A special selection of Cooking Instruction — Recipe Collections — Low Fat & Healthy Cooking
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December 7, 2018

4580389 TASTE OF HOME BACKYARD BARBECUES. Ed. by Catherine Cassidy. It’s time to heat up the grill and celebrate the season with stick to your ribs charbroiled staples like Chipotle Honey Grilled T-Bones; colorful side dishes like Grilled Corn Relish; refreshing salads like Baja Bean Salad, and frosty treats like Creamy Mudslide Parfaits. Fully illus. in color. 256 pages. Reader’s Digest. Paperbound. Pub. at $1.95

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

6559921 EATINGWELL ONE-POT MEALS. Jessie Price. If you think one-pot meals are just heavy stews, you’ll be amazed at the spectacular array of nutritious dishes on offer here. More than 100 recipes follow sound principles of nutrition: they use lean meats and seafood; plenty of herbs and spices; and lots of vegetables and whole grains. Well illus. in color. 224 pages. Countryman. Paperbound. Pub. at $19.95

6833535 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 Cutlets with Eggplant; Mozzarella and Tomatoes; or Chocolate Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00

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

6823122 DELICIOUS ROSE-FLAVORED DESSERTS. By Judy C. Pollinsky. A collection of recipes straight from the Georgian era that promotes the use of roses in everyday cooking and baking. Learn how to select these roses, make rose water and create desserts like Rose Macaroons and Rose-Water Currant Cakes. Color photos. 185 pages. Skyhorse. Pub. at $19.99

6764649 ULTIMATE ONE-DISH WONDERS. By C. Cook & S. Pollock. Presents more than 200 classic casseroles with an updated twist. Tuna Noodle Casserole that bursts with a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that bursts to lip-smacking life with a vanilla strawberry sauce. 32 pages of color photos. 359 pages. Rodale. Pub. at $25.95

755320X THE AMISH COOK’S FAMILY FAVORITE RECIPES. By Lovina Eicher with K. Williams. Centered on the family table, this collection offers more than 300 good, old-fashioned recipes and plenty of Amish lore, wisdom, and cooking tips. Mouthwatering Amish recipes include Barbecued Venison Meatballs, Blue Cheese and Chive Mashed Potatoes, and Delicious Peanut Butter Swirl Bars. Well illus. in color. 400 pages. Rodale. 8x10. Pub. at $31.95

684037X APPALACHIAN APPETITE. By Susi Gott Seguret. From Mississippi to Maine, this celebration of the food of Appalachia, try such favorites as Ramp and Morel Omelet; Potlikker Soup; and Black-Eyed Pea, Collard, and Sweet Potato Stew. Well illus. in color. 233 pages. Hatherleigh. Paperbound. Pub. at $20.00

6792944 POWER GRAINS. A whole host of power grains are now available to us that can improve our general health and well-being. This volume includes over 25 delicious recipes featuring a bounty of nutritious grains such as quinoa, buckwheat, barley, oats, farro, teff, millet, spelt, bulgur, kamut and amaranth. Fully illus. in color. 64 pages. Ryland Peters & Small. Import. Pub. at $16.95

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**2429190 FOOD DRYING WITH AN ATTITUDE.** By Mary T. Bell. This ultimate food drying guide has something for everyone: vegetarians, natural and raw foodists, health enthusiasts, hunters, fisherman, gourmet cooks, gardeners, and hikers. You'll be surprised at how easy it is to preserve fruits, vegetables, meats, and herbs without chemicals or preservatives. Over 100 pages. Skyhorse. Paperback. Pub. at $12.95 $5.95

**5921760 JERKY: The Complete Guide to Making It.** By Mary T. Bell. Learn the basics to making your own jerky in an oven, smoker, or food dehydrator with beef, venison, poultry, fish, or even soy protein—ground or strips—with this DIY guide. Recipes include Bloody Mary Jerky, Spicy Hallub Jerky, Tastes-Like-Meat Jerky, and Cilantro Turkey Jerky. Color photos, 184 pages. Skyhorse. Paperback. Pub. at $17.99 $9.95

**6868630 DECORATING CUPCAKES & COOKIES.** By F. McNaughton & L. Slatter. Special occasions deserve the very best decorated cupcakes and cookies. Here are forty designs each one ideal for your favorite occasion. Simple recipes for basic cupcakes and cookies are included and clear instructions show you how to make each design. Well illus. in color. 96 pages. Search. Paperback. Pub. at $14.99 $7.99

**68283X PRESSURE EVERYTHING.** By Leda Meredith. You can freeze it, dry it, can it, and keep it (almost) forever. It will still be delicious. Meredith offers preservation techniques for more than 100 recipes including Tomato Chutney; Pearl Butter; Turkey Jerky; Smoked Trout; Feta Cheese; and more. Illus. in color. 272 pages. Countryman. Paperback. Pub. at $17.99 $9.99

**6974080 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 food like Beef and Poblano Chili; Hot Chicken Wings; Collard Greens with Bacon; Brunswick Stew; and Sweet Potato Pie in no time. Illus. 136 pages. Spring House. Paperback. Pub. at $17.95 $9.95

**6866425 STENCILLING ON CAKES.** By Stephanie Weightman. Learn how to use food stencils to produce your own sumptuous cakes and cupcakes. This guide includes full instructions on the materials you will need, and basic techniques for making simple stencils with a variety of ingredients. Includes 15 stunning step by step projects with simple techniques. Fully illus. in color. 80 pages. 8x10¼. Hardcover. Pub. at $19.99 $7.95

**5491259 SECRETS FROM THE LA VARENNE KITCHEN.** By Anne Willan. The historic reference booklet is a compilation of the favorite recipes that students were expected to master as part of their course at the La Varenne cooking school. Not a book of finished dishes, but a treasure trove of fundamental stock, sauce, and pastry recipes that make up a dish. Illus. 136 pages. House. Paperback. Pub. at $17.95 $9.95


**5706510 JERKY: Make Your Own Delicious Jerky and Jerky Dishes Using Beef, Venison, Fish, or Fowl.** By A.D. Livingston. Shows you how to prepare jerky, which cuts of meat to buy and how to prepare them, jerky drying methods, where to buy supplies and equipment and how to store jerky. Also included are mouthwatering recipes for beef, venison, fish, fowl, and exotic meats jerky. 144 pages. Globe Pequot. Paperback. Pub. at $17.95 $9.99


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5796717 WILD FERMENTATION, REVISED EDITION: The Flavor, Nutrition, and Craft of Liverwurst Fermentations. By Sandor Ellix Katz. This updated and revised edition of Katz’s 2003 Wild Fermentation is sure to introduce a whole new generation to the flowers and health benefits of fermented foods. Features more modern new recipes, including Strawberry Kvas, Russian Sourghum Beer, and Infinite Buckwheat Breast, plus updates to most of the original recipes. Well illus. in color. 296 pages. Chelsea Green. $19.95

5993334 THE FARMER’S MARKET GUIDE: With Identification Guide and Recipes. By Jennifer Loutz. Filled with lots of traditional, time-tested, and delicious recipes for everything from corn and Brussels sprouts to tomatoes and rutabaga, this guide is easy to take along with you to one of the dozen common ways for preparing them. Color photos. 208 pages. Schiffer. Spiralbound. $24.99

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1872028 FANNIE FARMER 1896 COOK BOOK: The Boston Cooking-School. This collection contains an incredible offering of 1,380 of Fanny Farmer’s recipes, from how to boil an egg, how to prepare a call’s head. Goes from recipes like Beef Stew with Dumplings and Roast Lamb to instructions on setting the table for tea and full menu ideas for holiday dinner. 560 pages. Skyhorse. $12.95

6877516 DEPRESSION ERA RECIPES. By Patricia R. Wagner. An entertaining collection of over 450 recipes from the Depression Era, along with some period advertisements. Includes back to basics recipes with common ingredients; household hints; weights and measures; and a brief description of positive aspects of life during the Depression Era. 186 pages. ADVANCE Publications. Paperback. $9.95

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690372X GOOSEBERRY PATCH OUR FAVORITE APPLE RECIPES. Features 62 easy-to-prepare recipes that are sure to be a hit with your family and friends, pot-lucks and church suppers. There’s Toffee Apple French Toast for breakfast; Crock-Castile Salad for lunch; Mini Apple Tarts and Spicy Cabbage-Apple Slaw for lunch; and Bacon & Apple Pork Chops for dinner. And don’t forget dessert with Apple Crunch Pie! 128 pages. Gooseberry Patch. Spiralbound. $6.95

2696550 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. 504 pages. Gooseberry. Spiralbound. $18.95

6609155 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. 315 pages. Good Books. Paperbound. $9.95

6899339 THE BEST OF WILD RICE RECIPES. By Beatrice Ojakangas. The warm nutty taste and rich texture of wild rice makes any dish a special one. This varied collection of recipes includes basic how to instructions, soups, salads, side and main dishes, breads and even desserts. 106 pages. Adventure Publications. Spiralbound. $5.95

9042692 ITALIAN: Just 5 Ingredients. Ed. by Eleanor Maxfield. Featuring 65 quick recipes, this collection is perfect as a quick meal or for anyone looking to create a dish using five ingredients or fewer. 146 pages. All's Well. Spiralbound. $4.95

6765552 THIS CAN’T BE TOFU! 75 Recipes to Cook Something You Never Thought You Would Like Every Bite. By Deborah Madison. Discover how to make tofu taste great and be the star attraction of any meal with these 75 recipes using tofu. From Dessert-like Pan-Seared Tofu with Garlic, Ginger, and Chives; Vietnamese Spring Rolls; Pineapple and Tofu Fried Rice; and even drinks like a Mango Smoothie. 132 pages. Clarkson Potter. Paperbound. $16.00

4655386 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. Whether you’re cooking for a family or a fancy kitchen to make sausage at home: if you simply think beyond the link, you’ll find a whole world of sausage possibilities. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian sausage. Color photos. 164 pages. Ten Speed. Paperbound. $23.00

6765304 IN THE KITCHEN WITH GRANDMA: Homestyle Italian Recipes. By Inez Ferrai. Packed with scrumptious easy to follow recipes from mom and grandma, readers learn to 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. 470 pages. Sixth & Spring. Spiralbound. $14.95

688709 GOOD HOUSEKEEPING SKILLET SUPPERS: 65 Delicious Recipes. Ed. by Jane Francisco. The versatile skillet helps you turn out delicious recipes for every meal, from classic Chicken Pot Pie to Upside-Down Cake. Plus one pan means less cleanup—perfect for busy cooks on the go. Enjoy Spanish Pollo, Crispy Sesame Popcorn Salmon, Creamy Vegan Mushroom Risotto, and more with Wild Mushrooms, and more. Fully illus. in color. 128 pages. Hearst. $16.95

6139222 SUPERFOOD NUTS: A Guide to Cooking with Powerful Nuts, Almonds, Pecans, and More. By C. Diekman & V. Chef. An authoritative guide to almonds, walnuts, pecans, pistachios, cashews, and more that’s packed with tips on how to mouthwatering recipes such as Orange Walnut Muesli, Breakfast Rice Pudding; Eggplant with Caramelized Onions, Walnuts, and Peas; and Maple Walnut Shortbread, Illus., same color. 150 pages. Sterling. Paperbound. $14.95

6461167 THE MAGIC OF MINI PIES: Sweet and Savory Mini Pies and Tarts. By Abigail R. Gehring. Mini pies are everything good about baking—fun to make, delicious to eat, quick to prepare, beautiful to serve, and easily customizable. From savory treats like Spinach Mushroom Quiche to delicious Chocolate Raspberry Tarts, this collection has something for every pie lover. Well illus. in color. 117 pages. Skyhorse. Paperbound. $14.95

★ 6799639 RETRO RECIPES FROM THE ‘50S AND ‘60S: 103 Vintage Appetizers, Dinner Ideas, and Drinks Everyone Will Love. By Addie Gundry. A culinary golden age when post-war rationing became a thing of distant memory and the rise of home-entertainment centers made for prettier, more complex food, the ‘50s and ‘60s were a range of unforgettable dishes. Gundry celebrates those offerings with recipes from Classic Meat Loaf to Pineapple Upside-Down Cake, 228 pages. St. Martin’s. Paperbound. $19.99

6592783 INTERNATIONAL NIGHT: A Father and Daughter Cook Their Way Around the World. By Mark & Talia Kurlansky. This collection is brimming with over 100 recipes, for fifty-two special meals every week of the year—more than 250 in all—featuring appetizers, main courses, side dishes, desserts, and beverages from around the world. Now you can have an International Night in your home all year long! 374 pages. Bloombury. $29.00

6561967 AMERICA’S COMFORT FOODS: 208 Recipes to Cook Something You Never Thought You Could Make Again. Ed. by Jane Sandison. Whether you’re at a community dinner, a family reunion or a simple supper with your family, food spells comfort to all of us. This collection of over 200 recipes includes Speedy Chicken Pie; Bacon-Cheeseburger Meatloaf; Beef Stroganoff with Onions & Bacon; Cowboy Beans; Hot Wisconsin Cheese Dip; and Texas Toffee Pecan Bars. 220 pages. Gooseberry Patch. Spiralbound. $16.95

6659787 TASTE OF HOME CAST IRON: 100 Essential Skillet Recipes. Whether you’re breaking in a new skillet or dusting off your great-grandmother’s old standby, this helpful volume brings you 100 recipes to show just what that cast-iron treasure can do. Recipes include Pan-Seared Tofu with Garlic, Ginger, and Chives; Vietnamese Spring Rolls; Pineapple and Tofu Fried Rice; and even drinks like a Mango Smoothie. 132 pages. Clarkson Potter. Paperbound. $16.00

4821088 THE GREAT WINGS BOOK. By H. Carpenter & T. Sandison. Presents more than fifty innovative recipes for old-fashioned and new-fangled buffalo wings. Includes over 100 recipes for everything marinades that incorporate contemporary pan-Asian and Latin flavors. Try Cajun Buffalo Wings, Pineapple Teriyaki Wings, or Spicy Mango Wings. Color photos. 135 pages. Ten Speed. $16.95

★ 6826416 TASTE OF HOME MAKE IT TAKE IT. Filled with 384 bring a dish lifersaves! Each recipe is guaranteed to come together easily, travel well and satisfy a hungry group of partygoers. Pick from any of the 384 customizable recipes featuring ingredients like Spinach Dip Pull-Aparts; Quick and Colorful Corn-Bean Salad; or Honey-Pecan Squares, and you’ll find your contribution is the hit of the party. Fully illus. in color. 320 pages. Reader’s Digest. Paperbound. $17.99

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Recipe Collections

5825333 THE ONION LOVER’S COOKBOOK. By Brian Glover. Previously published as Onion this wonderful celebration of the onion’s many virtues and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tart, Chilled Garlic and Almond Soup with Grapes; and Scordà Tuna Steaks with Red Onion Salsa. Fully illus. in color. 256 pages. Hermes House. Paperbound Import. Pub. at $11.99 $8.95

6914772 THE GREAT AMERICAN BURGER BOOK: How to Make Authentic Regional Hamburgers at Home. By George Motz. A collection of unique regional preparations of the hamburger, the icon of American cuisine. After covering the basics, the author then shares regional recipes like: the Fried-Onion Burger of Oklahoma, the Juicy Lucy of Minnesota, the Steamered Cheeseburger and many more. Color photos. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95 $9.95

4523040 FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Food Classic. By Rebecca Lang. Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than sixty foolproof recipes from around the world—ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanesa with Chimichurri to Thai-Style Fried Chicken with Serrano Chile Sauce. Fully illus. in color. 124 pages. Ten Speed. Pub. at $16.99 $6.95

6384579 AT HOME WITH MAGNOLIA. By Allysia Torey. Torey shares more than 90 of her favorite recipes, packed with flavor and old-fashioned comfort food appeal. There are two sections traditional American favorites like as Chicken and Vegetable Stew with Cream Cheese Herb Crust and of course sweet indulgences like Strawberry Icebox Pie. Well illus. in color. 157 pages. HMH. Paperbound. Pub. at $19.99 $4.95


6978529 BETTY CROCKER’S COOK BOOK FOR BOYS AND GIRLS. This full reproduction of this classic first edition includes 245 kid tested recipes and ideas. Kids can make Clown Cupcakes, Whiz Applesauce Cake, Open Faced Hamburgers, and more. Illus. in color. 279 pages. HMH. Spiralbound. Pub. at $16.95 $8.95

266352X WILL IT WAFFLE?: 53 Irresistible and Unexpected Recipes to Master the One Pot That Will Change the Way You Cook. By Daniel Shumski. Offers a unique collection of recipes for your waffle iron, including Pizza; Burgers; Calamari Salad; Bibimbap; Filet Mignon; Ravioli; S’mores; Chocolate Chip Cookies; and more. Color photos. 226 pages. Workman. Paperbound. Pub. at $14.95 $5.95

6734219 HOW TO INVEST POTION: Mastering All the Functions of the One Pot That Will Change the Way You Cook. By Daniel Shumski. Discover the wonders of the Instant Pot with this demystifying cookbook. Shumski shows you how to master each of this revolutionary appliance’s key functions, he also offers more than 100 irresistible recipes that have been specially crafted to take advantage of the pot’s many virtues. 250 recipes. Workman. Paperbound. Pub. at $16.95 $12.95

