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March 29, 2019

**TOP SECRET RECIPES STEP-BY-STEP.** By Todd Wilbur. New York Times best selling author, Todd Wilbur, brings you 125 new clone recipes. Each recipe comes with easy to follow step by step photos so cooks can make perfect copies of their favorite foods like: KFC Cole Slaw, CinnaBread Classic Cinnamon Roll, Wendy’s Chili, Starbucks Birthday Cake Pops and many more. Fully illus. in color. 290 pages. Plume. Paperbound. Pub. at $22.00 $6.95

**THE COMPLETE SODA-MAKING BOOK.** By Jill Hanky. Re-create your favorite sodas in your own home, without all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows you how to use your soda-making appliance to craft soft drinks, from traditional colas to artisanal flavors. Color photos. 240 pages. Adams Media. Paperbound. Pub. at $17.99 $9.95

**THE I LOVE MY RICE COOKER RECIPE BOOK.** Find out what your rice cooker can do with these 175 recipes including Bacon, Onion, and Potato Hash; Spinach Soup with Pork Meatballs; Herb and Garlic Shrimp; and Pumpkin Cheesecake with Gingersnap Crust. You’ll be inspired to use your rice cooker in ways you never thought possible. Color photos. 220 pages. Adams Media. Paperbound. Pub. at $16.99 $4.95

**WISDOM FOR HOME PRESERVERS: 500 Tips for Pickling, Canning, Curing, Smoking, and More.** By Robin Ripley. Collects 500 tips for preserving food at home. For easy reference, the tips are divided into eight chapters: Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95

**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 group of Vermonters. They shared their concoctions in an illegal homebrewer’s guide, sold out of their car. That 1975 gem is revitalized here with a new introduction. Photos. 123 pages. Countryman. Paperbound. Pub. at $10.95 $3.95

**THE CHIA SEED COOKBOOK.** By MySeeds Chia Test Kitchen. These tiny flavorless, gluten-free seeds are chock-full of antioxidants and fiber, and they can be used as a replacement for butter or oil in your favorite baked goods. Nearly 100 recipes include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. Well illus. in color. 224 pages. Skyhorse. Pub. at $17.95 $9.95

**SUNDAY DINNER IN THE SOUTH.** By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppercorn Bacon Biscuits. Well illus. in color. 308 pages. Pub. at $26.99 $4.95

**THE ILove My RiceCooker TOPECTORIPES & RECIPES FOR MAKING GREAT BEER.** By T. Bruning & N. Sadler. Presents a collection of 500 tips for making your own beer, written by two experienced brewers. The tips are grouped logically so that novices can build their knowledge gradually, while old hands may prefer to dip in at random or use the index to find specific topics. Illus. 288 pages. Taunton. Pub. at $21.95 $4.95

**FRONTIER FARE: Recipes and Lore from the Old West.** By Sherry Monahan. Celebrate the history, the culture, and the food of the Wild West with this regional culinary collection. Mixing fascinating tales of frontier history with authentic and appetizing recipes, Monahan offers an irresistible look at dining on the range. Illus. in color. 230 pages. Globe Pequot. Paperbound. Pub. at $18.95 $4.95

**BETTY CROCKER COOKBOOK, 12TH EDITION.** Ed. by Adam Kowit. Fully revised with more than 1,500 recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the best of what you need to cook today. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco Bites; Balsamic Pork Chops with Quinoa; and Asian Tuna with Wasabi Aioli. Ringbound. 668 pages. HMH. 9x10. Spiralbound. Pub. at $29.99 $9.95

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

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**2863820 THE EVERYTHING HEALTHY MEAL PREP COOKBOOK.** By Tina Chow. Prepping your meals ahead of time is one of the best ways to stay organized and organize your eating habits. In this collection you’ll learn how to prepare portion controlled meals in advance. With 300 delicious recipes you’ll learn how to make all your meals like Tangy Orange Chicken, Taco in a Jar; Coconut Macaroons, and more. Color photos. 288 pages. Adams Media. Paperback. Pub. at $19.99 $9.95

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**1547903 Larousse GASTRONOMIQUE, REVISED: The World’s Greatest Culinary Encyclopedia.** With Joel Robuchon. Originally published in 1938. Recognized around the world as the favorite reference for chefs, both professional and amateur. Filled with over 3,000 recipes, such as Chicken Jambalaya, Braised Stuffed Breast of Veal, and Cigares Suzette. 1206 pages. Clarkston, 7½x10¼. Pub. at $90.00

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**6897061 Prep-Ahead Breakfasts & Lunches.** By Alea Milham. Simple do ahead techniques help you savor even the busiest weekday mornings. Batch cooking and ingenious prep make enjoying a flavorful meal from your lunch bag a no brainer. Find meals your family will enjoy like, Strawberry Baked Oatmeal, Beef and Blue Cheese, and Chicken Marsala Pockets. Well illus. in color. 208 pages. Rockridge. Hardcover. Pub. at $19.95

**9574348 The Lodge Book of Dutch Oven Cooking.** By J. Wayne Fears. The Dutch oven is the most versatile cooking tool, a pot that does it all: it bakes, stews vegetables, boils seafood, fries eggs, stews wild game, and broils meat. This complete introduction to one of history’s most practical cooking tools includes recipes like French Coconut Pie, Reuben Casserole with Corn Bread; and Mountain Man Breakfast. Well illus. in color. 165 pages. Skyhorse. Paperback. Pub. at $16.99

**6999714 Chop, Sizzle, WOW: The Silver Spoon.** Ed. by Sophie Hogdin. This highly original graphic cookbook contains simple and classic Italian recipes from the Silver Spoon Kitchen. Every recipe is illustrated, step by step in comic book style, taking cooks young and old on a playful culinary adventure. 104 pages. Phaidon. 8¼x11¾. Paperback. Pub. at $19.95


**6939279 Last-Minute Kitchen Secrets.** By Joey Green. Contains more than a hundred helpful hacks to avoid and salvage cooking disasters, store and prepare ingredients, keep appliances running smoothly, and clean cookware. These simple, ingenious tips may sound quirky at first, but they really work. Fully illus. in color. 230 pages. Chicago Review. Paperback. Pub. at $19.95

**690209X Fix, Freeze, Feast, 2nd Edition.** By K. Neville & L. Ahrens. Cook one bulk recipe and feed a family of four for three nights with this helpful kitchen resource that will help you fill your freezer with delicious homemade make-ahead meals. Includes recipes for traditional favorites like Chicken Parmigiana and Tomato-Basil Soup to delectable dishes such as Moroccan Winter Salsa; Miso Soup; Lemon-Ginger Snacks, desserts, and drinks. Recipes include Miso Soup; Lemon-Ginger Snacks, desserts, and drinks. Recipes include Miso Soup; Lemon-Ginger Snacks, desserts, and drinks. Photos. 248 pages. Storey. Paperbound. Pub. at $18.95

**6793614 The New Complete Pressure Cooker: Get the Best from Your Electric or Stovetop Model.** By Jennie Shapter. Packed with over 120 tried-and-tested recipes from soups and stews to puddings and preserves, plus plenty of guidance on pressure cooker timinngs and settings. Dive into tempting dishes like Beef Pot Roast, Duck Cassoulet; Barbecue Beans and Corn; and Seville Orange Marmalade. Well illus. in color. 256 pages. Storey. Paperbound. Pub. at $19.95

**6952704 Power Blender Revolution.** By Vanessa Simkins. This essential high-speed blender companion offers over 100 recipes for delicious drinks from juices to slushies; hummus, guacamole and other tasty spreads and dips; stews, soups and Jade dishes made mostly in the power blender; and one-dish meals packed with nutrients and flavors. Color photos. 288 pages. Harvard Common. Paperback. Pub. at $24.99

**6799647 The Spicy Dehydrator Cookbook.** By Michael Hultquist. Take your dehydrator to spicy new heights with this collection of over 100 recipes for everything from hot sauces and spice mixes to jerky and soups that you can rehydrate later. Packed with helpful tips, tricks, and killer ideas like Strawberry BBQ Sauce, Buffalo Chicken Jerky; Spiced Cauliflower Popcorn; and more. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.95


**6952247 The Cook’s Bible: The Best of America home Cooking.** By Christopher Kimball. In-depth coverage of all culinary basics, from the ideal way to cook a turkey to the perfect chocolate cake, includes foolproof master recipes for some 400 favorite dishes. Illus. 443 pages. Little, Brown. Paperback. Pub. at $20.00
Cooking Techniques & Guides

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6953281 HOW TO SQUEEZE A LEMON: 1,023 Kitchen Tips, Food Fixes, and Handy Techniques. By the eds. of Fine Cooking. An invaluable follow-up to IACP Award winner How to Break an Egg, this fabulous collection of more than 1,000 ingenious cooking tidbits, savvy shortcuts, and essential techniques will answer any and all questions asked by home cooks everywhere. 266 pages. Taunton. Pub. at $19.95 $3.95

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5917794 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People—All You Need Is a Mug and a Microwave. By Denise Smart. All you need for real food, really fast: a large mug, a microwave, a handful of ingredients, a knife, and a spoon. These 80 simple recipes for delicious healthy food include Spinach and Ricotta Lasagna, Jamaican Shrimp and Chorizo, Strawberry Baked Cheesecakes, Pesto Orzo Salad, and much more. Well illus. in color. 128 pages. Atria. Pub. at $16.99 $9.50

6905137 THE COMPLETE BOOK OF PORK: Preparing, Searing, Smoking, Curing, and Cooking. By Philip Hasheider. Part butchering handbook, part cookbook, and part food history, this comprehensive guide will reveal an entire new side to hogs and their meat. Includes recipes, photographs, and illustrations that will turn any cook into a butchering enthusiast. Also includes information on meat storage and preservation. 208 pages. Voyageur. Paperback. Pub. at $24.95 $4.95

6825095 PORK: Preparing, Cooking & & Cooking All That’s Possible from a Pig. By B. Vickery & S. Boddy. Shows you how to stock your pantry with fruits, vegetables, vinegars, pickles, chutneys, and seasonings. 348 pages. Storey. Paperback. Pub. at $18.95 $9.95

5706610 JERKY: Make Your Own Delicious Jerky and Jerky Dishes Using Beef, Venison, Fish, or Poultry. By A.D. Livingston. Shows you how to prepare jerky, which cuts of meat to buy and how to prepare them, jerky drying methods, where to buy supplies and equipment and how to store jerky. Also included are mouthwatering recipes for beef, venison, fish, fowl, and exotic meats jerky. 144 pages. Peony. Paperback. Pub. at $14.95 $3.95

6805558 THE BIG BOOK OF PRESERVING THE HARVEST, REVISED EDITION. By Carol W. Costenbader. Everything you need to know to stock your pantry with fruits, vegetables, and preserves and seasonings. 348 pages. Storey. Paperback. Pub. at $18.95 $9.95

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5897965 ONE-PAN WONDERS. By the eds. of America’s Test Kitchen. To rethink one-pan cooking, the Test Kitchen reimagined classics, streamlined techniques, and honed in on high-flavor ingredients. Utilize your skillet, roasting pan, Dutch oven, sheet pan, slow cooker, and casserole dish in these 138 modern recipes that take the fuss out of making dinner. Well illus. in color. 325 pages. America’s Test Kitchen. Paperback. Pub. at $18.95 $9.95

755480X UNCOMMON FRUITS & VEGETABLES: A Commonsense Guide. By Elizabeth Schneider. From Arugula to Yuca, an encyclopedic cookbook of exotic new produce with over 400 easy to follow recipes, and advice on judging ripeness and quality, storage and preparation and figures on nutritional content. 546 pages. Morrow. Pub. at $32.95 $9.95

6913458 THE CROWN MALLOW MAPLE GUIDE TO MAPLE SYRUP: How to Tap and Cook with Nature’s Original Sweetener. By Bobb Turner with J. Carbone. Shares everything you need to know about tapping how-tos, and more than 65 sweet and savory recipes like Maple-Bourbon Pecan Pie and Maple Sausage and Potato Hash. Color photos. 224 pages. Abrams. Pub. at $29.95 $11.95

Recipe Collections


★ 6877516 DEPRESSION ERA RECIPES. By Patricia R. Wagner. An entertaining collection of over 450 recipes from the Depression Era, along with some period advertisements. Includes basic recipes with common ingredients; household hints; weights and measures; and a brief description of positive aspects of life during the 30s. Illus. 166 pages. Adventure Publications. Paperback. Pub. at $9.99 $7.95

6935168 150 THINGS TO MAKE WITH ROAST CHICKEN AND 50 WAYS TO ROAST IT. By Tony Rosenfield. Suggests you try new and unique recipes for the cooked chicken over the weekend, giving you a scrumptious meal plus the makings for sandwiches, salads, and dinners during the week. SHOPWORN. Color photos. 262 pages. Taunton. Paperback. Pub. at $14.95 $3.95
Recipe Collections

2854207 THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Altmari. From bruschetta to veal scaloppini to tiramisù, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Illus. 304 pages. Adams Media. Paperbound. Pub. at $17.99 $4.95

★ 6877753 THE OLD FARMHOUSE KITCHEN: Recipes and Old-Time Nostalgia. By Frances A. Gillette. Devoted to avocados, it includes simple and delicious recipes for every day of the month like Avocado Waffles; Chocolate Avocado Cake; Tropical Power Oatmeal; Spinach Avocado Phyllo Rolls; and Grilled Rib Eye with Peppers & Macaroni Compound Butter. Well illus. in color. 198 pages. Frances A. Gillette. 8½x11. $14.95

6925677 AN AVOCADO A DAY: More Than 70 Recipes for Enjoying Nature’s Most Delicious Superfood. By Lara Fertoni. Devoted to avocados, it includes simple and delicious recipes for every day of the month like Avocado Waffles; Chocolate Avocado Cake; Tropical Power Oatmeal; Spinach Avocado Phyllo Rolls; and Grilled Rib Eye with Peppers & Macaroni Compound Butter. Well illus. in color. 186 pages. Sasquatch. Pub. at $19.95 $6.95

5972195 SUPER FAST INSTANT POT PRESSURE COOKER COOKBOOK. By H. Podino & E. Sanders. Make the most of the most versatile, most convenient cooking appliance on the market with this assembly of delicious meals—all of which can be prepared in under an hour! One hundred dishes in all, including Tuscan White Bean Soup; Pesto Spaghetti Squash; Salted Chocolate Cheesecake squares; and more, all under an hour. Well illus. in color. 160 pages. Castle Point. Paperbound. Pub. at $19.95 $4.95

6688047 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort food is one of the best things about childhood in edible form: soups; savory casseroles, homemade cakes, pies, and creamy puddings. The recipes here are both comforting and contemporary, ranging from traditional favorites to more global twists. Well illus. in color. 160 pages. Castle Point. Paperbound. Pub. at $19.95 $4.95

5967252 I LOVE MEATBALLS! By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection of over 50 recipes, ranging from traditional to cutting-edge to modern, offers a world of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Soup, or Holiday Meatball Lasagna. Color photos. 401 pages. Andrews McMeel. Paperbound. Pub. at $29.99 $4.95

2812355 THE ANNE OF GREEN GABLES COOKBOOK: Charming Recipes from Anne and Her Friends in Avonlea. By K. Macdonald & L.M. Montgomery. Have you ever wanted to sneak a sip of Diana Barry’s Favorite White Pepper Ale or the atmosphere of Anne Shirley’s famous Lintin Cake? Now you can, with the delightful teatime snacks, mains, desserts and more, all inspired by the beloved children’s classic. Well illus. in color. 111 pages. Pan. Pub. at $19.99 $6.95

2852535 500 SALADS: The Only Salad Compendium You’ll Ever Need. By Susannah Blake. These tempting and wide-ranging recipes for warm and chilled salads are perfect in any season for a light lunch, as a complete meal, or as a delightful accompaniment to a main course. Includes details on fresh herbs, edible flowers, homemade croutons, and numerous dressings. Color photos. 288 pages. Sellers. Pub. at $17.95 $6.95

5995626 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out. By B. Southworth & S. Martz. Cooking in a skillet, a proven hero, never goes out of style and cannot be destroyed. Here are more than 100 recipes that include Italian Festival Sausage and Potatoes, Shrimp Scampi with Lemon and Garlic, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or outdoors on a grill or campfire. Well illus. in color. 266 pages. Good Books. Pub. at $19.99 $6.95

2858993 THE HAMiLTON COOKBOOK: Cooking, Eating & Entertaining in Hamilton’s World. By Laura Kumin. Take yourself into Alexander Hamilton’s home and to his table with historical information, recipes, and tips on how you can prepare and serve the food that our founding fathers enjoyed in their day. Experience dishes like Cauliflower Florets Two Ways; Fried Sausages and Apples; and Gingerbread Cake. Illus. 130 pages. Post Hill. Paperbound. Pub. at $19.99 $4.95

2811701 MARYJANE’S CAST IRON KITCHEN. By Mary Jane Butters. Remember your grandma’s home cooking with the cast iron pot? Well you can bring back those recipes and make biscuits like you’ve never tasted before! Also try Pastor’s Pie; Coffee Chili; Griddle Ginger Cookie and more. Fully illus. in color. 224 pages. Gibbs Smith. 8½x11. Pub. at $24.99 $7.95

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

2831368 BETTER HOMES & GARDENS WONDER POT. Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”—slow cooker, Dutch oven, skillet, pressure cooker, or pressure cooker. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $6.95

2823810 PRIME: The Complete Prime Rib Cookbook. By John Whalen III. Culinary experts from across the country present a go-to recipe collection for the ultimate celebratory feast. Focused on the most tantalizing cut of beef with just the right rubs and gravies, it’s full of everything from Prime Rib au Poivre and Cowboy Steaks to creative twists like California Coffee Prime Rib. Well illus. in color. 256 pages. HMH. Paperbound. Pub. at $19.99 $5.95

680490X GOOSEBERRY PATCH FROM GRANDMA’S KITCHEN. If you love swapping recipe cards with family and friends, you’ll find this cookbook full of old fashioned favorites you’ll want to pass along. Hand-down recipes like Country Cabbage and Eggs; Chicken Noodle Soup; Country Fried Steak; Golden Macaroni and Cheese; Lemon Meringue Pie and Iced Shortbread Cookies. 16 pages of color photos. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

★ 2866765 GRANDMA’S FAVORITES. Packed with more than 250 well-loved, handed-down recipes shared by cooks across the county. Each recipe uses familiar ingredients you may have on hand with managers for quick and easy cooking. Includes mom’s Chow Chow; Ruth’s Pickle Pellet; Baked Ham with Brown Sugar Basting Sauce; and Slow-Cooker Smothered Steak. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $17.95 $12.95
Recipe Collections

2842300 THE NEW PRESSURE COOKER COOKBOOK: A Tantalizing Collection of over 175 Delicious Recipes for Quick, Easy & Healthy Meals. By Jake Grogan. With tips on making recipes Vegetarian, Vegan, Paleo, and Gluten-Free, this collection of tasty recipes has something for everyone: Spiced Mushroom Soup; Beer-Soaked Chicken; Beef Short Ribs with Rosemary; Citrus Lime Rice; and more. Why wait for hours for your dinner, when a pressure cooker can produce delectable results in minutes! Color photos. 224 pages. Older Mill. 8\(\times\)10\(\times\)1\(\frac{1}{4}\). Pub. at $24.95 $9.95

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

690534X SALLY’S CANDY ADDICTION: Tasty Truffles, Fudges & Treats for Your Tooth Fix. By Sally Mckenna. Jam packed with 75 homemade sweets, complete with easy to follow recipes and stunning photography. Learn how to make your very own Lemon Cream Pie Truffles; Strawberry Buttercream; Mint Chocolate Cream Pie. The great Milky Way Cake; and Easy Pretzel Toffee. This is simplified candy making for everybod, 192 pages. Race Point. 8\(\times\)8\(\times\)1\(\frac{1}{4}\). Pub at $25.00 $7.00

6909329 BETTY CROCKER FRESH FROM THE FREEZER. By Abigail R. Gehring. Unlock the frozen assets in your kitchen with these quick and easy make-ahead dishes. From Fully cooked dishes to pop in the freezer and thaw for dinnertime, to prepped meals in freezer bags ready for the slow cooker, you’ll have a whole topic of frozen delight. Includes Banana Split Ice Cream, Beef Stew, Chicken & Spinach Stuffed Shells. Color photos. 304 pages. HMH. Paperback. Pub. at $19.99 $4.95

2831422 BETTY CROCKER LOST RECIPES. From the Fridge. By Abigail R. Gehring. Both devot Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried and true recipes—Baked Chicken Kiev, Pan-Seared Village Pork Chops, and many others. These recipes are ready to grace the tables of a whole new generation. Well illus. in color. 240 pages. HMH. Pub. at $25.00 $7.95

6481027 THE MAGIC OF MINI PIEs: Sweet and Savory Miniature Pies and Tarts. By Abigail R. Gehring. Miniature pies are everything good about baking—fun to make, easy to serve, and easily customizable. From savory treats like Spinach Mushroom Quiches to sweet favorites like Chocolate Raspberry Tarts, this collection has something for every pie lover. Well illus. in color. 117 pages. Skyhorse. Paperback. Pub at $17.99 $4.95

2809133 THE NATURAL COOK: Eating the Seasons from Root to Fruit. By Tom Hunt. An inspirational guide for the way we eat now. Hunt puts fresh, flavorful produce center stage in recipes that make use of every ounce of an ingredient. You’ll find plenty of inspiring recipes like Sweetcorn Fritters, Tatin with Toffee Apple Peel, or Pumpkin Pie with Cardamom and Maple Syrup. Well illus. in color. 176 pages. Hardie Grant. 8\(\times\)11. Pub at $29.95 $9.95

6902454 50 CHOWDERS: One-Pot Meals—Clam, Corn & Beyond. By Jasper White. Recipes for the familiar chowders, as well as more exotic fare such as Shaker Fresh Cranberry Bean Chowder, Nova Scotia Lobster Chowder, and Pan-Seared Southwest Salmon Chowder. Includes recipes for companion dishes such as Parker House Rolls and Buttermilk Biscuits. Color photos. 300 pages. HMH. Pub. at $29.99 $17.95

6882861 TASTE OF HOME MAKE IT! TAKE IT. Filled with 384 bring a dish lifesavers! Each recipe is guaranteed to come together easily, travel well and satisfy a hungry group of partygoers. Pick from any of the sensational recipes here: Spinach Dip Pull-Aparts; Quick and Colorful Corn-Bean-Salad; or Honey-Pecan Squares, and you’ll find your contribution is tasty, colorful, and ready to pop in a color. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $13.95

50 Chowders


6765552 THIS CAN’T BE TOFU! 75 Recipes to Cook Something You Never Thought You Would—and Love Every Bite. By Deborah Madison. Discover how to make tofu taste great and be the star attraction of stir fries, sautés, and other dishes. Recipes include Pan-Seared Tofu with Garlic, Ginger, and Chile; Vietnamese Spring Rolls; Pineapple and Tofu Fried Rice; and even drinks like a Mango Smoothie. 132 pages. Clarkson Potter. Paperback. Pub. at $16.00 $4.95

2831378 BETTER HOMES & GARDENS 100 RECIPES YOU’LL MAKE FOREVER. ed. by Jan Miller. Every recipe in this collection was tested, tweaked, and retested, and each is accompanied by notes and guidance from the culinary professionals in the test kitchen. Whether you want to make the perfect Omelet, master Classic Lasagna, or whip up some Cream Puffs, you’ll find 100 beyond delicious recipes in this volume. Fully illus. in color. 304 pages. HMH. 8\(\times\)8\(\times\)1\(\frac{1}{4}\). Pub at $25.00 $7.95

6905616 BETTER HOMES AND GARDENS 1329 THE PAN THAT CAN. ed. by Jan Miller. Features 150 delicious new recipes for appetizers, breakfast bakes, one-pan dinners, roasted vegetables, hot sandwiches, desserts and more. Each recipe is fully tested and includes test kitchen notes. Includes 20 Pasta Shells; Baked Cajun Seafood and Rice; or Candy-Crunch Peanut Butter Bars. Fully illus. in color. 304 pages. HMH. Paperback. Pub. at $19.99 $5.95

6942553 BETTER HOMES AND GARDENS MAKE IT, DON’T BUY! ed. by Jan Miller. With made-from-scratch basics like Greek yogurt, crackers, salad dressings, seasoning blends, ketchup, and mustard, you can feel better about the food you and your family eat every day. Includes 300 doable and delicious recipes that utilize the freshness of real ingredients and the art of cooking. Ring bound. Color photos. 482 pages. HMH. Paperback. Pub. at $24.99 $9.95


6936568 THE BEST OF AMISH COOKING. By Phyllis Pellman Good. Gathered treasured dishes from interviews with real Amish grandmothers, digging through recipe boxes, and poring over old books and diaries. These heart and soul-warming dishes include Oatmeal Whoopie Pies; Pineapple and Creamy Potato Soup; and Sweet Pickles. Color photos. 226 pages. Good Books. Paperback. Pub. at $18.99 $6.95

6978525 BETTY CROCKER’S COOK BOOK FOR BOYS AND GIRLS. This full reproduction of the 1957 classic for boys and girls includes 240 kid tested recipes and ideas on how to生态文明. Kids can make Clown Cupcakes, Whiz Applesauce Cake, Open Faced Hamburgers, and more. Illus. in color. 192 pages. HMH. Spiralbound. Pub at $16.95 $12.95

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6747418 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoopes. From Amatillo peppers to New Mexico and Hatch chilies, bring a little spice to the southwest to your table. Recipes include Savory Chipotle Chile Cheesecake; Mayan-Spiced Grilled Pork Chops; and Green Chile Apple Crostata. 112 pages. Gibbs Smith. Spiralbound. Pub. at $9.99

