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January 6, 2017

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623 Irresistible Delights! Ed. by Janet
Briggs. These tempting treats come straight
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professionals at Taste of Home magazine.
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By Beth Goehring. A self-professed
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By Victoria Renoux. Celebrating an
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Recipe Collections

579440 EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite Thanksgiving Lasagna, John F. Kennedy’s fish chowder, Queen Elizabeth II’s scones, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and tidbits in this fascinating collection from the National Archives. Import. Pub. at $34.95

4609220 FOR THE LOVE OF OATS. By Amy Ruhl Finegold. More than 30 recipes for enjoying whole grain oats, from fruity breakfast bowls like Peaches and Cream Oatmeal, to creamy smoothies like Peanut Butter Oat Smoothie, to chewy cookies and bars like Oatmeal Cranberry Cookies, that at a glance will have you thinking wholesome oats in a delicious way—slow. Wellillus. in color. 64 pages.

5668255 SOUTHERN LIVING ROTISSERIE CHICKEN COOKBOOK: 101 Hearty Recipes with More-Bought Than-Made. Ed. by Allison Cox et al. Pick up a rotisserie chicken and bring home a meal! This collection is chock full of classics and brand-new favorites: casseroles and salads perfect for potlucks and fancy gatherings, lunches and dinners that can be ready in 30 minutes or less; and dozens of side dishes to complete the meal. Color photos. 224 pages. Oxmoor. Paperbound. Pub. at $14.95

1904426 THE MAD, MAD, MAD, MAD, SIXIES COOKBOOK. Mod. That’s 50 Retro Recipes for the Modern Woman. By H. Maclean. Rediscover the culinary delights of a bygone age with this charming retro cookbook featuring lots of fun trivia and plenty of guidance on how to stir up (or shake) a mean cocktail. Try Sweet and Tangy Meatballs, Steakhouse Creamed Spinach, or Flaming Baked Alaska. Color photos. 217 pages. Running Press. Pub. at $20.00

4529154 101 THINGS TO DO WITH A POTATO. By Stephanie Ashcraft. Presents a collection of savory, sweet, and simple spud recipes such as Sweet Potato Fries, Potato Crust Pizza, Deluxe Baked Potato Salad; Creamy Casserole; Potato Chip Cookies, and more. 123 pages. Gibbs Smith. Spiralbound. Pub. at $9.99

762221X MY RECIPES AMERICA’S FAVORITE FOOD: 200 Top-Rated Recipes from the Country’s Best Magazines. Ed. by Nicole Adams. From more than 150 of the most highly rated and thoroughly tested recipes from your favorite magazines, from All You and Cooking Light to Southern Living and Sunset. Discover tasty, dependable dishes like Chicken Thigh Salad, Fresh Corn and Flank Salad, Vintage Burgers, and Pecan Cheesecake Pie. Wellillus. in color. 288 pages. Oxmoor. 9x10. Paperbound. Pub. at $24.95

7637865 101 THINGS TO DO WITH PEANUT BUTTER. By Pamela Bennett. Look out jams and jellies, peanut butter has some new sidekicks. Filled with delicious and savory delights including recipes like Peanut Chicken Puffs, Peanut Colada Dip, Thai Slow Cooker Chicken, Dessert Pizza, and much more, these 115 pages promise a peanut butter party to remember. Gibbs Smith. Spiralbound. Pub. at $9.99

5797837 THE FARM: Rustic Recipes for a Year of Incredible Food. By Ian Knauer. As a cook in the Gourmet test kitchen, Knauer quickly became known for recipes so stupendously good that they turned the heads of the country’s top food editors. Here, he brings his creations to your kitchen, including a Cold Spring Night Asparagus Soup to Brick Chicken with Corn and Black Bean Salad. Wellillus. in color. 233 pages. HMH. Pub. at $30.00

5738243 AMERICAN FAVORITES. By Betty Rosbottom. Adds new ingredients to otherwise predictable dishes to create innovative twists on familiar recipes such as Egg nog French Toast and Cider-Roasted Chicken. 16 pages of color photos. Chambers. Pub. at $29.95

455294 FRIED & TRUE: More Than 50 Recipes for America’s Best Fried Chicken and Sides. By Lee Brian Schrager with A. Susman. Whether you prefer it cold or hot and crispy on a buttery biscuit, you will find your new favorite fried chicken recipe in this volume, serving up more than 50 recipes for America’s most delicious food. Try dishes such as Coconut Fried Chicken, Tomato Pie, The Dutchman’s Fried Chicken, and more. Wellillus. in color. 256 pages. Clarkson Potter. Paperbound. Pub. at $22.50

6398581 I LOVE MEATBALLS! By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection of over 450 recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Soup, or Holiday Meatball Lasagna. Color photos. 156 pages. Andrews McMeel. Pub. at $19.99

4559755 WILLIAMS-SONOMA BREAKFAST COMFORTS. By Rick Rodgers. Make your morning spectacular! Here are more than 100 enticing recipes to savor for the best part of the day, including a collection of mouth-watering dishes from beloved breakfast and brunch restaurants across the country. Color photos. 224 pages. Weldon Owen. 7½x10. Pub. at $29.95

5713471 THE BIG BOOK OF SIDES: More than 450 Recipes for the Best Vegetables, Grains, Salads, Breads, Sauces, and More. By Rick Rodgers. Whether planning a quick dinner after work or a holiday meal for a crowd, you will never be stumped for a side dish again! Here are more than 450 delicious recipes to complement any dish, from Roasted Brussels Sprouts with Bacon and Maple Syrup to Potato and Fennel Gratin. 32 pages of color photos. 465 pages. Ballantine. Pub. at $30.00

4522049 FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Full Classic. By Rebecca Lang. Who can resist a golden, crispy crust on the outside, tender and juicy piece of fried chicken? Lang offers more than 200 recipes, ranging from six-ingredient recipes around the world—ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanesa with Chimichurri to Thai-Style Drumsticks with Sweet Chile Sauce. Wellillus. in color. 124 pages. Ten Speed. Pub. at $14.99

7546904 ALL THE BEST STIR-FRIES. By Joe Warner. Dozens of quick and easy meals in a wok, try Coconut Shrimp with Green Beans; Italian Stir-Fried Chicken; or Mu Shu Pork. 95 pages. Heat. Paperbound. Pub. at $8.00


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Recipe Collections

5719097 THE BON APPETIT COOKBOOK. By Barbara Fairchild. Brings together more than 1,200 of the all-time favorite recipes from Bon Appétit magazine along with cooking secrets, techniques, and advice. Meals for all occasions include Cajun-Grilled Shrimp, Artichoke and Mushroom Lasagna, Hot and Sticky Apricot-Glazed Salmon and Mussels Chevre with Brown Sugar Glaze. 32 pages. color photos. 792 pages. Wiley. $8.99. Pub. at $34.95. $7.95


7596456 MONDAY IS MEATLOAF AND BURGERS AND PORK CHOPS AND STEAKS AND MORE. Fresh ideas for 120 hearty, family-pleasing meat dishes. Presents recipes such as Italian Meatloaf with Tomato Sauce, Steak with Horseradish-Mushroom Cream, and Pork Chops with Caramelized Apples. 128 pages. Time-Life. Pub. at $14.95. $3.95

4529871 ABSOLUTELY AVOCADOS. By Gaby Dalkin. Discover 80 deliciously new ideas for using this healthy superfood in breakfasts, lunches, snacks, and plenty of other ways you haven’t even imagined—smoothies and even avocado ice cream! Color photos. 192 pages. HMH. Pub. at $17.99. $7.95

4546105 SOUTHERN LIVING HOME COOKING FAVORITES. Ed. by Julie Günter et al. Offers up more than 250 soul-satisfying homestyle recipes that no cook should be without. Plus plenty of time-saving tips and test kitchen secrets. Try Creole Fried Rice, Spinach-Ravioli Lasagna, Buttermilk ‘n’ Honey Pancakes, a Triple-Decker Strawberry Cake, and much more. Well illus. in color. 368 pages. Oxmoor. Pub. at $24.95. $5.95


577705 CREPES: 50 Savory and Sweet Recipes. By Martha Holmberg. Six basic batter formulas will help the home chef create a rich, plentiful Irish feast. Offers over 200 recipes including Potato Soup, Puff Pastry, Potted Ham, and Donegal Lobster. 144 pages. Hippocrene. Paperbound. Pub. at $14.95. $4.95

5759760 FALLING OFF THE BONE. By Jean Anderson. If you’ve ever swooned over a bite of Beef Bourguignon, you’ll love this mouthwatering collection of recipes from six-time best cookbook award winner Jean Anderson. Rediscover Coveted dishes that you’ve been missing—meals that aren’t just truly rich in taste but also on the budget—and even easier on the cook. Well illus. in color. 254 pages. Morrow. Paperbound. Pub. at $19.95. $8.95

7519281 THE BAGEL BIBLE, SECOND EDITION: For Bagel Lovers, the Complete Guide to Great Noshing. By Marilyn Bagel. Bake your own bagels, Bagels Benedict, Berry Good Bagels, Bagels Alaska, and Eggylicious Bagels, bagel bakeries in America and Canada—everything you ever wanted to know about the Jewish soul food. 143 pages. Color photos. 808 pages. globe Pequot. $9.95. $2.95

7518682 PECANS: A Savor the South Cookbook. By Kathleen Purvis. Teaches readers how to find, store, cook, and completely enjoy this southern delicacy. Includes 52 recipes ranging from traditional to inventive, from uniquely southern to distinctly international, plus a culinary history exploring the pecan’s intimate connections with southern culture. 94 pages. UNCP. $9.95.

7624648 HOMEMADE WITH LOVE: Simple Scratch Cooking from In Jennie’s Kitchen. By Jennifer Perillo. With its classic recipes built for a home cook. This cookbook will earn its place in the kitchens of everyone who craves an easier solution to preparing homemade meals for their family. Try Orange-Scented Waffles; Lentil and Mushroom Meatballs; or Lemon Buttermilk Doughnuts.

Stressing the importance of fresh ingredients and the art of simple cooking, Jennifer Perillo offers a delightful selection of classic recipes that are truly homemade. Each recipe has been carefully selected and adapted for today’s busy kitchen, from hearty breakfasts to easy weeknight dinners and after-school snacks. Jennifer also includes tips and techniques that will help you create mouthwatering meals that are unique and delicious.

7468035 THE ESSENTIAL DEHYDRATOR: How to Use a Food Dehydrator to Prepare Healthy Foods. By C.B. Paquet. Teach yourself to use a food dehydrator to prepare healthy foods. Great recipes included! Color photos. 240 pages. Running Press. Pub. at $27.50. $3.95

4618370 SPILLING THE BEANS: Cooking and Baking with Beans and Grains Every Day. By J. Van Rosendaal & S. Duncan. Everything you need to know about beans and grains, plus a culinary history exploring the beans’ intimate connections with southern culture. 94 pages. UNCP. $9.95.

6478743 THE NEW CHICKEN BREAST COOKBOOK: 350 Quick and Delicious Ways to Cook Everyone’s Favorite Food. By Diane Reza. Whether you’re seeking a simple dish that’s gourmand, you’re sure to find a recipe here that will land on your “favorites” list. Try Pollo con Arroz, Carn e Guisada, tamales, enchiladas, sizzling fajitas, and much more. Well illus. in color. 368 pages. Oxmoor. Pub. at $24.95. $3.95


3650868 THE ESSENTIAL DEHYDRATOR. By C.B. Paquet. Teach yourself to use a food dehydrator to prepare healthy foods. Great recipes included! Color photos. 240 pages. Running Press. Pub. at $27.50. $3.95

4576647 BEANS. By W. Park Kerr. Presents more than 25 delicious bean dishes over 60 years in the making. Rediscovered and heirloom varieties such as Tongues of Fire, Jacob’s Cattle, and Rattlesnakes along with old reliables like pinto, garbanzos and black beans. Color photos. 64 pages. Morrow. Pub. at $15.00. $2.95

Recipe Collections

5815665 PALEO/PRIMAL IN 5 INGREDIENTS OR LESS. By Dana Carpender. Gives the modern Paleo/Primal carnivore more than 200 recipes that can be made from five or fewer ingredients. Sugar-free, grain-free, and gluten-free, this is just what you need to cook fast and healthy meals. Features recipes for Eggs in a Pot; Slammin’ Salmon Stacks; Bistro Burgers; and more. Color photos. 320 pages. Workman. Paperbound. Pub. at $19.95

SOLD OUT


2757665 GOOSEBERY PATCH HOMESTYLE FAMILY FAVORITES. Ed. by Susan Hernandez Ray. Offers more than 200 recipes from the best home cooks, perfect for everything from celebrations to weeknight family dinners. Try Crunchy Biscuit Chicken, Deep-Dish Taco Squares, Ribs with Espresso Barbecue Sauce, Curried Pumpkin Soup, Mexican Burgers, Shrimp and Scallops in Tomato Salsa, or Green Chile Stew. Pie Day! 320 pages. Omeo. 8x10. Pub. at $29.95 $7.95

5698073 200 LIGHT SUGAR-FREE RECIPES. Ed. by Clare Churly. With more than 200 low calorie recipes including Chicken and Spinach Chowder, Brazili Chocolate Brownies, and Roasted Beet Soup, you can enjoy fewer calories and enjoy great tasting food with this guide. Fully illus. in color. 240 pages. Hamlyn. Paperback. Pub. at $7.99 $3.95

5752666 BURGER BAR: Build Your Own Ultimate Burgers. By Hubert Keller with P. Wisner. Drawing on his experience as a four-star chef and using only the finest ingredients, Keller is the creator and owner of the popular Burger Bar restaurants in Las Vegas, St. Louis, and San Francisco, reveals how to re-create his sophisticated, succulent burgers in your own kitchen with more than 50 recipes. Color photos. 168 pages. Andrews McMeel. 8x10. Paperback. Pub. at $16.99 $9.95

5752493 THE VEGETARIAN’S COMPLETE QUINOA COOKBOOK. From the Ontario Home Economics Association. Quinoa is one of the few plant foods that is a complete protein and this popular superfood can be used in place of almost any grain. Offers 130 recipes with a full nutritional profile that weigh in at less than 500 calories. Try Power Granola for breakfast, Winter Salad with Toasted Quinoa, or Quinoa Cauliflower and Butternut Squash Casserole. Nice to eat. Illus. in color. 196 pages. Whitecap. 8x10. Paperback. Pub. at $19.95 $9.95

4529987 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION. Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen can incorporate lessons from the pros in their day to day cooking routines. Updated with more than 250 irresistible recipes, this indispensable manual introduces you to fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9¾x10. Pub. at $35.00 $16.95


7520492 STRICTLY STEAK: A Passionate Guide to the Great American Feast. By A.D. Livingston. Presents techniques and recipes for steaks of all kinds, from the best of beef, or even for a pork chop, the skirtel, on the campfire, and in the grilling machine. Also covers cuts of meat and how to select them, as well as steak sauces, marinades, and condiments. Illus. 160 pages. Burtford. Paperback. Pub. at $14.95 $4.95

7589948 THE BURGER: An Action Packed Delicious Adventure. Serves up a collection of timeless favorites certain to dazzle the even the most discerning burger lover, plus some show-stopping new ideas to impress hungry friends and family. Try the Blue Cheese Stuffed Burger, the Jamaican Jerk Chicken Burger, the Sweet Potato and Muenster Burger, and much more. 224 pages. Paperbound. Import. Pub. at $3.95


5747005 THE COLONIAL WILLIAMSBURG TAVERN COOKBOOK. Presents the food of our 18th-century culinary heritage, from stews, slaws, and soups to puddings, pies, and pot pies. Includes nearly 200 recipes in all. Color photos. 224 pages. Clarkson Potter. Pub. at $19.95 $9.95

4593367 THE LITTLE FRENCH BAKERY COOKBOOK. By Susan M. Holdens. Takes together Holdens’ experiences at Le Cordon Bleu’s pastry program in Paris with a wide range of her favorite French recipes which she offers at her Parisian bakery and cooking school. Emphasizes baking and pastries, but includes many savory classics as well. Illus. in color. 268 pages. Skyhorse. Pub. at $24.95 $7.95

5752507 WAFFLES: Sweet & Savory Recipes for Every Meal. By Tara Dugan. Discuss how delicious and versatile waffles can be. On the sweet side, try Chocolate Waffle Bites with Peanut Butter Cream, or Waffle S'Mores. For lunch, Ham and Cheese Waffle Sandwiches with Dijon Dipping Sauce, and for dinner, why not try Fresh Corn, Goat Cheese, and Roasted Pepper Waffles. Waff. illus. in color. 96 pages. Weldon Owen. Pub. at $16.95 $9.95

SOLD OUT

5764890 GOOSEBERRY PATCH FUN FALL FOODS. Filled with easy-to-make, good-to-eat recipes incorporating good animal fat into your diet. Includes 150 recipes that show off lard’s versatility and satisfying flavors, like Grandma’s Hot Cornbread Biscuits, Southern Fried Chicken; Fried Ora, and Peachy Pie. 16 pages of color photos. 233 pages. Andrews McMeel. Paperback. Pub. at $24.99 $16.95

5870912 DINNERS: PIEES FROM SHEPHERD’S PIES and POT PIES TO TURNOVERS, QUICHES, HAND PIES, and MORE, and ALL THE REST. Includes 150 recipes that show off lard’s versatility and satisfying flavors, like Grandma’s Hot Cornbread Biscuits, Southern Fried Chicken; Fried Ora, and Peachy Pie. 16 pages of color photos. 233 pages. Andrews McMeel. Paperback. Pub. at $24.99 $16.95

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Low Fat & Healthy Cooking


3555801 TASTE OF HOME DIABETES FAMILY FRIENDLY COOKBOOK. Ed. by Catherine Cassidy. Satisfy everyone at your table with 514 recipes so delicious, no one will suspect they’re eating healthy. Includes more than 60 snacks and desserts each approved by a registered dietician. Try recipes such as Sausage Egg Frittatas, Slow-Cooked Pork Roast, Bean Beef Burgers, and Irish Soda Bread. Fully illus. in color. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $6.95

5739317 PALEO CLEANSE: 30 Days of Ancestral Eating to Detox, Drop Pounds, Supercharge Your Health and Transition Into a Primal Lifestyle. By C. Carboni & M. Van Dover. Packed with more than 100 delicious and easy recipes using whole, satisfying ingredients like meats, eggs and fresh vegetables, here is all you need to reap the benefits of the Paleo Diet in the fastest, most effective way. 296 pages. Ulysses. Paperback. Pub. at $17.99. $4.95

403922 THE BEST GREEN SMOOTHIES ON THE PLANET: The 150 Most Delicious, Most Nutritious, 100% Vegan Recipes for the World’s Healthiest Drink. By Tracy Russell. Discover the incredible health benefits and nutritious powers of green smoothies with these 150 recipes (enough for five whole months), each packed with fresh fruit and leafy green vegetables that you can find at your neighborhood grocery store or local farmers’ market. 236 pages. BenBella. Paperback. Pub. at $16.95 $14.95

5808003 THE GLUTEN-FREE SLOW COOKER. By Hope Comerford. Provides more than 100 slow-cooker recipes for breakfast, lunch, dinner, and even dessert. All with more than 200 recipes included in this book, color photos. 176 pages. Fair Winds Press. Paperback. Pub. at $27.99. $16.95

573928 ASIAN FLAVORS DIABETES COOKBOOK: Simple, Fresh Meals Perfect for Every Day. By Corinne Tang. Takes the elegant, easy to prepare, and naturally healthy recipes of Asian cuisine and crafts them specifically for people with diabetes. Over 110 simple comfort foods from all over Asia. Tang focuses on healthy cooking techniques from steaming to grilling to nourish body, mind, and spirit. 16 pages of color photos. 145 pages. American Diabetes Assoc. Paperback. Pub. at $19.95 $4.95

