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**August 17, 2018**

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<td>5848199</td>
<td>THE FARMER’S COOKBOOK.</td>
<td>By Marie W. Lawrence.</td>
<td>Organized by month to correspond with a farmer’s calendar, this collection offers recipes for everything from biscuits and breads to pies and cookies, soups and stews to ribs and roasts.</td>
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<td>6923068</td>
<td>THE CHIA SEED COOKBOOK.</td>
<td>By Liz Barrett.</td>
<td>These tiny, flavorless, gluten-free seeds are chock-full of antioxidants and fiber, and when combined with water, they can be used as a replacement for butter or oil in your favorite baked goods.</td>
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<td>2429160</td>
<td>FOOD DRINKING WITH AN ATTITUDE.</td>
<td>By Mary T. Bell.</td>
<td>This ultimate food drinking guide has something for everyone: vegetarians, natural and raw foods enthusiasts, hunters, fishermen, gourmet cooks, gardeners, and hikers.</td>
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<td>5944880 PIZZA: A Slice of American History.</td>
<td>By Liz Barrett.</td>
<td>If the founders of America had tasted a slice of delicious pizza, our list of unalienable rights may have been life, liberty, and the pursuit of pizza.</td>
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<td>5929245</td>
<td>BEST SIDE DISHES EVER.</td>
<td>By Monica Sweeney.</td>
<td>Side dishes can take any meal from ordinary to amazing. Here, Sweeney shares her recipes for side dishes such as Chickenpants with Spinach &amp; Bacon; Pork Fried Rice; Crunchy Bok Choy Salad; Lemon-Pistachio Swiss Chard; Colby Jack Macaroni and Cheese; and more.</td>
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<td>THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy.</td>
<td>By Wendy Polisi.</td>
<td>Discover new ways to enjoy the world famous hazelnut chocolate spread. Fully illus. in color. 64 pages.</td>
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<td>365 VEGAN SMOOTHIES.</td>
<td>By Kathy Patalsky.</td>
<td>Smoothies are an easy, healthy, and fun way to add fruits, veggies, grains, seeds, and nuts to your diet and improve wellness. Now you can try out a new vegan smoothie every day of the year, from Happy Banana and Orchard Bliss to Pineapple Sunbeam and PB&amp;J Shake. Illus. in color. 318 pages.</td>
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<td>By John Amsili.</td>
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<td>6585455 NUTELLA: The 30 Best Recipes.</td>
<td>By John Amsili.</td>
<td>Light as air soufflés, melt in the mouth mousses, luscious charlottes, and crispy macaronis are some of the 30 recipes featured here. Each one reveals new ways to enjoy the world famous hazelnut chocolate spread.</td>
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**6794017** THE I LOVE MY RICE COOKER RECIPE BOOK. Find out what your rice cooker can do with these 175 recipes including Bacon, Onion, and Potato Hash, Spinach Soup with Pork, and Beef and Garlic Shirly Le-Cheese with Ginger Snap Crust. You’ll be inspired to use your rice cooker in ways you never thought possible. Color photos. 220 pages. Adams Media. Paperbound. Pub. at $19.95 $12.95


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★ 6799647 THE SPICY DEHYDRATOR COOKBOOK. By Michael Huftquist. Take your dehydrator to spicy new heights with innovative recipes for everything from hot sauces and spices mix to jerky and soups that you can rehydrate later. Packed with helpful tips, tricks, and killer ideas like Strawberry BBQ Sauce, Leather, Buffalo Chicken jerky, Spiced Cauliflower Popcorn, and more. Well illus. in color. 192 pages. Clarkson Potter. 7¼x10¼. Pub. at $21.99.$16.95


★ 6854365 JERKY: THE FATTED CALF'S INSTANT ONE-POt MEALS: Southern Recipes for the Modern 7-in-1 Electric Pressure Cooker. By Laura Arnold. Savor 75 Southern classics, all made in your 7-in-1 electric pressure cooker. With these recipes designed for your cooker, you’ll be serving up Southern comfort for beef, pork, venison, and wild game. Clear step-by-step instructions show you how to butcher and season your meat, use a range of techniques and equipment, and even cook with your homemade jerky. Well illus. in color. 122 pages. HarperCollins. 8¼x10¾. Pub. at $25.99.$16.95

Recipe Collections

6813461. THE SKILLET SUPPER COOKBOOK. By Williams-Sonoma Test Kitchen. The twenty-two-inspired recipes showcase the versatility of the skillet, which can deliver delicious, sophisticated meals time and again. Some of the recipes include Skillet Sausage & Beef Lasagna, Roasted Chicken with Fiddlehead Potatoes & Carrots, and Grilled Cheese with Bacon, Avocado & Spinach. Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95 $4.95

6845207. THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Almornia. 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. Illus. 304 pages. Adams Media. Paperback. Pub. at $17.99 $6.95

6864120. COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect filet mignon with a side of twice-baked potatoes or a small batch of oatmeal cookies spiked with rum, this is the guide for you. Recipes include Pimiento Grilled Cheese with Fried Pickles and Easiest Chicken Pot Pie. Each has been designed to feed one or two people, but can be doubled or even tripled for a crowd. Color photos. 212 pages. Little, Brown. Paperback. Pub. at $17.99 $4.95

6873804. IN THE KITCHEN WITH GRANDMA: Homestyle Italian Recipes. By Inez Ferrari. Filled with scrumptious easy-to-follow recipes from mouth-watering Butternut Squash and decadent Lady Finger Mousse Cake. Includes quickly prepared dishes for drop-in guests or special occasions. Classic recipes you’ll turn to again and again. 146 pages. Spiralbound. Pub. at $14.95 $4.95

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4613791. THE SWEET POTATO LOVER’S COOKBOOK. By Lyniece North tallmadge. With more than 100 ways to enjoy one of the world’s healthiest foods, this comprehensive compendium showcases the sweet potato in an astonishing range of recipes, including drinks, breakfasts, and desserts. How about Hot Sweet Cinnamon Drink, or Sweet Potato Fritters, or Golden Raisin, Pine Nut and Macaroni or Shaft’s Blue Cheese with Guanciale, Brussels Sprouts, and Penne. Color photos. 212 pages. Little, Brown. Paperback. Pub. at $17.99 $4.95


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4555600. MY FIRST BAKING BOOK: 50 Recipes for Kids to Make and Eat! By Becky Johnson. Small children love to help in the kitchen and baking together is a great way to spend some quality time with little ones. Includes classic dishes, like Lemon Sand Castles, Rocky Road Bars, and Cheesy Feet that young chefs will love baking and everyone will enjoy eating. Fully illus. in color. 128 pages. Hamlyn Paperback. Pub. at $9.99 $3.95

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**2698560** Lizzie’s Amish Cookbook: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Love series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 219 pages. Good Books. Spiralbound. Pub. at $18.95

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6700716 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. From Beef Stew and Lasagna to Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and techniques, 650 recipes. Fully illus. in color. 448 pages. Alpha. Paperback. Pub. at $40.00 $29.95

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**5769825 THE BEST OF AMISH COOKING.** By Frieda Pellman Good. Offers traditional and contemporary recipes from the kitchens and pantries of Amish cooking. The dishes selected are the ones that were and continue to be popular in eastern Pennsylvania, especially in the Lancaster area. Recipes include Amish Sourdough Rolls; Amish Bread; Amish Ham Pie; and Amish Country Breakfast. Includes 250 photos. 278 pages. Good Books. Paperbound. Pub. at $19.95 $5.95

**6722814 TASTE OF HOME DOWN-HOME COOKING.** Offers 300 tested recipes from home cooks across the country including Ultimate Pot Roast; Peach Pancakes with Butter Sauce; Marina’s Golden Corn Fritters; Banana-Macadamia Muffins; Apple Bread Pudding with Carmelized Apples; and Beef from the Big Illus. in color. 340 pages. Rosy/Rosex/10%. Pub. at $25.99 $4.95

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**7519729 CUISINES OF HIDDEN MEXICO: A Culinary Journey to Guerrero and Michoacan.** By B. Kraig & D. Nieto. A gastronomic exploration, travelogue, and cultural history of the two regions, including 75 tantalizing recipes for such authentic fare as Chicken Chilaquiles, Frijol de Novios, and Molcajete. Illus. 278 pages. Wiley. Paperbound. Pub. at $16.95 $11.95

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**5930898 COOKING CLOSE TO HOME: A Year of Seasonal Recipes.** By D. Imrie & R. Jarmusz. A collection of more than 150 original recipes designed to reflect the kitchens of America and the popular Burger Bar restaurants in Las Vegas. For Two. Easy to re-create his sophisticated, succulent burgers, sandwiches, and salads, in color. 240 pages. Chelsea Green. Paperbound. Pub. at $24.95 $3.95

**5752566 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, 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, sandwiches, soups and salads right in your own kitchen. Includes 137 satisfying savory dishes throughout the year while supporting a sustainable, local food system. Recipes include Creamy Asparagus Brie Soup; Grilled Maine Shrimp with Warm Cantaloupe Bean Salad; and Woodland Mushrooms with Black Pepper Fettuccine. Well illus. in color. 240 pages. HMH. 8¼x10¼. $35.00 $8.95

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**668453 CAST IRON GOURMET.** By Megan Reno. Highlights the many ways you can use cast iron cookware to make easy and exciting meals, from perfectly seared steak to decadent dessert. Recipes include Rosemary and Roasted Garlic Focaccia; Caraway Seed Slow-Roasted Pork Shoulder; Lobster, Cardamom, and Coconut Crumble. Also includes a chapter on caring for your cast iron. Color photos. 192 pages. Page Street.

PRICE CUT to $7.95

**678848 TASTE OF HOME HEALTHY FAMILY FAVORITES.** Ed. by Amy Glander. Get the skinny on eating light with these 284 family-friendly, nutritious, and delicious recipes that include flavorful dishes like Bernie’s Pork Chop Sandwiches; Black Bean & Sweet Potato Rice Bowls; and Chickpea & Chipotle Tacos. Color photos. 256 pages. Reader’s Digest. Paperbound. Pub. at $15.99

**6739601 THE WINTER TABLE: Fireside Feasts for Family and Friends.** By Lisa Lemke. A collection of delicious, leisurely, and comforting meals that bring warmth and coziness to the long winter months. Seventy-five recipes that make the most of winter fare include Lamb Tangle; Pulled Pork with BBQ Sauce; Risotto with Bacon and Mushrooms; and Crisp Pear Muffin. Color photos. 126 pages. Sterling. Paperbound. Pub. at $14.95

PRICE CUT to $13.15


SOLD OUT

**452831X EASY GARDEN FRESH RECIPES & HOMEMADE PRESERVES: No Pressure Canning.** Enjoy the great flavors of fresh foods from your own garden or local farmers’ markets; learn how to can with the simple water bath method; find cost-saving and nutritious benefits from fresh foods without chemicals; and more. Features delicious recipes such as Dandy Dills, Homemade Grape Jelly, and Bagel Green Beans. Well illus. in color. 336 pages. Cookbook Resources. Paperbound. Pub. at $19.99

SOLD OUT

**594902 PRAIRIE HOME COOKING.** By Judith M. Fertig. Full of down-home foods that celebrate the glory of America, including recipes for Corn and Tomato Bisque, Apple-Carrot Coleslaw, Lap of Luxury Chicken Pot Pie, and more. Originally published in 1993, this vintage cookbook is ideal for all meat lovers. Well illus. in color. 256 pages. McSweeney’s. Paperbound. Pub. at $15.00

SOLD OUT

**585655X COOKING SOLO: The Joy of Cooking for Yourself.** By Klancy Miller. Nurture and nourish yourself with delicious recipes for one. Make yourself a Spicy Pork Burrito with Coconut,uff yourself to Lobster Tacos, or have dessert first and make a batch of Cantaloupe-Mint Sorbet! Well illus. in color. 226 pages. HMH. Paperbound. Pub. at $16.95

SOLD OUT

**6805159 COUNTRY LIVING FARMHOUSE KITCHEN COOKBOOK: 100 Fresh, Easy & Delicious Recipes.** Friends and family will love gathering around your table for fresh and fabulous farmhouse cooking. From Chard & Feta Stuffed Acorn Squash to Fennel Chicken & Grilled Romaine with Parsley-Lemon Sauce, these 100 flavorful recipes are sure to become your favorites. Well illus. in color. 128 pages. HMH. Paperbound. Pub. at $24.95

SOLD OUT

**365515E THE EVERYDAY RICE COOKER: Soups, Sides, Grains, Mains, and More.** By Diane Phillips. If you think that a rice cooker is a one-hit wonder, think again. In these pages you’ll find nutrient-packed family recipes, rice salads, side dishes, complete meals, and methods for preparing basic grains, as well as lots of options for vegetarians and pescatarians. Well illus. in color. 178 pages. Celestron.

$9.95

**6551491 AT HOME ON THE RANGE.** By Margaret Yardley Potter. A cookbook far ahead of its time that espoused the importance of farmer’s markets and derided preservatives and culinary shortcuts, this heartfelt volume was rediscovered by Eat, Pray, Love author Elizabeth Gilbert—who just so happens to be the author’s great granddaughter. 236 pages. McSweeney’s. Paperbound. Pub. at $15.00

$4.95

**589346T GOOSEBERRY PATCH CHURCH POTLUCK FAVORITES.** If you’re looking for something new to take to the next carry-in, or simply want a little variety for your family’s meals, you’ll find just the recipe you need in this collection, which includes clever tips to make potluck cooking simpler. Recipes include Stuffed Turkey Soup; Italian Baked Round Steak; and Pistachio Bundt Cake. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95

$12.95

**6803725 THE ULTIMATE STUDENT COOKBOOK: From Chicken to Chili.** By Tiffany Goodall. Cooking for yourself for the first time? Don’t panic! Not only does this guide show you how to cook, it shows you with beautiful step by step photographs. With more than 100 recipes for the real world including Chicken and Tomato Sandwich; Spicy and Red Hot; Lamb Curry; the ultimate collection for eating well on a student budget. 160 pages. Firefly. Paperbound. Pub. at $14.95

$11.95

**5810500 HOME COOKED: Essential Recipes for a New Way to Cook.** By Anya Fernald with J. Battilana. Anya brings a forgotten pragmatism to home cooking: seasonal, cost-saving and nutritious benefits from fresh foods without chemicals; and more. Includes recipes such as Red Pepper and Walnut Crema; Chickpea Torte; Twice Cooked Orange Duck; and Buttermilk Panna Cotta. Fully illus. in color. 296 pages. Ten Speed. Paperbound. Pub. at $35.00

SOLD OUT

**6741061 400 WAYS TO MAKE A SANDWICH: The Handy 1909 Guide.** By Eve Greene Fuller. Originally published in 1909, this vintage collection of 400 tasty recipes is based on common, easily obtained fixings. Care for a Tutti-Frutti Sandwich or some Lobster Canapes? Categories include fish, sandwiches; and more. Well illus. in color. 280 pages. St. Martin’s. Paperbound. Pub. at $12.95

$7.95

**6806422 KISS MY CASSEROLES! 100 Mouthwatering Recipes Inspired by Ovens Around the World.** By H. Southworth & G. Matza. Updates, overhauls and flies the humble casserole around the globe with delicious, simple, and innovative results. Recipes include Southwest Tomato Tamale Pie; Berlin Sausage Kraut Casserole; Tuscan Barley Pilaf; Thai Coconut Chicken Casserole and more. Well illus. in color. 280 pages. Skyhorse. Paperbound. Pub. at $11.95

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**6643280 ANCHO AND POBLANO CHILES: The Pepper Pantry.** By Dave DeWitt. Discover the horticultural history, legend and lore of Ancho and Poblano Chiles; recommended varieties to use; how to cook, it shows you with beautiful step by step photographs. With more than 100 recipes for the real world including Chicken and Tomato Sandwich; Spicy and Red Hot; Lamb Curry; the ultimate collection for eating well on a student budget. 160 pages. Firefly. Paperbound. Pub. at $14.95

$11.95

**6735592 PURELY PUMPKIN: More Than 100 Seasonal Recipes to Share, Savor, and Warm Your Kitchen.** By Allison Day. Bring the cozy warmth of pumpkin into your home with a seasonal, whole foods collection of savory and sweet dishes for all times of the day. Try Chile Rellenos with Smoky Pumpkin Sauce; Bean and Red Lentil Pumpkin Chili with Zucchini; Homemade Pumpkin Butter Poptarts, and much more. Well illus. in color. 270 pages. Skyhorse. Pub. at $24.95

