A special selection of Cooking Instruction — Recipe Collections — Low Fat & Healthy Cooking
Slow Cooking — Grilling — Vegetarian Cooking — Ethnic Cooking — Regional & Exotic Cuisines
Holidays & Entertaining — Cookies, Breads & Baking — Canning & Preserving — Wine Selection
Notable Chefs & Restaurants — Bartending Guides and much more.

June 28, 2019

6975267 1000 SAUCES, DIPS AND DRESSINGS. By Nadia Anumugam. 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

2878410 QUICK-FIX DINNERS. Ed. by the eds. of Southern Living. There’s something for everyone in this collection. Recipe flags show busy cooks at a glance how long a dish takes from start to finish. There are ideas for comfort foods: pasta night, dinners, side dishes and desserts, proving that dinner made fast can be flavorful, satisfying, and best of all, stress free. 256 pages. Demorest Paperbound. Pub. at $17.95 $2.95

2799456 THE JOY OF BREWING CIDER, MEAD, AND HERBAL WINE. By Nancy Kozol. 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. Paperback. Pub. at $16.99 $4.95

★ 4569318 THE AIR FRYER COOKBOOK. By Todd English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it with 50 easy and delicious recipes offered by top chef Todd English. Try foods like guilt-free French Fries, Lamb Empanadas and Puffy Glazed Doughnuts. You’ll be amazed at what you can create with an Air-Fryer! Well illus. in color. 148 pages. St. Martin’s. Pub. at $24.99 $9.95

7600720 THE VENISON COOKBOOK: Venison Dishes from Fast to Fancy. By Kate Fiduccia. 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

7592633 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 diets. 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. at 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 weekday recipes like a killer tomato sauce; genius techniques for producing amazing flavor and familiar favorites reinvigorated. Well illus. in color. 354 pages. America’s Test Kitchen. 8½x10¼. 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 Cherry 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


3586368 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowinski. 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

OUR GUARANTEE
You must be satisfied with any item purchased from this catalog or return it within 60 days for a full refund. No questions asked.

All items are new, and all books are hardbound unless marked otherwise. Shipment is normally within 48 hours. Some items may be temporarily out of stock, in which case a second shipment will be made, normally in 14 days, but in no case later than 60 days. Most items are in limited supply and at these prices may sell out fast. If any item is sold out your money will be refunded by bank check.
Cooking Techniques & Guides

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

★3353379  THE COMPLETE GUIDE TO SAUSAGE MAKING: Mastering the Art of Homemade Bratwurst, Bologna, Pepperoni, Salami, and More. By Monte Burch. In an easy to follow manner, this guide explains how to make sausages using both wild game and more common meats like pork, chicken, and beef. Learn to make dozens of delicious variations, including bratwurst, bologna, pepperoni, salami, liver, and smoked sausages. Color photos. 226 pages. Skyhorse. 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-Made Meatballs, Tamale Pie, Chicken Chilaquiles, and much more. Well illus. in color. 241 pages. St. Martin’s. Paperbound. Pub. at $12.95 $9.95

6776498  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 easy scanning, 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 $13.95

2948605  FERMENTED FOODS AT EVERY MEAL. By Hayley Barisa Ryczek. Teaches the ins’ 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

2029750  SMOKING FOOD: A Beginner’s Guide. By C. Dubs & D. Heberle. Explains how to choose the best fuels, how to build smokers from old refrigerators and cardboard boxes, and, of course, how to smoke everything from turkeys to turtles. Includes more than 100 recipes. Used most in color. 185 pages. Skyhorse. Paperback. Pub. at $12.95 $4.95

2911949  THE BLUE APRON COOKBOOK: 165 Essential Recipes & Lessons for a Lifetime of Home Cooking. This technique driven volume is sure to educate and inspire a new generation of cooks. Includes step-by-step instructions to prepare the basics such as stocks and broths, braising and roasting, and a collection of delicious recipes including Ultimate Spaghetti, Pan-Seared Pork Chops, and Slow Cookers & Crockpots. 288 pages. HarperCollins. 8¼x10⅛”. Pub. at $39.99 $17.95

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 step-by-step photos that take you through the process. You’ll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperback. Pub. at $16.95 $9.95

★0714269  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

LIMITED QUANTITY 289096X  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


6921779  SPROUTS, SHOOTS & MICROGREENS: Tiny Plants to Grow and Eat in Your Kitchen. By Lina Wallentinson. Learn how to grow and consume sprouts, shoots and microgreens. All you need is tap water and a jar, and you’re ready to go. Also teaches you how to make delicious meals with your harvest. Recipes include Sushi Rolls with Quinoa and Wasabi Mayonnaise, Baked Radish, Pan-Seared Pork Chops, and Roasted Sausage Bread. Well illus. in color. 127 pages. Skyhorse. Paperback. Pub. at $17.99 $6.95

Save up to 80% off cover prices on these subjects:

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

Current titles are marked with a ★

See more titles at erhbc.com/685
Cooking Techniques & Guides


5.95

6946313 THE I LOVE MY RICE COOKER RECIPE BOOK. Find out what your rice cooker can do with these 175 recipes including Bacon, Onion, and Potato; Hash; Spinach; Pork with Meatballs; Herb and Garlic Shrimp; and Pumpkin Cheese with Ginger Snap Crust. You'll be inspired to use your rice cooker in ways you never thought possible. Color photos. 220 pages. Adams Media. Paperbound. Pub. at $16.99.

4.95

688007X THE EVERYDAY SQUASH COOK: The Most Versatile & Affordable Superfood. By Rob Firing et al. Over 100 ways to enjoy squash—the most versatile and affordable superfood. Try amazing recipes such as Gluten-Free Zucchini Lasagna; Squash Fried Rice; Breakfast Tacos; and “Butternut” Bacon. Well illus. in color. 212 pages. PaperCollins. 8x10. Paperbound. Pub. at $9.95.

2892561 THE CAST-IRON BAKING BOOK: More than 175 Delicious Recipes for Your Cast-Iron Collection. By Dominique DeVito. This complete guide to your cast-iron kitchen presents a mouthwatering collection of over 175 recipes, perfect for cast-iron skillets and Dutch ovens. All recipes feature step-by-step photos or clear cooking instructions, and there’s something for every taste, with flavors ranging from classic to adventurous. Color photos. 244 pages. Color Crayon. Paperbound. Pub. at $18.99.

6.95


3.95

2901307 SPIRALIZER SKINNY. By V. Oshlakova & R. Abramov. These incredible easy to make meals from spiralizers include ladies like Drunken Parsnip Noodles with Steak, use the freshest of ingredients, letting you lose weight with flavor, but without all the added calories and fat! Over 130 recipes take your Air Fryer to the next level. Air Fryer doesn't just cook foods that you would normally deep fry. It can cook anything you normally cook in the oven or microwave. Cheddar Cheese Biscuits or Roasted Vegetable Stromboli. Well illus. in color. 240 pages. Paperbound. Pub. at $12.95.

6.95

467293X AIR FRYER GENIUS: 100 + New Recipes for Every Air Fryer. By Meredeth Laurence. Create quick meals that burst with flavor, but without all the added calories and fat! Over 130 recipes take your Air Fryer to the next level. Air Fryer doesn't just cook foods that you would normally deep fry. It can cook anything you normally cook in the oven or microwave. Cheddar Cheese Biscuits or Roasted Vegetable Stromboli. Well illus. in color. 240 pages. Paperbound. Pub. at $12.95.

6.95

6907024 MISS VICKIE'S BIG BOOK OF PRESSURE COOKER RECIPES. By Vickie Sime. Contains all her pressure-cooking wisdom into one book. Miss Vickie imparts her wisdom, tips and tricks, and includes over 400 fast, tasty, foolproof recipes ranging from one-pot meals like Chicken and Rice to Sweet and Sour Pork to Chocolate Malt Cheeseque. 470 pages. HMH. Pub. at $22.95.

5.95

2897288 FIX, FREEZE, FEAST. By K. Neville & L. Tkacsik. For time-starved families this make-ahead meal plan will help you put delicious meals on the table quickly. Choose your meals, shop and prepare, store your meals in the freezer, defrost in the refrigerator and prepare a delicious meal at the end of a busy day! Recipes include Margarita Pork Chops, Sweet and Sour Meatballs; Thai Curry That is! and more. 250 pages. Storey. Paperbound. Pub. at $16.95.

4.95

2381463 SAUCES, FOURTH EDITION: Classical and Contemporary Sauce Making. By James Peterson. A well-prepared sauce can transform an ordinary dish into something truly sublime, and in this new edition, Peterson embraces modernist techniques and lighter-tasting preparations while continuing to explain the classic sauces and methods that are the foundation of excellence in the kitchen. Color photos. 666 pages. HMH. 8½x10¼. Pub. at $59.95.

2381463 SAUCES, FOURTH EDITION: Classical and Contemporary Sauce Making. By James Peterson. A well-prepared sauce can transform an ordinary dish into something truly sublime, and in this new edition, Peterson embraces modernist techniques and lighter-tasting preparations while continuing to explain the classic sauces and methods that are the foundation of excellence in the kitchen. Color photos. 666 pages. HMH. 8½x10¼. Pub. at $59.95.

2381463 SAUCES, FOURTH EDITION: Classical and Contemporary Sauce Making. By James Peterson. A well-prepared sauce can transform an ordinary dish into something truly sublime, and in this new edition, Peterson embraces modernist techniques and lighter-tasting preparations while continuing to explain the classic sauces and methods that are the foundation of excellence in the kitchen. Color photos. 666 pages. HMH. 8½x10¼. Pub. at $59.95.

2381463 SAUCES, FOURTH EDITION: Classical and Contemporary Sauce Making. By James Peterson. A well-prepared sauce can transform an ordinary dish into something truly sublime, and in this new edition, Peterson embraces modernist techniques and lighter-tasting preparations while continuing to explain the classic sauces and methods that are the foundation of excellence in the kitchen. Color photos. 666 pages. HMH. 8½x10¼. Pub. at $59.95.
**678576X** THE HEALTHY AIR FRYER COOKBOOK. By Linda Larsen. From trying to bake to roasting to grilling, there’s nothing that the air fryer can’t do! Features over 70 truly heart-healthy recipes that are full of flavor, including Chicken Croquettes, Scallopis with Green Vegetables, and Apple Pork Tenderloin. One-Pot Meals. 168 pages. Rockridge. Paperback. Pub. at $13.99 $9.95

**678529X** THE COMPLETE AIR FRYER COOKBOOK. By Linda Larsen. When you think air fryer you probably don’t think Mixed Berry Muffins for breakfast, Tuna Zucchini Melt for lunch, or Spicy Thai Beef Stir-Fry for dinner. With more than 100 recipes this cooking resource goes beyond fried foods to give you creatively inspired meals that are healthy and delicious. 112 pages. Ebury. Paperback. Pub. at $16.95 $9.95

**687973X** PRESERVING EVERYTHING. By Leda Meredith. You can freeze it, dry it, can it, and, keep it (almost) forever. It will still be delicious. Meredith offers preservation techniques for more than 100 recipes including Green Tomato Chutney, Pear Butter, Turkey Jerky, Smoked Tofu; Feta Cheese; and more. Illus. in color. 272 pages. Countryman. Paperback. Pub. at $14.95 $11.95

**291339X** THE HEALTHY 5-INGREDIENT AIR FRYER COOKBOOK: 70 Easy Recipes to Bake, Fry, or Roast Your Favorite Foods. By B. Matthews & D.E. Hall. This exciting guide explores all that your air fryer can do for you. The authors have incorporated a myriad of world flavors with a generous selection of vegetarian and vegan options as well as more traditional comfort foods, all utilizing only a handful of ingredients. With the air fryer you can discover fresh and easy ways to elevate your meals. Fully illus. in color. 151 pages. Skyhorse. Paperback. Pub. at $12.95 $9.95

**690653X** BETTER HOMES AND GARDENS MAKE-AHEAD MEALS. Ed. by Jan Miller. Using smart prep strategies to help you get dinner on the table with minimal fuss, this collection of 150 main dish family-pleasing recipes will make life easier. Includes complete nutrition information, including Irish Beef Sandwiches; Pepper and Basil Tortellini Soup, or Chicken and Veggie Burritos. Color photos. 300 pages. HMH. 9x10. Paperback. Pub. at $19.99 $5.95

**699445X** KITCHEN KNIFE SKILLS: Techniques for Carving, Boning, Slicing, Chopping, Dicing, Mincing, Filing, and More. By Marianne Lumb. Knife skills are the most important ingredient in every recipe. Knowing the right knife to use for each task, and how to use it, makes cooking easier, faster, and safer. This guide tells you which knife to use and the correct method of preparation to enable professional results. Well illus. in color. 176 pages. Chartwell. Pub. at $12.99 $9.95

**287168X** MAD GENIUS TIPS: Over 90 Expert Hacks + 100 Delicious Recipes. By Justin Chapple et al. Discover the unexpected uses for everyday tools, clever shortcuts and fantastic recipes in a guide that’s as helpful as it is entertaining. Each chapter is dedicated to a different hack, using stuff you have around the house and offers step by step, how-to photos for the 100 amazing dishes included. Try Buffalo-Style Roasted Chicken or Pineapple Cheesecake Sandwiches. 255 pages. Dorrance. Pub. at $29.95 $6.95

**286382X** THE EVERYTHING HEALTHY MEAL PREP COOKBOOK. By Tina Chow. Preparing your meals ahead of time is one of the best ways to control what you eat and organize your eating habits. In this collection you’ll learn how to prepare portion controlled meals with tasty, healthy alternatives. You’ll never worry about keeping up with the calories. With it’s versatility you can try the 70 authentic recipes. Well illus. in color. 250 pages. Adams Media. Paperback. Pub. at $19.99 $6.95

**739105X** STEVIA SWEET RECIPES: Sugar-Free—Naturally! By Jeffrey Goetsmeier. Offers over 100 recipes using this natural sweetener that is 200 times sweeter than sugar. Learn how to incorporate this amazing herb into your own recipes and how to sweeten your cookies, cakes, pies, puddings, and more. 196 pages. Square One Books. Springbound. Pub. at $13.95 $9.95

**281377X** GOOD HOUSEKEEPING AIR FRYER COOKBOOK: 70 Delicious Recipes. Make more than 70 tasty recipes using one of the hottest kitchen appliances—-the air fryer! Harness the power of circulating hot air to make healthier, crispy, using little to no oil, and a fraction of the time conventional methods take. This paradigm-shifting guide will inspire you to think, improvise, and cook like the world’s best chefs. Illus. in color. 427 pages. Good Housekeeping. $14.95

**290089X** KITCHEN CREATIVITY: Unlocking Culinary Genius—With Wisdom, Inspiration, and Ideas from the World’s Most Creative Chefs. By Karen Page. The ultimate reference for culinary brainstorming that will spur your creativity to new heights, both in the kitchen and beyond. This paradigm-shifting guide will inspire you to think, improvise, and cook like the world’s best chefs. Illus. in color. 427 pages. $14.95

**673296X** PRESSURE COOKING: Idiot’s Guides as Easy as It Gets! By Tom Hirschfeld. Pressure cookers produce flavorful dishes in a fraction of the time than conventional recipes. Over 120 tasty recipes teach you how to take advantage of all your pressure cooker can do. Includes step-by-step instructions and tips for customizing your favorite conventional recipes. Illus. in color. 224 pages. Dorothy Kaplan. $7.95

**698438X** AIR FRY  EVERYDAY: 75 Recipes to Fry, Roast, and Bake Using Your Air Fryer. By Ben Mirrs. The air fryer is the hottest new kitchen appliance and it’s easy to see why: fried foods come out perfectly crispy, using little to no oil, and at a fraction of the calories. With it’s versatility you can try the myriad of included recipes from Triple Coconut Shrimp to Ultimate Personal Pizza. Color photos. 166 pages. Clarkson Potter. Pub. at $19.99 $14.95

**692329X** THE CHICKPEA COOKBOOK. By Heather Thomas. Whether you’re hungry for the perfect hummus recipe, or excited to try something more adventurous, this collection of over 70 tricks and tips offers plenty of step by step ideas for for all occasions and tastes, from Chilli Chickpea Fritters; to Smashed Chickpea Quesadillas; Feta Falafel Burgers; and Chocolate Espresso & Chickpea Fudge Cakes. Well illus. in color. 112 pages. Ebury. Pub. at $16.95 $13.95

**786320X** SIMPLY PHO: A Complete Course in Authentic Vietnamese Meals at Home. By Helen Le. Discover how to make authentic pho from scratch and to finish your own kitchen traditional Beef Noodle Soup as well as inspired pho dishes, such as Vegan Pho Noodle Soup, Pho Pizza, Fresh Pho Rolls, and even a Pho Omelet. Bring Vietnamese cooking to your table for one of the best ways to control what you eat and organize your eating habits. With more than 100 recipes this collection of 150 main dish family-pleasing recipes will make life easier. Includes complete nutrition information, including Vegan Pho Noodle Soup, or Chicken and Veggie Burritos. Color photos. 300 pages. HMH. 9x10. Paperback. Pub. at $19.99 $5.95
Cooking Techniques & Guides

★ 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 Bananas-Bourbon Gripp, Smoked Cheesecake, anyone? Well illus. in color. 293 pages. Workman. Paperback. Pub. at $22.95 $17.95

★ 6785794 HOME FERMENTATION: A Starter Guide. By Kathy Kinaret. 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. Workman. Paperback. Pub. at $17.99 $12.95

2803003 SNOW’S KITCHENALIA: How Everything Works. By Alan Snow. Snow’s fascinating visual miscellany shows you the ins, outs, hows, and whys of all manner of cooking equipment, tools and techniques—from ovens, blenders and coffee machines to more sophisticated chef’s equipment and everything in between. An essential volume for every keen cook, whether amateur, enthusiast or professional. Fully illus., some in color. 208 pages. Weldon Owen. Pub. at $25.00 $16.95

★ 6862420 SECRETS OF THE BUTCHER: How to Select and Cook Every Type of Meat. By Arthur Le Caisne. A complete and easy to understand education in every aspect of the art of selecting, preparing, and eating meat. Organized by type of protein, Le Caisne offers highly descriptive and thorough profiles of dozens of exceptional and popular breeds; cooking, freezing, thawing and marinating; and the most effective way to season. Fully illus. in color. 237 pages. Black Dog & Leventhal. Pub. at $27.99 $21.95

★ 3830351 EMULSIONS REVOLUTION: 70 Easy, Healthy Recipes for Sauerkraut, 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 making your own probiotic sausages, yogurt, and many more sauerkraut and kimchi and probiotic dishes, plus over 200 recipes that feature yogurt as a key ingredient. Try incorporating your yogurt into delicious dishes like Swiss Chard and Feta Soufflé; Fettuccine with Crab and Shrimp Sauce; or a Cashew Cream Mushroom Risotto. 16 pages of color photos. 318 pages. Robert Rose. Paperback. Pub. at $24.95 $19.95

★ 2817133 COOKING WITH SCRAPS: Turn Your Peels, Cores, Rinds, and Stems into Delicious Meals. By Lindsay-Jean Hard. Shows how to use scraps-like carrot greens, watercress and dandelion leaves, or whole garlic bulbs–to make delicious and aromatic savoury, spicy, sweet, sour and heat, which ultimately determines the texture; acid, which balances flavor; sweet or salt, which enhances flavor; fat, which delivers flavor and moisture. 207 pages. Robert Rose. 7½x10½. Paperback. Pub. at $24.95 $19.95

6908080 THE SLOW COOKER BIBLE. By Pat Crocker. Offers a dairy case loaded with over 350 recipes for making delicious comfort foods. A valuable resource for every skill level, whether cooks are new to slow cooking or are seasoned experts looking to up their game. These recipes cover the classics, like Lasagna, Lasagne, Lasagne, lasagne, and more lasagne, or turn lemons into a tasty Lemon Raspberry Cake. Includes tips and tricks for improving your slow cooker, plus over 100 photographs. 286 pages. Sterling. Paperback. Pub. at $19.95 $14.95

★ 6910122 THE BEGINNER’S GUIDE TO DEHYDRATING FOOD. By Teresa Marone. Learn how to dehydrate anything from apricots to zucchini and master the dehydration techniques needed to make your own jerky, dried fruits and vegetables, as well as leathers, candied fruit, baby food, and more. Then make the most of your dried foods by using them in more than 150 additional flavor packed recipes, including mixtures for hearty meals. Well illus. in color. 308 pages. Storey. Paperback. Pub. at $24.95 $17.95


★ 6553112 FOOD PROCESSOR PERFECTION: 75 Amazing Ways to Use the Most Powerful Tool in Your Kitchen. By the eds. at America’s Test Kitchen. This collection of over 120 recipes lets you harness the many powers of the food processor, revealing the full breadth of tasks that this indispensable appliance can do. Make perfect versions of classics; discover approachable twists on usually time-consuming dishes; simplify your baking, and much more. Well illus. in color. 182 pages. America’s Test Kitchen. Hardcover. Pub. at $35.00 $24.95

★ 6889328 EASY CULINARY SCIENCE FOR BETTER COOKING. By Jessica Gavin. Learn the science behind how things work, how foods interact from a cooking or baking perspective and how to make flavorful, flawless results consistently. From mastering a perfect Pan Seared Ribeye with Miso Butter or Scallops with Garlic Sauce, or impeccable Mushroom Risotto you’ll create the most flavorful and delicious meals. Well illus. in color. 223 pages. Page Street. Paperback. Pub. at $22.99 $17.95

★ 2986702 SALT, FAT, ACID, HEAT: Mastering the Elements of Good Cooking. By Samin Nosrat.illus. by W. MacNaughton. Master the use of just four elements: salt, which enhances flavor; fat, which delivers flavor and generates texture; acid, which balances flavor; and heat, which ultimately determines the texture of food—and anything you cook will be delicious. By explaining the hows and whys of good cooking, Nosrat will teach you how to make delicious meals with just four ingredients. Illus. 462 pages. S&S. Pub. at $37.50 $28.95

★ 2788993 THE INSTANT POT ULTIMATE SOUS VIDE COOKBOOK: 100 No-Pressure Recipes for Perfect Meals Every Time. By Jason Logsdon. Whether you’re looking to make everyday meals that taste great, or you want to up your gourmet game, sous vide cooking is a convenient and healthy way to cook. Includes 100 flavorful recipes with easy to follow instructions. Try recipes like French Coconut Pie; Reuben Sandwiches; or Shrimp and Cheese Grits. Illus. in color. 170 pages. Sterling Epicure. Paperback. Pub. at $22.95 $17.95

★ 5943403 THE LIDO BOOK OF VENICE KITCHEN: By J. Wayne Fears. The Dutch oven is the one cooking pot that does it all: it bakes bread, steams vegetables, boils seafood, fries eggs, stewed wild game, and boils meat. This comprehensive introduction to one of history’s most versatile cooking tools includes recipes like Orange Chopped Chicken; Reuben Casserole with Corn Bread; and Mountain Man Breakfast. Well illus. in color. 165 pages. Lido House. Paperback. Pub. at $16.99 $12.95

★ 2836750 CULTURED FOOD IN A JAR: 100+ Probiotic Recipes to Inspire and Change Your Life. By Donna Schwerk. A step by step guide that will lead you through making basic kefir, kombucha, and cultured vegetables that will produce more than 100 easy to make morning foods, dips, dishes, sauces, desserts, and drinks. Recipes include Winter Salsa; Miso Soup; Lemon Ginger Kraut; and Peanut Kefir Butter Cups. Well illus. in color. 229 pages. Hay House. Paperback. Pub. at $19.99 $14.95


See more titles at erhbc.com/685 – 5 –
Cooking Techniques & Guides


5952247 THE COOK’S BIBLE: The Best of American Home Cooking. By Christopher Kimball. In-depth coverage of all culinary basics, from the ideal way to cook a turkey to the perfect chocolate cake, includes foolproof master recipes for some 400 favorite dishes. Illus. 443 pages. Little, Brown. Paperbound. Pub. at $20.00. $4.95

★ 4580362 SHEET PAN SUPPERS: 120 Recipes for Simple, Surprising, Hands-Off Meals Straight from the Oven. By Molly Gilbert. Cook complete meals on one sheet pan or in a single casserole dish. Recipes and techniques for easy weeknight dinners and special occasion meals, like Baked Baby Back Ribs & Potatoes, Buffalo Chicken Drumsticks & Charred Romaine and including Apricot French Toast will get you cooking all week long. Illus. in color. Workman. Paperbound. Pub. at $15.95. $9.95

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

★ 6779101 COOKING FOR THE VEGAN: 200 Delicious Recipes from America’s Test Kitchen. By Rebecca Baugni et. Filled with over 500 fail-safe, mouth-watering recipes like Baked Cannelloni; Shrimp & Cauliflower Gratin; Long-Simmered Beef Daube; Coconut Chicken Korma; and Braised Pork with Pears & Fennel. Well illus. in color. 288 pages. Sellers. Pub. at $17.95. $5.95

★ 6817516 5-GALLON POT COOKING. By René de Guéguen. Filled with over 500 fail-safe, mouth-watering recipes like Baked Cannelloni; Shrimp & Cauliflower Gratin; Long-Simmered Beef Daube; Coconut Chicken Korma; and Braised Pork with Pears & Fennel. Well illus. in color. 288 pages. Sellers. Pub. at $17.95. $5.95

Recipe Collections


★ 6526196 LIMITED QUANTITY 2867737 COOKING FOR ONE. Cooking just for yourself? Here is a collection of delicious yet practical recipes for one, to start the day like Granola with Berry Compote, to light bites like the Ultimate Three Cheese Toastie, to specialsuppers like Teriyaki Steak with Noodles, there is easy to follow recipes throughout Cooking for One with practical tips and Timesavers. Stackpole Paperbound. Pub. at $9.95. $7.95

