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6776949  HOW TO BREAK AN EGG: 1,453 Kitchen Tips, Food Fixes, Emergency Substitutions, and Handy Techniques. By the eds. of Fine Cooking Magazine et al. Organized in an easy-to-access format for quick reference or leisure reading, this reference is packed with more than 1,400 kitchen-tested tips, shortcuts, and ingenuous 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  $5.95

6935281  HOW TO SQUEEZE A LEMON: 1,023 Kitchen Tips, Food Fixes, and Handy Techniques. By the eds. of Fine Cooking. An invaluable follow-up to IACP Award Winner How to Break an Egg, this fabulous collection of more than 1,000 ingenious cooking tidbits, savvy shortcuts, and essential techniques will answer any and all questions asked by home cooks everywhere. 256 pages. Taunton. Pub. at $19.95  $3.95

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 Soup with Pork Meatballs; Herb and Garlic Shrimp; and Pumpkin Cheesecake with Gingersnap Crust. You’ll be inspired to use your rice cooker in ways you never thought possible. Color photos. 220 pages. Adams Media. Paperback. Pub. at $16.99  $4.95

3671631  THE JERKY BIBLE: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl. By Katie Faber and Leonard Hull. Step-by-step, with instructive step by step photos that take you through the process. You’ll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperback. Pub. at $16.95  $4.95

2529750  SMOKING FOOD: A Beginner’s Guide. By C. Dubbs & 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, Illus., most in color. 192 pages. Skyhorse. Paperback. Pub. at $12.95  $4.95

6821779  SPROUTS, SHOOTS & MICROGREENS: Tiny Plants to Grow and Eat in Your Kitchen. By Lina Wallentinsson. Learn how to grow and consume sprouts, shoots and microgreens. All you need is tap water and a glass 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 Pumpkin with Lentil Sprouts and Almond Pesto; and Sprouted Seed Bread. Well illus. in color. 127 pages. Skyhorse. Pub. at $17.99  $6.95


688007X  THE EVERYDAY SQUASH COOK: The Most Versatile & Affordable Superfood. By Rob Firing et al. Presents over 100 ways to enjoy squash—the most versatile and affordable superfood. Try amazing recipes such as Gluten-Free Zucchini Lasagna, Squash Fritters; Breakfast Tacos; and “Butternut” Bacon. Well illus. in color. 212 pages. HarperCollins. 8x10. Paperback Import. Pub. at $22.99  $4.95

6665632  THE CAMPSIDE GUIDE TO DUTCH OVEN COOKING: 66 Easy, Delicious Recipes for Backpackers, Day Hikers, and Campers. By Paul Kautz. Sixty-six Dutch oven recipes provide a delicious springboard for keeping campers happily fed in the wild. This compact guide also offers helpful advice on heating for different cooking styles, maintaining even temperatures, cleaning and protecting your Dutch oven, and more. Fully illus. in color. 140 pages. Skyhorse. Paperback. Pub. at $14.99  $4.95

6890420  101 THINGS I LEARNED IN CULINARY SCHOOL. By Louis Egurugas with M. Frederick. This indispensable resource provides essential advice to culinary students, chefs and chefs in training. Each two-page layout is illustrated and illuminates an important industry topic, using real life examples to drive the point home. Grand Central. Pub. at $16.00  $4.95

4537066  THE CHEATING CHEF’S SECRET COOKBOOK: 517 Delicious Dishes in 4 Steps or Less. By Sharon Bowers. Lays bare all the tips and tricks that separate the pros from the amateurs and lets you in on the sly little secrets that every chef knows and prefers not to share! By culling the top tricks and techniques from the pros, you too can make simple meals into something special each and every day. 288 pages. HarperCollins. 8x10. Hardcover. Pub. at $17.95  $9.45

5942350  SPIRALIZE THIS! 75 Fresh and Irresistible Recipes for Your Spiralizer. By Maria Rose Shumian. Includes recipes for meat eaters and vegetarians as well as many vegan recipes. From egg dishes to salads, pickles to gravlax, tacos to desserts, this is the cookbook that spiralizers have been waiting for. Fully illus. in color. 192 pages. HMH. Pub. at $17.99  $4.95

6874886  PRESSURE COOKER MAGIC: 101 Fast & Fabulous Recipes. By Alison DuBois Scutte. Packed with tips, cooking time charts, and steps for adapting your own family-favorite recipes, this will save you a great deal of pressure cooker time in no time. Recipes include Curried Apricot Chicken; Blackberry Balsamic Pork Chops; Swiss Chard with Warm Bacon Vinaigrette; and Pumpkin Cheesecake. Color photos. 236 pages. Good Books. Paperback. Pub. at $17.99  $6.95
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**6954456 KITCHEN KNIFE SKILLS: Techniques for Carving, Boning, Slicing, Chopping, Dicing, Mincing, Filleting. 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 will tell 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**

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**6905080 THE YOGURT BIBLE. By Pat Crocker. Offers a dairy case full of recipes for making nearly 250 alkaline yogurts, as well as over 200 recipes that feature yogurt as a key ingredient. Try incorporating your yogurt into delicious dishes like Swiss Chard and Feta Salad, Fettuccine with Crab and Shrimp Sauce, or a Creamy Mushroom Soup. 186 pages of color photos. 317 pages. Robert Rose.**

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**6882420 SECRETS OF THE BUTCHER: How to Select, Cut, Prepare, 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. 297 pages. Black Dog & Leventhal. Pub. at $21.95**

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**5801598 THE AIRFRYER COOKBOOK: Williams-Sonoma Test Kitchen. Photos by Aubrie Pick. The rapid air technology of the Airfryer fries, bakes, toasts, and grills food more quickly than a standard stove top or oven, and uses little to no oil. Includes over 20 recipes for using an Airfryer, with a special section covering the uses of the accessories, and tips and tricks for making the most of this new favorite kitchen tool. Well illus. in color. 56 pages. Williams-Sonoma. Pub. at $14.95**

**$11.95**

**6913458 THE CROWNE MAPLE GUIDE TO MAPLE SYRUP: How to Tap and Cook with Nature’s Original Sweetener. By Robb Turner with J. Carbone. Shares everything you need to know about nature’s original sweetener: the intriguing history, tapping how-tos, and more than 65 sweet and savory recipes like Maple-Bourbon Pecan Pie and Maple-Sausage and Potato Pies. Well illus. in color. 262 pages. Adams Media. Pub. at $11.99**

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**5907377 THE ULTIMATE DEHYDRATOR COOKBOOK. By Tammy Gangloff et al. Contains A-Z entries on how to dehydrate fruits, vegetables, herbs, flowers, and nuts. Also, how to use the dehydrator to make jerky, fruit leathers and roll-ups, crackers, and more. Contains recipes for cooking with dehydrated ingredients, and recipes for oils, potpourri, soap, and more. Color photos. 320 pages. Stackpole. Paperbound. Pub. at $19.95**

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**6720773 CAST-IRON COOKWARE: The Care & Keeping Handbook. By Dominique DeVito. Whether you are looking to restore an antique skillet or want to know how to use your Dutch oven on an open hearth, this handbook has all the wisdom you need, accompanied by a generous helping of delicious recipes to suit all tastes. Chicken Pot Pie, Skillet S’mores, Ratatouille, and more. Well illus. in color. 220 pages. Stackpole. 8x10. Paperbound. Pub. at $24.95**

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**6743935 KITCHEN SMARTS: Questions and Answers to Boost Your Cooking IQ. By the eds. at America’s Test Kitchen. In the decades since Cook’s illustrated magazine was first published, its writers have received thousands of questions about their stumped home cooks. From basic, practical queries to highly scientific investigations into kitchen chemistry, the best of those queries are asked and answered here. Illus. 309 pages. America’s Test Kitchen. Paperbound. Pub. at $19.95**

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**6101212 THE HOME HOMEMADE SMOKING COMPREHENSIVE GUIDE TO SMOKED FOOD by Teresa Morrow. Learn how to dehydrate everything from apricots to zucchini and master the simple techniques needed to make your own jerky, as well as leathers, candied fruit, baby food, and more. Then make the most of your dried goods by using them in more than 50 additional flavor packed recipes, including mixes for hearty meals. Well illus. in color. 308 pages. Robert Rose. 5⅛x8¼. Paperbound. Pub. at $24.95**

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**6793614 THE NEWEST PRESSURE COOKER COOKBOOK: Get the Best from Your Electric or Stovetop Model. By Jennie Shapter. Packed with over 120 tried-and-tested recipes from soups and stews to puddings and preserves, plus plenty of guidance on pressure cooker timings and settings. Dive into tempting dishes like Beef Pot Roast; Dirty Rice; Sausage and Leeks; Beef Bourguignon; or classic comforting foods like Apple Pie. This all-inclusive collection has plenty of step by step recipes and time-saving tips to help make sure you get the perfect texture and flavor. Well illus. in color. 320 pages. Stay at Home. Paperbound. Pub. at $24.95**

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**6928037 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 more efficient, delicious meals consistently. Whether it’s mastering a perfect Pan Seared Ribs Eye with Miso Butter or Scallop with Garlic Sauce, or impeccable Mushroom Risotto you’ll create phenomenal meals. Well illus. in color. 256 pages. Lorestan. 8¼x10¼. Import. Pub. at $20.00**

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**6613791 THE SWEET POTATO LOVER’S COOKBOOK.** By Lyniece North Talmadge. With more than 100 ways to enjoy one of the world’s first crops. This comprehensive compendium showcases the sweet potato in an astonishing range of mouth-watering meals, including drinks, breakfasts, and desserts. How about Hot Sourdough Bread, or Spiced Beignets? From Amarillo to Anchorage, this is the most versatile and useful tools in a modern cook’s kitchen. Inspired by flavors from around the world, this collection includes recipes from hearty meat dishes, hearty stews, to creamy soups, pilafs, polenta and creamy oatmeal. 16 pages of color photos. 384 pages. Robert Rose. Paperback import. Pub. at $24.95 $6.95

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**6978529** BETTY CROCKER’S COOK BOOK FOR BOYS AND GIRLS. * This full reproduction of the 1957 classic for boys and girls welcomes us to revisit our fondest kitchen memories. 273 pages. Skyhorse. 10½x14½. Pub. at $29.95 **$6.95**


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**6625444** THE SIMPLE ART OF EATINGWELL COOKBOOK. By Dane Noon. Exults the incredible versatility of the herb and introduces anecdotes are also included. 1132 pages. Countryman. 8x10¼. Pub. at $19.95 **$11.95**

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**6990244** KITCHEN THINGS: An Album of Vintage Utenlises and Farm-Kitchen Recipes. By Richard Snodgrass. The master photographer and novelist showcases the beloved objects and recipes of our collective culinary past. Gathering the vintage tools and recipes that cooks have come to time and time again and pairing them with his own poignant reflections. Snodgrass presents over 100 irresistible recipes that have been published over many years. 340 pages. Morrow. Pub. at $24.95 **$4.95**

**5790171** THE LITTLE MARLISLUND COOKBOOK. By Dana Noon. Exults the incredible versatility of the herb and introduces you to a whole new way of enjoying your cheeba. Whip up your favorite weed recipes, from Marijuana Potatoes to Chili con Carne, Chocolate Canne Brownies and Ganja Banana Mug Cakes, with over 40 recipes to try. Illus. 96 pages. Spruce. Paperbound Import. **$6.95**

**6915537** THE SHORT ART OF CANNING: How to Make Authentic Regional Preserves at Home. By George Motz. The icon of American cuisine. After covering the basics, the author then shares regional recipes like the Fried-Onion Burger of Oklahoma, the Juicy Lucy of Minnesota, the Stewed Cheesburger and many more. Color photos. 208 pages. Workman. Paperbound. Pub. at $14.95 **$4.95**

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$4.95

4526884 MISS VICKIE’S REAL FOOD, REAL FAST PRESSURE COOKER COOKBOOK. By Vickie Smith. Filled with 200 delicious, affordable recipes, plus helpful tips and tricks for getting the most out of your pressure cooker, this is the perfect cookbook for newcomers and longtime fans alike. Try Chicken Meatballs with Five Spice Plum Sauce, or Spicy Taco Chili. 24 pages of color photos. 344 pages. Wiley. Paperbound. Pub. at $22.99