$4.95

**5993547 PURE STEAK.** By Steffen Eichhorn et al. 401 extraordinary steak recipes. Enjoy exciting twists like “Ribeye Stirred and Not Shaken” and “Tenderloin Steak Stuffed with Camelloni” to traditional offerings like Garlic Rump Steak and Filet Mignon, this soufflé cookbook is ideal for all meat lovers. Well illus. in color. 136 pages. Schiffer. 8½x11¼. Pub. at $29.99

$8.95


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Recipe Collections

6661661 THE ALCHEMY OF FOOD. By Peter Schleicher. Shows that alchemy is more than just a way of turning base metal into gold, it’s a healing art. Schleicher shares the secrets of high-quality cuisine proving that a good cook is also an alchemist. Recipes include Pickled Plum Ragout with Goat’s Cheese Boudin and Braised Red Cabbage with Caraway and Orange. Well illus. in color. 168 pages. Evans Mitchell Books. Import. Pub. at $12.99 $3.95

6711324 THE BEST OF AMERICA’S TEST KITCHEN 2018. Showcases over 150 recipes of "the best of the best" from America’s Test Kitchen. Paired with step-by-step photographs, each recipe is a season and ingredient recommendations, along with commonsense information that will make you a better cook. Recipes include Butternut Squash and White Bean Soup; Classic Chicken Curry; Grilled Crusted Pork Tenderloin and more! Illus. in color. 320 pages. America’s Test Kitchen. 8/14/11 $3.95

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6595148 FEED YOUR LOVE: 122 Recipes from Around the World to Spice Up Your Love Life. By Guillermo Ferrara. A guide for those who tend to eat often, as well as for those who love good meals and who cook for their own personal enjoyment and that of others. Turn your mealtime into a sensational and sensuous event with recipes like Rochachin Cake. 192 pages. Islandport. Paperbound. Pub. at $19.95 $7.95

1853933 THE BACON COOKBOOK: More Than Just Breakfast—50 Irresistible Bacon Recipes for Every Day of the Year. Whether staring as the main ingredient or added as a distinctive finishing touch, bacon’s versatility comes alive in this wonderful bacon celebration. Inside you’ll find bacon history, information on curing and smoking, and tips on buying your own bacon, and of course plenty of irresistible bacon recipes. Illus. in color. 128 pages. Lorenz. 9x11. Import. Pub. at $16.99 $12.95

Low Fat & Healthy Cooking

6880818 HEALING BERRIES: 50 Wonderful Berries, and How to Use Them in Health-Giving Foods and Drinks. By Kirsten Hartvig. A directory of 50 fascinating berry profiles, describing the health benefits of the most popular berries. With 100 great recipes for everything from breakfast to an after dinner tipple—all with nutritional profiles—celebrate the medicinal properties of berries by incorporating them into your cooking. 240 pages. Watkins. Paperbound Import. Pub. at $14.95 $3.95

6880826 HEALING SPICES: 50 Wonderful Spices, and How to Use Them in Health-Giving Foods and Drinks. By Kirsten Hartvig. A directory of the medicinal properties of spices, as well as a treasure trove of fabulous ways to use them in your cooking. Describes the health benefits of 50 of the most popular spices, which have been used to enhance beauty and vitality and to treat and prevent disease for over 4,000 years. 240 pages. Watkins. Paperbound Import. Pub. at $14.95 $3.95


6913431 THE COMPLETE IDIOT’S GUIDE TO THE ACID REFLUX DIET. By Maria A. Bella. Packed with tips for eating and avoiding your acid reflux-plus over 140 delicious recipes that won’t aggravate your symptoms—this helpful guide gives you everything you need to be free of acid reflux for good. 326 pages. Alpha. Paperback. Pub. at $19.95 $6.95

6849083 SPIRALIZE EVERY DAY. By Denise Smart. Spiralize, mash, and_rice your fruit and vegetables for a lighter alternative to pasta, bread, rice, and more. Use spiralized dals for egg noodles or make a pizza with a cauliflower base, or snack on zucchini and cheese chips. Simple and fun, these recipes allow you to enjoy all your favorite treats in a healthier guise. Well illus. in color. 128 pages. Hamlyn. Paperbound Import. Pub. at $12.99 $4.95

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

6776673 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature’s Miracle Cure. By Claire Georgiou. Offers instructions for a 7-day therapeutic nutrition plan that harnesses nature’s magic potion to restore and repair your health. Includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN in color. 162 pages. St. Martin’s. Paperbound. Pub. at $14.99 $5.95

6603343 THE NEW ATKINS FOR A NEW YOU COOKBOOK. By Colete Heimowitz. This new collection features recipes with a broad range of carb counts, providing the perfect plan for a lifetime of healthy eating. Includes: Soups & Stews; Salads & Dressings; Sandwiches; Appetizers & Snacks; Vegetables & Sides; Pastas, Meat, and Seafood; Vegetarian Entrees; Breakfast Options; and Desserts. 32 pages of color photos. 276 pages. Touchstone. Paperbound. Pub. at $19.99 $4.95

6824864 THE BIG BOOK OF LOW-SODIUM RECIPES. By Linda Larson. From hearty breakfasts like Raisin Apple Strata to mouthwatering plates like Beef and Bean Enchiladas, each page offers meals that are so tasty, you won’t need to give up your favorite foods. Offers more than 500 delicious recipes. 479 pages. Adams Media. Paperbound. Pub. at $20.99 $6.95

5849284 BETTY CROCKER GLUTEN-FREE BAKING. Ed. by Alice Ficklen. Featuring tips and techniques, and complete nutrition information with every recipe, this book will become the baking go-to resource for your gluten-free kitchen. From bread, rolls, and pizza to doughnuts, cookies and pies, Betty Crocker offers a wide range of recipes that you’ll want to bake owing to their own health and diet. Full illus. 383 pages. HMH. Paperbound. Pub. at $22.99 $3.95

6732259 THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing. By Christine Bailey. This seven-day, five-week program shows how to tackle the root causes of your digestive problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are low in fat, high in healthy fats and protein. Color illus. 240 pages. 175 pages. Watkins. Paperbound. Pub. at $19.95 $5.95

4555376 THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot’s Guides as Easy as It Gets! By C.P. Cannon & H. McIndo. Complete with 60 delicious recipes, this guide gives you everything you need to know to eat your way to a reduced risk of heart disease, cancer, asthma, diabetes, and arthritis by reducing inflammation. Try California Scramble, Hominy and Grain Bars, or Canned Red Soup. 316 pages. Alpha. Paperback. Pub. at $18.95 $4.95

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Low Fat & Healthy Cooking

★ 6854516 EASY KETO DINNERS: Flavorful Low-Carb Meals for Any Night of the Week. By Carolyn Ketchum. Modern life may be hectic, but we do enjoy healthy and delicious home-cooked meals, especially on a ketogenic diet. This volume includes more than 60 recipes, along with full-color photos, detailed prep instructions, and helpful tips to streamline the dinner process. 176 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95

★ 6786448 BONE BROTH: 101 Essential Recipes & Age-Old Remedies to Heal Your Body. By Quinn Farrar Wilson. Discover how this ancient remedy stands the test of time with more than 100 nourishing broth based recipes. From classic broths and soups to meatballs and traditional farm to table dishes, the recipes featured in these pages help guide you to a more radiant health. Recipes include Zucchini Power Pancakes; Strawberry Glazed Carrots; and Autumn Pork Stew. Illus. in color. 217 pages. Sonoma Press. Paperbound. Pub. at $12.95 $9.95


★ 678608X THE KETOGENIC KITCHEN: Low Carb, High Fat, Extraordinary Health. By D. Kemp & P. Daly. The ketogenic diet, which shifts the body’s metabolism from burning glucose to burning fat, has long been used to help with pediatric epilepsy and weight loss, but new research reveals the diet can be a useful tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 ketogenic recipes. Color photos. 450 pages. Chelsea Green. Paperbound. Pub. at $29.95 $24.95

★ 678640X THE ANTI-INFLAMMATORY DIET COOKBOOK: 101 Essential Recipes Made on the Go. Choose from 125 flavorful recipes that provide your body with nutrient-dense, healing foods that protect against inflammation, alongside informative food lists outlining what to eat and what to avoid. Get started with delicious Baked Sweet Potatoes; Curried Poached Halibut; Lamb and Quinoa Skillet Ragù and more. 205 pages. Rockridge. Paperbound. Pub. at $15.99 $11.95

★ 6753620 THE FABULOUS FIBER DIET PLANT: 4 Weeks to Boost Energy, Lose Weight, and Begin to Reverse Thyroid Balance. By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-relieving effects of each superfood. Includes 110 easy and fast recipes using five main ingredients. A list of foods that help or harm inflammation, and tips for saving time and money. Try Easy Summer Gazpacho with Gingered Turkey Meatballs. Illus. in color. 180 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

★ 678561X THE NEW MILKS: 100-Plus Dairy-Free Recipes for Making and Cooking with Soy, Nut, Seed, Grain, and Coconut Milks. By Dina Cheney. Whether you’re paleo, vegan, lactose intolerant, kosher or just plain adventurous in the kitchen, your new option is here: low-fat non-dairy options now encompass milks made with grains, nuts, and seeds. This guide show you how to use them most effectively with recipes like Chicken and Root Vegetable Potpie with Herbed Biscuits and Triple Chocolate Cupcakes. Color photos. 164 pages. Atina. Paperbound. Pub. at $22.95 $17.95

★ 6838634 THE ALL-DAY FAT-BURNING COOKBOOK: Great Recipes You Can’t Live Without. By Samantha Seneviratne. Features 100 irresistible recipes for dishes you may have thought you’d never enjoy again. Here are quick-cooking meals that use all the ingredients on your budget and use simple methods. Recipes include Miso Shrimp with Snap Peas, Baked Sweet Potatoes; Curried Poached Halibut; Lamb and Quinoa Skillet Ragù and more. 205 pages. Rockridge. Paperbound. Pub. at $16.95 $12.95

★ 6845529 GLUTEN-FREE FOR GOOD: Simple, Easy, 30-Minute Recipes Made From Scratch. By Samantha Seneviratne. Features 100 irresistible recipes for dishes you may have thought you’d never enjoy again. Here are quick-cooking meals that use all the ingredients on your budget and use simple methods. Recipes include Miso Shrimp with Snap Peas, Baked Sweet Potatoes; Curried Poached Halibut; Lamb and Quinoa Skillet Ragù and more. 205 pages. Rockridge. Paperbound. Pub. at $16.95 $12.95

★ 6732586 HEALING MUSHROOMS: A Practical and Culinary Guide to Using Mushrooms for Whole Body Health. By Iero Iksaouapilia. Discover the ten most powerful medicinal mushroom species you can use to gain health gains—from favorites like shitake and oyster to more exotic varieties like cordyceps and tremella—and 50 recipes that incorporate them into simple, delicious meals for breakfast, lunch, dinner, or snack. 16 pages of color photos. 215 pages. Avery. Paperback. Pub. at $16.00 $11.95

★ 678712 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Brian and Yost. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and their disease-beating benefits. Includes 50 recipes. Illus. in color. 322 pages. Sterling. $16.95

★ 675578X PREVENTION MEDITERRANEAN TABLE: 100 Vibrant Recipes to Savor and Share for Lifelong Health. By Dr. Oz. Proven to lower bad cholesterol, reduce the risk of heart disease, and even protect brain function as we age. Try tasty recipes such as Greek Olive Stuffed Halibut in Tomato Broth with Brussels Sprouts and Pearl Onions and Rosemary-Orange Olive Oil Cake. Fully illus. in color. 294 pages. Rodale. Paperbound. Pub. at $21.99 $16.95

★ 660336X THE NEW MILKS: 100-Plus Dairy-Free Recipes for Making and Cooking with Soy, Nut, Seed, Grain, and Coconut Milks. By Dina Cheney. Whether you’re paleo, vegan, lactose intolerant, kosher or just plain adventurous in the kitchen, your new option is here: low-fat non-dairy options now encompass milks made with grains, nuts, and seeds. This guide show you how to use them most effectively with recipes like Chicken and Root Vegetable Potpie with Herbed Biscuits and Triple Chocolate Cupcakes. Color photos. 164 pages. Atina. Paperbound. Pub. at $22.95 $17.95

★ 6789055 RELIEF COOKBOOK. By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pot Pie. The complete guide to using your IBS, with up to date research, addresses all four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. Paperbound. Pub. at $16.99 $12.95

★ 6838516 THE HYPOGLYCEMIA DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Reverse Thyroid Balance. By Karen Frazier. Helps to show the powerful connection between nutrition and hypothyroidism, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Tasty meals include Pumpkin Muffins; Cauliflower Rice, and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists. Illus. in color. 180 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

★ 6785611 THE EASY ACID RELAX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition with more than 30 easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods toShopping Table. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95

6841376 THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with have good food for sure, which will tempt you to the table with their fresh taste and fantastic flavor. As appetizers to desserts, there is a recipe to satisfy your every craving, whether it’s for creamy mashed potatoes or luscious chocolate pudding. Photos. 316 pages. $5.95

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Low Fat & Healthy Cooking

5859815 201 ORGANIC BABY AND TODDLER MEALS. By Tamika L. Gardner. With the wholesome recipes in this collection you can create well-balanced, all-natural dishes right in your own home. As simple to prepare as they are nutritious, these yummy meals include Dutch Baby Pancake; Creamy Spinach and swiss Chard; Cinnamon Pineapple Crumble. Color photos. 256 pages. Adams Media. Paperback. Pub. at $17.99 $2.95

5920576 THE GLUTEN-FREE GOURMET COOKS COMFORT FOODS. By Bettie Hawkinson. Whether you’re new to gluten-free, or just beginning to prepare celiac foods, you’ll be surprised by these delicious recipes for foods you won’t believe are gluten-free. Recipes include Hambuger Pie; Biscuits and Gravy; and Raspberry and Pecan-Topped Shortbread. 316 pages. Holt. Paperbound. Pub. at $19.95 $2.95

5858992 THE EVERYTHING WHEAT-FREE DIET COOKBOOK. By Lauren Kelly. Contains 300 delicious, easy, wheat-free recipes for any meal. Recipes include Crab Cakes with Garlic Aioli Sauce; Spaetzle with Mushrooms; and Fresh Salmon; Pumpkin Spice Muffins, and more. 304 pages. Adams Media. Paperback. Pub. at $16.95 $2.95

5999510 100 BEST QUICK GLUTEN-FREE RECIPES. By Carol Fenster. This handy collection is the ultimate resource for anyone looking to cook healthy and delicious gluten-free meals in 30 minutes or less. From basic dishes filled with mouthwatering dishes for any time of the day. 192 pages. HMH. Pub. at $16.99 $3.95

5977672 COOKING WELL: IBS. By Dede Cummings. Enjoy delicious recipes specially designed for irritable bowel syndrome and other digestive disorders. Includes pumpkin seeds, legumes, and other delicious recipes such as Gluten-Free Banana Granola Pancakes; Butternut Parsnip Soup; Chickpeas Salad with Lemon and Parmesan and more. 168 pages. Hatherleigh. Paperback. Pub. at $12.95 $4.95

SOLD OUT

5859835 THE EVERYTHING METABOLISM DIET COOKBOOK. By Stephanie Pedersen. If you’re ready to experience the fitness wonders of this powerhouse ingredient, this informative guide will help you get started. Learn how to prepare coconut in more than 75 flavorful recipes including Green Coconut Vanilla Nut Smoothie, Coconut French Toast, Coconut Chicken and more. Illus. 180 pages. Sterling. Paperback. Pub. at $14.95 $3.95

59782TX COOKING LIGHT THE GOOD PanTRY. Ed. by Betty Wong. Restock your pantry with wholesome staples for a healthy homemade spin on kitchen-must-haves. Over 140 recipes include healthier baking and cereal mixes, homemade alternatives to packaged products, gluten-free, dairy-free, egg-free recipes for common allergies and sensitivities. Well illus. in color. 272 pages. Oxmoor. Paperback. Pub. at $24.95 $3.95

5849470 DR. MAO’S SECRETS OF LONGEVITY COOKBOOK. By Mao Shing-Ni. An inspiring cookbook based on a simple philosophy, by following the wisdom of centenarians, we can initiate self-healing, enjoy life more in the present, and achieve longevity in the future. With extensive interviews with centenarians from all over the world, Dr. Mao gives us dozens of delicious, healthy, anti-aging recipes. Color photos. 186 pages. Andrews McMeel. 8x10. Paperback. Pub. at $24.99 $3.95

