes that are composed of affordable, accessible ingredients cooked in one pot, that will give you a new perspective to cook. You’ll find easy inventive breakfast options; decadent dinners; quick, flavorful salads; and rich desserts. Color photos. 504 pages. Good Books. Paperbound. Pub. at $35.00 $17.95

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Recipe Collections


**6847455** | [FROM THE FARMHOUSE KITCHEN. By D. Stoltzfus & C. Falb. A great collection of more than 150 delicious recipes, plus inspirational thoughts, tips, and facts. Hearty Autumn Soup; Butterscotch Apple Salad; Chicken Enchiladas; Roasted Broccoli; Turkey and Mandarin Bread Salad; and much more. 235 pages. Harvest House, Spiralbound. Pub. at $17.49 | **$9.95

**8939724** | [THE GUT HEALTH COOKBOOK: Feel Better from the Inside Out with over 60 Recipes for Digestive Health and Vitality. By Dunja Gulin. A healthier gut is the key to a healthier life, so breathe those all too common symptoms of a bloated stomach and enjoy new levels of physical and mental vitality. Dunja presents over 60 delicious recipes for introducing fermented foods to your everyday diet. Try Banana and Blueberry Kefir Muffins or Comforting Baked Brownies. Well illus. in color. 160 pages. Ryland Peters & Small. Paperbound. Pub. at $19.95 | **$11.95

**6957892** | [HOMEMADE: Cooking from My New England Roots. By Matt Jennings with J. Battilana. Honoring the food of his heritage and redefining classic American cuisine, Jennings offers this collection of dishes that include Beef and Pork Meatloaf with Crispy Onion Rings; Maple-Lime Grilled Chicken Legs with Bean Salad; and Mussels with Red Curry Broth and Lemongrass. Color photos. 192 pages. Riverbench. Pub. at $20.99 | **PRICE CUT to $7.95

**6739601** | [THE WINTER TABLE: Fireside Feasts for Family and Friends. By Lisa Lemke. A collection of delicious, leisurely, and comforting meals that bring warmth and coziness to the long winter months. Seventy-five recipes that make the most of winter fare include Lamb Tangle; Pulled Pork with BBQ Sauce; Risotto with Bacon and Mushrooms and Leek; and Grilled Chicken with Pomegranate and Fresh Mint. Color photos. 212 pages. Sterling. Pub. at $32.95 | **$19.95

**6911897** | [THE ART OF GREAT COOKING WITH YOUR INSTANT POT. By Emily Sunwell-Vidauri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutrient rich and gluten free ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy White Bean Soup; and Pomegranate and Fresh Mint. Color photos. 212 pages. Sterling. Pub. at $32.95 | **$19.95

**2809133** | [THE NATURAL COOK: Eating the Seasons from Root to Fruit. By Tom Hunt. An inspirational guide for the way we eat now. Hunt puts fresh, flavorful produce center stage in recipes that celebrate the flavors of each ingredient. You’ll find plenty of inspiring recipes like Sweetcorn Fritters, Tatin with Toffee Apple Peel, or Pumpkin Pie with Cardamom and Maple Syrup. Well illus. in color. 176 pages. Page Street. Paperbound. Pub. at $21.99 | **PRICE CUT to $9.95

**6917652** | [EAT WELL LIVE WELL WITH DIABETES: Low-GI Recipes and Tips. By Karen Kingham. With over 100 delicious recipes included here, eating with diabetes no longer has to be out of reach. It includes mouthwatering recipes that are every bit as delicious as their gluten-heavy counterparts. Try Kefir and Dill Salmon; and Slow-Cooked Pork with Berries. Well illus. in color. 368 pages. Robert Rose. Paperbound. Pub. at $24.95 | **$19.95

**2837451** | [THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By R.J. Ruppenthal. Explains the benefits of probiotic drinks and fermented foods, and includes simple recipes for smoothies and kombucha and tofu and kimchi and the benefits of probiotic drinks and fermented foods. Well illus. in color. 286 pages. Skyhorse. Pub. at $22.95 | **$16.95

**5881501** | [THEY DRAW & COOK: 107 Recipes Illustrated by Artists From Around the World. By N. Padavick & S. Swindell. Present a unique and artful cooking adventure for all ages. This collection features over 100 hand-illustrated recipes that include Starring Artist Coq Au Vin; Moroccan Orange and Date Salad; and Marmalade Flapjacks. The perfect combination of flair and folly. Weldon Owen. Pub. at $19.95 | **SOLD OUT

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Low Fat & Healthy Cooking

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**8216846 **DAIRY-FREE & DELICIOUS. By Katy Salier. 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, Dauphinoise Potatoes, Lemon “Cheese” Cake, and more. Color photos. 176 pages. Countryman. Pub. at $23.95. $5.95

6592511 **COOK YOUR BUTT OFF! Lose Up to a Pound a Day with Fat-Burning Foods and Gluten-Free Recipes.** By Rocco DiSpirito. Complete with shopping lists, meal plans, and recipes designed for one, 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

6950220 **NOURISHING MEALS: 365 Whole Foods, Allergy-Free Recipes for Healing Your Family One Meal at a time.** By A. Supersantti, M. DiSerio, and B. DiSerio. DiSpirito. Complete with shopping lists, meal plans, and recipes designed for one, this is 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. 150 pages. Harmony. 8x10. Paperbound. Pub. at $26.99. $6.95

6970826 **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 more easy to prepare recipes, helpful 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 guide to getting started right. Color photos. 150 pages. Harmony. 8x10. Paperbound. Pub. at $24.99. $6.95

6904793 **SPROUTED! Seeds, Grains & Beans.** By Caroline Bretherton. Complete with step by step sprouting instructions and 20 tempting recipes—like Savory Cabbage Pancakes with Feta and Sprout Salad and White Bean Soup with Kale and Parmesan—this little volume shows you everything you need to easily grow and enjoy your own seed, grain, and bean sprouts. Color photos. 175 pages. Watkins. Paperback. Pub. at $19.95. $5.95

**7632259 **THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing.** By Christine Bailey. This revolutionary five-week program shows you how to tackle the root causes of your digestive 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.
8843913 MEN’S HEALTH MUSCLE CHOW: More Than 150 Easy-to-Follow Recipes to Burn Fat and Feed Your Muscles. By Greg Avellone. 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 you can work into your protein shakes to be healthy, and dinners the whole family will enjoy, 16 pages of color photos. 278 pages. Rodale. Paperback. Pub. at $19.99 $9.95

★6974895 WELCOME HOME DIABETIC COOKBOOK. By Hope Bretherton. 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, and snacks. Complete with nutrition information for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. 9/’x10’. Spiralbound. Pub. at $24.99 $17.95

2856042 THE KEFIR COOKBOOK: An Ancient Healing Superfood for Modern Life. Recipes from My Family Table and Around the World. By Julie Scrivani. Over 100 globally inspired sweet and savory recipes made with one of the most probiotic-rich and nutrient-dense superfoods on the planet: Kefir. 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

2909308 RAW CAKE. By D. Kristiansen & L. Garwood-Gowers. Welcoming you into their world of natural ingredients, superfoods and modern alchemy, this creative guide features assets such as ice cream, chocolate, healing elixirs and breakfast shakes and bowls. Color photos. 194 pages. St. Martin’s. Pub. at $19.99 $4.95

6856489 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. 9/’x11’. Spiralbound. Pub. at $29.95 $13.95

6974937 PROTEIN POW: Quick and Easy Protein Powder Recipes. By Anna Sward. Every ingredient is easily accessible to make; these recipes are portable, healthy, and taste great. Take your protein to work, the gym, and all that you need to build and maintain muscle. Includes recipes for breakfast, dinners, holidays and even snacks. 394 pages. Rodale. Paperback. Pub. at $32.99 $24.95

★6785719 FIBROMYALGIA FREEDOM! Your Medical Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue. By Kathleen Stanadera. Effective, lasting relief for fibromyalgia is possible when you take charge of one of the most important underlying factors–nutrition. Through the power of a targeted, nutrient-rich diet, you can ease your symptoms and live a symptom-free life. Includes a 4-week meal plan and 120 recipes like Chicken Chili Soup. Color photos. 243 pages. Rockridge. Paperback. Pub. at $14.99 $11.95

5947723 THE BARE BONES BROTH COOKBOOK. By Katherine & Ryon Harvey. Slow-cooked chicken bones and bones from other meats, along with protein powders and herbs, are loaded with bone-building compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits of homemade bone broths. Color photos. 320 pages. HarperCollins. Pub. at $34.95 SOLD OUT

★2820900 WHAT TO EAT DURING CANCER TREATMENT, SECOND EDITION. By Jeanne Besser et al. Revised and expanded, this helpful guide includes practical advice and more than 130 simple, easy to prepare recipes to help you cope with eating-related side effects of cancer treatment: nausea, diarrhea, constipation, trouble swallowing, mouth or throat, unintentional weight loss, and taste changes. Color photos. Countryman. 9/’x6’. Paperback. Pub. at $19.99 $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, drinks, and snacks—this is your instant guide to enhancing the nutritional power of your daily food intake. Fully illus. 224 pages. Dorling Kindersley. Paperback. Pub. at $17.99 $9.95

★2768712 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal with D. Yosh. Scientific research is finding that spices are loaded with health-enhancing compounds, in this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-beating benefits. Includes more than 30 recipes. Illus. in color. 322 pages. Sterling. Pub. at $16.95 $8.95

★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 teaches bodybuilders how to select, prepare, and use 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, and home cooking tips. Includes 385 recipes. Illus. in color. 160 pages. Alpha. Paperback. 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—made with halal meats and seafood (and permissible foods) can be diverse, accessible, and delicious. Recipes include Eggs Benedict with Hollandaise Sauce and Mushrooms; or a Stir Fry. Color photos. 214 pages. AgateMw. Paperback. Pub. at $29.95 $7.95
LOW FAT & HEALTHY COOKING

SPIRALIZE EVERY DAY. By Denise Smart. Smart, smash, mash, and rice your fruit and vegetables for a lighter alternative to pasta, breas, and more. Use spiralization for egg noodles, make a pizza with a cauliflower base, or snack on zucchini and cheese chips. Simple and fun, these recipes allow you to enjoy all your favorite treats in a healthier guise. Well illus. in color. 128 pages. Hamlyn. Paperback. Pub. at $12.99

THE EVERYTHING KETOCENIC DIET COOKBOOK. By Lindsay Boyers. The ketogenic diet is a healthy eating plan that is low in carbs, high in fats, and moderate in protein. The combination provides for real fat loss results as your body burns fat for fuel. You’ll find 300 appetizing and easy to prepare recipes including Pepperoni Pizza Casserole, Crab Rangoon Dip, Chorizo Stuffed Jalapenos; and more. Well illus. in color. 285 pages. Adams Media. Paperback. Pub. at $18.99

THE EVERYTHING KETOGENIC PLAN & COOKBOOK. By Carrie S. Forbes. Unlike other cookbooks that recommend using highly processed mixes or a laundry list of flours, this volume introduces five appetizing and easy to prepare recipes including Slow-Cooker Beef Stew, Autumn Roasted Beets; Quinoa-Spicy Peanut Sauce: Quinoa & Black-Eyed Pea Salad, or Chipotle Quinoa Tacos. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95

HEALING BERRIES: 50 Wonderful Berries, and How to Use Them in Health-Giving Foods and Drinks. By Kirsten Hartvig. A directory of 50 fascinating berry profiles, describing the health benefits of the most popular berries. With 100 great recipes for everything from breakfast to an after dinner treat—plus 150 other recipes incorporating the medicinal properties of berries by incorporating them into your cooking. 240 pages. Watkins. Paperback. Pub. at $27.00


THE EVERYTHING GLUTEN-FREE BAKING COOKBOOK. By Carmen S. Forbes. Unlike other cookbooks that recommend using highly processed mixes or a laundry list of flours, this volume introduces five appetizing and easy to prepare recipes including Slow-Cooker Beef Stew, Autumn Roasted Beets; Quinoa-Spicy Peanut Sauce: Quinoa & Black-Eyed Pea Salad, or Chipotle Quinoa Tacos. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95
**Low Fat & Healthy Cooking**

**887462 WANDERLUST FIND YOUR TRUE FUNK: Journeys in Healthy, Delicious, and Ethical Eating.** By Jeff Krasno et al. 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 feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $25.99

* $4.95

**678559 THE INSULIN RESISTANCE DIET FOR PCOS.** By T. Spencer & J. Kosto. 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. Men include recipes with Sugar Snap Peas and Chicken and White Bean Chili. Color photos. 176 pages. Race Point. 8¼x10¼. Pub. at $22.99

**283144 BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES.** Ed. by Jan Miller. Collections more than 250 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. 8¼x10¼. Spiralbound. Pub. at $29.99

* $7.95


* $5.95

**69009X GOOSEBERRY PATCH EVERYDAY SLOW COOKER.** Ed. by Cathy Wester. Featuring 260 simple main dishes, soups, and desserts perfect for any weekend along with quick tips and slow-cooker secrets to help get dinner on the table in a snap. Recipes include Jalapeno Chicken Chili; Mexican Roast-Up; Orange-Glazed Corned Beef; and Mac & Cheese. Color photos. 206 pages. OXMOOR. Pub. at $15.95

* $4.95


* $9.95

**875864 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 12-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. Paperbound. Pub. at $13.99

