Cooking Techniques & Guides


696779S COPPER MAGIC! ONE-POt MEALS: No-Fuss Recipes for the Revolutionary New Nonstick Cookware. By Ella Sanders. Make the most of your cookware with over 75 one-pot breakfast, lunch, and dinners made just for copper pans. Whether you have a hankering for Blueberry Lemon Breakfast Cake, want some Chicken Tortilla Soup for lunch, or hope to impress your relatives with Seafood Paella, these dishes have cooking instructions. Illus. in color. 152 pages. Castle Point. Paperbound. Pub. at $19.99 $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 stencils from a variety of ingredients. Includes 15 stunning step by step projects with simple techniques. Fully illus. in color. 80 pages. 8x10 1/4. HMH. Paperbound Import. Pub. at $17.95 $7.95

4591259 SECRETS FROM THE LA VARENNE KITCHEN. By Anne Willan. This helpful recipe 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. Spring House. Paperbound. Pub. at $17.95 $7.95


5706610 JERKY: Make Your Own Delicious Jerky and Jerky Dishes Using Beef, Venison, Fish, or Fowl. By A.D. Livingston. Shows you how to prepare 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. Paperbound. Pub. at $21.95 $7.95

6877832 PREPPER’S DEHYDRATOR HANDBOOK. By Shele Wells. Instead of relying on preservative filled packaged goods, fill your prepper stockpile with tastier, healthy alternative dehydrated foods. Packed with everything you need to know, this book is your control of the shelf stable foods, this handbook includes tips, advice, techniques and recipes. 183 pages. Ulysses. Paperbound. Pub. at $15.95 $11.95

5896753 THE GREAT MEAT COOKBOOK. By Bruce Aidells with A-M. Ramo. America’s foremost meat expert and the founder of Aidells Sausage Company makes sense of the confusion and helps you choose the best steaks, chops, roasts, and ribs and match them to the right preparation method. Try Jamaican Beef Patties, Hungarian Beef, or Beef and Bison. Illus. in color. 632 pages. HMH. 9x12. Paperbound. Pub. at $40.00

★ 698438X AIR FRY EVERY DAY: 75 Recipes To Fry, Roast, and Bake Using Your Air Fryer. By Ben Mims. The air fryer is the hottest new kitchen gadget: fried foods come out perfectly crispy, using little to no oil, and at a fraction of the calories. With its versatility you can try the myriad of included recipes from Triple Coconut Shrimp to Zucchini Parmesan Pizzas. Color photos. 230 pages. Workman. Paperbound. Pub. at $17.99 $12.95

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 stencils from a variety of ingredients. Includes 15 stunning step by step projects with simple techniques. Fully illus. in color. 80 pages. 8x10 1/4. HMH. Paperbound Import. Pub. at $17.95 $7.95

6968155 SIMPLE SOUS VIDE: 200 Modern Recipes Made Easy. By Jason Logsdon. Learn the best practices of using your sous vide equipment and how to store jerky. Also included are mouthwatering recipes for beef, venison, fish, fowl, and exotic meats jerky. 144 pages. Globe Pequot. Paperbound. Pub. at $21.95 $7.95

6897408 INSTANT ONE-POt MEALS: Southern Recipes for the Modern 7-in-1 Electric Pressure Cooker. By Laura Arnold. Savor Southern classics, all made in your 7-in-1 electric pressure cooker. With these recipes designed for your pressure cooker, you’ll be serving up Hot Chicken Wings; Collard Greens with Bacon; Brunswick Stew; or Chicken and Veggie Burritos in no time. Countryman. Paperbound. Pub. at $21.95 $9.95

Color photos. 202 pages. 8x10 1/4. HMH. Paperbound. Pub. at $21.95 $9.95


★ 6931056 STEVIA SWEET RECIPES: Sugar-Free—Naturally! By Jeffrey Goldtemoeller. Offers over hundred recipes using this natural sweetener that is 200 times sweeter than sugar. Learn how to incorporate this amazing herb into your own recipes and how to sweeten your cookies, cakes, pies, fruits, vegetables, and more. 156 pages. Square One Books. Spiralbound. Pub. at $13.95 $9.95

★ 6883117 THE BEST AIR FRYER RECIPES ON THE PLANET. By Elia Sanders. The revolutionary technology of the air fryer serves up fried food without all the fatty cooking oil. Try the air fried Sweet Potato Chips, Classic Crabcakes; Honey Sesame Chicken Kebabs; and treat yourself to White Chocolate Cheesecake Bites or Vanilla Glazed Doughnuts. Illus. in color. 160 pages. Clarkson Potter. Paper. Pub. at $19.99 $14.95


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**6814654** HOW TO ROAST EVERYTHING: A Game-Changing Guide to Building Flavor in Meat, Vegetables, and More. By the eds. at America's Test Kitchen. An essential guide from the experts at America's Test Kitchen and a valuable resource for every skill level, whether cooks are new to roasting or are seasoned roasters looking to up their game. Learn to cover the classics like Lemon Roasted Chicken and Pork Tenderloin; and offer new favorites like Chinese Barbecued Pork and Harissa-Rubbed Roast Boneless Leg of Lamb with Warm Cauliflower Salad. Color photos. 406 pages. America's Test Kitchen. $19.95

**6563112** FOOD PROCESSOR PERFECTION: 75 Amazing Ways to Use the Most Powerful Tool in Your Kitchen. By the eds. at America's Test Kitchen. This collection of over 120 recipes lets you harness the many powers of the food processor, revealing the true breadth of what this multipurpose appliance can do. Make perfected versions of classics; discover approachable twists on usually time-consuming tasks; simplify your baking, and much more. Well illus. in color. 182 pages. America's Test Kitchen. Paperbound. Pub. at $19.95

**68500X** THE PRESSURE COOKER COOKBOOK: 100 Amazing Recipes for the Time-Pressed Cook. By Gina Steuer. An essential guide to pressure cooking, with tasty, wholesome meals in far less time than conventional cooking methods—pressure cooking allows you to cook the vegetables at the same time as the meat. Over 100 recipes include Sweet and Sour Pork with Pineapple, Winter Vegetable Stew, and Provencal Cod Loin. Color photos. 192 pages. Chartwell. Pub. at $14.99