691781X COOK LIKE A MAN: Master Your Kitchen with 78 Simple and Delicious Recipes. By Fritz Brand. Equipping readers with an understanding of kitchen basics while also divulging a few easy tricks—even if it means “faking it till ya make it”—Brand shows you what works, how it works, and why it works. Includes the Bacon and Cheese Burger; Spaghetti Carbonara; Beer-Battered Fish and Chips; Guinness and Tomato Beef Short Rib; and more. Color photos. 261 pages. Skyhorse. E VOL/10%. Pub. at $24.99


6795639 RETRO RECIPES FROM THE ‘50S AND ‘60S. 103 Vintage Appetizers, Dinners, and Drinks Everyone Will Love. By Addie Gundry. A culinary golden age when post-war rationing became a thing of distant memory and the rise of home-enterprise culture made for prettier, more complex food, the ‘50s and ‘60s gave us a range of unforgettable dishes. Gundry celebrates those offerings with recipes from Classic Meat Loaf to Pineapple Upside-Down Cake. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99

2824408 THE ULTIMATE PASTA AND NOODLE COOKBOOK. By Serena Cosmo. The ultimate resource for every level chef, and a key addition to your library with over 300 recipes for pasta, soups, stir-fries, desserts and baking dishes. Includes all the family favorites and more! From Amatillo peppers to New Mexico and Hatch chilies, bring a little spice to the southwest to your table. Recipes include Savory Chipotle Chile Cheesecake; Mayan-Spiced Grilled Pork Chops; and Green Chile Apple Crostata. 112 pages. Gibbs Smith. Spiralbound. Pub. at $9.99

4523040 FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Food Classic. By Rebecca Lang. Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than sixty foolproof recipes from around the world—ranging from Real Southern Buttermilk Fried Chicken Milanesa with Chimichurri to Thai-Style Drumsticks with Sweet Chile Sauce. Well illus. in color. 124 pages. Ten Speed. Pub. at $16.99

4603634 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home. If you simply think beyond the link, you’ll find a whole world of sausage possibilities. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian sausage. Color photos. 164 pages. Ten Speed. Pub. at $14.95

6913229 SUPERFOOD NUTS: A Guide to Cooking with Power-Packed Nuts, Almonds, Pecans, and More. By C. Diekman & V. Chelf. An authoritative guide to the world of nuts. Here are 101 things you need to know about the nuts that pack a punch. Whether you’re at a community dinner, a family reunion or a simple supper with friends, these nuts will make your snacks and cooking complete. This collection of over 200 recipes includes Speedy Chicken Pie; Bacon-Cheeseburger Meatloaf; Seasoned Greens & Bacon; Calico Cowboy Beans; Hot Wisconsin Cheese Dip; Texas Toffee Pecan Bars; and Maple Walnut Shortbread. Color photos. 150 pages. Sterling. Pub. at $14.95

6755525 POT PIES: 46 Comfort Classics to Warm Your Soul. From the eds. of Hobby Farm Home. Few meals can satisfy like a hearty pot pie. Presented here are 46 easy step by step recipes for every meal of the day, pumpkin has countless possibilities. Diverse recipes include Orange-Pumpkin Pancakes; Thai Pumpkin Soup; Chicken in Poblano Green Pumpkin Seed Sauce and Black Beans; and Poblano-Apple Slab Pie. Color photos. 248 pages. Storey. Pub. at $16.95


6957749 THE FANNIE FARMER COOKBOOK, REVISED THIRTEENTH EDITION. By Marian Cunningham. This classic kitchen reference is updated with new recipes out of a total of 1,990 altogether. Includes chapters on microwave cooking, outdoor grilling, unusual vegetarian dishes, and ethnic specialties. Illus. 1,250 pages. Bantam. Paperback. Pub. at $11.99

6760716 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. From Beef Stew to Lasagna to elegant Fruit Tarts and Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of time-saving techniques. Well illus. in color. 440 pages. 2,300 recipes. 700 color photo. 808 pages. Cider Mill. Pub. at $39.95

Recipe Collections

6698980 MASTER THE ELECTRIC PRESSURE COOKER. By Marc Butters. Not your grandma’s pressure cooker! With more than 300 turkey-delicious recipes and tips—from perfect grains and homemade yogurt to nutritious veggies and tender, fall-off-the-bone meats—you’ll soon have a new batch of tasty family favorites. Includes a chapter on the basics of pressure cooking and tips. Well illus. in color. 258 pages. Skyhorse. Pub. at $22.99 $16.95

266352X WILL IT WAFFLE? 53 Irresistible and Unexpected Recipes to Make in a Waffle Iron. By Daniel Shumski. Celebrates a wondrously versatile cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Nachos; roast your Salt-Roasted Potatoes; bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperbound. Pub. at $14.95 $9.95

6855997 WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Daniel Shumski. Celebrates a wondrously versatile cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Nachos; roast your Salt-Roasted Potatoes; bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperbound. Pub. at $14.95 $9.95

6734219 HOW TO INJECT POT; Pressure-Cooker Seasoning Functions of One Pot That Will Change the Way You Cook. By Daniel Shumski. Discover the wonders of the Instant Pot with this demystifying cookbook. Shumski not only teaches you how to master each of the revolutionary appliance’s key functions, he also offers more than 100 irresistible recipes that have been specially crafted to take advantage of the pot’s many virtues. 279 pages. Workman. Paperbound. Pub. at $16.95 $12.95

2803019 COOKING IN CAJUN COUNTRY. By Karl Breaux with C.D. Goen. You’ll discover quickly that Cajun cooking is more than a dose of heavy pepper and hot sauce. Recipes include Pecan Island Catfish Etouffee, Crawfish Bisque, Frog Sauce Piquante, Bayou Gumbo Prime Rib, and many more. 160 pages. Gibbs Smith. Paperbound. Pub. at $16.99 $12.95

6822533 THE ONION LOVER’S COOKBOOK. By Brian Glover. Previously published as Onion this wonderful celebration of the vegetable’s most widely used and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tart; Chilled Garlic and Olive and Tomato Frittata; Spiced Sausage McDonald; Chocolate-Ricotta Cannoli; and Crunchy Cilantro Stew. 205 pages. Ulysses. Paperbound. Pub. at $12.95 $4.95

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5729440 EATING WITH UNCLE SAM: Recipes and Historical Hints from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey asagna, John F. Kennedy’s sweet corn cake, Queen Elizabeth II’s scones, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this inspiring collection from the National Archives. Illus. in color. 136 pages. D. Giles. Pub. at $34.95 $6.95


2837286 TORTILLAS TO THE RESCUE. COOKBOOK. By Daniel Shumski. Beyond the Mexican classics, showing you how to make dozens of tortilla creations, such as Carne Asada and French Fry Burritos; Mozzarella, Olive and Tomato Frittata; Spiced Sausage McDonald; Chocolate-Ricotta Cannoli; and Crunchy Cilantro Stew. 205 pages. Ulysses. Paperbound. Pub. at $12.95 $4.95

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2852322 SOUFFLES: The French Cook. By Greg Patent. Patent guides you through all the steps leading to flawless soufflés, from the basics of beating egg whites to preparing the molds. Whip up a hot or cold main dish or dessert including: Almond Praline Souffle, Floating Islands, Souffle Roulade with Mushrooms, Zucchini and Bell Peppers and more. Color photos. 128 pages. Gibbs Smith. Pub. at $21.99 $6.95

2815486 HOMEFront COOKING: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones. By Daniel Shumski and Michael Wood et al. A collection of more than seventy treasured family recipes and photographs from military service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Chicken and Broccoli Casserole; Pensacola Navy Crab Croquettes; and Sunday Dinner Roast Beef. 226 pages. Skyhorse. 8x4x10¼. 6698980

2818867 GRANNY POTTYMOUTH’S FAST AS F*CK COOKBOOK. By Peggi Glenn. With sixty-simplistic mouth-watering grandma-yummy recipes that yield one yummy dish for every occasion and directions even the dumbest of cooks can follow, you’ll re all set to enter cookbook heaven. Recipes include Three-Ingredient Potato Salad; French Fries on a Thousand; Ban-An-Ban-Ban-Banana-Ban-Ban-Banana Broccoli; and more. Adults only. Color photos. 176 pages. Page Street. Paperbound. Pub. at $21.99 $16.95


2815249 THE AMERICAN TABLE: Classic Comfort Food from Across the Country. By Larry Edwards. Brings together in one volume over 165 soul-satisfying recipes from every corner of the country including such delicious dishes as Buttermilk cornbread Muffins; Black-Eyed Pea Salad, Cola Chicken; and Apple Coffee Cake. You’ll be transported back to your grandmother’s kitchen as you dip into these classics. Illus. in color. 300 pages. Skyhorse. Pub. at $24.99 $6.95

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6921634 OPEN FACED: Single-Slice Sandwiches from Around the World. By Karen Kaplan. Toasted tradition gets a modern makeover. Crossing with international borders this collection brings fresh, creative flavors to your toasted breakfast, lunch, or dinner. Recipes include Fava Bean Puree with Sauteed Escarole and Portobello; Spinach, Bacon, and Gorgonzola; Spanish Chorizo with Paprika and Bitter Greens; and many more. Fully Illus. Paperback. Pub. at $15.95

6944527 SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie. By Mary-Frances Heck. Flavorful ingredients such as chilies, coconut milk, and chocolate transform your favorite super-food into sixty bold, crave-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Sweet Potato Ravioli, Sweet Potato Tacos, Sweet Potato Ice Cream, and more. Fully Illus. in color. 144 pages. Clarkson Potter. Pub. at $16.99

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2852357 SUPER EASY BURGERS. By Dorothy Soulisokashan. Whether you are in the mood for a classic Bacon Cheeseburger or a Pineapple Mango Chicken Burger, there is a super easy burger for everyone! Illus. in color. 144 pages. Clarkson Potter. Paperback. Pub. at $15.95

2847841 AMISH COMMUNITY COOKBOOK: Quick + Easy Recipes from Amish and Mennonite Homes. By Carol Roth Giagnocavo. Offers an endless array of traditional appetizers, soups, salads, main dishes, casseroles, breads, and desserts—stuck to your tried and true taste buds! Recipes include Apple Dumplings; Chicken Pot Pie; Dutch Potato Soup; Reed Beet Eggs; and “Wet-Bottom” Shoofly Pie. Color photos. 192 pages. Fox Chapel. Paperback. Pub. at $14.99

LIMITED QUANTITY 2842435 SCRAPS, WILT + WEEDS: Turning Wasted Foods into Plenty. By M. Retsuland & T.M. Wong. Features more than 100 recipes using local ingredients in a sustainable, no-waste fashion, utilizing scraps from vegetables, fruits, and animal proteins. With these recipes the waste volume you’ll find easy to follow recipes like Carrot Top Pesto; Skillet-Roasted Cauliflower Cores and Leaves with Brie; Pork Ribs with Overripe-Pear Barbecue Sauce; and Flat Beer and Old Dominick. Color photos. 284 pages. Grand Central. Pub. at $35.00

2826177 COOKING WITH HERB. By Cedella Marley with R. Pelzer. Takes cooking with cannabis to the next level, showing just how easy it is to infuse your entertaining practices and daily wellness rituals with the Herb. Loaded with party ready recipes like Hemp, Kale, and Apple Salad; Grilled Jerk Chicken with Tamarind Barbecue Sauce Veg Lasagna; Peppercorn Soup with Marley Passion Cheesecake; and more. Well illus. in color. 240 pages. Avery. Pub. at $30.00

6767382 BACON FREAK: 50 Savory Recipes for the Ultimate Enthusiast. By Rocco LaSorda. Celebrate that heavenly smoky goodness with delicious dishes like Grilled Bacon #2; Pecan Pie with Bacon Streusel; and Bacon Meatballs with BBQ Glaze. Using bacon in every imaginable way: Bacon Weave Chorizo Breakfast Burrito; Bourbon and Bacon Sweet Potatoes; Maple Bacon Macaroni and Cheese. Recipes even include recommended bacons, difficulty rankings by strips, and suggested alcohol pairings. Well illus. in color. 172 pages. Sterling. Pub. at $19.95

5822248 THE UNITED STATES OF PICKLE. By Craig Pribee with D. Jacob. Those who love a homemade pickle crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also includes a range of quick and classic sauces and a discussion of insider tools and techniques honed from decades of making pickles. Try Baked Egg and Eggplant Pizza on Naples-Style Dough, or Crab Pizza on Siciln-Style Dough. Fully Illus. in color. 192 pages. Rizzoli. Oct. Pub. at $30.00

6984569 FROM THE FARMHOUSE KITCHEN. By D. Stoltzfus & C. Fall. A rich collection of more than 150 delicious recipes, plus inspirational thoughts, that include Creamy Autumn Soup; Butterscotch Apple Salad; Chicken Enchiladas; Roasted Broccoli; Turkey and Black Bean Tacos; and much more. In color. 223 pages. Harvest House. Spiralbound. Pub. at $14.99

698570X ADVENTURES IN GOOD COOKING by DUNCAN HINES. Ed. by Louis Hatchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants across the country and are chosen to bring pleasing family favorites, helping you incorporate more plant-based foods into your diet. Powerful and easy advice in a modern makeover. Crossing international borders this collection brings fresh, creative flavors to your toasted breakfast, lunch, or dinner. Recipes include Donuts like Maple Bacon; Pastries like Peach Pecan Tarts; Fruits, and Animal Proteins. In this informative collection more than 100 recipes using local ingredients in a sustainable, no waste fashion, utilizing scraps from vegetables, fruits, and animal proteins. With these recipes the waste volume you’ll find easy to follow simple ways to make even the humble chicken seem new and exotic. Try Cuban Chicken Fricassee; Stewed Stuffed Pumpkin; Mulligatawny Soup; Carrot Top Pesto; and Skillet-Roasted Cauliflower. In color. 352 pages. Mitchell Beazley. Pub. at $19.95

6041583 150 BEST WAFFLE MAKER RECIPES: From Sweet to Savory. By Haugen J. & MacKenzie. This wide-ranging recipe collection offers ingenious tips and techniques that will soon have you making waffles like a pro. You’ll find recipes everyone will enjoy, including vegetarian, vegan and gluten-free options. Take advantage of your waffle maker in ways you never imagined. 16 pages of color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95

2817617 THE CHICKPEA REVOLUTION COOKBOOK. By H. Lawless & J. Muiquen. Features more than 85 recipes that can help you incorporate more plant-based foods into your diet. Powerful and easy advice. You’re in the mood for a classic Bacon Cheeseburger or a Pineapple Mango Chicken Burger, there is a super easy burger for everyone! Illus. in color. 144 pages. Clarkson Potter. Paperback. Pub. at $15.95

2800241 WELCOME HOME HARVEST COOKBOOK: Farm-to-Table Dinners and Desserts. By Hope Comerford. Round. Discover who'somefarm to table meals without a fuss! Comerford has selected the best fresh fruits, vegetables, and herbs across the country offering over 450 recipes that include such favorites as Zucchini Stew; Autumn Chicken and Veggies; Rhubarb Crunch; Pork Chops with Apple Stuffing; Tuscan-Style Pork Ribs; and Baked Sweet Potato. Fully Illus. 576 pages. Good Books. 9/10. Spiralbound. Pub. at $29.99

2797127 PALEO COOKING WITH YOUR AIR FRYER. 80 + Recipes for Healthier Fried Food in Less Time. By Karen S. Lee. Indulge in your favorite fried foods without compromising your health or wasting lots of time and effort. Each of these fascinating recipes skips the gut-irritating pot of hot oil, but keeps the savory, crispy texture you crave. Enjoy classics like Not Your Gramma’s Fried Chicken; Quick and Easy Calamari on Fire; and Beet Empanadas. Color photos. 208 pages. Page Street. Paperback. Pub. at $21.99

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Recipe Collections

★ 6807658 WEEKNIGHT COOKING WITH YOUR INSTANT POT. By Kristy Bernardo. Anyone who owns an Instant Pot knows that it’s a game changer for the kitchen and here are 75 fresh ideas to inspire your cooking routine. Bernardo uses the best features of the Instant Pot to deepen the flavors and quicken the process so you can have mains like Manchego Chicken with Creamy Feta Sauce and Balsamic and Dijon Pot Roast during the week. Color photos. 176 pages. Page Street. Paperbound. Pub. at $19.99 $14.95

★ 6904726 SALUMI. By John Piccetti et al. These savory meats—including salame, prosciutto, and coppa—reflect generations of Italian craftsmanship ready for your dining room table. Included are more than 50 delicious recipes like Ricotta Pie with Peperoncini, Linguiça & Olives; and Frittata with Potatoes, Onion, Zucchini, and Salame. Also included is a salami primer. Color photos. 144 pages. Chronicle. Pub. at $24.95 $11.95

★ 5987862 THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes. By Rita Greer. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Wheatless Pork Sausage and Meat Loaf with Mushroom Stuffing. Well illus. 207 pages. Souvenir. Paperbound. Pub. at $19.99

★ 6903595 EAT YOUR HEART OUT. By Dean Sheremet. This collection of recipes will appeal to anyone who’s ever wanted to begin again, whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Baked Salmon or Sweet Potato Scallion Latkes to improve your mood and boost your metabolism, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95 $8.95

★ 5851710 A BURGER TO BELIEVE IN: Recipes and Fundamentals. By Chris Kronner with P. Lucchesi. An experienced chef reveals the secrets behind his art and obsession with America’s favorite sandwich. With tips for sourcing and grilling high-quality meat, and musings on what makes a good bun, there are more than forty burger combinations and alternatives from Superior Onion Rings to Filet O Fish inspired Crab Burgers. Color photos. 240 pages. Ten Speed. Pub. at $29.95 ★ 2847146 THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures. By Amy Zerner et al. Takes home cooks through the four seasons and each astrological sign in over 95 tantalizing seasonal recipes. Pairing chef-driven dishes with deep insight into how astrology shapes our appetite, it includes starters; meat, seafood, and vegetarian mains; sides; and desserts—all framed around astrology’s wisdom. Color photos. 264 pages. Rodale. Pub. at $24.99 $10.95

★ 2815036 SIGNS & SEASONS: An Astrology Cookbook. By Amy Zerner et al. Takes home cooks through the four seasons and each astrological sign in over 95 tantalizing seasonal recipes. Pairing chef-driven dishes with deep insight into how astrology shapes our appetite, it includes starters; meat, seafood, and vegetarian mains; sides; and desserts—all framed around astrology’s wisdom. Color photos. 264 pages. HarperCollins. Pub. at $32.99 ★ 2785331 LIQUORICE: A Cookbook. By Carol Wilson. Discover the wonderful world of liquorice confectionery, its history and how to use it in the kitchen with this fascinating volume. The root of liquorice and unique北汽 liquorice add a special depth to both sweet and savory dishes. Recipes include Liquorice Glazed Chicken; Liquorice & Orange Glazed Ham; and Liquorice Squares, Iced and Crushed. Color photos. 128 pages. Lorenz. 8¼x10¼. Pub. at $15.00 ★ 2842165 THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying skillet recipes for every meal—from breakfast to dessert! Color photos. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $8.95

★ 2823799 THE PEPPERMINT BARK COOKBOOK. By Dominique DeVito. Featuring more than 75 creative recipes that highlight the healthy alternative, including gluten-free version such as Double-Chocolate Peppermint Bark; Gluten-Free Chocolate Peppermint Biscotti; Oatmeal Bark Bars; and many more. Mouthwatering photographs and enticing tips throughout make this decadent cookbook the perfect gift. 208 pages. Cider Mill. Pub. at $21.95 ★ 2825551 THE CAST-IRON PIES COOKBOOK: 101 Delicious Pie Recipes for Your Cast-Iron Cookware. By Dominique DeVito. A mouthwatering collection of over 100 pies, perfect for cast-iron skillets. Includes a wide range of recipes, such as Maple Pumpkin Pie, Chocolate Mousse Pie, Gluten-Free Shortbread Custard Pie, and Cheddar and Artichoke Heart Pot Pie. Also includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95 $6.95

★ 6839185 MARY BERRY EVERYDAY: Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Features delicious family suppers, tempting food for sharing and plenty of sweet treats, all made with easy-to-find ingredients and a clever twist. Try Curried Beef Sarmaos; Sausage and Herb Plait; or Potato, Leek and Cheese Pie. Well illus. in color. 320 pages. BBC. Pub. at $45.00 ★ 6934943 THE SHORT STACK COOKBOOK: Ingredients That Speak Volumes. By N. Faulkand & K. Goalen. This collection showcases 18 essential ingredients, each of which provides a new perspective in the kitchen and reflects how we cook today. Recipes showcase: apples, bacon, beef, citrus, fresh fish, fresh herbs, garlic, kale, lemons, meat, peppers, eggs, Greek yogurt, honey, kale, lemons, mayonnaise, rice, sourdough bread, tomatoes, shrimp and winter squash. Well illus. in color. 320 pages. Abrams. 8¼x10¼. Pub. at $40.00 $16.95

★ 2782073 MARY BERRY: Foolproof Cooking, delicious recipes that you can depend on completely. With over twenty-weekend suppers, spectacular dinner party ideas, comfortable puddings and brilliant desserts to make with the family, this is the ultimate collection for every home cook. Color photos. 256 pages. HarperCollins. Pub. at $45.00 ★ 6978398 HIGH ALPINE CUISINE. By Marla Meredith. Inspired by travels to the mountains of the Swiss Alps, Austria, Utah and Colorado, these recipes for energy packed comfort foods will fuel your active day up after a frosty day on the slopes with recipes such as Chamonix Onion Soup Gratinate; One Pot Swiss Alpine Macaroni; Rancher’s Bison Sliders; Apenaglow Martinis, and more. Illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 ★ 16.95
Recipe Collections

★ 671251X COOK’S COUNTRY 2017. Brings together in a single篙cover volcano every issue of Cook’s Country magazine from 2017, packed with hundreds of easy-to-make, foolproof recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your cooking better than ever. Full illus. in color. America’s Test Kitchen, 10%12¼. Pub. at $35.00. PRICE CUT to $26.95

★ 6723209 WELCOME HOME COOKBOOK. By Hope Comertford. Features 450 easy and satisfying recipes to help you put a delicious meal on the table for your family even when you don’t have hours to spend in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Finger-Lickin’ Spareribs; and many more. Color photos. 581 pages. Good Books. 9¾x10¼ Spiralbound. Pub. at $24.99. $16.95

★ 6937244 THE GUT HEALTH COOKBOOK: Feel Better from the Inside Out with over 60 Recipes for Digestive Health and Vitality. By Dunja Gulin. A healthier gut is the key to a healthier life, so banish all those common symptoms of a bloated stomach and enjoy new levels of physical and mental vitality. Dunja presents over 60 delicious recipes introducing eating for everyday gut health. Try Banana and Blueberry Kefir Muffins or Comforting Cacao Oatmeal. Well illus. in color. 160 pages. Ryland Peters & Small. Paperbound. Pub. at $19.95. PRICE CUT to $11.95

★ 6835568 HUMMUS: Where the Heart Is. By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 inventive recipes that include Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dippers for the hummus, making the hummus dishes the green-godess’-dressed, appetizer’s dream. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95. $11.95

★ 6950803 THE CONFIDENT COOK. By Irena Chalmers. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into a hearty Mulligan or a fancy French Beef Bourguignon. With two hundred practical recipes and techniques depicted in quaint and informative illustrations, 241 pages, Picador. Pub. at $16.00. $11.95


★ 6880924 SEASONED WITH GRACE: Recipes from My Generation of Shaker Cooking. By Bertha Lindsay. Offers an authentic, illustrated profile of a way of life that continue to fascinate the hundreds of thousands of people who visit Shaker communities and museums each year. Passed down through the generations these classic recipes include Maple Sugar Cake; Raised Squash Biscuits; New England Clam Chowder; and Flag Root Fudge. 161 pages. Countryman. Paperbound. Pub. at $14.95. PRICE CUT to $9.95

★ 5941656 SERIOUSLY GOOD FREEZER MEALS: 150 Easy Recipes to Save Your Time, Money & Sanity. By Karrie Truman. These freezer meals will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Enchilada; Incredibly Healthy Turkey Stuffed Butternut Squash; Basil Curry Soup; Smoky Grilled Louisiana Turkey Legs, along with tons of vegetarian, gluten-free and vegan options too. Includes all the information you need to become a freezer-meal genius. Fully illus, in color. 388 pages. HarperDesign. Pub. at $29.99. $14.95

★ 6927831 THE KITCHEN SHORTCUT BIBLE. By B. Weinstein & M. Scarbroth. This collection of more than 200 ingenious recipes will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to use the microwave, the oven, the refrigerator, and even the garbage disposal, this guide shows how to make a great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings with stovetop and pressure cooker directions. Photo illus. 152 pages. Little Brown. Pub. at $30.00. PRICE CUT to $17.95

★ 6955326 THE LITTLE LIBRARY COOKBOOK: 100 Recipes From Your Favorite Books. By Kate Young. This charming collection features 100 recipes inspired by food in the most beloved works of classic and contemporary fiction. Try luscious summer tarts the Queen of hearts would love; flavorful curried chicken from Sherlock Holmes’s Victorian tea and crum chowder while Moby Dick; and more. Well illus. in color. 300 pages. Sterling Epicure. Pub. at $24.95. PRICE CUT to $11.95