★ 6927383 5 GALLON POT RECIPES. By René de Guéguen. Filled with over 500 fail-safe, mouth-watering recipes like Baked Cannelloni; Shrimp & Cauliflower Gratin; Long-Simmered Beef Daube; Coconut Chicken Korma; and Braised Pork with Pears & Fennel. Well illus. in color. 288 pages. Sellers. Pub. at $17.95. $5.95

★ 6790815 2791137 THE INSTANT POT BIBLE. By B. Weinstein & M. Scarbrough. Every one of the over 350 recipes included gives ingredients and timings for all sizes and models of Instant Pot, including the Instant Pot MAX. These innovative “road map” recipes for classics such as vegetable soups, chilies, pasta casserole, oatmeal and more let you customize flavors and ingredients–with vegan, vegetarian, keto-friendly, and gluten free options galore. 32 pages. Peters & Small. Paperbound. Pub. at $9.95. $7.95

★ 6739314 THE NEW COMPLETE PRESSURE COOKER: Get the Best from Your Electric or Stovetop Model. By Jennie Furnum. Packed with over 120 tried-and-tested recipes that include Yummy Chicken Marsala, Macaroni & Cheese Stuffed Meatloaf; Cheddar Ziti Bake; Stroganoff Skillet; Easy Taco Soup; and more. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95. $5.95

★ 2873505 350 RECIPES IN THE PRESSURE COOKER: Get the Best from Your Electric or Stovetop Model. By B. Weinstein & M. Scarbrough. Every one of the over 350 recipes included gives ingredients and timings for all sizes and models of Instant Pot, including the Instant Pot MAX. These innovative “road map” recipes for classics such as vegetable soups, chilies, pasta casserole, oatmeal and more let you customize flavors and ingredients–with vegan, vegetarian, keto-friendly, and gluten free options galore. 32 pages. Peters & Small. Paperbound. Pub. at $9.95. $7.95

★ 6939329 LAST-MINUTE KITCHEN SECRETS. By Joey Green. Contains more than a hundred helpful hacks to avoid and salvage cooking disasters, store, and prepare ingredients; keep appliances running smoothly; clean cookware. These simple, ingenious tips may sound quirky at first, but they really work. Fully illus. in color. 230 pages. Chicago Review. Paperbound. Pub. at $16.95. $15.95

★ 6946118 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People–All You Need Is a Mug and a Microwave. By Denise Smart. All you need for real food, really fast, is a large mug, a microwave, a handful of ingredients, a knife, and a spoon. These simple recipes for delicious healthy food include Spinach and Ricotta Lasagna, Jambalaya with Shrimp and Chorizo, Strawberry Baked Cheesecakes, Pesto Pasta with Pecorino, and more. Well illus. in color. 208 pages. Atria. Paperbound. Pub. at $16.99. $10.95

★ 6877314 6851774 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People–All You Need Is a Mug and a Microwave. By Denise Smart. All you need for real food, really fast, is a large mug, a microwave, a handful of ingredients, a knife, and a spoon. These simple recipes for delicious healthy food include Spinach and Ricotta Lasagna, Jambalaya with Shrimp and Chorizo, Strawberry Baked Cheesecakes, Pesto Pasta with Pecorino, and more. Well illus. in color. 208 pages. Atria. Paperbound. Pub. at $16.99. $10.95

★ 5917774 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People–All You Need Is a Mug and a Microwave. By Denise Smart. All you need for real food, really fast, is a large mug, a microwave, a handful of ingredients, a knife, and a spoon. These simple recipes for delicious healthy food include Spinach and Ricotta Lasagna, Jambalaya with Shrimp and Chorizo, Strawberry Baked Cheesecakes, Pesto Pasta with Pecorino, and more. Well illus. in color. 208 pages. Atria. Paperbound. Pub. at $16.99. $10.95

★ 6953483 COOKING WITH MICROGREENS: The Grow-Your-Own Superfood. By S. Gilbertie & L. Sheehan. The “microgreen” versions of many plants hold as much or more volume as the same plants in mature form. Now you can raise these easy to grow plants in your own kitchen, and this guide will show you how. Includes facts for 50 vegetables and herbs for salads, soups, main courses, and more. Illus. in color. 175 pages. Countryman. Paperbound. Pub. at $16.95. $3.95

★ 6858015 THE GREAT LITTLE PUMPKIN COOKBOOK. By Michael Kronid. No matter whether it comes from your garden, a farm stand, or the supermarket, there is something about a pumkin that美军 anishes you. So serve it up as a tasty and hearty meal, as a marvelous side or as a getopt. paint ingredient. From maple glazed cheddar cheese to cranberry sauce, pumpkin, and cheese, you’ll enjoy the wide variety of recipes featured in this cookbook. Fully illus. in color. 128 pages. Celestial Arts. Paperbound. Pub. at $6.99. $3.95

See more titles at erhbc.com/685 – 7 –
Recipe Collections

594225  BETTER HOMES AND GARDENS MAKE IT, DON'T BUY IT. Ed. by Joan Miller. With made-from-scratch basics like Greek yogurt, croutons, salad dressings, butter, batteries, mixers, ketchup, and mustard, you can feel better about the food you and your family eat every day. Includes 300 doable and delicious recipes that utilize the freshest of home ingredients. HMH. 8¼x10. Spiralbound. Pub. at $29.99 $6.95

2837668 GET BAKED: Space Cakes, Pot Brownies, and Other Tasty Cannabis Creations. By D. M. Luce & 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. Pruece. Pub. at $9.99 $3.95

6909329 BETTY CROCKER FRESH FROM THE FREEZER. Ed. by Anne Ficken. Unlock the frozen assets in your kitchen with these quick and easy make-ahead dishes. From Fully Cooked dishes to pop in the freezer and thaw for dinner time, 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 $19.95 $7.95

2831221 BETTY CROCKER LOST RECIPES. Ed. by Anne Ficken. A treasure for both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried and true recipes—Baked Chicken Kiel; 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 $25.25 $7.95

2855765 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 $17.95 $12.95

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 classic 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. HMH. Paperback. Pub. at $14.95 $4.95

2842048 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 vegetable 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 $9.95

6760716 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You'll Ever Want to Make. By the eds. at America's Test Kitchen. From Beef Stew with Lasagna to Easy Lasagna Soup and Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and tricks, plus color. 446 pages. HMH. 8¼x10. Spiralbound. Pub. at $29.95 $12.95

6908939 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, and even desserts. 106 pages. HMH. 8¼x10. Spiralbound. Pub. at $19.99 $5.95

2817225 TAMALES. By Daniel Hoyer. You will find a variety of masas, 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. 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 treats to help you with easy to follow recipes and stunning photography. Learn how to make your very own Lemon Cream Pie Truffles; Strawberry Buttercreams; Mint Chocolate Cream Pie; The Great Milk Way Cake; and Easy Pretzel Toffee. This is simplified candy making for everyone. 192 pages. Race Point. Pub. at $17.99 $13.95

6882641 TAKE IT. Filled with 384 bring a dish lifesavers! Each recipe is guaranteed to come out perfect, travel well and satisfy a hungry group of partygoers. Pick from any of the sensational recipes here such as Spinach Dip Pull-Aparts; Quick and Colorful Corn-Bean Salad; or Honey-Pecan Squares, and you'll find your contribution is the hit of the party. Fully illus. in color. 320 pages. Reader’s Digest. Paperbound. Pub. at $17.99 $7.95

2913089 THE PORK ROLL COOKBOOK: The Mid-Atlantic Treat. By J. Rizzuto & S.S. Yoko. From the signature food of New Jersey, to the New York New York bearng its name, to foodie culture’s incorporation of diner food, this is the ultimate tribute to the Mid-Atlantic’s signature meat. Features creative pull-pot roll recipes for breakfasts, soups, salads, side and main dishes, breads and desserts. Includes hundreds of tips and instructions, soup, salad, how to instructions, soup, salad, and main dishes, breads, and desserts. HMH. 8¼x10¼. Pub. at $25.00 $4.95

4608364 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home: if you simply think beyond the link, you’ll find 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 sausage. Color photos. 164 pages. Ten Speed. Paperbound. Pub. at $23.00 $9.95

Adventures Publications. Spiralbound.

2915486 HOME FRONT 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 service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Chicken and Broccoli Casserole; Pensacola Seafood Pot; and Victorian Hot Pot & Mexican-Style Meat Loaf. Well illus. in color. 304 pages. HMH. Paperbound. Pub. at $19.99 $5.95

6688047 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort Food is one of the best things about childhood in edible form—soothing soups, savory casseroles, homemade cakes, pies, and creamy puddings. The recipes here are both comforting and contemplative, 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

2831388 BETTER HOMES & GARDENS WONDER POT. Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”—slow cooker, dutch oven, skillet, pressure cooker, or casserole dish. Dishes include Buffalo-Ranch Mac & Cheese; Succotash; The Miss Hot Pot; and Hawaiian-Style Meat Loaf. Well illus. in color. 106 pages. HMH. Paperbound. Pub. at $19.99 $5.95
**Recipe Collections**

**2695500 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. 219 pages. Good Books. Spiralbound. Pub. at $18.95. **$4.95**

**6625444 GOLDY’S KITCHEN COOKBOOK.** By Diane Mott Davidson. Join New York Times bestselling culinary-mystery author in this combination cookbook and memoir, as Davidson gives readers an inside look at the events that shaped the making of this beloved series. In each Goldy novel, Davidson includes recipes, and now they are collected here along with some brand-new delicious dishes. 340 pages. Morrow. **SOLD OUT**

**6822533 THE ONION LOVER’S COOKBOOK.** By Brian Glover. Previously published as Onions! This wonderful celebration of the world’s most widely used and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tart; Chilled Garlic and Almond Soup with Grapes; and Seared Tuna Steaks with Red Onion Salsa. Fully illus. in color. 294 pages. Schiffer. 8¾x11¼. Pub. at $19.99. **$8.95**

**671128 MAC & CHEESE, PLEASE! 50 Super Cheesy Recipes.** By Laura Werlin. Celebrate this quintessential dish with a hefty collection of recipes ranging from the Classic Mac & Cheese to decadent creations like Truffle Mac & Cheese to great party recipes like Fossa Mac & Cheese to vegetable creations like Zesty Kale Two Ways. Color photos. 164 pages. Andrews McMeel. Pub. at $16.95. **$4.95**

**5907475 SQUASH & ZUCCHINI: Pumpkin, Butternut, Musk, Hokkaido, & Zucchini.** By Elisabeth Bagent. Try wonderful squash and zucchini dishes throughout the year, from the summery, delicate flavors of the zucchini to the robust, mature qualities of the squash. Thirty-five recipes range from soups, casseroles, and quiche to stuffed and muffins, revealing the diversity of these wonderful ingredients. Fully illus. in color. 80 pages. Schiffer. Spiralbound. 7x10¼. Pub. at $9.99. **SOLD OUT**

**6924244 KITCHEN THINGS: An Album of Vintage Utensils and Farm-Kitchen Recipes.** By Richard Snoadgrass. The master photographer and novelist showcases the beloved objects and recipes of the collective culinary past. Celebrates the vintage tools and recipes that cooks return to time and time again and pair them with his own poignant reflections. Snoadgrass welcomes us to revisit our fondest kitchen memories. 272 pages. Skyscraper. 10x10¼. Pub. at $19.95. **$6.95**

**6988709 GOOD HOUSEKEEPING SKILLET SUPPERS: 65 Delicious Recipes.** Ed. by Jane Francisco. This versatile skillet helps you turn out delicious recipes for every meal, from classic Chicken Pot Pie to Upside-Down Cake. Plus one pan means less cleaning—perfect for busy cooks on the go. Features recipes for Beef & Stout Onions, Mushroom Soup; Cheese and Bread Casserole; and Hamburger Casserole. 272 pages. Harvest. paperback. Pub. at $18.95. **$9.95**

**6939783 TASTE OF HOME CAST IRON: 100 Essential Skillet Recipes.** Whether you’re breaking in a new skillet or dusting off your grandmothers old one, this helpful volume brings you 100 recipes to show just what that cast-iron treasure can do. Recipes include Jalapeno Crab Dip, Sausage, Egg & Chiar Farro, and Mexican Turkey Skillet. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99. **$6.95**


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

**673202X 101 MORE THINGS TO DO WITH BACON.** By Eliza Cross. Bring home the bacon with this delectable collection of recipes including Bacon Pecan Sticky Buns; Baked Brie with Candied Bacon; and Bacon Peanut Butter Cookies. 125 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. **$3.95**

**7637349 101 THINGS TO DO WITH BACON.** By Eliza Cross. Bring home the bacon with these delicious recipes, including appetizers, salads, dinners, and even desserts. Try Bacon Rubbed Salmon; Bacon-Wrapped Scallops; Bacon German Pancakes, Chicken Bacon Barbecue Pizza, Peanut Butter Bacon Cupcakes, and so much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. **$3.95**

**6925273 THE EVERYTHING PRESSURE COOKER COOKBOOK.** By Pamela Rice Hahn. See how you can spend less time in the kitchen and more time at the table, using today’s pressure cookers. Create mouthwatering breakfast, lunch, dinner, and dessert dishes in a cinch. 283 pages. Adams Media. Paperback. Pub. at $16.95. **$8.95**

**6630421 NORTHERN HOSPITALITY: Cooking by the Book in New England.** By K. Staveley & K. Fitzgerald. Collects over 400 historic New England recipes from the seventeenth- to the early twentieth-century, and equips readers with all the tools they need for both historical understanding and kitchen adventure. Recipes are presented in their original textual forms and are accompanied by commentary to make them more accessible. 469 pages. The Everything Press. Spiralbound. Pub. at $20.95. **$6.95**

**2914247 VEGETABLES ILLUSTRATED: An Inspiring Guide with 700+ Kitchen-Tested Recipes.** By Cook’s Illustrated. Make vegetables the star of every meal with this game-changing guide showcasing more than 70 vegetables in everything from appetizers and side dishes to main courses. This compendium from the people you can trust at America’s Test Kitchen includes recipes like Roasted Fladships with Yogurt-Tahini Sauce; and Sauteed Baby Spinach with Almonds and Golden Raisins. Well illus., 528 pages. America’s Test Kitchen. 9x10¾. Pub. at $40.00. **$29.95**

**2777673 THE LITTLE HOUSE COOKBOOK, REVISED: Frontier Foods from Laura Ingalls Wilder’s Classic Stories.** By Barbara M. Walker. Celebrates the life of a pioneer family working, cooking, and eating together. More than 200 unique recipes are included, all of them adapted for a modern kitchen. Includes excerpts from the Little House books and invites the reader to recreate the foods described, from pancake men to vanity cakes, from bake apple, from Jimmy Angel. 304 pages. HarperCollins. Pub. at $24.99. **$17.95**

**6915337 THE SIMPLE ART OF EATINGWELL COOKBOOK.** By Jessie Price. The expert cooks in the EatingWell Test Kitchen spend all day at the stove—so you don’t have to! Representing the fruits of their labor, this collection gathers great tips and techniques, along with more than 400 of their best recipes, like Garlic Rosemary Mushrooms or Caramelized Onion Lasagna. Well illus. in color. 512 pages. Countryman Press. Spiralbound. Pub. at $27.50. **$9.95**

See more titles at erhbc.com/685
<table>
<thead>
<tr>
<th>Recipe Collections</th>
</tr>
</thead>
<tbody>
<tr>
<td>**2809443 THE WORLD’S BEST SPICY FOOD. By Tom Parker Bowles et al. Lonely Planet presents 100 authentic recipes that deliver the spiciest dishes from around the world. The most tastebud tingling flavors subject to your kitchen. Explore the culture behind the planet’s spiciest dishes, from Sichuan Hotpots and Malaysian Laksa to tandox Mexican Salsas. Color photos. 224 pages. Lonely Planet.</td>
</tr>
<tr>
<td>**4529987 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 comprehensive guide to fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9½x10.</td>
</tr>
<tr>
<td>**2880466 PIZZAS AND FLATBREADS: Over 100 Recipes Featuring Everyone’s Favorite Comfort Foods. Provides you with tips and techniques for making homemade pizza and flatbreads. If you have a pizza oven or a pizza stone, you’ll be able to make your own pizza doughs and flatbreads. This collection gives you everything you need to make everyone’s favorite comfort foods at home. You’ll be amazed at how easy it is to make your own Black Bottom Sausage 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</td>
</tr>
<tr>
<td>**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 a window into life of the world, like Brazilian Cheese Puffs, Avocado &amp; Black Bean Tortas; Chicken Chow Mein; Vegetable Paella; and more. Color photos. 136 pages. Welbon Owen. Pub. at $19.95</td>
</tr>
<tr>
<td>**2836289 BRAZIL: A Cook’s Tour. By Christopher Idone. Journeys through the exotic and delicious city of Brazil, 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 Stew, and Chicken Piri Piri. 216 pages. Potter. Pub. at $32.50</td>
</tr>
<tr>
<td>**687861X THE JOY OF SQUASH: From Acorn to Zucchini. By Theresa Millang. Featuring sixteen varieties of squash, these 200 yummy recipes include Squash Sauté Vegetable Soup; Pumpkin Waffles; Chayote and Avocado Salad; and Pumpkin Cream Cheese Roll. This collection will make you laugh, gag, or maybe even a little hungry. Color photos. 223 pages. Running Press.</td>
</tr>
<tr>
<td>**6793487 GOOSEBERRY PATCH BEST CHURCH SUPPERS. Whether you’re going to a carry-in dinner, a church picnic, a school social, or a backyard barbecue, these recipes are sure to please the crowd. Packed with Sunrise Breakfasts; Soup &amp; Sandwich Suppers; Bountiful Salads &amp; Sides; Main Dishes to Share; Food for Fellowship; and Heavenly Desserts. Well illus. in color. 269 pages. Gooseberry Patch. Paperbound. Pub. at $15.95</td>
</tr>
<tr>
<td>**6847293 THE AUTHENTIC AMISH COOKBOOK. Compiled by Norman &amp; 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 Apple Pie, Sourdough Potato Haystack Casserole; and Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99</td>
</tr>
<tr>
<td>**2847841 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Homes. By Carole Roth Gnicogcaro. Offers an endless array of traditional appetizers, soups, salads, main dishes, casseroles, breads, and desserts–stick to your ribs comfort food! Recipes include Apple Dumplings; Chicken Pot Pie; Dutch Potato Soup; Reed Beet Eggs; and Whipped Cream “Sheep” Show. Color photos. 192 pages. Paperbound. Pub. at $14.99</td>
</tr>
<tr>
<td>**6785689 EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook for Taqueria-Style Home Cooking. By Jennifer Olvera. Brings the most popular Mexican fare right to your very own table, from salsas 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 techniques that yield a perfect result. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $14.99</td>
</tr>
<tr>
<td>**2910966 YOGURT EVERY DAY: Healthy and Delicious Recipes for Breakfast, Lunch, Dinner and Dessert. By Hubert Coumet. A comprehensive reference and guide to using yogurt in your everyday life including 75 delicious recipes for breakfast, lunch, dinner, snacks, and many using yogurt. By Coquilletes Saint-Jacques &amp; Tagliatelle a la Carbonara. Includes a section on how to make your own yogurt at home. Fully illus. in color. 198 pages. Random. 8½x10. Paperbound. Pub. at $19.95</td>
</tr>
<tr>
<td>**2901153 PICKLES AND ICE CREAM: A Bizarre Pregnancy Cravings Cookbook. By V. Jacob-Ebbinghaus &amp; J. Rodrigues. Compiling more than 65 of the most outrageous food choices reported by expectant moms, this fun volume includes recipes for Cherry Spaghetti; Mashed Potato with Caramel Sauce; Butter Watermelon; and the classic of all picks—Kale and Ice Cream. This collection will make you laugh, gag, or maybe even a little hungry. Color photos. 223 pages. Running Press.</td>
</tr>
<tr>
<td>**5898722 THE COMPLETE IDIOT'S GUIDE TO PRESSURE COOKING. By C. Jacobs &amp; P. Johnson. You don't have to be a gourmet chef to reap the many benefits of pressure cooking. Pack these recipes into your next pressure cooker, and you'll have a tasty meal ready in minutes. Choose from more than 140 recipes for soups, stews, casseroles, roasts, and many other dishes. A helpful guide gives you everything you need to know to capture colorful, flavorful, nutrient-rich foods, straight from the pressure cooker. 352 pages. Alpha.</td>
</tr>
</tbody>
</table>
**Recipe Collections**

*6668832 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.* Ed. by A. Gliander & H. Wheaton. Features hard-cover steak and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals; appetizers include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos, 320 pages. Reader’s Digest. Paperback. Pub. at $20.95. **$15.95**

*6685978 TASTE OF HOME MOST REQUESTED RECIPES.* Ed. by A. Gliander & H. Wheaton. Features hard-cover steak and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals; appetizers include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos, 320 pages. Reader’s Digest. Paperback. Pub. at $20.95. **$15.95**

**6558683 A WORLD OF DUMPLINGS, REVISED:* Filled Dumplings, Pockets, and Little Pies from Around the Globe. By Brian Yanin. Make your own delicious, succulent filled delicacies from around the world, from pot-stickers to ravioli, knishes to empanadas and samosas, with this mouthwatering collection. More than 100 recipes include Pork Shu Mai, Potato Pierogi, Pennsylvania Dutch Apple Dumplings, and much more. Fully illus. in color. 293 pages. Countryman. Paperback. Pub. at $24.95. **$17.95**

**2802996 RUSTIC MEXICAN: Authentic Flavors for Everyday Cooking.* By Deborah Schneider. This collection of authentic and flavorful Mexican recipes includes Weathered Tortilla Soup; Savory Layered Tortilla Cake; Short Ribs Barbacoa; Frijoles Charro; and more. Color photos. 192 pages. Weldon Owen. 8½x10¼. Pub. at $29.95. **$9.95**

**2912015 DAMN FINE CHERRY PIE: The Unauthorized Cookbook Inspired by the TV Show Twin Peaks.** By Lindsey Bowden. Food plays a crucial role in the Twin Peaks universe. This collection presents all your Twin Peaks favorites, as well as recipes that have been inspired by characters, storylines, and locations. Try Shelly Johnson’s Chop Pie, Agent Cooper’s Duck’s on the Lake, or Big Ed’s Roadside Stew. Illus. in color. 224 pages. HarperDesign. Pub. at $24.99. **$7.95**

**3569411 TASTE OF HOME 5 INGREDIENT COOKBOOK.* Ed. by Christine Rukavina. Cook up whatever you please—with ease—thanks to the simply sensational five-ingredient recipes you’ll find in this pages! Inside you’ll find 427 no-fuss dishes for all occasions, including 137 satisfying main dishes; over 110 snappy sides, snacks and salads; 77 scrumptious sweets; and more. Color photos. 256 pages. Reader’s Digest. Paperback. Pub. at $15.99. **$11.95**

**5976212 COOKING FROM THE GARDEN: Best Recipes from Kitchen Gardener.* Ed. by Ruth Lively. Celebrates the seasons’ best with more than 200 innovative, tasty recipes from the country’s most beloved chefs, restaurateurs, and authors including Leek and Potato Soup; Roasted Vegetables with Balsamic Vinegar; and Turkish Stuffed Peppers. 300 pages. Taunton. Pub. at $29.95. **$16.95**

**6940211 THE ILLUSTRATED KITCHEN BIBLE: 1,000 Family Recipes from Around the World.** Ed. by Victoria Blashford-Snell. With over 3,000 photographs, notes on what can be made ahead; what to serve with recipes; creative ideas for leftovers; and detailed step by step instructions—this is the most comprehensive kitchen resource offering over 1,000 recipes like Perini Mushroom Stuffed Noodle Stir-Fry; and Steak and Ale Pie. 544 pages. Dorling Kindersley. 9x10¼. Paperback. Pub. at $24.95. **$11.95**

**2826127 COOKING WITH HERB.** By Cedella Marley with R. Pelzel. Takes cooking with cannabis to the new level, showing just how easy it is to infuse your favorite herbs into food. A daily wellness guide with herbal wisdom and everyday rituals with the Herb. Loaded with party-ready recipes like Hemp, Kale, and Apple Salad; Grilled Jerk Chicken with Tamarind Orange Sauce; Vega Lasagna; Pepperpot Soup; Marley Passion Cheeseecake; and more. Well illus. in color. 240 pages. Avery. Pub. at $30.00. **$6.95**

**5898383 GOOSEBERRY PATCH SECRETS FROM GRANDMA’S KITCHEN.* Every recipe in this collection uses familiar ingredients, with easy directions and hints for success. Many of these beloved recipes are lots of tips for delicious cooking plus simple ideas for sharing food and fun with family and friends. Recipes include Porky Pigs in a Blanket; Henny-Penny Chicken; Ground Beef & Noodels Casserole; Veggie Lasagna; Pepperpot Soup; Marley Passion Cheesecake; and more. Well illus. in color. 240 pages. Avery. Pub. at $30.00. **$6.95**

**2785331 LIQUEURICE: A Cookbook.** By Carol Wilson. Discover the wonderful world of liqueurice confectionery, its history and how to use it in the kitchen with this fascinating volume. The rich aroma and unique bitterness of licorice adds a special depth to both sweet and savory dishes. Recipes include Liqueurice Glazed Chicken; Liqueurice & Orange Glazed Ham; and Liqueurice Appetizer & Amuse Bouche. Color photos. 128 pages. Lorenz. 8½x10¼. Pub. at $15.00. **$11.95**

**6641583 150 BEST WAFFLE MAKER RECIPES: From Sweet to Savory.** By M. Haugen & J. Mackenzie. This wide-ranging range collection offers ingenious tips and techniques that will allow you making waffles like a pro. You’ll find recipes everyone will enjoy, including vegetarian, vegan and gluten-free options. Take advantage of your waffle maker in ways you never imagined. 16 pages of color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95. **$15.95**

**6937101 MAGNOLIA TABLE: A Collection of Recipes for Gathering.** By Joanna Gaines with M. Stets. A collection of more than 125 recipes is inspired by dozens of Gaines family favorites and include classic comfort selections from the couple’s new Weathered Kitchen; Magnolia Table. Includes tasty dishes like Cinnamon Squares; Dutch Oven Cabbage & Bacon; and Souffléed Broccoli Casserole. Color photos. 328 pages. Morrow. 8½x10¼. Pub. at $29.99. **$21.95**