**6997148** CHOP, SIZZLE, WOW: The Silver Spoon. Ed. by Sophie Hodgkin. This highly original graphic cookbook contains 50 quick, simple and classic Italian recipes from the Silver Spoon Kitchen. Every recipe is illustrated, step by step in comic book style, taking cooks young and old on a playful culinary adventure. 104 pages. Hardcover. 8¼x11”. Paperback Pub. at $19.95


**6896572** GO KAMADO: More Than 100 Recipes for Your Ceramic Grill. By Joe Truini. Go beyond grilling and explore the kamado grill’s new potential with over 90 recipes for the Ceramic Grill. From Grilled Fish & Zombies in the Foil Packets to Sizzling Chilean Sea Bass, this book shows you how to get started and offer tips for getting the best results. 192 pages. Alpha. Paperbound. Pub. at $22.99

**1647903** LAROUSSE GASTRONOMIQUE, REVISED: The World’s Greatest Culinary Encyclopedia. By Joel Robuchon. Originally published in 1933 as Le Grand Routard, Larousse Gastronomique is the definitive guide to the culinary world. Written in French, the book is divided into alphabetical sections, making it a simple guide for learning about the world’s numerous cuisines. It includes over 3,000 entries, each with a definition, ingredients, tips, and a few recipes. 816 pages. Clarkson Potter. 7½x10¼”. Hardcover. Pub. at $90.00

**6723977** THE BLUE APRON COOKBOOK: 165 Essential Recipes & Lessons for a Lifetime of Home Cooking. By V. Simmons. This technique driven volume is sure to educate and inspire a new generation of cooks. Includes: step by step instructions to prepare the basics such as stocks and broths, braising and roasting, and a collection of delicious recipes including Roasted Salmon; Pan-Seared Pork Chops, and Salmon Soba Noodle Salad. Full-color. In color. 390 pages. HarperCollins. 8⅛x10¾”. Pub. at $39.99

**6799467** THE SPICY DEHYDRATOR COOKBOOK. By Michael Hultquist. Take your dehydrator to spicy new heights with innovative recipes for everything from hot sauces and spice mixes to jerky and soups that you can rehydrate later. Packed with helpful tips, tricks, and killer recipes like Strawberry BBQ Sauce Leather; Buffalo Chicken Jerky; Spicy Cauliflower Popcorn; and more. Well illus. in color. 192 pages. Page Street. Paperbound. Pub. at $22.99

**6939279** LAST-MINUTE KITCHEN SECRETS. By Joey Green. Contains more than a hundred helpful hacks to avoid and salvage common cooking disasters, so you can keep appliances running smoothly, and clean cookware. These simple, ingenious tips may sound quirky at first, but they really work. Fully illus. 140 pages. Chicago Review. Paperbound. Pub. at $16.99


**6952704** POWER BLENDER REVOLUTION. By Vanessa Simikins. This essential high-speed blender companion features 100 recipes for delectable drinks, soups, smoothies, juices to slushies; hummus, guacamole and other tasty spreads and dips, stews, soups and side dishes made mostly in the power blender; and one dish meals packed with nutrients and flavor. Color photos. 268 pages. St. Martin’s. Paperbound. Pub. at $24.99

**69209X** FIX, FREEZE, FEAST, 2ND EDITION. By K. Neville & L. Ahrens. Cook one bulk recipe and feed a family of four for three nights with this helpful kitchen resource that will help you keep your freezer and your wallet happy. 268 pages. Paperback. Pub. at $18.95


**NEW! 6881351** EVERYDAY THERMOMIX COOKING: 100 Simple and Satisfying Real-Life Recipes from My Kitchen. By Alyce Alexander. A treasure trove of your thermomix with the more than 100 never fail recipes specifically designed for the TC included here, like Korean Rice Bowl; Rice and Black Bean Burritos; and Lamb Shoulder with Salsa Verde. Delicious recipes like Harissa Meatballs, Sticky Ribs, and Lemon-Blueberry Strata. Fully illus. in color. 248 pages. Storey. Paperbound. Pub. at $18.95

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7543050 BETTY CROCKER ULTIMATE BISQUICK COOKBOOK. If you love the convenience, versatility, and great taste of food made with Bisquick, you'll love this all-new edition cookbook. It's jam-packed with 323 recipes for all-new dishes, plus favorite classics and stand-bys. Try Fajita Chicken Pot Pie, Cheesecake Calzones, or Mini Corn Cakes. In color. 412 pages. Rodale. Pub. at $31.95 $10.95

6949207 SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-city trek, Vaughn has curated a living history of the South’s culinary culture—one plate at a time—and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe, Shrimp Po’ Boy from Bernard Cajun Sea-Fry Restaurant, and Sweet Potato Pota To from Chandler’s Deli. Color photos. 274 pages. Workman. Paperbound. Pub. at $12.95

$3.95

6841686 THE SOUTHERN PANTRY COOKBOOK. By Jennifer Chandler. Incorporates comprehensive pantry checklists with simple instructions, shortcut ideas, and fun substitutions that will have you cooking with confidence and serving delicious meals your family will request again and again. This collection includes Spicy Sausage Balls, Showstopper Salmon, and Mississippi Mud Brownies. Color photos. 160 pages. Castle Point. Paperbound. Pub. at $19.99


$4.95

6953488 TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with coffee and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 scrumptious reasons to have the gang over. Recipes include True Belgian Waffles; Maple-Glazed Sausages; Almond Coffee Cake; and Cheesecake Gazed Salmon. Well illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.95

$16.95

6930018 EGG RECIPES. By Blanche Vaughan. A collection of ninety fabulous recipes inspired by one of the most simple, versatile, nutritious, and convenient foods ever: the egg. Vaughan shows us how tasty and adaptable eggs can be in a variety of mouthwatering recipes for every meal of the day. Fully illus. in color. 208 pages. HarperDesign. Pub. at $29.99

$6.95

6960072 GOOSEBERRY PATCH BIG BOOK OF HOME COOKING. Ed. by Ashley T. Strickland. More than 450 recipes, handed down and shared across generations, are perfect for family meals and special events. From a game-day gathering to a picnic, a fish fry to a holiday open house, a dozen and special events. From a game-day gathering to a picnic, a fish fry to a holiday open house, a dozen