7538219 1,001 LOW-FAT RECIPES. By Sue Spiller 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 Red Clam Chowder. 626 pages. Surrey. Paperback. Pub. at $19.95 $3.95

5719046 1,000 DIABETES RECIPES. By Jackie Mills. Offers a wealth of nutritious diabetes-friendly recipes the whole family will love. Includes nutrition information, meal-planning advice, cooking tips, tips on wine choices, food exchanges and much more. Meals include Pork Dumpkins in Ginger Broth, Sausage and Red Onion Pizza, and Slow-Roasted Roasted Cornish Hen. Color photos. 626 pages. Wiley. Pub. at $35.00 $7.95

1872796 THE NO-SUGAR COOKBOOK: Delicious Recipes to Make Your Mouth Water—All Sugar-Free! Ed. by Kimberly A. Tassmer. Filled with more than 200 recipes, including Fruit Salsa; Buckwheat Pancakes; Chicken a la King; and Honey Raisin Bars—all with no added sugars or artificial sweeteners. 280 pages. Adams Media. Paperback. Pub. at $12.95 $3.95

575710X GLUTEN FREE BAKING: Just as Delicious—Just as Easy. By Michael McCarron. More and more, people are turning to a gluten-free diet, but many find home cooking, especially baking, to be a challenge. This cookbook includes tried and tested gluten-free recipes for all your favorite baked goods, from delicious Hazelnut & White Chocolate Brownies to wholesome Zucchini Bread. Well illus. in color. 96 pages. Good Books. Paperback. Pub. at $16.95 $9.95

5806830 THE FASTDIET COOKBOOK: 150 Delicious, Calorie-Controlled Meals to Make Your Fasting Days Easy. Ed. by Cori Trang. Offers calorie-controlled recipes that are low-calorie recipes to help you incorporate the FastDiet into your daily life. Ranging from simple breakfasts to leisurely supper, the recipes are expertly balanced and calorie-counted. From soups to meat dishes to fish-based meals, none are over 500 calories. Color photos. 248 pages. Altra Pub. at $25.95 $9.95

1860089 TASTE OF HOME HEALTHY COOKING. Ed. by Catherine Cassidy et al. Eat right with 501 family-favorite dishes! These recipes offer everything from refreshing salads and fuzzy smoothies to cheesy pizzas and bubbling casseroles. It’s perfect for those looking to trimmed down versions of all-time classics, healthy meals, low-sodium foods and gluten-free items. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $16.95 $9.95

6402680 SKINNY PIZZAS, SECOND EDITION. By Barbara Grunes. Comprised of over 100 delicious and healthy recipes, from an original Roman pizza to today’s trendy California-style dishes. 174 pages. Surrey. Paperback. Pub. at $12.95 $2.95

4553859 COOKING WITH ANCIENT GRAINS: 75 Delicious Recipes for Quinoa, Amaranth, Hulled Millet, and More. By Anna Kijac. Discover how wholesome and tasty ancient grains are with 75 delicious recipes. From breakfast and dinner to smoothies and desserts, each dish not only provides important nutrients and proteins, but also keeps you feeling full throughout the day. Color photos. 176 pages. Adams Media. Paperback. Pub. at $19.99 $4.95

2669102 GOOD MORNING PALEO. By Jane Barthelemy. Start your day the Paleo way with 40 killer breakfast recipes! From eggs and beans to pancakes and waffles, you’ll find all you need to create a healthy meal that is both filling and delicious. Color photos. 248 pages. Da Capo. Paperback. Pub. at $18.99 $5.95
757288
COOK THIS, NOT THAT!
Skinny Comfort Foods. By D. Zinczenko
and M. Goulding. Satisfy your most
indulgent food cravings—the gooey,
cheesy, cheesy, yummy comfort foods
you love the most—with 125 recipes that will
strip away pounds like magic. Enjoy your
favorite Club Sandwich—fly by Pecan
Pesto, Creamy Key Lime Pie, Crockpot Chili;
$3.95

463535
GLUTEN-FREE CLASSIC SNACKS.
By Nicole Hunn. Make all the most
popular classic snacks, candy, and desserts
you’ve been missing—from Thin Mints Girl
Scout Cookies to Hostess Twinkies to Kellogg’s
Pop Tarts. Toasted Pastries—in your own
oven. As easy as pie. With 100 recipes for
everything from cookies to brownies to bunny
crackers and more, bring back all the flavors
and fun of the treats you’ve been missing. Wellillus.in color.
$6.95

358328 DIABETES COOKBOOK FOR DUMMIES, 3RD EDITION.
By Alan L. Rubin and 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,
Paperback. Pub. at $19.99
$5.95

462637 CHICKPEA FLOUR DOES IT ALL: Gluten-Free, Dairy-Free, Vegetarian Recipes for Every Taste and Season.
By Lindsey S. Love. A versatile alternative to wheat flour that
shines in savory and sweet dishes alike, chickpea flour becomes a
deliciously versatile superfood in to meals every day with
recipes, each with 10 grams or fewer net carbs. Includes Main
Dishes; Sides; Snacks; Sauces & Condiments; Desserts; and
$4.95

464450 BIGGEST BOOK OF LOW-CARB RECIPES: Better Homes and Gardens. Ed. by Stephanie Karpinseke
et al. Packed with more than 300 delectable
low-carb dishes, this collection of
low-carb recipes includes Main
Dishes; Sides; Snacks; Sauces & Condiments; Desserts;
and much more. 416 pages. Meredith.
Paperback. Pub. at $19.99
$7.95

460371 CHICAGO style KALE, OH HAY! Recipes for 40+ Delicious,
Super-Nutritious Superfoods. By Cassie
Johnston. In one small serving,
superfoods—including avocados,
buckwheat, salmon, goji berries,
and more—deliver an abundance of flavor and
nutrition. Try Goji Berry Walnut Scones;
Cheesy Baked Faro & Cauliflower;
Orange-Balsamic Glazed Beets; Cocoa-Chia Cherry Smoothie;
Lemon-Avocado Kale Salad; and more. Wellillus. in color.
$5.95

575739 GREEN SMOOTHIES & PROTEIN DRINKS. By Jason Manheim.
Packed with advice and information on
digestion, food combining, detoxing,
weight loss, and diet; this guide
demonstrates how the consumption of
enriching smoothies makes it easier
to reach fitness goals, drop that weight,
and improve your immune system. Well
illus. in color. 180 pages. Skyhorse.
$4.95

575258 BETTY CROCKER DIABETES COOKBOOK: Great-Tasting, Easy Recipes for Every Day. By R.M. Bergstrom & D.
Readers in mind. With 125 recipes, having to give up the foods you love. Along
with the latest medical advice and essential
nutrition information, enjoy recipes such as
Jerk Chicken and Kale Sliders; Pork Chops
with Raspberry-Chipotle Sauce and Herbled Rice
—or Creamy Key Lime Pie. Color photos. 264 pages. HMH. 9x10.
Paperback. Pub. at $19.99
$4.95

461053 THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By J.R. Ruppenthal. Explains the benefits
of probiotics and brings you the health
benefits of probiotics drinks and fermented foods, and
includes simple, tasty recipes for: kefir, yoga,
and smoothies; kombucha and ginger beer;
naturally fermented ciders and sodas;
and smoothies; kombucha and ginger beer;
includes simple, tasty recipes for: kefir, yogurt,
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575913 LICKETY-SPLIT DIABETIC MEALS. By Zonya Foco. Save time, eat smart, lose weight, and win the war against diabetes with these 175 delicious and speedy recipes. Dishes like Glazed Cinnamon Nut Buns; Saucy Almond Shrimp; and Guiltless Nachos Supreme are joined this year by helpful tips to help you save time, taste better, eat right, and manage your diabetes. 372 pages. American Diabetes Assoc. Spiralbound. Pub. at $19.95 $5.95


575010 DIABETES & HEART HEALTH COOKBOOK. Ed. by H. Butterfield. Featuring nearly 100 delicious, heart-healthy recipes that are good for the whole family. Recipes that prevent heart disease, cancer, and numerous other diseases with the latest scientific findings on nutrition and diet that’s easy to follow. Includes more than 300 delicious recipes from soups to entrees and desserts. 419 pages. BenBella. Paperback. Pub. at $19.95 $9.95

577797 THE MIAMI MEDITERRANEAN DIET. By Michael Ozner. Updates the traditional Mediterranean diet which is clinically proven to reduce your risk of heart disease, cancer and numerous other diseases with the latest scientific findings on nutrition and diet that’s easy to follow. Includes more than 300 delicious recipes from soups to entrees and desserts. 419 pages. BenBella. Paperback. Pub. at $19.95 $9.95

575099 GLUTEN-FREE ARTISAN BREAD IN FIVE MINUTES A DAY: The Baking Revolution Continues with 90 New, Delicious, and Easy Recipes Made with Gluten-Free Flours. By J. Hertzberg & Z. Klopfer. From your favorite bakery to your own kitchen, you’re just a whisk away. Five minutes a day is all it takes to make gluten-free, yeast-raised breads that are back with 90 delicious, entirely gluten-free bread recipes, all made easy for you to find ingredients. In just five minutes a day of active preparation time, you can create gluten-free baguettes, Brioche, and Round Loaves. 140 recipes and more than 100 color images. The authors of IN FIVE MINUTES A DAY: THE BAKING REVOLUTION have sold over 1.1 million copies in 25 languages. 292 pages. St. Martin’s. Pub. at $29.99 $12.95

581975 WHOLE GRAIN VEGAN BAKING. By C. Steen & T. Noyes. With this collection of hearty, healthy recipes, you’re just a whisk away from whipping up the greatest vegan confections you’ve ever tasted, all without a trace of white flour, refined white sugar, or powdered egg replacer. Try Lemon Ginger Rolls, Savory Spinach Loaf, or Braided Almond Powdered Egg Loaf. 176 pages. Fair Winds Press. Paperback. Pub. at $19.99 $5.50

575198 THE NON-GMO COOKBOOK: Recipes and Advice for a Non-GMO Lifestyle. By M. Westgate & C. Pineau. Collects a delicious assortment of treasured recipes from members of the non-GMO community. Compiles these recipes into a resource for everyone, featuring nearly 100 non-GMO shopping and featuring plenty of gluten-, dairy-, and allergen-free selections, it features recipes like Sprouted Black Bean Burgers, Basil Kefir, and Wild Rice Mushroom Bisque. Well illustrated images and over 100 color images. 198 pages. American Diabetes Assoc. Paperback. Pub. at $19.95 $8.95

2763540 GREAT GLUTEN-FREE WHOLEGRAIN BREAD MACHINE RECIPES. By D. Washburn & H. Butt. Happily, some of the most nutritious and delicious whole-grain flours are gluten-free. This volume offers a collection of creative and delicious recipes for everything from flatbreads to soufflé and panini. Features GF grains and oats such as amaranth, buckwheat, teff, rice, and rolled oats. 320 pages. Robert Rose. Paperback. Pub. at $24.95 $7.95


5777477 THE GRAIN BRAIN COOKBOOK. By David Perlmutter. Presents more than 150 delectable gluten-free recipes to keep your brain vibrant and your body fit, while dramatically reducing your risk for Alzheimer’s, depression, and many other brain diseases by relieving common, everyday conditions. Color photos. 337 pages. Little, Brown. Pub. at $30.00 $19.95


3602125 500 BEST QUINOA RECIPES. By Camilla V. Saulsbury. Offers 500 delicious, nutritious, and tasty recipes for the everyday meal: from breakfasts, appetizers and snacks to poultry and meat main dishes and desserts. Includes mouthwatering recipes such as Health Nut Muffins; Salmon and Quinoa Chirashi; and Thai Chicken Quinoa Salad. 32 pages. 500 pages. Robert Rose. Paperback Import. Pub. at $27.95 $6.95

5734010 BOB’S RED MILL EVERYDAY GLUTEN-FREE COOKBOOK. By Camilla V. Saulsbury. Discover just how fabulous gluten-free can taste with this innovative collection of whole-grain recipes, complete with gluten-free and grain-free flours. Try Sautéed Caramel Banana Waffles; Five-Spice Salmon with Chia-Sesame Sprinkle; or White Cheddar and Millet Enchiladas. 32 pages. 500 pages. Robert Rose. Paperback Import. Pub. at $27.95 $6.95

176 pages. Lake Isle. Paperback. Pub. at $17.95 $11.95

5734007 BOB’S RED MILL EVERYDAY GLUTEN-FREE COOKBOOK. By Camilla V. Saulsbury. Discover just how fabulous gluten-free can taste with this innovative collection of whole-grain recipes, complete with gluten-free and grain-free flours. Try Sautéed Caramel Banana Waffles; Five-Spice Salmon with Chia-Sesame Sprinkle; or White Cheddar and Millet Enchiladas. 32 pages. 500 pages. Robert Rose. Paperback Import. Pub. at $27.95 $6.95

5734010 BOB’S RED MILL EVERYDAY GLUTEN-FREE COOKBOOK. By Camilla V. Saulsbury. Discover just how fabulous gluten-free can taste with this innovative collection of whole-grain recipes, complete with gluten-free and grain-free flours. Try Sautéed Caramel Banana Waffles; Five-Spice Salmon with Chia-Sesame Sprinkle; or White Cheddar and Millet Enchiladas. 32 pages. 500 pages. Robert Rose. Paperback Import. Pub. at $27.95 $6.95

4563875 THE BARE BONES BROTH COOKBOOK: 125 Gut-Friendly Recipes to Heal, Strengthen, and Nourish the Body. By Katherine & Ryan Harvey. Slow cooking bone and joint-rich materials extracts compounds that stimulate the growth of cells and enhance overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits this nutrient-rich soup offers. Well illustrated images. 320 pages. HarperCollins. Pub. at $27.99 $19.95

Low Fat & Healthy Cooking

★ 4569930 HEAL YOUR GUT WITH BONE BROTH. By Robin Westen. Provides instructions on how to undertake a bone broth detox regimen, resulting in increased disease resistance, longer hair and teeth, and fewer aches and pains. Includes additional suggestions on diet and lifestyle changes which improve health. 183 pages. Ulysses. Paperback. Pub. at $14.95 $9.95

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570691X ALKALINE CLEANSE: 100 Recipes to Cleanse and Nourish. By Natasha Campbell-McCoy. A plant-based, four cleansing recipes plan suitable for everyone. From a nurturing weekend of juices, smoothies and soups to a six-day slim-down, and from a high-protein cleanse to a 28-day plan to change the way you eat, each plan is packed with nourishing, delicious vegetarian raw recipes. 255 pages. Sterling. Pub. at $24.95.

$17.95

5794633 DAILY GREENS: 4-Day Cleanse. By Shauna R. Martin. Features four key seasonal cleanses—New Year, Spring, Summer, and Fall—this guide offers nearly seventy juice and meal recipes. Martin reveals her unique juice and diet principles can work with any eating plan. Includes pros and cons of current fad diets, a master plan to guarantee long-term success, and lessons learned from years of creating delicious juices and recipes. 176 pages. Race Point. 8x11 1/4. Pub. at $22.99.

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5756170 THE STRESS FREE DIET KITCHEN. By Barbara Seelig-Brown. The author takes the ingredients that have made her tv shows and cooking classes so popular and rephrases them for those with diabetes. Filled with delicious, versatile recipes like Tuscan Style White Bean Soup; Asparagus & Havarti Lecheese; Chipotle Lechuga; and more. 16 pages of color photos. 199 pages. American Diabetes Assoc. Paperbound. Pub. at $18.95.

$9.95

575576X THE DIABETICS SEAFOOD COOKBOOK. By Barbara Seelig-Brown. Seafood is the perfect choice for anyone looking to eat healthy while still getting skin-healthy omega-3s. But the benefits these 150 delicious recipes, each taken fresh from the sea and delivered straight to your table. Try Risotto with Shrimp and Lemon; Grilled Tuna over Grilled Watermelon; or Crab & Crabmeat Portobello. Color photos. 165 American Diabetes Assoc. 8x10. Paperbound. Pub. at $18.95.

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581572X RAW ORGANIC GOODNESS. By Megan May. Shows you how to combine nutrient-packed, raw ingredients to create deliciously flavored and beautiful looking fare for you and the ones you love. Recipes include Caramelized Onion and Zucchini Flatbread; Caramelized Onion and Zucchini Flatbread; Pesto Turkey Loaf with Dates; Overnight Whole Wheat Waffles with Maple-Pear Sauce; and Chewy Chocolate Cookies. Color photos. 200 pages. Search. Paperbound. Pub. at $20.00.

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5782477 ROSE REISMAN’S SECRETS FOR PERMANENT WEIGHT LOSS. Get off the diet roller coaster and lose and maintain weight permanently. Whether you prefer a low fat, low carbohydrate, or low calorie eating program, Rose’s nine easy-to-follow rules to weight permanen tly. Whether you prefer a low fat, low carbohydrate, or low calorie eating program, Rose’s nine easy-to-follow rules will help. 16 pages of color photos. 199 pages. Whitecap. Pub. at $18.95.

