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**The Everything Wheat Free Diet Cookbook.** By Dede Oku. Join the wheat-free revolution with from-scratch recipes from a collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you'll find recipes for Good Morning Souffle, Pesto Chicken Pizza, Thai Noodle Salad, Peanut Sauce, and Date-Nut Quick Bread.

**The Everyday 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; Stuffed Potato Skins; Baked Salmon with Pumpkin-Spice Muffins; and many more. 304 pages. Adams Media. Paperback. Pub. at $16.95 $2.95


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**The Healthy Matcha Cookbook: Green Tea-Inspired Meals, Snacks, Drinks, and Desserts.** By Miryam Quinn-Dobbs. 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 foolproof recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Fully illus. in color. 143 pages. Skyhorse. 7x10½. Pub. at $16.99 $4.95

**The Everything Wheat-Free Diet Cookbook.** By Dede Oku. Join the wheat-free revolution with from-scratch recipes from a collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you'll find recipes for Good Morning Souffle, Pesto Chicken Pizza, Thai Noodle Salad, Peanut Sauce, and Date-Nut Quick Bread.

**The Everyday 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; Stuffed Potato Skins; Baked Salmon with Pumpkin-Spice Muffins; and many more. 304 pages. Adams Media. Paperback. Pub. at $16.95 $2.95

**The Everything Wheat-Free Diet Cookbook.** By William Davis. Join the wheat-free revolution with from-scratch recipes from a collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Souffle, Pesto Chicken Pizza, Thai Noodle Salad, Peanut Sauce, and Date-Nut Quick Bread.

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Low Fat & Healthy Cooking

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**6712061** FOOD CAN FIX IT: The Superfood Switch to Fight Fat, Defy Aging, and Leave Your Way Healthy. By Myylar C. Oz et al. Dr. Oz 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 Super Green Salad with Chicken and Parmesan and Blackened Tilapia Tacos, he includes a 21-day weight-loss jump start plan. Well illus. in color. 353 pages. Scribner. Pub. at $29.99


**6785727** FRESH START BARIATIC COOKBOOK: Healthy Recipes to Enjoy Favorite Foods After Weight-Loss Surgery. By Sarah Kent. Offers over 100 recipes for everyone, whether you’ve had gastric sleeve, gastric bypass, or BPD/DS. Recipes include Vegetable Lentil Soup; Crispy Baked Cod; and Grilled Turkey Burger Patties along with post-op guidance and nutritional information. Color photos. 196 pages. Regional. Spiralbound. Pub. at $19.95

**6785833** THE NAKED COOKBOOK. By Jess Ward. Features recipes that will give you more energy, help you lose weight, and purify your body. Try Chicken Breasts & Red Cacao Sauce, Soba Noodle Salad with Cucumber & Mango; Butternut Squash Pearl Barley Pilaf, and more. Well illus. in color. 128 pages. Ten Speed. Pub. at $24.99

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**675564X** THE EVERYTHING GUIDE TO MACRONUTRIENTS. By Matt Dustin. Carbohydrates, proteins, and fats are three of the most important nutrients found in food. In this guide, you will learn the importance of these essential elements, as well as how to control them to create the healthiest you possible. Includes 150 recipes and a two-week meal plan. 271 pages. Adams Media. Paperback. Pub. at $18.95

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5916372 NUTRIBLEND-RECIPE BIBLE. By Robin Donovan. Use your blender to enjoy as many as 150 incredible meals that detoxify, replenish, and revitalize your health. From thick smoothie soups to burgers and cakes, each of these meals is easy to prepare, easy to clean up, and retains the nutritional elements of your fruits and vegetables. Color photos. 198 pages. St. Martin’s. Paperback. Pub. at $19.99 $13.95

5719093 BRAINPOWER COOKBOOK. Ed. by Justine Harding. Filled with 175 family-friendly recipes featuring mouthwatering brain foods to keep your mind sharp, including breakfasts like Blueberry and Oat Breakfast Muffins, and mind-improving mains like Beef Bolognese with Tagliatelle, and Chicken and Vegetable Curry. Includes tips on improving your brain health and stimulating your mind. Well illus. in color. 304 pages. Reader’s Digest. 8½x11. Pub. at $24.99 $9.95

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1841130 TIPS FOR USING YOUR SLOW COOKER. By Phyllis Hillman Good ed. This collection of more than 800 tips and stories comes from the experts—experienced cooks who use their slow cookers nearly every day. 176 pages. Good Books. Paperback. Pub. at $12.95 $3.95


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- **6785041** SLOW COOKER DUMP DESSERTS: Cozy Sweets and Easy Treats to Make Ahead. By Jennifer Palmer. The moist heat of a slow cooker is perfect for cooking cakes, puddings, cobblers, and more. Each recipe of your slow cooker with warm desserts like Chocolate Espresso Dump Cake; Blueberry Biscuit Cobbler; Caramelized Pears; or Classic Cheesecake, and many more. Illus. in color. 126 pages. Rockridge. Paperbound. Pub. at $14.95

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- **6820204** THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. Ed. by Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes from around the world. From Maryland crab cakes to savory artichoke stuffed to zesty chicken, cinnamon bread pudding to chocolate fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chartwell. 6x7/10". Pub. at $14.99

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Quick & Easy Cooking


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5939038 Cooking for One or Two. By Jo Forrest et al. Revitalize your enthusiasm for cooking with fuss-free, quick and simple recipes, each tailored for dining solo or as a duo. Over 100 kitchen-tested favorites keep shopping, preparation, washing-up and leftovers to a minimum, like Chicken Fajitas, Tarragon Chicken, or Pork with Creamy Garlic Mustard Sauce. Color photos. 256 pages. Reader’s Digest. 9x10%. Imperial. Paperback. Pub. at $1.95 $1.95

665473 Eat What You Love Quick & Easy. By Marlene Koch. Includes amazing “Dare to Compare” restaurant makeover, satisfying portions, and gluten-free and all-natural sugar substitute options, along with over 180 all-new recipes. Just a few recipes you will find include Pumkin Pie French Toast; 15 Minute Coconut Cream Candy Bar Pie; Cheesy Bacon Chicken with Honey Mustard Drizzle; and more. Well illus. in color. 334 pages. Running Press. Pub. at $15.95 $11.95

5939036 Southern Living What’s for Supper 5 Ingredient Weeknight Meals. By Vanessa McNeil Rocchio. Make mealtime magic with a bounty of from-scratch goodness— in 30 minutes or less! Featuring lots of weeknight meals and no-cook wonders, these are dishes sure to satisfy again and again. Try Broiled Cheddar Beef Tacos; Grilled Corn Relish; refreshing salads like Baja Fish Salad; and a wide variety of recipes for meat, poultry, seafood, vegetables, pizza, and more. Learn to make the classic, c’tail-packed collection of 500 sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, 100 recipes that can’t be made in less than six minutes 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 his adopted Carolina home, including Moulus Frites, Barbecued Chicken and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus. in color. 230 pages. Morrow. Pub. at $27.99 $6.95

667566 Comfortable Under Pressure. By Meredith Laurence. Offers easy to read instructions for pressure-cooking and provides a wide variety of recipes for the pressure cooker, along with tips. Impress your family and guests with these creative recipes and enjoy the time you save. Try Moroccan Lamb Stew with Figs and Dates; Wild Rice with Mushrooms and Peas; or Ratatouille. Color photos. 232 pages. Wahlah! Paperback. Pub. at $24.95 $13.95

464783 Mugs Cakes: Sweet & Savory. By Cinzia Trenchi. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm! Presented here are 60 tempting original recipes that blend creativity, simple preparation, and flavors like Peanut and Chocolate: Dark Chocolate with Banana & Chili; Spicy Shrimp with Habanero; and more. Color photos. 143 pages. Wearable. Import. Pub. at $16.95 5908650 Just One Pot. By Lindsey Banham. Offers delicious, easy meals that can be prepared and enjoyed without leaving a mountain of dirty dishes. Whether you want a quick after-work dinner or a relaxed meal for friends, these recipes have you covered. Try Caesar Salad with Smoked Grilled Beef; Mexican Chocolate Smoothie and much more. Well illus., in color. 288 pages. Fair Winds Press. Paperback. Pub. at $29.99 $19.95

3650538 The Wilderness Guide to Dutch Oven Cooking. By Kate Rovinski. Offers delicious, easy meals that can be prepared and enjoyed without leaving a mountain of dirty dishes. Whether you want a quick after-work dinner or a relaxed meal for friends, these recipes have you covered. Try Caesar Salad with Smoked Grilled Beef; Mexican Chocolate Smoothie and much more. Well illus., in color. 288 pages. Fair Winds Press. Paperback. Pub. at $29.99 $19.95

3560586 The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. The collection of 500+ sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, 100 recipes that can’t be made in less than six minutes 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 his adopted Carolina home, including Moulus Frites, Barbecued Chicken and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus. in color. 230 pages. Morrow. Pub. at $27.99 $6.95

3650533 The Pressure Cooker Cookbook: Homemade Meals in Minutes. By Fon Ritchie. Contains over 40 recipes, including such delights as creamy rice, hominy and potatoes. Covers everything you need to know, including how the pots work, how to adjust and release the pressure effortlessly, myths about pressure cookers, and more. Well illus. in color. 112 pages. Weldon Owen. Paperback. Pub. at $19.95 $11.95

★ 4387457 Ramen to the Rescue Cookbook: Over 100 Creative Recipes for Easy Meals Using Everyone’s Favorite Pack of Noodles. By Jessica Harian. This handy guide can transform the classic, can’t-fail pack of noodles into a hundred amazing, palate pleasing meals. Try Bacon, Egg and Ramen Scramble; Ramen-n-Cheddar; Cold Noodle Salad with Grilled Beef; Ramen Bolognese; Pad Thai; or Salmon Croquettes with Creamy Chili Sauce. 251 recipes. Rockridge. Paperback. Pub. at $12.95 $9.95

★ 6577253 300 15-MINUTE LOW-CARB RECIPES. By Dana Carpenter. Low-carb doesn’t mean you have to sacrifice flavor or taste. Try Rosemary-Ginger Ribs; Spicy Apricot Glazed Chicken with Spicy Almond Crust; Chicken Chili Verde; Mexican Chocolate Smoothie and much more. 360 pages. Fair Winds Press. Paperback. Pub. at $19.99 $5.95

6689183 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 six minutes 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 his adopted Carolina home, including Moulus Frites, Barbecued Chicken and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus. in color. 230 pages. Morrow. Pub. at $27.99 $6.95

★ 665473 Eat What You Love Quick & Easy. By Marlene Koch. Includes amazing “Dare to Compare” restaurant makeover, satisfying portions, and gluten-free and all-natural sugar substitute options, along with over 180 all-new recipes. Just a few recipes you will find include Pumkin Pie French Toast; 15 Minute Coconut Cream Candy Bar Pie; Cheesy Bacon Chicken with Honey Mustard Drizzle; and more. Well illus. in color. 334 pages. Running Press. Pub. at $15.95 $11.95

6832202 500 Barbecue Dishes: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. The collection of 500+ sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, 100 recipes that can’t be made in less than six minutes 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 his adopted Carolina home, including Moulus Frites, Barbecued Chicken and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus. in color. 288 pages. Sellers. Pub. at $17.95 $6.95

8857892 Master of the Grill. By the eds. at America’s Test Kitchen. Part field guide to grilling and barbecueing and part barbecue feast, this collection of 500+ sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, 100 recipes that can’t be made in less than six minutes 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 his adopted Carolina home, including Moulus Frites, Barbecued Chicken and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus. in color. 288 pages. Sellers. Pub. at $17.95 $6.95

4580398 Taste of Home Backyard Barbecues. Ed. by Catherine Cassidy. It’s time to heat up the grill and celebrate the season with a collection of 500 of sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, 100 recipes that can’t be made in less than six minutes 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 his adopted Carolina home, including Moulus Frites, Barbecued Chicken and Leek Mash with Cranberry Compote and Aunt Derry’s Guinness Cake. Well illus. in color. 288 pages. Sellers. Pub. at $17.95 $6.95

★ 678339 175 Best Instant Pot Recipes: For Your Programmable Electric Pressure Cooker. By Marilyn Haugen. Fast and easy meals with less energy and less cleanup— what’s not to like about an Instant Pot? Here are a wide variety of recipes to impress your family and friends with healthy and satisfying dishes. Recipes include: Thai Coconut Chicken Soup; Chickpea, Kale and Sprout Salad; and Bananas Foster Flan. 16 pages color photos. 224 pages. Robert Rose. Paperback Import. Pub. at $19.95 $15.95

★ 6785778 The Healthy Make-Ahead Cookbook. By Robin Donovan. Offers more than 100 new recipes using whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to make stocking your freezer easier. Recipes include Slow Cooker Pulled Pork and Ginger Shrimp Cakes, 200 pages. Import. Paperback. Pub. at $19.95 $11.95

★ 4387457 Ramen to the Rescue Cookbook: Over 100 Creative Recipes for Easy Meals Using Everyone’s Favorite Pack of Noodles. By Jessica Harian. This handy guide can transform the classic, can’t-fail pack of noodles into a hundred amazing, palate pleasing meals. Try Bacon, Egg and Ramen Scramble; Ramen-n-Cheddar; Cold Noodle Salad with Grilled Beef; Ramen Bolognese; Pad Thai; or Salmon Croquettes with Creamy Chili Sauce. 251 recipes. Rockridge. Paperback. Pub. at $12.95 $9.95
Outdoors Cooking & Grilling

**6876545 THE COMPLETE ELECTRIC SMOKER COOKBOOK.** By Bill West. Now, mastering the art of electric smoking is easier than ever. Includes over 100 step-by-step instructions, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include Chipotle Wings; Smoked Baby Back Ribs with Hickory Smoke; Pork Loin and many more. Illus., col. 187 pages. Rockridge. Paperback. Pub. at $17.99 $12.95


**672208 FIRE PIT COOKING.** By Vanessa Bante. Shows many new ways to make and enjoy new and old favorites dishes with fun utensils for the outdoors like pie irons, sweet sticks, and metal forks and foil. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scaloppes and pages. Smith. Pub. at $19.95 14.95

**6876464 THE CAMP DUTCH OVEN COOKBOOK.** By Robin Donovan. Armed with this guide and a cast iron 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 Bread Cake; Slow Cooked Beef Stew; Dutch Oven Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Andrews. Paperback. Pub. at $14.95 11.95

**6977564 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 fresh products with Rumbottom to fun 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. Paperbound. Pub. at $16.95 12.95

**5849446 THE BIG GREEN EGG BOOK.** Ed. by Jennifer Koppes. The best book known as the Big Green Egg is taking the culinary world by storm, and this cookbook is your guide to discovering its myriad pleasures. Fifty-five recipes feature flavors by top international chefs, making for a glorious showcase of the cooker’s incredible versatility. Color photos. 208 pages. Andrews McMeel. Bx×11¼. Pub. at $50.00 11.95

**6596754 SMOKIN’ HOT IN THE SOUTH: New Grilling Recipes from the Winningest Woman in Barbecue.** By Melissa Cookston. Everything you need to be successful grilling at home: tools, techniques, and ingredients. Explore how to use fire in all its forms with Melissa Cookston, the “winningest woman in barbecue.” Includes 85 Southern influenced recipes like Southern Meat Pies, Smoked Pit Ham with Blackberry Bourbon Glaze, and Smoked Chicken Bacon Tombs. Well illus. in color. 180 pages. Andrews McMeel. Pub. at $22.99 7.95

**6889530 TECHNIQUES FOR WOOD-FIRED OVENS: 25 Essentials.** By A. Cort Sines. Grilling expert Sines reveals in these pages the sure fire techniques and smoke infused recipes, from rustic breads and pizzas to chops, roasts, and whole birds, that will turn your wood oven into an indispensable tool in your outdoor cooking arsenal. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.99 13.95

**6836739 MYRON MIXON’S BBQ RULES.** By K. Alexander. The world’s most celebrated pitmaster breaks down the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauce, and wood you need to get there, plus variations for all smokers. Smoked Prime Rib; Smoked Turkey Legs; and Smoked Blackberry Cobbler. Well illus. in color. 240 pages. Stewart, Tabor & Chang. Pub. at $24.95 11.95

**4419905 CABIN COOKING: Delicious Easy Recipes for Camp, Cabin, or Trail.** By Kate Fiduccia. Offers 140 delicious, easy to prepare recipes perfect for any camping trip or outdoor cooking adventure. In addition to main dishes such as Beer Battered Perch and Rainy Day Seasoned Pork Roast, you’ll also discover how to make Border-Style Scrambled Eggs, Skillet Bread, Outback Hashbrowns, Wild Blueberry Cobbler, and Wild Mint Iced Tea. Color photos. 128 pages. Skyhorse. 8x10¼. Pub. at $19.95 5.95