6976884 THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple. By Jennifer Farley. Take your home-cooked meals to a gourmet level with this collection of over 100 sophisticated, unique recipes including simple hearty breakfasts such as Spinach, Artichoke, and Potato Frittata; or quick and healthy weeknight meals such as Maple Soy Glazed Salmon; or dessert, impress guests with a decadent Banana Cake with Chocolate Ganache. Color photos. 402 pages. Countryman. Paperbound. Pub. at $14.95. PRICE CUT to $9.95

★ 6559111 THE APPLE CIDER VINEGAR COMPANION: Simple Ways to Use Nature’s Miracle Cure. By Suzy Scherr. Heal, clean, freshen, fortify, preserve, and flavor with apple cider vinegar, nature’s all-in-one product. Packed with nearly 100 recipes for drinks, sauces, snacks, cleaning and body care products, this is your go-to guide to this remarkable liquid. It even includes directions for making your own! Color photos. 175 pages. Countryman. Paperbound. Pub. at $14.95. $9.95

★ 7543050 BETTY CROCKER ULTIMATE BISQUE COOKBOOK. If you love the convenience, versatility, and great taste of food made with Bisquick®, you’ll love this deluxe edition cookbook. It’s jam-packed with 323 recipes for all dishes, plus favorite classics and special new favorites. Try Fajita Chicken Pot Pie, Cheesecake Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pub. at $31.95. $19.95


★ 6956734 THE BOOK OF STEAK: Cooking for Carnivores. The carnivore’s companion for all things steak. No matter the cut or style you prefer—Top Round, Porterhouse, Rib-Eye, Skirt, fajitas, or burgers—more than 675 quick and easy recipes and advice for perfection, plus a handful of trademark sides like Scallopotatoes and Triple-Cooked Fries. Well illus. in color. 128 pages. Parragon. Pub. at $5.95

6930018 EGG RECIPES. By Blanche Vaughan. A collection of ninety fabulous recipes inspired by one of the most nutritious, versatile, nutritious, and convenient natural foods—the egg. Vaughan shows us how tasty and adaptable eggs can be in a variety of mouthwatering recipes for every meal of the day.泫全 324 pages. HarperDesign. Pub. at $29.99. $14.95

6601677 300 BEST RICE COOKER RECIPES. By Katie Chin. Allowing you to make tasty one-dish meals, the rice cooker is one of the most versatile and useful tools in a modern cook’s kitchen. Whether you live in the States or the world, this collection includes recipes from heavenly risottos and hearty stews to perfect pilafs, polenta and creamy oatmeal. 16 pages of color photos. 384 pages. Robert Rose. Paperback. Pub. at $24.95. $9.95

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6825230  THE EVERYTHING GUIDE TO THE BLOOD SUGAR DIET. By Emily Barr. Learn how to improve your health and lose weight with this food-balancing meal plan. In addition, you’ll find 180 recipes for fresh and flavorful meals like Pesto Parmesan Quinoa; Sweet Potato Chili; and Mango Street Tacos. 304 pages. Adams Media. Paperback. Pub. at $18.99.  $4.95

4555376  THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot’s Guides as Easy as It Gets! By C.P. Cannon & H. McIndoo. Complete with 60 delicious recipes, this guide gives you all you need to know to eat your way to less risk of cancer, asthma, diabetes, and arthritis by reducing inflammation. Try California Scramble, Homemade Granola Bars, or Cannery Row Soup. 316 pages. Alpha. Paperbound. Pub. at $18.95.  $4.95

6809537  THE EAT. FAT. GET THIN COOKBOOK. By Mark Hyman. We know now that the key to losing weight and achieving ultimate health is to eat more fat, not less. More that 175 mouthwatering gluten-free recipes to help you lose weight, feel better, and satsify even the pickiest eaters. From easy to prepare recipes such as Walnut Pancakes with Blueberries; Rosemary Sirloin Steak with Mushrooms and Peach Ice Cream, 32 pages of color photos. 312 pages. Little, Brown. Pub. at $30.00.  $7.95

6888194  DASH DIET FOR RENAL HEALTH. By S.M. Rivera & K. Rivas. Uncover the power of powerful health benefits, including anti-inflammatory and antioxidant properties. Try dishes like Sour Cream Mashed Potatoes; Panna Cotta; Lemon “Cheese” Cake; and White Bean Soup. 282 pages. Three Rivers. Paperback. Pub. at $16.00.  $4.95

6930069  THE GLUTEN-FREE KITCHEN: Over 150 Recipes for People with Gluten Intolerance or Wheat Allergy. By Roberta Kyne. If you think you have to give up bagels, biscuits, and bread just because your diet restricts wheat or gluten, think again. Both novices and experienced cooks will enjoy this tantalizing menu of Sour Cream Breakfast Muffins, Blueberry Cobbler, Fried Chicken, and Simply Sinfu Chocolate Cake. 282 pages. Three Rivers. Paperback. Pub. at $16.00.  $11.95


2791110  THE GOODNESS OF GINGER & TURMERIC. By Emily Jonzen. Make the most of these super spices that contain a host of powerful health benefits, including anti-inflammatory and antibacterial properties. Try dishes like Ginger Chicken Broth; Duck Satay; and Tomato & Ginger Chutney. Color photos. 96 pages. Kyle Books. Pub. at $12.99.  $9.95

2383311  THE EVERYTHING YOU NEED TO KNOW ABOUT DIABETES COOKBOOK. By Karin M. Hehenberger. Learn how to navigate key challenges associated with living with diabetes, including managing your blood sugar, and most are dairy free and Paleo-friendly. Color photos. 160 pages. CICO Books. Paperback. Pub. at $19.95.  $6.95

6864163  DIABETES MEALS FOR GOOD HEALTH, SECOND EDITION. By Karen Graham. Take the guesswork out of planning nutritious meals. Includes a 32-page guide, Food Guide, Tips for Good Health, with life-size photos for every meal that makes it easy to identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries; Jellied Vegetable Salad; Crustless Pumpkin Pie; and Tacos with Bean and Cheese. 320 pages. Robert Rose. S/4×10/. Color photos. Paperback. Pub. at $24.95.  $7.95

1840916  FIX-IT AND ENJOY-IT CHURCH SUPPERS DIABETIC COOKBOOK. By Phyllis Pelham Good et al. Presents 500 great stovetop and oven recipes guaranteed to make every meal a pure pleasure for people with diabetes and anyone who wants to eat nutritionally. Each recipe includes full nutritional analysis from the American Diabetes Association. Try Greek Pork Chops, Ham Balls, Triple Bean Bake, and more. 284 pages. Good Books. Paperback. Pub. at $15.95.  $4.95

658117X  LOW CARB HIGH FAT CACKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More. By Malcolm Alexander. Learn to 50 delicious guilt-free treats. Try dishes like coconut and almond flour for wheat and replace sugar with natural sweeteners and you won’t be able to tell the difference. Filled with more than 30 recipes, this book provides plenty of delectable bites, this volume will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Pub. at $17.99.  $5.95

3634418  THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET. By K.A. Tessmer & S. Green. Indulge in this healthy, balanced, flavorful approach to eating! This guide will help you understand Mediterranean, and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouthwatering meal plans. 336 pages. Alpha. Paperback. Pub. at $18.95.  $6.95

6855563  EAT COMPLETE: THE 21 Nutrients That Fuel Brainpower, Boost Weight Loss, and Transform Your Health. By Emily Barr. For the first time, a leading psychiatrist reveals the connection between food and brain health—and the profound impact this has on overall wellness. Drawing upon cutting-edge research, the 21 vital nutrients offers up 100 simple, delicious recipes to help you incorporate them into your daily life. Color photos. 293 pages. Harper. Pub. at $26.99.  $7.95

6708307  ANCIENT GRAINS: A Guide to Cooking with Power-Packed Millet, Oats, Spelt, Farro, Sorghum & Teff. By Kim Lutz. Shows how to use and enjoy nutrient-dense ancient grains like millet, sorghum, spelt, farro, teff and oats. Lutz demonstrates how to handle them and how to incorporate them into your meals. Includes 100 nutritious recipes like Creamed Spinach; Smoothie; Brussels Sprouts Millet Slaw; Sgroton Tacos and Oatmeal Chocolate Chip Cookies. Illus., some in color. 119 pages. Sterling. Paperback. Pub. at $14.95.  $4.95

200946X  THE WORLD’S BIGGEST SUPERFOODS. By Natasha Cotter et al. Dive into the world of superfoods! Discover 66 tasty recipes from cultures around the globe all containing one or more key ingredients to boost your health and wellbeing. Try dishes like Middle Eastern Potato Salad, Quinoa Stew, Donegal Oatcakes, Shakshouka, or Bee Pollen Porridge. Color photos. 208 pages. Lonely Planet. Paperback. Pub. at $14.95.  $4.95

6884347  THE NEW ATKINS FOR A NEW YOU SUPPER DIABETIC COOKBOOK. By Collete Heinowitz. This new collection features recipes with a broad range of carb counts, providing the perfect plan for a lifetime of healthy eating. Includes: Soups & Stews; Salads & Dressings; Vegetables & Sides; Poultry, Meat, and Seafood; Vegetable Entrees; Breakfast Options; and Desserts. 32 pages of color photos. 276 pages. Touchstone. Paperback. Pub. at $19.99.  $4.95

2845466  DAIRY-FREE DELICIOUS. By Katy Sailer. Cutting out dairy doesn’t have to mean giving up cheese, mozzarella, or ricotta. Katy Sailer’s book shows you how to make cheese, mozzarella, and ricotta, plus a host of other treats that call for butter and milk. With this collection you can enjoy classic dishes gone dairy-free such as: Seafood Chowder; Dauphinoise Potatoes; Lemon “Cheese” Cake; and more. Color photos. 208 pages. Countryman. Pub. at $23.95.  $5.95

6732259  THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing. By Christine Bailey. This revolutionary five-week program shows how to tackle the root causes of your digestive problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are dairy free and Paleo-friendly. Paperback. Pub. at $19.95.  $5.95

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625716 THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss the Ketogenic Way. By Vivian Minney. Fat bombs are low carb treats and snacks, ideal for boosting fat intake when following a ketogenic diet. With these easy recipes you’ll always have something delicious and satisfying on hand. Includes: Bacon Cups, Coconut Almond Tuffles, Mint Chocolate Bacon Lovin’ Onion Bites. 256 pages. Adams Media. Paperback. Pub. at $17.99. $5.95

659251 COOK YOUR BUTT OFF! Lose Up to a Pound a Day with Fat-Burning Foods and Gluten-Free Recipes. By Debi Spring. Complete with shopping lists, meal plans, and recipes designed for one, this 14-day program helps you lose weight fast thanks to DeSiPrito’s five fat-burning foods that are: lactose-free, gluten-free, free of refined sugars, and high in probiotics and proteins. Includes 75 all-new easy to make recipes like Sausage and Egg Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Grand Central. Pub. at $26.00. $5.95

6595295 THE NEGATIVE CALORIE DIET: Lose Up to 10 Pounds in 10 Days with 10 All You Can Eat Foods. By Rocco DiSpirito. DiSpirito identifies the top ten negative calorie foods you need to eat for rapid weight loss, and offers mouthwatering recipes that include them. Almond Encrusted Flounder with Chopped Spinach and Cream Broth or Shrimp with Mustard Greens, Mussels and Miso. He includes meal plans, shopping lists, and a kickoff cleanse, to get you going on your weight-loss journey. Well illus. in color. 152 pages. Rodale. Paperbound. Pub. at $20.00. $4.95

690317 SKINNY SUPPERS: 125 Lightened-Up, Healthy Meals for Your Family. By Brooke Griffin. Over 125 recipes, most under 350 calories. Includes favorites like Philly Cheesesteak Stuffed Peppers; Un-Sloppy Janes; Loaded Nacho Soup; Slow-Cooker Chili Peach Glazed Pork Tenderloin; and more. These are recipes you can feel good about, they’re calorie-counted; low in fat and carbohydrates, and specially designed to help you lose weight and keep it off. Well illus. in color. 308 pages. Morrow. Pub. at $29.99. $4.95

2808560 DIABETES QUICK-FIX WITH MAGIC FOODS: Balance Your Blood Sugar to Lose Weight and Supercharge Your Energy! By Robert A. Barnett et al. Discover the 57 magic foods that can balance blood sugar to heal diabetes and lose weight, and still taste great! Includes 100 recipes and three different 7-day meal plans incorporating the “Seven Secrets of Magic Eating.” Delicious meals include Flank Steak with Balsamic Sauce, and Southwestern Macaroni and Cheese with Peppers, Mushroom and Herbs. Color photos. 336 pages. Reader’s Digest. Paperback. Pub. at $19.99. $14.95

1885243 COCONUT OIL FOR HEALTH AND BEAUTY. By Simone McGrath. This comprehensive guide demystifies the myriad uses of this magical oil. Discover how coconut oil is made; how to care for and boost How to use coconut oil for weight loss; common misconceptions about coconut oil; and much more. Well illus. in color. 175 pages. Skyhorse. Paperback. Pub. at $19.95. $5.95

5847788 APPLE CIDER VINEGAR FOR HEALTH AND BEAUTY. By Simone McGrath. Learn how incorporating this miracle vinegar into your daily life with 98 recipes and dozens of healing uses, including weight loss, clear skin, superior health, and much more—the natural way. Illus. 242 pages. Skyhorse. Paperback. Pub. at $17.99. $5.95

6912556 A MAN, A PAN, A PLAN: 100 Delicious and Nutritious One-Pan Recipes You Can Make Right Now! By Paul Kita. Full of practical advice and 100 straight forward recipes that include Lemon, Blueberry, Banana Pancakes, Balsamic Chicken, Cozy Expressen Slow Cooker Pork Chops with Grilled Pineapple and Blueberry Cobbler and more. This collection will help you cut stress, prevent mess and reduce your chances of culinary failure. Well illus. in color. 168 pages. Rodale. Paperback. Pub. at $15.99. $4.95

6925987 LIGHT FRENCH RECIPES. By Jean-Michel Cohen. Takes classic French dishes, from classic French foods, and serves them up in light recipes that taste as good as the originals but at a fraction of the calorie count. With nutritional advice and tips on how to cook light and replace high-calorie ingredients with healthier options, this is your road map to healthier cooking. Well illus. in color. 192 pages. Flammarion. Pub. at $24.00. $6.95

DVD 66392X FOOD NETWORK CELEBRATES HEALTHY COOKING. Begins together three of your Food Network favorites in a collection all about healthy cooking. Featuring nutritious menus and delicious recipes, this DVD is filled with great meal ideas and tips for healthy dishes. Contains: Lighten Up with Rachel Ray (5 dishes), Healthy Home Cooking with Ellie Krieger (13 dishes), and Protein Power with Alton Brown (12 dishes). Over 3 hours on three DVDs. Food Network. Pub. at $29.95. $6.95

6930220 NOURISHING MEALS: 365 Whole Foods, Allergy-Free Recipes for Healing Your Family One Meal at a Time. By A. Segersten & T. Malterre. From two popular leaders in the functional medicine movement, here’s the ultimate guide to eating healthfully as a family. A simple, practical cookbook that offers delicious, whole-based foods-based recipes that cut out refined sugar, gluten, dairy, eggs, and soy for a year of healing. 8x10. Paperback. Pub. at $26.99. $8.95

6947090 PROROOTTED! Seeds, Grains & Beans for You and Your Pets. By Caroline Bretherton. Complete with step by step sprouting instructions and 20 tempting recipes—like Savory Cabbage Pancakes with Feta and Sprouted Salad and White Bean Soup with Kale and Parmesan—this little volume shows you everything you need to easily grow and enjoy your own seed, grain, and bean sprouts at home. Color photos. 69 pages. $4.95

Dorling Kindersley. Pub. at $9.99. $6.95

6943913 MEN’S HEALTH MUSCLE CHOW: More Than 150 Easy-to-Follow Recipes to Build and Feed Your Muscles. By Steve Avedon. Provides the nutritional component of the muscle-building equation, offering the take of Men’s Health on food for fitness. Includes more than 150 simple recipes for delicious meals ranging from low-protein shakes to hearty dinners the whole family will enjoy. 16 pages of color photos. 278 pages. Rodale. Paperback. Pub. at $19.99. $5.95

279358X THE COMPLETE IDIOT’S GUIDE TO LOW-SODIUM COOKING, SECOND EDITION. By S.V. James & H. McNab. With over 300 recipes and tips for reading labels and menus and finding the sodium hidden in your food, this tasty guide gives you everything you need to know to steer clear of sodium-laden foods and serve up healthy meals you—and your family—will love. Color photos. (12 dishes). Over 3 hours on three DVDs. Food Network. DVD. Pub. at $5.95


6823432 THE PALEO COMFORT FOOD BIBLE. By Anna Conrad. Now you can enjoy all your favorite comfort foods without sacrificing the terrific health benefits of grain-free, dairy-free cuisine. From Sweet Potato Casserole to Crispy Oven-Fried Onion Rings, Chicken and Dumplings to Spaghetti and Meatballs, you’ll find healthy versions of all the foods you crave most. Color photos. 252 pages. Skyhorse. Paperback. Pub. at $14.99. $5.95

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**LOW FAT & HEALTHY COOKING**

**2856093 THE LIGHTEN UP COOKBOOK:** 103 Easy, Slimmed-Down Favorites for Breakfast, Lunch, and Dinner Everyone Will Love. By Kitty Atwell. It's easy to eat healthy, delicious meals, even on a low-calorie diet. Includes nutritious recipes for breakfast, lunch, dinner, and snacks. 255 pages. Hardcover. Paperbound. Pub. at $13.95

**$6.95**

**2854902 KETO INSTITUTE POT:** 130+ Healthy Low-Carb Recipes for Your Electric Pressure Cooker. Slow Cookers, and More. By Maria Emmerich. Shows you how to put your electric pressure cooker to good use in making delicious low-carb, high-fat meals and treats. Includes a wide variety of dishes to enjoy throughout the day. Every recipe includes a handy tutorial for how to cook and reheat foods in an Instant Pot. Recipes include Creamy Morel and Onion Dip, Chanterelle Toast with Ricotta, Broccoli Casserole, and more! Color photos. 394 pages. Rodale. Paperbound. Pub. at $21.99

**$26.95**

**2782745X THE COMPLETE DIABETES COOKBOOK:** The Healthy Way to Eat the Foods You Love. By America’s Test Kitchen. Included are over 400 meticulously developed and tested recipes that maximize healthy ingredients and flavor and limit unhealthy carbs and sugars. Each recipe lists complete nutritional information for easy reference. Every meal with fresh creative recipes for breakfast, dinners, holidays and even snacks. 394 pages. America’s Test Kitchen. $9.95

**$24.95**

**2783990 WHAT TO EAT DURING CANCER TREATMENT, SECOND EDITION.** By Jeanne Besser et al. Revised and expanded, this helpful guide includes practical advice and more than 130 simple, easy-to-prepare recipes to help you cope with seven cancer-related side effects of treatment: nausea, diarrhea, constipation, trouble swallowing, sore mouth or throat, unintentional weight loss, and taste changes. Color photos. 276 pages. American Cancer Society. Paperbound. Pub. at $19.94

**$11.95**

**6791565 THE RENAL DIET COOKBOOK FOR THE NEWLY DIAGNOSED.** By Susan Zoghbi. With over 100 recipes like Creamy Broccoli Soup and Lemon Garlic Halibut, a low-step and helpful tutorial for how to make dishes incorporating these adaptogenic rich superfoods. Recipes include Creamy Morel and Onion Dip, Chanterelle Toast with Ricotta, Mango Lassi with Turmeric and Cordyceps, and more! Color photos. 254 pages. Ulysses. Paperbound. Pub. at $15.95

**$11.95**

**6786073 RENAL DIET PLAN & COOKBOOK:** The Optimal Nutrition Guide to Manage Kidney Disease. By Susan Zoghbi. Features three meal plans you can customize to low-sodium, low-protein, or low-phosphorus diets. Includes 90+ recipes that include Apple Pie Smoothie; Wild Mushroom Couscous; and Lime Asparagus Spaghetti. Includes nutritional facts to enable you to track your calories and nutrients. Color photos. 200 pages. Rockridge. Paperbound. Pub. at $17.99

**$12.95**

**2785719 FIBROMYALGIA FREEDOM! Your Essential Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue. By Kathleen Standafer. Effective, lasting relief for fibromyalgia is possible when you take control of one of the most frustrating pain conditions. Packed with 70 delicious recipes filled with easy to prepare recipes that include Zucchini Muffins; Peppermint Hot Chocolate; Crab Stuffed Mushrooms; and Lemon Garlic Halibut. Includes 8- week meal plan and 120 recipes with over 200 color photos. 243 pages. Rockridge. Paperbound. Pub. at $14.99

**$11.95**

**9786712 HEALING SPICES:** How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal with D. Yost. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-fighting benefits. Includes 50 recipes. Illus. in color. 322 pages. Sterling. Pub. at $24.95

**$16.95**

**286889X VEGAN PALEO:** Protein-Rich Plant-Based Recipes for Well-Being and Vitality. By Jennifer Zoe. Start eating the Vegan Paleo way today and discover how unlocking the nutritional secrets of the past can lead you to a healthier future. Enjoy more than 120 60 inventive, easy to prepare recipes that use a wide range of natural ingredients. Recipes include Chilli Reileenos, Neatballs, Spicy Sweet Potato Moussaka, and more! Color photos. 143 pages. Ryeland Peters & Small. Pub. at $14.95

**$11.95**

**6785013 LOWER YOUR BLOOD PRESSURE: A 21 Day DASH Diet Meal Plan to Decrease Blood Pressure Naturally.** By Jennifer Koslo. With an essential overview on the basics of hypertension—from what it is, what to expect post-diagnosis, and potential risk factors—to a meal plan and over 75 Dash-friendly recipes, this is your all-in-one guide. Meals include Asparagus and Wild Garlic Risotto; Rice; and Southwestern Meatballs. Color photos. 178 pages. Rockridge. Paperbound. Pub. at $15.99

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**587773X THE BARE BONES BROTH COOKBOOK:** By Katherine & Ryan Harvey. Slow-cooking of bone and joint-rich materials extracts compounds that stimulate collagen production and enhance our overall health. Learn to create nine bone broths which form the basis of over 100 delicious meals for breakfast, lunch, and dinner, and reap the many health benefits of this nutritional superfood. Well illus. in color. 320 pages. HarperCollins. Pub. at $27.99

**$10.95**

**285360X DIABETES SUPERFOODS COOKBOOK AND MEAL PLANNER.** By C.L. Verdi & S.A. Dunbar. This guide provides an introduction to superfoods and their amazing health benefits, a masterlist of diabetes superfoods, and more than 110 energizing, easy to make recipes. Recipes include Turkey Tacos, Chicken Salad Sliders, Brussels Sprouts and Bacon, Lemon Garlic Grilled Shrimp, and more! Paperbound. Pub. at $15.95

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**2858882 THE CLEVER GUT DIET COOKBOOK:** 150 Delicious Recipes to Help You Nourish Your Body from the Inside Out. By Clare Bailey with J. Skipper. Improving your gut health will help you control your cravings, boost your mood, ease intestinal distress, and lose weight. With 150 delicious recipes for breakfasts, lunches, dinners, snacks, and desserts, you can eat well while enjoying meals like Coriander Chicken with Yogurt and Fennel; Crab Spaghetti; and Chocolate Eggplant Cake. Color photos. 224 pages. Atria. Paperbound. Pub. at $21.99

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**2838718 THE BODYBUILDERS’ KITCHEN.** By Erin Stern. The road to bodybuilding success might lead to the gym, but it starts in the kitchen. This guide features 130 easy-to-follow recipes for unlocking the nutritional secrets of the Paleo way today and discover how unlocking the nutritional secrets of the past can lead you to a healthier future. Enjoy more than 120 60 inventive, easy to prepare recipes that use a wide range of natural ingredients. Recipes include Chilli Reileenos, Neatballs, Spicy Sweet Potato Moussaka, and more! Color photos. 143 pages. Ryeland Peters & Small. Pub. at $14.95

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$14.95

**★ 6889497 FORKS OVER KNIVES FAMILY: Every Parent’s Guide to Raising Healthy, Happy Kids on a Whole-Food, Plant-Based Diet.** By A. Pulice & M. Lederman. With more than 60 easy recipes and helpful, real-world advice for parents, you’ll learn why a plant-based diet is the best way to keep your family healthy and well-nourished—and then how to actually do it. Includes satisfying kid-friendly recipes such as Potato Tater Tots and 30+ pages of color photos. 300 pages. Touchstone. Pub. at $25.95

$9.95

**★ 6753620 THE FABULOUS FIBER COOKBOOK: Great Recipes You Can’t Live Without.** By Sandra Woodruff. Part one explains what fiber is, where to find it, and how to incorporate more fiber into your diet. Part two presents 170 easy to follow recipes that are packed with fiber and nutrients like Chicken, Barley & Corn Chowder; Quinoa Salad with Spinach & Edamame; and Sweet Potato and Black Bean Quesadillas. 216 pages. Rockridge. Paperback. Pub. at $16.95

$12.95

**★ 6897472 KETO MADE EASY: 100+ Easy Keto Dishes Made Fast to Fit Your Life.** By M. Barot & M. Gaedke. In these pages you’ll find more than 100 keto recipes, including everything from informative breakfasts to keto-friendly desserts to keto versions of popular takeout dishes like Five-Star Breakfast Sandwich; Cheddar Jalapeno Bagels; and Spicy Shrimp Fried Rice, to name a few. Includes tips on how to start a ketogenic diet, stock your pantry, and meal plans to get you started. Color photos. 304 pages. Victory Belt. 8x10. Paperback. Pub. at $34.95

