
June 28, 2019

6975267 1000 SAUCES, DIPS AND DRESSINGS. By Nadia Anjum. Provides the guidance, inspiration and recipes needed to lift meals, desserts, snacks and more to new heights of deliciousness. Jazz up your meals with white sauces; brown stock-based sauces; pesto sauces; creamy dips; fusion and Asian sauces; oil and vinegar dressings, salsas, and more. Color photos. 288 pages. Firefly. Pub. at $29.95 $5.95

2787410 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. Demorest Paperbound. Pub. at $16.99

2799456 THE JOY OF BREWING CIDER, MEAD, AND HERBAL WINE. By Nancy Kozlowski. 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 $16.99 $4.95

4569318 THE AIR FRYER COOKBOOK. By Tod 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 Tod 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

7600720 THE VENISON COOKBOOK: Venison Dishes from Fast to Fancy. By Kate Fluduvica. Venison has found an eager audience as a healthy, low-fat alternative to beef. Running the gamut from down-home favorites to gourmet delights, this cookbook has recipes for every meal of the day. Try Venetian Venison Pizza Pie; Chicken-Fried Venison; Venison Meatball Stew; and 140+ other dishes. Color photos. 128 pages. Skyhorse. 8x10½. Pub. at $19.95 $4.95

7532833 THE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for many recipes, covering the needs of vegan, gluten-free, and sugar-free diners. Color photos. 221 pages. Skyhorse. Pub. at $17.95 $2.95

6857833 100 RECIPES: The Absolute Best Ways to Make the True Essentials. By the eds. of America’s Test Kitchen. Organized into three sections, each recipe is preceded by a thought provoking essay that positions the dish. You’ll find useful workday recipes like a killer tomato sauce; genius techniques for producing amazing flavor and familiar favorites reinvigorated. Well illus. in color. 534 pages. America’s Test Kitchen. 8¼x10¼. Pub. at $40.00 $9.95

2851792 THE GREAT BIG PRESSURE COOKER BOOK. By B. Weinstein & M. Scarbrough. Recipes for every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spices found in dishes such as Chili Chipotle Pulled Chicken or pure comfort food, like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperbound. Pub. at $25.00 $7.95


3580338 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowlinsky. Offers a collection of 75 recipes and photographs that are great for camping and home-cooking alike. Recipes include: Beef and Bean Cornmeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Roast Chicken with Onions and much more. Well illus. in color. 164 pages. Skyhorse. Paperbound. Pub. at $14.95 $4.95

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

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

5884780  MUG MEALS: More than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes. By Leslie Bilderback. If you’ve got five minutes to spare, you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, dinner, and dessert. Try Scratch Mud Meatballs, Tamale Pie, Chicken Chilaquiles, and more. Well illus. in color. 184 pages. St. Martin’s. Paperbound. Pub. at $9.95 $4.95

6776949  HOW TO BREAK AN EGG: 1,453 Kitchen Tips, Food Fixes, Emergency Substitutions, and Handy Techniques. By the eds. of Fine Cooking Magazine et al. Organized in an easy-to-access format for quick reference or rereading, this reference is packed with more than 1,400 kitchen-tested tips, shortcuts, and ingenious solutions. From how to carve a turkey to seeding a bell pepper, it’s all here in one volume. 394 pages. Taunton. Pub. at $19.95 $15.95

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

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

3671631  THE JERKY BIBLE: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl. By Kate Fiduccia. Learn how to create delicious jerky with instructive step by step photos that take you through the process. You’ll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperbound. Pub. at $16.95 $11.95

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

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* 4641671 PROJECT SMOKE. By Steven Raichlen. A complete step by step guide to mastering the art and craft of smoking, plus 100+ recipes—every one a game-changer—for smoked food that roasts off your plate with flavor. Make your own Chinatown Spareribs, and get adventurous with Smoked Barbecue-Style Brisket, Smoked Cheesecake, anyone? Well illus. in color.

293 pages. Workman. Paperbound. Pub. at $22.95

** 6785794 HOME FERMENTATION: A Starter Guide. By Katherine Green. Get the basic skills and confidence every beginner needs and discover how easy fermentation can be with over 100 simple and creative recipes to ferment vegetables, fruits, dairy, grains, condiments, vinegars, and beverages. Includes troubleshooting tips and step by step photos. 230 pages. Sterling Epicure. Paperbound. Pub. at $17.99

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** 6808500 THE INSTANT POT: 70 Easy, Healthy Recipes for Sauerkrut, Kombucha, Kimchi and More. By S. Bureau & D. Cole. Offers everything you need to know about fermentation to start a tasty little revolution in your pantry. You’ll soon be digesting and nourishing your systems, reviving your immune system and regulating your metabolism. So gather your jars, because the probiotic revolution has begun! Well illus. in color. 207 pages. Robert Rose. 7½x10¼. Paperbound. Pub. at $24.95

** 6910122 THE BEGINNER’S GUIDE TO DEHYDRATING FOOD. By Teresa Marone. Learn how to dehydrate everything from apricots to zucchini and master the essential tools needed to make your own healthy snacks, as well as leathers, candied fruit, baby food, and more. Then make the most of your dried goods by using them in more than 50 additional flavor packed recipes, including mixes for hearty meals. Well illus. in color. 308 pages. Sterling Epicure. Paperbound. Pub. at $22.95

** 2836750 CULTURED FOOD IN A JAR: 100+ Probiotic Recipes to Inspire and Change Your Life. By Donna Schwenk. A step by step guide that will lead you through making basic kefir, kombucha, and cultivated vegetables that will produce more than 100 easy to make morning foods, dips, sauces, snacks, desserts, and drinks. Recipes include Buttermilk Syrup, Winter Salsa; Miso Soup; Lemon Ginger Kraut; and Peanut Kefir Butter Cups. Well illus. in color. 229 pages. Hay House. Paperbound. Pub. at $19.99

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Recipe Collections

2852713 COOK FRESH YEAR-ROUND. By Fine Cooking. Celebrate simple seasonal eating with this sweet boxed collection of recipes in four small volumes. Spring, Summer, Fall, and Winter. Includes over 50 delectable recipes. Introductory text at rear. 312 pages in four volumes. Taunton. Pub. at $19.95 $3.95

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5972195 SUPER FAST INSTANT POT PRESSURE COOKER COOKBOOK. By H. Rodino & E. Sanders. Make the most of the speediest, most versatile cooking appliance on the market with this assembly of delicious meals—all of which can be prepared in under an hour! One hundred dishes in all, including Tuscan White Bean Soup; Pesto Spaghetti Squash; Salted Caramel Cheesecake; and more. Well illus. in color. 160 pages. Castle Point. Paperbound. Pub. at $19.99 $4.95

2894319 TOTS! 50 Tot-ally Awesome Recipes from Totchos to Sweet Potato-frits. By Dan Whalen. This quirky collection features more than 50 recipes making low FODMAP delights and over the top meals with tater tots, from Chicken Tot Pie to Cheeseburger Tot Sliders, Tots Benedict to Apple Tot Crisp. Every recipe uses frozen store-bought tots but directions for making tots from scratch are included. SHOWDOWN. Well illus. Showdown. 256 pages. Andrews McMeel. Pub. at $19.99 $4.95

2823810 PRIME: The Complete Prime Rib Cookbook. By John Whalen III. Culinary experts from across the country present a go-to recipe collection for an intimate celebration. Audacious and straight-forward, the focus is on the perfect roasting of beef with just the right rubs and gravies, it’s full of everything from Prime Rib au Poivre and Cowboy Steaks to twice-baked potatoes. Well illus. in color. 256 pages. Cider Mill. Pub. at $24.95 $6.95

2858883 THE HAMILTON COOKBOOK: Cooking, Eating & Entertaining in Hamilton’s World. By Laura Kumin. Takes you into Alexander Hamilton’s home and to his table with historical information, recipes, and tips on how you can prepare and serve the food that our founding fathers enjoyed in their day. Experience dishes like Fried Marble Cake, Perfect French Omelet, master Classic Lasagna, or Rosemary, Gin and Tonic Chicken. Fully illus. in color. 202 pages. Random. Paperbound. Pub. at $24.95 $5.95

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

2881942 PANINI. By Melanie Barnard. More than just a sandwich, this traditional Italian cafe standby can be enjoyed at home in a variety of ways and with a world of ingredients. With over 50 recipes ranging from favorite lunch dishes to casual dinner plates, this collection offers dozens of ideas! Fully illus. in color. 96 pages. Workman. Pub. at $17.95 $3.95

6833039 COOKING WITH BOOZE. By George Harvey Boney. The author demonstrates that wine, beer, and spirits can be incorporated into recipes for every meal of the day with incredibly delicious results. From beer batter for onion rings to ribs braised in wine, from champagne oysters to the perfect penne a la vodka, Boney presents a delightful collection of easy-to-follow recipes. 146 pages. Skyhorse. Pub. at $14.99 $5.95

2890627 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out. By H. Southworth & G. Matza. Cast iron cookware, a proven hero, never goes out of style and never gets destroyed. Here are more than 100 recipes that include Italian Fettuccine Sausage and Peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stove top or in the oven. Color photos. 266 pages. Good Books. Pub. at $19.99 $6.95

2920110 The Sunday Dinner Cookbook: Over 250 Modern American Classics to Share with Family and Friends. Bring everyone back to your table by making family dinnertime memorable. With over 250 recipes—from tasty new side dishes to a full Thanksgiving, and everything in between—this collection will make every meal celebration. Features dishes like Corned Beef, Grilled Chorizo Swordfish, Yorkshire Pudding, and more! Color photos. 463 pages. Cider Mill. Pub. at $29.95 $7.95

6978525 BETTY CROCKER’S COOK BOOK FOR BOYS AND GIRLS. This full reproduction of the 1957 classic for boys and girls includes 245 kid tested recipes and ideas. Kids can make Clown Cupcakes, Whiz Applesauce Cake, Open Faced Hamburgers, and more. Illus. in color. 192 pages. HMH. Spiralbound. Pub. at $16.95 $12.95

6799639 RETRO RECIPES FROM THE ’50S & ’60S: 103 Vintage Appetizers, Sliders, and Drinks Everyone Will Love. By Addie Gundry. A culinary golden age when post-war rationing became a thing of distant memory and the rise of home-entertainment culture made for prettier, more complex food. From the ’50s and ’60s gave us a range of unforgettable dishes. Gundry celebrates those offerings with recipes from Meat Loaf to Pineapple Upside-Down Cake. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99 $14.95

2919001 FAMILY FAVORITE CASSEROLE RECIPES. By Addie Gundry. Offers 103 dishes that are easy to make, easy to pack to parties, and easy to eat. Taste your way through the day with stress-free classics like Smoked Gouda Mac and Cheese; the Hidden S’mores Casserole; One-Pot Chicken Cordon Bleu Casserole, and more. Gundry offers a casserole for every meal from breakfast to dessert! Fully illus. in color. 230 pages. St. Martin’s. Paperbound. Pub. at $19.99 $4.95

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 dishes has something for everyone: Spicy Mexican Beef Stew; Beer-Soked Chicken; Beef Short Ribs with Lime and Rice; and more! Color photos. 320 pages. HMH. Spiralbound. Pub. at $19.99 $14.95

2831376 BETTER HOMES & GARDENS 100 RECIPES YOU’LL MAKE FOREVER. Ed. by Jan Miller. Every recipe in this collection was tested, tweaked, and retested, and each is accompanied by nutrients and 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. Fully illus. in color. 304 pages. HMH. 8½x10¼. Pub. at $24.95 $5.95

6906516 BETTER HOMES AND GARDENS 13X9 THE PAN THAT CAN. Ed. by Jan Miller. Features 150 delicious new recipes for appetizers, breakfast bakes, one-pot 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 illus. in color. 304 pages. HMH. Paperbound. Pub. at $19.99 $5.95

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5942253 BETTER HOMES AND GARDENS MAKE IT, DON'T BUY IT. Ed. by Jay Miller. With made-from-scratch basics like Greek yogurt, croutons, salad dressings, mixtures, ketchup, and mustard, you can feel better about the food you and your family eat every day. Includes 300 doable and delicious recipes that utilize the flavors of real ingredients. Home cooking. Ring bound. Color photos. 482 pages. HMH. 8¼x10. Spiralbound. Pub. at $29.99

2837668 GET BAKED: Space Cakes, Pot Brownies, and Other Tasty Cannabis Creations. By D. Marcia & L. Lucid. Delicious, hash filled snacks from party food to great cakes and, of course, the ultimate brownie. Each of the 40 recipes is tried and tested for optimal results and maximum impact! Recipes include Jamaican Rum Cake; Chili Con Carne; Spinach & Cream Cheese Pizza, and Cherry Pie. Illus., many in color. 96 pages. Spruce. Pub. at $9.99 $3.95

6909329 BETTY CROCKER FRESH FROM THE FREEZER. Ed. by Anne Ficklen. Unlock the frozen assets in your kitchen with these quick and easy make-ahead dishes. From Fully cooked dishes to pop in the freezer and thaw for dinner time, to prepped meals in freezer bags ready for the slow cooker, 150 recipes include clever fare like Frozen Blueberry Breakfast Bars or Chicken and Spinach Stuffed Shells. Color photos. 304 pages. HMH. Paperbound. Pub. at $17.99 $9.99

2832321 BETTY CROCKER LOST RECIPES. Ed. by Anne Ficklen. A treasure for both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried-and-true recipes–Baked Chicken Kiev, Party Waffles Royale, Waldorf Salad and many others. These recipes are ready to grace the tables of a whole new generation. Well illus. in color. 240 pages. HMH. Pub. at $25.00 $12.95

2856343 GRANDMA’S FAVORITES. Packed with more than 250 well-loved, handed-down recipes shared by cooks across the country. Each recipe uses familiar ingredients you may have on hand, with easy directions along with hints and tips for delicious cooking. Recipes include Mom’s Chow Chow; Ruth’s Pickle Relish; Baked Ham with Brown Sugar; Basting Sauce; and Slow-Cooker Smothered Steak. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $17.99 $10.99

7655525 POT PIES: 46 Comfort Classics to Warm Your Soul. From the eds. of Hobby Farm Home. Few meals can satisfy like a hearty pot pie. Presented here are 46 easy step by step recipes for making chicken, vegetable, turkey, beef, and seafood pies, accompanied by the expert advice on making stocks, getting the perfect flaky crust, pairing craft beers with pot pies and more. Well illus. in color. 117 pages. TFH. Paperback. Pub. at $14.95 $4.95

2824408 THE ULTIMATE PASTA AND NOODLE COOKBOOK. By Serena Cosmo. The ultimate resource for every level chef, and a keystone addition to your library with over 300 recipes for pasta, soups, stir-fry dishes and baked dishes; gluten-free and spiralized vegetarian recipes; and a complete how-to section on making your own fresh pasta, gnocchi, and dumplings with easy to follow instructions. Color photos. 800 pages. Cider Mill. Pub. at $39.95 $12.95

6703716 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. From Beef Stew with Lasagna to Apple Pie and Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and techniques. Well illus. in color. 446 pages. TFH. Paperback. Pub. at $49.95 $29.95

5889939 THE BEST OF WILD RICE RECIPES. By Beatrice Ojakangas. The warm nutty taste and rich texture of wild rice makes any dish a special one. This varied collection of recipes includes basic how to instructions, soups, salads, side and main dishes, breads, pies and even desserts. 168 pages. Gibbs Smith. Pub. at $19.99 $6.95

