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January 5, 2018

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5841003 LICK YOUR PLATE: A Lip Smackin’ Book for Every Home Cook. By J. Albert & L. Gnat. Destined to become your best friend, from One-Dish Dishes to mailbox, sisters Julia and Lisa offer laughs and support every step (and stir) of the way. With attention given to using seasonal ingredients, serving up hearty-yet-healthy fare, balancing the needs of restless and hungry kids, this is sure to become your go-to cooking companion.

5546990 WEEKNIGHT FRESH + FAST! By Kristine Kidd. Using fresh and seasonal produce as the foundation for her recipes, Kidd transforms these ingredients into delicious and seasonal dishes like Lamb Chops with Mint Salsa Verde in spring; Zucchini, Chile, and Red Onion Frittata in summer; Autumn Vegetable Soup; and Chicken with Mustard and Walnut Coating in winter. Well illus. in color. 240 pages. Weldon Owen. 8x10. Paperbound. Pub. at $24.95

542677 BOWL & FORK: Recipes You Will Love to Eat. By Anna Leslie. The way you cook is going to change the minute you set foot in this kitchen, with over 200 recipes that will have you ’lloving this collection of satisfying, nourishing dishes that can be enjoyed for one, two, or even a feast. For good for your body, your health, and your good for your tastebuds these great dishes include Stir Fried Lolas, Spicy Yogurt Spatchcock with Carrot, and Almond and Cilantro Salad; and Caramelized Miso Tofu with Edamame and Asparagus Glass Noodles. Well illus. in color. 200 pages. Weldon Owen. Pub. at $5.95

5653481 THE GREAT AMERICAN FAMILY REUNION COOKBOOK. By Lori Nawyn. Packed with over 200 recipes and heartwarming family stories and state facts. Also includes ideas for activities, games, decorations, reunion planning, and six fully themed reunion menus. 246 pages. Familius. Paperbound. Pub. at $19.95

565248X THE HUNGRY FAMILY COOKBOOK. By K. Sijdele & Ø. Nordstrand. Features more than 115 healthy, family-friend recipes that will enrich everyday family meals. Using ancient grains and fresh vegetables the recipes include Spicy Fish Gratin with Celery, Cabbage, and Carrots; Salad Wraps with Sliced Pork and Pureed Sunchoke; and Sparenbits with Creamed Corn and Coleslaw. Well illus. in color. 311 pages. Weldon Owen. Pub. at $19.95


5935148 FEED YOUR LOVE: 122 Recipes from Around the World to Spice Up Your Love Life. By Guillermo Ferrara. A guide for those who tend to eat out often, as well as for those who love good meals and who cook for their own personal enjoyment and that of others. Turn your mealtime into a sensational and sensual experience with recipes such as Zucchini Mousakka; Sparkling Wine Sherbet; Peaches in Cardamom and Cinnamon Syrup and many more. Fully illus. in color. 152 pages. Skyhorse. Pub. at $16.99

5903109 PUMPKINS & SQUASHES: Over 100 Sweet & Savory Recipes. By Janet MacNair. From classic pumpkin pie to baked squash, these 100 creative and delicious dishes will give you plenty of inspiration for fall. Well illus. in color. 160 pages. Omnivore. Pub. at $14.95


5988179 THE COMPLETE BOOK OF INDIAN COOKING. By S. Murphy. The definitive guide to cooking Indian food. From the basics of spices to creating authentic Indian dishes, this book will make you an expert in just a few weeks. Well illus. in color. 342 pages. Andrews McMeel. Pub. at $19.95

5773237 TOTAL GREEK YOGURT COOKBOOK. By Sophie Michell. Well illus. in color. 192 pages. Kyle Books. 8x10.10. Import. Pub. at $9.95


5762626 CHILLI COOKBOOK. Ed. by V. Ferguson & H. Sudell. Fully illus. in color. 64 pages. Lorenz. Import. Pub. at $5.95

5724007 HEARTLAND: Heritage Recipes from Portland’s The Country Cat. By Adam Sappington et al. Well illus. in color. 304 pages. HMH. Pub. at $30.00


363636 101 DISHES TO EAT BEFORE YOU DIE(T). By Anneka Manning. Fully illus. in color. 224 pages. Thunder Bay. Paperbound. Pub. at $19.95

5496129 THE CHEFS COLLABORATIVE COOKBOOK: Local, Sustainable, Delicious Recipes from America’s Greatest Chefs. By With Ellen Jackson. Well illus. in color. 296 pages. Taunton. 9x10.10. Pub. at $40.00

596511X WESLO’S HOME-O-EROOTIC COOKBOOK, VOl. 1. By Wesley Smoot. Adults only. Fully illus. in color. 183 pages. Weslo. 8x10.10. Pub. at $24.99

5759930 DATE NIGHT IN: More than 120 Recipes to Nourish Your Relationship. By Ashley Rodriguez. Well illus. in color. 288 pages. Running Press. 8x10.10. Pub. at $27.50


Low Fat & Healthy Cooking

667982X SPINARALIZ NOW! 80 Delicious, Healthy Recipes for Your Spiralizer. By Denise Smart. Create delicious, nutrient-packed spirals and ribbons of fruit and vegetables with this innovative and easy to use tool. Transform your home cooking with low-calorie “pasta” and “noodles” and much more made from fresh ingredients. Fully illus. in color. 128 pages. Unfiltered Media. Paperbound. Pub. at $12.95

5849824 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 want to bake every day. Fully illus. in color. 352 pages. HMH. Paperbound. Pub. at $22.99

6603343 THE NEW ATKINS FOR YOU COOKBOOK. By Colette Heimowitz. This 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; Sandwiches; Appetizers & Snacks; Vegetables & Sides; Poultry, Meat, and Seafood; Vegetarian Entrees; Breakfast Options; and Desserts. 32 pages of color photos. 276 pages. Touchstone. Paperbound. Pub. at $19.99

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LOW FAT & HEALTHY COOKING

5937922 RAW CAKES. By Joanna Farrow. Simply made from raw ingredients, the cakes in these pages are good for your health and taste heavenly too. Indulge in 30 delicious, no-bake, vegan, sugar-free and gluten-free cakes, from Plum & Oatmeal upside-down Cake to decadent Chocolate Mud Pie. Color photos. 224 pages. Spruce. Paperbound. Pub. at $12.99. $4.95

5711275 COOKING WITH SEA VEGETABLES. By Peter & Montse Bradford. High in minerals and protein and low in calories, sea vegetables have always been valued for their purifying properties. The authors have created a wealth of original dishes and gathered techniques of preparation from around the world. The result is a comprehensive guide to this traditional food of the future. 142 pages. Healing Arts. Paperbound. Pub. at $14.95. $4.95

5711043 DELICIOUS DIABETES COOKING FOR ONE OR TWO PEOPLE. By Michelle Berniedale-Johnson. The bedrock of your treatment when diagnosed with diabetes should be careful meal planning. This collection of 159 pages and healthy recipes will help you do just that. To prepare, and designed specifically for one or two people, they include tuna with beets and red cabbage, sausage and bean pot, and fresh seafood salad. Color photos. 144 pages. Robert Rose. Paperbound. Pub. at $19.95. $4.95

5178786 DIABETES COOKBOOK: More Than 140 Recipes to Balance Your Blood Sugar. Ed. by Samantha Kent. Taking care of your diabetes has never been more delicious! Includes quick, easy recipes low in saturated fat, added sugars, and salt, like Blackberry Chip Muffins with Salsa & Guacamole; Roasted Salmon with Green Beans; and Secret Ingredient Chocolate Cake. Just to name a few. Well illus. in color. 256 pages. Reader's Digest. Paperbound. Pub. at $19.95. $4.95

659578 GOOD GUT, GREAT HEALTH. By V. Edgson & A. Palmer. Embrace a new and deliciously healthy way of eating with this accessible guide, a successful gut-healing plan, designed to improve digestion, help rebalance weight safely, and boost energy levels. Includes expert practical advice on how to eat a nutrient-rich diet, as well as over 100 tried-and-tested recipes. Well illus. in color. 248 pages. Jacqui Small. Paperbound. Pub. at $19.95. $4.95

6602991 THE GLORIOUSLY GLUTEN-FREE COOKBOOK: Spicing Up Life with Italian, Asian, and Mexican Recipes. By Vanessa Maltin. You may have Celiac Disease, but that doesn’t mean you can’t spice up your meals anymore! Here are 126 Italian, Asian, and Mexican recipes that can cut the gluten without skimping on taste. In addition, you’ll find plenty of vegetarian and dairy-free options, and powerful resources and advice for living the gluten-free lifestyle. without gluten. 236 pages. HMH Paperbacks. Paperbound. Pub. at $18.99. $5.95

5862121 500 BEAUTIFUL RECIPES. By Camilla V. Saulsbury. Offers 500 delicious, nutritious and 100% gluten-free meal ideas for everything from breakfasts, appetizers and snacks to meat main dishes and desserts. Includes mouthwatering recipes such as Health Nut Muffins; Salmon and Quinoa Chirashi; and Thai Chicken Quinoa Salad. 32 pages of color photos. 528 pages. Robert Rose. Paperbound. Pub. at $27.95. $4.95

5917211 HEALTHY GUT, FLAT STOMACH: The Fast and Easy Low-FODMAP Diet Plan. By Danielle Capalino. FODMAPS are carbohydrates found in certain foods that can be hard to digest, causing a range of symptoms, including IBS. With recipes and menu plan, grocery lists, and clear explanations of the science behind the low-FODMAP diet and why it works, Capalino makes it easy to take control of your gut illus. in color. 192 pages. Countryman. Paperbound. Pub. at $17.99. $12.95

5697941 HEALTHY AIR FRYER COOKBOOK: 100 Great Recipes with Fewer Calories and Less Fat! By Dana Angelo White. Make healthier versions of traditionally fried favorites, including french fries and fried chicken, as well as help you have smoky kale chips and sriracha honey chicken wings. Satisfy your sweet tooth with sea salt brownies, apple turnovers and chocolate lava cakes. All under 500 calories! Well illus. 192 pages. Kindersley. Paperbound. Pub. at $19.95. $6.95

5668878 BEST BLENDER RECIPES EVER: Fast, Healthy Recipes to Whip Up for Every Meal. By Rebecca Miller French. Your blender can do a lot more than whip up a couple smoothies! From pancakes to burgers to brownies, discover the talented, nutritious meals you can make when putting your blender to good use. Try Chia Seed Pudding with Smoky Hummus with Artichokes, Lemon Tarragon Chicken, and more. Well illus. in color. 138 pages. Countryman. Paperbound. Pub. at $14.95. $4.95

5787556 101 BEST SUPER FOODS. By Betsy A. Hornick. This collection of 101 best super foods profiles a wide assortment that can make it easier to protect your health. Each profile covers the food’s disease-fighting benefits, selection and storage recommendations, preparation and serving tips. Well illus. in color. 192 pages. Pl. Paperbound. $4.95

658117X LOW CARB HIGH FAT CAKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More. By Michelle Berniedale-Johnson. Includes Smoky Kale Chips and Sriracha Honey Chicken Wings; Blueberry Popovers; and more. Well illus. in color. 238 pages. HMH. Paperbound. Pub. at $19.95. $4.95

4817053 THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By R.J. Ruppenthal. Explains the benefits of probiotics drinks and fermented foods, and includes simple, tasty recipes for: kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented coders and sodas; and sauerkraut and kimchi, and natural remedies such as probiotics and natural deep energy drinks. Well illus. in color. 239 pages. Skyhorse. Pub. at $16.95. $5.95

6709400 PLANT-POWERED FOR LIFE: Eat Your Way to Lasting Health with 52 Simple Steps & 125 Delicious Recipes. By Sharon Palmer. Whether you’re new to the plant-based lifestyle or you’ve been eating meat all your life, this guide is here to help. Palmer helps you set a personal goal, then approach it at your own pace by taking 52 simple steps and cooking 125 mouthwatering recipes in the categories you like. Color photos. 367 pages. Experiment. Paperbound. Pub. at $21.99. $4.95

4556822 PART-TIME PALEO: How to Go Paleo Without Going Crazy. By Leanne Ely. While going Paleo has myriad benefits, getting started can be intimidating and confusing. In this accessible guide, a nutritionist removes those obstacles as she makes the Paleo diet fun, easy, and delicious. Includes dozens of delicious gluten-free and dairy-free recipes. Color photos. 246 pages. Penguin. Paperbound. Pub. at $18.00. $5.95

5920752 DELICIOUSLY G-FREE: Food So Flavorful They’ll Never Believe It’s Gluten-Free. By Elisabeth Hasselbeck. Combines Hasselbeck’s knowledge for eating well and passion for tasty food to bring you 100 delectable, easy to make, and family-friendly gluten-free recipes. Try recipes such as Blueberry Wholesome Sundaes, Corn Fritters, Veggie Pad Thai, Tiramisu, and more. 266 pages. Ballantine. Paperbound. Pub. at $18.00. $4.95

662958 NAKED FOOD MAGAZINE’S MASTER PLANTS COOKBOOK: The 33 Most Healing Superfoods for Optimum Health. By M. Restrepo & M. Lastella. Embark on a fast-paced and rewarding discovery of the 33 “Master” plants that offer incredible detoxifying, immune-boosting, health-promoting benefits. With delectable and easy recipes, this cookbook is a new love for real, organic cuisine that packs a powerful healing punch for your photos. 298 pages, Running Press. Paperbound. Pub. at $24.00. $7.95

3634118 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 help you 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. 356 pages. Alpha. Paperbound. Pub. at $18.95. $6.95

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Low Fat & Healthy Cooking

5920876 **THE GLUTEN-FREE GOURMET COOKS COMFORT FOODS.** By Bette Hagman. Whether you’ve been cooking for years or are just beginning to prepare delicious, celiac-safe meals, you’ll be surprised by these delicious recipes for foods you won’t believe are gluten-free. Recipes include Hamburger Pie, Biscuits and Gravy, and Raspberry and Apple-Topped Peach Cob Streusel. 316 pages. Full-color. Paperback. Pub. at $20.00 $4.95

5744679 **HOMEMADE SNACKS AND STAPLES: A Living Free Guide.** By Kimberly Aime. Offers over 270 fresh and original real-food recipes for tasty snacks and handy pantry staples. Free of Cakes featuring unrecognizable chemicals and additives. Kicking processed foods to the curb means you’ll eat better, feel better, and have lots more energy. 284 pages. Alpha. Paperback. Pub. at $20.00 $6.95


2763540 **GREAT GLUTEN-FREE WHOLE GRAIN BREAD MACHINE RECIPES.** By D. Washburn & H. Butt. Happily, some of the most nutritious and delicious whole-grain flour recipes are gluten-free. This volume offers a collection of creative and delicious recipes for everything from flatbreads to sourdough and panini. Features GF grains and oats such as amaranth, buckwheat, teff, rice, and rolled oats. 320 pages. Robert Rose. Paperback Import. Pub. at $14.95 $7.95

5852388 **LOW CARB HIGHT FAT AND PALEO SLOW COOKING.** By Sigrid Hoffland. Slow food is perfect for the LCHF and Paleo diets, which emphasize proteins and vegetables over sugar and flour. Hoffland offers sixty exciting recipes for recognizable favorites with new twists from a variety of cuisines. Dish up Bacon-Wrapped Meatloaf; Chicken Pie in Almond Flour Crust; or Salmon-Seared Seafood Slow. Fully illus. in color. 150 pages. Skyhorse. Pub. at $24.99 $6.95

5773776 **LOW CARB HIGH FAT COOKING FOR HEALTHY AGING.** By A. Dahlgvist & B. Haglund. Here are recipes for those who want hearty and nutritious food that makes you feel as good as possible. Recipes include nutritious meat and fish that you can eat with confidence. Includes hundreds of recipes for appetizers, soups, and salads, fish, poultry, meat and pasta main courses; and side dishes, breads, and tempted desserts. Offers tips, smart shopping and healthy eating ideas, and quick tricks for judging portion sizes. 262 pages. American Cancer Society. 8¼x10¼. Pub. at $24.95 $5.95

6661637 **1,001 BEST LOW-FAT RECIPES, 2ND EDITION.** Ed. by Sue Spiteri with L.R. Yoakam. Features quick and easy to prepare recipes written in a concise format using readily available ingredients. Each recipe emphasizes “super foods” that boast high nutritional, antioxidant, and phytochemical qualities. Try Pasta Puttanesca; Greens and Smashed Potatoes; Sausage or Eggplant, or Eggless Microwave Sandwiches. 690 pages. Agate. Paperback. Pub. at $20.99 $16.95

7583219 **1,001 LOW-FAT RECIPES.** Ed. by Sue Spiteri with L.R. Yoakam. Most contain ten or fewer ingredients, take less than 30 minutes to prepare, and all meet accepted guidelines for reduced-fat eating. Features such comfort foods as Beef Stroganoff, Cheesecake, Banana Cream Pie, Eggplant Parmesan, and Clam Chowder. 660 pages. Surrey. Paperback. Pub. at $24.95 $9.95

5913867 **SWEET PALEO: Gluten-Free, Grain-Free Delights.** By Lea Hendry Valle. Whether you are gluten-free, living the Paleo or Primal lifestyle, or simply love gourmet-quality food, you will discover delectable breakfast and dessert recipes made with nutrient-dense ingredients. Valerie guides you through the use of grain-free flours, dairy-free alternatives, and unrefined sweeteners. Recipes include Cinnamon Cheesecake Bites, and Double Chocolate Potachio Biscotti. Well illus. in color. 229 pages. Countryman. Paperback. Pub. at $17.95 $5.95


6607950 **THE LAGASSE GIRLS’ BIG FLAVOR, BOLD TASTE AND NO GLUTEN!** By J. Lagasse & J.L. Swanson. The Lagasse girls bring us over 100 of their favorite gluten-free recipes. From breakfasts to desserts here are a few favorites: Bouillabaisse; or, even if you’re not in the mood for bouillabaisse, you’ll be companying to go again and again. Goey Gooey Cinnamon Rolls; Sun-Dried Tomato Pesto Pasta Salad; Shrimp-Stuffed Mushrooms; DiJion Chicken, and more. Used in color. 416 pages. Da Capo. Paperback. Pub. at $22.99 $4.95