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6659489 BURGERS. By Paul Gayler. Experience everything the versatile burger has to offer with this mouthwatering collection of delicious and innovative recipes. From The Ultimate Burger with “The Works” to the Southwest Red-Bean Burger and Jumbo Prawn and Fish Burger, there’s a big, juicy patty for every eye and every taste. Features step-by-step instructions to walk you through selecting the perfect ingredients, preparing your burger, and cooking it to perfection. Fully illus. in color. 460 pages. Rockridge. Paperbound. Pub. at $19.99

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6743935 MEALS FOR ME: One Core Ingredient, Two Delicious Meals. By Sam Styer. If you’re home alone for dinner and craving something special, these clever and inspiring recipes are just what you need. By cooking the main recipe you are halfway to preparing a second dish that you can enjoy the next day. For example start with a Maple-Glazed Ham Steak one night, next night trade Spaghetti Carbonara for the leftover ham. Well illus. in color. 192 pages. Quadrille. 8x11”. Import. Pub. at $29.95

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683356X THE NEW KOSHER. By Kim Kushner. The author updates, elevates and redefines kosher cooking. Choose from such great-tasting, crowd-pleasing, special occasion and everyday recipes as Spinach and Feta Quiche with Heirloom Tomatoes; Chicken-Spinach Burgers; Spicy Ginger-Carrot Slaw with Rice; and Chocolate Chunk Biscotti with Lavender. Welcome to the new kosher table. Well illus. in color. 219 pages. Storey. Paperbound. Pub. at $15.95

$11.95

5939845 THE CAST-IRON SKILLET COOKBOOK. By Valerie Alkman-Smith et al. Prepare simple and tasty homemade comfort food using just one versatile cast-iron skillet from timeless recipes to modern classics. This collection brings together essential advice on caring for your skillet, as well as 27 delicious recipes like Maine Lobster Omellet, Buttermilk Fried Chicken, and Peach Cobbler. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95

$12.95

160 pages. CICO Books. Pub. at $19.95

$9.95

6740138 MEALS FOR ME: Our Core Ingredient, Two Delicious Meals. By Sam Styer. If you’re home alone for dinner and craving something special, these clever and inspiring recipes are just what you need. By cooking the main recipe you are halfway to preparing a second dish that you can enjoy the next day. For example start with a Maple-Glazed Ham Steak one night, next night trade Spaghetti Carbonara for the leftover ham. Well illus. in color. 192 pages. Quadrille. 8x11”. Import. Pub. at $29.95

$9.95

6741444 COOKING WITH COCONUT. By Ramin Ganeshram. Draw from culinary traditions around the globe and celebrate coconut in its many forms—milky, cream, and grated—shredded, raw and more—with this collection of delectable and diverse recipes. Try dishes like Coconut-Glazed-Mango Hot Wings; Coconut Beef Tacos; and Coconut-Lime Chicken Shortbread. Well illus. in color. 288 pages. Storey. Paperbound. Pub. at $18.95

$6.95
**6785261 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 conforms to the Paleo Autoimmune Protocol (AIP). Tasty meals include Pecan Cupcakes; 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. 206 pages. Rockridge. Paperback. Pub. at $17.95.

**$12.95**

**6785611 THE EASY ACID REFLEX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR.** By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to Shrimp Tacos or Easy Peppitas. Color photos. 296 pages. Morrow. Pub. at $29.99.

**$19.95**

**678610 THE COCONUT OIL CURE.** In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage oil, shampoo, and hair fixing potions. Recipes include Roasted Coconut Lemon Chicken, Creamy Vegetable Stew; and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sonoma Press. Paperbound. Pub. at $14.99.

**$9.95**

**698742 KETO MADE EASY: 100+ Easy Keto Dishes Made Fast to Fit Your Life.** By M. Barot & M. Gaedcke. In these pages you’ll find more than 100 keto recipes, including everything from creative breakfasts to grain-free breads to keto versions of popular takeout dishes like Five-Star Breakfast Sandwich, Cheddar Jalapeno Bagels; and Spicy Shrimp Fried Rice, to name a few. Includes tips on how to start a ketogenic diet, everyday ingredients, recipes, shopping lists to get you started. Color photos. 304 pages. Victory Belt. Paperback. Pub. at $34.95.

**$26.95**

**6914572 KETO FOR LIFE.** By Melissa Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way, you’ll find a wide variety of inventive recipes such as Cultured Red Onion Relish; Pepperoni Pizza Meatball; Egg Pancakes with Cauliflower Hummus. Fully illus. in color. 384 pages. Victory Belt. 8x10. Paperback. Pub. at $34.95.

**$26.95**

**6904475 THE MIDLIFE KITCHEN.** By M. Spencer & S. Rice. Busy lives require simple, sustainable recipes that incorporate healing ingredients without too much fanfare or fuss. This gorgeous volume offers 150 recipes to restore, rejuvenate, and revive including Fennel Salad; Crispy Trout with Aisan Salsa; and Butternut, Lima Bean & Red Onion Roast. Color photos. 304 pages. Mitchell Beazley. Import. Pub. at $29.99.

**$9.95**

**6958572 SUPERFOODS: 150 Superfood Recipes to Inspire Health & Happiness.** With complete nutritional information and detailed recipes to accommodate company and dietary needs. Each superfood ingredient this is your must-have guide to eating well. Recipes include Grilled Mackerel on Rye Bread; Crepes with Creamy Citrus Filling; Beet Brownie Bites, and more. Color photos. 328 pages. Pare Owen. Pub. at $34.95. Pap. at $19.98.

**$14.95**

**6920004 MEATLESS: Transform the Way You Eat and Live—One Meal at a Time.** By Kristie Middleton. Offers concrete rationale and easy steps for reducing animal products. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier meal and a better you. Includes recipes. 243 pages. Rockridge. Paperback. Pub. at $27.00.

**$9.95**

**6964141 100 DAYS OF REAL FOOD ON A BUDGET.** By Lisa Leake. Whether a strict budget is a requirement for you or you simply would like to spend less at the grocery store, the recipes in these recipes are quick, creative, and delicious ways cut out processed food without overspending. Recipes include Cinnamon Roll Pancakes; Chicken Burrito Bowls; Apple-glazed Pork Chops; Oatmeal Cookies; Energy Bites; and many more. Fully illus. in color. 296 pages. Morrow. Pub. at $29.99.

**$22.95**

**669915X THE ANTI-INFLAMMATION COOKBOOK.** By Amanda Haas with B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious everyday dishes, including Thai Red Curry with Tofu; Baked Beets and Lamb Burgers; Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95.

**$11.95**

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

**$14.95**

**6954111 THE HAPPY COOKBOOK.** By Lola Berry. Based on nutritious wholefoods, Berry’s recipes include Sweet Potato Noodles with Kale Pesto; and Pine Nuts—are gluten-free with very little dairy and no refined sugar. In addition to energy-boosting recipes, she looks at the other key pillars of happiness and wellness, offering her professional advice. Well illus. in color. 248 pages. St. Martin’s. Paperback. Pub. at $25.99.

**$17.99**

**6245585 100 RECIPE BOXES.** By Maria del Mar Sacasa. Presents more than 100 recipes from around the world. Color photos. 176 pages. Jacqui Small. Pub. at $14.95.

**$9.95**

**6813176 THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life.** By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy your eating desires. Whether you enjoy creamy mashed potatoes or luscious chocolate pudding. Photos. 316 pages. Taunton. Pub. at $34.95.

**$19.50**

**689480 THE DELIGHT GLUTEN-FREE COOKBOOK.** By Vanessa Westbrod. Give up gluten doesn’t mean you have to give up the foods you love. With this book, you’ll get easier and more delicious gluten-free recipes that you ever thought possible. Rediscover the favorites you’ve been missing and discover new ones, including Sparkling Cider Apple Fritters; Apricot Pesto Turkey Melt Sandwich, and Flan de Coco. Well illus. in color. 258 pages. Harlequin. Paperback. Pub. at $21.95.

**$4.95**

**5938287 THE 200 SUPERFOODS THAT WILL REVOLUTIONIZE YOUR LIFE.** By Deborah A. Klein. Here are the optimal foods to eat and enjoy that promote lifelong health and increase longevity, including sweet, satisfying indulgences like peanut butter, guacamole, and semisweet chocolate chips. Packed with more than 150 quick and tasty dishes filled with disease fighting ingredients. 363 pages. McGraw-Hill. Paperback. Pub. at $19.95.

**$5.95**

**5474679 HOMEMADE SNACKS AND STAPLES: A Living Free SEEDS.** By Vanessa Westbrod. Discover their powers—how they can aid brain health, fight inflammation or simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious everyday dishes, including Thai Red Curry with Tofu; Baked Beets and Lamb Burgers; Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95.

**$11.95**

**6638376 THE QUINOA (KEEN-WAH) COOKBOOK.** By Mama del Mar Sacasa. Presents more than 75 recipes that utilize quinoa in unexpected, creative, and delicious ways. Nutty Quinoa Granola to Breakfast Coconut Quinoa; Roasted Peppers with Lamb-Quinoa Stuffing to Matzo Ball-Style Quinoa Soup; and Walnut Veggie Burgers. Well illus. in color. 194 pages. HarperCollins. Pub. at $23.99.

**$4.95**
Low Fat & Healthy Cooking

**6172061 FOOD CAN FIX IT: The Superfood Switch to Fat, Defy Aging, and Eat Your Way Healthy.** By Mehrdad C. Oz et al. This book introduces you to simple, healing, wholesome food that can slim, energize, and protect your body from major health risks. Along with quick and tasty recipes like Supergreen Salad with Avocado Dressing, Hearty Black Bean Tacos, he includes a 21-day weight-loss jump start plan. Well illus. in color. 335 pages. Scribner. Paperbound. Pub. at $19.95

**★ 6847765 THE SUGAR SMART COOKBOOK.** By Georgia Varozza. These more than 200 recipes gently guide you toward trimming some of the sugar from your diet and offers a better, healthier way to eat. Favorites include Mushroom Soup with Parmesan Cheese, Cajun Chicken Macaroni and Cheese, Spinach and Ham Salad; and Pumpkin Cranberry Muffins. Your go-to guide for healthy eating! 223 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

**| 6832745 WANDERLUST FIND YOUR TRUE FORK: Journeys in Healthy, Delicious, and Ethical Eating.** By Jeff Krasno et al. The foodie’s road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all star chefs, you can now feed your passion for wellness everyday. Contributors include Deborah Madison, Seamus Mulllen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $25.95 $6.95

**★ 6801943 CRAVEABLE KETO COOKBOOK: 150 Delicious Low-Carb, High-Fat Roadmap to Weight Loss and Wellness.** By Kyndra D. Holley. With more than 140 whole-food recipes, five weekly meal plans, and tons of valuable resources to help make cooking a breeze, this is your ultimate guide to finding success in your low-carb life and loving yourself along the way. Try Creamy Lasagna Soup, Chicken Cordon Bleu Pizza, or Chocolate Peanut Butter Cheesecake Balls. Well illus. in color. 383 pages. Victory Belt. Paperbound. Pub. at $35.00 $16.95


**| 688248X THE CLEVER GUT DIET COOKBOOK: 150 Delicious Recipes to Help You Feel Better From Inside Out.** By Claire Cameron with J. Skipper. Improving your gut health will help you control your cravings, boost your mood, ease intestinal distress, and lose weight. With 150 delicious recipes for buffets, buffets, dinners, snacks, and desserts, you can lose weight while eating meals like Coriander Chicken with Yogurt and Fennel, Crab Spaghetti, and Chocolate Eggplant Cake. Color photos. 224 pages. Aftia. Paperbound. Pub. at $21.95 $16.95

**| 6951647 RAWMAZING: Over 130 Simple Raw Recipes for Radiant Health.** By Susan Powers. Combining gourmet flavor with everyday recipes, Powers offers up a plethora of dishes that are so good you won’t believe they’re raw. Also includes details on how to manage your pH, plus helpful tips for sprouting seeds, dehydrating food, buying seasonal produce and more. Color photos. 246 pages. Skyhorse. Paperbound. Pub. at $16.95 $8.95

**| 6757146 NUTRITIOUS DELICIOUS: Turbocharge Your Favorite Recipes with 50 Everyday Superfoods.** By the eds. at America’s Test Kitchen. Healthy has never tasted so delicious! This new and innovative recipe amp up the nutrition with superfoods you probably already have in your kitchen, from avocados to quinoa. Try Blueberry-Oat Pancakes; Kale Caesar Salad; Salmon Tacos with Super Slaw; Chocolate Avocado Pudding and more. In color. 318 pages. America’s Test Kitchen. Paperbound. Pub. at $29.99 $21.95