6602981 THE GLORIOUSLY GLUTEN-FREE COOKBOOK. Spicing Up Life with Italian, Asian, and Mexican Recipes. By Vanessa Maltin. You may have Celiac Disease, but that doesn’t mean you can’t spice up your meals every day of the week! Here are 125 Italian, Asian, and Mexican recipes that can cut the carbohydrates without skimping on flavor. In addition, you’ll find plenty of vegetarian and dairy-free options, and powerful resources and advice for living the good life without gluten. 238 pages. HMH. Paperback. Pub. at $19.95 $5.95

5858984 THE EVERYTHING METABOLISM DIET COOKBOOK. By Lindsay Boyars. Discover how you can get your metabolism to work faster and burn even more fat. This book emphasizes reduced carbohydrate intake to help you lose weight and keeps your body’s metabolism constantly guessing as you change the amounts of carbs, protein, and fats you consume. Features food and meal plans and over 200 healthy recipes like Tequila Grilled Salmon; Avocado Cucumber Soup; and Backed Manicotti. Color photos. 208 pages. Fair Winds Press. Paperback. Pub. at $16.95 $2.95


6661637 1,001 BEST LOW-FAT RECIPES, 2ND EDITION. Ed. by Sue Spiteri with L.R. Yoakam. Features quick and easy to prepare recipes written in a concise format using readily available ingredients. Includes greens and vegetables; “super foods” that boast high nutritional, antioxidant, and phytochemical qualities. Try Pasta Puttanesca; Greens and Smashed Potatoes; or Eggplant Parmesan Sandwiches. 609 pages. Agate. Paperback. Pub. at $15.99 $2.95

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5858914 THE EVERYTHING DIABETES DIET COOKBOOK. By Stephanie Pedersen. Whether you’re newly diagnosed or have been living with diabetes for years, this simple-to-read cookbook will help you get started. Learn how to prepare diabetes-friendly meals at home with this collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Souffle, Pesto Chicken Pizza, Thai Noodle Sichuan Peanut Sauce, and Date-Nut Quick Bread. 16 pages of color photos. 322 pages. Collins. Paperback Import. Pub. at $24.99 $5.95

5999510 100 BEST QUICK GLUTEN-FREE RECIPES. By Carol Fenster. This handy collection is the ultimate resource for anyone looking to cook healthy and delicious gluten-free meals in 30 minutes or less. From basic dishes filled with mouthwatering dishes for any time of the day. 192 pages. HMH. Pub. at $16.99 $3.95

5977672 COOKING WELL: IBS. By Dede Cummings. Enjoy delicious recipes specially designed for irritable bowel syndrome and other digestive disorders. Includes pumpkin seeds, legumes, and other delicious recipes such as Gluten-Free Banana Granola Pancakes; Butternut Parsnip Soup; Chickpeas Salad with Lemon and Parmesan and more. 168 pages. Hatherleigh. Paperback. Pub. at $12.95 $4.95

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Low Fat & Healthy Cooking

6793754 THE TOFU COOKBOOK. By Becky Johnson. Describes all the different kinds of tofu and soybean products from tempeh to heirloom beans and gives their cooking techniques. Try Tofu Berry Cheesecake; Braised Duck with Tofu; Tofu and Pepper Kebabs and more. Fully illus. in color. 256 pages. Lorenz. Import. Pub. at $15.00 $11.95

580837 DELICIOUSLY DAIRY FREE. By Lesley Waters. Provides more than 100 fresh, simple, and irresistible recipes for healthy, dairy-free eating everyday. From lunches and dinners to snacks and desserts, these delicious lactose-free dishes includes Pineapple & Smoked Chicken Sambal; Creamy Lemon Potatoes with Herby Salmon; Cocoa Crumble Cookies, and more. Color photos. 192 pages. Hamlyn. Import. Pub. at $29.95 $15.95

5708976 HEALING BONE BROTH RECIPES: Incredibly Flavorful Dishes That Nourish Your Body the Traditional Way. By Sharon & Reb Brown. Rich in minerals, nutrients, collagen, and amino acids, bone broth is a nutrient-dense food that cultures all over the world have used for centuries. Rediscover the amazing benefits of this healing food with recipes like Crispy Bone Broth Potatoes, or Savory Bone Broth Waffles. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

5980826 HAPPY FOODS: Over 100 Mood-Boosting Recipes. By Karen Wang Diggs. Consuming food that’s been gathered from the land and the sea, the U.S., the author brings a wealth of food knowledge, village wisdom and secrets to healthy living to introduce you to truly clean cuisine—food that tastes better, can be less expensive, and can even change your mood. Out of print. Paperbound. Pub. at $10.95

6760686 THE SELF-CARE COOKBOOK: A Holistic Approach to Cooking, Eating, and Living Well. By Frank Ardito. Self-care goes beyond nutritional wellness to explore and address your holistic needs, whether they are related to emotional sustenance or intellectual stimulation. Designed to support every dimension of your well-being these recipes incorporate phytonutrients, whole grains, and whole food--perfect for cooking lean cuts of meat, vegetables, and all manner of heart grains. Recipes include Warm Southwestern Lentil and Barley Soup; Braised Steaks with Herby Shallots and Fennel; Winter Nourishing Vegetable Stew; Creamy Roasted Butternut Squash and Apple Soup; Winter Squash, Salmon-Stuffed Mushrooms, and Tomato Lentil Soup; Roasted Acorn Squash; Beef & Brussels Sprouts; and Slow Cooker Cranberry, Orange & Carrot Soup. Color photos. 282 pages. Agate. Pub. at $24.95 $17.95

5905346 THE RECIPE HACKER CONFIDENTIAL. By Diana Keulian. In today’s era of rampant food allergies, gluten-free popularity, and the rise of paleo eating, putting together a meal that will satisfy this healing food with recipes like Crispy Bone Broth Potatoes, or Savory Bone Broth Waffles. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

5916372 NUTRILI-BLENDER RECIPE BIBLE. By Robin Donovan. Use your blender to enjoy as many as 150 incredible meals that detoxify, replenish, and revitalize your health. From over 150 smoothie soups to burgers and cakes, each of these meals is easy to prepare, easy to clean up, and retains the nutritional elements of your fruits and veggies. Color photos. 198 pages. St. Martin’s. Paperback. Pub. at $19.99 $13.99


Slow Cookers & Crockpots

676455X TASTEOFHOME SLOW COOKER COOKBOOK: 431 Hot & Hearty Classics. Ed. by Catherine Cassidy. Feed your family right—even on your busiest night! Taste of Home authors offer their most tempting, easy-to-prepare recipes for slow cookers of all types, and this collection is no different. Enjoy savory soups, simmering soups, cheesy pasta dishes, buffet stagers, party starters and light-to-table slow cooker classics. Well illus. in color. 256 pages. Reader’s Digest. Pub. at $17.99 $9.45

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


6857469 HEALTHY SLOW COOKER REVOLUTION. By the eds. at America’s Test Kitchen. The slow cooker is actually a great way to cook with less fat because its moist environment naturally steams or pans the food—perfect for cooking lean cuts of meat, vegetables, and all manner of heart grains. Recipes include Warm Southwestern Lentil and Barley Soup; Braised Steaks with Herby Shallots and Fennel; Winter Nourishing Vegetable Stew; Creamy Roasted Butternut Squash and Apple Soup; Winter Squash, Salmon-Stuffed Mushrooms, and Tomato Lentil Soup; Roasted Acorn Squash; Beef & Brussels Sprouts; and Slow Cooker Cranberry, Orange & Carrot Soup. Color photos. 282 pages. Agate. Pub. at $24.95 $17.95

2693324 SLOW COOKER: The Complete Series. Everyone knows slow cookers are convenient, but they are also versatile. Get the most out of your slow cooker with this collection of recipes for soups, meatless meals, savory meat dishes, and even breads and desserts. Color photos. 191 pages. Wiley. Paperback. Pub. at $7.99 $2.95

3678059 FIX-IT AND FORGET-IT NEW SLOW COOKER RECIPES. By Phyllis Good. Dinner has never been easier! This mouthwatering collection of 250 new, yet scrumptious slow cooker recipes will have your family cheering for amazing dishes such as Southwestern Lasagna, Stuffed Acorn Squash, Salmon-Stuffed Mushrooms, and Pepper Pot. Cooking in a slow cooker is simple, easy, and economical. With hundreds of tried-and-true recipes for soups, stews, meat, fish, and vegetarian main dishes and snacks to dozens of other surprising treats, crowdsourced and tested by home cooks and use ingredients most people already have in their cupboards. Photos. 284 pages. GoodBooks. Paperback. Pub. at $12.95 $6.95

6589007 FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Amazing Everyday Recipes. By Phyllis Good. Presents 550 magic recipes for slow cookers from finger-lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats. Recipes are crowdsourced and tested by home cooks and use ingredients most people already have in their cupboards. Photos. 284 pages. GoodBooks. Paperback. Pub. at $12.95 $6.95

8825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy—and Easy—Recipes for the Classic Cooker. Melissa d’Arabian. All the recipes in this collection are modern classics, these 200 slow cooker recipes will satisfy everyone’s taste buds. Discover how easy it is to use the versatile appliance to create modern, nutritious and delicious meals from scrubs, like Almond and Honey Chicken Granola, Acom Squash Chili, and Orange-Scented Custard. Color photos. 256 pages. Adams Media. Paperback. Pub. at $19.95 $9.45

6836674 KEEP CALM AND SLOW COOK. By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table from classic comfort foods, like Beef Bourguignon, to dishes like Barbecue Beef Ribs and dog-friendly desserts that give you tantalizing options for any occasion. A special section for crock-pots offers you extra time in your day, and don’t forget the sweet treats round out the meal. Well illus. in color. 240 pages. Thunder Bay. Paperback. Pub. at $16.95 $4.45
SLOW COOKERS & CROCKPOTS


★ 184095 FIX-IT AND FORGET-IT 5-INGREDIENTS: COMFORTING SLOW-COOKER RECIPES. By Phyllis Pellman Good. This collection contains 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiralbound. At $18.95  $5.95

★ 678565 THE EASY INDIAN SLOW COOKER COOKBOOK. By Hari Ghota. With recipes like Butter Chicken, Spinach and Feta Cheese, and Spiced Lamb Biriyani, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow-cooker. Includes over 60 recipes, an introduction to Indian cooking, and pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperback. At $16.99  $12.95

★ 6681395 MARTHA STEWART’S SLOW COOKER. Ed. by the eds. of Martha Stewart Living. Maximize the flavor and simplify the cooking with an assortment of recipes that play to the slow cooker’s celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool by Stewart. Well illus. in color. 272 pages. Clarkson Potter. Paperback. At $26.00  $18.95

★ 6813178 INSTANT POT ITALIAN: 100 Irresistible Recipes Made Faster Than Ever. By Ivy Manning. Offers 100 delicious recipes for weeknight cooking and beyond. Recipes take advantage of the pot’s many settings, allowing you to perfectly sauté and simmer a variety of dishes with just a push of a button. Includes recipes for soups and stews, pastas, poultry, pork, beef, vegetables, desserts and more. Fully illus. in color. 208 pages. HMH. Paperback. At $20.99  $14.95


★ 6782811 FIX-IT AND FORGET-IT FOR COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes. By Hope Comerford. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spice up your picnics and take the stress out of church suppers. From Chz Barbacued Chicken Wings to Sour Cherry Cobblers, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperbound. At $19.99  $14.95

★ 6820204 THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. By Dominique Devilito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes from around the world. From Maryland blue crabs to savory artichoke-stuffed veracruz to tandoori chicken, cinnamon bread pudding to chocolate fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chartwell. 8½x10½. At $14.99  $11.95

★ 5398365 HOTPOT, CROCKPOT, ONE POT. Ed. by Katr Hilden. Using healthy, easy-to-prepare ingredients, these one-pot recipes–the majority of which require five ingredients or less–this cookbook is a must-have for busy families that don’t want to skim on deliciousness. Try Bacon Cheeseburger Meat Loaf; Sweet and Spicy Pulled Pork; Queso Blanco Chicken Taco Soup. Well illus. in color. 176 pages. Page Street. Paperback. At $19.99  $14.95

★ 6881017 THE TEX-MEX SLOW COOKER. By Vianney Rodriguez. For cooked all day flavor with half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include: Chicken Quesadilla with Fire Roasted Salsa; Capirotada; Caldo de Pollo; and much more. Color photos. 208 pages. Countryman. At $24.95  $17.95

★ 678788X TASTE OF HOME SLOW COOKER: 278 All-New Family Faves. Ed. by Hazel Wheaton. Come home to a delectable collection of meals with these kitchen-created treasures. From roasts, stews, and pasta to sides and dishes; Meats and in Honey Buffalo Sauce and Cuban Pulled Pork Sandwiches to Butterscotch-Pecan Bread Pudding, put your slow-cooker to work. Well illus. in color. 256 pages. Reader’s Digest. Paperback. At $15.99  $11.95

★ 190289X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric. By B. Weinstein & M. Scarrbrough. Offers recipes for even the newest stovetop and electric pressure cooker manufacturer. Whether you’re seeking an adventurous array of spices, found in dishes such as Cherry Chipotle Pulled Chicken or Pecan comfort food like J's Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperback. At $25.00  $11.95

★ 687701X FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER. By Hope Comerford. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spice up your picnics and take the stress out of church suppers. From Chz Barbacued Chicken Wings to Sour Cherry Cobblers, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperbound. At $19.99  $14.95

★ 6820204 THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. By Dominique Devilito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes from around the world. From Maryland blue crabs to savory artichoke-stuffed veracruz to tandoori chicken, cinnamon bread pudding to chocolate fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chartwell. 8½x10½. At $14.99  $11.95

★ 4637933 SLOW COOKER 500 RECIPES. By Sara Lew. Put your slow cooker to work with a mouthwatering selection of simple, fuss-free and delicious family style dishes. A guidebook and recipe collection in all, this compendium offers up everything from breakfasts and brunches to drinks and desserts, Tangy Turkey Tagine to Strawberry Cheesecake. Color photos. 288 pages. Hampel. Paperback Import. At $19.99  $7.95
Slow Cookers & Crockpots


**595682X** SLOW COOKER DUMP DINNERS. By Jennifer Palmer. You’ll never be too busy to make dinner with these quick and convenient slow cooker recipes that practically cook themselves! Taking advantage of many ingredients that are already prepped and ready to cook, here are simple, scumptuous ideas that you just dump in the cooker, set, and forget. Illus. in color. 128 pages. Cico. Paperback. Pub. at $14.95

**683346X** THE VEGAN SLOW COOKER. By Kathy Hester. Create hot, nutritious, homemade, vegan meals that are ready the minute you walk in the door—and in just two simple steps! Includes delicious recipes like Cranberry Vanilla Quinoa, Roasted Veggie Frittata and Kale Stew, and Pumpkin and White Bean Lasagna. Well illus. in color. 224 pages. Fair Winds Press. Paperback. Pub. at $19.99 $15.95

**598274X** 5 INGREDIENTS OR LESS SLOW COOKER COOKBOOK. By Stephanie Ochoa. Don’t think you lack the time or skills to make delicious, healthy meals? These are a snap to throw together, they’re anything but humdrum eats. Use your slow cooker to make French Onion Soup, Pulled Pork Jalapeno Dip, Ginger-Glazed Mahi Mahi, and even Key Lime Pie and Fudge! Every recipe includes a gluten-free option. Well illus. in color. 288 pages. HMH. Paperback. Pub. at $16.95

**878141** GOOD HOUSEKEEPING INSTANT POT COOKBOOK: 60 Delicious Instant Pot® Recipes. Make the most of your pressure cooker with this brand new appliance! The Instant Pot® recipes are grouped into five categories: Easy Weeknight Meals, Slow Cooker Recipes, Quick & Easy Cooking. A perfect companion to the Instant Pot®. Well illus. in color. 128 pages. Hearst. $12.95


Quick & Easy Cooking

**2774496** BETTY CROCKER BISQUICK IMPOSSIBLY EASY PIES. Ed. by Heidi Losleben et al. Why not whip up home-baked pies that are impossibly easy and impossibly delicious? With Bisquick®, these pies make their own crust, and they’re a hit with kids and adults alike. Whether filled with ground beef, chicken, cheese, vegetables, or fruit, they’re perfect any night of the week. Color photos. 160 pages. HMH. Paperback. Pub. at $14.95

**59150X** GOOSEBERRY PATCH 5-INGREDIENT FAMILY FAVORITES. Ed. by Adrienne Davis. Over 200 recipes from the best home cooks around, all made with five ingredients or less. Try Italian Mini Meatloaves, Chicken Spaghetti Pie, Smoky Hobo Dinner, and Chocolate Chip Cheesecake Squares. Well illus. in color. 252 pages. Gooseberry Patch. Paperback. Pub. at $14.95