**990010 SUPERFOODS: Recipes & Preparation.** By Susan Fraser. Superfoods is the fitness food group that everyone’s talking about. Discover their powers—how they can aid brain function and weight loss, promote healthy skin, and more. With wholesome and tasty recipes, such as Spiced Goji Roasted Salmon or Seaweed Tagliatelle, this is your ultimate guide. Color photos. 223 pages. Flame Tree. Pub. at $14.99

**694630 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 a group that everyone loves. Recipes include Spicy Beef Chilis; Moroccan Root Vegetables; and Peanut Butter Cake. Color photos. 276 pages. Cider Mill. Paperbound. Pub. at $13.95

**69427X 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 or gourmet. Features over 100 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppery Asian Ribs, Coconut Sweet Potatoes with Pecans, or Fiorentine Lasagna. 416 pages. HMH. Spiralbound. Pub. at $19.95

**283146 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, appetizers and desserts. Included in each recipe is a thorough, easy to read nutritional analysis, complete with diabetic exchanges. 225 pages. HMH. Spiralbound. Pub. at $14.95


**28521X MARTHA STEWART’S SLOW COOKER.** By Martha Stewart Living. Maximize the flavor and simplify the cooking with an assortment of recipes that play to the slow cooker’s celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool by Stewart. Color photos. 272 pages. Rodale. Pub. at $26.00

* $6.95

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

* $5.95
Slow Cookers & Crockpots

**6921752** 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 can also bake breads, bars, flaky cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Cocoa Brownies with Dark Chocolate Frosting, Raspberry Custard, Little Boston Brown Loaves, Creamy Garden Quiche and so much more! Well illus. in color. 328 pages. Good. Paperbound. Pub. at $19.95 $6.95

**6917887** FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from some of America’s best home cooks, these 1,400 tested-in-real-life homes-recipes are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Collard Greens; Slow-Cooked Salsa; Caramel Apples, and many more. 284 pages. Good. Paperbound. Pub. at $18.95 $5.95

**1840950** 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), Appetizers, Snacks & Sides, Breakfasts & Brunches, more than 700 recipes. Color photos. 144 pages. Good. Paperbound. Pub. at $19.95 $6.95

**6936350** FIX-IT AND FORGET-IT BIG COOKBOOK: 1400 Best Slow Cooker Recipes. By Phyllis Pellman Good. Collected from some of America’s best home cooks, these 1,400--tested in real-life homes--recipes are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions, Collard Greens, Slow-Cooked Salsa, Caramel Apples, and many more. Color photos. 700 pages. Good. Paperbound. Pub. at $29.95 $7.95

**6785056** MEXICAN SLOW COOKER COOKBOOK: Easy, Flavorful Mexican Dishes That Cook Themselves. By Mayde Aydet. Whether you crave beloved Mexican classics or restaurant favorites, you’ll find everything from Slow-Roasted Pork to Chile and Cheese dip in this collection of over 80 delectable recipes, including tips for using your slow-cooker effectively, and must-have pantry items. Color photos. 176 pages. Rockridge. Paperbound. Pub. at $13.99 $9.95


**2806735** 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 delectably easy dinners waiting for you to 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 3-Cheese Chicken Nachos. Full 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 the pressure cooker or 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

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

**2806355** 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 Comforting Slow-Cooker Recipes; Slow-Cooked Salsa, Caramel Apples, and many more. Color photos. 208 pages. HMH. Paperbound. Pub. at $17.99 $9.95

**2807970** SLOWER IS BETTER. 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. Paperbound. Pub. at $20.95 $6.95

**2966565** 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 the slow cooker with warm desserts like Chocolate Espresso Dump Cake, Blueberry Biscuit Cobbler, Caramelized Pears, or Classic Cheesecake. Well illus. in color. 126 pages. Common. Paperbound. Pub. at $13.99 $9.95

**2896265** 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 designed for the way we live today. Slow Cooked Crabs to Savory Artichokes, Fish Veracruz to Tandoori Chicken, Cinnamon Bread Pudding to Chocolate Fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chartwell. $5.95

Ryland Peters & Small. Pub. at $19.95

**2889659** SUPERFOOD SLOW COOKER. By Nicola Graimes with C. Seward. The recipes in this collection mainly use super 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.

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Slow Cookers & Crockpots

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**6785554 THE EASY INDIAN SLOW COOKER COOKBOOK.** By Hari Ghotra. With recipes like Butter Chicken, Spinach and Paneer Cheese, and Spiced Lamb Biriyani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow-cooker. Includes over 60 recipes; an introduction to Indian cooking; and a pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperback. Pub. at $16.99

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**2813859 FIX-IT AND FORGET-IT SLOW COOKER HEALTHY S-INGREDIENTS COOKBOOK.** By Hope Comerford. This collection is chock full of slow cooker recipes that are guaranteed to need only a handful of easy to find ingredients. They are healthy and delicious and satisfying. Try these family friendly meals like Peppercorn Beef Roast, Cranberry Pork, Cider Baked Chicken, Slow Pot Roast with Butternut Squash and Sage, and many more. Fully illus. in color. 336 pages. Good Books. Paperback. Pub. at $19.99

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**$14.95**

**6782211 FIX-IT AND FORGET-IT COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes.** By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is for you. This appetizing cookbook presents scrumptious slow cooker recipes like Jalapeno Popper Chicken Taquitos; Apple Sauce Honey Pork Chops; Amazing Caramel Apple Crunch; and more. Well illus. in color. 341 pages. Good Books. Paperback. Pub. at $19.99

**$14.95**

**2813556 HEALTHY INSTANT POT COOKBOOK: 100 Great Recipes with Fewer Calories and Less Fat!** By Dana Angelo White. Features 100 great recipes with fewer calories and less fat! Each recipe is made with healthy, wholesome ingredients. Recipes include yummy dishes like Game Day Chili, Open Faced Sloppy Joes, Corned Beef and Cabbage, Braised Short Ribs, Jalapeno Cheese Tamales, Chicken Sausage Paella, and more! Color photos. 160 pages. Alpha. Paperback. Pub. at $19.99

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**2812207 THE ESSENTIAL INDIAN INSTANT POT COOKBOOK.** By Archana Mundargi. This collection of simplified Indian recipes for the immensely popular electric pressure cooker, the Instant Pot, makes flavorful weekday meals achievable for every home cook. In record time, master classic and modern dishes like Butter Chicken, Spicy Lamb Vindaloo, Curried Coconut Shrimp, Navratan Korma, and more! Color photos. 170 pages. Ten Speed. Pub. at $19.99

**$14.95**

**6974139 BETTER HOMES & GARDENS FAST OR SLOW: Delicious Meals for Your Pressure Cooker, Pressure Cooker or Multicookers.** Ed. by Megan Bergman. Sometimes you want something good to eat sooner rather than later—and sometimes later is better! Every recipe in this collection can be made in a pressure cooker, multicooker, or slow cooker. Make Low Country Shrimp Boil in just one minute or let the flavors of a Country Lamb Stew develop over eight hours. Color photos. 304 pages. HMH. Paperback. Pub. at $19.99

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**2811017 THE TEX-MEX SLOW COOKER.** By Vianney Rodriguez. For cooked all day flavor with half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Chicken Verde with Nopales, Enchilada Verde Pastor, Red Chile Enchiladas, and many more. Color photos. 208 pages. Countryman. Pub. at $24.95

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**688455X MARTHA STEWART’S PRESSURE COOKER.** By the eds. of Martha Stewart Living. An authoritative volume packed with effortless recipes that yield maximum flavor and require minimal attention. Dishes that once seemed too intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don’t need to be presoaked, and more! Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $25.99

**$19.95**

**2787733 DINNER UNDER PRESSURE: 6-Ingredient Instant One-Pot Meals.** By Laura Arnold. Just dump in the six (or fewer) ingredients, and walk away with time to set the table and pour yourself a well deserved glass of wine! Try recipes like Lemon Cauliflower Soup, Pulled Chicken Tacos, White Chicken Chili, Chicken Pad Thai, Classic Meatloaf or Spaghetti and Meat Sauce. Color photos. 174 pages. Countryman. Paperback. Pub. at $19.99

**PRICE CUT to $13.95**

**686874 KEEP CALM AND SLOW COOK.** By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section for crock-pots offers you easy and delicious meals like Herbed Pot Roast, Beef Roast with Homemade Ginger Orange Sauce, White Bean and Chicken Chilli, and many more. Fully illus. in color. 343 pages. Good Books. Paperback. Pub. at $19.99

**$14.95**

**6868364 TASTE OF HOME SLOW COOKER.** Ed. by Mary Wheaton & C. Pukavena. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and seasonal parties. Dishes include Slow Cooker Ground Beef Stroganoff; Momma’s Turkey Stew with Dumplings; Spicy Lentil & Chickpea Stew, and Lid Smackin’ Ribs. Fully illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

**$9.95**

**2812193 ADVENTURES IN SLOW COOKING: 120 Slow-Cooker Recipes for People Who Love Food.** By Sarah Degregorio. Provides a repertoire of delicious food for any time of day. You’ll find original, flavorful, sweet, savory slow cooker dishes, including Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Shrimp; Orange, Olive, and Parmesan Stew; and more. Color photos. 228 pages. Morrow. Pub. at $24.99

**PRICE CUT to $7.95**

**2813548 THE FRESH & HEALTHY INSTANT POT COOKBOOK.** By Megan Gilmore. Seventy five recipes for nutritious and satisfying meals made quickly in your electric pressure cooker. Recipes include using your slow cooker with real food ingredients. Recipes include dishes like Carolina Barbecued Chicken with Simple Slaw, Thai Salmon Curry, One Pot Shepherd’s Pie, Eggplant Parmesan, and more! Color photos. 200 pages. Ten Speed. Paperback. Pub. at $19.99

**$14.95**

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**Slow Cookers & Crockpots**

***2812185 COMFORT IN AN INSTANT.*** By Melissa Clark. With 75 all new recipes–50 of which can be made in under an hour–Clark brings her signature comfort to all food classic for any electric pressure cooker, multi cooker, or Instant Pot. Features tempting dishes like Sriracha Turkey Meatloaf with Buttered Potatoes, Chipotle Pork Tacos, Easy Weeknight Chili, and Grand Mac and Cheese. Color photos. 160 pages. Clarkson Pottery. Pub. at $22.00. **PRICE CUT to $12.95**

***27990X EVERYDAY SLOW COOKING: Modern Recipes for Delicious Meals.*** By Kim Laいただいて. Discover the slow cooker favorites of today with their global influences, seasonal ingredients, richly layered flavors, and fresh colorful garnishes—all elevating this old-school cooking technique. Features 190 modern slow cooker recipes including Picadillo Tostadas with Vegetable Slaw and Quinoa Risotto with Chicken, Pesto, Asparagus, and Lemon. Color photos. 184 pages. Weidon Owen. Pub. at $29.95. **PRICE CUT to $17.95**

*282543 SLOW COOKER DIES: The Only Compendium of Slow-Cooker Dish Ever Needed.* By Carol Beckerman. A comprehensive guide to all the various ways you can use your slow cooker to make your life easier, and your family more cost efficient. Recipes are for everyone in your family, including vegetarians and meat eaters. Offers tips on food safety, the best cuts of meat to buy, and how to use your slow cooker to vary the texture and flavor in your meals. Color photos. 256 pages. Adams Media. Pub. at $19.99. **SOLD OUT**

***2786796 CHICKEN: Slow Cooker Favorites.*** Featuring more than 150 slow cooker chicken recipes from classic appetizers like Curried Chicken Dip to exotic pot meals like Chili Colorado, this is your go-to resource. Recipes have minimal prep work and easy cleanup—the hardest part? Picking what to try next. 175 pages. Adams Media. Paperback. Pub. at $14.99. **SOLD OUT**


***6825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy—and Easy Recipes for the Classic Cooker.*** Offering a modern twist on the classic dishes, these slow cooker recipes will satisfy everyone’s taste buds. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Bay Granola, Acorn Squash, and Cheese. Bisque. Color photos. **$21.99**

***699233 AFFORDABLE PALEO COOKING WITH YOUR INSTANT POT.*** By Jennifer Robbins. Forget buying overpriced specialty flours and high end meats. Robbins shows you how to use easy to find, less expensive ingredients to create flavorful, healthy meals in half the time with your multifunction cooker. Recipes include Tomatillo & Feta Queso, Trout Provençale, and Perfect Poached Salmon. 176 pages. Page Street. Paperback. Pub. at $9.95. **PRICE CUT to $3.99**

***2794496 BETTY CROCKER BISQUICK IMPOSSIBLY EASY PIES.*** Ed. by Heidi Losleben et al. Why not whip up home-baked pies that are impossible easy and impossible deliciously? Bisquick pies easily make their own crust, and they’re a hit with kids and adults alike. Whether filled with ground beef, chicken, cheese, vegetables, or fruit, these are perfect for your weeknight menu. Color photos. 160 pages. HMH. Spiralbound. Pub. at $14.95. **$9.95**

***2596373 QUICK AND EASY MUFFIN TIN MEALS.*** By Melanie LaDue. Offering 70 yummy recipes like Pesto Egg Mini Quiches; Pita Cups with Hummus; Lasagna Cups; Snickerdoodle Rolls; and Twice-Baked Potato Cups; these one-dish delights are perfectly proportioned meals for breakfast, lunch, dinner, appetizers and snacks too! Each can be made in under 15 minutes so they’re ideal for busy people. Color photos. 160 pages. Crestline. Paperback. Pub. at $12.99. **$8.95**