2817225 TAMALES. By Daniel Hoyer. You will find a variety of masa, fillings, sauces, and salsas in these more than 50 fresh recipes that have an endless combination of exciting flavor possibilities for this traditional Mexican dish. Fully illus. in color. 128 pages. Gibbs Smith. Pub. at $19.99 $6.95

690534X SALLY’S CANDY ADDICTION: Tasty Truffles, Fudges & Treats For Your Sweet-Tooth Fix. By Sally McKenney. Jam packed with 75 homemade sweets, candies and confections to make with easy to follow recipes and stunning photography. Learn how to make your very own Lemon Cream Pie Truffles; Strawberry Buttercreams, Mint Chocolate Cream Pie; the great Milky Way Cake; and Eazy Promeetness. This is simplified candy making for everyone. 192 pages. Race Point. 8¼x10¼. Pub. at $25.00 $7.95

6832641 TAKE IT HOME! Ed. by America’s Test Kitchen. Guide provides more than 75 recipes for making everything from party food to a special meal, from appetizers and soups to main courses and desserts. Well illus. in color. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $13.95

2913089 THE PORK ROLL COOKBOOK: The Mid-Atlantic Treat. By J. Pizzitola. S.S. Yestka. From the eds. of America’s Test Kitchen. The pork roll, bearing its name, to the foodie culture’s incorporation of dinner food, this is the ultimate tribute to the Mid-Atlantic’s signature meat. Features creative roll recipes; stuffed breakfasts, soups, sandwiches, appetizers, and main dishes. 143 pages. Cider Mill. Pub. at $16.95 $4.95

2831368 BETTER HOMES & GARDENS WONDER POT. Ed. by Jessica Christensen. Use this book to make simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”–slow cooker, dutch oven, skillet, pressure cooker, or even a hungry group of partygoers. Pick from any of the sensational recipes here such as Spinach Dip Pull-Aparts; Quick and Colorful Corn-Bean Salad; Honey-Pecan Squares, and you’ll find your contribution is the hit of the party. Fully illus. in color. 320 pages. HMH. Paperbound. Pub. at $19.99 $17.99

6880077 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort food is one of the best things about childhood in edible form–soups, savory casseroles, homemade cakes, pies, and creamy puddings. The recipes here are both comforting and contemporary, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00 $4.95

2815486 HOMEFRONT COOKING: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones. By Tracey Enerson Wood et al. A collection of more than seventy treasured family recipes and photographs from military service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Chicken and Broccoli Casserole; Pancetta Frittata; Hot Chocolate; The Misso Hot Pot; and Hawaiian-Style Meat Loaf. Well illus. in color. 688 pages. HMH. Paperbound. Pub. at $19.99 $5.95

4608364 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home: if you follow these simple recipes and cooking tips you can make a world of sausage possibilities. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian and sausage. Color photos. 164 pages. Ten Speed. Paperbound. Pub. at $23.00 $9.95

Adventures Publications. Spiralbound. $5.95

TASTE OF HOME 8¼x10¼. Pub. at $25.00 $7.95

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★ 2780399 TASTE OF HOME PUMPKIN. Can’t get enough of that sweet and spicy pumpkin taste? Enjoy the 101 recipes included in this delicious collection like Fluffy Pumpkin Pancakes; Pumpkin Chip Muffins; Roasted Pumpkin Nachos; Pumpkin-Chorizo Bow Ties; and Ginger-Streusel Pumpkin Pie. Fully illus. in color. 9x10. Spiralbound. Reader’s Digest. Spiralbound. Pub. at $12.99
★ 2945223 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES. By Phyllis Pellman Good. The more than 780 recipes in this handy, lip-smacking collection offer you a way to prepare quick, “make it again” meals—all of which only need 5 simple ingredients. Celebrate! Featuring dishes like Mexican Egg Casserole, Marvelous Mini Meat Loaves, Smokey Mountain Chicken, Peach Cobbler, and more! 284 pages. Workman. Paperbound. Pub. at $15.95
2965868 THE BEST OF AMISH COOKING. By Phyllis Pellman Good. Gathered treasures from interviews with real Amish grandmothers, digging through recipe boxes, and poring over old books and diaries. These heart and soul-warming dishes include Oatmeal Whoopie Pies; Shoofly Pie; Creamy Potato Soup; and Sweet Pickles. Color photos. 226 pages. Good Books. Paperbound. Pub. at $18.99
6904262 ITALIAN: Just 5 Ingredients. Ed. by Eleanor Maxfield. You’re a madcap at what delicious Italian meals you can make with no more than five ingredients like Mozzarella & Tomato Ciabatta; Fried Calamari; Tuna & Borlotti Bean Salad; Chicken Milanese; Spinach & Gorgonzola Gnocchi; and more! Fully illus. In color. 192 pages. Hamlyn. Paperbound. Pub. at $7.99
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2901021 MR. WILKINSON’S WELL-DRESSED SALADS: A Cookbook to Celebrate the Seasons. By Matt Wilkinson. With the garden’s yield as his inspiration, Wilkinson’s salads produce with greens, tomatoes, chard, apples, and church suppers. There’s Toffee Salad; Madison Cheese Dip; and Tinxas Toffee Pecan Bars. 220 pages. Workman. Paperbound. Pub. at $14.95
★ 67692X MELT: The Art of Macaroni and Cheese. By S. Slavetti & G. McCorrd. This collection of tasty dishes opens a world of delicious possibilities for America’s favorite creamy combination using 5-INGREDIENT RECIPES. By Daniel Shumski. Discover the wonders of this cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetables and Charred Potatoes; roast your Salt-Roasted Pork; bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperbound. Pub. at $14.95 ★ 6855997 WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Daniel Shumski. This collection of tasty dishes opens a world of delicious possibilities for America’s favorite creamy combination using 5-INGREDIENT RECIPES. By Gabriel Corcos et al. Includes Fettuccine with Sausages & Gouda; Roasted Shallots & Potatoes; and church suppers. There’s Toffee Salad; Madison Cheese Dip; and Tinxas Toffee Pecan Bars. 220 pages. Workman. Paperbound. Pub. at $16.95 ★ 6834219 HOW TO MAKE IT: Mastering All the Functions of the One Appliance That Will Change the Way You Cook. By Daniel Shumski. Discover the wonders of this cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetables and Charred Potatoes; roast your Salt-Roasted Pork; bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperbound. Pub. at $16.95 ★ 6961967 AMERICA’S COMFORT FOODS. Whether we’re at a community dinner, a family reunion or a simple supper with our friends, family, food speaks comfort to all of us. This collection of over 200 recipes includes Spicy Chicken Pie; Bacon-Cheddar Meatloaf; Seasoned Greens & Bacon; Calico Cowboy Beans; Hot Wisconsin Cheese Dip and Texas Tofpee Pecan Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 ★ 2912652 SUPER TUSCAN: Heritage Recipes and Homestyle Pleasures From Our Kitchen To Your Table. By Gabriele Corcos et al. Includes dishes for busy weeknights like Chicken Saltimbocca and Pasta with Mushrooms and Asparagus. Other dishes include Tomato Croqueta; Tuscan Carrot Cake; and Roasted Chicken Contadina. With over 100 recipes to help you live a dolce vita, it will inspire you to infuse your cooking with Tuscan traditions. Well illus., mostly in color. 269 pages. Touchstone. 8¼x10¼. Pub. at $35.00 ★ 660372X GOOSEBERRY PATCH OUR FAVORITE APPLE RECIPES. Features 62 easy-to-prepare apple recipes that are sure to be a hit with your family and friends, pot-lucks and pot-chuggers. Includes Caramel Apple French Toast for breakfast; Apricot-Cashew Salad Sandwiches and Spicy Cabbage-Apple Slaw for lunch; and Bacon & Apple Pork Chops for dinner. And don’t forget dessert with Apple Crustata! 128 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95
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**697774** JOY OF COOKING, 75TH ANNIVERSARY. By Irma S. Rombauer et al. Presents over 4,000 of your favorite recipes, updated for today's kitchen and now, 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 anecdotes are also included. 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 wholegrain oats; from fruity breakfast bowls like Peaches and Cream Oatmeal, to creamy smoothies like Peanut Butter Oat Smoothie, to chewy cookies and bars like Oatmeal Cranberry Cookies; that all release energy in the best possible way–slowly. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $18.95. **$16.95**

**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 Puebaen Green Pumpkin Seed Sauce and of course pie–seven distinct versions. Color photos. 248 pages. Storey. Pub. at $16.99. **$14.95**

**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 unfried recipes from around the world–ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanese with Chimichurri to Thai-Style Drumsticks with Sweet Chile Sauce. Well illus. in color. 124 pages. Ten Speed. Pub. at $12.95. **$10.95**

**6698980** MASTER THE ELECTRIC PRESSURE COOKER. By Marci Butters. Not your grandma’s pressure cooker! With more than one hundred delicious recipes and tips–from perfect grains and homemade yogurt to richly flavored stews and tender, fall-to-the-bone meats–you’ll soon have a new batch of family favorites. Includes a chapter on the basics of pressure cooking and tips. Well illus. in color. 258 pages. Skyhorse. Pub. at $19.99. **$17.95**

**4606442** 101 THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. Offers simple and creative recipes using your favorite brand of ramen noodles, from Summer Picnic Salad and Ramen Fajitas to Onion, Carrots, and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. **$7.95**


**6957749** THE FANNIE FARMER COOKBOOK, REVISED THIRTEENTH EDITION. By Marion Cunningham. This classic kitchen reference is updated with 325 new recipes, 1,990 altogether. Includes chapters on microwave cooking, outdoor grilling, unusual vegetarian dishes, and ethnic specialities. 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 a renowned carnivore, the author then shares regional recipes like: the Fried-Onion Burger of Oklahoma, the Juicy Lucy of Minnesota, the Steamed Cheesburger of Connecticut and many more. Color photos. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95. **$19.95**

**2782389** THE KOREAN KIMCHI COOKBOOK. By Kim Man-Jo et al. Explore Kornó’s favorite dish in all its poignant, 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 substitutions of unusual ingredients. Color photos. 120 pages. Tuttle. 10½x8½. Paperback. Pub. at $17.99. **$12.95**

**6514240** SAUSAGE! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sausages, and More. By Ed. by Koten & 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, pork/hog, 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. **$19.95**

**6918182** TINA NORDSTROM’S WEEKEND COOKING. Nordstrom provides three sections with 75 recipes: Friday’s recipes are fast and simple, so you can finally get off your feet and cuddle on the couch; Saturday’s are more challenging and plentiful, great for dinner for two; and finally on Sunday, sleep in and prepare yourself for everyone’s favorite meal of the week. Color photos. 120 pages. Skyhorse. Pub. at $19.99. **$15.95**

**6721723** 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 innovative ideas like Spiced Pecan Cheese Coins. Well illus. in color. 180 pages. Skyhorse. Pub. at $14.95. **$11.95**

**290664E** 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 much more. Fully indexed, in color. 236 pages. Center Street. $18x10½x4/. Paperback at $25.00. **$20.00**


**2815242** MASTER THE ELECTRIC PRESSURE COOKER. Comfort Food from Across the Country. By Larry Edwards. Brings together in one volume over 180 mouthwatering recipes from every corner of the country including such delicious dishes as Buttermilk cornbread Muffins; Black-Eyed Pea Salad, Cola Chicken; and Apple Coffee Cake. You’ll be transported back to your grandmother’s kitchen as you dig into the 300 recipes. Skyhorse. Pub. at $24.99. **$19.95**

**5729440** EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey lasagna, John F. Kennedy’s fish chowder, Queen Elizabeth II’s scallops, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this fascinating collection from the Library of Congress. Illus., most in color. 136 pages. D. Giles. Pub. at $34.95. **$26.95**

**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 Crumb Pie, and more. 315 pages. Good Books. Paperbound. Pub. at $13.99. **$11.95**
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2852322 SOUFFLÉS: The French Cook. By Greg Patent. Patent guides you through all the steps leading to flawless soufflés, from the basics of heating egg whites to eating the mounds. Whip up a hot or cold main dish or dessert including: Almond Praline Soufflé Floating Islands, Soufflé Roulade with Mushrooms, Zucchini and Bell Pepper and more. Color photos. 128 pages. Gibbs Smith. Pub. at $21.99 $6.95

2809443 THE WORLD’S BEST SPICY FOOD. By Tom Parker Bowles et al. Lonely Planet presents 100 authentic recipes that deliver the spicy flavor that most seasoned chile-heads expect in your kitchen. Explore the culture behind the planet’s spiciest dishes, from Sichuan Hotpots and Malaysian Laksa to tangy Mexican Salsas. Color photos. 224 pages. Lonely Planet. Pub. at $14.95 $9.95

4522998 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION. Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen can incorporate lessons from the pros in their day to day cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a complete course in fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9 1/4x10. Pub. at $35.00 $13.95

★ 2880466 PIZZAS AND FLATBREADS: Over 100 Recipes Featuring Everyone’s Favorite Comfort Foods. Provides you with tips and techniques on preparing and enjoying your own pizza doughs and flatbreads. This collection gives you everything you need to make everyone’s favorite comfort foods at home. You’ll find Neapolitan Pizza Dough, Gluten-Free Pizza Dough, Deep Dish and Bacon Pizza, Mashed Potato, Bacon, and Scallion Pizza, and lots more. Well illus. in color. 240 pages. Cider Mill. Paperbound. Pub. at $18.95 $13.95

280283X AMERICAN GIRL AROUND THE WORLD: COOKBOOK: Delicious Dishes from Across the Globe. Photos by Nicole Hill Gerulat. With more than 50 inspiring recipes, helpful tips, and fun culinary facts, this collection is your passport to a delicious journey around the globe. Every one gives you an exciting taste of the world, like Brazilian Cheese Puffs; Avocado & Black Bean Tortas; Chicken Chow Mein; Vegetable Paella; and more. Color photos. 136 pages. Welborn Owen. Pub. at $19.95 $5.95

2836289 BRAZIL: A Cook’s Tour. By Christopher Idone. Journeys through the exotic and dazzling food culture of Brazil and showing in stunning photographs the people, the land, and most especially the food, with more than 100 authentic recipes for dishes such as Fish Stew Carioca, Brazil Nut Soup, and Chicken Pudim. 216 pages. Potter. Pub. at $32.50 $7.95

2812201 THE SAUSAGE COOKBOOK: BIBLE: 500 Recipes for Grilling, Spicing, Cooking, and Enjoying the Food That Links the World. By Lynne Rossetto Kasper. A comprehensive compendium of all things sausage, including some vegetarian options. A worldwide range of recipes from the traditional to the unusual, like Scallop Sausage Provencale, Curried Chicken Sausage Braised with Onions and Tomatoes. Includes more than 65 of the most popular sausage dishes. 352 pages. Alpha. Paperbound. Pub. at $19.95 $8.50

★ 687861X THE JOY OF SQUASH: From Acorn to Zucchini. By Theresa Millang. Featuring sixteen varieties of squash, these 200 yummy recipes include Squash Vegetable Soup, Pumpkin Waffles; Chayote and Avocado Salad; and Pumpkin Cream Cheese Roll. You’ll be amazed at how you can incorporate lessons from the pros in their day to day cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a complete course in fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9 1/4x10. Pub. at $35.00 $13.95

★ 6847293 THE AUTHENTIC AMISH COOKBOOK. Compiled by Norma & Marlena Miller. Sprinkled with popular Amish hymns and inspirational thoughts, these 450 recipes are all you need for hearty meals for small family groups or very large crowds. Family favorites include Food for the Stratford Haystack Casserole; and Danielsplace Jellies. 249 pages. Harvest House. Paperbound. Pub. at $14.99 $11.95