6855997 WILL IT SKILLET?: 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet. By Daniel Shumski. Celebrates a wondrously versatile cooking instrument, revealing the endless culinary possibilities that the skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Nachos; roast your Salt-Roasted Potatoes; bake your Giant Chocolate Chip Cookies; and much more. Color photos. 208 pages. Workman. Paperbound. Pub. at $14.95 $4.95

5792440 EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey lasagna, John F. Kennedy’s fish chowder, Queen Elizabeth II’s scones, and Laura Bush’s guacamole are all a taste of the more than 150 recipes and historic tidbits in this fascinating collection from Illus., most in color. 136 pages. D. Giles. $6.95

6980244 KITCHEN THINGS: An Album of Vintage Utensils and Farm-Kitchen Recipes. By Richard Schwartz. The master photographer and novelist showcases the beloved objects and recipes of our collective culinary past. Gathering the vintage recipes that cook from time to time and again and pairing them with his own poignant reflections, Snodgrass welcomes us to revisit our fondest kitchen memories. 273 pages. Skyhorse. 10¾x14¼. Pub. at $29.95 $9.95

6915537 THE SIMPLE ART OF EATINGWELL COOKBOOK. With Jessie Price. The expert cooks at EatingWell Test Kitchen spend all day in the stove–so you don’t have to! Representing the fruits of their labor, this collection gathers great tips and techniques, along with more than 400 of their best recipes. From , to and , . People Magazine. Caramelized Onion Lasagna. Well illus. in color. 512 pages. Countryman. 8x10¼. Pub. at $27.50 $9.95

6625440 GOLDY’S KITCHEN COOKBOOK. By Diane Mott Davidson. Join New York Times bestselling culinary-mystery author in this combination cookbook and memoir, Davidson gives readers an inside look at the events that shaped the making of this beloved series. In each Goldy novel, Davidson includes recipes, and now they are collected here and will bring some brand-new dishes. Feed your guests the way Goldy does! 340 pages. Morrow. Pub. at $24.99 $4.95

587861X THE JOY OF SQUASH: From Acorn to Zucchini. By Brian Glower. Previously published as Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than sixty foolproof recipes from around the world—ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanesa with Chimichurri to Thai-Style Fried Chicken with Serrano Chile Sauce. Fully illus. in color. 124 pages. Ten Speed. Pub. at $16.99 $6.95


6975378 THE LITTLE MARILYN COOKBOOK. By Dane Moon. Exports the incredible versatility of the herb and introduces you to a whole new way of enjoying your cheeba. Whip up your favorite weed recipes, from marijuana infusions to magnificently mixed drinks like Oatmeal Cranberry Cookies; that culinary wonders enjoyed by the aristocracy in Edwardian England. With recipes like savory tea sandwiches, Royal Cheddar Cheese Soup, and Lobster pudding. Photos. 168 pages. Arcade. Paperbound. Pub. at $16.95 $4.95

5977714 JOY OF COOKING, 75TH ANNIVERSARY. By Irma S. Rombauer et al. Prevents over 4,000 of your favorite recipes, updated for today’s kitchen equipment, as well as for the wide selection of foods now easily available. In addition, over 500 new recipes have been added. The volume’s useful techniques, substitution charts, and codiciles are also included. 132 pages. Scribner. Pub. at $35.00 $26.95

4690220 FOR THE LOVE OF OATS. By Amy Ruth Fingeland. More than 30 recipes for enjoying wholegrain oats; from fruity breakfast bowls like Peaches and Dream Oatmeal to creamy smoothies like Peanut Butter Oat Smoothie, to chewy cookies and bars like Oatmeal Cranberry Cookies; that all-release energy in the best possible way—slowly. Well illus. in color, 64 pages. St. Martin’s Press. Pub. at $16.95 $4.95

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5898722 THE COMPLETE IDIOT’S GUIDE TO PRESSURE COOKING. By C. Jacobs & P. Johnson. You don’t have to be a gourmet chef to reap the many benefits of pressure cooking. Packed with nearly 200 tasty recipes from breakfast through dessert, this helpful guide gives you everything you need to know to serve colorful, flavorful, nutrient-rich foods, straight from the pressure cooker. 352 pages. Alpha. Paperback. Pub. at $19.95. $11.95

5873487 GOOSEBERRY PATCH BEST CHURCH SUPPERS. Whether you’re going to a carry-in dinner, a church picnic, a school social, or a ladies luncheon, these recipes are sure to satisfy the crowd. Packed with Sunrise Breakfasts; Soup & Sandwich Suppers; Bountiful Salads & Sides; Main Dishes to Share; Food for Fellowship; and Heavenly Desserts & Delights, the best 256 pages. Gooseberry Patch. Paperback. Pub. at $15.95. $11.95


4529987 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION. Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen can incorporate learnings from the CIA’s day by day cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a complete course in fundamental cooking techniques. Well illus. in color. 408 pages. HMH. 9¼ x10. $39.95

6843050 COOK FRESH YEAR-ROUND. By Fine Cooking. Celebrate simple seasonal eating with this sweet boxed collection of recipes in four small volumes. Simple, fresh, delicious. Includes over 50 delicious recipes inspired by produce at its peak. Taunton. Pub. at $19.95. $9.95

6852645 THE CONNECTICUT FARM TABLE COOKBOOK. By J. Medeiros & C. Colasurdo. Dozens of chefs, farmers, and fishermen from around the state share their most beloved recipes using locally sourced ingredients. Try Friend’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 327 pages. Countryman. 8x10. Pub. at $22.95. $16.95

6514290 SAUSAGE! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sobrasada, and More. By J. Akertog & J. Lindberg. Crafting homemade sausage is fun and easy—and the results are simply delicious. This collection offers over forty recipes for the tastiest sausages made from pork, beef, poultry, fish, game, lamb, and vegetables, plus perfect sides and breads to complement. Well illus. in color. 185 pages. Skyhorse. Pub. at $24.95. $9.95

6967809 COUNTRY LIVING COOKIES PIES TARTS. From savory to sweet, this collection is filled with rustic and flavorful pies and tarts. Try Banana Pudding Pie; Cranberry Turnovers; Prosciutto & Fig Crostata; Caramelized Onion & Gruyere Tarts; Quiche Lorraine Emanpanadas; and much more. Includes a complete chapter on crust-making. Color photos. 126 pages. Hearst. Pub. at $16.95. $9.95

6727123 TINY BOOK OF PECK’S FAVORITES: Classic Recipes for Every Season. Ed. by Cindy Smith Cooper. Presents over 75 recipes sure to inspire your inner chef or baker. From sweet to savory, these recipes will please any taste and span any meal of the day. Enjoy old favorites like Classic Pecan Pie and Pecan Pralines, or discover inventive ideas like Spiced Pecan Cheese Coins. Well illus. in color. 136 pages. Hoffman. Pub. at $14.95. $9.95

6904211 THE ILLUSTRATED KITCHEN BIBLE: 1,000 Family Recipes from Around the World. Ed. by Victoria Blashford-Snell. With over 3,000 photographs, notes on what can be made ahead, what to serve with recipes, creative ideas for leftovers, and step-by-step instructions–this is the most comprehensive kitchen resource offering over 1,000 international recipes like Pecan Mushroom Soup, Thai Noodle Soup, and Steak and Ale Pie. 544 pages. Dorling Kindersley. 9x10¼. Paperback. Pub. at $24.95. $11.95

6705699 EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook for Taqueria-Style Home Cooking. By Jennifer Olvera. Brings the most popular Mexican fare right to your very own table, from salsas and tamales to enchiladas and horochucas. Includes 115 simple, hassle-free recipes, many of which take less than 45 minutes to prepare. Packed with step by step instructions for cooking techniques that yield lots of flavor. Color photos. 233 pages. Rockridge. Paperback. Pub. at $14.99. $11.95

6847196 99 FAVORITE AMISH RECIPES. By Georgia Varozza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that remain true to traditional techniques and ingredients. This dessert in this celebration of comfort food along with the many more dishes included here will make your mouth water. Includes Coffee Beef Stew; Cream of Cabbage Cheese and Bread Casserole; Creamy Noodle and Cheese; and much more. 119 pages. Harvest House. Spiral bound. Pub. at $9.99. $7.95

684748X THE HOMESTYLE AMISH KITCHEN COOKBOOK: Plainly Delicious Recipes from the Simple Life. By Georgia Varozza. Features everything from hearty soups to delicious desserts. Explore Amish country and enjoy this collection of Amish country favorites that includes Chicken and Dumplings; Banana Pudding Pie; Cranberry Turnovers; and 65 more. Color photos. 287 pages. Harvest House. Spiral bound. Pub. at $14.99. $11.95

6964527 SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie. By Mary-Frances Heck. Flavorful ingredients such as cinnamon, vanilla, and chocolate transform your favorite sweet potato into sixty bold, crave-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Sweet Potato Fritters, Sweet Potatoes and Pecan Pie, Sweet Potato Ice Cream, and more. Fully illustrated. In color. 144 pages. Clarkson Potter. Pub. at $16.99. $12.95

698570X ADVENTURES IN GOOD COOKING by DUNCAN HINES. Ed. by Louis Hatchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants across the country and crowd pleasing family favorites, helping to raise the standards for home cooking in America. Filled with succulent treats, from the Waldorf-Astoria’s Chicken Fricassee to Mrs. Hines’ own Christmas Nut Cake. 357 pages. UPky. Paperback. Pub. at $15.95

6983294 BIG FOOD BIG LOVE. By Heather L. Earnhardt. The owner of The Wandering Goose in Seattle, shares stories of her childhood in the South and 130 recipes that are a sampling of Southern favorites. Savor the delicious bounty of the Pacific Northwest. Includes Maple, Bacon & Date Biscuits; Big Love Buttermilk Fried Chicken; Fried Oyster Boy’s Boats and Cream Onions; and many more. Color photos. 287 pages. Sasquatch. Pub. at $24.95. $12.95

6940702 A FARMGIRL’S TABLE. By Jessica Robinson. Jessica shares her farm fresh home-cooked recipes with you. Try Blueberry Crumble Bars; Brown Sugar Whiskey Steak; Brunswick Stew; Chipotle Bacon Burgers; and so much more! Color photos. 176 pages. Gibbs Smith. Pub. at $24.99. $19.95


6733379 JOHN WAYNE CAST IRON OFFICIAL COOKBOOK. Ed. by Jeff Ashworth. Jam-packed with recipes that take advantage of your cast iron’s unique characteristics. With over 100 mouthwatering recipes such as Frying Chicken Livers, Bacon Wrapped Chicken, Bacon Brussels Sprouts and Skillet Roasted Apples with Salted Caramel Sauce and much more, plus fascinating stories, photos and trivia about Duke. Fully illus. in color. 252 pages. Media Lab Books. Paperback. Pub. at $22.99. $16.95

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Recipe Collections

694237 ADVENTURES IN CHICKEN. By Eva Kosmas Flores. Eva knows how to combine flavors and textures in truly unique ways to make even the humble chicken seem new and exotic. Try Cuban Chicken Fricassee; Chicken Stuffed Pumpkin; Mulligatawny Soup; Crackling, Bacon, and Orange Jamaican Chicken. Fully illus. in color. 288 pages. HMH. Pub. at $30.00 $9.95

*690882 SAMEEN RUSHDIE’S INDIAN COOKERY. Takes readers on a personal culinary journey, driven by an impulse to share and celebrate North Indian food. Rushdie explains how to combine spices and flavors to create a varied array of meat, poultry, fish dishes, and vegetarian spreads. These recipes will fill your kitchen with the irresistible pleasures of Indian cookery. 256 pages. Ficador. Pub. at $16.00 $11.95

6881271 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION. By America’s Test Kitchen. Celebrate a decade of recipes, road trips, and equipment and ingredient reviews with this vast and eminently useful resource. Inside you’ll find all of the recipes seen on the TV show, plus plenty of bonus variations and companions; a comprehensive shopper’s guide; helpful tips and tricks, and stories behind the recipes. Well illus. in color. America’s Test Kitchen. Paperback. Pub. at $32.95 $24.95

6807688 WEEKNIGHT COOKING WITH YOUR INSTANT POT. By Kristy Bernardo. Anyone who owns an Instant Pot knows that it’s a game changer in the kitchen, and here are 75 fresh and creative ideas to inspire your Instant Pot routine. Bernardo uses the best features of the Instant Pot to deepen the flavors and quicken the process so you can have meals like Mediterranean Chicken with Creamy Feta Sauce and Garlic and dill Pot Roast during the week. Color photos. 176 pages. Page Street. Paperback. Pub. at $19.99 $14.95

6906575 BETTY CROCKER THE SMART DINNER. Ed. by Anne Ficklen. Plan healthy and delicious meals that make putting dinner on the table easier than ever with this collection of 125 recipes that include Potato and Chive Taquitos; Beer-Glazed Brats and Beans; Grilled Cheddar Burger and Veggie Packets; Three Ingredient Mac and Cheese, and more. Includes nutrition information with each recipe. Fully illus. in color. 240 pages. HMH. Pub. at $16.95 $12.95

6993299 BETTY CROCKER FRESH FROM THE FREEZER. Ed. by Anne Ficklen. Unlock the frozen assets in your kitchen with these no-fuss and easy make-ahead dishes. Fully cooked dishes to pop in the freezer and thaw for dinner time, to prepped meals in freezer bags ready for the slow cooker, 150 recipes include classic fare like Frozen Blueberry Breakfast Bars or Chicken and Spinach Stuffed Shells. Color photos. 304 pages. HMH. Paperback. Pub. at $19.99 $4.95

6904645 PRIME: The Beef Cookbook. By Richard H. Turner. This ode to all things beef from the ultimate authority in meat cookery features over 100 brilliant recipes, organized by cooking method, and include Mustard Fried Onion Burger; Chopped Steak with Bone Marrow Toast; and Bollito Mistto with Salsa Verde. Turner also includes tips on butchering, buying meat and beef tips. Photographs that show each recipe in action. 352 pages. Kitchen. Paperback. Pub. at $24.95 $16.95

6904327 THE KITCHEN SHELF. By E. O’ Sullivan & R. Reynolds. Stock your kitchen shelf with the 30 basic ingredients explained here, then buy two items from the store, and you can make any comfort food. Includes a matrix to help select the shelf’s that simple. Recipes include Spiced Chickpea and Mackerel Salad and Chicken Thighs with Green Beans in Spiced Tomato Sauce. Fully illus. in color. 216 pages. Phaidon. Import. Pub. at $39.95 $16.95

6839185 MARY BERRY EVERYDAY: Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series. Features delicious family suppers, tempting food for sharing and plenty of special treats, all made with everyday ingredients and a clever twist. Try Curried Beef Samosas; Sausage and Herb Plait; or Potato Leek and Cheese Pie. Well illus. 320 pages. BBC. Import. Pub. at $45.00 $34.95

6733204 THE ART OF GREAT COOKING WITH YOUR INSTANT POT. By Emily Sunwell-Viduarri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutrient rich and gluten free ingredients – includes Ottolenghi’s Butternut Squash Soup; Creamy Butter nut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Well illus. on color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

6874388 UNDER ILLUMINATED: 175 Recipes to Light Up 1 Hour or Less. By the eds. at America’s Test Kitchen. Just gather your ingredients and follow the step by step color photographs that show each recipe in action from prep to serving. Each page includes a full recipe, that can be prepared in an hour or less, from meatless options and gluten free options to vegetarian and vegan options. 400 pages. America’s Test Kitchen. $17.95

6957833 100 RECIPES: The Absolute Best Ways to Make the True Essentials. By the eds. at America’s Test Kitchen. A provocative collection of relevant essential recipes for today’s cook. Organized into three recipe sections, each recipe is preceded by a thought provoking essay that positions the dish. You’ll find useful tips and creative recipes like a killer tomato sauce; genius techniques for producing amazing flavor and familiar favorites reinvigorated. Well illus. in color. 354 pages. America’s Test Kitchen. $16.95

6955638 TWENTY DINNERS. By Ithai Schori et al. Compiled by musicians and a photographer, who happen to be cooks, one trained at home, the other in restaurant kitchens, this collection of 20 recipes seen on the popular TV show, plus many others. Ready to grace the tables of a whole new generation. Well illus. in color. 216 pages. HMH. Paperback. Pub. at $11.95

6857428 NEW FAMILY COOKBOOK. By the eds. at America’s Test Kitchen. Whether you are an experienced home cook looking for an indispensable resource or just starting out in the kitchen, you will find what you need in this updated edition. Packed with 1,100 new recipes and more than 1,300 photographs, this volume features easy weeknight and company worthy dishes. 878 pages. America’s Test Kitchen. $24.95


6920903 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK, 11TH ANNIVERSARY EDITION. By America’s Test Kitchen. Celebrate over a decade of recipes, road trips, and equipment and ingredient reviews. This collection features all of the recipes seen on the popular TV show, plus plenty of bonus variations and helpful tips and tricks. Try recipes like Delta Hot Tamales, Country Apple Cider Chicken, or the Ultimate Biscuit. Color photos. 748 pages. Clarkson Potter. $24.95

6874388 MILLION DOLLAR MEAL: Turners Beef Cookbook. By Richard H. Turner. This ode to all things beef from the mountains of the Swiss Alps, Austria, Utah and Colorado, these recipes for energy packed comfort foods will fuel your active life, whether you’re on the slopes with recipes such as Chamonix Onion Soup Graitinee; One Pot Swiss Alpine Macaroni, Rancher’s Bison Sliders; Alpenglow Macaroni; or the Ultimate Biscuit. Color photos. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