***577431 FIX-IT AND FORGET-IT 3 COOKBOOK SET.*** By Phyllis Pellman Good. A trio of bestselling cookbooks from Betty Crocker. Totaling at an incredible 1,800 recipes, the set includes Fix-It and Forget-It Cookbook: Revised & Updated; Fix-It and Forget-It: Christmas Cookbook; and Fix-It and Forget-It: One-pot Wonders. Includes over 250 recipes in three volumes, slapsiced. Good Books. 8x10¼. Paperback. Pub. at $29.99. **$9.95**

***285600X HOW TO COOK EVERYTHING FAST: A Better Way to Cook Great Food.*** By Mark Bittman. In 2,000 streamlined dishes, appetizers, sides, and desserts, Bittman unleashes the potential of what can be cooked simply and deliciously in less than 45, 30, or even 15 minutes. Try delicious recipes such as Pozole and Pork Chops, or with Creamed Spinach and Leeks. Color photos. 356 pages. HMH. Paperback. Pub. at $19.99. **$4.95**


***2058872 CLUELESS IN THE KITCHEN: Cooking for Beginners.*** By Evelyn Raab. Whether you’re a student, short on time, or looking to spruce up your everyday cooking, this collection is designed for time-challenged cooks who love good food that’s cooked from scratch. Recipes include Sausage and Lentil Soup, Shepherd’s Pie; Fried Rice; Thermomix Buffalo Wings; and more. Color photos. 256 pages. Fireplace. Paperback. Pub. at $16.95. **$4.95**


***6942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes to Make Mealtime Easy.*** By Robin Miller. The author shares her extensive strategies that you can mix and match for a week’s worth of scrumptious meals. Although the prep time and cooking time are short, these recipes are loaded with flavor. Try Chicken Fricatta rolls, Olives, or Moroccan-Style Tilapia with Mango-Raisin Relish. SHOPWORN. 32 pages of color photos. **$3.95**

***264 TIN MEALS.*** By Melanie LaDue. Offering 70 delicious recipes such as Poached Salmon with Ginger Relish. Color photos. 256 pages. Taunton. Paperback. Pub. at $18.95. **$3.95**

***2592212 ONE PAN & DONE.*** By Molly Gilbert. Discover how to use your oven to your advantage, letting it do most of the work to turn out quickly, easy, and deliciously. With Bisquick, easy, rich stews, fishy dishes, and sweet treats. Try Chicken Marsala; Weeknight Jambalaya; Cashew Chicken & Veggies and more. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $17.99. **$6.95**

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Quick & Easy Cooking

★ ★ ★ 2854872 THE EVERYTHING EASY INSTANT POT COOKBOOK. By Kelly Jaggers. Inside this informative guide you’ll find 300 easy recipes, from tried and true to 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. Adams Media. Paperbound. Pub. at $19.99 $14.95

★ ★ ★ 2835576 THE EVERYTHING AIR FRYER COOKBOOK. By Michelle Fagone. 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 delicious dinner for the whole family, you can find it all here. Color photos. 303 pages. Adams Media. Paperbound. Pub. at $19.99 $14.95

★ ★ ★ 2768648 THE “I LOVE MY INSTANT POT” RECIPE BOOK. By Michelle Fagone. 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-Poblano Morning Tater; Moroccan Lamb Stew; Bourbon Barbecued Chicken; and Pearl Onion Chocolate Cheesecake. Illus. in color. 223 pages. Adams Media. Paperbound. Pub. at $16.99 $5.95


★ ★ ★ 5913423 THE COMPLETE IDIOT’S GUIDE TO EASY FREEZER MEALS. By Chen Sical. Originally you thought about spending an hour in the kitchen preparing dinner. With a little advanced cooking and help from your freezer, you can come home, pull out a frozen entree and a side or two, and heat it up while you toss a fresh salad. All the tips and recipes you need are gathered here. 323 pages. Alpha. Paperbound. Pub. at $16.95 $6.95

★ ★ ★ 2781468 TASTE OF HOME INSTANT POT COOKBOOK: 100 + Recipes Made Easy for Today’s Cooks. By Hannah Hart. Includes recipes, stories, color photographs, and tips and tricks to inspire your own tasty cooking. The author offers cocktail recommendations, advice (remember to turn off the oven when you go to bed), and shares her one of a kind recipes. This might not be your guide for your next dinner party, but it will make you laugh. 228 pages. Countryman. Bx/10¼”. Pub. at $24.95 $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, Parmesan Crumble; Baked Risotto; Texas Red Chili and More. Color photos. 256 pages. Clarkson Potter. Paperbound. Pub. at $26.00 $8.95

★ ★ ★ 2820923 COOKING FROM FROZEN IN YOUR INSTANT POT. By Kristy Bernard. No matter what cut of meat you store in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers; Beef and Blue Cheese Stroganoff; Pineapple-Chipotle Ribs; and more. Color photos. Well illus. in color. 176 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

★ ★ ★ 2817942 THE ESSENTIAL MEXICAN INSTANT POT COOKBOOK. By Deborah Schneider. An enticing collection of over 75 Mexican recipes that includes Steak Fajitas with Chimichurri; Pork Albondigas in Green Sauce with Charrobon; 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 delicious, easy-to-use, organized 186 pages. Ten Speed. Pub. at $19.99 $14.95

★ ★ ★ 2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor. By Urvashi Pitre. Backed by over 100+ reviews and a 4.4-star rating, this cookbook is a must-have for anyone in search of quick, delicious meals using the Air Fryer. The book features over 100 recipes, from classic BBQ chicken wings to easy and delicious air fryer french fries, all with the convenience of just one pot to do it all. The book is organized into easy-to-follow sections, making it easy to find the perfect recipe for any occasion. 198 pages. HMH. Paperbound. Pub. at $21.99 $16.95

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Quick & Easy Cooking

6740707 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go above and beyond your mom's favorite weeknight go-to meals. Try Baked Apple Butter Steak with Sweet Potatoes; Butternut Squash Soup with Kielbasa and Caramelized Onions; and Grilled Chicken with Avocado. Color photos. 256 pages. Adams Media. Paperback. $19.99

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

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8825443 HEALTHY SPEEDY SUPPERS. By Karinna MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dahl; Sea Bass with Thai Vegetables; and Spiced Prawn and Tomato Spaghetti. Color photos. 176 pages. Nourish. Paperback. $24.95

2791854 MUG CAKES: Sweet & Savory Recipes. By Cinzia Trench. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm. Present here are 60 tempting original recipes that blend creativity, simple preparation, and flavors like Peanut and Chocolate; Dark Chocolate with Banana & Chili; Spicy Shrimp with Habanero; and more. 1 color, 10 pages. White Star Pub. $16.00

SOLD OUT

6732674 DINNER A S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of Cooking Light. Make dinner as simple as possible! The formula is simple: pair healthy prepared foods with fresh greens, fruits, and bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Bacon and Cheddar Mash Potatoes. Color photos. 208 pages. Running Press. 8x10. Paperback. $16.00

★ 6805647 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Collects 200 easy and original recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budgets. Try Fairy Cheap Chili or Coconut Curry. Color photos. 200 pages. Storey. Paperback. $12.95

SOLD OUT

★ 6785778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy-to-follow meal plans and step by step guidance to make stocking your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes, and Corned Beef, New England Sliders, and more. Well illus. in color. 328 pages. Workman. Paperback. $22.95

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★ 2837927 STILL SMOKIN’: More than 150 New Recipes for Savory Smoked-Cooked Dishes. By Cookshack. An essential guide for anyone interested in the art of cooking over smoky wood. Includes easy-to-follow temperature charts, a guide to flavorful woods, and useful tips for effective wood smoking. Features over 150 recipes, such as Jack Daniel’s Brisket, Sassy Smoked Mozzarella, and Pork Tenderloin in Dulce. 128 pages. Running Press. 8x10. Paperback. $15.95

★ 2894262 PROJECT FIRE. By Steven Raichlen. Cutting edge techniques meet time-honored traditions in 100 boldly flavored recipes that will torchcure your game at the grill. Here’s how to blow torch a rosemary seeded dark bread and grill mussels in blazing salt. From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, this collection proves that live fire makes everything taste better. Well illus. in color. 326 pages. Workman. Hardcover. $24.99

★ 2952262 THE BRISKET CHRONICLES: How to Barbecue, Braise, Smoke, and Cure the World’s Most Epic Cut of Meat. By Steven Raichlen. Take your love for brisket to the next level with a collection of more than 80 recipes. It all starts with the Big Kahuna, the legendary fork tender smoky awesomeness known as a whole Texas barbecued brisket. Then there’s Jamaican Jerk Brisket, Korean Grilled Beef, Black School Pastrami, Jake’s Double Brisket Cheesburgers, and more. Well illus. in color. 278 pages. Workman. Paperback. $19.95

286584X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 dishes from the authors’ family orchard, including Potato Pie, Pineapple Apple Pie, and classic family favorites. In addition to dinner, this book includes: Private Reserve Mustard Sauce; Ain’t No Butter Steak with Sweet Potatoes; and many more signature BBQ delights! Also includes a selection of sauces and rubs. Well illus. 336 pages. HMH. $25.00

★ 6904408 LEGENDS OF TEXAS BARBECUE COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition, which includes new坞niques and new坞niques, plus new坞niques and new坞niques, plus new equipment and updated equipment. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket, Smoke-Brased Beef Ribs; and Rancho’s Smoke-Roasted Bologna Sandwiches. Well illus. 304 pages. Chronicle. Paperback. $22.95

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**279195 SALT BLOCK GRILLING: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks.** By Mark Bitterman. 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 $11.95

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**696298 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, Frazeltey Pie, and many more. Illus. in color. 170 pages. Globe Pequot. Pub. at $16.95 $12.95

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**290258 BARBECUE RULES: The Artisanal Kitchen.** By J. Carroll & N. Fauchald. This little volume features dozens of recipes and essential packed with tips, tricks, and expertise to help you step up your grilling game, including Beef Brisket; Pulled Pork Shoulder; Sweet Tea-Brined Poussins; Lamb Saddle Chops with Mint-Yogurt Sauce; and more. Color photos. 112 pages. Am. Test Kitchen. Pub. at $12.95 $9.95

**685789 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 classic recipes for grilling and barbecue. Well illus. in color. 288 pages. America’s Test Kitchen. Pub. at $29.95 $7.95

**683220 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need.** By Paul Kirk. This collection is your one-stop shop for 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 Publishing. Pub. at $24.99 $12.95


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**672947 WINTER GRILLING.** By Tom Heinze. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts---with unique and unusual flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin; and Chocolate Nut Cupcakes with Apricot Apples. Color photos. 160 pages. Whitecap. Pub. at $19.95 $11.95

**586973X 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 plenty of unusual sauce ideas such as grilled meats, roasts, ribs, rabbit, clams, shrimp, eggplant, mushrooms, and more. Drawings & color photos. 400 pages. Norton. $8.95

**2780739 NOODLEMANIA! 50 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; and dozens more. Color photos. 120 pages. Whitecap. Pub. at $15.95 $9.95

**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. If you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 500 calories. Color photos. 208 pages. Am. Test Kitchen. **SOLD OUT**

**9781603 HOMEMADE PASTA MADE SIMPLE: A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night.** By Manuela Zangara. Whether you have dabbled in making pasta from scratch before or have always been a little too intimidated to try, this is your complete guide to creating the pasta you love any night of the week and having fun while doing it. Recipes include Pumpkin Raviolini Quadrati and Smoked Salmon & Rucola Mezzelune. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

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2863901 VEGAN JUNK FOOD: 200+ Vegan Recipes for the Foods You Crave. By Lane Gold. Whether it's ooey-gooey desserts or delectable third-decades, these 200+ scrumptious recipes let you indulge in the junkly side of vegan cooking. Try Sausage in a Blanket with Glazed Apples; Cheesy and Spiced Roasted Chickpeas; Red Velvet Whoopie Pies; or S'Mores Chocolate Chip Cookie Bars! Color photos. 225 pages. Adams Media. Paperbound. Pub. at $18.99 $5.95

2826100 THE CHUBBY VEGETARIAN. By J.F. Burks & A. Lawrence. This compelling guide to modern vegetarian cuisine is a game changer for home cook. Innovative recipes re-imagine vegetables as the star of the plate, with vibrant fare 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 BLOOMS KOOKBOOK. By Ronen Sere et al. The blossoms family of restaurants has been changing the face of vegan food with their menus and inventive dishes. In this comprehensive volume. Color photos. 272 pages. Susan Schadt. Paperbound. Pub. at $24.99 $14.95

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2800268 AQUAFABA: Vegan Food Without Eggs Using the Magic of Chickpea Water. By S. Kardinal & L. Veganpower. At last for vegans, lemon meringue pie, mousse, mayonnaise, and macaroons are on the menu! Learn the secrets of these 60 plant-based recipes made with the essential ingredient that will revolutionize your vegan cooking. From simple homemade dairy to traditional soups, vegetarian main dishes, side dishes, breads, desserts, and more. 208 pages. Avery. Pub. at $17.95


