A special selection of Cooking Instruction — Recipe Collections — Low Fat & Healthy Cooking
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May 12, 2017

7586880 SALADS & DRESSINGS. By Tamsin Burell-Hall et al. Whether you are looking for a healthy meal, the perfect side for simply grilled food or an array of dishes for sharing, you’ll find just the recipe you need. These deliciously different yet easy to prepare salads take their inspiration from around the world to excite your tastebuds. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95

7582633 THE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for many recipes, covering the needs of vegan, gluten-free, and sugar-free diets. Color photos. 221 pages. Skyhorse. Pub. at $17.95

7590695 MINI TREATS & HAND-HELD SWEETS. By Abigail Johnson Dodge. Whether you are looking for a sweet on the go or hosting a dessert party, the tempting desserts in this book will leave you wanting more. Try delicious treats such as S’mores Tarts, Frozen Nutella Yogurt Bites, and Bourbon Chocolate Truffles. Illus. in color. 217 pages. Taunton. 8x10. Paperbound. Pub. at $19.95

1845306 THE BOOK OF BUNS: Over 50 Brilliant Bakes from Around the World. By Jane Mason. Collection of over 50 authentic, easy to follow recipes such as Mexican Coffee Buns, Kahvialtti, Chocolate Sticks; Popaccia, and Monkey buns. So take a BUN around the world to explore bun culture. Color photos. 160 pages. Ryland Peters & Small. Pub. at $24.95

5882907 THE PRESSURE COOKER COOKBOOK. By Kate Rowinski. Offers an expanded, master teacher of Italian cooking techniques offers an incomparable collection of 300 recipes drawn from all regions, especially Tuscany; every kind of pasta, breads, sauces, antipasto, meat and fish, poultry, risotti, vegetables, and a wonderful range of desserts. Drawings. 668 pages. Gramercy.

7571331 THE COMPLETE SODA-MAKING BOOK. By Jill Houk. Re-create your favorite sodas in your own home, without the high price tag or all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows you how to use your soda-making appliance as Chicken & Artichoke Pasta; Easy Cheesy Enchiladas; Italian Sausage Lasagna; and Country-Style Beef Stew. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $17.95

5849284 BETTY CROCKER GLUTEN-FREE BAKING. Ed. by Anne Ficklen. Featuring tips and techniques, and complete nutrition information with every recipe, this cookbook will become the baking go-to resource for your gluten-free kitchen. From bread, rolls, and pizza to doughnuts, cookies and pies. Betty Crocker offers a wide range of recipes that you’ll want to bake over and over again. Fully illus. in color. 383 pages. HMH. Paperbound. Pub. at $22.99

4544757 THE FINE ART OF ITALIAN COOKING. By Giuliano Bugialli. Updated and expanded, a master teacher of Italian cooking techniques offers an incomparable collection of 300 recipes drawn from all regions, especially Tuscany; every kind of pasta, breads, sauces, antipasto, meat and fish, poultry, risotti, vegetables, and a wonderful range of desserts. Drawings. 668 pages. Gramercy.

2688260 GOOSEBERRY PATCH READY, SET, EAT! Breeze through the supermarket once a week for five family-pleasing dinners with Vickie and JoAnn’s creative meal plans. In these pages you’ll find such mouthwatering recipes as Chicken & Artichoke Pasta; Easy Cheesy Enchiladas; Italian Sausage Lasagna; and Country-Style Beef Stew. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $17.95

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Cooking Techniques & Guides


4537086 THE CHEATING CHEF’S SECRET COOKBOOK: 517 Delicious Dishes in 4 Steps or Less. By Sharon Bowers. Lays bare all the tips and tricks that separate the pros from the amateurs and lets you in on the sly little secrets that every chef knows and prefers not to share. By culling the top tips and recipes from the pros, you too can make simple meals into something special each and every day. 336 pages. Reader’s Digest. Paperback. Pub. at $17.99 $4.95

336944 ADJUSTABLE WOODEN SPOONS: 1000 Secrets Every Cook Should Know. By C. Shepherd & M. F. Maerz. Tells you how to adjust and use a wooden spoon in the kitchen. Includes tips on adjustment. It is the most complete and useful book on wooden spoons ever published. 320 pages. St. Martin’s. Paperback. Pub. at $19.95 $17.95

5888480 HOMEMADE SAUSAGE: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home. By C. Carter & J. Baker. The team from Porter Road Butcher in Nashville has compiled all the techniques and recipes you’ll need to make delicious sausage at home. Starting with the magnitude of meat, you’ll learn how to grind, stuff, and twist sausages that range from the classic to the innovative. Includes recipes. Color photos. 160 pages. Quarry, 8½x10¼. Paperback. Pub. at $24.99 $19.95

5853082 THE ULTIMATE GUIDE TO SMOKING MEAT, FISH, AND GAME. By Monte Burch. In an easy to follow manner, Burch explains how to properly prepare meat in a way that is both delicious and safe to eat. Whether you pluck a bird from a tree or hunt it in the wild, this guide will teach you how to smoke Beef; Pork; Salmon & other fish; Venison; Buffalo; Game birds & fowl; and Turkey. Well illus. in color. 318 pages. Skyhorse. Paperback. Pub. at $17.99 $14.99

5888689 THE COMPLETE BOOK OF JERKY: How to Process, Prepare and Dry Beef, Venison, Turkey, Fish and More. By Philip Hasheider. Sink your teeth into the ultimate homemade treat! In this accessible at-home guide, a butchery expert walks you through basic butchery for a variety of meats, how different muscles (and fish) translate into jerky, and a variety of ways to prepare jerky using a food dehydrator or smoker. Well illus. in color. 144 pages. Voyageur. Paperback. Pub. at $19.99 $15.95

4532281 DONE: A Cook’s Guide to Knowing When Food Is Perfectly Cooked. By James Peterson. If you hate worrying about whether your cooking will turn out half-baked or overdone, then this is the answer book you’ve been looking for. Here, Peterson tells you exactly how to know—by sound, smell, look, and feel—when more than 85 vexing to cook foods are perfectly cooked color photos. 224 pages. St. Martin’s. Paperback. Pub. at $27.95 $20.95

5917797 75 FLOWERS FOR CAKE DECORATORS. By Helen Perman. From simple blooms to elegantly exotic flowers, this delightful collection of floral cake toppers provides the perfect decorative finishing touches to showcase your creation. Color photos. 256 pages. St. Martin’s. Paperback. Pub. at $21.99 $15.95

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Recipe Collections

7592094 TOTALLY STRAWBERRIES COOKBOOK. By H. Siegel & K. Gillingham. Features a delightful collection of recipes with strawberries as the main ingredient. Sections include: Snacks and Starters; Breads and Things; Spreads, Salsas, and Sauces; Baking with Berries, Rich Desserts, Light Drinkings; and Drinks in Four Parts. Celebrity Arts. 4½ x 5½. Paperback. Pub. at $6.99. $2.95

2729954 CAMPBELL’S 100 TOP-RATED RECIPES: Most-Requested Recipes from campbellskitchen.com. Presents Campbell’s top-rated recipe collection. Features easy to follow recipes for appetizers, soups, entrees, salads, sandwiches, sides, and more. By Turkish Fajita Wraps, Greek Rice Greek Bake; and more. Fully illus. in color. 192 pages. Paperbound. Pub. at $5.95. SOLD OUT

586587 101 THINGS TO DO WITH RICE. By D. Kelly & S. Ashcraft. Steamed, fried, or baked; long-grain, wild, brown, or sticky. With so many different varieties and even more ways to serve it you can enjoy rice for lunch, dinner and dessert. Includes recipes for New Orleans Jambalaya, Cowboy Rice, and Dessert Sushi Rolls. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.95. $4.95


594483X NOT YOUR MOTHER’S CASSEROLES. By Faith Durand. Simple, fresh, wholesome, and delicious, these one-dish meals fit the way we eat and live today. Durand opens up a whole new world of casserole cookery, with more than 200 recipes to suit every taste and lifestyle. Try Baked Denver Omelet or Sweet Potato, Charred, and Coconut Milk Casserole. 326 pages. Harvard Common. Paperbound. Pub. at $16.95. $3.95