**6571786 GRILL LEASE: 100+ Recipes & Techniques for Mastering the Flame.** By Lee Taylor. Follow Taylor’s expert advice on butcher’s cuts, fuel and fire, along with his techniques for mastering temperature and doneness, and you’ll get outrageous results every time you fire up the grill. Flavorful recipes include Belgnet Classic Burger; Blade Steak with Chile de Arbol Salsa; and Candied Chicken Pops. Well illus., in color. 136 pages. Sterling. Pub. at $24.95 11.95

**6729347 WINTER GRILLING.** By Tom Heinzie. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin, and Chocolate Nut Cupcakes with Appenzeller Apples. Color photos. 160 pages. Whitecap. 8x11¾. Pub. at $24.95 11.95

**6392970 SUBLIME SMOKE: Bold New Flavors Inspired by the Old Art of Barbecue.** By Cheryl A. & Bill Jamison. Reveals how traditional smoking techniques excel with a host of foods not typically associated with the barbecue, in over 200 recipes featuring meats, chicken, fish, shellfish, and a variety of vegetables, and combining ethnic and global influences with a spirit of adventure. 392 pages. Harvard Common. Pub. at $24.95 12.95

**68080X FAMILY CAMPING COOKBOOK.** By Tiff & Jim Easton. Packed with 85 family friendly feasts that all work on a camping stove, portable barbecue or open fire. Includes super easy meal plans, shopping lists and tips to make the most of cooking outdoors. Try Tuscan Ham, Spinach, and Cannellini Stew; Paella; and French Toast with Apricot Nut Cupcakes. Well illus. in color. 176 pages. Duncan Baird. Paperback. Pub. at $14.95 9.95

**5980240 KEBABS: 75 Spectacular Recipes for Grilling.** By D. Riches & S. Baksh. A collection of 75 fire-tested recipes such as Egyptian Chicken Kebabs; Jamaican Jerk Turkey Kebabs; Lemon-Roasted Salmon Kebabs; and Mexican Corn Kebabs. Includes quick-fix rubs, sauces, brines, and marinades, plus guidance on what kinds of foods work best on a skewer, how many ingredients to use, and what they all are done at the same time and vegetation substitutions. Well illus. in color. 144 pages. Harvard Common. Pub. at $21.99 16.95

**6853412 HEALTHY PASTA.** By J. Bastianich & T. Manuli. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy, balanced lifestyle, even if you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 500 calories.
**6884992 PERIPLUS. 8½x11½. Paperbound. Pub. at $14.95**

A selection of irresistible recipes, many of them Asian inspired. Well illustrated.

**559330X COOKING WILD GAME: Thirty-Six Hearty Dishes. By G. Hoggenpohl. Hunters and connoisseurs of game meats and traditional European cooking will relish this collection of 36 game dishes. Mouthwatering flavors and cooking styles combine with a variety of venison, wild boar, hare, pheasant, and more to create a classic array of entrees. Fully illus. in color. 80 pages. Schiffer. 8¾x11¼. Pub. at $19.99**

**532415 COOKING WITH GOCHUJANG: Asia's Original Hot Sauce. By Naomin Imatome-Yun. A chili paste from Korea with a complex flavor profile and a kick of heat that is loved by many. This book is packed into delicious recipes, from tonics and anti-inflammatory ingredients to traditional systems of medicine. Here it's used in a variety of ways to create modern dishes.**

**6824978 CHINESE FEASTS & FESTIVALS: A Cookbook. By S.C. Moey. Each celebratory meal is a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Fried Rice and Good Luck Spring Rolls. 189 pages. Ballantine. Pub. at $30.00**

**6893077 ESSENTIAL TURKISH CUISINE. By Engin Akin. Complete with two hundred recipes, this collection offers wonderful insight into modern Turkish cooking, along with the myriad cuisines it reflects: Chinese, Middle Eastern, Mediterranean, and Northern Africa. Includes Small Plates; Main Dishes; Breads & Pastries; and Sweets & Beverages. Well illus. in color. 272 pages. Mitchell Beazley. Pub. at $24.99**

**5860741 THE ASIAN SLOW COOKER. By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Goo's Chinese Pot That Noodles with Chicken, Peking Duck, or Beef Chow Fun a try. Fully illus. in color. 389 pages. Flatiron Books. 8¼x10¼. Pub. at $29.95**

**6620000 K FOOD: Korean Home Cooking and Street Food. By Da-Hae & Gareth West. Easy-to-follow fundamentals and a variety of delectable recipes let you experience the fantastic, robust flavors of classic Korean cooking. The Kimchee King and his American-Korean brand have developed from it. Try a decadent bulgogi burger: corn on the cob with kimchi butter, or twice-cooked crispy pork belly. Well illus. in color. 240 pages. Mitchell Beazley. Import. Pub. at $24.99**

**5785875 LEMONGRASS, GINGER AND MINT VIETNAMESE COOKBOOK. By Linh Nguyen. A collection of 75 easy-to-prepare recipes that true to the roots of Vietnamese cooking including classic Pho with variations and favorites like Banh Mi, Chao, and Bun. Includes an overview of techniques; ingredients and tips; and shopping recommendations. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $14.99**

**4486552 THE CHINESE TAKEOUT COOKBOOK: Quick and Easy Dishes to Prepare at Home. By Diana Kuan. The Chinese food blogger and cooking instructor brings Chinatown into your home with this amazing collection of more than eighty popular Chinese takeout recipes, all easy to prepare and MIB free.**

**6713300 ORIENTAL VEGETARIAN COOKING. By Gail Duff. Brings together the flavors and culinary techniques of the Orient in a collection of tantalizing dishes from China, Japan, and Southeast Asia. A valuable addition to the kitchens of vegetarians and meat eaters alike, it is sure to be welcomed by all lovers of Oriental cuisine. 208 pages. Healing Arts. Paperbound. Pub. at $12.95**

**6832621 500 SUSHI: The Only Sushi Compendium You’ll Ever Need. By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients and condiments you will need, and complete instructions for making the rolls, you’ll be making Sushi at home in no time. Recipes include Shrimp Tempura Roll; and Spicy Shrimp and Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95**

**389 pages. Flatiron Books. 8¼x10¼. Pub. at $29.95**

**389 pages. Flatiron Books. 8¼x10¼. Pub. at $29.95**

**5649089 HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-liku Way. By Makiko Sanjo. Discover the secrets of Shoku-liku and how the Japanese people stay so healthy, all in one easy to understand recipe collection. As with Japanese food in general, most of the 70 brand new dishes are largely gluten and dairy free, making them perfect vegans. Well illus. in color. Paperbound Import. Pub. at $19.95**

**7634331 ORIENT EXPRESS: Fast Food from the Eastern Mediterranean. By Silvena Rowe. Presents 100 light, enticing new recipes, perfectly panicked for mezze-style meals. Here is a cuisine for both celebrating and for sharing: Ottomans-inspired food based around stunning combinations of sweet and sour—and given a modern twist by the most exciting chefs cooking today. Color photos. 188 pages. Interlink. Pub. at $30.00**

**6717232 THE NEW INDIAN SLOW COOKER: Recipes for Curries, Dals, Chutneys, Masalas, Biryanis, and More. By Neeta Paniz. Veteran cooking teacher and chef Paniz shares lessons from the long, slow approach to making Indian cuisine by rethinking its traditional recipes for the slow cooker. Here she showcases both classic and innovative recipes such as Pork Vindaloo, Kashmiri Potato Curry, Date and Tamarind Chutney and Curried Chickpeas. Well illus. in color. 132 pages. Ten Speed. Paperbound. Pub. at $19.99**

**5719194 RECIPES FROM THE WOODS: The Book of Game and Forage. By Jean-Francois Maillet. A collection of 100 delicious dishes made with game and foraged edible plants including Venison with Port and Chestnuts; Wild Mushrooms and Herb Loaf; to Wild Blueberry Muffins, these dishes bring the flavor of the woods into your home.**


**6683592 THE TURMICOOKER. Considered to be one of nature’s most powerful anti-inflammatory ingredients, turmeric has long been used in the Chinese and Indian traditional systems of medicine. Here it’s packed into delicious recipes, from tonics and teas to soups, curries and salads—even ice cream! Fully illus. in color. 128 pages. Aster. Import. Pub. at $12.99**

**5656721 200 HEALTHY CHINESE RECIPES. Collects 200 favorite Chinese recipes that are fresh, authentic, and good for you. Beautiful photographs and clear instructions make it a snap to make Chinese Claypot Chicken Spicy Beef with Scallions; Sichuan Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Haymart. Paperbound Import. Pub. at $7.99**

**6824978 CHINESE FEASTS & FESTIVALS: A Cookbook. By S.C. Moey. Each celebratory meal is a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Fried Rice and Good Luck Spring Rolls. 144 pages. Periplus. 8¼x11¼. Paperbound. Pub. at $14.95**

**6713300 ORIENTAL VEGETARIAN COOKING. By Gail Duff. Brings together the flavors and culinary techniques of the Orient in a collection of tantalizing dishes from China, Japan, and Southeast Asia. A valuable addition to the kitchens of vegetarians and meat eaters alike, it is sure to be welcomed by all lovers of Oriental cuisine. 208 pages. Healing Arts. Paperbound. Pub. at $12.95**

**6832621 500 SUSHI: The Only Sushi Compendium You’ll Ever Need. By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients and condiments you will need, and complete instructions for making the rolls, you’ll be making Sushi at home in no time. Recipes include Shrimp Tempura Roll; and Spicy Shrimp and Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95**

**389 pages. Flatiron Books. 8¼x10¼. Pub. at $29.95**

**6751982 KACHKA: A Return to Russian Cooking. By Bonnie Frumkin Morales with D. Rockridge. Paperback. Pub. at $19.95**

**6400504 TEMURA GUNKAN; SEARED BEEF URAMAKI; AND SQUID SASHIMI & IKURA. By G. Hoggenpohl. Hunters and connoisseurs of game meats and traditional European cooking will relish this collection of 36 game dishes. Mouthwatering flavors and cooking styles combine with a variety of venison, wild boar, hare, pheasant, and more to create a classic array of entrees. Fully illus. in color. 80 pages. Schiffer. 8¾x11¼. Pub. at $19.99**

**5656721 200 HEALTHY CHINESE RECIPES. Collects 200 favorite Chinese recipes that are fresh, authentic, and good for you. Beautiful photographs and clear instructions make it a snap to make Chinese Claypot Chicken Spicy Beef with Scallions; Sichuan Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Haymart. Paperbound Import. Pub. at $7.99**

**389 pages. Flatiron Books. 8¼x10¼. Pub. at $29.95**
Asian & Eastern Cuisines

587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered Iron Chef shows us how to make flavorful, exciting traditional 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 kotsuji, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

5846106 THE PALOMAR COOKBOOK. Modern Israeli Cuisine. By L. Paskin & T. Amedi. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won fans around the world over for its elevated Middle Eastern cooking. From Beet Carpaccio with Burned Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes a special cocktail section. Illus. in color. 256 pages. Clarkson Potter. 8 ⅝x10 ⅞. Pub. at $35.00 $9.95


5757177 EASY INDIAN COOKING, SECOND EDITION. By Suneeita Vaswani. You’ll be absolutely delighted and amazed by the authentic flavor of this easy-to-prepare fare. Featuring 30 new recipes which include classic dishes from northern and southern India, this edition includes recipes which have been adapted for North American kitchens. The new Chaat and Street Food sections help you create a truly authentic Indian dining experience. Illus. in color. 240 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $6.95

6793731 THE COOK-ZEN WAGASHI COOKBOOK: Traditional Japanese Sweets Made Simply in the Microwave. By Machiko Chiba. Explore the sweet side of Japan’s rich culinary history with this delightful collection of small sweets, traditionally served in tea. Using Chiba’s easy-to-follow instructions and the Cook-Zen pot, you too can make wagashi in minutes. Well illus. in color. 141 pages. Lake Isle. Paperbound. Pub. at $17.95 $12.95


European Cuisines

684594X GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, elegant, and made with the help of the best cooks in the world—German grandmas. Take a wonderful and unique tour of Germany’s regional cuisine with these 65 classic recipes. Color photos. 195 pages. Dorling Kindersley. Pub. at $27.00 $16.95

6696315 AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinny Kincad, one of the cherished characters in Taylor’s Irish Country series, this volume presents 100 traditional Irish dishes and recipes for dishes of the charming people. Includes ten short stories starring the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 368 pages. Paperbound. Pub. at $21.99 $8.95

6833535 MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Teresa Callen. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Agnolotti with Eggs and Prosciutto, Veal Collets with Eggplant Mozzarella and Tomatillo, Chocolate Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

6840663 PAUL BOUCHE: Simply Delicious. Widely regarded as the father of modern French cuisine, Paul Bocuse, offers the home cook more than 60 recipes that are even simpler to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Bouef Bourguignon; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperbound Import. Pub. at $19.95 $16.95

6603246 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. 120 pages. HMH. Paperbound Import. Pub. at $14.99 $3.95

6825680 MONET’S PALATE COOKBOOK. By A. Bordman & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his life in the garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages. Gibbs Smith. Pub. at $30.00 $8.95

6696384 THE INDIAN FAMILY KITCHEN. By Angali Pathak. A fresh introduction to South Asian cuisine, shows how to coax flavor out of your favorite foods by adding Indian spices: nut buttun squash with garam masala before roasting, and curried scrambled eggs, marinated tomatoes, marinated chicken wings in a pungent tandori sauce; and brighten up a quinoa salad with ginger and cumin. Well illus. in color. 224 pages. Clarkson Potter. Pub. at $27.50 $8.95

5715342 CULINARY RUSSIA: A Celebration of Food and Tradition. By Marion Trutter. Offers a wealth of culinary delicacies hardy known to us in the west, a myriad of foods and flavors led by the most diverse influences and cultures. From traditional fish and meat specialties of the nomadic people of northern Russia to sweats with a touch of oriental flavor from Azerbaijan, this volume includes a generous selection of authentic recipes. Well illus. in color. 371 pages. h.f. ullmann. 8¾x10¼. Import. Pub. at $19.99 $14.95

587164X THE ART OF SERVING VENETIAN German Food. By Otto Wolff. Celebrates all the greats of German food—from street snacks, sides, salads and larger meals to sweet baked goods and desserts. Discover recipes for sauerkraut, pretzels, potato dumplings, currywurst, Black Forest Cake, and more. Well illus. in color. 127 pages. Smith Street Import. Pub. at $19.95 $14.95

5993528X SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kosan & C. M. Mico. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and an assortment of pita dishes, as well as sausages and a multitude of delicious desserts. Color photos. 104 pages. Paperback Import. Pub. at $24.99 $8.95

6826008 SICILY: The Cookbook. By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancini, Pasta with Sausage, and more, new reinvigorating recipes including Savory Eggplant Trifle, Seafood Salad with Avocado Cream, and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8 ⅝x11 ⅞. Pub. at $40.00 $16.95

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**European Cuisines**

**6649695** FRANCE: The Cookbook. By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover over 1,400 recipes of traditional and nouvelle French home cooking. Master chef Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tarte Tatin and Creme Brulee, oh so much more. Well illus. in color. 975 pages. Phenix. 7.1x11". Pub. at $49.95. **$19.95**

**6633889** CZEC H COOKERY. Text by Lea Filippova. Classic recipes that have made Czech cuisine famous, with easy-to-follow instructions, plenty of tips and variations, and color photos of important ingredients and prepartion of the dishes. Try Roast Goose with Steamed White Cabbage and Dumplings; Fried Carp with Potato Salad; or delicious Apple Strudel.* 64 pages. Stovar. Out of Print. **$14.95**

**7217404** 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

**6881637** THE WELSH LAMB COOKBOOK: Flavours of Wales. By G. Davies & H. Jones. A celebration of one of Wales’ most iconic foods with a selection of ten recipes which include Welsh Lamb with Plums in Pastry; Welsh Spring Lamb with Asparagus; Loin of Welsh Lamb in a Crisp Roll; and Butterflied Welsh Lamb on the Barbecue. Color photos. 46 pages. Import. Pub. at $17.95. **$9.95**

**6780066** OPA! HEALTHY GREEK COOKBOOK: Modern Mediterranean Recipes for Living the Good Life. By T. Stephan & C. Xenos. Features over 90 traditional and hearty recipes like Venetian Moussaka, Grilled Whole Sea Bass; and Pork Souvlaki. A regional overview of Greek food from ancient times to the modern day along with tips and techniques round out this delicious introduction to healthy Mediterranean cuisine. 245 pages. Rockridge. Paperbound. Pub. at $16.99. **$12.95**

**6593680** 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need. By Valentina Storza. Known for her creativity and enduring traditions of Jews around the world. Recipes include warm Shav with Pearl Barley Breakfast Pots; and more. Illus. 160 pages. Grub Street. Import. Pub. at $39.95. **$29.95**

**6632229** 500 MEDITERRANEAN DISHES: The Only Mediterranean Dish Compendium You’ll Ever Need. By Valentina Storza. Known for her creativity and enduring traditions of Jews around the world. Recipes include warm Shav with Pearl Barley Breakfast Pots; and more. Illus. 160 pages. Grub Street. Import. Pub. at $39.95. **$29.95**

**3655423** NEW GERMAN COOKING. By Jeremy Nolen et al. From the duo behind Philadelphia’s Brauhaus Schmitz comes a not quite traditional take on German cooking. Publishing with German flavor profiles and ingredients, and celebrating the way they do pork, pretzels, and beer, they offer 100 recipes for familiar, satisfying food, all re-engineered to reflect the way we eat today. Color photos. 236 pages. Import. Pub. at $23.95. **$19.95**

**8836410** SCANDIKITCHEN SUMMER: Simply Delicious Food for Lighter, Warmer Days. By Bronte Aurell. In Scandinavian culture eating well is all about “lagom” or balance, everything in moderation. With the 65 recipes included you can by Pearl Barley Breakfast Pots; Dill Pesto Potato Salad; or Danish Sausage Rolls. Also included are Bronte’s insights into Scandinavian summer traditions like crayfish parties and the famous Midsummer celebrations. Color photos. 175 pages. Ryland Peters & Small. Pub. at $21.95. **$16.95**

**597609X** A JEWISH BAKER’S PASTRY SECRETS. By George Greenstein et al. George Greenstein has a gift for teaching home bakers to think, work, and bake like the pros with his evocative and tactile descriptions of baking. He crafts master dough recipes for Jewish holiday baking and European classics such as Duchess Cake; Cinnamon Babka; Gugelhupf with Walnut Filling and more.