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**5750836** THE SMART SHOPPER DIABETES COOKBOOK. By Robyn Webb. This collection of 125 recipes is based on a simple concept—let fresh, pre-cut, produce and minimally processed foods do the work for you. Now people with diabetes have a healthy, delicious, and hassle-free meal-planning solution with this guide. Recipes include Salad Bar Gazpacho Salad, Italian Turkey Sate, and Refried Bean Pizzas. 176 pages. American Diabetes Assoc. Paperback. Pub. at $11.95

**5758030** MORE DIABETIC MEALS IN 30 MINUTES—OR LESS! 2ND EDITION. By Robyn Webb. This collection of 145 quick and easy recipes that fit a healthy meal plan, such as Scrambled Eggs in Potato Skins, Mediterranean Seafood Pasta, Asian Tuna Steaks, and Pumpkin Mousse. 171 pages. American Diabetes Assoc. Paperback. Pub. at $14.95


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**576596X** THE DROP 10 DIET COOKBOOK. By William Davis. Your drop 10 cookbook to the bestselling The Drop 10 Diet offers more than 100 easy, mouthwatering recipes for breakfast, lunch, dinner, desserts, and drinks that help your body melt off fat naturally, simply by eating. Delicious dishes include Chocolate Chunk and Cherry Pecan Pancakes, Chicken-Fried Steak, and Coffee-Cinnamon Panna Cotta. Color photos. 237 pages. Ballantine. Paperback. Pub. at $20.00

**5762650** THE GOOD GUT DIET COOKBOOK—WITH PROBIOTICS AND PROBIOTICS. By Carolyn Humphries. Learn how to increase the beneficial bacteria for gut health, and improve your digestion and well-being with naturally fermented foods, make your own probiotic goods, and naturally and counteract bloating; and maintain your ideal weight. Includes a two-week eating plan and over 80 recipes packed with gut-friendly bacteria. Fully illus. in color. 160 pages. Rodale. Pub. at $14.95

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**5709644** EAT COMPLETE: The 21 Nutrients That Fuel Brainpower, Boost Weight Loss, and Transform Your Health. By Drew Ramsey. A leading psychiatrist reveals the connection between food and brain health—and the profound impact this has on overall wellbeing. Drawing upon cutting-edge research, he identifies 21 vital nutrients and offers up 100 simple, delicious recipes to help you incorporate them into your daily life. Color photos. 293 pages. Running Press. Paperback. Pub. at $24.00

Low Fat & Healthy Cooking


4600223 THE BROAD FORK: Recipes for the Wide World of Vegetables and Fruits. By Hugh Acheson. Don’t sweat it if you’ve never known how to tackle a kohlrabi before because this guide will identify 50 farmers’ market favorites, from apple to yacon, and provide over 200 recipes to use all those ingredients. Try things like Pickled Fries, Fried Salmon Salad, Scallops, Octopus, Clam and Fennel Stew with Farro, Full址 in color. 336 pages. Clarkson Potter. 8½x10¼. Pub. at $35.00 $12.95

5713990 THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing. By Christine Bailey. This revolutionary five-week program shows you how to tackle the root causes of your digestive problems by incorporating fermented foods to repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are dairy free and Paleo-friendly. 175 pages. Watkins. Paperbound Import. Pub. at $19.95 $14.95

5805988 GET YOUR FAMILY EATING RIGHT! By L. Fredericks & M. Sanchez. Based on Dr. Robert O. Young’s ground-breaking, evidence-based health and nutrition approach used in New York City public schools and beyond, this guide gives day-by-day nutritional advice, recipes, and meal concepts that have been field tested with thousands of families. Incorporates a 14-day program and recipes into your life to make smarter choices at home, work, and school. 208 pages. Fair Winds Press. 8x10. Paperbound. Pub. at $21.99 $5.95

5707564 SPECTACULAR SUPERFOODS. By Adriana Ortengren. Explores foods that can provide healthy prevention of disease and health promotion. When used properly and in moderation, they improve your quality of life. Recipes include delicious soups, pastas, pizzas, beverages, and even desserts. Color photos. 203 pages. Skyhorse. Paperbound. Pub. at $17.99 $12.95

576653X THE MICROBIOME COOKBOOK: 150 Delicious Recipes to Nourish Your Microbiome and Restore Your Gut Health. By Pamela Ellgen. Provides with you the information and recipes you need to support a flourishing gut population. Follow the program provided and you will gain the benefits of having a healthy gut. This guide is to naturally improve digestion, neutralize toxins, quell inflammation, support immunity, and boosts metabolism. 202 pages. Ulysses. Paperbound. Pub. at $14.95 $11.95

5755816 FAST AND FLAVORFUL: Great Diabetes Meals from Market to Table. By Linda Gassenheimer. Eating healthy doesn’t have to be a tasteless journey! With handy shopping lists, helpful hints, and recipes for more than 120 meals, you’ll be dishing up healthy, diabetes-friendly dinners in minutes. Flavor abound in Sausage Stuffed Chipotle Vegetable Wraps and Mongolian Beef are joined by healthier versions of classics like White Chocolate Mousse Pie. Photos. 310 pages. American Diabetes Association. Paperbound. Pub. at $18.95 $5.95

575318X THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Low Carb, High Fat Recipes for Weight Loss the Ketogenic Way. By Vivica Menegaz. Fat bombs are high-fat, low carb treats and snacks, ideal for boosting fat intake when following a Ketogenic Way. 575318X

575207X HOLLY CLEGG’S TRIM & TERRIFIC DIET COOKING. Presents over 250 recipes that you’ll swear are too good to be true for the body. From a delectable White Chicken Chili with Tomato Salsa, Prosciutto-Wrapped Zucchini, and Caribbean Pork Salad with Mango Black Bean Salsa—even desserts like Frozen Chocolate Mousse Pie. Photos. 310 pages. American Diabetes Association. Paperbound. Pub. at $18.95 $5.95

5744253 THE LOW-CARB DIET SOLUTION COOKBOOK. By Dana Carpender. A leading low-carb expert, Carpender has developed 200 recipes that enable you to eat deliciously while keeping your carb counts in proper range, and reverse your Type 2 diabetes naturally. Recipes include Smoked Salmon and Goat Cheese Scramble, Rosemary Cheese Crackers, and Zucchini Meatloaf Italiano. Diabetes Assoc. Paperbound. Pub. at $18.95 $12.95


5805554 300 LOW-CARB SLOW COOKER RECIPES. By Dana Carpender. You can use your slow cooker and maintain your low-carb diet! Make low-carb party treats like Hot Crab Dip, incredible sugar-free S'mores, Mochaccino Cheesecake, and tender seafood like Lime-based Scallops. Every recipe lists the calories, protein, fiber, and usable carbs per serving. 339 pages. Fair Winds Press. Paperbound. Pub. at $17.99 $5.95

5805546 200 LOW-CARB, HIGH-FAST RECIPES. By Dana Carpender. After decades of taking butter, bacon, eggs, and avocados off the table, it turns out that fats are far better for healing the battle of the bulge than “healthy whole grains” and high-protein diets. These recipes include breakfasts, appetizers, sides, soups, mains, and desserts. 192 pages. Fair Winds Press. Paperbound. Pub. at $17.99 $5.95

5719003 BRAINPOWER COOKBOOK. Ed. by Justine Harding. Filled with 175 family-friendly recipes featuring mouthwatering brain foods to keep your mind sharp, including breakfasts, lunches, snacks, and desserts. Includes Muffins, and mind-improving mains like Beef Bolognese with Tagliatelle, and Chicken and Vegetable Curry. Includes tips on improving your brain health and stimulating puzzles. Fully illus. 454 pages. Da Capo Press. 8½x11. Pub. at $29.99 $12.95

5821436 THE UNDIET COOKBOOK: 130 Gluten-Free Recipes for a Healthy and Awesome Life. By Meghan Telpner. Features variations for nut-free, soy-free, grain-free, and protein-powered lifestyles, delicious meal plans for any occasion; edible beauty care plans for any skin type; and so much more. Fully illus. in color. 304 pages. Random. 8x10. Paperbound. Pub. at $24.95 $7.95

5816300 RAW FOOD: Recipes & Preparation. By Saskia Fraser. Discover a whole world of raw food and treat your body the way it deserves. Whether you go “high raw” or simply incorporate more raw food in your diet, the benefits can be immense, from increased energy and weight loss, to better sleep and emotional balance. Along with information on raw eating, it includes recipes for Veggie Pizza, Classic Gazpacho, and Aubergine & Pesto Terrine. Well illus. in color. 224 pages. Flame Tree. Import. Pub. at $24.95 $12.95

5796699 ESSENTIAL EDIBLE PHARMACY: Heal Yourself from the Inside Out. By Sophie Manolas. Taking sixty of the most commonly available nutrient-dense foods, Manolas explains exactly why each of them is so good for you, and shares simple, delicious recipes using those ingredients. Recipes include Wholesome Lentil Dahl, Chicken, Mushroom and Ginger Hot Pot, Spinach, Sweet Potato and Quinoa Burgers; and Baked Apples with Macadamia Nut Crumble. Well illus. in color. 208 pages. Exisle. Paperbound. Pub. at $29.95 $12.95

5795699 WHOLE COOKING AND NUTRITION: An Everyday Superfoods Approach to Planning, Cooking, and Eating with Diabetes. By Katie Cavuto. It’s time to experience the joy of eating well and embrace your food. This book keeps you feeling and looking delicious. Whether you’re in the mood for a satisfying breakfast, a bright vegetable or grain dish, a hearty entree or a crowd-pleasing dessert, this 150 delicious dishes cover every color. Photos. 248 pages. American Diabetes Association. Paperbound. Pub. at $18.95 $13.95

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1840998 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES. By Phyllis Pellman Good. Offers more than 700 make-it-again slowdowners and over 200 recipes garnished from great home cooks from across the country. With five ingredients or less, these recipes are easy, homey favorites for every day. Try delicious recipes such as Creamy Clam Chowder, Popped Corn, Drops and Rice, and Pineapple Baked Beans. 284 pages. Good Books. Spiralbound. Pub. at $18.95. $9.95

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5718909 DAD’S BOOK OF AWESOME RECIPES. By Mike Adamick. Whether your kids have been preparing their own lunches for years or are about to loose their biten in the kitchen this is your all in one guide to helping them create tasty meals your whole family will devour. Includes recipes for Cinnamon Raisin French Toast, Sticks, Slow-Cooker French Pot Roast, Secret ingredient to Bottom of the Bucket Drumsticks and much more. Color photos. 192 pages. Adams Media. Paperbound. Pub. at $18.99. $5.95

4540794 BETTY CROCKER THE BIG BOOK OF ONE-POT DINNERS. Ed. by Anne Fikten. Inspired and delicious recipes, from pot pies to stews, all made super easy in one pot. You’ll want to try all 200 recipes—Hearty Chicken Pot Pie and Curried Lentil & Vegetable Stew are among the many favorites to try. 336 pages. HMH. Paperback. Pub. at $19.95. $9.95

5908650 JUST ONE POT. By Lindsey Bareham. Offers delicious, easy meals that can be prepared and enjoyed without leaving a mountain of dirty dishes. Whether you want a quick after-work dinner or a relaxed meal for friends, these recipes have you covered. Try Caesar Salad with Smoked Salmon, Chorito & White Bean Stew, or Chicken & Shallot Pie. 182 pages. Cassell. Paperbound Import. Pub. at $14.99. $5.95

5755654 THE MAKE-AHEAD COOK: 8 Smart Strategies for Dinner Tonight. By the eds. of America’s Test Kitchen. While most make-ahead cookbooks focus only on stocking your freezer, this collection takes a new approach with eight creative strategies that show you how a little advance work can reap huge benefits. Try Prep-Ahead Spice-Swirled Pork Loin, Overnight Kale Salad, Slow-Cooker Texas Chili, and more. Color photos. 328 pages. America’s Test Kitchen. Paperback. Pub. at $26.95. $7.95

4604806 HOME-TESTED SLOW COOKER RECIPES. Contributed by home cooks just like you, these 14 easy, terrific slow cooker recipes capture the magic of a kitchenable tool. Enjoy mainstay classics like BBQ Beef Sandwiches; Cheesy Slow Cooker Chicken; or creamy Clam Chowder. Well illus. in color. 30 pages. RJ. Pub. at $8.99.


**Simple: The Easiest Cookbook in the World**

5824362 SIMPLE: The Easiest Cookbook in the World. By Jean-François Mallet. Mallet’s simple, straightforward recipes made simple with no more than four steps or six ingredients. Each recipe is fully illustrated—ingredients to finished dish. Recipes include Salmon Satay Noodle Bowl; Rigatoni All’arrabbiata with Eggplant; steak with crispy shallots. 392 pages. Black Dog & Leventhal. 8x10. Pub. at $19.99. $14.95


4647823 MUG CAKES: Sweet & Savory Recipes. By Cinzia Trenchi. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm! Presented here are 60 tempting original recipes that blend creativity, simple preparation, and flavors like Peanut and Chocolate, Dark Chocolate with Banana & Chili; Spicy Grillin’ with Habanero, and more. Color photos. 143 pages. White Star. Import. Pub. at $17.99. $12.95


7540156 THE $5 DINNER MOM ONE-DISH DINNERS COOKBOOK. Ed. by Andie Roff. Well illus. in color. 224 pages. Dorling Kindersley. Paperbound. Pub. at $20.00. $4.95


7520468 STEWS, BOGS & BURGOS: Recipes from the Great American Stewpot. By James Villas. 336 pages. Morrow. Pub. at $25.00. $2.95


6545408 THE $5 DINNER MOM ONE-DISH DINNERS COOKBOOK. Ed. by Erin Chase. 16 pages of color photos. 291 pages. St. Martin’s. Paperbound. Pub. at $14.95. $7.95

6405770 TASTE OF HOME FRESH & EASY: 390 Dishes That Deliver No-Fuss Flavor! Ed. by Catherine Cassidy. Well illus. in color. 256 pages. Reader’s Digest. Paperbound. Pub. at $15.95. $4.95


4625919 SOUTHERN LIVING QUICK START HOMEMADE. Ed. by Allison Elizabeth Cox. Color photos. 224 pages. Oxmoor. Paperbound. Pub. at $15.95. $4.95

7640952 MICROWAVE LITE ONE-DISH MEALS. By the eds. of Microwave Times. 166 pages. Contemporary. 8x10. Paperbound. Pub. at $10.95. $3.95


3949231 THE CRUMBS FAMILY COOKBOOK. By Claire & Lucy Sheridan. Well illus. in color. 192 pages. CICO Books. Paperbound. Pub. at $19.95. $5.95


Reprint title: old.qc.cookbook.CREATED FROM TEXT.蘋果數位資料庫提供。
**OUTDOOR COOKING & GRILLING**

**359895** AMERICA'S BEST BBQ HOMESTYLE: What the Champions Cook in Their Own Backyards. By A.A. Davis & P. Kirk. 7th ed. Collects over 100 backyard barbecue recipes from pitmasters who have gone pro. More than just a cookbook, it’s an inspirational playbook, with tips and advice on everything from gear to prep to gadgets, some of which you can get yourself and enjoy right off the picnic table. Fully illus. in color. 180 pages. Andrews McMeel. 8x10. Paperback. Pub. at $19.99

* $3.95

**5713285** RUBS: Over 100 Recipes for the Perfect Sauces, Marinades and Seasonings. By John Whalen III. This collection presents more than 100 recipes which deliver maximum flavor by using dry seasonings, marinades, sauces and glazes. Includes Memphis Rub, Red Wine and Gijon Marinade. California Coffee Prime Rib, Fundamental Prime Rib Gray, and many more. Color photos. 301 pages. Cider Mill. Paperback. Pub. at $18.95

* $13.95


* $6.95


* $3.95

**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 “Trinity of BBQ” (ribs, pork, and brisket), showing that you can also make a meal out of the “Ugly Stepchild of BBQ,” chicken. Color photos. 462 pages. Oxmoor. 9x10. Pub. at $34.95

**5709807** SUNSET THE GREAT OUTDOORS COOKBOOK: Adventures in Cooking Under the Open Sky. Ed. by E. Johnson & L. True. A guide to great campfire dinners in the mountains, backyard barbecues, cookouts at the beach and much more. Includes: live-fire lessons with top chefs; advice on equipment, both familiar and new; basics that will boost your skills; and hundreds of recipes for every occasion. Fully illus. in color. 256 pages. Oxmoor. 9x10. Paperback. Pub. at $24.95

* $6.95

**5878978** THE KAMADO SMOKER & GRILL COOKBOOK: Delicious Recipes and Hints and Tips in Mastering the World’s Best Barbecue. By Chris Grove. Organized into 52 tutorials that combine a valuable kamado cooking technique with a delicious recipe, this cookbook takes you from kamado novice to kamado master, complete with detailed instruction on: grilling Cajun Strip Steak; smoking Hickory-Smoked Chicken; searing Cowboy Ribeye; stir-frying Thai Beef with Basil; and more. Color photos. 211 pages. Upsysse. Pub. at $24.95

* $6.95

**5750601** SIZZLE & SMOKE: The Ultimate Guide to Grilling for Diabetes, Prediabetes, and Heart Health. By Steve Petusevsky. Share your family’s and friends’ favorite recipes, or grill them up for your grill! Designed specifically for people with diabetes or prediabetes, this collection of recipes uses lean meats and vegetarian dishes to deliver the flavor only a grill can provide. Try Grilled Duck with Green Peppercorn and Tangerine or Spicy Spanish Style Shrimp and Scallop Skewers. Color photos. 155 pages. American Diabetes Assoc. Paperback. Pub. at $24.95

* $5.95

**4602749** BOBBY FLAY’S BOY MEETS GRILL: With More Than 125 Bold New Recipes. By Joan Schwartz. Offers a vast selection of easy-to-follow recipes for grilling mouthwatering meat, fish and poultry, along with fantastic beverages and desserts. Selections are designed for the novice as well as the experienced chef, and are perfect for gas and charcoal grills. 30 pages of color photos. 274 pages. Hyperion. Pub. at $32.50

* $9.95


**5772443** EASY CAMPFIRE COOKING. Whether you are camping or simply enjoying a backyard bonfire, this book will satisfy your appetite. Along with tips, campfire safety and techniques for building the perfect cooking fire, it offers a wealth of delicious recipes, such as Fireside Pizza, Tropical Seafood Skewers, Hashbrown Pie, and more. Color photos. 128 pages. Fox Chapel. Paperback. Pub. at $16.99

* $12.95


* $2.95


* $3.95


* $3.95


* $5.95


* $5.95

**3674231** WILLIAMS-SONOMA ON THE GRILL: Adventures in Fire and Smoke. By Willie Cooper. Color illus. in color. 272 pages. Oxmoor. 9x10. Pub. at $34.95


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Vegetarian Cooking

5797616 BETTER HOMES AND GARDENS 365 VEGETARIAN MEALS. Ed. by Jan Miller. This collection of great tasting, hearty recipes offers a year’s worth of nutritious vegetarian meals. Provides simple yet innovative ideas, valuable guidance on the basics of a healthy vegetarian diet, and “It’s vegan” variations that let you turn many of the recipes into totally vegan dishes. Illus. in color. 416 pages. Wiley. Paperback. Pub. at $19.95 $9.95

5491747 VEGETARIAN MEDITERRANEAN-STYLE: Recipes for 100 Fresh Italian Favorites. By Mario Grigg. Offers a collection of author’s recipes, cooking tips, and cultural tidbits that will have you exploring the Mediterranean region of Italian cooking while mastering the techniques for making flavorful, plant-based dishes for every courses. Try 2 Rechini Parmesan; Tiramisu; Pasta and Beans; and more. Well illus. in color. 240 pages. Taunton. Paperback. Pub. at $19.95 $9.95

5819087 200 FAST VEGETARIAN RECIPES. Offers over 200 vegetarian recipes to rustle up in under 30 minutes. Try Scallion Hash Browns with Salsa; Feta-Stuffed Sweet Peppers; Iced Green Gazpacho; Mixed Mushroom Stroganoff; and Thai Vegetable Curry. Well illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $7.99 $3.95

5759579 HOW TO COOK EVERYTHING VEGETARIAN: Simple Meatless Recipes for Great Food. A breakthrough cookbook that makes vegetarian cooking accessible to everyone. Whether you simply want to eat healthful meals or you are a committed vegetarian, this is a comprehensive resource for all things vegan. Recipes include Cheese Enchiladas with Red Mole, color ph otos. 402 pages. St. Martin’s. Pub. at $29.99 $14.95

5784085 THE VEGETARIAN FLAVOR BIBLE. By Kathy Hester. Provides a comprehensive reference for flavor pairings and affinities to help usher in today’s emerging vegetable-driven cuisine. At its heart is an A-to-Z guide to the herbs, spices, and other seasonings that best enhance the flavor of hundreds of ingredients, from arugula to zucchini blossoms. 554 pages. Little, Brown. 8x10¼. Pub. at $35.00 $9.95

5815940 VEGAN SLOW COOKING FOR TWO—DR—JUST FOR YOU. By Kathy Hester. Featuring recipes specifically geared for smaller, slow cookers, here are more than 100 fresh and delicious vegan meal ideas that require minimal effort but offer maximum taste. Enjoy delicious fare like Pear Rose Cardamom Oatmeal; Roasted Quinoa and Maple Searing Slices; Asian Shitake Sliders. Color photos. 175 pages. Fair Winds Press. Paperback. Pub. at $19.99 $9.95

4639413 FRESH AND FAST VEGAN: Quick, Delicious, and Creative Recipes to Nourish Aspiring and Devoted Vegans. By Amanda Hesser. This is the vegan cookbook you’ve been searching for—complete and accessible than you ever thought possible with the more than 140 recipes collected here. Enjoying flavorful, great variety, and speedy preparation, they include everything from flatbreads and Balsamic BBQ Sauce to Vegan Lasagna to Chocolate Raspberry Hazelnut Carrot Cake. 230 pages. Da Capo. Paperback. Pub. at $15.95 $4.95