7688153 FROM AMISH AND MENNONITE KITCHENS. By PP Good & R.T. Pellman. Includes hundreds of recipes for old favorites that are newly refined to eliminate some of the calories, such as Chicken Croquettes with White Sauce, Stuffed Cabbage, Lemon Sponge Pie, and German Apple Cake. 415 pages. Good Books. Paperbound. Pub. at $15.95. $6.95


1895583 CLASSIC SNACKS MADE FROM SCRATCH. By Casey Barber. Serves up 70 recipes that are made with good old-fashioned ingredients: flour, sugar, and butter. The recipes faithfully reproduce beloved snack classics such as Nutter Butters; Nacho Cheese Donuts; Fudgynuts; Klondike Bars; Animal Cookies; and more. Color photos. 216 pages. Ulysses. Paperback. Pub. at $17.95. $4.95

3979615 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’re looking for a new way to bring back an old 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 recipes for Sausage. Color photos. 164 pages. Ten Speed. Paperback. Pub. at $23.00. $3.95

266352X WILL IT WAFFLE? Irresistible and Unexpected Recipes to Make in a Waffle Iron. By Patty Reiner. Offers a unique collection of recipes for your waffle iron, including Pizza; Burgers; Calamari Salad; Bismiibam; Filet Mignon; Ravioli; S mores; Chocolate Chip Cookies; and more. Color photos. 211 pages. Workman. Paperback. Pub. at $14.95. $5.95

4528684 MISS VICKIE’S REAL FOOD. REAL FAST PRESSURE COOKER COOKBOOK. By Vickie Smith. Filled with 200 delectable, affordable recipes, plus helpful tips and tricks for getting the most out of your pressure cooker, this is the perfect cookbook for newcomers and longtime fans alike. Includes: Chicken Meatballs with Five Spice Sauce, or Spicy Taco Chili. 24 pages of color photos. 344 pages. Wiley. Paperback. Pub. at $22.99. $5.95

3824434 ROBIN TAKES 5: 500 Recipes, 5 Ingredients or Less, 500 Calories or Less, 5 Nights a Week at 5:00 PM. By Robin Miller. With 300 main dishes, there are enough entrees in this collection to create a different meal seven nights a week, or an entire year without repeating the same thing twice. There’s also a huge selection of side dishes and desserts, all with the same 5-ingredient, 500-calorie promise. Color photos. 401 pages. Andrews McMeel. Paperback. Pub. at $29.95. $5.95

5940877 MENNONITE MEN CAN COOK, 100: Celebrating Hospitality with 170 Delicious, Affordable Recipes. By William Daniel Roth. Top-notch cook and as a Mennonite church leader and journalist, he is as well-known for the dinners he prepares as he is for his sermons and editorials. Gathered here is a collection of recipes from his wife, grandmothers, and by the monasteries he’s visited in Ireland and England. Recipes include Balsamic Honey-Glazed Lamb Chops and Cheese Grits with Chunky Tomato Sauce. Color photos. 429 pages. Sugarboo Press. Pub. at $39.95. $19.95


5940222 THE CANNABIS KITCHEN COOKBOOK: Feel-Good Food for Home Cooks. By Robyn Griggs Lawrence. An upscale cookbook for enthusiasts of all skill levels, approaching cannabis as a fine ingredient, as need-studied, savored, and explored. Covering every meal from brunch to late-night cocktails and snacks, it offers more than 100 fully-tested recipes like Crab and Mahi-Mahi Sliders with Cannabis, Turmeric, and Pineapple Sauce, Matcha and Cannabis Brulee. Color photos. 320 pages. Skyhorse. Pub. at $24.99. $9.95

7637349 101 THINGS TO DO WITH BACON. By Eliza Cross. Bring home the bacon with these delicious recipes, including appetizers, salads, dinners, and even desserts. Try Bacon Reuben Sandwiches, Bacon-Wrapped Scallops, Apple Bacon German Pancakes, Bacon-Wrapped Pizza, Peanut Butter and Bacon Cupcakes, and so much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. $4.95

5729440 EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reiner Mason. Features historical tidbits from the National Archives in the form of recipes. From Queen Elizabeth II’s scones, and Laura Bush’s lasagna, John F. Kennedy’s fish chowder, Queen Elizabeth I’s scones, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this fascinating collection from the National Archives. Most in color. 136 pages. D. Gibbs. Import. Pub. at $34.95. $6.95

7637365 101 THINGS TO DO WITH PEANUT BUTTER. By Pamela Bennett. Look out jams and jellies, peanut butter has some new go-alongs, all with exciting flavors. Try Peanut Butter Wraps, Chocolate Raspberry Tarts, this collection has something for every pie lover. Well illustrated. Color photos. 117 pages. Skyhorse. Paperback. Pub. at $14.95. $4.95
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5719097 THE BON APPETIT COOKBOOK. By Barbara Fairchild. brings together more than 1,200 of the all-time favorite recipes from Bon Appetit magazine along with tips and kitchen secrets, techniques, and advice. For all occasions include Cajun-Grilled Shrimp, Artichoke and Magazine and Roasted Chicken with Maple and Walnut Glaze, Mushroom and Onion Gratin, and Grilled Vegetables with Brown Sugar Glaze. 32 pages. color photos. 792 pages. Wiley. $34.95

5944724 THE HUDSON RIVER VALLEY COOKBOOK: A Leading American Chef Serves the Regency's Bounty. By Waldo Matlov with M. Finn. Expert advice on the preparation of more than 200 recipes ranging from the simple to the sophisticated, simple-to-rich or luxurious, from Roast Chicken with Maple and Walnut Mushrooms, Peanut Butter Mocha Smoothie, Mocha Mole Chili, Slow-Cooked Short Rib, Spiced Grilled Short Ribs, Tacos, Irish Cream Truffles; and more. Color photos. 161 pages. Skyhorse. Pub. at $16.99

4529871 ABSOLUTELY AVOCADOS. By Gaby Dalkin. Discover 80 delightfully delicious new ideas for using this healthy superhero in breakfasts, lunches, snacks, and plenty of other ways you haven't even imagined yet. Color photos. 192 pages. HMH. Pub. at $17.99

7618662 PECANS: A Savour the South Cookbook. By Kathleen P. By Brandi Evans. Get all the benefits of pecans in their day to day cooking routines. Updated and even more deliciously delicious with more than 200 recipes ranging from traditional to inventive, from uniquely southern to distinctly international, plus a culinary history exploring the pecan's intimate connections with southern culture. 94 pages. UNCP. Pub. at $16.95

5880783 200 LIGHT SUGAR-FREE RECIPES. Ed. by Clare Churly. With more than 200 low calorie recipes including Chicken and Spinach Chowder, Brazil Chocolate Brownies, and Roasted Beet Salad, you can cook with fewer calories and enjoy great tasting food with this guide. Fully illus. in color. 240 pages. Harl. Pub. at $16.95

5993999 KITCHENAID RECIPE COLLECTION. With more than 200 recipes, this comprehensive collection makes it easy to find the perfect dish every time. Featuring a variety of cooking techniques like homemade pasta and sushi from scratch, it includes recipes for any time of day, plus a glossary of cooking terms and loads of helpful hints and tips. Color photos. 320 pages. $7.95

5944694 GLOBAL MEATBALLS. By Adeline Myers. Takes one of the world's great comfort foods and explores the limits of what's possible within a sphere of protein, binding, and seasoning. From iconic spaghetti and meatballs to exotic curries featuring balls of fish, endless possibilities emerge. Well illus. in color. 176 pages. Quarry. 8x10½. Pub. at $24.99