202 pages. Ten Speed. 8x10¼. Pub. at $29.99. **$7.95**

**9903173** SEASONAL EUROPEAN DISHES. By Elisabeth Luard. Describes traditional teas and festivals from all over Europe—many of which Luard has experienced firsthand—and offers hundreds of recipes appropriate to them. A unique and readable work of authentic cooking, peppered with anecdotes and little-known facts of history and folklore. 355 pages. Graffeg. Paperbound Import. Pub. at $29.95. **$4.95**

**5771536** JEWISH COOKERY BOOK: The American Antiquarian Cookbook Collection. By Esther Levy. Originally published in 1871, this cookbook was written to assist American immigrants new to a nkitchen to adapt to new food traditions and adapting to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lists of Jewish holidays, recipes, and includes a ribbon binding.


**6620373** EATING DELANCY: A Celebration of Jewish Food. By A. Rezny & J. Schaps. A collection of photographs, profiles and recipes of classic Jewish food from the Lower East Side. All the classics and more. Knishes, bagels, lox, pas terni, whitefish, dill pickles, kasha, herring, egg creams and much more. 232 pages. powerHouse Books. 9x10¼. 9x10¼. Pub. at $29.95. **$9.95**

**6649718** THE GUILT-FREE FESTOEST KITCHEN: 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 Warm Shav with Pearl Barley Breakfast Pots; Shawarma Salad; Sumac Rack of Lamb with Fattouch Salad; Lekach Honey Cake; Babka; and more. Illus. 160 pages. Grub Street. Import. Pub. at $39.95. **PRICE CUT to $4.95**


**5873125** THE COVENANT KITCHEN: Food and Wine for the New Jewish Table. By Jeff & Jodie Morgan. Filled with the flavors of Italy, Provence, North Africa, Asia, California and Israel, these original easy-to-prepare recipes take kosher dining to a new level of sophistication, loaded with suggested wine pairings and the requirements for kosher food preparation. Recipes include Smoked Salmon Frittata with Gruyere and Fresh Tomatoes, and Curried Chicken with Spinach and Pomegranate. Well illus. in color. 262 pages. Schocken. Pub. at $35.00. **$6.95**

Reginal & Exotic Cuisines

**4617606** TAMALES: Fast and Delicious Mexican Meals. By Alice Guadalupe Tapp. Turns the classic tamale-making process on its head by paring it down to three simple steps that can be done in as little as 45 minutes. Use Tapp's easy methods to create 60 recipes including classics like Chicken Mole or Sifton Bbq, and novelty ideas like Chorizo and Egg or Baked Fish. Color photos. 183 pages. Good Books. Paperbound. Pub. at $15.95 $5.95

**6832237** 500 MEXICAN DICHES: The Only Compendium of Mexican Dishes You'll Ever Need. By Judith R. Jones. This collection offers a full range of authentic Mexican dish recipes, from appetizers and snacks to fabulous fajitas, delicious casseroles, savory sauces, grilled dishes, big batch fare for festive desserts, hot and cold drinks, and much more. Color photos. 288 pages. Sellers. Pub. at $16.95 $6.95

**5751586** A REAL SOUTHERN COOK IN HER SAVANNAH KITCHEN. By Dora Charles with F. McCullough. Hundreds of thousands have experienced one of Savannah's most famous destination restaurants. Now, the South's best-kept secret shows how Dora makes culinary magic in a recipe collection dripping with southern pride. Filled with essentials like Black-eyed Muf financially indexed Porter Choke and Sweet Potato Casserole. Well illus., most in color. 272 pages. HMH. 8x10¼. Pub. at $25.00 $8.95

**679377** THE AFRICAN-AMERICAN HERITAGE COOKBOOK. By Carolyn Quick Tillery. This unique narrative cookbook traces the history and heritage of the Tuskegee Institute, a mecca for African Americans and a major center of American progress and education. Reminiscences, vintage photos, poetry and more join 200 recipes that make up the cuisine. 210 pages. Citadel. Paperbound. $9.95

**6712835** YANKEE MAGAZINE'S LOST AND VINTAGE RECIPES. Ed. by Amy Traverso. Rediscover more than 130 deletable classic recipes, such as Chicken and Dumplings; Roquefort Biscuits; Red Flannel Hash; and Cranberry-Orange Slack Cake. Starters and soups, sides and meats and fish, breads and desserts, and drinks are recreated and updated for today's palates. Well illus. in color. 192 pages. Countryman. 8¾x10¼. Pub. at $24.95 $6.95

**6832473** FIESTA AT RICK'S: Fabulous Food for Great Times with Friends. By Rick & Deann G. Bayless. Whether you're hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. There are 150 recipes like Mushroom Ceviche, Sizzling Mogolos and Roasted Vegetable Enchiladas, they are compiled into easy-to-follow chapters. Well illus. in color. 348 pages. Norton. 8¾x10¼. Pub. at $35.00 $6.95

**6702759** THE GREAT MINNESOTA HOT DISH, REVISED: Your Cookbook for Classic Comfort Food. By T. Milligan & Corbett. Best recipes of Minnesota tradition! Discover classic, ethnic, and even gourmet recipes for a multitude of special occasions. Now with more than 200 recipes and even more Minnesota goodness this cookbook is the perfect addition to the one-dish complete meal system. Illus. in color. 240 pages. Adventure Publications. Paperbound. Pub. at $14.95 $11.95

**2731630** THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South's Best Food on Four Wheels. By Heather Donahue. This collection of hit-winning culinary traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to please fans of dishes like Bar-B-Q slaw, Shrimp and Grits, and many more. Well illus. in color. 176 pages. Skyhorse. Pub. at $17.95 $5.95

**659655X** AT MY GRANDMOTHER'S TABLE. By Faye Puter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma's cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Bean Chowder; Skillet Fried Chicken; and Grandmama’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99 $4.95

**684037X** APPALACHIAN APPETITE: Recipes from the Heart of America. By Susi Gott Seguret. From Mississippi to Maine, innovation and reverence for what is close at hand is the continuum for both cook and connoisseur. In this celebration of the food of Appalachia by author went looking for the unsung heroes of local sustainable food, they found them at 18 exceptional farms all over the country. With more than 50 mouthwatering recipes and over 100 beautiful photographs, this unique cookbook captures the struggles and triumphs of the visionary farmers who are Growing Tomorrow. 304 pages. The Experiment. Pub. at $24.95 $4.95

**6836615** THE GOURMET MEXICAN KITCHEN. By Shannon Bard. Cook up bold Mexican flavors with these incredible gourmet recipes from one of America's hottest chefs. You’ll make authentic Mexican fare hard to find anywhere but Mexico—thinks Enchiladas, Mole, Tacos, Sopa de Cal, Arroz a la Tumbada, and many of your favorites. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $19.99 $6.95

**6838820** GROWING TOMORROW: Behind the Scenes with 18 Extraordinary Sustainable Farmers Who Are Changing the Way We Eat. By Forrest Pritchard. This author went looking for the unsung heroes of local sustainable food, and found them at 18 exceptional farms all over the country. With more than 50 mouthwatering recipes and over 100 beautiful photographs, this unique cookbook captures the struggles and triumphs of the visionary farmers who are Growing Tomorrow. 304 pages. The Experiment. Pub. at $24.95 $4.95

**6837929** A TURKISH COOKBOOK. By Arto der Haroutunian. A collection of over 130 mouthwatering recipes that include Biberi Cacik (Yogurt and Pepper Salad) and Tavuklu Keskek (Festive Chicken and Wheat). Features authentic, practical recipes for fabulous seafood, vegetable, pastry and fruit dishes. 144 pages. Grub Street. Import. Pub. at $29.95 $6.95

**6628729** COUNTRY IN THE CITY: How to Cook Soul Food. By Heather Donahoe. Combining the best of cowgirl myths, nostalgia, and legends with delicious and fun recipes that celebrate the romance of the American cowgirl from the late nineteenth century to today. Features recipes such as Whiskey-Braised Pork and Natchez Cornbread; and more. Well illus. in color. 192 pages. Artisan. Pub. at $25.00 $9.95

**2698617** MENNONITE RECIPES FROM THE SHENANDOAH VALLEY. By Phyllis & Kate Good. Known for its piercing mountain ranges, its soft hilly pastures, and its Civil War secrets, Virginia’s Shenandoah Valley is also home to thousands of Mennonites. Here are hundreds of their uncommonly tasty recipes, gathered from the Old South. Try Roast Pork, Rotini Salad, Taco Soup and more. Color photos. 208 pages. Good Books. Paperbound. Pub. at $15.95 $4.95

**2697610** AUTHENTIC MEXICAN COOKING: 80 Delicious, Traditional Recipes for Tacos, Burritos, Tamales, and Much More. By S. Myers & G. Geuzet. Everyone enjoys the flavorful foods of Mexico, but the collection of authentic home-style Mexican recipes in this cookbook shows you just how easy these dishes are to make. Along with tips about typical ingredients, you’ll find recipes for tortillas, enchiladas, queso fundido, chile con queso, tacos, salsas, margaritas, and so much more. Well illus. in color. 176 pages. Skyhorse. Pub. at $17.95 $5.95

**DVR 5681802** COUNTRY IN THE CITY: How to Cook Soul Food. Bring the taste of the South right into your kitchen with this mouthwatering cooking program. Discover how to cook 20 soul food favorites: Banana Pudding, Bar-B-Q Ribs, Gumbo, Chitlins, Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 60 minutes. Edit 3. $3.95

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368 pages. Chronicle. Pub. at $30.00


4584619 THE FOOD OF TAIWAN: Recipes from the Beautiful Island. By Cathy Erway. Starting with a comprehensive introduction that covers the history, people, and land of Taiwan, the author then gives 100 authentic recipes for home style dishes and authentic street food that incorporate the flavors of Taiwan. Dishes like Beef Noodle Soup and Pork Belly Buns are sure to wet your mouth water. Well Illus. in color. New $30.00

4617498 DUTCH TREATS: Heirloom Recipes from Farmhouse Kitchens. By William Woys Weaver. You will discover over 100 authentic Pennsylvania Dutch family recipes, steeped in folklore and handed down through generations. Recipes include: Adam and Eve Cookies; Hickory Nut Datsch; Maple Sugar Shoofly Pie; Bear Cheese Pie with Pretzel Crust; Sweet Corn and Pawpaw Pudding, and many more. 188 pages. Ballantine’s. Pub. at $16.95

5803799 COOKING UP A STORM: 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 the bounty that lies in the heart of this country. With recipes from one of the nation’s premier food cities, this book celebrates the unique and diverse heritage of the region. 312 pages. Reiman Media Group. 8¼x11¼. Pub. at $22.95

5885704 A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes. By Annie B. Copps. You’ll find plenty of regional favorites in these 30 delicious recipes such as Lobster Rolls, New England Clam Chowder; and Smoked Blue Fish Dip, as well as dishes that celebrate the Cape’s rich culinary traditions such as Feijoada; Jamaican Jerk Chicken with Rice and Beans; and Portuguese Sweet Bread. Illus. in color. Am. Pat. 12/9. 56 pages. Weldon Owen. Pub. at $15.95

5985799 APPALACHIAN COOKING: New & Traditional Recipes. By John Tulleck. A noted Bluegrass musician and Moonshine Farm, Tulleck draws on his background of Appalachian cooking traditions for this collection of more than 100 traditional Appalachian dishes. Recipes include: Chicken on Garlic Asparagus; and the tangy Chicken Tagine with Preserved Lemon and Sun-Dried Tomato to an array of ideas featuring seafood, poultry and meat-fillet versions of the popular “tacos” from Mexico. Well Illus. in color. 112 pages. Reiman Media Group. 8¼x11¼. Pub. at $15.99

5779235 FINE FILIPINO FOOD. By Karen Hulene Bartell. A testament to the rich mix of cultures that have influenced the cuisine of the Philippines, this cookbook offers more than 200 easy recipes that employ a variety of cooking methods and a broad range of spices. Try Fiesta Ham with Rambutan-Lychee Glaze or Whitefish Chowder with Green Papaya Salsa. 248 pages. Hipprocene. Paperbound. Pub. at $14.95
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* 5830958 MARIO BATAI best AMERICAN COOKBOOK: 250 Favorite Recipes from Across the USA. With J. Webster. Come along for Mario Batali’s deep dive into American regional cooking with over 250 recipes celebrating the tastes of the state fair, the Italian-American clubs, and special meals passed down through immigrant families who settled in different areas of the country. From Philly Cheesesteak to Key Lime Pie, all the recipes are ready to follow. Well illus. in color. 496 pages. Grand Central. 8¼x10½. Pub. at $40.00 $29.95

6661291 THE MINNESOTA HOME-GROWN COOKBOOK. By Andrew King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants with a special commitment to locally grown, organic, sustainable cooking. Includes recipes for Potato Spinach Soup, Northern Lights Swiss Chard Quiche, and Herb Goat Cheese Quesadillas. Well illus. in color. 160 pages. Voyager. PRICE CUT to $5.95

6662242 RICHARD SANDOVAL’S NEW LATIN FLAVORS. Showcases more than 125 uniquely seasoned dishes chosen by chef Sandoval’s popular restaurant fare, carefully streamlined for the home cook. Recipes include Roasted Fingerling & Corn Salad; Brisket Tacos with Achiote Wasabi & Pineapple-Chile Sauce; and a selection of Latin infused cocktails and fingerfoods. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95

* 6786467 KAUKASIS: A Cookbook. By Olia Hercules. A collection of recipes that celebrate the food and flavors of the Caucasus, the vibrant region that bridges Europe and Asia. Try recipes like Eggplant Rolls, Svaneti Meat Pie, Fermented Beet and Cauliflower, and Valya’s Lemon Tart. Well illus. in color. 240 pages. Weldon Owen. Pub. at $35.00 $26.95

* 6699057 STYLE AND SPICE: Over 200 Recipes from the American Southwest. By Larry Edwards. All your favorite Southwestern dishes have been gathered in one single volume. Make your own condiments, recreate famous cocktails, and prepare tasty entrees, salads, sides, and desserts. With more than 200 recipes there is a dish for every occasion, including Spicy Mole Sauce, Santa Fe Chicken Wings, Sangria and more. Illus. in color. 322 pages. Skyhorse. Pub. at $24.99 PRICE CUT to $9.95


5735289 SOUTHERN SOUPS & STEWS. By Nancie McDermott. These 75 recipes of soups and stews from the American South are legendary. Many gumboos, filling buggros, soups teeming with seafood, jambalaya overflowing with chicken and sausage–discover all these and more in this volume packed with the flavors of the South. Color photos. 264 pages. Chronicle. Paperbound. Pub. at $24.95 SOLD OUT


7585063 WICKED GOOD BURGERS: Fearless Recipes and Uncompromising Techniques for the Ultimate Patty. By Tommi B. Husband, Ed. by Jeff Worst. The complete burger bible, packed with 500 inspired foolproof recipes, features authentic dishes like Beet Tatziki, Lamb Tagine, and Spanish-Style Boneless Pork Ribs with Chorizo. This is food all about: good for you, great-tasting, and surprisingly approachable. Fully illus. in color. 430 pages. America’s Test Kitchen. 8¼x10½. Paperbound. Pub. at $29.99 $21.95