**6603394** ONE-POT WONDERS. By Clifford A. Wright. From slow-cooked stews to quick-stir-fries to easy skillet dinners, the one-pot meal is a worldwide staple. Inside you’ll find 250 recipes from every corner of the globe, each one as easy to make as it is delicious. Try Chicken Ratatouille; Udon Noodles with Scallops; or Pork Carnitas Tacos. 430 pages. Wiley. Paperback. Pub. at $23.99 $19.95

**6813453** SHEET PAN: Delicious Recipes for Hands-off Meals. By Kate McMillan. Learn how to make nourishing, hands off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smokey Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Sound View. Hardcover. Pub. at $19.95 $15.95

**6747229** OUR FAVORITE ONE-DISH DINNER RECIPES. In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone together at the table. Includes delicious meals like Fiesta Taco Pie; Oh-So Cheesy Tuna Skillet; and Potato-Bacon-Chowder Stew. 128 pages. Gooseberry Patch. Spiralbound. $6.95

**6764649** ULTIMATE ONE-DISH WONDERS. By C. Cook & S. Pollock. Presents more than 200 classic casseroles with at least one of the globes. Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that bursts to life-smacking life with Avocado strawberry sauce. 342 pages. Photos. 359 pages. Rodale. Paperback. Pub. at $29.99 $19.95

**6879632** HALFWAY HOMEMADE: Meals in a Jiffy. By Parrish Ritchie. The author proves that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Using premade ingredients discover flavorful, simple recipes for any meal, including: Cheesy Ranch Pot Pie with Smokey Compound Butter and Slow Cooker Beef Tips. Well illus. in color. 240 pages. Countryman. 8/x10¼. Paperback. Pub. at $24.95 $19.95

**7638728** 101 THINGS TO DO WITH A CASSEROLES. By S. Ashcraft & J. Eyring. Cook up a warm meal with this collection of tasty casserole recipes using readily available ingredients. Includes: Blueberry French Toast Casserole; Grandma’s Chicken Potpie; Hash Brown Heaven; Sloppy Joe; Meatloaf; and more! Well illus. in color. 122 pages. GibbsMoriarty. Spiralbound. Pub. at $9.99 $4.95

**6782284** BETTY CROCKER QUICK & EASY: 30 Minutes or Less to Dinner. Ed. by Grace Wells. With this collection of 150 delicious recipes ready in 30 minutes or less, it’s easier than ever to prepare a home-cooked meal in a time table that everyone is sure to love. Try Adobo Beef Tacos with Avocado Salsa, Grilled Steak and Potato Salad; or Spicy Lemon Shrimp with Basil Mayonnaise. Color photos. 335 pages. Wiley. Paperback. Pub. at $19.99 $14.95
Quick & Easy Cooking

1840998 FIX-IT AND ENJOY-IT: 5-INGREDIENT RECIPES. By Phyllis Pellman Good. Offers more than 700 make-it-again stovetop and oven 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 Turkey Meat Loaf, Beef Burgers, Fish, Pot Pies, and Pineapple Baked Beans. 304 pages. Good Books. Spiralbound. Pub. at $19.95 $14.95

5773431 FIX-AND-FORGET IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of cookbooks from the bestselling cookbook series. Totaling at an incredible 1,200 recipes, the set includes Fix-And-Forget-It; Revised & Updated; Fix-And-Forget-It; Christmas Cookbook; and Fix-And-Forget-It: 5-Ingredient Favorites. 852 pages in three volumes, slipcased. Good Books. 10% off. Pub. at $49.95 $29.95


6704883 GOOD CHEAP EATS: Everyday Dinners and Fantast Feats for $10 or Less. By Jessica Fisher. Faced with money and time pressures, many of us turn to less healthy options. But with this cookbook, you have a delicious alternative: over 200 nourishing, fast and frugal meals, over 130 recipes, and 350 photos. 162 pages. Rockridge. Paperbound. Pub. at $12.99 $9.95

5789157 5-INGREDIENT FAVORITES. By Jessica Fisher. Includes 200 easy and original recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budget. Try Fairly Cheap Chili or Coconut Blender Pie. 154 pages. Storey. Paperbound. Pub. at $12.95 $9.95

6823416 OLD-FASHIONED ECONOMICAL COOKING: Healthy Culinary Ideas on a Budget. By Wilfred S. Gibbs. The perfect resource for anyone looking for delicious and nutritious meals on a small budget. Offers fully-planned out, eclectic, weekly meal plans for each month of the year, as well as an extensive collection of budget recipes such as Corned Beef and Cabbage or Try Fairly Cheap Chili or Coconut Blender Pie. 154 pages. Storey. Paperbound. Pub. at $12.95 $9.95


6700787 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go above and beyond your mom’s favorite weeknight go-to meals. Try Baked Apple With Butter and Sweet Potatoes; Butternut Squash Soup with Kielbasa and Wild Rice; or Curried Chicken with Avocado. Color photos. 256 pages. Adams Media. Paperbound. Pub. at $19.95 $9.95

6732674 DINNER A.S.A.P. 150 Recipes Made as Simple as Possible. By the editors of Cooking Light. Make dinner easy with simple steps. The formula is simple: pair healthy prepared foods, fresh produce, and bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Bacon and Cheddar Mash Potatoes. Well illus. in color. 288 pages. Oxmoor House. Paperbound. Pub. at $21.95 $14.95

6856497 SIMPLE WEEKNIGHT FAVORITES. By the eds. at America’s Test Kitchen. Features more than 200 easy to make recipes that guarantee impressive results from a minimum of effort. Recipes include: Quick Sausage Ragù with Gemelli; Chili-Glazed Salmon with Bok Choy; Steak and Zucchini Tostadas, and Prosciutto-Wrapped Chicken. Color photos. 344 pages. America’s Test Kitchen. Pub. at $26.95 $16.95

685785X THE COMPLETE MAKE-AHEAD COOKBOOK. By the eds. at America’s Test Kitchen. You’ll find everything from family-friendly one-dish suppers to company-worthy appetizers and desserts. Eliminate the guesswork of cooking in advance with the 500 recipes included that spell out all the make-ahead options. Fully illus. in color. 424 pages. America’s Test Kitchen. 8½x10. Paperbound. Pub. at $29.95 $19.95


★6805847 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Converts 200 easy and original recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budget. Try Fairly Cheap Chili or Coconut Blender Pie. 154 pages. Storey. Paperbound. Pub. at $12.95 $9.95

★6793584 MICROWAVE MUG SOUPS. By Theo Michaels. No time to cook or don’t want to cook? Here you’ll find an abundance of satisfying, hassle-free soups that you can make with only a mug and a microwave. In a few minutes, you could be enjoying Fasty Sweet Potato & Coconut Soup, Salmon & Dill Cream Soup, Black Bean & Thyme Soup; and more. Well illus. in color. 128 pages. Lorenz. 8½x10¼. Import. Pub. at $15.00 $11.95

★6728847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haugen. With the instant pressure cooker and the recipes in this collection, you’ll get scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup or Maple Mustard Glazed Pork and end your meal with a Chocolate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $15.95

★6836429 SHEE PAN COOKBOOK. 101 Recipes from Simple to Ambitious Meals Straight from the Oven. By Tschiesche. Presents a collection of 101 recipes for the sheet pan that show just how easy it is to prepare healthy, home-cooked food with a minimum of fuss. Give Grilled Tomatillo Spaghetti Bake; Roast Chicken & Beans with Root Vegetables; or Crowd-pleaser Meatloaf with Garlic Broccoli a try and see how simple it can be. Color photos. 143 pages. Ryland Peters & Small. Pub. at $27.95 $21.95

6802443 HEALTHY SPEEDY SUPPERS. By Katriona MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you waiting for a take-out meal, taking all less than 40 minutes to prepare. Recipes include Spicy Chorizo and Parmesan Meatballs; Vegetarian Enchiladas with Dried Tomatoes; and Spicy Fried Fish. Color photos. 178 pages. Nourish. Import. Pub. at $24.95 $16.95

★6836291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Fielding. Featuring over 20 of the best recipes for cooking in small spaces, that are easy to make, and won’t break the bank. Some of the quick, simple meals include Mexican Poache Eggs; Satay Chicken; Spanish Meatballs; Asian Stir Fries; and more. Color photos. 64 pages. Pub. at $9.95 $5.95

★6838044 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking methods with the convenience of electric pressure cooking and showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; and Simple Rug Moon Cakes. Color photos. 180 pages. St. Martin’s. Paperbound. Pub. at $19.95 $14.95
Pastas

659879X SAUCES & SHAPES: Pasta the Italian Way. By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these 50 recipes for sauces and soups. You'll find traditional versions of such favorites as carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on nuts, raita, shrimps, eggplant, mushrooms, and more. Drawings or color photos. 400 pages. Norton. 8½x10¼. Pub. at $35.00 $6.95

★671603 HOMEMADE PASTA MADE SIMPLE: A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night. By Manuela Zangara. Whether you have mastered rolling out pasta from scratch before or have always been a little too intimidated to try, this is your complete guide to creating the pasta you love any night of the week and having fun while doing it. Complements Soup Kitchen Ravioloni Quadra and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $17.99 $12.95


592844 BETTY CROCKER THE BIG BOOK OF PASTA. Ed. by Anne Ficklen. Information on mix and match recipes, non-wheat pastas and both fresh and dried pastas will help you find perfect noodle and sauce combinations for every night of the week. With inspiring dishes like oven-baked Moroccan Spinach Lasagna, simmering one-pot soups and instructions for making your own fresh pasta, this guide has everything you want. Well illus. in color. 336 pages. HMH. Paperbound. Pub. at $19.99 $9.95

Vegetarian Cooking

6865941 VEGAN FOR EVERYBODY. By the eds. at America’s Test Kitchen. Introduces you to a world of interesting textures and fresh flavors that make cooking vegan accessible to all. Take a new look at comfort foods with a surprisingly rich and creamy lasagna or a hearty burger with all the fixings, chocolate chips or dark chocolate cupcakes. They’re dishes everyone will get excited about. Well illus. in color. 326 pages. America’s Test Kitchen. Paperbound. Pub. at $23.95 $12.95

★6957688 THE COMPLETE VEGETARIAN COOKBOOK. By the eds. at America’s Test Kitchen. Whether you are a committed meat-eater that just want to eat less meat, you’ll find 700 healthful, big flavor recipes for appetizers, soups and stews, main dishes, pastas, side dishes, and more. Stunning savory tarts, veggie burgers you’ll really want to eat, inventive casseroles, and international favorites that puts veggies in your diet. Fully illus. in color. 644 pages. America’s Test Kitchen. Paperbound. Pub. at $29.95 $17.95

6840736 VEGETARIAN SUSHI SECRETS. By Marisa Baggett. Now vegetarians can fully enjoy sushi. The author starts by giving surfeit recipes for making perfect sushi rice and vegetables, and she provides tips on which vegetables work best with sushi rice and how to create your own original combinations, along with a range of creative side dishes to accompany them. Well illus. in color. 128 pages. Tuttle. 8½x10. Paperbound. Pub. at $15.95 $4.95

976480 THE VOLUPTUOUS VEGAN: More than 200 Sinfully Delicious Recipes for Meatless, Eggless, and Dairy-Free Meals. By Myra Kornfeld & G. Minot. Priceless addition to a vegan cook’s repertoire the way you think about vegan cuisine. Features balanced menus with appetizers and main courses and soups and ingenious desserts, tips on ingredients and techniques, and a culinary world tour. 304 pages. Clarkson Potter. Paperbound. Pub. at $18.00 $4.95

6704379 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 of butters made from cashews, almonds, peanuts, chestnuts, macadamias, or any other type (or source) of nuts. You’ll like 157 pages. Andrews McMeel. Paperbound. Pub. at $16.99 $3.95

6854037 THE I HATE TOFU COOKBOOK. By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant based protein that provides all kinds of benefits without a lot of calories, carbohydrates and pretty much no cholesterol. Contains thirty-five recipes like Tofu Sloppy Joes; Grilled Tofu Kebabs; and Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95 $6.95

★6827255 VBQ: The Ultimate Vegan Barbecue Cookbook. By N. Horn & J. Mayer. Here are 80 recipes for soy-free, succulent, and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs, Corned Beef Sliders, and Pulled Mushroom Sandwiches; and new global innovations include Eggplant Gyros, Tandoori Tofu Skewers and Vietnamese Pizza. Color photos. 223 pages. The Experiment. Paperbound. Pub. at $19.95 $14.95

★6867170 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK. By Toni Star. Learn the basics about stockpiling on vegan slow cooking staples and discover the ease of creating complete meals that take just 15 minutes of active preparation. Over 100 healthy recipes include Curried Ginger Butternut squash Soup; Cauliflower Bolognese; and Spicy Ethiopian Lentil Stew. Color photos. 151 pages. Rockridge. Paperbound. Pub. at $15.99 $11.95

★6805639 THE CLASSIC ZUCCHINI BOOK, 3RD EDITION REVISED. By Nancy C. Raison et al. Chock-full of recipes for all types of squash from summer squash to butternut to pumpkin, and of course zucchini. Includes salads and soups, vegetarian main dishes, sides, breads, desserts, and more. 312 pages. Storey. Paperbound. Pub. at $18.95 $13.95

686421X EVERYDAY VEGANS. By Zsu Dever. Filled with helpful tips to make going vegan easier and the most out of your vegan living. Recipes include Chickpeas and Dumplings; Country Fried Portobellos; Pad Thai; Broccoli Cheese Soup; and more. Features icons noting the recipes that are soy-free, gluten-free, and quickly and easily made. Color photos. 254 pages. Vegan Heritage Press. Paperbound. Pub. at $19.95 $6.95

★6858791 VEGAN SOUVETS. By Amber Locke. Celebrate the glory of vegetables all year round with these tasty vegan soups. From a refreshing Watermelon Gazpacho, perfect for a summer’s afternoon, to a chunky, wholesome Black-eyed Bean Chili Stew to warm you up on a cold winter’s night, these recipes are an easy way to get the most of fresh, seasonal ingredients. Fully illus. in color. 144 pages. Mitchell Beazley. Paperbound. Pub. at $9.99 $7.95

★6612644 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nurture seeds, hatch melon seeds, and more. From mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tofu-based Herbed Feta, or a sliceable, meltable Cauliflower Jack. Well illus. in color. 190 pages. Countryman. Paperbound. Pub. at $24.95 $17.95

6969778 BAKING MAGIC WITH AQUAFABA. By Kelsey Kinser. Move over tofu, there’s a miraculous new egg replacement in town. With baking properties so amazing it can create fluffly quiche and light meringue mounds, aquafaba is the突破性 ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulysses. Paperbound. Pub. at $14.95 $11.95
Telephone Directory for New York City 2022 edition, information for businesses, individuals, and services in the city, including addresses, phone numbers, and other contact details. The directory is organized alphabetically by last name and includes various categories such as restaurants, hotels, restaurants, services, and more. Each entry provides the name of the business, their location, phone number, and sometimes additional details like website addresses and email contacts. The directory format is straightforward, with a clear layout that makes it easy to navigate for users looking for specific information. The phone book is designed to be user-friendly for both residents and visitors, ensuring that people can quickly find the necessary contacts they need.
Asian & Eastern Cuisines

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

6846106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Amedi. The Michelin Bib Gourmand-winning London restaurant. The Palomar, how won fans the world over for its elevated Middle Eastern cooking. From Beet Carpaccio with Burned Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes desserts and a special cocktail section. Illus. Illus. in color. 256 pages. Clarkson Potter. 8¼x10¼. Pub. at $35.00 $9.95


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

★ 6793271 THE COOK-ZEN WAGASHI COOKBOOK: Traditional Japanese Sweets Made Simply in the Microwave. By Machiko Chiba. Explore the sweet side of Japan's rich culinary history with this delightful collection of small sweets, traditionally served in tea. Using Chiba's easy-to-follow instructions and the Cook-Zen pot, you too can make wagashi in minutes. Well illus. in color. 141 pages. Lake Isle. Paperback Import. Pub. at $17.95 $12.95

★ 599005X RAMEN!: Recipes for Ramen and Other Asian Noodle Soups. By Mike Shulson et al. Discover the delights of rich 'kotteri' or light 'assari' ramen bowls and other Asian noodle soups in this collection of over 25 recipes. Includes Mung Bean Vegetable Soup, Spicy Noodle Seafood Broth, Beef Pho and Spicy Soba Chicken with Vegetable and more. Well illus. by Forre, Ryland Peters & Small. Pub. at $15.95 $7.95

★ 6895655 AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinny Kincaid, one of the cherished characters in Taylor’s Irish Country series, this volume introduces a rich trove of both its delicious dishes and stories of its charming people. Includes ten short stories starring the colorful village of Ballybucklebo and more than 140 tried and true family recipes. Color photos. 368 pages. Harper. Paperback. Pub. at $21.99 $8.95