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2904373 HOMEMADE VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduces a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a French-style Brie from fermented cashews, a Black Tahini with Chil lie Dogs with Cashew Cheese, or a sliceable, a sliceable, a French-style Brie from fermented cashews, a Black Tahini with Chil lie Dogs with Cashew Cheese, a French-style Brie from fermented cashews, or a sliceable, a sliceable, a French-style Brie from fermented cashews, a Black Tahini with Chil lie Dogs with Cashew Cheese, a French-style Brie from fermented cashews, a Black Tahini with Chil lie Dogs with Cashew Cheese, a French-style Brie from fermented cashews, or a sliceable, a sliceable, a French-style Brie from fermented cashews, or a sliceable. The Magic of Tahini can be used to enhance all kinds of vegan recipes, both sweet and savory. These 60 recipes include Walnut Tahini Hummus, Velvety Mock Mushroom Soup, Black Tahini Poppyseed Swirl, Hot Chocollate Nutella, Black Tahini & Coconut Ice Cream, and more. Well illus. in color. 127 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

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2802817 HOMEMADE VEGAN CHEESE, YOGHURT AND MILK. By Yvonne Holzl-Singh. The vegan cheese, yoghurt, tofu, milk, cream, and butter recipes included are surprisingly diverse and easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need are included in this comprehensive volume. Color photos. 143 pages. Gray Street. Pub. at $26.95 $19.95

2878447 HOMEMADE VEGAN CHEESE, YOGHURT AND MILK. By Yvonne Holzl-Singh. The vegan cheese, yoghurt, tofu, milk, cream, and butter recipes included are surprisingly diverse and easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need are included in this comprehensive volume. Color photos. 143 pages. Gray Street. Pub. at $26.95 $19.95

2880563 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 pattypan, butternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, side dishes, breads, desserts, and more. 312 pages. Storey. Paperbound. Pub. at $18.95 $13.95

2835053 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. Includes all the helpful appendices 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 and Ginger-Cilantro Sauce. Color photos. 182 pages. Sterling Epicure. Paperbound. Pub. at $22.95 $17.95

6845037 THE I HATE TOFU COOKBOOK. By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $9.95

$7.95

9649414 PURE VEGAN: 108 Indian-Inspired Recipes to Nourish Body and Soul. By Lakshmi Wenнакoski-Bielicki. From simple homemade dairy to traditional sweetmeats, this is a hands-on guide to preparing these recipes show you how to prepare and serve colorful, nourishing food that cultivates joy in the kitchen. They include Yogurt Cheese Pakora; Lemon Rosemary Coconut Sauce, and more. Well illus. in color. 72 photos. Ryland Peters & Small. Pub. at $19.95 $5.95

$7.95

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**Poultry & Game**

**6662927 THE VENISON BIBLE.** By Nicholla Fletcher. Features over 40 recipes that show the enormous versatility of this low-fat meat including Venison Steaks with Lime, Fennel and Honey or Thai-spiced Venison Casserole. 96 pages. Illustrated. Hardcover. Pub. at $7.95

**PRICE CUT to $2.95**

**6749194 RECIPES FROM THE WOODS: The Book of Game and Forage.** By Jean-Francois Mallet. A collection of 100 delicious dishes made with game and foraged ingredients. From Sautéed Venison with Port and Chestnuts, Wild Mushroom and Herb Loaf, to Wild Blueberry Muffins, these dishes bring the flavor of the woods into your home. Well illus. in color. 239 pages. Phaidon. Pub. at $45.00 $14.95

**Asian & Eastern Cuisines**

**2837994 THE TURMERIC COOKBOOK.** Ed. by Leanne Bryan. Considered to be one of nature’s most powerful anti-inflammatory ingredients, turmeric has long been used in the Chinese and Indian traditional systems of medicine. Here it’s packed into delicious recipes, from tonics and teas to soups, curries and salads—even ice cream! Fully illus. in color. 128 pages. Aster. Pub. at $12.99 $5.95

**2921111 CHINESE SOUL FOOD: A Friendly Guide for Homemade Dumplings, Stir-Fries, Soups, and More.** By Hsiao-Ching Chou. Chinese soul food is comfort food you can’t resist. You’ll find 80 recipes for authentic Chinese favorites you can easily make in your own kitchen any night of the week. Recipes include Pork and Chinese Cabbage Dumplings, Sesame Chicken, Beef; Egg Foo Young, General Tso’s Chicken, Crab Rangoon, and more. Well illus. in color. 256 pages. Sasquatch. Pub. at $24.95 $7.95

**2849127 COMPLETE CHINESE COOKBOOK.** By Ken Hom. The author offers the definitive guide to modern Chinese food. With over 250 recipes including old favorites, exotic creations, and a comprehensive guide to ingredients and techniques, this is the ultimate collection from the Master of Chinese cooking. Recipes include Steamed Pork with Spicy Vegetables, Spicy Walnut Chicken; Mango Shrimp; and more. Well illus. in color. 352 pages. Firefly. Paperbound. Pub. at $29.95 $6.95

**3563871 200 HEALTHY CHINESE RECIPES.** Collects 200 favorite Chinese recipes that are fresh, authentic, and good for you. Beautiful photographs and clear instructions make it a snap to make Chinese Clay-Pot Chicken; Spicy Beef with Scallions; Sichuan Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Hamlyn. Paperbound. Pub. at $7.99

**2809206 RAMEN: Recipes for Ramen and Other Asian Noodle Soups.** By Miranda Ballard et al. Discover the delights of rich ‘kotteri’ or light ‘assari’ ramen bowls and other Asian noodle soups in this collection of over 25 recipes. Includes Mung Bean Vegetable Soup; Spicy Noodle Seafood Broth; Beef Pho and Spicy Soba Chicken; and more. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $15.95 $6.95

**LIMITED QUANTITY**

**2895730 LEBANESE HOME COOKING.** By Kamal Mouzawak. Lebanese home cuisine is very different from restaurant cuisine. Rather than a succession of small dishes, home cooking consists of stews and typical regional and traditional dishes. Home cuisine is related to the land, built around local produce. Try Beef Stuffed Zucchini or Lemon Lentil Stew. With photos. 160 pages. Color. Illustrated. Pub. at $18.95

**SOLD OUT**

**2852551 500 SUSHI: The Only Sushi Compendium You’ll Ever Need.** By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients. And a complete and concise instructions for making the rolls, you’ll be making Sushi at home in no time. Recipes include Shrimp Tempura, Temari Uramaki, and Squid Sashimi & Ikura Tempura Gunkan, Seared Beef Uramaki, and Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95 $4.95

**6832415 COOKING WITH Gochujang: Asia’s Original Hot Sauce.** By Nam-Anh Tum-Van. Made from a paste from Korea with a complex spicy, sweet, and deep flavor, gochujang is rapidly growing in popularity. Now you can discover the charms of this delicious condiment with this collection of irresistible recipes, many of them Asian inspired. Well illus. in color. 143 pages. Countryman. Paperbound. Pub. at $16.95 $3.95

**2845008 GYOZA: The Ultimate Dumpling Cookbook.** By Paradise Yamamoto. Tokyo’s inexpressible “Gyoza King” shares the 50 all-time favorite recipes served at his esteemed Magonyo (Vine Garden) dining club in Tokyo. With complete step by step photos, you’ll be making dumplings like Cheeseburger Dumplings; Garlic Scape Dumplings with Beef; Gyoza Bolognese with Fresh Tomato; and Crispy Port Gyoza in no time. 128 pages. Tuttle. Pub. at $16.99 $12.95

**5770100 ORIENTAL VEGETARIAN COOKING.** By Gail Duff. Brings together the flavors and culinary techniques of the Orient in this collection of tantalizing dishes from China, Japan, and Southeast Asia. A valuable addition to the kitchen of vegetarians and meat eaters alike, it is sure to be welcomed by all lovers of Asian cuisine. 208 pages. Healing Arts. Paperbound. Pub. at $12.95 $3.95

**6824978 CHINESE FEASTS & FESTIVALS: A Cookbook.** By S.C. Moey. Each celebratory meal as a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Fried Rice and Good Luck Spring Rolls. 144 pages. Paperbound. Pub. at $14.95 $4.95

**2845644 LUCKY RICE.** By Danielle Chang. Feed your obsession for Asian cuisine with these 100 recipes inspired by a range of cultures. They include Taipei Tofu, Beef Noodle Soup; Fiery Edamame with Garlic Miso; Thai Shrimp Boil and Soup; Kimchi Tacos; Steamed Turnip Cakes; and more. Color photos. 224 pages. Clarkson. Pub. at $25.00 $5.95

**4486552 THE CHINESE TAKEOUT COOKBOOK: Quick and Easy Dishes to Prepare at Home.** By Diana Kuan. The Chinese food blogger and cooking instructor brings Chinatown into your home with this amazing collection of more than eighty popular Chinese takeout recipes, all easy to prepare and MSG-free. Try Classic Barbecue Spare Ribs; Thai-Style Beef Curry; and Chicken Chow Fun a try. Fully illus. in color. 208 pages. Pantheon. Paperbound. Pub. at $16.95 $12.95

**278983X THE WORLD OF FILIPINO COOKING: Food and Fun in the Philippines.** By Chris Urbano. This unique cookbook collection has over 90 easy to follow recipes, including favorites like Classic Barbecue, Beef Adobo, Lumpiang Shanghai and Tamarind Beef Soup. But also contains many new delightful twists on classics like Fil-Com Arned Beef Sliders, Beef Tapa Breakfast Burrito; and Chicken Adobo with Plantains. Includes 144 pages. Tuttle. 9x10. Paperbound. Pub. at $16.99 $12.95

**2897172 EAST MEETS VEGAN: The Best of Asian Home Cooking, Plant-Based and Delicious.** By Sasha Gill. The author proves that Asian cooking can be plant-based as well as easy, affordable and delicious. Includes recipes for spring rolls, red bean pancakes, mango lassi, pineapple fried rice, shiitake ramen, and many more. Bursting with over 100 sumptuous photos, this is the perfect guide for your culinary journey.

224 pages. The Experiment. Paperbound. Pub. at $18.95 $13.95

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An incredibly diverse collection including regional dishes from Japanese, Chinese, Indian, Middle Eastern, Northern African, and European traditions. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup; Lithuanian Meat Pockets; Hunter’s Stew; and Hunting Soup. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup; Lithuanian Meat Pockets; Hunter’s Stew; and Hunting Soup. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup; Lithuanian Meat Pockets; Hunter’s Stew; and Hunting Soup. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup; Lithuanian Meat Pockets; Hunter’s Stew; and Hunting Soup. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup; Lithuanian Meat Pockets; Hunter’s Stew; and Hunting Soup.
**European Cuisines**

**2923416 THE COMPLETE IRISH PUB COOKBOOK.** In these pages you’ll find the best of traditional and contemporary Irish pub cooking, with well-loved favorites like Irish Stew, Split Pea & Ham Soup, and Irish Soda Bread joining newer recipes like Scallop Chowder or Oatmeal & Raspberry Cream. Color photos. 175 pages. Hardcover. $8.95

**2905450 DINNERS CHEZ MOI: 50 French Secrets to Joyful Eating and Entertaining.** By Karen West. In an easy to use menu format, the author arranges complementary and harmonious foods together—all organized by seasonal cycles. Try Braised Spring Lamb with Cabbage in the spring; Frosty Artichoke Salad in the summer; Polish Sausages Simmered in Wine in the fall, and Roast Duck Served with Red Cabbage in the winter. 248 pages. Paperback. At $13.95.

**2878100 LES MARCHES FRANCAIS: Four Seasons of French Dishes from the Paris Markets.** By B. DeFehr & P. Boldt. From the sunny Mediterranean to the comfort food of the Alps, or the spiciness of Basque country, the recipes collected here bring the whole of France to the table, wherever you are. Try Pear, Chestnut, and Radichcio Salad; Braised Quails with Brussels Sprouts and Horseradish; or Seared Duck Breast and Caramelized Fennel. Color photos. 240 pages. Running Press. Pub. at $28.00.

**2911663 ITALIAN MOMS: Spreading Their Recipes to Every Table.** By Elisa Costantini. Costantini shares her collection of homey, family-friendly Italian fare—ideal for those you love like Clams Provencal; Bruschetta Galsamico; Ham & Cheese Stromboli; Fettuccine with Peas and Ham in a Cream Sauce; Gnocchi with Ricotta Cheese; Braised Beef Ragu; and much more. Color photos. 247 pages. Sterling. 8½x10¼. Pub. at $29.95.

**2914425 THE BEST OF CZECH COOKING.** By Peter Trnka. Czech cooking is uniquely appealing, practical, and elegant and these more than 200 recipes prove it including Cauliflower Salad; Gypsy Carp; Breaded Veal Cutlets; Fried Sweetbreads; and Apple Strudel. 405 pages. Hippocrene. Paperback. Pub. at $16.95.

**6826008 SICILY: The Cookbook.** By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancine and Pasta with Sardines—and creative, innovation recipes including Savory Eggplant Trifle, Seafood Salad with Avocado Cream, and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8¼x10¾. Pub. at $40.00. **$16.95**

**6825680 MONET’S PALATE COOKBOOK.** By A. Bordman & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his kitchen garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 76 pages. Gibbs Smith. Pub. at $30.00. **SOLD OUT**

**2921781 COOK YOURSELF HAPPY: The Danish Way.** By Caroline Fleming. Food, family and Denmark are the author’s first loves, and this inspirational collection of over 100 recipes celebrate the very best of Danish cuisine. Whether you want to enjoy a lunch of Warm Smoked Salmon with Pickled Cucumber, or the nationally beloved dish of Fried Pork Belly, or a dessert of Baked Apples with Marzipan, you’ll be cooking the Danish way! Well illus. in color. 256 pages. Jacqui Small. Pub. at $35.00.