* 6614302 SALT & SILVER–LATIN AMERICA: Travel, Surf, Cook. By J. Rillenmacher & T. Kosikowski. With minimal equipment, Rillenmacher and Kosikowski traveled from Hamburg, Germany, to South America after quitting jobs and scratching together all their savings. Their mission? To find Latin America’s best waves and best recipes—and try their best to make those recipes here. Try Pedro Polako’s Perfect BBQ Ribs; Tica Pita (Costa Rican Pita); Empanadas De Carne Y Queso (Meat and Cheese), and much more. Fully illus. in color. 320 pages. Andrews McMeel. 8x11½. Pub. at $29.99 $9.95

Notable Chefs & Celebrities


6880037 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perette et al. In the heart of midtown New York, and specializing in all-natural Southern baked goods, Donna Bell’s Bake Shop is owned by Pauley Perette, the actress who plays Abbi Sciuolo on AOC’s, and her two best friends. Featuring recipes and stories from the shop, this is the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99 $6.95

6576508 THE OFFICIAL JOHN WAYNE FAMILY COOKBOOK: Recipes and Recollections from Duke’s Kitchen to Yours. Ed. by Jeff Ashworth. John Wayne knew that life’s most cherished memories are often made around the table and over plates of home-cooked food. Let Duke plan your next meal–try Trail Hand Bean and Beef Sandwich, Lone Star Skillet, Old West Cheese, Old Western Spicy Honey Ribs, and Pumpkin Walnut Cake. Fully illus. in some color. 252 pages. Media Lab Books. Paperbound. Pub. at $22.99 $8.95

6853242 MY YEAR IN MEALS/MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Recipes for the inside look into her kitchen for one full year, offering intimate access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachael, flip the book over and indulge in over 100 amazing cocktails served up by her husband, John Cusimano. Well illus. in color. 368 pages. Atria. Pub. at $29.99 $5.95

5943779 MY NEW ORLEANS: The Cookbook. By John Besh. The best of a new generation of New Orleans chefs offers a celebration of the food he loved as a boy growing up in the hibiscus and okra-filled bayou regions, the birthplace of jazz, and the birthplace of Creole cooking. The volume is a veritable stew of charming personal stories, absorbing food history and 200 delicious recipes. Well illus. in color. 574 pages. Andrews McMeel. 8¾x10½. Pub. at $45.00 $9.95

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Notable Chefs & Celebrities

**865429X** POULETS & LEGUMES: My Favorite Chicken and Vegetable Recipes. By Jacques Pepin. From the world-renowned chef and artist, a must-have collection of everyday and elegant chicken and vegetable recipes, including Chicken with Cognac Sauce, Baked Chicken with Herb Crumbs, Fluffy Mashed Potatoes, Pumpkin Gratin, and many more. 120 pages. HMH. $11.95

**573408A** PAULA DEEN CUTS THE FAT. With Melissa Clark. Features 200 new healthy Southern recipes and lighter versions of 50 of Paula's favorite dishes like her Deviled Crab Salad, Holiday Baked Ham and Creamy Peanut Butter Pie. Includes Paula's cooking tips sprinkled throughout and lots of photos of food, friends, and family. 306 pages. Paula Deen Ventures. Pub. at $29.95. $17.95

**6880266** PAULA DEEN’S SOUTHERN COOKING BIBLE: The New Classic Guide to Delicious Dishes with More Than 350 Recipes. With Melissa Clark. These recipes showcase the diversity and ingenuity of Southern cuisine, from Cajun to Low-Country and beyond, highlighting the deep cultural richness of gumbos and collards, barbecues and pies. Nearly all the recipes are brand-new, and all are melting in your mouth delicious. Color photos. 474 pages. Rodale. Pub. at $31.95. $22.95

**6757655** KNIFE: Texas Steakhouse Meals By John & DeeAnna Hollo. In his first-ever cookbook, Chef Tesaar reveals his secrets to cooking the purest, beststest, most delicious steak you’ve ever tasted. And he doesn’t stop there, offering recipes for lamb, beef, chicken, seafood - plus his signature sidesticks and foolproof versions of classic sauces. Color photos. 246 pages, 148 pages. St. Martin’s. Pub. at $24.99. $16.95

**4596318** THE AIR FRYER COOKBOOK: Delicious, Easy Recipes for the Air Fryer! By Todd English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it with 50 easy and delicious recipes offered by top chef Todd English. Try foods like guilt-free French Fries, Lamb Empanadas and Puffy Glazed Doughnuts. You’ll be amazed at what you can create with an Air-Fryer! Well illus., in color. 264 pages, DVD. Triumph. 8x10¼. Pub. at $14.95. $9.95

**5996549** THE OFFICIAL JOHN WAYNE WAY TO BARBECUE. Ed. by James Ellis. Duke collaborated with his favorite celebrity chefs and grillmasters to make his meals legendary. Packed with over 100 recipes and tips from Duke’s family to guarantee your next cookout will be one worth remembering. Includes more than 150 rare, never-before-seen photos of 100% Wayne with friends and family, and stories from loved ones that reveal the man behind the legend. Fully illus., in color. 251 pages, color photos. Media Lab Books. Paperback. Pub. at $22.99. $17.95

**4441634** LIDIA’S FAVORITE RECIPES: PASTA, FISH & SEAFOOD, MEAT & GAME. By Lidia Bastianich. Lidia’s unique blend of Italian and American techniques, combined with her undisputed passion for the best quality seafood, make these dishes favorites among friends and family who all feel like they’re in Italy at home. 222 pages. Cloth. Knopf. Pub. at $24.95. $16.95

**6845559** THE BIG HURT’S GUIDE TO BBQ AND GRILLING. By Frank Thomas. Baseball Hall of Famer Frank Thomas invites you into his backyard and kitchen to share his love for food and food cooking. Includes ingredients for Black-eyed peas, okra, ribs, Chicago-style hot dogs, grilled avocados, glazed salmon, bison burgers, spicy pork tacos and much more. Fully illus., in color. 160 pages. Triumph. Pub. at $10.95. $6.95

**6825397** GOOD FOOD FAST! Deliciously Healthy Gluten-Free Meals for People on the Go. By Jason Roberts with S. Colino. Features more than 100 tasty and accessible recipes such as Thai Chicken Pops with Chili Caramel or Baked Artichokes with Toasted Almond and Lenza Vinaigrette. Celebrity chef Jason Roberts teaches you how to cook healthy, delicious, colorful meals that are loaded with tantalizing flavors and textures. Color photos. 260 pages. Lyons. Pub. at $27.50. $6.95

**6903157** KOREAN FOOD MADE SIMPLE. By Judy Joo. Featuring more than 130 delicious recipes and professional secrets from the Cooking Channel celebrity Judy Joo, combines modern and traditional flavors, but still makes the food accessible to everyday cooks, all while adding a personal twist to a restaurant chef’s sophistication. Recipes include Egg Custards with Spicy Seafood Noodle Soup; and Kimchi and Bacon Brioche. Well illus., in color. 288 pages. HMH. Pub. at $30.00. $18.95

**6784151** THE MISSION CHINESE FOOD COOKBOOK. By D. Bowien & C. Ying. Chef David Bowien presents this exhilarating cookbook that tells the story of an unconventional idea born in San Francisco that spread across-country, propelled by inventive recipes that changed what it means to cook Chinese food in America. Color photos. 318 pages. Ecco. Pub. at $34.99. $9.95

**6845959** MARTHA STEWART’S WEDDING CAKES. With W. Kromer. Howver you imagine your wedding—and your cake—this illustrated volume of more than 100 amazing cakes will help you with one of the most important decisions for your special day. Includes practical tips on choosing a style, setting a budget, working with a baker, and even preparing the cake yourself to make your wedding magical. 260 pages. Clarkson Potter. 10x14½X. Pub. at $65.00. $18.95


**6789218** THE POTATOIO COOKBOOK: 77 Recipes Starring the Humble Potato. By Allen Weber. Weber chose the humble potato because they are versatile, healthy, and affordable, and are an integral part of the American diet. This cookbook features more than 70 different potato dishes, ranging from breakfast grits to main events like Breaded Pork Cutlets and sweet desserts like Banana Pudding Cheesecake.

**4553063** JACQUES PEPIN HEART & SOUL. Widescreen. After a lifetime in the kitchen, Jacques Pepin brings you his most personal program yet, showcasing his warmth, wit, and over 100 recipes and techniques. Heartwarming personal stories accompany French recipes and techniques. Includes never-before-seen photos of John Venable. In his anticipated debut cookbook, Venable shares 150 delicious recipes of hearty, easy to make, comfort dinners, from party starters like Buffalo Shrimp to classic main events like Breaded Pork Cutlets and sweet desserts like Banana Pudding Cheesecake. Color photos. 184 pages. Agate Sillery. Hardcover. Pub. at $20.00. $14.95


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Notable Chefs & Celebrities

**6743898 COOKING AT HOME WITH BRIDGET & JULIA.** By Bridget Lancaster et al. They've taught their TV fans how to cook for 17 years. Now they're presenting their very first cookbook, sharing their all-time favorite test kitchen recipes in one volume. You can access dishes like Grilled Swordfish and Lime Skewers or Steff's Minestrone & Prosciutto. Well illus. in color. 320 pages. America's Test Kitchen. 8½x10¼. Pub. at $35.00

$25.95

**5775313 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 stories that expand the show's culinary universe. In a show that adds new dimensions to any fan's obsession. Recipes include Mackenzie and Amanda's Vegan Sushi and Blanca's Chicken Fried Steak & Corn. Well illus. in color. 216 pages. America's Test Kitchen. 8½x10¼. Pub. at $29.99

Well illus. 175 pages. Ten Speed. Pub. at $29.99

$9.95

**6659540 HAUTE CUISINE PARIS: A Culinary Walking Tour.** By Fernanda Batiz de Landro. Presents a tour of ten Parisian restaurants that have been awarded stars by the Michelin Guide for their excellent cuisine. Also includes 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. 5 AM Editores. 9½x12. Import. Fully illus. in color. 248 pages. AM Editores. 9½x12. Import.

$7.95

**588165X MODERN PRESSURE COOKING.** By Bren Herrera. The pressure cooker’s remarkable efficiency makes it easy to whip up quick weeknight dishes or complex, restaurant-worthy dinners for entertaining. Let chef and media personality Bren Herrera show you how with recipes like Tarragon-Mustard Braised Short Ribs or Pumpkin Coconut Curry Soup. Well illus. in color. 180 pages. Olive. 8½x10. Pub. at $35.00

$3.95

**4540499 J.K.: The Jamie Kennedy Project.** By Ivy Knight. In this celebration of Canadian food, Kennedy reveals much about his life’s work, his challenges and successes, his engagement in a cultural and culinary revolution, and of course, delicious recipes. Try Great Lakes Chowder, Vine Cuttings Beef, Quince Jelly, Minestrone with Braised Rabbit, and many more. Fully illus. in color. 386 pages. HarperCollins. 8½x10. Import. * $6.95

**6905950 TOP SECRET RESTAURANT RECIPES 2.** By Todd Wilbur. Here are more dazzling clones from more of your favorite restaurant chains. Includes HOP Cinn-A-Stacks, Red Lobster's Cheddar Bay Crab Bake, Olive Garden Bruschetta, Applebee's Mud Slide, and over 140 more. Illus. 396 pages. Plume. Paperbound. Pub. at $17.00

**4.95

**7662629 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining.** By Caryn Berghoff et al. This historic Chicago family restaurant closed its doors in 2006. But the tradition lives on with this definitive guide to creating delicious and hearty salads for any occasion, back with the definitive guide to creating delicious and hearty salads for any occasion, with more than 150 recipes. This volume also offers recipes for soup sides, as well as breads of all kinds, plus a list of Patricia’s favorite pantry items and a full chapter devoted to sauces and dressings. Color photos. 360 pages. Morrow. Pub. at $34.99

**6795102 THE ULTIMATE SOUP CLEANSE: 60 Recipes to Reduce, Restore, Renew & Resolve.** By N. Pisani & K. Adams. A soup cookbook unlike any other, packed with innovative recipes to help you feel fuller and become healthier. With a focus on the revitalizing health benefits of soup, it offers more than 60 delicious, hearty and restorative soups cleanse recipes to help you lose weight and feel fabulous. Color photos. 180 pages. Atria. Pub. at $20.00

**$4.95

**6593747 500 SOUPS: The Only Soup Compendium You’ll Ever Need.** By Susannah Blake. Brimming with 500 recipes, this book creates soups, each with clear and easy to follow directions. Covers every kind of soup including broths, bisques, chowders, potages, and consommés. Includes information on equipment, ingredients, and cooking techniques. Color photos. 288 pages. Sellers. Pub. at $17.95

**$13.95


**$3.95

**5950117 SALAD AS A MEAL: Healthy Main-Dish Salads for Every Season.** By Patricia Wells. Culinary legend Patricia Wells is back with the definitive guide to creating delicious and hearty salads for any occasion, with more than 150 recipes. This volume also offers recipes for soup sides, as well as breads of all kinds, plus a list of Patricia’s favorite pantry items and a full chapter devoted to sauces and dressings. Color photos. 360 pages. Morrow. Pub. at $34.99

**$5.95

**5950952南方烹饪系列：中国美食的现代视角**

**4604386 THE BONE BROTH MIRACLE: How An Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty.** By A. Yen. Everything you need to know about the many health benefits of this ancient soup. Along with information about the history and varieties of broth, this book also contains 51 easy to follow recipes for your daily dose of nutrients. Well illus. in color. 160 pages. Skyhorse. Pub. at $17.99

**$6.95

Restaurants

**Forest Cake; and many more. Color photos. 276 pages. Andrews & McMeel. 8½x10. Pub. at $29.99**

**MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table.** In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and homemade Southern cooking served family style in the downstairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, Southern food lovers from all over the world flocked to her doorstep. Here Sema shares memories of her legendary Southern table. Fully illus. in color. 248 pages. America’s Test Kitchen. 8½x10¼. Pub. at $29.99

**$9.95

**6749054 GQ 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 Cock-a-Leekie, Salt and Pepper Squid to soulful drinks and cocktails. Well illus. in color. 224 pages. Mitchell Beazley. Paperbound Import. Pub. at $20.00

**$6.95

Soups & Salads

**6659347 500 SOUPS: The Only Soup Compendium You’ll Ever Need.** By Susannah Blake. Brimming with 500 recipes, each with clear and easy to follow directions. Covers every kind of soup including broths, bisques, chowders, potages, and consommés. Includes information on equipment, ingredients, and cooking techniques. Color photos. 288 pages. Sellers. Pub. at $17.95

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Soups & Salads

6706990 200 SUPER SALADS: Hamlyn All Color Cookbook. By Alice Storey. Find out how versatile the salad can be with ideas like Roasted Tomato & Asparagus Salad; Chicken Couscous Salad; Duck, Hazelnut, & Peach Salad; Pasta, Crab, & Arugula Salad; and more. Fully illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $7.99. $3.95

6741991 THE SCOTTISH SOUP BIBLE. 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 starter soups, others are a complete meal in themselves. Some of the 40 recipes include Cullen Skink, Winkle Soup, and Nettle and Potato Soup. Illus. 96 pages. Birlinn. Paperback Import. $6.95

99 FAVORITE AMISH SOUPS & STEWS. By Georgia Varozza. Learn how easy it is to grow and enjoy Amish delights. Recipes include Potato Rivel Soup; Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings; Varozza. Learn how easy it is to prepare comfort food for a cold night

103 Easy Recipes for Soups, Stews, Chilies, and Salads. By Angela Blatties et al. Learn how to nourish and purify your body while flooding it with essential nutrients, with more than 50 recipes and a flexible and easy to follow diet program. These satisfying soups won’t leave you feeling hungry or deprived. Get ready to rejuvenate, revitalize, and reclaim your health. Color photos. 214 pages. Hearst. Paperback Central. Pub. at $22.95. $4.95

664720X 500 SOUP RECIPES. Ed. by Bridget Jones. Packed with fresh ingredients, enjoy fabulous soups for every possible occasion with this collection. Recipes include Noodle and Seared Salmon Soup; Tangle-Style Lamb Soup with Butternut Squash and Red Onion Laks; and more. Illus. 256 pages. Hermes House. Paperback Import. Pub. at $11.99. $7.95

200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & C.H. Senn. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Dover. Paperback. $6.95

HOMEMADE SOUP RECIPES: 70 + Nourishing Recipes. By Angela Blatties et al. Learn how to nourish and purify your body while flooding it with essential nutrients, with more than 50 recipes and a flexible and easy to follow diet program. These satisfying soups won’t leave you feeling hungry or deprived. Get ready to rejuvenate, revitalize, and reclaim your health. Color photos. 214 pages. Hearst. Paperback Central. Pub. at $22.95. $4.95

I LOVE SOUP: More than 100 of the World’s Most Delicious and Nutritious Recipes for All Seasons. By Beverly LeBlanc. These mouthwatering recipes transcend the usual and bring to life a whole new world of flavor. From the robust satiety of Chicken Udon Hotpot, and the delightfully autumal Halloween Bean Soup to the fresh spring flavors of Crab & Asparagus Soup and the robust zing of Gazpacho, the recipes in this collection will inspire you throughout the year. Well illus. in color. 176 pages. Nourish. Paperback Import. Pub. at $19.95. $4.95

SALADISH: A Crunchier, Grainer, Herbier, Heartier, Tastier Way with Vegetables. By Ilene Rosen with D. Gelb. The collection of over 200 unadulterated soup bowl wonders range from the intoxicatingly aromatic Toasty Broccoli with Curry Leaves and Coconut to the colorful and hearty Red Potatoes with Chorizo and Roasted Grapes. Each chapter includes a menu card to turn your salads into impressive party spread. Fully illus. in color. 208 pages. Artisan. Pub. at $24.95


MIXING SALADS, APPETIZERS, AND ENTREES. By Angela Blatties et al. Learn how to nourish and purify your body while flooding it with essential nutrients, with more than 50 recipes and a flexible and easy to follow diet program. These satisfying soups won’t leave you feeling hungry or deprived. Get ready to rejuvenate, revitalize, and reclaim your health. Color photos. 214 pages. Hearst. Paperback Central. Pub. at $22.95. $4.95

Appetizers & Snacks

6606857 MASTERING STOCKS AND BROTHS. By Rachael S. Mamane. A comprehensive culinary guide every passionate home cook and innovative chef should have in their library. Includes the science behind fundamental stocks and well-crafted broths; in-depth instructions for over 100 complex and unique recipes; and information on gluten-free sourcing and minimizing food waste.