$26.95

**★ 2835541 THUG KITCHEN 101.** This collection has more than 100 easy and accessible recipes to give you a solid start toward a better diet. All of the meals in these pages are guaranteed to be faster than delivery, so you can cook up a good dinner with simple ingredients regardless of when you stumble home from work. Delicious, homemade, and healthy food for all. Well illus. in color. 216 pages. Rodale. Pub. at $26.99

$19.95

**★ 2818473 LOSE WEIGHT WITH YOUR INSTANT POT: 60 Easy One-Pot Recipes for Fast Weight Loss.** By Audrey Johns. Features more than 60 recipes, along with tips and tricks to help you out. Recipes include Skinny Sloppy Joes; Taco Mac and Cheese; Chicken Enchilada Soup; and Dark Chocolate Oreo Cookies. Well illus. 146 pages. Morrow. Paperback. Pub. at $25.99

$18.95

**★ 2846789 LOSE WEIGHT BY EATING.** By Audrey Johns. Features more than 130 mouth-watering recipes for family favorites, including pasta, scones, nachos, meat loaf and cookies—all bursting with flavor but with fewer than 500 calories per meal. Using simple and inexpensive Smart Swaps, you’ll enjoy foods like California Club Pizza; Cheddar-Stuffed Turkey Burgers; and Skinny Cheesecake with Raspberry Drizzle. Well illus. in color. 250 pages. Morrow. Paperback. Pub. at $24.99

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**★ 582608X THE KETOGENIC KITCHEN: Low Carb, High Fat, Extraordinary Health.** By D. Kemp & P. Daly. The ketogenic diet, which shifts the body’s metabolism from burning glucose to burning fat, has long been used to help with pediatric metabolic conditions, but new research reveals the diet as a useful tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 keto recipes. Color photos. 450 pages. Chelsea Green. Paperback. Pub. at $29.95

$24.95

**★ 6861938 30-MINUTE KETOGENIC COOKING.** By Kyndra D. Holley. One of the biggest challenges to sticking to a ketogenic lifestyle is carving out time to cook. This collection features more than 50 of Holley’s quickest, most delicious recipes including Ham and Spinach Eggs Benedict; Buttery Calamari Colossal Ribs; and Pork Chops with Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. 160 pages. Victory Belt. Paperback. Pub. at $19.95

$14.95

**★ 6780595 THE QUICK AND EASY IBS RECIPE COOKBOOK.** By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pasta. This complete guide to managing your IBS, offers over 100 color photos, and presents four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. 181 pages. Rockridge. Paperback. Pub. at $16.99

$12.95

**★ 670582X THE EASY ANTI-INFLAMMATORY DIET.** By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-reducing effects of each. Includes 110 easy and fast recipes using five main ingredients or fewer; a list of foods that help or harm inflammation; and tips for saving time and money. Try Easy Summer Gazpacho or Ginger Tea Meatballs. Illus. in color. 180 pages. Rockridge. Paperback. Pub. at $17.99

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**★ 6785611 THE EASY ACID REFLEX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR.** By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 115 easy, 30-minute recipes that use fresh everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to enjoy or avoid. Try Shrimp Tacos or Easy Peas. Color photos. 196 pages. Rockridge. Paperback. Pub. at $17.99

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**★ 6928064 AMAZING EDEBLE SEEDS.** By V. Edson & H. Thomas. Discover how to translate the remarkable health and nutritional powers of seeds into delicious, nourishing meals. Over 50 recipes demonstrate the amazing versatility of these small, nutrient-packed ingredients. Try Winter Coleslaw with Fenugreek, Mustard, and Cumin Seeds, or Fennel and Hummus Salad with Pomegranate Seeds. Well illus. in color. 224 pages. Victory Belt. Pub. at $9.95

$6.95

**★ 2868748 WAKE/ SLEEP.** By Ariane Resnick. Filled with recipes for DIY health and beauty treatments, this is two guides in one: one half has advice and tips on staying alert and energetic, but turn the book over and discover the best ways to calm down, relax, and fall asleep. Includes recipes like Bulletproof Coffee, Chocolate Stout Chili, Peppermint Tea Latte, and more! Color photos. 208 pages. Countryman. Paperback. Pub. at $16.95

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**★ 6914578 KETO FOR LIFE.** By Melissa Sevigny. Along with tips and strategies to help you get started and begin working toward your goals and stay on track when life gets in the way, you’ll find a wide variety of healthy recipes such as Cultured Red Onion Relish; Pepperoni Pizza Meatloaf; Easy Jerk Ribs; and Jalapeno & Cilantro Cauliflower Hummus. Well illus. in color. 384 pages. Victory Belt. Paperback. Pub. at $27.00

$9.95

**692004D MEATLESS: Transform the Way You Eat and Live–One Meal at a Time.** By Kristie Middleton. Offers concrete rationale and easy steps for reducing animal products. Whether you are a meat lover or vegan-curious, Meatless is the roadmap for a healthier lifestyle and a better you. Includes recipes. 243 pages. Perseus. Paperback. Pub. at $19.95

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**★ 689005S THE CHEESECAKE WITH RASPBERRY DRIZZLE.** Well illus. in color. 304 pages. Touchstone. Pub. at $27.00

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5917662 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature's Miracle Cure. By Claire Giregroux. Offers instructions for a 7-day therapeutic nutrition plan that uses nature's cure-all potion to restore and repair your health. Includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN. Illus. in color. 162 pages. St. Martin's. Paperbound. Pub. at $14.99. $9.95

655921 EATINGWELL ONE-POT MEALS. Jesse Price. If you think one-pot meals are just heavy stews, you'll be amazed at the spectacular array of nutritious dishes on offer here. More than 100 recipes follow sound principles of nutrition: they use lean meats and seafood; plenty of herbs and spices; and lots of vegetables and whole grains. Well illus. in color. 224 pages. Countryman. Paperbound. Pub. at $19.95. $5.95

7582633 THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for including the super grain in your vegan, gluten-free, and sugar-free diets. Color photos. 221 pages. Skyhorse. Pub. at $17.95. PRICE CUT to $2.95

6980082 THE GLUTEN-FREE QUINTESSENTIAL COOKBOOK. By Tess Ward. Here is the first gluten-free cookbook that is completely gluten-free, with the same easy to follow recipe descriptions that made her first cookbook so successful. Try Quinoa Spring Rolls with Spicy Peanut Sauce; Quinoa & Black-Eyed Pea Salad; or Chopped Quinoa Tacos. Well illus. in color. 283 pages. Skyhorse. Pub. at $17.95. $4.95

661065X WHEAT BELLY COOKBOOK. By William Davis. Join the wheat-free revolution every day. 176 pages. Good Books. Paperbound. Pub. at $12.95

5908186 THE NAKED COOKBOOK. By Robyn Russell. Enjoy the benefits of gluten free cooking without sacrificing taste or variety. More than 90 kitchen tested recipes allow those with gluten sensitivity to consume. Features food and meal plans and hundreds of healthy recipes like Chicken Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperbound. Pub. at $18.99. $3.95

598998 THE EVERYTHING METABOLISM DIET COOKBOOK. By Lindsay Boyers. Discover how you can get your metabolism to work faster and burn more fat. This easy to follow diet emphasizes reduced carbohydrate intake to help you lose weight and keeps your body's metabolism constantly guessing as you change the amount of carbs, protein, and fats you consume. Features food and meal plans and hundreds of healthy recipes like Spicy Chicken Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperbound. Pub. at $18.99. $3.95

Sasquatch. Paperbound. Pub. at $24.95. $6.95

5887366 OATMEAL: the Ultimate Grain Cookbook. By Phyllis Pellman Good et al. 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. Paperbound. Pub. at $12.95

2852543 500 SLOW-COOKER DISHES: The Only Compendium of Slow-Cooker Recipes You'll Ever Need. By Carol Beckerman. A comprehensive guide to all the various ways you can use your slow cooker to make your life easier, and your cooking more cost efficient. Recipes are everyone in your family, including vegetarians and meat eaters. Offers tips on food safety, the best cuts of meats from soup, stews, and other comforting dishes to exotic international pot meals. Enjoy dishes like Beef Vegetable Soup; Salisbury Steak Casserole; Retto Meatballs; and Apple Mustard Brisket and Beef and Ginger Curry. 175 pages. Adams Media. Paperbound. Pub. at $14.99. $4.95

285211X MARTHA STEWART’S SLOW COOKER. By Martha Stewart Living. Maximize the flavor and simplicity of cooking with an assortment of recipes that play to the slow cooker’s celebratory reflux-plotting abilities. A clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool by Stewart. Color photos. 272 pages. Paperbound. Pub. at $28.00. $6.95

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6942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes to Make Mealtime Easy. By Robin Miller. The author shares her three strategies that you can mirror and make this week’s worth of scrumptious meals. Although the prep time and cooking time are short, these recipes are long on flavor. Try Chicken Piccata with Olives, or Mornay-Spiced Tomato with Mango Tulsion Relish. SHOPWORN. 32 pages of color photos. 264 pages. Taunton. Paperback. Pub. at $18.95 $3.95

2692217 ONE PAN & DONE. By Molly Gilbert. Discover how to use your oven to your advantage, letting it do most of the work to turn out fantastic, crispy roasted, succulent vegetables, rich stews, flaky fish, and sweet treats. Try Chicken Marsala; Weeknight Jambalaya; Cashew Chicken & Veggies and more. Color photos. 256 pages. Clarkson Potter. Paperback. Pub. at $17.99 $6.95


2801841 RICE COOKER RECIPES MADE EASY: Delicious One-pot Meals in Minutes. By Brigid Treloar. Rice cooker cooking is a healthy, economical and fast method of cooking. Almost anything can be cooked in a rice cooker. This guide will not only show you how to cook perfect rice, but includes delicious recipes for a variety of meals from Paella; Chicken Laska; Caramelized Spareribs to Potato Gratin; and Fruit Flan. Well illus. in color. 96 pages. Tuttle. Spiralbound. Pub. at $12.95 $6.95


5744229 OUR FAVORITE ONE-DISH DINNER RECIPES. In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Delicious meals like Fiesta Taco Pie; Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder, this go-to cookbook is a collection of the most popular delicious dinner recipes from the Woman’s Day. Paperback. Pub. at $15.99 $11.95

6930468 WOMAN’S DAY RECIPE REMIX. With Kate Merker. In this volume a basic ingredient, recipe or cooking technique is switched up to offer you 60 tempting original dishes like Spiced Peanut and Chocolate; Dark Storm! Presented here are 60 tempti ng original recipes you need are gathered here. 323 pages. Alpha. Paperback. Pub. at $16.95 $6.95

8285565 TASTE OF HOME WHAT CAN I COOK IN MY INSTANT POT, AIR FRYER, WAFFLE IRON & MORE. Ed. by Christine Rukavena. Cook what you want–how you want–with 207 recipes starring your favorite appliance! Learn how to use your Pressure Cooker, Air Fryer, Waffle Iron, or Blender. Recipes include exciting dishes such as Rosemary Sausage Meatballs, Everything Bagel Chicken Strips, Waffled Monte Cristo, and Homemade Creamy Corn Noodle Casserole with a vanilla strawberry sauce. 32 pages of color photos. Reader’s Digest. Paperback. Pub. at $17.99 $13.95

6813453 SHEET PAN: Delicious Recipes for Hands-off Meals. By Kate McMillan. Learn how to make nourishing, hands off meals quickly and easily with just one versatile sheet pan. You’ll discover how easy it is to create great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smoky Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Weldon Owen. Pub. at $19.95 $6.95

6764649 ULTIMATE ONE-DISH WONDERS. By C. Cook & S. Pollock. Presents more than 200 classic casseroles with an updated twist. Tuna Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that bursts to lip-smacking life with a vanilla strawberry sauce. 32 pages of color photos. 359 pages. Rodale. Pub. at $22.99 $6.95

2878490 THE INSTANT POT HOLIDAY COOKBOOK: 100 Festive Recipes to Celebrate the Season. By Heather Schlueter. This recipe collection provides inspiration for delectable holiday fare. Welcome guests with steaming cups of Warm Spiced Wine; Tender Turkey for a Small Gathering is worthy of oaths and ahhs, and Vegetable Potatoes become a yummy classic. And desserts such as Pumpkin Cream Lake Cak e are fabulous. Let the festivities begin! Illus. in color. 176 pages. Sterling Epicure. Paperback. Pub. at $19.95 $14.95


2871854 MUG CAKES: Sweet & Savory Recipes. By Circe Trench. 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 convenient like Chocolate-Dark Chocolate with Banana & Chili; Spicy Shrimp in Habanero; and more. Illus. in color. 143 pages. White Star. Pub. at $16.95 $9.45

2842228 GOOD HOUSEKEEPING CASSEROLES: 60 Fabulous One-Dish Recipes. Ed. by Jane Francisco. Filled with family-friendly and party-perfect one-dish recipes like Sausage-Fontina Strata; Two-Cheese Corn Grits; Coconut Chicken Casserole; and Apple-Oat Crisp; and more. Color photos. 128 pages. Hearst. Pub. at $16.95 $6.95

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Quick & Easy Cooking

6740707 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go above and beyond your favorite weeknight go-to meals. Try Baked Apple Butter Steak with Sweet Potatoes; Butternut Squash Soup with Kielbasa and Wild Rice; Curried Chicken with Avocado. Color photos. 256 pages. Adams Media. Paperback. Pub. at $19.99 $5.95

2852128 MICHAEL SYMON’S 5 IN 5. With D. Trattner. Features 120 dazzlingly quick, satisfying dinners the whole family will love. Try Thin Tagliatelle with Quick Meat Sauce; Lazy Meatball Kebabs with Yogurt; Salmon with Rosemary and Garlic; Whiskey Caramel Sundae and more. Color photos. 224 pages. Clarkson Potter. Paperback. Pub. at $19.99 $5.95

★ 2820293 COOKING FROM FROZEN IN YOUR INSTANT POT. By Kristy Bernando. No matter what cut of meat you have stored in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers; Beef and Blue Cheese Stroganoff; Pineapple-Chipotle Ribs; Salmon with Basil Sauce; and more. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $18.95 $16.95

★ 2818715 THE ULTIMATE INSTANT POT COOKBOOK. By Coco Morante. Features 200 easy, well-tested recipes including Cream of Tomato Soup; One Pot Chicken of the Woods; and Rice Cakes. Ground Beef Stroganoff; and Triple Chocolate Cheesecake. A seasoned food blogger, Morante provides all the information you need to create re-imagined family favorites that will dazzle and delight. Well illus. in color. 312 pages. Ten Speed. 8⅝x10⅛. Pub. at $29.99 $21.95

★ 6785824 INDIAN INSTANT POT COOKBOOK. Traditional Indian Dishes Made Easy & Fast. By Urvashi Pitre. By pairing your Instant Pot with simplified versions of popular and classic Indian dishes, you can enjoy restaurant favorites at home any night of the week. Over 50 authentic dishes include Aloo Gobi; Butter Chicken; Chicken Tikka Masala; Beef Curry; and much more. Includes Instant Pot FAQ. Color photos. 256 pages. Rockridge. Paperback. Pub. at $12.99 $9.95

★ 2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor. By Urvashi Pitre. Cut back on energy bills and avoid heating up your whole kitchen. Recipes include Baked Chicken; Roasted Cauliflower with Tahini; Chile-Cheese Toast; Spicy Cajun Fish Fillets; Easy Beef Satay; Almond Shortbread; and many more. Color illus. in color. 176 pages. Ten Speed. 8⅝x10⅛. Pub. at $19.99 $12.95

★ 282537X INSTANT POT FAST & EASY. By Urvashi Pitre. Getting a delicious dinner on the table has never been easier. All of these delicious recipes are made using fresh, wholesome foods for the best possible taste and better health, too. Recipes include Creamy Mushroon Chicken; Japanese Chicken Curry; Korean Spiced Pork; Cioppino; Mexican Pot Pie; Penna with more than 200 color photos. 237 pages. HMH. Paperback. Pub. at $21.99 $16.95

★ 2817942 THE ESSENTIAL MEXICAN INSTANT POT COOKBOOK. By Deborah Schneider. An encyclopedic collection of over 75 Mexican recipes that includes Steak Fajitas with Chimichurri; Pork Albondigas in Green Sauce with Chimichurron; and Beef and Green Chile Stew with Potatoes, all made quickly and easily in the revolutionary power of the Instant Pot. Get inspired and get cooking with this delicious volume! Color photos. 186 pages. Ten Speed. Pub. at $19.99 $14.95


★ 2808269 MILK STREET: Tuesday Nights. By Christopher Kimball. Every recipe in this collection delivers big weekend flavor, but the cooking is quick and easy, simple enough to throw together in the middle of the week. All of the meals are fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Soba; and Posole Rojo with Chicken. Color photos. 405 pages. Little, Brown. 8¾x10¾. Pub. at $35.00 $26.95

★ 6978247 EASY-FREEZE INSTANT POT PRESSURE COOKER COOKBOOK. By Ella Sanders. Imagine the freedom and ease of emptying a carefully prepared and portioned freezer bag meal into the multi-cooker and cooking it to perfection in under ten minutes! Choose from 100 family friendly recipes for tantalizing meals like Butternut Squash and Sage Soup; Chicken Cacciatore; Shrimp Scampi; and more. Well illus. in color. 171 pages. Castle Point. Paperback. Pub. at $19.95 $14.95

★ 2793266 THE GLUTEN-FREE INSTANT POT COOKBOOK. By J. Bonacci & S. De Leeuw. Delivers a bounty of recipes that invite you to join the fun, get on board, and enjoy the speed and convenience of the popular Instant Pot. Includes expert guidance and clever tricks to help you master your electric pressure cooker and offers delicious recipes like Spicy Butternut Squash Soup; Vegetable and Macaroni Salad; and Chicken Lasagna with Meat Sauce. 144 pages. Harvard Common. Paperback. Pub. at $19.99 $14.95

★ 6978436 THE ULTIMATE ONE-PAN OVEN COOKBOOK. By Julia Konovalova. Grab your sheet pan, baking sheet, Dutch oven, or roasting pan and you’re halfway to dinner, even on a hectic weeknight. Try Spicy Blackened Chicken Legs with Sweet Potatoes and Broccoli; Shrimp and Rice Casserole; Ground Beef Stroganoff; and many more. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

★ 2805393 THE “I LOVE MY INSTANT POT” GLUTEN-FREE RECIPE BOOK. By Michelle Fagone. This popular food blogger and author shares how to make satisfying, flavorful, gluten-free dishes for every meal with your multi-cooker pot! You’ll find 175 delicious recipes including Cinnamon Apple Crunch Muffins; Missile Triangle and Chipotle Salsa; Lentil-Beef Sliders; and more. Color photos. 222 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

278665X THE “I LOVE MY INSTANT POT” PALEO RECIPE BOOK. By Michelle Fagone. A meat lover? Instant Pot fans who eat paleo will love this book! A quick, easy and healthy cookbook that delivers big flavor and gives you the freedom to eat out of the box and enjoy good times at home too. All of the recipes in this collection deliver big weekend flavor, but the cooking is quick and easy, simple enough to throw together in the middle of the week. All of the meals are fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Soba; and Posole Rojo with Chicken. Color photos. 405 pages. Little, Brown. 8¾x10¾. Pub. at $35.00 $26.95

★ 2835576 THE EVERYTHING AIR FRYER COOKBOOK. By Michelle Fagone. With 300 quick and tasty recipes, including vegetarian and vegan options, as well as classic favorites like fried pickles and jalapeno poppers, this air fryer book delivers a quick, easy and healthy cookbook that delivers big flavor and gives you the freedom to eat out of the box and enjoy good times at home too. All of the recipes in this collection deliver big weekend flavor, but the cooking is quick and easy, simple enough to throw together in the middle of the week. All of the meals are fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Soba; and Posole Rojo with Chicken. Color photos. 303 pages. Adams Media. Paperback. Pub. at $19.99 $14.95
Quick & Easy Cooking

2786648 THE "I LOVE MY INSTANT POT" RECIPE BOOK. By Michelle Fagone. Featuring an introduction to the Instant Pot's different features and steps for browning. With 175 Instant Pot recipes from breakfast through dessert, including Bacon-Poblano Morning Taters; Moroccan Lamb Stew; Bourbon Barbecue Chicken; and Peanut Butter Chocolate Cheesecake. Illus. in color. 223 pages. Adams Media. Paperback. Pub. at $16.99 $5.95

★ 2785228 MASTERCOOKING MEAL PREP. By Pamela Elgin. The ultimate guide for learning the art of meal prep, this volume shows how to make much more than just delicious recipes. Each chapter is cleverly designed around foundation recipes that serve as the building blocks for a variety of different dishes. Includes weekly menus, grocery lists, prep-day spreadsheets, and more. Color photos. 192 pages. Page Street. $16.95

★ 6946712 PALEO COOKING WITH YOUR INSTANT POT. By Marilyn Haugen. With your multi-function pressure cooker and the recipes in this collection, you'll get scrumptious meals on the table fast. So step away from the oven! The author shows the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup or Maple Mustard Brisket and end your meal with a Chocolate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Ryland Peters & Small. Pub. at $19.95 $12.95


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Outdoor Cooking & Grilling

6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You'll Ever Need. By Paul Kirk. This collection of 500 sizzling recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, secrets on preparing marinades, and scrumptious side dishes. Color photos. 288 pages. Sellers. Pub. at $17.95 $9.95

6857922 MASTER OF THE GRILL. By the eds. at America's Test Kitchen. Part field guide to grilling and barbecuing and part cookbook, this collection features a wide variety of recipes for meat, poultry, seafood, vegetables, and grilling desserts, including tips for Whiskey-Basted Prime Rib Roast and Honey-Glazed Ham to a whole Butter Herb Turkey. Color photos. 208 pages. Harvard Common. Paperback. $17.95 $12.99


6837927 STILL SMOKIN': More Than 150 New Recipes For Savory Smoked-Cooked Dishes. By Cookshack. An essential guide for any aficionado of fire-cooking, with temperature charts, a guide to flavorful woods, and useful tips for effective wood smoking. Features over 150 recipes, such as Jack Daniel's Brisket, Savory Smoked Mozzarella, and Pork Tenderloin Deluxe. 152 pages. Running Press. 8x10. Paperback. Pub. at $15.95 $5.95

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Outdoor Cooking & Grilling

LIMITED QUANTITY 690405X WILDERNESS RANGER COOKBOOK, SECOND EDITION. By V. Wigglesworth & R. Swain. Provides unique and practical campfire cooking for the novice and gourmet chef. It is filled with more than 100 tried and true backcountry recipes from wilderness rangers all across America in celebration of the 50th anniversary of the signing of the Wilderness Act. Color photos. 148 pages. P. Falcon. Paperbound. At $16.95 $4.95

3560538 THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowinski. Offers a collection of 75 recipes and photographs that are great for camping and home cooking alike. Recipes include: Beef and Bean Conmeeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Roast Chicken with Onions and much more. Well illus. in color. 164 pages. Skyhorse. Paperbound.Pub at $14.95 $4.95★

2790335 OUTDOOR OVENS: If You Can’t Stand the Heat, Go afioso. By Josh Sutton. Takes you through the history of the outdoor oven and along the way. Sutton teaches the reader how to construct their own simple outdoor cooking device and enjoy the taste of food cooked in the outdoors. Includes recipes. Drawings. 108 pages. Prospect Books. Paperbound. At $16.00 $11.95★

6385849 THE COMPLETE ELECTRIC SMOKER COOKBOOK. By Bill West. Now, mastering the art of electric smoking is easier than ever. Packed with the A to Zs of smoking, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include: Chorizo-Style Wings; Smoked Beer Can Chicken; Hickory Smoked Pork Loin and much more. Illus. in color. 164 pages. Skyhorse. Paperbound.Pub at $17.99 $12.95

268584X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors’ family archives. Recipes include: Private Reserve Mustard Sauce; Ain’t No Thang but a Gravy, and many more signature BBQ delights! Also includes a section on sauces and rubs. Well illus. in color. 336 pages. HMH. Pub at $25.00 $6.95

6904408 LEGENDS OF TEXAS BARBECUE. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition along with cutting-edge smokers, pits, tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Braised Beef Rib; and Railhead’s Barbecued Bologna Sandwiches. Illus. 304 pages. Chronicle. Paperbound. Pub at $22.95 $9.95★

6786484 THE CAMP DUTCH OVEN COOKBOOK. By Robin Donovan. Armed with this guide, and a card for a Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include: Blueberry Breakfast Cake; Slow Cooked Beef Stew; Slow Cooked Chicken with Mango; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Rockridge. Paperbound. Pub at $14.99 $11.95★


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 mop you need to get there, plus variations for smokers. Try Smoked Primo Rib; Smoked Turkey Leg; and Smoked Blackberry Cobbler. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Paperbound.Pub at $24.95 $11.95★

5838223 SMOKE IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER. By Wendy O’Neal. Create an authentic smokehouse taste in your own backyard with this step-by-step primer and flavor-filled cookbook. Turn up the heat on your barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapenos and much more. Color photos. 135 pages. Ulysses. Paperbound. Pub at $18.99 $13.95★

6791935 SALT BLOCK GRILLING: 70 Recipes for Outdoor Cooking with Himalayan Salt Blocks. By Mark Bittermann. An essential guide to making salt blocks the centerpiece of home grilling. The six chapters are divided into more than 100 recipes organized by key ingredients. You’ll find recipes for Bacon Bourbon Pork Belly Burgers; Lamb Satay with Mint Chutney and Spicy-Peanut Crumble; Salt-seared Tuna Nicoise, and much more. Well illus. in color. 175 pages. Andrews McMeel. Pub at $22.99 $9.95★

6877664 MASON JAR LUNCHES: 50 Pretty, Portable Packaged 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 produce and whole foods into 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. 128 pages. Ulysses. Paperbound. Pub at $16.95 $12.95★

6732208 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 spoons. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallions, Pancetta. Color photos. 128 pages. Gibbs Smith. Pub at $15.95 $4.95★

6596754 SMOKIN’ HOT IN THE SOUTH: New Grilling Recipes from the Winningest Woman in Barbecue. By Melissa Cookston. Everything you need to give your Aggies or Vol fans a competitive edge! Recipes include Crank-Stuffed Barbecue Chicken; Bourbon Glaze, and Smoked Chicken Bacon Bombs. Well illus. in color. 180 pages. Andrews McMeel. Pub at $22.99 $7.95★

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; Smoked Pork Loin, and Chocolate Nut Cupcakes with Apple Chips. Color photos. 160 pages. Whitecap. 25% off. 8x10½. Pub at $19.95 $11.95★

PASTAS

659879X SAUCES & SHAPEs: Pasta the Italian Way. By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of such favorites as carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on roots, rhubarb, rhubarb root and rhubarb leaves. Includes more than 100 color photos. 400 pages. Norton. 8½x10¼. Pub at $35.00 $6.95★

6853412 HEALTHY PASTA. By J. Bastianich & T.B. Manuali. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy diet. It includes 100 well balanced recipes that are your gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, Tomatoes and Spinach; all under 500 calories.