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6478743 THE NEW CHICKEN BREAST COOKBOOK: 350 Quick and Delicious Ways to Cook Everybody's Favorite Food. By Diane Rozas. Whether you’re seeking a simple dish for two or a gathering for a large audience, you’re sure to find a recipe here that will land on your “favorites” list. Try such temptations as Chicken & Roasted Artichoke Risotto, Chicken & Melon Sir Fry, or Soy Chicken Breast Steamed in a Rice Broth. Photos. 198 pages. William Morrow. Pub. at $24.99 $4.95

5937949 THE ULTIMATE BOOK OF VEGETABLES: Gardening, Health, Beauty, Craft, Cooking. By Suzie Ferrie et al. These 150 great-tasting recipes showcase more than 50 vegetables and their varieties in ways you have never imagined. The volume also includes advice on creating a vegetable garden in even the smallest of spaces, as well as fun and stylish veggie-inspired crafts. Photos. 350 pages. Reader’s Digest. Pub. at $19.95 $6.95


5752403 THE VEGETARIAN’S COMPLETE QUINOA COOKBOOK. From Taino Homelands to Today. Quinoa is one of the few plant foods that is a complete protein, and this popular superfood can be used in place of almost any grain. Offers 130 recipes with a full nutritional profile that weigh in at less than 500 calories. Try Power Granola for breakfast, Winter Salad with Toasted Quinoa, or Quinoa-Peanut Butter Balls. Well illus. in color. 196 pages. Whitecap. 8x10. Paperbound Import. $6.95

$5935466 THE ORIGINAL WHITE HOUSE COOK BOOK, 1887 EDITION. By F.L. Gillette & H. Ziemann. Initially published in 1887, this is a combination cookbook and memoir, as author and presidential chef created a robust, hearty menu that would serve up a hearty menu that would serve up an administration in the late 1800s. The book also includes over 100 recipes for soups, stews, pies, vegetables, and more. It also features hundreds of tips and tricks. Well illus. 562 pages. Skyhorse. Pub. at $19.99 $14.95

5988722 THE COMPLETE IDIOT’S GUIDE TO PRESSURE COOKING. By C. Jacobs & P. Johnson. You don’t have to be a gourmet chef to reap the many benefits of pressure cooking. Packed with nearly 200 tasty recipes from breakfast through dessert, this helpful guide gives you everything you need to know to serve colorful, flavorful, nutrient-rich foods, straight from your pressure cooker. 352 pages. Alpha. Pub. at $19.95 $6.95

5885655 COOKING SOLO: The Joy of Cooking for Yourself. By Diane Mott Davidson. Join this best-selling culinary-mystery author in this combination cookbook and memoir, as Davidson shares all the inside story of the events that shaped the making of this beloved series. In each Goldy novel, Davidson includes recipes, and now they are collected here along with some brand-new ones. Feed your guests the way Goldy does! 340 pages. Morrow. Pub. at $24.99 $9.95

5759889 BURRITOS! By D. Kelly & S. Hoopes. Those tasty, transportable bundles of southwestern deliciousness just got kicked up several notches on the flavor meter. Try out these 75 new recipes that transform the burrito from traditional to supreme. Recipes include Chicken Mole, Mexican Cauliflower Rice and Polenta, Low-Country Shrimp and Grits. Color photos. 128 pages. Gibbs Smith. Pub. at $14.99 $4.95

591800X RETURN TO SUNDAY DINNER, REVISED: The Simple Delight of Family, Friends, and Food. By Russell Condie. Condie’s collection of recipes, menu plans, and clever tips will remind you of just how special this weekly dinner can be. So dig out your nicest serving dishes, set a few extra places at the table, and enjoy a meal worthy of being called Sunday dinner. Try Savory Chicken and Dumplings, Grandma’s Fried Chicken, and Victorian Gingerbread. Well illus. in color. 278 pages. Thomas Nelson. Pub. at $27.99 $7.95


5938511 THE FISH SAUCE COOKBOOK: 50 Umami-Packed Recipes from Around the Globe. By Veronica Meewes. This collection of fifty recipes, contributed by renowned chefs and food writers, aims to demystify this liquid of the sea. Discover the flavor of fish sauce, compare brands and varieties, and learn about proper selection, storage, and care of this interchangeable cooking ingredient. Color photos. 128 pages. Andrews McMeel. Pub. at $19.99 $9.95

2664607 SAUSAGE! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sausages, and More. By J. Ackerman & J. Lindberg. You don’t have to be a kitchen connoisseur to make Homemade sausage. This volume offers more than 40 recipes for the tastiest sausages you can imagine, including homemade boudin, Celtic Coddle, Irish Sausage, Cajun andouille, game, lamb, and vegetables, plus perfect side dishes, dips, sauces, and breads for serving. Well illus. in color. 186 pages. Skyhorse. Pub. at $24.95 $9.95

5943701 GOOD EATING’S BEST OF THE BEST, Ed. by Carol Mighton Haddix. Great recipes from some of America’s most popular cookbooks, including Chicago Tribune’s test kitchen, Try Smoky Butternut and Bacon Risotto with Ginger, Shrimp Hash Cakes, and Lychee Champagne Granita, warm through with a White and Black Martini. Well illus. in color. 111 pages. Countryman. Paperbound. Pub. at $18.00 $3.95


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5904463 TASTE OF HOME 100 FAMILY MEALS: Bring the Family Back to the Dinner Table. Ed. by Catherine Cassidy. The perfect dinner is at your fingertips with 100 family-friendly entrees to choose from. Four icons help you find the perfect dish: 5 ingredients; Fast Fix; Slow Cooker; and Eat Smart. Round out the menu with 183 sides and desserts, most ready in 30 minutes or less. Every recipe includes nutrition facts. Fully Illus. in color. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $2.95

591217 THE TASTE OF HOME COOKBOOK. Ed. by Catherine Cassidy. Compiles 1,380 recipes designed for busy home cooks. Recipes are categorized under “fast fix,” “five-ingredient,” “freeze it,” and “slow cooker.” Ringbound format includes splash guards and fatted dividers. Includes nutrition facts and diabetic exchanges. Also includes bonus edition of 127 most-requested recipes. Fully Illus. in color. 638 pages. Reader’s Digest. 9x10. Spiralbound. Pub. at $29.95 $9.95

5938104 TASTE OF HOME GRILL IT! Ed. by Catherine Cassidy. Features 343 succulent recipes for all your grilling needs; dozens of tips and tricks that ensure success; no-fuss barbecue sauces, marinades, and more; over 40 juicy burgers, sausages, and sandwiches; and savory appetizers and sweet desserts hot off the coals. Fully Illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $4.95

5938218 CASSEROLES: 377 Dishes for Families, Potlucks & Parties. Ed. by Catherine Cassidy. With 377 recipes, this casserole cookbook is a go-to resource for everyone looking to feed a crowd. Find a recipe for most any occasion, from appetizers to main dishes and desserts. Fully Illus. in color. 250 pages. Workman. Paperbound. Pub. at $16.95 $9.95

5932246 THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also included are a catalog of quick and classic sauces and a discussion of insider tools and techniques honed from decades of making pizza. Try Baked Egg and Eggplant Pizza on Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully Illus. in color. 146 pages. Rizzoli. 8x10. Pub. at $30.00 $14.95

5939075 YUM-YUM BENTO BOX: Fresh Recipes for Adorable Lunches. By Crystal Watanabe. A collection of yummy, healthy lunches that are all the rage in Japan, where mothers prepare them as an after-school treat for their children. Learn how to craft your favorite foods into a variety of shapes, from caterpillars, cars, and puppy dogs to pretty flowers, princesses, and cats. Fully Illus. over 40 photos. In color. 143 pages. Quirk. Paperback. Pub. at $16.95 $4.95

5929962 NUTS: 50 Tasty Recipes, from Crunchy to Creamy & Savory to Sweet. By Patric Evans-Hylton. Whether you’re introducing nuts to soup or a fresh salad or whipping up a nut-based condiment, you’ll find plenty of inspiration among the 50 delicious recipes featured here. Included is information on storage, how to make butters, milks, and roasted and toasting techniques. In color. 143 pages. Sasquatch. Pub. at $19.95 $6.95