★6594255 **SHEET PAN KETOGENIC: 150 One-Tray Recipes for Quick and Easy, Low-Carb Meals and Hassle-Free Cleanup.** By Pamela Ellgen. Simply toss the ingredients onto a sheet pan, pop it in the oven, and you’ll be enjoying a hearty ketogenic dinner. The recipes include combine healthy proteins, fresh veggies and savory spices that cook together, enhancing the flavors of each. Try Cheesy Chicken Fajita Bake; Citrus and Thyme Turkey; and honey in the comfort of your home. Recipes include 262 pages. Sheet Pan. Pub. at $24.99 $9.99

6551262 **EAT YOURSELF SMART: Ingredients & Recipes to Boost Your Brain Power.** By Gill Paul. Looking after your brain is simple with the easy to follow, quick to prepare, delicious recipes and weekly meal planners in this guide. Includes a clever problem solver which helps you to choose the ingredients to address your own individual brain symptoms. Fully illus. in color. 128 pages. Hamlyn. Paperback Import. Pub. at $9.99 $3.95

6580229 **LEAN IN 15: 15-Minute Meals and Workouts to Keep You Lean and Healthy.** By Joe Wicks. This Instagram sensation has helped thousands achieve fat and transform their bodies with nutritious, quick-to-prepare meals. In his cookbook and exercise guide, Wicks reveals how to achieve the lean physique of your dreams by combining eating and workout habits. Includes his signature H.I.T. home workouts and 100 delicious recipes. In color. 220 pages. Morrow. Paperback. Pub. at $24.99 $6.95

656157X **THE AMERICAN CANCER SOCIETY’S HEALTHY EATING COOKBOOK, 3RD EDITION.** Includes hundreds of recipes for appetizers, soups, and salads, fish, poultry, meat and pasta main courses; and side dishes, breads, and tempting desserts. Offers tips, smart shopping and healthy eating ideas, and quick tricks for judging portion sizes. 262 pages. American Cancer Society. 8¼x10¼. Pub. at $24.95 $5.95

★2768712 **HEALTHY SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease.** By Bharat B. Aggarwal with D. Yost. Award-winning research is finding that spices loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-beating benefits. Includes 50 recipes. illus. in color. 322 pages. Sterling. Paperback Import. Pub. at $18.95 $9.95

6687598 **EVERYDAY WHOLE GRAINS.** By Ann Taylor Pittman. Offers a complete guide to healthy, hearty, and versatile whole grains, presenting more than 175 perfected recipes for everything from breakfasts to desserts here are a few favorites: Berry Kale Quinoa and Healthy Berry Streusel Scones, and, in color. 186 pages. Sterling. Colour photos. 351 pages. Oxmoor House. Paperback. Pub. at $24.95 $6.95

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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 glucose to burning fat, has long been used to help with pediatric epilepsy and weight loss, 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 ketogenic recipes. Color photos. 450 pages. Chelsea Green. Paperback. Pub. at $29.95

**573794X MR. FOOD DIABETIC DINNERS IN A DASH.** By Art Ginsburg. From Asian Meatballs and Chicken Finger appetizers to Rubbed Pork Chops, Creamy Fish and Veggie Soup, and Fisherman’s Turnip Pie, these delectable recipes offer easy choices. Color photos. 196 pages. American Diabetes Assoc. Paperback. Pub. at $17.95

**573795X MR. FOOD’S QUICK & EASY DIABETIC COOKING, 2ND EDITION.** By Art Ginsburg. Presents more than 130 no-nonsense recipes, plus helpful hints for keeping you on track. Includes muffins, salads, soups, poultry, meats, seafood, veggie-lovers’ entrees, and dazzling desserts. Color photos. 191 pages. American Diabetes Assoc. Paperback. Pub. at $16.95

**4526457 1,000 GLUTEN-FREE RECIPES.** By Carol Fenster. It’s like getting five cookbooks in one! Contains 172 Breakfast Dishes, Muffins, and Breads; 75 Sandwiches, Salads, and Soups; 106 Pasta, Grain, Bean, and Vegetable Dishes; 205 Main Courses, 377 Cookies, Cakes, Fries, and Other Desserts; and more. Fully indexed. 513 pages. Sterling. Pub. at $24.99

**5815924 THE ULTRAMETABOLISM COOKBOOK.** By Mark Hyman. Hyman reveals how eating the right foods can ignite your fat-burning furnace and reprogram your body to burn fat and keep it off for good. Offers 200 convenient recipes to keep you on track, including Steak au Poivre with Balsamic Pan Sauce, Vegetable-Tofu Stir-Fry, and Crabmeat Salad with Avocado and Mango Salsa. Color photos. 285 pages. Scribner. Pub. at $34.99

**6705723 GLUTEN-FREE FLAVOR FLOURS: A New Way to Bake with Non-Wheat Flours.** By Alice Medrich with M. Kien. Whether or not you’re gluten-free, discover just how delicious it can be to bake your desserts using rice, nut, coconut, teff, buckwheat, and sorghum flours. This James Beard Award-winner is packed with 125 accessible and innovative recipes. Color photos. 272 pages. Artisan. Paperbound. Pub. at $26.95

**6603475 REAL PALEO FAST & EASY.** By Loren Cordain. Presents more than 175 recipes that adhere to guidelines for “The Real Paleo Diet” along with a concise guide to preparing, eating, and living the Paleo diet, and the benefits of doing so. Prepare healthy and great tasting foods like 573795X MR. FOOD’S QUICK & EASY DIABETIC COOKING, 2ND EDITION. By Art Ginsburg. From everyday sandwich breads for the kids’ lunches to elegant artisan loaves, this big collection of 175 recipes is packed with 125 accessible and innovative recipes. Color photos. 272 pages. Artisan. Paperbound. Pub. at $26.95

**5889793 THE GLUTEN-FREE BREAD MACHINE COOKBOOK.** By J. Bonacci & S. Kinsella. From everyday sandwich breads for the kids’ lunches to elegant artisan loaves, this big collection of 175 recipes is packed with 125 accessible and innovative recipes. Color photos. 272 pages. Artisan. Paperbound. Pub. at $26.95

**5851440 SKINNY MEALS.** By Bob Harper. In Skinny Rules Harper introduced 20 nonnegotiable eating and lifestyle principles that pave the way to quick and permanent weight loss. This cookbook takes his philosophy even further, delivering 100 rule-abiding recipes and a month’s worth of menu plans to satisfy you at every meal. Well illus. in color. Chilton. Pub. at $22.00

**5863281 DIABETES COOKBOOK FOR DUMMIES, 3RD EDITION.** By Alan L. Rubin with C. James. Shows you how easy it is to manage diabetes through diet; offers over 100 recipes, many of them vegetarian; and includes information on diabetes testing, monitoring, and management. Color photos. 364 pages. Wiley. Paperback. Pub. at $19.99

**573827X COOKING LIGHT THE GOOD PANTRY.** Ed. by Betty Wong. Restock your pantry with wholesome staples for a healthy homemade spin on kitchen must-haves. Over 140 recipes include healthier baking and cereal mixes, homemade alternatives to packaged products, and gluten-free, dairy-free, nut-free, and egg-free recipes for common allergens and sensitivities. Well illus. 272 pages. Oxmoor. Paperbound. Pub. at $24.95

**5889737 THE MILK-FREE KITCHEN: Living Well Without Dairy Products.** By Beth Kidder. From appetizers to entrees to baked goods to candy, here are 450 easy-to-follow recipes for the lactose intolerant or dairy allergic. The appendix also lists recipes for baked goods that are egg-free. 458 pages. Holt. Paperback. Pub. at $22.99

**6698816 THE CULTURED COOK: Delicious Fermented Foods with Probiotics to Knock Out Inflammation, Boost Gut Health, Lose Weight & Extend Y.** By Michelle Schottro Cook. Detailing everything you need to begin fermenting in your home kitchen, this volume offers recipes and tips for making vegan, gluten free foods even better for you. From delicious plant based yogurt and cheese, to basics such as sauerkraut and pickles, to desserts, you’ll discover ways to add fermented food to your diet. Well illus. 256 pages. Rodale. Paperback. Pub. at $29.95

**6689205 SAVOR: Rustic Recipes Inspired by Forest, Field, and Farm.** By Ilona Oppenheim. Experiencing the bounty of nature is one of life’s joys: foraging, gardening, fishing and cooking casual meals, whether indoors or outside over an open fire. The author’s recipes rely on quality ingredients and simple cooking techniques to make nutritious, family dishes including; Tuscan Grilled Pizza, Porcini Stuffed Wild Mushrooms and more. Well illus. 256 pages. Rodale. Paperback. Pub. at $24.99

**6613497 POWER FOOD.** By Rens Kroes. With the author’s passion to help people establish healthy eating habits and maintain a healthy lifestyle she shares some of her favorite, quick, planer, and delicious, and crave-worthy recipes. She’s put together 80 recipes including smoothies, breakfasts, simple salads, and plentiful pasta dishes, plus a variety of hearty sweets. Well illus. in color. 176 pages. Fair Winds Press. Bx.10¾x10². Pub. at $24.99

**6631533 THE 4-INGREDIENT DIABETES COOKBOOK.** By Nancy S. Hughes. Features over 150 quick, easy-to-prepare recipes for breakfast, lunch, dinner, and everything in between. Enjoy such dishes as Chili-Stuffed Potatoes; Sizzling Pork Chops; Shrimp and Sausage Rice; and Minty Fatty Ice Cream Sandwiches. Color photos. 1-page. American Diabetes Assoc. Paperback. Pub. at $6.95
Low Fat & Healthy Cooking

Scribner. Pub. at $29.99

21-day weight-loss jump start plan. Well illus. in color. 353 pages. Spiralbound. Pub. at $18.95

weeks of menus–each with a grocery list! 334 pages. Small Steps Press.

* 5876052 TRADITIONALLY FERMENTED FOODS. By Shannon Stonger. This comprehensive guide is the ultimate resource to create fermented foods, and is perfect for those interested in food preservation. Features recipes for Perpetual Fermented Portobello; Wheat Sourdough English Muffins; Homestead Chi, and Taco Kraut. Includes gluten-free recipes for sourdough breads. Well illus. in color. 224 pages. Page Street. Paperbound. Pub. at $22.99

196 5876052 TRADITIONALLY FERMENTED FOODS. By Shannon Stonger. This comprehensive guide is the ultimate resource to create fermented foods, and is perfect for those interested in food preservation. Features recipes for Perpetual Fermented Portobello; Wheat Sourdough English Muffins; Homestead Chi, and Taco Kraut. Includes gluten-free recipes for sourdough breads. Well illus. in color. 224 pages. Page Street. Paperbound. Pub. at $22.99

585876052 THE AUTOIMMUNE PALEO COOKBOOK. By Mickey Trescott. Diet and lifestyle modifications can be powerful strategies to regulate the immune system, reverse chronic disease, heal the body, and promote overall health. However, they don't need to be drastic. Let's start with something everyone will enjoy, from Mediterranean Salmon Salad to Bacon-Wrapped Pears and Orange-Rosemary Duck. 314 pages. Greerleaf Book Group. Pub. at $34.95

5875999 A GOOD FOOD DAY. By Marco Canora with T. Walker. Marco explains the secret powers of good-for-you ingredients (such as low-GI carbohydrates and alkaline-forming greens), and then builds them into recipes that are all about palatability. Such recipes might include Tuscan Kale, Black Rice Seafood Risotto; Citrus-Spiked Hazelnut and Orange-Ginger Salad; and Chickpea Crepe Sandwiches. Well illus. in color. 272 pages. Clarkson-Potter. Pub. at $30.00

5705340 QUICK & HEALTHY RECIPES AND IDEAS, 3RD EDITION. By L. Principe. The guide for anyone who wants to eat healthily but doesn’t have lots of time, this edition offers a wealth of nutrition and time saving tips; delicious and easy to prepare low fat recipes; and 20 weeks of menus--each with a grocery list! 334 pages. Small Steps Press. Spiralbound. Pub. at $18.95

5712061 FOOD CAN FIX IT. The Superfood Switch to Fight Fat, Defy Aging, and Eat Your Way Healthy. By Mehmet C. Oz et al. Dr. Oz introduces you to simple, healing, wholesome food that can slim, energize, and protect your body from modern-day risks. Along with quick and tasty recipes like Supergreen Salad with Chicken and Parmesan and Blackened Tilapia Tacos, he includes a 21-day weight-loss slump start plan. Well illus. in color. 335 pages. Scribner. Pub. at $29.99

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561065X WHEAT BELLY COOKBOOK. By William Davis. Join the wheat-free revolution right from your kitchen with this collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Souffle, Pesto Chicken Pizza, and Date-Nut Pesto Chicken Pizza. Well illus. in color. 262 pages. Rodale. Pub. at $27.99

5884748 LOSE THE WHEAT, LOSE THE WEIGHT 30-MINUTE (OR LESS) COOKBOOK. By William Davis. Packed with more than 200 delicious family-favorite recipes designed for today’s busy lifestyles, these dishes come together in minutes while banishing your wheat belly, and helps you feel better than ever. Features food and meal plans for any meal. Recipes include Crab Cakes with Garlic Aioli Sauce; Sicilian Eggplant Rolls; Orange-Ginger Salmon; Pumpkin-Spice Muffins; and many more. 304 pages. Adams Media. Paperbound. Pub. at $16.95

5659892 THE EVERYTHING WHEAT-FREE DIET COOKBOOK. By Lauren Kelly. Contains 300 delicious, easy, wheat-free recipes for any meal. Recipes include Cream Parmesan Noodle Bowl, Chicken Caesar Salad, Pad Thai, and Date-Nut Pesto Chicken Pizza. Well illus. in color. 346 pages. Andrews McMeel. 8¼x10¼. Pub at $35.00

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5494700 DR. MAO’S SECRETS OF LONGEVITY COOKBOOK. By Mao Shing Ni. An inspiring cookbook based on a simple philosophy: by following the dietary wisdom of the longevity-loving centenarians, we can ignite our self-healing, enjoy life more in the present, and achieve longevity in the future. With extensive interviews with centenarians from all over the world, Dr. Mao gives us dozens of delicious, healthy anti-aging recipes. Color photos. 186 pages. Andrews McMeel. Paperbound. Pub. at $24.99

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**4627199 A TASTE OF COWBOY: Ranch Recipes and Tales from the Trail.** By Kent & Shannon K. Rollins. More than just a cookbook set in the West, this volume is a spirited celebration of the cowboy lifestyle. The range is Rollins’s kitchen, and in this cookbook he puts his rustic know-how on display in entertaining personal stories and mouthwatering ranch recipes like Sweet & Tangy Baby Back Ribs; Lemon-Rosemary Salmon Kebabs; and Mexican Corn Smokin' Wedges. Includes quick-fix rubs, sauces, brines, and marinades, plus guidance on what kinds of skewers to use, how to cut ingredients so that they all are done at the same time and vegetarian substitutions. Well illus. in color. 248 pages. HMH. Pub. at $30.00 **SOLD OUT**

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Outdoor Cooking & Grilling

**657176** GRILL FIRE: 100+ Recipes & Techniques for Mastering the Flame. By Lex Taylor. Follow Taylor’s expert advice on picking the right grill, fuel and fire, along with his techniques for mastering temperature and doneness, and you’ll get outrageous results every time you fire up the grill. Flavorful recipes include classic Burger, Blade Steak with Chile de Arbol Salsa, and Candied Chicken Pops. Well illus., in color. 214 pages. Paperbound. Pub. at $24.95

**5982944** BETTY CROCKER THE BIG BOOK OF PASTA. Ed. by Anne Ficklen. Information on mix and match recipes, no-wheat pastas and both fresh and dried pastas will help you find perfect noodle and sauce combinations for every night of the week. With inspiring dishes like oven-baked Moroccan Spinach Lasagna, simmering one-pot soups and instructions for making your own fresh pasta, this guide has it all. Well illus. 336 pages. HMH. Paperbound. Pub. at $19.99


**5881641** HANDBOOK PASTA WORKSHOP & COOKBOOK. By Nicole Karr. A master in the art of crafting pasta from scratch, Karr shares her skills with home cooks everywhere. With expert teaching, beautiful step-by-step photographs and countless recipes perfect for cooks of all levels, this inspiring cookbook is an invaluable addition to your kitchen shelf. Well illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99

**7622333** PIZZA & FOCACCA: The Easy Art of Making Great Italian Doughs. Text by Maxine Clarks. Eat what you feel. Everybody loves pizza and focaccia, especially when it’s homemade and freshly baked. These creative yet simple recipes show you how easy it is to bring the real taste of Italy to your kitchen—even one-bite and you’ll never buy a frozen or take-away pizza again! Color photos. 144 pages. Ryland Peters & Small. Paperbound. Pub. at $19.95

**5810802** THE BEST PASTA SAUCES. By Michele Negrini. Pasta is an essential part of the Italian meal—no wonder we love enjoying the pasta, and it is a vehicle that changes marvelously from region to region. Divided into four regions of Italy, and including basic recipes for tomato sauce, pasta and ground beef, this collection is full of wonderful sauces like Mom’s Creamy Gorgonzola Sauce and Sweet Pepper and Lamb Fagioli with Rosemary. Well illus. in color. 238 pages. Ballantine. Paperbound. Pub. at $29.95

**4638070** EASY PASTA. Ed. by Academia Barilla. Fully illus. in color. 519 pages. White Star. E&O. Paperbound Import. Pub. at $29.95

Vegetarian Cooking

**6702651** V IS FOR VEGETABLES. By Michael Anthony. The James Beard Award-winning chef presents his eloquent butchery and poultry tips, transforming them into showstopping centerpieces, coaxing out untold worlds of luxury and flavor, and celebrating them in all their glory. He presents over 150 imaginative veggie-based recipes. Well illus., in color. 374 pages. Little. Brown. 8¼x10¼. Pub. at $40.00

**6704379** THE NUT BUTTER COOKBOOK: 100 Delicious Vegan Recipes Made Better with Nut Butter. By Robin Robertson. Filled with more than 100 recipes, this book covers the language of vegetables, transforming them into showstopping centerpieces, coaxing out untold worlds of luxury and flavor, and celebrating them in all their glory. He presents over 150 imaginative veggie-based recipes. Well illus., in color. 374 pages. Little. Brown. 8¼x10¼. Pub. at $40.00


**5976480** THE VOLUNTARY VEG: More Than 200 Sinfully Delicious Recipes for Meatless Dining. By Missy Myra Kornfeld & G. Minot. Priceless addition to any home cook’s repertoire that will change the way you think about vegan cuisine. Features balcony menu with appetizers and main courses, soups and ingenious desserts, tips on ingredients and techniques, and a culinary world tour. 304 pages. Clarkson Potter. Paperbound. Pub. at $18.00