Recipe Collections


6905811 COOKING IN A SMALL KITCHEN. By Arthur Schwartz. Don’t let cramped quarters hold you back from making a Valentine dinner for two. Go all out with a hearty lamb and Risotto with Wild Mushrooms. With space saving tips for getting multiple uses out of utensils and appliances, this guide will have you falling in love with your small kitchen. 257 pages. Picador. Pub. at $16.00

6983959 EAT YOUR HEART OUT. By Dean Sheremet. This collection of recipes will appeal to anyone who’s ever wanted to begin again, whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Braised Salmon or Sweet Potato Scallion Pancakes, this go-to cookbook will improve your mood and boost your metabolism, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95

678410 COOK’S ILLUSTRATED 2017. This handsome cloth-bound hardcover gathers every issue of Cook’s Illustrated magazine published in the year of 2017. This is the go-to recipe source, the foolproof recipes from the cooks at America’s Test Kitchen, innovative test kitchen discoveries, reader-submitted quick tips, game-changing cooking techniques and more. America’s Test Kitchen. 9x11. Pub. at $58.95

6978792 HOMEMADE: Cooking from Scratch. New England Roots. By Matt Jennings with J. Battilana. Honoring the food of his heritage and redefining classic American cuisine, Jennings offers this collection of delicious recipes that include Chicken and Pork Meatloaf with Crispy Onion Rings, Maple-Lime Grilled Chicken Legs with Bean Salad; and Mussels with Red Curry Broth and Lemongrass. Color photos. 342 pages. Countryman. 8¼x10¼. Pub. at $42.95

6958822 BOWL FOOD. By Barbara Auerell et al. A collection of 75 recipes from smoothie bowls and sushi to salad, soups and wholefood meals. Balancing ingredients is key to creating satisfying and exciting bowl food like Black Bean Bowl with Chimichurri Dressing, Soba Noodles with Miso Soup, or a Simple Roasted Lamb Salad with Broad/Fava Beans, Pomegranate and Fresh Mint. Color photos. 192 pages. Ryland Peters & Small. Import. Pub. at $24.95

6939724 THE GUT HEALTH COOKBOOK: Feel Better from the Inside Out with Over 60 Recipes for Digestive Health and Vitality. By Dunja Gulin. A healthier gut is the key to a healthier life, the key to feeling energetic, balanced and vibrant. This is both a cookbook and a history for whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Braised Salmon or Sweet Potato Scallion Pancakes, this go-to cookbook will improve your mood and boost your metabolism, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95

6836556 HUMMUS: Where the Heart Is. By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 inventive, flavor-packed recipes that includes Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dips for the hummus, meals using the hummus, and even hummus desserts. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95


6927831 THE KITCHEN SHORTCUT BIBLE. By B. Weinstein & M. Scarbrough. This collection of more than 200 one-dish recipes will supercharge your time in the kitchen without sacrificing quality or flavor. Featuring new ways to use the kitchen tools and ingredients you already own, this guide shows how to turn simple, wholesome ingredients like messier clean up. 288 pages. Countryman. 8¼x10¼. Pub. at $30.00

6905803 THE CONFIDENT KITCHEN. By Bronte Aurell et al. Freshen up your kitchen with this collection of delicious recipes that includes simple hearty breakfasts such as Spinach, Artichoke, and Potato Frittata, or quick and healthy weeknight meals such as Maple Soy Glazed Salmon. For dessert, impress guests with a decadent Banana Peanut Butter Layer Cake with Chocolate Ganache. Color photos. 305 pages. Gallery, Paper Made. Import. Pub. at $29.95

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★ 5744679 HOMEMADE SNACKS AND STAPLES: A Living Free Guide. By Kimberly Aime. Offers over 270 fresh and original real-food recipes for tasty snacks and handy pantry staples free of unpronounceable chemicals and additives. From the how-to cusp, this is your ultimate guide to eating well. 284 pages. Alpha. Paperbound. Pub. at $20.00.

★ 689995X THE ANTI-INFLAMMATION COOKBOOK. By Amanda Haas with B. Jacobs. Whether you suffer from inflammation or are simply health-conscious and considering the role of inflammation in your general well-being, this collection of recipes offers a variety of delicious everyday dishes, including Thai Red Curry with Turmeric and Shallots; Beef and Lamb Burgers; Pickled Onions and Herbed Yogurt Sauce. Color photos. 192 pages. Chronicle. Pub. at $27.95.

★ 689903X SUPERFOODS BOOST. By Erica Palmcrantz Aziz. Inspires and teaches you to start planning simple and quick dishes to improve your health through the use of superfoods based on raw food ingredients and help you get the most nutrition in the best possible way. Check out: Zoodles with Sun-dried Tomatoes and Purslane Seeds; Grilled Whole Lemon and Coconu t Truffles; and Cherry Energy Bars. Well illus. in color. 144 pages. Skyhorse. Pub. at $19.95.

★ 6954111 THE HAPPY COOKBOOK. By Lola Berry. Based on nutritious, whole-foods. Berry’s recipes–like Sweet Potato Gnocchi with Kale pesto; and Pine Nuts–are gluten-free with very little dairy and no refined sugar. In addition to energy-boosting recipes, she looks at the other key pillars of happiness and wellness, offering her professional advice. Well illus. in color. 248 pages. St. Martin’s. Paperbound. Pub. at $25.95.

★ 6890480 THE DELIGHT GLUTEN-FREE COOKBOOK. By Vanessa Westbrod. Giving up gluten doesn’t mean you have to give up the foods you love. From breakfast to desserts, this cookbook will get you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe for everyone; easy, quick and delicious. Recipes include Creme Fraiche Mashed Potatoes; Creamy Mashed Potatoes; Caramel Apple Fritters; Apricot Feta Turkey Meatloaf; and Fian de Coco. Well illus. in color. 258 pages. Harlequin. Paperbound. Pub. at $21.95.

★ 6938287 THE 200 SUPERFOODS THAT WILL REVIVE YOUR LIFE. By Deborah A. Klein. Here are the optimal foods to eat and enjoy that promote lifelong health and increase longevity, including sweet, satisfying indulgences like peanut butter, guaracarame, and semi-sweet chocolate chips. Packed with more than 150 quick and tasty recipes filled with disease fighting ingredients. 363 pages. McGraw-Hill. Paperbound. Pub. at $19.95.

★ 5744679 HOMEMADE SNACKS AND STAPLES: A Living Free Guide. By Kimberly Aime. Offers over 270 fresh and original real-food recipes for tasty snacks and handy pantry staples free of unpronounceable chemicals and additives. From the how-to cusp, this is your ultimate guide to eating well. 284 pages. Alpha. Paperbound. Pub. at $20.00.

★ 6638376 THE QUINOA (KEEN-WAH) COOKBOOK. By Mana del Mar Sacasa. Presents more than 75 recipes that utilize quinoa in an unfruitful, creative, and delicious way.章和Nutty Quinoa Granola to Breakfast Coconut Quinoa; Roasted Peppers with Lamb-Quinoa Stuffing to Matoe Ball-Style Quinoa Soup; and Walnut Veggie Burgers. Well illus. in color. 234 pages. HarperCollins. Pub. at $23.99.
**Low Fat & Healthy Cooking**

- **6712061 FOOD CAN FIX IT: The Superfood Switch to Fat-Free, Defy Aging, and Eat Your Way Healthy.** By Mehmet C. Oz and Michael F. Roizen. Introduces you to simple, healing, wholesome food that can slim, energize, and protect your body from major health risks. Along with quick and tasty recipes like Supergreen Salad and Salmon Tacos, Dr. Oz and Dr. Roizen explain how to make the switch in four easy steps: Find your balance, help for the switch, trade it for the best, and plan your new financial future. Paperbound. Pub. at $19.95
- **681843D CRAVEABLE KETO COOKBOOK: Your Low-Carb, High-Fat Roadmap to Weight Loss and Wellness.** By Kyndra D. Holley. With more than 140 whole-food recipes, five weekly meal plans, and tons of valuable resources to help make cooking a breeze, this is your ultimate guide to finding success in your low-carb life and loving yourself along the way. Try Creamy Lasagna Soup, Chicken Cordon Bleu Pizza, or Chocolate Peanut Butter Cheesecake Balls. Well illus. in color. 383 pages. Victory Belt. Paperback. Pub. at $18.95
- **688248X THE CLEVER GUT DIET COOKBOOK: 150 Delicious Recipes to Help Nourish Your Body from the Inside Out.** By Claire K. Gold, with J. Skipper. Improving your gut health will help you control your cravings, boost your mood, ease intestinal distress, and lose weight. With 150 delicious recipes plus tips for brunches, dinners, snacks, and desserts, you can lose weight while eating meals like Coriander Chicken with Yogurt and Fennel, Crab Spaghetti, and Chocolate Eggplant Cake. Color photos. 224 pages. Alina. Paperback. Pub. at $21.95
- **5911435 RAWMAZING: Over 130 Simple Raw Recipes for Radiant Health.** By Susan Powers. Combining gourmet flavor with everyday recipes, Powers offers up a plethora of dishes that are so good you won’t believe they’re raw. Also includes details on paneled discussions on plant-based proteins, plus helpful tips for sprouting seeds, dehydrating food, buying seasonal produce and more. Color photos. 246 pages. Skyhorse. Paperback. Pub. at $16.95
- **6757146 NUTRITIONALLY DELICIOUS: Turquoise Your Favorite Recipes with 50 Everyday Superfoods.** By the eds. at America’s Test Kitchen. Healthy has never tasted so delicious! Twenty healthy and innovative recipes amp up the nutrition with superfoods you probably already have in your kitchen, from avocados to quinoa. Try Blueberry-Oat Pancakes; Kale Caesar Salad; Salmon Tacos with Super Slaw; Chocolate Avocado Pudding and more. In color. 318 pages. America’s Test Kitchen. Paperback. Pub. at $29.99
- **6781454 POWER BOWLS: 100 Perfectly Balanced Meals in a Bowl.** By Christa Szczelb. Crafted from wholesome ingredients, these tasty bowls are a nutritious and delicious way to eat your vegetables. Dine into energy-packed, all-in-one meals that require just a bowl and a fork or spoon to enjoy: Sweet Potato & Avocado Scramble, Pulled Pork & Sweet Potato Noodles, Korean Fried Chicken with Miso & Ginger, and more. Well illus. in color. 192 pages. Sterling. Pub. at $19.95
- **6668240 READY OR NOT! 150+ Make-Ahead, Make-Over, and Make-Now Recipes by Nom Nom Paleo.** By M. Tam & H. Fong. Features healthy paleo home cooking whether you have time to prepare or just minutes to spare. From make-ahead feasts to lightning-quick leftover makeovers, this collection offers you inspiration along with some simple, easy, and delicious recipes like Slow Cooker Kabocha Stuffed Sunday Peppers. Fully illus. in color. McMeel. 8¼x10¼. Pub. at $35.00
- **6658143 NOM NOME: Food for Humans.** By Matt Zuniga, with H. Fong. Clearly describes what the Paleo Diet is all about and why it makes sense, Tam packs this guide with step by step full-color illustrations for recipes that are free of gluten, soy, and added sugar. Drinks include Cold Bee Sting and Orange Fizz; Wings; Slow Cooker Korean Short Ribs; Big-O Bacon Burgers; and more. 277 pages. Andrews McMeel. Hardcover. Pub. at $19.95
- **675584X THE EVERYTHING GUIDE TO MACRONUTRIENTS.** By Matt Dustin. Carbohydrates, proteins, and fats are three of the most misunderstood macronutrients. In this guide, you’ll learn the importance of these essential elements, as well as how to control them to create the healthiest you possible. Includes 150 recipes and a two-week meal plan. 271 pages. Adams Media. Paperback. Pub. at $18.99
- **6708026 HEALING SPICES: 50 Wonderful Recipes and How to Use Them in Healthful Foods and Drinks.** By Kirsten Hartvig. A celebration 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. Paperback Import. Pub. at $14.95
- **6713431 THE COMPLETE IDIOT’S GUIDE TO THE ACID REFUX DIET.** By Maria A. Bella. Packed with tips for treating and reversing your acid reflux disease for over 4,000 years. 240 pages. Watkins. Paperback Import. Pub. at $14.95
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- **7582633 THE QUINTESSENTIAL QUINOA COOKBOOK: Eat Great, Lose Weight, Feel Healthy.** By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa dishes for every occasion. Try Blueberry Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also includes alternatives for many recipes, covering the needs of vegan, gluten-free, and sugar-free dieters. Color photos. 221 pages. Speedy. Paperback. Pub. at $9.95
- **5849470 DR. MAO’S SECRETS OF LONGEVITY COOKBOOK.** By Mao Shing Ni. An inspiring cookbook based on a simple philosophy, by following the dietary wisdom of centenarians, we can initiate self-healing, enjoy life more and be 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. Hardcover. 8¼x10¼. Pub. at $24.99
- **6880838 WINTER FIT: 100 Delicious Winter Recipes for Radiant Health, Fight Cholesterol, and More with Nature’s Miracle Cure.** By Claire K. Gold. Offers instructions for a 7-day therapeutic nutrition plan that uses nature’s cure-all potion to restore and repair your health. Includes easy-to-follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. Short Worth. Illus. in color. 162 pages. St. Martin’s. Paperback. Pub. at $14.99

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6921725 FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER, By Phyllis Good. Not only do slow cooks make delicious soups and stews, but they make gooey bars, fluffy cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as Coca Brownies with Dark Chocolate Frosting, Raspberry Custard. Little Boston Brown Leaves, Creamy Garden Quiche and so much more! Well illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.99. $6.95

6917878 FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from some of the best home cooks, and tested in real-life settings, these are the best-loved slow cooker recipes all in one place. Enjoy Bacon Ranch Slow Cooked Smoked Turkey Breast, Potato Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 598 pages. Good Books. Paperbound. Pub. at $24.99. $5.95

1840959 FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes. By Phyllis Pellman Good. This collection contains more than 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. 8x10. Spiralbound. Pub. at $17.99. $5.95


6963350 FIX-IT AND FORGET-IT BIG COOKBOOK: 1400 Best Slow Cooker Recipes! By Phyllis Pellman Good. Collected from some of America’s best home cooks, these 1400 delicious recipes are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole, Sweet Potato Casserole; and many more! Color photos. 700 pages. Good Books. Spiralbound. Pub. at $22.99. $6.95

6825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy—and Easy—Recipes for the Classic Cooker. Offering a modern twist on classic dishes, these 200 slow cooker recipes will quickly make your slow cooker a kitchen workhorse. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Almond and Dried Cherry Granola, Acorn Squash Chili, and Mango-Spiced Cucumber. Color photos. 256 pages. Adams Media. Paperbound. Pub. at $19.99. $5.95

6836674 KEEP CALM AND SLOW COOK. By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables 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 to round out the meal! Well illus. in color. 240 pages. Thunder Bay. Pub. at $16.95. *$4.95

6875956 MEXICAN SLOW COOKER COOKBOOK: Easy, Flavorful Mexican Dishes That Cook Themselves. By Mayte Autel. Whether you crave beloved Mexican classics or restaurant favorites, you’ll find everything from Slow-Roasted Pork to Chile and Cheese dip in this collection of over 80 wonderful recipes, including tips for using your slow-cooker effectively, and must-have pantry items. Color photos. 176 pages. Rockridge. Paperbound. Pub. at $13.99. $9.95

6904886 SUPERFAST SLOW COOKER. By Nicola Garmes with C. Seward. The recipes in this collection mainly use meat, vegetables, and beans and pulses, along with “superfood” vegetable ingredients and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow cooker in these inspired and nourishing recipes. Color photos. 144 pages. Import. Pub. at $19.95. $6.95

6978614 INSTANT POT MIRACLE. Home cooks everywhere are raving about the convenience and versatility of the Instant Pot. welldesigned and easy to use, this collection of 176 delicious recipes can be made in a pressure cooker, multi cooker, or slow cooker. Make amazing meals in minutes with an Instant Pot. Color photos. 272 pages. Clarkson Potter. Paperbound. Pub. at $26.00. $18.95

6785654 THE EASY INDIAN SLOW COOKER COOKBOOK. By Hari Ghotra. With recipes like Butter Chicken, Spinach and Paneer Cheese, and Spiced Lamb Biryani, you can serve authentic flavors at home. Includes 175 delicious recipes, over 100 color photos. Well illus. in color. 222 pages. HMH. Paperbound. Pub. at $22.99. $17.95

6818195 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. Paperbound. Pub. at $26.00. $18.95


6822430 FIX-IT AND FORGET-IT CROCKER DINNER & DESSERTS. By Hope Comerford. Step 1: Dump the ingredients into your slow cooker. Step 2: Press the “on” button. It’s that easy! And all in one pot. Over 150 delicious recipes in this collection include meat and delicious meals like Texas Pot Roast; Beef with Broccoli; Sweet Barbecued Chicken; Sweet Potato Lentil Soup; Fudge Swirl Dump Cake, and so much more. Well illus. in color. 330 pages. Good Books. Paperbound. Pub. at $19.99. $14.95
Slow Cookers & Crockpots

**6813178 INSTANT POT ITALIAN: 100 Irresistible Recipes Made Easier 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 salads, soups and stews, pasta, poultry, pork, beef, and vegetables, desserts and more. Fully illus. in color. 208 pages. HMH. Paperback. Pub. at $20.99 $14.95