5913136 THE EARTHBOUND COOK: 250 Recipes for Delicious Food and a Healthy Planet. By Myra Goodman et al. It’s all about choosing deliciously, mindfully, and deliciously. It’s about living lightly on the planet and reveling in the pleasures of fresh, wholesome food. These recipes explore the many reasons to go organic, and the culinary magic and planet-friendly wisdom of a well seasoned cast-iron pan. Illus. in color. 461 pages. Workman. Paperback. Pub. at $20.95 $4.95

5896207 ONE HUNDRED MILLION MENUS. With 400 delicious recipes to choose from and to mix and match, there are enough different daily lunch and dinner menu suggestions to last—without repetition—for more than 100,000 years! Try Stuffed Veal Roll, Pineapple Curry with Coconut, and Orange and Tequila Flan. Spiralbound. Fully Illus. in color. 250 pages. Workman. Paperback. Pub. at $16.95 $12.95

76078X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy. By Diane St. Clair. Explains techniques from animal husbandry and land management to the buttermilk creamery processes. Here you’ll learn how to make your own butter and buttermilk, and learn ways in which to elevate food flavors and textures. Try Pink Gazpacho, Buttermilk Piecrust, Buttermilk Meatloaf, and more. Well Illus. in color. 209 pages. Andrews McMeel. Pub. at $27.99 $7.95

58018X MAKE IT FRIED, TOO! Ed. by Christine Rukavena. With this extensive and varied collection of recipes, you’ll always have a tasty answer to the enduring question “What’s for dinner?” From chicken strips and toaster waffles to satisfying soups and specialty pizzas, savor the mealtime mirth of homemade frozen foods at the ready. Includes easy freezing and reheating instructions. Illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $11.95

5766788 CAST-IRON COOKING: Recipes & Tips for Getting the Most Out of Your Cast-Iron Skillet. By Rachael Narins. Cast-iron cookware can add a touch of magic to your cooking and even be easier to use than a stainless steel pan. But where do you start? Here you’ll find 180 delicious and easy-to-follow recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the information you need to cook with your cast-iron skillet. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco Bites; Balsamic Pork Chops with Quinoa; and Asian Tuna with Wasabi Aoli. Ringbound. Pub. at $20.95 $19.95

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5893649 THE GREA T MEA TBALLS BOOK. By

5893406 THE ANTARCTIC BOOK OF COOKING AND CLEANING. By W. Trusty & J.K. Hearne. Filled with inspirational recipes that show you how to use olive oil most effectively. Illus. in color. 336 pages. HMH. Pub. at $29.99

5899478 WORLD SPICE AT HOME. By A. Bevill & J.K. Hearne. Filled with inspirational recipes for creating and experimenting with entire spice blends that will take to bring new flavor profiles to your favorite and familiar recipes. Dishes include Chinese Five-Spice Chicken Wings with Chili-Garlic Sauce, Golden Butterfish with Sesame and Sake, and Tomato Salad with Arugula and Urfa Biber. Fully illus. in color. 226 pages. Sasquatch. Paperback. Pub. at $24.95

5782776 POTLUCK FAVORITES. By O. Patch. Spiralbound. Pub. at $16.95

5890781 COOKING WITH COCONUT. By Ramin Ganeshram. Draw from culinary traditions around the globe and adapt coconut in its many forms—milk, water, shredded, food and more—with this collection of delectable and diverse recipes. T...
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**5849608** MAKE IT SPICY: More Than 50 Recipes That Pack a Punch. By Amy Machnak. Spicy food lovers will be set alight with this collection of over 50 recipes ranging in heat levels from mild to fiery. You’ll find all your favorites—red chile enchiladas, baby back ribs, jerk chicken, jalapeño-n’ chile bread, peanut-Old-Fashioned-Creme-Fries, and these tantalizing creations capture all the versatility of your new pressure cooker. Color photos. 292 pages. Sterling. Pub. at $24.95 $17.95

**58005X** THE SIDE DISH HANDBOOK. By Tori Ritchie. From weekend dinners to holiday feasts, you’ll find the inspiration you need to create easy side dishes. Try Farro with Winter Squash and Pancetta, Onion and Leek Panadas, Sweet Potato Gratin with Sage Cream and more. Color photos. 96 pages. Weldon Owen. Pub. at $19.95 $7.95

**5809495** CITY HARVEST: 100 Recipes from Great New York Restaurants. By Florence Fabricant. One hundred of the most celebrated chefs present the ultimate gift that gives back—an exclusive collection of delicious new recipes benefitting City Harvest, the renowned food rescue organization that helps to feed the more than 1.4 million hungry New Yorkers every year. Recipes include Crab Soup Serena from Lido, and “Pawlie” Grilled Cheese and Pizza from Saxelby Cheesemongers. Fully illus. in color. 224 pages. Rizzoli. 8¼x11¼. Pub. at $40.00 $16.95


**5903371** GROW YOUR OWN CAKE: Recipes from Plot to Plate. By Holly Farrell. Turn your fabulous crops into tasty sweet or savory treats. Easy to follow step by step instructions take you through the seeds to the table. Recipes include Carrot Cake, Beetroot Brownies, and Fennel Cake. Includes detailed guidance on growing all manner of vegetables, fruit, herbs and flowers to create a baker’s kitchen garden. Well illus. in color. 292 pages. HMH. 8⅛x10⅛. Pub. at $30.00 $9.95

**5800259** BACON FREAK: 50 Savory Recipes Using Bacon in Every Imaginable Way. By Rocco Loebbrote et al. Celebrate that heavenly, smoky-yet-healthy farce, balancing time-saving appliance, along with 150 recipes using bacon in every imaginable way: Bacon Weave Chorizo Breakfast Burrito, Bacon Citrus Salad, Bourbon Sweet Potatoes, Maple Bacon Maccaroni and more. Recipes even include recommended bacons, strips, and suggested alcohol pairings. Color photos. 284 pages. Ed. by Anne Ficklen. HMH. 8¼x10¼. Pub. at $29.95 $19.95

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**5841003** LICK YOUR PLATE: A Lip-Smacking Cookbook. By J. Albert & L. Gnat. Destined to become your best friends in the kitchen, sisters Julie and Lisa offer laughs and support every step (and stile) of the way. With attention given to using seasonal ingredients, serving healthy, hearty-yet-healthy fare, balancing time restraints and feeding a crowd, this is sure to become your go-to cookbook. Color photos. 296 pages. Random. 8x10. Paperback Import. Pub. at $27.00 $16.95

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Recipe Collections


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By Corinne Trang. Takes the easy, to prepare, and naturally healthy recipes of Asian cuisine and crafts them specifically for people with diabetes. Collecting over 110 simple comfort foods from all over Asia, the best, no-sugar-added, healthy cooking traditions from steaming to grilling to nourish body, mind, and spirit. 16 pages of color photos. 145 pages. American Diabetes Assoc. Paperbound. Pub. at $19.95 $4.95

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**5905346 THE RECIPES HACKER CONFIDENTIAL.** By Diana Keuilian. In today’s era of rampant food allergies, gluten-free, dairy-free and nut-free trends, and the rise of paleo eating, putting together a meal that satisfies everyone at your table is easier said than done. With Keuilian’s approach for “hacking” recipes, you’ll learn how to easily recreate your favorite meals. Recipes include Chinese Noodle Bowl, Pizza Kale Chips; Stir-Fry, and Crabmeat Salad with Avocado and Mango Salsa. Color photos. 258 pages. BenBella. Paperback. Pub. at $19.95 $14.95

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**5891914 POWER BOWLS: All You Need in One Healthy Bowl.** By Kate Turner. Chock full of superfoods, these recipes turn a single bowl into a meal. From energy-boosting breakfasts and lunch-on-the-go to hearty dinners, build bowls that suit your taste and dietary needs, like Ancient Grains Porridge with Pear, Tofu & Kimchi, or Tex-Mex Salad & Corn Salsa. Color photos. 72 pages. Illus. in color. 461 pages. Doubleday. Paperbound. Pub. at $39.95 $29.95