**7597616** BETTER HOMES AND GARDENS 365 VEGETARIAN MEALS. Ed. by Jan Miller. This collection of great tasting, hearty, nutritious vegetarian meals provides simple yet innovative ideas, valuable guidance on the basics of a healthy vegetarian diet, and ‘make it vegan’ variations that let you turn your favorite recipes into totally vegan dishes. Well illus. in color. 176 pages. Fair Winds Press. Paperbound. Pub. at $22.99

**5895658** BACON-ISH: Sultry and Smoky Plant-Based Recipes from BLTs to Bacon Mac & Cheese. By Leiana Two Moons. Celebrate the deliciousness and creativity that comes from making bacon out of plant-based ingredients. Vegan bacon is as versatile as the pig version: you can use it in an infinite variety of ways. When the salty, smoky craving strikes, these recipes will satisfy even the most hardcore bacon fiend. Well illus. in color. 212 pages. Vegan Heritage Press. Paperbound. Pub. at $19.95

**1841009** FIX-IT AND FORGET-IT VEGETARIAN COOKBOOK. By Phyllis Pellman Good. Offers 565 tasty, easy to prepare vegetarian recipes, with easy to find ingredients. Try Peachy Carrots, Vegetable Salad, Black Bean & Zucchini Pizza, and many more. Well illus. in color. 416 pages. Wiley. Paperbound. Pub. at $19.95

**5815940** VEGAN SLOW COOKING FOR TWO OR JUST FOR YOU. By Kathy Hester. Featuring recipes specifically geared for smaller-sized slow cookers, here are more than 100 delicious vegan meals that require minimal effort but offer maximum taste. Enjoy delicious fare like Pear Rose Cardamom Oatmeal, White Bean Quinoa Gumbo, or Asian Shrimp Sliders. Color photos. 175 pages. Fairs Winds Press. Paperbound. Pub. at $19.99

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Vegetarian Cooking

6600786 KEEP CALM AND VEGETARIAN. By Barbara Dixon. Discover over 100 delicious meat-free preparations using many familiar vegetables, and some you may have thought of. Mouthwatering recipes include Mouzzarella Mushrooms; Lemon Hummus with Black Olives; and Sweet Potato and Goat Cheese Frittata. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $7.95  

★ 6667183 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. Ryland Peters & Small. Pub. at $16.95 $9.95  

★ 6661624 VEGAN CUPCAKES. By Toni Rodriguez. Now vegans can enjoy fabulous cupcakes that are completely free of animal products and that taste just as good-or better than-their egg and dairy laden counterparts. Offers more than 50 recipes to surprise guests and delight family, featuring flavors from Chocolate and Banana to Red Velvet. Well illus. in color. 128 pages. Skyhorse. Pub. at $16.99 $6.95  

★ 6706355 STUFF EVERY VEGETARIAN SHOULD KNOW. By Katherine McGuire. A pocket sized guide filled with essential information about cooking, shopping and living like a vegetarian. Includes tips for grocery shopping, nutrition advice, customizable recipes for bean soup, stir-frys and much more. Wages. Quirk. Pub. at $9.95 $7.95  

★ 7563728 THE COMPLETE IDIOT'S GUIDE TO GREENS COOKBOOK. By Trish Sebben-Kupka. With nearly 200 vegetarian and vegan recipes for greens of all kinds—from broccoli and spinach to leafy greens such as kale, bok choy, beet greens, collard greens, and many others—this easy-to-use guide gives you everything you need to get more greens in your diet, 304 pages. Alpha. Paperback. Pub. at $19.95 $5.95  

★ 6647057 LICKIN' THE BEETERS 2: Vegan Cheddar and Chive by Sue Moffit. With an understanding that dessert should be indulgence, Moffit provides vegan renditions of tantalizing delicacies both traditional and original. Including: Caramel Corn, Tally, Frailines, Toll-Free Choo Choo Cookies, Chocolate Marshmallow Almond Pie, and more. 148 pages. PM Press. Paperback. Pub. at $17.95 $4.95  

★ 6816244 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Rector. From mozzarella to mozzarella, this is the vegans guide to making your own dairy-free cheese. Featuring 50 popular varieties from the sea's straight to your kitchen in 50 innovative, vegan recipes to try. From the diners and delis of Brooklyn to the Taste of the Big Apple. Well illus. in color. 192 pages. Vegan Heritage Press. Paperback. Pub. at $16.95 $14.95  

★ 5913489 NEW FEAST: Modern Middle Eastern Vegetarian. By Greg & Lacy Malout. A collection of more than 130 modern Middle Eastern-inspired vegetarian recipes that celebrate the freshness of the region, its vibrant flavor and generosity of this exciting cuisine. Designed to share, plates can be mixed and matched around the table. Recipes include Slow-Roasted Tomatoes with Pomegranate and Thyme and Vegetable “Frito Mix” in a Spicy Salsa Verde. Well illus. in color. 272 pages. Hardie Grant. 9¾x11½. Import. Pub. at $45.00 $14.95  

★ 6675530 THE VEGAN AIR FRYER: The Healthier Way to Enjoy Deep-Fried Flavors. By JF Fields. Shows you how to fry foods with little or no cooking oil, and without making a mess or heating up your kitchen. Enjoy 80 recipes for foods like Jalapeno Poppers; Barbecue Potato Chips; Spicy Mac ‘n Cheese Balls; Air-Fried Pretzels; and more. Color photos. 190 pages. Vegan Heritage Press. Paperback. Pub. at $16.95 $14.95  

★ 5829445 OCEAN GREENS: Explore the World of Edible Seaweed and Sea Vegetables. By L. Kreischer & M. Schuttelaar. This cutting-edge collection brings dulse, nori, spirulina, and other popular varieties from the sea straight to your kitchen in 50 innovative, vegan recipes to try. From the diners and delis of Brooklyn to the Taste of the Big Apple. Well illus. in color. 175 pages. The Experiment. 8¾x10¼. Pub. at $24.95 $16.95  

★ 6569293 VEGETABLES: Perfectly Prepared to Enjoy Every Day. Text by Gunter Beer et al. Whether you are following a meat-free lifestyle or just trying to boost your nutrition, learn the basics with this essential guide to picking and preparing vegetables. Perfect your skills with a range of dishes—from soups like gazpacho to entrees like Couscous with the classic side dishes like creamy spinach and french fries. Well illus. in color. 664 pages. Parragon. 8¾x10¼. Import. Pub. at $7.99 $3.95  

★ 6564775 VEGAN HOLIDAY BAKING FROM CANDLE CAFE. By Jo Piroir et al. Celebrate life with recipes that feed the body, nourish the soul and protect the animals. Fresh, festive holiday recipes include Roasted Red Pepper Soup with Tofu Dumplings; Grilled Artichoke Hearts with Pesto; Quinoa Vegetable Cakes; and Baked Maple Pinto Beans. Color photos. 168 pages. Ten Speed Press. Pub. at $22.95 $14.95  

★ 5815932 VEGAN SANDWICHES SAVE THE DAY! Revolutionary New Takes on Everyone’s Favorite ANYtime Meal. By C. Steen & T. Noyes. Here you’ll find recipes for 101 colorful sandwiches, filled with healthy, natural, plant-based ingredients. These sandwich recipes are your one-stop shop to total breakfast, lunch and dinner satisfaction. Try Berry-Stuffed French Toast Pockets; Portobello Western-style western omelet; and more. 280 pages. Fair Winds Press. Paperback. Pub. at $19.95 $12.95  

Heritage Press. Paperback. Pub. at $21.95 $16.95  

★ 6567092 NYC VEGAN: Iconic Recipes for a Taste of the Big Apple. By M. Suchman & E. Santiago. From the diners and delis of Brooklyn to the traditions of Little Italy and Chinatown, the foods of New York are the foods of the world. In this guide you will discover recipes for all your iconic favorites, made with plant-based ingredients, like a Reuben Sandwich, Blintzes, Polish Pierogi and lasagna. Well illus. in color. 192 pages, Vegan Heritage Press. Paperback. Pub. at $19.95 $14.95  

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**Fish & Seafood**

**7635230** 500 FISH & SHELLFISH DISHES. By Judith Fertig. This collection has everything you need to know in order to choose, prepare, cook, and serve 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. 288 pages. Sellers. Pub. at $16.95 $3.95

**3638999** THE CONNOISSEUR’S GUIDE TO FISH & SEAFOOD. By Wendy Sweetser. This comprehensive guide makes it easy to shop for and cook fish and seafood with confidence, from tilapia to lobster. It includes advice on where and how to buy and store fish and seafood as well as tips to ensure its quality, basic preparation instructions, cooking techniques, and delicious recipes. 200+ color illus. 256 pages. Sellers. **Pub. at $24.95**

**6555608** SCOTTISH SEAFOOD: Its History and Cooking. By Catherine Brown. Filled with fascinating information about Scotland and the generations of Scots who have fished, foraged, cured, cooked and eaten Scottish seafood. After teaching the reader the basic cooking methods required, Brown then features a variety of seafood dishes including Tattie Scones, Cream Shells, Scottish Kedgeree, and Mushroom Fish Stew; and Finnan Haddock and Poached Egg. Photos. 326 pages. Birlinn. Import. **Pub. at $30.00**

**6588963** THE GREAT LOBSTER Cookbook: More Than 100 Recipes to Cook at Home. By Mary Dean Pettit. More than 100 simple and delicious recipes will show you how fun, easy, stress-free cooking with lobster can be. Try Lobster Deviled Eggs; Chilled Summer Corn and Lobster Soup; Pancetta-Wrapped Lobster Tails with Creamy Leek-Bacon Sauce; Rock Lobster Risotto; or Lobster Pot Pie. Well illus. in color. 204 pages. Random. 8¾x11¼. **Pub. at $29.95**

**6715168** FRESH FISH. By Jennifer Trainer Thompson. Add more fresh, healthful seafood into your life with these 175 delectable recipes, each showcasing the versatility of fish and shellfish. In addition to dishes like Halibut over Wild Rice with Spicy Cucumber Salad, Thompson regales us with stories of life on the New England coast. Color. 310 pages. Storey. **Pub. at $19.95**

**5571510** THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Turkey. By Monte Burch. Partly as a tribute to times gone by and partly as a reaction to the modern movement toward healthy eating and self-sufficient living, interest in making jerky has soared. Includes foolproof seasoning mixes, delicious recipes for a wide variety of meats, preparation instructions, and more. Well illus. in color. 154 pages. Skyhorse. **Pub. at $9.99**

**6682927** THE VENISON BIBLE. By Nichola Fletcher. Features over 40 recipes that show the enormous versatility of this low-fat meat including Venison Steaks with Lime, Fennel and Honey or Thai-spiced Venison Casserole. 96 pages. Birlinn. **Paperbound Import. Pub. at $19.95**

**7520565** WORKING A DUCK. By M. Phillips & S. M. Wipfli. Takes you through the processes of ethical hunting, efficient processing and finally using the harvest in restaurant-worthy dishes. Recipes include Cast Iron Seared Venison; Venison and Pineapple Chili; Smoked Leg Sausage; Baked Stilton Porcini-Encrusted Loin; and more. Fully illus. in color. 176 pages. Voyageur. **Pub. at $25.00**

**6664319** BUCK, BUCK, MOOSE: Recipes and Techniques for Cooking Deer, Elk, Antelope, Moose, and Other Big Game. By Hank Shaw. The first comprehensive guide to working with and cooking all forms of venison including deer, elk, moose, antelope and caribou. Peppered with stories of the hunt and essays on why venison holds a special place, it is sure to become the constant companion of home cooks and executive chefs alike. Well illus. in color. 304 pages. H & H. **Pub. at $29.95**

**6007270** THE VENISON COOKBOOK: Venison Dishes from Fast to Fancy. By Kate Fiduccia. Venison has found an eager audience as a healthy, low-fat alternative to beef. Running the gamut from down-home favorites to gourmet delights, this cookbook has recipes for every meal of the day. Try Venetian Venison Pizza Pie; Chicken-Fried Venison; Venison Meatball Stew; and 140+ other dishes. Color photos. 128 pages. Skyhorse. **8x10½/. Pub. at $19.95**

**6166340** THE MOUNTAIN MAN COOKBOOK. Ed. by Jared Blohm. Contains 175 mouthwatering and unique recipes for unconventional wild game like ral无线鼠, muskrat, hawks, eagles, owls, and opposums. After detailing how to safely prepare and cook furbearers, it serves delicious meals like Raccoon Stew, Beaver Chili, Sweet and Sour Bobcat, and more. SHOPWORN. Photos. 126 pages. Krause. **Pub. at $17.99**

**5916151** WILD GAME: Field Care & Making. Make the most of your next big game animal by creating mouthwatering meals you'll be proud to serve friends and family. After providing expert tips on field dressing and transporting, Chef Milos Cihelka gives you venison recipes for stew, roasts, chops, soups, casseroles. Over 3 hours. Stoney-Wolf.

**Asian & Eastern Cuisines**

**6683952** THE TURMERIC COOKBOOK. Considered to be one of nature's most powerful anti-inflammatory ingredients, turmeric has long been used in the Chinese and Indian traditional systems of medicine. Here it's packed into delicious recipes, from tonics and teas to soups, curries, and a delicious cream! Fully illus. in color. 128 pages. Aster. Import. **Pub. at $12.99**

**6713300** ORIENTAL VEGETARIAN COOKING. By Gail Duf. Brings together the flavors and culinary techniques of the Orient in this collection of tantalizing dishes from China, Japan, Korea, and Southeast Asia. A valuable resource to the kitchen of vegetarians and meat eaters alike, it is sure to be welcomed by all lovers of Oriental cuisine. 208 pages. Healing Arts. **Pub. at $17.95**

**3563871** 200 HEALTHY CHINESE RECIPES. Collects 200 favorite Chinese recipes that are fresh, authentic, and good for you. Beautiful photographs and clear instructions make it a snap to make Chinese Clay-Pot Chicken; Spicy Beef with Scallions; Sichuan Potato Stir-Fry; Chicken Chow Mein; and more. 240 pages. Sterling. **Pub. at $17.95**

**5807475** THE ASIAN SLOW COOKER. By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Tso's Chicken, Pad Thai Noodles with Chicken, or Beef and Cabbage Fun a try. Fully illus. 208 pages. Page Street. **Pub. at $21.99**

**6712967** COOKING WITH GOCHUJANG: Asia’s Original Hot Sauce. By Naomi Imatome-Yun. A chili paste from Korea with a complex spicy, sweet, and deep flavor, gochujang is rapidly growing in popularity. Now you can discover the charms of this delicious condiment with this selection of irresistible recipes, many of which Asian inspired. Well illus. in color. 143 pages. Countryman. **Paperbound Pub. at $16.95**
Asian & Eastern Cuisines


**5841836 THE KOREAN TABLE: From Barbecue to Bibimbap.** By T. Chung & D. Samuels. Learn to create the authentic flavors of Korean cuisine at home using ingredients and easily available ingredients. With more than 100 foolproof recipes, the authors guide home cooks through making delicious Korean meals without the fuss: Scallion Pancakes, Korean Hot Wings, and more. Color photos. 160 pages. Tuttle. 9x10. Paperbound. Pub. at $18.95 $7.95

**7634331 ORIENT EXPRESS: Fast Food from the Eastern Mediterranean.** By Silviona Rowe. Presents 100 light, enticing new recipes, perfectly balanced for mezze-style meals. This is not food for both celebrating and for foraging: Ottoman-inspired food based around stunning combinations of sweetness and sour—and given a brilliant modern twist by the most exciting chefs cooking today. Color photos. 184 pages. Tuttle. 9½x10¼. Pub. at $22.95 $3.95

**5841739 EVERYDAY THAI COOKING.** By Katie Chiu. Hailed as the “Asian Rachel Ray,” Chiu reveals the tips, tools, and techniques that put delish Thai dishes within everyone’s reach. Her easy-to-finish, tried-and-true dishes run the gamut from appetizers to desserts. Chicken Satay with Spicy Peanut Sauce to Coconut Cake with Mango Sauce. Color photos. 144 pages. Tuttle. 9¼x10¼. Pub. at $24.95 $7.95

**5751996 THE COOKING OF THE PHILIPPINES.** By G. Basan & V. Laus. Classic Filipino recipes made easy, with 70 authentic traditional dishes shown step by step. Explores the rich history and diverse cultural aspects of the Filipino people and the development of their distinctive cooking style. Try Hol and Sour Filipino Fish Soup, Chicken with Green Papaya, and Coconut Tarts. Fully illus. in color. 160 pages. Hermes House. 8¼x11. Paperbound. Interlink. Pub. at $30.00 $7.95

**5986605 FLASH IN THE PAN: Spice Up Your Noodles & Stir-Fries.** From Quick Pad Thai to Chicken with Peanut Sauce to Salmon Lakea Curry, discover how to cook great tasting Asian noodle and stir-fry recipes. There are also introductions for choosing a wok, seeding peppers, scallops, and steaming, as well as some suggested ingredient alternatives. Well illus. in color. 176 pages. Seller. Pub. at $19.95 $7.95

**5734886 OODLES OF NOODLES.** By Louise Pickford. Noodles are versatile, healthy and fun to eat! From bite-sized wraps and rolls, spicy soups and fresh salads to sizzling stir-fries and creamy curries, these exciting recipes bring rice, soba, wheat, egg and udon noodles to life. Fully illus. in color. 160 pages. Ryland Peters & Small. Pub. at $21.95 $5.95

**5897057 VIETNAMESE HOME COOKING FOR EVERYONE: Quick & Easy.** By A. Nguyen & Y. Moriyama. This collection of Vietnamese staples is beautifully illustrated with vibrant color photographs, and includes step-by-step pictures of the recipe procedures. Try Sizzling Catfish, Stuffed Cabbage Roll Soup, Broiled Beef Rolls, Tomato and Crab Noodles, and Empress Rice. 96 pages. Kodansha. Paperbound Import. Pub. at $17.50 $5.95

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

**6620000 K FOOD: Korean Home Cooking and Street Food.** By Da-Hae & Gareth West. Easy-to-follow fundamentals and a variety of delicious Korean recipes will give you the skills you need to prepare amazing Korean meals. Features information about classic Korean cooking and the AmeriKorean strand that has developed from it. Try a decadent bulgogi burger, corn on the cob with kimchi butter, or twice-cooked crispy pork belly. Well illus. in color. 240 pages. Mitchell Beazley. Import. Pub. at $24.95 $7.95