★ 6785689 EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook for Taqueria-Style Home Cooking. By Jennifer Orlena. Brings the most popular Mexican fare right to your very own table, from salad, soups, tamales to enchiladas and horchatas. Includes 115 simple, hassle-free recipes, many of which take less than 45 minutes to prepare, and step by step instructions for cooking authentic Mexican techniques that yield authentic flavor. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

2819066 YOGURT EVERY DAY: Healthy and Delicious Recipes for Breakfast, Lunch, Dinner and Dessert. By Hubertimmer. A celebration of the world’s most popular food, this collection shows you just how easy and delicious it is to incorporate yogurt into your everyday life, and offers 75 delicious recipes for breakfast, lunch, dinner, snacks and dessert using yogurt. By Coquilletes South-Jacques and Tagliatella a la Colorado. Includes a section on how to make your own yogurt at home. Fully illus. in color. 198 pages. Random. 8 1/4x10. Paperbound. Pub. at $19.95 $15.95


2901153 PICKLES AND ICE CREAM: A Bizarre Pregnancy Cravings Cookbook. By V. Jacob-Ebbinghaus & J. Rodrigues. Compiling more than 65 of the most outrageous food combinations reported by expectant moms, this fun volume includes recipes for Cherry Spaghetti, Mashed Potato with Caramel Sauce; Butter Watermelon; and The classic of all their favorites: Pickles and Ice Cream. This collection will make you laugh, hungry, and color photos. 223 pages. Running Press. Pub. at $17.00 $3.95

5897722 THE COMPLETE IDIOT’S GUIDE TO PRESSURE COOKING. By C. Jacobs & P. Johnson. You don’t have to be a gourmet chef to reap the many benefits of pressure cooking. Pack your pressure cooker with these early morning, 200 tasty recipes and enjoy a delicious meal by breakfast, this helpful guide gives you everything you need to know to serve colorful, flavorful, nutrient-rich foods, straight from the pressure cooker, 352 pages. Alpha. Paperbound. Pub. at $19.95 $9.95

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SOLD OUT
Recipe Collections


**6847455 FROM THE FARMHOUSE KITCHEN.** By D. Stoltzfu & C. Falb. A great collection of more than 150 delicious recipes, plus inspirational thoughts, tips, and recipes for every season. Hearty Autumn Soup; Butterscotch Apple Salad; Chicken Enchiladas; Roasted Broccoli; Turkey and Mandarin Bread Salad; and much more. 223 pages. Harvest House, Spiralbound. Pub. at $17.95 $9.95

**6939724 THE GUT HEALTH COOKBOOK: Feel Better from the Inside Out with over 60 Recipes for Digestive Health and Vitality.** By Dunja Gulin. A healthier gut is the key to a healthier life, so bring 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 Cabbage Stew with Caraway Dumplings. Well illus. in color. 160 pages. Ryland Peters & Small. Pub. at $17.95 $9.95

**6726010 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 Tangleine; Pulled Pork with BBQ Sauce; Risotto with Bacon and Mushrooms and Brussels Sprouts Pomegranate Pomegranate and Fresh Mint. Color photos. 212 pages. Sterling. Pub. at $16.95 $9.95

**3933204 THE ART OF GREAT COOKING WITH YOUR INSTANT POT.** By Emily Sunwell-Vidaurri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutrient rich and gluten free ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Color photos. 192 pages. Page Street Paperbound. Pub. at $21.99 $9.95

**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, flavorsome produce center stage in recipes drawn from both the garden and the kitchen. 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. HarperCollins. Pub. at $29.95 $17.95

**6927831 THE CHICKEN SHORTCUT BIBLE.** By B. Weinstein & M. Scarbrough. This collection of more than 200 ingenious recipes will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to use chicken in creative ways you already own, this guide shows how to make a great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings with stovetop and pressure cooker directions. Photos. 352 pages. Little Brown. Pub. at $30.00 $16.95

**6813461 THE SKILLET SUPPER COOKBOOK.** By Williams-Sonoma Test Kitchen. The twenty-two inspired recipes showcase the versatility of the skillet, which can deliver delicious, sophisticated meals time and time again. Some of the recipes include Skillet Sausage & Beef Lasagna; Roasted Chicken with Filling-Roasted Potatoes & Carrots; and Cheddar Cheese with Bacon, Avocado & Spinach. Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95 $4.95

**5881501 THEY DRAW & COOK: 107 Recipes Illustrated by Artists From Around the World.** By N. Padelovic & S. Swindell. Presents a unique and artful cooking adventure for all ages. This collection features 107 hand-illustrated recipes that include: Starling Artico Gnocchi; Moroccan Orange and Date Salad; and Marmalade Flapjacks. The perfect combination of flair and folly. Weldon Owen. Pub. at $19.95

**6959822 BOWL FOOD.** By Bronte Aurell et al. A collection of 75 recipes from smoothie bowls to avocado salad, soups and wholesome bowls. Balancing ingredients is key to creating satisfying and exciting bowl food like Black Bean Bowl with Chimichurri Dressing; Soba Noodles with Miso Dressing; and Slow-Cooked Lamb with Broad Fava, Pomegranate, and Mint. Color photos. 239 pages. Skyhorse. Pub. at $17.95 $9.95

**5977460 BACON 24/SEVEN: Recipes for Curing, Smoking, and Eating.** By Theresa Gilliam. Finally, a cookbook that understand bacon isn’t just for breakfast and burgers anymore. In addition to creative creations for everything from Bacon Cheddar Biscuits to Bacon, Peanut Butter and Chocolate Chip Cookies, it offers instructions for curing and smoking your own bacon at home. Well illus. in color. 176 pages. Countryman Pub. at $22.95 $6.95

**6917564 EAT WELL LIVE WELL WITH DIABETES: Low-GI Recipes and Tips.** By Karen Kingham. With over 100 delicious recipes included here, eating with diabetes doesn’t have to be out of reach. It includes recipe features detailed dietary information, and you’ll learn about the different kinds of diabetes and what foods will make you feel great. Color photos. 192 pages. Skyhorse. Pub. at $12.95 $4.95

**2890294 500 LIGHT MEALS: The Only Compendium of Light Meals You’ll Ever Need.** By Ellen Brown. A gluten-free diet does not mean that simple pleasures like toast or PB&J have to be out of reach. It includes mouthwatering recipes that are every bit as delicious as their gluten-heavy counterparts. Try Blueberry Pancakes, Homemade Turkey Legs; along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Full color. In color. 368 pages. Robert Rose. Paperbound. Pub. at $17.95 $7.95

**2890219 GLUTEN-FREE BREAD: More Than 100 Artisan Loaves for a Healthier Life.** By Ellen Brown. A gluten-free diet does not mean that simple pleasures like toast or PB&J have to be out of reach. It includes mouthwatering recipes that are every bit as delicious as their gluten-heavy counterparts. Try Blueberry Pancakes, Homemade Turkey Legs; along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Full color. In color. 368 pages. Robert Rose. Paperbound. Pub. at $17.95 $7.95

**2873451 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, tasty recipes for: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Color photos. 192 pages. Skyhorse. Pub. at $16.95 $9.95

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Low Fat & Healthy Cooking

2073125 COOKING WITH SEA VEGETABLES, by Peter & Monique Bradfield. High in minerals and protein and low in calories, sea vegetables have always been valued for their purifying properties. The authors have created a wealth of original dishes and gathered techniques of preparation from around the world. The result is a comprehensive guide to this traditional food of the future. 144 pages. Healing Arts. Paperback. Pub. at $14.95 $3.95

6841376 THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life, by Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy your every craving, whether it's for creamy mashed potatoes or delectable chocolate pudding. 316 pages. Taunton. Pub. at $28.00 $5.95

568117X LOW CARB HIGH FAT CACKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More, by Marianne Andersson. Learn to substitute coconut and almond flour for wheat and replace sugar with stevia, and when combined with the right substitution, you'll be able to tell the difference. Filled with more than thirty recipes for cakes, cookies, pies, and delectable bites, this volume will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Pub. at $17.99 $5.95
Low Fat & Healthy Cooking

6930069 THE GLUTEN-FREE KITCHEN: Over 135 Delicious Recipes for People with Gluten Intolerance or Wheat Allergy. By Robyn Ryberg. If you, or someone you love, must give up bagels, cakes, muffins, and breads just because your diet restricts wheat or gluten, think again. Both novice and experienced cooks will enjoy such tantalizing dishes as Sour Cream Blueberry Muffins, Blueberry Cobbler, Fried Chicken, and Simply Sinful Chocolate Cake. 282 pages. Three Rivers. Paperbound. Pub. at $16.00  $4.95

6708307 ANCIENT GRAINS: A Guide to Cooking with Power-Packed Millet, Oats, Spelt, Farro, Sorghum & Teff. By Kim Lutz. Shows you how easy it can be to enjoy the nutrient-dense ancient grains like millet, spelt, farro, sorghum, and teff. Lutz demonstrates how to handle them and how to incorporate them into your meals. Includes delicious recipes like Creamy Sunrise Smoothie, Broccoli Sprouts Millet Slaw, Sorghum tacos and Oatmeal Chocolate Chip Cookies. Illus., some in color. 119 pages. Sterling. Paperbound. Pub. at $14.95  $4.95


6888194 DASH DIET FOR RENAL HEALTH. By S. M. Rivera & K. Diversi. Unleash the power of the scientifically proven DASH diet to improve renal function while enjoying a wide variety of delicious foods. Along with easy to follow meal plans the recipes featured include Beef Barley Vegetable Soup, Roasted Skillet Vegetables, Tasteful Green Curry, and Pasta Primavera. 207 pages. Ulysses. Paperbound. Pub. at $15.95  $11.95

2838311 THE EVERYTHING YOU NEED TO KNOW ABOUT DIABETES COOKBOOK. By Karin M. Hegenhauer. Learn how to navigate key challenges associated with living with diabetes; find advice on the benefits of healthy eating and weight loss in managing your diabetes; and find 70 delicious and healthy recipes, including vegan and vegetarian options, in this helpful guide. Color photos. 175 pages. Watkins. Paperbound. Pub. at $19.95  $9.95

6925987 LIGHT FRENCH RECIPES. By Jean-Michel Cohen. Takes classic French dishes, from Quiche Lorraine to Creme Brulee, and serves them up in light recipes that taste as good as the originals but at a fraction of the calorie count. With nutritional advice and tips on how to cook light and replace high-calorie ingredients, this is a valuable reference for healthy cooking. Well illus. in color. 158 pages. CICO Books. Paperbound. Pub. at $19.95  $9.95

6864163 DIABETES MEALS FOR GOOD HEALTH, SECOND EDITION. By Karen Graham. Take the guesswork out of planning nutritious meals. Includes a 32-page guide, Food Choice Directory, with size photos for every meal that makes it easy to identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries, Jellied Vegetable Salad, Crustless Pumpkin Pie, and more. 320 pages. Robert Rose. Hb. 2010  $12.95

3634418 THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET. By K.A. Tessmer & S. Green. Indulge in this healthy, balanced, flavorful approach to eating! This guide will tell you why the Mediterranean diet has root and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouth-watering meals plans. 336 pages. Alpha. Paperbound. Pub. at $18.99  $6.95

Paperbound. Pub. at $19.99  $14.95

280846X THE WORLD’S BEST SUPERFOODS. By Natasha Corrett et al. Dive into the world of superfoods! Discover 66 tasty recipes from cuisines around the globe containing star ingredients to boost your health and wellbeing. Try dishes like Middle Eastern Potato Salad, Quinoa Stew, Donegal One Pot, Shakshouka, or Bee Sting. Porridge. Color photos. 208 pages. Lonely Planet. Paperbound. Pub. at $14.99  $4.95

2845466 DAIRY-FREE DELICIOUS. By Katy Sailer. Cutting out dairy doesn’t have to mean giving up on 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; Lentina “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. Includes 75 all-new easy to make recipes like Chicken Apple and Apricot Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Grand Central. Pub. at $26.00  $5.95

6595259 THE NEGATIVE CALORIE DIET: Lose Up To 10 Pounds in 10 Days with 10 All You Can Eat Foods. By Rocco DiSpirito. DiSpirito quantifies the top ten negative-calorie foods you need to eat for rapid weight loss, and offers mouthwatering recipes that include them like Almond Encrusted Flounder with Chopped Spinach and Clam Broth or Shrimp and Garlic Mushed Greens, Mushrooms and Sweet Potatoes; Cilantro-Chipotle Gnocchi; and more. Color photos. 216 pages. Adams Media. Paperbound. Pub. at $12.95  $4.95

3657377 EVERYTHING GUIDE TO THE MEDITERRANEAN DIET. By Dena Taurisi. Reap the benefits of this lifestyle you love, even if you’re not Italian, and thrive on this heart-healthy diet and lifestyle. This guide will tell you why the Mediterranean diet has root and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouth-watering meals plans. 336 pages. Alpha. Paperbound. Pub. at $18.99  $6.95

6885459 500 KETOGENIC RECIPES. By Dana Carpender. Shows us how to live the ketogenic lifestyle deliciously with easy to prepare recipes for everything from snacks and appetizers to main dishes, drinks, and desserts. Makes staying in the ketogenic zone simple with hundreds of recipes, pantry and shoptable lists, and ketogenic cooking don’ts. 304 pages. Fair Winds Press.  $14.95


6907826 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—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 everything you need to know when making the raw food transition.全素主义者的必读书！第二版！

6904793 SPROUTED! SEEDS, GRAINS & BEANS. By Caroline B. Hetherington. From two popular leaders in the raw food movement, this is your essential resource. 486 pages. Grand Central. Pub. at $30.00  $20.00

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3644118 THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET. By K.A. Tessmer & S. Green. Indulge in this healthy, balanced, flavorful approach to eating! This guide will tell you why the Mediterranean diet has root and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouth-watering meals plans. 336 pages. Alpha. Color photos. 175 pages. Watkins. Paperbound. Pub. at $19.95  $5.95

6732259 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 address 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.
Low Fat & Healthy Cooking

8843913 MEN’S HEALTH MUSCLE CHOW: More Than 150 Easy-to-Follow Recipes to Burn Fat and Feed Your Muscles. By Gregg Avellone. Provides the nutritional components 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 that can be made from working protein shakes to healthy dinners the whole family will enjoy. 16 pages. Color photos. 278 pages. Rodale. Paperback. Pub. at $19.99 $9.95

★★6978495 WELCOME HOME DIABETIC COOKBOOK. By Hope Comerford. Meal planning can be tough when you or someone in your family has diabetes. Here are 450 easy to prepare recipes that you can mix and match to make your breakfasts, lunches, dinners, snacks, and desserts a snap! Complete with nutrition information for each recipe and step by step instructions. Well illus. in color. 578 pages. Good Books. 9/10. 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 Comstock-Warren. Over 100 globally inspired sweet and savory recipes made with one of the most probiotic-rich and nutrient-dense superfoods on the planet—from your own Yogurt Sprouts and Apple Salad; Magic Mushroom Fritatta; Roman Nutella Kefir Banana Pops; and more. Fully illus. in color. 326 pages. HarperOne. Pub. at $32.99 $24.99

2909308 RAW CAKE. By D. Kristiansen & L. Garwood-Gowers. Welcoming you into their world of natural ingredients, superfoods and modern alchemy, this creative guide from two raw food masters imparts new features and assets: ice cream, chocolate, healing elixirs and breakfast shakes and bowls. Color photos. 194 pages. St. Martin’s. $19.99 $9.95