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6906516 BETTER HOMES AND GARDENS 13X9 THE PAN THAT CAN. Ed. by Jan Miller. Features 150 delicious new recipes for appetizers, breakfast bakes, one-pan dinners, roast vegetables, broth sandwich spreads and more. Each recipe is fully tested and includes full nutrition information. Try Tacos in Pasta Shells, Baked Cajun Seafood and Rice, or Carnitas-Coffee Peanut Bar Bites. Fully illus. in color. 304 pages. HMH. Pub. at $19.95

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5942253 BETTER HOMES AND GARDENS MAKE IT, DON’T BUY IT. Ed. by Jan Miller. With made-from-scratch basics like Greek yogurt, crackers, salad dressings, seasoning mixes, ketchup, and mustard, this book teaches you how food you and your family eat every day. Includes 300 doable and delicious recipes that utilize the freshness of real ingredients and home cooking. Color photos. 482 pages. Rodale. Pub. at $31.95

$6.95

6956734 THE BOOK OF STEAK: Cooking for Carnivores. The carnivore’s companion for all mealtimes. No matter the cut or style you prefer—Top Round, Porterhouse, Rib-Eye, Skirt, Steakhouse Burgers, and more—it offers tips and advice for perfection, plus a handful of traditional sides: Spaghetti Potatoes and Triple-Cooked Fries. Well illus. in color. 128 pages. Parragon. Import. Pub. at $17.95

$5.95

6864120 COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect filet mignon with a side of twice-baked potatoes or a small batch of oatmeal cookies—this is the guide for you. Includes pimento Grilled Cheese with Fried Pickles and Easiest Chicken Pot Pie. Each has been designed to feed one or two people, but can be easily doubled to feed a group. Color photos. 216 pages. Countryman. Pub. at $24.95

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5895626 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out. By H. Southworth & G. Matza. Cast iron cookware, a proven hero, never goes out of style and cannot be destroyed. Here are more than 100 recipes that include Italian Festival Sausage and Beans; Mississippi Mud Brownies; and Universe City Eggplant Parmesan, for cooking in a skillet on the stove top or outdoors on a grill or campfire. Well illus. in color. 266 pages. Good Books. Pub. at $19.99

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6845207 THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Altmoran. From bruschetta to veal scaloppini to lasagna, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Illus. 304 pages. Adams Media. Paperbound. Pub. at $17.99

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6972195 SUPER FAST INSTANT POT PRESSURE COOKER COOKBOOK. By H. Rodino & E. Sanders. The make the most of the skillet, which can showcase the versatility of the skillet, which can

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6880407 SIMPLE COMFORTS: 50 Heartwarming Recipes. By Sur La Table. Comfort food is one of the best things about childhood in edible form—soothing soups, savory casseroles, homemade cakes, pies, and creamy puddings. The recipes here are both comforting and contemporary, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00

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6841999 THE FARMER’S COOKBOOK. By Marie W. Lawrence. Organized by month to correspond with a farmer’s calendar, this collection offers recipes for everything from biscuits and breads to pies and cookies, soups and stews to ribs and roasts. Also included are instructions for making cheese, curing meats, canning and preserving. Much more. Illus. 445 pages. Skyhorse. Pub. at $24.95

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6813461 THE SKILLET SUPPER COOKBOOK. By Williams-Sonoma Test Kitchen. The twenty-two inspired recipes showcase the versatility of the skillet, which can deliver mouth-watering comfort food in half the time again. Some of the recipes include Skillet Sausage & Leek Lasagna; Roasted Chicken with Fingering Potatoes and Carrots; and Grilled Cheese with Bacon, Avocado & Spinach. Color photos. 274 pages. Rodale. Pub. at $29.99

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**698939 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.

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**690426 ITALIAN: Just 5 Ingredients.** Ed. by Eleanor Macfield. Recipes for when you’ve only got five minutes to make a meal you can make with no more than five ingredients like Mozzarella & Tomato Ciabatta; Beer-Battered Fish and Chips, Guinness and Tomato Beef Short Rib; and more. Color photos. 261 pages. Skyhorse. 8¾x10¼. Paperbound. Pub. at $24.99

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**695652 THIS CAN’T BE TOFU! 75 Recipes to Cook Something You Never Thought You Could Love Every Bite.** By Deborah Madison. Discover how to make tofu taste great and be the star attraction of slir fries, sautes, and other dishes. 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. Paperback. Pub. at $16.00

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**466364 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage.** By Victoria Wilson. The book to have 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 sausages. Color photos. 164 pages. Ten Speed. Paperback. Pub. at $23.00

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**693783 TASTE OF HOME.** By Fritz Brand. Equipping readers with an understanding of kitchen basics while also divulging a few easy tricks—even if it means “taking it off ya make it”—Brand shows you what works, how it works, and why it works. Recipes include Bacon and Cheese Caprese, Spaghetti Carbonara, Beer-Battered Fish and Chips, Guinness and Tomato Beef Short Rib; and more. Color photos. 261 pages. Skyhorse. 8¾x10¼. Paperbound. Pub. at $24.99

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- **6978533  BETTY CROCKER’S PICTURE COOK BOOK.** Ring bound. An authentic reprint of the well-loved 1950 edition that launched Betty Crocker’s American homes. Celebrates the cooking talents of Betty Crocker, along with her helpful tips and techniques, practical recipes and historical notes. Well illus. 125 recipes. Paperback. Pub. at $10.95

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- **7444454  101 THINGS TO DO WITH NUTMEG.** By Toni Patrick. Offers simple and creative recipes using your favorite brand


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- **6842733  THE AUTHENTIC AMISH COOKBOOK.** Compiled by Norman & Marlene Miller with copious original recipes and inspirational thoughts, these 450 recipes are all you need for hearty meals for small family groups or very large crowds. Family favorites include Poor Man’s Ravioli, Huckleberry Casserole, and Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99

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Recipe Collections

6793487 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 in addition to 256 pages. Gooseberry Patch Paperbound. Pub. at $15.95 $11.95

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 $6.95


4529987 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION. Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen can incorporate lessons from the nation’s leading cooking schools into their day 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. 9¾x10. Pub. at $35.00 $9.95

6843050 COOK FRESH YEAR-ROUND. By Fine Cooking. Celebrate simple seasonal eating with this sweet boxed collection of recipes in four small volumes: Spring, Summer, Fall and Winter. Includes over 50 delicious recipes inspired by produce at its peak. Taunton. Pub. at $19.95 $5.95