**5953755 500 SUSHI: The Only Sushi Compendium You’ll Ever Need.** By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients and condiments you need, Caroline Bennett and her team of experts offer complete instructions for making the rolls, and you’ll be making Sushi at home in no time. Recipes include Shrimp Tempura Gunkan; Seared Beef Uramaké and Squid Sashimi & Iwara Salmon Roe; Color photos. 288 pages. Sellers. Pub. at $17.95 $13.95

**5899234 JAPANESE HOME COOKING.** By C. Masui & H. Karde. Take a culinary journey into the heart of Japanese cuisine and discover the essence of a unique culture. Going beyond sushi, sashimi, maki and teriyaki, these 80 tasty recipes celebrate the full tapestry of Japanese flavor, captured in both everyday creations and special occasion delicacies. Well illus. in color. 132 pages. Ten Speed. Paperbound. Pub. at $19.99 $13.95

**5761232 THE NEW INDIAN SLOW COOKER: Recipes for Curries, Dals, Chutneys, Masalas, Biryani, and More.** By Neela Paniz. Veteran cooking teacher and chef Paniz revolutionizes the long, slow approach to making Indian cuisine by rethinking traditional recipes for the slow cooker. Here she showcases both classic and innovative recipes such as Pork Vindaloo, Kashmiri Potato Curry, Date and Tamarind Chutney and Marinated Chickpeas. Well illus. in color. 176 pages. Ten Speed. Paperbound. Pub. at $19.99 $13.95

**5980237 K FOOD: Korean Home Cooking and Street Food.** By Suneeta Vaswani. You’ll be absolutely delighted and amazed by the authentic flavor of this easy-to-prepare fare. Featuring 30 new recipes which include classic from northern and southern India, and Suneeta’s personal favorites, all of which have been adapted for North American kitchens. The new Chaat and Indian Food sections help you create a truly authentic Indian dining experience. Illus. in color. 240 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $6.95

**6614522 LET’S COOK JAPANESE FROM EVERYDAY RECIPES FOR AUTHENTIC DISHES.** By Amy Kaneko. Features delicious Japanese everyday Japanese specialties, easy to prepare and enjoy in your own home. Recipes include Spicy Tofu with Minced Pork; Vegetable & Shrimp Tempura, Steamed Clams in Sake & Butter Broth; and Chicken Meatballs with Sweet Vinegar Glaze. Illus. in color. 167 pages. Weldon Owen. Pub. at $24.95 $17.95

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Asian & Eastern Cuisines

★587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered Iron Chef shows us how to make flavorful, exciting traditional Japanese dishes in a carefully crafted selection of authentic recipes. From revelatory renditions of classics like miso soup to little-known but uniquely delicious dishes like nitsuke, Morimoto brings home-cooks closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

5959985 THE WORLD’S BEST ASIAN NOODLE RECIPES. By Susan Sutich. From Iron Chefs to hole-in-the-wall stalls with perfect noodles, from caters to the extra special in New York there’s been a passing down for generations, plus foodie blogs and TV personalities, this collection has something for everyone from Japan, China, Thailand, India, Korea, and more. Color photos. 268 pages. Race Point. 8¼x10¼. Pub. at $28.00 SOLD OUT

★5865209 CHINATOWNS: Asian Cooking from Around the World in 100 Recipes. By Jean-Francois Mallet. This culinary traveller brings together 100 delicious and easy-to-prepare recipes that tell us as much about ourselves as they do about the famous and exotic flavors of Asian cooking around the world. Recipes include Fried Beef with Onions; Glazed Peking Duck to Make at Home; Stuffed Crab with Pork and Rice Noodles; and Börimban, a Korean dish of rice, beef, and vegetables. Fully illus. in color. 416 pages. Jacqui Small. Import. Pub. at $30.00 $19.95

★573953 ★ THE CAFE SPICE COOKBOOK: 84 Quick and Easy Indian Recipes for Everyday Meals. By Hari Nayak. Designed to make it easy for today’s health-conscious home cooks to prepare quick, easy, and fresh versions of classic Indian dishes, many of which are naturally gluten-free. Pick a classic Indian meal to make in 30 minutes, like Try Bengali Fish Curry, Buttery Black Lentils, or Lobster Kadhai. Well illus. in color. 143 pages. Tuttle. Paperbound Import. Pub. at $14.95 $7.95

★59005X ★ RAMEN: Recipes for Ramen and Other Asian Noodle Soups. By Miranda Ballard et al. Discover the delights of rich ‘kotteri’ or light ‘assari’ ramen bowls and other Asian noodle soups in this collection of over 25 recipes. Includes Mung Bean Vegetable Soup, Spicy Noodle Seafood Broth, Beef Pho and Spicy Soba Chicken with Vegetables; and more. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $15.95 $11.95

★590033 ★ JAPANESE PATISSERIE: Exploring the Beautiful and Delicious Fusion of East Meets West. By James Campbell. Over 50 elegant recipes for patisserie, from traditional confections to modern creations, each with a contemporary Japanese twist—from cookies, macarons and tarts to stunning gateaux and suavies. Includes Lemon & Yuzu Clouds; Apple & Almond Tart with Sake Frosting; Apricot & Pistachio Entremet; and more. Well illus. in color. 176 pages. Ryland Peters & Small. Pub. at $24.95 $17.95

4638271 LEBANESE HOME COOKING. By Kamal Mouzawak. Well illus. in color. 160 pages. Quarot. Pub. at $35.00 SOLD OUT


European Cuisines

★5922178 ★ RUSSIAN, GERMAN & POLISH FOOD & COOKING. By C. Atkinson & T. Davies. From the Baltic to the Black Sea, shown step by step in more than 750 color photographs. Includes soups & starters, meat & poultry, fish dishes, vegetables, grains & pastas, and desserts & bak. 36 pages. Hermes House. Paperbound Import. $7.95

★469594X ★ GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine includes classic recipes and rich culinary projects that are simple and inspiring. Recipes include Pickled Vegetables and a Glazed Ham. Projects include festive candlesticks and ice lanterns. Fully illus. in color. 126 pages. Skyhorse. Paperbound. Pub. at $16.95 $9.95

5813476 ★ AUTHENTIC POLISH COOKING: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine. By Marianna Dworak. Some think the Polish diet is all meat and potatoes, but this cookbook proves that myth wrong. From rich soups and salads to side dishes, fishy, vegetarian meals, 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. Paperbound. Pub. at $21.99 $14.95

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6696384 ★ THE INDIAN FAMILY KITCHEN. By Anjali Patankar. A fresh introduction to South Asian cuisine, shows how to coax flavor out of your favorite foods by adding Indian spices; rub butternut squash with garam masala before roasting with salty feta and sun-dried tomatoes; marinate chicken wings in a pungent tandoori sauce; and brighten up a quinoa salad with ginger and cumin. Well illus. in color. 224 pages. Clarkson Potter. Pub. at $29.99 $19.95

5976009 ★ A JEWISH BAKER’S PASTRY SECRETS. By George Greenstein et al. George Greenstein has a gift for teaching home bakers to think, work, and bake like the pros with his evocative and tactile descriptions of baking. He crafts master dough recipes for Jewish holiday baking and European classics such as Streusel Cake; Cinnamon Babka Loaf; Gugelhupf with Walnut Filling and more. 202 pages. Ten Speed. 8¼x10½. Pub. at $29.99 $19.95

7547282 ★GYPSY FEAST: Recipes and Culinary Traditions of the Romany People. By Carol Wilson. Showcases the little-known cuisine of the Romany people, or Gypsies. Includes recipes that have survived through the centuries, many never before recorded. 238 pages. Hippocrene. Pub. at $22.95 $9.95


★5715342 ★CULINARIA RUSSIA: A Celebration of Food and Tradition, Ed. by Margaret May. Offers a window into Russian life rarely shown to the west, a myriad of foods and flavors fed by the diverse influences and cultures. From traditional fish and meat specialties of the nomadic people in northern Russia to sweets with a touch of oriental flavor from Azerbaijan, this volume includes a generous selection of authentic Russian dishes in color. 371 pages. Panagea. Import. 8¼x10¼. Pub. at $19.99 $14.95

5852919 ★ SWEDISH CHRISTMAS TRADITIONS. By Ernst Kristeiger. Learn how to bring those warm traditional Swedish Christmas traditions into your home wherever you are. This book includes classic recipes and rich culinary projects that are simple and inspiring. Recipes include Pickled Vegetables and a Glazed Ham. Projects include festive candlesticks and ice lanterns. Fully illus. in color. 126 pages. Skyhorse. Paperbound. Pub. at $16.95 $9.95

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663834 MY KITCHEN IN ROME: Recipes and Notes on Italian Cooking. By Rachel Roddy. Sharing her passion and love of Rome, Roddy weaves together stories, memories, and recipes including: Potato Gnocchi with Pork Rib Ragu; Pasta and Potato Soup; Sausage and Cabbage Cake; Bell Pepper and Tomato Stuffed Chicken; and much more. Well illus. in color. 384 pages. Grand Central. Pub. at $28.00 $6.95

1856553 THE FRENCH KITCHEN COOKBOOK: Recipes and Lessons from Paris and Provence. By Patricia Wells. Beautifully designed and lavishly illustrated, this master class in fresh, delicious, and French-inspired cooking offers a series of meticulously written recipes that explain the basics while providing the deep satisfaction that comes with creating exquisite food. 312 pages. Morrow. Pub. at $33.00 SOLD OUT

5852927 SWEDISH SUMMER FEASTS. By A. Schultman & H. Widell. A celebration of Swedish summers intertwined with the story of three sisters and their families, this heartwarming cookbook is beautifully designed, with authentic, rustic recipes and unforgettable moments shared in the lazy days of relaxation by the water—or by the grill. Fully illus. in color. 160 pages. Skyskore. 8¾x10½. Pub. at $24.95 $6.95

5976677 BIBA’S TASTE OF ITALY. By Biba Caggiano. Located in one of Italy’s most prosperous northern regions, Emilia-Romagna has given the world a cuisine that is as luscious as it is refined. Sample such fare as Salsa Balsamella, Pasta e Fagioli di Italia, and Rosa di Perma. Color photos. 404 pages. Morrow. 8¼x10¼. Pub. at $38.00

5904145 THE WELSH COOK BOOK. Originally published in 1887. The Right Honorable Lady Llanover explores traditional Welsh cuisine from the turn of the century, and offers an excellent range of homemade recipes such as South Wales Salmon, Welsh Mutton Chops, Welsh Leek Broth, and Welsh Cakes. 192 pages. Amberley. Paperbound Import. Pub. at $14.50 $6.95

59358X SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kracun & C. McFadden. Presents 56 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and an assortment of pita dishes, as well as sauces and a multitude of delectable desserts. Color photos. 104 pages. Schiffer. 9¾x8¼. Pub. at $24.99 $8.95 ★ 72174D4 THE GERMAN COOKBOOK. By Mimi Sheraton. A complete guide to mastering authentic German cooking, provides a generous helping of hundreds of clear recipes for soups, casseroles and one pot meals, eggs, cheese, fish, meat, sausages, vegetables, desserts and baked goods. 523 pages. Random, Pub. at $34.95 $23.95

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6649905 FRANCE: The Cookbook. By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover over 1,400 recipes of traditional and authentic French home cooking. Master chef Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tarte Tatin and Creme Brule, and oh so much more. Well illus. in color. 975 pages. Phaidon. $19.95 ★ 5652463 THE FRENCH KITCHEN. By Michel Roux Jr. In the French kitchen, there is a wonderful respect for food, it is something to be savoured, to be enjoyed. Roux Jr. shares the artful culinary alchemy of French food in this collection of savoy delights. Recipes include Panfried Lobster and Scallop Ravioli; Po-Roast Chicken with Florentine Mustard; and Salted Ox Tongue with Caper-Parsley Sauce. Well illus. in color. 352 pages. Weldon Owen. Pub. at $40.00 $9.95

3655423 NEW GERMAN COOKING. By Jeremy Nolen et al. From the duet behind Philadelphia’s Brauhaus Schmitz comes a not quite traditional take on German cooking. Playing with German flavor profiles and ingredients, and Celebrating vegetables as obsessively as they do pork, potatoes, sauerkraut, schnitzel, pretzels, potato dumplings, the dishes. Try Roast Goose with Stewed White Cabbage and Dumplings; Fried Carp with Potato Salad or delicious Apple Strudel! 64 pages, 63 color plates. Stovar Import. Pub. at $19.95 $9.95

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**5755270 TURKEY: Flavours of the Street.** By Hilde Bozdogan. Documents Turkey’s rich palette of street foods by season to show the distinct seasonal dishes associated with food that are experienced throughout the year: warm roasted chestnuts in winter, fragrant red strawberries in spring, ice cream in the summer, and sweet, aromatic figs in the fall. Well illus. in color. 185 pages. Times Editions. 4x6. Import. Pub. at $20.00  **$14.95**

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 Contains over 100 recipes for seasonal
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Corruption and the magic of Madison Avenue. 310 pages. Viking.
traces the spirit’s history, spanning frontier rebellion, Gilded Age
Spirit, and Place. Humorous illustrations and scratch & sniff scents (vanilla,
sandalwood, grass, and more) help would-be connoisseurs learn their
and Place. Here the author traces bourbon’s influence on
America’s political, economic, and cultural destiny. Here the author
are fit for the deck, hearth, lounge, tailgate or just at
recipes included: What distillation is and common
beginner and intermediate distillers. Topics include:
What distillation is and common
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5944554 BOURBON: 50 Rousing Recipes for a Classic American
Spirit. By Fred Thompson. Salutes the rich history, time-honored
traditions, and contemporary culture of America’s signature spirit
includes 50 cocktails along with a short history of
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refreshments, after-dinner cocktails, and unforgettable special
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3638030 WINTER COCKTAILS: Mulled Ciders, Hot Toddlies, Punches, Pitchers, and Cocktail Party Snacks. By Maria del Mar Sacasa. Shares more than 100 seasonal
recipes for cold-weather cocktails like Hot Buttered Rum, English Christmas Punch, Pumpkin-Bourbon Eggnog, Irish Coffee, Coquito, Salted Caramel Hot Chocolate, the Old-Fashioned (and the New-Fangled), and more. Illus. in color. 96 pages. Atlantic. 8¼x11½. Paperbound Import. Pub. at $16.99

5975379 MOONSHINE MIXOLOGY: 60 Recipes for Flavoring Spirits & Making Infusions. By A.J. Rathbun. Learn how to make white lightning and craft delicious
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606192 DRINKING IN AMERICA: Our Secret History. By Susan Cheever. Chronicles our national love affair with liquor, taking a long, thoughtful look at the way alcohol changed
our nation’s history, and how it has shaped American events and the American character from
the 17th to the 20th century. 258 pages. Twelve. Pub at $28.00
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Betts boils down his know-how into twenty pages, dividing whiskey into three
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traces the spirit’s history, spanning frontier rebellion, Gilded Age corruption, and the magic of Madison Avenue. 310 pages. Clarkson Potter. Paperbound. Pub. at $27.95

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Wine & Spirits

**276282X THE HOME DISTILLER’S HANDBOOK: Make Your Own Whiskey & Bourbon Blends, Infused Spirits & Cordials. By Matthew Teach. Guide you step by step through the process of creating unique and delicious alcoholic infusions and blends as well as infused cordials and your very own blended whiskies. No fancy degree or equipment required! Includes unique recipes from some of today’s leading mixologists, as well as fifty recipes. Bottoms up! Illus. in color. 143 pages. Cider Mill. Pocket size. Paperback. Pub. at $14.95 $4.95

**58513X THE UNITED STATES OF CRAFT BEER. By Jess Lebow. A state by state exploration of America’s greatest breweries, from Jack’s Abby Brewing in Massachusetts to the Maui Brewing Company in Hawaii. Complete with photos of the beers and breweries, this guide gives you the lowdown on all things craft beer as you make your way across the country. 208 pages. Adams Media. Paperback. Pub. at $19.99 $9.95

**6696129 THE ART OF AMERICAN WHISKEY. By Noah Rothbaum. Traces the arc of this beloved, renowned spirit through the art of 100 of the most imbible bottles ever made. More than two dozen enthralling cocktail recipes from the country’s top mixologists round out this spirited collection, which is sure to tickle any tipper’s fancy. Fully Illus. in color. 186 pages. Ten Speed. Pub. at $19.99 $9.95

**5894521 THE KINGS COUNTY DISTILLERY GUIDE TO MAKING SPIRITS: How to Make and Drink Whiskey. By C. Spelman & D. Haskell. Taking readers through the history of homemade whiskey, this fascinating guide answers questions that have mystified amateur and enthusiastic Moonshiners alike. It also reveals how readers can create their own homemade whiskey safely and deliciously (if not quite legally). Illus. 381 pages. Algonquin. Pub. at $22.95 $17.95

**66120X ANCIENT BREWS: Rediscovered & Re-created. By Patrick E. McGovern. Archaeology and science, McGovern uncovers and resuscitates the oldest alcoholic beverages on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrew interpretations and matching meal recipes. 291 pages. Norton. Pub. at $32.95 $19.95

**3831923 THE HOP GROWER’S HANDBOOK: The Essential Guide for Sustainable, Small-Scale Production for Home and Market. By I.T. Eyck & D. Gehring. Packed with research and practical advice, this handbook shows that it is possible to grow hops on a small scale for the booming regional craft beer markets and not only do it profitably, but also sustainably. Includes an overview of the numerous hops and their flavor characteristics, as well as all the info needed to set your hops up for success. 448 pages. Chelsea Green. 8x10. Paperback. Pub. at $34.95 $26.95

**5867893 THE HANDBOOK OF PORTERS & STOUTS. By J. Christer & C. Polenz. The most comprehensive and definitive homebrew guide on the hottest trends in the craft brewing world. Offers a rich and fascinating history; profiles more than 300 stout and porter varieties; and even includes a special section on the new wave of culinary beers, black beers, and more. Fully Illus. in color. 448 pages. Cider Mill. Pub. at $29.95 $17.95

**3598284 CRAFT CIDER: How to Turn Apples into Alcohol. By Jeff Smith. An essential handbook for partaking in the long-overdue hallowed cider renaissance, this guide provides all the info you need for making and brewing cider, from setting up your brewery to understanding fermentation, to creating different styles of beer. This helpful beginner’s guide includes 60 recipes for ales, stouts, porters, lagers, pilsners, bocks, and more. 390 pages. Alpha. Paperback. Pub. at $29.95 $9.95