**599355X SERBIAN COOKING: Popular Recipes from the Balkan Region.** By D. Kacic & C. McFadden. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and assortment of pitas dishes, as well as sauces and a multitude of delectable desserts. Color photos. 104 pages. **$8.95**


**2914433 THE BEST OF POLISH COOKING.** By A. Bordman & D. Boldt. Features over 200 recipes adapted for the American kitchen like Polish Sausages; Beef Stew, A Traditional Ravenscroft Guinness Beef Stew; A Traditional Dublin Coddle, Granny’s Northern Irish Stufing; Old-Fashioned Soda Bread joining newer recipes like Clam Provenca l; Scotch Broth, and many more. Color photos. 288 pages. Penguin Random House. **$12.95**

**6897932 FROM SCRATCH: An Introduction to French Breads, Soups, Sauces, and More.** By Laurence Laurendon et al. Take pleasure in turning out luscious loaves. Make your own flours and chneys. Capture the harvest in splendid preserved foods. Filled with beautiful photos, this volume offers more than 100 delicious recipes for a variety of French-inspired foods, including pasta, condiments, charcuterie, compotes, cookies and more. 256 pages. **$19.95**

**6994769 THE SILVER SPOON QUICK AND EASY ITALIAN RECIPES.** Presents more than 100 simple, fast, and delicious recipes to help the busy cook embrace the flavors and spirit of Italian cuisine at home with minimal fuss. Delicious meals include Macaroni Au Gratin; Crevettes of Carrot Soup; Roman Sausage & Broccoli; and New Potatoes with Rosemary. Color photos. 240 pages. Phaidon. Pub. at $29.95. **$12.95**


**6923348 CLASSIC BRITISH COOKING.** By Sarah Edington. With over 300 recipes, this collection includes both timeless favorites and forgotten gems. Try out recipes for Potted Crab; Slow Roasted Pork Belly; Steamed Ginger Pudding, and Damascus Ice Cream. Both practical and inspirational, this is a celebration of the best of British cooking past and present. Well illus. in color. 424 pages. National Trust. Pub. at $36.95. **$29.95**

**2880971 OUR IRISH GRANNIES’ RECIPES.** By Edur Purcell. Grannies from all across the Emerald Isle have kept these traditional recipes that define Irish cooking. The author has compiled the best of his ancestor’s recipes in this collection of authentic Irish Cooking. Try Flavoured Guinness Beef Stew, A Traditional Dublin Coddle, Granny’s Northern Irish Stufing, Old-Fashioned Soda Scones, and many more. 133 pages. Sourcebooks. Pub. at $12.99. **PRICE CUT to $7.95**

**5990813 OUR SWEDISH GRANNIES’ RECIPES.** By Edith Costantini. These 100 delciious recipes for a variety of meals, to whole grains and light pastas, there is something here for everyone. Color photos. 288 pages. Sourcebooks. **Sold Out**

**6882911 SWEET & SIMPLE ITALIAN RECIPES.** By Joseph & Sita Vona. From the Baltic to the Black Sea, shown step by step in more than 750 color photographs. Includes soups & starters, meat & poultry, fish dishes, vegetables, grains & pastas, and desserts & bakes. 256 pages. Hermes House. **$9.95**

**5922178 RUSSIAN, GERMAN & POLISH FOOD & COOKING.** By C. Atkinson & T. Davies. Features over 185 traditional recipes from the Baltic to the Black Sea, showcasing step by step in more than 750 color photographs. Includes soups & starters, meat & poultry, fish dishes, vegetables, grains & pastas, and desserts & bakes. 256 pages. Hermes House. **$7.95**
2845695 PATRICIA HEATON'S FOOD FOR FAMILY AND FRIENDS. The actress and busy working mother provides the tools to pull together delicious meals and shows cooking naked with sample menus, a kitchen setup guide, and tips for getting organized. Best of all, she spices it up with hilarious stories and anecdotes from her Hollywood career. Recipes include The Pie Muffins, 888 Beef Sliders, Winter Corn Chowder, and more. Color photos. 246 pages. Morrow. Pub. at $29.99 $7.95

2912147 MOLTO BATALI: Simple Family Meals. By Mario Batali. From lush summer salads to hearty winter braises, these easy and flavorful dishes enliven a meal from a weeknight meal to a holiday celebration. Better yet, the recipes are organized into perfectly paired combinations for stellar meals. Fully illus. in color. 322 pages. Ecco. Pub. at $29.99 $7.95

6953360 Nadia G’s BITCHIN’ KITCHEN COOKIN’ FOR TROUBLE. By Nadia Giosia. Culinary Il-girl and host of the wildly popular Nadia G’s Bitchin’ Kitchen TV show on the Cooking Channel brings her savvy chef know-how and rock star ‘tude to glam up your dining experience. Includes Nadia’s creative and wild take on such classics as rustic pan pizza, Naked Salmon, and just-right pasta. Color photos. 208 pages. Ballantine. Pub. at $24.00 $11.95

690404X FOOD, HEALTH, AND HAPPINESS: 115 On-Point Recipes for Great Meals and a Better Life. By Oprah Winfrey with L. Kogan. Delicious, healthy, and easy to prepare, these clever recipes Oprah most loves to make at home and share with friends and family. From simple pleasures like Unfried Chicken and Turkey Chili, to such celebrations of freshness as Wild Tomato Gazpacho and Grilled Pistachio-Roasted Sweet Potato, Tuscan Kale and Apple Salad, and Tuscan Tomato Bruschetta, these recipes are paired with personal essays and memories from Oprah herself. Fully illus. in color. 231 pages. Flatiron. 9x10¼. Pub. at $35.00 $7.95

2937174 JACQUES PEPIN HEART & SOUL IN THE KITCHEN. Spiced with reminiscences and stories, this collection of more than 200 recipes reveals the unorthodox philosophy of the man who taught millions of Americans how to cook, including his frank views on the future of American cooking. Featuring every recipe (almost 1,300) demonstrated on 19 seasons of the show; a behind the scenes look at the show and the test kitchen; and a 56 page shopping guide, plus the science, the cookware and kitchen gadgets—this compendium is the resource for all serious cooks. Well illus. in color. 1030 pages. America’s Test Kitchen. 8¼x10¼. Pub. at $45.00 $32.95

6966888 JAN KARON’S MITFORD COOKBOOK & KITCHEN READER. Ed. by Martha McIntyre. In her popular Mitford series, you find characters enjoying dishes like Puiny’s Golden-Crust Cornbread and Father Tim’s Baked Ham with Bourbon Glaze. Now, you can re-create it with these recipes, 364 pages. Putnam. Paperbound. Pub. at $30.00 $14.95

6853242 MY YEAR IN MEALS/MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Ray gives you an inside look into her kitchen for one full year, offering intimate access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachel, flip the book over and indulge in over 100 amazing cocktails served up by her partner in crime, J. Cusimano. Well illus. in color. 368 pages. Atria. Pub. at $29.99 $6.95

2911434 ART SMITH’S HEALTHY COMFORT. Unwilling to give up his beloved Southern food, but knowing he needed to make a change, Smith altered his diet, started exercising, and lost 120 pounds. He still shares some of his hearty dishes and recipes that he learned from his做了 of culinary creations. Here he shares some of his favorites like Three Cheese Macaroni; Untied Chicken; and Grilled Hanger Steak with Slow-Roasted Tomatoes. 32 pages of color photos. 255 pages. HarperCollins. Pub. at $27.99 $6.95

696025X KITCHEN GYPSY. By Joanne Weir. Throughout this collection are the delectable dishes and lessons that have shaped Weir’s culinary journey, from her great-grandmother’s 140 year old Lighting Cake recipe to a luxurious beef roulade perfected during her master chef training. Paired recipes made to be served alongside colorful anecdotes, this engaging armchair read. Well illus. in color. 288 pages. Oxmoor. Pub. at $35.00 $9.95

2902672 MASTER RECIPES: A Step-by-Step Guide to Cooking Like a Pro. By the eds. of Food & Wine. Consider this manual your pass to culinary thrill seekers lining up around the block. Recipes include Steak Au Poivre Burger and Sweet N’ Sally Shake. Color photos. 272 pages. Oxmoor. Pub. at $34.99 $7.95

694962R RECIPES FOR LIFE: My Memories. By Linda Evans with S.C. Derek. A combination of the story of a life well-lived and a treasure trove of recipes that include Mom’s Hot Dog Stew, John Wayne’s “The Duke’s” Crab Dip; Ina Garten’s Filet of Beef Boursin; and many more. 298 pages. Post Hill. Pub. at $26.00 $5.95

2901013 MOTO: The Cookbook. By Homaro Cantu. Featuring hundreds of stunning photographs, this volume is a living record of a restaurant and of a chef who defined modernist cuisine. It tells his development from a young chef to a mind on the cutting edge of American food. Recipes include Hot Pizza Soup with Caesar Salad Dots and Veal Breast 350 pages. Little, Brown. 9x11¼. Pub. at $25.00 $9.95

★ 280218X THE COMPLETE AMERICA’S TEST KITCHEN TV SHOW COOKBOOK 2001-2019. Featuring every recipe (almost 1,300) demonstrated on 19 seasons of the show; a behind the scenes look at the show and the test kitchen; and a 56 page shopping guide, plus the science, the cookware and kitchen gadgets—this compendium is the resource for all serious cooks. Well illus. in color. 1030 pages. America’s Test Kitchen. 8¼x10¼. Pub. at $45.00 $32.95

★ 69441834 LIDIA’S FAVORITE RECIPES: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees. By L.M. Bastianich & T.B. Man fuel. From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. Here, you’ll find a fresh take on Lidia’s signature and irresistible reliable dishes. Try Ziti with Broccolli Rabe and Sausage; Savory Seafood Stew; Veal Ossobuco with Asian Spices; and Wexford Rack of Lamb with Asian Spices; and many more. 272 pages. Oxmoor. Pub. at $25.00 $11.95

6904319 KEVIN DUNDON’S MODERN IRISH FOOD. This celebrated chef gives a modern twist to time-honored, traditional Irish foods and ingredients. The result is delicious, easy food that is perfect for everything from a leisurely dinner to a quick family lunch. Recipes include Chorizo Roast Chicken; Western Roast of Lamb with Asian Spice Glaze; Limerick Waldorf Salad. Color photos. 224 pages. Mitchell Beazley. Paperbound. Pub. at $19.99 $6.95

★ 2789388 THE CASH AND CARTER FAMILY COOKBOOK. By John Carter Cash. The only child of June Carter and Johnny Cash, Johnny Cash shares the stories and recipes that inspired him on his family dinner table. Along with memories and reminiscences of the musicians and stars welcomed in their home, the recipes include June’s Grit Bread; Boiled Beef Stew; John’s Soya Grit Bread; Boiled Beef with Father Tim’s Baked Ham with Bourbon Glaze; and Crucnchy Mexican Tostada Casserole. Well illus. most in color. 250 pages. Thomas Nelson. Pub. at $29.99 $21.95

DVD 6829570 BEST FOOD EVER. Widescreen. In each episode you’ll meet the people behind the delectable dishes of some of the best food destinations in the country. Get the scoop on what drives foodies to these dining establishments, and find out their trade secrets. Five episodes. Over 3 hours. Gastronomical.
Notable Chefs & Celebrities

★ 2774569 JACQUES PEPIN FAST FOOD MY WAY
The man who taught millions of Americans how to cook shares the techniques he honed in the most famous kitchen in the world to show you how to create simple, special meals in minutes. Companion volume to his PBS show. Color photos. 240 pages. HMH. Pub. at $30.00 $19.95

★ 2858797 BACK TO THE KITCHEN, By Freddie Prinze Jr. with R. Whatton. Offers 75 delicious, real recipes, plus true stories from a food obsessed actor. Try Holy Sh*t! Pulled Pork; San Juan-Style Fried Lobster; Artichokes of Death; Comish Hens with Apple and Sage; and more. Color photos. 208 pages. Rodale. Pub. at $27.00 $6.95

★ 6945917 JOANNE TRATTORIA COOKBOOK
By Joe Germanotta with W. Hoye. A collection of recipes and anecdotes, inspired by the world-famous Joanne Trattoria, owned by Joe Germanotta, who also happens to be the father of Lady Gaga. Filled with family photos and stories, these delicious meals include Lasagna del la Casa and Grandma Angie’s Salami Pecorino. Post Hill. Pub. at $24.00 $17.99

★ 6767605 KNIFE: Texas Steakhouse Meals at Home. By J. Tesar & J. Mackay. In his first-ever cookbook, Chef Tesar reveals his secrets to cooking the purest, beefiest, most delicious steaks you’ve ever tasted. And he doesn’t stop there, offering recipes for lamb, pork, veal, and the perfect burger, plus his signature sides and foolproof versions of classic sauces. Color photos. 246 pages. Flatiron Books. 8¼x10¼. Pub. at $29.99 $19.95

★ 2781064 THE COMPLETE MILK STREET TV SHOW COOKBOOK, 2017-2019, REVISED EDITION. By Christopher Kimball et al. Features over 200 recipes that include delicious meals like Salmon Falafel with Chermoula; Colombian Braised Beef; and Chiang Mai Chicken—bringing you bold flavors, healthier ingredients and simpler techniques. And because they’re from Christopher Kimball, one of America’s “100 Greatest Home Cooks of All Time,” you can trust them to just work. Well illus. in color. 428 pages. Little, Brown. 8½x10¼. Pub. at $40.00 $29.95