5877922 STOCK, BROTH & BOWL. By Jonathan Bender. Supercharge your life with big, bold, and vibrant vegetable based soups and especially delicious dressings that are not only gorgeous to look at but also nutritious and delicious to eat. Create Watermelon and Cucumber Salad; and Radish, Beet and Orange Salad. Illus. 144 pages. Mitchell Beazley. Paperback Import. Pub. at $16.99. $6.95

NOURISH: Vibrant Salads to Relish & Refresh. By Amber Locke. Supercharge your life with big, bold, and vibrant vegetable based soups and especially delicious dressings that are not only gorgeous to look at but also nutritious and delicious to eat. Create Watermelon and Cucumber Salad; and Radish, Beet and Orange Salad. Illus. 144 pages. Mitchell Beazley. Paperback Import. Pub. at $16.99. $6.95

5962005 THE SOUP CLEANSE: A Revolutionary Detox of Nourishing Soups and Healing Broths from the Founders of Soup. By Angela Blatties et al. Learn how to nourish and purify your body while flooding it with essential nutrients, with more than 50 recipes and a flexible and easy to follow diet program. These satisfying soups won’t leave you feeling hungry or deprived. Get ready to rejuvenate, revitalize, and reclaim your health. Color photos. 214 pages. Hearst. Paperback Central. Pub. at $22.95. $4.95

6791785 500 APPETIZERS: The Only Appetizer Compendium You’ll Ever Need. By Susannah Blake. Contains 500 recipes for appetizers for every occasion, all of them clear and easy to follow. Try Peking Duck Wraps; Kiwi and Avocado Salsa; Marinated Seared Scallops; Poppy Seed Grissini; or Crab & Cheese Strawels. Color photos. 328 pages. Sellers. Pub. at $16.95. $5.95

6857973 ALL-TIME BEST APPETIZERS. By the eds. at America’s Test Kitchen. No matter what kind of party you’re having, the food is always of paramount importance. With this collection of 75 recipes, every guest assured your guests will be both satisfied and impressed. Choose from Bruschetta with Artichoke and Parmesan Topping; Baked Bruschetta with Artichoke and Parmesan Topping; Sweet Potato Soup; and more. Well illus. in color. 182 pages. America’s Test Kitchen. Pub. at $22.95. $6.95

6750826 LITTLE ITALY: Italian Finger Food. By Nicole Herft. Get a bite of Italy’s finest flavors with this collection of delicious finger food recipes. Whether it’s a casual party, picnic or celebration, these easy-to-follow recipes are perfect for any occasion, from Pork and Fennel Polpette to Cinnamon Mascarpone Parmesan Macaroons and more. Well illus. in color. 104 pages. Hardie Grant. Import. Pub. at $19.95. $6.95

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**Holidays & Entertaining**

**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. Classic canapes, party food, celebration cakes, main event meals and accompagniments, essential sauces and mouthwatering desserts—it’s all here in one compact volume. Well illus. in color. **$14.95**

**6869823 VEGAN VEGETARIAN OMNIVORE: Fix-It and Forget-It Recipes for Every Celebration.** By Leigh Anne Wilkes. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze while impressing your family and guests with 100 traditional recipes. With recipes like Hawaiian BBQ Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, and more. Well illus. in color. **209 pages.** **Skyhorse.** Pub. at $19.95

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

**6556559 COOKING FOR FRIENDS.** By T. Edwards & G. Craig. Create your own special meals, whether you want to go all out with canapes and several courses or just get your friends together at the end of the week for a casual dinner. The 100 recipes included here, cooking for friends has never been so much fun. Try Roasted Duck Breast with Pickled Peaches and Celery or Fishcakes with Tartar Sauce. Color photos. 256 pages. Harper. Pub. at $14.95

**5752825 TASTE OF HOME HOLIDAYS & CELEBRATIONS: 467 Recipes for Every Occasion.** Ed. by Janet Briggs. This colorful cookbook offers 467 recipes perfect for entertaining all year long. Create a romantic Valentine’s dinner with your appreciation with a scrumptious luncheon, serve a memorable Thanksgiving menu, bake your best Christmas cookies ever and welcome midnight cocktail party. Fully illus. in color. **320 pages. Readers Digest.** Paperback. Pub. at $17.99

**7528124 CHRISTMAS IN THE HEARTLAND: Recipes, Decorations, and Traditions for Joyous Celebrations.** By Marcia Adams. Captures all the nostalgia and festivity of the Heartland’s yuletide season with heirloom recipes and easy to make craft ideas. Covers everything from an intimate breakest around the tree to a open house party for friends. Color photos. 164 pages. Clarkson Potter. 7⅛x10. **$3.95**

**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. Foger to share her passion and knowledge for cooking and entertainment, here she delivers a month-by-month culinary scrapbook, bringing out the reveler in every cool. Color photos. 262 pages. St. Martin’s. Pub. at $32.50

**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 within has been highly celebrated. Blending recipes, history and how-to, this volume from the master distiller without dull talk of variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25.00

**6682094 KETO HAPPY HOUR: 50 Low-Carb Craft Cocktails to Quench Your Thirst.** By Brinda D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktail recipes such as Dill Pickle Martinis, Mixed Berry Hendrick Lemonade, Purple Russian, Bourbon, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperback. Pub. at $19.95

**585296X TEA COCKTAILS.** By A.R. Gehring with Teatulia Organic teas. A collection of seventy-five unique cocktail recipes featuring the hottest trend in mixology—tea. Try a Rooibos Berry Daiquiri, or a Chai White Russian; or a Riesling Jalapeno-Infused Monkey Tail. Includes easy to follow instructions. Fully illus. in color. 171 pages. Skyhorse. Pub. at $19.99

**6689132 THE BOURBON BARTENDER: 50 Cocktails to Celebrate the American Spirit.** By J. Danger & A. Lapushchik. Includes 50 cocktails along with a short history of bourbon from the Revolutionary War to the rise of today’s craft distillers. Ideas for bars, fun facts, and quotes chronicles bourbon’s influence on American culture. Recipes include the Mint Julep, Fashioned, Manhattan, Cock & Bull, Kentucky Mule, and more. 150 pages. Sterling. Pub. at $19.95

**3638030 WINTER COCKTAILS: Mulled Ciders, Hot Toddies, Punches, Pitchocks, and Cocktail Party Snacks.** By Maria del Mar Sacasa. Shares more than 100 seasonal recipes for cold-weather cocktails, like Hot Buttered Rum, English Christmas Punch, Hot Mulled Apple Cider, Salted Caramel Chocolate, the Old-Fashioned (and the New-Fangled), Mama’s Remedy, and the Kentucky Baby. Well illus. in color. 160 pages. Quirk. Pub. at $22.95

**5975379 MOONSHINE MIXOLOGY: 60 Recipes for Flavoring Spirits & Making Cocktails.** By Cory Straub. Learn to make white lightning and craft delicious moonshine cocktails with this fun-filled guide. Straub offers valuable tips on storing, packaging, and serving your moonshine along with fun facts, quotes, and wit. Fully illus. in color. 160 pages. Sterling. Pub. at $19.95

**3560511 THE JOY OF HOME DISTILLING.** By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics include moonshine distillation and is common misconceptions about the process; step by step instructions for the different processes, from bucket to bottle, flavoring and aging your spirits; and more. Illus. in color. 209 pages. Skyhorse. Paperback. Pub. at $19.95

**5978219 WINE & SPIRITS.**

**3560511 THE JOY OF HOME DISTILLING.** By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics include moonshine distillation and is common misconceptions about the process; step by step instructions for the different processes, from bucket to bottle, flavoring and aging your spirits; and more. Illus. in color. 209 pages. Skyhorse. Paperback. Pub. at $19.95
Wine & Spirits

6885217 MOUNTAIN BREW, 40TH ANNIVERSARY EDITION. By T. Matson & L.A. Dorr. In the 70s, homebrewed beer was as illegal as moonshine. But that wasn’t about to stop one small group of Vermonterns. They shared their concoctions in an illegal homebrewer’s guide, sold out of their Chevy Nova. That 1975 gem is revelatory here with new introductions and foreword. Photos. 128 pages. Countryman. Paperback. $10.95

$3.95

6749305 WISDOM FOR HOME BREWERS: 500 Tips & Recipes for Making Great Beer. By T. Bruning & N. Sadler. Presents a collection of 500 tips for making your own beer, written by two experienced brewers. The tips are grouped logically so that novices can build their knowledge gradually, while old hands may prefer to dip in at random or use the index to find specific topics. Illus. 288 pages. Taunton. Pub. at $21.95

$5.95


$6.95

5907415 WINEMAKING: Recipes, Equipment, and Techniques for Making Wine at Home. By Stanley F. & Dorothy Anderson. Explains everything the beginning home winemaker needs to know, covers all the principles, shows how to use the equipment, provides 80 recipes, and includes a buyer’s guide for winemaking supplies. 284 pages. Society. Paperback. $16.95

$7.95

45010 CRAFT DISTILLING: Making Liquor Legally at Home. By Victoria Redeth Miller. From mashing and fermenting to building a small column still, Miller offers a complete guide to creating high-quality whiskeys, rums, and even essential oils in your own kitchen. Learn the tools, techniques, and safe procedures to distill raw natural materials for a variety of applications. Complete with a guide to distilling essential oils this is the ideal companion for the home distiller. Fully illus. in color. 176 pages. Schiffer. $29.95

$7.95

26578 TABLETOP DISTILLING: How to Make Spirits, Essences, and Essential Oils with Small Stills. By Kai Moller. With a small, 0.5 liter distiller, you can easily create fine brandies, whiskies, and even essential oils in your own kitchen. Learn the tools, techniques, and safe procedures to distill raw natural materials for a variety of applications. Complete with a guide to distilling essential oils this is the ideal companion for the home distiller. Fully illus. in color. 176 pages. Schiffer. $29.95

$7.95

5984521 THE KINGS COUNTY DISTILLERY GUIDE TO URBAN MOONSHINING: How to Make and Drink Whiskey. By C. Spiegel & D. Haskel. Takes readers through the history of homemade whiskey, this fascinating guide answers questions that have mystified amateur and enthusiastic Moonshiners alike. It also reveals how readers can create their own homemade whiskey safely and deliciously (if not quite legally). Illus. in color. 224 pages. Abrams. Pub. at $24.95

$11.95

5612032 THE HOME DISTILLER’S GUIDE TO SPIRITS. By Steve Coomes. Brings artisanal alcohol out of its dark moonshine past into its shining present. This comprehensive guide to the home still is an ideal introduction for beginners as well as a practical resource for producing distillers. Includes 50 cocktail recipes. Fully illus. in color. 160 pages. Firefly. Pub. at $29.95

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$12.95

6896715 A SHORT HISTORY OF DRUNKENNESS. By Mark Forsyth. Making stops all over the world, this volume traces humankind’s love affair with booze from our primate ancestors to the Drinking Days of Prohibition, answering the one question along the way: What did people drink? How much? Who did all the drinking? Of the many possible reasons, why? A history of the world at its inebriated best. 200 pages. Storey. Pub. at $16.95

$11.95

5637191 THE DRUNKEN BOTANIST: The Plants That Create the World’s Great Drinks. By Amy Stewart. Explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have contrived to transform into alcohol from the earliest times. A fascinating confection of botany, biology, chemistry, history, etymology, and mixology, this guide features more than 50 drink recipes and growing tips. Illus. in color. 280 pages. Sterling. Pub. at $21.95

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**Wine & Spirits**

**661258X ANCIENT BREWS: Rediscovered and Re-created.** By Patrick E. McGovern. Interweaving archaeology and science, McGovern uncovers and resurrects the oldest alcoholic beverages on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrew recipes and mouthwatering meal recipes. 291 pages. Norton. Pub. at $26.95. $19.95

**6708692 THE ESSENTIAL SCRATCH & SNIFF GUIDE TO BECOMING A WHISKEY KNOW-IT-ALL.** By Richard Betts et al. Know your bourbon before you choose! Betts boils down his know-how into twenty pages, dividing whiskey into three simple categories: Grain, Wood, and Place. Humorous illustrations and scratch & sniff scents (vanilla, sandalwood, grass, and more) help would-be connoisseurs learn their preferences. HMH. 10x8. Pub. at $22.00. $5.95

**6759254 SHERRY: A Modern Guide to the Wine World’s Best-Kept Secret, with Cocktails and Recipes.** By Tiaj Balocchi. Lists top producers and profiles the best bodegas andexercise class recipes like the Tuxedo and Sherry Cobbler. Also includes more than a dozen recipes for taps and other delicious foods, best eaten alongside a glass of sherry. Of course. Fully illus. in color. 264 pages. Ten Speed. Pub. at $24.99. $6.95

**595293X BEER COCKTAILS.** By Howard & Ashley Stelzer. Find new spins, along with forty-eight more drinks that will expand your horizons delectably. Fifty superbly crafted cocktails that liven up your gatherings and ales. Illus. in color. 104 pages. Harvard Common. Pub. at $12.95.

**5913233 GREAT WINE MADE SIMPLE, REVISED: Straight Talk from a Master Sommelier.** By Andrea Immer Robinson. First published in 2000, this now-classic introduction to wine reflects up-to-the-minute wine trends, including the burgeoning popularity of the Shiraz grape, new flavor maps, and much more. Although thoroughly revised, it lives up to its title by making selecting and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00. $4.95

**463442X COOL BEER LABELS: The Best Art & Design from Breweries Around the World.** By D. Bellon & S. Speeg. Whether you are a visual creative looking for packaging design inspiration or simply part of the growing community of people who enjoy homebrewing, you’re sure to enjoy this art-filled celebration of beer. Fully illus. in color. 204 pages. Print. 10¾x8¾. Pub. at $27.99. PRICE CUT to $2.95

**58931X THE UNITED STATES OF CRAFT BEER.** By Jess Lebow. A state by state exploration of America’s greatest breweries, from Jack’s Abby Brewing in Massachusetts to the Maui Brewing Company in Hawaii. Complete with photos of the beers and breweries, this guide gives you a lowdown on all things craft beer—how you can make your way across the country. 208 pages. Adams Media. PRICE CUT to $3.95.