**| 6781454 POWER BOWLS: 100 Perfectly Balanced Meals in a Bowl.** By Christal Szebel. Crafted from wholesome ingredients, these tasty bowls are a nutritious and delicious way to eat. Dine into energy-packed, all-in-one meals that require just a bowl and a fork or spoon to enjoy: Sweet Potato & Avocado Scramble; Pulled Pork & Quinoa Stuffed Bell Peppers, and more. Well illus. in color. 192 pages. Sterling. Pub. at $19.95 $14.95

**| 6688240 READY OR NOT! 150+ Make-Ahead, Make-Over, and Make-Now Recipes by Nom Nom Paleo.** By M. Tam & H. Fong. Features healthy paleo home cooking whether you have time to prepare or just minutes to spare. From make-ahead feats to lightning-quick leftovers, this collection offers you inspiration (along with some seriously delicious ideas) like Slow Cooker Kabsoba, Stuffed Sunday Peppers. Fully illus. in color. McMeel. 8¼x10¼. Pub. at $35.00 $21.95

**| 6658143 NOM NOM PALEO: Food for Humans.** By M. Tam & H. Fong. Clearly describes what the Paleo Diet is all about and why it makes sense, Tam packs this guide with step by step full-color illustrations for recipes that are free of gluten, soy, and added sugar. Discussing the benefits of raw foods, using whole grains, and repairing your microbiome today. Along with a 2-phase meal plan there are practical weekly menus and shopping lists, and 140 delicious recipes including Egg and Beet Spinach Salad and Chicken, Apricot, and Olive Bake. Color photos. 255 pages. Rockridge. Paperbound. Pub. at $15.99 $11.95

**| 680026 HEALING SPICES: 50 Wonderful Spices and How to Use Them in Healthy Eating Foods and Drinks.** By Kirsten Hartvig. A celebration of the medicinal properties of spices, as well as a treasure trove of fabulous ways to use them in your cooking. Describes the health benefits of 50 of the most popular spices, which have been used to enhance beauty and vitality and to treat and prevent disease for over 4,000 years. 240 pages. Watkins. Paperbound Import. Pub. at $14.95

**| 6913431 THE COMPLETE IDIOT’S GUIDE TO THE ACID REFLUX DIET.** By Maria A. Bella. Packed with tips for treating and relieving your acid reflux—plus over 140 delicious recipes that won’t aggravate your symptoms—this helpful guide gives you everything you need to free of acid reflux for good. 318 pages. Alpha. Paperbound. Pub. at $19.95 $6.95

**| 5917626 THE APPLE CIDER VINEGAR CLEANSE: Weight Loss, Fight Cholesterol, and More with Nature’s Miracle Cure.** By Claire Giorgioun. Offers instructions for a 7-day therapeutic nutrition plan that uses nature’s cure-all potion to restore and repair your health. The book includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. Short Worth. Illus. in color. 162 pages. St. Martin’s. Paperbound. Pub. at $14.99 $5.95

**| 7582633 THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa salad, quinoa burgers, and tons of variations. Includes 150 recipes and tons of valuable resources to help you navigate a new world of gluten-free and vegan, gluten-free, and sugar-free foods. Includes a simple, easy-to-follow meal plan and helpful buying, cooking, and shopping tips. Color photos. 221 pages. Workman. Paperbound. Pub. at $19.95 $9.95

**| 5849470 DR. MAO’S SECRETS OF LONGEVITY COOKBOOK.** By M. Shing Ni. An inspiring cookbook based on a simple philosophy: by following the dietary wisdom of centenarians, we can initiate self-healing, enjoy life more, and achieve longevity in the future. With extensive interviews with centenarians from all over the world, Dr. Mao gives us dozens of delicious, healthy, anti-aging recipes. Color photos. 186 pages. Andrews McMeel. 8x10. Paperbound. Pub. at $24.99 $3.95

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THE EVERYTHING GLUTEN-FREE DIET COOKBOOK. By Lindsay Boyers. Discover how you can get your diet back on track, lose weight and even more fat. This easy to follow diet emphasizes reduced carbohydrate intake to help you lose weight and keeps your body’s metabolism constantly guessing as you change the amount of carbs, proteins and fats you consume. Features food and meal plans and hundreds of healthy recipes like Thai Chicken Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperback. Pub. at $18.99 $9.95

THE EVERYTHING WHEAT-FREE DIET COOKBOOK. By Lauren Kelly. Contains 300 delicious, easy, wheat-free recipes for any meal. Recipes include Crab Cakes with Garlic Aioli Sauce; Sicilian Eggplant Rolls; Orange-Ginger Salmon; Pumpkin-Spice Muffins, and many more. 304 pages. Adams Media. Paperback. Pub. at $16.95 $2.95

6662382 WITHOUT GRAIN: 100 Delicious Recipes for Eating a Grain-Free, Gluten-Free Diet. By Hayley Barbara Ryckew. Whether you’re Paleo, gluten-free, or even low-carb, this collection provides a relaxed and simplistic approach to healthy eating empowering you to eat grain-free. One hundred grain-free recipes include Spiced Quinoa Cakes; Cream of Broccoli Soup, and Baked Manicotti. Color photos. 208 pages. Fair Winds Press. Paperback. Pub. at $12.95 $4.95

6555322 GUT GASTRONOMY. By V. Edgson & A. Palmer. Embrace a new and deliciously healthy way to cook with this successful gut-healing plan. Along with expert practical advice on how to eat a nutrient-rich diet there are over 100 mouthwatering recipes that include Spicy Chicken Burger with Caramelized Onions; Jerk-Spiced Roast Butternut Squash with Creamy Cilantro Sauce; and Sweet Potato and Quinoa with Lentil. Well illus. in color. 248 pages. Jacqsmall. 8¼x11. Import. Pub. at $45.00 $4.95

661065X WHEAT BOLLY COOKBOOK. By William Davis. Join the wheat-free revolution right from your kitchen with a collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scruntopus life you’ll find recipes for Good Morning Soulfire, Pesto Chicken Pizza, Thai 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

6593917 GLUTEN FREE AND EASY. By Robyn Russell. Enjoy the benefits of gluten-free eating without sacrificing taste or variety. More than 90 kitchen tested recipes allows those with gluten sensitivity to partake in everything from baked goods to soups and salads to main dishes. Color photos. 128 pages. Ten Speed. Pub. at $24.99 $4.95

6810683 THE NAKED COOKBOOK. By Tess Ward. Features recipes that will give you more energy, help you lose weight, and purify your body. By Chicken Breasts & Red Cacao Sauce; Soba Noodle Salad with Cucumber & Mango; Butternut Squash Risotto, and more. Well illus. in color. 128 pages. Ten Speed. Pub. at $24.99 $4.95


5858964 THE EVERYTHING METABOLISM DIET COOKBOOK. By Lindsay Boyers. Discover how you can get your diet back on track, lose weight and even more fat. This easy to follow diet emphasizes reduced carbohydrate intake to help you lose weight and keeps your body’s metabolism constantly guessing as you change the amount of carbs, proteins and fats you consume. Features food and meal plans and hundreds of healthy recipes like Thai Chicken Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperback. Pub. at $18.99 $9.95

573287X COOKING LIGHT THE GOOD PANTRY. Ed. by Betty Wong. Restock your pantry with wholesome staples for healthy homemade meals in your kitchen must-haves. Over 140 recipes include healthier baking and cereal mixes, homemade alternatives to packaged products, and gluten-free, dairy-free, nut-free, and egg-free recipes for common allergies and sensitivities. Well illus. in color. 272 pages. Oxmoor. Paperback. Pub. at $17.99 $9.95


5999510 100 BEST QUICK GLUTEN-FREE RECIPES. By Carol Fenster. This handy collection for the ultimate resource for those looking to cook healthy and delicious gluten-free meals in 30 minutes or less. From breakfast to dinner and even snack time, it is filled with mouthwatering dishes for any time of the day. 192 pages. HMH. Pub. at $16.99 $9.95

6581102 LEVANA COOKS DAIRY-FREE! By Levana Kirschenbaum. Addresses the needs of the lactose-intolerant community, as well as anyone who wants to know, Kirschenbaum includes a wide range of both vegetarian and meat fare in this collection of dairy-free recipes which include Avocado Cucumber Soup; Blueberry Scones; and Curried Fish and Tomatoes. Well illus. in color. 140 pages. Skyhorse. 8x10 Paperback. Pub. at $16.95 $9.95

6762796 GOOD HOUSEKEEPING 400 CALORIE MEALS. Ed. by Rosemary Ellis. Filled with more than 140 irresistible Italian, vegetarian, and chicken entrees like Asparagus-Romanio Frittata; Warm Mushroom and Chicken Salad with Bacon; and Vegetarian Souchiaki along with recipes for tempting salads and desserts. Color photos. 478 pages. Hearst. Pub. at $19.95 $9.95

597545X THE BIG BOOK OF HEALTHY COOKING OILS. By Lisa Howard. This gluten-free and Paleo-friendly collection of over 85 recipes showcases the different attributes of each oil, as well as how to use them in dishes, your immune system the boost it needs to keep you healthy. Enjoy mouthwatering recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Color illus. in color. 143 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

5756335 THE INSULIN RESISTANCE DIET FOR PCOS. By Ty Spencer & J. Kostro. Guides you through real diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Meals include Scallops with Snap Peas and Red Cabbage, Chicken and White Bean Chili. Color photos. 228 pages. Rockridge. Paperback. Pub. at $17.99 $9.95

6735599 THE HEALTHY MATCHA COOKBOOK. Green Tea-Inspired Meals, Snacks, Drinks, and Desserts. By Miryam Quinn-Doblas. Food blogger and registered dietitian explores the various ways matcha powder—a main component of green tea—can be incorporated into everyday recipes to give your immune system the boost it needs to keep you healthy. Enjoy mouthwatering recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Color illus. in color. 143 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

5795559 THE INSULIN RESISTANCE DIET. By Stephanie Pedersen. Teaches you how to parlay berries into delicious recipes that you can partake in every meal, two-plate-five-section plan that includes delicious dishes like Avocado-beanberry Sandwich, Chicken with Berry Sauce, Berry Kale Quinoa and Healthy Berry Streusel Bars. Illus., in color. 184 pages. Sterling. Paperback. Pub. at $14.95 $4.95


6709530 GOOD P ANTRY. Ed. by Betty Wong. This gluten-free and Paleo-friendly collection of over 85 recipes showcases the different attributes of each oil, as well as how to use them in dishes, your immune system the boost it needs to keep you healthy. Enjoy mouthwatering recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Color illus. in color. 143 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

6580939 THE HEALTHY MATCHA COOKBOOK. Green Tea-Inspired Meals, Snacks, Drinks, and Desserts. By Miryam Quinn-Doblas. Food blogger and registered dietitian explores the various ways matcha powder—a main component of green tea—can be incorporated into everyday recipes to give your immune system the boost it needs to keep you healthy. Enjoy mouthwatering recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Color illus. in color. 143 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

6783217 GOOD P ANTRY. Ed. by Betty Wong. This gluten-free and Paleo-friendly collection of over 85 recipes showcases the different attributes of each oil, as well as how to use them in dishes, your immune system the boost it needs to keep you healthy. Enjoy mouthwatering recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Color illus. in color. 143 pages. Skyhorse. Paperback. Pub. at $14.95 $4.95

6585925 THE INSULIN RESISTANCE DIET FOR PCOS. By Ty Spencer & J. Kostro. Guides you through real diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Meals include Scallops with Snap Peas and Red Cabbage, Chicken and White Bean Chili. Color photos. 228 pages. Rockridge. Paperback. Pub. at $17.99 $9.95

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8903738 GOOSEBERY PATCH OUR FAVORITE SLOW-COOKER CHICKEN & BEEF RECIPES. Offers comfort foods like Creamy Mushroom Chicken, Beef Tips & Gravy, Texas Beef Chili, Savory Roast Sandwiches; and yummy Honey Chicken Wings for your next get-together—all made easy in your slow-cooker. 124 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95  $6.95


6921752 FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER, By Phyllis Good. Not only do slow cooks make delicious soups and stews, but they make gooey bars, fluffy cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as Cocoa Brownies with Dark Chocolate Frosting, Raspberry Custard. Little Boston Brown Loaves, Creamy Garden Quiche and so much more! Well illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.99  $6.95