**681017 THE TEX-MEX SLOW COOKER.** By Vianney Rodriguez. For cooked all day flavor with half the effort, turn on your slow cooker and try out these 100+ bold recipes which include Chicken Verde with Nopales; Enchilada Verde Sauce; Capirolada; Caldo de Pollo; and much more. Color photos. 208 pages. Countryman. Pub. at $24.95 $17.95

**666364 TASTE OF HOME SLOW COOKER.** Ed. by H. Wheaton & C. Rukavina. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and seasonal parties. Dishes include Slow Cooker Ground Beef Stroganoff; Momma’s Turkey Stew with Dumplings; Spicy Lentil & Chickpea Stew; and Lip Smackin’ Ribs. Fully illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $9.95

**694678 MARTHA STEWART’S PRESSURE COOKER.** By the eds. of Martha Stewart Living. An authoritative volume packed with worthwhile recipes that yield maximum flavor and require minimal time. Dishes that once seemed too labor intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour, dried beans from scratch that don’t need to be presoaked, and more! Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $26.00 $18.95

**6978371 GET CROCKED FAST & EASY SLOW COOKER RECIPES.** By Jenn Bare. Make everything from breakfast to dessert with delicious results every time. The ultimate cookbook for busy families everywhere. With clear, concise instructions for slow cooking every dish, plus pressure cooker options. You can choose to either “set it and forget it” or have dinner ready in a snap. Well illus. in color. 252 pages. Media Lab Books. Paperback. Pub. at $19.99 $14.95

**6992323 AFFORDABLE PALEO COOKING WITH YOUR INSTANT POT.** By Jennifer Robins. Forget buying overpriced spices. With this cookbook, you’ll only need a handful of ingredients and a drum kit to whip up any of the more than 100 delicious recipes. Shows you how to use your slow cooker to find recipes that yield maximum flavor and require minimal time. Dishes that once seemed too labor intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour, dried beans from scratch that don’t need to be presoaked, and more! Color photos. 240 pages. Page Street. Hardcover. Pub. at $21.99 $16.95

**677878X TASTE OF HOME SLOW COOKER: 278 All-New Family Faves.** Ed. by Hazel Wheaton. Come home to a delectable slow-simmered meal with these kitchen-tested treasures. From roasts, stews, and pastas to breakfasts and desserts in Honey Buffalo Sauce and Cabin Pulled Pork Sandwiches to Butterscotch-Pecan Bread Pudding, put your slow cooker to work. Well illus. in color. 256 pages. Reader’s Digest. Paperbound. Pub. at $15.99 $11.95


**677001X FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER.** By Hope Cormentro. 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 picnic and take the stress out of church suppers. From Chile Barbecued Chicken on toast to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**673248X THE COMPLETE SLOW COOKER: From Appetizers to Desserts—400 Must-Have Recipes That Cook While You Play (or Work).** By the eds. at America’s Test Kitchen. Go beyond pot roast and chili with a comprehensive collection of foolproof slow cooker and pressure cooker recipes. Up your party game with starters like Korean Chicken Wings; keep dinner interesting with Sun-Dried Tomato Lasagna, or indulge in lip-smacking sweets like Nutella Bread Pudding. Well illus. in color. 208 pages. America’s Test Kitchen. Paperback. Pub. at $29.99 $21.95

**6820204 THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes.** By Dominique DeVito. With more than 100 recipes, this collection offers easy to make, healthy and delicious family meals you can enjoy—any day of the week—from a fowl roast to savory braised pork shoulder, and a whole lot more. Fully illus. in color. 256 pages. Reader’s Digest. Spiralbound. Pub. at $14.99

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**575286X PRISON RAMEN: Recipes and Stories from Behind Bars.** By G. Collins Jr & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize–from guitari st Slash to acto r Shia LaBeouf–this is an original collection of Ramen hacks devised behind bars: Hit Man Burritos, Sloppy Ramen Joe, Onion Tortilla Soup, Shiso and Ramen Spread, and more. 154 pages. Workman. Paperback. Pub. at $12.95 $6.95

Quick & Easy Cooking


**57464X SLOW COOKER CROWD PLEASERS: 100 Recipes Everyone Will Love.** By Ivy Manning. Featuring 100 irresistible recipes—the majority of which require five ingredients or less–this cookbook is a must-have for busy families that don’t want to skip on deliciousness. Try Bacon Cheeseburger Meat Loaf, Sweet and Spicy Pulled Pork, Quinoa-Stuffed Peppers, or Chicken Taco Soup. Well illus. in color. 223 pages. Take the Stress Out of Church Suppers. From Chili Barbecued Chicken Wings to buttered rice, your family will come back for more! Well illus. in color. 223 pages. Chartwell. Paperback. Pub. at $25.00 $19.95

**689324 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 $7.95 $5.99

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- **The Complete Make-Ahead Cookbook** by the eds. at America’s Test Kitchen. You’ll find everything from farm-fresh one-dish Franks to country-worthy appetizers, roasts, 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. 422 pages. America’s Test Kitchen. Paperbound. Pub. at $19.99

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- **The Complete Make-Ahead Cookbook**. Offers more than 700 make-it-again delicious recipes from mains to sweets, all made super-easy with ready-to-use dough. From Mac ‘n’ Cheese to Thai Beef Noodle Salad to Seafood Paella, from savory breakfasts to hearty stews. Includes vegetarian, gluten-free, dairy-free recipes, and options and helpful tips and techniques. Tasty meals include Mussels with Shallots and White Wine and Oxtail Ragu. Color photos. 176 pages. Rockridge. Paperbound. Pub. at $14.95

- **Our Favorite One-Dish Dinner Recipes**. In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Includes delicious meat dishes like Fiesta Taco Pie; Oh-So-Cheesy Sausage and Lentil Soup; Shepherd’s Pie; Fried Tuna Skillet; and Potato-Bacon Chowder. Color photos. 204 pages. Woman’s Day. Paperbound. Pub. at $16.95

- **The College Cookbook: An Alternative to the Meal Plan** by Geri Harrington. Collects 200 easy and original recipes from more than 55 different colleges and universities across the country, emphasizing healthy and cooking space, but also budgets. Try Fairly Cheap Chili or Coconut Blender Pie. 154 pages. Storey. Paperbound. Pub. at $12.95


- **Fix-It and Forget-It 3 Cookbook** by Phyllis Pellman Good. A trio of cookbooks from the bestselling cookbook series. Totaling at an incredible 1,800 recipes, this includes all of the Revised & Updated; Fix-It and Forget-It; Christmas Cookbook; and Fix-It and Forget-It: 5-Ingredient Favorites. 852 pages in three volumes, slipcased. Good Books. 8x10”. Color photos. 323 pages. Alpha. Paperbound. Pub. at $16.95

- **Fix-It and Forget-It: 5-Ingredient Recipes** by Phyllis Pellman Good. Offers more than 700 make-it—again delicious, instantly transportable meals in 5 ingredients or less. From perennials like Macaroni and Cheese, to more adventurous dishes like Thai Beef Noodle Salad to Seafood Paella, from savory breakfasts to hearty stews. Includes vegetarian, gluten-free, dairy-free recipes, and options and helpful tips and techniques. Tasty meals include Mussels with Shallots and White Wine and Oxtail Ragu. Color photos. 176 pages. Rockridge. Paperbound. Pub. at $14.95

- **Fix-It and Forget-It: 101 ONE-DISH DINNERS: Hearty 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 minimal effort. Included in the more than 50 recipes are Ranch Roast with Smoky Cole Slaw; Old-Fashioned Barbecue; and Whole Roasted Fish with Fennel. Color photos. 112 pages. Weldon Owen. Pub. at $19.95

- **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 they will love. Using premade ingredients discover flavorful, simple recipes for any mood, including: Cheesy Ranch Pull Apart Bread; Enchilada Stuffed Shells; and Slow Cooker Beef Tips. Color photos. in color. 240 pages. Countryman. 8¼x10¼. Pub. at $24.95

- **The Instant Pot Electric Pressure Cooker Cookbook: Easy Recipes for Fast & Healthy Meals**. By Laurel Randolph. Explore the surprising variety of over 100 healthy, easy to make Instant Pots dishes from savory breakfasts to hearty stews. Includes vegetarian, gluten-free, dairy-free recipes, and options and helpful tips and techniques. Tasty meals include Mussels with Shallots and White Wine and Oxtail Ragu. Color photos. 176 pages. Rockridge. Paperbound. Pub. at $14.95

- **Quick Fix Meals: 200 Simple, Delicious Recipes to Make Mealtime Easy**. By Robin Miller. The author shares her three step plan that you can follow and match for your week’s worth of scrumptious meals. Although the prep time and cooking time are short, these recipes are long on flavor. Try Chicken Piccata with Olives, Moroccan-Style Tilapia with Mango-Raisin Relish, Shopworn, 32 pages of color photos. 264 pages. Taunton. Paperbound. Pub. at $18.95

Quick & Easy Cooking

6823416 OLD-FASHIONED ECONOMICAL COOKING: Healthy Culinary Ideas on a Budget. By Wnimfed S. Gibbs. The perfect resource for anyone looking to make cheap, 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 Creamed Lobster, Kippereed Herring, or Pigs in Blankets. Illus. 160 pages. Racehorse. Pub. at $14.95 $4.95

*6972647 EASY-FREEZE INSTANT POT PRESSURE COOKER COOKBOOK. By Ela Sanders. Imagine the freedom and ease of preparing a carefully planned freezer bag meal into the multi-cooker and cooking it to perfection in under ten minutes! Choose from 100 family friendly recipes for satisfying meals like Butternut Squash and Sage Soup; Chicken Cacuchiate: Shrimp Scampi, and more. Well illus. in color. 171 pages. Castle Point. Paperbound. Pub. at $19.99 $14.95

*6782847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haugen. With your multi-function pressure cooker and the recipes in this collection, you'll get sumptuous 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 Brisket and end your meal with a Chocolade, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $15.95

*6978436 THE ULTIMATE ONE-PAN OVEN COOKBOOK. By Julia Konovolova. Grab a baking sheet, roasting pan and you're halfway to dinner, even on a hectic weekend. Try Spicy Blackened Chicken Legs with Sweet Potatoes and Broccoli; Family Style Herb and Garlic Roast Leg of Lamb; Make ahead Leek and Goat Cheese Strata; and more. These recipes will transform the way you think about meals. Illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

6836291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Fielding. Features 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. 65 pages. Wiley. Paperbound. Pub. at $12.95 $9.95

6946712 PALEO COOKING WITH YOUR INSTANT POT. By Jennifer Robins. Slow cook, steam, saute and pressure cook all with one pot. The Instant Pot is the new king of the stove top and even die-hard fans of traditional cooking methods can use the Instant Pot to whip up delicious meals. This book shows you how to drastically cut cooking time for your Paleo dishes in your Instant Pot. Recipes include Decked-Out Omelet; Legit Bread Under Pressure; Pressure-Cooked Sirkon Steak and more. Color photos. 192 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

6762824 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 easy to put a home-cooked meal on the table that everyone will love. From easy breakfasts to fajitas with Avocado Salsa; Grilled Steak and Potato Salad; or Spicy Lemon Shrimp with Basil Mayonnaise. Color photos. 335 pages. Wiley. Paperbound. Pub. at $19.99 $14.95

6704883 GOOD CHEAP EATS: Everyday Dinners and Fantast Feasts for $10 or Less. By Jessica Fishe. Faceit with money and time pressures, many of us turn to less than healthy options. But with this cookbook, you have a delicious alternative: over 200 no-nonsense, simple supper recipes that will break the bank or take hours to cook. Try Honey-Mustard Baked Ham; Cranberry-Pesto Pasta Salad; or Almond French Toast. Well illus. in color. 318 pages. Harvard Common. Paperbound. Pub. at $18.95 $4.95

5938866 SOUTHERN LIVING WHAT’S FOR SUPPER? 5 INGREDIENT WEEKNIGHT MEALS. By YaYa McNeil Pochon. Make mealtime magic with a bounty of from-scratch goodness—in 30 minutes or less! Featuring lots of weeknight meals and no-cook wonders, these are dishes sure to satisfy again and again. Try Philly Cheesesteak Pizza; Bacon and Cheddar Belgian Waffles; Shrimp & Grits; Roasted Potato Salad. Color photos. 256 pages. Oxmoor. Paperbound. Pub. at $19.95 $9.95

6554673 EAT WHAT YOU LOVE QUICK & EASY. By Marlene Koch. Includes amazing "Dare to Compare" restaurant makeovers, satisfying portions, and gluten-free and all-natural sugar substitute options, along with over 180 all-new recipes. Just a few recipes you will find include Pumpkin Pie French Toast; 15 Minute Coconut Cream Pie; or Bacon Cheeseburger Stuffed with Honey Mustard Drizzle; and more. Well illus. in color. 334 pages. Running Press. Pub. at $27.00 $6.95

*6836429 SHEET PAN COOKING: 101 Recipes for Simple and Nutritious Meals Straight from the Oven. By Jay Tace. 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 Grain-Free Tuscan 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 $19.95 $14.95

*6728539 175 BEST INSTANT POT RECIPES: For Your Programmable Electric Pressure Cooker. By Marilyn Haugen. Fast and easy it is to prepare healthy, home-cooked meals in a matter of minutes with the Instant Pot. This book offers 90 brilliant recipes for quick-fix meals that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Hail, Sea Bass with Thai Curry; and Spicy and Tomato Spaghetti. Color photos. 176 pages. Nourish. Import. Pub. at $24.95 $6.95

6836944 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laure Lindup. This author and self-confessed kitchen ninja uses her Instant Pot to transform the way you cook. Well illus. in color. 175 BEST INSTANT POT RECIPES: NO-PRESSURE COOKBOOK. By Kaynotia MacGregor. Bursting with delicious, healthy meals that can be whipped up in less than 40 minutes, this book offers 90 brilliant recipes for quick-fix meals that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Breakfast Deviled Eggs; Roasted Tomato and Feta Rosotto; and Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin's. Paperbound. Pub. at $19.99 $14.95

5736714 TASTE OF HOME SIMPLE, EASY, FAST KITCHEN. Ed. by Catherine Cassiday. Features a collection of recipes for everything from after-school snacks and appetizers to 30-minute dinners, sides and bake-sale treats. Includes short ingredient lists, simple prep techniques and no fuss cooking methods for things like Touchdown Brat Sliders, Eastern Shore Crab Cakes and Chocolate Banana Bundles. Fully illus. in color. 256 pages. Reader's Digest. Paperbound. Pub. at $7.95 $5.95

6767078 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal planning and shopping guides, along with over 180 all-new substitute options, along with over 180 all-new recipes. Just a few recipes you will find include Pumpkin Pie French Toast; 15 Minute Coconut Cream Pie; or Bacon Cheeseburger Stuffed with Honey Mustard Drizzle; and more. Well illus. in color. 334 pages. Running Press. Pub. at $27.00 $6.95

6603394 ONE-POT WONDERS. By Clifford A. Pugh. If you're short on time, or need to get dinner on the table fast, this book is for you. From slow-cooked stews to stir-fries to easy skillet dinners, these one-pot meals 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 Oktoberfest Braised Bratwurst; Union Northwestern Scallops, or Pork Carnitas Tacos. 430 pages. Wiley. Paperbound. Pub. at $19.99 $7.95

5808650 JUST ONE POT. By Lindsey Bareham. Offers delicious, easy meals that can be prepared and enjoyed without leaving a mountain of dirty dishes to wash. Whether you're short on time, or need to get dinner on the table fast, or a relaxed meal for friends, these recipes have you covered. Try Caesar Salad with Smoked Salmon; Chorizo & White Bean Stew; or Chicken & Shrimp Gumbo. 192 pages. Cassell. Paperbound. Pub. at $14.99 $6.95

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Pasta

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**6791603** **HOMEMADE PASTA MADE SIMPLE.** A Pasta Cookbook with Easy Recipes & Lessons to Make Fresh Pasta Any Night. By Manuela Zangara. Whether you’ve dabbled in making 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. Recipes include Pumpkin Ravioli; Quadrati and Smoked Salmon and Ricotta Mezzelune. Color photos. 232 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

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**6919135** **VEGGIE BURGERS EVERY WHICH WAY: Fresh, Flavorful & Healthy Vegan & Vegetarian Burgers.** By Lukas Volger. Offers more than 30 unique, delicious veggie burger recipes including, Red Lentil and Celery Root Burgers; Tofu and Chard Burgers; Even if you aren’t a heat lover, these burgers offer the satisfaction of a burger without the calories. One third of the recipes are vegan and/or gluten-free, as are many of the extras. Color photos. 173 pages. The Experiment. Paperback. Pub. at $16.95

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

**6958230** **THE TAO OF COOKING.** By Sally Pasley. Offers the adventurous cook a chance to experiment with three hundred mealless recipes from around the world. This easy to use culinary guide offers an assortment of recipes for breakfasts, soups, appetizers, entrees, sides dishes, pasta, breads, and desserts. 236 pages. In UP. Paperback. Pub. at $24.00 $5.95

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**6691778** **BAKING MAGIC WITH AQUAFABA.** By Kelsey Kinser. Move over tofu, there’s a miraculous new egg replacement in town. With baking properties so amazing it can create fluffy quiche and light meringue, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime No-Mouse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulysses. Paperback. Pub. at $14.95 $11.95