5738277 THE COMPLETE COCONUT COOKBOOK. By Camilla V. Saulsbury. Full of all natural, high-energy, easy, dependable recipes which are free of gluten, dairy, nuts, and eggs. Includes tasty treats like Chipotle Black Bean Tacos; Crunchy, Colorful Thai Cabbage Slaw; and Vanilla Coconut Baked Doughnuts. 24 pages of color photos. 320 pages. landfill. Albert Rose. Paperback Import. Pub. at $24.95 $7.95


4572149 THE NUT BUTTER COOKBOOK: 100 Delicious Vegan Recipes Made Better with Nut Butter. By Robin Robertson. Filled with more than 100 luscious vegan recipes enhanced with the protein, richness, and nutrition contained made from cashews, almonds, peanuts, chestnuts, macadamias, or any other nut (or seed) you like. 157 pages. Andrews McMeel. Paperback. Pub. at $16.99 $9.95

5805570 500 VEGAN RECIPES. By C. Steen & J.M. Newman. Looking for something different in your vegan cooking? Maybe a new type of muffin to make? Or perhaps a pasta or savory pie that’s a little different, but full of flavor and texture. While still sticking to traditional comfort foods and traditional fare, these recipes give you an array of the dishes you’ve been searching for. 512 pages. Fair Winds Press. Paperback. Pub. at $19.99 $9.95

5766885 DELUPELINA’S SOUP CLEANSE. By Elifurima Shares customizable 5- and 7-day cleanses using a variety of delicious plant-based soups and broths. After demystifying the process of cooking with veggies, herbs, and spices, she leads you through each cleanse with mouthwatering recipes, invaluable tips, and detailed ingredient profiles. Well illus. in color. 265 pages. Da Capo. Paperback. Pub. at $24.99 $7.95


368332X THE GREAT VEGAN PROTEIN BOOK: Fill Up the Healthy Way with More Than 100 Delicious, Protein-Based Vegan Recipes. By C. Steen & T. Noyes. Takes you step by step through all the top plant-based protein sources available, teaching you what you need to know from a nutritional standpoint, as well as how to prepare these foods. Try Spicy Chickpea Fries; BBQ Lentils; Tempeh tortilla Pizzas; Elote, Saag, and Black Bean Pie. Color photos. 175 pages. Fair Winds Press. Paperback. Pub. at $22.99 $9.95

5748895 EAT, DRINK & BE VEGAN: Everyday Vegan Recipes Worth Celebrating. By Dreena Burton. Includes over 150 recipes and plenty of cooking tips and notes. Recipes include Thai Chili Rice; Raspberry Chocolate Chip Cookies; Chipotle Lime Two-Bean Hummus; Veggie Tempelt Muffuletta; and many more animal-free dishes. 16 pages of color photos. 243 pages. Arsenal Pulp. Paperback Import. Pub. at $24.95 $9.95

7558619 MOOSEWOOD RESTAURANT FA VORITES: The 100 Most-Requested Naturally Delicious Recipes from One of America’s Best-Loved Restaurants. Presents Moosewood’s most requested recipes completely updated to reflect the way the restaurant now—increasingly plant-based and gluten-free, benefiting from fresh herbs, new varieties of vegetables, and the wholesome goodness of grains. includes Recipes such as Red Lentil Soup, Caramelized Onion Grilled Cheese, and more. Color photos. 402 pages. St. Martin’s. Paperback. Pub. at $29.99 $13.95

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**Vegetarian Cooking**

5881710 **MASTERING THE ART OF VEGAN COOKING.** By Anne & Dan Shannon. Inspired by the recipes and cost-saving techniques used during the Depression and WWII and aiming at being a homage to Julia Child, this cookbook shares tips and tricks for being thrifty and creative while going vegan. Over 200 recipes include Korean Kimchi BBQ Burgers, Vegan Yankee Pot Roast, Savannah Peach Pies and more. 32 pages of color photos. 326 pages. Grand Central. Pub. at $25.00

$6.95

2662922 **BETTY GOES VEGAN: 500 Classic Recipes for the Modern Family.** By Annie & Dan Shannon. The Shannons' approachable style and helpful advice make this an essential cookbook for every vegan kitchen. In it, they set out to prove that any recipe can be re-created to satisfy even the pickiest eaters. You won't be able to resist the 3-Alarm Vegan Bacon Cheeseburger or Vegan Italian Beef. Scans plus 24 pages of color photos. 480 pages. Grand Central. Pub. at $26.99

$8.95

5816424 **THE TASTES OF AYURVEDA: More Healthy, Healing Recipes for the Modern Ayurvedic.** By Amrita Sondhi. This all-vegetarian collection provides new twists on traditional Ayurvedic recipes that are also inspired by the growing popularity of whole grains and raw foods. Also included are yoga postures, a short cleanse, and information on Vastu. Recipes include Dal with Carrot, Cilantro & Turmeric; Fennel & Almond Milk; Roasted Beets with Coriander, Currants and Cardamom. Scans plus 28 pages of color photos. 176 pages. Fair Winds Press. 8x10.

$7.95


$9.95

5752207 **MEDITERRANEAN VEGETARIAN FEAS.** By Aglaia Kremezi. A collection of 150 simple yet abundantly flavorful recipes that will appeal to even the most ardent carnivore. From mezze and soups to mains and desserts, Kremezi's arsenal of master recipes for spice, nut, and herb mixtures, sauces, jams, and pastes inspired by both eastern Mediterranean and North African traditions transform the most humble vegetables into irresistible meals. Well illus. in color. 256 pages. Stewart, Tabori & Chang. 9¼x10¼. Pub. at $35.00

$19.95

5748175 **VEGETARIAN TIMES EVERYTHING VEGAN.** Ed. by Mary Margaret Chirico & A. L. Mau. Have for every kitchen, this simple, straightforward compendium from Vegetarian Times magazine offers more than 250 taste-tempting, health-giving, planet-loving reasons for making your meals meat-, egg-, and dairy-free. Well illus. in color. 352 pages. Wiley. Pub. at $29.95

$8.95

★ 5744288 **NOURISHING NOODLES.** By Chris Anca. Turning vegetables into noodles takes just a few minutes with a spiralizer making these recipes quick and easy for any night of the week. Meat-free and dairy-free recipes include Carrot Noodles with Zesty Garlic Sauce, Ranch Noodle Salad with BBQ Almonds, Butternut Squash Pancakes, and Coconut Cinnamon Carrot Cakes and much more. 162 pages. Race Point. 8¼x10¼. Pub. at $17.95

$19.95

★ 4639502 **LET US ALL EAT CAKE: Gluten-Free Recipes for Everyone’s Favorite Cakes.** By Catherine Ruehle with S. Schellen. A pastry chef and cake artist lumed well-known foodie chef. Ruehle shares the classic cake recipes that are as easy as bit indigent as their gluten-heavy counterparts, plus plenty of guidance for decorating, piping, and plating techniques to take your cakes from pretty to breathtaking. Color photos. 214 pages. Ten Speed. Pub. at $24.99

$7.95

4644158 **BACON-ISH: Sultry and Smoky Plant-Based Recipes from BLT to Bacon Mac & Cheese.** By Leann & 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, crispy craves, these recipes will satisfy even the most hardcore bacon fiend. Well illus. in color. 212 pages. Vegan Heritage Press. Pub. at $21.95

$16.95

5820537 **PROTEIN NINJA.** By Terry Hope Romero. Leave the realm of ordinary weekday meals. Each step into the kitchen is a chance to prove that protein ninja. Dig into such fare as Garam Masala Red Lentil Toast; Lemongrass Tempah Meatballs with Peanut Satay Sauce; Black Bean Beet Burgers; or Peanut Butter Cookies with Cherry Chews. Incorporating plant-based protein couldn't be tastier. 232 pages. Da Capo.

$6.95

★ 5805910 **DELICIOUSLY ELLA EVERY DAY.** By Ella Woodward. Woodward offers 100 of her trademark simple and delicious plant-based, dairy-free and gluten-free recipes. Featuring the top ten rules for living the Deliciously Ella way, lists to help you get organized, and tips to help you get ahead, this cookbook will get your life and your health on the right track—without hassle. Color photos. 256 pages. Scribner. Pub. at $23.00

$5.95

5750775 **COLOR ME VEG.** By Colleen Patrick-Goudreau. Bring an edible rainbow of plant-based cuisine to your kitchen table with 75 recipes designed to boost your health and perk up your palate. From sensational starters and salads to filling mains and crave-worthy desserts, each recipe is not just a feast for your stomach, but for your eyes as well. Color photos. 227 pages. Fair Winds Press. Paperbound. Pub. at $19.99

$4.95

5780586 **ROBIN ROBERTSON’S VEGAN WITHOUT BORDERS: Easy Everyday Meals from Around the World.** Organized by country and region of the world, each section in this volume provides a mini-immersion into each cuisine, letting you can enjoy complete meals from each. The recipes are clearly written and simple to prepare, allowing you to experience a diverse world of dishes like Roasted Rosmene Vegetable Stacks and Brandy-Laced Onion Soup. Illus. in color. 280 pages. Andrews McMeel. 8¼x10¼. Pub. at $40.00

$14.95

5746221 **THE FLEXITARIAN TABLE: Inspired, Flexible Meals for Vegetarians, Meat Lovers, and Everyone in Between.** By Peter Berley with Z. Singer. Mixing the words “flexible” and “vegetarian,” the flexitarian lives on a primarily plant-based diet, but isn’t afraid to introduce fish and meat to create scrumptious, healthy dishes. Berley shares this unique approach, offering seasonal dishes from Spicy Roasted Pepper Soup with Goat Cheese and Chives to Roast Duck with Spiced Red Onion Marmalade. Color photos. 342 pages. HMH. Paperbound. Pub. at $19.95

$6.95

★ 5744946 **THE VEGETARIAN PANTRY.** By C. Coker & J. Montgomery. You don’t have to eat meat to enjoy delicious food every day. Featuring an infinite variety of everyday dishes for family to indulgent food for sharing with friends—here are satisfying ideas for Breakfast & Brunch; Small Bites; Dips, Salsas and Sauces; Main Dishes; Sweet Treats and more. Color photos. 145 pages. Da Capo. Paperbound. Pub. at $24.95

$6.95

5816378 **SMALL PLANT, SMALL PLATES: Earth-Friendly Vegetarian Recipes.** By Troth Wells. Includes over 100 vegetarian recipes from all parts of the globe with easy to follow instructions and suggestions for substituting ingredients. While packed with facts and helpful hints, the recipes include Coriander, Carrots and Potatoes; Cracked Peppercorn and Eggplant Aubergine Salad; and Mexican-Style Black Beans with Coconut. Fully colored. 135 pages. Earth Friendly Press. Paperbound. Pub. at $13.00

$10.95

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European Cuisines

2714140 RECIPES FROM AN EDWARDIAN COUNTRY HOUSE. By Jane Fearnley-Whittingstall. Along with classic dishes, adapted with today’s kitchen in mind and using only a selection of the author’s childhood, embark on a culinary pilgrimage to rediscover recipes from the Edwardian kitchen. This gastronomic history revives the flavors from the great English country houses. 279 pages. Marble Arch. Paperback. Pub. at $16.00. $2.95

3683436 ITALIAN COOKING: At Home with The Culinary Institute of America. By Gianni Scappin et al. Combining the expertise of CIA instructors in cooking and wine with the photography of Francesco Tonelli, it is the only book you need to prepare wonderful Italian meals at home. 328 pages. HMH. 9½x10. Pub. at $34.95. $7.95

4544803 GEORGE LANG’S ITALIAN CUISINE. A definitive collection of over 300 authentic recipes that celebrate the glories of Hungarian cuisine—classic stews, meat main courses, salads, strudels and tortes, along with an engaging history of the Hungarian kitchen, and a survey of ten centuries of Hungarian gastronomy. 495 pages. Wings.

★ 2720663 CLASSIC RECIPES OF HUNGARY: Traditional Food and Cooking in 25 Authentic Dishes. By Sanyta Zsuzsanna. Explore the rich and varied tastes of Hungarian cuisine from nourishing goulash and paprika-spiced stews to hearty strudels and dumplings, accompanied by lighter options such as chilled soups, cheese-fied patissons, and poppy seed pastries. Color photos. 64 pages. Paperbound. Pub. at $17.99. $4.95

7547226 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 never before recorded. 238 pages. Hippocrene. Pub. at $22.50. $5.95

4544757 THE FINE ART OF ITALIAN COOKING. By Giuliano Bugialli. Updated and expanded, a master teacher of Italian cooking techniques offers an incomparable collection of 300 recipes drawn from all regions, especially Tuscany: every kind of pasta, breads, sauces, antipasto, meat and fish, poultry, risotti, vegetables, and a wonderful range of desserts. Drawings. 668 pages. Gramercy. $14.95

7567505 SECRETS OF GOOD FRENCH COOKING. By Pierre Paillon. Chefs from France share over 200 recipes for dishes such as Marinated Scallop with Truffes and Cabbage Salad, Choucroute, Ham Galettes with Fresh Goat Cheese Sauce, Chicken in Chive Cream; and many more. Well illus. in color. 286 pages. Flammarion. Pub. at $19.99. $4.95

4609859 THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Attorni. From bruschetta to veal scaloppini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Color photos. 304 pages. Adams Media. Paperback. Pub. at $17.99. $4.95

4616979 AUTHENTIC NORWEGIAN COOKING: More Than 300 Traditional Recipes! By Astrid Karlsen Scott. With recipes drawn from throughout Norway, this cookbook brings the flavors of the valleys and mountains to your table. Well illus. 272 pages. Adams Media. Paperback. Pub. at $17.99. $4.95

1856553 THE FRENCH KITCHEN COUNTRY BOOK: Recipes and Lessons from Paris and Provence. By Patricia Wells. Beautifully designed and lavishly illustrated, this is the master class in French cooking that 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 $35.00. $7.95

5750547 THE PUGLIAN COOKBOOK: Bringing the Flavors of Puglia Home. By Viktornja Todorovska. Discover the simple, healthy, and delicious cooking of southern Italy’s Puglia region: basic, easy to prepare recipes that burst with flavor. Try a Zucchini Frittata, Beef Roll-Ups, Linguine alla Genovese, Chicken with Prosciutto, or Coffee Pudding. Well illus. in color. 159 pages. Paperbound. Pub. at $20.00. $4.95

5750837 THE CULINARY INSTITUTE OF AMERICA’S FRUIT AND VEGETABLE RECIPES: From Earth to Plate. By Gianni Scappin et al. One of New York City’s most renowned restaurateurs shares his original version of the food of Tuscany that draws on ingredients and inspiration from Italy, America, and even Asia. Recipes grouped by key ingredients, and cover all courses of a meal. Color photos. 290 pages. Adams Media. Paperback. Pub. at $20.99. $5.95

277058X THE BIG BOOK OF MEDITERRANEAN RECIPES: More Than 500 Recipes for Healthy and Flavorsome Meals. By Peter Minaki. Discover one of the healthiest lifestyles in the world with over 500 wholesome and delicious Mediterranean meals. Complete with step by step instructions and helpful tips, recipes include ideas like Breakfast Baklava French Toast, Pomegranate Glazed Chicken, or Lemon Meringue Phyllo Tarts. 512 pages. Adams Media. Paperback. Pub. at $20.99. $5.95

5713342 CULINARIA RUSSIA: A Celebration of Food and Gastronomic History. By Lynne Giglotti. Takes you on a guided tour through the entire region and its amazing food. Boasting thrilling flavorful combinations from savory meats with fresh herbs to hot peppers with soothing yogurts, these nearly 200 recipes bring one of Europe’s healthiest, most delicious cuisines home. Color photos. 286 pages. HMH. 9¼x10. Pub. at $34.99. $7.95

5750547 THE PUGLIAN COOKBOOK: Bringing the Flavors of Puglia Home. By Viktornja Todorovska. Discover the simple, healthy, and delicious cooking of southern Italy’s Puglia region: basic, easy to prepare recipes that burst with flavor. Try a Zucchini Frittata, Beef Roll-Ups, Linguine alla Genovese, Chicken with Prosciutto, or Coffee Pudding. Well illus. in color. 159 pages. Paperbound. Pub. at $20.00. $4.95

4643267 PATSY’S ITALIAN FAMILY COOKBOOK. By Sal J. Scognamillo. A great source for anyone who can’t resist classic Italian, this tantalizing cookbook takes you through the meals of Patsy’s Restaurant, one of the most famous restaurants in this Italian-owned family-owned restaurant famous recipes that bring home all the Italian classics: Chicken Pizzaiola; Sea Scallops with Caramelized Fennel, Chocolate and Hazelnut Gelato, and more. Color photos. 214 pages. Martin’s. Pub. at $29.99. $9.95

573891X THE MEDITERRANEAN HERB COOKBOOK: Fresh and Savory Recipes from the Mediterranean Garden. By Georgette Brennan. Delivers the history and culinary uses of over 25 herbs, followed by 120 recipes, such as Olive Oil Poached Fish with Herb Butter, Spiced Chicken, and Double Lemon Sugar Cookies. Color photos. 156 pages. Chronicle. 10½x9½. Paperback. Pub. at $22.95. $3.95

5749552 LAROUSSE ON COOKING. Originally published in French as Petit Larousse Gastronomique. For kitchen inspiration, look no further than this collection of 300 fantastic recipes from the legendary Larousse kitchens. Special sections offer guidance on everything from making a bechamel sauce to poaching an egg. 592 pages. Wiley. Pub. at $45.00. $8.95

598580 LA MIA CUCINA TOSCANA: A Tuscan Cook in America. By Giorgio Luongo et al. One of New York City’s most renowned restaurateurs shares his original version of the food of Tuscany that draws on ingredients and inspiration from Italy, America, and even Asia. Recipes grouped by key ingredients, and cover all courses of a meal. Color photos. 270 pages. Broadway. 9½x6¼. Pub. at $40.00. $4.95
Regional & Exotic Cuisines

3658902 THE FOOD BOOK: A Journey Through the Great Cuisines of the World. By John Ashburne et al. Whether you're a traveling eater or an at-home chef, you'll find plenty here to satisfy your lust for new flavors, textures, and aromas. Discover the best specialties to sample and classic recipes across Europe, Italy, Iran, Poland, Egypt, Jamaica, Brazil, Canada, and much more. Well illus. in color. 488 pages. Lonely Planet. Pub. at $24.99

4583140 DEATH BY BURRITO—the COOKBOOK: Mexican Street Food to Die For. By Rika Yamaoka. Offers exciting, enticing recipes for contemporary Mexican street food and cocktails. Create the experience at home with twists such as Baja Fish Tacos and Pulled Pork and Crackling Burritos, indulge in Archo Chile and Chocolate Ice Cream, or try your hand at an instant Death Sauce, and more. Well illus. in color. 160 pages. Mitchell Beazley. Import. Pub. at $19.99

5726468 TASTE OF HOME RECIPES ACROSS AMERICA. Ed. by Janet Briggs et al. The American appetite is a vast and varied landscape filled with gooey pineapple jam. Color photos. 176 pages. Stewart, Tabori & Chang. Pub. at $19.95

5455767 TASTE OF HOME SOUTHWESTERN MADE EASY. Ed. by Sara Lancaster. Turn your kitchen into your favorite Mexican restaurant with appetizing recipes for Baked Chicken Enchiladas followed by traditional main dishes such as Jalapeno Chicken Enchiladas, then top it off with Tres Leches Cake for dessert. Full of easy to follow recipes with bold and zesty flavor combinations. Full color. 111¼ x 8¼. Pub. at $15.99