**6733379 JOHN WAYNE CAST IRON OFFICIAL COOKBOOK.** Ed. by Jeff Ashworth. Jam-packed with more than 135 mouthwatering recipes that make the most of your cast iron’s unique characteristics. With over 100 mouthwatering recipes such as Fishing Kentucky’s Fried Chicken, Maple Bacon Brussels Sprouts and Skillet Roasted Apples with Salted Caramel Sauce and much more, plus fascinating stories, photos and trivia about Duke. Fully illus., in color. 252 pages. Media Lab Books. Paperback. Pub. at $22.99. **$16.95**

**5987962 THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes.** By Rita Greer. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Skinless Pork Sausages; Fish and Meat Soups; Soft-Steamed Fish; and more. Color photos. 356 pages. Reader’s Digest. Paperback. **$11.95**

**6940728 SALUMI.** By John Piccetti et al. These savory meats—including salame, prosciutto, and coppa—reflect generations of Italian craftsmanship ready for your dining room table. Included are more than 50 delicious recipes like Ricotta Pie with Potato Crust, Linguine with Clams, and Frittata with Potatoes, Onion, Zucchini, and Saltimbocca. Color photos. 144 pages. Chronicle. Pub. at $24.95. **$11.95**

**2912740 THE CONFIDENT COOK.** By Irena Chalmers. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into a hearty, satisfying dish with a bold flavor and Bourguignon. With two hundred practical recipes and techniques depicted in quaint and informative illustrations. 241 pages. Pctador. Pub. at $16.00. **$6.95**

**2990106 SOMETHING OLD, SOMETHING NEW: Classic Recipes Revised.** By Tamar Adler. This collection gathers more than one hundred recipes from old cookbooks and menus and enlivens, updates, and simplifies them. Featuring many dishes to excite your palate like Cornmeal Croutettes, Chilled Flower Blossom Soup; Pudding, Steak Diane Hallelujah!; Grilled Quails on Canapes, and more! Illus., some in color. 267 pages. Scribner. Pub. at $27.00. **$6.95**

**6640725 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.* Ed. by A. Gliander & H. Wheaton. Features hard-cover steak and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals; appetizers include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos, 320 pages. Reader’s Digest. Paperback. Pub. at $20.95. **$15.95**

**9734072 SALUMI.** By John Piccetti et al. These savory meats—including salame, prosciutto, and coppa—reflect generations of Italian craftsmanship ready for your dining room table. Included are more than 50 delicious recipes like Ricotta Pie with Potato Crust, Linguine with Clams, and Frittata with Potatoes, Onion, Zucchini, and Saltimbocca. Color photos. 144 pages. Chronicle. Pub. at $24.95. **$11.95**

**6640725 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.* Ed. by A. Gliander & H. Wheaton. Features hard-cover steak and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals; appetizers include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos, 320 pages. Reader’s Digest. Paperback. Pub. at $20.95. **$15.95**

**6640725 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.* Ed. by A. Gliander & H. Wheaton. Features hard-cover steak and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals; appetizers include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos, 320 pages. Reader’s Digest. Paperback. Pub. at $20.95. **$15.95**
Recipe Collections

2827073 MARY BERRY: Foolproof Cooking. Foolproof, delicious recipes that you can depend on completely. With simple wording, step-by-step instructions, party ideas, comforting puddings and brilliant desserts to make with the family, this is the ultimate collection for every home cook. Color photos. 320 pages. BBC. Pub. at $45.00 $34.95

2842165 THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying skillet recipes for every meal—from breakfast to dessert! Color photos. 260 pages. Cider Mill Pub. at $29.95 $19.95

2823799 THE PEPPERMINT BARK COOKBOOK. By Chris Kronner with P. Lucchesi. An experienced chef reveals the secrets and care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95

2823551 THE CAST-IRON PIES COOKBOOK: 101 Delicious Pie Recipes for Your Cast-Iron Cookware. By Dominique DeVito. A mouthwatering collection of over 100 pies, perfect for cast-iron skillets. From a wide range of recipes, such as Maple Pumpkin Pie; Chocolate Mousse Pie; Gluten-Free Gingerbread Custard Pie and Chicken and Artichoke Heart Pot Pie; and tips and tricks dedicated to the pie pie-making process, this cookbook will have you* enjoying perfect pies in your kitchen. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95

282356X THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, DeVito has curated a collection of satisfying recipes utilizing the most versatile pan in your kitchen. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95

2893058 WIT AND WISDOM FROM THE KITCHEN. By Dominique DeVito. This delectable collection of tips, quips, and quotes from beloved chefs and famous food lovers, from Mark Twain to Mario Batali, will delight and entertain readers eating with gusto. Filled with food for thought and insight into how astrology shapes our appetite, it includes starters; meat, seafood, and vegetarian dishes include Constant Flip-Method Steaks and more. Color photos. 578 pages. Good Books. 10x12¼. Spiralbound. Pub. at $35.00

2851571 A BURGER TO BELIEVE IN: Recipes and Fundamentals. By Chris Kimball with P. Lucchesi. An experienced chef reveals the secrets behind his art and obsession with America’s favorite sandwich. With tips for sourcing and grilling high-quality meat, and musings on what makes a good bun, there are more than forty burger accompagniers and alternatives from Steak Au Poivre Onion Rings to Filet O Fish inspired Crab Burgers. Color photos. 240 pages. Ten Speed. Pub. at $24.95 $16.99

2815036 SIGNS & ANASTROLOGY: An Astrology Cookbook. By Amy Zerner et al. Takes home cooks through the four seasons and each astrological sign in over 95 tantalizing seasonal recipes. From a range of astrology-inspired dishes, this collection will have you* falling in love with the power of astrology. Color photos. 224 pages. Rodale. Pub. at $24.99 $16.95


289570X ADVENTURES IN GOOD COOKING BY DUNCAN HINES. Ed. by Louis Hitchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants across the country as well as crowd pleasing family favorites, helping to raise the standards for home cooking in America. Filled with suitably tawdry recipes, from the Waldorf-Astoria’s Chicken Fricassee to Mrs. Hines’ own Christmas Nut Cake. 357 pages. UPky. Paperbound. Pub. at $19.95 $15.95

2797127 PALEO COOKING WITH YOUR AIR FRYER: 80+ Recipes for Healthier Fried Food in Less Time. By Karen S. Lee. Indulge in your favorite fried foods without compromising your health or waiting hours. We’ve curated a collection of these fantastic recipes and with an electric air fryer. Featuring information on how to choose, season, cook, and clean your skillet, along with more than 150 recipes, this is the definitive companion for a new generation of cast-iron loving home cooks. Delicious dishes include Constant Flip-Method Steaks with Butter, Frizzled Herbs & Garlic, Fried Bologna Sandwiches, and Triple Ginger Gingerbread. Color photos. 272 pages. Harvard Common. Paperbound. Pub. at $24.99 $17.95

2834215 THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures. By Adrianna Adarme. Includes all the recipes and projects you’ll need for some cozy inspiration this holiday season, and all year long! Organized by the months of the year into ten categories, this guide offers ideas for activities, recipes, and DIY projects that make the little moments in life just as exciting as the big. Fully illus. in color. 260 pages. Rodale. Pub. at $24.99 $16.95

2814740 PIE SQUARED: Irresistibly Easy Slab Pie & Savory Slab Pies. By Cathy Barrow. Slab pie is tonight’s dinner, tomorrow’s dessert, or a showstopper for your next event. Packled with original and delicious one-pan pies, this collection will turn up and down. Scrumptious recipes include Roasted Mushroom and Kale Slab Pie with an All-Butter Crust, Nacho Slab Pie with a Cremetobust, and Broani Mocha Cappuccino Slab Pie with a Shortbread Crust. Color photos. 322 pages. Good Books. 9½x12¼. Spiralbound. Pub. at $32.99 $21.95

6770223 A BOOK FOR COOKS: 101 Classic Cookbooks. By Leslie Geddes-Brown. This lively and stylish compendium showcases 101 of the world’s most influential, groundbreaking, or beautiful cookery books, from the 1600s to the present day. Among the famous chefs and writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigella Lawson, and more. Well illus. in color. 224 pages. Memel, Ill. Pub. at $29.99 $17.95

2800241 WELCOME HOME HARVEST COOKBOOK: Quick-and-Easy Farm-to-Table Dinners and Desserts. By Hope Correrdor. Ring Bound. Discover hows home for table meals without a lot of fuss! Correrdor has selected the best fresh meals from home cooks across the country, offering over 450 recipes that include such favorites as Zucchini and Vegetables, Baked Spiced Cranb. Turkey with Apple Stuffing. Tuscan-Style Pork Ribs with Balsamic Sauce, and more. Color photos. 578 pages. Good Books. 9½x12¼. Spir. Bound. Pub. at $24.99 $17.95

678125X COOK’S COUNTRY 2017. Brings together in a single hardcover volume every issue of Cook’s Country magazine from 2017, packed with hundreds of easy-to-make, family-friendly recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your cooking better than ever. Fully illus. in color. America’s Test Kitchen. 10x12¼. Pub. at $33.00 $19.95

6839105 MARY BERRY EVERYDAY. Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Featuring charming family recipes, tempting food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist. Try Curried Beet Samosas; Sausage and Herb Plait; or Potato, Leek and Cheese Pie. Well illus. in color. 264 pages. HarperCollins. Pub. at $16.99 $9.95

832468X NOT YOUR MOTHER’S CAST IRON SKILLET COOKBOOK. By Lucy Vaserfirer. Featuring information on how to choose, season, cook, and clean your skillet, along with more than 150 recipes, this is the definitive companion for a new generation of cast-iron loving home cooks. Delicious dishes include Constant Flip-Method Steaks with Butter, Frizzled Herbs & Garlic, Fried Bologna Sandwiches, and Triple Ginger Gingerbread. Color photos. 272 pages. Harvard Common. Paperbound. Pub. at $24.99 $17.95

See more titles at erhbc.com/685
Recipe Collections

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


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

6926134 OPEN Faced: Single-Slice Sandwiches from Around the World. By Karen Miller. This new take on an old-fashioned tradition gets a modern makeover. Crossing international borders this collection brings fresh, creative flavors to your toasted breakfast, lunch, or dinner. Recipes include Fava Bean Puree with Sautéed Escarole and Pecorino; Spanish-style Manchego Toasts with Romesco Sauce Montaditos. Color photos. 128 pages. Gibbs Smith. Pub. at $19.99 $5.95

6852645 THE CONNECTICUT FARM TABLE COOKBOOK. By T. Medeiros & C. Colasurdo. Dozens of chefs, farmers, and fisherfolk from across the state share their most beloved recipes using locally sourced ingredients. Try Freund’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 327 pages. Countryman. 8x10. Paperback. Pub. at $22.95 $6.95

6847198 99 FAVORITE AMISH RECIPES. By Georgia Varoza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that includes Caramel Apple Pie, Farmer’s Stew, Shoofly Pie, Homemakers Ravioli, and much more. 119 pages. Harvest House. Spiralbound. Pub. at $9.99 $7.95

6942237 ADVENTURES IN CHICKEN. By Eva Kosmas Flores. Eva knows how to combine flavors and textures in truly unique ways to make even the humble chicken seem extraordinary. Recipes include Cuban Chicken Fricasse; Chicken Stuffed Pumpkin; Mulligatawny Soup; Cracking, Bacon, and Onion Jam, and more. Fully illus. in color. 298 pages. Page Street. Paperback. Pub. at $30.00 $9.95


6787382 BACON FREAK: 50 Savory Recipes for the Ultimate Enthusiast. By Rocco Loosbrock et al. Celebrate that heavenly, smoky gold with delicious recipes using bacon in every imaginable way. Bacon Weave Chicken Chorizo Brèdet; and Bacon Sweet Potato Scallops; Maple Bacon Macarons and more. Recipes even include recommended bacons, difficulty rankings by strips, and suggested alcohol pairings. Well illus. in color. 170 pages. Sterling. Pub. at $19.95 $6.95

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

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

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

6852861 LA TARTINE GOURMANDE: Recipes for an Inspired Life. By Beatrice Peltre. With nearly 100 recipes and charming anecdotes, Peltre takes you on a journey, revisiting her inspiration for each dish. Not just a guide about cooking, but a warm invitation to share in the beauty and pleasure of a life with food at the heart of it, the delicious meals include Cold Honeydew and Cucumber Soup and Lemon and Honey-Flavored Chicken. Well illus. 314 pages. Shambhala. 8x10. Pub. at $35.00 $11.95

6917998 HIGH ALPINE CUISINE. By Maria Mendith. Inspired by traveling to the mountains of the Swiss Alps, Austria, Utah and Colorado, these recipes for energy packed comfort foods will fuel your active day. Warm up after a frosty day on the slopes, with recipes such as Chamonix Onion Soup Gratinée,200 recipes. Includes Gazpacho; Jambalaya; and Spicy Asian almond milk, and Chèvre. Color photos. 125 pages. Taunton. Paperback. Pub. at $11.95 $8.95

2865392 THE GOOD FOOD: A Cookbook of Soups, Stews, and Pastas. By D. Halpern & J. Shaw. From appetizer to dessert, the Americas, Italy, France, India, Morocco, and the Middle East, the authors bring together nearly 200 recipes. Includes Gazpacho; Jambalaya; and Spicy Asian almond milk, and Chèvre. Color photos. 125 pages. Taunton. Paperback. Pub. at $11.95 $8.95

2012843 EAT DELICIOUS: 125 Recipes for Your Daily Dose of Awesome. By Dennis Prescott. Features comfort food from around the globe that you can prepare no matter your skill level. It’s packed with 125 recipes for breakfast, lunch, and dinners as well as desserts, snacks, and sides that everyone will enjoy. Try Creamy Lobster Mac and Cheese; Fried Shoestring Onion Cheeseburger; Salted Caramel Apple Parfaits; and more. Well illus. in color. 346 pages. Countryman. Paperback. Pub. at $24.63 $19.95

6723209 WELCOME HOME COOKBOOK. By Hope Comerford. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family, even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Finger-Lickin’ Spareribs; and many more. Color photos. 800 pages. Page Street. Paperback. Pub. at $21.99 $14.95

2835622 ONE POT, BIG POT: 100 Family Meals Using Just One Cooking Vessel! By Shane Hetherington. This collection gives you 100 beautiful recipes that are composed of affordable, accessible ingredients. For just one pot, that will have you cut back on everything but flavor. You’ll find easy inventive breakfast options; decadent dinners; quick, flavorful salads; and more. Fully illus. in color. 234 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $17.95
Low Fat & Healthy Cooking

6890069 THE GLUTEN-FREE KITCHEN: Over 135 Delicious Recipes for People with Gluten Intolerance or Wheat Allergy. By Robyn Ryberg. If you have to give up bagels, muffins, and breads just because your diet restricts wheat or gluten, think again. Both novice and experienced cooks will enjoy such tantalizing dishes as Sour Cream Breakfast Muffins, Blueberry Cobbler, Fried Chicken, and Simply Sinful Chocolate Cake. 282 pages. Three Rivers. Paperback. Pub. at $16.00 $4.95

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

6825230 THE EVERYTHING GUIDE TO THE BLOOD SUGAR DIET. By Emily Barr. Learn how to improve your health and lose weight with an insulin-balancing food plan. In addition, you’ll find 180 recipes for fresh and flavorful meals like Pasto Parmesan Quiche, Sweet Potato Chili; and Mango Street Tacos. 304 pages. Adams Media. Paperback. Pub. at $18.99 $9.95

★ 6881924 DASH DIET FOR RENAL HEALTH. By S. M. Rivera & K. Diversi. Unleash the power of the medically proven DASH diet to improve renal function while enjoying a wide variety of delicious foods. Along with easy to follow meal plans the recipes featured include Beef Barley Soup, Carrot, Cinnamon Skillet; Vegetatble Green Curry, and Pasta Primavera. 207 pages. Ulysses. Paperback. Pub. at $15.95 $11.95

★ 2791110 THE GOODNESS OF GINGER & TURMERIC. By Emily Jonzen. Make the most of these super spices that contain a host of anti-inflammatory and antibacterial properties, with these forty delicious recipes like Ginger Chicken Broth; Duck Satay; and Tomato & Ginger Chutney. Color photos. 96 pages. Rodale. Paperback. Pub. at $12.95 $9.95

2838311 THE EVERYTHING YOU NEED TO KNOW ABOUT DIABETES COOKBOOK. By Karin M. Hehenberger. 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 recipes. Color photos. 160 pages. CICO Books. Paperback. Pub. at $19.95 $6.95

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. 192 pages. Rodale. Paperback. 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 Facts Directory, of health, with size photos for every meal that makes it easy to identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries, Jellied Vegetable Salad, Crustless Pumpkin Pie, and Chicken Slow Cooking. 320 pages. Robert Rose. $10.10

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 the causes of your weight problems, and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouthwatering meal plans. 336 pages. Alpha. Paperback. Pub. at $18.99 $6.95

★ 6885949 500 KETOGENIC RECIPES. By Diana 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 shopping lists, and ketogenic diet frequently asked questions. 304 pages. Fair Winds Press. $14.95

280046X THE WORLD’S BEST SUPERFOODS. By Natasha Corrett et al. Dive into the world of superfoods! Discover 66 tasty recipes from cities around the globe containing star ingredients to boost your health and wellbeing. Try dishes like Middle Eastern Potato Salad, Quinoa Stew, Donegal Oat Cake, Shakshouka, and Bee Pollen Chia Porridge. Color photos. 208 pages. Lonely Planet. Paperback. 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, Low-Carb Cola; Lemon “Cheese” Cake; and more. Color photos. 176 pages. Countryman. Pub. at $23.95 $5.95

6592511 COOK YOUR BUTT OFF! Lose Up to a Pound a Day! By Rocco DiSpirito. Complete with shopping lists, meal plans, and recipes designed for your day. A 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 recipes, plus recipes like Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Grand Central. Paperback. Pub. at $26.00 $9.95

6859259 THE NEGATIVE CALORIE DIET: Lose Up to 10 Pounds in 10 Days with All You Can Eat Foods. By Rocco DiSpirito. Der在哪的ponents all the top negative calorie foods you need to eat for rapid weight loss, and offers mouthwatering recipes that include them like Almonc Encrusted Flounder with Chopped Spinach and Crann Broth or Shrimp with Mustard Greens, Mushrooms and Chopped Shallot. DiSpirito identifies the top ten negative calorie foods; includes 75 all-new recipes like Savory Cabbage Pancakes with Feta and Tempeh. Color photos. 175 pages. Rodale. Paperback. Pub. at $12.95 $9.95


6970826 THE COMPLETE BOOK OF RAW FOOD, SECOND EDITION REVISED. Ed. by J. Rodwell & J. Eding. The bestselling raw food classic has been revised and updated with even more easy to prepare recipes, helpful tips, and the latest on the raw food lifestyle. Whether you are curious about adding raw foods into your diet or have been eating raw for years, this is the ultimate essential recipe resource. 486 pages. Hatherleigh. Paperback. Pub. at $20.00 $10.95


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 causes of your gut problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are dairy free and Paleo-friendly. Color photos. 175 pages. Watkins. Paperback. Pub. at $19.95 $5.95

-- 22 --

See more titles at erhbc.com/685
2794683 THE SCIENCE OF SKINNY COOKBOOK. By Dee McCaffrey. Shatters the "calories in, calories out" myth by revealing that 10 percent of the foods you eat can be fattening, not calories, that are responsible for our nation’s most serious health problems. With meatless, meatless, and gluten-free options, McCaffrey offers 175 healthy recipes to stop you from dieting—and start eating for life. 156 pages of color. 224 pages. Clarkson Potter. Paperbound. Pub. at $17.99 $4.95


6904858 SUPERFOOD BREAKFASTS. By Kate Turner. From smoothie bowls and overnight oats to avocado toasts and pancakes, these dishes are so easy and simple 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. Paperbound. Pub. at $9.99 $4.95

693210 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 sugar, your body and how it's affected when you eat 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 for healthy and delicious meals. Illus. in color. 270 pages. Sterling. 8¼x10¼. Pub. at $24.95 $6.95

6844944 FRESH ITALIAN COOKING FOR THE NEW GENERATION. By Alexandra Caspero Lentz. 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 Lasagna. Illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99 $6.95

5917913 HEALTHY GUT, FLAT STOMACH: The Fast and Easy-FOODMAP Diet Plan. By Capalino FODMAP. FODMAPs are carbohydrates found in certain foods that can be hard to digest, causing a range of symptoms, including IBS. With recipes for a seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FODMAP diet and why it works, Capalino makes it easy to take control of your digestive health. Well illus. in color. 192 pages. Countryman. Paperbound. Pub. at $17.95 $12.95

6785547 THE COMPLETE ANTI-INFLAMMATORY DIET FOR BEGINNERS. By D. Calimeris & L. Cook. By following an anti-inflammatory diet you can reverse wearisome symptoms such as pain and fatigue, as well as co-existing conditions including autoimmune disorders and gut health problems. Included in the 75 simple affordable recipes are Buckwheat Granola; Quinoa with Mixed Vegetables; and Mushroom Turkey Thighs. Illus. in color. 182 pages. Rockridge. Paperbound. Pub. at $8.99 $8.99

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. Between 110 easy and simple recipes, find 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. Rockridge. Paperbound. Pub. at $17.99 $12.95

6785616 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 (PAIP), daily meals include Paleo Plant 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. Paperbound. Pub. at $17.99 $12.95

28616744 LOWER WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for Weight Loss. By Audrey Johns. Helps fulfill your need to help or harm inflammation; and tips for saving time and money. Try Easy Summer Gazpacho, Crepes with Creamy Citrus Filling; Beet Brownie Bites; and many more. Color photos. 320 pages. Parragon. Paperbound. Pub. at $24.99 $9.95

689951X THE ANTI-INFLAMMATION COOKBOOK. By Amanda Haas with B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious every day foods, including Thai Red Curry, Slow Cooked Tofu and Green Beans and Lamb Burgers with Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95 $9.95

689963X SUPERFOOD BOOST. By Erica Palmcrantz Aziz. Inspires and teaches you to start planning simple and quick dishes to improve your well-being. All meals are big and chewy floral croutons and offer over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Tasty meals include Pumpkin Muffins; Cauliflower Rice; and more. Fully illus. in color. 236 pages. Parragon. Paperbound. Pub. at $24.99 $9.95

6817297 LEAFY GREENS: An A-to-Z Guide to 30 Types of Greens Plus More Than 120 Delicious Recipes. By Mark Bittman. Whether you prefer eating satisfying salads, sides, and main courses made from over 30 common kinds of delicious, nutritious greens, including kale, collards, radicchio, Chinese cabbage, Swiss chard, collards, and more. In this collection of recipes offers a variety of delicious dishes including Green Tomatoes; Kale and Chard; and Kale and Shredded Vegetable Lasagna. Illus. in color. 224 pages. Wiley. Paperbound. Pub. at $31.95 SOLD OUT


See more titles at erhbc.com/685
Low Fat & Healthy Cooking

6849083 SPIRALIZE EVERY DAY. By Denise Smart. Spiralize, mash, and nice your fruit and vegetables for a lighter alternative to pasta, bread, and more. Utilize a zoodle or spiralizer 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. 258 pages. Hamlyn. Paperback. Pub. at $12.99

★★★★★ 2863838 THE EVERYTHING KETOGENIC DIET COOKBOOK. By Lindsay Boyers. The ketogenic diet is a healthy eating plan that is low in carbs, high in fats, and moderate in protein. The combination provides for real fat loss results as your body burns fat for fuel. You’ll find 300 appetizing and easy to prepare recipes including Pepperoni Pizza Casserole, Crab Rangoon Dip, Chorizo Stuffed Jalapenos, and more. Color photos. 296 pages. Rockridge. Paperbound. Pub. at $14.99

$4.95

★★★★★ 6920040 MEATLESS: Transform the Way You Eat and Live-One Meal at a Time. By Kristie Middleton. Offers concrete rationale and easy-to-follow guidelines for eating meat-free. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier life and a better you. Includes recipes. 243 pages. Perseus. Pub. at $27.00

★★★★★ 6900802 THE GLUTEN-FREE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Here is the first quinoa cookbook that is completely gluten-free, with the same easy to follow recipe descriptions that made her first cookbook so successful. By adding Spicy Peanut Sauce: Quinoa & Black-Eyed Pea Salad, or Chipotle Quinoa Tacos. Well illus. in color. 248 pages. Skyhorse. Pub. at $17.95

$4.95

6995758 GOOD GUT, GREAT HEALTH. By V. Edgson & A. Palmer. Embrace a new and deliciously healthy way of eating with this successful gut-healing program. This program is designed 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

★★★★★ 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. 228 pages. St. Martin’s. Paperback. Pub. at $19.99

$4.95


$6.95

6920046 AMAZING EDIBLE SEEDS. By V. Edgson & H. Thomas. Discover how to translate the remarkable health and nutritional powers of seeds into delicious, nutritious, gut-healing dishes. This book demonstrates the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fennegreek, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pomegranate Seeds. Well illus. in color. 180 pages. Jacqui Small. Pub. at $29.99

$5.95

★★★ 6786405 THE ANTI-INFLAMMATORY DIET COOKBOOK. By Madeline Goven. Choose from 125 flavorful recipes that provide your body with nutrient-dense, healing foods that protect against inflammation, alleviate joint pain, and much more. These food lists outline what to eat and what not to eat. Get cooking and try Overstuffed Baked Sweet Potatoes, Curried Poached Halibut, Lamb and Butternut Squash, and more. 206 pages. Rockridge. Paperback. Pub. at $15.99