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**6786170** **THE SUPER EASY VEGAN SLOW COOKER COOKBOOK.** By Tani Okamoto. This easy-to-use cookbook combines slow cooking staples and discover the ease of creating complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Caramelized Onion and Kale Soup; and Spicy Chiang Mai Stew. Color photos. 151 pages. Rockridge. Paperback. Pub. at $15.99 $11.95

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**690937X** **EVERYDAY VEGETARIAN.** By Jane Hughes. Even if you aren’t a complete vegetarian, you’ll find lots of recipes to inspire you to add more fruits and vegetables to your daily dining routine. Almost day with the homemade Spiced Raisin and Banana Muffin; Lunch on a Warm Argula, Mushroom, and Snap Pea Salad; serve some Scavonian Milled Wine with dinner; and tip old with Sticky Marmalade Cake. Well illus. in color. 288 pages. St. Martin’s. Paperback. Pub. at $24.99 $4.95

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**6921507** **GOOD VEG: Ebulient Vegetables, Global Flavors—A Modern Vegetarian Cookbook.** By Alice Hart. Showcases vegetables from around the world and how to use them to create vibrant, tasty dishes that are perfect for everyday, or entertaining. Recipes include Eggplant Gyros, Tandoori Tofu Skewers and Vietnamese Pizza. Color photos. 322 pages. The Experiment. Paperback. Pub. at $24.95 $9.95

**6880036** **VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond.** By Kate Hackworth. Puts vegetables into scrumptious cakes, muffins, breads, breakfasts, and desserts; with color photos and vibrant color recipes. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are not lacking any nutritional value. Try Roasted Carrot Soup with Flatbread Ribbons; Chickpea Crepes with Wild Garlic; Brown Rice Bubimbap Bowls with Smokey Peppers; and Tofu and Carrot Cakes with Flax and Cumin. This thoughtfully organized chapters help you find the right dish. Well illus. in color. 143 pages. Pavilion. Import. Pub. at $21.95 $17.95

**6972152** **THE SPIRALIZED KITCHEN.** By Leslie Bilderback. Step by step instructions, practical techniques, and mouthwatering photographs accompany a variety of fun, simple recipes for everything from pasta to soups and sides to desserts. 200 pages. St. Martin’s. Paperback. Pub. at $18.99 $6.95

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5771781  SIMPLY SHRIMP: With 80 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, with 80 globally inspired recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp Ravioli are joined by classics like Shrimp Cocktail and Sautéed Shrimp Scampi. Color photos. 192 pages. Stewart, Tabori & Chang. Pub. at $24.95 $3.95

3638898  THE CONNOISSEUR'S GUIDE TO FISH & SEAFOOD. By Wendy Sweetser. This comprehensive guide makes it easy to shop for and cook fish and seafood with confidence, from tilapia to lobster. It includes advice on where and how to buy and store fish and seafood as well as tips to ensure its quality, basic preparation instructions, cooking techniques, and delicious recipes. 200+ color illus. 256 pages. Sterling. Pub. at $24.95 $3.95

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6988598  AMERICAN SEAFOOD: Heritage, Culture & Cookery from Sea to Shining Sea. By Barton Seaver. Seaver tells the story of the people and places that sustain our culinary heritage and explores how seafood reflects our nation’s history. America’s seafood vividly reminds us of our past—and represents our future. Here is an inspiring resource that considers both, Fully illus. most in color. 520 pages. Skyhorse. Spiralbound. Pub. at $30.00 $11.95

6918089  SEA ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD. By M. Pietsch & J.O. Fraioli. Enjoy more than sixty-five recipes for a wide variety of meats, including local, fresh, humane or slow food, Anderson offers easy to follow tips and instructions for setting up a home garden and for hunting and trapping small game and mushrooms. And when he offers a recipe, Anderson will also provide a list of substitute ingredients, so that you can use what you have on hand. Color photos. 195 pages. Skyhorse. Spiralbound. Pub. at $13.95 $9.95


6568063  THE GREAT LOBSTER COOKBOOK: More Than 100 Recipes to Cook at Home. By Matt Dean Petit. More than 100 simple and delicious recipes will show you how to buy, clean, and stress-free cooking with lobster can be. Try Lobster Deviled Eggs; Chilled Summer Corn and Lobster Soup; Pancetta-Wrapped Lobster Tails with Warm Parsley Sauce; Rock Lobster Fricasse; Lobster Pot Pie. Well illus. in color. 204 pages. $3.95


6962424  THE COMPLEAT CRABBER. By Christopher R. Reaske. This streamlined edition focuses on catching and preparing the feisty blue crab, and covers methods for catching crabs with nets, handlines, and traps. Includes crab lore and trivia, and a wealth of freshly prepared crab recipes. 127 pages. Burford. Paperbound. Pub. at $12.95 $9.95

Poultry & Game

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7600720  THE VENISON COOKBOOK: Venison from Past to Present. By Kate Fiduccia. Venison has found an eager audience as a healthy, low-fat alternative to beef. Running the gamut from down-home favorites to gourmet delights, this cookbook has recipes for every meat that the deer, elk, and other large wild animals yield, and even includes tips on buying and storing; and preparing shrimp, with 80 easy to follow tips and instructions for setting up a home garden and for hunting and trapping small game and mushrooms. Anderson offers easy to follow tips and instructions for setting up a home garden and for hunting and trapping small game and mushrooms. And when he offers a recipe, Anderson will also provide a list of substitute ingredients, so that you can use what you have on hand. Color photos. 195 pages. Skyhorse. Spiralbound. Pub. at $13.95 $9.95

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6847501  THE HUNTER’S COOKBOOK: The Best Recipes to Savor the Experience. By Steve & Anna Chapman. Along with easy to follow instructions, this more than 200 recipes includes soups, stews, and much more. 270 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

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6824978 CHINESE FEASTS & FESTIVALS: A Cookbook. By S.C. Moey. Each celebratory meal is a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Fried Rice and Good Luck Spring Rolls. 148 pages. Periplos. 8½x11¼. Paperbound. Pub. at $17.95 $11.95


4486552 THE CHINESE TAKEOUT COOKBOOK: Quick and Easy Dishes to Prepare at Home. By Diana Kuan. The Chinese food blogger and cooking instructor brings Chinatown into your home with this amazing collection of more than eighty popular takeout recipes, all easy to prepare and MSG-free. Try Classic Barbecue Spare Ribs, Twice-Cooked Pork, and Chicken Chow Mein. Well illus. in color. 189 pages. Ballantine. Pub. at $30.00 $11.95

6832058 MINT VIETNAMESE COOKBOOK. By Da-Hae & Gareth West. A collection of 75 easy to follow authentic dishes that are healthier and tastier home. With the press of a button, you can make delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Gourmet General 6’s Cho Chi. Pan, Pat That Noodles with Shrimp or Beef Chow Fun a try. Fully illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95

6749008 HEALTHY JAPANESE COOKING: Simple Recipes for a Long Life, the Shoku-Iku Way. By Makiko Sano. Discover the secrets of Shoku-iku and how the Japanese people stay so healthy, all in one easy-to-understand recipe collection. As with Japanese cooking in general, most of the 70 brand new dishes are largely gluten and dairy free with many vegan options. Illus. in color. 128 pages. Quarto. Paperback Import. Pub. at $19.95 $6.95

6903975 ESSENTIAL TurKISH CUISINE. By Engin Akin. Complete with two hundred recipes, this side of the world collection of modern Turkish cooking, along with the myriad cuisines it reflects: Chinese, Middle Eastern, Mediterranean, and Northern Africa. Includes Small Plates; Main Dishes; Breads & Pastries; and Sweets & Beverages. Well illus. in color. 272 pages. Abrams. 8¼x11¼. Import. Pub. at $40.00 $16.95

6751982 KACHKA: A Return to Russian Cooking. By Olga Polizzi. Veteran cooking teacher and chef Paniz revolutionizes the long, slow approach to making Russian cuisine by rethinking its complicated ingredients and complete instructions for making the rolls, you’ll be making Sushi at home in no time. Recipes include Shrimp Tempura Gunkan, Seared Tuna Tuna Squid Sashimi & Ikura Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95 $6.95


6740988 ASIAN & EASTERN CUISINES. Pub. at $45.00 $19.95

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6846106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Amedi. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won 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 Smoked Couscous. Also includes desserts and a special cocktail section. Fully illus. in color. 256 pages. Potter. 8¼x10½. Pub. at $35.00 $9.95

587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered iron Chef shows us how to make flavorful, exciting 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 nitsuke, and even rice before the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

7634331 ORIENT EXPRESS: Fast Food from the Eastern Mediterranean. By Silvena Rowe. Pioneers of the fast food revolution bring us this collection which explores the authentic flavors and textures of time honored cuisines from such provinces as Alsace, Provence, Brittany, and the Baltic to the Black Sea, shown step by step in over 185 traditional recipes from the Baltic to the Black Sea, shown step by step in more than 750 color photographs. Color photos. 256 pages. Hermes House. Paperbound. Pub. at $19.95 $12.95

European Cuisines

5921841 AUTHENTIC POLISH COOKING: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine. By Marianna Dwojak. Some think that Polish cuisine is all meat and potatoes, but this cookbook proves that myth wrong. From rich soups and salads to side dishes, tasty fish, vegetarian meals and, yes, meat and potato fare, there is a wide array of traditional Polish cooking you won’t be able to resist. Color photos. 170 pages. Skyhorse. Paperbound. Pub. at $15.99 $5.95

649594X GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart: traditional German cuisine is rich, enticing, and easy to make with these exciting chefs writing today. Color photos. 188 pages. Interlink. Pub. at $12.95

5922178 RUSSIAN, GERMAN & POLISH FOOD & COOKING. By C. Atkinson & T. Davies. Features over 185 traditional recipes from the Baltic to the Black Sea, shown step by step in more than 750 color photographs. Includes soups & starters, meat & poultry, fish dishes, vegetables, soups, stews, pot pastas, and desserts, 256 pages. Hermes House. Paperbound. Import. $7.95

6840663 PAUL BOUCHE: Simply Delicious. Widely regarded as the father of modern French cuisine, Chef Paul Bocuse offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Soufflés; from Cod Lyonnaise to Boeuf Bourguignon, and from Pears in Red Wine to Tarte Tatin and Crème Brûlée, and oh so much more. Well illus. in color. 297 pages. 4th ed. Penguin. Pub. at $19.95 $10.95

5882580 MONET’S PALATE COOKBOOK. By A. Bordmann & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his kitchen garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages. Gibbs Smith. Pub. at $30.00 $8.95

6694632 THE WURST! The Very Best of German Food. By Otto Wolff. Celebrates all the greats of German food—from street snacks, side salads, and more—to meat in sweet bread goods and desserts. Discover recipes for sauerkraut, schnitzel, pretzels, potato dumplings, currywurst, Black Forest Cake, and more. Well illus. in color. 177 pages. Smith Street. Import. Pub. at $14.95

6843641 GASTRONOMY OF ITALY. By Anna Del Conte. A comprehensive companion to every aspect of the cooking of cucina Italiana, providing over 200 essential recipes which include everything from simple one-pot cooking to food created for princes. Well illus. in color. 496 pages. Pavilion. 7¼x11. Pub. at $45.00 $14.95

5815342 CULINARIAN RUSSIA: A Celebration of Food and Tradition. Ed. by Marion Truffer. Offers a wealth of culinary delicacies hardly known to us in the west, a myriad of foods and foods fed by the most diverse influences and cultures. From traditional fish and meat specialties of the nomadic people in Northern Russia to sweets with a hint of oriental flavor from Azerbaijan, this volume includes a generous selection of authentic recipes. Well illus. in color. 371 pages. h.f. ullmann. 8¼x10½. Import SOLD OUT

589335X SERBIAN COOKING: Simple Recipes from the Balkan Region. By Dragan and C. Milutinovic. Presents 55 delicious Eastern European recipes, including all types of traditional Serbian fare like potato salad, lentil soup, and an assortment of pitas dishes, as well as sauces and a multitude of delectable desserts. Color photos. 104 pages. Schiffer. 9½x8½. Pub. at $24.99 $8.95

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6904688 QUICK AND EASY SPANISH RECIPES. By Simone & Ines Ortega. Packed with fast and delicious dishes geared for the busy home cook. Selected to highlight the most beloved dishes of the country's rich cuisine, these mouthwatering recipes include Artichoke, Potato, and Shrimp Salad; Manchegan Rataouille; and Pork Fillets in Wine along with the classic Paella, Churros and Tortillas. Color & photos. 240 pages. Phaidon. Pub. at $29.95 $12.95

6897932 FROM SCRATCH: An Introduction to French Breads, Cheeses, Preserves, Pickles, Charcuterie, Condoments, Yoghurts, Sweats, and More. By Laurence Laurent et al. Take pleasure in turning out luscious brioches. Easy to follow instructions and plentiful tips will help you capture the harvest in splendid preserved foods. Filled with beautiful photos, this volume offers more than 100 delicious recipes for a variety of French-inspired foods included pasta, condiments, charcuterie, preserves, cookies and more. 254 pages. Lark. Pub. at $22.95 $9.95

6570569 THE COOK BOOK: Fortnum & Mason. By Tom Parker Bowles. This collection of contemporary, accessible recipes combined with superb expert advice on food and entertaining. All this from British institution that has fed the appetites of kings and queens, emperors, dukes and divas alike. Recipes include Garibaldi Biscuits, Festive Pudding, Tarte Tatin and Lamb Currant with Redcurrant and Mint Glaze. Illus. in color. 297 pages. 7¼x11. Pub. at $35.00 $19.95

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

- **THE GERMAN COOKBOOK.** By Mirri Sheraton. A complete guide to mastering authentic German cooking, provides a generous helping of hundreds of clear recipes for soups, casseroles and one pot meals, egg and cheese dishes, fish, meat and poultry, sausages, vegetables, sauces, desserts and baked goods. 523 pages. Random. Pub. at **$34.95**

- **500 ITALIAN DISHES: The Only Compendium of Italian You'll Ever Need.** By Valentina Sforza. From the bounty of the lush pastures of northern Italy to the tasty and refreshing meals created in the arid lands and coastal landscapes of the south, you can choose from 500 easy-to-follow recipes to cook the Italian way. Try Zuppa di Fave Bianche (White Bean Soup); Risotto alla Parmigiana (Parmesan Risotto); and Verdure alla Griglia (Grilled Vegetables). Color photos. 240 pages. Phaidon. Pub. at **$29.95**

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**698231X** NORTHERN ITALIAN KITCHEN. By Lidia Mattichio Bastianich with T. B. Manuill. This comprehensive Italian cookbook includes all the techniques needed to create perfect meals; instructions on how to buy, store, cook, and clean every ingredient you use; a complete guide to kitchen tools; an indispensable gallery of Italian food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Knopf. Pub. at $37.50

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**6689221** SWEETNESS: Southern Recipes to Celebrate the Warmth, the Love, and the Blessings of a Full Life. By Christy Jordan. The author shares 192 recipes for sweet things to eat and drink. Recipes include, Peach Sulterriffic Pie, Strawberry Pecan Bread, and Fashioned Egg Creams and many more. They are deeply delicious, rich with tradition, often through teaching through generations, and designed with today’s hectic schedules in mind. Illus. in color. 294 pages. Workman Paperbound. Pub. at $16.95

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**2731630** THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donaho. This collection is a mouth-watering culinary tradition that are fondly recognized throughout the South, alongside a different approach that’s sure to push taste buds and kitchen bravery to new heights. Color photos. 260 pages. Thomas Nelson. Pub. at $24.99

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Notable Chefs & Celebrities

5774717 COOKIN’ IT WITH KIX. By Kix Brooks. Kix Brooks loves to celebrate, and he’s gathered a collection of his family’s favorite recipes, with a side of stories and traditions behind the food. Get ready to try new twists on old favorites like New Year’s Red Beans & Rice and Aunt Grace’s Crawfish Etouffee. 248 pages. Chock-full of [Image]. Nelson. Pub. at $22.95

5963788 BEEF LAMB + PORK: Simple Essentials. By Donna Hay. Beginning with a guide to cuts of meat, with advice on how to best utilize them, this elegant collection of recipes includes Thai Caramelized Pork Satay, Mint and Minted Lamb, Mojavea Real with Roast Tomato Salad; and Roast Pork Loin with Pear and Sage. Well illus. in color. 96 pages. Fourth Estate.

5614574 ORANGE, LAVENDER & FIGS: Deliciously Different Recipes from a Passionate Eater. By Fanny Slater. Filled with delicious, one-of-a-kind recipes, You’ll love Fanny’s quirky “fanfare tips,” which range from “flipflop-doos,” which provide creative ways to pair leftovers. Recipes include Lemon yogurt and Courous Soup and Meatless Monday Angel Hair with Burst Tomatoes and Goat Cheese. Well illus. in color. 224 pages. At Blanchard’s Table. Pub. at $32.50

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 Enchiladas. Well illus., in color. 330 pages. Artisan.