★ 2800217 THE UNOFFICIAL POLDARK COOKBOOK. By T. Cohen & L. Edwards. Celebrate the magic that is BBC’s and PBS Masterpiece’s All Time,” you can trust them to just work. Well illus. in color. 428 pages. Little, Brown. 8½x10¼. Pub. at $40.00 $29.95

★ 6784151 THE MISSION CHINESE FAST CAFÉ COOKBOOK. By D. Bowlen & C. Ying. Chef Danny Bowlen presents this exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by inventive recipes that changed what it means to cook Chinese food. Try Smoked Beef Brisket with Smoked Cola BBQ Sauce or Mapo Tofu. Fully illus. in color. Over 100 no-fail recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood and Vegetables. Color photos. 256 pages. HMH. Pub. at $30.00 $16.95

★ 6913415 CLAUDIA’S COCINA: A Taste of Mexico. By Claudia Sandoval. The Season 6 winner of the hit FOX series MasterChef. Claudia Sandoval brings you the tastes of the Mexico she grew up in. A collection of traditional family recipes along side her home kitchen dishes cooked while in the MasterChef kitchen include: Garlic Sautéed Head-on Shrimp with Grape Pico Salsa. Grilled Chipotle-Lime Chicken, and Tres Leches Birthday Cake. Well illus. in color. 318 pages. America’s Test Kitchen. 8½x11½. Pub. at $24.95 $11.95

★ 6977299 THE OFFICIAL JOHN WAYNE WAY TO BARBECUE. Ed. by James Ellis. Duke followed the best traditions of America’s chefs and grillmasters to make his meals legendary. Packed with over 100 recipes and tons of tips from Duke’s family to guarantee your next cookout will be one worth remembering. Includes never-before-seen photos of Duke Wayne with friends and family, and stories from loved ones that reveal the man behind the legend. Fully illus., most in color. 251 pages. Media Lab Books. Paperbound. Pub. at $22.99 $17.95

★ 1823114 MAKE IT AHEAD: A Barefoot Contessa Cookbook. By Ina Garten. For the first time Barefoot Contessa answers the one question she receives from cooks: Can I make it ahead? With beautiful color photos and hundreds of invaluable make-ahead tips, this is your new go-to guide for preparing meals that are stress free yet filled with satisfying flavors. 272 pages. Clarkson Potter. Pub. at $35.00 $24.95

★ 2924876 WWE: The Official Cookbook. By Allison Robicelli. Smash your hunger and throw the ultimate WWE party with this extreme collection of dishes and drinks inspired by the WWE Universe! With more than 75 recipes, you can indulge yourself with John Cena’s Fruity Pebble Treats, Macho Man’s Savage Nachos, and the Rock’s Jabroni Macaroni Salad. This is the ultimate kitchen companion for any WWE fan. Fully illus. in color. 127 pages. Insight Editions. 8½x10¼. Pub. at $29.99 $21.95

★ 6948561 THE HOMEMADE CHEF: Ordinary Ingredients for Extraordinary Food. By James Tahhan. Whether you already love to cook or are just starting out, Chef James takes home cooking to a new level with quick and easy wholesome meals that are sophisticated, flavorful, and exceptional. Try and enjoy Avocado Soup with Shrimp; Steak with Creamy Tomato Sauce; and Grandma Angi’s Salami Pecorino. Fully illus. in color. 270 pages. St. Martin’s. Pub. at $27.99 $8.95

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★ 3240281 TRY THIS AT HOME: Recipes from My Health to Your Plate. By Richard Blais. Richard Blais has a wildly creative approach, whether it’s adding pastrami to mustard or cooking lamb shanks in a犹如（犹如）。The over 125 recipes inspire and creative recipes that are full of surprise and flavor. Fully illus. in color. Over 100 no-fail recipes include Mascarpone and Ricotta-Stuffed Peaches, 15-Minute Seafood and Vegetables. Color photos. 256 pages. Clarkson Potter. Pub. at $30.00 $17.95

★ 2852853 KENVIN: An Artist’s Kitchen. By Kevin Lyman. Filled with colorful art, stunning photographs, and delicious recipes, this beautifully designed book is a hardcover homage to the man behind the legend. Fully illus. in color. 318 pages. Clarkson Potter. Pub. at $30.00 $17.95

★ 3677292 MY KITCHEN TO YOURS. By James Ellis. Duke followed the best traditions of America’s chefs and grillmasters to make his meals legendary. Packed with over 100 recipes and tons of tips from Duke’s family to guarantee your next cookout will be one worth remembering. Includes never-before-seen photos of Duke Wayne with friends and family, and stories from loved ones that reveal the man behind the legend. Fully illus., most in color. 251 pages. Media Lab Books. Paperbound. Pub. at $22.99 $17.95

★ 6672294 CHARLIE PALMER’S AMERICAN FARE: Every Day Recipes from My Kitchens to Yours. Included are more than 100 of the delicious dishes that the award-winning chef cooks at home with family and friends. Recipes include Corn Chowder with Shrimp, Cheese Strata; Prosciutto-Wrapped Zucchini; and Grilled Steak with Pomegranate Salad. Color photos. 254 pages. Grand Central. 8½x10¼. Pub. at $40.00 $9.95
**6858341** DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends. In this treasure trove you’ll find one hundred delicious dishes to become Debbi Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal, Grilled Fish Tacos with Cilantro Lime Sauce, Gratitude Bread, Honey Chipotle Oven Roasted Ribs, Egg nog Cookies, and Guinness Pot Pie. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95


**694230X** ESSENTIAL PEPIN: More than 700 All-Time Favorites from My Life in Food. By Jacques Pepin. For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career as the champion of simplicity. Includes a searchable DVD demonstrating every technique a cook will ever need. 685 pages. HMH. 8x10¼. Pub. at $40.00

**6944917** MY ITALIAN KITCHEN: Favorite Family Recipes. By Luca Mante. From the mother of Season 4 of MasterChef, this collection of recipes passed down from his Italian family. Along with some great behind the scenes stories from Season 4, are delicious dishes like Sweet and Spicy Sardines; Butternut Squash and Arugula Mzellezne, and Rack of Lamb with Potato Puree. Color photos. 208 pages. Stewart, Tabori & Chang. Pub. at $24.95

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

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**3683639** THE BERGHOFF CAFE COOKBOOK: Berkeley Family Recipes for Simple, Satisfying Food. By Carolyn Berghoff with N.R. Ryan. Founded in 1898 by Herman Berghoff, Chicago’s Berghoff Cafe has come to symbolize the American dream and the joy that comes from sharing food with family and friends. Today, the tradition lives on with Herman’s great-granddaughter in her new collection of classic dishes, many with a modern twist. Color photos. 156 pages. Andrews McMeel. Pub. at $24.99

**9302399** NUT PANG: Bold Recipes from New York City’s Favorite Sandwich Shop. By Ratha Chaupoly et al. While Ratha and Ben’s sandwiches, which have gained a cult-like following, are at the core of Nut Pang, this volume includes recipes for so much more. Treatment, which has the fan favorites, like Seared Coconut Tiger Shrimp and Hosoi Meatballs, but there are also condiments and pickles, rice and noodle bowls, sides, stews and drinks. Fully illus. in color. 240 pages. HMH. 8x10¼. Pub. at $25.00

**765262X** THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Carlyn Berghoff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Berghoff Creamed Spinach; German Potato Salad; Wiener Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel. 8x10¼. Pub. at $29.99

**3426351** MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and homestyle Southern cooking served family style in the downstairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, Southern food fans flocked from all over the world to her doorstep. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99


**2900393** THE LEMONADE COOKBOOK. By A. Jackson & J. Cianculli. Filled with delicious recipes that are ideal for today’s on the go lifestyles and perceptive palates, this collection–from the popular Lemonade Cafeteria eateries—is for all cooks who want to make sophisticated, highly urban “comfort food” with ease. Recipes include: Hanover Lemonade Turkey, Dried Cranberry, and Sage Gravy. Color photos. 239 pages. St. Martin’s. Pub. at $30.00

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Cheese

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**6810756 PIMENTO CHEESE: The Cookbook.** By Perre Coleman Magness. With 30 delicious, flavor-packed recipes, including a breakfast of Pimento Cheese Popovers stuffed with scrambled eggs, or a classic Pimento Cheese Waffles with Pimento Syrup and Bacon. Then try Chicken Enchiladas with Pimento Cheese Sauce, or Pimento Cheese Tomato Pie, and more. Fully illus. in color. 138 pages. St. Martin’s. Pub. at $21.99 $4.95

**6532128 CHEESE & DAIRY MADE AT HOME.** By Dick & James Strawbridge. Learn how to use raw or store-bought milk and cream to make fresh buttermilk, sour cream, creme fraiche, mascarpone, sauces, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 40 recipes that use your homemade products. Color photos. 176 pages. Firefly. Pub. at $19.95 $6.95

**679643X THE BEGINNER’S GUIDE TO CHEESEMAKING.** By Brie R. Santagode. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With the 40 easy, step-by-step recipes in this guide, you’ll be making tasty cheeses that you love in no time. Also includes delicious recipes that use the cheese you make. Fully illus. in color. 204 pages. Rodale. Pub. at 8x10. Paperbound. Pub. at $15.99 $11.95

**2853187 HOME CHEESE MAKING, 4TH EDITION: From Fresh and Soft to Firm, Blue, Goat’s Milk, and More.** By Ricki Carroll. Known as the Cheese Queen, Carroll shares recipes for creating timeless classics like mozzarella, feta, cheddar, and brie, as well as sophisticated artisan cheeses such as halloumi, raclette, and gorgonzola. Included are 50 sweet and savory recipes for cooking with cheese. Color photos. 368 pages. Storey. Paperbound. Pub. at $24.95 $17.95

**69150X MILKMADE: A Book About Cheese–How to Choose It, Serve It and Eat It.** By Nick Haddow. One of Australia’s foremost cheesemakers, Haddow worked around the world before settling in Tasmania, where he started the acclaimed Bruny Island Cheese Co. In this splendid volume he shares his knowledge of making, serving and storing cheese at home and offers 75 recipes that celebrate cheese in all its glorious forms. Well illus. in color. 268 pages. Hardie Grant. 8x10. Pub. at $39.94 $14.95

**2917884 WISCONSIN CHEESE COOKBOOK.** By Phyllis Buehler. Includes recipes from the 28 creameries featured for comfort-food staples like pizza, mac and cheese, and grilled-cheese sandwiches, as well as wow-worthy dinner party favorites like Pan Fried Brussels Sprouts with Prosciutto and Havarti, along with picnic salads and delicious breakfasts. Well illus. in color. 206 pages. Good Books. Spiralbound. Pub. at $18.95 $9.50

Appetizers & Snacks

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Appetizers & Snacks


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**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 like Rick Bayless. There are 150 recipes in this splendid volume he shares with the secrets to serving up to your friends! Here you’ll find a collection of coven-ready recipes sure to spook your guests, like Spiderweb Mummies, Banana Ghosts, Dead Fly Pancakes, Vampire Apple Wedges, Chomping Monster Cookies, and more. Fully illus. in color. 48 pages. Guild of Master Craftsmen. 8x10¼. Paperbound. Pub. at $9.95 $4.95

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Holidays & Entertaining

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2808676 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Brunck. Features a wide range of bar bites inspired by cuisine from around the world, you'll find something to enjoy whatever your topping, from Sausage Rolls and Slider In-Crust 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 Carden. 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 best recipes 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

**2791899 THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Ketti Wilkes. Whether you take the conventional route and roast it in an oven or spend all day tending the smoker, a variety of brines and rubs guarantees that your turkey starts from a flavor-packed foundation. You'll also find dozens of helpful tips and suggestions, desserts, and the ultimate Thanksgiving leftovers sandwich! Color photos. 240 pages. Cider Mill. Paperbound. Pub. at $18.95  $13.95

**2781417 CHRISTMAS WITH DICKENS: Seasonal Recipes Inspired by the Life and Work of Charles Dickens. By Ben Vogler. No author is more closely associated with the holiday season than Charles Dickens. His novels are alive with examples of good food being enjoyed in good company. In this collection of Victorian classics, updated for modern cooks, you'll find old favorites such as Lobster Patties, and a Charlotte Russe. Well illus. in color. 64 pages. CICO Books. Pub. at $14.95  $11.95

**6920489 UNICORN FOOD: Magical Recipes for Sweetteeth & Treats. By Rachel Johnson. Channel your inner unicorn with forty recipes curated for maximum culinary magic. From a flirty Rainbow Pancake Stack topped with Maple Whipped Cream to a 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 for Making Home Cocktails. By Jennifer Carden. 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 better place to start than the Pisco-Cocktail-Inspired Lamb-Butted Eggplants, and Fresh Fig & Ricotta Cake will make you the star chef of your gathering. Fully illus. in color. 272 pages. Clarkson Potter. Pub. at $35.00  $26.95

**281496X A RECIPE FOR COOKING. By Cal Peternell. 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, and so much more. Also includes 60 canapes and several courses or just get your friends together at the end of the week for a special dinner, the 100 recipes included here, cooking for friends has never been so much fun. Try Roasted Duck Breast with Pickled Peaches and Celeriac; orfish and tartar sauce Cartoon. 290 pages. Harper. Pub. at $35.00  $16.00