$9.95

6867848 WAKE SLEEP. By Ariane Resnick. Filled with recipes for food and DIY health and beauty treatments, this is two guides in one: half has advice and tips on staying alert and energetic, while the book turns over and discovers the best ways to calm down, relax, and fall asleep. Try recipes like Bulletproof Coffee, Chocolate Stout Chili, Peppermint Tea Latte, and more! Color photos. 206 pages. Countryman. Paperback. Pub. at $16.95

$9.95

$5.95

2860577 THE EVERYTHING GLUTEN-FREE BAKING COOKBOOK. By Carrie S. Forbes. Unlike other cookbooks that recommend using highly processed mixes or a laundry list of flours, this volume introduces five basic gluten-free flours and the best uses for each. Then, dig into recipes like Cheddar Garlic Biscuits, Chunky Double Chocolate Brownies, or Bacon Scotch Quiche. Color photos. 248 pages. St. Martin’s. Paperback. Pub. at $29.99

$9.95

5917662 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature’s Miracle Cure. By Claire Georgiou. Offers a practical and easy-to-follow nutrition plan that uses nature’s cure-all potion to restore and repair your health. Includes easy to follow instructions and recipes from smoothies, dips, and dressings, to everything from soups, salads, to breads and pastries, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN. Illus. in color. 162 pages. St. Martin’s. Paperback. Pub. at $14.99

$9.95

661056X WHEAT BELLY COOKBOOK. By William Davis. Join the wheat-free revolution right from your kitchen with this collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Breakfast Omelettes with Potato Crust, Slow-Cooked Noodle Salad with Peanut Sauce, and Date-Nut Quick Bread. 16 pages of color photos. 322 pages. Collins. Paperback. Pub. at $24.99

$5.95

6785670 THE EASY LOW-SODIUM DIET PLAN & COOKBOOK. By Christopher Lower. Helps you understand how simple it can be to eat well while cooking a range of your favorite foods with low sodium. Includes over 100 recipes for both your slow-cooker and your oven and stove-top, including Slow-Cooker Quinoa-Black Bean Stuffed Peppers and Sausage-Stuffed Veggie Bowl. Color photos. 220 pages. Rockridge. Paperback. Pub. at $15.99

$9.95

See more titles at erhbc.com/685
Slow Cookers & Crockpots

6921752 FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER. By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they also create bars, fruitcakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Coca Brookes with Dark Chocolate Frosting, Raspberry Custard, Little Boston Brown Loaves, Creamy Garden Quiche, and so much more! Well illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.95. $6.95

6917887 FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from some of America’s best home cooks, this best home cooks, and tested in real-life settings, these are the best-loved slow cooker recipes all in one place. Enjoy Bacon Ranch Slow Cooked Meatloaf, Mixed Beef Pot Roast Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 598 pages. Good Books. Paperbound. Pub. at $29.95. $7.95

6917888 FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Amazing Everyday Recipes. By Phyllis Good. Presents 550 magic recipes for slow cookers, from finger-lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats! Each recipe includes essential information such as prep time, cooking time, ideal slow cooker size, as well as tips for success! 16 pages of color photos. 250 pages. Good Books. Paperbound. Pub. at $22.95. $6.95

6908975 FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Presents 55 magic recipes for slow cookers, from finger-lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats! Each recipe includes essential information such as prep time, cooking time, ideal slow cooker size, as well as tips for success! 16 pages of color photos. 250 pages. Good Books. Paperbound. Pub. at $22.95. $6.95

6897418 AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK. From appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Crock-Pot® Chicken with White Wine; Country Cassoulet; or Italian Artichoke-Stuffed Bell Peppers and see what we mean! 16 pages of color photos. 250 pages. Clarkson Potter. Paperbound. Pub. at $17.95. $6.95

2883555 SLOWER IS BETTER. By Ricardo Larrivee. Includes 75 new recipes, each more satisfying and succulent than the last. There are vegetarian dishes, show stopping desserts, a taco fiesta and an Indian buffet, plus weeknight meal ideas and special occasion crowd pleasers. The author proves to us that the slow cooker makes life so much simpler and more enjoyable than the electric stove ever will. Well illus. in color. 223 pages. HarperCollins. Pub. at $29.95. $6.95

6714595 SLOW COOKER DUMP DESSERTS: Cozy Sweets and Easy Treats to Make Ahead. By Jennifer Palmer. The moist heat of a slow cooker is perfect for cooking cakes, puddings, cobblers, fudge, and more! Discover the versatility of your slow cooker with warm desserts like Chocolate Espresso Dump Cake, Blueberry Biscuit Cobbler, Caramelized Pears, or Classic Cheeseecake. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $13.99. $5.95

2856255 THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. By Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes. Discover the versatility of your slow cooker with warm desserts like Chocolate Espresso Dump Cake, Blueberry Biscuit Cobbler, Caramelized Pears, or Classic Cheeseecake. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $13.99. $5.95

Ryland Peters & Small. Pub. at $19.95. $6.95

1840950 FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes. By Phyllis Pellman Good. This collection contains more than 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Appetizers & Snacks, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Paperbound. Pub. at $18.95. $5.95

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


2806735 THE CROCK-POT LADIES BIG BOOK OF SLOW COOKER DINNERS. By Heidi Kennedy et al. In this delicious collection you’ll find a lifetime of delectably easy dinners that will make ahead and have waiting for you at the end of a crazy busy day. Recipes include Creamy Cheesy Chicken and Broccoli Bake; Healthy Mexican Turkey Stuffed Peppers; Perfect Sausage and Bacon Bake; and Easy to Cook Soups and Stews. Well illus. in color. 328 pages. Good Books. Common. Paperbound. Pub. at $24.99. $17.95

2800668 VEGETARIAN INDIAN COOKING WITH YOUR INSTANT POT. By Manali Singh. The founder of the popular blog Cook with Manali shares her secrets to making your favorite traditional Indian dishes in your Instapot or other multifunction cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Veginian Samosas. Color photos. 132 pages. Page Street. Paperbound. Pub. at $21.99. $16.95

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

See more titles at erhbc.com/685
Slow Cookers & Crockpots

**2813424 INSTANT POT MIRACLE 6 INGREDIENTS OR LESS.** By Ivy Manning. Forget about loading up the cart with an endless list of specialty ingredients. This Instant Pot cookbook offers no-fuss recipes that can be completed in six ingredients or less. Recipes include many meat braises, soups and stews, healthy breakfasts, pastas, and grains, plenty of vegetables, and more. Color photos. 237 pages. HMH. Paperback. Pub. at $21.99

**$16.95**

**6785554 THE EASY INDIAN SLOW COOKER COOKBOOK.** By Hari Ghotra. With recipes like Butter Chicken, Spinach and Paneer Cheese, and Spiced Lamb Biryani, you can serve authentic flavors without having to spend a full day in the kitchen using your slow-cooker. Includes over 60 recipes, an introduction to Indian cooking, and a pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperback. Pub. at $19.99

**$12.95**


**$12.95**

**2818557 FIX-IT AND FORGET-IT SLOW COOKER FREEZE MEALS.** By Hope Comerford. Step 1: Dump ingredients into your slow cooker. Step 2: Press the “on” button. It’s that easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast, Beef with Broccoli, Sweet Barbecued Chicken, Sweet Potato Lentil Soup, Fudge Swirl Dump Cake, and so much more. Fully illustrated. In color. 320 pages. Good Books. Paperback. Pub. at $19.99

**$14.95**

**6924230 FIX-IT AND FORGET-IT SLOW COOKER DUMP DINNERS AND DESSERTS.** By Hope Comerford. Step 1: Dump the ingredients into your slow cooker crock. Step 2: Press the “on” button. It’s that easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast, Beef with Broccoli, Sweet Barbecued Chicken, Sweet Potato Lentil Soup, Fudge Swirl Dump Cake, and so much more. Fully illustrated. In color. 336 pages. Good Books. Paperback. Pub. at $19.99

**$14.95**

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

**$14.95**

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

**$14.95**

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

**$14.95**

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

**PRICE CUT to $12.95**

**2811017 THE TEX-MEX SLOW COOKER.** By Vianney Rodríguez. For cooked all day flavor with half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Chicken Verde with Nopalles, Enchilada Verde Sauce, Chorizo, Caldo de Pollo, and more! Color photos. 208 pages. Countryman. Pub. at $24.95

**PRICE CUT to $13.95**

**68845XX MARTHA STEWART’S PRESSURE COOKER.** By the eds. of Martha Stewart Living. An authoritative volume packed with effortless recipes that yield maximum flavor and require minimal time. Dishes that once seemed too intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don’t need to be presoaked, and more! Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $29.95

**PRICE CUT to $19.95**

**2787733 DINNER UNDER PRESSURE: 6-Ingredient Instant One-Pot Meals.** By Laura Arnold. Just dump in the six (or fewer) ingredients, and walk away with time to set the table and pour yourself a really well deserved glass of wine! Try recipes like Lemon Cauliflower Soup, Pulled Chicken Tacos, White Chicken Chili, Chicken Pad Thai, Classic Meatloaf or Spaghetti and Meat Sauce. Color photos. 174 pages. Countryman. Paperback. Pub. at $19.95

**PRICE CUT to $13.95**

**68874 KEEP CALM AND SLOW COOK.** By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section for potlucks offers you extra time in your day, and don’t forget the sweet treats to round out the meal! Full color. 240 pages. Thunder Bay Pub. Pub. at $16.95

**$4.95**

**6883646 TASTE OF HOME SLOW COOKER.** Ed. by H. Wheaton & C. Rukavena. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and seasonal parties. Dishes include Slow Cooker Ground Beef Stroganoff; Momma’s Turkey Stew with Dumplings; Spicy Lentil & Chickpea stew, and Lip Smackin’ Ribs. Fully illustrated. In color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

**$3.95**

**281219X ADVENTURES IN SLOW COOKING: 120 Slow-Cooker Recipes for People Who Love Food.** By Sarah DeGregorio. Provides a repertoire of delicious food for any time of day. You’ll find original, flavorful, sweet and savory slow cooker dishes, including Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Chicken; and Fennel Chicken Tagine. Sticky Toffee Pudding with Maple Syrup, and more! Color photos. 228 pages. Morrow. Pub. at $24.99

**PRICE CUT to $7.95**

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

**$14.95**
Quick & Easy Cooking

**2854872 THE EVERYTHING EASY INSTANT POT COOKBOOK.** By Kelly Jaggers. Inside this informative guide you’ll find 300 easy recipes, from tried and true modern culinary delights including Sweet Potato Breakfast Bowl, Loaded Game-Day Queso; Brussels Sprouts with Bacon; Peach Cobbler; and much more! You’ll wonder how you ever lived without this fantastic appliance! Color photos. 302 pages. Adams Media. Paperback. Pub. at $19.99 $14.95

**2835576 THE EVERYTHING AIR FRYER COOKBOOK.** By Michelle Fagone. With 300 quick and tasty recipes, including vegetarian and vegan options, as well as classic favorites like fried pickles and jalapeño poppers, there’s an air fried meal for every taste, diet, and mood. Whether you’re looking for an easy breakfast dish, a scrumptious snack, or a delectable dinner for the whole family, you can find it all here. Color photos. 303 pages. Adams Media. Paperback. Pub. at $19.99 $14.95

**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 Stout; Bourbon Barbecued Chicken; and Peppermint Chocolate Cheesecake, Illus. in color. 223 pages. Adams Media. Paperback. Pub. at $16.99 $9.50


**5913423 THE COMPLETE IDIOT’S GUIDE TO EASY FREEZER MEALS.** By Chen Sicard. Out of time and wonder what you want to think about is spending an hour in the kitchen preparing dinner. With a little advanced cooking and help from your freezer, you can come home, pull out a frozen entree and a side or two, and heat it up while you toss a fresh salad. All the tips and recipes you need are gathered here. 323 pages. Alpha. Paperback. Pub. at $16.95 $6.95

**7281468 TASTE OF HOME INSTANT POT COOKBOOK: 100 + Recipes Made Easy for Today’s Cooks.** You’ll enjoy incredible everyday dinners, delectable soups and sandwiches loaded with flavor. You’ll even discover no fuss appetizers and impressive desserts, each made quickly in the popular Instant Pot all in one cookbook. With over 100 recipes, you can serve up comforting classics and sweet sensations no matter how busy your schedule is. Well illus. in color. 256 pages. Taste of Home. Paperback. Pub. at $19.99 $11.95

**6774229 OUR FAVORITE ONE-DISH DINNER RECIPES.** In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Included are classics like Fiesta Taco Pie; Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $3.95 $2.49

**6764649 ULTIMATE ONE-DISH WONDERS.** By C. Cook & S. Pollock. Features more than 200 one-dish recipes with an updated twist: Tuna Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Tofu Casserole that bursts to lip-smacking life with a vanilla strawberry sauce. 32 pages of color photos. 359 pages. Rodale. Spiralbound. Pub. at $25.95 $6.95

**2888888 TASTE OF HOME WHAT CAN I COOK IN MY INSTANT POT, AIR FRYER, WAFFLE IRON & MORE.** Ed. by Christine Rukavena. Cook what you want—how you want—with 207 recipes starring your favorite appliances! Learn tips and techniques to utilize your Instant Pot, Air Fryer, Waffle Iron, or Blender. Recipes include exciting dishes such as Rosemary Sausage Meatballs, Everything Bagel Chicken Strips, Waffled Monte Cristo, and more. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $13.95

**2913526 THE INSTANT POT MEALS IN A JAR COOKBOOK.** By Pamela Elgten. Follow the smart, time-saving plan in this guide to transform your Instant Pot pressure cooker and a few inexpensive mason jars into the ultimate make-ahead meal system. Once you’ve filled your jars with pre-measured meals, anytime you’re pressed for time, grab a jar, put it in your instant pot, add water or broth, and enjoy a meal in minutes. Color photos. 135 pages. Ulysses. $12.95

**6579632 HALFWAY HOMEMADE: Meals in a Jiffy.** By Parish Ritchie. The author proves that in 30 minutes you can have a delicious meal or dessert on the table that everyone in the family will love. Use premade ingredients discover delicious, simple recipes for any meal, including Cheesy Ranch Pulled Pork; Enchilada Stuffed Shells; and Slow Cooker Beef Tips. Well illus. in color. 240 pages. Potpourri. Paperback. Pub. at $13.95 $6.95

**6814353 SHEET PAN: Delicious Recipes for Hands-off Meals.** By Kate McMillan. Learn how to make nutritious, 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 Skirt Steak with Smokey Campbell Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Weldon Owen. Pub. at $19.95 $9.50

**2912163 MY DRUNK KITCHEN.** By Hannah Hart. Includes recipes, stories, color photographs, and tips and tricks to inspire your own tipsy cooking. The author offers cocktail recipe instructions, and reminds the reader (remember to turn off the oven when you go to bed), and shares her one of a kind recipes. This might not be your guide for your next dinner party, but it will make you laugh. 224 pages. Pub. at $16.95 $9.50

**2842238 GOOD HOUSEKEEPING CASSEROLES: 60 Fabulous One-Dish Recipes.** Ed. by Jane Francisco. Filled with family-friendly and party-perfect one-dish recipes like Sausage-Fonita Srala; Two-Cheese Corn Grillat; Coconut Chicken Casserole; and Apple-Oat Crisp, and more. Color photos. 120 pages. Clarkson Potter. Paperback. Pub. at $24.00 $9.50

**2852225 ONE POT: 120+ Easy Meals From Your Skillet, Slow Cooker, Stockpot, 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; Beef Crumble; Baked Risotto; Texas Red Chili and more. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $26.00 $9.50

**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 even a Shamrock Steak. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $21.99 $16.95

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

**2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor.** By Urvashi Pitre. Cut back on energy bills and avoid heating up your whole kitchen. Recipes include Yellow Curry Beef Curry; 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
Quick & Easy Cooking

**286357X INSTANT POT FAST & EASY.** By Urvashi Pitre. Getting a delicious dinner on the table has never been easier. Of all the delicious recipes and trends. Fresh, wholesome foods for the best flavor—And better health, too. Recipes include Creamy Mushroom Chicken, Japanese Chicken Curry, Korean Spicy Pork, Ciprian, Mexican Pulled Pork, and more. Color photos. 237 pages. HMH. Paperback. Pub. at $21.99 $16.95

**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. These fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Soda; and Posole with Chilies. Color photos. 8½x10¾. Pub. at $35.00 $26.95

**2793260 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. Paperback. Pub. at $12.95 $14.95

**2787490 THE INSTANT POT HOLIDAY COOKBOOK: 100 Festive Recipes to Celebrate the Season.** By Heather Schluter. This recipe collection provides inspiration for delectable holiday fare that will welcome guests with steaming cups of Warm Spiced W wine; Tender Turkey for a Small Gathering is worthy of oohs and aahs, while Sweet Potatoes and Marshmallows is a yummy classic. And desserts such as Pumpkin Cream Cake are fabulous. Let the festivities begin! in color. 176 pages. Sterling Epicure. Paperback. Pub. at $19.95 $14.95

**6785832 THE INSTANT POT ELECTRIC PRESSURE COOKER COOKBOOK: Easy Recipes for Fast & Healthy Meals.** By Laurel Randolph. Explore the surprising variety of over 100 healthy, easy to make Instant Pot dishes from savory breakfasts to hearty stews. Includes vegetarian, gluten-free, and Paleo friendly options and helpful tips and techniques with Shallots and White Wine and Oxtail Ragù. Color photos. 176 pages. Rockefeller. Paperback. Pub. at $14.99 **PRICE CUT to $9.95**

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


**6978436 THE ULTIMATE ONE-PAN OVEN COOKBOOK.** By Julia Konovalova. Grab your sheet pan, baking sheet, Dutch oven, or roasting pan and you’ll be halfway to dinner, even on a hectic weekday. Try Spicy Blackened Chicken Littles, Smoky Gigantic 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. **PRICE CUT to $11.95**

6988725 IMPATIENT FOODIE: 100 Delicious Recipes for a Hectic, Time-Starved World. By Elettta Wiedemann with C. Ficca. Organized by ingredients to minimize grocery store trips and maximize seasonality, this volume offers easy ways to spin off kale, chicken, fish, berries, and more into meals. It offers home cooks a variety of inspiring vegetarian and vegan options as well. Well illus. in color. 222 pages. Scribner. Pub. at $29.99 $16.95

**2805893 THE “I LOVE MY INSTANT POT” GLUTEN-FREE RECIPE BOOK.** By Michelle Pagan. The popular food blog, One Big Appetite, shares how to make satisfying, flavorful, gluten-free dishes for every meal with your multi-cooker pot! You'll find 175 delicious recipes including Apple Crumb Cake, Moroccan Lamb and Chickpea Soup; Sriracha Lentil Beef Sliders; and more. Color photos. 222 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

**2785265 MASTERING MEAL PREP.** By Pamela Elgren. 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 foundational recipes and serves as the building blocks for a variety of different dishes. Includes weekly menus, grocery lists, prep-date schedules; and time-saving tips. Well illus. in color. 122 pages. Ulysses. Paperback. Pub. at $16.95 $9.95

**2787482 THE MODERN MULTI-COOKER COOKBOOK: 101 Recipes for Your Instant Pot.** By Coco Morante. Features 200 multi-cooker pot recipes that can be cooked in minutes will change your life. Try a moist Spelt Banana Bread; a time saving All in One Spaghetti Bolognese; a topped Pulled Chicken; a vegan recipe for BBQ 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 $14.95

**6946712 PALEO COOKING WITH YOUR INSTANT POT.** By Jennifer Robinson. Slow cook, slow braising, pressure cooking, and more. Paleo-friendly and gluten-free dishes 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 Mayer Mushroom and Swiss Chard Chestnut Lasagna. Color photos. 144 pages. Weldon Owen. Pub. at $24.99 **PRICE CUT to $14.95**


**2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch & Dinner.** By Alexis Merzel. 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 Mayer Mushroom and Swiss Chard Chestnut Lasagna. Color photos. 144 pages. Weldon Owen. Pub. at $24.99 **PRICE CUT to $14.95**

685785X THE COMPLETE MAKE-AHEAD KITCHEN. By the eds. at America’s Test Kitchen. You’ll find everything from family-friendly one-dish suppers and company-worthy appetizers, roasts, and desserts. Eliminate the guesswork of cooking in advance with the included recipes that span all the make-ahead options, from appetizers to desserts. Well Illus. in color. 422 pp. pot. Little, Brown. Pub. at $35.00 **SOLD OUT**

5678814 RICE COOKER RECIPES MADE EASY: Delicious One-pot Meals in Minutes. By Bridg Trelar. Rice cooker cooking is a healthy, economical and fast method of cooking. Almost anything can be cooked in a rice cooker. This book will not only show you how to cook perfect rice, but includes delicious recipes for a variety of meals from Paella; Chicken Laska; Caramelized Spareribs to Potato Gratin; and Fruit Flan. Well illus. in color. 96 pages. Tuttle. Spiralbound. Pub. at $17.95 $6.95

See more titles at erhbc.com/685 - 33 -
Quick & Easy Cooking


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

**6825443 HEALTHY SPEEDY SUPPERS.** By Kaninda MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dahl, Sea Bass with Thai Vegetables, and Spinach Frawn and Tomato Spaghetti. Color photos. 216 pages. White-Star Pub. At $19.95

**2791854 MUG Cakes: Sweet & Savory Recipes.** By Cinzia Trenchi. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm. Presented here are 60 tempting original recipes that blend creativity, simple preparation, and flavors like Peanut and Chocolate; Dark Chocolate with Banana & Chili, Spicy Shrimp with Habanero, and more. 150 pages. White-Star Pub. At $19.95

**6732674 DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible.** By the eds. of Cooking Light. Make dinner as simple as possible! The formula is simple: pair healthy prepared foods with fresh produce, bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Bacon and Cheddar Mash Potatoes. Color photos. 288 pages. Goodman-Pollak. Paperback. At $19.95

**6805647 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan.** By Geri Harrington. Collects 200 easy and original recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budgets. Try Fairy Yummy Chili or Coconut Curry. Color photos. 224 pages. Paperback. At $21.99

**6758778 THE HEALTHY MAKE-AHEAD COOKBOOK.** By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to making stocking your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shimron Cakes. Color photos. 200 pages. Rockridge. 8x10. Paperback. At $24.95

**2912065 FROM GARDEN TO GRILL: Over 250 Grilling Recipes for Every Grill Master.** By Elizabeth Orsini. Whether you are dedicated to a lifetime of healthy-living or just love bringing that freshly grilled char to seasonal veggies, this collection of 250 mouthwatering grilling recipes has the flavor for you. With tips to make dishes Paleo, and changes for making gluten-free or vegan, recipes include Grilled Zucchini Salsa; Foil Pack Vegetables; Butternut Squash Kebabs; and Quinoa Veggie Wraps. Well illus. in color. 312 pages. Oder Mill. 8 1/4x10 1/4. Paperback. At $24.95

**304 pages. Chronicle. Paperback. At $22.95

**2840170 THE ROTISSERIE GRILLING COOKBOOK.** Surefire Recipes & Foolproof Techniques. By D. Riches & S. Baksh. Grilling experts Riches and Baksh, unlock the mysteries of rotisserie grilling in this definitive guide. They show how using your rotisserie lets you cook just about anything on a grill, regardless of size, in step by step recipes that range from Whiskey-Basted Prime Rib Roast and Honey-Glazed Ham to a whole Butter Herb Turkey. Color photos, 208 pages. Harvard Common. Paperback. At $24.99

**2891425 KOREAN BBQ: Master Your Grill in Seven Sauces.** By Bill Kim with C. Ram. Starting with seven master sauces, and three spice rubs, you’ll soon be able to whip up a whole array of knock-out recipes, including Hoisin and Yuzu Edamame, Kimchi Potato Salad, Ko-Rican Pork Chops, Sev follows to Buffalo Shrimp, and Holy Crack Steak. Everything you need for a fun and relaxing time around the grill with your family and friends. Color photos. 232 pages. Ten Speed. At $28.00

**2837927 STILL SMOKIN’: More Than 150 New Recipes for Savory Smoked-Cooked Dishes.** By Cookshack. An essential guide for all aficionados of live-fire cooking. With a range from Smoked Parmesan, temperature charts, a guide to flavorful woods, and useful tips for effective wood smoking. Features over 150 recipes, such as Jack Daniel’s“That’s It” Brisket, Smoked Mozzarella, and Pork Tenderloin in a Cheese Sauce. 152 pages. Prospect Books. Paperback. At $16.00

**2894282 PROJECT FIRE.** By Steven Raichlen. Cutting edge techniques meet time-honored traditions in 100 boldly flavored recipes that will turbocharge your game at the grill. Here’s how to blow torch a rosemary meat chubb and grill mussels in blazing fire. From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, this collection proves that fire makes everything taste better. Well illus. in color. 326 pages. Workman. Paperback. At $22.95

**2952282 THE BRISKET CHRONICLES: How to Barbecue, Braise, Smoke, and Cure the World’s Most Epic Cut of Meat.** By Steven Raichlen. Take your love for brisket to the next level with a collection of more than 60 recipes. It all starts with the Big Kahuna, the legendary fork tender smoky awesome known as a whole Texas barbecue brisket. Then there’s Jamaican Jerk-Brisket, Korean Grilled Beef, and School Pastrami, Jake’s Double Brisket Cheesburgers, and more. Well illus. in color. 278 pages. Workman. Paperback. At $19.95

**286554X PRAISE THE LARD.** By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors family archives. Recipes include Private Reserve Mustard Sauce; Ain’t No Thang but a Chicken Wing; Pork Belly Bites; Prime Rib on the Pit; Tangy Pit Béarns, Blackberry Pie; and many more signature BBQ delights! Also includes a selection of sauces and rubs. Well illus. 336 pages. HMH. Paperback. At $25.00

**6904408 LEGENDS OF TEXAS BARBECUE COOKBOOK, REVISED.** By Robby Walsh. Discover the classic methods and the latest techniques all together in this new updated edition about using cutting-edge smoking tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket, Smoke-Brased Beef Ribs; and Ralph’s Roadhouse Barbecue Bologna Sandwiches. Well illus. Paperback. At $22.95
Outdoor Cooking & Grilling