4267244 THE BIG TEXAS STEAKHOUSE COOKBOOK. By H. Thompson & J. Shay. A unique compilation of the finest beef recipes from the best steakhouses in Texas. Acting as a travel guide as well as a resource for great Texas beef and sides, you’ll find delicious fare like Ranch Roasted Prime Rib, Burrito De Picadillo, Stuffed Mushrooms and Butter Sauce, and Ham Starks. Well illus. in color. 208 pages. Pelican. 10½ x 11¼. Pub. at $35.00

5750067 COOK’S COUNTRY EATS LOCAL. Ed. by Lori Galvin. Collects 150 regional recipes you should be making no matter where you live. Recipes include Texas Caviar, Dallas Texas; Tock Tock Orange Sticky Rolls, Harvard, CA; and West Virginia A Lin Test Death Sauce. Full color. 310 pages. America’s Test Kitchen. Paperback. Pub. at $17.99

3573478 THE LEBANESE COOKBOOK. By Hussien Dekmak. Make traditional Middle Eastern cuisine at home with a selection of mouthwatering recipes that achieve maximum accessibility without sacrificing authenticity or flavor. Color photos. 160 pages. Hippocrene. Pub. at $29.95

458483X THE LEBANESE COOKBOOK. By Hussien Dekmak. Make traditional Middle Eastern cuisine at home with a selection of mouthwatering recipes that achieve maximum accessibility without sacrificing authenticity or flavor. Well illus. in color. 160 pages. Kyle Books. Paperback. Pub. at $19.95

4589211 CELEBRATING THE FOODS OF NEW MEXICO: Santa Fe School of Cooking. By S. Curtis & N.C. Ammerman. Learn about the traditions and techniques of southwestern cuisine from the founders of the cooking school. Savor authentic flavor with recipes like Kale, Grilled Mushroom & Roasted Green Chile Salad, Winter Squash Posole, or Lamb-Stuffed Chiles with Fresh Tomato Puree. Well illus. in color. 120 pages. Gibbs Smith. Pub. at $19.99


4610229 DAILY TORTILLA: Authentic Mexican Recipes. By Ricardo James. Enjoy the simple pleasures of Mexican mouthwatering meals in your own home. Starting with basic tortillas, beans, rice, and salsa, James’s exact techniques and step by step recipes will help you build a delicious range of authentic dishes found in true Mexican dining rooms all over Mexico. Color photos. 182 pages. Front Table. Paperback. Pub. at $18.99

2661180 AWESOME COCONUT MILK RECIPES: Tasty Ways to Bring Coconuts from the Tropical Tree to Your Plate. Ed. by Nicole Smith. With these delicious recipes sourced from Instructables.com, you’ll be able to whip up anything from delicious soups to delectable desserts in no time flat. From Massaman Curry to Malaysian Satay Ball, these recipes all have one thing in common: the use of coconut milk. Color photos. 128 pages. Skyhorse. Paperback. Pub. at $14.95

1841017 “FRESH FROM CENTRAL MARKET” COOKBOOK. By Phyllis Pellman Good. Offers more than 220 purely delicious, current recipes from the standholders of nation’s oldest farmers market, Central Market in Lancaster, Pennsylvania. Eat fresh, seasonal dishes with these recipes from the expert cooks, gardeners, bakers, and butchers at this much beloved and beholden market. Illus. in color. 220 pages. Good Books. Paperback. Pub. at $17.99

7589433 FRED THOMPSON’S SOUTHERN SIDES. Side dishes are the very heart and soul of Southern cuisine. From traditional, like Pablue’s Red Beans and Rice, to contemporary, like Scuppernong-Glazed Carrots, Thompson’s bold and eclectic recipes revive the virtues of the utterly simple and totally unexpected. Color photos. 334 pages. UNC Press

7528086 AUSTRALIAN FOOD: In Celebration of the New Australian Cuisine. Compiled by Barbara Bennett. Celebrates the country’s rich diversity and chronicles its rapid evolution. Features more than 140 recipes, for everything from soups and starters to desserts. Color photos. 224 pages. Ten Speed Press. Paperback. Pub. at $24.95


3678415 REVOLUTIONARY COOKING: Over 200 Recipes Inspired by Colonial Meals. By V.T. Elkins & M. Thomas. Ranging from the common to the sumptuous, here are recipes for modern Americans inspired by dishes and beverages the authors discovered in cookbooks, family journals, and notebooks from 150 to 250 years ago. Includes recipes such as Apple-Shrimp Curry, Leek & Smoked Ham Flummery, Roast Beef Salad, and many more. Photos, most color. 188 pages. Skyhorse. Pub. at $16.95

7575270 TURKEY: Flavours of the Street. By Hane Bozdogan. Documents Turkey’s rich palette of street foods by season to show the distinct seasonal evolution. Features more than 140 recipes, for everything from soups and starters to desserts. Color photos. 224 pages. Ten Speed Press. Paperback. Pub. at $24.95

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7609711 DISHING UP VIRGINIA: 145 Recipes That Celebrate Colonial Traditions and Contemporary Flavors. By Patrick Everson-Hylton. Evokes Virginia’s rich culinary history with recipes that celebrate everything from heirloom crops and local wines to Virginia peanuts and Smithfield ham. Prized ingredients are featured in wonderful dishes from popular restaurants, recipes for fresh local produce, and even historical preparations. Well illus. in color. 287 pages. Storey. Paperback. Pub. at $19.95 $2.95

2747766 MY RIO DE JANEIRO: A Cookbook. By Letícia Moreinos Schwartz. Taps into the rich culinary culture of Rio de Janeiro, bringing you face to face with the dynamic flavors and passionate culinary traditions of Brazil. Letícia highlights 100 of Rio’s best recipes, including unforgettable pessecos (finger food),.cartoca home cooking, and Portuguese inspired foods. Color photos. 256 pages. $29.95

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963839 NIGELLISSIMA: Easy Italian-Inspired Recipes. By Nigella Lawson. Full of the Italian cooking from which it takes its inspiration, this cookbook is a celebration of food that is fresh, delicious, and unpretentious. Lawson serves up 120 straightforward and mouthwatering recipes that are quick and easy yet elevate weeknight meals into no-fuss feasts. Fully illus. in color. 237 pages. $35.00

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7596081 FROM THE TABLES OF BRITAIN. By Elisabeth Lambert Ortiz. Offers 250 contemporary recipes celebrating England’s culinary Renaissance, gathered from elegant country inns, chic city restaurants, stately hotels and local eateries. They take full advantage of modern kitchen equipment and novel ingredients. 322 pages. $29.95

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7822078 THE SOUTHERN FOODIE. By Chris Chamberlain. Covering 13 states, 100 chefs, and 134 recipes, this cookbook makes one thing clear: the food of the American South tells a story you can resist. 159 pages. $19.95

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2673320 CRAIG CLAIBORNE’S SOUTHERN COOKING. Here are more than 300 favorite recipes from Claiborne’s own kitchen, from mother’s Mississippi boardhouse, and from some of the South’s best cooks. Many of the dishes include instructions on preparation and serving as well as comments and notes on the recipe’s history. 364 pages. $59.95

5807577 FRENCH REGIONAL FOOD. By J. Robuchon & L. Bieniszewski. Robuchon presents the very best in French traditional ingredients and recipes by taking you on a journey through the different regions of France, presenting the world’s most exquisite and diverse range of dishes. Includes recipes for Polyevesch in Terre, Coq au Vin Jaune Flanque de Mœhîres, and Biscuit de Savoie. Fully illus. in color. 312 pages. $59.95

4606728 MOROCCO ON A PLATE. By Caroline Hobberg. With luscious photos, bold colors, and passages on the history of Morocco, you’ll discover authentic Moroccan salads with the tang of citrus, nourishing stews, and exotic desserts. With detailed descriptions of ingredients and simple instructions, these recipes are perfect for cooks of any level of experience. Try Orange-Scented Potatoes and Olives. Fully illus. in color. 165 pages. $29.95

5484619 THE FOOD OF TAIWAN: Recipes from the Beautiful Island. By Cathy Erway. Starting with a comprehensive introduction that covers the land and history of Taiwan, the author then gives us 100 delicious recipes for home style dishes and authentic street food that incorporate the flavors of Taiwan. Dishes like Beef Noodle Soup and Pork Belly Burns. Fully illus. to help you make your mouth water. Well illus. in color. 254 pages. $35.00

7622775 THE SUNSET ESSENTIAL WESTERN COOKBOOK. Ed. by Tam Putnam. Cook your way through culinary treasures like San Francisco’s Mission-style burrito and Southern California’s fish taco, New Mexican chile verde and the Northwest’s huckleberry cobbler. Filled with over 150 recipes that have a place on any table, west or east. 267 pages. $29.95

5756162 STATEN ITALY. By F. García & S. Basille. The stars of the Cooking Channel’s Pizza Masters celebrate big flavor and loving at home with over 100 easy-to-prepare pizzas and calzones. Color photos. 256 pages. $39.95

4593146 DISHING UP NEW MEXICO. By Dave DeWitt. Local flavors and innovative preparations are celebrated in 145 recipes like Chamayo Chile Steaks with Chipotle Potatoes and Ranchero Style Pork Chops. Also included are signature creations from many of the state’s farmers, chefs, and food entrepreneurs. Reflecting the meeting of the old and the new, well illus. in color. 288 pages. $49.95

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**5754490** T H E B O R D E R C O OK B O O K: Authentic Home Cooking of the American Southwest and Northern Mexico. By Cheryl Alters Jamison. Over 500 robust recipes that explore a host of distinct local styles, enduring classics and adventuresome creations, including Stacked Blue Corn and Red Chile Enchiladas, Goat Cheese Tamales, Desert Drowned Shrimp, South Texas Fajitas, and Tie-Dye Beans. 500 pages. Harvard Common. Pub. at $29.95 $7.95

**5735378** S U N D A Y D I N N E R. By Bridgette L. A. These fifty-one recipes of classic southern favorites, including Sunday Yeast Rolls, Gramma’s Fried Chicken, and Papa’s Nilla Wafer Brown Pound Cake, include Lacy’s tips on neatening and simple beauty. An ode to a meal that is more about taking the time to be with the people who matter to you. 119 pages. UNCP. $5.95

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**4549472** T A S T E S F R O M T H E A S I A N T E A C H E N. By M. Armillotta & D. Nocentini. In over 150 authentic Tuscan recipes, fragrant olive oil, fresh herbs, fresh fish and vegetables, and warm creamy cheeses abound. Distinct herbs like Pasta e Lentichie (Pasta and Lentils) to Scaloppine al Limone (Veal Scallopine with Lemon Sauce) and Polpette di Macinato (Veal Scallopine with Lemon Sauce) are highlighted, along with a color photos. 348 pages. Hippocrene. Pub. at $24.95 $4.95

**5776851** I S L A N D S C O O K I N G. By Colleen & Mike. The concept of Hawaiian cooking is rich and varied, blending the influences of Polynesian, Chinese, Portuguese, Japanese, and American cuisines. This book offers over 100 recipes that capture the true flavors of Hawaii, including Appetizers, Main Courses, Sides, and Desserts. A must-have for anyone with a passion for Hawaiian cuisine. Color photos. 248 pages. Oxford. $6.95

**575240X** M O R O C C O : R e c i p e s a n d S t o r i e s f r o m E a s t A f r i c a. By G. Benady & N. Sefrioui. The joy of Moroccan cooking lies in its diversity and the use of vibrant spices and herbs. This book offers over 100 recipes that capture the true flavors of Moroccan cuisine, including Stuffed Dates, Lamb Stew, and Seafood Tagine. Color photos. 242 pages. Oxford. $7.95

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**5803797** C O O K I N G U P A S T O R M: Recipes Lost and Found from The Times-Picayune of New Orleans. Ed. by M. Bierman & J. Walker. In the wake of Hurricane Katrina, this cookbook was published to tell the story, recipe by recipe, of one of the great food cities in the world. Ten years later, this hardcover edition returns to celebrate the community’s rebirth in recipes that remind us of this truly singular city. Color photos. 268 pages. Chronicle. Pub. at $30.00 $14.95

**5706046** A L P I N E C O O K B O O K: Comfort Food from the Mountains. By Hans Gerlach with the owner of Gabriell’s bakery and restaurant. This beautifully illustrated cookbook celebrates the traditional favorites and opens a modern take on the recipes to bring them into the 21st century. Features classics such as fondue or raclette, and delicious dumplings, ravioli, and aierdummkraut, alongside modernized recipes passed down from generation to generation. 224 pages. Dorling Kindersley. Pub. at $22.00 $7.95

**5781256** N I LE S T Y L E: Egyptian Cuisine and Culture. By Any Riolo. Twenty-five unique modern celebratory occasions such as the traditional Nile Festival, Ramadan Breakfast, and Passover and each menu includes a historical and anecdotal introduction along with the recipes. From Fava Bean Puree, to Lamb-Filled Phyllo Triangles, and Peanut, Coconut, and Apricot Baklava, there is something for every palate. 16 pages of color photos. 242 pages. Hippocrene. Paperbound. Pub. at $18.95 $6.95

**4544992** C A L I F O R N I A H O M E C O OK I N G: American Cooking in the California Style. By Gabriela Kitchen &Arena Jordan. From time to time waves of immigrants to light dishes brought by waves of immigrants to light and casual contemporary fare, presents 400 terrific recipes, such as Black Bean Tamales, Grilled Southwest Steaks, and Fried Tomatoes with Cream. 502 pages. Harvard Common. Paperbound. Pub. at $16.95 $4.95

**461383X** T U R K I S H F L A V O U R S: Recipes from a Seaside Cafe. By Seytca Yuce. The joy of Turkish food is that it uses fresh produce from your garden and basic ingredients from your refrigerator and pantry. It takes minimal time to prepare and brings together traditional blends of delicious flavors. Try Eggplant with Braised Beet, or Chicken and Couscous Salad. Well illus. in color. 192 pages. Harvard Common. $7.95

**5764785** C A J U N C O O K I N G. Ed. by V. Ferguson & H. Sudell. Bring the authentic taste of Cajun and Creole cuisine into your kitchen with this collection of delicious recipes which include Blackened Redfish, Pork Chops with Lemon & Garlic Grilling Sauce, and Spiced Fried Aubergine. Fully illus. in color. Ed. by Suzanne & Michelle Rousseau. The warm and welcoming homes of Louisiana have a rich history, and embracing the different cultures and cuisines of its diverse population. Here, two sister chefs share their secrets to potluck Caribbean style with a collection of 100 recipes that conjure up the flavors of West Indian fare. Well illus. in color. Ed. by Suzanne & Michelle Rousseau. The warm and welcoming homes of Louisiana have a rich history, and embracing the different cultures and cuisines of its diverse population. Here, two sister chefs share their secrets to potluck Caribbean style with a collection of 100 recipes that conjure up the flavors of West Indian fare. Well illus. in color. 384 pages. Oxford. $5.95

**5746035** C A R I B B E A N P O T L U C K: Modern Recipes from Our Family Kitchen. By N. Dupree & C. Graubart. Presents the new standard reference for cooks everywhere on how to prepare the Caribbean’s most satisfying dishes, preserving the techniques and tastes of this regional cuisine. Try Corn Bisque, Shrimp Burgers, Sausage and Apples and Hush Puppies. Includes more than 750 recipes and 650 variations. Well illus. in color. 720 pages. Gibbs Smith. $6.95

**4559657** M A S T E R I N G T H E A RT O F S O U T H E R N C O O K I N G. By N. Dupree & C. Graubart. Presents the new standard reference for cooks everywhere on how to prepare the Caribbean’s most satisfying dishes, preserving the techniques and tastes of this regional cuisine. Try Corn Bisque, Shrimp Burgers, Sausage and Apples and Hush Puppies. Includes more than 750 recipes and 650 variations. Well illus. in color. 720 pages. Gibbs Smith. $5.95


**3597955** T H E S O U T H E R N B I T E C O OK B O O K: More Than 150 Irresistible Dishes from 4 Generations of My Family’s Kitchen. By Stacey Little. Offers a loving homage to the vibrant flavors of a culinary tradition, journeying through four generations of Little’s family recipe collection and honoring dozens of heirloom dishes from multiple blog readers. Try Summer Fruit Salad with Balsamic Dressing, Okra Fritters, or Color photos. 252 pages. Thomas Nelson. $6.95

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5807514 BOMBAY LUNCHBOX. By Carolyn Caldwell. The recipes in this collection have exotic names with flavors to match: Spicy Papdi Cheese Toastie with Mango Chutney; Chickpea Pakora; Carrot and Pistachio Halwa; or Nimboob Pani to name a few. Includes narrative on India’s culture, religion and society. Well illus. in color. 128 pages. Frances Lincoln. Import. Pub. at $14.95 $9.95


**5755129 THE TRADITIONAL COOKING OF RUSSIA & POLAND.** By E. Malhonkon & E. Michalk. Explore the rich and varied delights of traditional Russian and Polish cooking in over 150 authentic traditional recipes. Provides a comprehensive guide to the typical ingredients of the two countries, including wild mushrooms, beetroot, spices, pork, smetana, caviar, vodka, and seasonal fruits, as well as information on culinary traditions. Fully illus. in color. 256 pages. Southwater. 9x11½. Paperbound. Pub. at $14.99 $11.95

5755999 THE MAINE SUMMERS COOKBOOK: Recipes for Delicious, Sun-Filled Days. By Linda & Martha Gardiner. Fresh-snaped and refreshing salads for lingering sunsets such as Schoolhouse Shore Clam Dip and Strawberry-Mint Sparkling Lemonade, to mouthwatering starters such as Grilled Crab-Stuffed Mushrooms, all from simple but elegant entrees such as Blackened Swordfish with Blueberry Chutney to indulgent desserts such as Mile-High Strawberry Pie, these delectable recipes are tailored for the home cook. Color photos. 210 pages. Viking. Pub. at $30.00 $9.95

**5729122 DISHING UP MINNESOTA: 150 Recipes from the Land of 10,000 Lakes.** By Emma Marley. These recipes reflect Minnesota’s lakes, pastures, woodlands, and festivals. You’ll find the best of the state’s classic dishes including Marinated Cucumbers with Dill, Molten Cheeseburger with Grass-Fed Beef and Big Woods Blue Cheesecake. Fully illus. in color. 282 pages. Storey. Paperbound. Pub. at $19.95 $14.95

**5777941 CLASSIC TEX-MEX COOKING.** By Jim Peyton. Acclaimed chef and Southwest food expert Jim Peyton selects nearly 100 of the cuisine’s outstanding dishes, from the basics of the Mexican table like pico de gallo and guacamole to fusillante dishes like Enchilada, Chile, and Enchilada. Try South-Texas-Style Beef Barbacoa or Tex-Mex Restaurant Salsa. Illus. 178 pages. Trinity. Paperbound. Pub. at $15.95 $12.95

3615472 THE NEW ENGLAND KITCHEN: Fresh Takes on Seasonal Recipes. By J. Selwood & E.B. Murray. More than 100 recipes highlight the area’s celebrated farms and fisheries to incorporate distinct ingredients throughout the year. For fall and winter, try Cranberry-Apple Stew with Fennel. For spring, try Dayboat Cod with Green Garlic Puree. And for summer, try Sweet Corn, Bacon, and Crab Chowder. Color photos. 255 pages. Rizzoli. Pub. at $39.95 $29.95

455969X REAL MAINE FOOD: 100 Plates from Fishermen, Farmers, Pie Champs, and Clam Shacks. By B. Conniff & L. Holden. Maine has developed its own distinct culinary traditions, founded on the use of local foods. Through the adventures of the authors, tried and true recipes were unearthed from accomplished small town home cooks and renowned chefs alike. Among the finds are Smoked Haddock and Leek Pie, Lobster Grilled Cheese and Roasted Corn Frittata. Well illus. in color. 224 pages. Rizzoli. Pub. at $35.00 $24.95