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. $27.99 $19.99

6974937 PROTEIN POW!: Quick and Easy Protein Powder Recipes. By Anna Sward. Everyone is seeing the incredible benefits to make; these recipes are portable, healthy, and taste great. Take your protein to work, the gym, the movies, wherever you go. We’ve even included a hit of honey in your powder protein. Includes recipes for trifles, bars, chocolate cupcakes, pancakes, mug cakes and much more. Fully illus. in color. 60 pages. Rodale. $9.95 $7.95

2831763 THE ULTIMATE PROTEIN POWDER COOKBOOK: Think Outside the Shake. By Anna Sward. Protein powders are the ideal addition to a healthy and active lifestyle. Learn how to choose and use the right protein powder with more than 150 tested, gluten-free, sugar-free, delicious recipes, such as Sweet Potato Protein Bars; Protein Quiche; Broccoli & Cheese Protein Soup; and more. Color photos. 276 pages. Rodale. $19.99 $14.99

★★2924501 FROZEN YOGURT: And Other Cold Treats to Keep You Cool and Eating Well. By autobio by Libby & Elma Urbie et al. Enjoy tangy, fresh and clean-tasting frozen yogurt with healthy toppings at home, as well as vibrant gluten-free raw desserts, and energizing drinks, with this fun little collection of recipes. Fully illus. in color. 64 pages. Rodale. $9.95 $7.95

★★7285245 COOKING WITH HEALING MUSHROOMS. By Stephanie Romine. This guide quickly and clearly details the healing properties of various mushrooms and how to make simple dishes that incorporate these adaptogenic superfoods. Recipes include Creamy Morel and Onion Dip, Chanterelle Toast with Ricotta, Mango Lasli with Turmeric and Coriander, and more! 256 pages. Rodale. Paperback. Pub. at $19.95 $11.95

★★282745X THE COMPLETE DIABETES COOKBOOK: The Healthy Way to Eat the Foods You Love. By America’s Test Kitchen. Included are over 400 meticulously developed and tested recipes that maximize healthy ingredients and flavor and limit unhealthy carbs and fats, sodium, and added sugars. Each recipe is complete with nutritional information and cooking tips and references. Enjoy every meal with fresh creative dinners, holidays and even snacks. 394 pages. Color photos. 8/10. Spiralbound. Pub. at $32.99 $24.95

6785719 FIBROMYALGIA FREEDOM! Your Naturopathic Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue. By Kathleen Stander. Effective, lasting relief for fibromyalgia is possible when you take 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 BARBECUE BROS’ KITCHEN. By Katherine & Ryon Harvey. Slow-cooking of bone and joint-rich materials extracts compounds that stimulate collagen production and enhance our overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits of 400+ whole foods. In color. 320 pages. HarperCollins. Pub. $27.99 $9.95

★★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 cancer-related side effects of treatment: nausea, diarrhea, constipation, trouble swallowing, mouth or throat, unintentional weight loss, and taste changes. Color photos. Cancer. 8½x11.chief. $29.99 $19.99

★★2865615 THE ACID REFUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to enjoy or avoid. Try Shrimp Tacos or Easy Pepitas. Color photos. 196 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

6904431 SUPER CLEAN SUPER FOODS. By F. Hunter & C. Brehm. 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 value of your diet! Includes 150 recipes! In color. 224 pages. Dorling Kindersley. $24.99 $16.95

★★2788712 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal with D. Yost. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-beating benefits. Includes 150 recipes. Illus. in color. 224 pages. Sterling. $23.95 $16.95

★★2866718 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 shows you how to make over 100 recipes from the most macro-nutrient breakdowns, and made with simple ingredients with variations to keep your meals interesting and delicious. Also included is expert guidance on how to eat, what to eat, and when to eat to keep your body building muscle. Written for men and women in color. 160 pages. Alpha. Paperback. Pub. at $19.95 $14.95

2878267 MY HALAL KITCHEN. By Yvonne Maffe. A collection of more than 100 healthy recipes—from American comfort food to classic international fare—made with halal meats and other permissible foods) can be diverse, accessible, and delicious. Recipes include Eggs Benedict with Hollandaise Sauce and Saffron Mousse; and Stir Fry. Color photos. 214 pages. Agate. Paperback. $29.95 $9.95

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2794683 THE SCIENCE OF SKINNY COOKBOOK. By Dee McCaffrey. Shatters the “calories in, calories out” myth by revealing that it’s not just the calories, but also the quality of the food you eat, that are key to losing weight and keeping it off. Includes over 100 recipes. Photos, some color. 296 pages. Morrow. Pub. at $29.99


6904858 SUPERFOOD BREAKFAST. By Kate Turner. From smoothie bowls and overnight oats to avocado toasts and pancakes, these dishes are so tasty and easy to prepare that there’s no excuse for skipping breakfast. The most important meal of the day just got a makeover. Fully illus. in color. 61 pages. Dorling Kindersley. Pub. at $9.99

6913210 SUGARDETOXME: 100+ Recipes to Curb Cravings and Take Back Your Health. By Summer Rayne Oakes. Easy to follow cookbook and guide that not only arms you with knowledge about your sugar and body's reactions to sugar, but also suggests ways to change your behavior, and successfully conquer your cravings. Includes 10 meal maps and more than a hundred mouth-watering recipes. Photos. Illus. in color. 296 pages. Paperback. Pub. at $19.99

6844944 FRESH ITALIAN COOKING FOR THE NEW GENERATION. By Alexandra Caspero Lent. Experience the tastes and flavors of the lighter side of Italian cooking without the heavy meat and cheese. The author will make your mouth water without the guilt with these delicious vegetarian Italian recipes. Enjoy Spring Vegetable Lasagna; Homemade Gnocchi; and Tempeh Bacon Carbonara. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99

699603X SUPERFOODS: 150 Superfood Recipes to Inspire Health & Happiness. With complete nutritional information and delicious recipes to accompany each superfood, this is your must-have guide to eating well. Recipes include Grilled Mackeral on Rye Bread; Crepes with Creamy Citrus Filling; Beef Brownie Bites; and more. Color photos. 320 pages. Parragon. Pub. at $24.99

698951X THE ANTI-INFLAMMATORY COOKBOOK. By Amanda Haas with B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious everyday foods, including that Red Chili Tofu and Green Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95

6961411 100 DAYS OF REAL FOOD ON A BUDGET. By Lisa Leake. Whether a strict budget is a requirement for you or you simply would like to spend less at the grocery store, the resources and recipes found here will help you cut out expensive food without overthinking it. Includes a shopping list and over 100 recipes. Paperback. Pub. at $19.99


5917913 HEALTHY GUT, FLAT STOMACH: The Fast and Easy-FODMAP Diet Plan. By Capalino GDMOD. FODMAPs, or fermentable oligosaccharides, disaccharides, monosaccharides, and polyols that are carbohydrates found in certain foods that can be hard to digest, causing a range of symptoms, including IBS. With recipes for a seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FODMAP diet and why it works, Capalino makes it easy to take control of your digestive health. Well illus. in color. 192 pages. Countryman. Paperback. Pub. at $17.95

678562X THE EASY ANTI-INFLAMMATORY DIET. By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-relieving effects of each superfood. Includes 110 easy and fast recipes using five main ingredients or fewer; a list of foods that help or harm inflammation; and tips for saving time and money. Try Easy Summer Gazpacho or Gingered Turkey Meatballs. Illus. in color. 180 pages. Rizzoli. Paperback. Pub. at $12.95

2678479 LOSE WEIGHT BY EATING. By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 50 calories per meal. Using simple, inexpensive Smart Swaps, you’ll enjoy foods like California Club Pizza; Cheddar-Staffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 296 pages. Morrow. Paperback. Pub. at $24.99

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6902368 THE HYPOTHYROIDISM DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance. By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Every meal includes Paleo Protein Muffins, Cauliflower Rice and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists to get you started. Color photos. 208 pages. Rockridge. Paperback. Pub. at $17.99

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Low Fat & Healthy Cooking

6849083 SPIRALIZE EVERY DAY. By Denise Smart. Smart, spiralize, mash, and rice your fruit and vegetables for a lighter alternative to pasta, bread, and more. Unlike regular spaghetti 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. 280 pages. Hamlyn. Paperback. Pub. at $12.99 $4.95

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3544636 2856093 THE LIGHTEN UP COOKBOOK: 103 Easy, Slimmed-Down Favorites for Breakfast, Lunch, and Dinner Everyone Will Love. By Addie Gundry. With easy, healthy hacks, such as substituting cauliflower for starchy breads, you can revitalize your eating habits without giving up the foods you love. Try Baked Zucchini Parmesan Casserole; Blueberry Frozen Yogurt; or Easy Baked Lemon Chicken. Fully illus. in color. 224 pages. St. Martin’s. Paperback. Pub. at $19.99 $9.95


6920064 AMAZING EDIBLE SEEDS. By V. Edgson & H. Palmer. Embrace a new and deliciously healthy way of eating with this successful gut-healing program that aims to improve digestion, help rebalance weight safety, and boost energy levels. Includes expert practical advice on how to eat a nutrient-rich diet, as well as over 100 tried and tested recipes. Well illus. in color. 248 pages. Jacqui Small. Paperback. Pub. at $28.99 $14.95

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6952077 THE EVERYTHING GLUTEN-FREE BAKING COOKBOOK. By Carrie S. Forbes. Unlike other cookbooks that recommend using highly processed mixes, this guide to living a slim, vibrant, and delicious r way of eating with this successful gut-healing program that aims to improve digestion, help rebalance weight safety, and boost energy levels. Includes expert practical advice on how to eat a nutrient-rich diet, as well as over 100 tried and tested recipes. Well illus. in color. 248 pages. Jacqui Small. Paperback. Pub. at $24.99 $14.95

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2786648 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 Taters; Moroccan Lamb Stew; Bourbon Barbecue Chicken; and Peanut Butter Chocolate Cheesecake. Illus. in color. 223 pages. Adams Media. Paperback. Pub. at $16.99 $9.95

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2852225 ONE POT: 120+ Easy Meals from Your Skillet, Slow Cooker, Stovetop, and More. By Martha Stewart Living. Believe it or not, you can steam, stew, sauté, simmer, braise, or roast using just one pan, with minimal cleanup. Try Salmon with Kale; Baked Risotto; Texas Red Chili and more. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $26.00 $16.95

2820293 COOKING FROM FROZEN IN YOUR INSTANT POT. By Kristy Bernardo. No matter what cut of meat you have stored in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers; Beef and Blue Cheese Stroganoff; Pineapple-Chipotle Ribs; and more. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $21.99 $16.95

2819742 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 Chicharron; and Beef and Green Chile Stew with Potatoes, all made quickly and easily thanks to the revolutionary power of the Instant Pot. Get inspired and get cooking with this delicious and easy 186 pages. Ten Speed. Pub. at $19.99 $14.95

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2836435 SHEET PAN: Delicious Recipes for Hands-Off Meals. By Kate McMillan. Learn how to make nourishing, hands-off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are French Onion Beef Ragu, Apple-Oat Crisp; and more. Color photos. 128 pages. Clarkson Potter. Paperback. Pub. at $16.95 $9.95

2842328 GOOD HOUSEKEEPING CASSEROLES: 60 Fabulous One-Dish Recipes. Ed. by Jane Francisco. Filled with family-friendly and party-perfect one-dish recipes like Sausage-Fontina Strata; Two-Cheese Corn Gratin; Coconut Chicken Casserole; and Apple-Oat Crisp; and more. Color photos. 128 pages. Clarkson Potter. Paperback. Pub. at $16.95 $9.95

2781468 ULTIMATE ONE-DISH WON DERS. By C. Cook & S. Pollock. Filled with more than 200 quick and easy casseroles with an updated twist: Tuna Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Premade ingredients discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Stirr Skirt Steak with Smokey Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Weldon Owen. Pub. at $19.95 $9.95

2787162 COUNTRY MAN. 8x11¼. By Kate McMillan. Learn how to make nourishing, hands-off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are French Onion Beef Ragu, Apple-Oat Crisp; and more. Color photos. 128 pages. Clarkson Potter. Paperback. Pub. at $16.95 $9.95

2924705 SHEET PAN: DELICIOUS RECIPES FOR HANDS-OFF MEALS. By Kate McMillan. Learn how to make nourishing, hands-off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are French Onion Beef Ragu, Apple-Oat Crisp; and more. Color photos. 128 pages. Clarkson Potter. Paperback. Pub. at $16.95 $9.95

2910738 EVERY DAY EASY AIR FRYER: 100 RECIPES BURSTING WITH FLAVOR. By Urvashi Pitre. Back on energy bills and avoid heating up your whole kitchen. Recipes include Yellow Curry Beef Stroganoff; Roasted Cauliflower with Tahini; Chile-Cheese Toast; Spicy Cajun Fish Fillets; Easy Beef Satay; Almond Shortbread; and many more. Well illus. in color. 198 pages. HMH. Paperback. Pub. at $21.99 $16.95

2850085 TASTE OF HOME: CASSEROLES: 60 FABULOUS ONE-DISH RECIPES. 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 Taters; Moroccan Lamb Stew; Bourbon Barbecue Chicken; and Peanut Butter Chocolate Cheesecake. Illus. in color. 223 pages. Adams Media. Paperback. Pub. at $16.99 $9.95

2810209 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 Chicharron; and Beef and Green Chile Stew with Potatoes, all made quickly and easily thanks to the revolutionary power of the Instant Pot. Get inspired and get cooking with this delicious and easy 186 pages. Ten Speed. Pub. at $19.99 $14.95

2820404 EVERY DAY EASY AIR FRYER: 100 RECIPES BURSTING WITH FLAVOR. By Urvashi Pitre. Back on energy bills and avoid heating up your whole kitchen. Recipes include Yellow Curry Beef Stroganoff; Roasted Cauliflower with Tahini; Chile-Cheese Toast; Spicy Cajun Fish Fillets; Easy Beef Satay; Almond Shortbread; and many more. Well illus. in color. 198 pages. HMH. Paperback. Pub. at $21.99 $16.95
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★ 2808269 MILK STREET: Tuesday Nights. By Christopher Kimball. Every recipe in this collection delivers big weekend flavor, but the cooking is quick and easy, simple enough for the middle of the week. With these fresh, bold dinners are ready in under an hour. Each recipe includes Spanish Ratatouille, Pork Chops in Chipotle Sauce, Spicy Garlic Soda; and Positively with chicken. Color photos. 8½x10¼. Pub. at $35.00

★ 2793296 THE GLUTEN-FREE INSTANT POT COOKBOOK. By J. Bonacci & S. De Leeuw. Delivers a bounty of recipes that invite you to join the fun, get on board, and enjoy the speed and convenience of the popular Instant Pot. Includes expert guidance and clever tricks to help you master your electric pressure cooker and offers delicious recipes like Spicy Butternut Squash Soup; Vegetable Macaroni Salad; and Classic Lasagna with Meat Sauce. 144 pages. Currency. Paperbound. Pub. at $14.95

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2806000 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and clearly presents practical cooking methods with the convenience of electric pressure cooking, showing that mealtime doesn’t have to take up hours of your time. The last and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperbound. Pub. at $19.99 PRICE CUT to $4.95

★ 2818175 THE ULTIMATE INSTANT POT COOKBOOK. By Coco Morante. Features 200 easy, well-tested recipes including Cream of Tomato Soup, One-Pot Chicken, Mushroom, and Ricotta Gnocchi. Quinoa and Red Pepper Risotto and Triple Chocolate Cheesecake. A seasoned food blogger, Morante provides all of the information you need to create re-imagined classics that are sure to delight. Well illus. in color. 320 pages. Page Street. Paperbound. Pub. at $29.99