6917887 FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from some of the best home cooks, and tested in real-life settings, these are the best-loved slow cooker recipes all in one place. Enjoy Bacon Ranch Slow Cooked Turkey, Roasted Sausage, Potato Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 598 pages. Good Books. Paperbound. Pub. at $24.99  $5.95

6580897 FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Amazing Everyday Recipes. By Phyllis Good. Presents 550 magic recipes for slow cooks from finger-licking good to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats. Recipes are crowdsourced and tested by home cooks and use ingredients most people already have in their cupboards. Photos. 284 pages. Good Books. 8x10”. Paperbound. Pub. at $13.95.  $5.95

1840959 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), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiralbound. Pub. at $14.95.  $5.95


6963550 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, this collection contains 1,400 recipes that are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole; Sweet Potato Casserole and many more! Color photos. 700 pages. pub. at $19.99.  $5.95

6825475 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy–and Easy–Recipes for the Classic Cooker. Offering a modern twist on classic dishes, these 200 slow cooker recipes will make your slow cooker is even more useful. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Almond and Dried Cranberry Turkey; and Spicy Asian Beef. Cherry Granola, Sausage & Cheese, and Mincemeat Custard. Color photos. 256 pages. Adams Media. Paperbound. Pub. at $19.99.  $5.95

6836674 KEEP CALM AND SLOW COOK. By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section for crock-pots offers you extra time in your day, and don’t forget the sweet treats to rot your out the meal! Well illus. in color. 240 pages. Thunder Bay. Pub. at $16.95  $4.95


6904886 SUPERFAST SLOW COOKER. By Nicola Grames with C. Seward. The recipes in this collection mainly use vegetables and beans and pulses, along with “superfood” vegetable ingredients and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow cooker in these inspiring and nourishing recipes. Color photos. 144 pages. Import. Pub. at $19.95  $6.95

6978614 INSTANT POT MIRACLE. Home cooks everywhere are raving about the efficiency, convenience, and affordability of the Instant Pot. Inside, 176 delicious recipes include everything from staples like Beef Chili and Chicken Noodle Soup, to new dishes like Thai Green Curry Chicken and Curried Cauliflower Soup. Full illus. in color. 304 pages. HMH. Paperbound. Pub. at $22.99  $17.95

681395 MARTHA STEWART’S SLOW COOKER. Ed. by the eds. of Martha Stewart Living. Maximize the flavor and simplify the cooking with an assortment of recipes that play to the slow cooker’s celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool by Stewart. Well illus. in color. 272 pages. Clarkson Potter. Paperbound. Pub. at $26.00  $18.95

6785654 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 by using your slow cooker. Includes an introduction to Indian cooking; and a pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperbound. Pub. at $16.99  $12.95

6974139 BETTER HOMES & GARDENS FAST OR SLOW: Delicious Meals for Slow Cookers, Pressure Cookers, or Multicookers. Ed. by Tricia Bergman. Sometimes you want something good to eat sooner rather than later—and sometimes later is better! Every recipe in this collection can be made in a pressure cooker, multi cooker, or slow cooker. Make Low Country Shrimp Boil in just one minute or let the flavors of a Country Lamb Stew develop over eight hours. Color photos. 304 pages. HMH. Paperbound. Pub. at $19.95  $14.95

6922430 FIX-IT AND FORGET-IT SLOW COOKER DUMMIES & DESSERTS. By Hope Comerford. Step 1: Dump the ingredients into your slow cooker. Step 2: Press the “on” button. It’s that easy! And 150 new recipes are an amazing treasury of easy slow-cooked meals 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. Well illus. in color. 330 pages. Good Books. Paperbound. Pub. at $19.95  $14.95

6788211 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, this slow-cooker cookbook is for you. This cookbook presents scrumptious slow cooker recipes like Jalapeno Popper Chicken Taquitos, Apple Sauce Honey Pork Chops; and exploration. Color photos. 341 pages. Good Books. Paperbound. Pub. at $19.99  $14.95

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Quick & Easy Cooking

6881938 THE QUICK SIX FIX: 100 No-Fuss, Full-Flavor Recipes. By Stuart O’Keefe with K. Squires. Full flavor recipes that require no more than a minute of prep work, six minutes of cleanup, and six key ingredients, all designed to be made in around thirty minutes or less. The author delivers an assortment of recipes influenced by his Irish heritage and is adopted California home including Mouties Frites, Bangers and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus., in color. 230 pages. Morrow. Pub. at $27.99

686562 COMFORTABLE UNDER PRESSURE. By Meredith Lawson. Offers easy to read instructions for pressure-cooking and provides a wide variety of pressure cooker recipes, along with tips. Impress your family and guests with these creative recipes and enjoy the time you save. Try Moroccan Lamb Stew with Raisins and Almonds; Wild Rice with Mushrooms and Peas, or Ratatouille. Color photos. 232 pages. Walahl. Paperbound. Pub. at $19.95

Outdoor Cooking & Grilling

6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. This collection of 500 zingy 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. Paperbound. Pub. at $17.95


6875545 THE COMPLETE ELECTRIC SMOker COOKBOOK. By Bill West. Now, mastering the art of electric smoking is easier than ever. Packed with the A to Z of smoking, plus over 100 mouthwatering recipes, this is your go-to guide for using your electric smoker. Recipes include Chipotle Wings; Smoked Beer Can Chicken; Hickory Smoked Pork Loin and much more. Illus. in color. Paperbound. Pub. at $17.95

6821605 TEXAS BARBECue COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition along with cutting-edge smokers, pits, tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Braised Beef Ribs; and Railhead’s Barbecued Bologna Sandwiches. Illus. 304 pages. Chronicle. Paperbound. Pub. at $22.95

6876484 THE CAMP DUTCH OVEN COOKBOOK. By Robin Donovan. Armed with this guide and a trusty Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Cake; Slow Cooked Beef Stew; Dutch Oven Pizza Margherita and Quick and Easy Peach Pie. Illus. in color. 186 pages. Rockridge. Paperbound. Pub. at $14.99

6962296 THE SCOUT’S DUTCH OVEN COOKBOOK. By Tim & Christine Conners. With camp cooking as popular as ever with Scouting, Conners continues the trend by sharing his knowledge from our pioneering past by focusing solely on the art of camp Dutch oven cooking. Try Big Timber Breakfast Casserole, Chicken Dutchlillas, Frazzleberry Pie, and many more. Illus. in color. 170 pages. Globe Pequot. Paperbound. Pub. at $16.95

Pastas

658879X SAUCES & SHAPES: Pasta the Italian Way. By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of sauces like carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on roasts, ribs, rabbit, clams, shrimp, eggplant, marinara and more. Drawings and photos. 400 pages. Norton, 8¼x10¼. Pub. at $35.00

6836739 MYRON MIXON’S BBQ RULES. By Myron Mixon. This is the world’s most celebrated pitmaster’s secret recipes for making 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 Spiced Rib; Smoked Turkey Legs; and Smoked Blackberry Cobble. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95


GRILL FIRE: 100 Recipes & Techniques for Mastering the Flame. By Lex Taylor. Follow Taylor’s expert advice on buying and using your grill, plus over 100 recipes for mastering temperature and doneness, and you’ll get outrageous results every time you fire up the grill. Flavorful recipes include Béarnaise Classic Burger; Blade Steak with Chile, Aroba Salsa; and Candied Chicken. Pops. Well illus., in color. 214 pages. Sterling. Pub. at $19.95


JASPER’S BARBECUE: Recipes for a Smokehouse at Home. By Jesse “Jas” Burt. Shows many new ways to make and enjoy new and old favorite dishes with fun utensils for the outdoors like pie irons, sweet sticks and metal forks and foil. Includes over 120 recipes including everything from Whiskey-Basted Prime Rib Roast to Smoked Turkey Legs; and Smoked Blackberry Cobbler. Well illus. in color. 128 pages. Andrews McMeel. Pub. at $16.95

SOLD OUT

MASON JAR LUNCHES: 50 Pretty, Portable Packed Lunches. By Jessica Harlan. Discover the coolest way to pack a healthy, on the go meal. This collection of recipes will show you how to combine fruits produce and food into meals packed in adorable jars, including; lasagna in a jar; poke sushi bowl; buffalo chicken salad; layered yogurt parfait; and many more. Well illus. in color. 128 pages. Andrews McMeel. Pub. at $22.99
**Vegetarian Cooking**

**691138** QUICK & EASY VEGAN COMFORT FOOD. By Alica C. Simpson. Here is the essential guide for any of America’s more than 20 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 serve 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 $13.95

**6899781** COOK LIVELY! By Laura-Jane Koers. A collection of recipes for satisfying meals, crafty party snacks, and jaw-dropping desserts all prepared using the simplest cooking methods and made from ingredients that can be found all year round and are most likely already in your kitchen. Try Meaty Mushroom Burgers; Mediterranean Cauliflower Pizza; Yellow Curry Salad; Thai Coconut Soup; and more. Color photos. 250 pages. DaCapo. Paperback. Pub. at $24.99 $8.95

**6779328** VEGAN COOKING IN YOUR AIR FRYER. By Kathy Hester. Provides plant-based dishes with all the decadence of fried food—and none of the added calories! You’ll be amazed at how fast you can have dinner on the table with air fryer recipes like Black Bean Avocado Chimichangas; Cheese Hot Sauce Collard Chips; Cajun French Fry Po'Boy; and more. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95

**674444 KALE & CARAMEL: Recipes for Body, Heart, and Table.** By Lily Diamond. Based on the popular blog, this sumptuous collection offers 80 deliciously creative vegetarian and vegan recipes featuring herbs and flowers as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, cilantro, tarragon, mint, lavender, rose, and more. Color photos. 262 pages. Atira. Paperback. Pub. at $22.95 $19.95

**6799891** BOSH! Simple Recipes. Amazing Food, All Plants. By H. Firth & I. Theasby. Packed with quick and easy midweek dinners, crowd-pleasing big eats, and effortless lunches, this awesome edition includes all your favorite plant-based recipes like Sweet Pepper Fajitas; Massaman Curry; Rich & Creamy Lasagna; Southwest Bosh! Bowl; Garlic & Herb Cashew Cheese; and more. Color photos. 288 pages. Bosh! Paperback. Pub. at $27.99 $21.95

**6790585** MEATLESS ALL DAY: Recipes for inspired Vegetarian Meals. By Dina Cheney. Whether you’re a committed vegetarian or are just trying to cut down on meat, the hearty recipes collected here will inspire you to cook your way out of your culinary rut. You’ll enjoy Beef Wellington; Spaghetti with White Bean Balls; and Baklava Sticky Buns—fare that will make even carnivores jealous! Color photos. 202 pages. Taunton. Paperback. Pub. at $15.95 $9.95

**6812686** SWEET POTATO SOUL: 100 Easy Vegan Recipes for the Southern Flavors of Smoke, Sugar, Spice, and Soul. By Jenne Claiborne. Offers vegan recipes that celebrate and riff on Southern cooking using fresh, local ingredients like; Coconut Collard Salad; Georgia Watermelon & Peach Salad; and Sweet Potato-Tahini Cookies. From amazing crab cakes to Nana’s sweet potato pie, these creative dishes are gorgeous for your roots, body, and soul. Color photos. 224 pages. Harmony. Paperback. Pub. at $19.99 $14.95

**6857108** THE REDUCETARIAN SOLUTION. By Brian Kateman. Kateman coined the term “reducetarian”—a person who is deliberately reducing his consumption of meat—and a global movement was born. Here he offers practical tips for reducing the amount of meat in your diet and features more than forty vegan recipes. 302 pages. TarcherPerigee. Paperback. Pub. at $16.00 $13.95

**6893999** A GIRL AND HER GREENS: Hearty Meals from the Garden. By April Bloomfield with J. J. Goode. Offers such recipes as Whole Po Roasted Cauliflower with Tomatoes and Anchovies; Mores with Madeira Cream on Toast; and Winter Squash Pancakes with Squash Syrup and Pecan Butter. Also features insightful sidebars and tips on farm techniques. Illus. in color. 261 pages. Eccolo. Paperback. Pub. at $34.99 $9.95