6852645 THE CONNECTICUT FARM TABLE COOKBOOK. By J. Medeiros & C. Colasuordo. Dozens of chefs, farmers, and fishermen from around the state share some of the most beloved recipes using locally sourced ingredients. Try Freund’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 327 pages. Countryman. 6¾x9. Pub. at $22.95 $6.95

6581420 SAUSAGE! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sobrasada, and More. By J. Akertjg & J. Lindberg. Crafting homemade sausage is fun and easy–and the results are simply delicious. This collection offers over forty recipes that bring the tastiest sausages made from pork, beef, poultry, fish, game, lamb, and vegetables, plus perfect sides and the best step-by-step instructions for cooking them. Well illus. in color. 185 pages. Skyhorse. Pub. at $24.95 $5.95

6997809 COUNTRY LIVING PIES & TARTS. From savory to sweet, this collection is filled with rustic and flavorful pies and tarts. Try Banana Pudding Pie; Cranberry Turnovers; Prosciutto & Figs Crostata; Caramelized Onion & Gruyere Tarts; Quiche Lorraine Empanadas; and much more. Includes a complete chapter on crust-making. Color photos. 126 pages. Hearst. Pub. at $16.95 $5.95

6727123 TINY BOOK OF PECHE FRUTTATA FAVORITES: Classic Recipes for Every Season. Ed. by Cindy Smith Cooper. Presenta 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 Cheesecake. Well illus. in color. 136 pages. Hoffman. Pub. at $14.95 $11.95

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 dozens of step-by-step instructions–this is the most comprehensive kitchen resource offering over 1,000 international recipes like Pecori Mushroom Soup, Thai Noodle Soup, and Falafel. Are. 544 pages. Dorling Kindersley. 9¾x10¾. Paperbound. Pub. at $24.95 $11.95

6765699 EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook For Today’s Home Cook. By Jennifer Olivia. Brings the most popular Mexican fare right to your very own table, from salsas and tamales to enchiladas and horchitas. Includes 115 simple, hassle-free recipes, many of which take less than 45 minutes to prepare. This step by step instructions for cooking techniques that yield lots of flavor. Color photos. 233 pages. Rockridge. Paperbound. 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 range from delicately sweet Shoofly Pie, Homemade Noodles; and much more. 119 pages. Harvest House. Spiralbound. 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 Amish pierogi, meatloaf, and shoofly pie, to sweet potato soup, ice cream, and doughnuts, this dessert in this celebration of comfort food along with the most popular Amish way of life. Hundreds of irresistible recipes include Coffee Beef Stew; Cream of Cabbage Soup; and Cheese and Bread Casserole; and Hamburger Casserole. 272 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

6694527 SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie. By Mary-Frances Heck. Flavorful ingredients such as chiles, cocoa, and chocolate transform your favorite super-food into sixty bold, crave-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Sweet Potato Pudding, and Salted Caramel Sweet Potato Ice Cream. Fully illus. in color. 144 pages. Clarkson Potter. Pub. at $16.99 $12.95

669570X ADVENTURES IN GOOD COOKING BY DUNCAN HINES. Ed. by Louis Hatchett. Duncan Hines published this cookbook in 1939 which features recipes from select restaurants and the country’s most popular family restaurants, helping to raise the standards for home cooking in America. Fully illus. with succulent treats, from the Waldorf-Astoria’s Chicken Fricassee to Mrs. Hines’ own Christmas Nut Cake. 357 pages. UPky. Paperback. Pub. at $21.99 $15.95

5893294 BIG 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 capture the flavors of Southern cooking and the delicious bounty of the Pacific Northwest. Includes Maple, Bacon & Date Biscuits; Big Love Buttermilk Fried Chicken; Fried Oyster & Shrimp Po’Boy and Lemon Corn Cake. Illus. in color. 287 pages. Sasquatch. Pub. at $24.95 $19.95

6904072 A FARMGIRL’S TABLE. By Jessica Robinson. Jessica and learn the ways in which it enhances food flavors and textures. Try Pink Gazpacho, Buttermilk Fricrust, Buttermilk Meatloaf, and of course, the 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 $16.95

706500X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Dairy. By Diane St. Clair. Explains techniques from animal husbandry and land management to the buttermilk creamery and the farm. Includes step by step instructions to make your own butter and butter milk, and learn the ways in which it enhances food flavors and textures. Try Pink Gazpacho, Buttermilk Fricrust, Buttermilk Meatloaf, and of course, the 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 $16.95

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 Firing Up Herbes Chevre; Spanish and Mexican albóndigas, Moroccan mejillones meatballs, stuffed risotto balls, and carrot fritters. A final chapter features meatballs in a traditional context, with soups, salads, tacos and of course, spaghetti. Well illus. in color. 137 pages. St. Martin’s. Paperback. Pub. at $22.99 $16.95
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6906581 COOKING IN A SMALL KITCHEN. By Arthur Schwartz. Don’t let cramped quarters hold you back from making a Valentine dinner for two. Or go all out with 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

6909879 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-Baked Salmon or Slow Poato Scallion Lasagna, this can improve your mood and boost your metabolism, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8/1x10/14. Pub. at $25.95 $8.95

6789410 COOK’S ILLUSTRATED 2017. This handsome cloth-bound hardcover gathers every issue of Cook’s Illustrated magazine published in the year of 2017. Each issue is reprinted in full color and foilfooted 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 $36.00 $26.95

6987928 HOMEGROWN: Cooking from 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: Freezer 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. October Fest. Pub. at $26.00 $19.95

6956822 BOWL FOOD. By Battle Auelle et al. A collection of 75 recipes from smoothie bowls and sushi to salads, 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 & Sesame, Spicy Roasted Lamb Salad with Broad Fava Beans, Pomegranate and Fresh Mint. Color photos. 144 pages. Ryland Peters & Small. Import. Pub. at $19.95 $6.95

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, so banish those all too common symptoms of a bloated stomach and enjoy new levels of physical and mental vitality. Dunja presents over 60 delicious recipes for introducing fermented foods to your everyday diet. Try Blueberry and Blueberry Kefir Muffin or Comforting Cacao Oatmeal. Well illus. in color. 160 pages. Ryland Peters & Small. Paperback. Pub. at $19.95 $14.95

6836356 HUMMUS: Where the Heart Is. By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 60 creative, colorful and nutritious recipes including 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 $7.95