**678644 THE CAMP DUTCH OVEN COOKBOOK.** By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make delicious meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Cake; Slow Cooked Beef Stew; Sweet Tea-Brined Poussins; Lamb Saddle Chops and many more. Well illus. in color. 128 pages. Paperbound. Pub. at $16.95

**2781935 SALT BLOCK GRILLING: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks.** By Mark Bitterman. An essential guide to making salt blocks the centerpiece of home grilling. The six chapters are divided into more than 70 recipes organized by key ingredients. You’ll find recipes for Bacon Browned Pork Belly with Mint Chutney and Spicy Peanut Crumble; Salt-seared Tuna Nicoise; and much more. Well illus. in color. 184 pages. Andrews McMeel. Pub. at $17.99

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

**9692696 THE SCOUT’S DUTCH OVEN COOKBOOK.** By Tim & Christine Conners. With camp cookery as popular as ever with Scouting, Conners continues the tradition founded in our pioneering past by focusing solely on the art of camp Dutch oven cooking. Try Big Timber & Breakfast Casserole, Chicken Dutch Adidas, Frazelzzie Pie, and many more. Illus. in color. 170 pages. Globe Pequot. Paperbound. Pub. at $16.95

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

**5802508 BARBECUE RULES: The Artisanal Kitchen.** By J. Carroll & N. Fauthch. This little volume features dozens of recipes and essays packed with tips, tools, and expertise to help you step up your grilling game, including Beef Brisket; Pulled Pork Shoulder; Sweet Tea-Brined Poussins; Lamb Saddle Chops with Mint-Yogurt Sauce; and more. Color photos. 112 pages. Ecco. Pub. at $12.95

**6857892 MASTER OF THE GRILL.** By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, pasta, and more. Learn to make Cowboy Steaks; Alabama BBQ Chicken; and Kansas City Sticky Ribs. Includes classic tips and techniques for outdoor cooks. Fully illus. in color. 454 pages. America’s Test Kitchen. 8¾x10. Paperbound. Pub. at $29.95

**6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need.** By Paul Kirk. This collection of over 500 recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, secrets on preparing marinades, and scrumptious side dishes. Color photos. 288 pages.ellers Pub. at $16.95

**2842343 RUBS: Over 100 Recipes for the Perfect Sauces, Marinades and Seasonings.** By John Whalen III. Presents more than 100 recipes which deliver maximum flavor using dry seasoned spices. Includes Memphis Rub, Red Wine and Dijon Marinade. Color photos. 201 pages. Adams Media. Pub. at $12.95

**6877664 MASON JAR LUNCHEONS: 50 Pretty, Portable Packed Lunches.** By Jessica Harlan. Discover the helpful way to pack a healthy, on the go meal. This collection of recipes will show you how to combine fresh produce and whole foods into fun meals packed in adorable jars, including: lasagna in a jar, poke sushi bowl, buffalo chicken salad, and many more. Well illus. in color. 128 pages. Ulysses. Paperbound. Pub. at $16.95

**6729347 WINTER GRILLING.** By Tom Heinze. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts – all with unique winter flavors. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin; and Chocolate Nut Cupcakes with Appenzeller Apples. Color photos. 160 pages. Whitecap. 8¼x10¼. Pub. at $19.95

**5859793 SAUCES & SHAPES: Pasta the Italian Way.** By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of such favorites as carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on mushrooms, and more. Well illus. in color. 240 pages. Andrews McMeel. Pub. at $24.99

**2898721 PIZZA DOUGH: 100 Delicious, Unexpected Recipes.** By Gabi Moskowitz. Shows how to make eight delicious dough varieties as well as over 100 recipes for everything from bagels to breadsticks, flatbreads to calzones, dumplings to baguettes and beyond. Color photos. 400 pages. Norton. 8¼x10¼. Pub at $35.00

**2780739 NOODLEMANIA! 50 Pasta Recipes.** By Melissa Barlow. Your kids will go crazy with these playful and colorful pasta dishes. It’s filled with both cold main dishes, salads, and even desserts. Try Super Stuffed Monster Mouths; Rapedulce Pasta; Spider Cookies; and dozens more. Color photos. 132 pages. Paperbound. Pub. at $15.95

**6853412 HEALTHY PASTA.** By J. Bastianich & T.B. Manuali. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy and well balanced lifestyle. Whether you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 500 calories. Color photos. 272 pages. Whitecap. 8¼x10¼. Pub. at $14.95

**9715050 HOMEMADE PASTA MADE SIMPLE: A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night.** By Manuela Zangara. Whether you have dabbled in making pasta from scratch before or have always been a little too intimidated to try, this is your complete guide to creating the pasta you love any night of the week and having fun while doing it. Recipes include Pumpkin Raviolini Quadroti and Smoked Salmon and Ricotta Mafaldine. Color photos. 233 pages. Thunder Bay Press. Rockridge. Paperbound. Pub. at $17.99

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

**SOLD OUT**

See more titles at erhbc.com/685 - 35 -
Vegetarian Cooking

2863901 VEGAN JUNK FOOD: 200+ Vegan Recipes for the Foods You Crave. By Lane Gold. Whether it’s ooey-gooey desserts or delectable dinner main dishes, these 200-plus delicious recipes let you indulge in the junky side of vegan cooking. Try Sausage in a Blanket with Glazed Apples; Cheesy and Spicy Roasted Chickpeas; Red Velvet Whoopie Pies; or S'Mores Collective Chip Cookie Bars! Color photos. 225 pages. Adams Media. Paperbound. $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 home cook. Innovative recipes imagine vegetables as the star of the plate, with vibrant fare from all over the world. Includes Shitake Ramen; Beet and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for dishes that are vegan. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $14.95

2826038 THE BLOSSOM COOKBOOK. By Ronen Serti et al. The Blossom family of restaurants has been changing the face of vegan food for years, and now they’re sharing their recipes for the first time in this comprehensive volume. Color photos. 355 pages. Shambhala. Pub. at $30.00

2803666 VEGETARIAN SHEET PAN COOKING: 101 Recipes for Simple and Nutritious Meat-Free Meals Straight from the Oven. By Liz Franklin. Presents an incredible 101 ways to create irresistible one-pan meals using your sheet pan. Try Classic Butternut Squash & Black Beans; Roasted Tomatoes & Avocado; Roast Butternut Squash with Black Beluga Lentils; Ethiopian Lentil Casserole; or White Chocolate Brownies! Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95

2803473 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 Lentil Skillet to Sweet Potato Bowl, this collection will inspire home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $16.95

2801032 AQUAFABA: Vegan Cooking Without Eggs Using the Magic of Chickpea Water. By S. Kardinal & L. Veganpower. At last for vegans, eggs merengue that can last for days! A unique, fluffier egg replacement in town. With baking properties so amazing it can create fluffy quiche and light souffles, 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. Ulises. Paperbound. $14.95

2800700 AQUAFABA: Vegan Fromage Without Eggs Using the Magic of Chickpea Water. By S. Kardinal & L. Veganpower. At last for vegans, lemons merengue pie, mousses, mayonnaise, and macarons are on the menu! Learn the secrets of Aquafaba, the cooking liquid found in tinned beans and chickpeas, and how it can be whipped into fluffy white peaks, making it the perfect replacement for egg whites in many sweet and savory recipes. Color photos. 80 pages. Grub Street. Pub. at $21.95

2800792 VEGAN SNACKS & MUNCHIES: Plant-Based Nibbles, Snacks, Dips & Sweets for a Healthy Kitchen. By Jules True. From sweet to savory, this snack guide will see you through the day and satisfy your cravings with over 65 recipes for tasty and convenient plant based snacks. From savory nibbles to sweet bites, party munchies to nourishing energy balls, put down those processed snacks and grab on the good stuff instead. Well illus. in color. 168 pages. Ryland Peters & Small. Pub. at $14.95

6949414 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul. By Lakshmi Wennakoski-Bielicki. From simple homemade dairy to traditional sweeads made with just a handful of ingredients, these recipes show you how to prepare and serve colorful, nourishing food that cultivates joy in the kitchen. They include Yogurt Cheese Pakora; Lemon and Coconut Sponge Cakes; Kitchari; and more. Color photos. 305 pages. Shamihmala. Pub. at $30.00

6845037 THE I HATE TOFU COOKBOOK. By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthy, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Color photos. 168 pages. Recipes like Tofu Sloppy Joes; Grilled Tofu Kabobs; and Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95

2796515 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes. By Jackie Keany. Vegan eating has never been so tasty! These 100 recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Toasted Chip, you’ll find a plant-based alternative to all your favorite meals. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95

2788447 HOMEMADE VEGAN CHEESE, YOGHURT AND MILK. By Yvonne Holet-Singh. The classic vegan yogurt, tofu, milk and cheese butter recipes included are surprisingly diverse and easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need are included in this comprehensive volume. Color photos. 143 pages. Grub Street. Pub. at $26.95

2915332 THE MAGIC OF TAHINI: Vegan Recipes Enriched with Sweet & Nutty Sesame Seed Paste. By Dunia Gulin. photos by Jules True. This is the perfect tahini recipe book. Whether roasted, fried, mashed or pickled, tahini can be used to enhance all kinds of vegan recipes, both sweet and savory. These 60 recipes include Walnut Tahini Hummus, Velvety Mock Mushroom Soup, Black Tahini Poppyseed Swirls, Chia Hot Chocolate Pudding, Tofish & Chips, you’ll find a plant-based alternative to all your favorite meals. Color photos. 140 pages. Countryman Press. Pub. at $24.95

6805639 THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED. By Nancy C. Ralston et al. Chock-full of recipes and 185 colorful photographs, this is the ultimate zucchini cookbook. Whether roasted, fried, mashed or pickled, there’s something for everyone in this comprehensive volume. Color photos. 147 pages. Ryland Peters & Small. Pub. at $19.95

2874520 FIRST-TIME VEGAN: Delicious Dishes and Simple Switches for a Plant-based Lifestyle. By Leah Vanderveldt. Start your vegan journey the right way with over 60 easy and nutritious plant based recipes. With ideas for breakfast, lunch, dinner and snacks, there is everything you need to get started. Try the Ultimate Black Bean Burger, Mexican Spiced Lentil Soup, 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


See more titles at erhbc.com/685 - 36 -
Vegetarian Cooking

**2869918** KINDA VEGAN: 200 Easy and Delicious Recipes for Meatless Meals (When You Want Them). Do you want to give a vegan diet a try, but aren’t ready to make a full commitment? In this collection you’ll discover 200 recipes that are so tasty you won’t believe they’re vegan, including: Easy Vegan Breakfast Parfait; Spicy Roasted Tomato Soup; Greek Lemon Rice with Spinach; Pumpkin Cream Pasta; and more. Well illus. in color. 288 pages. Adams Media. Pub. at $29.95

**6761760** THE SUPER EASY VEGAN SLOW COOKER COOKBOOK. By Toni Okimoto. Learn the basics about stockpiling on vegan slow cooker staples and discover the delicious results of complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower Bolognese; and Spicy Mexican Lentil Stew. Color photos. 151 pages. Riverhead. Pub. at $19.95


**6882765** VBQ: The Ultimate Vegan Barbecue Cookbook. By N. Horn & J. Mayer. Here are 80 recipes for smoky, succulent, and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs, Cauliflower Cutlets, and Pulled Mushroom Sandwiches, and new global inventions include Eggplant Gyros, Tandoori Tofu Skewers, and Vietnamese Pizza. Color photos. 233 pages. The Experiment. Paperback. Pub. at $19.95

**8177764** THE ULTIMATE VEGAN BREAKFAST BOWL. By N. Horn & J. Mayer. Traditional breakfast fare is often loaded with animal products, but with this collection of 80 diverse vegan breakfasts vegans will have a new reason to say “good morning!” Try an “Egg Salad” sandwich; Amaranth Forridge; or Raw Carrot Cake with Lemon Cashew Frosting. Color photos. 191 pages. The Experiment. Paperback. Pub. at $19.95

**8600365** VEGETABLE DESSERTS + CAKES: Carrot Cake and Beyond. By Kate Halloway. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 143 pages. Pavilion. Pub. at $21.95

**8600636** VEGAN IN THE HOUSE: Flexible Plant-Based Family Meals to Please Everyone. Ed. by Laura Bithell et al. Packed with more than 100 healthy, plant-based recipes, featuring expert nutritional analysis to ensure healthy balances, and discussing the nutritional deficiencies that they need. These delicious meat-less meals include Summer Bean Stew with Wheat Berries; Three-Bean Paella with Peas & Peppers; and Winter Miso Soup with Herb & Green Olive Salad. Color photos. 288 pages. Adams Media. Pub. at $17.95

**280221X** EAT FEEL FRESH: A Contemporary Plant-Based Ayurvedic Cookbook. By Sahara Rose Ketabi. Ayurveda teaches that food is divine medicine with the power to heal, but the best foods for one person may not be beneficial to another. Join the author on a journey to wellness that begins with what you eat. Some recipes include Sweet Potato Cereal; Southwestern Quinoa Salad Bowl; and Roasted Caramel Corn. Color photos. 253 pages. Alpha. Pub. at $25.00


**2858770** AT MY TABLE: Vegetarian Feasts for Family and Friends. By Mary McCarthy. Discover how you can easily prepare complete vegetarian menus with a variety of healthy, fun ingredients that complement all kinds of dining occasions, from “I Heart Mexican Food” to “Festive Feast.” The author also offers her thoughts about her recipes, as well as her own food inspirations and memories. Fully illus. in color. 256 pages. Sterling. Pub. at $29.95

**6911838** QUICK & EASY VEGAN COMFORT FOOD. By Alicia C. Simpson. This is the essential guide for anyone of American descent—more than 6 million vegans who miss the down-home tastes they remember, or for vegetarians and even meat eaters who want to add more plant-based foods to their diets. Includes easy to prepare and animal free versions of classics like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Paperback. Pub. at $17.95

Fish & Seafood

**293020X** COOKING WITH TINNED FISH. By Bart van Olphen. This is a delicious sustainable way to cook just as good as fresh! Combining the best ingredients, brilliant recipes, and top tips and tricks, the author demonstrates the versatility of cooking with this ultimate pantry staple. From simple soups and sauces to delicious satays, this collection of inspired and enjoyable recipes will inspire and enjoy great fish. Well illus. in color. 144 pages. Weldon Owen. Pub. at $19.99

**6408062** THE BOSTON GLOBE ILLUSTRATED NEW ENGLAND SEAFOOD COOKBOOK. Collected from the newspaper’s award-winning Best of New England section, this collection of some of the best recipes ever published includes Classic Maine Crab Cakes; a New England Stovetop Clambake; Lobster Salad Rolls; and Cornmeal Crusted Salmon. Color photos. 141 pages. Triumph, 9x10. Pub. at $26.00

See more titles at erhbc.com/685 – 37 –
Fish & Seafood

7635230  500 FISH & SHELLFISH DISHES. By Judith Fertig. This collection has everything you need to know in order to choose, prepare, cook, and enjoy seafood of every kind. Covers the full scope of preparation methods, from steaming to baking; grilling; plunking; roasting; and smoking. A final chapter on sauces and sides finishes the catch. Color photos. 288 pages. Сellers. Pub. at $16.95. $3.95

577178I  SIMPLY SHRIMP: With 80 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, with 80 globally inspired recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp with Balsamic are joined by classics like Shrimp Cocktail and Shrimp and Bacon Hors d'Oeuvres. Color photos. 192 pages. Stewart, Tabori & Chang. Pub. at $24.95. $3.95

3639889  THE CONNOISSEUR'S GUIDE TO FISH & SEAFOOD. By Wendy Sweetser. This comprehensive guide makes it easy to shop for and cook fish and seafood with confidence, from tilapia to lobster. It includes advice on where and how to buy and store fish and seafood as well as tips to ensure its quality, basic preparation instructions, cooking techniques, and delicious recipes. 200+ color illus. 256 pages. Sterling. Pub. at $24.95. $9.95

6833527  MUSSELS & CLAMS: Prepare and Enjoy Delicious Meals Using Mussels and Clams. By Anna Luccetti. If you've never had the confidence to cook your own mussels and clams, you might soon become an expert! Find your favorite recipes, together with a great range of mussel soups and salads, fish and dinner party recipes, ranging from the very simple to the sophisticated. Well illus. in color. 206 pages. New Holland. Paperbound. Pub. at $19.99. $6.95

6864252  THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK. By Sandy Tnguyen with R. Finmore. A collection of more than 100 of the restaurant's recipes, some dating to the opening in 1913, are paired with behind-the-scenes stories, anecdotes, and a wealth of expert information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 226 pages. Stewart, Tabori & Chang. Pub. at $35.00. $14.95

6925790  CRAB: 50 Recipes with the Fresh Taste of the Sea. By Cynthia Nims. Discover delicious ways to prepare crab from the Pacific Coast, Chesapeake Bay, and the Gulf of Mexico. In addition to dishes like Crab & Artichoke Fra Diavolo and Pan-Fried Soft Shell and Salsa Verde, Nims offers background on crab species and information on seasonal harvest and sport crabbing. Color photos. 102 pages. Sasquatch. Pub. at $19.95. $6.95

284422X  FOR COD AND COUNTRY. By Barton Seaver. Combining freshness with tastes, textures, and flavors, Seaver has created an entirely new kind of fun, fabulous, and casual food featuring seafood that hasn’t been overfished or caught in an environmentally destructive way. The acclaimed chef shares many of those delicious recipes here. Fully illus. in color. 254 pages. Sterling. Pub. at $30.00. $8.95

2842246  THE GREAT SHELLFISH COOKBOOK. By Matt Dean Pettit. Go on a mouthwatering food tour that focuses on shellfish! In this shellfish 101 collection, Pettit shows how and where to buy fresh shellfish, how to store it, and how to cook it. Recipes include Thai Curry Crab; Fried Squid Pincho Poppers; Spot Prawn Dumplings; and more. A must-have for all seafood lovers. Well illus. in color. 240 pages. Random. 8½x10½. Paperbound. Pub. at $14.95. $8.95

★ 6911803  THE NEW ENGLAND CLAM SHACK COOKBOOK, 2ND EDITION. By Brooke Dojny. This new edition features 20 all new recipes; six more Clam Shacks to try; and three Clam Shack weekend itineraries for a great holiday getaway. Try a Grilled Shrimp sandwich from Cape Cod’s Captain Frosty’s; or Fried Maine Shrimp from Two Lights Lobster Shack in Cape Elizabeth, Maine; or Carle/Sro’s Pork Chops with Clams from Tip Tops’n in Wiscasset, Maine. Most in color. 244 pages. Storey. Paperbound. Pub. at $18.95. $14.95

★ 6911773  LOBSTER! 55 Fresh & Simple Recipes for Everyday Eating. By Brooke Dojny. Bring the taste of seaside summer to your table with these delicious classics and some new cuisine alike. Recipes include Lobster Gazpacho; Lobster and Corn Risotto; Lobster Pol Pies; and Lobster Rolls. Includes tips on buying and storing lobster, and tips on thawing, steaming and boiling lobsters. Color photos. 143 pages. Storey. Pub. at $14.95. $11.95

6918069  SEA ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD. By M. Fleisch & J. F. Frazier. Enjoy more than sixty-five mouthwatering recipes using underutilized and lesser-known varieties of fish, including Korean Fried Skate Wings; Oph Crudo; and Oven Roasted Grouper with Celery and Apple. Color photos. 193 pages. Skyhorse. Pub. at $32.95. PRICE CUT to $8.95


★ 6962424  THE COMPLEAT CRABBER. By Christopher R. Reaske. This streamlined edition focuses on catching and preparing the feisty blue crab, and covers methods for catching crabs with nets, handlines, and traps. Includes crab lore and trivia, and a wealth of easily prepared crab recipes. 127 pages. Burford. Paperbound. Pub. at $12.95. PRICE CUT to $7.95

Poultry & Game

5571510  THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Vension to Tonus. By Monte Burch. Partly as a tribute to times gone by and partly as a reaction to the increasing consumption toward healthy, high-protein, self-sufficient living, interest in making jerky has soared. Includes foodproof seasoning mixes, delicious recipes for a wide variety of meats, preparation instructions, and more. Well illus. in color. 143 pages. Skyhorse. Paperbound. Pub. at $12.95. $4.95

★ 6847501  THE HUNTER’S COOKBOOK: The Best Recipes to Savor the Experience. By Steve & Annie Chapman. Along with easy to follow instructions, these more than 200 recipes for main courses, side dishes, and desserts include Venison Stroganoff; Broiled Fish Parmesan; Pan-Fried Duck Breast; Alligator Etouffee; Country-Style Bear Steak; and much more. 270 pages. Harvest House. Spirallbound. Pub. at $14.99. $11.95

★ 6847889  PHEASANT, QUAIL, COTTONTAIL, Upland Birds and Small Game from Field to Feast. By Hank Shaw. Everything you need to know about preparing and cooking every sort of small game, from pheasants and turkeys to rabbits and squirrels. Recipes include General Tso’s Pheasant and Curry with Andouille and Shrimp, Grilled Partridges with Tomato Salad; and Tuscan Hare Ragù with Pasta. Color photos. 336 pages. H&H. Pub. at $32.95. $26.95

6990513  WHOLE LARDER LOVE: Grow, Gather, Hunt, Cook. By Rohan Anderson. For anyone interested in local, sustainable, fresh, humane and/or low food. Anderson offers a wealth of recipes and follow tips and instructions for setting up a home garden and for hunting and trapping small game and catching fish. He also provides a slew of recipes including Rabbit Stroganoff; Roasted Grouper with Celery and Apple; and Venison Stroganoff. Color photos. 143 pages. Skyhorse. Pub. at $32.95. $29.95

★ 2790947  FEATHERS: THE Game Larder. By Jose L. Soñó. Filled with stunning photographs that showcase not only the beauty of game birds in the field, but also the best way to harvest, store, prepare, and cook the birds. From source to plate, this step by step reference also offers over 50 imaginative recipes like Russ’s Woodcock with Chorizo & Cranberry Sauce; Whole Pheasant with 246 pg. Merlin Uren. 8¾x11. Pub. at $37.95. $29.95
**Poultry & Game**

- **6629277 THE VENISON BIBLE.** By Nichola Fletcher. Features over 40 recipes that show the enormous versatility of this low-fat meat including Venison Steaks with Lime, Fennel and Honey or Thai-spiced Venison Casserole. 96 pages. Ballantine. Paperbound. Pub. at $7.95
- **6749194 RECIPES FROM THE WOODS: The Book of Game and Forage.** By Jean-Francois Mallet. A collection of 100 delicious dishes made with game and foraged ingredients. From Sautéed Venison with Port and Pears, Wild Mushrooms and Herb Loaf; to Wild Blueberry Muffins, these dishes bring the flavor of the woods into your home. Well illus. in color. 239 pages. Phaidon. Pub. at $45.00 $14.95

---

**Asian & Eastern Cuisines**

- **2837994 THE TURMERIC COOKBOOK.** Ed. by Leanne Bryan. Considered to be one of nature’s most powerful anti-inflammatory ingredients, turmeric has long been used in the Chinese and Indian traditional systems of medicine. Here it’s packed into delicious recipes, from tonics and teas to soups, curries and salads—even ice cream! Fully illus. in color. 128 pages. Aster. Pub. at $12.99 $5.95
- **2849127 COMPLETE CHINESE COOKBOOK.** By Ken Hom. The author offers the definitive guide to modern Chinese food. With over 250 recipes including old favorites, exciting new flavors 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; Shiitake Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Hamlyn. Paperbound. Pub. at $7.99 $3.95
- **2809206 RAMEN: Recipes for Ramen and Other Asian Noodle Soups.** By Miranda Ballard et al. Discover the delights of rich ‘kottari’ or light ‘asian’ ramen bowls and other Asian noodle soups in this collection of over 25 recipes. Includes Mung Bean Vegetable Soup; Spicy Noodle Seafood Broth; Beef Pho and Spicy Soba Chicken. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $15.95 $6.95
- **2895730 LEBANESE HOME COOKING.** By Kamal Mouzawak. Lebanese home cuisine is very different from restaurant cuisine. Rather than a succession of small dishes, home cooking emphasizes stews and typical regional and traditional dishes. Home cuisine is related to the land, built around local produce. Try Beef-Stuffed Zalabia; Lamb, or Lemony Lentil Stew. By Periplus. 8½x11½. Paperbound. Pub. at $14.95 $9.95
- **5807471 THE ASIAN SLOW COOKER.** By Kelly Kock. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. General Tso’s Chicken, Pad Thai Noodles with Chicken, or Beef Chow Fun a try. Fully illus. in color. 206 pages. Page Street. Paperbound. Pub. at $21.99 $16.95
- **5741300 VEGETARIAN CHINESE COOKING.** By Gail Dull. 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 certain 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 as a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Rice and Good Luck Spring Rolls. 144 pages. Paperbound. Pub. at $14.95 $4.95
- **2845644 LUCKY RICE.** By Danielle Chang. Feed your obsession for Asian cuisine with this 100 recipes inspired by a range of cultures. They include Taiwanese Beef Noodle Soup; Fiery Edamame with Garlic Miso; Thai Shrimp Boil and Soup; Kimchi Tacos. Steamed Turnip Cakes; and more. Color photos. 224 pages. Clarkson Potter. Pub. at $25.00 $5.95
- **4486552 THE CHINESE TAKEOUT COOKBOOK: Quick and Easy Dishes to Prepare at Home.** By Diana Kuan. The Chinese food blogger and cooking instructor brings Chinatown into your home with this amazing collection of more than eighty popular Chinese takeout recipes, all easy to prepare and MSG-free. Try Classic Barbecue Spare Ribs, Kimchi & Spareribs, Pork and Chicken Chow Mein. Well illus. in color. 189 pages. Ballantine. Pub. at $30.00 $19.95
- **278983X THE WORLD OF FILIPINO COOKING: Food and Fun in the Philippines.** By Chris Urbano. This unique cookbook collection has over 90 easy to follow recipes, including favorites like Classic Chicken Adobo; Lomi Lomi and Filipino Beef Soup. But also contains many new delightful twists on classics like Filip-Am Corned Beef Sliders; Beef Tapa Breakfast Burrito; and more. Color photos. 144 pages. Tuttle. 9x10. Paperbound. Pub. at $16.99 $12.95
- **2897172 EAST MEETS VEGAN: The Best of Asian Home Cooking, Plant-Based and Delicious.** By Sasha Gill. The author proves that Asian cooking can be plant-based as well as easy, affordable and delicious. Includes recipes like spring rolls, red bean pancakes, mango lassi, pineapple fried rice, sweet and sour pork, and many more. Bursting with over 100 sumptuous photos, this is the perfect introduction to the culinary art of plant-based cooking. Well illus. in color. 224 pages. The Experiment. Paperbound. Pub. at $18.95 $13.95

See more titles at erhbc.com/685 — 39 —
2923416 THE COMPLETE IRISH PUB COOKBOOK. In these pages you'll find the best of traditional and contemporary Irish pub cooking, with well-loved favorites like Irish Stew, Split Pea & Ham Soup, and Irish Soda Bread joining newer recipes like Scallop Chowder or Oatmeal & Raspberry Cream. Color photos. 175 pages. Hardcover. $14.95

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


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

2911663 ITALIAN MOTHERS: Spreading Their Art to Every Table. By Elisa Costantini. Costantini shares her collection of homey, family Italian recipes that you can make for those you love like Clams Provençal; Bruschetta Galsamico; Ham & Cheese Stromboli; Fettuccine with Peas and Ham in a Cream Sauce; Gnocchi with Ricotta Cheese; and Grilled Sausage and much more. Color photos. 247 pages. Sterling. 8¼ x10¼. Pub. at $29.95

2914425 THE BEST OF CZECH COOKING. By Peter Tinka. Czech cuisine is uniquely appealing, practical, and elegant and these more than 200 recipes prove it including Cauliflower Salad; Gypsy Carp; Breaded Veal cutlets; Fried Sweetbreads; and Apple Strudel. 403 pages. Hippocrene. Paperback. Pub. at $16.95

6646905 FRANCE: The Cookbook. By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover over 1,400 recipes of traditional and authentic French home cooking. Master chef Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tartif Laraine and Creme Brulee, and oh so much more. Well illus. in color. 975 pages. Hardcover. Pub. at $75.00

6826008 SICILY: The Cookbook. By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancine and Pasta with Sardines— and other creative recipes including Savory Eggplant Trifle, Seafood Salad with Avocado Cream; and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8¼ x10¼. Pub. at $40.00

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

2921871 COOK YOURSELF HAPPY: The Danish Way. By Caroline Fleming. Food, family and Denmark are the author’s first loves, and this inspirational collection of over 100 recipes celebrate the very best of Danish cuisine. Whether you want to enjoy a lunch of Warm Smoked Salmon with Pickled Cucumber, or the national dish of Fried Pork Belly, or a dessert of Baked Apples with Marzipan, you’ll be cooking the Danish way! Well illus. in color. 256 pages. Jacqui Small. Pub. at $35.00

699358X SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kucan & C. McFadden. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and assortment of pita dishes, as well as sauces and a multitude of delectable desserts. Color photos. 104 pages.