NEW: 588165X MODERN PRESSURE COOKING. By Bren Herrera. The pressure cooker’s remarkable efficiency makes it easy to whip up weeknight dinners or complex, restaurant worthy dishes for entertaining. Let chef and food personality Bren Herrera show you how with recipes like Grilled Muenster Mustard Braised Short Ribs or Pumpkin Coconut Curry Soup. Well illus. in color. 224 pages. Page Street. Pub. at $24.99

5694861 IVAR’S SEAFOOD COOKBOOK: The O-fish-al Guide to Cooking the Northwest Catch. If you know Seattle, you know Ivar’s, the seafood restaurant famous for serving locally sourced seafood, and you also know that Ivar’s has a cookbook. This Ivar’s cookbook, it serves up recipes that include Caesar Salad with Blackened Salmon; Ivar’s famous Puget Sound White Clam Chowder; red Crispy Fish Tacos; and more. Well illus. in color. 176 pages. Sasquatch. 9x10 ¼. Pub. at $29.95

766229 THE BERGFISH FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Klaus Fritsch et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Berghoff Créme-Souped Spargel; Herman Potato Salad; Wiener Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $29.99

5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaudia Schien et al. Morton’s The Steakhouse, America’s oldest steakhouse, is renowned for the best quality meat, and for its classic steakhouse cuisine. This cookbook is Morton’s greatest hits. Fully illus. in color. 248 pages. Clarkson Potter. 8¼x10¼. Pub. at $32.50

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

3638389 THE BERGFISH CAFE COOKBOOK: Berghoff Family Recipes for Simple, Satisfying Food. By Carolyn Berghoff with N.R. Ryan. Founded in 1898 by Herman Berghoff, Chicago’s Berghoff Cafe has come to symbolize the American dream and the joy that comes from sharing food with family and friends. Today, the tradition lives on with Herman’s great-granddaughter in her new collection of classic, easy to make recipes with a modern twist. Color photos. 156 pages. Andrews McMeel. Pub. at $24.99

3426351 MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shady brick street in downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and home-style 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. Now Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

6929885 AT BLANCHARD’S TABLE: A Trip to the Beach Cookbook. By Melinda & Robert Blanchard. The couple extends the celebrated warmth of their acclaimed restaurant, and its delicious menu, to your home. The resulting 160 recipes offer a cookbook that’s as much a pleasure to read as it is enjoyable to use. Fully illus. in color. 224 pages. Chapel Hill. Pub. at $32.95

665594 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. Accompanied by photographs of their respective chefs and a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history.

6749054 GO EATS: The Cookbook for Men of Seriously Good Taste. 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 Coq au Vin and Salt and Pepper Squid to an A-List Sherry and Drinks. Well illus. in color. 224 pages. Mitchell Beazley. Import. Pub. at $20.00

Restaurants

6942438 THE BONE BROTHERS: How a Bone Broth Miracle Can Improve Health, Fight Aging, and Boost Beauty. By Ariane Resnick. Details everything you need to know about the health benefits of this hot soup. Along with information about the history and varieties of broth, this book also contains 51 easy to follow recipes for your daily dose of nutrition. Well illus. in color. 180 pages. Skyhorse. Paperbound. Pub. at $17.99

Soups & Salads


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**6759102** 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 that will help you feel fuller and become healthier. With a focus on the revitalizing health benefits of soup, it offers more than 60 delicious, healthy, restorative soup cleanses to fit any lifestyle. Color photos. 180 pages. Atria. Pub. at $20.00 $4.95


**6708890** 200 SUPER SALADS: Hamlyn All Color Cookbook. By Alice Storey. Find out how versatile the salad bowl can be and cook up great ideas like Roasted Tomato & Asparagus Salad; Chicken Couscous Salad; Duck, Hazelnut, & Peach Salad; Pasta, Crab, & Arugula Spinach Salad, and more. Fully illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $7.99. $3.95

**6982204** SAVEUR SOUPS AND STEWS. From vegetable-laden broths and creamy crawfish soups, to hearty meat stews and hometo-noodle soups, these recipes feature seasonal standouts, regional specialties, classics from different cuisines, and more. Fully illus. in color. 160 pages. SAVEUR. Pub. at $11.99. $6.95

**6841991** THE SCOTTISH SOUP BIBLE. By Sue Lawrence. Celebrates the enormous range of Scottish soups in this imaginative and practical collection of recipes ideal for cooks of all abilities. Some soups make ideal starters, others are a complete meal in themselves. Some of the 40 recipes include Cullen Skink, Winkle Soup, and New Zealand Oatmeal soup. Illus. 96 pages. Birlinn. Paperback Import. Pub. at $16.99. $9.50

**6841090** HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilis, and Chowders Everyone Will Love. By Addie Gundry. There’s nothing like the delightful sound of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the classics included here like Old-Fashioned Potato Soup or a classic Beef Stew, or new hits like Chicken Parmesan Soup or Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperback. Pub. at $19.99 $14.95

**684720X** 99 FAVORITE AMISH SOUPS & STEWS. By Georgia Varozza. Learn how easy it is to prepare comfort food for a cold night with this collection of Amish delights. Recipes include Potato Rivel Soup, Stonelassch; Apple Cider Onion Stew and many more. Fully illus. in color. 208 pages. Harvest House. Spiralbound. Pub. at $9.99 $7.95

**6839460** SALADISH: A Crunchier, Grainer, Herbier, Heartier, Tastier Way with Vegetables. By Ilene Rosen with D. Gelb. This collection of over 80 utterly one-bowl-wonder simmering pots on the stovetop—signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the classics included here like Old-Fashioned Potato Soup or a classic Beef Stew, or new hits like Chicken Parmesan Soup or Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperback. Pub. at $19.99 $14.95

**5955017** SALAD AS A MEAL: Healthy Main-Dish Salads for Every Season. By Patricia Wells. Culinary legend Patricia Wells is back with a book that features 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 ingredients. Color photos. 360 pages. Morrow. Pub. at $34.99 $4.95

**5962005** THE SOUP CLEANSE: A Revolutionary Detox of Nourishing Soups and Healing Broths from the Founders of Soupure. By Angela Blattais et al. Learn how to nourish and purify your body, and enjoy healthy fats and essential nutrients, with more than 50 recipes and a flexible and easy to follow detox program. These satisfying soups won’t leave you feeling hungry or deprived. Get the nutrients you need to detox and cleanse, and reclaim your energy. Color photos. 214 pages. Grand Central. Pub. at $22.00 $4.95

**6722862** 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide. By A. Suzanne & C.H. Serin. This vintage delight presents 200 fast and easy to follow suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Dover. Paperback. $6.95

**6694926** GOOD HOUSEKEEPING SOUPS: 70+ Nourishing Recipes. Create a easy yet versatile meal with a pot of soup. Included are over 70 versatile, delicious recipes including Classic Chicken Soup, Hearty Minestrone, Shrimp & Sausage Gumbo, Curried Butternut Squash Soup and more. Well illus. in color. 127 pages. Hearst. Pub. at $11.95 $4.95

**6808050** I LOVE SOUP: More Than 100 of the World’s Most Delicious and Nutritious Recipes for All Seasons. By Beverly LeBlanc. These mouthwatering recipes transcend the seasons. From the richly satisfying Chicken Udon Hot Pot to the delightful, autumnally spiced Halloween Bean Soup to the fresh spring flavors of Crab & Asparagus Soup and the summery zing of Gazpacho, the recipes in this collection will inspire you throughout the year. Color photos. Paperback Import. Pub. at $19.95 $4.95

**6663893** 500 SOUP RECIPES. Ed. by Bridget Jones. Packed with fresh ingredients, enjoy fabulous soups for every possible occasion with this collection. Recipes include N’Ole Eclectic Shrimp & Sausage Gumbo, Tangine-Style Lamb Soup with Butternut Squash; and Red Onion Laska. Photos. 256 pages. Hermes House. Paperback Import. Pub. at $21.95 $11.95

**5716863** BROTH & STOCK FROM THE NOURISHED KITCHEN. By Jennifer McGruther. Includes a fun menu to turn your saladish to the colorful and hearty Red Potatoes with Bacon Soup or Fresh Tomato Soup. Incl. over 180 pages. Tim Speed. Hearst. Pub. at $18.00 $9.95

**6749216** SAVOR: Sensational Soups to Fulfill & Fortify. By Amber Locke. Transform the glut of vegetables in your refrigerator into colorful and spectacularly tasty soups. Features more than 100 exceptional, delicious soups including Coconut Cauliflower Soup; Sweet Potato Soup; and Raw Avocado and Cucumber Soup and more. A healthy way to make the most of fresh, seasonal ingredients. Well illus. in color. 144 pages. Mitchell Beazley. Paperback Import. Pub. at $16.99 $9.95

**6943766** REAL SNACKS: Make Your Favorite Childhood Treats Without All the Junk. By Lara Ferroni. Satisfy your cravings without the guilt using more than 70 recipes for sweet and salty snacks that switch out the artificial colors, fake flavorings, and more. Well illus. Incl. over 160 recipes. Well illus. 468 pages. Mitchell Beazley. Paperback Import. Pub. at $19.95 $9.95

**6769179** 500 APPETIZERS: The Only Appetizer Compendium You’ll Ever Need. By Susannah Blake. Contains 500 recipes for appetizers for every occasion, all of them clever and easy to follow. Try Peking Duck Wraps; Kiwi and Avocado Salsa; Marinated Seared Scallops; Poppy Seed Grissini; and a full chapter of hot and cold appetizers. Color photos. 288 pages. Sellers. Pub. at $16.95 $9.95

**6903976** ENERGY BITES. By Kate Turner with A. Nichols. Looking for post-workout fuel? Intense immunity boosts? Or just a healthy snack? With core ingredients of protein, low GI carbs, no refined sugars, and healthy fats, these little bites deliver a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crunchers; Spinach & Quinoa Powerhouse Balls; and more. Color photos. 214 pages. Dorie Greenspan. Paperback. Pub. at $9.99 $4.95

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Appetizers & Snacks


6750826 LITTLE ITALY: Italian Finger Food. By Nicole Hertl. Get a bite of Italy’s finest flavors with this collection of delicious finger food recipes. Whether it’s a cocktail party, picnic or birthday celebration, these easy-to-follow recipes are perfect for any occasion, from Pork and Fennel Polpettone to Cinnamon Mascarpone Cannoli. Well illus. in color. 104 pages. Hardie Grant. Import. Pub. at $19.95 $6.95

5956886 MEATBALLS: Falafels, Skewers, and More. By V. Douret & P-L. Viel. Whether a party snack or a light meal, meatballs and skewers are always well-received. How about meatballs of chicken with goat’s cheese, pistachios, and figs? Or chocolate balls? Or skewers of beef marinated in Thai Basil and soy sauce? They’re all here with step by step instructions and serving suggestions. Fully illus. in color. 141 pages. h.f. ullmann. Import. Pub. at $19.99 $6.95

6904718 RICE CRAFT. By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutrion and perfect for lunchboxes, snacks, and easy meals all day long. Try Hijiki, Carrot and Shiitake Onigiri or a Tuna Melt Onigiri. Color photos. 204 pages. Ryland Peters & Small. Small. Pub. at $14.95

124 pages. Chronicle. Pub. at $14.95

6836437 SUPERFOOD ENERGY BALLS & BITES. By Nicola Graimes. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Energy Balls; or Pomegranate Chia Bites. Color photos. 140 pages. Gibbs Smith. Spiralbound. Pub. at $9.95


6732122 BIG DIPS. By James Bradford. This collection of flavorful recipes requires little or no cooking and will delight any palate. Serve them at all your gatherings–or just for snacks! Try Smoked Salmon Dip; Cucumber Watermelon Salad; Spinach Pesto; or Black Bean Chipotle Hummus. Color photos. 128 pages. Gibbs Smith. Pub. at $14.99

6857973 ALL-TIME BEST APPETIZERS. By the eds. at America’s Test Kitchen. No matter what kind of party you’re having, the food is always of paramount importance. With this collection of 75 recipes you can rest assured your guests will be both satisfied and impressed. Choose from Bruschetta with Artichoke and Parmesan Topping; Broiled Shrimp Cocktail with Tarragon Sauce or Baked Brie with Honeyed Apricots. Well illus. in color. 182 pages. America’s Test Kitchen. Pub. at $22.25 $6.95

6810756 PIMENTO CHEESE: The Cookbook. By Perre Coleman Magness. With 50 delicious recipes you can start with a breakfast of Pimento Cheese Popovers stuffed with scrambled eggs, or end the night with a rice dish of Pimento Cheese Waffles with Pimento Sauce and Bacon. Then try Chicken Enchiladas with Pimento Cheese Sauce or Pimento Cheese Tomato Pie and more. Fully illus. in color. 138 pages. St. Martin’s. Pub. at $21.95 $4.95

6799090 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 Breads & Sides and Pastas & Pastas. Try a Garlic and Blue Cheese Burger; Wisconsin Cheese Soup; Asparagus Mashed Potatoes; or Good Ol’ Mac & Cheese. 128 pages. Gibbs Smith. Spinbound. Pub. at $9.99

6532128 CHEESE & DAIRY MADE AT HOME. By Dick & James Strawbridge. Learn how to use raw or store-bought milk and cream to make fresh butter, sour cream, creme fraiche, custard, mascarpone, sauces, yogurts (including Greek style), soft and hard cheeses, and more.Includes more than 40 recipes that use your homemade products. Color photos. 176 pages. Franko. Pub. at $19.95

678643X THE BEGINNER’S GUIDE TO CHEESEMAKING. By Elena R. Santagode. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With the 40 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 $11.95

6712223 HOMEMADE CHEESE: Recipes for 50 Cheeses from Artisan Cheesemakers. By Janet Hurst. Everything you need to know to make cheese at home! Includes expert advice from experienced cheesemakers and home cheese recipes for butter, yogurt, mozzarella, and cheddar as well as advanced, step-by-step advice on the use of molds and aging your cheeses. 160 pages. Voyageur. Pub. at $19.99

6915078 MILK, MADE: A Book About Cheese—How to Choose It, Serve It and Eat It. By Nick Haddow. One of Australia’s foremost cheesemakers, Haddow worked around the world before settling in Tasmania, where he started the acclaimed Bruny Island Cheese Co. In this splendid volume he shares his knowledge of making, serving and storing cheese at home and offers 75 recipes that celebrate cheese in all its glorious forms. Well illus. in color. 208 pages. Hardie Grant. 8x10. Import. Pub. at $39.99

681675X SHERIDAN’S GUIDE TO CHEESE. A Guide to High-Quality Artisan Farmhouse Cheeses. By Kevin Sheridan et al. A country by country and style by style guide to cheeses of the world with practical advice on selecting, buying, aging, and storing cheese, as well as tasting tips to help you appreciate every kind of cheese. Illus. 374 pages. Skyhorse. Pub. at $17.99

6881297 THE CHEESE COOKBOOK: Flavours of Wales. By G. Davies & H. Jones. A selection of ten recipes celebrating Wales’ plethora of delicius cheeses, which include Caerphilly and Leek Pancake Dome; Olympic Welsh Cheddar Cheese Scones; and Walnut and Shilton Pears. Color photos. 48 pages. Grazing Import. Pub. at $11.95

6555683 TOMATOES & MOZZARELLA. 100 Ways to Enjoy This Tantalizing Twosome All Year Long. By H. Harmon & S. Sikora. Some flavor combinations are just classic—think tomato, basil, and garlic, and gin and tonic. Here is a cookbook devoted to another perfect pairing: tomatoes and mozzarella. Includes recipes for every meal, plus snacks and tea time. Color photos. 176 pages. Harvard. Paperbound. Pub. at $9.95

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Cheese


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SOUTHERN SPIRITS: Four Hundred Years of Drinking in the American South, with Recipes. By Robert F. Moss. Tells the full story of liquor, beer, and wine in the American South. Along the way, it challenges the stereotypes of Southern drinking culture and reveals how that culture has shaped the South and America as a whole. Illus. 316 pages. Speed. Pub. at $24.99


SOUTHERN SPIRITS: America's Whiskey. By Reid Mitenbinder. Whiskey has influenced America's political, economic, and cultural destiny. Here the author traces the spirit's history, spanning frontier rebellion, Gilded Age corruption and the magic of Madison Avenue. 310 pages. Penguin. Paperbound. Pub. at $17.00

Bourbon Empire: The Past and Future of America's Whiskey. By Reid Mitenbinder. Whiskey has influenced America’s political, economic, and cultural destiny. Here the author traces the spirit’s history, spanning frontier rebellion, Gilded Age corruption and the magic of Madison Avenue. 310 pages. Penguin. Paperbound. Pub. at $27.95

BREWING EVERYTHING. By Dan Cripps. Walks you through the process of brewing each delightful beverage type. Start to finish, beginning with easier shortcuts until you get the hang of it, then upgrading to the harder stuff. Includes more than fifty recipes with step by step instructions. 192 pages. Countryman. Paperbound. Pub. at $21.95

The Drunken Botanist: The Plants that Create the World’s Great Drinks. By Amy Stewart. Explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have contrived to transform into alcohol over the centuries. A fascinating confection of biology, chemistry, history, etymology, and mixology, this guide features more than fifty drink recipes and growing instructions for each plant in the world that has ever been used to make a beverage. 336 pages. Rockefeller University Press. Pub. at $29.95


Tabletop Distilling: How to Make Spirits, Essences, and Essential Oils with Small Stills. By Kai Moller. With a short history of mead and its development, this is the ideal companion for the home distiller. Fully illus. in color. 176 pages. Schiffer. $29.95

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Extraordinary Botanical Beers. By Pete Vargas & R. Gullion. With a historical synopsis of mead from ancient cultures to today’s modern era, this is the ideal companion for the home meadmaker. Fully illus. in color. 176 pages. Speed. Pub. at $24.99

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Brewing in a America: Our Secret History. By Susan Cheever. Chronicles our national love affair with liquor, taking a long, thoughtful look at the way alcohol has changed our nation’s history, and how it has shaped American events and the American character from the 17th to the 20th century. 258 pages. Twelve. Pub. at $28.00