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**46190X QUINOA 365: The Everyday Superfood.** By P. Green & C. Hemming. Incorporating healthy alternatives into your everyday lifestyle is simple when you use quinoa. With more than 170 ways to prepare the food, this is your go-to guide for delicious meals your body will love. Try Apple Stuffed Breakfast Cereal, Beetle Vegetable Quinoa Soup, or Mango Chicken Quinoa. Illus. in color. 196 pages. Whitecap. Paperback Import. Pub. at $29.95 $19.95


**7610386 HEALING FOODS: Eat Your Way to a Healthier Life.** By Susan Curtis et al. Let food be your medicine with this informative guide. Inside you’ll learn about more than 175 healing foods, from apples to tomatoes, nuts, and tubers; spices, herbs, and seeds; and grains and legumes—all without gluten. Includes dairy-free and easy options for one, two, or hosting a family get-together. Give Goey Cinnamon Roll Muffins, Quinoa Pilaf with Butternut Squash, and Peppercorn Kale & Quinoa Soup a try! Well illus. in color. 350 pages. Da Capo. Pub. at $30.00 $17.95

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**464506X FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER.** By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they make gooey bars, fluffly cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Cocoa Brownies with Dark Chocolate Frosting, Raspberry Oatmeal, Little Cinnamon Buns, Cream Cheese Quiche and so much more! Fully illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.99 **$14.95**

**3678059 FIX-IT AND FORGET-IT NEW COOKBOOK: 250 New Delicious Slow Cooker Recipes!** By Phyllis Good. Dinner has never been better because mouthwatering and meets the demands of new and old-fashioned slow cookers and soups and dry gravy packets, this collection features 80 recipes including Shepherd’s Pie, Cheeseburger Macaroni and Honey-Garlic Baby Back Ribs. Fully illus. in color. 207 pages. Pages. Paperback. Pub. at $21.99 **$16.95**


**4600304 CROCK- POT 100 TOP-RATED RECIPES.** Fully illus. in color. 192 pages. Pt. Paperback. Pub. at $12.98 **$4.95**

**4610342 THE HEALTHY FAMILY SLOW COOKER COOKBOOK.** By Christina Dymock. Color photos. 160 pages. Front Table. Paperback. Pub. at $19.95 **$15.95**


**5815266 SLOW COOKER FAMILY FAVORITES: Classic Meals You’ll Want to Share.** By Maggie Shi. Well illus. in color. 156 pages. Better Homes and Gardens. Paperback. Pub. at $19.95 **$14.95**


**3596303 SUPER-FAST SLOW COOKING.** 16 pages of photos. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 **PRICE CUT to $7.95**


**6398367 FIX-IT AND FORGET-IT KITCHEN: Feasting with Your Slow Cooker.** By D.J. Ranck & P.P. Good. 283 pages. Good Books. Pub. at $23.95 **$8.95**

**Slow Cookers & Crockpots**

**3583799 TASTE OF HOME CASSEROLES.** Ed. by Heidi Reiter Lloyd. Here is a collection of over 440 one-pot recipes, straight from the kitchens of Taste of Home readers. Includes classics for meat, poultry, and seafood lovers, including Oven Stew and Biscuits, Chicken Tetrazzini, and Corn-Bread Topped Salmon, as well as sweet and savory casseroles to braise, casserole, or brunch. Color photos. 320 pages. Reader's Digest. 8¼x11. Pub. at $26.95

**3580533 THE PRESSURE COOKER COOKBOOK: Homemade Meals in Minutes.** By Tori Ritchie. Contains over 40 recipes featuring Pressure Cooker Express, Cuisinart, Crock-Pot, Aisi, and Cuisinart pressure cookers to prepare all kinds of meals. Color photos. 216 pages. Reader's Digest. 8¼x11. Pub. at $19.95

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5638960 FIT FOR TABLE: The Cook’s Guide to Game Preparation—Field to Table. By Mike Robinson. Color photos. 120 pages. Stackpole. Spiral bound. Pub. at $25.95


583290X VENISON: The Game Larder. By Jose Lachaud. 246 pages. Meredith. 8½x10¼. Import. Pub. at $37.95


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5751128 BETTY CROCKER THE BIG BOOK OF BISQUICK. Ed. by Grace Wells. With more than 175 recipes for using this family favorite, this cookbook is a treasure trove of ideas for appetizers, breakfast, lunch, dinner and dessert. All Bisquick varieties are covered—classic, Heart Healthy, and Gluten Free—so everyone can enjoy these classic and contemporary dishes. Fully illus. in color. 336 pages. HMH. Paperbound. Pub. at $19.99

$6.95

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

$4.95

4638522 BEST COOKIES: 50 Classic Recipes. By the eds. of SAVEUR Magazine. From the editors of Saveur Magazine this collection showcases 50 recipes for iconic baking delights from around the world such as French Butter Cookies, Swedish Style Christmas Cookies and Baci di Dama from Italy as well as go-to favorites like GingerSnapS and Chip Cookies. Fully il- lus. in color. 112 pages. Weldon Owen. Paperbound. Pub. at $16.95

$4.95

3664546 BAKED DOUGHNUTS FOR EVERYONE: From Sweet to Savory to Everything in Between—101 Delicious Recipes All Gluten-Free. By Ashley McLaughlin. All you need is a doughnut pan, a mixing bowl, and a few simple ingredients like oat flour, almond meal, and pure cane sugar to make truly cake-like doughnuts with rich texture and no scary starches or gums. From sweet confections to savory combinations, you’ll find them all. Color photos. 176 pages. Fair Winds Press. Paperbound. Pub. at $19.99

$6.95

590904X BREAD & BUTTER: Gluten-Free Vegan Recipes to Fill Your Bread Basket. By Lyn Byers. After having to give up bread basket at her favorite restaurants for years, McKenna set about righting this wrong, and tackled making gluten-free breads in her BabyCakes bakery. The result is all the savory breads a gluten-free vegan guy or girl could want. Recipes include English Muffins, Cinnamon Raisin Bread, Pizza Dough, Corn Tortillas, Puff Pastry Dough, Pretzels and Sandwich Bread. Well illus. in color. 160 pages. Clarkson Potter. Pub. at $25.00

$6.95

7635494 BREAD SIMPLE and Satisfying Recipes for Your Bread Machine. By Kwan Hawkins. Over 90 recipes show you how to get the most out of your bread machine. It features loaves, cakes, tea breads, and homey favorites, such as Coffee and Walnut Loaf, and Hot Cross Buns. Color photos. 176 pages. Good Books. Paperbound. Pub. at $15.95

$3.95

590355X HOME BAKED: Nordic Recipes and Techniques for Organic Bread and Pastry. By Hanne Risgaard. Offers recipes and techniques for baking artisan bread and pastry using organic, nutrient-rich grain and stone-ground flour. Includes detailed sections on sourdoughs and other starters; bakes without a raising agent for pies, cakes, cookies, and crackers; and covers grains such as wheat, spelt, barley, and rye. Fully illus. in color. 256 pages. Chelsea Green. 8¼x10¼. Paperbound. Pub. at $33.95

$9.95


$3.95

3555542 ENTENMANN’S BAKE SHOP. Makes it easy for bakers of all levels to create Entenmann’s inspired baked goods of their own. Recipes range from favorites like Blueberry Muffins, Simple Donuts, and Marble Loaf Cake to new ideas like Pumpkin Crumb Cake and Coffee Whoopie Pies. Includes 12 gift labels and 24 gift tags. Color photos. 96 pages. Parragon. Spiralbound.