**6774040** THE EDGY VEG: 138 Carnivore-Approved Vegan Recipes. By Candice Hutchings with J. A. Alten. Collects 138 recipes that take vegan cooking to the next level, with tips and tricks for eating healthier. Taking childhood cravings and fast food favorites, Hutchings and Alten created foods like UnOrthodox Lox and Cream Cheese Bagels; Cobb Your Enthusiasm Salad; Buffalo Cauliflower Wings. And more... Easy Chicken Parm. Full color in color. 208 pages. Rolling Bear. Paperback. Pub. at $27.95 $17.95

**6775969** THE PLANTPOWER WAY: Whole Food Plant-Based Recipes + Guidance for the Whole Family. By R. Roll & J. Patt. Organized month by month to take advantage of seasonal produce, this book offers 302 delicious and healthy vegan recipes, many vegan and gluten-free. Try Roasted Cauliflower with Quinoa and Cashews; Asparagus with Turmeric-Almond Lox and Cream Cheese Bagel; Vegan Wellington; Spaghetti with White Bean Balls; and more. Illus. in color. 319 pages. Avery. 10/19/ad. $39.95 $6.95

**6925081** VEGETARIAN SECRETS. By Marissa Baggett. Now vegetarians can enjoy the best recipes ever published in cludes more than 220 recipes as Whole Food Plant-Based Recipes + Guidance for the Whole Family. By R. Roll & J. Patt. Organized month by month to take advantage of seasonal produce, this book offers 302 delicious and healthy vegan recipes, many vegan and gluten-free. Try Roasted Cauliflower with Quinoa and Cashews; Asparagus with Turmeric-Almond Lox and Cream Cheese Bagel; Vegan Wellington; Spaghetti with White Bean Balls; and more. Illus. in color. 319 pages. Avery. 10/19/ad. $39.95 $6.95

**6561624** VEGAN CUPCAKES. By Toni Rodriguez. Now vegans can enjoy fabulous cupcakes that are completely free of animal products and that taste just as good–or better than–their egg and dairy laden counterparts. Offers more than 60 delectable recipes for cupcakes that are gooey, moist, and delicious. Includes tips on April’s techniques. Illus. in color. 258 pages. Da Capo. Paperback. Pub. at $17.95 $4.95

Fish & Seafood

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 preparations: steaming; simmering; frying; baking; grilling, planking, roasting, and smoking. A final chapter on sauces and sides finishes the catch. Color photos. 288 pages. $3.95

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 Ravioli are joined by classics like Shrimp Cocktail and Grilled Shrimp with French Dill Sauce. Color photos. 192 pages. Stewart, Tabori & Chang. Pub. at $17.95

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

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, light meals and dinner party recipes, ranging from the very simple to the sophisticated. Well illus. in color. 206 pages. New Holland. Paperbound Import. Pub. at $14.95

THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK. By Sandy Ingber with R. Finamore. A collection of more than 100 of the restaurant’s recipes, some dating to the opening in 1913, are paired with beautiful color photos. Dishes include Oyster Almandine, 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 Bisque. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00

AMERICAN SEAFOOD: Heritage, Culture, & Cookery from Sea to Shining Sea. By Barton Seaver. Seaver tells the story of the people and places that sustain our culinary and cultural heritage and explores how seafood reflects our nation’s history. America’s seafood vividly reminds us of our past—and represents our future. Here is an inspiring resource that considers both, Fully illus., most in color. 520 pages. Skyhorse. Spiralbound. Pub. at $14.99

SEA ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD. By M. Petisch & J.D. Frailoi. Enjoy more than sixty-five mouthwatering recipes using underutilized and lesser-known varieties of fish, including Korean Fried Skate Wings; Ophah Crudo; and Oven Roasted Grouper with Celery and Apple. Color photos. 195 pages. Skyhorse. $8.95

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 perfect getaway. Try Cape Cod’s Captain Frosty’s; or Fried Maine Shrimp from Two Lights Lobster Shack in Cape Elizabeth, Maine; or Carreiro’s Pork with Clams from Tip for Tops’n, in Provincetown. Photos, most in color. 244 pages. Storey Paperbound. Pub. at $16.95


THE GREAT LOBSTER COOKBOOK: More than 100 Recipes to Cook at Home. By Matt Dean Pettit. More than 100 simple and delicious lobster recipes will show you how to cook and stress-free cooking with lobster can be. Try Lobster Deviled Eggs; Chilled Summer Corn and Lobster Soup; Pan-Crusted Walleye Topped with Horseradish Parsley Sauce; Rock Lobster Fingers; or Lobster Pot Pie. Well illus. in color. 204 pages. PowerHouse Books. Pub. at $35.00

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, handle, and traps. Includes crab lore and trivia, and a wealth of easily prepared crab recipes. 127 pages. Burford. Paperbound. Pub. at $12.95

Poultry & Game

THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Turkey. By Monte Burch. Partly as a tribute to going by and partly as a reaction to the modern movement toward healthy eating and smaller portions, Burch offers updated guide of a much-hailed handbook on how to dry and cure meat. Recipes include Venison Sausage; Chicken-Fried Venison; Venison Meatball Stew; and 140+ other dishes. Color photos. 128 pages. Skyhorse. Paperbound. Pub. at $12.95

WHOLE LARDER LOVE: Gather, Hunt, Cook. By Hank Shaw. Gathering keeps you in touch with the environment, while preserving the very simple to the sophisticated. Well illus. in color. 154 pages. St. Martin’s. Pub. at $27.95

THE VANISON VENISON: Venison 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; Chicken-Fried Venison; Venison Meatball Stew; and 140+ other dishes. Color photos. 186 pages. Hachette Book Group. Pub. at $35.00

THE PHEASANT, QUAIL, COTTONTAIL: Upland Birds and Small Game from Field to Feast. By Kate Fiduccia. 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, Turkey Cacciatore, Buffalo Chicken, and Partridges with Tomato Salad; and Tuscan Hare Risotto. Well illus. in color. 336 pages. Hachette Book Group. Pub. at $34.95

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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 include soups, stews, courses, side dishes, and desserts include Venison Stroganoff, Baked Fish Parmesan; Pan-Fried Duck Breast, Alligator Etouffee; Country-Style Beer Steak; and more. 276 pages. Harvest House. Spiralbound. Pub. at $14.95

JIM’S FAVORITE JERKY RECIPE:

Sprinkle meat with salt, brown sugar, and soy sauce to taste. Mix and let sit in the refrigerator for several hours. Then smoke for 2 1/2 hours. For an extra spicy kick, add red pepper flakes with the other ingredients. Serve thinly sliced.
Asian & Eastern Cuisines

6846106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Avedi. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won the world over for its elevated Middle Eastern cooking. From Beef Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras El Hanout and Redcurrent Glaze. Also includes desserts and a special cocktail section. Full illus. in color. 256 pages. Clarkson Potter. 8/4 x10 1/2. Pub. at $35.00 $9.95

#587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered iron Chef shows us how to make flavorful, enticingly elegant Japanese dishes in a carefully crafted selection of authentic recipes. From revelatory renditions of classics like miso soup to little-known (but unbelievably delicious) dishes like nitsuke and savory, this cookbook takes us far beyond to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

7653311 ORIENT EXPRESS: Fast Food from the Eastern Mediterranean. By Silvena Rowe. A helpful look at the rich, colorful, chameleon-like cuisine found throughout the East. Includes Middle Eastern, Eastern Mediterranean and Turkish dishes. 188 recipes. Interlink. Pub. at $16.95

European Cuisines

6921841 AUTHENTIC POLISH COOKING: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine. By Marianna Dwojak. Some think that Polish cuisine is all sausages and potatoes, but this cookbook proves that myth wrong. From rich soups and salads to side dishes, tasty fish, vegetarian main dishes and, yes, meat and potato fare, here is a wide array of dishes to provide you with the recipes you won’t be able to resist. Color photos. 170 pages. Skyhorse. Paperbound. Pub. at $15.99 $5.95

#649994X GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, enticing, and easy to make with the help of exciting chefs working today. Color photos. 188 pages. Interlink.

6922178 RUSSIAN, GERMAN & POLISH FOOD & COOKING. By C. Atkinson & T. Davies. Features over 185 traditional recipes from the Baltic to the Black Sea, shown step by step in more than 750 color photographs. Includes soups & starters, meat & fish dishes, vegetables, desserts, and pastas; closer than ever before to the experience of Russian cuisine. Illus. 524 pages. Penguin. Paperbound. Pub. at $18.00

6840663 PAUL BOCUSE: Simply Delicious. By Anna Del Conte. A collection of the world’s most famous, modern French cuisine. Everything from simple one-pot cooking to food created for kings and queens, emperors, dukes and divas. Color photos. 576 pages. Knopf. Pub. at $44.95

#5697569 THE WURST! The Very Best of German Food. By Otto Wolff. Presents 55 delicious Eastern European recipes, including all types of traditional Eastern fare like potato salad, lentil soup, and a assortment of pitas dishes. Also includes sauces and a multitude of delectable desserts. Color photos. 104 pages.

6904688 QUICK AND EASY SPANISH RECIPES. By Simone & Ines Ortega. Presents 100 fast and delicious dishes geared for the busy home cook. Selected to highlight the most popular dishes of the country’s rich cuisine, these mouthwatering recipes include Artichoke, Potato, and Shrimp Salad; Manchegan Rataouille; and Pork Fillets in Wine along with the classic Paella, Churrus and Tortillas. Color photos. 216 pages. Penguin. Pub. at $19.95

6907932 FROM SCRATCH: An Introduction to French Breads, Cheeses, Preserves, Pickles, Charcuterie, ConDIMENTS, Yogurts, SweetS, and More. By Laurence Laurentdon et al. Take pleasure in turning out luscious brioches, heavenly baguettes, and crusty breads. 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, desserts and cookies. 208 pages. Larik. Pub. at $22.95 $9.95

6934641 GASTRONOMY OF ITALY. By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina Italiana, providing over 200 essential recipes which include everything from simple one-pot cooking to food created for princes. With more than 600 photos, in color. 496 pages. Pavilion. 7/4 x11. Pub. at $45.00 $14.95
**European Cuisines**

- **9623348 CLASSIC BRITISH COOKING.** By Sarah Edington. With over 300 recipes, this collection includes both timeless favorites and forgotten gems. Try out recipes for Pork Crisp, Slow Roasted Pork Belly, Steamed Ginger Pudding, and Damson Ice Cream. Both practical and inspirational, this is a celebration of the best of British cooking past and present. Well illus. in color. 424 pages. National Trust. Import. Pub. at $36.95
- **9612211 ROME: Centuries in an Italian Kitchen.** By Katie & Giancarlo Caldesi. This stunning volume takes you on a sumptuous journey through the history of the city of Rome, from ancient Rome and the Colosseum, to Renaissance palazzos and neighborhood trattorias. The authors feature recipes that are both contemporary and centuries-old, inspired by Romans from all classes of life, including White Chicken, Almond Soup and Cinnamon and Hazelnut Biscuits. Well illus. in color. 270 pages. Hardie Grant, 8x10. Import. Pub. at $39.95
- **7217904 THE GERMAN COOKBOOK.** By Mimi Sheraton. A complete guide to mastering authentic German cooking, provides a generous helping of hundreds of clear recipes for soups, casseroles and one pot meals, egg and cheese dishes, fish, meat and poultry, sausages, vegetables, desserts and baked goods. 523 pages. Random, Pub. at $34.95
- **6987287 THE SILVER SPOON QUICK AND EASY ITALIAN RECIPES.** Preparing more than 100 simple, fast, and delicious recipes to help the busy cook embrace the flavors and spirit of Italian cuisine at home with minimal fuss. Delicious meals include Macaroni Au Gratin; Chicken Sausage Soup; Roasted Beet, and New Potatoes with Rosemary. Color photos. 240 pages. Phaidon. Pub. at $29.95
- **6593890 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need.** By Valentina Sforza. From the humblest to the bounty of the lush pastures of northern Italy to the tasty and refreshing meals created in the and lands and coastal landscapes of the south, you can choose from 500 easy-to-follow recipes to cook the Italian way. Try Zuppa di Fave Bianche (White Bean Soup); Risotto alla Parmigiana (Parmesan Risotto); and Verdure alla Griglia (Grilled Vegetables). Color photos. 288 pages. Sellers. Pub. at $16.95
- **6684106 150 BEST ITALIAN DISHES: The Only Mediterranean Dish Compendium You’ll Ever Need.** By Valentina Sforza. Known for being fresh, local, unprocessed, and healthy, the Mediterranean diet is a delicious way to cook. With 500 diverse recipes, this cookbook offers delicious Southern recipes from Fried Green Tomatoes to Sugared Pecans, as well as easy-to-follow recipes for the way we eat today. Color photos. 236 pages. Chronicle. Pub. at $40.00
- **6602037 EATING DELANCEY: A Celebration of Jewish Food.** By A. Reyzin & J. Schaps. A collection of photographs, profiles and recipes of classic Jewish food from the Eastern Lower East Side. All the classics are here; knishes, bagels, fox, pastirma, collard greens, kasha, herring, egg creams and much more. 232 pages. powerHouse Books. 9x10¼. Pub. at $35.00
- **6904084 FRESS: Bold Flavors from a Jewish Kitchen.** By Emma Spitzer. Big on flavor and spice, MasterChef UK finalist Emma Spitzer’s style of cooking is un fusy and uncomplicated, extracting the maximum flavor from the humblest of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon with Fennel Pancakes; Hot Red Bell Pepper Fish Stew; and more. Color photos. 240 pages. Mitchell Beazley. 8x10. Import. Pub. at $34.99
- **5771356 JEWISH COOKERY BOOK: The American Antiquarian Cookbook Collection.** By Esther Levy. Originally published in 1871, this cookbook was written to assist European immigrants new to American kitchens and society to adapting to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lots of recipes and includes a ribbon bookmark.
- **3655423 NEW YORK DELI: Memories of a Jewish New Yorker.** By Sarah Edington. With over 300 recipes, this collection includes both timeless favorites and forgotten gems. Try out recipes for Po-Boy Crisp, Slow Roasted Pork Belly, Steamed Ginger Pudding, and Damson Ice Cream. Both practical and inspirational, this is a celebration of the best of British cooking past and present. Well illus. in color. 424 pages. National Trust. Import. Pub. at $36.95