586304X

GOSE: Brewing a Classic German Beer for the Modern Era. By Fal Allen. In color. Gose is one of the last authentic German beer styles. These crisp, dry beers are popular in Germany centuries ago. This guide explains the process for each delicious beverage from the way the world drinks, for better or worse. Illus. 221 pages. Lyons. Pub. at $17.95

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American Wine: A Coming-of-Age Story. By Tom Acitelli. Tells the story of how America belted France from atop its centuries old pedestal as the world's top wine producing and wine drinking nation. This little book highlights the rise of fine wine in the United States since the 1960s, in California and elsewhere, and how that rise altered the way the world drinks, for better or worse. Illus. 330 pages. Chicago Review. Pub. at $29.95

American Wine: A Coming-of-Age Story. By Tom Acitelli. Tells the story of how America belted France from atop its centuries old pedestal as the world's top wine producing and wine drinking nation. This little book highlights the rise of fine wine in the United States since the 1960s, in California and elsewhere, and how that rise altered the way the world drinks, for better or worse. Illus. 330 pages. Chicago Review. Pub. at $29.95

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6767664 AMERICA’S BEST BREAKFASTS. By L.B. Schragter & A. Sussman. Inspired by down-home diners, iconic establishments, and the newest, local hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts. Re-create America’s mouthwatering breakfast dishes from restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperback. Pub. at $23.00

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**★ 6995252 FLIPPING GOOD PANCAKES: Pancakes from Around the World.** By Sudi Piggot. Who says pancakes should only be eaten with lemon and sugar? There’s plenty more for the gastronomically and globally curious. This collection makes you happy, hungry, and change the way you think about them. Try different types of pancakes like Fluffy Coconut Pancakes, Layered Crepe Cake, or Potato Latkes. Color photos. 112 pages. Kyle Books. Import. Pub. at $16.99

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**★ 597192X HIGH-PROTEIN PANCAKES: Strength-Building Recipes for Everyday Health.** By Pamela Braun. Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes have the same all-American taste of their carb-heavy counterparts, but are better for you. Pot Pie with Honey; Kale & Cheddar; and more. Fully illus. in color. 160 pages. Voyageur. Paperback. Pub. at $14.95

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**★ 5982174 LET’S DO BRUNCH: Sweet and Savory Dishes to Share with Friends.** By Brigit Binns. Few gatherings are more enjoyable than a leisurely midday meal with family or friends. When the good food and good conversation are on the menu. Includes more than 100 sweet and savory recipes like Zucchini, Basil, and Fontina Quichelets or Huevos Rancheros, and many more. Well illus. in color. 127 pages. Countryman. Paperback. Pub. at $14.95

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5940133 BISCUITS: Sweet and Savory Southern Recipes for the All-American Kitchen. By Jackie Garvin. Let the popular southern food blogger prove to you that biscuits are more than just a side. Make them the main part of your breakfast, lunches, dinners, and even desserts with recipes such as Hamburger Gravy and Biscuits; Chocolate Chip Biscuits; and many more. Illus. in color. 223 pages. Skyhorse. Pub. at $19.99

$4.95

5935311 MAKE AHEAD BREAD: 100 Recipes for Melt-in-Your-Mouth Fresh Bread Every Day. By Donna Currie. Armed with this collection, every home cook can make all sorts of flavorful breads every day of the week by following the simple two-day process of mixing, kneading, and chilling on day 1 and shaping and baking on day 2. Homemade butters and spreads complete the collection. Fully illus. in color. 202 pages. Ten Speed Press. Paperback. Pub. at $19.95

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6880045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home. By Tracey Mitchell. Whether you’re craving something bright andZingy or droppingly delicious, here are 50 mouthwatering recipes for donuts you can make at home--no special equipment required. You won’t be able to resist ideas like Banana Split Donuts, Lime Cheesecake Donuts, Neapolitan Ice Cream Donut Sandwiches. Includes recipes for gluten free and Paleo donuts. Fully illus. in color. 143 pages. Sterling. Pub. at $19.95

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6975305 AMERICA’S BEST HARVEST PIES. By Linda Hoskins. A collection of 90 delectable recipes that are winners at the National Pie Championships. Organized by harvest crop–apple, pumpkin, raspberry, strawberry, peach, sweet potato, and more–the recipes found here are sure to inspire a baking frenzy. Well illus. in color. 209 pages. Skyhorse. Paperback. Pub. at $17.99

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**★ 676392X THE NEW BUNDT PAN CAKE: Over 100 Classic Recipes for the World’s Most Iconic Baking Pan.** By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt pan, this volume will open your eyes to the versatility of the heirloom tin. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: rocky road cake; peppernut bread; banana split ice cream cake; and many more. Illus. in color. 224 pages. Cider Mill. Paperback. Pub. at $22.00

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6815995 BETTY CROCKER NEW CAKE DECORATING. Ed. by Anne Ticklen. Get inspired with over 75 playful, elegant, and creative cakes, each presented with clear guidance that makes it easy to decorate with confidence. You’ll be the life of the party with these clever creations like the Honey-Lemon Beehive Cake; the Pink Tuxedo Cake; the vibrant Flanita Pound Cake, and more. Color photos. 207 pages. HMH. 9½x10¼. Paperback. Pub. at $24.99

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5899210 HOMEMADE SOURDOUGH: The Ultimate Companion for Those Who Want to Improve Their Bread-making Skills. By Jane Mason et al. Presents seventy-five basic sourdough techniques, shortcuts, and recipes that will help you improve your bread-making skills. Chapters dedicated to each type of sourdough cover everything from basic step by step instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health. Includes a delicious array of sourdough breads. Fully illus. in color. 160 pages. Voyageur. Paperback. Pub. at $24.99

$5.95


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**★ 686417X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS.** By Georga Varozza. Discover how it is to make hearty and wholesome baked goods with this simple guide, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Scones; and Angel Biscuits. 123 pages. Harvest House. Spiralbound. Pub. at $19.95

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5982131 BREAD BREAD BREAD: Recipes, Techniques, Shortcuts. By Martin Johansson. More than eighty recipes for hard, soft, fast, slow, light, dark, sour, and sweet breads. Johansson shows you how to make delicious, flaky bread that is both easy to make and easy to eat. Includes sourdough starter from scratch or learn how to make a pillowowy loaf of Easy White Bread. Color photos. 254 pages. Voyageur. Paperback. Pub. at $30.00

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5751136 BETTY CROCKER THE BIG BOOK OF BREAD. By Grace Wells. A comprehensive collection of more than 200 sweet and savory breads, including gluten-free, bread machine and mini-breads using both mixes and from-scratch batters. Try classics like Ciabatta and Banana Bread, and twists on traditional favorites like Potato-Bacon Biscuits and Irish Yogurt Bread. Color photos. 336 pages. HMH. Spiralbound. Pub. at $19.99

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182008X BREAD-FREE BREAD: Gluten-Free, Grain-Free, Amazingly Healthy Veggies and Carb-Based Recipes. By Netessa Oden. Imagine a world where most breads are made almost entirely from leafy vegetables, fruits, nuts, and seeds. This grain- and gluten-free collection brings us 160 quick and creative recipes like Tomato Sauce Bread; Spicy Sweet Corn Muffins; and Black Bean Brownies. Color photos. 168 pages. Countryman. Paperback. Pub. at $18.95

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6005733 BAKING SOURDOUGH BREAD: dozens of recipes for Artisan Loaves, Crackers, and Sweet Breads. By G. Strachal. Guides bakers through the delicious world of sourdough, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, gives you tips to classics like levain and English wheat; unique twists like carrot and hazelnut breads; and sweet breads like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperback.

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6552611 COOKING WITH CHOCOLATE: Essential Recipes and Techniques. Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; chocolates; chocolate mousses; truffles; and sauces, and patisserie’s secrets. Each method is explained in text and step by step photographs, clarified on the accompanying 90-minute DVD. 416 pages. Flammarion. 9x11. Import. Pub. at $49.95

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7654944 BREAD! Simple and Satisfying Recipes for Your Bread Machine. By Kathryn Hall and Eric Kast. Over 50 recipes show you the most out of your bread machine. It features loaves, cafes, tea breads, and homey favorites, such as Coffee and Walnut Loaf, and Hot Cross Buns. Color photos. 176 pages. Good Books. Paperbound. Pub. at $15.95

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5917700 THE BIG BOOK OF MORE BAKING WITH REFRIGERATED DOUGH. Preparing breakfasts and brunch dishes is easier than ever with Pillsbury refrigerated dough. This collection of 160 recipes, with some gluten-free options, includes delights like Mediterranean Pita Bites, Chili Cheese Dog Crescent Rolls, and Chocolate Almond Butter Turtles. Well illus. in color. 335 pages. HMH. Paperback. Pub. at $19.99

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6550959 THE 250 BEST COOKIE RECIPES. By Esther Brody. With more than 250 recipes to choose from, you’ll find an extraordinary range of cookies for virtually every occasion. Features helpful baking tips and a cookie troubleshooting section. Try Ginger Spice Snaps; Cream Cheese Shortbread Sandwiches; or Brandy Lace Roll-Ups. 16 pages of color photos. 192 pages. Robert Rose. Paperbound Import. Pub. at $16.95

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6934927 SCANDINAVIAN BAKING. By Trine Hahnemann. Contains more than 100 authentic Scandinavian recipes with a modern twist including danish pastries, mouth watering cakes, a plethora of cookies and of course breads of all kinds. Delicious treats include Rosehip Roulade; Chocolate Danish; and Finnish Sugar Cookies. Illus. in color. 288 pages. Quadrille. Pub. at $35.00

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6831052 THE HANDMADE LOAF, REVISED EDITION. By Dan Lepard. With more than 75 recipes from dark crispy rye breads to effortless multigrain sourdough, this information-packed guide takes you through the free techniques you need to know to make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperbound Import. Pub. at $16.95

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6947226 THE AMISH BAKING COOKBOOK: Plants to Pastries Recipes from Ohio Lancaster. By G. Varozza & K. Kerr. Whether you consider yourself a novice or a veteran in the kitchen, you’ll find the perfect recipe to prepare for that large weekend potluck, tonight’s intimate family dinner, or as an activity with the kids. Recipes include Onion Cheese Bread; Caramel Apple Dumplings; Jam-Filled Butter Cookies; and many more. 267 pages. Harvest House. Spiralbound. Pub. at $14.99

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6784833 TASTE OF HOME 365 DAYS OF COOKIES. Ed. by Catherine Cawood. Baked a sweet tooth with this recipe collection? From after school snacks and everyday treats to bake sale classics and potluck pleasers, the perfect nibble is always at hand with these easy as can be cookies. Cookies include delicious Jumbo Brownie Cookies, Santa Claus Cookies, Thick Sugar Cookies, or trail Mix Cookie Cups. Fully illus. in color. 448 pages. RDA. Spiralbound. Pub. at $24.99

$17.95

4693932 BREAD REVOLUTION: World-Class Baking with Sprouted & Whole Grains, Heritage Grains & Fresh Techniques. By Michelle Anderson. With more than 150 recipes that use easy to find ingredients and require minimal work preparation, this collection, and a range of recipes from simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Skyhorse. Paperback. Pub. at $39.95

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5940079 BAKING WITH WHOLE GRAINS. By Valerie Baer. Includes tips for more than 100 delicious recipes that feature whole wheat, rye, spelt, and other flavorful and nutritious grains. Try Tomato Feta Scones; Winter Squash Loaf; Onion Cheese Bread; Caramel Apple Dumplings; and many more. Fully illus. in color. 244 pages. Good Books. Pub. at $22.99

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1852624 THE HANDBRED LOAF , REVISED EDITION. By J. Hertberg & Z. Francois. Includes thirty-three new recipes and updates showcasing whole grains and heirloom flours, such as spelt, sprouted wheat, and khorasan. There are weight equivalents for every dough recipe, and intriguing new oils, such as coconut, avocado, grapeseed, and flaxseed. Recipes include: Georgian Cheesy-Egg Boats; Onion Cheese Bread; Caramel Apple Dumplings; Jam-Filled Butter Cookies; and many more. 267 pages. Harvest House. Spiralbound. Pub. at $14.99

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6915396 STEP-BY-STEP BREAD: Demonstrates Every Stage in Every Key Technique. By Caroline Bretherton. Adapted from Step-by-step illustrated book. 125 classic recipes are demonstrated in a new style of step by step photography that details every stage of preparation. Includes classic and artisan breads, sweet breads, flat breads, crisp breads, and quick breads. 192 pages. Dorling Kindersley. Pub. at $22.99

9309660 HOME BAKED: Nordic Recipes and Techniques for Organic Bread and Pastry. By Hanne Risgaard. Offers recipes and techniques for baking artisan bread and pastry using organic, nutrient-rich grain and stone-ground flour. Includes detailed sections on sourdoughs and other starters, baking with a raising agent, foraging for herbs, and crackers, and covers grains such as wheat, spelt, barley, and rye. Fully illus. in color. 256 pages. Chelsea Green. 8¼x10¾. Pub. at $36.95

** 5925872 MEN’S BAKING MANUAL. By Andrew Webb. From puddings to patisserie, sourdough to sausage rolls, this guide tells you everything you need to know. Covering tools and equipment, perfect pastry, yeasts and starters and cake making, it’s packed full of advice, tips and recipes that will have you wowing your friends and family with stunning breads, cakes, puddings and pastries. Fully illus. in color. 184 pages. Poter. Pub. at $29.45

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Desserts

3663744 BEST DUMP CAKES EVER. By Monica Sweeney. Dump cakes are a dream come true for any busy person—simply pour canned fruit or pie filling into a baking dish, “dump” a dry mix on top, pop with pads of butter, and bake! You’ll want to try all the creative recipes included here, from raspberry Red Velvet to Salted Caramel Chocolate. Well illus. in color. 126 pages. Countryman. Papbound. Pub. at $14.95

6905390 SWEDISH CAKES. By Jan Hedh. Here are 58 spectacular cakes from the master confectioner and baker, whose truly artistic touch will have bakers everywhere racing to the kitchen. You’ll learn the secrets and techniques to his most spectacular creations, including Raspberry and Almond Layer Cake, Marbled Chocolate Mousse Cake, and Champagne Cake with Raspberry Jam. Well illus. in color. 240 pages. Skyhorse. 8¼x10¼. Pub. at $24.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream is a freezer, a whisk or electric mixer, and a can opener; no ice cream machine is required. Over 100 recipes featured include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift. 160 pages. Barron’s. Papbound. Pub. at $17.99

6905404 SWEET AND SAVORY SWEDISH BAKING. By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, traditional Swedish crisp breads and the jams to spread on them, and much more. With this beautifully illustrated guide, the possibilities for baking success are endless. 224 pages. Skyhorse. Pub. at $29.95

6934463 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Cen Oltobon. The ultimate step by step guide to baking and decorating layered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift. 160 pages. Barron’s. Papbound. Pub. at $4.95

6804300 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough—bake cupcakes! Here are over 100 irresistible cupcake recipes for every occasion. From classic treats to seasonal specials, these confections as well. This compendium includes sections on Ivory Sour Cream Cakes, Junior’s Pie Shoppe, For Those Watching Their Sugar, and of course, Junior’s Famous Cheesecakes. Illus. in color. 186 pages. Taschen. 8¼x10¾. Pub. at $24.95

6857906 NATURALLY SWEET: Bake All Your Favorites with 30% to 50% Less Sugar. By the eds. at America’s Test Kitchen. America’s Test Kitchen offers more than 100 revolutionary recipes for great-tasting baked goods and desserts that rely on all-natural, less processed sweeteners. Each recipe contains 30 to 50 percent less sugar overall. Features such Favorites as Chocolate Chip Cookies and Cinnamon Buns. Well illus. in color. 240 pages. America’s Test Kitchen. Papbound. Pub. at $18.95

7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover. By Sara Perry. Indulge with these recipes featuring bittersweet and semisweet chocolate, from cookies loaded with chocolate chunks to brownies to chocolate mousse and much more. Includes tips on substitutions, conversions, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Chronicle. Papbound. Pub. at $18.95

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6930034 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the eds. of Food Network Magazine. Food Network Magazine editors have picked their all-time favorite recipes from our magazine’s 20th anniversary volume. You’ll find over the top brownies, super fun cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson. Pub. at $25.95

1949. 419 pages. Dover. Pub. at $24.95

1975755 A WORLD OF CAKE: 150 Recipes for Sweet Traditions from Cultures Near and Far. By Krystina Castella. Cakes are as varied and fascinating as the pastry chefs, home bakers, and street vendors who prepare them in France, patisseries and edible works of art; lamenston is a treat with tea in Australia, and peach buns are a symbol of longevity in Taiwan. These desserts and many more can be found in this second edition. Color photos. 344 pages. 6¼x9¼. Pub. at $24.95

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

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**6742328 BETTY CROCKER MIX IT UP DESSERTS: Cookies, Cakes, Brownies, and More.** Offers 320 fabulously flavorful sweets for every occasion, including cakes, cupcakes, cookies and bars, fruit desserts, decorated desserts, and even gluten-free desserts—all with the ease of a mix. Try Fiesta Fudge Cookies; Citrus Mini Cheesecakes; or White Chocolate Tart and cooking. Well illus. in color. 426 pages. Rodale. 8½x10½/11/16. $31.95