European Cuisines

★ 6835355 MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Teresa Callen. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Collins with Eggplant Mozzarella and Tomatoes, and Chocolate Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

6840663 PAUL BOCUSE: Simply Delicious. Widely regarded as the father of modern French cuisine, Paul Bocuse, offers the home cook more than 70 of his signature recipes that are simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Bœuf Bourguignon; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperback Import. Pub. at $19.95 $11.95

6603246 LUCINDA'S RUSTIC ITALIAN KITCHEN. By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her family for homey Italian food. Simple to prepare versions of all your Italian favorites are included like Linguine with Clams and Chicken Milanese. Color photos. 120 pages. HMH. Paperback. Pub. by $14.99 $3.95

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

6696384 THE INDIAN FAMILY KITCHEN. By Angali Pathak. A fresh introduction to South Asian cuisine, shows how to coax flavor out of your favorite foods by adding Indian spices: rab buttum squash with garam masala before roasting; and Tandoori sauce; and brighten up a quinoa salad with tandoori sauce; and brighten up a quinoa salad; marinate chicken wings in a punchy tomatoes; marinate chicken wings in a punchy tomatoe sauce; and brighten up a quinoa salad sauce; and brighten up a quinoa salad with ginger and cumin. Well illus. in color. 371 pages. h.ullmann. Before to the experience of Japanese cuisine. Well illus. in color. 224 pages. Clarkson Potter. Pub. at $27.50 $8.95

6751342 CUISINIA RUSIA: A Celebration of Food and Tradition. By Marion Truter. Offers a wealth of culinary delicacies hardly known to us in the west, a myriad of foods and foods of the most diverse influences and cultures. From traditional fish and meat specialties of the nomadic people in northern Russia to sweets with a touch of oriental flavor from Azerbaijan, this volume includes a generous selection of authentic recipes. Well illus. in color. 317 pages. h.ullmann. 8½x10¼. Import. Pub. at $19.99 $14.95

★ 683599X THE WORLD’S BEST VARIETY OF GERMAN FOOD. By Otto Wolff. Celebrates all the greats of German food—from street snacks, sides, salads and larger meals to sweet baked goods and desserts. Discover recipes for sauerkraut, schnitzel, pretzels, potato dumplings, currywurst, Black Forest Cake, and more. Well illus. in color. 127 pages. Smith Street. Import. Pub. at $19.95 $14.95

599358X SERBIAN COOKING: Popular Recipes from the Balkan Region. By D. Kosan & C. Maksimovic. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and an assortment of pita dishes, as well as sauces and a multitude of delicious desserts. Color photos. 104 pages. Schiffer. 9½x9¾. Pub. at $24.99 $8.95

6826008 SICILY: The Cookbook. By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancini, Pappardella, and Sausage & Brussels Sprouts. Also includes new reinvigorating recipes including Savory Eggplant Trifle; Seafood Salad with Avocado Cream; and Cannoli Millefoglie. Fully illus. in color. 336 pages. Rizzoli. 8½x11. Pub. at $40.00 $16.95

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6790933 IN A SNAP! Tasty Southern Recipes You Can Make in 5, 10, 15, or 30 Minutes. By Tammy Algood. Dinner on the table in 10 minutes? You bet—and on those really time-deficit days, it’s even possible in 1 Try quick, delicious recipes such as Spicy Chicken Fingers, Wemm Crab Dip, Kettle Corn, Skillet Beef and Vegetables, Pineapple Orange Cheesecake, and Cranberry Lemonade. Well illus. in color. 296 pages. Thomas Nelson. Paperback. $16.99

6814708 SUNDAY DINNER IN THE SOUTH. By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable parishioner dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppered Buttermilk Biscuits. Well illus. in color. 308 pages. Thomas Nelson. Paperback. $16.99

Regional & Exotic Cuisines

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669221 SWEETNESS: Southern Recipes to Celebrate the Warmth, the Love, and the Blessings of a Full Life. By Christy Jordan. The author shares 150 recipes for sweet things to eat and drink. Recipes include: Peach Buttermilk Pie, Strawberry Pecan Bread, and Old Fashioned Egg Creams and many more. They are deeply delicious, rich with tradition, often reaching through generations, and designed with today’s hectic schedules in mind. Illus. in color. 294 pages. Workman. Paperback. $16.95

6734839 AN AMISH TABLE. By Phyllis Pellman Good. Here are recipes from many favorite Amish dishes—all rich in the bounty of this food tradition, accompanied by charming images of the Amish and their dishes. Adults only. 428 pages. Nelson. $14.99

5739381 EATING UP THE WEST COAST. By Brigit Binns. Part cookbook, part travelogue, this volume puts readers in the passenger seat alongside the Roadfoodie blogger as she ventures across the American West in search of memorable meals. Her 42-day journey uncovers 75 hidden eateries in detailed profiles, accompanied by 125 of their best recipes, fully illus. in color. 208 pages. Chronicle. $16.95

6790917 CANTINA: Recipes from Mexican Kitchen. By Paul Wilson. Celebrating one of the world’s richest and most diverse cuisines, Wilson explores the real food of Mexico: from the intricate flavors of Oaxacan mole to the finest dishes of the Baja and Yucatan peninsulas, to the bustling street food stalls of Mexico City. Well illus. in color. 320 pages. Hardie Grant. $19.95

6638147 FOOD FROM ACROSS AFRICA: Recipes to Share. By David Timothy et al. A fresh perspective and passion to traditional East and West African cuisines. Explore the delights of African cooking with recipes including Jollof Rice, Punga Yam Cake, Pork in Temple, Pen-Pen Chicken, and many more, fully illus. in color. 336 pages. Ecco. $16.95

6662315 TEXAS HOME COOKING. By Cheryl A. & Bill Jamison. Captures the passion, exuberance, and creativity of Texas home cooking, with 400 recipes, from classic to contemporary, for fiery fajitas and perfect pies, mouthwatering breakfast and brunch fare, championship chili, real barbecue, Cajun-style seafood specials, and more, 584 pages. HarperCommon. Paperback. $16.95

3638561 PUERTO RICAN CUISINE IN AMERICA: Nuyorican and Bodega Recipes. By Oswald Rivera. Rivera explores the spicy, hearty, and flavorful cuisine of Puerto Rican and Bodega-style recipes. It traveled from a tiny island in the Caribbean to New York City and across the United States. With a mixture of history and personal lore, Rivera shares 250 delicious Puerto Rican recipes. 336 pages. Running Press. Paperback. $16.95

3675548 LIDIA’S MASTERNING THE ART OF ITALIAN CUISINE: Everything You Need to Know to Be a Great Italian Cook. By Lidia Matticchio Bastianich with T.B. Manuli. This comprehensive Italian cookbook includes all the tested recipes needed to make a chef’s kitchen. You’ll find: instructions on how to buy, store, cook, and clean every ingredient you use; a complete guide to kitchen tools; an indispensable glossary of Italian food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Knopf. Paperback. $37.50

681617X FAIR FOODS: The Most Popular and Offbeat Recipes from America’s State & County Fairs. By George Gerster. Mouthwatering recipes from America’s state and county fairs. These 120 recipes include Maple and Bacon Doughtnuts; Frozen Cheesecake on a Stick; Caramel Kettle Corn; Cheddar-Encased Bacon; Ten Pound Cheese Bread; Fried Guacamole Bites; Chicken and Waffles with Bacon; and Deep Fried Strawberries. Well illus. in color. 160 pages. Santa Monica Press. 8¼x10¼. Paperback. $16.95

5950538 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Homes. By Carole Roth Gagnacaro. Filled with recipes gathered from Amish and Mennonite homes across the U.S. and Canada—an endless array of delicious, down-to-earth dishes your family will request again and again. This is just some of the fare that awaits: Apple Dumplings; Chicken Pot Pie; Dutch Potato Soup; Red Velvet Cake and 9½x10½ Spiralbound. $11.95

6488366 CIDER BEANS, WILD GREENS, AND DANDELION JELLY: Recipes from Southern Appalachia. By Joan E. Aller. Features a rare feast of both traditional and contemporary southern Appalachian dishes, from Missy McElphin’s Double Dip, to Pepper Porter’s Corn Relish Salad, Wrapped Cream Biscuits, Corn Pone Tennessee Style, Southern Butter-Crusted Chicken, Mountain Molasses Pickles, and much more. Color photos. 192 pages. Fox Chapel. $16.95

6851822 THE LAKE MICHIGAN COTTAGE COOKBOOK. By Amelia Levin. This love letter to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread; Pancake Bomb; and Beer-Battered Walleye. Locally-sourced Curds with Homemade Ranch Dip capture the best of the lake-shore lifestyle while serving up iconic tastes from around Wisconsin, Indiana, Illinois, and Michigan. Color photographs. 280 pages. Storey. Paperback. $19.95

6664180 THE HUMMUS COOKBOOK: Deliciously Different Ways with the Versatile Classic. By Sara Lewis. Features authentic how-to instructions, a tag-team introduction to a exciting world of variations and tempting new ideas to try. Offers delectable ways to use hummus in main courses, salads, wraps and even bakes. Color photos. 144 pages. Lorenz. Import. Paperback. $12.95

6657122 A LITTLE TASTE OF SAN FRANCISCO: Recipes for Classic Dishes. By Stephanie Rosenbaum Klassen. Celebrate the delicious flavors of San Francisco with this collection of more than 30 regional recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cippollini. It will also introduce classic dishes based on local produce, as well as recipes inspired by local restaurants and institutions. Illus. in color. 66 pages. Weldon Owen. $12.95

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★ 65830958 MARIO BATALI BIG AMERICAN COOKBOOK: 250 Favorite Recipes from Across the USA. By J. Webster. Come along for Mario Batali’s deep dive into American regional cooking with over 250 recipes celebrating the richness of state fair foods, local farmers’ markets, clubs, and special meals passed down through immigrants who settled in different areas of the country. From Philly Cheesesteak to Key Lime Pie, all the recipes are easy to follow. Well illus. in color. 496 pages. Grand Central. 8¼x11¼. Paperbound. Pub. at $40.00.

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★ 6662129 THE MINNESOTA HOME GROWN COOK BOOK. By Harry King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants with a special commitment to locally grown, organic, sustainable cookery. Includes recipes for Potato Spinach Soup, Northern Lights Swiss Chard Quiche, and Herb Goat Cheese Quessadillas. Well illus. in color. 160 pages. Voyageur. $29.95.

★ 6662422 RICHARD SANDOVAL’S NEW MEXICAN FLAVORS. Showcases more than 125 vibrantly seasoned dishes revered by chef Sandoval’s popular restaurant fare, carefully streamlined for the home cook. Recipes include Roasted Fingerling & Corn Salad; Brisket Tacos with Tillamook Stew & Pickled Red Chile; and a selection of Latin infused cocktails and fingerfoods. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $39.95.

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★ 5735289 SOUTHERN SOUPS & STEWS. By Nancie McDermott. These 75 recipes of soups and stews from the American South are legendary. Hearty gumbos, filling buggos, soups teeming with seafood, jambalaya overflowing with chicken and sausage—discover all these and more in this volume packed with the region’s most beloved soups. Color photos. 264 pages. Grand Central. Paperbound. Pub. at $34.95.

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★ 6795600 TASTE OF MY NEW ORLEANS. By John Besh. The best of a new generation of chefs in the Crescent City. Besh was raised growing up on the bayous, refined in his years of travel, but he knew that life’s most cherished memories are often made around the table and over plates of home-cooked food. Duke plan your next meal—try Trail Hand Beef and Bean burggers; Cajun Catfish; Crawfish; and many more. Fully illus. in color. 290 pages. Plume. Paperbound. Pub. at $22.00.

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★ 6699057 STYLE AND SPICE: Over 200 Recipes from the American Southwest. By Larry Edwards. All your favorite Southwestern dishes have been gathered in one single volume. Make your own condiments, recreate famous cocktails, and prepare tasty entrees, salads, and desserts. Most recipes are more than 200 recipes more than 200 recipes. Each has a dish for every occasion, including Spicy Mole Sauce, Santa Fe Chicken Wings, Sangria and more. Illus. in color. 322 pages. Skyhorse. Pub. at $29.99.

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★ 7585063 WICKED GOOD BURGERS: Fearless Recipes and Uncompromising Techniques for the Ultimate Patty, By Todd Wilbur. A best selling author, Todd Wilbur, brings you 125 new clone recipes. Each recipe comes with easy to follow step by step photos so cooks can make perfect copies of their favorite foods like; F&C Cole Slow, Cinnabon Classic Cinnamon Roll, Wendy’s Biggie Jr. Sandwich, and many more. Fully illus. in color. 290 pages. Price of the original copy was $24.99. Price of this book is $9.95.

★ 6614302 SALT & SILVER—LATIN AMERICA: Travel, Surf, Cook. By J. Riehmacher & I. Kosikowski. With minimal equipment, Riehmacher and Kosikowski traveled from Hamburg, Germany, to South America after quitting jobs and scratching together all their savings. Their mission? To find Latin America’s finest chefs and their cooking techniques, capturing flavors and cultures that have long been part of the heritages of Latin America. The result: a collection of 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants with a special commitment to locally grown, organic, sustainable cookery. Includes recipes for Potato Spinach Soup, Northern Lights Swiss Chard Quiche, and Herb Goat Cheese Quessadillas. Well illus. in color. 160 pages. Voyageur. $29.95.

Notable Chefs & Celebrities


★ 6576508 THE OFFICIAL JOHN WAYNE FAMILY COOKBOOK: Recipes and Recollections from Duke’s Kitchen to Yours. Ed. by Jeff Ashworth. John Wayne knew that life’s most cherished memories are often made around the table and over plates of home-cooked food. Duke plan your next meal—try Trail Hand Beef and Bean burggers; Cajun Catfish; Crawfish; and many more. Fully illus. in color. 252 pages. Media Lab Books. Paperbound. Pub. at $22.99.

$8.95

★ 6853242 MY YEAR IN MEALS/ MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Ray gives you an inside look into her kitchen for one full year, offering intimate access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachel, flip the book over and indulge in over 100 amazing cocktails served up by the humans of the Wheel. 362 pages. Color photos. 368 pages. Atria. Pub. at $29.99.

$5.95

★ 5943779 MY NEW ORLEANS: The Cookbook. By John Besh. The best of a new generation of New Orleans chefs offers a celebration of the food he loved as a boy growing up in that vibrant city, the result of a year’s study in America and Europe. The resulting volume is a veritable stew of charming personal stories, absorbing food history and 200 delicious recipes. Well illus. in color. 374 pages. Andrews McMeel. 9¼x11¼. Paperbound. Pub. at $45.00.

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★ 6614302 SALT & SILVER—LATIN AMERICA: Travel, Surf, Cook. By J. Riehmacher & I. Kosikowski. With minimal equipment, Riehmacher and Kosikowski traveled from Hamburg, Germany, to South America after quitting jobs and scratching together all their savings. Their mission? To find Latin America’s finest chefs and their cooking techniques, capturing flavors and cultures that have long been part of the heritages of Latin America. The result: a collection of 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants with a special commitment to locally grown, organic, sustainable cookery. Includes recipes for Potato Spinach Soup, Northern Lights Swiss Chard Quiche, and Herb Goat Cheese Quessadillas. Well illus. in color. 160 pages. Voyageur. $29.95.