5462543 COUNTRY COOKING FROM A REDNECK KITCHEN. By Francine Bylson with A. Valkven. A collection of 125 dishes to grace the Southern table. Chicken dinners, savory pies, Sunday suppers to serve the preacher, make and take casseroles, dips and other redneck whatchmatastic barbecue favorites and three chapters of Pickled Foods; all presented with clear step by step instructions. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $22.00 $16.95

5789060 THE GREEN CITY MARKET COOKBOOK: Great Recipes from Chicago’s Award-Winning Farmers Market. Green City Market is the nation’s most popular destination for the best organic, sustainable, and locally sourced farm products. Presented here is an essential collection of recipes featuring those products, including contributions from Chicago’s leading chefs. Color photos. 304 pages. Agate. Paperbound. Pub. at $24.99 $8.95

5781108 INDIA: A Culinary Journey. By Prem Souri Kishore. Gives readers a taste of India’s vibrant foodways, and is generously spiced with the author’s memories and personal stories from an Indian childhood brimming with vibrant food adventure. Includes more than 100 easy to follow recipes, all adapted for the North American kitchen, featuring exotic dishes like Navaratan Curry and Masoor Dal. 224 pages. Hippocrene. 8x11¼. Pub. at $12.95 $9.95

5749492 THE MIDDLE EASTERN KITCHEN. By Gillie Basan. Eminently insightful and beautifully illustrated, this encyclopedic companion is a critical tool for creating authentic Middle Eastern dishes. Its pages are filled with comprehensive entries on all the region’s essential ingredients, as well as 150 exciting and tantalizing recipes. Well illus. in color. 240 pages. Hippocrene. 8x11¼. Pub. at $35.00 $25.95

5751314 HARTWICH: Bright, Wild Flavors from the Edge of the Yucatan. By E. Werner & F. Zaru. This adventurous duo who have run their own London restaurant since 2012, features exquisitely spiced dishes like Cauliflower Steaks with Yuzu Koso-Aji Sauce and Pig Trotter Stew. Well illus. in color. 304 pages. Artemis. 9½x11¼. Pub. at $40.00 $20.95

5742722 THE FIRE OF PERU: Recipes and Stories from My Peruvian Kitchen. By R. Zarate & J. Garbee. Whether traditional or new, each of the 100 recipes, and the images and stories that accompany them, vividly captures the spirit of modern Peruvian cooking. Includes explosive flavors and unexpected combinations like Chailiflower Steaks with Yuzu Koso-aji Sauce and Pig Trotter Stew. Well illus. in color. 276 pages. HMH. 9x11½. Pub. at $35.00 $19.50

576260X 50 CURRIES. By Manisha Kanani. Includes all the traditional curries such as Rogan Josh, Beef Madras and Chana Masala as well as delicious ideas such as Indian fish stew, Coconut Salmon, and Mushroom Curry. Fully illus. in color. 96 pages. Lorenz. Import. Pub. at $13.99 $8.95

5789401 A BOAT, A WHALE & A WALRUS: Menus and Stories. By Renee Erickson with J. Thompson. Perfect for anyone who loves the fresh seasonal food of the U.S.’s Pacific Northwest, which is defined by the bounty of the Puget Sound and its availability. Filled with Chef Erickson’s seasonal menus, recipes are included for a Wintry Brunch; a Lummi Island Spot Prawn Dinner in spring; a Lamb and Rose Dinner in summer; and a Wood Oven Dinner in fall. Well illus. in color. 310 pages. Sasquatch. Pub. at $40.00 $9.95

NEW! 5809401 A BOAT, A WHALE & A WALRUS: Menus and Stories. By Renee Erickson with J. Thompson. Perfect for anyone who loves the fresh seasonal food of the U.S.’s Pacific Northwest, which is defined by the bounty of the Puget Sound and its availability. Filled with Chef Erickson’s seasonal menus, recipes are included for a Wintry Brunch; a Lummi Island Spot Prawn Dinner in spring; a Lamb and Rose Dinner in summer; and a Wood Oven Dinner in fall. Well illus. in color. 310 pages. Sasquatch. Pub. at $40.00 $9.95
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5752310 THE BOOK OF BURGER. By Rachael Ray. Sink your teeth into more than 120 recipes for Burgers, Sliders, Slopies, Fries, and Sides! Try Drunken Burger with Stilton; Cajun Pork Burgers; Curried Turkey Burgers; Cincinnati Sloppy Sliders; Buffalo Joes; Pickled Potato Salad; and more. Well illus. in color. 321 pages. Atria. Paperback. Pub. at $24.99. $4.95

1872761 MY LAST SUPPER: The Next Course. By Melanie Dunn. Where would your last meal be? Here, this question is answered by 50 of the world’s greatest chefs and most beloved food personalities such as Bobby Flay, George Mendes, Rachael Ray, and Barbara Lynch. Also includes portraits and recipes. Well illus., most in color. 208 pages. Rodale. 9x12 1/4. Publisher: Market & Craft. $9.95. $2.95

DVD 3600815 MAIN DISHES: Cooking with B. Smith and Friends. This digital video cookbook contains 20 of Smith’s favorite main dish recipes. That’s over two hours of fun, easy, home style cooking. Now you can see the recipe details and instructions, follow Smith and her celebrity guest as they prepare each wonderful dish. Git Media Group. Pub. at $19.99. $2.95

DVD 3602693 DESSERTS: Cooking with B. Smith and Friends. This digital video cookbook contains 20 of Smith’s favorite dessert recipes. That’s over two hours of fun, easy, home style cooking. Now you can see the recipe details and instructions, follow Smith and her celebrity guest as they prepare each wonderful dish. Git Media Group. Pub. at $19.99. $2.95

5757756 CHEZ JACQUES: Traditions and Rituals of a Cook. By Jacques Pepin. Presents a visual autobiography of one of America’s most beloved cooking teachers, cookbook authors, and television personalities. Here Pepin serves up a hundred of his favorite recipes for his family and friends, and tells in a narrative fashion. Well illus., most color. 271 pages. Ewart, Tabori & Chang. 11x10. Publisher: Market & Craft. $20.00.

3681815 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perrette et al. In the heart of midtown New York, and specializing in all-natural Southern baked goods, Donna Bell’s Bake Shop is owned by Perrette, the actress who plays Abby Scuito on NCIS, and her two best friends. Featuring more than 260 recipes, this book showcases such lavish dishes as French Quarter Eggs, Crab-stuffed Shrimp, Cheesburger Pie, Turducken, and Fresh Apple Cake. Color photos. 224 pages. S&S. $21.95

5719907 THE FRUGAL GOURMET COOKS THREE ANCIENT CUISINES: China, Greece, Rome. By Jeff Smith. Over 400 recipes that celebrate the ingredients and innovations from these traditions that today’s cooks can use, plus a fascinating food history, and tips on techniques and equipment. 200 line drawings. 525 pages. Morrow. Pub. at $22.00. $3.95

Dvd 3600017 APPETIZERS: Cooking with B. Smith and Friends. This digital video cookbook contains 20 of Smith’s favorite appetizer recipes. That’s over two hours of fun, easy, home style cooking. Now you can see the recipe details and instructions, follow Smith and her celebrity guest as they prepare each wonderful dish. Git Media Group. Pub. at $19.99. $2.95

THE JAMES BEARD CELEBRATION COOKBOOK. Ed. by Barbara Kafka. A tribute in the form of 225 recipes from his own kitchen as well as from his students who have become leading chefs, highlights include onion sandwich, brown butter chicken with tarragon, and Ouseau de Perdre’s White Truffle and Lobster; Multicolored Hamburger Pie with Sausage; Snake Panzanella; and an array of Cold World dishes from Veneto, Campania, Abruzzo, Sicily, Lombardy, and Calabria. Recipes include Stuffed Eggplant Palermo Style and Linguine with Octopus Sauce. Well illus. in color. 277 pages. Git Media Group. Pub. at $30.00.

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5615622 NONNA’S HOUSE: Cooking and Reminiscing with the Italian Grandmothers of Italy’s Northern Lakes. By Jody Scaravelli with E. Petruni. A treasure of prized recipes and culinary secrets, beloved family traditions, and intimate stories from the Nonnas of a one-of-a-kind restaurant in Staten Island, Enoteca Maria, where Italian grandmothers prepare some of the finest food in the world. Recipes include Craig Claiborne’s Onion Sandwiches, Crab-stuffed Shrimp, Cheeseburger Pie, Turducken, and Fresh Apple Cake. Color photos. 224 pages. S&S. $9.95

5500417 PAULA DEEN & FRIENDS: Living It Up, Southern Style. By Martha Nesbit. The noted chef turns to her friends to share her stories, ideas for entertaining Southern style, and more than 150 of the prized recipes they serve to family and friends. Try Bacon-Wrapped Corn, Turkey Wraps, Crab Stew, or Black Bottom Pie. Color photos. 210 pages. S&S. Pub. at $26.00. $5.95

4541073 MARCUS OFF DUTY: The Recipes I Cook at Home. By Marcus Samuelsson with R. Finamore. The Ethiopian-born chef serves up the irresistible dishes he makes at his Harlem home for family and friends. From Coq au Vin to Pumpkin Cinnamon Empanadas, these dishes boast a range of cultural and regional influences. Italian, Swedish, Moroccan, and Southern soul. Well illus., color. 325 pages. HMH. $35.00. $8.95

5802212 MARTHA STEWART’S VEGETABLES: Inspired Recipes and Tips for Choosing, Cooking, and Enjoying the Freshest Seasonal Flavors. By the eds. of Martha Stewart Living. Stewart provides home cooks with an extensive guide for selecting, buying, preparing, and cooking from the garden and the market. The 150 recipes, many of which are vegetarian, highlight the flavors and textures of everyday favorites and uncommon varieties alike. Well illus., color. 328 pages. Clarkson Potter. Pub. at $29.50. $21.95

5717234 BOBBY DEEN’S EVERYDAY EATS: 120 All-New Recipes. The beloved food personality is back with 120 new, simple, mouthwatering recipes—all under 350 calories—that can be prepared from start to finish in under 30 minutes. Try Cajun Ratatouille Bake, Light and Easy Scallops and Grilled Deviled Egg Salad, Lighter Chiffon Mint Shakes, and much more. Color photos. 200 pages. Ballantine. Paperback. Pub. at $22.00. $4.95
Notable Chefs & Celebrities

4645235 MASTER CHEF COOKBOOK. By JoAnn Cancucci et al. Step into the kitchen with the Master Chef judges and your favorite contestants to cook the same delectable dishes you’ve seen on the popular Fox TV show. With more than 80 recipes created by the cast and judges, you’ll be searing, frying, braising, broiling, and blending your way to new culinary heights. Color photos. 260 pages. Rodale. Paperbound. Pub. at $24.99 $3.95

★ DVD 4553063 JACQUES PEPIN HEART & SOUL. Widescreen. After a lifetime in the kitchen, Jacques Pepin brings you his most personal program yet, sharing his warmth, wit, and 100 recipes and techniques. Heartwarming personal stories accompany French recipes both classic and modern, from Shrimp and Veal Chops Dijonaisse to Oyster Chowder. Thirteen hours on 4 DVDs. PBS. Pub. at $27.95 $27.95

7595867 CHEF PAUL PRUDHOMME’S FIERY FOODS THAT I LOVE. Hundreds of recipes featuring spicy flavors from around the world, including Fire-Roasted Garlic Bread; Fennel and Split Pea Soup; Pepper Tomato Shrimp, Sweet Beef and Fresh Chiles; and a special section featuring five-flavor alarms. Color photos. 307 pages. Morrow. Pub. at $25.00 $13.95

2731886 PAULA D’S SOUTHERN COOKING BIBLE: The New Classic Guide to Delicious Dishes with More than 300 Recipes. By Melissa Clark. These recipes showcase the diversity and ingenuity of Southern cooking, from Cajun to Low Country and beyond, highlighting the deep cultural richness of gumbos and collards, barbecues and pies. Nearly all the recipes are brand-new, and all are mouthwateringly delicious. S&S. Pub. at $32.00 $8.95

3550702 THE DEEN BROS. TAKE IT EASY: Quick and Affordable Meals the Whole Family Will Love. By Melissa Clark. The sons of Paula Deen show you how to whip up 125 delicious Southern style recipes quickly, and on a budget! Here are 50 new recipes, including easy-to-skip ingredients or tricky techniques to follow, just tasty, irresistible cooking with Southern authenticity. Color photos. 208 pages. Ballantine. Pub. at $25.00 $5.95

4695669 THE GATOR QUEEN LIZ COOKBOOK. By Elizabeth Choate. From the History Channel’s popular “Swamp People”: Choate has put together a collection of Cajun family recipes for the varied game and down home staples she cooks. Try Crawfish Etouffee and Fried Fish Fried Chicken and Sausage and Or-Smoked Squirrel. Well illus. in color. 192 pages. Gibbs Smith. Spiralbound. Pub. at $19.99 $6.95

★ 4441834 LIDIA’S FAVORITE RECIPES: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees. By Lidia Bastianich & T.B. Manuelli. From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. Here, you’ll find a fresh take on Lidia’s signature and irresistibly reliable dishes. Try Ziti with Broccoli Rabe and Sausage; Savory Seafood Stew; Veal Ossoobuco with Barolo; and Limoncello Tiramisu! Color photos. 222 pages. Knopf. Pub. at $24.95 $16.95

5392849 BABALU! Favorite Recipes from the World’s Top Latin Chefs and Celebrities. By M. Valdes & A. Torres. Over 90 recipes, in both English and Spanish, collected from across Latin America, including Cuba, Mexico, Puerto Rico and Spain, for dishes such as Duckling Nocuous with Habanero Aioli, Chipotle and Mango Pico, Chicken in Molé Verde, and Chocolate Tres Laches. Illus. Central Publishing Group. Pub. at $24.95 $3.95

5710863 VEGAN COOKING FOR CARNIVORES: Over 125 Recipes So Tasty You Won’t Miss the Meat. By Roberto Martin.Includes over 125 delicious vegan recipes that personal chef Roberto Martin created for the Ellen DeGeneres household. Some of his delicious recipes include Banana and Oatmeal Pancakes, “Chick’n” Potpie, Avocado Reuben and Chocolate Cheesecake. Learn to cook healthy and delicious vegan meals without having to make a huge change in your life. Well illus. in color. 229 pages. Grand Central. Pub. at $29.99 $9.95

1592177 THE REDNECK GRILL. By Jeff Foxworthy. From Charcoal-grilled Meatloaf to Beer Can Chicken, Wild Turkey Fingers to Maple-grilled Pound Cake, over 40 mouthwatering recipes are enlivened by downhome humor. Well illus. in color. 47 pages. Rutledge Hill. Pub. at $15.99 $3.95

5749271 SEASON WITH AUTHORITY: Confident Home Cooking. By Marc Murphy with O. Mascow. As a judge on Food Network’s Chopped, Murphy has been telling contestants to use their best judgment, and with authority for years. Now he’s bringing his signature advice and more to home cooks in this debut cookbook, offering more than 150 enticing recipes like Pan-Seared Duck with Spiced Cherry Glaze. Well illus., in color. 288 pages. HMH. Pub. at $30.00 $3.95

4607457 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA. Instead of learning by rote to re-create classic dishes, students at the Culinary Institute of America learn how to bring out the flavors and textures of different ingredients by choosing the cooking techniques that best suit that food. This guide brings that philosophy home, presenting dozens of essential techniques alongside 300 delectable recipes. Color photos. 304 pages. Wiley. 8½x10¼. Pub. at $40.00 $8.95

5818206 MY FATHER’S DAUGHTER: Delicious, Easy Recipes Celebrating Family & Togetherness. By Gwyneth Paltrow. As you read Paltrow’s stories and cook along with her father, Bruce Paltrow, the actress developed a passion for food that has shaped how she lives today and strengthened her belief that time spent with family is a priority. Here she offers 150 recipes, along with personal stories and tips, to share with family and friends. Color photos. 272 pages. Grand Central. 8½x10¼. Pub. at $32.00 $6.95

765247X RACHAEL RAY’S LOOK + COOK: 100 Can’t-Miss Main Courses in Pictures. The steps for each of Rachel’s recipes have been captured in 600 vivid color photographs, so all you have to do is take one quick look and keep on cooking. Plus, there’s 125 more all new recipes: interactive 30-minute meals, sides, salads, and yeast-o menus! 320 pages. Clarkson Potter. Paperbound. Pub. at $24.99 $7.95


★ 2774569 JACQUES PEPIN FAST FOOD MY WAY. The man who taught millions of Americans how to cook the techniques he honed in the most famous kitchens in the world to show you how to create simple, special meals in minutes. Companion volume to his DVD. Over 150 recipes, along with personal stories and anecdotes. Color photos. 272 pages. Grand Central. 8½x10¼. Pub. at $32.00 $8.95

4655181 BACK IN THE DAY BAKERY MADE WITH LOVE: More Than 100 Recipes for Easy Make-It-Yourself Projects to Create and Share. By Cheryl & Griffin. The beloved owners of Savannah, Georgia’s Back in the Day Bakery bring us another selection of more than 100 new recipes, sharing ways to lovingly craft a piece of Southern history with your pantry stocked and your freezer and fridge stocked. Book Club Edition. Color photos. 302 pages. Artisan. Pub. at $24.95 $8.95

5763674 THE DUKE COMMANDER KITCHEN PRESENTS CELEBRATING FAMILY & FRIENDS: Recipes for Every Month of the Year. By Kay Robertson with C. Howard. The beloved Duck Dynasty matriarch provides dozens of family-friendly recipes to get you through all year long. These family favorite recipes and holiday menus include delectable recipes like Pecan Pie, Slow-Cooker Pork Barbecue Sliders, Sweet Potato Biscuits, Red Velvet Cake, and so much more. Well illus. in color. 255 pages. Howard. Pub. at $29.99 $6.95

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Restaurants

4544862 MOOSEWOOD RESTAURANT COOKS FOR A CROWD: Recipes with a Vegetarian Emphasis for 24 or More. By the Moosewood Collective. Includes new recipes and over 250 scrumptious and imaginative recipes from the famous vegetarian eatery, designed exclusively for quantity cooking. Signature dishes include hearty stews, savory pastas, festive holiday fare, pasta dishes and main-dish salads. 500 pages. Gramercy. 8x10. $4.95

3615464 NEIMAN MARCUS COOKS: Recipes for Beloved Classics and Updated Favorites. By Kevin Garvin with J. Harriss. This comprehensive culinary reimagining of the classic Neiman Marcus cookbook brings together recipes for all its beloved dishes, as well as scores of contemporary creations tailored to today’s tastes. There are also recipes developed to fit a healthier lifestyle. Color photos. 295 pages. Rizzoli. 9x11. Pub. at $45.00 $17.95

5819350 MILDREDS: The Cookbook. Ed. by Leanne Bryan. Lively and effortlessly cool, Mildreds is a mecca for all food lovers that has been offering exciting, affordable vegetarian food from its London restaurant on Portobello Road since 1988. This comprehensive collection includes dishes like Roasted Portobello Mushroom, Pecan, and Chestnut Wellington, and Eggplant Moussaka with Smoked Feta Rugu. Well illus. in color. Import. Pub. at $29.99 $7.95

5813980 TEN RESTAURANTS THAT CHANGED AMERICA. By Paul Freedman. Combining a historian’s rigor with a chef’s palate, Freedman reveals how the history of our nation’s restaurants reflects nothing less than the history of America itself. From New York’s fabled Delmonico’s to the modern California classic Chez Panisse, he explores America’s tastes for all different types of food and the groundbreaking pioneers.