**SOLD OUT** 6856569 COOKING FOR FRIENDS. By T. Edwards & C. Daniels. 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 special 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 and tartar sauce Cartoon. 290 pages. Harper. Pub. at $35.00  $16.00

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**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 Recipes like Hawaiian Turkey, Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99  PRICE CUT to $7.95

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**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, more than the world. But even if you can't enjoy the marijuana infused cocktails inside, there's still plenty to make you feel dangerous: flaming daquiris, 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 TKI 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 cocktails offered are the Pomeroy, the Puffer Fish, and the Pineapple Daquiri. Fully illus. in color. 159 pages. Countryman. Pub. at $19.95  $4.95

**2902788 WISE COCKTAILS. By J. Ripp & M. Littlefield. This collection offers fresh new twists and tricks for mixing classic or your own 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, Saratoga, 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 liqueur bra nds 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 KETO 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 with these 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. Paperback. Pub. at $19.95  $12.95
Wine & Spirits

5952174 BOURBON EMPIRE: The Past and Future of America's Whiskey. By Reid Mitenbuler. Whiskey has influenced America's political, economic, and cultural destiny. Here the author traces the spirit's history, spanning frontier rebellion, Gilded Age corruption and the rise of Madison Avenue. 310 pages. Viking. Pub. at $27.95 $6.95

2915928 ABSINTHE: The Exquisite Elixir. By B.J. Witters & T.A. Breaux. A comprehensive guide that explains and illustrates the history, culture and mystique of the drink known as the "Green Fairy." The authors explore this green colored spirit's controversy and effects through the stories of some of its most famous connoisseurs. 144 pages. Delmar. Pub. at $25.95 $6.95

2804840 MOONSHINE: A Celebration of America's Original Rebel Spirit. By John Schlimm. Tells the rip-roaring story of the moonshiners who became folk heroes for the ages and how their batches of 200 endure as the favorite thirst-quencher of millions. While stirring the rebel in each of us, this fun volume also includes over 100 recipes for infusions and cocktails using moonshine as a main ingredient. Illus. in color. 256 pages. Citadel. Pub. at $26.00 $18.95

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6909124 BREWING EVERYTHING. By Dan Crissman. Walks you through the process for each delicious beverage from start to finish, beginning with easier shortcuts until you get the hang of it, then upgrading to the harder stuff. Includes more than fifty recipes with step by step instructions. 192 pages. Countryman. Paperbound. Pub. at $21.95 $16.95

8314411 MIRACLE BREW: Hops, barley, Water, Yeast and the Nature of Beer. By Pete Brown. Explores the origins of fermentation, the lost age of hallucinogenic gruit beers; the evolution of modern varieties; micro-brewing's natural history of beer, and shares the incredible history behind each of its four ingredients. 280 pages. Chelsea Green. Paperbound. Pub. at $35.95 $15.50

292434X DRAUGHT BEER QUALITY MANUAL, FOURTH EDITION. By Brewers Association. Intended for draught system installers, beer wholesalers, retailers, brewers, and anyone with an interest in quality draught beer, this detailed manual presents well-researched information on draught line cleaning, system components and design, and much more. Illus. 120 pages. Brewers Publications. 8 1/2 x10 1/2. Paperbound. Pub. at $24.95 $17.95

6966454 AMERICAN WINE: A Coming-of-Age Story. By Tom Acitelli. Tells the story of how America belted France from atop its centuries old pedestal as the world's top wine producing and wine drinking nation. This title focuses solely on the rise of fine wine in the United States since the 1960s, in California and elsewhere, and how that rose altered the way we drink wine, for better or worse. 330 pages. Ten Speed. Pub. at $29.95 $23.95

6757923 SOUTHERN SPIRITS: Four Hundred Years of Drinking in the American South, with Recipes. By Robert F. Moss. Tells the full story of liquor, and with it, the American South. Along the way, it challenges the stereotypes of Southern drinking culture and reveals how that culture has shaped the South and America as a whole. Illus. 316 pages. Ten Speed. Pub. at $24.95 $18.95

2789043 BEER HACKS: 100 Tips, Tricks, and Projects. By Ben Robinson. Presents the very best and most creative ways to serve, share, store, and savor your favorite brews. This guide is a must for anyone who wants to make drinking beer better, easier, and more interesting, delicious, and especially fun. Includes an emergency bottle opener on the front cover. Well illus. 154 pages. Workman. Pub. at $18.95 $12.95

6853671 DECANTED: A Winemaker’s Journey. Fullscreen. What does it take to make it in Napa Valley? This feature length documentary follows the development of a brand new winery, Italic Winegrowers, seen through the eyes of elite Napa Valley winemakers. The story digs deep to analyze what kind of person it takes to enter this highly competitive arena. 78 minutes. DVD. Price: $19.95 $12.95

6896715 A SHORT HISTORY OF DRUNKENNESS. By Mark Forsyth. Making stops all over the world, this volume traces humankind’s love affair with booze, from our primitive ancestors to the Drinking Days of Prohibition, answering every possible question along the way. What did people drink? How much? Who did all the drinking? Of the many possible reasons, why? A history of the world at its inebriated best. 248 pages. Three Rivers. Price: $12.95

663804X BOURBON EMPIRE: The Past and Future of America's Whiskey. By Reid Mitenbuler. Whiskey has influenced America’s political, economic, and cultural destiny. Here the author traces the spirit’s history, spanning frontier rebellion, Gilded Age corruption and the magic of Madison Avenue. 16 pages of photos. 310 pages. Penguin. Paperbound. Pub. at $17.00 $2.95

6651192 DRINKING IN AMERICA: Our Secret History. By Susan Cheever. Chronicles our national love affair with liquor, taking a long, thoughtful look at the way alcohol has changed our nation’s history, and how it has shaped American events and the American character from the 17th to the 20th century. 258 pages. Twelve. Pub. at $28.00 $9.95

673848X AGAINST ALL HOPS: Techniques and Philosophy for Creating Extraordinary Botanical Beers. By Dutch Heisholt. Dutch Brewer Dutch Heisholt. He discloses the secrets to discover gruits: incredible botanical beers that were brewed throughout the world for most of human history. He provides techniques and approaches to help the intermediate to advanced brewer to create these unique out-of-the-box beers. Well illus. in color. 143 pages. Page Street. Paperbound. Pub. at $18.99 $17.95


Breakfasts

6676644 AMERICA’S BEST BREAKFASTS. By L.B. Schragar & A. Sussman. Inspired by down-home diners, iconic establishments, and the newest local hot spots, these recipes combine two of America's honored traditions: hitting the open road and enjoying an endless variety of breakfasts. Re-create America’s most interesting breakfast dining experiences restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $23.00 $5.95

6994153 BAKING FOR BREAKFAST: 33 Muffin, Biscuit, Egg, and Other Sweet and Savory Dishes for a Special Morning Meal. By Susan Cheever. Serves morning bakes and bakes with lemon and sugar? There's plenty more for more. Illus. in color. 112 pages. Artisan. Pub. at $12.95 $9.95

6992552 FLIPPING GOOD PANCAKES: Pancakes from Around the World. By Sudi Pigott. Who says pancakes should only be eaten with lemon and sugar? There’s plenty more for more. Illus. in color. 112 pages. Artisan. Pub. at $12.95 $9.95

4821445 EXQUISITE ELIXIR: Extraordinary Botanical Beers. By B.J. Wittels & T.A. Breaux. A comprehensive guide that explains and illustrates the history, culture and mystique of the drink known as the "Green Fairy." The authors explore this green colored spirit’s controversy and effects through the stories of some of its most famous connoisseurs. 144 pages. Delmar. Pub. at $25.95 $6.95

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Breakfasts

6982147 LET’S DO BRUNCH: Sweet and Savory Dishes to Share with Friends. By Brigit Binns. Few gatherings are more enjoyable than a leisurely morning shared 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 Quichelets or Ciabatta, plus sayings on entertaining. Color photos. 176 pages. Weldon Owen. Pub. at $24.95 $7.95

698214X DONUTS: Recipes for Glazed, Sprinkled & Jelly-Filled Delights. By Elinor Kilvars. In these pages, you’ll find over 40 delicious 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 to enjoy! Color photos. 112 pages. Weldon Owen. Pub. at $18.95 $6.95

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2852519 500 PIES & TARTS. By Rebecca Baugniet. Embrace your inner baker and satisfy your craving with this comprehensive collection of inspiring and detailed recipes. Includes options like classic Banana Cream Pie, Key Lime Pie, Crab Apple Pies, and delectable Chocolate Peanut Butter Tartlets, with lots of variations. Color photos. 288 pages.ellers. Pub. at $16.95 $3.95

5940133 BISCUITS: Sweet and Savory Southern Recipes for the Domestic Kitchen. By Camilla V. Saulsbury. This book for the food blogger prove you to that biscuits are more than a side dish. Make them the main part of your breakfast, lunches, dinners, and even desserts with recipes such as Hamburger Pot Pie with Herb Biscuit Topping, Southern Gravy and Biscuits, Chocolate Chip Biscuits; and many more. Fully illus. in color. 225 pages. Skyhorse. Pub. at $18.95 $4.95

2811200 BISCUIT BLISS: 101 Foolproof Recipes for Fresh and Fluffy Biscuits in Just Minutes. By James Villas. A good biscuit, fresh from the oven and slathered with creamy butter, is simple, down home, and soul warming. This book offers hints and tips that will benefit even veteran biscuit makers, and recipes that range from basic buttermilk biscuits to all manner of flavored biscuits. 141 pages. Harvard Common. Paperback. Pub. at $17.95 $4.95

2811170 750 BEST MUFFIN RECIPES: Everything from Breakfast to Savory, you’ll find recipes for every occasion, including: Rocky Road Cake; Pepperoni Bread; Banana Split Ice Cream Cake; and many more. Fully illus. in color. 223 pages. Skyhorse. Pub. at $19.99 $3.95

2872639 THE NEW SUNDAY BREAD COOKBOOK: Over 100 Classic Recipes for the World’s Most Iconic Baking Pan. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt pan, this volume will open your eyes to the versatility of the hearthloom tool. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: Rocky Road Cake; Pepperoni Bread; Banana Split Ice Cream Cake; and many more. SHOPWORN. Fully illus. in color. 224 pages. Cider Mill. Pub. at $10.95 $4.95

2937167 BIGGEST BAKING BUDGET BIBLE: RECIPE BATTERS: Bertie Homes and Gardens, Ed. by Carrie E. Holcomb. Presents over 400 recipes including basic loaves, savoury breads, sweet favorites, and holiday classics. Try Stout Rye Bread, Raisin Sour Dough Bread, Apple Bread, Triple Chocolate Caramels, or Caramelia Rolls. 416 pages. HMH. Spiralbound. Pub. at $19.95 $4.95

6935354 SIMPLY GREAT BREADS: Sweet and Savory Yeasted Treats from America’s Premier Artisan Baker. By Daniel Leader with L. Chattman. From Chocolate Babka to Parker House Rolls, Middle Eastern Flatbreads to Boulangerie-style Baguettes & ciabatta, this volume features an array of delicacies made with yeast. Bakers of all skill levels will discover tips and trade secrets from an expert who demystifies the basics of working with yeasted dough. Full color. 136 pages. Taunton. Pub. at $22.00 $4.95

2794802 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, Cinnamon Raisin Swirl, New York Flatbread, and lots more. 216 pages. Voyageur. Paperback. Pub. at $20.00 $4.95

6975305 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 such as pumpkin, pecan, apple, 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 $17.94 $9.95

278209X NATIONAL TRUST BOOK OF SCONES. By Sarah Cieland. From the classic fruit scone to the indulgent Triple Chocolate Scone, there’s an incredible range of sweet and savory recipes. How about the Earl Grey Scone for a sophisticated afternoon tea 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. Paperback. Pub. at $10.95 $4.95

Cookie Classics to Gluten-Free, Vegan & Coffeehouse Favorites. By Jackie Garvin. Let the popular southern food expert online inspire you to fill your kitchen with all manner of flavored biscuits. Fully illus. in color. 225 pages. Skyhorse. Pub. at $18.95 $4.95


2846160 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. 250 pages. Ten Speed. Pub. at $21.00 $14.95

5859218 HOMEMADE SOURDOUGH. By Jane Mason et al. Presents the ultimate companion for those who want to improve their bread-making skills. Chapters dedicated to each type of sourdough cover everything from basic step by step instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health. Includes a delicious array of recipes. Fully illus. in color. 160 pages. Voyageur. Paperback. Pub. at $24.99 $5.95

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Cookies, Breads & Baking

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**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 Harvest Clusters. Well illus. in color. 320 pages. Clarkson Potter. Paperbound. Pub. at $26.00 PRICE CUT to $6.95

**6600573** 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 twice like French Country Sourdough; and many other varieties like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperbound. Pub. at $14.99 PRICE CUT to $3.95

**2799073** BAKING ARTISAN BREAD WITH NATURAL STARTERS. By Mark Friend. Learn to create your own starters: San Francisco Sourdough, French Levain, Rye, and Biga, the traditional pre-ferment, with the help of this guide. This “Farm to Market” master guide takes you through the stress free way to make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperbound. Pub. at $16.89 PRICE CUT to $9.95