6934943 THE SHORT STACK COOKBOOK: Ingredients That Speak Volumes. By N. Fauchard & K. Goalen. This collection showcases 18 essential ingredients, each of which provides a new perspective in the kitchen and reflects how we cook today. Recipes include: Baked salmon with bacon, Brussels sprouts, butter, cheddar, chicken, chile peppers, eggs, Greek yogurt, honey, kale, lemons, mayonnaise, rice, sourdough bread, tomatoes, shrimp and winter squash. Well illus. in color. 320 pages. Abrams. 8/1x10/14. Pub at $40.00 $16.95

6941656 SERIOUSLY GOOD FREEZER MEALS: 150 Easy Recipes to Save Your Time, Money & Sanity. By Karrie Truman. These freezer meals will seriously change the way you think about freezer cooking. Truman’s recipes include Morning Energy Bars; Empandada Hand Pies; Coconut Cashew Basil Curry Soup; Smoky Grilled Louisiana Turkey Legs; along with tons of vegetarian, gluten-free, and vegan options too. Includes all the information you need to become a freezer-meal genius. Fully illus. in color. 368 pages. Robert Rose. Paperback Import. Pub. at $24.95 $19.95

6927831 THE KITCHEN SHORTCUT BIBLE. By B. Weinstein & M. Scarrbrough. This collection of more than 500 straightforward tricks 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 make the following great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings, with stovetop and pressure cooker directions. Photos. 352 pages. Little, Brown. Pub. at $30.00 $12.95

6905803 THE CONFIDENT COOK. By Oana Chitules. The author shows readers that anyone who can understand a few basic home cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into a hearty Mulligan or flat French Bouillabaisse; with two hundred practical recipes and techniques depicted in quaint and interactive illustrations. 241 pages. Ridianer. Pub. at $16.00 $11.95

6967884 THE GOURMET KITCHEN: Recipes from the Creator of Savory Simple. By Jennifer Farley. Take your home-cooked meals to a gourmet level with this collection of unique and creative recipes, including 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. Pub. at $25.99 $22.95

NEW!  6910114 THE PRETTY DISH: More Than 150 Everyday Recipes & 50 Beauty DIYS to Nourish Your Body & Out. By Jessica Merchant. Filled with 150 recipes, along with themed menus, party ideas, and inventive beauty projects. All of the recipes are deliciously indulgent like paleo tacos, toasted quinoa chocolate bark, and pistachio iced latte; and all take 60 minutes or less to make. Well illus. in color. 312 pages. Rodale. 8/1x10/14 Pub. at $29.95 $10.95


6735592 PURELY PUMPKIN: More Than 100 Seasonal Recipes to Share, Savor, and Warm Your Kitchen. By Allison Day. Bring the warmth of pumpkin into your home with a seasonal, whole foods collection of savory and sweet dishes for all times of the day. Try Huevo Rancheros with Smoky Pumpkin Sauce; Beef and Red Lentil Pumpkin Chili with Zucchini; Homestyle Burgers with Turkey and more. Well illus. in color. 270 pages. Skyhorse. Pub. at $24.99 $4.95

6793495 GOOSEBERRY PATCH OUR FAVORITE BURGERS. Gathers the tastiest burger recipes, all in one convenient, compact cookbook. Best-Ever Cheddar Burgers; Delicious Patty Melts; Black Bean Burgers and Crunchy Chicken Burgers; or add some tasty toppings, from Garden-Fresh Hunts to Quick Hot & Sweet Mustard. 128 pages. Gooseberry Patch. Paperback. Pub. at $17.95 $9.95

6735800 A THYME AND PLACE: Medieval Feasts and Recipes for the Modern Table. By T. Cohen & L. Graves. With beautiful hand-drawn illustrations, this is both a cookbook and a history for foodies. Recipes include: The Origin of the History Buffs alliance, the story of how a great supper easier like Creamy Pork and Cabbage Stew with Caraway Dumplings, with stovetop and pressure cooker directions. Photos. 352 pages. Little, Brown. Pub. at $30.00 $12.95


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4526884 MISS VICKIE'S REAL FOOD, REAL FAST PRESSURE COOKER COOKBOOK. By Vickie Smith. Filled with 200 delicious, affordable recipes, plus helpful tips and tricks for getting the most out of your pressure cooker, this is the perfect cookbook for newcomers and longtime fans alike. Try Meatball Casserole with Five-Spice Plum Sauce, or Spicy Taco Chili. 24 pages of color photos. 344 pages. Wiley. Paperbound. Pub. at $22.99


6580750 EATING THE BIBLE: Over 50 Delicious Recipes to Feed Your Body and Nourish Your Soul. By Rena Rossner. An innovative collection of original, easy to prepare recipes accompanied by biblical verse and commentary that will ignite table conversation while pleasing the stomach. From the zesty Garden of Eden Salad to the delectable Hidden Treasure Midnight Brownies, every meal will become both a sensory and an intellectual experience. Well illus. in color. 278 pages. Skyhorse. Paperbound. Pub. at $9.95

6659489 BURGERS. By Paul Gayler. Experience everything the versatile burger has to offer with this mouthwatering collection of delicious and innovative recipes. From The Ultimate Burger with “The Works” to the Southwest Red Bean Burger and Jumbo Prawn and Fish Burger, there’s a big, juicy patty here for everyone! Well illus. in color. 216 pages. Quadrille. Paperbound. Pub. at $15.95

6574333 THE UNOFFICIAL DOWNTON ABBEY COOKBOOK. By Emily Ansara Baines. From Lady Mary’s Crab Canapes to Daisy’s Mousse au Chocolat, there are more than 150 recipes from upstairs and downstairs at Downton Abbey. 254 pages. Adams Media. Pub. at $21.95

6749135 MEALS FOR ME: One Core Ingredient, Two Delicious Meals. By Sam Stiel. If you’re home alone for dinner and craving something special, these clever and inspiring recipes are just what you need. By cooking the main recipe you are halfway to preparing a second dish that you can enjoy the next day. For example start with a Maple-Glazed Ham Steak one night next night make the Spaghetti Carbonara with the leftover ham. Well illus. Quadrille. 8¼x11¼. Import. Pub. at $29.95