**5970259 THE SECRETS OF MASTER BREWERS: Techniques, Traditions, and Homebrew Recipes for 26 of the World’s Classic Beer Styles.** By Jeff Alworth. Learn to make the world’s iconic beers with techniques and recipes from the pros. Behind the scenes tours of 26 top-notch breweries across Europe and the United States reveal the processes, equipment, and ingredients that distinguish each style. And best of all, contemporary barmasters share their secrets to help you create your own versions of these 26 classic beers. 293 pages. Storey. Paperbound. Pub. at $24.95. $11.95

**5993381 MAKE SOME BEER: Small-Batch Recipes from Brooklyn to Bamberg.** By E. Shea & S. Valand. After taking a tour of the world’s most innovative and storied breweries, the authors have returned to offer 33 stovetop-ready recipes for silky stouts, citrusy IPAs, and robust porters, along with stories (inspired by the global craft beer revolution) of small-batch brewers. Illus. 176 pages. Clarkson Potter. Paperbound. Pub. at $19.99. $4.95

**5954231 BREW IT YOURSELF: Make Your Own Wine, Beer, Hard Cider & Other Concoctions.** By N. Myole & R. Hood. Make your own delicious alcohol drinks quickly, easily and inexpensively. Seventy recipes will take your home brewing to new heights. This guide outlines the basic approach to each drink’s method of production, debunking myths, celebrating experimentation and taking the fear out of the science of fermentation. Illus. in color. 176 pages. Nourish. Import. Pub. at $18.95. $7.95

**5555583 THE POCKET HOMEBREW HANDBOOK.** By D. Law & B. Grimes. Small enough to be used anywhere, this guide is packed with 75 recipes for full-flavored brews—from Belgian dubious and British ales to U.S. IPAs and Czech pilsners. Whether you’re a homebrewing novice or expert, the brewing process is explained in detail, making it easy to get started. Well illus. in color. 143 pages. CICO Books. Pub. at $19.95. $4.95

**5739092 THE UNITED STATES OF BEER: A Freewheeling History of the All-American Drink.** By Dane Huckelbridge. Drawing upon a wealth of little-known historical sources and explaining the scientific breakthroughs that have shaped beer’s evolution, and mixing in more than a splash of dedication to the most recent research, Huckelbridge presents a rousing and enlightening toast to the all-American drink. Illus. 289 pages. Morrow. Pub. at $25.99. $9.95

**NEW!** **5983231 BEER MAKES EVERYTHING BETTER: 101 Recipes for Using Beers to Make Your Favorite Happy Hour Drinks.** By John Lemmon. Bring the happy hour experience into your home! In addition to discovering what you can do with beer (other than drinking it, of course), you will learn the history of beer, how each ingredient affects beer flavor, the health benefits of beer, and how to create the perfect happy hour setting. Well illus. in color. 158 pages. Skyhorse. Pub. at $19.99. $14.95

**Breakfasts**

**6767666 AMERICA’S BEST BREAKFASTS.** By L.B. Schragger & A. Sussman. Inspired by down-home diners, iconic establishments, and the new wave of hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts. 138 recipes. Well illus. in color. 376 pages. Skyhorse. Pub. at $14.95. $4.95

**4530301 HOMEMADE DOUGHNUTS: Techniques and Recipes for Making Sublime Doughnuts in Your Home Kitchen.** By Kamal Grant. Demonstrates how to make creative and delicious doughnuts for your home kitchen, offering techniques for rolling, cutting, hand-shaping and frying; delicious icings and glazes like Salted Chocolate, Pistachio, and Peanut Butter Glaze; and inspired fillings like Apple Butter and Lemon Curd. Well illus. in color. 176 pages. Quarry. 8¾x11. Paperbound. Pub. at $24.99. $4.95

**591793X HIGH-PROTEIN PANCAKES: Strength-Building Recipes for Everyday Health.** By Pamela Braun. Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes will give you an all-American taste of their carb-heavy counterparts, but are better for you. Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Countryman. Paperbound. Pub. at $14.95. $11.95

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**675980** THE NO-FUSS BREAD MACHINE COOKBOOK. By Michelle Anderson. With more than 150 recipes that use easy to find ingredients and require minimal work, this collection will set you up for baking success with your bread machine. Enjoy an endless variety of breads with recipes for Vegetarian Cheesecakes, Cheese Breads, Sourdough Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rockridge. Paperback. Pub. at $12.99  **$9.95**

**673483** TASTE OF HOME 365 DAYS OF COOKIES. Ed. by Catherine Casady. Satisfy your sweet tooth all year with this cookie collection, which includes recipes for baked goods after school snacks and everyday treats to bake sale classics and potluck pleasers, the perfect nibble is always at hand with these easy as can be cookies. Color photos. 235 pages. Rockridge. Paperback. Pub. at $12.99  **$8.95**

**673636** BREAD REVOLUTION: WORLD-CLASS BAKING with Sprouted & Whole Grains, Heirloom Flours & Fresh Techniques. By Peter Reinhart. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and detailed sections on sourdoughs and other starters; free techniques you need to know; Virtuoso–300 in all–from Chocolate Pecan Pie to Caribbean Empanadas. Well illus. in color. 352 pages. Flame Tree. 8⅛x10¾. Import.  **$6.95**

**655093** 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 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 $19.95.  **$6.95**

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**688732** MODERN JEWISH BAKING: Challah, Babka, Bagels & More. By Shannon Sarna. Seven master recipes are all you need to bake heirloom traditional Jewish breads and pastries for every occasion. Shannon Sarna, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamantascens, bagels, matzah, and pita that would make any baker envious. In color. 264 pages. Color photos. 365 DAYS OF COOKIES. Ed. by Catherine Casady. Satisfy your sweet tooth all year with this cookie collection, which includes recipes for baked goods after school snacks and everyday treats to bake sale classics and potluck pleasers, the perfect nibble is always at hand with these easy as can be cookies. Color photos. 235 pages. Rockridge. Paperback. Pub. at $12.99  **$8.95**

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Cookies, Breads & Baking

6603386 ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Black. With just a few ingredients, this guide, and your own two hands you’ll be on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten uniquely flavored breads from sourdough to sourdough. Additional recipes include complex baked goods with a diversity of tastes. Illus. in color. 256 pages. Hermes House. Paperback. $7.95

5854223 BREAD MACHINE KITCHEN HANDBOOK. By Jennie Shapter. Offer a variety of solutions that you can make with your bread machine, followed by machine features, settings, bread-making techniques, such as hand-shaping, glasses and toppings to make more unusual breads. Recipes also include breads baked in a conventional oven, from basic loaves using simple ingredients to more complex baked goods with a diversity of tastes. Illus. in color. 256 pages. Hermes House. Paperback. $7.95

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6843484 THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home. By Eric Kayser. A beautiful guide to making 80 breads with step by step color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Phaidon. $39.95

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$14.95

7520158 LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe’s Best Artisan Bakers. By Daniel Leader with L. Chattman. He traveled across Europe in search of breads that are unique to the area in which he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 355 pages. Norton.

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★ 6881119 THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. Lahey outlines his no-fuss system for making sourdough at home. Applying his Italian-inspired method to his legendary bomboloni and panettone and his full repertoire of pizzas, pastries, egg dishes, and cake classics, this cookbook offers the flavors of a bakery with a personal touch. Reichel once called “a church of bread.” Fully illus. in color. 240 pages. Norton. $35.00

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★ 6845907 HOME BAKING. By Rachel Allen. Combines simple yet brilliant techniques with delicious flours to bring a collection of traditional, as well as more unusual recipes including Orange Kugelhopf; Lemon Meringue; Cupcakes; Spanish Cheese; Herby Thyme Scones, and Cayenne and Sesame Chocolate Swirls; and much more. Color photos. 256 pages. HarperCollins. Import. Pub. at $29.95

$21.95


8x10¼. Pub. at $35.00

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3647283 *101 THINGS TO DO WITH A CAKE.* By George Geary. You be amazed at the variety of desserts that can be made from boxes of standard cake mix. Most dishes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heart-Shaped Cupcakes, and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

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**6719317 MAGIC CAKES.** By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multiple layers of custardy, fudgy, sponge cake, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake Bars, and more. Well illus. in color. 102 pages. Running Press. Pub. at $18.00 $12.95

**6580564 AUSTRIAN DESSERTS AND PASTRIES: Over 100 Classic Recipes.** By D. Fercher & A. Karrer. Whether it’s delicious steamed Chartreuse truffles (meringue slices with buttercream filling), fluffly schaumrollen (puff pastry rolls filled with soft vanilla meringue), or classic Bundt cake, these recipes represent the finest of Austrian baking. In color. 274 pages. Skyhorse. Paperback. Pub. at $19.99 $9.95

**6841082 THE EUROPEAN CAKE COOKBOOK.** By Tatiana Nesteruk. Allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else that tempts your desire. A few of the 65 gorgeous creations inside are Raspberry Sacher torte; Amarett o Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page/Smith. Paperback. Pub. at $19.95 $14.95

**6798780 PARIS PATISSERIES: History, Shops, Recipes.** By Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate unparalleled craftsmanship. From shortbread to cookies, Meringues, and Rum Babas, to innovative creations that mingle flavors and textures, this volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 8x11.1. Import. Pub. at $40.00 $14.95

**6747666 FRENCH DESSERTS.** By Hillary Davis. A collection of homemade desserts that includes tarts, cookies, tarts, candies, puff pastry, waffles, crepes, and more. Also featured are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream, Chiffon, Choux Batter, tart dough, almond paste, and more. Color photos. 224 pages. Gibbs Smith. 8x11.1. Pub. at $30.00 $9.95


**5956072 DOUGHNUTS! 100 Luscious Recipes.** By D. Beckerman & O. Oblivon. They are made all around the world, eaten at different times of day, and everybody loves them. This collection of over-the-top doughnut recipes offers both classic and unusual varieties: Cardamom Doughnuts with Apple Cider Glaze; Chocolate Peanut Butter Pretzel Doughnuts; and Burned Caramel Doughnuts with Sea Salt. Well illus. in color. 144 pages. Barron’s. Paperback. Pub. at $18.99 $6.95


**6449006 CAKE KEEPER CAKES: 100 Simple Recipes for Extraordinary Bundt Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumb Treats.** By Lauren Chattman. Offers a collection of 100 recipes for traditional cakes, moist and luxurious, but simple to make and keep on hand for everyday eating. Try the Cornmeal Almond Cake, the Nectarine Cake with Cinnamon-Nut Topping, or the Cream of Coconut Cake with Chocolate Glaze. Color photos. 172 pages. Oxmoor. Paperback. Pub. at $17.95 $5.95

**6870333 TRADITIONAL JEWISH BAKING: Retro Recipes Your Grandma Would Make...If She Had a Mixer.** By Carine Goren. Learn how to make deliciously nostalgic treats straight from the homeland. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cakes, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake Bars, and more. Well illus. in color. 102 pages. Running Press. Pub. at $18.00 $12.95

6732844 INCREDIBLY DECADENT DESSERTS.** By Deb Wise. Guilt free versions of your favorite recipes that cut calories without sacrificing flavor. The author shares more than 100 satisfying, easy recipes for after dinner desserts, cakes, cookies, with Red beer Eclairs, Saffron Truffle Pie, Nutella Pie, Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewar t-Fre del. 9½x11. Pub. at $24.95 $7.95

6864228 FIRST PRIZE PIES.** By Allison Kave. If you love someone who loves pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, pies include Root Beer Float Pie; Salt Caramel Pie; Nutella Pie, Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart-Fre del. 9½x11. Pub. at $24.95 $14.95

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**6863051 NATURALLY SWEET & GLUTEN-FREE: Allergy-Friendly Vegan Desserts.** By Ricki Heller. All the recipes included are free of gluten, eggs, dairy, and refined sugars and oils. A comprehensive index that goes beyond “regular” recipes. Recipes include Sunshine Breakfast Loaf; Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons; Butter Tarts; and more. Color photos. 224 pages. Page Street. Paperbound. Pub. at $19.99 **$14.95**

**6662064 LET THEM EAT CAKE.** By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homemade candies and more—all made under constraints. Each dish includes three alternate versions—healthy, gluten-free, and vegan—all delicious and satisfying. Color photos. 224 pages. Page Street. Paperbound. Pub. at $22.95 **$7.95**

**5856736 BETTY CROCKER SHEET PAN DESSERTS.** Ed. by Cathy Swans on. Meet the new kitchen star! The homey sheet pan, a versatile tool that delivers a range of sky-high stunning treats at home with these 150 innovative recipes, which combine new and exciting flavors of cake, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 288 pages. M Papers. Pub. at $29.95 **$19.95**

**666919X CAST IRON SKILLET DUMP CAKES: 75 Sweet & Scrumptious, Easy-to-Make Recipes.** By Dominique DeVito. Simply melt some butter in the bottom of a 12 inch skillet, toss in some fruit, then dump in the batter and bake. In an hour or less, you can please everyone’s sweet tooth with tasty desserts like Cherry Almond Cake; and Eggnog Cheesecake. 160 pages. Sterling. Pub. at $19.95 **$19.95**

**6733484 THE POKE CAKE COOKBOOK.** By Jamie Sherman. Making incredible tasting desserts with great new flavors has never been easier: simply bake your cake and poke some holes and stuff it with inventive fillings. The author presents 75 cake and filling combinations, including: Death by Chocolate; Chunky Monkey; and Sweet and Salty Pretzel and Walnut. Well illustrated. 160 pages. Page Street. Paperbound. Pub. at $19.99 **$19.95**

**6739288 ALL-TIME FAVORITE SHEET CAKES & SLAB PIES.** By B. Weinstein & M. Scarborough. Simple to make, and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for picnics and potlucks. With over 100 recipes that include Brown Sugar Cake with Pumpkin Buttercream and Apple Pie with Gingerbread Crumble, you’re sure to find a winner for your next gathering! Color photos. 214 pages. St. Martin’s. Paperbound. Pub. at $24.99 **$16.95**

**6746373 DELICIOUS POKE CAKES.** By R. Wyss & K. Moore. Poking holes into the top of a cake with fillings seen throughout makes this decadent flavor-soaked dessert that is as effortless as it is delicious. Here you’ll find 80 quick and simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Well illustrated. 152 pages. St. Martin’s. Paperbound. Pub. at $19.99 **$14.95**

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**6845568 BUTTER CELEBRATES! Delicious Recipes for Special Occasions.** By Rosie Daykin. Rosie Daykin provides more than 100 recipes for every celebration, holiday, special event and milestone in your life. Whether you are an experienced baker or just starting out, Rosie’s straightforward recipes are easy to follow and will produce irresistible results. Fully illustrated. 260 pages. Knopf. 8½x11½. Pub. at $35.00 **$9.95**

**4578473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery.** By Rosie Daykin. Delicious recipes with a nod to the past. Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create Butter’s delectable desserts for life’s milestones: birthdays, Thanksgiving, Christmas, or just for a treat on a gloomy afternoon. Well illustrated. 264 pages. Knopf. 8½x10½. Pub. at $34.95 **$14.95**

**6836143 OVENLESS DESSERTS.** By Marnie Fennimore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection has everything you need to satisfy your sweet tooth while keeping cool. From fresh fruits to rich and decadent there are over 75 delicious recipes including Raspberry Ice Cream Cake; Minky Icebox Pie; Coconut Milk Ice Cream; and more. Photos. 267 pages. Cider Mill. Paperbound. Pub. at $29.95 **$14.95**

**6874630 BAKING WITH CANDY.** By Jenny Warsen. Who can resist homemade baking? Add a little candy in the batter or dough, and the result is twice as good! This fun collection is filled with more than forty quick and easy to make recipes such as Nutella Pastries, Mousse Cheesecake, Candy Panna Cotta, and Marshmallow Tart. Color photos. 112 pages. Skyhorse. Pub. at $29.95 **$24.95**

**6824154 THE TAARTWORK PIES COOKBOOK: Grandmother’s Recipe, Granddaughter’s Remix.** By Brittany Bennett. With simple, fresh ingredients, you can create a dessert that will have family and friends asking for seconds and thirds. Enjoy recipes like Traditional Dutch Appeltaart; Black Bottom Strawberry Pie; and Bee Tart. You also have the option of using these fancy pies with chocolate dough, or vegan dough. Well illustrated. 134 pages. Page Street. Paperbound. Pub. at $19.99 **$14.95**
**Desserts**

### Desserts


**PRICE CUT to $2.95**

**6789234 BAKLAVA TO TARTE TATIN: A World Tour in 110 Dessert Recipes.** By Beatriz Poulain. Take an inspired culinary tour via the expertly tested recipes for authentic world desserts that are showcased in this volume. Sample a Portuguese Pastéis de Nata; indulge in a creamy slice of New York Cheesecake; or try an Italian Hazelnut-Almond Chocolate Baci di Dama. Color photos. 286 pages. Flammarion. Import. Pub. at $34.95

**$11.95**

**8801412 THE SWEETapolITA BAKEBOOK.** By Rosie Aylewa. With over 100 full color photographs and step by step technique tutorials, this delicious collection of 75 recipes will change the way you decorate with showstopping cookies, cakes, and more that every kid and kid-at-heart will love. 208 pages. Clarkson Potter. 8 1/4x10 1/4. Paperbound. Pub. at $22.99