**6831052** THE HANDMADE LOAF, REVISED EDITION. By Dan Lepard. With more than 75 recipes from dark crisp rye breads to effortless multigrain sourdough, this informative guide takes you through the stress-free techniques you need to know to make and bake breads at home. Well illus. in color. 242 pages. New Society. 8x10. Paperbound. Pub. at $29.99 PRICE CUT to $17.95

**5940079** BAKING WITH WHOLE GRAINS. By Valerie Baer. Includes tips for over 100 delicious recipes that feature whole wheat, spelt, other flake, and 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 Housekeeping Institute. Pub. at $22.99 $15.95

**6858464** 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. Find recipes for everything from chocolate chip to peanut butter cookies, gumdrop cookies, and more. Includes recipes for two dozen cookies. Well illus. in color. 224 pages. Running Press. Pub. at $5.95

**5815231** THE RYE BAKER: Classic Breads from Europe and America. By Stanley Ginsberg. Over 70 classic recipes introduce readers to the rich world of rye bread from both the old world and new. A definitive resource for home bakers and professionals alike. By Austrian Country Boule, Sauerkraut Bread, Rye-Raisin Scones, of Finsinger Gugelhupf. Color photos. 368 pages. 18/"x10/". Paperbound. Pub. at $35.00 $26.95

**6935311** MAKE AHEAD BREAD: 100 Recipes for Melt-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, chilling on day 1 and shaping and baking on day 2. Homemde butters and spreads complete the collection. Fully illus. in color. 202 pages. Taunton. 8x10. Paperbound. Pub. at $19.95 $4.95

**288190X** HEIRLOOM BAKING WITH THE BRASS SISTERS. By Martynn & Shella 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. 243 pages. Black Dog & Leventhal. 9x10. Paperbound. Pub. at $19.95

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**2811197** THE BEST QUICK BREADS: 150 Recipes for Muffins, Scones, Shortcakes, Cornbread, Coffeecake, and More. By Beth Hensperger. Don’t let a busy schedule deny you the pleasure of fresh baked goods. Recipes include Lemon Poppy Seed Bread, Fresh Apple Coffee Cake, Classic Crêpes, Buttermilk Cherry Scones, Sweet Potato Cornbread; Blueberry Pie; and many more. Well illus. in color. 382 pages. Harvard Common. Paperbound. 8x10. Pub. at $19.95

**2814005** MAGIC CAKES. By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multilayered layers of custardy, fudgy, sponge cake, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake; and more. Well illus. in color. 141 pages. Sterling. Pub. at $19.95

**5892964** DESSERTS FROM THE FAMOUS LOVELESS CAFE. By Alissa Huntsman. Presents more than 100 beloved dessert recipes from Nashville’s famous Loveless Cafe. Enjoy this collection of traditional, well as less conventional recipes including Orange Kugelhupf; Lemon Meringue Cupcakes; Spanish Cheese, Honey and Thyme Tarts; Cyanne and Sesame Cheese Swirls; and much more. Includes recipes for 256 pages. HarperCollins. Pub. at $29.99 $24.95

**2853132** SWEET AND SAVORY SWEDISH BAKING. By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, traditional Swedish crisp breads and the jams to spread on them, and much more. With this beautifully illustrated guide, the possibilities for baking success are endless. 224 pages. Skyhorse. Pub. at $29.95 $3.95
**Desserts**

2881616 NO-BAKE DESSERTS: 103 Easy Recipes for No-Bake Cookies, Bars, and Treats. By Addie Gundry. You don’t have to take up space in your oven to create delicious no-bake desserts. Gundry shows you how to combine your favorite flavors into no-bake cheesecakes, pies, fruit tarts, candies, bars, puddings, and more. $24.95


2889288 LOST DESSERTS: Delicious Indulgences of the Past. By Gail Monaghan. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home cook, yet remain true to the originals. Included are Bananas Foster, Carneval Cakes, Blackberry Sour Cream Sponge, and Rose and Rumble. This is both a cookbook and an odyssey through culinary history. Color photos. 196 pages. Chronicle. Paperback. Pub. at $19.95

756395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover. By Sara Perry. Indulge with these recipes featuring bittersweet and semisweet chocolate, from cookies loaded with chips and cakes piled high with thick, rich frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 186 pages. Chronicle. Paperback. Pub. at $18.95

572795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream are the following: a freezer, a whisk or electric mixer, a can opener, and one-bite donuts, as well as toppings, icings, sugars and fresh fruit! There’s a recipe for every occasion. 90 pages. Storey. Paperback. Pub. at $19.95

682064 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. DeGouy. From simple cherry pies to hearty meatballs, luscious custards, and elegant chiffons, master chef Louis P. De Gouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream Pie, Rhubarb Custard Pie, Pecan Pie, Cranberry Apple Pie, etc. Originally published in 1949. 419 pages. Dover. Pub. at $24.95


6252101 MARTHA STEWART’S CUPCAKES: 175 Inspired Ideas for Everyone’s Favorite Treat. By From the eds. of Martha Stewart Living. Shares 175 ideas for simple to spectacular creations, with cakes, frostings, fillings, topics, and embellishments that can be combined to produce just the right cupcake for any occasion. Sweet surprises include Peanut Butter and Jelly Cupcakes and Tea Mini Cupcakes. Color photos. 352 pages. Clarkson Potter. Paperback. Pub. at $24.99

696717X ALL-TIME FAVORITE SHEET CAKES & SLAB PIES. By B. Weinstein & M. Scarnaborn. Simple to make and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for holiday dinners and potlucks. With over 100 recipes that include Brown Sugar Cake with Pumpkin Buttercream and Apple Pie, Gingerbread Crumble, you’re sure to find a winner for your next gathering! Color photos. 214 pages. St. Martin’s. Paperback. Pub. at $24.99

280707X TREAT YOURSELF! How to Make 93 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to a zebra large enough for a party, here are creative, crowd-pleasing projects that begin with just butter, marshmallows, and crispy rice cereal and end up wherever your imagination takes you! Includes a few adaptations by baking-enthusiasts like me! Classy cocktails, cheeseburgers, emojis, wizard hats—and even color. 300 pages. Workman. Paperback. Pub. at $16.95

6904300 KEEP CALM AND BAKE CAKES. By Barbara Dixon. When the going gets tough–bake cupcakes! Here are over 100 irresistible cupcake recipes for every occasion. From classic treats to seasonals. Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95


6930034 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the eds. of Food Network Magazine. Food Network Magazine editors have picked their all-time favorite treats and put them into one amazing volume! You’ll find over the top brownies, super fun cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperback. Pub. at $26.95

5877149 THE 250 BEST BROWNIES, BARS & SQUARES. By Esther Brody. This fantastic collection of sumptuous desserts offers sweet satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven that you can’t resist. Includes recipes like Banana Coconut Bars, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95

2864435 THE CONTEMPORARY BAKER’S BIBLE. By V. Valtierr. This collection of delectable recipes features a wide variety of choices for raising, baked, cake-based, holiday, specialty and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 272 pages. Rose Petal Press. Paperback. Pub. at $22.99


6897531 150 BEST DONUT RECIPES: Fried or Baked. By George Gentry. This collection of delectable recipes features a wide variety of choices for raising, baked, cake-based, holiday, specialty and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 304 pages. St. Martin’s. Paperback. Pub. at $19.95

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3647285  101 THINGS TO DO WITH A CAKE MIX. By Stephanie Ashcraft. You’ll be amazed at the variety of desserts that can be made from boxes of standard cake mix. Most dishes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heath Bar Cake, and Ice Cream Sandwiches. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95  $4.95

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6898353  MACARON FETISH: 80 Fanciful Shapes, Flavors, and Colors to Take Macarons to the Next Level. By H. Lim-Chodkowski. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside you’ll find exciting flavor combinations, such as Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; and many more. Fully illus. in color. 200 pages. Skyhorse. Pub. at $17.95  $6.95

6841082  THE EUROPEAN CAKE COOKBOOK. By Taya Hristov. Allow your imagination to transport you to France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations include Raspberry Sachertorte; Orange Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page Street. Paperbound. Pub. at $19.99  $14.95

777444  DUMP CAKE MAGIC. By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no tedious preparation required. All you have to do is layer your ingredients right in the baking pan and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more. Fully illus. in color. 128 pages. Fox Chapel. Pub. at $19.99  $11.95

2793601  DESSERTS: 400 Recipes. By C. Bretherton & K. Raines. Showcases over 400 delicious, and easily achievable recipes like Creme Brulee, Cherry Clafoutis, Key Lime Pie, Vanilla Panna Cotta, and much more. Step by step photos guide you through each stage of every step guide so you too can create stunning showstoppers! 304 pages. Dorling Kindersley. 8¾x10½. Pub. at $35.00  $15.95

6832792  MAKE YOUR OWN ICE CREAM. By Sarah Tyson Rorer. Updated for modern minds, this vintage cookbook teaches you how to make your own ice cream and other cold desserts. More than 90 recipes, including sorbets, summer slushies, and more. 144 pages. Workman. Paperback. Pub. at $17.95  $6.95

6892169  DELICIOUS POKE CAKES. By R. Wyss & K. Moore. Poking holes into the top of a cake lets toppings seep inside, resulting in a flavor and texture explosion that is oh so delicious. These crowd-pleasing recipes are simple to make with flavors that are rich and decadent. Recipes include Rum Raisin Pound Cake and Pumpkin Bars. 224 pages. Clarkson Potter. Pub. at $25.00  $8.95

**Vegetarian**

2785358  VEGETARIAN CAKES: The Most Fun Way to Bake a Day! By Ysanne Spevack. A collection of recipes with a difference. Kale and Coconut Gateau, Asparagus and Sesame Cake; Carrot and Coriander Tray Bake; and cheesecakes made with fennel, red cabbage and beets. Enter this new culinary universe and get your “five a day!” the sweet way! Well illus. in color. 142 pages. Lorenz. 8½x11¼. Pub. at $15.00  $11.95

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 creations that mingle flavors and textures, this volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 9x11. Pub. at $40.00  $14.95


2851636  DAISY CAKES BAKES. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring photographs foraked cake, cupcakes, 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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**$12.95**

**6864288 FIRST PRIZE PIES.** By Allison Kave. If you love someone who pies, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful pies include Root Beer Float Pie; Salty Caramel Pie; Nutella Pie; Chocolate Lavender Pie; and Egg nog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95

**$14.95**

**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 Cake; and Christmas Mince. Color photos. 143 pages. National Trust. Pub. at $14.95

**$11.95**

**593434X BAKED OCCASIONS.** By M. Lewis & R. Polirotto. 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. 9½x9½. Pub. at $35.00

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Canning & Preserving

689386X JAM ON: The Craft of Canning Fruit. By Laerna McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams, chutney and preserves. After teaching the basics, McCarthy encourages innovation by providing a fun mix and match list of herb, spice, and fruit combinations, as well as chapters on sugar-free jamming and pickling. Winner of 2019 CWA Book of the Year Award. Color. 264 pages. Viking Studio. Pub. at $35.00 $7.95


4541200 TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. Ed. by Catherine Cassidy. Savory flavors of summer round out 201 recipes that preserve the tastes and colors of the season’s bounty. Inside you’ll find jewel-tone jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces; and basic canning and preserving techniques. Color photos. 206 pages. Reader’s Digest. Spiralbound. Pub. at $12.99 $4.95

2793822 PICKLED & PACKED: Recipes for Artisanal Pickles, Preserves, Relishes & Cordials. By Valerie Aikman-Smith. The perfect canning companion with 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 Cured Meats. Well illus. in color. 142 pages. Books4Less. Paperback. Pub. at $24.95 $7.95

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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. Ringbound. Illus. in color. 462 pages. HMH. 9x10. Spiralbound. Pub. at $29.95 $17.95

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2918331 CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year. By Stephanie Thurow. With more than 75 fresh and easy recipes for every season, readers will learn how to preserve each fruit or vegetable in two different ways; each can be enjoyed water bath-canned or as a healthy, probiotic rich ferment. Recipes in this helpful guide include Strawberry Chutney, the Perfect Garlic Dill Pickle, and more. Well illus. in color. 185 pages. Skyhorse. Pub. at $16.99 $9.95


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★5974240 THE PREPERVER’S CANNING GUIDE: Affordably Stockpile a Lifesaving Supply of Nutritious, Delicious, Shelf-Stable Foods. By Daisy Luther. In times of disaster, even preppers will need more than dried beans and rice to survive. Learn the full suite of techniques to take your efforts to the next level, including how to store nutrition-packed foods; create delicious MRIs; can protein-rich meat and poultry; make homemade breadcrumbs; and utilize modern pressure-canning methods. 175 pages. Ulysses. Paperback. Pub. at $19.55 $11.95

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2915628 PRESERVING: Conserving, Salted, Smoking, Pickling. By Ginette Mathiot. Preserve fruit, vegetables, meat and fish with this charming 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 sour preserving, as well as smoking, pickling, and making charcuterie. 320 pages. Phaidon. Pub. at $29.95 $16.95


★280022S WECK SMALL-BATCH PRESERVING: Year-Round Recipes for Canning, Fermenting, Pickling, and More. By Stephanie Thurow. A thorough step by step guide to preserving with WECK jars, along with one hundred delicious, small-batch recipes to can, ferment, pickle, and infuse using them. Recipes include Bloody Mary Mix, Carrot Cake Jam; Vegan Kimchi, Orange-Vanilla Vodka, and more. Fully illus. in color. 204 pages. Skyhorse. Pub. at $18.99 $13.95


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