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Desserts

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5747556  FRENCH DESSERTS. By Hilary Davis. A collection of homemade desserts that includes cakes, cookies, tarts, candies, puff pastries, waffles, crepes, and more. For after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream, Chantilly, Balsamic Vinegar and White Chocolate; and much more. Fully illus. in color. 200 pages. Skyhorse. Pub. at $17.95 $6.95

5980333  MACARON FETISH: 80 Fanatical Flavors, Colors, and Recipes to Take Macarons to the Next Level. By Kim H. Lim-Chodkowski. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside you'll find exciting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; Hazelnut-Cocoa Linzer Cookies with Strawberries and Cream, and more. Fully illus. in color. 160 pages. Random Point. Paperbound. Pub. at $12.95 $9.95

7674066  BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary microwave-safe mug in just a few minutes. Try simple recipe favorites such as Funfetti Cake, Lava Brownie Cake, Strawberries and Cream Cake, and more. Fully illus. in color. 160 pages. Workman. Paperbound. Pub. at $9.95 $4.95

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6902666  MARBLED, SWIRLED, AND LAYERED. By Ina Lin. With an introduction to essential baking equipment, a glossary of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginners to experienced bakers. Recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Tweak Chiffon Cake with Irish Cream Glaze. Color photos. 346 pages. HMH. $18.95

6864228  FIRST PRIZE PIES. By Allison Kave. If you love someone who loves pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful, pies include Root Beer Float Pie; Sally Caramel Pie; Nutella Pie; Chocolate Lavender Pie; and Eggnog Cream Pie. Includes gluten-free, dairy-free, and vegan recipes. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $14.95

6732844  INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt free versions of your favorite recipes that cut calories without sacrificing flavor. The author shares more than 100 of the most amazing, tasty recipes for 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. Pub. at $24.95 $7.95

6662064  LET THEM EAT CAKE. By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homemade candy 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. Chronicle. Pub. at $24.95 $9.95

6904874  SWEET EASY. By Seton Rossini. Provides step by step instructions to help you make 75 creative, delicious desserts like Honeybee Cupcakes; Pinata Cake; Lemoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cue from ancient, vintage sweetmeats and cocktails to create desserts that are crazy fun, breathtakingly beautiful, and surprising simple. Color photos. 169 pages. Countryman. Pub. at $24.95 $8.95


688919X  CAST IRON SKILLET DUMPLING CAKES: 75 Sweet & Scrumptious, Easy-to-Make Recipes. By Dominique DeVito. Simply melt some butter in the bottom of a 12 inch skillet, toss in some of your favorite 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; Black Forest Cake; and more! Color photos. 160 pages. Sterling. Pub. at $19.95 $14.95

6890056  UNICORN FOOD: Rainbow Treats and Colorful Creations to Enjoy and Admire. By Cayla Gallagher. Features a variety of techniques to add color to your treats. With 84 magical creations, imagine cakes with unique, multicolored layers, the ultimate glitter doughnut, rainbow champagne, and cupcakes that have rainbows bursting from the center. The easy to follow instructions and tips ensure perfect results. 208 pages. Avery. Paperbound. Pub. at $18.95 $13.95

6884392  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 techniques with classic flavors. Create everything from fluffy, airy cakes with towering layers of edible art. Color photos. 264 pages. Abrams. $30.00

693434X  BAKED OCCASIONS. By M. Lewis & R. Poliafito. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this collection has everything you need to satisfy your sweet tooth while keeping cool. From fresh and fruity to rich and decadent there are over 100 delicious recipes including Raspberry Ice Cream Cake, Minty Icebox Pie; Coconut Milk Ice Cream; and more. Photos: 267 pages. Color photos. 229 pages. Workman. Paperbound. Pub. at $29.95 $14.95

6896684  CAKE, I LOVE YOU: Decadent, Delectable, and Do-able Recipes. By Jill O’ Connor. Walks you step by step through the cake-making process with a selection of crowd-pleasing recipes. Whether it’s the simple Old Fashioned Chocolate Mayonnaise Cake or Dixie’s Banana-Bourbon Stack Cake, there is something here for everyone. Includes helpful tips and techniques and go-to advice. Color photos. 176 pages. Skyhorse. Paperbound. Pub. at $24.95 $11.95
Desserts

6867855 LES PETITS SWEETS. By K. Gordon & A. E. McBride. Explains each recipe from start to finish using flavors like Earl Grey, lemonade, and cardamom, apple-woo, and more. Try Banana-Brown Sugar Madeleines; Chocolate-Macadamia Shortbreads; Citrus-Pistachio Sweet Dough and more. Fully illus. in color. 304 pages. Print. Pres. Pub. At $18.00

6550564 AUSTRIAN DESSERTS AND PASTRIES: Over 100 Classic Recipes. By D. Fercher & A. Karrer. Whether it’s delicious esterhazyschnitten (meringue slices with buttercream filling), fluffy schaumroller (puff pastry rolls filled with soft vanilla meringue), or classic Bundt cake, this cookbook represents the finest of Austrian desserts. Fully illus. in color. 274 pages. Skyhorse. Paperback. Pub. At $19.99

6832334 THE BISCOTTI COOKIE & SPREAD COOKBOOK. By Katrina Bari. Made from biscotti cookies, this lip-smacking spread from Europe is put to good use in an array of cookies, cupcakes, confections and more. Satisfy your sweet tooth with Biscotti-stuffed Snickerdoodles; Biscotti Apple Pie Muffins; Fudgy Biscotti Swirl Brownies; or White Chocolate Biscotti Granola Bites. Color photos. 189 pages. Countryman. Paperback. Pub. At $16.95

6863061 NATURALLY SWEET & SOFT: Comfy Crafting All-Natural Vegan Desserts. By Ricki Heller. All the recipes included are free of gluten, eggs, dairy, and refined sugars and all have a lower glycemic index than “regular” desserts. Recipes include Sunshine Sunshine Sunshine: Chocolate-Chocolate-Chocolate Pudding; Sunshine Chocolate; Earl Grey; Lavender, Currant, Cardamom, Apple-Yuzu, and Nectarine Cake with Cinnamon-Nut Topping, or the Cream of Coconut Cheesecake; or try an Italian Hazelnut-Almond Mousse Cheesecake, Candy Panna Cotta, and Marshmallow Tart. Color photos. 112 pages. Skyhorse. Paperback. Pub. At $14.99

6833594 POKE CAKES: Poked Full of Goodness! Poke a baked cake full of holes using a fork or wooden spoon and then let the scrumptious mixtures seep in for most deliciously in every bite. Choose from Banana Cream; Peanut Butter; Raspberry Lemonade; Butterfinger; Cinnamon Roll, and Cookies and Cream. Bake it, poke it, fill it, and eat it up! Well illus. in color. 63 pages. CD. Spiralbound. Pub. At $12.00


6798284 BAKLAVA TO TARTE TATIN: A World Tour in 110 Dessert Recipes. By Bernhard Laurance. Take an international culinary tour via the expertly tested recipes for authentic world desserts that are showcased in this volume. Sample a Portuguese Pastel dos Nata; indulge in a creamy slice of New York Cheesecake; or try an Italian Hazelnut-Almond Chocolate Baci di Dama. Color photos. Import. Pub. At $34.95

6874630 BAKING WITH CANDY. By Jenny Warden. Who can resist homemade baking? Add a little candy in the batter or dough, and, lo and behold, your sweet 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. Paperback. Pub. At $14.99


6581129 LICK THE BOWL GOOD: Classic Home-Style Desserts with a Twist. By Monika Holland. No meal is complete without dessert and Holland brings you an enticing collection of combining homemade classics with a modern twist. Recipes include Grandma’s Chocolate Cake; Snickerdoodle Cream Cheese Blondies; Peach Melba Buttermilk Cake; and Lemon Shortbread Tart. Fully illus. in color. 168 pages. Skyhorse. 8x10 Paperback. Pub. At $16.95

6708471 CAKE MAGIC! Mix & Match Your Way to 100 Amazing Combinations. By Caroline Wright. Use an easy five-ingredient dry mix, the foundation of every cake in the book, and then throw in your favorite add-ins to create hundreds of variations like chocolate chip cookies, cake with vanilla bean ice cream, and more. Fully illus. in color. 186 pages. Workman. Paperback. Pub. At $17.95

5713943 VEGAN ICE CREAM SANDWICHES: Cool Recipes for Delicious Dairy-Free Ice Creams and Cookies. By Kris Holechek Peters. Shares her dazzling collection of 100 ice cream sandwiches, one for every occasion! Each mouthwatering creation showcases a combination of decadent ice creams and creative candies, cakes, and cookies, this go-to grain is revived and showcased in this mouth-watering recipe collection. 176 pages. Nourish. Paperback. Pub. At $25.00

5774071 TIPSY TREATS: Alcohol-Infused Cupcakes, Marshmallows, Martini Gels, and More! By Autumn Skoczen. Along with information about the basics of baking with alcohol and common problems and solutions, Skoczen shares her unique alcohol-infused recipes for cupcakes and cakes; frostings, fillings, and fruit; marshmallows; and more. Illus. in color. 118 pages. Skyhorse. Paperback. Pub. At $19.99


**Desserts**

6749186 THE PIE PROJECT. By P. Wood & K. Jenkins. From Spiced Apple and Golden Syrup Pie to Peach Melba Ice Cream Pie, the authors set out to re-cognize the classics with a intimate collection of 60 decadent sweet pies. Be inspired to embark on your own pie project, master these, then dream up your own take-away anywhere treats. Well illus. in color. 200 pages. Harlie Grampa. Paperbound. Pub at $24.99


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5985285 LAZY CAKE COOKIES & MORE: Delicious, Shortcut Desserts with 5 Ingredients or Less. By Jennifer Palmer. These recipes are fast to pull together using ingredients from your pantry, and the results are far more than the sum of their parts. From gooey chocolate treats to nutty surprises, the sweets you’ll make will please everyone. Try Coconut Nut Bars, Cinnamon Roll Cheese Cookies, or Chocolate Hazelnut Pies. Well illus. in color. 128 pages. Countryman. Paperbound. Pub. at $14.95

6804142 THE SWEETASPOLITA BAKEBOOK. By Rosie Ayley. With over 100 full color photographs and step by step technique tutorials, this delicious collection of 75 recipes will change the way you decorate with showstopping cookies, cakes, and more that will have everyone kid-at-heart in love. 208 pages. Clarkson Potter. 8x10½. Paperbound. Pub. at $19.99

5967112 BROOKS HEADLEY’S FANCY DESSERTS. With C.Cechin-De la Rosa. Chocolate and eggplant. Creepy Italian Easter candies and broccoli medieval cake, and deadpan humor, this exotic cookbook is a journey through the luxurious—often bizarre—world of gourmet desserts. Del Posto’s James Beard Award-winning pastry chef delivers achingly hilarious recipes, peppered with his own story. Color photos. 273 pages. Norton. 8x10¼. Pub at $29.95

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682311X MARSHMALLOW HEAVEN: Delicious, Unique, and Fun Recipes for Sweet Homemade Treats. By Tricia M. Arce. In a collection of entertaining and wacky ways to do with marshmallows. From mini-marshmallows that provide an effective way to add variety to your ice cream, to a chocolate marshmallow Meringue Pie, to a Marshmallow Ice Cream Sundae, there is something for everyone. Color photos. 131 pages. Skyhorse. Pub. at $16.99

Beverages

6832939 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. Features photos of all-natural sodas and flavor combinations, this volume shows you how to use your soda-making appliance to craft classic and unique soft drinks, from traditional colas to fruit drinks, and more. Color photos. 242 pages. Adams Media. Paperbound. Pub. at $17.99

6979998 DELICIOUS PROBIOTIC DRINKS. By Julia Mueller. Learn how to make healthy and delicious probiotic drinks in your own kitchen with this collection of 75 recipes for Kombucha, Ginger Beer, and other naturally fermented drinks. Color photos. 239 pages. Skyhorse. Pub. at $16.95

6914802 HOW TO MAKE TEA: The Science Behind the Leaf. By B.R. Keating & K. Long. Offers clear, illustrated, step by step instructions to improve your tea making skills. Learn all about the chemistry of tea, how to choose the best leaf, the correct way to infuse to achieve the perfect flavor; and what essential tools and methods are needed for making the most delicious cup a day. 160 pages. Abrams. Pub. at $18.95

6904181 HOW TO MAKE COFFEE: The Science Behind the Bean. By Lani Kingston. Provides an in-depth look at the art and science behind the bean. Learn about the anatomy of coffee, the chemistry of caffeine, the best way to grind, and brew the beans; and what gadgets you really need. For the person who doesn’t want to settle for anything less than the perfect cup. Illus. 160 pages. Abrams. Pub at $18.95

6802059 TEA FOR TWO: Blending Great Teas to Savor and Share. By Tracy Stice. Shares tips and ideas for creating personalized moments of delicious indulgence by making your own very 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

3597885 SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight. By S. H. & E. Johnson. With this guide you’ll discover 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 weight loss to energy kicks to clean eating, there’s a smoothie just right for you. Color photos. 202 pages. Da Capo. Paperbound. Pub. at $16.00

6741576 THE I LOVE MY NUTRIBULLET GREEN SMOOTHIES RECIPE BOOK. These great tasting fiber rich smoothies help you lose weight, gain energy, fight aging, and improve your brain health with a tasty and nutritious blend of vegetables and fruits that will keep you full and satisfied for hours. Try a Mango Tango, Carrotguave Cookie or an Apple Pie for Weight Loss. 240 pages. Adams Media. Paperbound. Pub. at $19.99

1878514 365 VEGAN SMOOTHIES: Boost Your Health with a Rainbow of Fruits and Veggies. By Kathy Patalski. 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 recipe every day of the year, from Happy Banana and Pomegranite Bliss to Ginger Beer, and other natural fermented drinks. Color photos. 159 pages. Adams Media. Paperbound. Pub. at $11.95


6817089 TEA FOR TWO: Blending Great Teas to Savor and Share. By Tracy Stice. Shares tips and ideas for creating personalized moments of delicious indulgence by making your own very 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

**SOLD OUT**

6814808 FERMENTED PROBIOTIC DRINKS AT HOME. By Felicity Evans. Transform your health with fermented probiotic drinks this easy to follow guide. Includes fifty recipes for eight different elixirs from Chinese Jun to Mexican Pineapple Tepache and the ever popular Kombucha and Kefir. Evans teaches you how to recognize a successful ferment and troubleshoot problems. Color photos. in color. 192 pages. Experiment. Paperbound. Pub. at $18.95

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6928587 APPLE CIDER VINEGAR DRINKS FOR HEALTH. By Britt Brandon. Features recipes for satisfying tonics, refreshing smoothies, and soothing hot drinks that offer health benefits with an effective way to add variety to your daily health routine. Try Tangy Tarragon Watermelon for weight loss or Grapefruit-Kiwi Tea with a Twist, a soothing stress-fighting crafting drink. Color photos. 159 pages. Da Capo. Paperbound. Pub. at $12.95

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**INFUSE: Herbal Teas to Cleanse, Nourish, and Heal.** By Pranerger & K. Sullivan. Packed full with more than 71 delicious recipes for 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 Immun-tea. Trouble sleeping? Try Sweet Sleep Tea. Need an emotional pick me up? Happy tea is perfect! Well illus. in color. 144 pages. Hamlyn. Paperbound Import. $9.95

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**JUICE IT! BLEND IT! Transform Your Health One Drink at a Time!** By Lisa Hakan. Discover when to juice and when to blend, enjoy over 100 tropical drink recipes, and the 12 healing, anti-inflammatory ingredients that give your body the nutrients it needs. Color photos. 193 pages. The Experiment. Pub. at $16.95

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6935419 WISDOM FOR HOME PRESERVERS: 500 Tips for Pickling, Canning, Curing, Smoking, and More. By Robin Rippe. Collects 500 tips for preserving food at home. For easy reference, the tips are divided into eight chapters. Getting Started; Canning; Freezing; Drying; Fermenting; Salt Curing & Smoking; Cold Storage; and Beyond the Basics. Illus. 268 pages. Taunton. Pub. at $21.95 $4.95

6804043 THE QUICK PICKLE COOKBOOK. By Grace Parisi. Saving a good pickle doesn’t have to require a week’s worth of reliable drying. By bringing these straightforward and inventive recipes, you can create delicious brines to transform fruits and vegetables into tasty pickles in mere hours. Includes tips for choosing and preparing pickling ingredients; recipes for pickling, brine, from drinks to desserts. Color photos. 144 pages. Quarry. Pub. at $24.99 $5.95

589936X JAM ON: The Craft of Canning Fruit. By Laena McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams, chutneys and preserves. After teaching the basics, McCarthy encourages innovation by providing a fun mix and match list of herb, spice, and fruit combinations, as well as chapters on sugar-free jamming and pickling. Well illus. 264 pages. Viking Studio. Pub. at $35.00 $7.95

6948375 BETTER HOMES AND GARDENS JAMS & JELLIES. Ed. by Jan Miller. This easy to use guide will show you how to capture the season’s fresh flavors in a jar of jelly or jam. Packed with more than 100 creative flavor ideas and simple serving suggestions, Try Caramel Apple Jam; Peppery Papaya Jelly; Carrot Fennel Fig Chutney; or Bacon Shallot Jam, Well illus. in color. 200 pages. Rodale. Paperbound. Pub. at $20.00 $4.95

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