6741444 COOKING WITH COCONUT. By Ramin Ganeshram. Draw from culinary traditions around the globe and celebrate coconut in all its many forms—milk, cream, shredded, raw and more—with this collection of delectable and diverse recipes. Try dishes like Coconut Glazed-Mango Hot Wings, Coconut Beef and Butternut Squash Biryani, or Coconut-Stuffed Baked Shortbread. Well illus. in color. 288 pages. Storey. Paperbound. Pub. at $18.95

683353X THE NEW KOSHER. By Kim Kushner. The author updates, elevates and redescribes kosher cooking. Choose from such great new tricks as contemporary specialties like Spinach and Feta Quiche with Heirloom Tomatoes; Chicken-Spinach Burgers; Spicy Ginger-Carrot Slaw with Rice, and Chocolate Chunk Biscotti with Raspberry. Welcome to the next kosher table. Well illus. in color. 199 pages. Weldon Owen. 8¼x11. Import. Pub. at $35.00

5997156 GOOSEBERRY PATCH 150 RECIPES IN A 13X9 PAN. Delicious one-dish dinners, sides, and desserts. Try Ham and Cheese Spaghetti; Mexican Roasted Cauliflower; Baked Artichoke Squares; Sticky Honey Chicken Wings, and Spiced Zucchini Bars. Fully illus. in color. 236 pages. Gooseberry Patch. Paperbound. Pub. at $10.95

5939845 THE CAST-IRON SKILLET COOKBOOK. By Valerie Alkman-Smith et al. Prepare simple and tasty homemade comfort food using just one versatile tool, from timeless recipes to modern classics. This collection brings together essential advice on caring for your iron skillet, as well as 27 delicious recipes like Maine Lobster Omelet, Buttermilk Fried Chicken, and Peach Cobbler. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95

5936194 TASTE OF HOME HOW DO I MAKE...? A Hands-On Guide to Cooking Anything (& Everything) You Love. Ed. by Jessica Hiltz. Pub. at $14.96 by step-by-step instructions to walk you through each recipe; how to set up, stock and organize your kitchen; tips from the Taste of Home test kitchen; and an ingredient substitution chart and how-to index. Recipes include Spinach & Artichoke Pesto Pizza; Turkey-Cranberry Bagels; and Buttermilk Cakes. Fully illus. in color. 320 pages. Taste of Home. Paperbound. Pub. at $17.99

6768146 THE SOUTHERN CAST IRON COOKBOOK: Comforting Family Recipes to Enjoy and Share. By Elena Rosendorn-Herr. Features over 100 recipes, from beloved staples like Buttermilk Cornbread and Fried Green Tomatoes, to new classics like Cilantro-Lime Turkey Burgers. All the recipes require just a ten- or twelve-inch skillet, a Dutch oven, grill, or biscuit pan to get started. Color photos. 180 pages. Rockridge. Paperbound. Pub. at $17.99

6783393 BETTER HOMES & GARDENS WONDER POT. Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”—slow cooker, Dutch oven, skillet, pressure cooker, or casserole dish. Dishes include Buffalo-Ranch Macaroni and Cheese; Miso Hot Pot; and Corned Beef and Cabbage. Fully illus. in color. 304 pages. HMH. Paperbound. Pub. at $19.99

6765080 FARM-FRESH RECIPES FROM THE MISSING GOAT FARM. By Heather Cameron. Cameron employs her talents as a stylist to illustrate her evolution into organic farming. From lifting the hoe and down-home, Southern-style recipes she creates with the fresh produce from her farm. Try Fire Pit Baked Apples, Bird’s Nest Cookies, Rhubarb and Rosemary Jam, and Croissant Bites. Fully illus. in color. 160 pages. CICO Books. Pub. at $19.95
684430 MARY ENSLE HREIT'S QUEEN OF THE KITCHEN COOKBOOK.
An invaluable resource, Enslie’s work is liberally illustrated with her endearing art and features more than 100 simple yet sophisticated recipes. Everything from appetizers to desserts, the recipes include Mediterranean Chicken; Lamb with Roasted Vegetables; Orange & Honey Glazed Carrots; and Cranberry-Tangerine Cheesecake. 144 pages. Andrews McMeel. 10x10. Paperback. Pub. at $19.95

5769825 THE BEST OF AMISH COOKING.
By Phyllis Pellem Good. Offers traditional and updated Amish recipes adapted from the kitchens and pantries of Amish cooks. The dishes selected are the ones that were and continue to be popular in eastern Pennsylvania, especially in the Lancaster area. Reflecting the fruits of Amish fields and gardens, these hearty, substantial recipes are in tune with the seasons. Color photos. 224 pages. Good Books. Spiralbound. Pub. at $19.95


By S. Kramis & J.K. Hearne. Demonstrates how to use the versatile Dutch oven to create everything from soups to stews to the perfect pot roast. The recipes are current and easy to prepare, and include Seafood Stew in Red Curry Sauce, Roasted Red Potatoes; and Marmalade Flapjacks. The perfect combination of flair and folly. Color photos. 212 pages. Sterling 8.8x10.1/4. Paperback. Pub. at $24.95

5930898 COOKING CLOSE TO HOME: A Year of Seasonal Recipes.
By D. Imrie & R. Jarmusz. A collection of more than 150 original recipes designed to follow the seasons, helping you prepare savory meals throughout the year. Supporting a sustainable, local food system. Recipes include Creamy Asparagus Brie Soup; Grilled Maine Shrimp with Warm Cannellini Bean Salad; and Woodland Mushrooms with Black Pepper Fettuccine. Well illus. in color. 192 pages. Fair Winds Press. Paperback. Pub. at $18.99

752050 TROUT COOKBOOK.
By A.D. Livingston. Offers instructions for broiling, poaching, grilling, steaming, and smoking trout. Contains over 100 recipes, including Trout Tacos, Sumac Trout, Vietnamese Steamed Trout, and Trout Burgers. 152 pages. Stackpole. Paperback. Pub. at $19.95

674932 TOAST HASH ROAST MASH: Real Food for Every Time of Day.
By Dan Doherty. With recipes based around eggs, hash, pancakes, toast, simple savory dishes and sweet bakes, this book is inspired by the best a breakfast or brunch menu can offer, to be eaten all day. Create Cauliflower Curry, Boiled Eggs and Cucumber; Bacon Jam and Smoked Eggs; and Coconut Pancakes with Rum Roasted Pineapple. Well illus. in color. 224 pages. Mitchell Beazley. Import. Pub. at $29.99