$3.95

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Chocolate. 64 pages. Weldon Owen. Pub. at $14.95

**58495EX** KEEP CALM AND BAKE CAKE. A little cuneiform diction of sweet-tooth treasures for hard times, from White Chocolate Brownies and Chocolate Mousse Cake to Apple Bramble Pudding and Marbled Lemon Flower Cake. 224 pages. Andrews McMeel. 8¾x10¾. Pub. at $16.95

**462179** THE BEST-EVER WHEAT-AND-Gluten-free BAKING BOOK: Over 200 Recipes for Muffins, Cookies, Breads, and More. By Mary Ann & Mac Weingher. There was a time when being diagnosed with celiac disease or learning you had a sensitivity to gluten meant a lifetime of dry, tasteless baked goods that crumbled in your hands...not any more! This collection of 200 recipes range from hearty breads and muffins to coffee cakes and pies. 267 pages. Andrews McMeel. 8¾x10. Pub. at $26.95


**5925827** MEN’S BAKING MANUAL. By Andrew Webb. From puddings to patisserie, sourdough to sausage rolls, this guide tells you everything you need to know. Covering tools and equipment, perfect pastry, yeasts and start-up strategies, and cake making, it’s packed full of advice, tips and recipes that will have you wowing your friends and family with stunning breads, cakes, pastries, and more. Color photos. Fully illus. in color. 192 pages. Williams-Sonoma Test Kitchen. Pub. at $22.95

**5842670** TWENTY-FIVE: Profiles and Recipes from America’s Essential Pastry Artisans. By the eds. of Bake Magazine. Features a profile and recipe from twenty-five of today’s most vibrant bakery and pastry artists on the American baking scene. These grassroots bakers have broken the mold and began creating incredible creations for the modern pastry world. Recipes include Ciabatta Frico Dough, Black Currant Doughnuts, and Spiced Carrot Cake. 170 pages. Andrews McMeel. 8¼x10¾. Paperbound. Pub. at $25.00

**5918777** BREAKING BREADS. By Uri Schett with R. Pelzel. This collection of breads from Uri Schett, who owns a bakery in Tel Aviv as well as co-owning a popular bakery in New York City, reflects both his multicultural roots and a trend toward culinary fusion in contemporary Israel. Try Za‘atar Pita, Challah with Warm Cinnamon, Tart Lemon, or Creamy Caramel. 76 pages. Storey. Paperbound. Pub. at $19.95

**5735847** THE COOKIE JAR. By Liz Franklin. This collection of 90 classic and contemporary recipes for sweet and savory cookies and biscuits takes afternoon treats to the next level. Simple and easy to make, these cookies are the ultimate comfort food. Includes delicious treats like Brandy Snaps, Chocolate Sandwiches, Spiced Pumpkin Cookies, and so much more. Fully ilus. in color. 192 pages. Pub. at $17.95

**5802237** BREAD ILLUSTRATED: A Step-by-Step Guide to Achieving Bakery-Quality Results at Home. Ed. by Julia Collin Davison et al. Bread baking is both an art and a science. America’s Test Kitchen removes the mystery and provides a road map for making over 100 foolproof recipes. Achieve bakery-quality results with every loaf. Well illus. in color. 424 pages. Storey. Paperbound. Pub. at $34.99

**7595832** BREAD MATTERS: The State of Modern Bread and a Definitive Guide to Baking Your Own. By Andrew Whitley. Shares his recipes for making great, nutritious bread at home, explaining the process in detail. Includes profiles of the tools, important baking methods, and tricks of the trade. Offers more than 50 foolproof recipes for all types of breads, including yeast free and gluten free loaves. Illus. in color. 373 pages. Andrews McMeel. Pub. at $26.95

**5850401** CAKES AND LOAVES: 110 Recipes You Can Make at Home. By Ilona Chovancova. All you need is a few eggs, a little oil or butter, some milk and flour, and some spices or fresh herbs. Just mix them all up and pop the result in the oven. Voila! You have breakfast, lunch or supper. Try Parmesan Cheese cake, Sushi-Style Cake or Pistachio and Lemon Loaf Cake. Color photos. 160 pages. Whitecap. Paperbound Import. Pub. at $9.95
**Desserts**

**7553560 MUG CAKES: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth.** By Leslie Biddleback. Why reach for a store-bought mix that takes up to an hour to bake when you can make a quick, tiny, microwavable 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. 168 pages. St. Martin’s. Paperbound. Pub. at $22.99. $5.95

**5375861 VINTAGE CAKES: More Than 90 Heirloom Recipes for Tremendously Good Cakes.** By Jane Brocket. Presents over 90 recipes from a deliciously decadent Red Velvet Cake to the simple but sublime Madeira Cake. Every recipe is photographed in a vintage setting with delightful crockery and tableware. Insightful introductions give provenance to the history and background of each recipe. 132 pages. North Light. Paperbound. Pub. at $24.99. **$3.95**

**5929911 MUG CRUMBLES: Ready in 3 Minutes in the Microwave!** By Christelle Huet-Gomez. The ease of mug cakes meets the delectable flavors of your favorite crumbles! Featuring over 30 quick and delicious recipes from Cinnamon & Apple Mug Crumble to Pear with Gingerbread & White Chocolate Mug Crumble, these 30 delicious recipes will satisfy your crumbly craving in a snap. Well illus. in color. 72 pages. Hardie Grant. Import. Pub. at $11.95. **$4.95**

**4402162 BORDEN EAGLE BRAND 1-2-3 DESSERT.** Features over forty yummy recipes using Eagle Brand Condensed Milk. Magic Cookie Bars, Lemon Curb Bars, and Festiva Cranberry Cheese Squares and more to be hit at any affair. Illus. in color. 46 pages. Rl. Spiralbound. **$3.95**

**357529 FIELD GUIDE TO CANDY: How to Identify and Make Virtually Every Candy Imaginable.** By Anita Chu. Offers more than 100 recipes for chocolate classics as Caramel Apples, Rocky Road; and Lollipops, as well as traditional international favorites like Turkish Delight; Truffles; and French Praliné. Color photos. 318 pages. Quirk. 4¼x6½. Paperbound. Pub. at $15.95. **$4.95**

**5913454 MUG CAKES: Soft Melting Cakes Ready in 5 Minutes.** By Lene Knudsen. Sharing classic recipes for old favorites like Lemon, Carrot and Chocolate Cinnamon Cake, Green Tea and Cranberries; and Tropical Mug Cake. All you need is five minutes, a microwave and a serious cake craving! Fully illus. in color. 71 pages. Hardie Grant. Import. Pub. at $10.95. **$4.95**

**7674066 BERYL JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK.** By Ben Cohen et al. Ben and Jerry share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, here are 90 recipes, including sorbets, summer slushes, giant sundaeas and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperbound. **$3.95**

**5877148 THE 250 BEST BROWNIES, BARS & SQUARES.** By Esther Brody. This fantastic collection of sumptuous desserts offers sweet satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven—they’re the ultimate comfort food. Try Pineapple Coconut Bars, Chocolate Malt Balls, and Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95. **$6.95**

**5798094 PAYARD DESSERTS.** By Francois Payard with T. Boyle. Offers a dazzling collection of plated desserts from a world-renowned master of the craft. From frozen dessert desserts, pastries, other baked desserts, to custards, cold dessert soups, savoury cheese desserts and more. Payard’s style is all about marrying simple presentation with incredible flavor. 360 pages. HMH. 8½x10¼. Pub. at $40.00. **$4.95**

**1877623 TASTE OF HOME BEST LOVED PIES.** Ed. by Catherine Cassidy. Discover 185 recipes for fruit-filled wonders, silky cream delights, decadent ice cream treats, and a host of tarts, dessert pizzas, cobblers, and other timeless classics made with your favorite ingredients. Well illus. in color. 112 pages. Taste of Home Media Group. **$5.95**

**4637585X STONER MUG CAKES: Get Baked with Weed Cakes That Are Made in the Microwave.** By Dave Rizzo. When you pop your mug into a microwave, give them a good mix, then cook in your microwave for a space cake to high five for. Even astoner can do it and before you can say pass the spliff your cake is cooked and ready to blow your mind. By Nutty Berry Cake, High Octane Cake, Paradise Pudding; and more. Fully illus. in color. 64 pages. Spruce. Import. Pub. at $9.99. **$3.95**