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


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★ 2785285 MASTERYING MEAL PREP. By Pamela Elgigen. The ultimate guide for learning the art of meal prep, this volume shows how to make much more than just delicious recipes. Each chapter is cleverly designed around foundation recipes that serve as the building blocks for a variety of different dishes. Includes weekly menus, grocery lists, prep-day schedules; and time-saving tips. Well illus. in color. 122 pages. Ulysses. Paperbound. Pub. at $16.95

THE MODERN MULTI-COOKER COOKBOOK: 101 Recipes for Your Instant Pot. By Jenny Tschieche. These inspired recipes for balanced meals that can be cooked in minutes will change your life. Try a moist Spell Banana Bread; a time saving All in One Spaghetti Bolognese; a special Cajun Pulled Chicken; a vegan recipe for BBQ Black Beans; and a sweet Red Cabbage dish that compliments many of the dishes in this collection. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95

★ 6946712 PALEO COOKING WITH YOUR INSTANT POT. By Jennifer Robinson. Slow cook, quickly cook, or make your meals in minutes. The creator of the blog Predominantly Paleo will show you how to drastically cut cooking time for your Paleo dishes in your Instant Pot. Recipes include Deconstructed Fried Rice; Leg of Lamb; Under Pressure; Pressure-Cooked Soups and Stews; and more. Color photos. 192 pages. Page Street. Paperbound. Pub. at $21.99

★ 2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch, Dinner & Dessert. By Alexis Mersel. An inspired collection featuring more than 70 recipes for every meal of the day, all made for the new star of the kitchen! Includes delicious dishes like One-Pot Pasta with Bolognese; Tom Kha Soup; and Meyer Lemon-Gingersnap Cheesecake for dessert. Color photos. 144 pages. Weldon Owen. Pub. at $24.99 PRICE CUT to $14.95

5752868 RICE COOKER RECIPES MADE EASY: Delicious One-pot Meals in Minutes. By J. Bonacci & S. De Leeuw. The complete make-ahead rice cooker book that shows you how to drastically cut cooking time for every meal of the day, all made for the new star of the kitchen! Includes delicious dishes like One-Pot Pasta with Bolognese; Tom Kha Soup; and Meyer Lemon-Gingersnap Cheesecake for dessert. Color photos. 286 pages. Weldon Owen. Pub. at $24.99

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Vegetarian Cooking

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

2826100 THE CHUBBY VEGETARIAN. By J.F. Burke & A. Lawrence. This compelling guide to modern vegetarian cuisine is a game changer for the home cook. Inventive recipes reinvent vegetables as the star of the plate, with vibrant flair 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 foods that happen to be vegan. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $19.95 $9.50

2826038 THE BLOSSOM COOKBOOK. By Ronen Seri et al. The Blossom family of restaurants has been changing the face of vegan food with their menus and creative dishes. They've even taken their signature menu items and more than eighty delicious, flavorful recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. $18.99 $9.50

2824473 THE ESSENTIAL VEGAN INSTANT POT COOKBOOK. By Coco Morante. Harness the unique power of the Instant Pot to make vegan and vegetarian cooking convenient, fun, and easy. From Breakfast Tacos to Quinoa and Sweet Potato Bowls to Chocolate-Peanut Butter Cheesecake, these recipes are well tested and easy to prepare. Color photos. 169 pages. Ten Speed. Pub. at $19.99 $14.95

669778 BAKING MAGIC WITH AQUAFABA. By Kelsey Kinsar. Move over eggs, there’s a mirror-image egg replacement in town. With baking properties so amazing it can create fluffy quiche and light meringue, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse, Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulisses. Paperbound. Pub. at $14.95 $11.95


6944194 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul. By Lakshmi Wennakoski-Bielicki. From simple homemade daily to traditional sweeter foods,联合会 with a handy factfile appendixes with thematic menus, a comprehensive recipe table, a detailed air fryer appendixes with themed menus, a comprehensive recipe table, a detailed air fryer and conversion charts. Recipes include Black Bean Burgers; Spicy Tomato and Avocado; Roast Butternut Squash with Black Beluga Lentils; Ethiopian Lentil Casserole; or White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $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. 143 pages. Textiles like Tofu Sloppy Joes; Grilled Tofu Kabobs; Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95 $6.95

2796155 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes. By Jackie Kearney. Vegan eating has never been so simple! Learn to make recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Tofish Chips, you’ll find a plant-based alternative to all your favorite meals. Color photos. 144 pages. Ryland Peters & Small. Pub. at $21.95 $14.95


2785447 HOMEMADE VEGAN CHEESE, YOGURT AND MILK. By Yvonne Hotel-Singh. The fresh, healthy, 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 vital fermentation starters you need is included in this comprehensive volume. Color photos. 143 pages. Grub Street. Pub. at $26.95 $19.95

2915332 THE MAGIC OF TAHINI: Vegan Recipes Enriched with Sweet & Nutty Sesame Seed Paste. By Dunja Gulin. photos by J. Wieprecht. Learn how to use this pungent, creamy paste in all your favorite dishes, from savory and sweet, and tahini can be used to enhance all kinds of vegan recipes, both sweet and savory. These 60 recipes include Walnut Tahini Hummus, Velvety Mushroom Soup, Black Tahini Poached Swiss, Chai Hot Chocolates, Tahini, Black Tahini & Coconut Ice Cream, and more. Well illus. in color. 127 pages. Ryland Peters & Small. Pub. at $21.95 Sold Out

6612644 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduce 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 toffee banana and herb bread, a slice of melttable Cauliflower Jack. Well illus. in color. 190 pages. Countryman. Pub. at $24.95 $17.95

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2874520 FIRST-TIME VEGAN: Delicious Dishes and Simple Switches for a Plant-Based Lifestyle. By Leah Vanderveldt. Start your vegan journey the right way with over 60 easy and nourishing plant-based recipes. With ideas for breakfast, lunch, dinner and snacks, there is everything to get started. Try the Ultimate Breakfast Sandwich, Butternut Squash & Black Bean Chili; Black Bean & Beet Burgers; Vegetable Loaded Nachos; Chocolate Banana Bread; and more. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

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 kitchen appliance. Includes over 150 delicious, plant-based recipes for all your favorite foods. From simple homemade daily to traditional sweeter foods,联合会 with a handy factfile appendixes with themed menus, a comprehensive recipe table, a detailed air fryer buying guide, and conversion charts. Recipes include Black Bean Burgers; Tofu in Hoisin Sauce; or S’mores Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $22.95 $17.95

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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 Sauteed Venison with Port and Cardamom; Wild Mushrooms and Herb Leaf; 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

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2849127 COMPLETE CHINESE COOKBOOK. By Ken Hom. The author offers the definitive guide to modern Chinese food. With over 250 recipes, more than 200 old favorites, exciting new combinations 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; 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; Shrimp and Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Hamlyn. Paperbound. Pub. at $7.99 $3.95

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

6713300 VENTRIALIENTAL VEGETARIAN COOKING. By Gail Dutt. 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 kitchens of vegetarians and meat eaters alike, it is sure to be welcomed by all lovers of Oriental 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 is the 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

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287893X 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 classics like Classic Chicken Adobo; chicken or pork Adobo; Lumpiang Shanghai and Tamarind Beef Soup. But also contains many new delightful twists on classics like Fil-Am Corned Beef Sliders; Beef Tapa Breakfast Burrito; and many more. Well illus. in color. 224 pages. Clarkson Potter. Pub. at $30.00 $19.95

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 ingredients and delicious and complete instructions for making the rolls, you’ll be making Sushi at home in no time. Includes recipes for spring rolls, red bean pancakes, mango lassi, pineapple fried rice, shredded ramen, and many more. Bursting with over 100 sumptuous photos, this is a must-have for the culinary aspirant. Well illus. in color. 224 pages. The Experiment. Paperbound. Pub. at $18.95 $13.95

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**6751962 KACHKA: A Return to Russian Cooking.** By Bonnie Frumkin Morales with D. Fritche. Discover the vivid world of Russian cuisine with more than 125 recipes, all from the celebrated restaurant that is changing how America thinks about the Russian food. From bright pickles and pillowy dumplings to ingenious vodka intuitions and traditional home-style dishes, it’s all here. Illus. in color. 224 pages. Flatiron Books. 8¾x10¼. $40.00 PRICE OUT TO $19.95

**649594X GRANDMA’S GERMAN COOKBOOK.** By B. Hamm & L. Schmidt. From roast duck to potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—Grandma’s. Take a wonderful and unique tour of Germany’s regional specialties with these 85 classic recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $22.00 $14.95

**6689553 AN IRISH COUNTRY COOKBOOK.** By Patrick Taylor with D. Timmons. Told from the perspective of beloved housekeeper Kinky Kinlay, who works for the family of the cherished character of A. J. Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes ten short stories. From the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 368 pages. Forge. Paperbound. Pub. at $21.99 $8.95

**2828235 GERMAN MEALS AT OMA’S.** By Gerhild Fulsan. Recipes like Sauerkraut and Sausages, Beet and Onions, Schnitzel with Mushroom Sauce; and many more are just a few of the mouthwatering dishes that you can make in no time with the easy to follow recipes included here. This incredible collection covers well-known dishes from Berlin to Hamburg and everywhere in between. Color photos. 192 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

**2914573 HUNGARIAN COOKBOOK: Old World Recipes for New World Cooks.** By Yolanda Fintor. These 140 enticing Old World Hungarian recipes were brought to America by the author’s grandparents, and updated to accommodate today’s dietary concerns and faster-paced lifestyles. Recipes include Beef Goulash with Vegetables; Sour Cream Potato Soup; Browned Egg Barley; and Goulash and Dumplings. 216 pages. Hippocrene. Paperbound. Pub. at $14.95 $11.95

**2921539 SCANDINAVIAN GATHERINGS: From Al fresco Fika to Midsummer Feast.** By Melissaahan. Whether you’d like to connect with your heritage or simply want to get a little Scandinavian style into your life, these everyday celebrations are sure to delight everyone at your table. Here you’ll find casual and festive party ideas, accessible modern recipes for sweet and savory treats, and simple craft projects for decorating and entertaining. Well illus. in color. 232 pages. Sasquatch. Pub. at $24.95 $7.95

**2914824 THE POLISH COUNTRY KITCHEN COOKBOOK.** By Sophie Hodrowicz Knab. This collection of over 100 delicious, traditional recipes are all adapted for the modern North American kitchen, including Stuffed Cabbage; Kula; Red Beet Soup with Little Ears; Potato Soup; and Honey Spice Cookies. Illus. 338 pages. Hippocrene. Paperbound. Pub. at $19.95 $14.95

**2855026 MOLTO ITALIANO: 327 Simple Italian Recipes to Cook at Home.** By Mario Batali. Features dishes from many of the 21 regions of Italy and many side dishes, each of which can be served as a light meal, with a section on desserts and a foundation of basic recipes. This comprehensive volume is the only Italian cookbook you will ever need. Well illus. 522 pages. HarperCollins. Pub. at $39.99 $15.95

**6840663 PAUL BOUCSE: Simply Delicious.** Widely regarded as the father of modern French cuisine, Chef Paul Bocuse, offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Goût Bourguignon, and from Peas in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperbound. Pub. at $19.95 $6.95

**2914360 ART OF LITHUANIAN COOKING.** By Maria Giesztor de Gorggy. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup, Lithuanian Meat Pockets; Hunter’s Stew; Potato Zeppelins; and more. 230 pages. Hippocrene. Paperbound. Pub. at $14.95 $11.95

**6835355 MY LOVE FOR NAPLES: The Food, the History, the Life.** By Anna Teresa Castrigno. Anna shares notes on food, culture, and history, as well as her amazing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Cutlets with Eggplant; Mozzarella and Tomatoes; or Fresh Ricotta Cheese Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

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**European Cuisines**

**6570569 THE COOK BOOK: Fortnum & Mason.** By Tom Parker Bowles. This collection of contemporary, accessible recipes combined with herb expert advice offers a fascinating view of this British institution that has fed the appetites of kings and queens, emperors, dukes and divas alike. Recipes include Sweet Potato Biscuits, Fortnum’s Prawn Cocktail, Lamb Salad, and Lamb Cutlets with Redcurrant and Mint Glaze. Illus. in color. 297 pages. 8¼x10½. Pub. at $35.00 **PRICE CUT TO $14.95**

**6934641 GASTRONOMY OF ITALY.** By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina italiana, providing over 200 essential recipes and techniques from simple one-pot cooking to food created for princes. Well illus., most. in color. 496 pages. Pavilion. 7½x11¼. Pub. at $19.95 **SOLD OUT**

**6904084 FRESS: Bold Flavors from a Jewish Kitchen.** By Emma Spitzer. Big on flavor and spice. MasterChef UK finalist Emma Spitzer’s style of cooking is unfussy and uncomplicated, extracting the maximum flavor from the humblest of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon Schmear; Lamb Shank Tagine; Hot Red Bell Pepper Fish Stew, and more. Color photos. 240 pages. Mitchell Beazley. 8x10. Pub. at $34.99 **$11.95**

**6617247 BUBBE AND ME IN THE KITCHEN: A Kosher Cookbook of Beloved Recipes and Modern Twists.** By Miri Rotkovitz. Whether searching for the perfect Passover sedar, serving hostess with the mostess, or keeping kosher, Rotkovitz shares a selection of recipes from her grandmother’s recipe box—mixed with more than 80 original kosher recipes from her own. 260 pages. Sonoma Press. Paperbound. Pub. at $16.99 **$12.95**

**6417606 TAMALES: Fast and Delicious Mexican Meals.** By Alice Guadalupe Tapp. Turns the classic tamale-making process on its head by paring it down to three to four steps that can be done as little as 45 minutes. Use Tapp’s easy methods to create 60 recipes including classics like Chicken Mole or Sirloin Bein, and novel ideas like Chorizo and Egg or Baked Fish. Fig. Color photos. 8½x11. Pub. at $18.95 **$9.95**


**2841789 FRONTIER FARE: Recipes and Lore from the Old West.** By Sherry Monahan. Celebrate the history, the culture, and the food of the Wild West with this traditional regional collection. Mixing fascinating tales of frontier history with authentic and appetizing recipes, Monahan offers an irresistible look at their secrets passed down through the generations in this rich and storied region. Fully illus. in color. 288 pages. Clarkson Potter/11x14¼. Pub. at $60.00 **$14.95**

**2069451 THE WORLD’S BEST STREET FOOD.** By Tom Parker Bowles et al. From taco cart and noodle stall to their market stands in palatial palaces, it’s on the street that you’ll find the heart of a cuisine and its culture. These 100 authentic recipes deliver the planet’s street food direct to your kitchen with dishes like South African Walkie Talkie’s, Taiwan’s Stinky Tofu, or Mexico’s Esote. Color photos. 224 pages. Lonely Planet. Paperbound. Pub. at $14.99 **$4.95**

**6841708 SUNDAY DINNER IN THE SOUTH.** By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. From stews, to sausages, to potatoes, to their secrets passed down through the generations, Algood will bless your heart with 40 stories from retired pastors, and even more Minnesota goodness this collection teaches how anyone can master the one dish complete meal system. Illus. in color. 240 pages. Adventure Publications. Paperbound. Pub. at $14.99 **$4.95**

**6966551 AT MY GRANDMOTHER’S TABLE.** By FayePorter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Green Pastry; Chicken Fried Chicken; Grandma’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99 **$4.95**