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Notable Chefs & Celebrities

★ 6743889 COOKING AT HOME WITH BRIDGET & JULIA. By Bridget Lancaster et al. They've taught their TV fans how to cook for 17 years. Now they're presenting their very first cookbook, sharing their all-time favorite test kitchen recipes in one volume. Try accessible dishes like Grilled Swordfish and Lime Skewers or Saffron Risotto with Brushtini and Prosciutto. Well illus. in color. 380 pages. Andrews McMeel. Pub. at $24.99. 224 pages. Abrams. 8x10. Paperbound. Pub. at $24.95. 25.95

★ 5777313 ORANGE IS THE NEW BLACK PRESENTS THE COOKBOOK. By Jenji Kohan et al. A tie-in to the exceedingly popular Netflix series, this collection of 65 recipes and 20 sidebars that expand upon the fiction of the show, adds new dimensions to any fan's obsession. Recipes include MacKenzie and Amanda's Vegan Sushi and Blanca's Chicken Fajita. Well illus. in color. 386 pages. Mitchell Beazley. Paperbound Import. Pub. at $20.00. 6.95

224 pages. Olive. 8¾x10. Pub. at $35.00

★ 588165X MODERN PRESSURE COOKING. By Bren Herrera. The pressure cooker's remarkable efficiency makes it easy to whip up quick weeknight dishes or complex, restaurant worthy dishes for entertaining. Let chef and media personality Bren Herrera show you how with recipes like Tarragon-Mustard Braised Short Ribs or Pumpkin Coconut Curry Soup. Well illus. in color. 288 pages. Mitchell Beazley. Paperbound. Pub. at $17.99. 4.95


★ 7662629 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Carlyn Bergoff et al. This historic Chicago family run restaurant property is 100 years old. But now you can enjoy many of their classics at home, including the famous Bergoff Creamed Spinach; German Potato Salad, Wiener Schnitzel, Sauerbraten, Apple Strudel; Black Forest Cake; and more. Color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $29.99. 9.95

★ 5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Fritsch et al. The renowned restaurant provides classic steakhouse fare and then some, including one of the world’s favorite new items and many American favorites, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even a 250 ml Martini. Color photos. 240 pages. Clarkson Potter. 8¼x10¼. Pub. at $32.50. 3.95

★ 3638839 THE BERGHOFF CAFE COOKBOOK: Berghoff Family Recipes for Simple, Satisfying Food. By Carlyn Berghoff with N.R. Ryan. Founded in 1898 by Herman Berghoff, Chicago’s Berghoff Cafe has come to symbolize the American dream and it’s purity that comes from sharing food with family and friends. Today, the tradition lives on with Herman’s great-granddaughter in her new collection of classic dishes, many with a modern twist. Color photos. 156 pages. Andrews McMeel. Pub. at $24.99. 3.95

★ 3426351 MRS. WILKES’ BOARDING HOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest; to make a living by offering comfortable lodging and homemade southern cooking served family style in the downstairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, Southern food lovers from all over the world flocked to her doorstep. Here Sema shares many of her legendary Savannah dishes. Well illus. 175 pages. Ten Speed. Pub. at $29.99. 9.95

★ 6659594 HAUTE CUISINE PARIS: A Culinary Walking Tour. By Fernanda Batiz de Bazire. Presents a tour of ten Parisian restaurants that have been awarded stars by the Michelin Guide for their excellent cuisine. Also features portraits of their respective chefs and by a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history. AM Editores. 9¼x12. Import. 175 pages. Pub. at $49.95.

★ 5951453 COLLARDS & CARBONARA: Southern Cooking, Italian Roots. By A. Ticer & M. Hudman. The authors translate the most popular recipes from their two restaurants, for the home cook. Includes traditional southern ingredients with classic Italian techniques. Try Red Wine Papardelle with Oxtails and Carrots; Brussels Sprouts with Speck, Tomato and Bacon-Chile Jam; Pasta with Speck, Spinach, and Chicken-Fried Quail. Well illus. in color. 288 pages. Olive. 8¼x10. Pub. at $35.00. 3.95

★ 6749054 GO EATS: The Cookbook for Men of Seriously Good Taste. Ed. by Paul Henderson. Featuring recipes from Britain’s best restaurants, plus tips and techniques from the country’s top chefs. With chapters ranging from Brilliant Breakfasts to Rock ‘n Roll Roasts, there are foods for every occasion, from bistro favorites such as Cooking with Salt and Pepper Squid to classic drinks and cocktails. Well illus. in color. 224 pages. Mitchell Beazley. Paperbound Import. Pub. at $20.00. 6.95

★ 5950517 SALAD AS A MEAL: Healthy Main-Dish Salads for Every Season. By Patricia Wells. Culinary legend Patricia Wells is back with the definitive guide to creating delicious and hearty salads for any occasion, with more than 150 recipes. This volume also offers recipes for soup sides, as well as breads of all kinds, plus a list of Patricia’s favorite pantry items and more. Well illus. in color. 180 pages. Mitchell Beazley. Paperbound. Pub. at $17.99. 9.95

★ 6795102 THE ULTIMATE SOUP CLEANSE: 60 Recipes to Reduce, Restore, Renew & Resolve. By N. Pisani & K. Adams. A soup cookbook unlike any other, packed with innovative recipes to help you feel fuller and become healthier. With a focus on the revitalizing health benefits of soup, it offers more than 60 delicious, hearty soups and sausages, stews, and dressings. Color photos. 360 pages. Morrow. Pub. at $34.99. 4.95


Appetizers & Snacks


6601669 150 BEST DIPS & SALSA. By J. Finlayson & J. Wagman. Provides a rainbow of colors and a wide variety of textures and flavors, from salty and sweet to spicy and sour. Recipes include Easy Roasted Red Pepper Dip; Red Radish and Goat Cheese Salsa; Basil and White Bean Spread; Green Plantain Chips; and much more. 16 pages of color photos. 192 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $6.95

★★ 6536437 SUPERFOOD ENERGY BALLS & BITES. By Nicola Graimes. When you need to power up, easy energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Peanut Butter Balls; Chocolate Goj Bar; Honey-Spice Nut Clusters; and Wasabi-Roasted Edamame. Color photos. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95


★★ 6536438 BESTaise. By Jean-Georges Vongerichten. Suitable for use as appetizers, as salad dressings, or in restaurants; Taise is a sauce that can be applied to any number of dishes. Color photos. 144 pages. Ten Speed. Pub. at $19.95 $9.95

6732127 BIG DIPS. By James Bradford. This collection of flavorful recipes requires little or no cooking and will delight any palate. Put them all at your guests’ fingertips—or list for snacks! Try Smoked Salmon Dip; Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean Chipotle Hummus. Color photos. 28 pages. Gibbs Smith. Pub. at $14.95 $4.95

★★ 6536315 200 COCKTAIL PARTY RECIPES. By Carol Beckerman. Packed with 200 easy-to-make recipes that range from elegant canapes to tasty party bites. Features recipes for Mediterranean Stuffed Mushrooms; Mashed Persimmon; Southwestern Egg Rolls; and sweet treats like Chocolate French Fancies and Cherry Pavlova Bites. Color photos. 96 pages. Paperbound. Pub. at $10.95 $6.50

★★ 6566562 EDIBLE PARTY BOUQUETS. Serving appetizers and snacks is a great way to begin any get-together, and when you display them as beautiful centerpieces or bouquets, your guests will admire your handiwork. Use the step by step instructions for creating a Melon Mania centerpiece, a Pinwheel Palooza tree, or a Berried Treasure Tree. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.95 $9.95

★★★★★ 6563652 MAKE YOUR OWN CHEESE: The Backyard Cheese-Making Book. By Francois Payard et al. Learn all the skills and techniques for making cheese at home! Includes 160 easy-to-follow recipes that range from simple to complex, from cheese for the cheese novice to cheese for the cheese connoisseur. Color photos. 224 pages. Ten Speed. Paperbound. Pub. at $19.95 $10.95

1840967 FIX-IT AND FORGET-IT CHRISTMAS COOKBOOK: 600 Slow Cooker Holiday Recipes. By Phyllis Good. Offers 600 manageably sized, slow-cooker recipes—all from cooks who want to feast with their loved ones without being exhausted and frazzled. Try 1-2-3 Barbecued Chicken; Green Apple and Brown Sugar Slow-Cooked Beef; and many more. 284 pages. Good Books. Paperbound. Pub. at $18.95 $9.95

6810748 PARTY FOOD: Delicious Recipes to Get the Party Started. Offers handy tips and crowd-pleasing recipes like Loaded Potato Skins; Cheese Straws; Raised Pork Pie, Oven Scones; and more. Fully illus. in color. 176 pages. Sterling. Paperbound. Pub. at $9.95 $3.95


5799909 101 THINGS TO DO WITH CHEESE. By M. Barlow & J. Adams. Contains recipes for every meal of the day, from Soups to Desserts, as well as Breakfasts & Sides and Breakfasts & Sides. Try a Garlic and Blue Cheese Burger; Wisconsin Cheese Soup; Asago Mashed Potatoes; or Good Ol’ Mac & Cheese. 128 pages. Gibbs Smith. Paperbound. Pub. at $9.99 $2.95

6532128 CHEESE & DAIRY MADE AT HOME. By Glick & James Strawbridge. Learn how to use raw or store-bought milk and cream to make fresh butter, sour cream, creme fraiche, custard, mascarpone, saucies, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 100 recipes that use your homemade product. Color photos. 176 pages. Firefly. Paperbound. Pub. at $19.95 $6.95

★★★★★ 678463X THE BEGINNER’S GUIDE TO CHEESEMAKING. By Elena R. Santagode. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With this easy, step-by-step recipes in this guide, you’ll be making tasty cheeses that you love in no time. Also includes delicious recipes that use the cheese you make. Illus, some in color. 204 pages. Rockridge. 8x10. Paperbound. Pub. at $19.95 $11.95


5819482 TASTE OF HOME CHRISTMAS. By Phyllis Good. Offers 600 manageable, slow-cooker recipes—all from cooks who want to feast with their loved ones without being exhausted and frazzled. Try 1-2-3 Barbecued Chicken; Green Apple and Brown Sugar Slow-Cooked Beef; and many more. 284 pages. Good Books. Paperbound. Pub. at $18.95 $9.95

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Holidays & Entertaining

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Holidays & Entertaining

6619436 CHRISTMAS MAGIC: Festive Favourites Made Easy. By Kate Shirazi. Offers a collection of delicious, irresistible and easy-to-follow recipes for the holiday season. Classic canapes, party food, celebration cakes, main event meals and accompaniments, essential sauces and mouthingwatering desserts–it’s all here in one compact volume. Well illus. in color. $4.95


676728X TUOH KITCHEN PARTY GRUB: Eat Clean, Party Hard. No need to ruin a party with gross, greasy food! This cookbook will help you party hard without destroying your wallet, offering up healthy meals, casserole, sides and snacks you’ll actually want to show off. Try Savory Mini Waffles; Baked Spring Rolls; Vegetable Pot Pies; and more. Well illus. in color. 240 pages. Paperbound. Pub. at $8.95 $6.95

6727603 LIDIA’S CELEBRATE LIKE AN ITALIAN. By L.M. Bastianich & T.B. Manuali. Filled with flavorful, easy to follow recipes like Pork Shoulder with Genovese Sauce and Peach Almond Cake, that will give your every meal and every gathering a good start. Includes suggestions for planning a party, hosting a barbecue, making pizza for a group, choosing the perfect wine, and setting an inviting table. Knept. 8 x 9 x 1/4. Pub. at $35.00 $26.95

6727455 HOLIDAY SLOW COOKER: 100 Delicious & Festive Recipes for Every Celebration. By Leigh Anne Wilkes. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze while impressing your family and guests with 100 traditional recipes. With recipes like Hawaiian BBQ Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, and more, you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Pub. at $19.99 $16.95

6747123 FIX-IT AND FORGET-IT HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Comerford. Take your slow cooker out of the pantry and put away the stress of holiday cook-a-long this year with 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili; Chicken and Dumplings; and Make-Ahead Mixed Potatoes Florentine. Color photos. 338 pages. Good Books. Paperbound. Pub. at $19.99 $14.95

6856659 COOKING FOR FRIENDS. By T. Edwards & G. Craig. Create your own special meals, whether you want to go all out with canapes and several courses or just get your friends together at the end of the week for a casual dinner, the hundred recipes included here, cooking for friends has never been so much fun. Try Roasted Duck Breast with Pickled Peaches and Celereiac or Flounder with Cucumber, Salted Caraway, Chocolate, the Old-Fashioned (and the New-Fangled), Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95

5752858 TASTE OF HOME HOLIDAYS & CELEBRATIONS: 467 Recipes for Every Occasion. Ed. by Janet Briggs. This colorful cookbook offers 467 recipes perfect for entertaining all year long. Create a romantic Valentine’s dinner with your appreciation with a scrumptious lunch, serve a memorable Thanksgiving menu, bake your best Christmas cookies ever and welcome midnight cocktail party. Fully illus. in color. 320 pages. Reader’s Digest. Paperbound. Pub. at $14.95

5871565 KITCHEN REVELRY. By Ali Larter. When she’s not on set, actress Ali Larter (Heroes, Legally Blonde) is usually throwing a dinner party or entertaining at home. Fayer to share her passion and knowledge for cooking and entertainment, here she delivers a mouth-by-mouth culinary scrapbook, bringing out the reve in every home cook. Color photos. 262 pages. St. Martin’s. Pub. at $32.50 $7.95

Bartending Guides

6831591 THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotels since it opened in 1893, the Peacock Alley bar within has been highly celebrated. Blending recipes, history and how-to, this volume from the master bartenders within detail the variety of variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25.00 $8.95

6828094 KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Brynda D. Holley. Holley knows navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktail recipes such as Dill Pickle Martinis, Mixed Berry Hard Lemonade, Pumpkin Black-Russian, Espresso Black, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95 $14.95


6889132 THE BOURBON BAR TENDER: 50 Cocktails to Celebrate the American Spirit. By J. Danger & A. Lapushchik. Includes 50 cocktails along with a short history of bourbon from the Revolutionary War to the rise of today’s craft distillers. Sidebars, fun facts, and quotes chronicle bourbon’s influence on American culture. Recipes include the Old-Fashioned, Manhattan, Cock & Bull, Kentucky Mule, and more. 150 pages. Sterling. Pub. at $19.95 $11.95

3638030 WINTER COCKTAILS: Mulled Ciders, Hot Toddies, PUNCHES, Pitchers, and Cocktail Party Snacks. By Maria del Mar Sacasa. Shares more than 100 seasonal recipes for cold-weather cocktails, like Hot Buttered Rum, English Christmas Punch, Pumpkin-Bourbon-Butter Beer, Salted Caramel Chocolate, the Old-Fashioned (and the New-Fangled), Mama’s Remedy, and the Kentucky Baby. Well illus. in color. 160 pages. Quirk. Pub. at $22.95 $4.95

5875379 MOONSHINE MIXOLOGY: 60 Recipes for Flavoring Spirits & Making Cocktails. By Cory Straub. Learn to make white lightning and craft delicious moonshine cocktails with this fun-filled guide. Straub offers valuable tips on storing, packaging, and serving your moonshine along with fun facts, quotes, and wit. Fully illus. in color. 160 pages. Sterling. Pub. at $19.95 $14.95

Wine & Spirits

3560511 THE JOY OF HOME DISTILLING. By Rick Morris. Presents a complete guide for beginner and intermediate distillers. Topics include the distillation is and common misconceptions about the process; step by step instructions for the different processes, from bucket to bottle, flavoring and aging your spirits; and more. Illus. in color. 209 pages. Skyhorse. Paperbound. Pub. at $14.95 $4.95
Cookies, Breads & Baking

6603386 ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Black. With just a few ingredients, this guide, and your own two hands, you'll be well on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten beautiful breads from traditions to sourdough. Additional recipes include complex baked goods with a diversity of tastes. Illus. in color. 256 pages. Hermes House. Paperbound. Import. $7.95 5850142 200 TIPS FOR CAKE DECORATING. By Carol Deacon. Shows you how to use fondant, buttercream, chocolate, and marzipan to create an array of cake decorations and finishes. Beginners can start with what they have in their kitchen and add tools as they progress. Includes recipes. Illus. in color. 160 pages. Fiery. Pub. at $29.95 $5.95

6853438 THE LAROUSSE BOOK OF BREAD Recipes to Make at Home. By Eric Kayser. A beautiful guide to making 80 breads with step-by-step color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Phaidon. Pub. at $39.95 $16.95

6856872 CRUSTS: The Ultimate Baker’s Book. By Barbara Eltisi Caracollo. The ultimate resource for every established and aspiring baker. Includes more than 860 recipes for loaves, flatbreads, pizza, and pastries. More than 400 recipes from artisan bakers around the world. Includes gluten free, Paleo, vegan recipes, and tips and techniques from experts. Includes more than 100 color photos. Well illus. in color. 408 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

6875646 EASY HOMEMADE COOKIE BOOK. By Miranda Couse. With simple instructions and tips for quick and clean up, minimal baking tools, and time-saving techniques, you can serve your loved ones cookies and holiday treats while staying on budget and saving time with this guide. Over 75 delicious recipes include Chocolate Crinkle Cookies, Drop Sugar Cookies, and more. Illus. in color. 283 pages. Rockridge. Paperbound. Pub. at $16.99 $26.95

6711103 I LOVE MY BREAD MACHINE. By Anne Sheasby. From baguettes to breakfast rolls, from foundation breads to muffins, this cookbook explains how to get perfect results from your bread machine every time. More than 100 recipes developed specifically to explore the surprising range of your bread machine. Well illus. in color. 176 pages. Nourish. Paperbound. Pub. at $19.95 $14.95