Well illus. in color. 188 pages. Random. $5.95★
PASTAS

**2780739 NOODLEMANIA! 50 Playful Pasta Recipes.** By Melissa Barlow. Your kids will go crazy with these playful and colorful pasta recipes! Full of happy and cold main dishes, salads, and even desserts. Try Super Stuffed Monster Mouths; Rapunzel Pasta; Spider Cookies, and dozens more. Color photos. 112 pages. Quick. Paperbound. Pub. at $15.95. $4.95

**6904351 LAURA SANTITTI’S PASTA SECRETS.** For people who lead busy lives but still want to eat fresh and delicious food—pasta is the ideal choice. Here are over 70 mouth-watering recipes, from authentic Italian classics to contemporary pastas. Includes various pastas including Carbonara, Artichoke, Lemon & Parmesan, and Classic Pesto Genovese. Well illus. in color. Ryland Peters & Small. Pub. at $19.95. $8.95


**6845037 THE I HATE TOFU COOKBOOK.** By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Contains thirty-five recipes like Tofu Sloppy Joes; Grilled Tofu Kebabs; and Chocolate Chippings. Pops 96 pages. Stewart, Tabori & Chang. Pub. at $14.95. $6.95

**2807998 VEGAN SNACKS & MUNCHIES: Plant-Based Nibbles, Snacks, Dips & Sweet Bites.** Text by Amy Ruth Finegold et al. Fuel up throughout the day and satisfy your cravings with over 65 recipes for tasty and convenient plant-based snacks. Full of savory nibbles and sweet bites. Party munchies to nourishing energy balls, put down those processed snacks and graze on the good stuff instead. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $14.95. $11.95

**2830066 VEGETARIAN SHEET PANT COOKING: 101 Recipes for Simple and Nutrient-Dense Meat-Free Meals Straight Out of the Oven.** By Liz Franklin. Presents an incredible 101 ways to create irresistible vegetarian and vegan one-pan dishes. Try Crushed Butterbeans, Roasted Tomatoes & Avocado; Roast Butternut Squash with Black Beluga Lentils; Ethiopian Spiced Carrot & Cauliflower; and White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95. $14.95

**6944914 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul.** By Lakshmi Wasson-Sebiroo. From simple homemade dahi to traditional recipes made with just a handful of ingredients these recipes show you how to prepare and serve colorful, nourishing food that cultivates joy in the kitchen. They include Yogurt Cheese Pakora; Lemon and Coconut Sponge Cakes; Kitchari; and more. Color photos. 305 pages. Shambhala. Pub. at $30.00. $7.95

**2802039 THE BLOSSOM COOKBOOK.** By Raina St. Clair. The Blossom family of restaurants has been changing the face of vegan food with their menus of inventive dishes. Filled with secrets behind their innovative menu items and more than 35 delicious, flavorful recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $30.00. $7.95

**6832789 BAKING MAGIC WITH AQUAFABA.** By Kelsey Kinser. Move over tofu, there’s a miraculous new egg replacement in town. With baking properties so amazing it can create fluffy quiche and light meringue, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. Color photos. 238 pages. Adams Media. Pub. at $18.99. $16.95

**2785447 HOMEMADE VEGAN CHEESE, YOGURT AND MILK.** By Yvonne Holt-Singh. The vegan cheese, yogurt, tofu, milk, cream and nutritional yeast recipes in this book are easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need are included in this comprehensive volume. Color photos. 143 pages. Adams Media. Pub. at $26.95. $19.95

**STOP 173 pages. The Experiment. Paperbound. Pub. at $16.95**
**276155 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes.** By Jackie Kearney. Vegan eating has never been so tasty with these innovative recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Tofu & Cabbage Rolls, you’ll find a plant-based alternative to all your favorite meateaters. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

**676170 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK.** By Toni Okamoto. Learn the basics about stockpiling on vegan slow cooking staples and discover the escapist meal of complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower Bolognese; and Spicy Ethiopian Lentil Stew. Color photos. 151 pages. Rockridge. Pub. at $11.95

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

**2835053 THE COMPLETE VEGAN AIR FRYER COOKBOOK: 150 Plant-Based Recipes for Your Air Fryer.** By S. LaBorde & E. Hickman. Enjoy healthier, delicious versions of all your favorite plant-based foods made with this new and exciting kitchen appliance. Includes handy appendices with thematic menus, a comprehensive recipe table, a detailed air fryer buying guide, and conversion charts. Recipes include Black Bean Burgers; Tofu in Hoisin Sauce; and Squash Casserole. Color photos. 182 pages. Sterling. Pub. at $17.95

**661244 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes.** By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from hard and creamy to soft and firm. Create a French-style Brie from fermented cashews, a tofu-based Herbed Feta, or a sliceable, meltable Cauliflower Jack. Well illus. in color. 190 pages. Countryman. Pub. at $24.95 $17.95

**2069913 KINDA VEGAN: 200 Easy and Delicious Recipes for Meatless Meals (When You Want Them).** Do you want to give vegan diet a try but aren’t ready to make the full commitment? In this collection you’ll discover 200 recipes that are so tasty you won’t believe they’re vegan, including: Easy Vegan Breakfast Parfait; Spicy Roasted Tomato Soup; Greek Lemon Rice with Spinach; Pumpkin Cream Pasta; and more. Well illus. in color. 289 pages. Adams Media. Pub. at $18.99 $14.95

**2851725 EATING FROM THE GROUND UP.** By Alana Chernila. Offers more than 100 versatile recipes that teach you how to showcase the unique flavor and texture of each vegetable, truly bringing out the best in every root and leaf. Delicious dishes include Maple-Glazed Carrots and Parsnips; Millet-Stuffed Tomatoes; and Butternut Squash Lasagna. Color photos. 272 pages. Clarkson Potter. Pub. at $28.00 $9.95

**6860366 VEGGIE DESSERTS: Carrot Cake and Beyond.** By Kate Hackworthy. Puts vegetables into strawberry cake, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 143 pages. Post Hill. Pub. at $19.99 $13.95

**6921507 GOOD VEG. Ebullient Vegetables, Global Flavors—A Modern Vegetarian Cookbook.** By Alice Hart. Showcases vegetables, fruits, and grains to sustain you all day, through every season. Try Thai Carrot Spaghetti; Sizzling Chickpea Crepes with Wild Garlic; Brown Rice Bibimbap Bowls with Smokey Peppers; and Toasted Marzipan Ice Cream. Plus, her thoughtfully organized chapters help you find the right dish. Well illus. in color. 322 pages. The Experiment. Pub. at $24.95 $9.95

**6911838 QUICK & EASY VEGAN COMFORT FOOD.** By Alicia C. Simpson. Here is the essential guide for any of America’s more than 6 million vegans who miss the down-home tastes they remember, or for vegetarians and even meat eaters who want to add more plant-based foods to their diets. Includes easy-to-prepare animal free versions of dishes like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Pub. at $17.95 $13.95

**6805659 THE CLASSIC ZUCCHINI COOKBOOK, 3RD EDITION REVISED.** By Nancy Silverton. Check-full of delicious ways for all types of squash, from yellow summer squash to pattypan, butternut to pumpkin, and of course zucchini. Includes salads and soups; vegetarian main dishes; side dishes; breads; desserts, and more. 312 pages. Storey. Pub. at $18.95 $13.95

**2817764 THE ULTIMATE VEGAN BREAKFAST BOOK: 80 Mouthwatering Plant-Based Recipes You'll Want to Wake Up For.** By N. Horn & J. Mayer. Traditional breakfast fare is often loaded with animal products, but with this collection of 80 diverse vegan breakfasts vegans will have a new reason to say “good morning!” Try an Egg and Sweet Potato Pancake Porridge; Sweet Potato Carrot Cake with Lemony Cashew Frosting. Color photos. 191 pages. The Experiment. Pub. at $19.95 $14.95

**6882765 VEG: The Ultimate Vegan Barbecue Cookbook.** By N. Horn & J. Mayer. Here are 80 recipes for smoky, succulent, and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs; Cauliflower Cutlets, and Pulled Mushroom Sandwiches; and new global inventions include Eggplant Gyros, Tandoori Tofu with Tandoori Red Sauce, and Vietnamese Pizza. Color photos. 223 pages. The Experiment. Pub. at $19.95 $14.95

**679328 VEGAN COOKING IN YOUR AIR FRYER.** By Kathy Hester. Provides plant-based dishes with all the decadence of fried food—and none of the added calories! You’ll be amazed at how fast you can have dinner on the table with this recipe collection: Black Bean Avocado Chimichangas; Cheese Hot Sauce Collard Chips; Cajun French Fry Po Boy; and more. Well illus. in color. 208 pages. Page Street. Pub. at $16.95 $12.95

**2840456 PROTEST KITCHEN: Fight Injustice, Save the Planet, and Fuel Your Resistance One Meal at a Time.** By C.J. Adams & V. Messina. A guide to show how a more just and sustainable food system can be built by making personal changes in your daily diet. Includes easy plant-based foods to their diets. Includes easy plant-based substitutes. From Sweet and Sour Mock Pork Bowl and Roasted Cauliflower & Lentil Tacos. Color photos. 253 pages. Alpha. Pub. at $25.00 $17.95

**2802221 FEAT FEEL FRESH: A Contemporary Plant-Based Ayurvedic Cookbook.** By Sahara Rose Kelabi. Ayurveda teaches that food is divine medicine with the power to heal, but the best foods for one person may not be beneficial to another. Join the author on a journey to wellness that begins with what you eat. Some recipes include Sweet Potato Cereal; Southwestern Quinoa Salad Bowl; and Roasted Cauliflower & Lentil Tacos. Color photos. 253 pages. Alpha. Pub. at $25.00 $17.95

**6972152 THE SPARILIZED KITCHEN.** By Leslie Bilderback. Step by step instructions, practical techniques, and mouthwatering photographs accompany a wide array of fun and easy dishes ranging from everything from pasta to soups and sides to desserts. 200 pages. St. Martin’s. Pub. at $18.99

**6857108 THE REDUCTIUNAR SOLUTION.** By Brian Kateman. Kateman coined the term “reductarian” a person who is deliberately reducing his consumption of meat—and a global movement was born. Here he offers practical tips for reducing the amount of meat in your diet and features more than forty vegan recipes. 302 pages. TarcherPerigee. Pub. at $16.00 $9.95

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Vegetarian Cooking

6899761 COOK LIVELY! By Laura-Jane Koers. A collection of recipes for satisfying meals, craveworthy snacks, and jaw-dropping desserts are created using the simplest cooking methods and made from ingredients that can be found all year round and are most likely already in your kitchen. Try Meaty Mushroom Burgers; Mediterranean Cauliflower Frittata; Yellow Curry Thai Coconut Soup; and more. Color photos. 250 pages. DaCapo. Paperback. Pub. at $24.99 $8.95

6667813 FALAFEL FOREVER. By Dunja Gulin. Offers over 25 inspired, easy to make recipes. From traditional chickpea or bean patties to falafel croquettes, burgers and curry, this is comfort food for vegetarians at its very best. Well illus. in color. 64 pages. Sasquatch. Pub. at $17.95 $9.95

6774040 THE EDGY VEG: 138 Carnivore-Approved Vegan Recipes. By Candice Hutchings with J. Atia. Collects 138 recipes that take vegan cooking to the next level, with tips and tricks for eating like an Edgy Veg. Taking childhood cravings and fast food favorites, Hutchings and Atia created foods like UnOrthodox Lasagna; Southwest Bosh! Bowl; Garlic Creamy Lasagna; and more. Color photos. 288 pages. Morrow. Pub. at $27.95 PRICE CUT to $13.95

6925081 BOSH! Simple Recipes, Amazing Food, All Plants. By H. Firth & I. Theasby. Packed with quick and easy midweek dinners, crowd-pleasing big eats and guiltless desserts, this awesome edition includes all your new favorite plant-based recipes like Sweet Pepper Fajitas; Massaman Curry; Rich & Creamy Lasagna; Southwest Bosh! Bowl; Garlic & Herb Cashew “Cheese”; and more. Color photos. 288 pages. Morrow. Pub. at $27.50 PRICE CUT to $17.95

6556344 KALE & CARAMEL: Recipes for Body, Heart, and Table. By Lily Diamond. Based on the popular blog, this succulent collection of 80 deliciously healthy vegetarian and vegan recipes featuring herbs and flowers as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, cilantro, fennel, mint, rose, and more. Well illus. in color. 244 pages. Sasquatch. Pub. at $18.95 $12.95

Fish & Seafood

4608062 THE BOSTON GLOBE ILLUSTRATED NEW ENGLAND SEAFOOD COOKBOOK. Curled from the newspaper’s respected pages, this collection of some of the best recipes ever published includes Classic Maine Crab Cakes; a New England Stovetop Clambake; Lobster Salad Rolls; and Cornmeal Crusted Salsa Verde, Nims offers background on crab species and information on seasonal harvest and storing crab. Color photos. 193 pages. Skyhorse. 8¾x11¼. Pub. at $35.00 $6.95

7635230 500 FISH & SHELLFISH DISHES. By Judith Fertig. This collection has everything you need to know in order to choose, prepare, cook, and enjoy seafood of every kind. Covers the full scope of preparations: steaming; simmering; frying; baking; grilling; planking; roasting; and smoking. A final chapter on sauces and sides finishes the catch. Color photos. 286 pages. Price Stern Sloan. 6¾x9¼. Pub. at $33.95

577178 SIMPLY SHRIMP: With 80 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, offers fun, easy, and delicious shrimp cooking with lobster can be. Try Lobster Deviled Eggs; Chilled Summer Corn and Lobster Soup; Pancetta-Wrapped Lobster Tails with Lemon-Parsley Sauce; Rock shrimp. All recipes in color. 204 pages. Sasquatch. Pub. at $14.95

6863827 MUSSELS & CLAMS: Prepare and Enjoy Delicious Meals Using Mussels and Clams. By Anna Luccetti. If you’ve never had the confidence to cook your own mussels and clams, you might soon become an expert! Find your favorite recipes, together with a great collection of the restaurant’s recipes, some dating to the opening in 1913, are paired with behind the scenes stories, historical anecdotes, and a wealth of expert information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00 $14.95

6925790 CRAB: 50 Recipes with the Fresh Taste of the Sea. By Cynthia Nims. Divides the best crab recipes into 100 of the restaurant’s classics, some dating to the opening in 1913, are paired with behind the scenes stories, historical anecdotes, and a wealth of expert information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00 $14.95

642223 COD & CRAB. By Barton Seaver. Combining freshness with tastes, textures, and flavors, Seaver has created an entirely new kind of fun, fabulous, and casual food featuring seafood that hasn’t been overfished or caught in an environmentally destructive way. The acclaimed chef shares many of those delicious recipes here. Fully illus. in color. 294 pages. Sterling. Pub. at $30.00 $8.95

6919069 SEA ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD. By M. Fletch & J. O. Fraioli. Enjoy more than sixty-five mouthwatering recipes using underutilized and lesser-known varieties of fish, including Korean Fried Skate Wings; Opah Crudo; and Oven Roasted Grouper with Celery and Apple. Color photos. 193 pages. Skyhorse. 8¾x11¼. Pub. at $35.00 $7.95

6911173 LOBSTER! 55 Fresh & Simple Recipes For Everyday Eating. By Brooke Dojny. Bring the taste of seaside summers to your table with these delicious classics and some new cuisine alike. Recipes include Lobster Gazpacho; Lobster and Corn Risotto; Lobster Pot Pies; and Lobster Rolls. Includes tips on buying and storing; and steaming and boiling lobsters. Color photos. 143 pages. Storey. Pub. at $14.95 $11.95

6568963 THE GREAT LOBSTER COOKBOOK: More Than 100 Recipes to Cook at Home. By Matt Dean Pettit. More than 100 simple and delicious recipes will show you how easy and stress-free cooking with lobster can be. Try Lobster Deviled Eggs; Chilled Summer Corn and Lobster Soup; Pancetta-Wrapped Lobster Tails with Lemon-Parsley Sauce; Rock shrimp. All recipes in color. 204 pages. Sasquatch. Pub. at $29.95 $11.95

2842246 THE GREAT SHELLFISH COOKBOOK. By Matt Dean Pettit. Go on a mouthwatering food tour that focuses on shellfish! In this shellfish 101 collection, Pettit shares how to buy fresh shellfish and how to store it, and how to cook it. Recipes include Thai Curry Crab; Fried Squid Pinko Poppers; Spot Prawn Dumplings; and more. A must-have for all seafood lovers. Well illus. in color. 240 pages. Sasquatch. Pub. at $29.95 $8.95

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6749089 HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-Iku Way. By Makiko Sano. The secrets of Shoku-iku 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 with many vegan options. Well illus. in color. 240 pages. $19.95

6720000 K FOOD: Korean Home Cooking and Street Food. By Da-Hae & Gareth West. Eighty following the fundamentals and a variety of delectable recipes let you experience the fantastic, robust flavors of classic Korean cooking and the AmeriKorean strand that has developed from it. Try a decadent bulgogi burger, worn with kimchi butter, or twice-cooked crispy pork belly. Well illus. in color. 240 pages. $19.95

2814048 OODLES OF NOODLES. By Louise Pickford. This collection of recipes is a must for any lover of exotic food and is the perfect introduction to cooking with Asian ingredients. Recipes include Vietnamese Beef Pho and Green Papaya & Crispy Pork Salad; Chilled Soba Noodles and Salad & Scallion Gyoza; and recipes from Burma, Laos and Cambodia. Full illus. in color. 224 pages. $19.95

285578X ADVENTURES IN STARRY KITCHEN: 88 Asian-Inspired Recipes from America’s Most Famous Underground Restaurant. By Nguyen Tran. Includes delicious family recipes and amazing results of his kitchen mishandlers, and cooking with balls. Try dishes like Lemongrass Chicken; Singaporean Chili Crab; Claypot Caramelized Stiffed Bass; and Starry-Kitchen’s trademark Crispy tofu Balle. Fully illus. in color. 272 pages. $29.99

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6846108 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Arnedi. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won fans 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 desserts and a special cocktail section. Fully illus. in color. 275 pages. $45.00

European Cuisines

6832229 500 MEDITERRANEAN DISHES: The Only Mediterranean Dish Compendium You’ll Ever Need. By Valentina Sforna. Includes 85 classic recipes. Color photos. 224 pages. $22.95

6898655 AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Irwin. From the beloved character Ballybucklebo and more than 140 tried and true family recipes. Color photos. 388 pages. $25.95

6909377 ESSENTIAL TURKISH CUISINE. By Enkin 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 European. Includes Smoky Plates, Main Dishes, Breads & Pastries, and Soups & Beverages. Well illus. in color. 272 pages. $19.95

587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. This revered icon shows us how to make flavorful, exciting traditional Japanese dishes in a carefully crafted selection of authentic recipes. From reverential renditions of classics like miso soup to little-known but deliciously delicious dishes like Ocean Bream, Morimoto brings home cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. $29.95

5751962 KACHKA: A Return to Russian Cooking. By Natasha Pickowicz. Discover the vivid world of Russian cuisine with more than 125 recipes, all from the celebrated restaurant that is changing how America thinks about the Russian food. From vodka infusions and traditional home-style dishes, it’s all here. Illus. in color. 389 pages. $32.95

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**582650 MONET’S PALETTE COOKBOOK.** By A. Bordman & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his kitchen garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages. Sibbs-Smith Pub. at $30.00 $8.95

**6826009 SICILY: The Cookbook.** By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancine and Pasta with Sardines—and new reinvigorating recipes including Savory Eggplant Crisp; Shawarma Salad with Avocado Cream, and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8¼x10¾. Pub. at $40.00 $16.95


**6846905 FRANCE: The Cookbook.** By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover the background behind the most important French foods and flavors, the myths and the realities, and the rich culinary traditions that make French cooking so uniquely delicious. Color photos. 336 pages. Rizzoli. 8¼x10¾. Pub. at $40.00 $19.95

**59935X SERBIAN COOKING: Popular Recipes from the Balkan Region.** By D. Kracun & C. McFadden. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian vegetables, potato salad, lentil soup, and an assortment of pitas, as well as sauces and a multitude of delectable desserts. Color photos. 104 pages. Crowell. Pub. at $15.95 $8.95

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**6570569 THE COOK BOOK: Fortnum & Mason.** By Tom Parker Bowles. This collection of contemporary, accessible recipes combined with superb expert advice on ingredients offers a typically British view of the best British food that has fed the appetites of kings and queens, emperors, dukes and divas alike. Recipes include Garibaldi Biscuits, Fortnum’s Waldorf Salad, and Lamb Cutlets with Redcurrant and Mint Glaze. Illus. in color. 240 pages. Mitchell Beazley. Pub. at $19.95 $11.95

**689732 FROM SCRATCH: An Introduction to French Breads, Cheeses, Preserves, Pickles, Charcuterie, Confitiments, Yogurts, Sweets, and More.** By Laurence Laurentini et al. Take pleasure in turning out luscious brioches, Make fabulous yogurts and cheeses, Capture the harvest in splendid preserved foods. Filled with beautiful photos, this volume offers more than 100 delicious recipes for a variety of French-inspired foods, including pasta, condiments, charcuterie, compotes, cookies and more. 254 pages. Lark. Pub. at $22.95 $9.95

**6934641 GASTRONOMY OF ITALY.** By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina italiana, providing over 200 essential recipes which include everything from simple one-pot cooking to food created for princes. Well illus., most in color. 496 pages. Pavilion. 7½x11. Pub. at $45.00 $14.95

**6915221 ROME: Centuries in an Italian Kitchen.** By Katie & Giancarlo Caldesi. This stunning volume takes you on a sumptuous journey through the city of Rome, from the Pantheon and the Colosseum, to Renaissance palazzos and neighborhood trattorias. The authors feature recipes that are both contemporary and centuries-old, inspired by Romans from walks of life, including White Chicken with Almond Soup and Cinnamon and Hazelnut Biscuits. Well illus. in color. 270 pages. Hardie Grant. 8x10. Pub. at $39.95 $14.95

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

**6904769 THE SILVER SPOON QUICK AND EASY ITALIAN RECIPES.** Presents more than 100 simple, fast, and delicious recipes to help the busy cook embrace the flavors and spirit of Italian cuisine at home with minimal fuss. Delicious meals include Macaroni Au Gratin; Cream of Carrot Soup, Roman Saltimbocca; and New Potatoes with Rosemary. Color photos. 240 pages. Phaidon. Pub. at $29.95 $12.95

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

**6953690 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need.** By Valentina Valori. From dishes showing the bounty of the lush pastures of northern Italy to the tasty and refreshing meals created in the arid lands and coastal landscapes of the south, you can choose from 500 easy-to-follow recipes to cook the Italian way. Try Zuppa di Fave Bianche (White Bean Soup), Risotto alla Parmigiana (Parmesan Risotto); and Verdure alla Griglia (Grilled Vegetables). Color photos. 288 pages. Sellers. Pub. at $16.95 $13.95

Jewish Cuisine

**6602037 EATING DELANCEY: A Celebration of Jewish Food.** By A. Rezny & J. Schaps. A collection of photographs and recipes of classic Jewish food from the Lower East Side. All the classics are here; knishes, bagels, lox, pastrami, whitefish, dill pickles, kasha, herring, egg creams and much more. 232 pages. powerHouse Books. 9x10¼. Pub. at $35.00 $9.95

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

**6649718 THE GEFILTEFEST COOKBOOK: Recipes from the World’s Best-Loved Jewish Cooks.** Celebrates the history, culture, culinary legacy of and enduring traditions of Jews around the world. Recipes include Warm Shaw with Salmon Kreplock; Shawarma Salad; Sumac Rack of Lamb with Fattoush Salad; Lefke Honey Cured Babka; and more. 160 pages. Grub Street. Pub. at $39.95 $4.95
Poster Print. Pub. at $11.95.