**6930042 THE FOOD HALLS CUISINE OF BLACKBERRY BAY.** By Sam Beall with M. Sikes. Blackberry Farm, tucked into the rolling hills of eastern Tennessee, is consistently heralded as one of the best luxury hotels in the country. This volume brings the inn’s artisanal food techniques and beloved recipes to every home cook—and along the way, reveals the secrets passed down through the generations in this rich and storied region. Fully illus. in color. 288 pages. Clarkson Potter. 11⅞x14¼. Pub. at $60.00 **$14.95**

**2731630 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels.** By Heather Donahore. This collection is a mosaic of the culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to push taste buds and kitchen bravery to new heights. Color photos. 192 pages. Thomas Nelson. Pub. at $29.99 **SOLD OUT**

**2930889 LIVE TO EAT: Cooking the Mediterranean Way.** By Michael Psilakis. Combines the life giving benefits of the Mediterranean diet with the time saving tricks of an American chef. The result is a new way to cook quick, healthy dishes from the staples you have on hand. Features dishes like Chicken Souvliaki, Greek Turkey Burgers, Greek Chicken, Greek Fattoush, and more! Color photos. 219 pages. Little, Brown. Pub. at $34.99 **$14.95**

**2790238 KOREAN COOKING: The Essential Asian Kitchen.** By Soon Young Chung. With a tantalizing balance of tastes and textures—fiery peppers are a countertop to mild rice—Korean cuisine is flavorful and satisfying. Simple recipes like Dipping Sauce and Rice Cake Soup, Steamed Shrimp with Pine Nut Sauce; and Bulgogi, (or barbecued beef) include step by step photographs. Chung also includes a guide to Korean ingredients. 128 pages. Periplus. 9x10½. Pub. at $8.95 **$6.95**
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**2851652 DOSSA KITCHEN:** Recipes for India’s Favorite Street Food. By N. Patel & L. Schettinath. Dosas are thin, rice and lentil based pancakes that can be stuffed with a variety of fillings. This informative volume shows you how to make this favorite Indian comfort food at home with a master bater and 50 recipes for fillings, chutneys, and even coconuts to go alongside. Color photos. 143 pages. Clarkson Potter. Pub. at $18.99 $6.95

**6712835 YANKEE MAGAZINE’S LOST AND VINTAGE RECIPES.** Ed. by Amy Traverso. Rediscover more than 130 deletable traditional recipes, such as Chicken and Dumplings; Butterscotch Biscuits; Fried Flannel Hash; and Cranberry-Orange Stack Cake. Starters and soups, sides and meats and fish, breads and desserts have been restyled and updated for today’s palates. Well illus. in color. 152 pages. Countryman. 8¼x10¼. Pub. at $24.95 $6.95

**DVD 5861802 COUNTRY IN THE CITY: How to Cook Soul Food.** Bring the taste of the South right into your kitchen with this mouthwatering cooking program. Discover how to cook 20 soul food favorites: Banana Pudding, Bar-B-Q Ribs, Gumbo, Chitlins, Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 60 minutes. Edit 3.

**2873184 EASY HOME COOKING ITALIAN STYLE.** By Liliana Battle. Full of ideas on how to bring the love of Italian food to your table, this collection has tried and true recipes for feeding your family every day; lavish cakes and desserts to make; and delicious Italian style Antipasti, Crostini, and Arancini, ideal for entertaining. You’ll soon be cooking in true Italian style. Well illus. in color. 320 pages. Countryman. 8¼x10¼. Pub. at $29.99 $5.95

**2852330 THE SOUTHERN SYMPATHY COOKBOOK:** Funeral Food with a Twist. By Perre Coleman Magness. An assembled collection of deletable and delightful regional recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes include Collard and Spinach Madeleine; Classic Chicken Salad with Grapes and Poppy Seed; and Double Caramel Bundt Cake. Color photos. 174 pages. Countryman. Paperbound. Pub. at $22.95 $6.95

**2891816 THE BIG PERUVIAN COOKBOOK.** By Morena Cuadra with M. Escarcega. Journey through the diverse gastronomy of the multicultural South American country, from its Andean peaks to its coastal towns and tropical jungles with this fabulous cookbook. Become intimately acquainted with Peru’s universe of flavors, techniques, and ingredients. Try Traditional Ceviche, Antillogos de Corazon (Grilled Heart Skewers) and more. Well illus. in color. 261 pages. Skyhorse. Paperbound. Pub. at $17.99 $12.95

**3875543 LIDIA’S MASTERING THE ART OF ITALIAN CUISINE: Everything You Need to Know to Be a Great Italian Cook.** By Lidia Matticchio Bastianich with T. B. Manuali. This comprehensive Italian cookbook includes all the techniques needed to create perfect meals; informative volume shows you how to make this favorite Italian comfort food at home with a master bater and 50 recipes for fillings, chutneys, and even coconuts to go alongside. Color photos. 143 pages. Clarkson Potter. Pub. at $18.99 $6.95

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**2780866 THE RUSSIAN HERITAGE COOKBOOK: A Culinary Tradition Preserved in 400 Authentic Recipes.** By Lynn Vission. Gathered from favorite family recipes passed down through generations, and from the private collection of the old land snob, the city snob of New York City, this compilation represents the achievements of an entire cultural heritage. Over 400 authentic recipes are featured and include such traditional foods as Stuffed Cabbage and Borshch. 336 pages. Overlook. Paperbound. Pub. at $18.95 $6.95

**699293X THE PARIS NEIGHBORHOOD COOKBOOK.** By Danyel Couet. Through sight neighborhoods and just as many kitchens—and approximately 90 recipes—Couet takes you with him to Paris. Lusciously photographed, this collection reveals the gastronomic secrets of the City of Lights. Learn to make classic French dishes like Agneau Provençal or Ficelle Gourmande. 264 pages. Interlink. Pub. at $35.00 $9.95

**6734839 AN AMISH TABLE.** By Phyllis Pellar. Here are recipes from many favorite Amish dishes—all rich in the bounty of this food tradition, accompanied by charming images of the Amish and their dishes. Adults only. Good Books. Pub. at $7.95 $3.95

**684063X DISHING UP NEW JERSEY: 150 Recipes from the Garden State.** By John Holl. This rich collection of recipes from beloved diners, boardwalks, food trucks, farm stands and four-star restaurants demonstrates the amazing pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sautéed Ricotta Gnocchi, and New Jersey Sloppy Joe. Color photos. 256 pages. Storey. Paperbound. Pub. at $19.95 $6.95

**684037X APPALACHIAN APPETITE: Recipes from the Heart of America.** By Susan Segret. From Mississippi to Maine, innovation and reverence for what is close at hand is the continuum for both cook and connoisseur. In this compilation try the food of Appalachia, a regional favorite as Ramp and Morel Omelet; Pollikker Soup, and Black-Eyed Pea, Collard, and Sweet Potato Stew. Well illus. in color. 233 pages. Countryman. Paperbound. Pub. at $20.00 $5.95

**2781239 CIVIL WAR RECIPES: Receipts for the Pages of Today’s Lady’s Book.** Ed. by Lily May & John Spaulding. Includes recipes for everyday meals from 19th century women’s magazines. Includes information on Union and Confederate army rations, cooking on both battlefronts, and impressivecontributions, used in war by southern cooks. 262 pages. UPKY. Pub. at $19.95 $15.95

**648825 YANKEE MAGAZINE’S DISHING UP MINNESOTA: 150 Recipes from the Land of 10,000 Lakes.** By Joan E. Aller. Features a rare feast of both traditional and contemporary southern Appalachian dishes, from Mississippi Sin Dip, to Pepper Pot Soup, Corn Relish Salad, Whipped Creamed Corn, Corn Pone Tennesse Style, Southern Butter-Crusted Chicken, Mountain Molasses Stack Cake, Green Tomato Pickles, and much more. Color photos. 212 pages. Andrews McMeel Pub. at $24.95 $9.95

**3879917 THE BIG PERUVIAN COOKBOOK.** By Morena Cuadra with M. Escarcega. Journey through the diverse gastronomy of the multicultural South American country, from its Andean peaks to its coastal towns and tropical jungles with this fabulous cookbook. Become intimately acquainted with Peru’s universe of flavors, techniques, and ingredients. Try Traditional Ceviche, Antillogos de Corazon (Grilled Heart Skewers) and more. Well illus. in color. 261 pages. Skyhorse. Paperbound. Pub. at $17.99 $12.95

**2911590 FOR THE LOVE OF THE SOUTH: Regional Stories from My Southern Kitchen.** By Amber Wilson. Intervenewith more than 100 delicious recipes are engaging family anecdotes which convey Wilson’s love and respect for her roots. With clear straightforwron messages and recipes and readily available ingredients she makes it easy to master meals like as At Home Shrimp boil; Bacon and Collard Green Pappardelle; and Chicken and Sausage Jambalaya. Color photos. 256 pages. HarperDesign. Pub. at $35.00 $11.95

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**698293X THE PARIS NEIGHBORHOOD COOKBOOK.** By Danyel Couet. Through sight neighborhoods and just as many kitchens—and approximately 90 recipes—Couet takes you with him to Paris. Lusciously photographed, this collection reveals the gastronomic secrets of the City of Lights. Learn to make classic French dishes like Agneau Provençal or Ficelle Gourmande. 264 pages. Interlink. Pub. at $35.00 $9.95

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**6861382 PARADISE KITCHEN: Caribbean Cooking with Chef Daniel Orr.** Tales of island culture, local traditions, and personal discoveries add flavor to the chef’s recipes for morning, midday, and evening meals. Including tapas and sharing plates, these delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Calaloo. Color photos. 272 pages. HMH. 8x10¼. Pub. at $25.00

$9.95

**2785315 SWEET HANDS, 3RD EDITION: Island Cooking from Trinidad & Tobago.** By Ramien Ganeshram. Interspersed among 170 delicious recipes are cultural and travel notes that give readers a taste of Trinidad’s rich, fascinating history. Featuring everything from breakfasts to beverages, the recipes include Chaguanas-Style Fried Chicken; Curried Fish; and Sweet Buns. Color photos. 360 pages. Weldon Owen. Pub. at $29.95

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**5904971 THE UP SOUTH COOKBOOK.** By Nicole A. Taylor. This collection offers classic Southern favorites informed and updated by newly-discovered ingredients and different cooking techniques. Recipes include Wild Rice and Pickled Ramps; Collard Greens Pesto and Pasta; Roasted Duck with Cherries and Cherries and Orange; Dill Pickles with Creme Fraiche; Dill Pickles with Creme Fraiche; and Maple Sugar Creme Brûlée. Color photos. 235 pages. Countryman. 8¾x10¼. Pub. at $26.95

$8.95

**6912512 HERITAGE.** By Sean Brock et al. In these pages the author reveals his mission to elevate Southern food into one of the greatest cuisines of the world. Recipes include Beet and Strawberry Salad with Sorrel and Rhubarb Vinaigrette; Stone Crab with Cucumber Juice; Fennel Jelly, and Raw Apple; and Chocolate Alabama Stack Cake. Well illus. in color. 336 pages. Artisan. 8¾x11¼. Pub. at $40.00

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**6832237 500 MEXICAN DISHES: The Only Compendium of Mexican Dishes You’ll Ever Need.** By Judith Fertig. This collection offers a full range of authentic Mexican dish recipes, from appetizers and snacks to fabulous fajitas, delicious casseroles, savory sauces, grilled dishes, big platter foods, entertaining feasts, desserts, hot and cold drinks, and much more. Color photos. 288 pages. Sellers Publishing. Pub. at $24.95

$9.95

**3029699 NEW PRAIRIE KITCHEN.** By Summer Miller. Includes more than 50 recipes and 25 profiles from chefs, farmers, and producers of artisanal goods from Nebraska, Iowa, and South Dakota. Try Butternut Squash Pie with Cinnamon Whole-Grain Crust, Pork-Fennel Sausage with Pickled Mustard Seeds, or Strawberry Panna Cotta with Rhubarb Compote. Fully illus. in color. 240 pages. Agate. 8¾x10¼. Pub. at $29.95

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**6662129 THE MINNESOTA HOME GROWN COOKBOOK, REVISED EDITION.** By Tim King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants, specially created to celebrate the locally grown, organic, sustainable cookery. Includes recipes for Potato Spinach Soup; Northern Lights Swiss Chad Quiche; and Hot Goat Cheese Quesadillas. Well illus. 160 pages. Voyageur. 9½x11¼. Pub. at $29.99

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**6865712 A LITTLE TASTE OF SAN FRANCISCO: Recipes for Classic Dishes.** By Stephanie Rosenbaum Klassen. Celebrate the delicious flavors of San Francisco with this collection of more than 200 recipes from 34 renowned restaurants including local clams in Sourdough Bowls; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on local ingredients, such as 75 favorite recipes inspired by California institutions. Illus. in color. 66 pages. Weldon Owen. Pub. at $12.95

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**6728863 BAL’S QUICK & HEALTHY INDIAN.** By Bal Arneson. Now you can cook delicious meals for yourself and your family with an Indian flair using Arneson’s guidance. She starts by showing you how to prepare the basics, like her special masala mix and rice, and from there gives you more than 120 recipes for quick meals. Try Fenugreek Chicken Spiced-Honey Chicken on Garlic Asparagus, Whitecap. 8x10. Paperbound. Pub. at $19.99

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**5751586 A REAL SOUTHERN COOK IN HER SAVANNAH KITCHEN.** By Dora Charles with F. McCullough. Hundreds of thousands have experienced one of Savannah’s most famous destination restaurants. Now, the South’s best-kept secret shows how Dora makes culinary magic in a recipe collection dripping with southern pride. Filled with 100+ recipes including Biscuits, Bourbon Blackberry Bread, Pork Chops, and Sweet Potato Casserole. Well illus. in color. 272 pages. HMH. 8¾x10¼. Pub. at $29.95

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$9.95

**6662137 THE MINNESOTA TABLE: Recipes for Savory Local Food Throughout the Year.** By Shelley N.C. Holton with B.J. Carpenter. Takes you through the seasons and provides recipes for every meal, using local produce for all occasions. Recipes include Grilled Rainbow Trout with Lemon Pepper Butter; Wild Rice Cranberry Salad with Clementine Vinaigrette; and Maple Sugar Creme Brûlée. Color photos. 176 pages. Voyageur. 8¾x10¼. Paperbound. Pub. at $19.99

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3683893 THE BERGHOFF CAFE COOKBOOK: Berghoft Family Recipes for Simple, Satisfying Food. By Carolyn Berghoff, son of the late 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

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2900939 THE LEMONADE COOKBOOK. By A. Jackson & J. Cianculli. Filled with delicious recipes and stories of New York’s famous lemonade stands, this book celebrates the simple, sophisticated, highly urban “comfort food” with a Pressur e cooker’s remarkable efficiency. It makes it easy to whip up quick weeknight dinners or complex, restaurant-worthy dishes under pressure. 239 pages. St. Martin’s. Pub. at $30.00

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6009590 TOP SECRET RESTAURANT RECIPES 2. By Todd Wilbur. Here are more dazzling cloning recipes of the world’s best loved restaurants. Includes IHOP Cinn-A-Stacks, Red Lobster’s Cheddar Bay Crab Bake, Olive Garden Balsamic Vinaigrette Dressing, and over 140 more recipes. 396 pages. Plume. Paperbound. Pub. at $17.00

$4.95

5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Fritscher et al. The renowned restaurant president shares classic dishes and experiences, introducing a world of bold flavors and regional American favorites, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even Desserts, such as a Boston Baked Bean. Color photos. 240 pages. Clarkson Potter. 8x10¼. Pub. at $32.50