7520153 LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe’s Best Artisan Bakers. By Daniel Leader with L. Jan Hedh. He traveled across Europe in search of the best breads and bakers, and here he discovers. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 355 pages. Norton. $8.95

6888119 THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. Lahey outlines his no-fuss system for making sourdough at home. Applying his Italian-inspired method to his legendary bomboilli and panettone and his full repertoire of pizzas, pastries, egg dishes, and cake classics, this cookbook also covers the flavors of a bakery. Once Reichl once called “a church of bread.” Fully illus. in color. 240 pages. Norton. 8x10¼. Pub. at $35.00 $26.95

6854907 HOME BAKING. By Rachel Allen. Combines simple, yet brilliant techniques with delicious flours to bring a collection of traditional, as well as more unusual recipes. Includes Orange Kugelhopf; Lemon Meringue; Cupcakes, Spanish Cheesecake, Hot Tomato Tart; Cacayenne and Sesame Cheese Swirls; and much more. Color photos. 256 pages. HarperCollins. Import. Pub. at $29.95 $21.99

5815231 THE RYE BAKER: Classic Breads from Europe and America. By Stanley Garminger. Over 70 classic rye bread recipes from the world’s best rye bread makers introduce readers to the rich world of rye bread from both the old world and new. A definitive resource for home bakers and professionals alike. Try Austrian Country Boule, Sauerbraten Rye, Rye-Raisin Scones, or Orange-Cinnamon Gingerbread. Color photos. 368 pages. Norton. 8x10¼. Pub. at $35.00 $26.95

5861190 THE PERFECT COOKIE: Your Ultimate Guide to Foolproof Cookies, Brownies, and Bar Ed. By Julia Heaber. Let the test kitchen guide you in baking the very best cookies, from classics like Perfect Chocolate Chip Cookies to reinvented favorites like Hazelnut Lemon Curd Thumbprints and unique ideas like Buttercrust Meringues. Learn the key steps of preparing any cookie, brownie, or bar, illustrated by helpful step-by-step photos. 438 pages. America’s Test Kitchen. 9x10¼. Pub. at $35.00 $25.95

5849565 KEEP CALM AND BAKE CAKE. A cute little compendium to quick and easy baking. From birthday cake to brownies, Cookies and Chocolate Mousse Cake to Apple Bramble Pudding and more. Well illus. in color. 373 pages. Andrews McMeel. Pub. at $34.99 $25.95

5855233 CREATURE COOKIES. By Autumn Carpenter. From family pets to farm dwellers, ocean swimmers to backyard dwellers, these creative cookies are delightful treats for special parties or everyday snacks. Includes tried and true recipes for rolling, cutting, and baking cookies; creative ways to use cookie cutters; and designs with piped buttercream, royal icing, and rolled fondant. Fully illus. in color. 144 pages. Creative Publishing Int’l. Paperbound. Pub. at $12.95 $8.95

5890306 JOANNE FLUKE’S LAKE EDEN COOKBOOK. The author of the Hannah Swensen amateur mystery series welcomes you into Lake Eden’s annual Cookie Exchange. Included here are the recipes and the menu of the Lake Eden Gossip Hotline share their favorite recipes for cookies (and more!), sprinkled with lots of juicy Lake Eden anecdotes. 368 pages. Kensington. Paperbound. Pub. at $29.95 $26.95

5739471 THE COOKIE JAR. By Liz Franklin. This collection of more than 200 contemporary recipes for sweet and savory cookies and biscuits takes afternoon treats to the next level. Simple and easy to make, cookies are the ultimate comfort food. Includes delicious classics like Brandy Snap Cookies, Snickerdoodles, Spiced Pumpkin Cookies, and so much more. Fully illus. in color. 192 pages. Ryland Peters & Small. Pub. at $21.95 $16.95

6576810 ARTISAN BREADS: Practical Recipes and Detailed Instructions for Baking the World’s Finest Loaves. By Jan Hedh. From sandwich baguette to crusty bread, a weekday lunch to a gourmet meal to delectable, decorated sweet breads for special occasions. Hedh explores a wide range of tastes and styles enjoyed across Italy, France, Germany, the Middle East, and his native Sweden. Features recipes, tips, and techniques, Photos mostly color. 240 pages. Skyhorse. 8x11¼. Pub. at $29.95 $26.95

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Desserts

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**4529170 101 THINGS TO DO WITH PUDDING. By Stephanie Ashcraft. Creamy pudding makes sweet treats, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Shortbread Buns; Berry Yogurt Parfait Salad; Peanut Butter Cup Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. At $9.99**

**3647283 101 THINGS TO DO WITH A CAKE. By Stephanie Ashcraft. You be amazed at the variety of desserts that can be made from boxes of standard cake mix. Most dishes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heavenly Macaroons, and Ice Cream Sandwiches. 128 pages. Gibbs Smith. Spiralbound. Pub. At $9.99**

**6764066 BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Ben and Jerry’s show you the techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, all 90 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperback. Pub. At $9.95**

**6799531 150 BEST DONUT RECIPES: Fried or Baked. By George Geary. This collection of delectable recipes features a wide variety of choices for cakes baked or cake-hold, and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 224 pages. Robert Rose. Paperbound. Pub. At $24.95**


**6841082 THE EUROPEAN CAKE COOKBOOK. By Tatjana Nesteruk. Allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else that your heart desires. A few of the 65 gorgeous creations inside are Raspberry Sacher torte; Amaretto Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 144 pages. PipPress. Pub. At $19.99**

**6798780 PARIS PATESISSERIES: History, Shops, Recipes. By Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate unparalleled craftsmanship. From more than 100 patisseries, includes Rocher des Raisins, Meringues, and Rum Babas, to innovative creations that mingle flavors and textures, this volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. Bx/xt 11. Import. Pub. At $40.00**

**6747566 FRENCH DESSERTS. By Hillary Davis. A collection of homemade desserts that includes cakes, cookies, tarts, candied, puff pastry, waffles, crepes, and more. Also featured are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream. butterfly cake, butter tart, dart round, almond paste, and others. Color photos. 224 pages. Gibbs Smith. Bx/xt 11¼. Pub. At $30.00**


**5956072 DOUGHNUTS! 100 Delicious Recipes. By D. Beckerman & D. Otwell. They are made all over the world, eaten at different times of day, and everybody loves them. This collection of over-the-top doughnut recipes offers both classics and unusual flavors. Cardamom Doughnuts with Apple Cider Glaze; Chocolate Peanut Butter Pretzel Doughnuts; and Burned Caramel Doughnuts with Sea Salt. Well illus. in color. 144 pages. Barron’s. Paperback. Pub. At $29.95**

**6819225 BIG BOOK OF CUPCAKES: 150 Brilliantly Delicious Dreamcakes. By Jan North. Find big inspiration in these pint-size confections! This collection is loaded with cupcakes for every season and occasion, with easy and creative ideas for decorating that any home cook will love. Fully illus. in color. 256 pages. Oxmoor. Paperback. Pub. At $19.95**

**6549906 CAKE KEEPER CAKES: 100 Simple Recipes for Extraordinary Extraordinary Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumbs Treats. By Lauren Chattman. Offers a collection of 100 recipes for traditional cakes, moist and luscious, but simple to make and keep on hand for everyday eating. Try the Cornmeal Almond Cake, the Nectarine Cake with Cinnamon-Nutmeg Topping, or the Cream of Coconut Cake with Chocolate Glaze. Color photos. 172 pages. Oxmoor. Paperback. Pub. At $17.95**

**6870333 TRADITIONAL JEWISH BAKING: Retro Recipes Your Grandma Would Make...If She Had a Mixer. By Carine Goren. Learn how to make deliciously nostalgic treats straight from the homeland–just like Bubbe would. Goren shows you how to re-create the best versions of timeless and traditional Jewish baked goods like Tal Orange Chess Pie; Three-Layer Chocolate Cake, Black and White Cookies, and Nontraditional Date Roulades. Fully illus. in color. 240 pages. Page Street. Pub. At $24.99**

**6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Gift free recipes of your favorite desserts that will cure craving of their sweet tooth. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. Straightforward instructions that ensure sweet success. Well illus. in color. 272 pages. Oxmoor. Paperback. Pub. At $19.95**

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Desserts


**5768403 BEST COBBLERS & CRISPS EVER: No-Fail Recipes for Rustic Fruit Desserts.** By Melissa Clark. Easy to make, these 50 American desserts are comfort food at its best. Wow your family or please a crowd with delectable creations like Skillet Cherry-Berry Crisp; Pecan-Apple Cinnamon Betty; Flaky Peach Cobbler; or Blueberry Crumb Pie. Well illustrated in color. Countryman. Paperback. $24.95

**6863051 NATURALLY SWEET & GLUTEN-FREE: Allergy-Friendly Vegan Desserts.** By Ricki Heller. All the recipes included are free of gluten, eggs, dairy, and refined sugars and starches. You’ll find many low glycemic index than “regular” desserts. Recipes include Sunshine Breakfast Loaf; Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons; Butter Tarts; and more. Color photos. 224 pages. Taunton. Paperback. $22.95

**5856736 BETTY CROCKER SHEET PAN DESSERTS.** Ed. by Cathy Swanson. Meet the new kitchen star! The homestyle pan, a versatile tool that delivers a range of delicious big-batch desserts, from slab pies to sheet cakes, frozen treats to candies, and more. How about Crunchy Cinnamon-Toffee Candy, Crispy Oatmeal Cookie Bark, Almond Macaroon Brownies, or Crunchy Apple Crisp? Well illustrated in color. Color photos. 224 pages. Taunton. Paperback. $35.00

**6662064 LET THEM EAT CAKE.** By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homey coffee cake and more—all made under constraints. Each dish includes three alternate versions—healthy, gluten-free, and vegan—all delicious and satisfying. Color photos. 224 pages. Taunton. Paperback. $22.95

**668910X CAST IRON SKILLET DUMP CAKES: 75 Sweet & Scrumptious, Easy-to-Make Recipes.** By Dominique DeVito. Simply melt some butter in the bottom of the skillet, toss in some other goodies like chocolate chips, coconut, or fruit, then dump in the batter and bake. In an hour or less, you can please everyone’s sweet tooth with tasty desserts like Cherry Almond Cake; Latte Cake; or Forest Floor Cake; and more! Color photos. 160 pages. Sterling. Pub. at $19.95

**6733484 THE POKE CAKE COOKBOOK.** By Jamie Sherman. Making incredible tasting desserts with great new flavors has never been easier: simply poke your cake, soak it in some other goodies and stuff it with inventive fillings. The author presents 75 cake and filling combinations, including: Death by Chocolate; Chunky Monkey, and Sweet and Salty Pretzel and more. Color photos. 160 pages. Page Street. $16.95

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

**6746373 DELICIOUS POKE CAKES.** By R. Wyss & K. Moore. Poking holes into the top of a cake lets toppings seep down to the center of the cake, creating a decadent flavor-soaked dessert that is as effortless as it is delicious. Here you’ll find 80 quick and simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Well illustrated in color. 152 pages. Martin’s. Paperback. Pub. at $19.99

**5983169 DELICIOUS DUMP CAKES.** By R. Wyss & K. Moore. Presents a wide array of cakes and desserts that require minimal utensils to prepare. For nearly all the recipes, simply open the oven, available cans or a package of cold cake mix, mix and layer in the pan. Never again will you have to struggle with complex steps or deal with lots of dirty dishes to get a fantastic dessert on the table. Well illustrated in color. 118 pages. Martin’s. Paperback. Pub. at $19.99

**6810934 SOFT COOKIE DESSERTS: Oh So Easy, Oh So Delicious!** By R. Wyss & K. Moore. No more checking your oven to make your special cake doesn’t overbake. All of the cookie mixes are designed to bake in your microwave oven. Try German Chocolate Cheesecake; Zippy Cappuccino Bread Pudding; and Crispy Peanut Butter Candy. Fully illustrated in color. 113 sugar cookie recipes. Pub. at $21.95

**6869791 DAMGOODSWEET: Desserts to Satisfy Your Sweet Tooth, New Orleans Style.** By D. Guss & R. Pelzet. Part travelogue, part memoir, and all cookbook, pastry chef David Guss and food writer Rachel Pelzet offer 50 tempting recipes, supported with stories of family, famous restaurants, old haunts, and growing up in the New Orleans area. Try Apple-Pear Crumble; Cookie Bark; or Honey-Poached Kentucky Butter Cake. Color photos. Taunton. Pub. at $25.00

**6864392 LAYERED: Baking, Building, and Styling Spectacular Cakes.** By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, which combine new and exciting flavors of cake mixes, fillings, and frostings. Featuring Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layers upon layer of edible art. Color photos. 284 pages. Williams-Sonoma. Pub. at $29.95

**6845568 BUTTER CELEBRATES! Delicious Recipes for Special Occasions.** By Rosie Daykin. Rosie Daykin provides more than 100 recipes for every celebration, holiday, special event and milestone in your life. Whether you are an experienced baker or just starting out, Rosie’s straightforward recipes are easy to follow and will produce irresistible results. Fully illustrated in color. 260 pages. Knopf. 8¼x10¼. Pub. at $35.00

**4578473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery.** By Martin’s. Paperback. Pub. at $19.99

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

**6836143 OVERLESS DESSERTS.** By Marnie Fennimore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection has everything you need to satisfy your sweet tooth while keeping cool. From fresh fruit to rich and decadent there are over 150 delicious recipes including Raspberry Ice Cream Cake; Minty Icebox Pie; Coconut Milk Ice Cream; and more. Photos. 267 pages. Cider Mill. Paperback. Pub. at $19.95

**6824145 THE TAARTWORK PIE SERIES.** By Brittany Bennett. With simple, fresh ingredients, you can create a dessert that will have family and friends fighting back for seconds and thirds. Enjoy recipes like Traditional Dutch Appeltaart; Black Bottom Strawberry Pie; and Beet Tart. You also have the option of using the dough recipe for Dutch Chocolate Duff or Vegan Dough. Well illustrated in color. 143 pages. Page Street. Paperback. Pub. at $19.99

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Desserts
5892112 ALAN DUNN’S CELEBRATION CAKES: Beautiful Designs for Weddings, Anniversaries, and Birthdays. Learn how to create festive cakes designed with味道ing life-like floral arrangements built from sugarpaste. Easy-to-follow directions cover 35 floral varieties and 18 charming cake designs for weddings, anniversaries, birthdays, christenings, and more. Well illus. in color, 144 pages. MM Lifestyle. Paperbound. Pub. at $14.95

5766451 STYLISH CAKES: The Extraordinary Confections of the Fashion Chef. By Charlotte Neuville with M. Collin-Maller. More than 60 unique couture confections that take the pastry arts to a whole new level of imagination, style and taste are included in this lavishly illustrated volume. Includes some basic recipes and tutorials. 240 pages. NameDesign. 8¼x10¼. Pub. at $19.95


Beverages
5890180 THE HEALING POWERS OF COFFEE. By Cal Orey. Percolating with information about the world’s favorite “new” health food, as well as interviews with doctors, researchers, and coffee roasters—plus a jolt of past and present coffee culture—this is an all-encompassing look at a potent elixir’s rise from vice to virtue. Includes recipes and home remedies. 298 pages. Kensington. Paperbound. Pub. at $17.99

6823393 THE COMPLETE SODA-MAKING BOOK. By Jill Houk. Re-create your favorite sodas in your own home, without the high price tag or all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows you how to use your soda-making appliance to craft classic and unique soft drinks, from traditional colas to artisanal flavors. Color photos. 240 pages. Adams Media. Paperbound. Pub. at $19.95

6825516 INFUSED WATER: 100 Easy, Flavorful Ways to Detox, Weight Loss, Healthy Skin, Better Immunity, and More! By Britt Brandon. One hundred nutrient-rich recipes for thirst-quenching drinks that control your appetite, aid digestion, and improve your overall health. Infusion is a great way to enjoy the vitamins and flavors of fresh fruits and vegetables without the extra calories and fructose found in juices. 128 pages. Adams Media. Paperbound. Pub. at $13.99

6766528 SUPERFOOD SMOOTHIE BOWLS. By Daniella Chace. Offers 100 simple vegan recipes for smoothie bowls topped with fresh chopped fruit, toasted nuts, and so much more that will fill you up without busing your diet. All recipes are dairy-free, gluten-free, low in sugar, and easy to make! Over 150 color photos. 222 pages. Running Press. Paperbound. Pub. at $16.95

6833810 TEA FOR YOU: Blending Custom Teas to Savor and Share. By Tracy Stern. Shares tips and ideas for creating personalized monograms and more. Indulge in making your very own customized teas to savor and share. This guide features recipes for unique tea blends, as well as recipes for tea infused foods, such as Chai Tea Scones and Green Tea Popcorn. Illus, in color. 96 pages. Clarkson Potter. Pub. at $15.95

6749100 INFUSE: Herbal Teas to Cleanse, Nourish, and Heal. By P. Grainger & K. Sullivan. Packed full with more than 70 recipes for delicious herbal teas that have been expertly formulated to prevent and treat dozens of common physical and emotional conditions. Feeling run down? Brew a cup of Immuni-Tea. Tired of feeling tired? Try Sweet Sleep Tea. Need an emotional pick me up? Happy tea is perfect!