**5891574 THE TWINKIES COOKBOOK.** In celebration of the 85th anniversary of Twinkies. Hoster for this classic cookbook and added twenty-five new and wonderfully wacky recipes. Try a Twinkie-filled take on Chicken and Waffles, or Twinkie Pumpkin Pie. Fully illus. in color. 114 pages. Ten Speed. Paperbound. Pub. at $22.99. **$4.95**


**7601777 MOUFFLET: More Than 100 Gourmet Muffin Recipes That Rise to Any Occasion.** By Kelly Jugger. Whether you’re looking for the perfect side for a special dinner or a delightful dessert to end your soirée, the ingredients in these recipes are sure to leave you wanting more. Collect more than 100 Gourmet Muffin Recipes including Dulce de Leche Muffins, Brown Sugar Muffins, and Caffe Mocha Muffins. Well illus. in color. 191 pages. Adams Media. Pub. at $18.95. **$2.95**

**4634349 THE CANDY COOKBOOK.** By Alice Bradley. Discover a delicious array of recipes in this groundbreaking cookbook originally published in 1917. The first and only volume to feature a chapter on cooking with chocolate, it is stuffed full of recipes for fudge, meringues, fondants and more. 207 pages. Hesperus. ¼x4½. Paperbound Import. Pub. at $16.95. **$4.95**

**5698331 MMM... MARMALADIES.** By Francine. From indulgent chocolate-covered caramel swirl to classic peppermint, making mouthwatering marmaladies has never been easier. Collects 30 recipes for marmalades in flavors like Banana and Peanut Butter Swirl, Spiced Cranberry, Cafe Mocha; Toasted Coconut; and much more. Fully illus. in color. 64 pages. Ryland Peters & Small. Pub. at $18.95. **$4.95**

**4529170 101 THINGS TO DO WITH PUMPKIN.** By Stephanie Ashcroft. Creating pumpkin treats is easy. This book will blow your mind. Try Nutty Berry Cake; High Octane Cake, and more. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait Salad; Peanut Butter Cup Pizza; Blueberry Puntch Bowl Cake; and much much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. **$4.95**

**7520239 NICK MALGIERI’S PERFECT PASTRY.** Introduction to the world of pastry, beginning with Pate a Choux (cream puff), and on to Baklava ($19.95) and King Cake ($24.95), and dough upon which tarts, tortes, and pies are built. Includes over 200 recipes for luscious creations such as Peach and Raspberry Cobbler, and Creamy Pecan Pie. Illus. 338 pages. Macmillan. Paperbound. Pub. at $19.95. **$5.95**

**3650532 BAKING WITH LESS SUGAR.** By Joanne Chang. Renowned for her beautiful pastries and desserts at Flour Bakery + Cakes in the Boston area, Chang has conceptualized Flour’s dessert menus and developed new and wonderfully wacky recipes. Includes over twenty recipes for desserts like Apple Chip, Chocolate Chip Blondie, Shortie Pie, and much more. 200 pages. Chronicle. Pub. at $25.00. **$9.95**

**5780438 MUG ‘EMS: Sweet Things.** When they need a hug—give them a mug. If they need a hug—give them a mug. Simply fill a bag with the recipe ingredients and place in an oven proof mug, then secure the bag and decorate and attach a personalized gift tag with the recipe to finish the dessert. Includes over twenty recipes for desserts like Apple Crisp, Chocolate Chip Blondie, Shorty Pie, and much more. Fully illus. in color. 64 pages. Spruce. Import. Pub. at $9.99. **$3.95**
Desserts

266415 SERIOUSLY BITTERSWEET: The Ultimate Dessert Maker’s Guide to Chocolate. By Alice Medrich. Explains what the percentage print on a chocolate label means and how to use this chocolate for baking and desserts. Try nearly 150 recipes such as Strawberry Celebration Cake, Chocolate Pecan Pie, Coffee-Bean Cream, and Nibby Pesto. Illus. in color. 336 pages. Artisan. 9 x 9. Paperbound. Pub. at $25.95. $4.95

588244 SUPER CUTE CRISPY TREATS: Nearly 100 Unbelievable No-Bake Desserts. By Ashley Fox Whipple. A food decorating expert shows you nearly 100 ways to make a beautiful and delicious rice crispy treat for any occasion. Think outside the square with 3-D crispy treat sculptures, ice-cream cones and donuts; make crispy treat lollipops stuffed with candy or covered with flavors from Kool-Aid to peanut butter and jelly! Well illus. in color. 166 pages. Race Point. Paperbound. Pub. at $21.99. $6.95

586335X BIG GAY ICE CREAM. By Bryan Petroff et al. Beginning in 2009 as a whimsical experiment in frozen treats and imaginative toppings, the Ice Cream Food Truck is now a mainstay of New York City summers. Filled with recipes for an assortment of mix-ins, sorbets, shakes, and more, this colorful cookbook transports you to New York and takes you on a wonderful journey. Fully illus. in color. 192 pages. Clarkson Potter. 8¼x10¼. Pub. at $25.00. $4.95

585905X KIDS’ TREATS. By Katie Wylie. Offers dozens of scrumptious recipes that are not only fun to make but also fun to eat. Features step by step instructions for 50 tasty treats like Oreo Frogs; Rainbow Coated Pretzels; Graham Cracker Airplanes; Watermelon Cupcakes; and Snowman Cupcakes. Well illus. in color. 173 pages. Adams Media. Paperbound. Pub. at $17.99. $4.95

5774071 TIPSY TREATS: Alcohol-Infused Cupcakes, Marshmallows, Martini Gels, and More! By Autumn Skozen. Along with instruction on the basics of baking with alcohol and common problems and solutions, Skozen shares her unique alcohol-infused recipes for cupcakes and cakes; frostings, fillings, and glazes; and alcoholic drinks; and more. Illus. in color. 118 pages. Skyhorse. Pub. at $19.99. $5.95

566846X THE SWEETS OF ARABY. By M. Salloum & L.S. Elias. These traditional Middle Eastern dessert recipes were adapted from six medieval Arabic manuscripts, and each of the desserts chosen was described in Arabian Nights. Scherzard’s stories are interspersed with recipes and the author’s recollections in a charming and colorful way. Well illus. in color. 126 pages. Countryman. Paperbound. Pub. at $15.95. $5.95

5730996 BEST DUMP & FROZEE TREATS: Frozen Fruit Salads, Pies, Flffuces, and More Retro Desserts. By Monica Sweeney. For any occasion these retro-style desserts are real crowd pleasers. Combining something creamy with something fruity or some good, traditional chocolate, just mix it up and freeze it. Recipes include Tropical Delight Salad, Butterscotch Layer Cake, and Candied Pecan Pie. Fully illus. in color. 127 pages. Countryman. Paperbound. Pub. at $14.95. $11.95

5768403 BEST COBBLERS & CRISPS EVER: No-Fail Recipes for Rustic Fruit Desserts. By Monica Sweeney. Classic, rustic, and so easy to make, these 50 American desserts are comfort food at its best. Wow your family or a crowd with delectable creations like Skillet Cherry-Berry Crisp; Pecan-Apple Cinnamon Berry; Flaky Peach; Caramel Cornbread; or Blueberry Crisp. Well illus. in color. 122 pages. Countryman. Paperbound. Pub. at $14.95. $11.95

3611191 BEST MUG CAKES EVER. By Monica Sweeney. Love to bake but wind up eating the whole dessert yourself? This collection of delicious and not-too-sweet mug cakes and puddings will keep you from getting caught in the oven! Try them all, including Classic Yellow; Chocolate Brownie; Carrot Cake; Red Velvet (with cream cheese frosting); Apple Pie; and Chocolate Chip Cookie. Color photos. 126 pages. Countryman. Paperbound. Pub. at $14.95. $4.95

5766451 STYLISH CAKES: The Extraordinary Confections of the Fashion Chef. By Charlotte Neustadt with M. Goring. More than sixty unique confection designs that take the pastry arts to a whole new level of imagination, style and taste are included in this lavishly illustrated volume. Includes some basic recipes and tutorials. 240 pages. HarperCollins. 8½x10¼. Pub. at $40.00. $7.95