**Regional & Exotic Cuisines**

- **4617606 TALES: Fast and Delicious Mexican Meals.** By Alice Guadalupe Tapp. Tapp uses the classic tale-making process of food as a step by step to create a simple guide to the essence of Mexican food. More than 80 original recipes and more than 80 original recipes for Mexican food are included. Color photos. 138 pages. Ten Speed. Pub. at $18.99
- **6832237 500 MEXICAN DISHES: The Only Compendium of Mexican Dishes You’ll Ever Need.** By Judith Fertig. This cookbook offers a full range of authentic Mexican dish recipes, from appetizers and snacks to fabulous fajitas, delicious casseroles, savory grills, grilled dishes, big platter foods for entertaining, festive desserts, and more. Color photos. 260 pages. Sonoma Press. Pub. at $16.99
- **6948797 THE BLUE WILLOW INN COOKBOOK.** By Jane & Michael Stern. The Blue Willow Inn in Social Circle, Georgia, is as Southern as you can get. The Inn itself offers delicious Southern recipes from Fried Green Tomatoes to Sugared Pecans, as well as vintage pictures from the early days of Social Circle, and fascinating anecdotes about the loving restaurant. 208 pages. Thomas & Nelson. Pub. at $16.95
- **6841708 SUNDAY DINNER IN THE SOUTH.** By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from men and women who have shared memorable parishioner dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppered Bacon Biscuits. Well illus. in color. 308 pages. Thomas & Nelson. Pub. at $26.99
- **6560346 LUCINDA’S RUSTIC ITALIAN KITCHEN.** By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her family for homey Italian food. Simple to prepare versions of all your Italian favorites are included like Linguine with Clams and Chicken Milanese. Color photos. 220 pages. HMH Paperbacks. Pub. at $14.95
- **5684462 THE SLOW COOKER: Celebrate Home-Cooking with More Than 800 Recipes.** By Mimi Sheraton. A cookbook was written to assist European immigrants new to American kitchens and society to adapting to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lots of recipes and includes a ribbon bookmark. 200 pages. Andrews McMeel. Pub. at $24.99
- **5652215 KITCHEN: A Kosher Cookbook of Beloved Recipes and Modern Twists.** By Miri Rotkovitz. Whether searching for the perfect babyka or seeking out fresh, healthy takes on keeping kosher, Rotkovitz shares a selection of recipes from her grandmother’s recipe box mixed with more than original recipes of her own. 260 pages. Sonoma Press. Paperback. Pub. at $16.99
- **6964718 THE GEFILTEFEST COOKBOOK: Recipes from the World’s Best-Loved Jewish Cooks.** Celebrates the history, culture, culinary creativity and enduring traditions of Jews around the world. Recipes include Warabi Mochi; Salmon Kipplach Tagine; Hot Red Bell Pepper Fish Stew; and more. Color photos. 160 pages. Grub Street. Import. Pub. at $39.95
- **5612474 BUBBE AND ME IN THE KITCHEN: A Kockbuch Cookbook of Beloved Recipes and Modern Twists.** By T. Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from men and women who have shared memorable parishioner dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppered Bacon Biscuits. Well illus. in color. 308 pages. Thomas & Nelson. Pub. at $26.99
Regional & Exotic Cuisines

6873979 A TURKISH COOKBOOK. By Arto de Haroutunian. A collection of over 130 mouthwatering recipes that include Biberli Cack (Yogurt and Pepper Salad) and Tavuklu Keskek (Festive Chicken and Wheat). Features authentic seafood, vegetable, pastry and fruit dishes. 144 pages. Grub Street. Import. Pub. at $29.95 $6.95

6873995 VEGETARIAN DISHES FROM THE MIDDLE EAST. By Arto de Haroutunian. A dazzling treasury of recipes for warm and spicy stuffed vegetables, cool and fragrant soups, delicate preserves, pilafs, breads, pickles, relishes and pastries from the Middle East. Includes popular dishes such as Imam Bayaldi, Falafel, Tabouleh and Hummus. 288 pages. Grub Street. Import. Pub. at $21.99 SOLD OUT


6799917 CANTINA: Recipes from a Mexican Kitchen. By Paul Wilson. Celebrating one of the world’s richest and most diverse cuisines, Wilson explores the heart and soul of Mexico. From the flavors of Oaxacan mole to the finest seafood dishes of the Baja and Yucatan peninsulas, to the bustling street food stalls of Mexico City, Well illus. in color. 320 pages. Hardie Grant. Pub. at $25.95 $14.95

688167X FAIR FOODS: The Most Popular and Offbeat Recipes from America’s State & County Fairs. By George Geary. Mouthwatering recipes from America’s state and county fairs. These 120 recipes include Maple and Bacon Doughnuts, Frozen Cheesecake on a Stick, Kettle Corn, Chocolate Encased Bacon, Ten Pound Cheese Buns, Fried Guacamole Bites, Chicken and Fried Green Tomatoes, and much more. Color photos. Waffle with Bacon, Apple Pie, and Fried Pickles. 160 pages. Santa Monica Press. 8¼x10¼. Pub. at $14.95 $6.95

6948472 FAR AFIELD: Rare Food Encounters from Around the World. By Shane Mitchell. Encounter fascinating people from around the world who are keeping some of the world’s oldest food traditions alive. Full of compelling photography from far flung locations. These people share their unique and captivating culinary journeys along with 40 recipes. 304 pages. 8¼x10¼. Spiralbound. Pub. at $16.95 $9.95

5950538 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Houses. By Carole Roth Gagnocavo. Filled with favorite recipes gathered from Amish cooks across the U.S. and Canada—an endless array of delicious, down-to-earth dishes your family will require again and again. This is just some of the fare that awaits: Apple Dumplings; Chicken Pol Pot; Dutch Potato Soup; Red Velvet Cake and more! Color photos. 192 pages. Fox Chapel. 9¼x11¼. Spiralbound. Pub. at $19.99 $14.95

6662315 TEXAS HOME COOKING. By Cheryl A. & Bill Jamison. Captures the passion, excitement, and food of home cooking, by step kitchen cooking. With 400 recipes, from classic to contemporary, for fiery fajitas and perfect pies, mouthwatering breakfast and brunch fare, championship chili, real barbecue, Cajun-style seafood and much more. Color photos. 240 pages. Perigee. Pub. at $18.95 $7.95

6681822 THE LAKE MICHIGAN COTTAGE COOKBOOK. By Amelia Levin. In this love letter to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread, Pennsylvania Dutch Peanut Butter Cookies, and Wisconsin Curls with Homemade Ranch Dip capture the best of the lake-shore lifestyle while serving up iconic tastes from around Wisconsin, Indiana, Illinois and Michigan. Color photos. 280 pages. Storey. Pub. at $21.95 $14.95

270 pages. IN UP/8¼x10¼. Pub. at $29.95 $7.95

4595657 MASTERING THE ART OF SOUTHERN COOKING. By N. Dupree & C. Graubart. Presents the new standard reference for cooks everywhere on how to prepare the South’s most satisfying dishes, preserving the techniques and tastes of this regional cuisine. Try Corn Burgers, Sausage and Hush Puppies. Includes more than 750 recipes and 650 variations. Well illus. in color. 720 pages. Gibbs Smith. 9¼x11¼. Pub. at $45.00 $9.95

6982212 SAVEUR ITALIAN COMFORT FOOD. Celebrates a diverse, delicious, and wildly popular culinary tradition. Over 100 recipes for simple, flavorful, authentic food. Enjoy fresh takes on classic dishes like Chicken Cacciatore or try new favorites like Farro Gnocchi with Ragù di Fattore with Cavolo Nero. Color photos. 224 pages. Well illus. in color. 8½x11¼. Pub. at $35.00 $9.95

469513X RECIPES FROM AN INDIAN KITCHEN: Authentic Recipes from Ancient India. Offers 100 fantastic recipes across from India, with stunning color photos of each finished dish. With the step by step instructions you can prepare dishes such as Crispy Cabbage Pakoras; Steamed Fish Wraps; Banana Leaves; Creamy Indian-Style Sweet Rice Dessert; and more. 224 pages. Parragon. $19.95

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

5803799 COOKING UP A STORM: Recipes Lost and Found from The Times-Picayune of New Orleans. Ed. by M. Bienvenu & J. Walker. In the wake of Hurricane Katrina, this cookbook was published to tell the story, recipe by recipe, of one of the great food cities in the world. Ten years later, this cover edition returns to celebrate the community’s rebirth in recipes that remind us of this truly singular city. 368 pages. Chronicle. Pub. at $30.00 $14.95


6954782 PARADISE KITCHEN: Caribbean Cooking with Chef Daniel Orr. Tales of island culture, local traditions, and personal discoveries add flavor to the chef’s recipes for jerk chicken, winter melon, and Bajan crabcakes, including tapas. These delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Calalou. Color photos. 216 pages. Storey. Pub. at $21.95 $7.95

5998800 IN THE KITCHEN OF THE CATALAN PEOPLE: 100 Recipes from the Heart of Catalonia. By Nicolausztain. Enjoy the world famous tapas and traditional flavors of the Catalan Fallen. With 100 recipes, 225 color photos of this love letter to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread, Pennsylvania Dutch Peanut Butter Cookies, and Wisconsin Curls with Homemade Ranch Dip capture the best of the lake-shore lifestyle while serving up iconic tastes from around Wisconsin, Indiana, Illinois and Michigan. Color photos. 280 pages. Storey. Pub. at $21.95 $14.95

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Regional & Exotic Cuisines

6880572 A LITTLE TASTE OF SAN FRANCISCO: Recipes for Classic Dishes. By Stephanie Rosenbaum Klassen. Celebrate the delicious flavors of San Francisco with this collection of more than 30 regional recipes such as Clam Chowder in a Sourdough Bread Bowl, Chilled Dungeness Crab, and Cioppino. You'll also find dishes based on local produce, as well as recipes inspired by local restaurants and institutions. Illus. in color. 66 pages. Weldon Owen. Pub. at $12.95 $9.95

6880595 THE SOUTHERN SYMPATHY COOKBOOK: Funeral Food with a Twist. By Perre Coleman Magness. An assembled collection of delectable and delightful recipes that are good for broken hearts. From classic and internationally inspired dishes such as Collard and Spinach Madeleine; Classic Chicken Salad with Grapes and Poppy Seeds; and Double Caramel Bundt Cake. Color. photos. 175 pages. Countryman. Paperbound. Pub. at $22.95 $17.95

6900219 ISLAMIC FOOD WITH HEART & TOUCH. By Salma Husain. The perfect guide for contentment and well-being, achieved through cooking right and eating right. Recipes include Havuc Corbasi (Carrot Soup); Harisah (Lamb Cooked with Crushed Wheat); Pandang Chicken; Dolma (Stuffed Cabbage with Rice); and many more. Color photos. 96 pages. Roll. Import. Pub. at $24.95 $7.95