Soup & Salads

5768026 THE EVERYTHING SALAD BOOK. By Aysha Schurman. Because there’s more to salad than lettuce, here are ideas for more than 300 delicious and hearty salads and dressings, like Chicken and Mango Salad, Cuban Shrimp Salad, Pepper Jack Caesar Salad, and Papaya & Kiwi Fruit Salad. 292 pages. Adams Media. Paperbound. Pub. at $15.95 $9.95

4611750 HEARTY SOUPS: Meals in Minutes. By Georgeanne Brennan. Get inspired, get dinner and spend less time in the kitchen, with these 40 delicious recipes that take just 15 minutes to assemble or 30 minutes to cook. Filled with delicious and easy three-step soups, including King Tortilla Soup, Spicy Gazpacho, and Clam Chowder. Well illus. in color. 111 pages.

5453503 THE SOUP OF THE DAY: 150 Delicious & Comforting Recipes from Our Favorite Restaurants. By Ellen Brown. Presents more than 150 classic and inventive soup recipes, most of which were collected from top restaurants across the nation. Try the Tortilla Soup from Fearing’s in Dallas, the Cream of Celery Soup from S BINDA in New Orleans, or Ellen’s own New England Clam Chowder. Color photos. 240 pages. Running Press. Paperbound. Pub. at $20.00 $6.95

7596448 MEDITERRANEAN FRESH: A Compendium of One-Plate Salad Meals and Mix-and-Match Dressings. By Joyce Goldstein. Drawing on her years spent investigating Mediterranean cuisines, Joyce provides 110 recipes for salads and dressings, with 75 recipes for salad dressings to mix and match. Along the way, she teaches you the art of dressing a salad and how to transform dressings into marinades, spreads, dips, and finishing sauces.

4578309 SUPER SOUPS: Healing Soups for Mind, Body, and Soul. By Michael van Straten. If you want to improve your mood, lose weight, or even spice up your love life, Straten makes it easy with a range of revitalization, quick, and delicious soups that will help to cleanse and rejuvenate the mind, body, and soul. Try Vegetable and Bean Soup, Asparagus Soup, Iced Fennel Soup, and more. Well illus. in color. 144 pages. Peters & Small. Paperbound. Pub. at $12.99 $4.95

5819512 TASTE OF HOME HEARTWARMING SOUPS. Ed. by Catherine Cassidy. A cornucopia of hearty, comforting soups, in all manners of flavors. Try Thanksgiving’s Not Over Yet Enchilada Soup; Decadent White Chocolate Ice Cream; Artichoke and Roasted Garlic Soup with Artichoke Hearts and Bacon; Parmesan Artichoke Soup; Basil-Onion Cream Soup; and Sausage Pumpkin Soup. Well illus. in color. 112 pages. Reader’s Digest. 8x11/4. Pub. at $15.99 $6.95

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3637050 STREET FOOD: Authentic Snacks from Around the World. By C. Diamanti & F. Esposito. Whenever you are in the world—market stalls, cookshops, and food carts are part of everyday urban life. Be it in the Mediterranean, Europe, Middle East; Far East; Asia, Australia; or Africa, the range of local delicacies on offer is boundless. These 28 dishes vividly represent the different nations and their unique cultures. Fully illus. in color. 191 pages. h.f. ullmann, 9x7. Import. Pub. at $14.95 $4.95

5777070 DIET & SPREADS: 46 Gourmet and Gourmet-Yu Recipes. By Dawn Yoshitake. Everyone loves a great dip and here are 46 exciting new options. Perfect for book club-night buffets, potlucks, and jazzing up any standard-issue sandwich, these recipes will be the hit of the party. Give Artichoke-Basil Pecan with Walnuts or Lemon or Zucchini and Sunflower Seed Dip a try! Well illus. in color. 112 pages. Chronicle. Pub. at $16.95 $6.95

7596689 SIMPLE ITALIAN SNACKS: More Recipes from America’s Favorite Panini Bar. By J. Denton & K. Kelling. Americans are embracing the small plate craze: serving bite-size mini meals (appas, bar snacks, antipasti, skewered vegetables) whenever they entertain. The authors reveal how to plan a menu for any gathering in the informal yet chic way the Italians have mastered. Includes lots of recipes. Color photos. 184 pages. Morrow. Pub. at $12.95 $5.95

3937716 POPCORN!. By Patrick Evans-Hylton. Here are 60 creative and tasty recipes to make your popcorn really stand apart. For savory, try Pesto, Parm and Pepper or Santa Fe Chipotle. To satisfy your sweet tooth, indulge in Death by Chocolate Popcorn Balls, or Bananas Foster Mix. Color photos. 110 pages. Sasquatch. Paperbound. Pub. at $15.95 $4.95

§ 5797322 BEST SALTY SWEET SNACKS: Goodies for the Crunchy Cravings. By Monica Sweeney. Can’t decide between salty and sweet? Now you don’t have to! Take your favorite flavors to the next level with these delicious recipes. Gooey, chewy, crunchy treats include Parmesan Cookies, Salted Chocolate Fudge, Caramel, Cream Cheese W alnut Bars. Well illus. in color. 176 pages. Firefly. Pub. at $9.99 $6.95


759576X APPETIZERS AND SMALL MEALS. By Mable Hoffman. 246 HP. Books. Paperbound. Pub. at $14.00 $2.95


§ 3627369 MARTHA STEWART’S APPETIZERS. Fully illus. in color. 256 pages. Potter. Pub. at $37.95 $9.95


Cheese

4560159 CHEESE HORS D’OEUVRES: 50 Recipes for Crispy Canapes, Decorative Dips, Marinated Morsels, and Other Tasty Tidbits. By Hallie Harron. Whether marinated, grilled, fried, baked, stuffed, or simply dipped, these 50 hors d’oeuvres will please cheese lovers seeking new ways to enjoy their favorite food. Keep it simple with Brie Bites or try something more sophisticated like Cheesemelt with a Olive and a Twist. Color photos. 96 pages. Harvard Common. Pub. at $12.95 $2.95

5632128 CHEESE & DAIRY MADE AT HOME. By Dick & Jason Stawbridge. Learn how to use raw or store-bought milk and cream to make fresh butter, sour cream, creme fraiche, custard, mascarpone, sauces, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 40 recipes that use your homemade products. Color photos. 176 pages. Price: Paperback. Pub. at $19.95 $6.95

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3664635 THE CHEESEMAKER’S APPRENTICE: An Insider’s Guide to the Art and Craft of Homemade Artisan Cheese, Taught by the Masters. By Sasha Davis with D. C. Ibrahim. Learn how to make cheese. Pick up the fundamentals of cheese making, then gain insight from 19 interviews with industry experts. Covers all the basics you need to know. Includes equipment, taxonomy, techniques, process, and how it works, along with 16 step by step recipes. Well illus. in color. 176 pages. Quarry. Paperbound. Pub. at $24.99 $8.95

4947122 KITCHEN CREAMERY: Making Yogurt, Butter & Cheese at Home. By Louella Hurley. Go beyond the marvelous craft of cheesemaking. Start by mastering the basics and then move on to beginning cheeses like ricotta and mascarpone. Along the way you’ll learn the fundamentals of storing, freezing, shipping your finished cheese wheels. Includes clear instructions, charts, and infographics. Well illus. in color. 248 pages. Chronicle. 7¼x10¼. Pub. at $19.95 $14.95


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5807743 A YEAR IN CHEESE: A Seasonal Cheese Cookbook. By Alex & Leo Guarnieri. Celebrates the pleasure of eating seasonally, with over 35 classic and innovative dishes using seasonal cheese. artisan fromageerie Androuet, located in London and France, stocks cheese made exclusively by producers who respect animals’ grazing cycles. Recipes include Truffle & Vegetable Tart, Cheese & Fig Tart, and Broccoli Gratin. Inspiration for the perfect cheeseboard. Well illus. in color. 175 pages. Reaktion. Import. Pub. at $29.95 $9.95

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KIT 4543866 THE COCKTAIL KIT. Crestline. $9.95


Wine & Spirits

463442X COOL BEER LABELS: The Best Art & Design from Breweries Around the World. By D. Bolton & S. Speeg. Whether you are a visual creative looking for packaging design inspiration or simply part of the growing community of people who enjoy home brewing, you’re sure to enjoy this spirited and celebratory collection. Fully illus. in color. 204 pages. Print. 10¾x8¼. Pub. at $27.99 $6.95

276282X THE HOME DISTILLER’S HANDBOOK: Make Your Own Whiskey & Bourbon Blends, Infused Spirits & Cordials. By Matthew Teacher. Guides 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 whiskey blends. No fancy degree or equipment required—this guide includes unique recipes from some of today’s leading mixologists, as well as fifty recipes. Bottoms up! Well illus. in color. 145 pages. Cider Mill. Pocket size. Paperbound. Pub. at $14.95 $4.95


364961X CHASING THE WHITE DOG: An Amateur Outlaw’s Adventures in Moonshine. By Max Walton. The author traces the historical roots and contemporary story of hooch. He takes us to the backwoods of Appalachia and the gritty nip joints of Philadelphia, from a federal courthouse to Pocono Speedway, profiling the colorful characters who make up white whiskey’s lore. 292 pages. S&S. Paperbound. Pub. at $15.00 $4.95

4577949 DISTILLED: From Absinthe & Brandy to Vodka & Whisky, the World’s Finest Spirits Unearthed, Explained & Enjoyed. By J. Harrison & N. Ridley. Provides all the relevant country; a rundown of contemporary tasting notes organized by country and, then, how to take up the craft, with a basic guide to mead-making techniques plus 43 recipes for brewing the world’s oldest alcoholic beverage. You’ll produce an array of mead varieties by blending honey with herbs, spices, fruits, needles, and more. Color photos. 64 pages. Polyglot. Chapel. Paperbound. Pub. at $9.99 $6.95

4543211 POCKET BEER GUIDE 2015: The World’s Best Craft and Traditional Beers. By S. Beaumont & T. Webb. A definitive guidebook to 3,500 beers from around the world. Includes tasting notes organized by country and cover each beer’s characteristics; useful tips such as great places to drink the beers when you are in the relevant country, a rundown of contemporary beer styles; and more. Illus. in color. 320 pages. Quarry. Paperbound. Pub. at $24.99 $17.95


3649377 THE NAKED BREWER: Fearless Homebrewing Tips, Tricks & Rule-Breaking Recipes. By C. Perozzi & H. Beaune. Written for novice and experienced home brewers alike, a year’s worth of homebrew recipes and how-tos that will arm you with the basic wisdom any home brewer needs to build their brewing know-how. Also includes dozens of original craft beers with something for every beer-loving palate. Illus. in color. 316 pages. Perigee. Paperbound. Pub. at $16.95 $4.95

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5753775 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 from the distilling process to fine brands, from single malts to blended whisky, 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 $9.95

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**2705273 WHOOPIE PIES: 30 Recipes for Treats for Every Occasion.** By Angie Drake. The original whoopie pie consists of two dark and moist chocolate cakes filled with a generous amount of creamy white marshmallow filling. Other classic flavors include Vanilla, Pumpkin; Chocolate Chip; and Gingerbread. You’ll find them all here, plus many more! Color photos. 80 pages. Paragon. Spiralbound. $10.00. Paperback. Pub. at $9.99

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**456670X MINI PIES: Adorably Delicious Recipes for Your Favorite Treats.** By C. Beaver & M. Greenseth. Featuring gourmet recipes for a range of fruit, custard, nut and savory delights, this collection serves up adorably delicious, single-serving versions of all your favorites, as well as some new creations! Color photos. 128 pages. Ulysses. 6x9. Paperback. Pub. at $14.95

**$4.95**

**4617819 THE COMPLETE BOOK OF ICING, FROSTING & FONDANT SKILLS.** By Shelly Baker. Designed to instruct and inspire cake decorators of all levels, this cake decorating bible has a detailed review of essential tools and materials as well as troubleshooting help for fixing or avoiding common mistakes. Includes over 50 step by step projects for stunning tiered cakes, cupcakes, cake pops and more. Fully illustrated in color. 288 pages. Barron’s. 9x9½. Paperback. Pub. at $24.99

**$5.95**
Desserts

5763886 BON APPETIT DESSERTS: The Cookbook for All Things Sweet and Wonderful. By Barbara Fairchild. Collected from Bon Appetit magazine's extensive archives, this is a comprehensive guide to all things sweet and wonderful, designed to inspire the home cook. Over 650 recipes span from simple drop cookies to elaborate and elegant desserts. Color photos. 689 pages. Andrews McMeel. 8x10/10. Pub. at $40.00 $12.95

5789400 NATURALLY SWEET: Bake All Your Favorites with 30% to 50% Less Sugar. By America's Test Kitchen. Offers an array of tantalizing recipes from scratch made in minutes—you simply “dump” in the ingredients, spread them in the pan, and bake. Features chapters on microwave dump cakes, slow cooker dump cakes, skinny dump cakes, gluten-free dump cakes, and single-serving dump cakes. Includes 100 recipes to choose from. Fully illus. in color. 176 pages. Race Point. Paperbound. Pub. at $21.99 $16.95


5775534 SWEET MIDDLE EAST: Classic Recipes, From Baklava to Fig Ice Cream. By Anissa Helou. Offers an array of tantalizing treats from the Middle East, steeped in tradition and deliciously fragrant with spices and honey. Recipes range from flaky pastries to syrup-soaked fritters to spiced coffee and tea. Fully illus. in color. 168 pages. Clarkson. Pub. at $24.95 $9.95


4607503 DESSERT MASH-UPS. By Dorothy Kern. Bring a new level of creative fun to your baking with over 50 decadent creations that turn two dessert favorites into one doubly delicious treat. Prepare to melt for Chocolate Chip Monkey Bread Muffins; Milky Way Brownie Pie; or PEEPS Cream Cheese Ice Cream. Color photos. 152 pages. Uttar. Pub. at $21.95 $9.95

580406X DUMP CAKES FROM SCRATCH: Nearly 100 Recipes to Dump, Bake, and Devour. By Jennifer Lee. Dump cakes are easy, foolproof desserts that can be made in minutes—you simply “dump” in the ingredients, spread them in the pan, and bake. Features chapters on microwave dump cakes, slow cooker dump cakes, skinny dump cakes, gluten-free dump cakes, and single-serving dump cakes. Includes 100 recipes to choose from. Fully illus. in color. 176 pages. Race Point. Paperbound. Pub. at $21.99 $16.95

5772442 READY, STEADY, BAKE: Cooking for Kids and with Kids. By Lucy Broadhurst. Whether you’re cooking for children, or just a budding junior chef wanting to have some fun in the kitchen, this is the book for you. You’ll find a collection of classic sweet treats, lots of little cakes and cookies, and a multitude of recipes for sorbets, granitas, ice creams, and many other delicious desserts. Try Caramel and Carrot Cake Pudding Creme or Caramel Cream Puff Cakes. Color photos. 232 pages. Running Press. Pub. at $18.00 $9.95

5758088 LAZY CAKE, COOKIES & MORE: Delicious, Shortcut Desserts with 5 Ingredients or Less. By Jennifer Palmer. These recipes are fast to pull together using ingredients from your pantry, and the results are far more than the sum of their parts. From gooey chocolate treats to nutty surprises, the sweets you’ll make will please everyone. Try Cinnamon Roll Bars, Cinnamon Roll Cheese Cake Cookies, Hazelnut Chocolate Chip Cookies, and Two Egg Cake. Color photos. 128 pages. Countryman. Paperbound. Pub. at $14.95 $11.95

5754690 MARIJUANA EDIBLES: 40 Easy and Delicious Cannabis-Infused Desserts. By the eds. of America’s Test Kitchen. The collection includes: No Bake Lemon Cheesecake Bars; Cinnamon Caramel Cups; Golden Vanilla Wacky Cake; Jam Crumb Cake; and Black Sesame Cupcakes with Matcha Buttercream. Color photos. 232 pages. Running Press. Pub. at $18.00 $9.95

5752017 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Camilla V. Saulsbury. 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 extract, and create elegant desserts like Rose Macaroons and Rose-Water Currant Cakes. Color photos. 185 pages. Skyhorse. Pub. at $14.95 $11.95

5829929 PIECE OF CAKE! One-Bowl, No-Fuss, from-Scratch Cakes. By Camilla V. Saulsbury. No need to use multiple bowls, separate eggs or sift flour anymore! These recipes are as easy as a mix, but homemade. Try Golden Vanilla Wacky Cake, Jam Crumb Cake, Ambrosia Bundt or Tiramisu Cake. Color photos. 288 pages. Robert Rose. Spiralbound. Pub. at $29.95 $9.95

5789046 AMERICAN EDITIONS: Desserts and Sweets. By Dorothy Worth. From gooey chocolate treats to nutty surprises, the sweets you’ll make will please everyone. Try Caramel and Carrot Cake Pudding Creme or Caramel Cream Puff Cakes. Color photos. 112 pages. Weldon Owen. Pub. at $22.95 $17.95

5728107 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Camilla V. Saulsbury. Offers an array of tantalizing treats from the Middle East, steeped in tradition and deliciously fragrant with spices and honey. Recipes range from flaky pastries to syrup-soaked fritters to spiced coffee and tea. Fully illus. in color. 168 pages. Clarkson. Pub. at $24.95 $9.95

1845381 CAMEL. By Carole Bloom. The flavor of caramel reaches new heights with these fabulously decadent recipes for cakes, tarts, cookies, custards, candies, ice creams, and many other delicious desserts. Try Caramel and Carrot Cake Pudding Creme or Caramel Cream Puff Cakes. Color photos. 224 pages. Gibbs Smith. Pub. at $24.99 $7.95


5793661 ICE CREAM: Frozen Favorites for All Tastes. By Eslit Maranik. You'll find a multitude of recipes for sORBets, granitas, ice pops, and classics such as Vanilla Ice Cream together with unusual creations like Mojito Granita. Each recipe has step by step instructions, and the collection includes an appendix with recipes for extras such as cornets and sauces. Fully illus. in color. 160 pages. f.h. ullmann. 8x10/10. Import. $12.95

5746627 30% TO 50% LESS SUGAR: Bake All Your Favorites with 30% to 50% Less Sugar. By America’s Test Kitchen. America’s test kitchen offers more than 100 revolutionary recipes for great-tasting baked goods and desserts that rely only on natural, less processed sweeteners. Each recipe contains 30 to 50 percent less sugar overall. Features such as Chocolate Chip Cookies and Cinnamon Buns. Well illus. in color. 309 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 $19.95

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Desserts

**5742749** FLAVORFUL: 150 Irresistible Desserts in All-Time Favorite Flavors. By Tish Boyle. Vanilla and chocolate, fruits for all seasons, nuts and coffee, and cakes are the go-to ingredients in this stunning collection of 150 recipes, with a chapter dedicated to each singular flavor. From Berry-Filled Layer Cake to Chocolate-Covered Marzipan Almonds, each recipe is guaranteed to turn out perfectly. Well illus. in color. 374 pages. HMH. 8¼x10¼. Pub. at $35.00


**5816394** SUGAR & SPICE: Sweets and Treats from Around the World. By Gail Pagrach-Chandra. Presents over 120 easy-to-follow recipes along with engaging narratives on the history of sweets. From candy to baked goods the recipes include Chewy Sesame Sipros, Scotch Tablet, Mango Moons, Fruity Nutty Turtles, and Chocolate-Raspberry Brownie Buffles. Fully illus. page proofs. Interlink. Pub. at $35.00

**5799503** ALTERNATIVE BAKER: Reinventing Desserts with Gluten-Free Grains and Flours. By Alanna Taylor-Tobin. Set aside your all-purpose flour to celebrate the compelling flavors of nut- and grain-based alternative flours that are packed with flavor and are good for you, too. More than 100 wholesome recipes include Strudel with Apricots, Chocolate Shortcakes with Honey Ice Cream, and Peach-Raspberry Cobbler. Well illus. in color. 184 pages. Rodale. 8x10. Paperback. Pub. at $22.99