1845381 CARAMEL. By Carole Bloom. The flavor of caramel reaches new heights with these fabulously decadent recipes for cakes, tarts, cookies, custards, candies, ice cream, and many other delicious desserts. Try Cocoa and Caramel Sandwich Cookies or Caramel Cream Puffs. Color photos. 224 pages. Gibbs Smith. Pub. at $24.99. $7.95

5921102 SPECIAL CAKES: Quick and Easy, Proven Recipes. Ed. by Gina Stein. A range of recipes for any event, from wedding cakes and Halloween, covering seasonal celebrations, special occasions, afternoon tea, and more. Try Moist Mocha Coconut Cake; Easter Egg Cake Pops; Tropical Mango Muffins, and Indulgent Chocolate Squares. Well illus. in color. 256 pages. Flame Tree. Paperbound Import. Pub. at $14.99. $8.95

5797017 DELICIOUSLY DESSERTFUL: A Modern and Fragrant Take on Classic Recipes. By Judy C. Polinsky. A collection of recipes straight from the Georgian era that promotes the use of roses in everyday cooking and baking. Learn how to make these roses from your garden, make your own rose water and create elegant desserts like Rose-Water Currant Cakes. Color photos. 256 pages. Running Press. Pub. at $18.00. $8.95

5933589 FROZEN DESSERTS. Ed. by the eds. of Williams-Sonoma. Includes more than 60 recipes and ideas for scoops, shakes, slushes, sundaes, sandwiches, special occasion treats and more to make from your home kitchen. Color photos. 126 pages. Weldon Owen. Pub. at $24.95. $6.95

590479 FRESH FRUIT DESSERTS. Ed. by the eds. of Williams-Sonoma. Features more than 50 recipes for cakes, pies, tarts, cobblers, crisps, jams, marmalades, and more; plus, treats made with ripe, juicy seasonal fruit. Fully illus. in color. 128 pages. Weldon Owen. Pub. at $24.95. $5.95

7632886 BON APPETIT DESSERTS: The Cookbook for All Things Sweet and Wonderful. By Barbara Fairchild. Culled from BonAppetit magazine’s extensive archives, this is a comprehensive guide to all things sweet and wonderful, designed to inspire both experienced home cooks and those just starting out in the kitchen. Over 200 recipes in simple steps for elegant desserts. Color photos. 689 pages. Pub. at $44.95. $12.95

5847117 SENSATIONALLY SUGAR FREE. By Susanna Booth. Offers more than 100 sweet, simple, and irresistible recipes using healthier alternative sweeteners like xylitol, honey, and even refined sugar substitutes. Like Pear Muffins; Banana & Salted Peanut Ice Cream; Tomato & Herb Spirals; Apple & Blackberry Parcels; Sweet Chille Bites and much more. Color photos. 192 pages. Hamlyn. Import. Pub. at $32.99. $12.95

5825954 TRADITIONAL JEWISH BAKING: Retro Recipes Your Grandma Would...If She Had a Mixer. By Carine Goren. Learn how to make deliciously nostalgic treats straight from the homeland. All 60 recipes were adapted from Bubbe’s own recipes to re-create the best versions of timeless and traditional Jewish baked goods like Tall Orange Lekach, Three-Layer Cheesecake, Black and White Cookies and Nostalgic Date Roulades. Fully illus. in color. 240 pages. Page Street. Pub. at $24.99. $17.95

- 58 -
**THE BIG BOOK OF JUICES: More Than 400 Natural Beverages**

By J. Alworth. This comprehensive volume is your entry into the beverage world. You’ll learn enough to pick out a cider you’ll love and tell your kids about the history of apple juice. From exposing the ancient Roman secret of how to get juice from apples to revealing the secrets of cider making, Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95.

**SUPEROOD JUICES, SMOOTHIES & DRINKS: Advice and Recipes to Lose Weight, Prevent Illness, and Improve Your Emotional and Physical Health.** By Jason Manheim. One juice or smoothie a day made from green vegetables works wonders for organ health. This guide offers advice and recipes to strengthen, alkalize, lose weight and feel great. Try an Apple Razz-le, Straw-megrante, or a Mango Mint-jito. 136 pages. Ten Speed. Pub. at $16.95.

**LIQUID HEALTH: The Science and Art of Fasting, Detoxification, and Healing with Whole Plant Foods.** By Michael Greger. Meat and dairy—the cornerstones of the Western diet—are a primary cause of many of the world’s most prevalent diseases. Learn how to use a 5-day fast and 4-day复查 to aid healing and weight loss; or a 2-day fast and 5-day复查 for weight-loss only. A guide to fasting, detoxification and healing. 304 pages. Ten Speed. Pub. at $24.99.

**THE BIG BOOK OF KOMBUCHA.** By H. Crum & A. LaGory. Expert brewers reveal how easy, inexpensive, and safe it is to covering history, health benefits, countless flavors, and underlying science, this is your ultimate guide to an ancient and continuous brewing. Illus. in color. 143 pages. h.f. ullmann. Import. Pub. at $19.99.


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Seasonings & Condiments

575951X TRULY MEXICAN. By Roberto Santibañez et al. Focuses not on the street snacks or haute cuisine of Mexico, but on its condiments and saucy, tangy flavors. Each chapter devoted to the arsenal of exoticking salsas; another to lush guacamoles; one to simple, soulful adobos; and another to the more elaborate and complex, smoky, chile-forward mole. A selection of traditional side dishes and ideas for putting your sauces and salsas to good use. Well illus. in color. 264 pages. Wiley. $9.95

5891833 HERBS & SPICES: The Cook's Reference. By Jill Norman. Bring your dishes up to date with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering everything from buying and storing to flavor pairings. Includes instructions for creating more than 100 blends, herb rubs, sauces, and flavor-packed recipes. Well illus. in color. 336 pages. Dorling Kindersley. $21.95


5736110 THE GOOD COOK'S BOOK OF SALT AND PEPPER. By Michele Anna Jordan. Contains over 150 delicious recipes and thorough information on the wide varieties of salts and peppers for those interested in seasoning their meals to perfection. It is the perfect guide for not only home and professional cooks, but for anyone who loves to eat. Color photos. 422 pages. Square One Books. $39.95

5745462 THE GOOD COOK'S BOOK OF OIL AND VINEGAR. By Michele Anna Jordan. Contains more than 150 delicious recipes and thorough information on oils and vinegars for anyone interested in using this popular culinary duo to achieve perfection. Try Grilled Beef with Chimichurri Marinade or Olive Oil & Meyer Lemon Cake. Color photos. 430 pages. Skyhorse. $18.99

5738261 THE GOOD COOK'S BOOK OF MUSTARD. By Michele Anna Jordan. A selection of delicious recipes is accomplished by thorough information on a variety of mustard-related topics, from growing mustard to purchasing and using commercial mustards. Mustard recipes range from gourmet to everyday, properlty, spot the many varieties of mustard leaves, commercial mustards. Learn how to taste mustard properly. Well illus. in color. 302 pages. Skyhorse. $18.99


753776X GINGER. By Lou Seibert Pappas. Drawings. 72 pages. Chronicle. Pub. at $9.95


★ 5723299 A PREPPER'S COOKBOOK: 20 Years of Cooking in the Woods. By Deborah D. Moore. Featuring over 100 recipes, Moore takes you on a step by step journey to recreate the meals she makes every day using only what she has stored in her pantry. An entire room of her small house is devoted to food and supply storage, and the wood cook stove both heats her house and provides the hot plate of cooking and baking her food supplies. Illus. 208 pages. Perpetual. Paperbound. Pub. at $15.99

5772267 HOME CANNING AND PRESERVING. By Janet Cooper. Offers hands-on advice and helpful tips to start canning and preserving your farm produce or foraged wild foods. Collects 500 tips for preserving food at home. For small-batch preserves, pickles, chutneys, sauces, and more. Well illus. in color. 407 pages. Skyhorse. $14.95

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