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6948618 IVAR’S SEAFOOD COOKBOOK: The Off-fish-al Guide to Cooking the Northwest Catch. If you know Seattle, you know Ivar’s, the seafood restaurant famous for serving the best Northwest seafood. In his first Ivar’s cookbook, it serves up recipes that includes Caesar Salad with Blackened Salmon; Ivar’s Famous Pugent Sound White Clam Chowder; Ivar’s Crispy Fish Tacos; and more. Well illus., most in color. 176 pages. Sauqatch. 9x10¼. Pub. at $29.95

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2875659 THE FLY CREEK CIDER MILL COOKBOOK: More than 100 Delicious Apple Recipes. Based on the True Story of the First Apple Cider Mill in New York. Experience the history of the celebrated Fly Creek Cider Mill and the flavors of Central New York through these stories and more than 100 apple-shipcased dishes which include: Fly Creek Cider Mill Apple Crumble Doughnuts; Fly Creek Apple Salsa; and Cider Based Turkey. Color photos. 200 pages. Agate Surrey. Paperbound. Pub. at $22.95

$5.95

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 lovers from all over the world flocked to her doorstop. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

$9.95

864230X ESSENTIAL PEPPIN: 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

$14.95

6904491 MY ITALIAN KITCHEN: Favorite Family Recipes. By Luca Mante. From the author of Season 4 of MasterChef, here it is: this collection of recipes passed down from his Italian family. Along with some good behind the scenes stories from Season 4, are delicious dishes like Sweet and Spicy Meatballs; Butternut Squash Amaretti Mezzelune; and Rack of Lamb with Sweet and Sour Sardines; Butternut Squash and Spinach; German Potato Salad; Wiener Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Stewart, Tabori & Chang. Pub. at $24.95

$9.95

765269X 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 chefs-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. Stewart, Tabori & Chang. Pub. at $24.95

$9.95
Restaurants


285158X CHEERS TO THE PUBLIC LIBRARY REAP AND PRESENT. By Paul Kahan et al. This stunning and exhaustive volume tells how the public library came to be the place where most of town chefs and food lovers want to eat whenever they are in Chicago. With more than 150 distinctive recipes for vegetables, fish, seafood, meat, charcuterie, and breads, this collection transforms the library into an impressive party spread. Fully illus. in color. 61 pages. Skyhorse. Paperbound. Pub. at $9.95

6962204 SAUVER BEANS AND SOUPS. From vegetable-laced broths and creamy chowders, to hearty meat stews and homestyle soups, these recipes feature seasonal standouts, regional specialties, classics from different cuisines, and new favorites. Try Chicken Soup with Orzo and Preserved Lemon, or Golden Garlic and Dumpling Crab Soup. Color photos. 224 pages. Weldon Owen. 8¼x10¼. Paperback. Pub. at $14.95

8814090 HOMEMADE SOUP RECIPES: 100 Easy Recipes for Soups. Stews, Chilis, and Chowders Everyone Will Love. By Adriie Gundry. There’s nothing like a big bowl of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the classics included here like Old-Fashioned Potato Soup or a classic Beef Stew, or new hits like Shrimp and Prawn Chowder. Color photos. 176 pages. St. Martin’s. Paperbound. Pub. at $19.99

2835606 KETO SOUPS & STEWS. By Kathleen Kitchin. Is there anything better than wrapping your hands around a steaming bowl of soup on a chilly day? You’ll find recipes for hearty and filling soups and stews as well as lighter, more refreshing fare. This collection features recipes for Chicken Avocado Lime Soup, Inspired Potato Chipotle Beef Stew, and Bisque; Curried Pumpkin Soup; and more. Color photos. 208 pages. Artisan. Pub. at $24.95

2777150 THE SOUP BOOK: Over 700 Recipes. By Louis P De Gouy. Outstanding recipes for almost every soup you could want—more than seven hundred in all! Many are thick or thin, others hot or cold, and require hours to prepare or just minutes. Try soups from all over the world, from Scotch Buttermilk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dover. Pub. at $9.95. PRICE CUT to $7.95

6839460 SALADISH: A Crunchier, Grammer, Herbiert, Healtar, Tasier Way with Vegetables. By Ilene Rosen with D. Gelb. This collection of over 80 Unfussy one-bowl wonders ranges from the intoxicatingly aromatic Tomato-Brocoli with Curry Leaves and Dukkah to the colorful and hearty Red Potatoes with chorizo and Roasted Grapes. Each chapter includes a fun menu to turn your saladish creations into an impressive party spread. Fully illus. in color. 208 pages. Artisan. Pub. at $24.95

*6772662 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & H. C. Senn. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Dover. Paperbound. Pub. at $7.95

Soups & Salads


285886X CHILTERN FIREHOUSE: The Cookbook. By N. Mendes & A. Balazs. London’s hottest, most talked about restaurant is Chiltern Firehouse. Drawing on both American and European influences, from the signature Crab Doughnuts to Seared Beef Salad and Frozen Apple Panna Cotta, Chiltern Firehouse delivers re-imagined classics and bold new flavors. Color photos. 320 pages. Ten Speed. 8¼x11¼. Paperback. Pub. at $50.00

2852837 HEARTLAND: Farm-Fo rward Dishes from the Great Midwest. By Lenny Russo. Celebrating the food of North America’s Heartland—a region with some of the richest farmland and most abundant, diverse flora and fauna in the world—this beautiful, hearty recipes from the exceptional American restaurant include Midwestern Comfort; Great Blackberry Cakes; and Freshwater Bouillabaisse. Color photos. 288 pages. Running Press. 8¼x10¼. Paperback. Pub. at $35.00

684876X THE SOUP SISTERS FAMILY COOKBOOK. Ed. by Sharon Hapton with G. Richards. Inside this collection you will find recipes for wholesome classics like Chicken Noodle Soup and Italian Wedding Soup alongside surprising and inspiring, kid-inspired creations like Dragon Soup, Cheeseburger Soup and Green Monster Soup. Filled with easy to follow recipes, this volume will warm and inspire your family’s kitchen. Well illus. in color. 210 pages. Martin’s. Paperback. Pub. at $19.95


Appetizers & Snacks

6948786 REAL SNACKS: Make Your Favorite Childhood Treasutds Without All the Junk. By Lar Segara. Satisfy your cravings without the guilt using more than 70 recipes for sweet and salty snacks that switch out artificial colors, fake flavorings, and industrials sugars for whole grain flour, natural sugars, and real flavorings. Includes alternatives for Ice Cream Sandwiches, Potato Tots, Hot Pockets, and more. Well illus. in color. 166 pages. Sasquatch. Paperbound. Pub. at $19.95

6909171 ENERGY BITES. By Kate Turner with A. Nichols. Looking for post-workout refuel? Intense immunity boost? Or just a healthy snack? With core ingredients of protein, low GI carbs, no refined sugar, and healthy fats, each bite delivers a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crunchers; Blueberry & Maple Powershouse Balls; and more. Color photos. 208 pages. Artisan. Pub. at $24.95

SOLD OUT

PARSLEY SOUP, TOMATO & BREAD SOUP, AND BEET & APPLE SOUP. Fully illus. in color. 61 pages. DorlingKindersley. Pub. at $9.95

SOLD OUT

Bacon Soup or Fresh Peach Soup with Sonna’s Herbs. Color photos. 184 pages. Ten Speed. Paperback. Pub. at $18.00


2818992 THE SOUP SISTERS FAMILY COOKBOOK. Ed. by Sharon Hapton with G. Richards. Inside this collection you will find recipes for wholesome classics like Chicken Noodle Soup and Italian Wedding Soup alongside surprising and inspiring, kid-inspired creations like Dragon Soup, Cheeseburger Soup and Green Monster Soup. Filled with easy to follow recipes, this volume will warm and inspire your family’s kitchen. Well illus. in color. 210 pages. Martin’s. Paperback. Pub. at $19.95

*2382941 BROTH & STOCK FROM THE NOURISHED KITCHEN. By Jennifer McGruiter. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body and soul. Broths like Roasted Mushroom Broth or Long-Simmered Roasted Porc Bone Broth bring life to dishes like White Bean and Sausage Soup. Well illus. in color. 184 pages. Gibbs Smith. Pub. at $14.99

Bacon Soup or Fresh Peach Soup with Sonna’s Herbs. Color photos. 184 pages. Ten Speed. Paperback. Pub. at $18.00
Appetizers & Snacks

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

6904718 RICE CRAFT. By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hijiki, Carrot and Shitake Onigiri or a Tuna Melt Onigiri. Color photos. 136 pages. Skyhorse. Paperbound. Pub. at $15.95 $10.95


Cheese


SOLD OUT 2912198 SALSA AND DIPS over 101 Recipes for the Perfect Appetizers, Dippables, and Crudités. By Mamie Fennimore. Liven up appetizers and add some fresh twists to your favorite snacks with this collection of recipes. From classic Tomato Salsa to Baked Goat Cheese Dip with Honey Drizzle, there are many delicious ideas for any craving or occasion, including some decadent dessert tips. Also includes plenty of vegan and vegetarian options. Fully illus. in color. 256 pages. Cider Mill. Paperbound. Pub. at $19.95 $14.95


2857256 FIESTA AT RICK’S: Fabulous Food for Great Times with Friends. By Rick & Deann G. Bayless. Whether you’re hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta cooking like Rick Bayless. There are creative recipes like Mushroom Ceviche, Sizzling Mojitos and Roasted Vegetable Enchiladas. They are compiled into easy to follow chapters. Fully illus. in color. 348 pages. Norton. 8x11/4”. Paperbound. Pub. at $35.00 $24.95

SOLD OUT 281711X MY FRENCH COUNTRY HOME: Entertaining Through the Seasons. By Sharon Santoni, photos by F. Schmitt. Whether you are having Sunday breakfast on the terrace in Spring, a picnic by the river in Summer, a table in the forest in autumn or Christmas in red in winter, you will find delicious recipes for all occasions. Fully illus. in color. 208 pages. Gibbs Smith. 10¼x12¼. Paperbound. Pub. at $35.00 $24.95

Holidays & Entertaining


2851849 HOW TO SET A TABLE. By Chloe Lese Watriss. Piano advice and party hacks for last-minute get-togethers. This compact guide turns any day into an opportunity for entertaining. Whether you have a complete set of china or vintage flea-market treasures, you can create special moments here. Fully illus. in color. 127 pages. Clarkson Potter. Paperbound. Pub. at $14.00 $9.95

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Holidays & Entertaining

2808676 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Gulbracock. Features a wide range of bar bites inspired by cuisine from around the world, you’ll find something to enjoy whatever your tipple, from Sausage Rolls and Sliders in a gold leaf crusted Oysters 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 different components for each house (one is gluten-free); royal icing; and sweet fondant. Fully illus. in color. 32 pages. Chronicle. 9x9. Paperbound. Pub. at $16.95 $7.95

2791889 THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Keith A. Widmar. 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 steps from a flavor-packed foundation. You’ll also find delicious suggestions, desserts, and the ultimate Thanksgiving leftovers sandwich! Color photos. 240 pages. Cider Mill. Paperbound. Pub. at $18.95 $13.95

*7281417 CHRISTMAS WITH DICKENS: Seasonal Recipes Inspired by the Life and Work of Charles Dickens. By Pen Vogler. No author is more closely associated with winter than Charles Dickens. Dickens’ 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

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

*2816644 COOK LIKE A PRO: Recipes & Tips for Ultimate Home Cooks. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Also includes 30 low-carb recipes to help you transform your holiday feast into a home into a holiday showplace. Fully illus. in color. 240 pages. Reader’s Digest. 8 1/4x11. Pub. at $15.99

SOLD OUT

6831591 THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotel bars in the world, the Bar of the Waldorf Astoria has been a rendezvous for the international elite for nearly 100 years. This book introduces the history of the Waldorf Astoria Bar and the legendary drinks created in its history. Well illus. in color. 159 pages. Countryman. Pub. at $19.95 $14.95


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 liquid proportions, 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 $21.99 $16.00

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

*6726755 HOLIDAY SLOW COOKER: 100 Incredible & Festive Recipes for Every Celebration. By Leigh Alice 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 such as Hawaiian Turkey with Pineapple Stuffing, Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 $7.95

Bartending Guides

2786311 TIKI DRINKS: Tropical Cocktails for the Modern Bar. By N. Weston & R. Sharp. You’ll want to try every one of these beautifully-balanced cocktails, made with freshly squeezed juices, homemade syrups, and high-quality spirits. Among the drinks to be found here are the Beach, Black Amber, The Classic Sunrise, Sambrook. Features a wide range of bar recipes such as Dill Pickle Martini, Mixed Berry Hard Lemonade with a history of tea cocktails and includes recipes for drinks such as White Mule, Vanilla Bean, Black Amber, The Classic Sunrise, and many more. Well illus. in color. 176 pages. Rodale. Pub. at $19.99 $14.95


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 liquid proportions, 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 $21.99 $16.00

*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. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95 $7.95

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Breakfasts

6982174 LET’S DO BRUNCH: Sweet and Savory Dishes to Share with Friends. By Brigit Binns. Few gatherings are more enjoyable than leisurely midday meals shared with friends or 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 Corn Quichelets or Hasselback Ranchero, plus say no to entertaining. Color photos. 176 pages. Weldon Owen. Pub. at $24.95 $7.95

698214X DONUTS: Recipes for Glazed, Sprinkled & Jelli-Filled Delights. By Elinor Klivans. 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! Color photos. 112 pages. Weldon Owen. Pub. at $18.95 $6.95

Cookies, Breads & Baking

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, it’s hard to resist. Getting its name from the recipe’s ingredients: a pound of flour, butter, sugar, and eggs, there are over 100 recipes included in this collection with variations to that classic. Truffle Pecan and Chocolate Swirl Pound Cake; Orange Pound Cake; Candied Sweet Potato Bundt Cake; or Double Chocolate-Spice Bundt Cake. Color photos. 179 pages. Press. Pub. at $24.95 $17.95

5940133 BISCUITS: Sweet and Savory Southern Recipes for the Home Kitchen. By Alice Finn. Follow this food blogger prove to you that biscuits are more than just a side. Make them the main part of your breakfast, lunches, dinners, and even desserts with recipes such as Hamburger Pot Pie with Herb Biscuit Topping, Sausage Gravy and Biscuits, Chocolate Chip Biscuits; and many more. Fully illus. in color 225 pages. Skyhorse. Pub. at $16.95 $3.95

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 Classics to Gluten-Free, Vegan & Coffeehouse Favorites. By Camilla V. Saulsbury. This modern collection offers a diverse array of delicious recipes, from muffins that get your morning off to a tantalizing, healthy start (Mango Muffins) to savory muffins that can round out your dinner table (Boston Brown Bread Muffins) to decadent choices found only in coffee houses (Blueberry Streusel Muffins). Color photos. 512 pages. Robert Rose. Paperback. Pub. at $24.95 $6.95

2876263 THE NEW BUNDT PAN COOKBOOK: Over 100 Classic Recipes for the World’s Most Iconic Baking Pan. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt pan, this volume will open your eyes to the versatility of the heirloom tin. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: Rocky Road Cake; Pepperoni Bread; Banana Split Ice Cream Cake; and many more. SHOPWORN. Fully illus. in color. 224 pages. Cider Mill. $9.95 $4.95