**5756634** CAKE MAGIC! Mix & Match Your Way to 100 Amazing Combinations. By Caroline Wright. Use any ingredient dry mix as the foundation of every cake in the book, and from there it’s just a matter of mixing and matching a batter, a flavoring syrup, a frosting, and the occasional topping to create unique cakes. Includes vegan and gluten-free variations. Well illus. in color. 186 pages. Workman. Paperback. Pub. at $17.95


**5855695** AMERICA’S BEST PIES 2014-2015: Nearly 200 Recipes You’ll Love. By American Pie Council with L. Hoskins. Presents a collection of nearly 200 delicious recipes that have won awards at the National Pie Championships, from the unusual (deep-dish deluxe banana split pie) to the traditional (classic apple pie), each reviewed by judges and determined to be America. Well illus. in color. 456 pages. Skyhorse. Pub. at $16.95

**2683849** PIE LOVE: Inventive Recipes for Sweet and Savory Pies, Galettes, Pastry Cremes, Tarts, and Turnovers. By Warren Brown. In his fourth cookbook, the owner of CakeLove bakeries turns his attention to pies. He answers every baker’s questions about making the perfect pie crust and fillings, and offers dozens of approachable recipes for BlackBerry, Cherry, Maple Walnut, Chicken Pot Pie, Lemon more. Well illus. in color. 192 pages. Stewart, Price: $9.95


**3655075** CAKE & ICE CREAM: Recipes for Good Times. Salute the sweet tooth with a selection of easy yet impressive cakes, cupcakes, and ice cream desserts. Perfect for weddings, birthdays, and other celebrations. People-pleasing ideas include Coffee-Toffee Ice Cream Sandwiches, Banana Chocolate Chip Cake, classic Blueberry Ice Cream, and much more. Color photos. 64 pages. Chronicle. Price: $3.95

**4593200** FAT WITCH BAKE SALE. By Patricia Helwing with L. Baker. The author distills her years of bakery experience into more than 100 tips and tricks for running a successful small bake sale in your community. With 67 recipes including gluten-free and vegan, she’ll share how to make money with delicious desserts like Cinnamon Rolls, Chocolate Croissants, and Greek Treats, make them easily, prepare them easily, and sell them easily. Well illus. in color. 184 pages. Rodale. Pub. at $22.99


**4600509** JELL-O & COOL WHIP DESSERTS. Fully illus. in color. 104 pages. H. Steinbok. Hardcover. Pub. at $19.95

**7554249** FUNDRAISING FAVORITE DESSERTS. By Pat Daley. 122 pages. Contemporary. Paperback. Pub. at $8.95

**4577728** THE SOUTHERN PIE BOOK. By Tish Boyle. Vanilla and chocolate, fruits for all seasons, nuts and coffee, and cakes are the go-to ingredients in this stunning collection of 150 recipes, with a chapter dedicated to each singular flavor. From berry-filled Layer Cake to Chocolate-Covered Marzipan Almonds, each recipe is guaranteed to turn out perfectly. Well illus. in color. 374 pages. HMH. 8¼x10¼. Pub. at $35.00


**454996X** SWEET CONFECTIONS: Beautiful Candy to Make at Home. By Nina Wanat. Fully illus. in color. 144 pages. Lark. 8x10. Paperback. Pub. at $3.95


**4396343** SWEET MARY JANE: 75 Delicious Cannabis-Infused Desserts—with a Fraction of the Fat. By Susan G. Purdy. Fully illus. in color. 389 pages. Morrow. 8x10. Pub. at $25.00

**1870099** PEANUT BUTTER SWEETS. By Pamela Bennett. Well illus. in color. 128 pages. Gibbs Smith. Paperback. Pub. at $24.95


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Beverages

5698170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll be able to talk like 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 reviving the art of hard cider. Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95 $7.95

5741101 THE MODERN JUICER: 52 Dairy-Free Drink Recipes Using Rice, Oats, Barley, Soy, and Vegetables. By Marza Snyder & Alanna Graff. Learn to quickly and easily prepare a large variety of dairy-free drinks that are as nutritious as they are tasty. Includes recipes for drinks made from rice, soy, barley, oat, coconut, and almond, the best alternatives to sugar and the best substitutes for tea and coffee. Illus. in color. 128 pages. Skhyork. Pub. at $16.99 $5.95

5747163 PURE JUICE: Fresh & Easy Recipes. By Sarah Cadji. Here’s your motivation to get healthy, clean, and happy. Wake up with a Breakfast Smoothie Dynamo. Re-energize at lunch with a Lemongrass De-stress. Wind down at night with Sleep-Enhancing Honeydew. You’ll learn enough to pick out a cider, cider varietals, and the best ciders. Pub. at $14.95 $4.95

5805767 COLD PRESS JUICE BIBLE. By Lisa Sussman. Chock-full of vibrant green, fruit-filled, nutritious root and protein rich juicy recipes, this collection will leave you revitalized and energized. Try Kale Ginger Herb; Coconut Milk Mango; Sweet Potato Celery Hempsseed; Strawberry Almond Milk; and more. 192 pages. Ulisses. Paperbound. Pub. at $14.95 $4.95

* 5778875 TOP 100 TEA RECIPEs. By Mary Ward. Shows you how to prepare, serve, and experience great cups of hot, cold tea and tea desserts. Step by step instructions provide the secret to making the perfect cup of hot or cold tea. Try 100 Mint Tea with Orange & Mint; 100 Tea Frappe; and Cookie Smirke Snickerdoodles. Color photos. 210 pages. Frederick Fell. Paperbound. Pub. at $14.95 $11.95

* 5778867 TOP 100 COFFEE RECIPES: A Cookbook for Coffee Lovers. By Mary Ward. Offers a broad selection to choose from, and great tips on. From exposing the ancient Roman secret of how to get juice from apples to reviving the art of hard cider. Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95 $7.95

* 5778038 THE MOCKTAIL MANUAL: Over 90 Delicious Non-Alcoholic Drinks. By Fern Green. Over ninety recipes show how with limited kitchen tools and a few ingredients, you really can fix some spectacular mocktails, smoothies, punches, juices, energizers and more. Try a Blueberrylicious Smoothie for breakfast, a Celeb Bellini for a mocktail, or a Custard Cream Shake for dessert. Fully illus. in color. 128 pages. Hardie Grant. Import. Pub. at $15.95 $11.95

3605973 THE GREEN SMOOTHIE MIRACLE: Your Way to Increased Energy, Weight Loss, and Happiness. By Erica Futterman. When you invite more green—living, nutritious foods filled with vitamins, nutrients, veggies and the energy of light—into your life, you won’t believe the change it will bring! Here is all you need to know about how you can incorporate delicious, healthy drinks into your daily routine. Well illus. in color. 168 pages. Skyhorse. Pub. at $19.95 $9.95


7528000 TEA IN THE EAST. By Carole Manchester. Well illus. in color. 156 pages. Morrow. Pub. at $25.00 $2.95


363454X SUPERCHARGED JUICE & SMOOTHIE RECIPES. By Christine Bailey. Well illus. in color. 160 pages. Nourish. Paperbound. Pub. at $14.95 PRICE CUT TO $2.95


1870545 SUPERFOOD JUICES: 100 Delicious, Energizing & Nutrient-Dense Recipes. By Julie Morris. Well illus. in color. 214 pages. Sterling. Pub. at $16.95 PRICE CUT TO $3.95


4559614 JUICE, BLEND, TASTE. By Cindy Palusamy. Illus. in color. 192 pages. Rizzoli. Paperbound. Pub. at $26.00 PRICE CUT TO $2.95

4524209 JUICE IT! BLEND IT! Transform Your Health at a Drink at a Time! By Lisa Craven. Color photos. 136 pages. Exercise. 8'/x11'/10'. Paperbound Import. Pub. at $19.95 PRICE CUT TO $7.95

3669076 THE CHINESE TEA BOOK. By Luo Jilin. Color photos. 209 pages. Earth Aware. 8'/x11'/10'. Paperbound. Pub. at $45.00 $6.95

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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 exciting, delicious meals, all quickly and easily. Whether you’re looking for a simple classic to enrich a fish dish, a savory accompaniment for pasta, or an exotic topping to serve with fresh fruit kebabs, you’ll find it here. Illus. in color. 126 pages. Duncan Baird. Paperbound Import. Pub. at $9.95

757377X GINGER. By Lou Seibert Pappas. Over 30 international recipes for appetizers, soups, salads, entrees, desserts, and beverages that feature the tangy spice in all its forms—fresh, dried, and crystallized. Drawings. 72 pages. Chronicle. Pub. at $9.95

7547048 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. Pub. at $24.95

3654907 1000 SAUCES, DIPS AND DRESSINGS. 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 white sauces; brown stock-based sauces; pesto sauces; creamy dips; fusion and Asian sauces; oil and vinegar dressings; salsas; and more. Color photos. 288 pages. Firefly. Pub. at $19.95


575951X TRULY MEXICAN. By Roberto Sanitizane & co. Focuses not on the street snacks or haute cuisine of Mexico, but on its condiments and sauces: an entire chapter devoted to the arsenal of exhilarating salsas; another to luscious guacamoles, one to simple, soulful adobos; and another to the more elaborate mole sauces and pipianes. Plus, a selection of traditional side dishes and ideas for making your own salsas and sauces to color. Delightful, informative, and highly personal memory of the most extravagant spice, complete with fabulous ancient and modern recipes—including a dish for a Moorish wedding feast, and a luscious creme brulee pie. 225 pages. Beacon. Pub. at $23.00

7595824 BOOK OF SPICES. By Marie-Francoise Valery. Presents the fascinating history of the spice trade, and information on harvesting, preparing and preserving your spices. Illus. in color. 126 pages. Hachette. Import. Pub. at $9.95

7528140 MAKING & USING VINEGAR: Recipes That Celebrate Vinegar’s Versatility. By Bill Collins. Offers step by step instructions for making your own vinegars and developing flavor infusions for purchased or homemade vinegar. Enjoy your creations on refreshing shrubs (a vinegar soft drink) and more than 30 deliciously flavored vinegar drinks. 225 pages. Storey. Pub. at $9.95

7578806 Refreshing and Irresistible Drinks and Blends. By S. Olivier & J. Vassallo. Make marvelous marinades, sensational seasonings, and confident condiments! Learn to choose between the many types of salt and pepper available today. These 100 recipes will surprise and inspire you. You’ll realize how perfectly salt and pepper can inspire and highlight your cooking. Well illus. in color. 160 pages. Whitecap. 9x11½. Paperbound Import. Pub. at $18.99

5752485 SALT & PEPPER. By Jody Vassallo. Make marvelous marinades, sensational seasonings, and confident condiments! Learn to choose between the many types of salt and pepper available today. These 100 recipes will surprise and inspire you. You’ll realize how perfectly salt and pepper can inspire and highlight your cooking. Well illus. in color. 160 pages. Whitecap. 9x11½. Paperbound Import. Pub. at $18.99


4612310 THE GREAT SALSA BOOK. By Mark Miller et al. Fully illus. in color. 148 pages. Charwell. 4x11½. Spiralbound. Pub. at $4.95

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Seasonings & Condiments


4560310 PUT ‘EM UP! PRESERVING ANSWER BOOK. By Sherri Brooks Vinton. Preserve your favorite foods with the aplomb of a seasoned expert. A perfect companion to all your preserving recipes, this friendly guide offers tips and advice to get you started. Illus. in color. 320 pages. Skyhorse. Paperback. Pub. at $12.95. $4.95.

5723298 A PREPPER’S COOKBOOK: 20 Years of Weaking in the Woods. By Zerihun D. Moore. Featuring over 100 recipes, Moore will take you on a step by step journey to recreate the meals she makes every day using only what she has stored in her pantry. An entire room of her small house is devoted to food and supply storage. and the wood cook stove both heats her house and provides a means of cooking and baking her food supplies. Illus. in color. 208 pages. Perpetual. Paperback. Pub. at $19.95. $11.95.

3660015 HOME SMOKING AND CURING. By John Marchetti. Smoking and curing originated as ways to preserve food before the advent of tin cans, freezers, and vacuum packs. Today, these ancient skills are enjoying a renaissance as more people come to look for more self-sufficient, local food. This guide includes all the instructions and advice to get you started. Illus. in color. 128 pages. Skyhorse. Paperback. Pub. at $12.95. $4.95.


5728681 PRESERVING ITALY: Canning, Drying, Infusing, and Bottling Italian Flavors. By Tricia Marchetti. Capture the flavors of Italy with 150 recipes for conserves, pickles, sauces, liqueurs, and other preserves. Primers on key ingredients, bottling methods, and successful conserves; recipes for finished dishes mean you can savor the bounty you’ve put up all year long. Well illus. in color. 304 pages. HMH. Paperbound. Pub. at $23.00. $14.95.


3786460 THE QUICK PICKLE COOKBOOK. By Grace Parisi. Savoring a good pickle doesn’t have to require a weekend’s worth of work. Using these straightforward and inventive recipes, you can create delicious brines to transform fruits and vegetables into tasty pickles in minutes. Includes recipes for cocktails, preserves with pickles and brine. Color photos. 144 pages. Quarry. Pub. at $24.99. $17.95.


577486X THE JOY OF PICKLING: 200 Flavor-Packed Recipes For All Kinds of Produce from Garden or Market. By Linda Ziedrich. From classic cucumber pickles like half-sours and dills to Asian cabbage and kimchi, and sour-sauce varieties, these recipes bring the art of pickle-making to your kitchen. 382 pages. Harvard Common. Paperback. Pub. at $19.95. $7.95.

4569466 BEYOND CANNING: New Techniques, Ingredients, and Flavors to Preserve, Pickle, and Ferment Like Never Before. By Bill Gilkes. With creative preserved foods and preserving techniques, you’ll use herb infused vinegar to make a shrub, step up to the air-locked mason jar for worry free ferments and master the art of preserving your own, then move on to batch creations. Over 70 recipes including Quick Peach Bourbon Jam, and Raspberry & Burnt Honey Gastrique will push your palate! Well illus. in color. 192 pages. Voyageur. Paperbound. Pub. at $21.99. $27.95.

3597334 PRESERVING THE JAPANESE WAY: Traditions of Salting, Fermenting, and Pickling for the Modern Kitchen. By Nancy Singleton Hachisu. Offers a clear road map for preserving foods, vegetables, and fish through a traditional, farmer- or fisherman-centric approach. An essential back drop to the 125 recipes outlined are portraits of the producers and artisanal products used to make these salted and fermented foods. 350+ color photos. 366 pages. Andrews McMeel. Pub. at $40.00. $27.95.


4614275 NATURALLY SWEET FOOD IN JARS: 100 Preserves Made with Coconut, Maple, Honey, and More. By Marisa McClellan. Organized by sweeter, and including recipes like Sriracha style Hot Sauce (using honey), Date Pancake Syrup (with maple), Fennel and Parsley Relish (sweetened with fruit juice) you’ll be able to enjoy the flavors of the season all year round. Well illus. in color. 212 pages. Running Press. Pub. at $24.00. $17.95.

4532694 FOOD IN JARS: Preserving in Small Batches Year-Round. By Marisa McClellan. The popular food blogger takes you through all manner of food in jars, storing away the tastes of all seasons for later. Here basic like jams and jellies are accented by pickles, chutneys, confits, whole fruit, tomato sauces, salsas, seasonings, and more. Color photos. 237 pages. Running Press. Pub. at $23.00. $6.95.

5755492 NOT YOUR MAMA’S CANNING BOOK: Modern Canned Goods and What to Make with Them. By Rebecca Lindamood. Create bold, original flavors and save the season’s harvest with high-quality homemade canned goods. From jams and jellies to pickled vegetables and preserving, this book guides you to take your canning projects to the next level. Detailed, easy to follow instructions for recipes like Ginger Peach Butter, Cranberry Whole Grain Mustard and Blackberry Lemon Thyme Syrup will help you master your own foods. Fully illus. in color. 224 pages. Page Street. Paperbound. Pub. at $22.99. $17.95.
**5731054 A CURIOUS HISTORY OF VEGETABLES: Aphrodisiacal and Healing Properties, Folk Tales, Garden Tips, and Recipes**
By Bee Wilson. Features nearly a thousand and one stories from the curious, the commonplace, from the smell of asparagus to the history of White Castle. Includes informative lists of websites, museums, festivals, and organizations. Well illus., some in color. 692 pages. Oxford. 8 1/4x11. Pub. at $27.95

**5754755 THE OXFORD COMPANION TO AMERICAN FOOD AND DRINK.**
Ed. by Andrew F. Smith. Features nearly a thousand and one stories from the curious, the commonplace, from the smell of asparagus to the history of White Castle. Includes informative lists of websites, museums, festivals, and organizations. Well illus., some in color. 692 pages. Oxford. 8 1/4x11. Pub. at $27.95

**5710626 DI PALO’S GUIDE TO THE ESSENTIAL FOODS OF ITALY.** By Lou Di Palo with R. Wharton. Shares the vibrant history of the family-owned food shops that has been part of the treasure of New York City’s Little Italy for more than a century. It takes you on a tour through Italy’s twenty distinct regions, each chapter highlighting a specific food and its rich history along with practical tips for preparing it at home. 16 pages of color photos. 232 pages.

**5809754 FIRST BIT: How We Learn to Eat.** By Bee Wilson. Drawing on the latest research from food psychologists, neuroscientists, and learnings, this book reveals how our palates are shaped by a whole host of factors: family and culture, memory and gender, and hunger and love. This exploration of the extraordinary and surprising world of flavors and the way we associate food with memories and emotions reveals how we can change our palates to lead healthier, happier lives. 320 pages. Basic. Pub. at $27.99

**7621132 CONSIDER THE FORK.** By Bee Wilson. The award-winning food writer provides a wonderful and witty tour of the evolution of cooking around the world. Reveals the hidden history behind every beloved dish, from knives and forks to pots and pans to mortars and pestles. Book Club Edition. 327 pages. Basic. Paperbound.

**5742966 RESTORING HERITAGE GRAINS: The Culture, Biodiversity, Resilience, and Cuisine of Ancient Wheats.** By Eli Rogosa. Wheat, one of the world’s most widely consumed grains, is a far cry from its robust, diverse and healthy ancestors. Rogosa and his colleagues reveal the forgotten “village landrace” wheats, from emmer to einkorn, combining the history of grain growing with practical advice on wheat husbandry, wheat field traditions, and ancient recipes. 16 pages of color photos. 264 pages. Chelsea Green. Paperbound. Pub. at $24.95

**5760003 GROWING A FEAST: The Chronicle of a Farm-to-Table Meal.** By Kurt Timmermeister. Before finding his niche as an artisan cheese maker, Timmermeister supported himself by hosting twenty-person dinners on his farm on Vashon Island, Washington. In this account he tells the story of the final cookbook dinner, tracing each ingredient back to its source and revealing the effort that underlies every meal. 310 pages. Houghton. Pub. at $26.00


**7651864 THE CENTURY IN FOOD: America’s Fads and Favorites.** By Beverly Bundy. Well illus. in color. 192 pages. Collectors Press. 9x10. Pub. at $35.00


**6524168 A HISTORY OF ENGLISH FOOD.** By Clarissa Dickson Wright. Well illus., most in color. 500 pages. Random. Import. $15.95


**4570665 MEET PARIS OYSTER: A Love Affair with the Perfect Food.** By Mireille Guiliano. 148 pages. Grand Central. Pub. at $20.00

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