SOLD OUT


6897932 FROM SCRATCH: An Introduction to French Breads, Cheeses, Preserves, Pickles, Charcuterie, Condiments, Yogurts, Sweets, and More. By Laurence Laurentiadis et al. Take pleasure in turning out luscious breads. Make your own yogurt and cheeses. Capture the harvest in splendid preserved foods. Filled with beautiful photos, this volume offers more than 100 delicious recipes for a variety of French-inspired foods, including pasta condiments, charcuterie, compotes, cookies and more. 256 pages. Little, Brown. Paperback. Pub. at $16.95

6923348 CLASSIC BRITISH COOKING. By Sarah Edington. With over 300 recipes, this collection includes both timeless favorites and forgotten gems. Try out recipes for Potted Crab; Slow-Roasted Pork Belly; Steamed Ginger Pudding; and Darnon Ice Cream. Both practical and inspirational, this is a celebration of the best of British cooking past and present. Well illus. in color. 424 pages. National. Paperback. Pub. at $16.95

2888971 OUR IRISH GRANNIES RECIPES. By Eoin Purcell. Grannies from all across the Emerald Isle have kept the best traditional recipes that define Irish cooking. The author has compiled the best of his ancestor’s recipes in this collection of authentic Irish Cooking. Try flavorful Guinness Beef Stew; A Traditional Dublin Coddle; Granny’s Northern Irish Stuffing; Old-Fashioned Soda Scones, and many more. 133 pages. Sourcebooks. Pub. at $12.99

SOLD OUT

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


SOLD OUT


SOLD OUT
**Regional & Exotic Cuisines**

**2851652** DOSA KITCHEN: Recipes for India’s Favorite Street Food. By N. Patel & L. Schenitaub. Dosas are thin, rice and lentil based pancakes that can be nestled within a variety of fillings. This informative volume shows you how to make this Indian comfort food at home with a master batter and 50 recipes for fillings, chutneys, and even coconut chutney, to name a few. Color photos. 143 pages. Clarkson Potter. Pub. at $19.99

**6712835** AN AMISH TABLE. Ed. by Amy Traverso. Rediscover more than 130 delectable classic recipes, such as Chicken and Dumplings; Roast Beef Biscuits; Rolled 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 tables. Well illus. in color. 128 pages. Countryman. 8x10¼. Pub. at $24.95

**2873184** EASY HOME COOKING ITALIAN STYLE. By Liliana Ball. Full of ideas on how to bring the love of Italian food to your table, this collection has fast, fresh ideas to feed your family every day; lavish cakes and desserts to make; and delicious Italian style Antipasti, Crostini, and Arancini, ideal for entertaining. You’ll soon be cooking in true Italian style. Well illus. in color. 320 pages. pub. at $34.99

**2852330** THE SOUTHERN SYMPHONY COOKBOOK: Funeral Food with a Twist. By Perre Coleman Magness. An assembled collection of delectable and delightful recipes that are good to ease broken hearts and soothe frayed nerves. Both classic and internationally inspired dishes include Collard and Spinach Madeleines; Classic Chicken Salad with Grapes and Poppy seed dressing; and Double Crust Apple Pie. Color photos. 174 pages. Countryman. Pub. at $22.95

**2891816** THE BIG PERUVIAN COOKBOOK. By Morena Cuadra with M. Escard. 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 Chicha, Anticuchos de Corazón (Grilled Heart Skewers) and more. Well illus. in color. 261 pages. Skyhorse. Paperbound. Pub. at $17.99

**3875459** 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 you need to create perfect meals; instructions on how to buy, store, cook, and clean every ingredient you use; a complete guide to kitchen tools; an indispensable glossary of Italian food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Knopf. Pub. at $39.95

**2780542** DISHING UP MINNESOTA: 150 Recipes from the Land of 10,000 Lakes. By Teresa Marrone. These 150 recipes reflect Minnesota’s lakes, pastures, woodlands, and festivals. You’ll find the best of the state’s classic dishes, including Marinated Mitten Mushrooms, Dit Milt Molleen Cheeseburger with Grass-Fed Beef and Big Woods Blue Cheese cake. Offers a rich bounty of possibilities from the Land of 10,000 Lakes. Fully illus. in color. 282 pages. Workman. Pub. at $30.95

**2790866** THE RUSSIAN HERITAGE COOKBOOK: A Culinary Tradition Preserved in 400 Authentic Recipes. By Lynn Visson. Gathered from favorite family recipes passed down through generations, and from the private collection of one of the old school residents of New York City, this compilation represents the achievements of an entire culinary heritage. Over 400 authentic recipes are featured and include such traditional foods as Stuffed cabbage and Borshch. 320 pages. Workman. Paperbound. Pub. at $18.95

**699293X** THE PARIS NEIGHBORHOOD COOKBOOK. By Danyel Couet. Through eight neighborhoods and just as many kitchens—and approximately 90 recipes—Cout 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 Provencaux or Ficelle Gourmande. 264 pages. Interlink. Pub. at $35.00

**6734439** AN AMISH TABLE. By Phyllis Pellman Good. Here are recipes from many favorite Amish dishes—all rich in the bounty of this food tradition, accompanied by charming images of the Amish and their dishes. Adults only. Color photos. 50 pages. The Amish House. Pub. at $7.95

**684036X** DISHING UP NEW JERSEY: 150 Recipes from the Garden State. By John Holl. This rich collection of recipes from beloved diners, boardwalks, food trucks, farms stand and food trucks demonstrates the melting pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sautéed Ricotta Gnocchi, and New Jersey Sloppy Joe. Fully illus. in color. 232 pages. Workman. Pub. at $24.99

**684037X** APPALACHIAN APPETITE: Recipes from the Heart of America. By Susi Belt Seguret. From Mississippi to Maine, innovation and reverence for what is close at hand is the continuum for both cook and connoisseur. In this celebration of the food of Appalachia, a rich regional favorite as Ramp and Morn Omelet; Pollikker Soup; and Black-Eyed Pea, Collard, and Sweet Potato Stew. Well illus. in color. 233 pages. Workman. Pub. at $24.99

**2781328** CIVIL WAR RECIPES: Receipts & Stories from My Southern Kitchen. By Amber Wilson. A collection of delicious recipes from all the main regions of France, such as the popular Auge Valley. Become intimately acquainted with Peru’s universe of flavors, techniques, and ingredients. Try Traditional Chicha, Anticuchos de Corazón (Grilled Heart Skewers) and more. Well illus. in color. 261 pages. Skyhorse. Paperbound. Pub. at $17.99

**280882X** A COOK’S TOUR OF FRANCE: Regional French Recipes. By Gabriel Gate. A collection of delicious recipes from all the main regions of France, such as the popular Auge Valley. Fully illus. in color. 233 pages. Workman. Pub. at $24.99


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

**6928847** THE FILIPINO-AMERICAN KITCHEN: Traditional and Contemporary Flavors. By Jennifer M. Aranas. Introducing the exotic flavors of the author’s ancestral Filipino homeland, she takes readers on a gastronomic tour from sweet to sour to smoky to spicy. Transforming delicious native recipes into easy to make meals, she’ll show you how to create dishes like Duck Adobo, Salmon Kilaw, Lamb Casoy, Crispy Lumpia Egg Rolls, and Ambrosia Shortcake. Color photos. 176 pages, 9x10¼. Paperbound. Pub. at $9.99

**6799847** THE FILOPHILIPINO AMERICAN KITCHEN: Traditional and Contemporary Flavors. By Jennifer M. Aranas. Introducing the exotic flavors of the author’s ancestral Filipino homeland, she takes readers on a gastronomic tour from sweet to sour to smoky to spicy. Transforming delicious native recipes into easy to make meals, she’ll show you how to create dishes like Duck Adobo, Salmon Kilaw, Lamb Casoy, Crispy Lumpia Egg Rolls, and Ambrosia Shortcake. Color photos. 176 pages. 9x10¼. Paperbound. Pub. at $9.99

See more titles at erhbc.com/685 - 43 -
Regional & Exotic Cuisines

**6904505** NASHVILLE EATS. By Jennifer Justus. Presents more than one hundred mouthwatering recipes like Tomato Cucumber Salad with Tahini Dressing; Tandoori Pork Sausage; Grant’s Nashville Pan-Fried Catfish; Skillet Corn and Zucchini; and Bourbon Sweet Potatoes. Alongside the recipes Justus shares her stories of Nashville—the people, the music, and the food. Color photos. 256 pages. Stewart, Tabori & Chang. 8¼x10¼. Pub. at $35.00

**$14.95**

**6966020** QUINTESSENTIAL FILIPINO COOKING. By Liza Abarbanel. Experience the classic and authentic recipes from the Philippines with these incredible 72 recipes that include dishes like Ginataang Hipon (Shrimp in Coconut Milk); Pork in Guava Soup; Chicken Pochero (Chicken and Vegetable Stew); and Crispy Pork Bistangoan (Crispy Pork with Shrimp Paste). Well illustrated. 191 pages. Page Street. Paperback. Pub. at $29.95

**$16.95**

**6338820** GROWING TOMORROW: Behind the Scenes with Many Sustainable Farmers Who Are Changing the Way We Eat. By Forrest Pitchard. When the author went looking for the unsung heroes of local sustainable food, he found them at 16 exceptional family farms. With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the struggles and triumphs of the visionary farmers who are Growing Tomorrow. 304 pages. The Experiment. Pub. at $24.95

**$14.95**

**6801515** THE UP SOUTH COOKBOOK. By Jennifer Justus. Takes you through the seasons and provides menus for your table, using local foods for all occasions. Recipes include Grilled Rainbow Trout with Lemon Pepper Butter; Wild Rice Dried Cranberry Salad; and many of your favorite classic and authentic dishes. Color photos. 368 pages. Weldon Owen. Pub. at $35.00

**$19.95**

**6835712** A LITTLE TASTE OF CAPE COD: Recipes for That Celebrate the Cape's Rich Culinary Traditions such as Feijoada; England Clam Chowder; and Smoked Blue Fish Dip; as well as dishes that include Creole Seafood Risotto; Creole Paella, Spicy Lamb Skewers; and Soft Chocolate Gateau. Fully illus. in color. 360 pages. Phaidon. 8¼x10¼. Pub. at $29.95

**$7.95**

**5865704** A LITTLE TASTE OF THE CAPE COD: Recipes for Classic Dishes. By George C. Coppes. You’ll find plenty of regional favorites in these 30 delicious recipes such as Lobster Rolls; New England Clam Chowder; and Smoked Blue Fish Dip; as well as dishes that celebrate the Cape’s rich culinary traditions such as Fajita Beef; Grilled Zucchini; and Classic Skillet Corn and Zucchini. Color photos. 66 pages. Cider Mill. Pub. at $8.95

**PRICE CUT to $4.95**

**7288863** 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 or Spiced-Honey Chicken on Garlic Asparagus. Color photos. 198 pages. Whitecap. 8x10. Paperback. Pub. at $15.95

**PRICE CUT to $9.95**

**6921523** 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 illustrated. in color. 336 pages. Artisan. 8¼x11¼. Pub. at $40.00

**$14.95**

**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 caseroleos, savory sauces, grilled dishes, big plate foods, entertaining, festive desserts, hot and cold drinks, and much more. Color photos. 288 pages. Sellers. Pub. at $29.95

**SOLD OUT**

**6862129** THE MINNESOTA HOME GROWN COOKBOOK, REVISED EDITION. By Tim King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants, each carefully chosen to include locally grown, organic, sustainable cookery. Includes recipes for Potato Spinach Soup; Northern Lights Swiss Chard Quiche; and Herb Goat Cheese Quesadillas. Well illustrated. 160 pages. Voyageur. 9¼x11¼. Pub. at $29.99

**$5.95**

**6966024** LOURDES IN THE KITCHEN. By Lourdes Marquez. Experience Caribbean Cooking with Chef Daniel Orr. Takes you through the scenes with 18 extraordinary farmers. With more than 50 regional recipes such as Arroz a la Tumbada; and many of your favorites. Well illustrated in color. 208 pages. North Point. Pub. at $19.95

**$16.95**

**6865382** 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. These delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Calaloo. Color photos. 270 pages. In UP. 8¼x10¼. Pub. at $29.95

**$7.95**

**6903783** LITTLE HANDS, 3RD EDITION: Island Cooking from Trinidad & Tobago. By Ramin 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; Cunrede Fish; and Sweet Buns. Color photos. 304 pages. Weldon Owen. Pub. at $24.95

**SOLD OUT**

**7285315** SWEET HANDS, 3RD EDITION: Island Cooking from Trinidad & Tobago. By Ramin 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; Cunrede Fish; and Sweet Buns. Color photos. 304 pages. Weldon Owen. Pub. at $24.95

**SOLD OUT**

**6904971** THE UP SOUTH COOKBOOK. By Nicole A. Taylor. This collection offers classic Southern favorites informed and updated by newly-discovered ingredients and different cooking methods. Recipes include Collard Greens; and much more. Color photos. 224 pages. Mill City. Pub. at $19.99

**$7.95**

**6966217** THE MINNESOTA HOMEGROWN COOKBOOK, REVISED EDITION. By Tim King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants, each carefully chosen to include locally grown, organic, sustainable cookery. Includes recipes for Potato Spinach Soup; Northern Lights Swiss Chard Quiche; and Herb Goat Cheese Quesadillas. Well illustrated. 160 pages. Voyageur. 9¼x11¼. Pub. at $29.99

**PRICE CUT to $14.95**

**6902076** THE MINNESOTA SKILLET COOKBOOK: Over 100 Recipes To Make Comfort Food In Your Cast-Iron. By Judy Teeter. Packed with all the classics as well as new twists on old favorites. These delicious dishes are sure to hit with the entire family. A wide range of recipes include Cheesy Grits; Pecan Sticky Buns; Gluten-Free Biscuits; Creamy Succotash; Bacon Cheddar Cornbread; Fried Chicken; and much more. Color photos. 224 pages. Cider Mill. Pub. at $19.99

**PRICE CUT to $13.95**

**6993135** THE SOUTHERN SKILLET: 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 caseroleos, savory sauces, grilled dishes, big plate foods, entertaining, festive desserts, hot and cold drinks, and much more. Color photos. 288 pages. Sellers. Pub. at $29.95

**SOLD OUT**


**$7.95**

See more titles at erhbc.com/685 - 45 -
Regional & Exotic Cuisines

695734 THE BLUE RIBBON COOK BOOK. By Jennie C. Benedict. Represents the very best in the tradition of southern regional cooking. Recipes for such classic dishes as fried chicken, lamb chops, corn pudding, Waldorf salad, and cheese and nut sandwiches are nestled among longtime local favorites such as apple butter, rice pudding, and potato cakes. 168 pages. UPky. Pub. at $19.95 $11.95

Notable Chefs & Celebrities

698741 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION. Ed. by Debra Hudak. You’ll find every one of the nearly 300 tirelessly tested recipes and the dozens of ingredient and equipment testers’ tips as seen on the show in this comprehensive volume. From classics like Extra-Crunchy Fried Chicken to local hidden gems like Charleston Shrimp Perloo, this collection is like a cherished family recipe box brought to life. Well illus. in color. 293 pages. Plume. Paperbound. Pub. at $22.00 $6.95

2852276 RACHAEL RAY 365: No Repeats–A Year of Deliciously Different Dinners. If you’re tired of making the “same old same old,” week after week after week, this is the cookbook for you. Features a brand-new 30-minute dinner every night for an entire year–you won’t believe what a half hour can do for your taste buds. 326 pages. Clarkson Potter. Paperbound. Pub. at $22.99 $6.95

292001 VALERIE’S HOME COOKING. By Valerie Bertinelli. Home cooks know more than 100 recipes that are as fresh, vibrant and down to earth as Valerie herself. Includes comforting classics such as Bloody Mary Tea and Lobster Tacos, plus a must-have Chicken Gumbo, S’mores Popcorn and more. These mouth watering dishes will soon become your go-to’s for any occasion. Well illus. in color. 272 pages. Oxmoor. 8/10x11/4. Pub. at $30.00 $6.95

294111 DESSERTS LABELLE: Soulful Sweets to Sing About. By Dan Labelle et al. With Fast Labelle and First Labelle. A cookbook filled with stories about family, music, and life, this is a cookbook you’ll want to sit down and read as well as bake from. Mouthwatering recipes include Chocolate Turtle Brownies, Lemon Meringue Cake, Cherry Crumble Pie, Cinnamon Buns and many more. Fully illus. in color. 272 pages. Grand Central. Pub. at $28.00 $4.95


2876442 WHEEL OF FORTUNE COLLECTIBLE COOKBOOK. By Mr. Food Test Kitchen. A collection of over 160 quick and easy recipes will add an extra helping of excitement to your dinner table and is jam-packed with meals from the Wheel of Fortune team, including Pat and Vanna. Recipes include Chicago Deep Dish Pizza, Hawaiian Rose Toast Pork, and Indian Curry in a Hurry. Well illus. in color. 228 pages. Oxmoor. 8x10x1 1/4. Paperbound. Pub. at $21.95 $6.95

2852896 MASTERSING THE ART OF SOUTHERN VEGETABLES. By N. Dupree & C. Graubart. Organized alphabetically by vegetable, each section of this volume begins with instructions on how to prepare the vegetable and is followed by favored new and classic recipes. Try dishes like Wilted Collards for a Crowd, Fried Greens, Okra Stuffed Squash, and Winter Vegetable Boats. Color photos. 208 pages. Gibbs Smith. Pub. at $25.00 $4.95

2851768 GIADA’S ITALY. By Giada De Laurentiis. In this beautiful volume Giada shares recipes for authentic Italian dishes as her family has prepared them for years, updated with her signature flavors. Filled with stunning photography taken in and around Rome, and recipes that include Calamari Farcenella and Chicken Alfredo, you’ll fall in love with Italian cooking. 288 pages. Clarkson Potter. Pub. at $35.00 $9.95

2852403 TRISHA’S TABLE: My Feel-Good Favorites for a Balanced Life. By Trisha Yearwood with B.Y. Bernard. Trisha offers up recipes that are good for you and also that are good for your taste buds. Billie’s Houdini Chicken Salad; Edamame Parmesan; Snappy Pear-Cranberry Crumble; and Slow Cooker Georgia Pulled-Fork Barbecue. UPky. Color photos. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99 $6.95


285175X GEORGIA COOKING IN AN OKLAHOMA KITCHEN. By Trisha Yearwood et al. In addition to recipes for inviting soups, hearty salads, home-style entrees, colorful side dishes, and irresistible desserts, Trisha shares practical advice, time-saving tips, and creative ingredient substitutions to accommodate all tastes and dietary needs. Well illus. in color. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99 $6.95

2912155 MOLTO GUSTO: Easy Italian Cooking. By M. Battali & M. Ladner. Featuring a gorgeous collection of mouthwatering recipes that bring Italian flavors home. Find recipes from pizza, pasta, and antipasti to gelati and sorbetti. Mario’s recipes make it easy to spend the night eating Italian, without being in Italy. Well illus. in color. 272 pages. Eco. Pub. at $29.99 $7.95

5930093 GUY FIERI FAMILY FOOD. With Maria Stets. Guy Fieri brings you into his kitchen, where he shows you how to cook foods that taste good and also that are good for you. Try dishes like Buffalo Chicken Soup and Fire-Roasted Fieri Lasagna. All Hands on Deck recipes encourage kids of all ages to get involved, with Kebab Night, Pizza Night and a Chili Bar that’ll get everyone in on the fun. Absolute favorites–chefs dishes done in the pressure cooker. Fully illus. in color. 332 pages. Morrow. Paper. at $29.99 $7.95

282597X EVERYDAYCOOK. By Alton Brown. With a wealth of useful insights on methods, tools, and ingredients this collection includes 100 tasty recipes which are arranged by time of day. Try Seedy Date Bars; Smoky the Meat Loaf; Bad Day Bitter Martini, The General’s Fried Chicken, Open Sesame Noodles; Chippycakey Cookies, and many more. Fully illus. in color. 224 pages. Ballantine. Pub. at $35.00 $9.95

2912277 THE GRAHAM KERR COOKBOOK: The Galloping Gourmet. A pioneer of food television, Graham Kerr hosted the popular series The Galloping Gourmet from the 1960s through the 1970s. This edition, originally published in 1969, features new commentary on the recipes and techniques from the author. Recipes include West Coast Omelet, Pork Chops Parramatta, Beef and Mushroom Stew, and many more. Well illus. in color. 319 pages. Rizzoli. Pub. at $32.50 $9.95

2881892 AMERICA THE GREAT COOKBOOK. Ed. by Joe Yonan. A one of a kind collection from America’s foremost food personalities along with their stories about the foods they are passionate about and why they love to cook and serve them accompanied by one or more of their favorite recipes. Celebrity chefs include Mario Batali, Rick Bayless, David Chang, Amanda Hesser, Lapso Lofdo, and many more. Color photos. 480 pages. Weldon Owen. 8'/10x11. Pub. at $40.00 $7.95

See more titles at erhbc.com/685
2845695 PATRICIA HEATON’S FOOD FOR FAMILY AND FRIENDS. The actress and busy working mother provides the tools to pull together delicious meals and show them off with sample menus, a kitchen setup guide, and tips for getting organized. Best of all, she spices it up with hilarious stories and anecdotes from her Hollywood career. Recipes include the Pie Muffins, BBQ Beef Sliders; Winter Corn Chowder; and more. Color photos. 246 pages. Morrow. Pub. at $29.99 $7.95

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

280218X THE COMPLETE AMERICA’S TEST KITCHEN TV SHOW COOKBOOK 2001-2019. Featuring every recipe (almost 1,300) demonstrated on 19 seasons of the show; a behind the scenes look at the show and the test kitchen; and a 56 page shopping guide, plus the science, the cookware and kitchen gadgets—this compendium is the resource for all serious cooks. Well illus. in color. 1030 pages. America’s Test Kitchen. 8¾x11¼. Pub. at $45.00

6953360 NADIA G’S BITCHIN’ KITCHEN COOKIN’ FOR TROUBLE. By Nadia Giosia. Culinary II-girl and host of the wildly popular Nadia G’s Bitchin’ Kitchen TV show on the Cooking Channel brings her savoir-faire, chef know-how and rock star ‘tude to glam up your dining experience. Includes Nadia’s creative and wild take on such classics as rustic pan pizza, Tuscany Kale and Apple Salad and Pasta Primavera. Recipes are paired with personal essays and memories from Oprah herself. Fully illus. in color. 208 pages. Ballantine. Paperback. Pub. at $24.00 $15.95