6751342 HEARTSTONE: Innkeeper’s Tavern Cookbook.
By Chelsea Monroe-Cassel. Fans will unlock Heartstone inspired eats, cocktails, and mocktails. This guide includes more than 50 all new recipes perfect for any fireside gathering or game night from Sarge’s Easy Mac and Cheese to Medvah’s Favorite Martini and, of course, Ferral Cake. 112 pages. Insight Editions. Pub. at $21.99

6739601 THE WINTER TABLE: Fireside Feasts for Family and Friends.
By Lisa Leake. A collection of delicious, leisurely, comforting meals that bring warmth and coziness to the long winter months. Seventy-five recipes that make the most of trout. Includes Lamb Terrine with BBQ Sauce; Risotto with Bacon and Mushrooms and Crispy Pear Cobbler. Color photos. 212 pages. Sterling 8.8x10.1/4. Paperback. Pub. at $24.95

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By Megan Roosevelt. Enjoy the ultimate superfood with this collection of 75 easy and delicious recipes like BBQ Coconut Pineapple Black Bean Burgers or Coconut Lime Tapas with Greens, plus tons of tips for using coconut every day for health and beauty. Well illus. in color. 192 pages. Fair Winds Press. Paperback. Pub. at $18.99

6810500 HOME COOKED: Essential Recipes for a New Way to Cook.
By Anya Fernald with Battilana. Anya brings a forgotten pragmatism to home cooking: seasonal, banana bread, salt-curing, banana bread, and more. Includes recipes such as Red Pepper and Walnut Crema; Chickpea Torte; Twice Cooked Orange Duck; and Buttermilk Winter Pasta. Fully illus. in color. 296 pages. Ten Speed. 8.8x10.1/4. Paperback. Pub. at $35.00

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Import. Pub. at $19.95


685259 THE NEGATIVE CALORIE DIET: Lose Up to 10 Pounds in 10 Days with 10 All You Can Eat Foods. By Rocco DiSpirito. DiSpirito identifies the top ten negative calorie foods you need to eat for rapid weight loss, and offers mouthwatering recipes that include them like Almond Encrusted Flounder with Chopped Spinach and Cran Berth or Shrimp and Roasted Green, Mushrooms, and Egg Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Grand Central. Pub. at $26.00

THE SWEET POTATO CASSEROLE: 125 Lightened-Up, Healthier Meals for Your Family. By Brooke Griffin. Over 125 recipes, most under 350 calories. Includes favorites like Philly Cheesesteak Stuffed Peppers; Un-Sloppy Joes, Loaded Nacho Soup; Slim*Choc Chip Ice Cream; and XK, Tenderolien; and more. These are recipes you can feel good about, they’re satisfying, lower in fat and calories, and delicious! Well illus. in color. 308 pages. Morrow. Pub. at $29.99

6912958 A MAN, A PAN, A PLAN: 100 Delicious & Nutritious One-Pan Recipes You Can Make Right Now! By Paul Kita. Full of practical advice and 100 straight forward recipes that include Lemon, Basil, and Goat Cheese Skillet; Pork Chops with Grilled Pineapple and Blueberry Cobbler and more. This collection will help you cut stress, prevent mess and reduce your chances of culinary distress. Well illus. in color. 168 pages. Rodale. Paperbound. Pub. at $15.95

6864163 DIABETES MEALS FOR GOOD HEALTH, SECOND EDITION. By Karen Graham. Take the guesswork out of planning nutritious meals. Includes a 32-page guide, Food Choices for Good Health, with life-size photographs of everyday meals, to help you identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries, Jellied Vegetable Salads, Crustless Pumpkin Pie, and Tacos with Bean and Meat filling. 220 pages. Robert Rose. 8½x10¾.

Paperbound Import. Pub. at $24.95


6998487 SANDWICHES WITHOUT BREAD: 100 Low-Carb, Gluten-Free Options! By Daria Polukarova. Featuring one hundred creative recipes, this collection will appeal to both your appetite and your waistline. Instead of using bread, you can make sandwiches with lettuce wraps, scooped cucumber, apples, grilled eggplant or pineapple, and dozens of other alternatives. The options are endless. Well illus. in color. 214 pages. Skyhorse. Pub at $16.99

6900177 SKINNY SUPPERS: 125 Lightened-Up, Healthier Meals for Your Family. By Brooke Griffin. Over 125 recipes, most under 350 calories. Includes favorites like Philly Cheesesteak Stuffed Peppers; Un-Sloppy Joes, Loaded Nacho Soup; Slim*Choc Chip Ice Cream; and XK, Tenderolien; and more. These are recipes you can feel good about, they’re satisfying, lower in fat and calories, and delicious! Well illus. in color. 308 pages. Morrow. Pub. at $29.99
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**Low Fat & Healthy Cooking**

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**6613276 COOKING FOR BABY: Wholesome, Homemade, Delicious Foods for 6 to 18 Months.** By Lisa Barnes. The recipes here are organizes by age, showing how to introduce cereal grains and simple vegetables and fruit purees to your infant at 6 months, how to move to chunkier foods, and how to graduate to real meals for young toddlers of 12 to 18 months. Well illus. in color. 143 pages. S&S. Pub. at $19.99 9.45

**2661187 THE JOYS OF ALMOND MILK: Delicious Recipes for the Dairy-Free.** Ed. by Nicole Smith. Unsweetened almond milk has fewer than half the calories of soy milk. It has the same consistency of whole milk, and it has more vitamins and minerals than soy milk. With the dozens of recipes from Instructables.com, you’ll be on your way to a more almond-based lifestyle. Time. Color photos. 16 pages. Skyhorse. Paperbound. Pub. at $14.95 **SOLD OUT**

**6854849 PALEO PERFECTED.** By the eds. at America’s Test Kitchen. All your favorite dishes have been reinvented for the Paleo kitchen by the team at America’s Test Kitchen. Recipes include Nut-Crusted Chicken Breasts; Bison Chili; Spiced Port Tenderloins; Seared Scallops with Butternut Squash Puree; and Slow-Cooked Moroccan Flank Stew. Color photo. 334 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 **6.95**