**66371X THE MOONSHINERS’ BIBLE: The Plants That Create the World’s Great Cordials. By Matthew Teacher. Guides you step by step through the process of creating deliciously infused alcoholic drinks. Packed with research and practical advice, this handbook shows that it is possible to grow hops on a small scale for the booming regional craft beer markets and not only do it profitably, but also sustainably. Includes an overview of the numerous hops and their flavor characteristics, as well as all the info needed to set your hops up for success. 148 pages. Countryman. Paperback. Pub. at $17.95 $12.95

**3860959 MAKE MEAD LIKE A VIKING: Traditional Techniques for Brewing Natural, Wild-Fermented, Honey-Based Wines and Beers. By Jeremey Zimmerman. Embrace the world of traditional honey drinking and beverages made through experimentation in fermentation and flavor. Whether you’re new to homebrewing or looking to expand your knowledge, this guide will help you craft a sensibly wild and authentic mead. Includes 50 cocktail recipes. Fully Illus. in color. 224 pages. Chelsea Green. Paperback. Pub. at $24.95 $18.95

**6858654 KENTUCKY BOURBON WHISKEY: An American Heritage. By Michael R. Veach. Using archival research and interviews with people in the industry, Veach presents the most accurate and concise history of bourbon available, and celebrates its pivotal place in our national heritage. Illus. 141 pages. UKy. Pub. at $24.95 $19.95

**5772680 WINEMAKING WITH CONCENTRATES. By Peter Duncan. Offers a complete guide to making delicious wine at home, without the mess and hard work of brewing with fresh ingredients. Duncan provides 54 recipes for quickly making wine in 1-2 gallon batches. Try Roseberry Rose, Clarinet-Sylla Wine, Sweet Mountain Wine, and more. 112 pages. Fox Chapel. Paperback. Pub. at $12.95 $9.95

**6719922 THE BEST BEERS: 1,000 Must-Drink Brews from Portland to Prague. By B. McFarland & T. Sandham. Brimming with fun facts, stats, and anecdotes, this refreshing exploration of the world’s most delicious beverages will take you on an effervescent journey across the globe, offering a comprehensive look into the history, production, and flavor of every beer worth drinking from America to New Zealand. Fully Illus. in color. 288 pages. Sterling. Pub. at $27.95 $21.95


**585931X THE TOUGHEST TAP: The Untold Story of Craft Brewing in Hawaii. Complete with photos of the beers and breweries, this guide gives you the lowdown on all things craft beer as you make your way across the country. 224 pages. Abrams. Pub. at $24.95 $11.95

**5806807 THE BREWER’S ENCYCLOPEDIA: The Complete Guide to the Art of Beer. By D. Bellon & S. Speeg. Whether you are a visual creative, a wine enthusiast Moonshiners alike, it also reveals how readers can create their own homemade whiskey safely and deliciously (if not quite legally). Illus. 381 pages. Algonquin. Pub. at $22.95 $17.95

**66120X ANCIENT BREWS: Rediscovered & Re-created. By Patrick E. McGovern. Archaeology and science, McGovern uncovers and resuscitates the oldest alcoholic beverages on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrew interpretations and matching meal recipes. 291 pages. Norton. Pub. at $32.95 $19.95

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**5867893 THE HANDBOOK OF PORTERS & STOUTS. By J. Christer & C. Polenz. The most comprehensive and definitive homebrew guide on the hottest trends in the craft brewing world. Offers a rich and fascinating history; profiles more than 300 stout and porter varieties; and even includes a special section on the new wave of culinary beers, black beers, and more. Fully Illus. in color. 448 pages. Cider Mill. Pub. at $29.95 $17.95

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**5899001 HOMEBREWING: Idiot’s Guides as Easy as It Gets! By Daniel Ironside. Learn the fundamentals of homebrewing from setting up your brewery to understanding fermentation, to creating different styles of beer. This helpful beginner’s guide includes 60 recipes for ales, stouts, porters, lagers, pilsners, bocks, and more. 390 pages. Alpha. Paperback. Pub. at $19.95 $6.95

**463442X COOL BEER LABELS: The Best & Design from Breweries Around the World. By D. Bellon & S. Speeg. Whether you’re looking for packaging design inspiration or simply a part of the growing community of people who enjoy home beer brewing, you’re sure to enjoy this art filled celebration of beer. Fully Illus. in color. 204 pages. Print. 10x4x¼. Pub. at $27.99 $9.95

**5856727 WHISKEY DISTILLED: A Populist Guide to the Water of Life. By Heather Greene. With tastings to help you discover and refine your palate, this book takes you step by step through the process of making the highest value for your money, tips for building a collection, and cocktail recipes from today’s most celebrated mixologists. Greene invites you to pull your stool up to the bar and enjoy the wide world of whiskey. 16 pages of color photos. 253 pages. Fully Illus. in color. Pub. at $25.00 $17.95

**595293X BEER COCKTAILS. By Howard & Ashley Steitzer. Find new spins, along with forty-eight more drinks that will expand your horizons delightfully. Fifty superbly crafted cocktails that liven up your lagers and ales. Illus. in color. 104 pages. Harvard Common. Pub. at $12.95 $4.95

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Wine & Spirits

5713327 PARKER’S WINE BUYER’S GUIDE, SEVENTH EDITION. By Robert M. Parker, Jr. Featuring a fresh layout, revised maps, and more detail than ever before, this eagerly anticipated seventh edition offers collectors and amateurs alike the ultimate resource to the world’s best wines. Parker’s eminent 100-point rating system allows for independent, comprehensive inside information. 1513 pages. S&S. Pub. at $65.00 $9.95 ★ 5891981 COLONIAL SPIRITS: A Toast to Our Drunken History. By Steven Grasse. A revolutionary drinking guide to brewing and batching, mixing and serving, imbibing and jibing, fighting and freedom in colonial America. Within these pages you’ll find tales from barrooms and battlefields, from taverns and taverns, our forebears’ favorite tipples and colonial-inspired cocktail recipes. Fully illus. in color. 216 pages. Abrams. Pub. at $24.95 $19.95 ★ 6699367 EXPLORING & TASTING WINE: A Wine Course with Diggresions. By Berry Bros. & Rudd’s Wine Education. Gives you the tools to recognize, remember, and enjoy wine. Offers innovative practical pages with groundbreaking graphics that sum up the vital factors: aroma, flavor and body. Wine, wine, wine. And more. 96 pages. Paperbound. Pub. at $12.95 $7.95 ★ 5938643 THE HOMEBREW HANDBOOK. By D. Law & B. Grimes. Brewing your own beer becomes a hobby for anybody with this approachable guide, providing 75 recipes for full-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for getting started. Well illus. in color. 143 pages. ODCO Books. Pub. at $19.95 $12.95 6555853 THE POCKET HOMEBREW HANDBOOK. By D. Law & B. Grimes. Small enough to be used anywhere, this guide is packed with 75 recipes for full-flavored brews—from Belgian dubbels and British ale to the rich pilsners. Every step of the brewing process is explained in detail, making it easy to get started. Well illus. in color. 192 pages. Dog ’n’ Bone. Paperbound. Pub. at $14.95 $8.95 5885857 WE MAKE BEER. By St. Lewis. To this investigation we lend a hand, and a nation spanning journey into the art of American beer making. Lewis discovered a group of like minded craftsmen. Not just a celebration of American brewing, this volume is about what you can discover about yourself when you put your hands and your heart into crafting the perfect pint. 213 pages. St. Martin’s. Pub. at $24.99 ★ PRICE CUT to $2.95 4584643 FORGOTTEN DRINKS OF COLONIAL NEW ENGLAND: From Flips & Rattle-Skulls to Switchel & Spruce Beer. By Corin Hirsch. Colonial New England was an acquired taste of the times. Everyone imbued heartily and often. New England food and drink writer Corin Hirsch explores the origins and taste of the favorite potations of spirits. From Flips & Rattle-Skulls to Switchel & Spruce Beer. 4584643 ★ 101 LEGENDARY WHISKIES YOU’RE TRYING TO DRY BUT (POSSIBLY) NEVER WILL. By Ian Buxton. Gathered here are the finest and rarest whiskies in the world. Some of these whiskies are Lost Legends: liquid treasures that will be extraordinarily hard to find. Others are impossibly expensive and in some cases literally illegal. But look harder, and you will find more readily available gems. Well illus. in color. 224 pages. Headline. Import. Pub. at $19.99 ★ PRICE CUT to $4.95 6480969 THE ILLUSTRATED GUIDE TO BREWING BEER: A Comprehensive Beginning of Homebrewing. By Matthew Schaefer. Whether you are a homebrewing neophyte, or a seasoned pro, this guide will show you how to try your hand at homebrewing. Schaefer will teach you all about beer and the few simple components required to make it—malt, hops, yeast, and water. Well illus. in color. 241 pages. Skyhorse. Paperbound. Pub. at $14.95 ★ 6420109 BOOZE FOR FREE. The Definitive Guide to Making Beer, Cocktails, Martinis, Ciders, and Other Drinks at Home. By Andy Hamilton. Shows you how easy and economical it can be to make simple hop brews, exquisite wines, and delicious infused spirits, all from easily grown or foraged ingredients, along with recipes for more than 100 delicious drinks. 334 pages. Plume. Paperbound. Pub. at $16.00 ★ PRICE CUT to $5.95

5759775 WHISKEY: Instant Expert. By John Lamond. The authoritative guide to savoring the world’s most elegant and complex spirit to the fullest. Lamond guides readers through the millling process, milling single malts to bourbon and elegant blends. Features a glossary of important terms and a directory of rare and prestige whiskies. Illus. in color. 144 pages. Princeton Architectural. Pub. at $16.95 ★ PRICE CUT to $3.95 5848180 FANTASTIC DRINKING GAMES, WITH柠檬. By John Boyer. Features classic drinking games and a chance to spice up any party. With 16 different drinking games, eight different dice, card, and cup games, this is the ultimate collection for party people. Includes games like Spoons, Beer Pong, Shoulders, Kick the Keg, and more. Illus. in color. 152 pages. Skyhorse. Paperbound. Pub. at $12.99 ★ PRICE CUT to $2.95 6564429 THE HOME DISTILLING & INFUSING HANDBOOK, SECOND EDITION. By Matt Teacher. Takes you step by step through the process of creating custom whiskey blends, making deliciously unique infusions, and serving signature cocktails from some of the country’s leading mixologists. Try cocktails such as Walnut Cognac, Smoked Bacon Bourbon, Earl Grey Gin, and Blackberry Cinnamon Rum. Fully illus. in color. 208 pages. Cider Mill. Paperbound. Pub. at $16.95 $7.95 ★ 5913233 GREAT WINE MADE SIMPLE, REVISED. Straight Talk from a Master Sommelier. By Andrea Immer Robinson. First published in 2000, this now-classic introduction to wine reflects up-to-the-minute wine trends, including the burgeoning popularity of global wines and maps, and much more. Although thoroughly revised, it lives up to its title by making selecting and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00 ★ PRICE CUT to $6.95 599078X WINE ISN’T ROCKET SCIENCE: A Quick & Easy Guide to Understanding, Buying, Tasting, & Pairing Every Type of Wine. By Ophelie Neiman. This highly informative guide presents a whole new way to understand and enjoy any type of wine. Charts, fully explained expert information that even the most seasoned wine lover will find useful, it covers 60 varietals of white, red, and sweet wines; wine selections for every occasion; pairings for meals; and much more. Fully illus. in color. 272 pages. Skyhorse. Paperbound. Pub. at $24.95 ★ PRICE CUT to $13.95 5730902 THE UNITED STATES OF BEER: A Freewheeling History of the All-American Drink. By Dane Huckelbridge. Drawing upon a wealth of little-known historical sources and expert interviews, this guide outlines the backbone of America’s best-drinkers’ beer, a guide to the nation’s most beloved and most respected beers. 5759775 ★

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

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Cookies, Breads & Baking

6583083 THE GREAT AMERICAN CHOCOLATE CHIP COOKIE BOOK. By Carolyn Wyman. Along with more than 75 recipes, this book also includes the true story of the cookie’s invention 75 years ago, a state-by-state survey of bakeries and restaurants known for their chocolate chip cookie creations and much more. Illus, in color. 207 pages. Cookbook. Paperbound. Pub. at $19.95 $4.95

6580386 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home. By Tracey Methar. Homemade, artisanal, and visually appealing. 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, Lime Cheeseball Donuts, Fudgy Oreo Donut Sandwiches. Includes recipes for gluten-free and Paleo donuts. Fully illus. in color. 143 pages. Sterling. Pub. at $19.95 $9.95

4639332 BREAD REVOLUTION: World-Class Baking with Sprouted & Whole Grains, Heirloom Flours & Fresh Techniques. By Peter Reinhart. This master baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and formulas that use sprouts and flours, whole and ancient grains, heirloom and sprouted grains, alternative flours, and allergy-friendly and gluten-free approaches. 249 pages. Ten Speed. Pub. at $30.00 $9.95

5986737 GOOD HOUSEKEEPING THE GREAT BAKE SALE COOKBOOK. Pretty, portable, and easy to make, these 75 luscious bake sale treats are classics that are sure to go quickly. Suggested when available, and lovely gift labels are included. Well illus. in color. 176 pages. Hearth. Spiralbound. Pub. at $12.95 $4.95

5966788 HEALTHY BREAD IN FIVE MINUTES A DAY. By J. Hertzberg & Z. Francois. From the authors of the groundbreaking Artisan Bread in Five Minutes A Day. A new cookbook filled with quick and easy recipes for healthy bread. Enjoy such healthy treats as 100 Whole Wheat Bread, Whole Grain Garlic Knots, Pumpkin Pie Brioche, Black and White Braided Pumpernickel, and Chocolate Tangerine Bars. Illus. 324 pages. St. Martin’s. Pub. at $29.99 $7.95

5954581 THE NEW HEALTHY BREAD IN FIVE MINUTES A DAY, REVISED. By J. Hertzberg & Z. Francois. Includes thirty-three new recipes and updates showcasing whole grains, nuts, and seeds; and innovative sprouted, sprouted wheat, and khorasan. There are weight equivalents for every dough recipe, and intriguing new oils, such as coconut, avocado, flaxseed, and hemp. Recipes include: Georgian Cheesy-Egg Bread, Avocado-Goat Cheese & Tomatoes, Whitecap Bread, and many more. Well illus. in color. 416 pages. St. Martin’s. Pub. at $32.99 $10.95

5917670 ARTISAN PIZZA AND FLATBREAD IN FIVE MINUTES A DAY. By J. Hertzberg & Z. Francois. Imagine homemade, mouth-watering pizzas, flatbreads, and sweet and savory flatbreads in her oven. Water/brown sugar/yeast and sourdough starters, different ways to make your own sourdough, and a state-by-state survey of 200 of the best pizza places. The result is all the savory bread a gluten-free vegan guy or gal could want. Well illus. in color. 210 pages. HMH. Pub. at $25.00 $8.95

6551149 COOKIES GALORE. By Jacqueline Bellefontaine. Offers a mouth-watering selection of different tastes, shapes, designs, and sizes. You’ll find a cookie recipe to suit every occasion. Give Ginger & Date Sandwich Cookies or Hazelnut & Cinnamon Meringues a try. Illus. in color. 192 pages. Spruce. Pub. at $15.95 $9.95

4695107 THE BREAD BOOK: The Definitive Guide to Making Bread by Hand or Machine. By Sarah Lewis. Presents over 120 traditional and mouthwatering recipes for sweet and savory breads and pastries, from a Stuffed Mushroom and Garlic Baguette, and Sage and Parmesan Flutes, to simple favorites such as croissants and baguettes. Illus. in color. 256 pages. HMH. Pub. at $14.95 $4.95

59009X BREATH & BUTTER: Gluten-Free Vegan Recipes to Fill Your Basket. By Erin McKenna. After having to ignore the bread basket at her favorite restaurants for years, McKenna set about righting this wrong, and tackled making delicious breads. Starting with a simple white dough, then making small changes to making delicious breads. Starting with a simple white dough, then making small changes to making delicious breads. The well-loved baking bible is back, with more Foolproof Recipes for Yeasted, Enriched & Sourdough breads and pastries, from a Stuffed Mushroom and Garlic Baguette, and Sage and Parmesan Flutes, to simple favorites such as croissants and baguettes. Illus. in color. 144 pages. HMH. Paperbound Pub. at $14.95 $4.95

495444 ARTISAN BREAD: 100 Years of Techniques and Recipes. By Keith Callahan. The master baker and owner of Orwashers bakery offers professional baking methods including step by step directions for baking a variety of delicious breads and rolls, and presents a behind-the-scenes look at what an artisan baker will eat to create mouthwatering new recipes. Includes recipes. SHOPWORN. Well illus. in color. 224 pages. Race Point. 8¼x10¼. Pub at $30.00 $6.95

5999907 MASTERING THE ART OF BAKING: A Complete Step-by-Step Guide. By Rose Levy. This comprehensive guide will guide you through more than 280 easy-to-follow and highly approachable recipes, each accompanied by clear instructions and expert tips. Includes recipes for pies and tarts, cakes, biscuits, breads and much more. Features essential information about ingredients, equipment and techniques. Fully illus. in color. 392 pages. Sterling. Paperbound Pub. at $24.95 $9.95

575218 THE NEW BEST OF BETTER BAKING.COM. By Marcy Goldman. The well-loved baking bible book is back, with more Foolproof Recipes for Yeasted, Enriched & Sourdough breads and pastries, and hundreds of new recipes for every occasion. Give Ginger & Date Sandwich Cookies or Hazelnut & Cinnamon Meringues a try. Look. Learn all about perfect pie pastry, sourdough and bread starters, different ways to make pizza dough, the secret to better biscuits, avoiding cracks in your cheesecakes, and much more. Illus. in color. 324 pages. Whitecap. 8x10. Paperbound Import. Pub. at $26.95 $6.95

6581730 DELLA FATTORIA BREAD: 63 Foolproof Recipes for Yeasted, Enriched & Naturally Leavened Breads. By Marcy Goldman et al. Bake the world-class breads of an award-winning Sonoma County-based bakery in your own kitchen! More than an instructional guide, this book takes the fear out of bread baking, helping beginners trust their senses, experience the instincts in order to make artisanal bread at home. Well illus. in color. 284 pages. Artisan. Pub. at $29.95 $6.95