6985734 THE BLUE RIBBON COOK BOOK. By Jennie C. Benedict. Represents the very best in American country cooking and recipes for such classic dishes as Parker House rolls, lamb chops, corn pudding, Waldorf salad, and cheese and nut sandwiches are nestled among long-loved favorites like apples and butter, potato and so on, and gingersnap cookies. 168 pages. UPKy. Pub. at $19.95 $15.95

6946666 MY MODERN CARIBBEAN KITCHEN. By Julius Jackson. Fantastical tropical flavor is easy to achieve with this exciting collection of meals bursting with the distinct spices and tasty ingredients of the Caribbean. Delicious recipes include Slow-Cooked Stewed Oxtails; Old-Time Chicken Soup; Saltfish Pate, and more. Color. photos. 176 pages. Street! Pub. at $19.95 $16.95

6915253 HERITAGE. By Sean Brock et al. In these pages the author and the food. Color photos. 304 pages. Little, Brown. 8¼x10¼. Pub. at $30.00 $12.95

6985716 NEW ENGLAND OPEN-HOUSE COOKBOOK. By Sarah Leah Chase. No matter where you live, celebrate New England's down-home flavors and acclaimed regional ingredients that combine the rural comforts with urban sophistication, the author brings the best of the borough to your table. This is artisanal food at its most mouthwatering recipes like Tomato Cucumber Salad with Tahini Dressing; Tandy's Pork Chops, Corn Pudding, Waldorf salad, and cheese and flavorful cuisine of Puerto Rico, and how it traveled from a tiny island in the Caribbean to New York City and across the United States. With a mixture of history and personal lore, Rivera shares his most delicious Puerto Rican recipes. 336 pages. Running Press. Pub. at $24.00 $6.95

6885704 A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes. By Annie B. Coppage. You'll find plenty of regional favorites among 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 Feijoada; Jamaican-style soup of southern roots, and Portuguese Sweet Bread. Illus. in color. 66 pages. Weldon Owen. Pub. at $12.95 $9.95

6909448 BROOKLYN RUSTIC: Simple Food for Sophisticated Palates. By Bryan Calvert. In more than 125 surefire, imaginative recipes that combine the rural comforts with urban sophistication, the author brings the best of the borough to your table. This is artisanal food at its most mouthwatering recipes like Tomato Cucumber Salad with Tahini Dressing; Tandy's Pork Chops, Corn Pudding, Waldorf salad, and cheese and flavorful cuisine of Puerto Rico, and how it traveled from a tiny island in the Caribbean to New York City and across the United States. With a mixture of history and personal lore, Rivera shares his most delicious Puerto Rican recipes. 336 pages. Running Press. Pub. at $24.00 $6.95

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6904971 THE UP SOUTH COOKBOOK. By Debra Taylor. This collection offers classic Southern favorites and updated, inspired, and fusion-friendly recipes. Recipes include Chow Chow made with Pickled Ramps; Collard Greens Pesto and Pasta; Roasted Duck with Chestonberry Cherry Sauce; and Bernie and Banana Sandwich Cobblers with Cornmeal. Color. photos. 235 pages. UpSouth. Pub. at $23.95 $17.95

6904505 NASHVILLE EATS. By Jennifer Justus. Presents more than one hundred mouthwatering recipes like Tomato Cucumber Salad with Tahini Dressing; Tandy's Pork Chops, Corn Pudding, Waldorf salad, and cheese and flavorful cuisine of Puerto Rico, and how it traveled from a tiny island in the Caribbean to New York City and across the United States. With a mixture of history and personal lore, Rivera shares his most delicious Puerto Rican recipes. 336 pages. Running Press. Pub. at $24.00 $6.95

6986780 APPELLICAN COOKING: New & Traditional Recipes. By John Tulloch. Having grown up on an East Tennessee farm, Tulloch draws on his background of self-sufficiency and seasonal eating, and offers more than 100 vibrant takes on classic dishes including Summer Squash Pickles; Sweet Onion Skillet Corn Bread, Meatloaf with Wild Mushrooms; and Apple Stack Cake. Illus. 196 pages. Countryman. Paperbound. Pub. at $22.95 $17.95

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Notable Chefs & Celebrities


5963788 BEEF LAMB + PORK: Simple Essentials. By Donna Hay. Beginning with a guide to cuts of meat, with advice on how to best utilize them, this elegant collection of recipes includes Thai Caramelized Pork Sandwhich, Mint and Horseradish Lamb; Mozzarella Veal with Roast Tomato Salad; and Roast Pork Loin with Pearl and Sage. Well illus. in color. 96 pages. Fourth Estate.


5777313 ORANGE IS THE NEW BLACK PRESENTS THE COOKBOOK. By Jenji Kohan et al. A tie-in to the exceedingly popular Netflix series, this collection of 65 recipes, and 20 sidebars that expand upon the fiction of the show, adds new dimensions to an fan’s obsession. Recipes include Mackenzie and Amanda’s Vegan Sushi and Blanca’s Chicken Enchiladas. Well illus., in color. 224 pages. Abram. New Market.

6805914 A RETURN TO COOKING. By E. Ripert & M. Ruhlman. A dazzling collection of recipes designed specifically with the home cook and kitchen in mind. Try Crab Salad with Chilled Gazpacho Sauce; Portobello and Eggplant Tart; Apio and Black Truffle Soup and Chocolate Ravioli in Bittersweet Chocolate Sauce. Fully illus. in color. 330 pages. Artisan. 9¼x11. Paperbound.


NEW! 588165X MODERN PRESSURE COOKING. By Bren Herrera. The groundbreaking pressure cooker 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 Spiced Apple-Plum Pork Brisket, Stuffed Pepper Soup, and Beef Carnitas. Well illus. in color. 224 pages. Page Street. Pub. at $24.99.

5766229 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Carlyn Berghoff and Herman Berghoff. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Berghoff Creamed Spinach; German Potato Salad; White Wine Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $29.99.

5778411 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Fritsch et al. The renowned restaurant provides classic steakhouse fare and then some, introducing a world of bold flavors and regional American favorites, including: Appetizers & Salads; Burgers & Sandwiches; Steaks, Burgers & Classics; Fish & Seafood; Side Dishes, and even Desserts, such as a Pistachio Mochatini. Color photos. 240 pages. Clarkson Potter. 8¼x10¼. Pub. at $32.50.

3638389 THE BERGHOFF CAFE COOKBOOK: Berghoff Family Recipes for Simple, Satisfying Food. By Carlyn Berghoff with N.R. Ryan. Founded in 1898 by Herman Berghoff, the Berghoff has been a landmark restaurant that symbolizes 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 and modern recipes with a modern twist. Color photos. 156 pages. Andrews McMeel. Pub. at $24.99.

3426351 MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over an non-descript boarding house on a downtown city block and opened Mrs. Wilkes’ Boardinghouse, a home to many of the shows that have been awarded stars by the Michelin Guide for their excellent cuisine. Accompanied by portraits of their respective chefs and by a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history. Fully illus. in color. 224 pages. Charles Scribner’s. Pub. at $37.25.

5655594 HAUTE CUISINE PARIS: A Culinary Walking Tour. By Fernandez Batiz de Bazire. Presents a tour of ten Parisian restaurants that have been awarded stars by the Michelin Guide for their excellent cuisine. Accompanied by portraits of their respective chefs and by a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history. Fully illus. in color. 224 pages. Charles Scribner’s. Pub. at $37.25.

5749054 GO EATS: The Cookbook for Men of Seriously Good Taste. Ed. by Paul Henderson. Featuring recipes from Britain’s best restaurants, plus tips and techniques from the country’s top chefs. With chapters ranging from Brilliant Breakfasts to Rock ‘n Roll Roasts, there are foods for every occasion, from bistro favorites such as Coq au Vin and Salt and Pepper Squid to Pissaladière and Coq au Vin. Well illus. in color. 224 pages. Mitchell Beazley. Paperbound. Import. Pub. at $20.00.

Restaurants

6948618 IVAR’S SEAFOOD COOKBOOK: The O-fish-al Guide to Cooking the Northwest Catch. If you know Seattle, you know Ivar’s, the seafood restaurant famous for serving local seafood since 1938. In his first book, Ivar tells you how to prepare Ivar’s, his seafood cookbook, it serves up recipes that includes Cesar Salad with Blackened Salmon; Ivar’s Famous Poulet White Sound Clam Chowder; Red Crisy Fish and Chips; Slow Roast Loin of Ivar, in color. 180 pages. Skyhorse. Paperbound. Pub. at $17.99.

Sous & Salads


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<td>From vegetable-laced broths and creamy chunky soups, to hearty meat stews and homey noodle soups, the recipes feature seasonal standouts, regional specialties, and new favorites from chefs of all kinds. A collection of recipes ideal for cooks of all abilities. Some soups make ideal starters, others a complete meal in themselves. Of the 40 recipes included here like Old-Fashioned Potato Soup or a classic Beef Stew, or new hits like Chicken Parmesan Soup or Pulled Pork Chili. Color photos. 224 pages. Weldon Owen. 8½x10¼. Pub. at $35.00</td>
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<td>By Sue Lawrence. Celebrates the enormous range of Scottish soups in this imaginative and practical collection of recipes ideal for cooks of all abilities. Some soups make ideal starters, others a complete meal in themselves. Of the 40 recipes included such as Cullen Skink, Winkle Soup, and Ale &amp; Potato Soup. Illus. in color. 96 pages. Birlinn. Paperbound Import.</td>
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<td>By Susannah Blake. Contains 500 recipes for appetizers for every occasion, all of them clearly and easy to follow. Try Peking Duck Wraps; Kiwi and Avocado Salsa; Marinated Seared Scallops; Poppy Seed Grissini; and a full chapter of pasta and pizza. Color photos. 228 pages. Sellers. Paperbound. Pub. at $16.95</td>
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<td>Energy Bites.</td>
<td>By Kate Turner with A. Nichols. Looking for post-workout refuel? Intense immunity boost? Or just a healthy snack? With core ingredients of protein, low GI carbs, no refined sugars, and healthy fats like the King of healthy fats, these snacks deliver a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crackers; Sesame &amp; Miso Powerhouse Balls; and more. Color photos. 208 pages. Mitchell Beazley. Paperbound Import. Pub. at $16.99</td>
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**Appetizers & Snacks**

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<td>200 Ways to Make a Salad: The Handy 1914 Guide</td>
<td>By A. Suzanne &amp; C.H. Sein. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Dover. Paperback</td>
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<td>Good Housekeeping Soups: 70+ Nourishing Recipes.</td>
<td>Create a easy yet versatile meal with a pot of soup. Included are over 70 versatile, delicious recipes including Classic Chicken Noodle Soup, Hearty Minestrone, Shrimp &amp; Sausage Gumbo, Curried Butternut Squash Soup and more. Well illus. in color. 127 pages. Hearst. Pub. at $11.95</td>
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<td>I Love Soup: More Than 100 of the World’s Most Delicious and Nutritious Recipes for All Seasons</td>
<td>By Beverly LeBlanc. These mouthwatering recipes transcend the seasons. From the richly satisfying Chicken Udon Hot Soup to the deftly delicious, allspice-scented Halloween Bean Soup to the fresh spring flavors of Crab &amp; Asparagus Soup and the summery zig of Gazpacho, the recipes in this volume are yours and mine year-round. Color photos. 224 pages. Mitchell Beazley. Paperbound Import. Pub. at $19.95</td>
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Holidays & Entertaining

691358X TRICKY TREATS: Ghoulish Goodies to Serve Up on Halloween. By Susanna Tee. A party isn’t a Halloween party without some frightful food to give up to your friends! Here you’ll find a collection of coven-ready recipes sure to satisfy any ghoul, like Sausage Mummies, Banana Ghosts, Death’s Flying Pancake, Vampire Apple Wedges, Chomping Monster Cookies, and more. Fully illus. in color. 48 pages. Pavilion. Import. Pub. at $9.95 $3.95

5819482 TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Also includes over 50 crafts and decorating ideas to turn your home into a holiday showcase. Fully illus. in color. 240 pages. Reader’s Digest. 8½x11¼. Pub. at $15.99 $5.95