2937170 BIGGEST BOOK OF BREAD MACHINE RECIPES: 750 BEST MUFFIN RECIPES: Everything from Breakfast Classics to Gluten-Free, Vegan & Coffeehouse Favorites. By Carrie E. Holcomb. Presents over 400 recipes including basic loaves, savory breads, sweet favorites, and holiday classics. Try Stout Rye Bread, Raisin Sourdough Bread, Apple Bread, Triple Chocolate Crescents, or Cornucopia Rolls. 416 pages. HMH. Paperback. 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, Multigrain Easter Bread to Lamb’s Meatballs and Ciabatta, this volume features an array of deliciousies 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. Well illus. 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 Diet, Comamon Roll, Twirly, New York Flatbread, and lots more. 216 pages. Fleet. 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, pumpkin–squash–sweet potato–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 $17.99 $9.95

278209X NATIONAL TRUST BOOK OF SCONES. By Sarah Cielland. From the classic fruit scotch 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 $17.99 $9.95

5986277 ULTIMATE POUND CAKES: Classic Recipe Collection. By Phyllis Hoffman. If there’s one thing you never tasted so good, or been so easy to make. With these 41 foolproof, no-fuss recipes, you’re never more than a few minutes away from bliss—whether you’re craving rich chocolate, warm cinnamon, tart lemon, or creamy caramel. Try Ginger Molasses, Pumpkin Spice, and Apples. Well illus. in color. 96 pages. Storey. Paperback. Pub. at $10.95 $4.95

291378X 2-INGREDIENT MIRACLE DOUGH COOKBOOK. By Erin Renoul Myrolie. Making dough for pretzels, pitas, flatbreads and more couldn’t get any easier—just combine Greek yogurt and self-rising flour, you’re well on your way to snacking on Pesto-Parmesan Twists; Curried Potato and Pea Sambosas; Cini-Mini Churros and Bacon, Fig and Gruyere Volcano Rolls and much more. Fully illus. in color. 175 pages. Page Street. Paperback. Pub. at $21.99 $8.95


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. $21.95 $3.95

5869218 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 & 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 photos. Voyageur. Paperback. Pub. at $24.99 $15.95

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Cookies, Breads & Baking

**6942172 HOMEMADE BREAD: More Than 50 Delicious Recipes for Flatbreads, Rolls, and Other Baked Delights.** By Linda Anderson. Provides you with recipes for pain au chocolat, freshly baked bread for all occasions, simple enough that even an inexperienced baker can achieve expert results. Try your hand at the following: Cranberry Loaf; Cheese Cheese; Onion Squares; Carrot Rolls; Skillet Bread; Homemade Pizza; and much more. Fully illus. in color. 116 pages. Skyhorse. Pub. at $14.99 **$11.95**

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

**6600573 BAKING SOURDOUGH: Dozens of Recipes for Artisan Loaves, Crackers, and Sweet Breads.** By G. Sodden & G. Strachal. Guides bakers through the delicious world of sourdough, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, you’ll find recipes for classics like levain and English wheat; unique twists like vegan gluten-free bagels; and variations 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 Field. Learn to create your own starters: San Francisco Sourdough, French Levain, Rye, and Bix, the levain for pre-ferment, with the help of this guide. This “Farm to Market” master bread maker guides aspiring bakers from starter to warm, aromatic baked bread in no time, and offers variations on these four core recipes. Illus. 144 pages. Andrews McMeel. Paperbound. Pub. at $19.99 **PRICE CUT to $12.95**

**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 simple, free techniques you need to know to make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperbound. Pub. at $16.99 **PRICE CUT to $9.95**

**6998143 FROM NO-KNEAD TO SOURDOUGH: A Simpler Approach to Handmade Bread.** By Victoria Redhed Miller. From making simple yeast breads to learning how to bake a wide variety of sourdough-based breads, the author shares with readers a simpler approach to the pleasures of baking bread. Information includes fitting bread into your day, low and no-gluten baking; using a wood-fired oven, and recipes for every comfort zone, from flatbread to sourdough. Illus., some in color. 242 pages. New Society. Paperbound. Pub. at $29.99 **PRICE CUT to $17.95**

**6785646 EASY HOMEMADE COOKIE COOKBOOK.** By Miranda Couse. With simple instructions and tips for quick prep and clean up, minimal baking tools, and time-saving techniques, you can serve your loved ones cookies and holiday treats while staying on budget and saving time. Includes 100 cookie recipes, well as unusual recipes including Chocolate Crinkle Cookies and Drop Sugar Cookies. Color photos. 283 pages. Rockridge. Paperbound. Pub. at $16.99 **$12.95**

**5940079 BAKING WITH WHOLE GRAINS.** By Valerie Baer. Includes tips for more than 100 delicious recipes that feature whole wheat, rye, spelt, and other healthy 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 Cook. Paperbound. Pub. at $12.95 **$9.95**

**5854907 HOME BAKING.** By Rachel Allen. Combines simple yet brilliant techniques with delicious flavors to bring a collection of traditional, as well as unusual recipes including Orange Kugelhopf; Lemon Meringue Cupcakes; Spanish Cheese, Honey and Thyme Tarts; Cayenne and Sesame Cheese Swirls; and much more. Fully illus. in color. 256 pages. HarperCollins. Pub. at $29.99 **$21.95**

Desserts

**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; Sauerbraten Bread; Rye-Raisin Scones; of Friesian Gingerbread. Color photos. 368 pages. 8/10x101/4. 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 on day 1 and shaping and baking on day 2. Includes Homemade butters and spreads complete the collection. Fully illus. in color. 202 pages. Tauntion. 8x10. Paperbound. Pub. at $19.95 **$4.95**

**288190X HEIRLOOM BAKING WITH THE BRASS SISTERS.** By Martyne & 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 range of ethnic groups. Recipes are simple to make and require only basic pantry items. Illus, in color. 293 pages. Black Dog & Leventhal. 9x10. Paperbound. **SOLD OUT**

**6889045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home.** By Tracey Marquart. Dive into a world of droppingly delicious, here are 50 mouthwatering recipes for donuts you can make at home–no special equipment required. You won’t be able to resist ideas like Banana Split Donuts; Lime Cheesecake Donut; Neapolitan Ice Cream Donut Sandwiches. Includes recipes for gluten free and Paleo donuts. Fully illus. in color. 143 pages. Sterling. Pub. at $19.95 **$4.95**

**6908858 HOW TO BAKE EVERYTHING: Simple Recipes for the Best Baking.** By Mark Bittman. Brings Bittman’s simplification and straightforward style to baking, making it easier and more enjoyable than ever. With over 2,000 recipes, you’re sure to find whatever you’re after here, from easy everyday cookies to celebration-worthy cakes and classic, elegant pastries. Illus. 703 pages: HMH. Pub. at $35.00 **SOLD OUT**


**2814005 MAGIC CAKES.** By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multilayered layers of custardy, fudgy, or crumbly 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., some in color. 102 pages. Running Press. Pub. at $18.00 **$5.95**

**2899264 DESSERTS FROM THE FAMOUS LOVELACE CAFE.** By Alisa Huntsman. Presents more than 100 beloved dessert recipes from Nashville’s famous Loveless Cafe. Includes such classic, delicious treats as Buttermilk Chess Pie; Blueberry Skillet Cobbler; Root Beer Float Cake; Chocolate Cherry Cha-cha; and Harpeth Valley Hummingbird Cake. Color photos. 220 pages. Artisan. **SOLD OUT**

**2853132 SWEET AND SAVORY SWEDISH BAKING.** By Leila Lindholm. The Swedish TV chef shares with readers a simpler beautiful illustrated guide, the possibilities for baking success are endless. 224 pages. Skyhorse. Pub. at $29.95 **$3.95**

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Desserts

2891163 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 make delicious, share-worthy desserts. Gundry shows you how to combine your favorite flavors into no-bake cheesecakes, pies, fruit tarts, candies, bars, and fudge, all in single-serving desserts in a jar. Fully illus. in color. 228 pages. St. Martin’s. Paperback. Pub. at $19.99  $4.95

2930196 CARAMEL, FUDGE, TOFFEE & BRITTLE: Confectionery Secrets. By Sara Aasum Hultberg. Learn how to create your own beautifully decorated confections, including French nougat, chocolate truffles, caramelized nuts, and decadent sauces. Perfect for desserts, party treats, holiday gifts, and more. Try White Chocolate Truffles with Passion Fruit, or Dark Chocolate Fudge with Figs and Pistachios. Well illus. in color. 112 pages. Weldon Owen. Pub. at $45.00

2852888 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, Carrot Meringue Cookies, Earl Grey Tea Cake, and Rose and Raspberry Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 200 pages. Rizzoli. 9½x11¾. Pub. at $45.00  $3.95

2853124 SWEDISH CAKES. By Jan Hedh. Here are 58 spectacular cakes from the master confectioner and baker, whose unique artistic touch with desserts is a pleasure to behold. You will learn the secrets and techniques to his most spectacular creations, including Raspberry and Almond Layer Cake, Marbled Chocolate Mousse Cake, and Golden Caramel Cake with Raspberry Jam. Well illus. in color. 240 pages. Skyhorse. 8¼x11¼. Pub. at $24.95  $19.95

7565395 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. 196 pages. Chronicle. Paperback. Pub. at $16.95  $2.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream are the following: a freezer, a whisk or electric mixer, a can opener, 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. 196 pages. Chronicle. Paperback. Pub. at $24.95  $16.95

8782063 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. DeGouy. From simple cherry pies to hearty meat pies, luscious custards, and elegant chifrons, master chef Louis P. DeGouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb Cheesecake, and Mississippi Mud Pie. Originally published in 1949, 419 pages. Dover. Pub. at $24.95  $19.95

6934463 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Ceni Olofson. The ultimate step by step guide to baking and decorating multilayered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift; 160 pages. Barron’s. Paperback. Pub. at $17.99  $9.95

2852101 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 Chai Tea Mini Cupcakes. Color photos. 352 pages. Clarkson Potter. Paperback. Pub. at $24.99  $6.95

6957171 ALL-TIME FAVORITE SHEET CAKES & SLAB PIES. By B. Weinstein & M. Scarrowbourn. 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 Apricot Pie with 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  $8.95

280770X TREAT YOURSELF! How to Make 93 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to a zebra lama, enough for a party, here are creative and crowd-pleasing projects that begin with just butter, marshmallows, and crispy rice cereal and end up wherever your imagination takes you. Includesrowsingly baked, crispy rice cereal treats like graham crackers, cheesemuhlos, emojis, wizard hats—and even color. 300 pages. Workman. Paperback. Pub. at $19.99  $4.95

6904300 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough—bake cupcakes! Here are over 100 irresistible cupcake recipes for every occasion. From classic treats to seasonal specials, Dixon offers creative instructions, tips and tricks, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95  $4.95

5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors. By Nicole Weston. Offers custard-based recipes and lighter, egg-free options for creating a bounty of frozen delights. With Peaches and Cream to savor in summer, Gingerbread Cookie to add spice to the holidays, and classics like Rocky Road and Mocha Almond Chip to enjoy year-round, there’s a recipe for every occasion. 90 pages. Storey. Paperback. Pub. at $8.95  $3.95

5930034 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 blondies, 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 $25.95  $6.95

5877148 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–they’re the ultimate comfort food. Try Banana Fruit 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  $8.95

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6864228 FIRST PRIZE PIEZ. By Allison Kate. If you love who someone loves pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful pies include Root Beer Float Pie; Sally Carmel Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnob Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewar. $14.95

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4576473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery. By Rosie Daykin. Delicious treats like Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create Butter Baked Goods desserts for life’s milestones—birthdays, Christmas, or just for a treat on a gloomy afternoon. Well illus. 264 pages. Knopf. Pub. at $29.95 $9.95

2811707 SWEET, SAVORY, AND SOMEtimes BOOZY CUPCAKES. By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolaty—are amazingly balanced and undeniably delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and 160 pages. Harvard Common. Paperbound. Pub. at $19.99 $14.95

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3663744 BAKED CUPCAKES: Everything You Need to Know about Baking Cupcakes. By Monica Sweeney. Many cakes are a dream come true for any busy person—simply pour canned fruit or pie filling into a baking dish, “dump” a dry mix on top, top with pads of butter, and bake! You’ll want to try all the creative renditions collected here, from Raspberry Red Velvet to Salted Caramel Chocolate. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $14.95 $9.95

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6869963 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM. By Dick Warren with B. Dempsey. This guide will tempt your taste buds with easy to prepare treats you can create in your own home. Explains how to use an ice cream maker or other instructions for making ice cream, sherbet, sorbet, frozen yogurt, and gelato, and provides over 200 recipes for pies, cakes, sundaes, parfaits, toppings, ice cream sandwiches, and cones. 280 pages. Alpha. Paperbound. Pub. at $15.95 $9.95

6928161 JUNIOR’S DESSERT COOKBOOK: 75 Recipes for Cheesecakes, Pies, Cookies, Cakes, and More. By A. Rosen & B. Allen. Junior’s Restaurants are justly famous for their cheesecakes, but as you’ll discover here, they’re packed with confections as well. This compendium includes sections on Fantastic Soda Fountain Desserts, Junior’s Pie Pleasers, For Those With Their Own Personal Chef, Junior’s Famous Crumb Cake. Well illus. in color. 188 pages. Taunton. Pub. at $24.95 $9.95

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2811693 MASTERING SAUCES: The Home Cook’s Guide to New Techniques for Fresh Flavors. By Susan Volland. Venners away from traditional lesson plans to offer a new take on sauces and making. Focusing on how great cooks all over the world make sauces with impromptu elan, Volland shows that following three fundamental principles (Maximize Flavor, Manipulate Texture, and Season Confidently), you can make any sauce you want. Includes 150 recipes. Color illustrations. 495 pages. Norton. 8/17/10%. Pub. at $39.95. **$7.95**

2888521 OIL & VINEGAR: Explore the Endless Uses for These Vibrant Seasonings in over 75 Delicious Recipes. By Ursula Ferrigno. With aromas as varied and complex as wine, specialty oils and vinegars are gourmet ingredients that need to be understood to be enjoyed at their best. This guide provides both a wealth of expert knowledge and delicious recipes to cook and enjoy. Enjoy Sweet and Sour Spicy Ribs, Sardinaion Pizza, Antonio’s Award winning Chocolate Fudge Cake and more. Well illus. in color. 144 pages. Ryland Peters & Small. Paperbound. Pub. at $13.99. **$8.95**

6832970 JUST ADD SAUCE: A Revolutionary Guide to Boosting the Flavor of Everything You Cook. By the eds. at America’s Test Kitchen. This groundbreaking, one of kind cookbook will teach you how to make sauces, soups, and stocks in minutes, and then use them in more than 100 other dishes. Includes 175 recipes for sauces you can make at home, 318 pages. America’s Test Kitchen. Paperback. Pub. at $29.99. **$21.95**

2830692 RED HOT SRIRACHA: 50 Recipes That Will Kick Your Ass! By Melissa Petitto. With over 50 of the hottest eye-watering recipes featuring everyone’s favorite hot sauce, this collection brings the heat to a whole new level. Try Firehouse Beef Sliders; Eggs in Purgatory; Thai Corn Chowder; Four Alarm Slaw; and much more. Well illus. in color. 127 pages. Race Point. Pub. at $14.99.

6909656 SALT: The Essential Guide to Cooking with the Most Important Ingredient in Your Kitchen. By Leslie Bilderback. Specialty salts come in a vast variety of forms and flavors. This volume shows you how to choose and how to settle for anything less than the perfect cup. Illus. in color. 202 pages. Da Capo. Paperbound. Pub. at $14.95. **$4.95**

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