**6904506 NASHVILLE EATS.** By Jennifer Justus. Presents more than one hundred mouthwatering recipes like Tomato Cornbread Salad with Tahini Dressing; Tandy’s Pork Sausage; Grant’s Nashville Pan-Fried Catfish; Skillet Corn and Zucchini; and Bourbon Sweet Potato. Alongside the recipes Justus shares her memories of Nashville, the people, the places, and the food. Color photos. 256 pages. Stewart, Tartob & Chang. 8¼x10¼. Pub. at $25.00. $17.95

**6965704 A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes.** By Annie B. Cops. 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 Feijoa Dijamaica Jerk Chicken with Rice and Beans; and Portuguese Sweet Potato. Illus. in color. 66 pages. Weldon Owen. Pub. at $12.95. $9.95

**6954782 PARADISE KITCHEN: Stand up Cooking with Chef Daniel L. Tales of island culture, local traditions, and personal discoveries add flavor to the chef’s recipes for morning, midday, and evening meals, including tapas. These delicious dishes include Paradise Kitchen Calypso Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Califlour. Color photos. 270 pages. InUP. 8¼x10¼. Pub. at $28.95. $7.95

**6960219 ISLAMIC FOOD WITH HEART & SOUL:** By Salma Husain. The perfect guide for contentment and well-being, achieved through cooking right and eating right. Recipes include Havuc Corbasi (Carrot Soup); Hatahsiz Lamb Confit with Cacik; Pandang Chicken; Dolma (Stuffed Cabbage with Rice); and many more. Color photos. 96 pages. Roll. Pub. at $24.95. $7.95

**6855712 A LITTLE TASTE OF SAN FRANCISCO:** Recipes for Classic Dishes. By Stephanie Rosenbaum Klassen. Celebrate the delicious flavors of San Francisco with this collection of more than 30 regional recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab & Cucumber; and you’ll find dishes based on local restaurants as well as recipes inspired by local restaurants and institutions. Illus. in color. 66 pages. Weldon Owen. Pub. at $12.95 PRICE TO CUT at $7.95

**6904971 THE UP SOUTH COOKBOOK.** By Nicole A. Taylor. This collection offers classic Southern recipes informed and updated with newly-discovered ingredients and different cultures. Recipes include Chow Chow made with Pickled Ramps; Collard Greens Pesto and Pasta; Roasted Duck with Cherwine Cherry Sauce; and Banana and Vanilla Fudge Cookies. Color photos. 235 pages. Countryman. 8¼x10¼. Pub. at $26.95. $8.95

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Food Throughout the Year.

By Shelley N.C. Holt with B.J. Carpenter. Takes you through the seasons and provides menus for your table, using local foods for all occasions. Recipes include Grilled Rainbow Trout with Lemon Pepper Butter; Wild Rice on Fried Green Tomatoes to Sugared Pecans, as well as vintage pictures from the early days of Social Circle, and fascinating anecdotes about the restaurant. 208 pages. Thomas Nelson. 8¼x11½. Paperbound. Pub. at $29.99 $9.95

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6987419 THE COMPLETE COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION.

Ed. by Debra Hudak. You’ll find every one of the nearly 300 tirelessly tested recipes and the dozens of ingredients and equipment reviews all seen on the show in this comprehensive volume. From classic family favorites like Grandma Fritts Fried Green Tomatoes to local hidden gems like Charleston Shrimp Perloo, this collection is like a cherished family recipe box brought to life. Well illus. in color. 691 pages. America’s Test Kitchen. Pub. at $45.00 $11.95

2852286 MASTERING THE ART OF KITCHEN GARDENS & VEGETABLES.

By Pepin & C. Graubart. Organized alphabetically by vegetable, each section of this volume begins with instructions on how to prepare and cook the vegetable and is followed by favorite new and classic recipes. Try dishes like Wilted Coleslaw for a Crowd, Fried Greens, Okra Pluot or Stuffed Squash and Zucchini Boats. Color photos. 208 pages. Gibbs Smith. Pub. at $25.00 $4.95

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4930093 GUY FIERI FAMILY FOOD.

With Mariah Stets. Guy Fieri brings you into his kitchen, where he’s cooking what the crowd loves: dishes like Buffalo Chicken Soup and Fire-Roasted Fieri Lasagna. All Hands on Deck recipes encourage kids of all ages to get involved, with Kebab Night, Lasagna. Also includes hearty dishes made in the pressure cooker. Fully in color. 332 pages. Morrow. Pub. at $29.99 $9.95

285175X GEORGIA COOKING IN AN OKLAHOMA KITCHEN.

By Trisha Yearwood et al. In addition to recipes for inviting soups, hearty salads, home-style entrees, colorful side dishes, and irresistible desserts, Trisha shares practical cooking tips, talk about creative ingredient substitutions to accommodate all tastes and dietary needs. Well illus. in color. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99 $9.95

☆ 6852172 MY YEAR IN MEALS/MY YEAR IN COCKTAILS.

By Rachael Ray & J. Cusimano. After your visit with Rachel, 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 $9.95

6880037 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food.

By Pauley Perrette 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 Perrette, the actress who plays Abby Scuito on NCIS, and her two best friends. Featuring stories and recipes from the trio, the story of one fantastic bake shop. Well illus. in color. 180 pages. S&S. Pub. at $24.99 $6.95

2852726 RACHAEL RAY 365: No Repeats–A Year of Deliciously Different Dishes.

By Rachael Ray. Are you tired of making the same old, same old, week after week after week, this is the cookbook for you. Features a brand-new 30-minute dinner every night for an entire year—you won’t believe what a half hour can do for your menu. 326 pages. Clarkson Potter. Paperbound. Pub. at $22.99 $6.95

6958057 THE DORMITORY COOKBOOK.

By Dora Charles with F. Dupre & C. Graubart. Organized alphabetically by vegetable, each section of this volume begins with instructions on how to prepare and cook the vegetable and is followed by favorite new and classic recipes. Try dishes like Wilted Coleslaw for a Crowd, Fried Greens, Okra Pluot or Stuffed Squash and Zucchini Boats. Color photos. 208 pages. Gibbs Smith. Pub. at $25.00 $4.95

6948979 THE BLUE WILLOW INN COOKBOOK.

By Jake & Michael Stern. The Blue Willow Inn in Social Circle, Georgia, is as Southern as you can get. The Inn’s cookbook of delicious Southern home cooking ranges from Fried Green Tomatoes to Sugared Pecans, as well as vintage pictures from the early days of Social Circle, and fascinating anecdotes about the restaurant. 208 pages. Thomas Nelson. 8¼x11½. Paperbound. Pub. at $19.99 $8.95

Quesadillas. Well illus. in color. 160 pages. Voyageur. 9½x11¼. Pub. at $29.95 $11.95


NOTABLE CHEFS & CELEBRITIES

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**6949517 JOANNE TRATTORIA COOKBOOK.** By Joe Germanotta with W. Hoye. A collection of recipes and anecdotes, inspired by the world-famous Joanne Trattoria, owned by Joe Germanotta, who also happens to be the father of Lady Gaga. Filled with family photos and stories, these delicious recipes include Lasagna della Casa and Grandma Angie’s Salami Pecorino with Cabbage. 99 pages. Post Hill. Pub. at $24.00 $6.95

**694081 GOOD TASTE: Simple, Delicious Recipes for Family and Friends.** By Jane Green. From the New York Times bestselling author comes a collection of her favorite dishes that range from temptng hors d’oeuvres like Sweet Corn and Chili Soup, to mouthwatering one-pot mains like Slow-Braised Onion Chicken, and to sinfully satisfying desserts like Warm Chocolate and Banana Cake. Fully illus. in color. 180 pages. Berkley. Pub. at $30.00 $7.95

**6913415 CLAUDIA’S COCINA: A Taste of Mexico.** By Claudia Sandoval. The Season 6 winner of the hit FOX series MasterChef, Claudia Sandoval brings you the tastes of the Mexico she grew up in. A collection of traditional family recipes along side her most successful dishes cooked while in the MasterChef kitchen include: Garlic Sautéed Head-on Shrimp with Grape Pico Salsa, Grilled Cilantro-Lime Chicken, and Tres Leches Birthday Cake. Well illus. in color. 208 pages. Stewart, Tabori & Chang. Pub. at $24.95 $11.95

**2826823 THE BEST OF AMERICA’S TEST KITCHEN 2019.** This best of the best collection pulls back the curtain on the test kitchen and gives you the inside scoop on 150 recipes the editors have voted the standout of the year. Add to that a 20-page section packed with our favorite reader-submitted quick tips; equipment and ingredient ratings; and practical cooking techniques; and you have a must-have resource for every serious cook. Well illus. in color. 318 pages. America’s Test Kitchen. 8 ½x11¼. Pub. at $35.00 $16.95

**2791064 THE COMPLETE MILK STREET TV SHOW COOKBOOK, 2017-2019, REVISED EDITION.** By Christopher Kimball et al. Features over 200 recipes that include delicious meals like Salmon with Chermoula, Colombian Braised Beef, and Chiang Mai Chicken—all bringing you bold flavors, healthier ingredients and simpler techniques. And because they’re from Christopher Kimball, one of Gourmet’s “100 Great Cooks of All Time,” you can trust them to just work. Well illus. in color. 428 pages. Little, Brown. 8x10¼/10. Pub. at $40.00 $29.95

**6784151 THE MISSION CHINESE FOOD COOKBOOK.** By D. Bowien & C. Ying. Chef Danny Bowien presents this exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by inventive recipes that changed what it means to cook Chinese food in America. Try Smoked Beef Brisket with Smoked Cola BBQ Sauce or Mapo Tofu. Fully illus. in color. 270 pages. St. Martin’s. Pub. at $27.99 $16.95

**5998549 THE OFFICIAL JOHN WAYNE WAY TO BARBECUE.** Ed. by James Ellis. Duke followed the best traditions of America’s chefs and grillmasters to make his meals legendary. Packed with over 100 recipes and tips from the man himself, this book is a must-have reference guide. Included are more than 100 of the delicious dishes that the award-winning chef cooks at home for his family and friends. Recipes include Corn Chowder with Shrimp; Cheese Strata; Prosciutto-Wrapped Zucchini; and Grilled Flank Steak with Pomegranate-Salsa Glaze. Recipes and photos. 254 pages. Grand Central. 8x10¼/10. Pub. at $40.00 $16.95

**1823124 MAKE IT AHEAD: A Barefoot Contessa Cookbook.** By Ina Garten. For the first time, the Barefoot Contessa answers the number one question she receives from cooks: Can I make it ahead? With tips on vital colors photos and highlights of invaluable make-ahead tips, this is your new go-to guide for preparing meals that are stress free yet filled with satisfying flavors. 272 pages. Clarkson Potter. Pub. at $35.00 $24.95

**6858341 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends.** In this treasury, you’ll find these 100 delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal; Grilled Fish Tacos with Cilantro Lime Sauce; Gratitude Bread; Honey Chipotle Orange Roasted Potatoes; and Topped Guinness Pot Pie. Well illus. in color. 200 pages. Ballantine. Pub. at $29.95 $21.95

**2852853 KENVIN: An Artist’s Kitchen. By Kenvin Lyman. Filled with colorful art, stunning photographs, and delicious recipes, this magnificent volume is centered around growing, preparing, and eating locally with family and friends from the point of view of a Utah farmer and artist with a rich Western heritage. Recipes include Simple Tomato Soup, Naked Miller’s Trout; and Pot Roast and Cabbage Braised in Red Wine. 339 pages. Gibbs Smith. 10x14/12¼. Pub. at $50.00 $16.95

**6948551 THE HOMEMADE CHEF: Ordinary Ingredients for Extraordinary Food.** By Jane Gesinski. Whether you already favor making your own or are just starting out, Chef James takes home cooking to a new level with quick and easy wholesome meals that are sophisticated, thoughtful, and exceptional. By and enjoy Soup with Shrimp; Steak with Cream and Pepper Sauce. Almond Crusted Chicken, and Mango Tiramisu. Well illus. in color. 324 pages. Celebra. Pub. at $30.00 $6.95

**6987923 STIRRING UP FUN WITH FOOD.** By Sarah Michelle Gellar & G. Russo. From an actress, movie producer, and mom who spends time in the kitchen with her 115 family-friendly, easy food-crafting recipes that will add flair and excitement to your table including Skewered Dumplings; Mini Bagel Buffet with Two Cream Cheeses; Corn Dog Cupcakes; and Fruit Cheese Balls. Well illus. in color. 269 pages. Grand Central. Pub. at $28.00 $8.95

**6907261 SO GOOD: 100 Recipes from My Kitchen to Yours. By Richard Blais. A collection of creative dishes the Top Chef and Food Network TV star cooks at home for his family, including Sea Bass with Ginger Beer and Bok Choy; Jerked Spatchcock Chicken and Pantages; and Short Ribs with Leminos. Color photos. 250 color photos. HMH. Pub. at $30.00 $6.95

**6930387 TRY THIS AT HOME: Recipes from My Head to Your Plate. By Richard Blais. Blais has a wildly creative approach, whether it’s adding coffee to his butter, incorporating the flavors of pastrami into mustard or cooking lamb shanks in root beer. In this volume he shares 125 delicious and creative recipes that are full of surprise and flavor. Well illus. in color. 288 pages. Clarkson Potter. Pub. at $30.00 $7.95

**6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life.** By Dina Snyder. This companion volume to the hit comedy show, Young & Hungry, gives you a behind-the-scenes look at the friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect girls’ guide to being young and stylish on a tight budget. Fully illus. in color. 170 pages. Disney. Paperback. Pub. at $16.99

**6767729 CHARLIE PALMER’S AMERICAN FAIRE: Everyday Recipes from My Kitchens to Yours. Included are more than 100 of the delicious dishes that the award-winning chef cooks at home for his family and friends. Recipes include Corn Chowder with Shrimp; Cheese Strata; Prosciutto-Wrapped Zucchini; and Grilled Flank Steak with Pomegranate-Salsa Glaze. Recipes and photos. 254 pages. Grand Central. 8x10¼/10. Pub. at $40.00 $9.95

**6988687 FABIO’S 30-MINUTE ITALIAN: Over 100 Fabulous, Quick and Easy Recipes.** By Fabio Viviani. Fabio shows home chefs how to speed up cooking in his easy-to-follow meals including: Roasted Chicken with Orange, Olives and Thyme; and Blackberry Sorbet. Fully illus. in color. 270 pages. St. Martin’s. Pub. at $29.77 $8.95

**6789218 THE POTATOPIA COOKBOOK: 77 Recipes Starring the Humble Potato. By Allen Diikker. A collection of creative potato recipes from the CEO and founder of Potatoopia, the all-potato restaurant in Los Angeles, to those of well-known and Florida. Innovative creations include French Onion Soup with Crispy Potato Galettes; Potato Lasagna Bolognese; and Potato-Crusted Shrimp with Chipotle Crema. Color photos. 184 pages, 77 recipes. Penguin Random House. Pub. at $20.00 $14.95
New! **MODERN PRESSURE COOKING.** By Bren Herrera. The pressure cooker’s remarkable efficiency makes it easy to whip up quick weeknight dinners or complex, restaurant-worthy dishes for entertaining. Let chef and media personality Bren Herrera show you how with recipes like Tarragon-Mustard Braised Short Ribs or Baked Canneloni. Well illus. in color. 224 pages. Ten Speed. Pub. at $29.99

**NEW!** 698165X **TOP SECRET RESTAURANT RECIPES.** By Todd Wilbur. Here are more dazzling clones from America’s favorite restaurant chains. Includes HOP Cin-A-Stacks, Red Lobster’s Cheddar Bay Crab Bake, Olive Garden Bruschetta, Applebee’s Mud Slide, and over 140 more. Illus. 396 pages. Plume. Paperback. Pub. at $17.00

6948618 **IVAR’S SEAFOOD COOKBOOK:** The O-fish-ial Guide to Cooking the Northwestern Catch. If you know Seattle, you know Ivar’s, Seattle’s oldest seafood restaurant. This book, co-authored with Herman potato salad, Schnitzel; Sauerbraten; Apple Strudel; S.S. Oregon. Many color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $29.99

**PRICE CUT to $9.95**

6880266 **PAULA DEEN’S SOUTHERN COOKING BIBLE:** The New Classic Guide to Delicious Dishes with More Than 350 Recipes. By Paula Deen. The 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 melt in your mouth delicious. Color photos. 474 pages. Rodale. Pub. at $31.95

6890456 **SARA MOULTON’S HOME COOKING 101.** With more than 150 all-new recipes, plus hundreds of techniques and tips, you are guaranteed to become a better cook. Along with teaching you the basics, Moulton explores new possibilities with 14 of this country’s greatest chefs. Delicious recipes include Greek Shrimp Feta and Green Tomato Sauce with Feta and Thai-Style Chicken Salad. Well illus. in color. 368 pages. Oxmoor. Pub. at $35.00

6576508 **THE OFFICIAL JOHN WAYNE FAMILY COOKBOOK:** Recipes and Recollections from Duke’s Kitchen to Our Table to Yours. By Jeff Ashworth. John Wayne’s famous cattle ranch is now home to the famous John Wayne Hotel and surrounding restaurants. The recipes offer a cookbook that’s as much a celebration of the warmth of their acclaimed restaurant, and it’s culinary reputation, as it is the richness of gumbos and collards, barbecues and beyond, highlighting the deep cultural and historical tapestry that is Southern cuisine, from Cajun to Low-Country. Fully illus. in color. 208 pages. Stewart, Tabori & Chang. Pub. at $32.50

**NEW!** 7662629 **THE BERGHOFF FAMILY COOKBOOK:** From Our Table to Yours, Celebrating a Century of Entertaining. By Carlyn Berghoff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Berghoff Creamed Corn, Famous German Potato Salad, Wiener Schnitzel; Sauerbraten; Apple Strudel; S.S. Oregon. Many color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $29.99

**PRICE CUT to $9.95**

3638393 **THE BERGHOFF CAFE COOKBOOK:** Berghoff Family Recipes for Simple, Satisfying Food. By Carlyn Berghoff with N. R. Ryan. Founded in 1898 by Herman Berghoff, Chicago’s Berghoff Restaurant has come to symbolize the American dream and the joy that comes from sharing food with family and friends. Today, the tradition lives on with Herman’s grand-daughter in her new collection of classic dishes, many with a modern twist. Color photos. 156 pages. Andrews McMeel. Pub. at $24.99

**$3.95**

6930239 **NUM PANG:** Bold Recipes from New York City’s Favorite Sandwich Shop. By Ratha Chalopoulou et al. Ratha and Beni’s sandwiches, which have gained a cult-like following, are at the core of Num Pang, this volume includes recipes for so much more. There are the fan favorites, such as Seared Coconut Tiger Shrimp and Hoisin Pork Belly Sliders. There are also condiments and pickles, rice and noodle bowls, sides, stews and drinks. Fully illus. in color. 240 pages. HMH. Pub. at $25.00

3426351 **MRS. WILKES’ BOARDINGHOUSE COOKBOOK:** Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and homestyle Southern cooking served family style in the downstairs dining room. In 1962, Sema was named to the national media, including a profile on David Brinkley’s evening news program, Southern food lovers from all over the world flocked to her doorstep. Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

**$9.95**

298944X **THE BOTTLE OF LOST RECIPES:** The Best Signature Dishes from Historic Restaurants Rediscovered. By Jayson Dining. Discover amazing signature recipes lost to time from the most fashionable hotels and restaurants of bygone times in this nostalgic collection. Experience the M & L Chopped Liver at New York’s Moskowitz & Lupowitz, the down stairs 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. Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

6929885 **AT BLANCHARD’S TABLE: A Trip to the Beach Cookbook.** By Melinda & Robert Blanchard. The couple extends the celebrated warmth of their acclaimed restaurant, and its delicious meals, to your home. The resulting 150 recipes offer a cookbook that’s as much a pleasure to read as it is enjoyable to use. Fully illus. in color. 224 pages. Clarkson Potter. Pub. at $32.50

**$9.95**

298686X **CHILTERN FIREHOUSE:** The Cookbook. By N. Mendes & A. Balazs. London’s hottest, most talked about restaurant is Chiltern Firehouse. Drawing on both American and European influences, from the signature Crab Doughnuts to Seared Beef Salad and Frozen Apple Panna Cotta, Chiltern Firehouse delivers re-imagined classics and bold new flavors. Color photos. 320 pages. Ten Speed. Pub. at $39.95

**$9.95**

**NEW!** 285158X **CHEERS TO THE PUBLICAN REPAST AND PRESENT.** By Paul Kahan et al. This stunning and exhaustive volume tells how this restaurant came to be the place where hearty drafts of hearty drafts of classic American favorites, including: Appetizers + Salads, Soups & Sandwiches, Wines & Cheese, Fish & Seafood, Side dishes, and even Desserts, such as a Chicago Chili. Color photos. 240 pages. Clarkson Potter. 8x10. Pub. at $32.50

**$3.95**


**$9.95**

2812851 **EGG SHOP: The Cookbook.** By Nick Korbee. More than 100 recipes of your favorite dishes and drinks from Egg Shop, New York City’s beloved eatery. Includes flavorful versions of breakfast favorites like Eggs Cesar, Classic Fried Egg Benedict; Pop’s Double Stuffed, Double Fluffed American Omelet; Egg Shop Egg Salad; and of course a Bloody Mary. This is the ultimate guide to enjoying eggs in every way.

Well illus. in color. 337 pages. Morrow. Pub. at $35.00

**$11.95**
Restaurants

2852837 HEARTLAND: Farm-Fresh Dishes from the Great Midwest. By Lenny Russo. Celebrating the food of North America’s Heartland—a region famed for some of the richest farmland and most abundant, diverse flora and fauna in the world—these 100 beautiful, earthy recipes from the exceptional American restaurant include Middleoastern Cassoulet, Sweet Corn-Black Typography Cakes; and Freshwater Bouillabaisse. Color photos. 288 pages. Running Press. 8¼x10¼. Pub. at $35.00 $11.95

6559594 HAUTE CUISINE PARIS: A Culinary Walking Tour. By Fernanda Baliz de Salat. Presents a tour of ten Parisian restaurants that have been awarded stars by the Michelin Guide for their excellent cuisine. Accompanied by portraits of their respective chefs and by a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history. Fully illus. in color. 248 pages. AM Editores. 9¼x12. $7.95

6790650 200 SUPER SALADS: Hamlyn All Color Cookbook. By Alice Storey. Find out how to stylize the salad with beets, 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. Pub. at $7.99 $3.95

6892204 SAUVEUR SOUPS AND STews. By vegetable-laced broths and creamy chowders, to hearty meat stews and honey noodle soups, the recipes feature seasonal standouts, regional specialties, classics from different cuisines, and new favorites. Try Chicken Soup with Orzo and Preserved Lemon, or Golden Garlic and Dungeness Crab Soup. Color photos. 224 pages. Weldon Owen. 8¼x10¼. Pub. at $35.00 $9.95

★ 2771150 THE SOUP BOOK: Over 700 Recipes. By Louis P. De Gooy. Outstanding recipes for everyday and special meals. More than seven hundred in all! Many are thick or thin, others hot or cold, taking hours to prepare or just minutes. Try soups from all over the world, from Scotch Buttermilk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dover. Publisher. Pub. at $24.95 $19.95

★ 6411090 HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilis, and Chowders Everyone Will Love. By Addie Gundry. There’s nothing like the delightful sound of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the many soups included here like Old-Fashioned Potato Soup or a classic Beef Stew; or new hits like Chicken Parmesan Soup or Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperback. Pub. at $14.95 $11.95

Soup & Salads

4605438 THE BONE BROTH MIRACLE: How an Ancient Remedy Can Improve Health, Fight Aging, and Boost Beauty. By Ariane Resnick. Details everything you need to know about the health benefits of this miracle food. Along with information about the history and varieties of broth, this book also contains simple easy to follow recipes for your daily dose of nutrients. Well illus. in color. 180 pages. Skyhorse. Paperback. Pub. at $17.99 $9.95

2817179 SIMPLY SOUP. By Madge Baird. There is nothing better than a bowl of hot soup on a cold day. Recipes include Beef and Apple Soup; Butternut Soup with Apple and Rosemary; Garlicky Potato Dumpling Stew; and many more. Fully illus. in color. 128 pages. Gibbs Smith. Pub. at $14.99 $6.95

2835297 BROTH & STOCK FROM THE NORTH STAR KITCHEN. By Jennifer McCreight. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body. Broth like Roasted Mushroom Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Fresh Pea Soup with Spring Herbs. Color photos. 184 pages. Ten Speed. Paperback. Pub. at $16.00 $5.95

6795102 THE ULTIMATE SOUP CLEANSE: 60 Recipes to Reduce, Restore, Renew & Resolve. By N. Pisano & 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, creative soup creations to fit any lifestyle. Color photos. 180 pages. Atria. Pub. at $20.00 $4.95


2818892 THE SOUP SISTERS FAMILY COOKBOOK. Ed. by Sharon Hapton with G. Richards. Inside this collection you will find recipes for wholesome classics like Chicken Noodle Soup and Italian Wedding Soup alongside imaginative soups like Dragon Soup, Cheeseburger Soup and Green Monster Soup. Filled with easy to follow recipes, this volume will bring warmth and inspiration to your family’s kitchen. Well illus. in color. 210 pages. Random, 8x10. Paperback. Pub. at $19.95 $6.95

★ 6839460 SALADISH: A Crunchier, Grainer, Herbial, Heartier, Tastier Way with Vegetables. By Ilene Rosen with D. Gelb. This collection of over 80 unfussy one-bowl wonders is sure to inspire you to create a fun menu to turn your saladish into an impressive party spread. Fully illus. 208 pages. Artisan. Pub. at $24.95 PRICE CUT to $13.95

★ 6772862 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & C.H. Senn. This vintage delights presents 201 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Harvest House. Paperback. Pub. at $7.95 $4.95