**PRICE CUT to $3.95**

**6749186 THE PIE PROJECT.** By P. Wood & K. Jessen. From Spiced Apple and Golden Syrup Pie, to Peach Melba Ice Cream Pie, the authors set out to reimage the classics with their ultimate collection of 60 decadent sweet pies. Be inspired to embark on your own pie project, master these, then dream up your own take-anywhere treats. Well illus. in color. 160 pages. Hardie Grant. Import. Pub. at $29.99

**PRICE CUT to $6.95**

**6749998 SWEET CELEBRATIONS: The Ultimate Dessert & Party Planning Companion.** By Elisa Strauss. The host of My Cupcake Addiction shares her dazzling and delicious dessert recipes and ingenious entertaining tips so you can throw the perfect party. Organized around special occasions throughout the year, her imaginative cakes, frostings, and toppings will make any novice baker feel like a pro. Fully illus. in color. 232 pages. Artia. 8x10. Paperbound. Pub. at $29.99

**PRICE CUT to $5.95**


**PRICE CUT to $9.95**

**6720765 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference.** By A. Gentz & K. Hall. What better way to make your personal, political, and party and justice fronts felt than by whipping up some we The People Cookies; Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cupcakes; Jammin’ for Justice Brownies; and dozens more, easy-to-bake creations. Illus. in color. 128 pages. Weldon. Paperbound. Pub. at $17.95

**PRICE CUT to $9.95**

**6810845 ROBICELLI’S: A Love Story with Recipes.** By Allison & Matt Robicelli. A delicious story of a Brooklyn family saved by its cupcakes! Fully illus. in color. 306 pages. Viking. Pub. at $35.00

**PRICE CUT to $14.95**

**672311X MARSHMALLOWS HELLEN: Delicious, Unique, and Fun Recipes for Sweet Homemade Treats.** By Inicia M. Arce. Includes a collection of marshmallow flavors for every day as well as for holiday treats, with distinctive and colorful photos. With easy to follow step instructions and colorful photos, this guide offers recipes for Toasted Coconut Marshmallows; Mint Chocolate Chip Marshmallows; and Mexican Hot Chocolate Marshmallows. 124 pages. Skyhorse. Paperbound. Pub. at $19.95

**PRICE CUT to $9.95**

**6985285 LAZY CAKE COOKIES & MORE: Delicious, Shortcut Desserts with 5 Ingredients or Less.** By Jennifer Palmer. These are recipes are fast to pull together using ingredients from your pantry, and the results are far more than the sum of their parts. From gooey chocolate bars to nutty surprises, the sweets you’ll make will please everyone. Try Coconutty Nut Bars; Cinnamon Fondant Chees; or Makeovers Pops, PEEPS Party Cupcake Cones, and PEEPS Reindeer Chocolate Mousse Cup. Fully illus. in color. 128 pages. Race Point. Paperbound. Pub. at $19.95

**$4.95**

**1077024 TASTE OF HOME BEST LOVED PIES.** Ed. by Catherine Cassidy. Discover 185 recipes for fruit-filled wonders, silky cream delights, decadent ice cream treats, creative pies, desserts, pizzas, cobblers, and other timeless classics made with your favorite ingredients. Well illus. in color. 112 pages. Peiman Media Group.

**$5.95**

**5913454 MUG CAKES: Soft Melting Cakes Ready in 5 Minutes.** By Lene Knudsen. Shh! Secret recipes for favorites like Lemon, Carrot and Chocolate Fondant Cake, Green Tea and Raspberries; and Tropical Mug Cake. All you need is five minutes, a microwave and a serious cake craving. Fully illus. in color. 71 pages. Hardie Grant. Import. Pub. at $10.95

**$4.95**

**6647030 ICE CREAM: Italian Cooking School.** By the Silver Spoon Kitchen. Features an array of 75 delicious frozen treats. From indulgent ice creams and refreshing sorbets to novel frozen and chilled desserts, each chapter opens with step by step directions for basic recipes and features a collection of enticing recipes to satisfy every palate. Fully illus. in color. 176 pages. Phaidon. Paperbound. Pub. at $15.95

**$6.95**

**5982554 CAKES R READY in 5 MINUTES.** By P. Wood & K. Jessen. From Spiced Apple and Gold Syrup Pie, to Peach Melba Ice Cream Pie, the authors set out to reimagine the classics with their ultimate collection of 60 decadent sweet pies. Be inspired to embark on your own pie project, master these, then dream up your own take-anywhere treats. Well illus. in color. 160 pages. Hardie Grant. Import. Pub. at $29.99

**PRICE CUT to $14.95**

**5713943 VEGAN ICE CREAM SANDWICHES: Cool Recipes for Delicious Dairy-Free Ice Cream and Cookie Sandwiches.** By Kris holechek Peters. Enjoy a smorgasbord of cruelty-free, decadent recipes sure to please any palate, from traditional favorites like Chocolate Chip Cookies with Vanilla Bean Ice Cream to fun creations like Shortbread with Strawberry Balsamic Ice Cream and gourmet favorites like Cardamom Cookies with Pistachio Ice Cream. Color photos. 111 pages. Ulysses. Paperbound. Pub. at $15.95

**$3.95**

**5993245 CAKES FOR ALL OCCASIONS.** By Geraldine Kidwell. Learn to create 18 beautifully decorated cakes as a leading master coaches you from start to presentation. Over 330 color photographs cover everything from making specially created cakes for children, teens, weddings, holidays, and special celebrations, 112 pages. Schiffer. 8x11. Paperbound. Pub. at $24.99

**$3.95**

**5984580 MARSHMALLOWS: 100 Mouthwatering Marshmallow Treats.** By Tim Kinnaird. Features more than 100 exciting step by step recipes to create and delight Salted Buttered Popcorn Marshmallows; Milk and Cookies Marshmallows; and Chocolate Chipotle Chili Marshmallows. Fully illus. in color. 64 pages. Barron’s. Paperbound. Pub. at $17.99

**$4.95**

**6689159 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution.** By Megan Giller. Giller traces the journey from harvesting cacao pods to transforming them into chocolate bars with distinctive and compelling flavors. Then she teaches the art of pairing chocolate with beer, spirits, bread, cheese, and more, while master chefs highlight combinations with decadent recipes and bells. Color photos. 160 pages. Well illus. in color. 232 pages. Storey. Pub. at $19.95

**$14.95**

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Beverages

676898 JUICE + NOURISH. By Rosemary Ferguson. These refreshine recipes help you pack vital nutrients into your busy day and restore your healthy glow—from the inside out. Here are practical detox plans for 1-day, 2-day, and 3-day cleanses—plus an extensive glossary with in-depth nutritional information on all key ingredients. Color photos. 193 pages. The Experiment. Pub. at $16.95 $5.95

658732 METABOLISM-BOOSTING SMOOTHIES AND JUICES. By Tina Haupert. An easy, tasty way to boost your metabolism! SMOOTHIES and juices provide much of the nutrients associated with higher energy levels and healthy weight loss. Java Jolt Smoothie; Spicy Veggie Juice; Carrot with a Kick; and Strawberry-Pomegranate Smoothie are just a few of the delicious, Well illus. in color. 96 pages. Skyhorse. Spiralbound. Pub. at $16.95 $5.95

572385 Betty Crocker SMOOTHIES. Ed. by Catherine Swanson. Filled with special smoothies that the whole family will love. Includes fruit-based, vegetable-filled smoothies; indulgent drinks for special occasions; and pops, pops and cubes that expand the idea of the smoothie to include frozen treats. Includes more than 100 recipes. Fully illus. in color. 224 pages. HMH. Paperbound. Pub. at $16.99 $4.95

669403 SMOOTHIE BOWLS: 50 Beautiful, Nutrient-Packed & Satisfying Recipes. By Mary Warrington. Craving something’s that fun and tastes as great as it looks? Make a lovely smoothie bowl with delicious toppings nestled in a creamy base. From Mango Lassi, Zucchini Oat Acia and Cranberry Vanilla Maple to Chocolate Almond Chia and Watermelon Cucumber, recipes like these will be treats. Well illus. in color. 224 pages. Skyhorse. Spiralbound. Pub. at $16.95 $5.95


184790 THE TEA CYCLOPEDIA: A Celebration of the World’s Favorite Drink. By Keith Soutar. An indispensable reference for anyone interested in all things tea, capturing the historical beginnings of the beloved drink, but also its involvement in politics, literature, health, the economy, and even fortune-telling. It also includes recipes for delicious drinks, health cocktails, and more. 208 pages. Skyhorse. Pub. at $19.95 $2.95

★ 659359 INFUSED WATER: 75 Simple and Delicious Recipes to Keep You and Your Family Healthy and Happy. By Dalila Tahuni. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are the answer to staying healthy, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 168 pages. Skyhorse. Pub. at $19.95 $12.95

5698170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll love and tell your kids about the history of apple juice, based on the ancient Roman secret of how to get juice from apples to revealing the art of brewing sweet or dry ciders. Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95 $5.95

Seasonings & Condiments

673574 500 GREEN & DETOX JUICES: The Only Compendium of Green & Detox Drinks You’ll Ever Need. By Carol Beckerman. Kick-start a healthy eating plan with these 500 juices that will help support your health. The nutrients in these drinks are turbo-charged straight into your system and can help protect against cardiovascular problems and inflammatory diseases. Give Deconstructed Pumpkin Pie Juice and Apple & Lettuce with Barley Grass a try! Color photos. 288 pages. Sellers. Pub. at $17.95 $9.95

673575 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices. By Instructables.com. Spices not only add a flavorful kick to meals but also have amazing benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric, cayenne pepper; cinnamon, garlic, and sage can protect against inflammation, protect against chronic conditions, and even help with weight loss. Well illus. in color. 131 pages. Skyhorse. Paperbound. Pub. at $14.99 $4.95

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

684587 THE BEST LITTLE MARINADES COOKBOOK. By Karen Adler. The secret to the real spice of life? It’s the zestiness, rubs, and pastes that flavor meats, vegetables, fish, and seafood before they’re cooked. Over 50 basic and innovative combinations fill this collection with big ideas and bigger flavors. 96 pages. Celestial Arts. Paperbound. Pub. at $46.99 $3.95

675211X SOME LIKE IT HOT: Spicy Favorites from the World’s Hot Zones. By Clifford A. Wright. Check out these 300 spicy recipes that range from somewhat sassy to seriously scorching. From appetizers like Shark and Bake (deep-fried shark enrobed in deep-fried bread), to Piquant Beef Picadillo from Bolivia or Chicken Cooked in Hell from Cameroon, these dishes will add some spice to your meals. 453 pages. Skyhorse. Paperbound. Pub. at $16.95 $9.95

7599988 THE TOP 100 QUICK & EASY SAUCES. By Betty Crocker. Here are 100 of the very best sauces to transform ordinary meals into exciting, delicious meals, all quickly and easily. Whether you’re looking for a simple classic to enrich a fish dish, a savory accompaniment for pasta, or an exotic topping to serve with fresh fish kebabs, you’ll find it here. Well illus. in color. 126 pages. Duncan Baird. Pub. at $10.95 $3.95

9632970 JUST ADD SAUCE: A Revolutionary Guide to Boosting the Flavor of Everything You Cook. By the eds. at America’s Test Kitchen. This groundbreaking, one-of-a-kind cookbook will teach you how to make more than 175 simple, modern sauces and pair them with over 100 easy recipes that put those sauces to use in creative ways. From saucing pizzas to drizzling on shepherd’s pie, simmering up curries to stir-frying noodles, you’ll find all you need to make your home-cooked meals better than ever. Well illus. in color. 318 pages. America’s Test Kitchen. Paperback. Pub. at $29.99 $21.95


3654907 1000 SAUCES, DIPS AND DRESSINGS. By Nadia Arumugam. Provides the guidance, inspiration and recipes needed to lift meals above the ordinary and more to redefine the experience of deliciousness. Jazz up your meals with white sauces; brown stock-based sauces; pesto sauces; creamy dips; fusion and Asian sauces; oil and vinegar dressings; salads and more. Color photos. 288 pages. Firefly. Pub. at $29.95 $9.95
Seasonings & Condiments

★ 6779158 THE ART OF THE PERFECT SAUCE: 75 Recipes to Take Your Dishes from Ordinary to Extraordinary. By L. Baehny & R. Caransharm. Breathe new life into your dinners with a bevy of sauces, dips, dressings, gravies and more. Using these traditional and modern twist recipes, you can add depth to every food you serve, from appetizers and soups to entrees, sides and desserts, and poultry to vegetables and fish. Use Spicy Black Tea Jus on filet mignon, Caramelized Garlic and Shallot White Wine Sauce on pasta, and so much more. Fully illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99

★ 664316X NUT BUTTERS. 30 Nut Butter Recipes and Creative Ways to Use Them. By Padma Lakshmi. Leavening your plump peanut butter with the author’s yummier nut butter varieties that incorporate a variety of nuts, from pistachios and pecans to coconut, sunflower seeds, and macadamias. Leaumulkir also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. Storey. Pub. at $12.95

★ 6753639 FOR THE LOVE OF...GARLIC: The Complete Guide to Garlic Cuisine. By Victoria Renoux. Celebrating an astonishingly versatile food, this unique volume will satisfy and excite with an exploration of garlic’s past and present, as well as a wide variety of delicious kitchen-tested garlic recipes. Written to entice not only garlic aficionados, but lovers of all great cuisine. 195 pages. Square One Publishers. Paperback. Pub. at $13.95

★ 5733261 THE GOOD COOK’S BOOK OF MUSTARD. By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on mustard-related topics, from growing mustard to purchasing and using commercial mustards. Learn how to taste mustard properly, spot the many varieties of mustard leaves, and create menus starring mustard. Well illus. in color. 199 pages. Price Cutter at $3.95

★ 6785565 COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World. By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows you how to savor spices in your every day cooking. Follow the simple step by step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperback. Pub. at $19.99

★ 6686967 THE PESTO COOKBOOK: 116 Recipes for Creative Herb Combinations and Dishes Bursting with Flavor. By Owen Woolister. Living any diet with a versatility of pesto, pastes, and purees showcasing fragrant herbs and timeless flavors from around the globe. Try Parsley Fennel Pistou or Ginger Peanut Pesto, and learn how to incorporate these 28 and more in over seventy-five recipes. Color photos. 218 pages. Stoney. Pub. at $16.95

★ 5891833 HERBS & SPICES: The Cook’s Reference. By Jill Norman. Bring your cooking to life with over 200 exciting new flavors. Detailed Profiles examining each herb and spice, covering everything from buying and storing to flavor pairings. Includes instructions for creating more than 100 blends, spice rubs, sauces, and flavor-packed recipes. Well illus. in color. 336 pages. Stoney. Pub. at $21.95


★ 2708140 COOKING WITH COCONUT OIL: Gluten-Free, Grain-Free Recipes for Good Living. By Elizabeth Nylund. A delicious fat that is actually good for you, coconut oil can be used for sauteing, baking, roasting, and more. Here are plenty of gluten-free, grain-free recipes using the ingredient. From Coconut Crusted Pizza to Dark Chocolate Cherry Muffins and Grilled Skirt Steak with Chimichurri. Color photos. 167 pages. Countryman. Paperback. Pub. at $16.95

★ 5993318 COOKING WITH MUSTARD: Empires of Your Palate. By G. Pogson. Not for the faint of palate, this guide features recipes for 16 mustard types that range from nose-numbingly strong to sweet and tangy. Use this exciting spice and natural digestive aide to create with a wide array of entrees from mustard recipes. Well illus. in color. 80 pages. Schiffer. 8½x11¼. Pub. at $19.99

★ 6643299 THE ESSENTIAL HOT SPICE GUIDE: The Pepper Pantry. By Dave DeWitt. The ultimate guide to the tastiest and healthiest condiments of the world from powerful plants and creative cuisine. Discover how to use ginger, horseradish, and wasabi; chile peppers and their condiments; mustard and pepper, and spice blends, rubs, and curry to spice up your dishes. 152 pages. Terra Nova. Paperback.Pub. at $14.95

★ 6732697 BITTERMAN’S CRAFT SALT COOKING. By Mark Bittman. Handcrafted salts are the most basic and essential way to make any ingredient shine. In this collection Bittman makes the simple truth abundantly clear with over sixty recipe examples showcasing such classic recipes such as Colorado Beef Burgers with Mesquite Smoked Salt, and Chilies, Black Truffle Salt Smashed Potatoes; and Salted Marrowbone Icing. Well illus. in color. 170 pages. Andrews McMeel. Pub. at $19.99

★ 6689582 FLAVORWALLA: Big Flavor, Bold Spices, A New Way to Cook the Foods You Love. By Floyd Cardoz with M. Stets. Floyd Cardoz brings extraordinary flavors to everyday foods using spices to turn a dish into something distinct and memorable. In this collection of recipes readers will learn how to add depth to your dishes in more than 100 recipes. Well illus. in color. 352 pages. Artisan. Pub. at $29.95