5830532 GOOSEBERRY PATCH BIG BOOK OF COUNTRY BAKING. Ed. by Susan Ray. From breads, biscuits and cakes to casseroles, cupcakes and cobblers, there’s a recipe for every meal and all occasions. It includes menus for easy planning, as well as sections for make-ahead dishes, time-saving hints, serving suggestions, and more tips and tricks. Try Make-Ahead Faux Lasagna and Chocolate-Cappuccino Cheesecake. Fully illus., in color. 368 pages. Oxmoor. 8½x11. Pub. at $29.95 $9.95

5930960 HOME BAKED: Nordic Recipes and Techniques for Organic Bread and Pasta. By Hannie Rissag. 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; baking with a raising agent or without; for pies, cookies, and crackers; and covers grains such as wheat, spelt, barley, and rye. Fully illus. in color. 256 pages. Chelsea Green. 8¼x10. Pub at $39.95 $9.95

6683366 ONE DOUGH, TEN BREADS: Make Great Bread by Hand. By Carol Deacon. With just a few ingredients, this guide, and your own two hands you’ll be well on your way to making delicious breads. Starting with a simple white dough, then making small changes to making delicious breads. Starting with a simple white dough, then making small changes to making delicious breads. In color. 144 pages. HMH. Paperbound Pub. at $14.95 $4.95

5899907 MASTERING THE ART OF BAKING: A Complete Step-by-Step Guide. By Rose Levy. This comprehensive guide will guide you through more than 280 easy-to-follow and highly approachable recipes, each accompanied by clear instructions and expert tips. Includes recipes for pies and tarts, cakes, biscuits, breads and much more. Features essential information about ingredients, equipment and techniques. Fully illus. in color. 392 pages. Sterling. Paperbound Pub. at $24.95 $9.95

5984444 ARTISAN BREAD: 100 Years of Techniques and Recipes. By Keith Callahan. The master baker and owner of Orwashers bakery offers professional baking methods including step by step directions for baking a variety of delicious breads and rolls, and presents a behind-the-scenes look at what an artisan baker will eat to create mouthwatering new recipes. Includes recipes. SHOPWORN. Well illus. in color. 224 pages. Race Point. 8¼x10¼. Pub at $30.00 $6.95

5999907 MASTERING THE ART OF BAKING: A Complete Step-by-Step Guide. By Rose Levy. This comprehensive guide will guide you through more than 280 easy-to-follow and highly approachable recipes, each accompanied by clear instructions and expert tips. Includes recipes for pies and tarts, cakes, biscuits, breads and much more. Features essential information about ingredients, equipment and techniques. Fully illus. in color. 392 pages. Sterling. Paperbound Pub. at $24.95 $9.95

575218 THE NEW BEST OF BETTER BAKING.COM. By Marcy Goldman. The well-loved baking bible book is back, with more Foolproof Recipes for Yeasted, Enriched & Sourdough breads and pastries, and hundreds of new recipes for every occasion. Give Ginger & Date Sandwich Cookies or Hazelnut & Cinnamon Meringues a try. Look. Learn all about perfect pie pastry, sourdough and bread starters, different ways to make pizza dough, the secret to better biscuits, avoiding cracks in your cheesecakes, and much more. Illus. in color. 324 pages. Whitecap. 8x10. Paperbound Import. Pub. at $26.95 $6.95

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**COOKIES, BREADS & BAKING**

**5988411 100 ANIMAL COOKIES: A Super Cute Menagerie to Decorate Step-by-Step.** By Lisa Snyder. Features super-cute depictions of 100 different animal cookies. Clear instructions and inspirational designs. From colorful clown fish to not-so-scary grizzly bears, laid back sea turtles and even a woolly monkey, these irresistible treats are sure to raise smiles any time of the year. 144 pages. Paperbound. $6.95

**7639945 WE LOVE MADELEINES.** Photos by Antonis Achilleos. These forty-one recipes developed by madeleine lovers from Italy to Oregon break the mold, with unexpected delights from Rosemary Polenta to Molasses Spice Cookie, and a rich variety of flavored glazes and flour options. Color photos. 128 pages. Chronicle. Pub. at $17.95 $6.95

**6550959 THE 250 BEST COOKIE RECIPIES.** By Esther Brody. With 250 recipes to choose from, you'll find an extraordinary range of cookies for virtually every occasion. Features helpful baking tips and a cookie troubleshooting section. Try Ginger Spice Snaps; Cream Cheese Shortbread Sandwiches; or Brandey Lace Roll-Ups. 16 pages of color photos. 192 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $6.95

**5957583 LOW CARB HIGH FAT BAKING: Over 40 Gluten- and Sugar-Free Recipes for Pastries, Desserts, and Delicious Treats.** By Mariann Andersson. Lose the weight and keep it off with baked treats and sweets you can feel good about—with no sugar or gluten added! Reinvent yourself with healthy, scrumptious recipes like Midsummer Pie, Cinnamon Pinwheels, Sweetheart Squares, and more. Color photos. 96 pages. Skyhorse. Paperbound. Pub. at $17.95

**5773784 LOW CARB HIGH FAT BREAD.** By Mariann Andersson. A gluten- and sugar-free bread that’s perfect for weight loss and health maintenance. Low Carb High Fat Bread is at the center of this tantalizing baker’s guide. Here are more than 40 recipes, including Mediterranean Muffin; Classic Muffin; Christmas Muffin; Muffin Buns; and Swedish Christmas Crackers. Color photos. 96 pages. Skyhorse. Pub. at $17.95

**5893712 MINI PIES.** By Abigail Johnson Dodge. Includes over 40 recipes for sweet and savory pies made in an electric pie maker. From mixed berry to pecan and onion, there’s something for everyone. Color photos. 95 pages. Weldon Owen. Pub. at $19.95

**5842999 CLASSIC GERMAN BAKING.** By Luisa Weiss. From her cheerful Berlin kitchen, Weiss offers 100 recipes she’s 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 baking, meaning, and rituals behind them. Color photos. 276 pages. Ten Speed. 8½x10¼. Pub. at $35.00 $6.95

**592896 THE DOUGHNUT COOKBOOK: Delicious Recipes for Baked & Fried Doughnuts.** By Jennifer Katzinger. Test Kitchen. Packed with luscious photographs, this inspiring guide shows how easy and satisfying it is to make doughnuts at home. You’ll learn how to make all types from scratch—fritters, jelly, glazed, sprinkled and more—plus some creative flavors like S’mores and Peppermint Bark Chocolate. 64 pages. Weldon Owen. Pub. at $14.95 $7.95

**5804744 BAKING WITH THE BRASS SISTERS.** By Marilyn & Sheila Brass. Old-fashioned American home baking is brought back to your kitchen with this collection of simple recipes, tried and true with love from the delectable character and homey charm of treats like Grandma Goldberg’s Honey Cake; Chocolate Walnut Banana Muffins; Cobblestone Apple Tart, and many more. Color photos. 294 pages. St. Martin’s. Pub. at $29.95 $17.96

**5932333 BREAD MACHINE KITCHEN HANDBOOK.** By Jennie Shapter. Offer a variety of breads that you can make with your bread machine, followed by machine features, settings, bread-making techniques, such as hand-shaping, glazes and toppings that make more unusual breads. Recipes also include breads baked in a conventional oven, from basic loaves using simple ingredients to more complex baked goods with a diversity of tastes. Illus. in color. 296 pages. Hermes House. Paperbound. Pub. at $7.95 $4.95

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**5976049 HONEY & OATS: Everyday Favorites Baked with Whole Grains and Natural Sweeteners.** By Jennifer Katzinger. This collection of delicious recipes highlights the goodness of natural sweeteners such as honey, coconut palm sugar, maple syrup, and Sucanat, and whole grains. Without sacrificing flavor or taste, Katzinger features 75 recipes including Apple Pie; Granola Bars; Honey Spice Cake; and more. Illus. in color. 160 pages. Sasquatch. 8½x10¼. Pub. at $29.95 $6.95

**7520015 GREAT GINGERBREAD.** By Sara Perry. Offers a delicious new take on an old favorite, from classic cookies, houses, and gingerbread men to creative suggestions for waffles, cakes, pastries, and pies. Illus. in color. 96 pages. Chronicle. 8¼x8. Paperbound. Pub. at $14.95

**5955128 A BAKER'S FIELD GUIDE TO CHOCOLATE CHIP COOKIES.** By Dede Wilson. Features 75 recipes of America’s favorite cookie, ranging from low-fat-friendly to chubby-chested and every varietyimaginable of chocolate chips and chunks. The fun field guide format gives the details of each cookie “species” with entries on Type, Description, Field Notes, Lifespan, and Related Superlatives. Color photos. In color. 176 pages. Sasquatch. Pub. at $19.95 $4.95

**5956307 CLASSIC COOKIES WITH MODERN TWISTS.** By Ellen Jackson. Featuring 100 recipes every cookie-lover will crave, and includes 214 cookies. Spice Cookie. “Hey, you’re in the mood for something a little different. Classic favorites, like Snickerdoodles, Jam-Filled Thumbprints, and Peanut Blossoms are some of the favorites. Illus. in color. 150 pages. Sasquatch. Pub. at $19.95 $9.95

**5824133 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 2,000 recipes, you’re sure to find whatever you’re after here, from easy everyday cookies to celebration-caliber confections! 703 pages. HMH. Pub. at $35.00 $26.95

**5653666 500 CUPCAKES: The Only Cupcake Compendium You’ll Ever Need.** By F. Connolly & J. Fertig. A collection of 500 of America’s best-loved cupcakes easy-to-follow recipes, with an introduction that provides a comprehensive look at equipment and ingredients, plus a description of the cupcake-making process, from getting started to storing and transporting the yummy results. Color photos. 288 pages. Sellers. Pub. at $17.95 $13.95

**5655233 CREATURE COOKIES.** By Autumn Carpenter. From family pets to farm dwellers, ocean swimmers to backyard creepers, these creative cookies are delightful treats for special parties or everyday snacks. Includes tried and true recipes for rolling, cutting, and making perfect cookies; creative ways to use cookie cutters; and tips and tricks. Color photos. 196 pages. Sasquatch. Pub. at $19.95 $9.95

**463527 THE COMPLETE PHOTO GUIDE TO COOKIE DECORATING.** By Autumn Carpenter. Become a confident cookie decorator through simple step by step directions that provide invaluable decorating tips and tricks. Includes recipes for rolling, cutting, and using perfect cookies; creative ways to use a variety of icings, detailed instructions for piping, painting, marbling, and coating, plus ways to add shimmer, sparkle, and special accents. Full color. In color. 192 pages. Creative Publishing Intl. Pub. at $22.99 $6.95

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Cookies, Breads & Baking

759832 BREAD MATTERS: The State of Modern Bread and a Definitive Guide to Baking Your Own. By Andrew White. Shares his recipes for making great, nutritious bread at home, explaining the detailed discussions of the books, including the benefits of the breadmaking 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 $34.99. PRICE $9.95

578344 PIZZA AND OTHER SAVORY PIES. By Brigit Binns. Learn to bake flavorful pizzas—from Italian classics to all-American pies—to golden-crusted perfection right in your own oven. Includes over 50 delicious recipes including Pizza with Mozzarella & Fresh Tomatoes, Stuffed Calzone and Pizza with Salami, Fennel & Asparagus. Well illus. in color, 111 pages. Harvard Common. Spiralbound. Pub. at $16.95. $3.95

594452X A BAKER’S FIELD GUIDE TO DOUGHNUTS: More Than 60 Warm and Fresh Homemade Treats. By Dede Wilson. Brings the information you need to make yeast-risen doughnuts as well as cake-like baking powder doughnuts to perfection. Whether you’re a seasoned baker or a beginner, you’ll find that even the most die-hard doughnut aficionados will flock to them. Try Sunbutter Cookies, Cinnamon Biscuit Buns, or Canada Day Cupcakes. Well illus. in color, 176 pages. Harvard Common. Paperback. Pub. at $19.95. PRICE $9.95

75192X A BAKER’S GUIDE TO CHOCOLATE CHIP COOKIES. By Dede Wilson. Features 75 recipes for chocolate chip cookies, ranging from kid-friendly to all grown up, using every variety imaginable of chocolate chips and chocolates. The fun field guide format gives the details of each cookie “species” with entries on Type, Descrip, Flavor, Weight, Gluten-Free, and Related Species. Well illus. in color, 176 pages. Harvard Common. Paperback. Pub. at $19.95. PRICE $9.95

4529952 CAKE BOXES: Stories and Recipes from Mia Famiglia. By Buddy Valastro. Star of the smash TLC hit and master baker at Carlo’s Bake Shop in Hoboken, New Jersey, Buddy Valastro reveals how he came to be America’s favorite baker and the inspirational tale of how his ancestors strove to succeed in America. An inspiring tale of life, love, and loss, he also shares 37 never before published recipes for Carlo’s Bake Shop’s most popular treats. Photos, some color. 299 pages. Free Press. Pub. at $29.95. PRICE $6.95

4621719 THE BEST-EVER WHEAT-AND GLUTEN-FREE BAKING BOOK: Over 200 Recipes for Muffins, Cookies, Breads, and More. By Mary Ann & Macci Wennerg. There was a time when being diagnosed with celiac disease or learning you had a sensitivity to wheat or gluten meant a lifetime of dry, tasteless baked goods that crumbled in your mouth. Now, it’s a matter of minutes? Here you will find more than 250 wheat and gluten-free recipes. Well illus. in color, 320 pages. Andrews McMeel. Pub. at $29.99. PRICE $6.95

5992281 GUILT-FREE BAKING: Low-Calorie and Low-Fat Sweet Treats. By Gee Charman. This collection includes guilt-free goodies that use innovative and healthy ways to cut calories and fat. Delicious and fudgy, these treats will be a favorite for those who want to include some of the fun in their diet. Well illus. in color, 176 pages. Nourish. Import. Pub. at $19.95. PRICE $4.95

5986275 THE BAKER’S APPENDIX: The Essential Kitchen Companion, with Deliciously Dependable, Inifinitely Adaptable Recipes. By Jessica Reed. This indispensable resource contains hundreds of delicious, healthy, and quick breads; cookies; and frothings, with dozens of variagations, ingredient substitutions, decorating tips for cakes and cookies, volume charts for baking pans of all sizes; 112 pages. Clarkson Potter. Pub. at $18.99. $13.95

5942670 TWENTY-FIVE PASTRIES and Recipes from America’s Essential Bakery and 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. Includes the risk-taking mad scientists who bring incredible creations to the modern pastry world. Recipes include Ciabatta Pizza Dough, Black Currant Doughnuts, and Spiced Carrot Cake. Well illus. in color, 170 pages. Andrews McMeel. 8¼x10½. Paperback. Pub. at $25.00. PRICE $11.95


5911877 BREAKING BREADS. By Uri Schell with R. Peizel. This compendium of breads from Uri Schell, who owns a bakery in Tel Aviv as well as co-owning a popular bakery in New York City, reflects on his multicultural roots and a trend toward culinary fusion in contemporary Israel. Try Za’atar Pita, Challah Fetal Rolls, and the Famous Chocolate Babka. Well illus. in color, 352 pages. Artisan. 8¼x10½. Pub. at $33.00. PRICE $14.95

5659075 ALLERGEN-FREE DESSERTS TO DELIGHT YOUR TASTE BUDS: A Baking Book for Parents and Kids. By Amanda Orlando. When one of the highlights of a party is the big birthday cake or the table of treats, it’s hard for kids and adults who are allergic to those things to get excited or feel included. Included here are over 100 treats so that even people without allergies will flock to them. Try Sunbutter Cookies, Cinnamon Biscuit Buns, or Canada Day Cupcakes. Well illus. in color, 176 pages. Harvard Common. Paperback. Pub. at $19.95. PRICE $9.95

577002X CIAO BISCOTTI. By Domenica Marchetti. Illus. in color, 144 pages. Chronicle. Pub. at $18.95. $6.95


5826216 FLAVOR FLOURS. By Alice Medrich with M. Klein. Well illus. in color, 368 pages. Artisan. Pub. at $34.95. PRICE $14.95


4600630 SANTA’S FAVORITE COOKIES. Fully illus. in color, 31 pages. Pl. Pub. at $19.95. $3.95


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Desserts

2664593 PUDDIN’: Luscious and Unforgettable Puddings, Parfaits, Baking Cakes, Pies, and Pops. By Clio Goodman with A. Sussman. Shares Goodman’s secrets for creating and decorating puddings that will live up to the childhood memories. From grown-up renditions of snarky-fave flavors like Butterscotch Pudding (spiked with whiskey) to the party-ready showstopper Banana Upside-Down Cake with Chocolate Ganache, here are puddings to satisfy your every whim. Well illus. in color, 136 pages. Spiegel & Grau. Pub. at $25.00. $2.95

4578473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery. By Leslie Bilderback. All you need to re-create and improve upon those classic childhood memories. From grown-up renditions of snarky-fave flavors like Butterscotch Pudding (spiked with whiskey) to the party-ready showstopper Banana Upside-Down Cake with Chocolate Ganache, here are puddings to satisfy your every whim. Well illus. in color, 136 pages. Spiegel & Grau. Pub. at $25.00. $2.95

7553560 MUG CAKES: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth. By Leslie Bilderback. Why reach for a store-bought mix that takes up an hour to bake when you can make a quick, tiny, microwaveable treat for your mid-day sugar craving in minutes? Here you will find more than 100 clever mug cake recipes, featuring flavors like leopard, caramel, pear, and coconut domino squares. Color photos. 176 pages. St. Martin’s. Paperback. Pub. at $22.99. $5.95

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**Desserts**

5898331 **MMM...MARSHMALLOWS.** By Carol Hilker. From indulgent chocolate-covered caramel swirl to classic peppermint, making mouth-watering marshmallows has never been easier. Collects 30 recipes for marshmallows in flavors like Banana and Peanut Butter Swirl; Salt and Cranberry; Cafe Mocha; Toasted Coconut, and more. Fully illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95

$4.95

2735708 **CREAM PUDDINGS:** And Other Delicious French Pastries. By Hannah Miles. Flour, butter, eggs, three everyday supermarket ingredients which can be transformed into the versatile cream puff pastry. Explore the possibilities of cream puff pastries with recipes such as Mini Coconut Éclairs; Strudel Cream Puffs with Carmel Glaze; and Coffee Religieuse. Fully illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95