6860580 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 seasons. From the richly satisfying Chicken Vegetable Soup to the delightful Apple, Cider, and Cinnamon Halloween Bean Soup to the fresh spring flavors of Crab & Asparagus Soup and the summer zing of Gazpacho, the recipes in this collection will inspire you throughout the year. Well illus. in color. 176 pages. Nourish. Paperback. Pub. at $19.95 $4.95

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Appetizers & Snacks

694876 REAL SNACKS: Make Your Favorite Childhood Treats Without All the Junk. By Lara Ferroni. Satisfy your cravings with the guilt using more than 70 recipes for sweet and salty snacks that switch out the artificial colors, fake flavors, and industrial preservatives for whole-grain flour, natural sugars, and real flavorings. Includes alternatives for Ice Cream Sandwiches, Potato Tots, Hot Pockets, and more. Well illus. in color. 160 pages. Sasquatch. Paperback. Pub. at $19.95

690387 ENERGY BITES. By Kate Turner with A. Nichols. Looking for post-workout refuel? Intensive immunity-boosting snack? Or a quick energy boost for school? With core ingredients of protein, low GL carbs, no refined sugar, and healthy fats, each recipe delivers a complete nutrition boost to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crunchers; Broccoli & Maca Powerhouse Balls; and more. Fully illus. in color. 67 pages. Dorling Kindersley. Pub. at $9.99


694718 RICE CRAFT. By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunches, snacks, and easy meals all day long. Try Hiyiji, Carrot and Shitake Onigiri or a Tuna Melt Onigiri. Color photos. 124 pages. Chronicle. Pub. at $14.95

675082 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 cocktail party, picnic or birthday celebration, these easy-to-follow recipes are perfect for any occasion, from Parmesan and Fennel Polpetto to Cinnamon Mascarpone Gelato with Salted Caramel. Well illus. in color. 104 pages. Hardie Grant. Pub. at $19.95

683847 SUPERFOOD ENERGY BALLS & BITES. By Nicola Graines. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Energy Balls; Pomegranate Date Balls; Chocolate Goji Bars; Honey-Spice Nut Clusters; and Wasabi-Roasted Buzz Balls; Chai Date Bites; Chocolate Goji Bars; and More. Color photos. 144 pages. Chronicle. Pub. at $14.95

673217 BIG DIPS. By James Bradford. This collection of flavorful dips requires no cooking and will immediately become the largest party appetizer you will ever need. Serve them at all your gatherings for just for snacks! Try Smoked Salmon Dip; Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean Chipotle Hummus. Color photos. 28 pages. Gibbs Smith. Pub. at $14.99


Cheese


6953128 CHEESE & DAIRY MADE AT HOME. By Nick Haddow. Known as the Cheese Queen, Carroll shares recipes for creating timeless classics, like mozzarella, feta, cheddar,blue cheese, gorgonzola. Included are 50 sweet and savory recipes for cooking with the cheese you make. Well illus. in color. 204 pages. Rockridge. Paperback. Pub. at $15.99

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 as important as the entertainment. This collection offers clear instructions and a glossary. Well illus. in color. 182 pages. America’s Test Kitchen. Pub. at $22.95

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Holidays & Entertaining

2852756 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 Cevice, Sizzling Mojitos and Roasted Vegetable Enchiladas. They are compiled in easy to follow chapters. Well illus. in color. 348 pages. Norton. 8¼x10¼. Pub. at $35.00 $4.95

691358X TRICKY TREATS: Ghoulish Goodies to Serve Up on Halloween. By Susanna Tee. A party isn’t a Halloween party without some suitably spooky food to serve up to your friends. Here you’ll find a collection of coven-ready recipes sure to satisfy any goth in your house, like Sausage Mummies, Banana Ghosts, Dead Fly Pancakes, Vampire Apple Wedges, Chomping Monster Cookies and Poison Apple Pie. Fully illus. in color. 272 pages. Clarkson Potter. Pub. at $26.95 $11.95

5819482 TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Also includes over 50 crafts and decorating ideas to turn your home into a holiday showplace. Fully illus. in color. 240 pages. Reader’s Digest. 8¼x11. Pub. at $15.99 $5.95

6906745 ENTERTAINING WITH BETTY, Ed. by the eds. of Betty Crocker. First published in 1959, this guide provides clear, step by step instructions for all types of entertaining. From small informal gatherings to full-fledged dinner parties and everything in between, this timeless information will make entertaining easy. Includes delicious recipes like Sausage Rolls on Wonton Shells, Bread Cake with Pineapple-Orange Dressing and Chocolate Meringue Torte. Well illus. HMH. Pub. at $15.99 $6.95

2851849 HOW TO SET A TABLE. By Chloe Liese. With classic etiquette advice and great hacks for last-minute get-togethers, this comprehensive guide provides all the key information you need for any day you are entertaining. Whether you have a complete set of china or vintage flea-market treasures, you’ll find endless inspiration here. Well illus. in color. 127 pages. Clarkson Potter. Paperback. Pub. at $14.99 $4.95

*799189 THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Keith Sarasin. Whether you take the conventional route and roast it in a 500-degree oven or slow-cook it in the crock pot, a variety of brines and rubs guarantees that your turkey starts from a flavor-packed foundation. You’ll also find delicious side dishes, stuffing suggestions, desserts, and the ultimate Lasagna Turkey! Color photos. 240 pages. Cider Mill. Paperback. Pub. at $18.95 $13.95

6810748 PARTY FOOD: Delicious Recipes to Get the Party Started. By Anna Thomas. Shows you how to offer your friends tasty little treats like Loaded Potato Skins; Cheese Straws; Raised Pork Pie; Oven Scones; and more. Fully illus. in color. 176 pages. Sterling. Paperback. Pub. at $9.95

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

★2816644 COOK LIKE A PRO: Recipes & Tips for Home Cooks. By Ina Garten. In this new collection of foolproof recipes, Ina brings readers’ cooking know-how to the next level by answering questions, teaching techniques, and explaining her process right in the margin of each page. And what recipes! Flank-Crusted Rack of Lamb; Spiced Lamb with Eggplant; and Fresh Fig & Almond Cake will make you the star chef of your gathering. Color photos. 383 pages. Clarkson Potter. Pub. at $30.00 $26.95

*6527603 LIDIA’S CELEBRATE LIKE AN ITALIAN. By L.M. Bastianich & T.B. Manuali. Filled with flavorful, easy to follow recipes like Porch Shoulder with Genovese Sauce and Tuscan Almond Cake, that will give your every meal and every gathering an Italian flavor. Includes suggestions for planning a party, hosting a barbecue, making pizza for a group, choosing the perfect wine, and setting an inviting table. Color photos. 336 pages. Knopf. 8¼x10¼. Pub. at $35.00 $26.95

★281711X MY FRENCH COUNTRY HOME: Entertaining Through the Seasons. By Sharon Santoni, photos by F. Schmitt. Whether you are having Sunday brunch on the terrace in spring, a picnic by the river in summer, a table in the forest in autumn or a Christmas in red in winter, you will find delicious recipes for all occasions. Glimpse the lovely French countryside in color photos. Gibbs Smith. 8¼x10½. Pub. at $35.00 $26.95

281496X A RECIPE FOR COOKING. By Cal Peternell. You’ll find everything you need to cook for big get-togethers, holiday feasts, family occasions, and special dinners for two. Organized by courses, this celebratory volume helps cooks plan their meals from first bite to last—how a meal should start, what should be the main attraction, what should be served alongside, and how to choose the best wine to finish. Color photos. 336 pages. Morrow. Pub. at $29.99 $9.95

★7281417 CHRISTMAS WITH DICKENS: Seasonal Recipes Inspired by the Life and Work of Charles Dickens. By Pen Vogler. No author is more closely associated with the food of Christmas than Charles Dickens. His novels are alive with examples of good food being enjoyed in good company. In this collection of Victorian classics, updated for modern cooks, you’ll find old favorites such as Lobster Patties, and a Charlotte Russe. Fully illus. in color. 64 pages. CICO Books. Pub. at $14.95 $11.95

6896823 VEGAN VEGETARIAN OMNIVORE: Dinner for Everyone at the Table. By Anna Thomas. Shows you how to cook for today’s table with over 150 recipes for all diets and menus for every occasion. From a “Taco Night at Home” with Spicy Black Beans, Polpoban Peppers with Portobello Mushrooms, Carnitas, and Guajillo Chile Salsa; or “Metiers” with Mushrooms and Truffle Butter; to Spaghetti with Turkey Bolognese; and a Charlotte Russe, you’ll find a collection of foolproof recipes, Ina brings readers’ cooking know-how to the next level by answering questions, teaching techniques, and explaining her process right in the margin of each page. And what recipes! Flank-Crusted Rack of Lamb; Spiced Lamb with Eggplant; and Fresh Fig & Almond Cake will make you the star chef of your gathering. Color photos. 383 pages. Clarkson Potter. Pub. at $30.00 $26.95

★7472123 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 holiday season with these 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili; Chicken and Dumplings; and Make-Ahead Mixed Spread, Flatbread, Tabbouleh with Chickpeas and Preserved Lemon, and Baked Lamb Kibbeh Wedges. Color photos. 414 pages. Norton. 8¼x10¼. Pub. at $35.00 $26.95

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 Celeriac or Fishcakes with Tartar Sauce. Color photos. 256 pages. Harper. Pub. at $35.00 $26.95

★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 holiday season with these 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili; Chicken and Dumplings; and Make-Ahead Mixed Spread, Flatbread, Tabbouleh with Chickpeas and Preserved Lemon, and Baked Lamb Kibbeh Wedges. Color photos. 414 pages. Norton. 8¼x10¼. Pub. at $35.00 $26.95

5668923 FIX-IT AND FORGET-IT POTATOES FIORENTINE. By Ina Garten. In this new collection of foolproof recipes, Ina brings readers’ cooking know-how to the next level by answering questions, teaching techniques, and explaining her process right in the margin of each page. And what recipes! Flank-Crusted Rack of Lamb; Spiced Lamb with Eggplant; and Fresh Fig & Almond Cake will make you the star chef of your gathering. Color photos. 383 pages. Clarkson Potter. Pub. at $30.00 $26.95

100 traditional recipes. With recipes like Hawaiian BBQ Chicken, Brown Butter Balsamic Carrots, Chocolate Toffeefondue, and Chicken and Dumplings, you’ll love to celebrate the holidays. Well illus. in color. 150 pages. Page Street. Paperback. Pub. at $21.99 $11.95

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$4.95
6935311 MAKE AHEAD BREAD: 100 Recipes for Melt-in-Your-Mouth Fresh Bread Every Day. By Donita Currie. Armed with this collection, every home cook can make all sorts of fluffy, fresh breads every day of the week by following the simple two-day process of mixing, kneading, and chilling on day 1 and shaping and baking on day 2. Homemade butters and spreads complete the collection. Illus. in color. 202 pages. Taunton. 8x10. Paperbound. Pub. at $19.95
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6880045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home. By Tracey White. Drool droppingly delicious, here are 50 mouthwatering recipes for donuts you can make at home—no special equipment required. You won’t be able to resist ideas like Banana Split Donuts, Lemon Cheesecake Donuts, or Neapolitan Ice Cream Donut Sandwiches. Recipes include vanilla and Paleo donuts. Fully illus. in color. 143 pages. Sterling. Pub. at $19.95
$4.95
2811170 750 BEST MUFFIN RECIPES: Everything from Breakfast Classics to Gluten-Free, Vegan & Coffeehouse Favorites. By Carmilla V. Saulsbury. This modern collection offers a diverse array of delicious Classics to Gluten-Free, Vegan & Coffeehouse Favorites. Includes tips on everything from bas ic step by step instructions to baking, making it easier and more enjoyable than ever. With over 2,700 recipes, you’re sure to find whatever you’re after here, from easy everyday recipes to celebration-worthy cakes and classic, elegant pastries. Illus. 703 pages. HMH. Pub. at $19.99
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2846160 BREAD REVOLUTION. By Peter Reinhart. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and formulas that use sprouts and flours, whole and amaranth grains, and a variety of sprouting flours, all laminated with better-for-you ingredients. Try Sprouted Spelt Banana-Nut Muffins; Whole-Grain Cornbread; Sweet Potato Cheesecake Squares; Kale and White Bean Hand Pies; and Amaranth Clusters. Well illus. in color. 320 pages. Clarkson Potter. Pub. at $26.00
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5869218 HOMEMADE SOURDOUGH. By Jane Mason et al. Presents the ultimate companion for those who want to improve their bread-making skills. Chapters dedicated to each type of sourdough cover every step from basic to advanced. Includes instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health.
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★684717X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozza. Discover how easy it is to make hearty and wholesome baked goods with this simple guide, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Biscuits; and Angel Biscuits. 123 pages. Harper. Spiralbound. Pub. at $9.99
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6975305 AMERICA’S BEST HARVEST PIES. By Linda Hoskins. A collection of 50 delicious recipes that have won awards at the National Pie Championships. Organized by harvest crop–apple, pumpkin, raspberry, strawberry, peach, sweet potato, and more—the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 208 pages. Sterling. Paperbound. Pub. at $17.99
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★278209X NATIONAL TRUST BOOK OF SCONES. By Sarah Cielland. From the classic fruit scone to the indulgent Triple Chocolate Scone, there’s an incredible range of sweet and savory scones. How about the Earl Grey Scone for a sophisticated afternoon tea or the Roasted Shallot & Gruyere for a hearty treat on a cold day? Every scone comes with a side order of quirky history. 128 pages. National Trust Pub. at $14.95
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5906885 HOW TO BAKE EVERYTHING: Simple Recipes for the Best Baking. By Mark Bittman. Brings Bittman’s simplified and straightforward style to baking, making it easier and more enjoyable than ever. With over 2,700 recipes, you’re sure to find whatever you’re after here, from easy everyday recipes to celebration-worthy cakes and classic, elegant pastries. Illus. 703 pages. HMH. Pub. at $19.99
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5869218 HOMEMADE SOURDOUGH. By Jane Mason et al. Presents the ultimate companion for those who want to improve their bread-making skills. Chapters dedicated to each type of sourdough cover every step from basic to advanced. Includes instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health.
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6857218 COOK'S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. An authoritative baking reference and recipe collection for those who want to learn how to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that covers everything you’ve ever wanted to master, cookies, cakes, pies, tarts, biscuits, breads, pastries and more. Full color. 488 pages. HMH. Paperbound. Pub. at $28.00 $14.95

518 pages. America’s Test Kitchen. 9x10 1/2. Pub. at $40.00 $29.95


6594581 THE NEW HEALTHY BREAD IN FIVE DAYS A REVISED. BY J. Herbst. 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 for recipes for Vegetable Breads, Cheese Breads, Spiced and Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rockridge. Paperback. Pub. at $12.99 $9.95


182208X BREAD-FREE BREAD: Gluten-Free, Grain-Free, Amazingly Healthy Veggie-and Seed-Based Recipes. By Nerness Oden. Imagine a world where most breads are made almost entirely from leafy vegetables, fruits, nuts, and seeds. This grain- and gluten-free collection brings us one step closer to that reality with creative pies and tarts. Brand new. 256 pages. Skyhorse. Paperback. Pub. at $19.95 $14.95

5817700 THE BIG BOOK OF MORE BAKING WITH REFRIGERATED DOUGH. Preparing freshly baked sweet and savory dishes is easier than using chilled refrigerated dough. This collection of 160 recipes, with some gluten-free options, includes delights like Mediterranean Pita Balls, Chili Cheese Empanadas, and Chocolate Almond Butterfly Turtles. Well illus. in color. 335 pages. HMH. Paperback. Pub. at $19.99 $9.95

6934927 SCANDINAVIAN BAKING. By Irine Hahmann. Contains more than 100 authentic Scandinavian recipes with a modern twist, including danishes, and various watercaks, a plethora of cookies and of course breads of all kinds. Delicious treats include Rosehip Roulade, Chocolate Danish; and Strawberry Farls. Fully illustrated. 288 pages. Quadrille. Pub. at $35.00 $14.95

2799073 BAKING ARTISAN BREAD WITH NATURAL STARTERS. By Mark Friend. Learn to make your own starters. San Francisco Sourdough, French Levain, Rye, and Biga, the Italian pre-ferment, with the help of this guide. This “Farm to Market” master bread maker guides bakers from starter to warm, aromatic baked bread in no time, and includes variations on these four core recipes. Illus. in color. 144 pages. Andrews McMeel. Paperback. Pub. at $19.99 $14.95

6852661 COOKING WITH CHOCOLATE: Essential Recipes and Techniques. Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes; chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousses; ice creams, sorbets, and saucers; and hazelnut secrets. Each method is explained in text and step by step photographs, with 14 of them further clarified on the accompanying 90-minute DVD. 416 pages. Flammarion. 9x11. Pub. at $49.95 $14.95

6831052 THE HANDMADE LOAF, REVISED EDITION. By Dan Lepard. With more than 75 recipes from dark chocolate breads to effortless multigrain sourdough, this informative guide takes you through the stress-free techniques you need to know to make breads at home. Well illus. in color. 192 pages. Mitchell Beazley. Paperbound. Pub. at $16.99 $12.95

6738483 TASTE OF HOME 365 DAYS OF COOKIES. Ed. by Catherine Cassidy. Satisfy your sweet tooth all year with this cookie recipe collection. From after school snacks and everyday treats to bake sale classics and potluck pleasers, the perfect nibble is always hand at these easy-to-bake cookies. Create delicious macaroons, rugelach, and all types of cookies, in this comprehensive and well illustrated guide. 262 pages. Taste of Home. Hardcover. Pub. at $34.99 $17.95

6847236 THE AMISH BAKING COOKBOOK: Plainly Delicious Recipes from Oven to Table. By G. Varoza & K. Kerr. Whether you consider yourself a novice or a veteran in the kitchen, you’ll find the perfect recipe to prepare for that large weekend potluck, tonight’s intimate family dinner, or a fun activity with the kids. Recipes include Onion Cheese Bread; Caramel Apple Dumplings; Jam-Filled Butter Cookies; and more. 267 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

6864384 THE LAROUSSE BOOK OF BREAD: Recipes True at Home. By Eric Kayser. A guidebook to more than 80 bread recipes, fully illustrated 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. Paperbound. Pub. at $39.95 $16.95

2808048 HOW TO BAKE: The Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet and Savory. By Nick Malgieri. One of America’s premier bakers and baking teachers shares scores of mouthwatering recipes for plain and fancy cakes; breads, biscuits, muffins, and scones; breakfast and dessert pies; and bagels, rolls, and more. 462 pages. Overlook. Paperback. Pub. at $29.95 $24.95


2864630 HOLIDAY COOKIES: Showstopping Recipes to Sweeten the Season. By Elisabet dbt Nederland. Packed with 50 recipes, each gorgeously illustrated and packed with delicious ideas for beautiful holiday cookies. Recipes include Espresso Thins; Fruitcake Shortbread; Hazelnut Sandwich Cookies; and Swedish Pepperkakor. 162 pages. Ten Speed. Pub. at $20.00 $4.95

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**692961** FROM NO-KNEAD TO SOURDOUGH: A Simpler Approach to Handmade Bread. By Victoria Redhill Millman. From making simple yeast breads to learning how to bake a wide variety of sourdough-based breads, the author shares with readers a simpler approach to the pleasures of bread-baking. Introduces an easy fold-in technique for letting your starter do all the hard work. Well illustrated in color. 242 pages. New Society. Paperback. Pub. at $29.99  **$21.95**

**7520159** 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 artisan bread bakers, and here reports what 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. 352 pages. Norton. 8x10. Pub. at $35.00  **$21.95**

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

**6887732** MODERN JEWISH BAKER: Challah, Babka, Bagels & More. By Shannon Sarna. Seven master recipes are all you need to take on traditional Jewish breads and pastries for every occasion. Shannon Sarna, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamantaschen, bagels, matzah, and pitach that would make any baker proud. 8½x11¼. Pub. at $26.95  **$21.95**

**5842999** CLASSIC GERMAN BAKING. By Luisa Weiss. From her cheerful Berlin kitchen, Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. Supplemented with detailed advice to ensure success, plus charming anecdotes on the origins, meaning, and rituals behind them. Color photos. 276 pages. Ten Speed. 8½x11¼. Pub. at $35.00  **$26.95**

**6726574** ARTISAN SOURDOUGH MADE SIMPLE: A Beginner’s Guide to Delicious Handcrafted Bread with Minimal Kneading. By Emilie Raffa. Create your very own sourdough starter at home with only two ingredients. Includes 65 recipes such as Olive, Thyme and Parmesan Bread, Soft Honey Whole Wheat Sandwich Loaf and more. All recipes include minimal kneading techniques that let your starter do all the hard work. Well illustrated in color. 208 pages. Page Street. Paperback. Pub. at $21.95  **$16.95**

**6942172** HOMEMADE BREAD: More Than 50 Delicious Recipes for Flatbreads, Rolls and Other Bread Delights. By Angela Anderson. Provides you with recipes for wonderfully aromatic, fresh, baked bread for all occasions, simple enough that even an inexperienced baker can achieve expert results. Try your hand at the following: Cranberry Nut Loaf, Cheese Crescent Rolls; Whole Wheat Baguette; Homemade Pizza; and much more. Fullley in color. 116 pages. Skyhorse. Pub. at $14.99  **$11.95**

**6950005** WHAT TO BAKE & HOW TO BAKE IT. By Jane Hornby. Carefully explained and simple to follow, the 50 tempting step by step recipes are photographs and diagrams to show you what to look for and how to do it perfectly. Every element of the home baker’s craft is covered, including cakes, bread, pies, cookies, and pastries. 240 pages. Riverhead. 9x11. Pub. at $35.00  **$14.95**

**6858627** CRUSTS: The Ultimate Baker’s Book. By Barbara Elisi Caracciolo. The ultimate resource for every established and aspiring baker. Includes more than 300 recipes for loaves, flat breads, pizza, and pies, and more than 100 recipes from artisan bakers around the world. Includes gluten free, Paleo, vegetarian, and vegan recipes and helpful tips and techniques from experts. And an odyssey through culinary history. Color photos. 208 pages. Running Press. Pub. at $34.95  **$14.95**

**8589407** BAKING WITH WHOLE GRAINS. By Luisa Weiss. Includes tips for more than 300 delicious recipes for loaves, flatbreads, pizza, pies, and pastries. More than 100 recipes include dinner rolls, crackers, pasta, and breads from Europe and America. America’s Test Kitchen. 9x10¼. Pub. at $35.00  **$26.95**

**5940079** BAKING WITH WHOLE GRAINS. By Luisa Weiss. Includes tips for more than 300 delicious recipes for loaves, flatbreads, pizza, pies, and pastries. Includes more than 300 delicious recipes for loaves, flatbreads, pizza, pies, and pastries. Includes whole-grain recipes from Europe’s best bakeries, and here reports what they are doing today. Over 150 delicious recipes include Chocolate Crinkle Cookies and Drop Sugar Cookies, over 283 photos. Rockridge. Paperback. Pub. at $16.99  **$12.95**

**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’re well on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten foundation recipes from baguettes to sourdough. Additional recipes include dinner rolls, crackers, pastries, and more. Well illustrated in color. 210 pages. HMH. Pub. at $25.00  **$8.95**

**6875846** EASY HOMEMADE COOKIE COOKBOOK. By Miranda Coombe. With simple instructions and tips for quick prep and clean up, minimal baking tools, and time-saving techniques, you can serve your loved ones and impress your guests with delicious results. Includes more than 200 recipes for cookies, including Orange Kugelhopf; Lemon Meringue Pie; and many more. Fullley in color. 241 pages. Good Books. Pub. at $22.99  **$5.95**

**2853132** SWEET AND SAVORY SWEDISH BAKING. By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty lunch boxes, and more. Describes the basics of baking, including the jams to spread on them, and much more. With this beautifully illustrated guide, the possibilities for baking success are endless. 224 pages. Skette Books. Pub. at $35.00  **$21.95**

**2814005** 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 Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake Bars; and more. Well illustrated in color. 114 pages. Fair Winds. Pub. at $21.95  **$7.95**

**2852888** LOST DESSERTS: Delicious Indulgences of the Past. By Gill Monaghan. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home baker, yet remain true to the original recipes. Included are Bananas Foster, Carême’s Strawberries Romanoff, and a Marbled Rose with Raspberry Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 200 pages. Rizzoli. 9x11¼. Pub. at $45.00  **$19.95**


**6811909** THE PERFECT COOKIE: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars. Ed. by Julia Collin Davison. Let the test kitchen guide you in baking the very best cookies, from classics like Perfect Chocolate Chip Cookies to reinvented favorites like Hazelnut Lemon Card Thumbprints and unique ideas like Buttercrutch Meringue Bars. Learn the key steps of preparing any cookie successfully. 9x10¼. Pub. at $35.00  **$26.95**

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Desserts

2853124 SWEDISH CAKES. By Jan Hedh. This is one of 58 spectacular cakes from the master confectioner and baker, whose truly artistic touch in making a dessert is a pleasure to behold. You will learn the secrets and techniques to his most spectacular creations, including Raspberry and Almond Layer Cake, Marbled Chocolate Mousse Cake, and Champagne Cake with Raspberry Jam. Well illus. in color. 240 pages. Skyhorse. Illus. in color. 72 pages. Hardie Grant. Pub. at $11.99 $3.95

6914721 FRIDGE CAKES: Over 30 No-Bake Desserts. By Jean-Luc Sadry. These no-bake cakes are made by layering biscuits and whipped cream with a few extra toppings, then chilled in the fridge. It’s that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rocky Road; Salted Caramel & Shortbread; Truffles & Ganache; and more. Fully illus. in color. 224 pages. Skyhorse. Pub. at $24.95 $4.95