69094X FOOD, HEALTH, AND HAPPINESS: 115 On-Point Recipes for Great Meals and a Better Life. By Oprah Winfrey with L. Kogan. Delicious, healthy, and easy to prepare, these are the recipes Oprah most loves to make at home and share with friends and family. From simple pleasures like Unfried Chicken and Turkey Chili, to such celebrations of freshness as Grilled Watermelon, to dishes like visually enchanting Sweet Potato Chain. 350 pages. Little, Brown. 9¼x10¾. Pub. at $29.99 $14.95

696868 JAN KARON’S MITFORD FAMILY COOKBOOK & KITCHEN READER. Ed. by Martha McIntosh. In her popular Mitford series, you find characters enjoying dishes like Punny’s Golden-Crusted Cornbread and Father Tim’s Baked Ham with Bourbon Glaze. Now, you can re-create it with these recipes. 364 pages. Putnam. Paperback. Pub. at $30.00 $14.95

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

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

6960235 KITCHEN GYPSY. By Joanne Weir. Throughout this collection are the cherished dishes and lessons that have shaped Weir’s culinary journey, from her great-grandmother’s 140 year old Lightnin’ Cake recipe to a luxurious beef roulade perfected during her master chef training. Pairing recipes made to be shared alongside colorful anecdotes, this engaging armchair read. Well illus. in color. 388 pages. Owlmoor. Pub. at $35.00 $9.95

2902672 MASTER RECIPES: A Step-by-Step Guide to Cooking Like a Pro. By the eds. of Food & Wine. Consider this manual your pass to culinary school—which includes step by step instructions from famous star chefs like Jacques Pepin, David Chang and Dominique Ansel. Discover the best way to DIY everything from beef jerky to baklava. Includes over 180 recipes. Color photos. 272 pages. Owlmoor. Pub. at $34.99 $17.95

6949622 RECIPES FOR LIFE: My Memories. By Linda Evans with S.C. Derek. A combination of the story of a life well-lived and a treasure trove of recipes that include Mom’s Hot Dog Stew, John Wayne’s “The Duke’s” Crab Dip; Ina Garten’s Filet of Beef Bourguignon and many more. Color photos. 298 pages. Post Hill. Pub. at $26.00 $19.95

2901013 MOTO: The Cookbook. By Homaro Cantu. Featuring hundreds of stunning photographs, this volume is a living record of a restaurant and of a chef who has created modernist cuisine. It tells the story of his development from a young chef to a mind on the cutting edge of American food. Recipes include Hot Pizza Soup with Caesar Salad Dots and Veal Breast 350 pages. Little. Brown. 9¼x10¾. Pub. at $30.00 $11.95

4441834 LIDIA’S FAVORITE RECIPES: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees. By L.M. Bastianich & T.S. Manuli. From the classic sauces to the delectable desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. Here, you’ll find a dish for every occasion: from a quick family lunch to a leisurely dinner to a quick family lunch. Recipes include Chorizo Roast Chicken; Welded Pot of Lamb with Asian Spices; Celeriac Waldorf Salad. Color photos. 224 pages. Mitchell Beazley. Paperback. Pub. at $24.95 $16.95

6904319 KEVIN DUNDON’S MODERN IRISH FOOD. This celebrated chef gives a modern twist to time-honored, traditional Irish dishes and ingredients. The result is delicious, easy food that is perfect for everything from a leisurely dinner to a quick family lunch. Recipes include Chorizo Roast Chicken; Welded Pot of Lamb with Asian Spices; Celeriac Waldorf Salad. Color photos. 224 pages. Mitchell Beazley. Paperback. Pub. at $19.99 $9.95

2789388 THE CASH AND CARTER FAMILY COOKBOOK. By John Carter Cash. The only child of June Carter and Johnny Cash, John Carter Cash shares the stories and recipes that have fed from his family’s dinner table. Along with memories and reminiscences of the musicians and stars welcomed in their home, the recipes include June’s Sourdough Grit Bread; Boiled Beef Biscuits; and Crunchy Mexican Tostada Casserole. Well illus. in color. 250 pages. Thomas Nelson. Pub. at $29.99 $21.95

DVD 6829570 BEST FOOD EVER. Widescreen. In each episode you’ll meet the people behind the delectable dishes of some of the best food destinations in the country. Get the scoop on what drives foodies to these dining establishments, and find out their trade secrets. Five episodes. Over 3 hours. Gastr. $5.95
Notable Chefs & Celebrities

**★ 6858341 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends.** In this treasure trove you’ll find one hundred delicious dishes to become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal, Grilled Fish Tacos with Coconut Lime Sauce, Gratitude Bread, Honey Chipotle Oven Roasted Ribs, Eggno

Cookies, and Guinness Pot Pie. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95

**PRICE CUT to $17.95**


**PRICE CUT to $12.95**

**★ 594230X ESSENTIAL PEPIN: More Than 700 All-Time Favorites from My Life in Food.** By Jacques Pepin. For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career as the champion of simplicity. Includes a searchable DVD demonstrating every technique a cook will ever need. 685 pages. HMH. 8x10¼ x. Pub. at $40.00

**$14.95**

**★ 6904491 MY ITALIAN KITCHEN: Favorite Family Recipes.** By Luca Mante. From the owner of Season 4 of MasterChef Australia, this collection of recipes passed down from his Italian family. Along with some great behind the scenes stories from Season 4, are delicious dishes like Sweet and Spicy Italian Sausage; Butternut Squash and Arugula Mousse, and Rack of Lamb with Potato Puree. Color photos. 208 pages. Stewart, Tabori & Chang. Pub. at $24.95

**NEW! ★ 588115X MODERN PRESSURE COOKING.** By Bren Herrera. The pressure cooker’s remarkable ease makes it easy to whip up quick weeknight dinners or complex, restaurant worthy dishes for entertaining. Let chef and media personality Bren Herrera show you how with recipes like Lamb Shank Pot Roast, Lasagna Rolls, and many more. Color photos. 239 pages. St. Martin’s. Pub. at $30.00

**★ 5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen.** By Klaus Fritsch et al. The renowned restaurant presents classier, steakhouse classics, 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 Perfect Coffee. Color photos. 240 pages. Clarkson Potter. 8½x10¼ x. Pub. at $32.50

**$3.95**

**★ 6948618 IVAR’S SEAFOOD COOKBOOK: The O-fish-ial Guide to Cooking the Northwest Catch.** If you know Seattle, you know Ivar’s, the seafood restaurant famous for serving locally caught salmon. Ivar’s is the first Ivar’s cookbook, it serves up recipes that includes Caesar Salad with Blackened Salmon; Ivar’s Famous Puffin Smoke White Clam Chowder; Ivar’s Crispy Fish Tacos; and more. Well illus., most in color. 176 pages. Sasquatch. 9x10¼ x. Pub. at $29.95

**$6.95**

**★ 2875589 THE FLY CREEK CIDER MILL COOKBOOK: More than 100 Delicious Apple Recipes. 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 and cider-based recipes which include Fly Creek Cider Mill Apple Cake; Doughnuts; Fly Creek Apple Salsa; and Cider Based Turkey. Color photos. 200 pages. Agate Surrey. Paperback. Pub. at $22.95

**Price 5.95**

**★ 3658539 THE BERGHOFF FAMILY RECIPES for Simple, Satisfying Food.** By Carolyn Bergoff with N.R. Ryan. Founded in 1898 by Herman Bergoff, Chicago’s Bergoff’s 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

**$3.95**

**★ 59303229 NUM PANG: Bold Recipes from New York City’s Favorite Sandwich Shop.** By Ratha Chaupoly et al. While Ratha and Ben’s sandwiches, which have gained a cult-like following, are at the core of Num Pang, this volume includes recipes for so much more. There are the fan favorites such as Seared Coconut Tiger Shrimp and Hoisin Meatballs, but there are also condiments and pickles, rice and noodle bowls, sides, stews and drinks. Fully illus. in color. 240 pages. HMH. 8x10 x. Pub. at $25.95

**★ 765265X THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining.** By Caryn Bergoff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classic recipes at home, including the famous Berghoff Creamed Spinach; German Potato Salad; Wiener Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel. 8x10 x. Pub. at $29.99

**$9.95**

**★ 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 Dr. Benrick’s evening news program, Southern farmers flocked from all over the world flocken to her doorstep. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

**$9.95**


**$14.95**

**★ 2900939 THE LEMONADE COOKBOOK.** By A. Jackson & J. Cianciulli. Filled with delicious recipes and ideas for today’s modern lifestyles and pleasure to read as it is enjoyable to use. Fully illus. in color. 224 pages. Clarkson Potter. 8½x10¼ x. Pub. at $23.50

**$7.95**

**★ 6929885 AT BLANCHARD’S TABLE: A Trip to the Beach Cookbook.** By Melinda & Robert Blanchard. The couple extends the celebrated warm and welcoming atmosphere of a seaside restaurant to your home. The resulting 160 recipes offer a cookbook that’s as much a pleasure to read as it is enjoyable to use. Fully illus. in color. 224 pages. Clarkson Potter. 8½x10¼ x. Pub. at $23.50

**$9.95**
**Holidays & Entertaining**

### 2808676
**101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks.** By Alice Scambook. 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 immersed Olives with a crisp white wine, Dim Sum dishes with cocktails or Chorizo Croquettes with a hearty glaze of red. Illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95. **$6.95**

### 6934765
**THE LITTLE GINGERBREAD HOUSE.** By Jennifer Cadiren. 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 classics of gingerbread dough (one is gluten-free); royal icing; and sweet fondant. Fully illus. in color. 32 pages. Chronicle. 99c. Paperbound. Pub. at $16.95. **$7.95**

### 2775189
**THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast.** By Jennifer M. Littefield. This collection offers fresh tips for home cooks, whether you take the conventional route and roast it in an oven or spend all day tending the smoker, a variety of brines and rubs guarantees that your turkey starts from a flavor-packed foundation. You’ll also find dozens of delicious new recipes for everything from appetizers to dessert. Fully illus. in color. 208 pages. Victory Belt. Paperback. Pub. at $19.95. **PRICE CUT to $11.95**

### 6831591
**THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotel bars in the world, the Peacock Alley bar within has been highly celebrated. This volume from the master mixologist of the bar is full of tips and variations, so you can master the basics and then get adventurous. 408 pages. Little, Brown & Penguin. Pub. at $25.00. **$5.95**

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

### 2786111
**TIKI DRINKS: Tropical Cocktails for the Modern Bar.** By N. Weston & R. Sharp. You’ll want to try every one of these beautifully-balanced cocktails, made with freshly squeezed juices, handmade syrups, and high-quality spirits. Among the cocktails offered are the Puffer Fish, the Pineapple Daquiri. Fully illus. in color. 159 pages. Countryman. Pub. at $19.95. **$4.95**

### 2902788
**WISE COCKTAILS.** By J. Rippes & M. Littlefield. This collection offers fresh recipes with tips and tricks for mixing classic cocktails in your own tea based cocktails. Presents the reader with a history of tea cocktails and includes recipes for drinks such as White Mule, Vanilla Beach, Black Amber, The Classic Sunrise, Sambrook. Features a wide range of bar drinks and how-to, from precision measurements and recommended liquor brands to tips on layering and embellishing. Featuring 75 delicious “mini cocktails” to enjoy, this unique and beautifully illustrated guide to the art of drink construction makes it easy to become your own master mixologist. 144 pages. Race Point. Pub. at $16.00. **$4.95**

### 6828094
**KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst.** By Kyndra D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you! This collection includes low-carb cocktails like the “Whiskey Sour” with a Barbie casual twist such as Dill Pickle Martini, Mixed Berry Hard Lemonade, Cucumber Mojito, White Russian, Bloody Mary, Mama’s Margarita, and many more. Illus. in color. 208 pages. Victory Belt Paperbound. Pub. at $19.95. **PRICE CUT to $12.95**

---

**See more titles at erhbc.com/685**
Wine & Spirits

3560511 THE JOY OF HOME DISTILLING. By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics include: What distillation is and common misconceptions about the process; step by step operations of the distillation process from bucket to bottle; flavoring and aging your spirits; and more. Illus. in color. 209 pages. Skyhorse. Paperback. Pub. at $14.95 $11.95

286512X CRAFT COCKTAIL: How to Turn Appetites into Money. By Jeff Smith. The essential handbook for partaking in the long overdue hard cider renaissance. This guide provides in-depth apple profiles, essential equipment lists, production tips, food pairings, and more. Smith also offers recipes for making cider for every palate, from sweet and luxurious to tart and dry. 148 pages. Illus. 500 recipes.$4.95

5952917 MAKING YOUR OWN MEAD: 43 Recipes for Homemade Honey Wines. By B. Victor & P. Duncan. This practical guidebook will inspire you to take up the craft, with a basic guide to mead-making techniques plus 43 recipes for brewing the world’s oldest alcoholic beverage. You’ll produce an array of mead variations by blending honey with herbs, spices, fruits, berries, and more. Color photos. 64 pages. Fox Chapel. Paperback. Pub. at $9.99 $4.95

6935400 WISDOM FOR HOME BREWERS: 500 Tips & Recipes for Making Great Beer. By T. Bruning & N. Sadler. Presents a collection of 500 tips for making your own beer, written by two experienced brewers. The tips are grouped logically so that novices can build their knowledge gradually, while old hands may prefer to dip in at random or use the index to find specific topics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95

2878712 WINE ISN’T ROCKET SCIENCE: A Quick & Easy Guide to Understanding, Buying, Tasting, & Pairing Every Type of Wine. By Wolfgang Opelmeier. This highly informative guide presents a whole new way to understand and enjoy any type of wine. Chock full of expert information that even the most seasoned wine lover will find useful, it covers 60 varieties of white, red, and sweet wines; wine selections for every occasion, pairings for meals and more. Fully illus. in color. 272 pages. Black Dog & Leventhal. Pub. at $24.99 $9.95


2811308 SPEED BREWING. By Mary Isett. Whether you’re a new or experienced brewer, you’ll love this collection of quick recipes that save hours on brew day. You’ll also find beers, ciders, and meads that pack big flavors but ferment quickly, and lesser-known fast fermentables that ensure there are plenty of garage recipes for even the most experimental brewer. Well illus. in color. 192 pages. Voyageur. Paperback. Pub. at $19.99 $6.95

2883910 ANCIENT BREWS: Rediscovered and Re-created. By Patrick E. McGovern. Interweaving archaeology and science, McGovern uncovers and re-creates some of the oldest alcoholic drinks on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrew interpretations and accompany meal recipes. 291 pages. Norton. Pub. at $26.95 $7.95

2895684 KNOW-IT-ALL WHISKEY. Ed. by Charles MacLean. Compiled by whiskey experts, this beginner’s guide serves up all you need to know in 50 small sips, or rather, in under a minute with 500 words and an image. 160 pages. Wellfleet. Paperback. Pub. at $14.99 $4.95

4559010 CRAFT DISTILLING: Making LIquor Legally at Home. By Victoria Redhed Miller. From mashing and fermenting to building your own still, Miller offers a complete guide to creating high-quality whiskey, rum, and more at home. Packed with recipes and techniques, it also explains the licensing process and proposes fair regulations for hobby distillers. Illus. 210 pages. Ten Speed. Pub. at $30.00 $10.95

6885217 MOUNTAIN BREW, 40TH ANNIVERSARY EDITION. By T. Matson & L.A. Dorr. In the ’70s, homebrewed beer was as illegal as moonshine. But that wasn’t about to stop one small group of Vermonters. They shared their concoctions in an illegal homebrewer’s guide, sold out of their Chevy Nova. That 1975 gem is revitalized here with a new introduction and foreword. Photos. 123 pages. Countryman. Paperback. Pub. at $19.95 $9.95

2838230 COLONIAL SPIRITS: A Toast to Our Drunken History. By Steven Grasse. A revolutionary drinking guide to brewing and catching, mixing and serving, imbibing and jibing, light and freedom in colonial America. Within these pages you’ll find tales from barrooms and battlefields, an almanac of alcohol, our founding fathers’ favorite tipples and colonial-inspired cocktail recipes. Illus. in color. 271 pages. Ten Speed. Pub. at $30.00 $10.95


6865658 TABLETOP DISTILLING: How to Make Spirits, Essences, and Essential Oils with Small Stills. By Kai Moller. With a small, 0.5 liter distiller, you can easily create fine brandies, whiskies, and essential oils in your own kitchen. Learn the tools, techniques, and safe procedures to distill raw natural materials for a variety of applications. Complete with a guide to distilling essential oils this is the ideal companion for the home distiller. Fully illus. in color. 176 pages. Schiffer. $29.95

2882000 THE ART OF DISTILLING, REVISED. Ed. by Bill Owens et al. Your exclusive backstage pass into the world of small-scale distilling of whiskies, gins, vodkas and more. In this comprehensive guide, Owens will teach you how contemporary master distillers transform water and grain into the full range of exquisite, timeless spirits. Fully illus. in color. 176 pages. Countryman. Paperback. Pub. at $19.99 $17.95

6930816 MEAD: The Libations, Legends, and Lore of History’s Oldest Drink. By Fred Minnick. Explore the rich history of mead—from the ancient to the modern—and learn new ways to enjoy this beverage. In sixty-five inventive recipes, the author shares his love affair with the Mexican spirit, mezcal, and his quest to gather, protect its culture and ancient traditions—a journey through the rugged mountains and deep into the cloud forests of Oaxaca, mezcal’s spiritual home. Illus. in color. 271 pages. Ten Speed. Pub. at $15.00 $9.95

*6241767 KNOW-IT-ALL WINE. By Ophelie Neiman. This highly informative guide presents a whole new way to understand wine. By Ophelie Neiman. This highly informative guide presents a whole new way to understand wine. Illus. in color. 216 pages. Abrams. Pub. at $24.95 $9.95

2841241 WISDOM FOR HOMESTYLISTS: 500 Tips & Recipes for Making Great Cocktails. By B. Victor & P. Duncan. This practical guidebook will inspire you to take up the craft, with a basic guide to cocktail-making techniques plus 500 recipes for making your own cocktail, written by two experienced mixologists. The tips are grouped logically so that novices can build their knowledge gradually, while old hands may prefer to dip in at random or use the index to find specific topics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95


6559163 THE BLOODY MARY BOOK: Reinventing a Classic Cocktail. By Ellen Brown. In sixty-five inventive recipes, the Mary is rejiggered with a rainbow of garnishes, new flavors, and different liquors. From perfect pairings and global gamma to tailgating, shake-up these recipes for the perfect weekend pairing of bar food nosh: The Bloody Maja and Smoked Salmon Spread. The Gazpacho Mary and Spanish Potato and Sausage Tortilla and more! Illus. in color. 168 pages. Running Press. Pub. at $18.00 $5.95

See more titles at erhbc.com/685 – 53 –
Wine & Spirits

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

★ 2915928 ABSINTHE: The Exquisite Elixir. By B.J. Witters & T.A. Breux. A comprehensive guide that explains and describes the history, culture and mystique of the drink known as the “Green Fairy.” The authors explore this green colored spirit’s controversy and effects through the stories of some of its most famous connoisseurs. 144 pages. Illus. in color. $24.95

2804840 MOONSHINE: A Celebration of America's Original Rebel Spirit. By John Schlimm. Tells the rip-roaring story of the moonshiners who became folk heroes for the ages and how their batches of XXX endure as the favorite thirst-quencher of millions. While stirring the rebel in each of us, this fun volume also includes over 100 recipes for infusions and cocktails using moonshine as a main ingredient. Well illus. in color. 314 pages. Chelsea Green. Paperbound. Pub. at $24.95 $19.95

★ 6990124 BREWING EVERYTHING. By Dan Crissman. Walks you through the process for each delicious beverage from start to finish, beginning with easier shortcuts until you get the hang of it, then upgrading to the harder stuff. Includes more than fifty recipes with step by step instructions. 192 pages. Countryman. Paperbound. Pub. at $21.95 $16.95

★ 6814441 MIRACLE BREW: Hops, Barley, Water, Yeast and the Nature of Beer. By Pete Brown. Explores the origins of fermentation; the lost age of hallucinogenic gruit beers; the evolving character of modern varieties; the complete natural history of beer; and shares the incredible story behind each of its four ingredients. 280 pages. Chelsea Green. Paperbound. Pub. at $19.95 $15.95

★ 292434X DRAUGHT BEER QUALITY MANUAL, FOURTH EDITION. By Brewers Association. Intended for Draught system installers, beer wholesalers, retailers, brewers, and anyone with an interest in quality draught beer, this detailed manual presents well-researched information on draught line cleaning, system components and design, and much more. Illus. 292 pages. Brewers Publications. 8½x10¼. Paperbound. Pub. at $24.95 $17.95

6966454 AMERICAN WINE: A Coming-of-Age Story. By Tom Acitelli. Tells the story of how America belted France from atop its centuries old pedestal as the world’s top wine producing and wine drinking nation. This title focuses solely on the rise of fine wine in the United States since the 1960s, in California and elsewhere, and how that rise altered the way the world thinks, for better or worse. 353 pages. Illus. Chicago Review. Pub. at $29.95 $19.95

6757923 SOUTHERN SPIRITS: Four Hundred Years of Drinking in the American South, with Recipes. By Robert F. Moss. Tells the full and often curious story of liquor, and with it the American South. Along the way, it challenges the stereotypes of Southern drinking culture and reveals how that culture has shaped the South and America as a whole. Illus. 316 pages. Ten Speed. Pub. at $24.95 $16.95

★ 2789043 BEER HACKS: 100 Tips, Tricks, and Projects. By Ben Robinson. Presents the very best and most creative ways to serve, share, store, and savor your favorite brew. The ultimate guide to making beer drinking better, easier, and more interesting, delicious, and especially fun. Includes an emergency bottle opener on the front cover. Well illus., 154 pages. Workman. Pub. at $16.95 $9.95

★ DVD 6938671 DECANTED: A Winemaker's Journey. Fullscreen. What does it take to make it in Napa Valley? This feature length documentary follows the development of a brand new winery, Italic Winegrowers, seen through the eyes of elite Napa Valley winemakers. The story digs deep to analyze what kind of person it takes to start and successfully compete in this world. 78 minutes. Price Cut to $12.95

★ 6896715 A SHORT HISTORY OF DRUNKENNESS. By Mark Forsyth. Making slops all over the world, this volume traces humankind’s love affair with booze, from our primate ancestors to the Drinking Days of Prohibition, answering every possible question along the way. What did people drink? How much? Who did all the drinking? Of the many possible reasons, why? A history of the world at its inebriated best. 248 pages. Three Rivers. Pub. at $17.95 $12.95


★ 6767664 AMERICA’S BEST BREAKFASTS. By L.B. Schrager & A. Sussman. Inspired by down-home diners, iconic establishments, and the newest local hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts. Re-create America’s favorite breakfasts, from fast food to fill your belly. 264 pages. Ten Speed. Pub. at $21.99 $14.95

Breakfasts

6651192 DRINKING IN AMERICA: Our Secret History. By Susan Cheever. Chronicles our national love affair with liquor, taking a long, thoughtful look at the way alcohol has changed our nation’s history, and how it has shaped American events and the American character from the 17th to the 21st century. 258 pages. Twelve. Pub. at $28.00 $23.95

★ 67684X AGAINST ALL HOPS: Techniques and Philosophy for Creating Extraordinary Botanical Beers. By Dutch Heiligh. Brewer Dutch Heiligh takes you on a tour of the world to discover gruits: incredible botanical beers that were brewed throughout the world for most of human history. He provides techniques and approaches that have been lost, to reintroduce the traditional to modern brewers. 240 pages. Illus. Penguin. Pub. at $28.00 $24.95

★ DVD 691453 BAKING FOR BREAKFAST: 33 Muffin, Biscuit, Egg, and Other Sweet and Savory Dishes for a Special Morning Meal. By Fanny Jones, Griffith Day. Whether you’re hosting a brunch or feeding the family, try these 33 irresistible recipes for authentic Old Fashioned Buttermilk Biscuits; inspired muffins, coffee cakes, and quick breads; one new winery, Italic Winegrowers, seen through the eyes of elite Napa Valley winemakers. The story digs deep to analyze what kind of person it takes to start and successfully compete in this world. 78 minutes. Price Cut to $12.95

★ 6992552 FLIPPING GOOD PANCAKES: Pancakes from Around the World. By Sudi Pigott. Who says pancakes should only be eaten with lemon and sugar? There’s plenty more for the gourmet胃口, and globally curious collection will make you happy, hungry, and change the way you think about them. Try different varieties like Fluffy Coconut Pancakes, Ceke Rusk Cake, or Potato Pancakes. Color photos. 112 pages. Kyle Books. Paperbound. Pub. at $16.99 $12.95
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 Banana Foster, Carrot Cake with Cream Cheese Frosting, and Rose and Raspberry Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 200 pages. Rizzoli. 8¾x11¼. Pub. at $24.95

5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors. By Nicole Weston. Offers custard-based recipes and lighter, egg-free options for creating a bounty of frozen delights. With Peaches and Cream to savour 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. Pub. at $8.95

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 clear instructions, cook's tips, and storage suggestions to make your time in the kitchen a breeze. Fully illustrated in color. 240 pages. Thunder Bay. Pub. at $16.95

2505142 SWEDISH CAKES. By Jan Hedh. Here are 58 spectacular cakes from the master confectioner and baker, whose truly 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 Classic Cake with Raspberry Jam. Well illus. in color. 240 pages. Skyhorse.