6907585 SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight. By Erica H. & Jessica. With this guide you will learn everything you need to know to integrate some smooth nutrition into your life. Inside you’ll find recipes that are jam-packed with freshness and flavor. From 200 calorie high protein shakes to 500 calorie clean eating, there’s a smoothie just right for you. Color photos. 202 pages. Da Capo. Paperbound. Pub. at $17.95

6741576 THE I LOVE MY NUTRIBLURP GREEN SMOOTHIES RECIPE BOOK. These great tasting, nutritious smoothies help you lose weight, boost brain function, shedding pounds and promoting heart health. Percolating with information about the world’s favorite “new” health food, this guide takes you on a journey through the Paris Métro to the world of gourmet desserts. Del Posto’s James Beard Award-winning pastry chef delivers achingly hilarious recipes, peppered with his own story.

Quarry. Paperbound. Pub. at $16.00

6767371 THE I LOVE MY NUTRIBLURP GREEN SMOOTHIES RECIPE BOOK. These great tasting, nutritious smoothies help you lose weight, boost brain function, shedding pounds and promoting heart health. Percolating with information about the world’s favorite “new” health food, this guide takes you on a journey through the Paris Métro to the world of gourmet desserts. Del Posto’s James Beard Award-winning pastry chef delivers achingly hilarious recipes, peppered with his own story.

Quarry. Paperbound. Pub. at $16.00

6814816 WILD WINEMAKING: Easy & Adventurous Recipes Going Beyond Grapes. By Richard W. Bender. Offers over 145 recipes for boldly flavored wines, sake, and champagne that forego traditional grapes and rely instead on familiar fruits, vegetables, and herbs—even caviar. Recipes include Bing Cherry; Jasmine Flower; Blackberry; Blood Orange-Thai Dragon; and much more. Illus. in color. 260 pages. Storey. Paperbound. Pub. at $19.95

6708966 JUICE IT! BLEND IT! Transform Your Health One Drink at a Time! By Lisa Craven. Discover when to juice and when to blend, as well as the benefits of each. Find out which juicer is right for you, how to choose the juicer that best suits your needs and budget, and even how to become a juice expert. Once you’ve made your purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free, using only whole food ingredients with no processed sugars. Well illus. in color. 136 pages. Exisle. 8¼x10¼. Paperbound Import. Pub. at $19.95


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Beverages

6763988 JUICE + NOURISH. By Rosemary Ferguson. These refreshing recipes help you pack vital nutrients into your busy day and restore your healthy glow–from the inside out. Here, are practical detox plans for 1-day, 2-day, and 3-day cleanses–plus an extensive glossary with in-depth nutritional information on all key ingredients. Color photos. 193 pages. The Experiment. Pub. at $16.95 $5.95

5683727 METABOLISM-BOOSTING SMOOTHIES AND JUICES. By Tina Haupert. An easy, tasty way to boost your metabolism! Smoothies and juices provide many of the nutrients associated with higher energy levels and healthy weight loss. Java Jolt Smoothie; Spicy Veggie Juice; Carrot with a Kick; and Strawberry-Pomegranate Smoothie are just a few of the delicious, Well illus. in color. 96 pages. Skyhorse. Spiralbound. Pub. at $16.95 $5.95

572385X BETTY CROCKER SMOOTHIES. Ed. by Catherine Swanson. Filled with special smoothies that the whole family will love. Includes fruit-based smoothies, vegetable-filled smoothies; indulgent drinks for special occasions; and, poppers, pops and cubes that expand the idea of the smoothie to include frozen treats. Includes more than 100 recipes. Fully illus. in color. 224 pages. HMH. Paperbound Import. Pub. at $9.95 $4.95

5669063 SMOOTHIE BOWLS: 50 Beautiful, Nutrient-Packaged & Satisfying Recipes. By Mary Warrington. Craving something that’s fun and tastes as good as it looks? Make a lovely smoothie bowl with delicious toppings nestled in a creamy base. From Mango Lassi, Zucchini Oat Acai and Cranberry Vanilla Maple to Chocolate Almond Chia and Watermelon Cucumber, recipes like these will treat you. Well illus. in color. The Experiment. Pub. at $15.95 PRICE CUT to $5.95

6555365 ICED TEA: 50 Recipes for Refreshing Tisanes, Infusions, Coolers, and Spiked Teas. By Fred Thompson. Nothing beats a frosty glass of home-brewed iced tea, and with this collection of over 50 versatile recipes, you can use your imagination to make drinks for any occasion while keeping the pure flavor and wholesome goodness of freshly brewed iced tea. Try Fruit Jug Sweet Tea, Sparkling Strawberry Tea, Iced Chai, or Summertime Tea Sangria. Color photos. 96 pages. Hanard Common. Paperback. Pub. at $14.95

194795X THE TEA CYCLE: A Celebration of the World’s Favorite Drink. By Keith Souter. An indispensable reference for anyone interested in all things tea, capturing the historical beginnings of the beloved beverage, but also its involvement in politics, literature, health, the economy, and even fortune-telling. It also includes recipes for delicious drinks, health cocktails, and more. 208 pages. Skyhorse. Pub. at $19.95

6555359 INFUSED WATER: 75 Simple, Delicious Ways to Keep You and Your Family Healthy and Happy. By Dalila Tarhuni. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are the answer to staying healthy, hydrated, and happy. Using such ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 163 pages. Skyhorse. Pub. at $16.95 $12.95

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

Seasonings & Condiments

6735754 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices. By Instructables.com. Spices not only add a flavorful kick to meals but also have amazing benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric, cayenne pepper; cinnamon, garlic, and sage can protect against inflammation, protect against chronic conditions, and even help with weight loss. Well illus. in color. 131 pages. Skyhorse. Paperback. Pub. at $17.95 $9.95

6845487 THE BEST LITTLE MARINADES COOKBOOK. By Kelly Strong. Check out these 300 spicy recipes that range from somewhat sassy to seriously scorching. From appetizers like Shark and Bake (deep-fried shark enrobed in deep-fried bread), to Piquant Beef Picadillo from Bolivia or Chicken Cooked in Hell from Cameroon, these dishes will add some spice to your meals. 453 pages. Pub. at $23.95 $14.95

67211X SOME LIKE IT HOT: Spicy Flavor From the World’s Hot Zones. By Clifford A. Wright. Check out these 300 spicy recipes that range from somewhat sassy to seriously scorching. From appetizers like Shark and Bake (deep-fried shark enrobed in deep-fried bread), to Piquant Beef Picadillo from Bolivia or Chicken Cooked in Hell from Cameroon, these dishes will add some spice to your meals. 453 pages. Pub. at $23.95 $14.95

6832970 JUST ADD SAUCE: A Revolutionary Guide to Boosting the Flavor of Everything You Cook. By the eds. at America’s Test Kitchen. This groundbreaking, one-of-a-kind cookbook will teach you how to make more than 175 simple, modern sauces and pair them with over 100 easy recipes that put those sauces to use in creative ways. From caramelizing onions to drizzling on spicy, summing up curries to stir-frying noodles, you’ll find all you need to make your home-cooked meals better than ever. Well illus. in color. 318 pages. America’s Test Kitchen. Paperback. Pub. at $29.99 $21.95


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

**6779158 THE ART OF THE PERFECT SAUCE: 75 Recipes To Take Your Dishes from Ordinary to Extraordinary.** By L. Barlow & R. Carasir. Breathe new life into your dinners with a bevy of sauces, dips, drizzles, gravies and more. Using these traditional and modern twist recipes, you can add depth to every course, from appetizers and entrées to main courses and desserts. Black Tea Jus on filet mignon, Caramelized Garlic and Shallot White Wine Sauce on pasta, and so much more. Fully illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99

**464316X NUT BUTTERS: 30 Nut Butter Recipes and Creative Ways to Use Them.** By Lisa Ludwinski. In this book the author's yummiest nut butter recipes that incorporate a variety of nuts, from pistachios and pecans to coconut, sunflower seeds, and macadamias. Ludwinski also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. Sterling. Paperback. Pub. at $12.95

**6753639 FOR THE LOVE OF...GARLIC: The Complete Guide to Garlic Cuisine.** By Victoria Renou. Celebrating an astonishingly versatile food, this unique cookbook satisfies and with an exploration of garlic's past and present, as well as a wide variety of delicious kitchen-tested garlic recipes. Each is designed to deliver not just the flavors of garlic aficionados, but lovers of all great cuisine. 195 pages. Square One Publishers. Paperback. Pub. at $13.95

**5738261 THE GOOD COOK’S BOOK OF MUSTARD.** By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on related topics, from growing mustard to purchasing and using commercial mustards. Learn how to taste mustard properly, spot the many varieties of mustard leaves, and create menus starring mustard. Well illus. in color. 352 pages. Artisan. Paperback. Pub. at $16.95

**6855656 COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World.** By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows you how to savor spices in your everyday cooking. Follow the simple step-by-step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperback. Pub. at $19.99

**6868967 THE PESTO COOKBOOK: 116 Recipes for Creative Herb Combinations and Dishes Bursting with Flavor.** By Gwen Woodler. Living any dish with a versatile variety of pestos, pastes, and purees showcasing fragrant herbs and timeless flavors from around the globe. Try Parsley-Fennel Pistou or Ginger Peanut Pesto, and learn how to incorporate these and 28 more in over fifty recipes. Color photos. 218 pages. Storey. Paperback. Pub. at $16.95

**5891833 HERBS & SPICES: The Cook’s Reference.** By Jill Norman. Bring your cooking to life with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering everything from buying and storing to flavor pairings. Includes instructions for creating more than 100 blends, spice rubs, sauces, and flavor-packed recipes. Well illus. in color. 336 pages. Storey. Paperback. Pub. at $16.95


**6780140 COOKING WITH COCONUT OIL: Gluten-Free, Grain-Free Recipes for Good Living.** By Elizabeth Nyland. A delicious fat that is actually good for you, coconut oil can be used for sautéing, baking, roasting, and more. Here are plenty of gluten-free, grain-free recipes using the ingredient, from Cauliflower Crusted Pizza to Dark Chocolate Cherry Muffins and Grilled Skirt Steak with Chimichurri. Color photos. 167 pages. Countryman. Paperback. Pub. at $16.95

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

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

Canning & Preserving

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

**6857876 FOOLPROOF PRESERVING: A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More.** Ed. by the eds. at America’s Test Kitchen. From America’s Test Kitchen comes this book by step by step guide to preserving foods, with over 100 obsessively tested recipes. The test kitchen demystifies the process, explains the science behind it, and tells you exactly which equipment you need. 302 pages. Artisan. Paperback. Pub. at $26.95

**7558465 THE ESSENTIAL BOOK OF FERMENTATION: Great Taste and Good Health with Probiotic Foods.** By Jeff Cox. Fermented foods are on the rise, while detailing the health benefits that come with a diet full of probiotic treats. Includes recipes for making pickles, cheese, bread, wine, and more, centered around sauerkraut. Color photos. 200 pages. Pineapple. Paperback. Pub. at $20.00

**4541200 TASTE OF HOME JAM, JELLY, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving.** Ed. by Catherine Cassidy. Savor the flavors of summer year round with over 200 recipes that preserve the tastes and colors of the food, with over 100 obsessively tested recipes. The test kitchen demystifies the process, explains the science behind it, and tells you exactly which equipment you need. 302 pages. Artisan. Paperback. Pub. at $26.95

**2085210 THE ESSENTIAL BOOK OF HOME PICKLING: Pickles, Condiments & More.** Ed. by the eds. at America’s Test Kitchen. From America’s Test Kitchen comes this book by step by step guide to preserving foods, with over 100 obsessively tested recipes. The test kitchen demystifies the process, explains the science behind it, and tells you exactly which equipment you need. 302 pages. Artisan. Paperback. Pub. at $26.95

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6800585 RHAPSODY IN SCHMALTZ: Yiddish Food and Why We Can’t Stop Eating It. By Larry Olmsted. This book explores the history and importance of Yiddish food in the Jewish culture, highlighting its role in shaping the Jewish-American cuisine that Yiddish-speaking Jews from Central and Eastern Europe brought across the Atlantic and that their North American Descendants have developed and refined. An entertaining journey into the humor, history, and traditions of food and Jewish culture, 297 pages. St. Martin’s. Pub. at $26.99 $7.95

6550355 PAWPAW: In Search of America’s Forgotten Fruit. By Andrew Moore. Takes readers on a first-person journey through the past, present, and future of this noble and little-known pawpaw fruit. Moore gathers pawpaw lore and knowledge not only from those working to bring the fruit into the mainstream, but also from everyday folks who recall eating it as kids but never since. Color photos. 236 pages. Chelsea Green. Paperbound. Pub. at $19.95 $13.95

6760595 THE WURST OF LUCKY PEACh: A Treasury of Encased Meat. By Chris Ying et al. Stuffed with curious local specialties like cevapi, a caseless sausage that’s traveled all the way from the Balkans to Ridgewood, Queens, this collection offers lessons and great sausage trails of the world. Includes the ins and outs of making your own sausage, including fresh chorizo. Illus. in color. Godine. Paperbound. Pub. at $19.95 $13.95

6808336 FOOD YOU CAN FORAGE: Edible Plants to Harvest, Cook and Enjoy. By Tiffany Francis. Packed with photos, illustrations and useful information that help you identify and find food in the wild, as well as delicious recipes to try with your find. From how to ethically harvest wild food in the wild is a valuable and fun skill that anyone can learn. 256 pages. Bloomsbury. Paperback Import. Pub. at $24.00 $17.95

6875213 LA BONNE TABLE. By Ludwig Bemelmans. First published in 1934. The glorious celebration of a lifetime love affair with the art of dining. Bemelmans covered every aspect of food and drink, from its beginnings in ancient Egypt to modern times, revealing why medieval bakers were distrusted, how bread, wine, and cheese were buried with the dead, and more. Illus. 446 pages. Godine. Paperback Import. Pub. at $17.95 $9.95

6826555 THE TUDOR KITCHEN: What the Tudors Ate & Drink. By Terry Brevort. Provides a new history of the Tudor kitchen along with over 500 recipes—the traditional and those enjoyed by rich and poor, all taken from authentic contemporary sources. Recipes include Pork and Cheese Quiche Pie (Two Ways); Eel Florentine; Fruit and Chicken Pie; Ginger and Licorice Loaf; and other books. Illus. 446 pages. Godine. Paperback Import. Pub. at $17.95 $13.95

6854710 THE MEDIEVAL COOK. By Bridget Ann Henisch. Takes you into the world of the medieval cook, from the chefs in the great manors and castles to the peasant who cooked for huge feasts, to the peasant wife attempting to feed her family from scarce resources. Henisch shows how they coped with the limitations and the expectations which faced them in different social settings. Illus. 241 pages. Boyell. Paperback Import. Pub. at $19.95 $15.95

6705758 REAL FOOD/FAKE FOOD: Why You Don’t Know What You’re Eating & What You Can Do About It. By Larry Olmsted. From lobster rolls with no lobster to Parmesan made from wood pulp, Olmsted takes us into the unregulated food industry to reveal a massive base-and-switch scheme and all the tactics and pricing at play. He also highlights authentic food, enabling us to recognize and savor it even more. 324 pages. Algonquin. Paperback. Pub. at $16.95 $12.95

6704335 REAL FOOD/FAKE FOOD: Why You Don’t Know What You’re Eating & What You Can Do About It. By Larry Olmsted. From lobster rolls with no lobster to Parmesan made from wood pulp, Olmsted takes us into the unregulated food industry to reveal a massive base-and-switch scheme and all the tactics and pricing at play. He also highlights authentic food, enabling us to recognize and savor it even more. 324 pages. Algonquin. Paperback. Pub. at $16.95 $12.95

6650122 INGREDIENTS: Marcella’s Guide to the Market. By Marcella & Victor Hazan. From articles to cookbooks, and to the cooking table, this guide offers succinct, practical advice on choosing ingredients, vegetables, pasta, oilive, Parmiggiano-Reggiano, prosciutto, and all the key elements of classic Italian cooking. Offers tips for preparing meals with simplicity and clarity. 238 pages. Scribner. Pub. at $20.00 $6.95