6928161 JUNIOR’S DESSERT COOKBOOK: 75 Recipes for Cheesecakes, Pies, Cookies, Cakes, and More. By A. Rosen & B. Allen. Junior’s Restaurants are justly famous for their cheesecakes, but as you’ll discover here, they’ve perfected other confections as well. This compendium includes sections on Fabulous Soda Fountain Desserts, Junior’s Pie Shoppe, For Those Watching Their Sugar, and of course, Junior’s Famous Cheesecakes. Illus. in color. 188 pages. Taunton. Pub. at $24.95 $4.95


5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious & Easy-to-Freeze Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream are the following: a freezer, a whisk or electric mixer; a can opener; a container and a freezerable container. The ultimate step by step guide to baking and decorating multilayered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift. 160 pages. Barron’s. Paperbound. Pub. at $19.95 $2.95

2852780 FRENCH DESSERTS. By Hillary Davis. A collection of homemade desserts that includes cakes, cookies, candies, pastries, 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 crust. Chiffon, puff pastry, tart dough, almond macaroons, and more. Color photos. 224 pages. Gibbs Smith. Pub. at $30.00 $6.95

2852101 MARTHA STEWART’S CUPCAKES: 175 Inspired Ideas for Everyone’s Favorite Treat. By Fromm. Shares 175 ideas for simple to spectacular creations, with cakes, frostings, fillings, topics, and embellishments that can be combined to produce just the right cupcake for any occasion. Sweet surprises include Peanut Butter and Jelly Cupcakes and Chai Tea Mini Cupcakes. Color photos. 352 pages. Clarkson Potter. Paperbound. Pub. at $24.99 $6.95

2864438 THE CONTEMPORARY BUTTERCREAM BIBLE. By V. Valentino & C. Ong. Features more than 90 innovative techniques and2864438 THE CONTEMPORARY BUTTERCREAM BIBLE. By V. Valentino & C. Ong. Features more than 90 innovative techniques and hundreds of delectable buttercream creations, from classic treats to seasonal specials, including a chapter that provides the basic foundations for pastry crust. Chiffon, puff pastry, tart dough, almond macaroons, and more. Color photos. 224 pages. Gibbs Smith. Pub. at $30.00 $6.95

6930034 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the editors of Food Network Magazine. Food Network Magazine editors have picked their all-time favorite treats and put them into one amazing volume. You’ll find over the top brownies, super fun cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperbound. Pub. at $25.00 $6.95


5958129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors. By J. N. De Goezy. From apples to aile, the collection of sumpuous desserts offers sweet satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven—they’re the ultimate comfort food. Try Peach and Blackberry Bar, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crisp and Blueberry Butter Squares. Color photos. 144 pages. Weldon Owen. Pub. at $15.99 $3.95


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

5795770 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough—bake cupcakes! Here are over 100 irresistible cake recipes for cupcakes. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and serving suggestions to make your time in the kitchen a success. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

280870X TREAT YOURSELF! How to Make 93 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to aile, the collection of sumpuous desserts offers sweet satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven—they’re the ultimate comfort food. Try Peach and Blackberry Bar, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crisp and Blueberry Butter Squares. Color photos. 144 pages. Weldon Owen. Pub. at $15.99 $3.95

6917860 FARM-TO-TABLE DESSERTS. By Lei Shishak. With eighty sweet recipes divided by season, you’ll learn how to create simple desserts using fresh and local ingredients at their prime. Recipes include Peach Cobbler; Strawberries and Figs; Sweet Corn Panne Cotta; White Fig Slab Pies; Pumpkin Ginger Tart; and Blood Orange Napoleon. Color photos. 185 pages. Skyhorse. Pub. at $22.99 $4.95

2802921 AMERICAN GIRL BAKING: Recipes for Cookies, Cupcakes & More. By the editors of Martha Stewart Living Magazine. Featuring forty charming and creative recipes for delicious desserts and pastries, from cupcakes and cakes to madeleines and tartlets. Includes complete instructions and inspiring ideas for serving. Color photos. 128 pages. Weldon Owen. Pub. at $19.95 $5.95

6799531 150 BEST DONUT RECIPES: Fried or Baked. By George Geary. This collection of delectable recipes features a wide variety of choices for raised, baked, cake-based, holiday, specialty and one-bite donuts, as well as toppings, icings, and fresh fillings. Color photos. 224 pages. Rose River. Paperbound. Pub. at $24.95 $19.95

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**101 THINGS TO DO WITH PUDDING.** By Stephanie Ashcraft. Creamy pudding makes sweet breads, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Sticky Buns; Birthday Pecan Pie; Polish Cabbage Rolls; Peach Pie; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95  **$4.95**

**3642785 101 THINGS TO DO WITH A CAKE MIX.** By Stephanie Ashcraft. You’ll be amazed at the variety of desserts that can be made from one box of standard cake mix. Most diced mix have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heath Bar Cake, and Ice Cream Sandwiches. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95  **$4.95**

**6932792 MAKE YOUR OWN ICE CREAM.** By Sarah Tyson Rorke. Updated for modern kitchens, this vintage volume of ice cream recipes offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, soufflés, parfaits, mousses, and more. 100 pages. Dover. **Paperbound. $6.95**

**125 BEST CHOCOLATE CHIP RECIPES.** By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, quick breads, puddings, hot and cold beverages, sauces, and other cookies. Color photos. 192 pages. Robert Rose. **Paperbound. $19.95**

**2785358 VEGETABLE CANDIES: The Most Fun Way to Five a Day!** By Syanne Spevak. A collection of recipes with a difference: Kale and Carrot Cupcakes; Carrot and Orange Bundt Cake; Carrot and Coriander Trifle; and cheesecakes made with fennel, red cabbage and beets. Enter into this new culinary universe and get your “five a day” the sweet way! Well illus. in color. 144 pages. Lorenz. 8½x10¼. Pub. at $11.95  **$6.95**

**6990333 MACARON FETISH: 80 Fanciful Shapes, Flavors, and Colors to Take Macarons to the Next Level.** By Kim H. Lim-Chokowksi. Take up the macaron obsession and make macarons that will dazzle your friends with envy! In this book, you’ll find exciting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinaigrette and White Chocolate; Raspberry Sauce and Chocolate. Color photos. 200 pages. Skyhorse. Pub. at $17.95  **$6.95**

**128 pages. Fox Chapel. Paperbound.**

**674066 BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK.** By Ben Cohen & Jerry Greenfield. Ben and Jerry share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specialized adapted to make at home, here in 80 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. **Paperbound. Pub. at $9.95**

**6841082 THE EUROPEAN CAKE COOKBOOK.** By Tatiana Nesteruk. Allow your imagination to run wild at a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the creations inside: Raspberry Sacher torte; Amaretti Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kie Kiew Cake. Color photos. 160 pages. Page Street. **Paperbound. Pub. at $19.99**

**6980864 TURBO BLENDER DESSERT REVOLUTION.** By B. Weinstein & M. Scarbrough. Turbo BLENDER revolutionizes the way you think about a turbo blender. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, brownies, gluten-free treats, and more. Standard size page. 224 pages. Martin’s. **Paperbound. Pub. at $21.99**

**696717X ALL-TIME FAVORITE SHEET CAKES & SLAB PIES.** By B. Weinstein & M. Scarbrough. Simple to make, and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for holiday-stocking or 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. Martin’s. **Paperbound. Pub. at $24.99**  **$9.95**
Desserts

2802556 BEAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hall. What better way to make your personal stand for liberty delightful than by whipping up some We the People Cookies; Patriotic Pretzels; Freedom Fudge; March-mallow Creme Cupcakes; Jammin’ for Justice Cookies and many more delicious, easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.95 $5.95

285287X LOMELINO’S CAKES: 27 Pretty Cakes to Make Any Day Special. By Linda Lomelino. Inside this beautiful volume are all the how-to information and techniques needed to impress your family and friends with cakes crafted from Lomelino’s unique recipes and detailed photos. She’ll show you step by step how to decorate and make the most of seasonal ingredients. Cakes include Cardamom Cake with Blueberries and Nut and Nougat Fantasy. 148 pages. Roost. 8x10½. Pub. at $22.95 $7.95

2811707 SWEET, SAVORY, AND SOMETIMES BOOZY CUPCAKES. By Alison Red. The ingredients featured in these recipes may be unexpected, but the final flavor combinations sweet, salty, nutty, spicy, savory, tart, fruity, charred, creamy, and undeniably delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95 $9.95

6909696 MARBLED, SWIRLED, AND LAYERED. By Irvin Lin. With an introduction to essential baking equipment, a gallery of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginners to experienced home bakers alike. Irvin’s recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Mousse Tiramisu. Tweed Chiffon Cake with Irish Cream Glaze. Color photos. 346 pages. HMH. Pub. at $30.00

6664228 FIRST PRIZE PIES. By Alison Kave. If you love someone who bakes pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, pies include Root Beer Float Pie; Salty Caramel Pie; Nutella Pie; Chocolate Lavender Pie, and Eggnog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $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 cupcakes, and even a stunningly realistic Work Boot Cake! Well illus. in color. 279 pages. Abrams. 9x10. Paperbound. Pub. at $18.99 $14.95

6904874 SWEET ENVY. By Seton Rossini. Provides step by step instructions to help you make 75 crowd-pleasing creations such as Honeyeey Cupcakes; Pinata Cake; Limoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cue from artists, vintage sweets, and cocktails to create desserts that are crazy fun, breathtakingly beautiful, and surprising simple. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00 $9.95

6732644 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Gilt-free versions of your favorite recipes, that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. Gluten-free, low sugar, and a trouble-shooting guide. Sixty exciting recipes include Triple Chocolate Pudding Pie; Chocolate Pecan Pie; and Seahorse Pie. Color photos. 160 pages. Countryman. Pub. at $24.95 $8.95

2851636 DAISY CAKES BAKES. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring color photographs, that cut calories, pies, cobblers, and more. These crowd-pleasing recipes are simple to make with flavors that are rich and nostalgic. Recipes include Rum Raisin Pound Cake and Pecan Butterscotch Bars. 224 pages. Clarkson Potter. Pub. at $25.00 $8.95

2818337 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Giller. The author traces the journey from harvesting cacao pods to transforming them into finished bars with distinctive and complex flavors. Then she teaches the art of pairing chocolate with beans, spices, bread, cheese, and marijuana. Master chefs highlight combinations with decadent recipes. Well illus. in color. 232 pages. Storey. Pub. at $19.95 $7.95

693434X BAKED OCCASIONS. By M. Lewis & R. Poliaffito. From Dolley Parson’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 264 reasons to celebrate everything and create something. Color photos. 272 pages. Abrams. 9¼/9¼. Pub. at $35.00 $14.95

***8993056 UNICORN FOOD: Rainbow Treats and Colorful Creations to Enjoy and Admire. By Cayla Gallagher. Foro a variety of techniques to add color to your treats. With 84 magical creations imagine cakes with unique, multicolored layers, the ultimate gittery doughnut, rainbow chambord muffins that have your nails bursting from the center! The easy to follow instructions and tips ensure perfect results. 202 pages. Skyhorse. Pub. at $19.99 $14.95

2851399 NATIONAL TRUST BOOK OF CRUMBLES: 50 Delicious and Comforting Crumb Topped Desserts. By G. Mason. The ultimate comfort food, this little volume collects fifty delicious recipes that include Dutch Apple Tart, Chocolate Chip Crumb Cake; and Christmas Mincemeat and Cranberry Crumble Bars. Color illus. 143 pages. National Trust. Pub at $14.95 $11.95


6864392 LAYERED: Baking, Building, and Style Spectacular Cakes. By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, which combine new and exciting flavors of cakes, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this volume will show you how to build these cakes from layer upon layer of edible art. Color photos. 288 pages. Abrams. Pub. at $29.95 $14.95

279530X INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant Pot and Other Electric Pressure Cooker. By B. Schievling & M. Butters. Electric pressure cooker fans have discovered that their favorite appliance works miracles not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, lava cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Overnight Cinnamon-Pecan Monkey Bread. Color photos. 160 pages. Harvard Common. Paperbound. Pub. at $19.99 $16.50

2810376 CAKE! 103 Decadent Recipes for Poke Cakes, Dump Cakes, Everyday Cakes, and Special Occasion Cakes Everyone Will Love. By Addie Gundry. From brownie recipes to fudgy bars—there’s room for cake! The 103 delicious recipes with complete instructions include Cinnamon Apple Crumb Cake; Carrot Cake Poke Cake; and Slow Cooker Chocolate Lava Cake. Color photos. 226 pages. St. Martin’s Press. Paperbound. Pub. at $19.99 $9.95

290663X CAKE MY DAY! Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes. By K. Tack & A. Richardson. Offers a brilliant collection of mind-boggling cake creations that are so dazzling you won’t want to eat them. There are techniques and instructions for every life-like effect needed to create a Bedazzled Christmas Tree Cake; a vibrant Pineapple Cake; and even a stunningly beautiful Mosaic Cake. Color. 304 pages. HMH. 9x10. Paperbound. Pub. at $18.99 $4.95

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**Desserts**

**6861143 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 and fruity to rich and decadent there are over 100 delicious recipes including Raspberry Ice Cream Cake, Minty Icybox Pie, Coconut Milk Ice Cream; and more. Photos. 267 pages. Cider Mill. $18.95

**6899684 CAKE, I LOVE YOU: Decadent, Delectable, and Do-able Recipes.** By Jill O’Connor. Walks you step by step through the process of baking with a selection of crowd-pleasant recipes. Whether it’s the simple Old Fashioned Chocolate Mayonnaise Cake or Dixie’s Banana-Bourbon Stack Cake, there is something to please everyone. Fully illus. in color. 191 pages. Skyhorse. Pub. at $16.99

**2645933 PUDDIN’: Luscious and Unforgettable Puddings, Parfaits, Pudding Cakes, Pies, and Pops.** By Cilo Goodman with Al Sussman. Shares Goodman’s secrets for re-creating—and improving on—your sweetest childhood memories. From grown-up renditions of snack-time favorites like Butter Scotch Pudding (spiced up with brandy) to the party-ready showstopper Banana Upside-Down Cake with Malted Pudding, Goodman serves up luscious and decadent recipes for your every whim. Well illus. in color. 136 pages. Spiegel & Grau. $25.00

**3663744 BEST DUMP CAKES EVER.** By Monica Sweeney. Dump cakes are a dream come true for any busy person—simply pour canned fruit or pie filling into a baking dish, “dump” a dry mix that takes up to an hour to bake when you can make a quick, tiny, microwaveable batter for your mug in a matter of minutes? Here you will find more than 100 clever mug cake recipes, featuring flavors like pina colada, Irish coffee, caramel pear, and root beer float. Color photos. 188 pages. St. Martin’s. Paperbound. $9.95

**6869963 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM.** By Dick Warren with B. Dempsey. This guide will teach you how to make homemade ice cream, sherbet, sorbet, instructions for making ice cream, sherbet, sorbet, frozen yogurt, and gelato, and provide 200 recipes for pies, cakes, sundaes, parfaits, toppings, and more. Phot os. 267 pages. Cider Mill.

**2815311 THE COMPLETE HEALTHY SMOOTHIE FOR NUTRIBULLET.** By Jason Manheim. While this collection of recipes is fantastic on their own, they can also easily be used as templates to expand your own Nutribullet smoothie repertoire. You’ll discover about making healthy fats such as virgin olive oil, avocado, and coconut oil, and get advice on eliminating unnecessary and processed fat. There are many smoothie recipes including energy, balance, or detoxification. Fully illus. in color. 168 pages. Skyhorse. Pub. at $16.99

**282549X THE SODA FOUNTAIN.** By Gia Giassullo et al. A quintessentially American institution, the soda fountain speaks of a bygone era of innocence and ease. Brooklyn Farmacy & Soda Fountain, opened in 2014, brings back the experience for people everywhere. This guide will tempt your taste buds with over 100 clever mug cake recipes, featuring flavors like pina colada, Irish coffee, caramel pear, and root beer float. Color photos. 191 pages. Skyhorse. Pub. at $16.99

**2815273 THE BIG BOOK OF JUICING.** By Julia Mueller. Learn how to make a variety of healthy drinks, which fruits and vegetables provide the nutrients to meet your specific health needs, and which produce is better eaten whole rather than juiced or blended with this thorough guide to juicing. Well illus. in color. 311 pages. Skyhorse. Paperbound. $14.99

**6797998 DELICIOUS PROBIOTIC DRINKS.** By Julia Mueller. Learn how to make healthy and delicious probiotic drinks in your own kitchen with this collection of 75 recipes for Kombucha, Kefir, Ginger Lemonade; and more. Fully illus. in color. 267 pages. Skyhorse. Pub. at $16.99

**2853094 SQUEEZE LIFE: Your Guide to the Best Bare Body at Any Age.** By Karin Brooks. The founder of The Squeeze Juice, a healthy lifestyle company, shares tips on how to get more than 100 juice and vegan food recipes with a dose of fun and hip RAWnchy-ness like no other! Recipes include Salad in a Jar; Orange Dreamsicle Smoothie; Pina Colada; Sangria; Strawberry Lemonade, and more. Fully illus. in color. 454 pages. Skyhorse. Pub. at $24.99

**6904141 HOW TO MAKE COFFEE: The Science Behind the Bean.** By Lani Kingston. Provides an in-depth look at the art and science behind the cup, including the anatomy and chemistry of coffee—a definition of smoothness; the best way to roast, grind, and brew the beans; and what gadgets you really need. For the person who doesn’t want to settle for anything less than the perfect cup. 160 pages. Abrams. Pub. at $13.95

**6794998 SWEET! CELEBRATIONS: The Ultimate Dessert & Party Planning Companion.** By Elise Strachan. 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. Atria. 8¾x10. Pub. at $35.00

**Beverages**

**2815516 INFUSED WATER: 75 Simple and Delicious Recipes to Keep You and Your Family Healthy and Hydrated.** By Tanhunh. 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 $16.99

**7555960 MUG CAKES: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth.** By Brooks. The founder of The Squeeze Juice, a healthy lifestyle company, shares tips on how to get more than 100 juice and vegan food recipes with a dose of fun and hip RAWnchy-ness like no other! Recipes include Salad in a Jar; Orange Dreamsicle Smoothie; Pina Colada; Sangria; Strawberry Lemonade, and more. Fully illus. in color. 168 pages. Skyhorse. Pub. at $16.99

**2815478 HIGH TEA: Gracious Cannabis Tea-Time Recipes for Every Occasion.** By Sandra Hinchcliffe. Offers more than seventy-five recipes using a fascinating array of the finest teas, herbs, and ingredients. Learn the methods of serving moderate doses of cannabinoids like THC; discover the magic of tarry vegetable mixtures seep in for moist deliciousness in every bite. Choose from Banana Cream; Peanut Butter; Raspberry Lemonade: Buttermilk; Cinnamon Roll; and Cookies and Cream. Bake it, poke it, fill it, and eat it fresh. Well illus. in color. 63 pages. CQ. Spiralbound. Pub. at $12.00

**659649S 5-MINUTE MUG CAKES: Nearly 100 Yummy Microwave Cakes.** By Jennifer Lee. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary microwave-safe mug in just a few minutes. Try simple recipe favorites such as Funfetti Cake, Lavender Brownie Cake, Strawberries and Cream Cake, and more. Fully illus. in color. 160 pages. Race Point. $18.95
Beverages

6914802 HOW TO MAKE TEA: The Science Behind the Leaf. By B.R. Keating & K. Long. Offers clear, illustrated, step by step instructions to polish your tea leaf skills. Learn about the chemistry of tea, how to choose the best leaf; the correct way to infuse to achieve the perfect flavor; and what essential tools and methods are needed for brewing the most delicious cup at home. 160 pages. " $7.95

3557955 SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight. By S. Harris & E. Johnson. With this guide you’ll learn everything you need to know to create smoothies packed with nutrition in your life. Inside you’ll find recipes that are jam-packed with freshness and flavor. From weight loss to energy kicks to clean eating, there’s a smoothie just right for you. Color photos. 202 pages. Da Capo. Paperbound. " $14.99

2793903 TEA & TREATS: Perfect Pairings for Brews and Bakes. By Liz Franklin. What better way to make the best of your fine tea than to pair it with the perfect brew, designed both to complement and enhance the tea. Combinations and recipes include Passion Fruit & Orange. 260 pages. Storey. Paperbound. " $19.95


Quarry. Paperbound. " $16.95

318 pages. Avery. Paperbound. " $20.00

6741576 THE I LOVE MY NUTRIBULLET GREEN SMOOTHIES RECIPE BOOK. These great tasting fiber rich smoothies help you lose weight, gain energy, light up and improve your brain and gut health with a tasty and nutritious blend of fruits and vegetables that will keep you feeling full and satisfied for hours. Try a Mango Tango, Cucumber & Apple Quencher or an Apple Pie for Weight Loss. 240 pages. Adams Media. Paperbound. " $14.99

★ 2787075 KOMBUDA: Healthy Recipes for Naturally Fermented Tea Drinks. By Louise Avery. Renowned for its health-giving properties, kombucha can be brewed at home using tea, sugar, yeast and a simple friendly bacteria. Avery offers practical step by step instructions for more than 30 creative recipes including grapefruit, kefir, carrot, ginger and many more. Full of color photos. 96 pages. Ryland Peters & Small. Paperbound. " $11.95


★ 6928587 APPLE CIDER VINEGAR DRINKS FOR HEALTH. By Britt Brandon. Features recipes for satisfying tonics, refreshing smoothies, and soothing hot drinks that provide an effective way to get the extra calories and fructose found in juices. 128 pages. Adams Media. Paperbound. " $13.99

6825158 INFUSED WATER: 100 Easy, Delicious Recipes for Detox, Weight Loss, Health, Skin & Mental Immunity, and More! By Britt Brandon. One hundred nutrient-rich recipes for thirst-quenching drinks that control your appetite, aid digestion, and improve your overall health. Infusion is a great way to enjoy the vitamins and minerals of fresh fruits and vegetables, plus the benefit of the extra calories and fructose found in juices. 128 pages. Adams Media. Paperbound. " $14.99


★ 6814808 FERMENTED PROBIOTIC DRINKS AT HOME. By Felicity Evans. Transform your health with fermented probiotic drinks! This book will show you how to choose the right ingredients, create the perfect flavor, and use them for improving your health. From probiotic drinks that help with digestion to those that enhance the tea. Includes step by step guide. Includes 120 recipes for eight different elixirs from Chinese Jun to Mexican Pineapple Tepache and the ever popular kombucha and kefir. Evans teaches you how to recreate a successful and healthy beverage at home when needed. Illus. in color. 192 pages. The Experiment. Paperbound. " $18.95

★ 2834987 HEALTHY, QUICK & EASY SMOOTHIES. By Dana Angelo White. A nation’s favorite for FoodNetwork.com. “These are the most delicious smoothies that are packed with superfoods and bursting with flavor, satisfying your cravings between meals and helping you keep your health goals on track. Recipes include Cherry, or simply a Mango, Papaya & Honey with Flaxseed, and Carrots & Chai with Mango. Color photos. 160 pages. Dorling Kindersley. Paperbound. " $12.95


6763989 JUICE + NOURISH. By Rosemary Ferguson. These refreshing 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. Paperbound. " $16.95 PRICE CUT to $9.95

★ 6927971 COLD-PRESSED BEVERAGES: Health and Well-Being in a Glass. By Cinzia Trenchi. Different than a smoothie, more complete than a juice and more nutrient-rich than a centrifugal juice. Cold-pressed beverages are a potent elixir’s rise from vice to virtue. Includes detailed instructions and recipes for making your own, from homemade kombucha to water kefir. Includes over 100 eye-pleasing, delicious preparations. This collection of recipes includes Citrus, Blueberry & Apple; Beet, Cucumber, Carrot & Apple; Chilled Lemonade; Seasoned Cucumber, Onion and Tomato Creme. Well illustrated. 160 pages. White Star. Paperbound. " $16.95 PRICE CUT to $9.95

★ 6708986 JUICE IT! BLEND IT! Transform Your Health One Drink at a Time! By Lisa Geiselman. Learn to juice and blend, as well as the benefits of each. Includes simple to make recipes for juicing and smoothies that are gluten- and dairy-free. Additionally, this guide offers recipes that are packed with antioxidants that promote health and wellness. Well illustrated. 136 pages. Barefoot Books. Paperbound. " $16.95 PRICE CUT to $9.95

★ 689160 THE HEALING POWERS OF COFFEE. By Cal Orey. Percolating with information about the world’s favorite “new” health food, as well as information that will make you a more informed coffee drinker—this is an all-encompassing look at a potent elixir’s rise from vice to virtue. Includes recipes and home remedies. 298 pages. Kensington. Paperbound. " $15.00

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**6694063** SMOOTHIE BOWLS: 50 Beautiful, Nutrient-Packed & Satisfying Recipes. By Mary Warrington. Craving something that’s fun and tastes as good as it looks? Make a lovely smoothie bowl with delicious toppings nestled in a creamy base. From Mango Lassi, Zucchini Oat Acai and Creamery Berry Fruity-Chocolate-Almond Chia and Watermelon Cucumber, recipes like these will become your go-to treats. Well illus. in color. 100 pages. Sterling. Paperback. Pub. at $14.95  

**6795267** 1000 SAUCES, DIPS AND DRESSINGS. By Nadia Arumugam. Provides the guidance, inspiration and recipes needed to lift meals and enhance the flavors of everyday foods. As well as the many sauces, dressings and dips included in over 1000 recipes, this book gives invaluable tips on how they can be made from scratch and how to perfect their balance of flavor and consistence. Well illus. in color. 400 pages. Houghton Mifflin. Paperbound. Pub. at $24.99  


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