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, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95

6708277 **ALL THINGS MARSHMALLOW:** Melt-in-the-Mouth Deliciousness. By R. O’Brien & A. Nelson. Discover the delicious culinary possibilities of the marshmallow, whether as a treat on its own, or as a fun and luscious creation such as Candy Cane Marshmallow Brownies. Start by mastering the basics of making marshmallows. Then delight friends and family with these fantastic tasty sensations. Well illus. in color. 60 pages. Sterling. Pub. at $17.95

$6.95

5650933 **OUT OF THE BOX DESSERTS:** Simply Spectacular, Semi-Homemade Sweets. By Hayley Parker. Turn up the volume on dessert with these easy, original mash-ups. Using a combination of box mixes, ready-made cookie doughs, peanut butter cups, Oreos, candies, soda, and old-school basics, Parker will satisfy every sweet craving—usually at least a time—with hybrids from Frosted Cupcakes to Red Velvet Truffle Brownie Bombs. Well illus. in color. 210 pages. Countryman. Pub. at $24.95

$6.95

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

$6.95

5903568 **THE DESSERT BIBLE.** By Christopher Kimball. Presents the most reliable ways to make more than 300 of America’s favorite desserts. Easy to follow recipes for Creme Caramel, Coconut Layer Cake, Chilled Lemon Soufflé, and Mango Sherbet. Illus. 399 pages. Little, Brown. Paperbound. Pub. at $20.00

SOLD OUT

6814880 **THE SWEETS OF ARABY.** By M. Saloum & S. Elia. In this storybook/cookbook we are treated to rich, wonderful tales from medieval times, to the authors’ tales of visits to the land where the stories originated, to faithful translation of recipes for the sweets enjoyed in each story, and to modern versions of the recipes for those delectable sweets—recipes that you can easily make at home. 26 pages. Countryman. Pub. at $12.95

$3.95

5780438 **MUG ‘EMS: Sweet Things.** When 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 it with a personalized gift tag with the recipe to finish the dessert. Includes over twenty recipes for desserts like Apple Crisp, Chocolate Chip Blondie, Coconut Dessert. CO. Spiralbound. Pub. at $17.95

$3.95

5944538 **A BAKER’S FIELD GUIDE TO HOLIDAY CANDY & CONFECTIONS.** By Dede Wilson. With its handy spiral bound format, this volume is the bible for festive homemade treats from around the world. You’ll find classic candies, new twists on old favorites, and utterly original creations. Fully illus. in color. 176 pages. Harvard Common. Spiralbound. Pub. at $17.95

$3.95

6708471 **CAKE MAGIC! Mix & Match Your Way to 100 Amazing Combinations.** By Caroline Beattie. A baker can turn a couple of basic ingredients into a completely different—and delicious—Cake. With Cake Magic, you can easily transform a plain vanilla cake mix into an airy Angel Food Cake, or double the amount of milk in a basic batter and create a rich Chocolate Mayonnaise Cake. **If you think the only thing you can do with a simple box cake mix is make a cake, think again!** This is the perfect gift for any baker—professional or amateur. Paperbound. Pub. at $17.95

$6.95

1877823 **TASTE OF HOME BEST LOVED PIES.** Ed. by Catherine Cassidy. Discover 165 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. 136 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

$4.95

5953049 **TASTE OF HOME CHOCOLATE DELIGHTS.** Ed. by Catherine Cassidy. From rich fudge, indulgent truffles and velvety chocolate cakes to chewy cookies, moist cupcakes and frosty milkshakes, here are 201 luscious recipes sure to satisfy any chocoholic. Illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

$6.95

560479 **LUSCIOUS FRUIT DESSERTS.** Ed. by the eds. of Williams-Sonoma. Features more than 50 recipes for cakes, pies, tarts, cobblers, crisps, custards, muffins, doughnuts and more. All made with ripe, juicy seasonal fruit. Fully illus. in color. 126 pages. Weldon Owen. Pub. at $24.95

$5.95

5608075 **TREAT: 50 Recipes for No-Bake Marshmallow Treats.** By Stephanie Banyas. Features creative mix-ins, homemade marshmallows in 10 fun flavors and toppings. Without fancy equipment or even an oven, you can mix and match candies, chocolate, and more to make 40 irresistible goodies including such delectable treats as S’mores, Fruit & Nut Bars, and Lime Cupcakes to Blueberry Muffin Ice Cream. Well illus. in color. 82 pages. Andrews McMeel. Pub. at $14.99

$4.95

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

$6.95

7596758 **THE WEDDING CAKE BOOK.** By Dede Wilson. Offers instructions and recipes for an assortment of tiered wedding cakes, including traditional designs, cakes shaped like hearts, a three tiered cake with pink and white flowers, and a wedding cake shaped like a heart. Well illus. in color. 126 pages. Reader’s Digest. Spiralbound. Pub. at $13.99

$4.95

6704203 **BUTTERMILK BREAD:** Tales from One of America’s Best Bakeries. By Brushwood Books. Follow the trail to the small bakery in DeKalb, Illinois where the story began, and from there it’s just a matter of mixing and baking. As you read Baker Dan’s story, you’ll be inspired to create your own special baked goods. Color illus. in color. 112 pages. Reiman Media Group. Pub. at $12.95

$5.95

5692834 **TASTE OF HOME COOKIES, BARS & MORE.** Ed. by Catherine Cassidy. Over 200 delectable treats including delicious brownies and bars, homemade mixes to give, all-time family favorites, and cut-out cookie friendly creations. A sample of some of the recipes you will find: Salted Cashew and Caramel Chews; Giant Dinosaur Cookies; Truffle-filled Cookie Tarts; Chunky Blond Brownies; Chocolate Pecan Bars and more. Well illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

$6.95

1769268 **SOLD OUT** The Sweets of Arabia. By M. Salloum & L. Elias. In this book, and from there it’s just a matter of mixing and baking. As you read Baker Dan’s story, you’ll be inspired to create your own special baked goods. Color illus. in color. 112 pages. Reiman Media Group. Pub. at $12.95

$5.95
Desserts

★ 571493 VEGAN ICE CREAM SANDWICHES: Cool Recipes for Delicious Dairy-Free Ice Creams and Cookies. By Kris Holechek Peters. Enjoy a smorgasbord of dairy-free dessert recipes surrounded by images that will make you say, “I can have this for dinner? Please pass the plate!” With more than 350 recipes and careful step-by-step instructions and techniques, this provides endless options for every dietary need. Special menus include vegan, gluten-free, paleo, and nut-free options. Color photos. 228 pages. Storey. Pub. at $19.95. $14.95

★ 5710697 CHOCOLATE: 50 Easy Recipes. Text by Marigna Villa. Dark, milk, or white—no matter what your taste, you probably can’t resist chocolate. Feedback from over 60 expertly tested recipes, whatever your needs, you’re sure to fall in love with this book. Well illus. in color. 128 pages. White Star. Import. Pub. at $19.95. $9.49

★ 5711856 CHOCOLATE: 50 Easy Recipes. Text by Marigna Villa. Dark, milk, or white—no matter what your taste, you probably can’t resist chocolate. Feedback from over 60 expertly tested recipes, whatever your needs, you’re sure to fall in love with this book. Well illus. in color. 128 pages. White Star. Import. Pub. at $19.95. $9.49

★ 5662222 NO-BAKE DESSERTS: 103 Easy Recipes for No-Bake Cakes, Cookies, and Treats. By Addie Gundry. Don’t have to take up space in your oven or whip your own cream to make delicious share worthy desserts. Gundry shows you how to combine your favorite flavors into no-bake cheesecakes, pies, fruit tarts, candies, cookies, bites, bars, puddings, and adorably single-serving desserts in a jar. Fully illus. in color. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99. $14.95

★ 5892774 A LA MODE: 120 Recipes in 60 pairings. By W. Weinstein & M. Scarbrough. Collects sixty decadent and delightful ice cream recipes and sixty dessert recipes that go with them. You’ll find a great la mode pairings like Chocolate Sheet Cake with Salt Caramel Frozen Custard and Peanut Brittle Pop with Popcorn Ice Cream. Includes complete instructions for all recipes, a $19.45. $6.95

★ 5772074 BEST CANDIES: 100 Recipes for Candy-lovers. By Patricia Helding with L. Baker. The author distills her years of bakery experience into a smorgasbord of candy recipes. Cooking is easy, recipes are easy, and planning a delicious party never was easier. Color photos. 103 pages. Oxmoor. Paperbound. Pub. at $19.95. $17.95

★ 6593868 500 ICE CREAMS, SORBETS & GELATOS: The Only Ice Cream Compendium You’ll Ever Need. By Alex Baker. Gives advice on choosing and using ice cream machines, and instructions for the basic method without any special equipment. Recipes include Buck’s Fizz Granita, Pistachio Gelato; Crunchy Peanut Butter Ice Cream; and much more. Color photos. 176 pages. Oxmoor. Paperbound. Pub. at $19.95. $3.95

★ 5786403 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 please a crowd with delectable creations like Skillet Cherry-Berry Crisp; Pecan-Apple Cinnamon Betty; Flaky Peach Cobbler; and more. Color photos. 288 pages. Sellers. Pub. at $17.95. $13.95

★ 3611191 BEST MUG CAKES EVER. By Monica Sweeney. Love to bake but wind up eating the whole dessert yourself? This collection of delicious and ridiculously easy mug cakes includes over 50 mug cake recipes that are ready in minutes! 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. Paperback. Pub. at $14.95. $11.95

★ 5754690 MARIJUANA EDIBLES: 40 Easy and Delicious Cannabis-Infused Desserts. From the Owners of Laurie & MaryJane. Get your sugar high with a variety of 40 delectable desserts, tasty treats, and candy confections, all infused with marajuana. Featuring tips for controlling your dose, mastering the most popular infusion methods, and quick ways to ingest extractions, it makes the process of cooking with weed simple and enjoyable for all skill levels. Color photos. 184 pages. Dorling Kindersley. Pub. at $14.95. $9.95

★ 5774071 TIPS & TREATS: Alcohol-Infused Cupcakes, Marshmallows, Martini Gels, and More! By Autumn Skocean. Along with information about basics of baking with alcohol and common problems and solutions, Skocean shares her unique alcohol-infused recipes for cupcakes and cakes; frostings, fillings, and fruit; marshmallows; and more. Illus. in color. 118 pages. Skyhorse. $6.95

★ 6563964 THE STEVIA SOLUTION COOKBOOK. By Caleb Warnock. Teaches you how to cultivate, grow, and purchase stevia, and includes recipes for cakes, pies, gelatins and more. Try Peanut M&Ms Cookies, Raspberry Chocolate Pudding Cake, Lavender Chambord Ile and a Nutritional and Medicinal Green Smoothie. Fully illus. in color. 163 pages. Familist. Paperbound. Pub. at $14.95. $9.95

★ 4593200 FAT WITCH BAKE SALE. By Patricia Helding with L. Baker. The author distills her years of bakery experience into more than 100 tips and tricks for running a successful bake sale in your community. Find out what 67 recipes readers have made famous and vegan, she’ll share how to make money with delicious desserts like Cinnamon Toast Bars and Greek Treats, made with coconut and a mix! Inside are 234 recipes, each made easy with a boxed mix; a special section of cupcakes and cake pops, a chapter of brownie-mix creations; and more. Color photos. 256 pages. Beiman Media Group. Paperback. Pub. at $19.95. $14.95

★ 5761463 THE ULTIMATE CANDY BOOK: More Than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats from A to Z. By Autumn Skocean. Discusses techniques and equipment, then provides recipes for every sort of candy, with special menus’ for special occasions. You can even try making your own peanut butter cups, dark chocolates and chewing gum. 248 pages. Morrow. Paperbound. Pub. at $17.99. $12.95

★ 573300 SIMPLY SWEET DECKED-OUT DONUTS. Ed. by Allison Cox Vasquez. These 125 exciting, brilliant, easy creations will show you how versatile the mighty donut can be! Vibrant, colorful and absolutely delicious, the over-the-top treats include Maple-Bacon Puppy-Dog Donuts; Pineapple Donut Cakes; a Caramel Corn Donut Stack; and much more. Color photos. 176 pages. Oxmoor. Paperbound. Pub. at $17.95. $9.95

★ 5792637 SIMPLY SWEET: 100 Recipes for Cookies, Bars, Pie and Treats. By Autumn Skocean. Many color photos. 288 pages. Sellers. Pub. at $17.95. $13.95

★ 5785953 SIMPLY SWEET DECKED-OUT DONUTS. Ed. by Allison Cox Vasquez. These 125 exciting, brilliant, easy creations will show you how versatile the mighty donut can be! Vibrant, colorful and absolutely delicious, the over-the-top treats include Maple-Bacon Puppy-Dog Donuts; Pineapple Donut Cakes; a Caramel Corn Donut Stack; and much more. Color photos. 176 pages. Oxmoor. Paperbound. Pub. at $17.95. $9.95

★ 5779316 SIMPLY SWEET: 100 Recipes for Cookies, Bars, Pie and Treats. By Autumn Skocean. Many color photos. 288 pages. Sellers. Pub. at $17.95. $13.95

★ 5771451 SIMPLY SWEET: 100 Recipes for Cookies, Bars, Pie and Treats. By Autumn Skocean. Many color photos. 288 pages. Sellers. Pub. at $17.95. $13.95

★ 5717371 SIMPLY SWEET: 100 Recipes for Cookies, Bars, Pie and Treats. By Autumn Skocean. Many color photos. 288 pages. Sellers. Pub. at $17.95. $13.95

★ 5771284 SIMPLY SWEET: 100 Recipes for Cookies, Bars, Pie and Treats. By Autumn Skocean. Many color photos. 288 pages. Sellers. Pub. at $17.95. $13.95

★ 5772074 BEST CANDIES: 100 Recipes for Candy-lovers. By Patricia Helding with L. Baker. The author distills her years of bakery experience into a smorgasbord of candy recipes. Cooking is easy, recipes are easy, and planning a delicious party never was easier. Color photos. 103 pages. Oxmoor. Paperbound. Pub. at $19.95. $17.95
### Desserts


**7607539 PÂTISserie AT HOME.** By Will Torrent. Try your hand at feather-light chocolate croissants, coffee eclairs filled with creme patissiere, classic tangerine mousse tart, crumbly, buttery croissants or a simply irresistible strawberry tart—with these 80 clear step by step recipes for sweet treats, straight from a Parisian pâtisserie. Well illus. in color. 176 pages. Ryland Peters & Small. $5.95

**5734061 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. Here are techniques and instructions for every life-like effect needed to create a dazzling Christmas Tree Cake, Pinata Cake and even a stunningly realistic Work Boot Cake! Well illus. in color. 304 pages. HMH. 9x10. Paperback. Pub. at $14.95

**7520336 PIE EVERY DAY: Recipes and Slices of Life.** By Will Willard. Tasty collection of 30 different crusts, from classic All-Butter to crusts for Calzone and 116 different ways to fill them, and from Potato and Egg Pie for Breakfast, Individual Pies for kids, Super Bowl Perk Pie for dinner, and Tiny Pie and Apple Crisp for company. 267 pages. Algonquin. Paperback. Pub. at $14.95

**463795X STONER MUG CAKES: Get Baked with Weed Cakes That Are Made in the Microwave!** By Dane Noon. Pour your ingredients into a mug, give them heat and mix, then cook in your microwave for a space cake to keep for later. Even a stoner can do it and before you can say “pass the spliff” your cake is cooked and ready to blow your mind. Try Nutty Berry Cake, High Chai Cake, Photo Shoot Mug Cakes, and more. Full color. 64 pages. Spruce. Import. Pub. at $9.99

**5859090 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. 172 pages. Adams Media. Paperback. Pub. at $17.99

**5771794 ICEBOX CAKES: Recipes for the Coolest Cakes in Town.** By J. Segendorph & J. Sheehan. Features fantastic flavor combinations for this classic marriage between cakes and ice cream. Try the Icebox Cake. With complete instructions, the recipes include Luscious Lemon with Lemon Curd Filling and Ladyfingers; Salty Mild Dud Cookie Sandwich with Chocolate Graham, and Black-and-White Malted with Milk Chocolate Ganache. Fully illus. in color. 128 pages. Chronicle. Pub. at $18.95

**5984580 MARSHMALLOWS: 100 Mouthwatering Marshmallow Treats.** By Tim Kinnaird. Features more than 100 exciting step by step recipes to create and devour like Salted Buttered Popcorn Marshmallows Lickity Split, Cookie dough Chocolate Chips, or Chocolate Chipotle Chili Marshmallows. Fully illus. in color. 144 pages. Barron’s. Paperback. Pub. at $17.99

**6480705 CHRISTMAS BAKING: Fun and Delicious Holiday Treats.** By Mia Ohrn. Prominent Swedish pastry chef Ohrn offers 38 of her favorite holiday recipes for sweet treats like recipes for cakes, cookies, truffles, candies, cupcakes, tarts, and breads that are fun and scrumptious. Try Tofffie Lollipops, Fig Pie, Fruit Cake, Saffron Buns, and more. Well illus. in color. 96 pages. Skyhorse. Pub. at $3.95

**6555136 A BAKER’S FIELD GUIDE TO CUPCAKES.** By Dede Wilson. Long a staple of birthdays and holidays, cupcakes are more popular than ever. This collection offers 15 master recipes for cake batters and frostings, and nearly 100 creative variations for all occasions. Color photos. 164 pages. Harvard Common. 6x9x1 1/16. Paperback. Pub. at $14.95

**6555144 A BAKER’S FIELD GUIDE TO HOLIDAY CAKE & CONFECTIONS.** By Dede Wilson. With its handy spiral bound format, this volume is the bible for festive homemade treats from around the world. You’ll find new traditions, new twists, on old favorites, and utterly original confections. Color photos. 176 pages. Harvard Common. Paperback. Pub. at $14.95


**576016X SEA SALT SWEET.** By Heather Baird. Mixing saltiness with sweetness, the recipes included take it up a notch, combining these two great tastes in ways you’ve never imagined. Try Chocolate Kettle Chip Cookies, Lemon Pie with Soda Cracker Crust, or Black Sesame Cupcakes with Malted Butterscotch Cream. Color photos. 232 pages. Running Press. Paperback. Pub. at $14.95