9300304 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the eds. of Food Network Magazine. From apples to azebra large enough for a party, here are 93 ridiculously fun No-Bake Crispy Rice Treats. With Peaches and Cream to savour 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. Pub. at $8.95

7556395 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

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderbach. 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.储蓄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

6978053 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—their ultimate comfort food. From Pineapple Coconut Bars, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95

9781148 SWEDISH CAKES. By From the eds. of Gourmet. Features more than 50 innovative techniques and over 40 stunning cake designs from the world-renowned award-winning masters of buttercream art. One hundred masterclass projects are included. Color illus. in color. 159 pages. David & Charles. Paperback. Pub. at $24.99

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 One Tea Mini Cupcakes. Color photos. 352 pages. Clarkson Potter. Paperback. Pub. at $24.99

5395991 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Judy C. Polinsky. A collection of recipes straight from the Georgian era that promotes the use of rose in everyday cooking and baking. Learn how to select these roses from your garden, make your own rose water and create elegant desserts like Rose Macarons and Rose-Water Currant Cakes. Color photos. 185 pages. Skyhorse. Pub. at $19.99
**101 THINGS TO DO WITH POODING**
By Stephanie Ashcraft. Creamy pudding makes sweet breads, fruit salads, cookies, pies, and cakes into wonderful creamy treats. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait Salad; Peanut Butter Cup Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Smithspool. Pub. at $9.95 $4.95

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

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

**THE DESSERT BOOK BY DUNH NIES**
Ed. by Louis Hatchett. Written in 1955, this classic collection is filled with decadent treats, from Ice Cream Royale to Fried Apple Pie to Praline Fudge Frosting. Inspiring the recipes for the earliest boxed cake mixes and baked goods that carries the Duncan Hines name, it serves up a slice of twentieth century America. 318 pages. UPky. Paperbound. Pub. at $19.95 $15.95

**AMERICAN GIRL BAKING**
By Nicole Hill Gerulat. Featuring forty charming and creative recipes for delicious desserts and pastries, from cupcakes and cookies to madeleines and tartlets. Includes complete instructions and inspiring tips for serving. Color photos. 128 pages. Weldon Owen. Pub. at $19.95 $5.95

**BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK**
By Ben Cohen et al. Includes all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, here are 90 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperbound. Pub. at $9.95 $4.95

**SLOW COOKER DESSERTS: Oh So Easy, Oh So Delicious!** By R. Wyss & K. Moore. No more checking the oven to make sure your special cake doesn’t overbake. All of these recipes are designed to be baked in your slow cooker. Try German Chocolate Cake, Zabaglione Pudding, and Crispy Peanut Butter Candy. Fully illus. in color. 136 pages. St. Martin’s. Pub. at $21.99 $4.95

**DELICIOUS POKE CAKES**
By R. Wyss & K. Moore. Poking holes into the top of a cake lets toppings seep inside, resulting in a moist, sweet, syrup-infused dessert that is as delicious. Here you’ll find 80 quick and simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Well illus. in color. 152 pages. St. Martin’s. Paperbound. Pub. at $19.95 $6.95

**PARIS PATISSERIES: History, Shops, Recipes**
By Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate unparalleled craftsmanship. From time-honored classics like Chocolate Éclairs, Meringues, and Rum Babas, to innovative meringue flavors, this extensive volume invites the reader to discover the history of the pastry capital of the world. Fully colored in 176 pages. Flammarion. 9½x11. Pub. at $15.00 $11.95

**MACARON FETISH: 80 Faniful Shapes, Flavors, and Colors to Take Your Macarons to the Next Level!** By H. Lim-Chokkowksi. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside you’ll find exciting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; Chanterelle Mushroom and Pecan; and much more. Fully illus. in color. 200 pages. Skyhorse. Pub. at $19.75 $6.95

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

**125 BEST CHOCOLATE CHIP RECIPES**
By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, cookies, ice cream sandwiches, puddings, hot and cold chocolate beverages, sauces, and of course cookies. Color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95 $6.95

**MAKE YOUR OWN ICE CREAM**
By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no tedious equipment required. All you have to do is layer your ingredients right in the baking pan and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more. Fully colored, in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.99 $11.95

**DESSERTS: 400 Recipes.** By C. Bretherton & K. Raines. Showcases over 400 delicious and easily achievable recipes like Creme Brulee, Cherry Clafoutis; Key Lime Pie; Viennese Apple Cake; and much more. These step-by-step photos guide you through each stage of every recipe so you too can create stunning showstoppers! 304 pages. Dorling Kindersley, 8¼x10¼. Pub. at $35.00 $15.95

**MAKE YOUR OWN ICE CREAM**
By Sarah Tyson Rorer. Updated for modern equipment, this vintage classic contains hundreds of new recipes offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, souffles, pastries, muffins, and more. 100 pages. Dover. Paperbound. $6.95

**LITTLE TREATS DONUTS:**
By Elinor Klivans. Features over 40 delicious recipes for donuts, from yeast-raised puffs filled with jelly, to glazed rings topped with toasted nuts, to cake-covered bite-size delights. Fully illus. in color. 112 pages. Weldon Owen. Pub. at $19.99 $14.95

**DAISY CAKES BAKES**
By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring full-page photographs ofaked desserts, pies, cobblers, and more. These crowd-pleasing recipes are simple to make with flavors that are rich and nostalgic. Recipes include Rum Raisin Pound Cake and Pumpkin Bars. 224 pages. Clarkson Potter. Pub. at $25.00 $8.95
Desserts

285287X LOBELINO’S CAKES: 27 Party Cakes to Make Any Day Special. By Linda Lobelino. Inside this beautiful volume are all things layered, moist, creamy, and indulgent. Impress your family and friends with cakes crafted from Lobelino’s unique recipes and detailed photos. She’ll show you step by step how to decorate and make 32 of her incredible creations. These cakes include Cardamon Cake with Blueberries and Nut and Nougat Fantasy. 148 pages. Roost. 8x10%. Pub. at $22.95 $7.95

**2900013 ICE TRAY TREATS: Effortless Chilled Desserts That Everyone Will Love.** By Olivia Mack McCool. Are you putting your ice trays to use? Go beyond ice and showing them as molds for all kinds of delicious desserts. These 40 quick, easy, kid friendly recipes will arm you with ideas for birthday party sweets, refreshing treats for summer gatherings, or simply impressive after dinner indulgences. Well illus. in color. 94 pages. Dovetail. Pub. at $17.00 $12.95

**6864228 FIRST PRIZE PIES.** By Allison Kave. If you love who someone gives pie, here are 85 pies that take the cake from Brookylin’s sweetest baker. Delicious and beautiful pies include Root Beer Float Pie; Salted Caramel Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnoog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. StewArt, Tabori & Chang. Pub. at $29.95 $14.95

**2851369 NATIONAL TRUST BOOK OF CRUMBLES: 50 Delicious and Comforting Crumble and Cobbler Recipes.** By Laura Mason. The ultimate comfort food, this little volume collects fifty delicious recipes that include Dutch Apple Tart; Chocolate Chip Crumb Cake; and Christmas Apple Pie. The ultimate comfort food, this little volume collects fifty delicious recipes that include Dutch Apple Tart; Chocolate Chip Crumb Cake; and Christmas Apple Pie. Well illus. 143 pages. National Trust. Pub. at $14.95 $11.50

**593434X BAKED OCCASIONS.** By M. Lewis & R. Poliatto. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this collection of delicious recipes will give you 75 delightful reasons to stop everything and celebrate something. Color photos. 272 pages. Abrams. 9½x9¼%. Pub. at $35.00 $14.95

**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 Baked Goodness delicious desserts for all special occasions. Color photos. 264 pages. Knock. Pub. at $29.95 $14.95

**2811707 SWEET, SATURDAY, 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, chocolatey—are amazingly balanced and undeniably delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95 $4.95

**6909604 TURBO BLENDER DESSERT REVOLUTION.** By B. Weinstein & M. Schneider. This book looks at the many ways to think about a turbo blender. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, browines, gluten-free treats, and even gluten-free drinks. 8x8%. Pub. at $21.99 $4.95

**2802856 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference.** By A. Gentry & K. Hall. What better way to make your personal stand for liberty and justice for all than by baking? Here are some of our favorite recipes: Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cupcakes; Jammin’ for Justice Cookies and more. Easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.00 $5.95

**6732844 INCREDIBLY DECADENT DESSERTS.** By Deb Wise. Guilt free versions of your favorite recipes that cut calories but not sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. Straightforward instructions that ensure success. Well illus. in color. 272 pages. Oxmoor. Pub. at $24.95 $7.95


**279330X INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant Pot or Other Electric Pressure Cooker.** By B. Schieving & M. Butters. Electric pressure cooker fans have discovered that their beloved appliance works miracles, not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, lava cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Slow Cooker Chocolate Lasagna. Color photos. 160 pages. Harvard Common. Paperbound. Pub. at $19.99 $14.95

**6864392 LAYERED: Baking, Building, and Styling Spectacular Cakes.** By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, which combine new and exciting flavor variations, creative fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 288 pages. Abrams. Pub. at $29.95 $14.95

**2813076 CAKE! 103 Decadent Recipes for Poke Cakes, Dump Cakes, Everyday Cakes, and Special Occasion Cakes Everyone Will Love.** By Addie Gundry. From birthdays to holidays, to Tuesdays—there’s always room for cake! These 103 decadent recipes are just a simple mix and move! Complete instructions include Cinnamon Apple Crumb Cake; Carrot Cake Poke Cake; and Slow Cooker Chocolate Lava Cake. Color photos. 226 pages. St. Martin’s. Paperbound. Pub. at $19.99 $14.95

**3665744 BEST DUMP CAKES EVER.** By Monica Sweeney. With no cake pans and no special baking techniques, dump 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, and bake! You’ll want to try all the creative and delicious recipes featured in this collection, including Caramel Chocolatine; Nutella Brownie; Chocolate Chip Oatmeal Pie; and Eggnog Cream Pie. Color photos. 192 pages. Page Street. Paperbound. Pub. at $19.95 $5.95

**6914721 FRIDGE CACKES: Over 30 No-Bake Desserts.** By Jean-Luc Sady. These foolproof cakes are made by layering biscuits and whipped cream with a few extra toppings, then chilled in the fridge—It’s that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rocky Road; Salted Caramel & Shortbread; and more! Color photos. 100 pages. Color photos. 100 pages. Countryman. Pub. at $11.99 $4.95

**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. From simple ice cream to more elaborate, this book includes over 200 recipes for pies, cakes, sundaes, parfaits, toppings, ice cream sandwiches, and cones. 280 pages. A John Wiley & Sons, Inc. Book. Pub. at $15.99 $7.95

**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 in this book, their recipes extend to confections as well. This compendium includes sections onFabulous Soda Fountain Desserts, Junior’s Pie Pleasers, For Those Watching Their Waistline, Junior’s Famous Carrot Cake, and more. Well illus. in color. 188 pages. Taunton. Pub. at $24.95 $7.95

See more titles at erhbc.com/685
Beverages

1878514 365 VEGAN SMOOTHIES: Boost Your Health with a Rainbow of Fruits and Vegetables. By Kathy Patalsky. Smoothies are an easy, healthy, and fun way to get fruits, veggies, grains, seeds, and nuts into your diet and improve wellness. Now you can try out a new vegan smoothie every day of the year, from Healthy Banana and Orchard Bliss to Pineapple Sunburst and PB&J. Shake. Illustrations. Color. 384 pages. Avery. Paperback. Pub. at $12.95 $9.95

3557655 SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight. By S. Harris & E. Johnson. With this guide you’ll learn exactly what you need to know to integrate a smoothie to detox your body. Inside you’ll find recipes that are jam-packed with freshness and flavor. From weight loss to energy kicks to clean eating, there’s a smoothie just right for you. Color photos. 202 pages. Da Capo. Paperback. Pub. at $16.00

Kefir. Evans teaches you how to recognize a successful ferment and Jun to Mexican Pineapple Tepache and the ever popular Kombucha and...
Seasonings & Condiments

6785754 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices. By instructables.com. Spices not only add a flavorful kick to meals but also have been shown to improve certain ailments and overall health. Spices and herbs such as: turmeric; cayenne pepper; cinnamon; garlic; and sage can fight inflammation, improve chronic conditions, and even help with weight loss. Well illus. in color. 131 pages. Skyhorse. Paperback. Pub. at $14.99 $4.95

687486X HEALING SPICES: How Turmeric, Cayenne Pepper, and Other Spices Can Improve Your Health, Life, and Well-Being. By Instructables.com. Featuring dozens of recipes for meals and beauty remedies, this guide will inspire you to look more adding flavor to their diet while cutting out unhealthy ingredients like salt, sugar, and fatty oils. Fully illus. in color. 132 pages. Skyhorse. Pub. at $14.95 $5.95

6980375 PEPPER. By Valerie Alkan and A.2. This collection of delicious recipes has been created making use of exciting varieties and styles of black peppercorns, for the home chef who wants to make the most of this essential seasoning.不会再
Dishes include Korean Sticky Ribs; Pepper-Crusted Steak with Drambuie Sauce; Chicken au Poivre; and more. Color photos. 338 pages. Ecco. Pub. at $39.99 SOLD OUT

Canning & Preserving

5770211 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experienced canners will find useful information to help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 285 pages. Skyhorse. 8½x11. Paperback. Pub at $17.97 $11.95

6925419 WISDOM FOR HOME PRESERVERS: 500 Tips for Pickling, Canning, Curing, Smoking, and More. By Robin Ripley. Collects 500 tips for preserving food at home. For easy reference, the tips are arranged in eight chapters: Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. Illus. 288 pages. Taunton. $4.95

5501317 MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes. By Julie Languille. Pull it off the shelf, mix with water, cook and serve. Not only are the ready-made recipes in this guide perfect for carry-along camping fare, rushed weeknight dinners, and meals for Dad to prepare, this guide is a great-saver in times of disasters, such as fires, blackouts or hurricanes. 175 pages. Ulises. Paperback. Pub. at $15.95 $11.95

2852527 500 PRESERVING DELIGHTS: Jams, Chutneys, Infusions, Relishes & More. By Chippy Cannon. An introducing edition of the history of preserves, essential equipment, preserving techniques and tips on storing and shelf life, this comprehensive volume will provide you with the skills and confidence to make all kinds of artisanal preserves at home. Includes recipes for jams, fruit curd, relishes, pickles, chutneys, cordials, sauces and condiments. Color photos. 288 pages. Sellers. Pub at $17.95 $9.95

2911310 THE JOYS OF JEWISH PRESERVING. By Emily Paster. Rediscover the soul-satisfying pleasures of making delicious preserves from scratch. The revamp 75 updated recipes from the Jewish tradition for the modern kitchen that includes pickles, jams, butters, and other preserved vegetables. Color photos. 160 pages. Harvard Common. Pub. at $24.99 $6.95
Canning & Preserving

**59838X JAM ON: The Craft of Canning Fruit.** By Laena McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams, jellies, marmalades, and preserves. After teaching the basics, McCarthy encourages innovation by providing a fun mix and match list of herbs, spice, and fruit combinations, as well as chapters on sugar-free jamming and pickling. With over 190 recipes, many with color photos. 246 pages. Ulysses. Paperbound. Pub. at $19.95

**2836505 TART AND SWEET: 101 Canning and Pickling Recipes for the Modern Kitchen.** By K. Geary & J. Knudler. Offers an updated guide to home canning that provides a modern tutorial on small-batch canning accompanied by easy to follow color photographs and instructions as well as more than 101 tart and sweet recipes for jams, jellies, syrups, preserves, and more. With over 200 photos. 256 pages. Reader's Digest. Spiralbound. Pub. at $12.99

**4541200 TASTE OF HOME JAM, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving.** Ed. by Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the tastes and colors of the season’s bounty. Inside you’ll find-jedelicious jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces; and basic canning techniques. Color photos. 264 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

**2793822 PICKLED & PACKED: Recipes for Artisanal Pickles, Preserves, Relishes & Cordials.** By Valerie Aikman-Smith. The perfect canning companion with over 100 simple and straightforward modern recipes with a flair. Five chapters include Pickling & Vinegars; Relishes & Mustards; Bottling Fruits & Vegetables; Spoon Fruit; Candies & Pastes; and Cordials & Honey. With full color photos. 190 pages. Books4Less. Paperback. Pub. at $24.95

**6984375 BETTER HOMES AND GARDENS JAMS & JELLIES.** Ed. by Jan Miller. This easy to use guide will show you how to capture the seasonal fresh flavors in a jar of jelly or jam. Packed with more than 100 creative flavor ideas and simple serving suggestions. Try Caramel Apple Jam; Pepper Papaya Jelly; Carrot Fennel Fig Chutney; or Bacon Shallot Jam. With color photos. 190 pages. HMH. Spiralbound. Pub. at $18.95

**2831384 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE.** Ed. by Jan Miller. Capture the fresh flavors of the summer garden or farmer’s market all year round with this complete step by step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, salsas, fruits, vegetables, soups, stews and more. Ringbound. Illus. in color. 424 pages. Full color photos. HMH. Spiralbound. Pub. at $14.95

**2912635 PICKLING EVERYTHING: Foolproof Recipes for Sour, Sweet, Spicy, Savory, Crunchy, Tangy Treats.** By Leda Meredith. Make the most of garden and farmer’s market abundance, create fabulous gifts, and expand your repertoire of flavors for pickled foods with 80 recipes in this volume. From vegetables and fruits to eggs, cheese, and nuts, this reference will unlock the secrets to pickling everything. Color photos. 248 pages. Countryman. Paperback. Pub. at $22.95

**5974240 THE PREPPER’S CANNING GUIDE: Affordably Stockpile a Lifesaving Supply of Nutritious, Delicious, Shelf-Stable Foods.** By Daisy Luther. In times of disaster, even preppers will need more than dried beans and rice to survive. Learn the fine art of taking kitchen techniques to the next level, including how to store nutrition-packed foods; create delicious MRs; can protein-rich meat and poultry; make canned produce last longer; use lime-tested water bath methods; and utilize modern pressure-canning. 175 pages. Ulysses. Paperbound. Pub. at $19.95

**6847334 THE AMISH CANNING COOKBOOK: Plain and Simple Living at Its Best. By Georgia Varozza. A great collection of recipes, hints, and Plain wisdom for everyone who loves the idea of preserving fresh, wholesome foods. Learn about the history of canning and basic instructions for safe canning; and the guidelines for safely adapting recipes to fit your family’s tastes. Try making jams, preserving tomatoes, and making pickles and sauerkraut. 219 pages. Harvest House. Spiralbound. Pub. at $14.99

**2916528 PRESERVING: Conserving, Salted, Smoking, Pickling. By Giene Mathiot. Preserve fruit, vegetables, meat and fish with this guide from France’s favorite food author. With more than 350 classic French recipes, both home cooks and chefs will learn traditional techniques for sweet and sour preserving, as well as smoking, pickling, and making charcuterie. 320 pages. Phaidon. Pub. at $29.95


**5519588 PRESERVING MADE EASY: Simple Recipes & Techniques.** By E. Topp & M. Howard. Offers recipes for jams, jellies, conserves, relishes, chutneys, salsas, mustards, and other preserves, along with more than 80 original color photos. 208 pages. Sterling. Paperback. Pub. at $14.95

**2800225 WECK SMALL-BATCH PRESERVING: Year-Round Recipes for Canning, Fermenting, Pickling, and More.** Ed. by Stephanie Thurrow. A thorough step by step guide to preserving with WECK jars, along with more than 75 easy recipes for every season, readers will learn how to preserve each fruit or vegetable in two different ways, each can be enjoyed water bath canned or as a healthy, probiotic-rich fermente. Recipes in this helpful guide include Strawberry Chutney, the Perfect Garlic Dill Pickle, and more. Full color. 183 pages. Skyhorse. Paperback. Pub. at $16.99

**6728871 BALL COMPLETE BOOK OF HOME PRESERVING: 400 Delicious and Creative Recipes for Today.** Ed. by J. Kirgy & L. Devine. Along with user-friendly recipes that will appeal to novices and experienced canners alike, this guide also includes a Home Canning Problem Solver, which provides answers to virtually every question and problem. Covers Soft Sreads, Fabulous Fruits, Condiments, Pickles, and more. 448 pages. Robert Rose. Hardcover. Pub. at $22.95

**6932118 CURED MEAT, SMOKED FISH & PICKLED EGGS.** By Karen Solomon. From canned beet and pork rinds to duck prosciutto and brined cheese, discover how easy it is to make cured meats, savory类in, and dehydrate unique flavors of pickled foods with 80 recipes in this volume. From vegetables and fruits to eggs, cheese, and nuts, this reference will unlock the secrets to pickling everything. Color photos. HMH. Spiralbound. Pub. at $18.95

**6857876 FOOLPROOF PRESERVING: A Guide to Small Batch Jams, Pickles, Preserves, Preserves & Pickled Eggs.** Ed. by the eds. at America’s Test Kitchen. From America’s Test Kitchen comes this step by step guide to preserving, with over 100 obsessively tested recipes. The Kitchen domestic fermentation process, explains the science behind it, and tells you exactly which equipment you need. Try time honored classics like Concord Grape Jelly, Red Pepper Jelly and Spicy Tomato Jam, or in color, only famous American Test Kitchen. Paperback. Pub. at $26.95

See more titles at erhbc.com/685
2897229 CAKE: A Slice of History. By Alysa Levene. A fascinating look at cakes both ancient and modern, from today’s oft-maligned fruit cake to the pound cake, from the ubiquitous birthday cake to the Angel food Cake, from Queen Victoria’s pâtisserie cake all the way to competitive baking. Along the way Levene reflects on how and why cakes became the primary food for celebration in the United States. Illus. 191 pages. Casemate. Pub. at $14.95 $11.95

289052X HIPPO Food: How Back-to-the-Landers, Longhairs, and Revolutionaries Changed the Way We Eat. By Jonathan Kaufman. Chronicles how the longhairs, revolutionaries, and “back to the landers” rejected the square establishment of President Richard Nixon and his American People. People praised their wholesome, communal way of eating. In this fascinating look back, Kaufman tracks hippie food’s journey from a niche oddity to a cuisine eaten in every corner of this country. 344 pages. Morrow. Pub. at $26.99 $6.95

2921669 DINNER AT BUCKINGHAM Palace. By David McKinnon. This book, with lucid prose, masterful photographs, recipes, anecdotes and menus that span three generations of royal dining, this fascinating collection offers an extraordinary insight into royal gastronomy. 219 pages. John Blake. Pub. at $21.95 $17.95


2901072 NEVER OUT OF SEASON: How Having the Food We Want When We Want It Threatens Our Food Supply and Our Future. By Rob Dunn. Authoritative, urgent, and filled with fascinating heroes and villains from around the world, Dunn tells us about the crop we depend on most and the scientists racing to preserve the diversity of life, in order to save our food supply, and us. 323 pages. Little, Brown. Pub. at $27.00 $4.95

2852683 COLONIAL FOOD. By Ann Chandonnet. From the meager subsistence of the earliest days and the crucial help provided by Native Americans, to the first Thanksgiving celebrations and the increasingly sophisticated fare served in inns and taverns, this small volume provides a window onto daily life in Colonial America. Color illus. 64 pages. Shire. Paperbound. Pub. at $9.95 $4.95

6756751 THE GRATEFUL TABLE: Blessings, Prayers and Graces for the Daily Meal. By Brenda Knight. Saying grace is no longer something our kids can avoid. This compendium offers 365 blessings for every day of the year. From 18th-century prayers for Thanksgiving to devotions from the world’s faith traditions and sincere expressions of thanks, these lovely reads take you on a journey through the year to tell us something about our present and our future. Illus. 280 pages. S&S. Pub. at $26.99 $4.95

2785781 AMERICA’S FOUNDING FRUIT: The Cranberry in a New Environment. By Susan Playfair. Presents a brief history of cranberry cultivation and its role in our national history and leads the reader through the entire cultivation process from planting through harvest. Includes recipes for sweet and savory dishes. Color illus. 215 pages. V&A. Pub. at $15.95 $3.95

2897474 PIZZAPEDIA. By Dan Bransfield. Celebrates the wonders of the “slice” with eighty charming illustrations detailing its history, ingredients, and lore. 121 pages. Ten Speed. Pub. at $16.00 $5.95

2897863 CULTURED: How Ancient Foods Can Feed Our Microbiome. By Katherine Harmon Courage. A science journalist takes us from mountain villages in Greece and cheese caves in Switzerland to the state of the art biotech labs to understand precisely what’s going on in the gut when we eat these beneficial foods, in cluding kim chi, sauerkraut, beneficial foods, including kim chi, sauerkraut, yogurt, kefir, ricotta and Gruyere and Emmental cheeses, slow-fermented olives, soy-based natto and tempeh, kombucha and other probiotics. Illus. 271 pages. Avery. Pub. at $27.00 $19.95

6550355 PAWPaw: In Search of America’s Forgotten Fruit. By Andrew Moore. Takes readers on a biodynamic adventure through the state of Washington as he learns about the intriguing story of the papaya. Moore gather pawpaw lore and knowledge not only from contemporary chefs and food writers, but also from of line cooks, front of house personnel, investors, and food critics. 464 pages. Ecco. Pub. at $27.99 $6.95

2890452 CHEFS, DRUGS AND ROCK & ROLL: How Food Lovers, Free Spirits, Misfits and Wanderers Created a New American Profession. By Andrew Friedman. Told largely in the words of the people who lived it, Friedman treats readers to an unparalleled 360 degree re-creation of the business of the American restaurant industry and the times, through the eyes of those perspectives not only of the groundbreaking chefs but also of line cooks, front of house personnel, investors, and food critics. 464 pages. Ecco. Pub. at $27.99 $6.95


6791040 NUTELLA WORLD: 50 Years of Chocolate Heaven. By Jans Ondaatje. Chronicles how the chocolate spread born in a Florence pastry shop has now conquered the rest of the world? Here the words of the people who lived it, Friedman treats readers to an unparalleled 360 degree re-creation of the business of the American restaurant industry and the times, through the eyes of those perspectives not only of the groundbreaking chefs but also of line cooks, front of house personnel, investors, and food critics. 464 pages. Ecco. Pub. at $27.99 $6.95


6572115 CULTURED: How Ancient Foods Can Feed Our Microbiome. By Katherine Harmon Courage. A science journalist takes us from mountain villages in Greece and cheese caves in Switzerland to state of the art biotech labs to understand precisely what’s going on in the gut when we eat these beneficial foods, in cluding kim chi, sauerkraut, yogurt, kefir, ricotta and Gruyere and Emmental cheeses, slow-fermented olives, soy-based natto and tempeh, kombucha and other probiotics. Illus. 271 pages. Avery. Pub. at $27.00 $19.95