6934765 THE LITTLE GINGERBREAD HOUSE. By Jennifer Carden. Features a 32-page booklet with instructions for making eight different mini houses, plus reusable templates for cutting out the different components to each house. Recipes include two kinds of gingerbread dough (one is gluten-free), royal icing; and sweet fondant. Fully illus. in color. 32 pages. Chronicle. 9x9. Paperbound. Pub. at $7.95 $6.95

6906745 ENTERTAINING WITH BETTY. Ed. by the eds. of Betty Crocker. First published in 1959, this fun guide provides clear, step by step directions for all types of entertaining. From small informal gatherings to full-fledged dinner parties and everything in between, three experts will make entertaining easy. Includes delicious recipes like Stuffed Pork Chops with Pineapple-Orange Dressing and Chocolate Meringue Torte. Well illus. in color. 176 pages. HMH. Pub. at $15.99 $4.95

6908823 VEGAN VEGETARIAN OMNIVORE: Dinner for Everyone at the Table. By Anna Thomas. Shows you how to cook for today’s table with over 150 recipes for all tastes and menus for every occasion. Try a “Taco Night at Home” with Spicy Black Beans, Poblano Peppers with Balsamic Carrots, Chocolate Toffee Fondue, or entertaining at home. Eager to share her passion for cooking and entertaining, here she delivers a month-by-month culinary scrapbook, bringing out the reveler in every home cook. Color photos. 262 pages. St. Martin’s. Pub. at $32.50 $7.95

Bartending Guides

6831591 THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotels since it opened in 1893, the Peacock Alley bar has been highly celebrated. Belling hotets and pantries of today’s craft distillers. Sidebars, fun facts, and knowledge for cooking and entertainment, this volume from the master mixologist of the bar is full of tips and variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25 $16.95

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 for you. Includes low-carb cocktail recipes such as Dill Pickle Martini, Mixed Berry Hard Lemonade, Cucumber Mojito, White Russian, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95

565296X TEA COCKTAILS. By A.R. Gehringer with Teatulia Organic Teas. A collection of seventy-five unique cocktail recipes featuring the hottest trend in mixology—tea. Try a Roobios Berry Daquiri; or a Chai White Russian; or a Riesling Jasmine Hot Toddy. Includes easy to follow instructions. Fully illus. in color. 111 pages. Pavilion. Import. Pub. at $15.95 $9.95

6619436 CHRISTMAS MAGIC: Festive Favourites Made Easy. By Kate Shirazi. Offers up a collection of delicious, irresistible and easy-to-follow recipes for the holiday season. Choose from party food, celebration cakes, main event meals and accompaniments, essential sauces and mouthwatering desserts–it’s all here in one easy-to-follow collection. Well illus. in color. 383 pages. Knopf. 8¼x9¼. Pub. at $35.00 $26.95

6676729X THUG KITCHEN PARTY GRUB: Eat Clean, Party Hard. No need to ruin a party with gross, greasy food! This cookbook will help you party hard without damaging your waist or wallet, offering up healthy meals, casseroles, sides and snacks you’ll actually want to show off. Try Savory Mini Waffles; Baked Spring Rolls; Vegetarian Pot Pie; and more. Well illus. in color. 240 pages. Rodale. Pub. at $22 $14.95

* SOLD OUT * 6747213 FIX-IT AND FORGET-IT HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Coper. Take your slow cooker out of the pantry and put away the stress of holiday cooking and baking this year with these 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili, Chicken and Dumplings, and Make-Ahead Mixed Color photos. 338 pages. Good Books. Pub. at $21.99 $14.95

* SOLD OUT * 6752875 HOLIDAY SLOW COOKER: 100 Incredible & Festive Recipes for Every Celebration. By Leigh Anne Wilkey. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze while impressing your family and guests with 100 traditional recipes. With recipes like Hawaiian BBQ Chicken and Brown Butter Potatoes Florentine, you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

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5871565 KITCHEN REVELRY. By Ali Larter. When she’s not on set, actress Ali Larter (Heroes, Legally Blonde) is usually throwing a dinner party or entertaining at home. Eager to share her passion and knowledge for cooking and entertaining, here she delivers a month-by-month culinary scrapbook, bringing out the reveler in every home cook. Color photos. 326 pages. St. Martin’s. Pub. at $32.50 $7.95


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**657923 SOUTHERN SPIRITS: Four Hundred Years of Drinking in the American South, with Recipes.** By Robert F. Moss. Tells the full story of liquor, beer, and wine in 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. Speed. Pub. at $24.99


**6636192 DRINKING IN AMERICA: Our Secret History.** By Susan Cheever. Chronicles our national love affair with liquor, taking a long, thoughtful look at the way alcohol has changed our nation’s history, and how it has shaped American events and the American character from the 17th to the 20th century. 258 pages. Twelve. Pub. at $28.95

**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 evolution of modern hop varieties; a 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

**595348 BOURBON EMPIRE: The Past and Future of America’s Whiskey.** By Reid Mitenbuler. Whiskey has influenced America’s political, economic, and cultural destiny. Here the author traces the spirit’s history, spanning frontier rebellion, Gilded Age corruption and the magic of Madison Avenue. 316 pages. Penguin. Paperbound. Pub. at $17.00

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**6935400 WINE & SPIRITS: A User’s Guide to the World of Wine and Spirits.** By R. Miller. From mashing and fermenting to aging and bottling, this is the ideal companion for the home distiller. Illus. 381 pages. Algonquin. Pub. at $22.95

**673684X AGAINST ALL HOPS: Techniques and Philosophy for Creating Extraordinary Botanical Beers.** By Butch Heilshorn. In inlaid text, Butch Heilshorn discovers gruits: incredible botanical beers that were brewed throughout the world for most of human history. He provides techniques and approaches for the home brewer to transform these unique-out-of-the-box beers. Well illus. in color. 143 pages. Page Street. Paperbound. Pub. at $18.99

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6975305 AMERICA’S BEST HARVEST PIES. By Linda Hovis. A collection of 90 delectable apple pies that won the National Pie Championships. Organized by harvest crop—apple, pumpkin, raspberry, strawberry, peach, sweet potato, and more—the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 209 pages. Skyhorse. Paperback. Pub. at $17.99 $3.95

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5880212 HOMEMADE SOURDOUGH: Recipes for Melt-in-Your-Mouth Fresh Bread. By Jackie Mason et al. Presents fifty-three recipes for the ultimate sourdough bread, as well as specialized skills. Chapters dedicated to each type of sourdough cover everything from basic step by step instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health. Includes a delicious array of rolls. Fully illus. in color. 160 pages. Voyageur. Paperback. Pub. at $24.99 $5.95

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5817838 MAD FOR MUFFINS: 70 Amazing Muffin Recipes from Savory to Sweet. By Jean Anderson. Presents seventy recipes for muffins—the classic comfort food. Try delectable recipes such as Old-Fashioned Rye Muffins, Classic Carrot Muffins, Fresh Strawberry Muffins, and Parmesan-Crusted Muffins. Well illus. in color. 224 pages. HMH. Pub. at $19.99 $4.95

**684717X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozza. Discover how it is hearty and wholesome baked goods with this simple guide, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Scones; and Angel Biscuits. 123 pages. Harvest House. Spiralbound. Pub. at $3.95 $7.95

6982131 BREAD BREAD BREAD: Recipes, Techniques, Shortcuts. By Martin Johansson. More than eighty recipes for hard, soft, fast, slow, light, dark, sour, and sweet breads. Johansson shows you how you can easily make bread at home with basic tools. Make your own sourdough starter from scratch or learn how to make a pillowowy loaf of Easy White Bread. Color photos. 254 pages. Weldon Owen. Paperbound. Pub. at $33.00 $17.95

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**Cookies, Breads & Baking**


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**Baking SOURDOUGH BREAD:** Dozens of Recipes for Artisan Loaves, Croissants, and Sourdough Breads. By G. Soderin & G. Strachal. Guides bakers through the delicious world of sourdough, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, the authors include sourdough classics like levain and English wheat; unique twists like carrot and hazelnut breads; and sourdough breads like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperback. Pub. at $14.99 $9.95

**6600573** COOKING WITH CHOCOLATE: Essential Recipes and Techniques. Ed. by Frederick Bau. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; bonfire fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousses; pies, tarts, and cakes; and sauces, and patissier’s secrets. Each method is explained in text and step by step photographs, clarified on the accompanying 90-minute DVD. 416 pages. Flammarion. 9x11x1. Import. Pub. at $49.95 $14.95

**7635944** BREAD! Simple and Satisfying Recipes for Your Bread Machine. By J. Hertzberg & Z. Franco. Includes thirty-three new basic to advanced techniques, and more than 200 150 detailed step by step instructions covering bread from the history, chemistry, and culture behind this distinctive dough, the authors include sourdough classics like levain and English wheat; unique twists like carrot and hazelnut breads; and sourdough breads like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperback. Pub. at $14.99 $9.95

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**6550959** THE 250 BEST COOKIE RECIPES. By Esther Brody. With 250 recipes to choose from, you’ll find an extraordinary range of cookies for virtually every occasion. Features helpful baking tips and a cookie troubleshooting section. Try Ginger Spice Snaps; Cream Cheese Shortbread Sandwiches; or Brandy Lace Roll-Ups. 16 pages of color photos. 192 pages. Robert Rose. Paperback Import. Pub. at $16.99 $12.95

**6934927** SCANDINAVIAN BAKING. By Trine Hahnemann. Contains more than 100 authentic Scandinavian recipes with a modern twist including danish pastries, mouth watering cakes, a plethora of cookies and of course breads of all kinds. Delicious treats include Roselilip Roulade; Chocolate Danish; and Finnish Sugar Cookies. Well illus. in color. 288 pages. Quadrille. Pub. at $35.00 $14.95

**6831052** THE HANDMADE LOAF, REVISED EDITION. By Dan Lepard. With more than 75 recipes from dark crusty rye breads to effortless multigrain sourdough, this information-packed guide takes you through the fundamental techniques you need to know to make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperback Import. Pub. at $16.95 $12.95

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**6734842** TASTE OF HOME 365 DAYS OF COOKIES. Ed. by Catherine Cassidy. Recipes for virtually every occasion. Features helpful baking tips and more than 230 color photographs. Well illus., many in color. 448 pages. RDA. Spiralbound. Pub. at $24.99 $17.95

**6493392** BREAD REVOLUTION: World-Class Baking with Sprouted & Whole Grains, Heirloom Flours & Fresh Techniques. By Eric Kayser. A breathtaking collection for those who want to learn how to bake bread, for those who want to bring their baking skills to a higher level. Divided into 15 chapters that cover every-thing you’ve ever wanted to master, chapters include buns, pies, tarts, breads, and more. Well illus. in color. 518 pages. America’s Test Kitchen. 9x10.5. Pub. at $40.00 $29.95

**6957218** COOK’S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. An authoritative baking reference and recipe collection for those who want to learn how to bake bread, and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that cover every-thing you’ve ever wanted to master, chapters include buns, pies, tarts, breads, and more. Well illus. in color. 518 pages. America’s Test Kitchen. 9x10.5. Pub. at $40.00 $29.95

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**6844384** THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home. By Eric Kayser. A beautiful guide to making 80 breads with step by step clear color photographs, and a range of recipes for the simplest farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Phaidon. Pub. at $39.95 $16.95
Cookies, Breads & Baking

6603836 ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Black. With just a few ingredients, this guide, and your own two hands, will put you on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten foundation breads from baguettes to sourdough. Additional recipes include dinner rolls, loaves, and more. Well illus. in color. 210 pages. HMV. Pub. at $25.00 $8.95

6726674 ARTISAN SOURDOUGH MADE SIMPLE: A Beginner’s Guide to Delicious Handcrafted Bread with Minimal Kneading. By Emile Raffa. Create your very own sourdough starter at home with only two ingredients. Includes 65 recipes such as Olive, Thyme and Parmesan Bread, Soft Honey Whole Wheat Sandwich Loaf and more. All recipes include minimal kneading techniques that lets your starter do all the hard work. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95

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6737153 THE COMPLETE STEP-BY-STEP BAKING COOKBOOK. Ed. by Gina Steer. This invaluable companion offers all the baking advice and inspiration you need on everything from essential ingredients and equipment to basic techniques like how to “bake blind.” It also includes recipes both basic and creative-300 in all—from Chocolate Pecan Pie to Canadian Eclair Meringues. Well illus. in color. 352 pages. Flame Tree. 8x11x10.00. Import. $6.95

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Kindersley. Pub. at $30.00
Canning & Preserving

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