**6556035 HOMEMADE CAKES, COOKIES, AND TARTS.** By Kari Finngard. Take a trip down memory lane and back to the kitchen of your childhood dreams with this mouthwatering selection of delectable goodies. In these pages you’ll find such time-tested classics as Decadent Chocolate Cake; Creme Tart with Rhubarb; Norwegian Blonde Cookies; and Oatmeal Macaroons. Fully illus. in color. 140 pages. Harvard Common. Paperback. Pub. at $14.95

**5893585 FROZEN DESSERTS.** Ed. by the eds. of Williams-Sonoma. Includes more than 60 recipes and ideas for scoops, shakes, sundaes, sandwiches, special occasion treats and more to make from your home kitchen. Color photos. 126 pages. Weldon Owen. Pub. at $24.95

**5792017 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes.** By Judy C. Polinsky. A collection of recipes straight from the Georgian era that promotes the use of roses in everyday cooking and baking. Learn how to select these roses from your garden, make your own rose water and create elegant desserts that are perfect for any season. Color photos. 185 pages. Skyhorse. Pub. at $19.99

**6581462 SUGAR, CINNAMON, AND LOVE.** By Virginia Horstmann. Famous in Germany for her charming baking blog, Horstmann welcomes us in to her sugary kitchen with her debut cookbook. She offers 78 recipes for refined yet simple classic desserts, ranging from lighter treats to sinfully rich delights, from Cherry-Banana Cheesecake to White Chocolate Raspberry Parfait. Well illus. in color. 140 pages. Harvard Common. Paperback. Pub. at $14.95

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Desserts

3663744 BEST DUMP CAKES EVER. By Monica Sweeney. Dump cakes are a dream come true for any busy person—simply pour canned fruit or cake mix into a baking dish, “dump” on top, mix with pats of butter, and bake! You’ll want to try all the creative renditions collected here, from Raspberry Red Velvet to Salted Caramel Brownie. Illustrations. 8 1/2x10. Paperbound. Pub. at $14.99. $5.95


6700836 GOURMET CAKES. By Modern Baker. Gourmet cakes are the perfect way to celebrate any occasion! This book provides 185 recipes, including classic and contemporary options, and is filled with stunning photography. Well illus. in color. 228 pages. HMH. 8 1/4x10 1/2. Pub. at $35.00. $27.50


Beverages

1878514 365 VEGAN SMOOTHIES: Boost Your Health with a Rainbow of Fruits and Veggies. By Kathy Patalsky. Smoothies are an easy, healthy, and fun way to add fruits, veggies, grains, seeds, and nuts to your diet and improve wellness. Now you can try out a new smoothie every day of the year, from Happy Banana and Orange Bliss to PBJ & Spike Shakes. Illustrations. 240 pages. Avery. Paperbound. Pub. at $20.00. $5.95

5655310 ICED TEA: 50 Recipes for Refreshing Iceteas, Infusions, Coolers, and Spiked Teas. By Fred Thompson. Nothing beats a frosty glass of home-brewed iced tea, and with this collection of over 50 versatile recipes, you can use your imagination to make drinks for any occasion while keeping the pure flavor and wholesome goodness of freshly brewed iced tea. Try Fruit Jug Sweet Tea, Sparkling Strawberry Tea, Iced Chai, or Summertime Tea Sangria. Color photos. 96 pages. Harvard Common. Pub. at $17.95. $13.95


5977331 THE COMPLETE SODA-MAKING BEVERAGE. By Jill Houp. 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 to craft classic and unique soft drinks, from traditional colas to artisanal flavors. Color photos. 240 pages. Paperback. Pub. at $21.99. $14.95

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Beverages

5855152 ULTIMATE JUICING: Delicious Recipes for over 125 of the Best Fruit and Vegetable Juice Combinations. By Donna Pliner Rodnick. Offers an abundant collection of great tasting fruit and vegetable drinks that use the sweet, zesty juices of everything from apples to tomatoes. 228 pages. Three Rivers. Paperbound. Pub. at $14.99


5888220 LIQUID HEALTH. By Lisa Montgomery. Features over 100 juice and smoothie recipes including Paleo, Raw, Vegan, and Gluten-free with simple easy to follow instructions for each recipe. Reveals the building blocks to a perfect smoothie, explaining what each ingredient does for your body, and why. Photos: 171 pages. Hatherleigh. Paperbound. Pub. at $16.50

5768784 THE HEALTHY GREEN DRINK DIET. By Jason Manhein. One juice or smoothie a day made from green vegetables such as kale, spinach, cucumber, and celery with water and plain water. This guide offers advice and recipes to energize, alkalize, lose weight and feel great. Try an Apple Raz, Straw-megranate, or a Mango Mint-jito. Well illus. in color. 164 pages. Skyhorse. Paperbound. Pub. at $14.95

5983615 JUICY DRINKS: Fresh Fruit and Vegetable Juices, Smoothies, Cocktails, and More. By Valerie Alman-Smith. It’s time to pull out your juicer or blender, check the fruit bowl and vegetable crispier, and get juicing. Try Plum and Ginger Granita, Strawberry Frappe, Mint Sorbet or Wheatgrass Carrot Elixir. Color photos. 96 pages. Weldon Owen. Pub. at $19.95

5689170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll love and tell your kids about the history of apple juice. From exposing the ancient Roman secret of how to get juice from apples to revealing the art of brewing sweet or dry ciders, Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95


5859986 THE TOP 100 QUICK & EASY SAUCES. By Anne Sheasby. Here are 100 of the very best sauces to transform ordinary meals into something special. Here are quick and easy tips on how to serve these sauces. For the very best fruit and vegetable juice recipes and their unique properties, from the medical to the magical, alongside the fascinating histories behind both kitchen staples and esoteric luxuries. 272 pages. Pegasus. Paperbound. Pub. at $16.95

5851319 FLAVORIZE: Great Marinades, injections, Brines, Rubs, and Glazes. By Jeff Alworth. In this big lip-smackin’ cookbook, Dr. BBQ shows you how to dress up your meat, vegetables, and fruit with more than 115 recipes for tantalizing marinades, mouthwatering injections, savory brines, and flavorful rubs. Includes detailed profiles examine each herb and spice, covering everything from their unique properties to their flavors in different combinations as well as full recipes for what to make with them. Color photos. 192 pages. Chronicle. Pub. at $22.95

2708140 COOKING WITH COCONUT OIL: Gluten-Free, Grain-Free Recipes for Your Healthy Living. By Dr. Perumal. A delicious fat that is actually good for you, coconut oil can be used for sauteing, baking, roasting, and more. Here are plenty of gluten-free, grain-free recipes using the ingredient, from cocktails to cookies, and from muffins and grilled cheese to rich curries. Color photos. 167 pages. Countryman. Paperbound. Pub. at $16.95

6889582 FLAVORWALLA: Big Flavor, Bold Spices, A New Way to Cook the Foods You Love. By Floyd Cardoz with M. Stets. Floyd Cardoz brings extraordinary flavors to everyday foods using spices to turn a dish into something distinct and memorable. In this collection of recipes and creative ideas, readers will learn how the author amplifies the flavors in more than 100 recipes. Well illus. in color. 352 pages. Artisan. Pub. at $29.95

6643299 THE ESSENTIAL HOT SPICE GUIDE: The Pepper Pantry. By Dave DeWitt. In this illuminating and down-to-earth exploration of the lastest healthiest combos from the world of powerful plants and creative cuisine. Discover how to use ginger, horseradish, and wasabi; chile peppers and their condiments; mustard and pepper; and spice blends, rubs, and curries to spice up your dishes. 152 pages. Ten Speed. Paperbound. Pub. at $14.95


Seasonings & Condiments

7599986 THE TOP 100 QUICK & EASY SAUCES. By Anne Sheasby. Here are 100 of the very best sauces to transform ordinary meals into something special. Tips on how to serve these sauces. Quickly and easily. Whether you’re looking for a simple classic to enrich a fish dish, a savory accompaniment for pasta, or an exotic topping toerve with fresh fruit kebabs, you’ll find them here. Illus. in color. 126 pages. Duncan Baird. Paperbound Import. Pub. at $9.95

3654907 1000 SAUCES, DIPS AND DRAWINGS. By Nadia Arumugam. Provides the guidance, inspiration and recipes needed to lift meals, desserts, snacks and more to new heights of deliciousness. Jazz up your meals with these special sauces, savory soups, creamy dips; fusion and Asian sauces; oil and vinegar dressings; and salsas. And more. Color photos. 288 pages. Flyleaf. Pub. at $29.95

4843163 NUT BUTTERS: 30 Nut Butter Recipes and Creative Ways to Use Them. By Mary Loudermilk. Shares over 100 of the author’s yummiest nut butter recipes that incorporate a variety of nuts, from pistachios and pecans to coconut, sunflower seeds, and macadamias. Loudermilk also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. Sterling. Pub. at $12.95

6618979 THE BOOK OF SPICE: From Anise to Zedoary. By John O’Connell. Culinary history at its most appetizing. An introduction to spices and their unique properties, from the medical to the magical, alongside the fascinating histories behind both kitchen staples and esoteric luxuries. 272 pages. Pegasus. Paperbound. Pub. at $16.95

2845386 TOP 100 QUICK & EASY SAUCES: A Cookbook for Thanksgiving and the Holidays. By Patience Wellman. Mustard and pepper; and spice blends, rubs, and curries to spice up your dishes. 152 pages. Ten Speed. Paperbound. Pub. at $14.95

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

6643299 THE ESSENTIAL HOT SPICE GUIDE: The Pepper Pantry. By Dave DeWitt. In this illuminating and down-to-earth exploration of the lastest healthiest combos from the world of powerful plants and creative cuisine. Discover how to use ginger, horseradish, and wasabi; chile peppers and their condiments; mustard and pepper; and spice blends, rubs, and curries to spice up your dishes. 152 pages. Ten Speed. Paperbound. Pub. at $14.95


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★ 66414X VINEGAR REVIVAL: Artisanal Recipes for Brightening Dishes and Drinks with Homemade Vinegars. By Harry Rosenfeld. A collection of easy recipes for turning apple cider, beer, wine, fruit, or herbs into vinegars so flavorful you’ll want to sip them straight. Rosenfeld then shows you how to use your vinegars in dressings, cocktails, pickles, sauces and vinagrettes and sides. Color photos, 159 pages. Clarkson Potter. Pub. at $19.99 $14.95

★ 6592287 FIERY FERMENTS. By Kirsten K. & Christopher Shockey. Seventy stimulating recipes for hot sauces, spicy chutneys, kimchis with kick, and other blazing teriyaki condiments. From familiar hot salsas and salsas to condiments other cultures enjoy. Recipes include Green Peppercorn Mustard, Hawaiian Chile Pepper Water, Jamaican Jerk Sauce; Thai-Inspired Green Bean Relish; Tumeric Golden Beet Salad; Kimchi-Styled Jalapenos and many more! Well illus. in color. 264 pages. Storey, Paperback. Pub. at $24.95 $17.95

302 pages. Skyhorse. Pub. at $18.99 PRICE CUT to $3.95

279583 FOR THE LOVE OF...GARLIC: A Complete Guide to Garlic Cuisine. By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on a variety of mustard-related topics, from growing mustard to using commercial mustards. Learn how to taste mustard properly, spot the many varieties of mustard leaves, and create stimulating recipes for hot sauces, spicy marinades, rubs, sauces and spiced cures & glazes. REVISED. By Kirsten & Christopher Shockey. Seventy blazing fermented condiments. From familiar chutneys, kimchi-stuffed hot sauces and salsas to condiments other cultures enjoy. Recipes include Green Peppercorn Mustard, Hawaiian Chili Pepper Water, Jamaican Jerk Sauce; Thai-Inspired Green Bean Relish; Tumeric Golden Beet Salad; Kimchi-Styled Jalapenos and many more! Well illus. in color. 264 pages. Storey, Paperback. Pub. at $24.95 $17.95

5443060 TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. Ed. by Catherine Custer. Save the flavors of summer round year with 201 recipes that preserve the tastes and colors of the season’s bounty. Inside you’ll find jewel-tone jellies and jams; crisp pickles, tender relishes, spreads, and sauces, and basic canning and preserving techniques. Color photos, 208 pages. Reader’s Digest, Paperback. Pub. at $12.99 $4.95

7558465 THE ESSENTIAL BOOK OF FERMENTATION: Great Taste and Good Health with Probiotic Foods. By Jeff Cox. Simplifies the art and science of fermentation to help you create the perfect Probiotic foods with this personal collection of recipes from an expert spice connoisseur. From familiar Asafoetida to Wasabi, Recipes to Really Excite & Inspire. Asafoetida to Wasabi, Recipes to Really Excite & Inspire.

★ 594546X THE FARMER’S KITCHEN HANDBOOK. By Marie W. Lawrence. Organized by month to coordinate with a farmer’s calendar, this beautiful cookbook is jam-packed with seasonal recipes to make the most of your farm and garden’s bounty. From fermented mustard, Onions, Green Beets, or Hot Spiced Maple Milk and Fried Cinnamon Buns in March. Illus. in color. 264 pages. Skyhorse. Paperback. Pub. at $14.95 $3.95

5849276 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by Jan Miller. Offers hands-on advice and helpful tips for starting canning and preserving your home garden favorites or the fresh gifts your gardeners can provide to you. Well illus. in color. 192 pages. Wiley, 9x10. Paperback. Pub. at $14.95 $3.95

5993318 COOKING WITH MUSTARD: Empowering Your Palate. By G. Pogneghini. Not for the faint of palate, this guide features recipes for 16 mustard types that range from nose-numbingly strong to sweet and tangy. Use this exciting spice and natural digestive aide to create a wide array of entrees from more than 30 recipes. Well illus. in color. 50 pages. Kegel, 8½x11¼. Pub. at $19.99 $6.95

5374040 SPICE ODYSSEY: From Saolaetoida to Wasabi, Recipes to Really Excite & Inspire. By Paul Merrell. Discover how spice can add excitement to your cooking. Packed with this personal collection of recipes from an acclaimed chef. From Zanzibar-style Fish Curry to Coconut and Lemongrass Panha Cotta, the sublime aromas and fiery flavors will inspire you to expand your repertoire. Well illus. in color. 208 pages. Kyle Books. Import. Pub. at $24.95 PRICE CUT to $4.95


Canning & Preserving

5770211 THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. A guide for anyone interested in using this popular culinary technique who are canning food for the first time. Experienced canners will find updated information to help them improve their canning practices. Color photos, 175 pages. Times. $10.10. Pub. at $24.95 $7.95

59403X THE COMPLETE BOOK OF HOME CANNING & PRESERVING. By Kirsten & Christopher Shockey. Seventy blazing fermented condiments. From familiar chutneys, kimchi-stuffed hot sauces and salsas to condiments other cultures enjoy. Recipes include Green Peppercorn Mustard, Hawaiian Chili Pepper Water, Jamaican Jerk Sauce; Thai-Inspired Green Bean Relish; Tumeric Golden Beet Salad; Kimchi-Styled Jalapenos and many more! Well illus. in color. 264 pages. Storey, Paperback. Pub. at $24.95 $17.95


5956641 MARINADES, RUBS, BRINES, CURES & GLAZES, REVISED. By Jim Tarantino. Tarantino explains the art and science of marinades and presents more than 400 savory, sweet, and spicy recipes. This marinading bible is chock-full of ideas for preparing meat and flavorful beef, poultry, vegetables, for both indoors and outdoors including Apple Brine, Zesty Jalapeno Lime Glaze, Tarnapenne Marinade and Spicy Blackberry Brine. More than 350 recipes. Ten Speed. 8x10. Paperback. Pub. at $21.99 $8.95

5745462 THE GOOD COOK’S BOOK OF YOUR COOK’S BOOK OF MARINADES, RUBS, BRINES, CURES & GLAZES. By Jim Tarantino. Contains more than 150 delicious recipes and thorough information on oils and vinegars for anyone interested in using this popular culinary due to achieve perfection. Try Grilled Beef with Chimichurri or Olive Oil and Meyer Lemon Cake. Color photos, 430 pages. Skyhorse. Pub. at $18.99 PRICE CUT to $3.95

5740748 CREOLE FLAVORS: Recipes for Marinades, Rubs, Sauces, and Spices. By Kevin Graham. Taste the cuisine of southern Louisiana with 70 delicious recipes for such Creole staples as homemade Hot Pepper Sauce; Creole Mustard; Seafood Boil Mix; and Crawfish Oil plus classic dishes like Jambalaya and Seafood Gumbo. Color photos. 143 pages. Artisan. Pub. at $25.00 $6.95

5821622 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by Jan Miller. Capture the fresh flavors of the summer garden or farmer’s market all year round with this complete step by step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, salsas, fruits, vegetables, soups, stews and more. Ringbound. Illus. in color. 482 pages. Wiley, $19.99 $7.95

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COOKBOOK
Bargain Books

658625 TAMALES. By Mark Miller et al. Filled with all the tamales you can handle, from vegetarian recipes such as Fresh Corn Tamales with Sweet Corn and Poblano, and Sun-Dried Tomato to an array of ideas featuring seafood, poultry and meat-filled versions of the popular Mexican fare. Well illus. in color. 178 pages. HMH. Paperbound. Pub. at $21.95 $8.95

658942 THE CHIA SEED COOKBOOK: Eat Well, Feel Great, Lose Weight. By MySeeds Chia Test Kitchen. These tiny, flavorless, gluten-free seeds are chock-full of antioxidants and fiber, and when combined with water, 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 $4.95

5706610 JERKY: Make Your Own Delicious Jerky and Jerky Dishes Using Beef, Venison, Fish, or Fowl. 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, or fowl. 144 pages. Globe Pequot. Paperbound. Pub. at $14.95 $7.95

667982 KITCHEN THINGS. By Richard Snodgrass. Celebrates the objects and recipes of our collective culinary past. Gathering the vintage tools and recipes that cooks return to time and time again–both for the quality and for nostalgia–and pairing them with his own reflections, Snodgrass welcomes us to revisit our fondest kitchen memories. Photos. 273 pages. Skyhorse. 10x10½. Pub. at $29.95 $7.95

459209 SECRETS FROM THE LA VARENNE KITCHEN. By Anne Willan. This helpful reference booklet is a compilation of the 50 basic recipes that students were expected to master as part of their course at the La Varenne cooking school. Not a book of finished dishes, but a treasure trove of fundamental stock, sauce, and pastry recipes that make up a dish. Illus. 136 pages. Spring House. Paperbound. Pub. at $17.95 $3.95

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