Canning & Preserving

★ 5770211 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experienced canners will find updated information to help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 175 pages. Skyhorse. Paperback. Pub. at $17.99

★ 6857876 FOOLPROOF PRESERVING: A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More. Ed. by the eds. at America’s Test Kitchen. From America’s Test Kitchen comes this step by step guide to preserving, with over 100 obsessively tested recipes. The test kitchen demystifies the process, explains the science behind it, and tells you exactly which equipment you need. Includes instructions for over 100 pages. Paperback. 192 pages. Pub. at $17.99

★ 5758465 THE ESSENTIAL BOOK OF FERMENTATION: Great Taste and Good Health with Probiotic Foods. By Jeff Cox. Simplifies the art and science of fermentation while detailing the health benefits that come with a diet full of probiotic treats. Includes recipes for making pickles, cheese, bread, wine, and more fermented foods. Includes 100 pages of recipes. Paperback. Pub. at $20.00

★ 4541200 TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. Ed. by Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the tastes and colors of season’s bounty. Inside you’ll find jewel-tone jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces; and basic canning and preserving techniques. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.95

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**551037 MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes.** By Julie Langille. Fill it off the shelf with water, cook and serve! It's not only the ready-made recipes in this guide perfect for carry-along camping fare, rushed weeknight dinners, and meals for Dad to prepare, the chapter on life-saving times of disasters, such as fires, blackouts or hurricanes. 175 pages. Ulysses. Paperback. Pub. at $15.95 **$11.95**

**675109 WISDOM FOR HOME PRESERVERS: 500 Tips for Pickling, Canning, Curing, and Smoking.** By Penny Reailey. Collects 500 tips for preserving food at home. For easy reference, the tips are divided into eight chapters; Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. 298 pages. Taunton. Pub. at $21.95 **$14.95**

**6840043 THE QUICK PICKLE COOKBOOK.** By Grace Parisi. Savoring a good pickle doesn’t have to require a weekend’s worth of work. Using these straightforward and inventive recipes, you can create delicious brines to transform fruits and vegetables into tasty pickles in mere hours. Includes recipes for cooking with pickles and brine, from drinks to desserts. Color photos. 100 recipes. 224 pages. Media. Paperbound. Pub. at $19.99 **$13.95**

**5613519 REAL FOOD FERMENTATION: Preserving Whole Fresh Food with Live Cultures in Your Home Kitchen.** By Alex Lewin. Preserve your favorite foods year round, controlling your own ingredients, techniques, and additives to make creations that are uniquely yours. Starting with the basics, this guide is full of useful information, showing you how to ferment fruits, dairy, vegetables, meats, fish, and more. Color in. 179 pages. Quarry. 8x10 3/8. Paperback. Pub. at $24.99 **$14.95**


**5974240 THE PREPARER’S CANNING GUIDE: Affordably Stockpile a Lifesaving Supply of Nutritious, Delicious, Shelf-Stable Foods.** By Daisy Luther. In times of disaster, even preppers will need more than dried beans and rice to survive. Learn the life-saving techniques to take your food storage to the next level, including how to store nutrition-packed foods; create delicious MRPs; can protein-rich meat and poultry; make canned produce last longer; use time-tested water-bath methods; and make all manner of pressure-canning. 16x10. Ulysses. Paperback. Pub. at $19.95 **$11.95**

**6679444 MRS. WHEELBARROW’S PRACTICAL PANTRY: Recipes and Techniques for Year-Round Preserving.** By Cathy Barrow. Presents a collection of essential preserving techniques to make a walk-in pantry full of canned fruits and vegetables, jams, stocks, soups, and more. Includes recipes that use what’s been preserved such as Bacon-Onion Jam and Sweet and Spicy Pimento Cheese. Fully illustrated. 7x9. Ulysses. Paperback. Pub. at $19.95 **$11.95**

**660191X THE COMPLETE BOOK OF SMALL-BATCH PRESERVING, 2ND EDITION REVISED.** By E. Topp & M. Howard. Filled with recipes and tips for small-batch home-made preserves so you can take advantage of fresh fruits and vegetables as they ripen throughout the year when quality is the finest and the price is the lowest. Recipes include Carmelized Red Onion Relish; Paradise Papaya Salsa; Grandma’s Chili Sauce, and Mango Blueberry Jam; 32 pages of color photos, 376 pages. Firefly. Paperback. Pub. at $19.95 **$6.95**

**5519586 PRESERVING MADE EASY: Small Batches & Simple Techniques.** By E. Topp & M. Howard. Offers recipes for jams, jellies, conserves, pickles, relishes, chutneys, salsas, mustards, marinades and flavored oils, each selected for their delicious taste and ease of preparation and using only the best and freshest ingredients. 286 pages. Firefly. Paperback. Pub. at $9.99 **$4.95**

**5938031 SALT SUGAR SMOKE: How to Preserve Fruit, Vegetables, Meat, and Fish.** By Diana Henry. Jams and jellies, chutneys and pickles, smoked and poached meats and cured fish, syrups and marmalades, vegetables in oil and vinegar–here are recipes to fill your larder with the most delicious conserves of all kinds. Well illus. in color. 272 pages. Mitchell Beazley. Paperback. Pub. at $24.95 **$17.95**

**3684482 THE EVERYDAY FERMENTATION HANDBOOK: A Real-Life Guide to Fermenting Food—Without Losing Your Mind or Your Microbes.** By Branden Byers. Going beyond ordinary sauerkraut and kimchi, this guide teaches the art and science of fermentation in an approachable way, with instructions for fermenting just about every kitchen staple. Includes tasty recipes for turning fermented foods into meats like Sourdough Belgian Waffles or Tandoori Pickled Shrimp. 224 pages. Ten Speed Press. Pub. at $24.95 **$17.95**


**599893X CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year.** By Stephanie Thunov. With more than 75 fun and easy recipes for every season, you will learn how to preserve each fruit or vegetable in two different ways; each can be enjoyed water-bath-canned or as a healthy, probiotic rich ferment. Recipes in this helpful guide include strawberry chutney, the perfect garlic dill pickle, and more. With more. Color photos. 183 pages. Skyhorse. Pub. at $16.99 **$12.95**

**6728871 BALL COMPLETE BOOK OF HOME PRESERVING: 400 Delicious and Creative Recipes for Today.** Ed. By J. Kingry & L. Devine. Along with user-friendly recipes that will appeal to novice and experienced canners alike, this guide also includes a Home Canning Problem Solver, which provides answers to virtually every question and problem. Covers Soft Sugar Fruit, Ferment, Drying & Freezing; and more. 48 pages of color photos. 448 pages. Robert Rose. Paperback Import. Pub. at $22.95 **$18.95**

**5849276 BETTER HOMES AND GARDENS YOU CAN CAN.** Ed. By Jan Miller. Offers hands-on advice and helpful tips to start canning and preserving your farmer’s market favorites or the fresh produce from your own garden. With 100 delicious recipes to fire your imagination, including pickles, jams, jellies, chutneys, mustard, salsas, and saucas, you’ll find everything you need here. Well illus. in color. 192 pages. Wiley. 9x10. Paperback. Pub. at $14.95 **$1.95**

**5921622 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE.** Ed. By Jan Miller. Celebrates the fresh flavors of the farmer’s garden or farmer’s market all year round with this complete step by step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, cordials, preserves, fruits, vegetables, soups, stocks, and more. Ringbound. Illus. in color. 482 pages. HMH. 9x10. Paperback. Pub. at $23.99 **$7.95**

**594046X THE FARMER’S KITCHEN HANDBOOK.** By Marie W. Lawrence. Organized by month to coordinate with a farmer’s calendar, this beautiful cookbook contains over 100 recipes to make the most of your farm and garden’s bounty. Try Vermont Cheddar Onion Bread in October or Hot Spiced Maple Milk and Fried Country Buns in July. In color. 262 pages. Skyhorse. Paperback. Pub. at $14.99 **$3.95**
**Canning & Preserving**

**5773601 HOME CANNING AND PRESERVING.** By Janet Cooper. Instructions on readers on making small-batch preserves, pickles, chutneys, sauces and more, whether you are in the midst of those winter months. Cooper provides step-by-step instructions on making these flavorful creations, covering equipment, ingredients, and canning methods, along with photos. 202 pages. Skyhorse. Paperback. Pub at $12.95 $2.95


**5886104 PRESERVING WITH POMONA’S PECTIN.** By Allison Carroll Duffy. Filled with more than 70 sugar free and preservative free jams, jellies, preserves, conserves, and marmalades. Includes favorites such as Blueberry Vanilla Jelly, Honey-Plum Jam and All Fruity Cherry-Peach Jam. Fully illus. in color. 176 pages. Fair Winds Press. Paperback. Pub at $21.99 $3.95

**5954436 HOME-MADE PICKLES, CHUTNEYS & RELISHES.** By Catherine Atkinson. Make your own preserves for every occasion and with this collection of home-canned and contemporary pickles, chutneys and relishes. Over 65 recipes show step-by-step in 230 images, such as Shallots in Balsamic Vinegar, Mediterranean Chutney, Mango and Guayapa Relish. 96 pages. Southwater. 8x5/11. $3.95

**6785503 DIY PICKLING: Step-by-Step Recipes for Fermented, Fresh, and Quick Pickles.** Whether you are new to pickling or looking to go beyond the basics this book will give you the tools and tips you need to unleash your inner kitchen crafter and master your pickling skills. Recipes include Korean Kimchi; German Sauerkrat; Indian Chutney; and Japanese Tsukemono. Color photos. 192 pages. Process Media. Paperback. Pub at $24.95 $13.95

**6715990 COMPLETE PRESERVES.** By Sally Wise. Shares favorite recipes for turning fruit and vegetables into a dazzling variety of jellies, jams, pickles, chutneys, preserves, conserves and cordials and also provides the recipes in the which preserves play an integral part. From stirs-fries to roasts and curries and from sams to soups, the emphasis is on flavor, nutrients, and ease of preparation. 481 pages. ABC Books. Paperback. Pub at $22.99 $9.95

**6913501 THE PRODUCE COMPANION: From Balconies to Backyards, the Complete Guide to Growing, Pickling and Preserving.** By M. Wellenshofer. Whether you grow your own glorious fruits and vegetables, or picked up a box of seasonal delights from a farmer’s market, this guide is the essential companion for anyone who wants to learn the classic skills of growing, picking and preserving, including over 100 recipes that show what you should do with each season’s glut. Fully illus. in color. 352 pages. Hartie Grant. Import. Pub at $39.95 $7.95

**6667929 I LOVE JAM.** By Rachel Saunders. Features more than 25 delectable recipes for making your own vividly flavored jam and marmalades at home. Feel as several exciting sweet and savory dishes made with jam. Includes clear instructions, mouth-watering flavor variations, and tips. Well illus. in color. 194 pages. Andrews McMeel. Pub at $14.99 $9.95

**5818627 FRESH FROM THE GARDEN: The Complete Guide to Preserving, Pickling, Canning, and Drying Fruits and Vegetables.** By Theresa Millang. The Masumoto family’s heirloom peaches are widely considered to be the world’s best. Their orchard is harvested. These 60 sumptuous recipes celebrate the “romance of fruit.” Includes Rhubarb Sorbet with Strawberries in Syrup; Peach Ice Cream Punch; Peach-Glazed Ham; Peaches and Cream Muffins; Polisserie Chicken Peach Salad; and Fresh Peach Pie, along with suggestions for planting, selecting and storing peaches. 240 pages. Adventure. Publications. Spiralbound. Pub at $12.95 $9.95

**6785828 THE JOY OF STRAWBERRIES: The Refreshing Taste of Summer.** By Theresa Millang. Now you can make sallets, entrees, sides and desserts with sweet, flavorful and delicious strawberries with the more than 200 recipes included. Try Cherries in Chocolate Stout; By: Cheesecake; Gouda and Strawberry Salad; Grilled Salmon with Strawberry Salsa; Strawberry Granita; or Classic Strawberry Shortcake. 240 pages. Adventure Publications. Spiralbound. Pub at $12.95 $9.95

**7022309 THE PERFECT PEACH: Recipes and Stories from the Masumoto Family Farm.** By Nancy Masumoto et al. The Masumoto family’s peaches are widely considered to be the world’s best. This debut cookbook gathers the family’s favorite peach-related recipes from Ginger-Peach Soda to Slow-Cooked Pork Tacos, plus easy instructions for drying, canning, freezing, or jamming the best of the harvest. Well illus. in color. 168 pages. Ten Speed. Pub at $22.00 $9.95

**6739141 CHERRIES: The Taste-Topping Fruit.** By Theresa Millang. Not just for pies, these 200 recipes show just how rhubarb can shine. Delicious recipes include Rhubarb Pork Chop Casserole; Rhubarb Salsa; Rhubarb Honey Muffins; Grilled and Pickled Rhubarb Brisket; and Rhubarb Slush Punch. 248 pages. Adventure. Publications. Spiralbound. Pub at $14.95 $9.95

**5981572 PLUM GORGEOUS: Recipes and Memories from the Orchard.** By Theresa Millang. Presents more than 200 recipes show just how rhubarb can shine. Delicious recipes include Rhubarb Pork Chop Casserole; Rhubarb Salsa; Rhubarb Honey Muffins; Grilled and Pickled Rhubarb Brisket; and Rhubarb Slush Punch. 248 pages. Adventure. Publications. Spiralbound. Pub at $14.95 $9.95

**6756751 THE JOY OF BLUEBERRIES: Nature’s Little Blue Powerhouse.** By Theresa Millang. Presents a wide array of blueberry recipes—both sweet and savory—from soups to ice cream—featuring this delicious and good for you fruit. Try Apple-Blueberry Bundt Cake; Blueberry Ice Cream; Blueberry Spelt Pancakes; Blueberry-Apple Salad; or Blueberry Lemonade. 224 pages. Adventure Publications. Paperback. Pub at $14.95 $9.95

**6756750 THE JOY OF PLUMS: Nature’s Little Purple Powerhouse.** By Theresa Millang. Not just for pies, these 200 recipes show just how rhubarb can shine. Delicious recipes include Rhubarb Pork Chop Casserole; Rhubarb Salsa; Rhubarb Honey Muffins; Grilled and Pickled Rhubarb Brisket; and Rhubarb Slush Punch. 248 pages. Adventure. Publications. Spiralbound. Pub at $12.95 $9.95

**6785826 THE JOY OF BLUEBERRIES: The Taste-Topping Fruit.** By Theresa Millang. Features more than 200 delectable cherry recipes including Cherry Biscotti; Cherry Smoothie; Cherry Corn Muffins; Pork Cherry Wraps; and Cherry Rice Riceaf, along with suggestions for storing and freezing cherries. 240 pages. Adventure Publications. Spiralbound. Pub at $12.95 $9.95

**6584098 THE JOY OF PLUMS: Nature’s Little Purple Powerhouse.** By Theresa Millang. Not just for pies, these 200 recipes show just how rhubarb can shine. Delicious recipes include Rhubarb Pork Chop Casserole; Rhubarb Salsa; Rhubarb Honey Muffins; Grilled and Pickled Rhubarb Brisket; and Rhubarb Slush Punch. 248 pages. Adventure. Publications. Spiralbound. Pub at $14.95 $9.95

**6785825 THE JOY OF CHERRIES: The Taste-Topping Fruit.** By Theresa Millang. Features more than 200 delectable cherry recipes including Cherry Biscotti; Cherry Smoothie; Cherry Corn Muffins; Pork Cherry Wraps; and Cherry Rice Riceaf, along with suggestions for storing and freezing cherries. 240 pages. Adventure Publications. Spiralbound. Pub at $12.95 $9.95

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Food & Foodlore

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**4582389** 705 DINNER PARTY. By Anna Faiel. A gleeful celebration of food that give you something to look at and look at from sinister starters like Eggs Cooked Like Trifle to delectable desserts like Prune Whip, and party showstoppers like Eggs En Gelee, this trip down memory lane will renew your appreciation for modern day cuisine. Color photos. 175 pages. Square Peg. Import. Pub. at $16.95 $9.95

**7547455** THE OXFORD COMPANION TO AMERICAN FOOD AND DRINK. Ed. by Andrew F. Smith. Includes over 14,000 articles, from the curious to the commonplace, from the smell of asparagus to the history of White Castle. Includes informative lists of websites, museums, festivals, and books. Now also includes some color. 692 pages. Oxford. 8/ix/x11. $5.95

**6661378** PRECIOUS CARGO: How Foods from the Americas Changed the World. By Dave DeWitt. DeWitt offers an extensive history of America’s food and drink, with plant species that crossed from the Old World to the New World, who traded food and plants, and how cautious and cunning were the Spaniards and Native Americans to the food and plant species that crossed from the Old World to the New World. Some very interesting facts and information. Well illus. in color. 399 pages. Counterculture. $7.95

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