**8587884 THE HOW CAN IT BE GLUTEN FREE COOKBOOK, VOLUME 2.** By the eds. at America’s Test Kitchen. This kitchen tested collection of gluten free recipes features a whole new whole grain flour flour, gluten free variations and nutritional information for every recipe. Expand your repertoire with 190 inspired, innovative recipes. From breakfast heathlies, rice and Lentil connoisseur, to classic cookies, pies, and cakes. Well illus. in color. 318 pages. America’s Test Kitchen. Paperbound. Pub. at $26.95 **7.95**

**6954255 SHEET PAN KETOGENIC: 100 One-Try Recipes for Quick and Easy, Low-Carb Meals and Hassle-Free Cleanup.** By Pamela Dyer & Elgin. Simply combine the ingredients onto a sheet pan, roast, bake or broil, and soon you’ll be enjoying a hearty ketogenic dinner. The recipes include combine healthy proteins, fresh veggies and savory spices that cook together, enhancing the flavors of each. Chicken Tzatziki Bake; Citrus and Herb Marinated Pork Shoulder; and Classic Crab Cakes with Lemon Sour Cream. 224 pages. Ulises. Paperbound. Pub. at $15.95 **11.95**

**6948331 SUPER CLEAN SUPER FOODS.** By F. Hunter & C. Bretheron. Featuring detailed profiles of 90 superfoods, including their health benefits, how to maximize their nutrition, and 250 ideas for working them into your meals, drinks, and snacks–this is your instant guide to enhancing the nutritional power of everything you eat. Fully indexed in color. 224 pages. Dotting Import. Pub. at $22.00 **8.95**

**2763540 GREAT GLUTEN-FREE WHOLE GRAIN BREAD MACHINE RECIPES.** By D. Washburn & H. Butt. Happily, some of the most nutritious and delicious whole-grain breads are gluten-free. This volume offers a collection of creative and delicious recipes for everything from flatbreads to hearty ketogenic dinner. The recipes include Asparagus and Wild Garlic Risotto; and more. Includes 10 meal maps and more than a hundred mouth-watering recipes such as Zucchini Pancakes; Gazpacho; Kale Slaw; Stuffed Bell Peppers with Mung Beans and Veggies. Illus. in color. 270 pages. Sterling. 8½x10¼. Pub. at $24.95 **6.95**

**6786073 RENAL DIET PLAN & COOKBOOK: The Optimal Nutrition Guide to Manage Kidney Disease.** By Susan Zoghbi. He offers three meal plans you can customize to low-sodium, low-protein, or low-fat, and over 125 delicious recipes that include Apple Pie Smoothie; Wild Mushroom Coq au vin; and Lox Asparagus Souffle. This guide includes nutritional facts to enable you to track your calories and nutrients. Color photos. 232 pages. Rockridge. Paperbound. Pub. at $15.99 **11.95**

**6857191 FIBROMYALGIA FREEDOM! Your Essential Cookbook and Meal Plan to Relieve Pain, Clear Brain Fog & Fight Fatigue.** By Kathleen Standerfer. Effective, lasting relief for fibromyalgia is possible when you take into account all of the most important healing factors–nutrition. Through the power of a targeted, nutrient-rich diet, you can ease your symptoms and live a symptom-free life. Includes a 4-week meal plan and 120 recipes like Chicken Chili Soup. Color photos. 243 pages. Rockridge. Paperbound. Pub. at $14.99 **11.95**

**6948723 THE PERFECT BLEND: 100 Gluten-Free Recipes for Energize & Revitalize.** By Tess Masters. The author serves up delicious recipes to help you lead a vibrant, healthy life. She shares her top food picks, practical information on their health benefits, and tips for amazing textures and tastes. Enjoy dishes and drinks like Red Basil Balsamic Blast; Lick Your Plate Lasagna; Choc-Mint Mania; and more. Well illus. in color. 218 pages. Ten Speed. Paperbound. Pub. at $19.99 **4.95**

**6920010 THE LOW-SUGAR COOKBOOK.** By Nicola Graines. This versatile collection of more than 100 delicious sugar-free recipes offers you creative versions of your favorite dishes, without resorting to artificial sweeteners including Chicken with Gazpacho Salsa; Lemon & Prawn Linguine; Vegetarian Chili in Tortilla Baskets; and more. 232 pages. Duncan Baird. Paperbound. Pub. at $16.95 **4.95**

**6913210 SUGARDETOXME: 100+ Recipes to Curb Cravings and Take Back Your Health.** By Summer Rayne Oakes. Easy to follow cookbook and guide that not only arms you with knowledge about how your mind and body are affected when you eat sugar, but also suggests ways to change your behavior, and successfully conquer your cravings. Includes 10 meal maps and more than a hundred mouth-watering recipes such as Zucchini Pancakes; Gazpacho; Kale Slaw; Stuffed Bell Peppers with Mung Beans and Veggies. Illus. in color. 270 pages. Sterling. 8½x10¼. Pub. at $24.95 **6.95**

**6785153 LOWER YOUR PULSE PRESSURE: A 21 Day DASH Diet Meal Plan to Decrease Blood Pressure Naturally.** By Jennifer Koso. With an essential overview on the basics of hypertension–from what it is, what to expect post-diagnosis, and potential risk factors–to a meal plan and over 75 Dash-friendly recipes, this is your all in one guide. Meals include Asparagus and Wild Garlic Risotto; Tandoori Chicken with Rice; and Southwestern Meatballs. Color photos. 178 pages. Rockridge. Paperbound. Pub. at $15.99 **11.95**

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**660336X THE NEW MILKS: 100-Plus Dairy-Free Recipes for Making and Cooking with Soy, Nut, Seed, Grain, and Coconut Milks.** By Dina Cheney. Whether you’re paleo, vegan, lactose intolerant, kosher or just plain adventurous in the kitchen, your non-dairy options now encompass milks made with grains, nuts, and seeds. This guide will show you how to use them most effectively with recipes like Chicken and Root Vegetable Potpie with Herbed Biscuits and Triple Chocolate Cupcakes. Color photos. 164 pages. Aria. Paperbound. Pub. at $22.00 **5.95**
Low Fat & Healthy Cooking

6903029 BAKE SALES ARE MY B*TCH: Win the Food Allergy Wars with 60+ Recipes to Keep Kids Safe and Parents Sane. By Aimee Paine. The author arms us with more than 60 recipes made for all or most of the eight major food allergens; gluten, dairy, peasnuts, tree nuts, soy, egg, fish, and shellfish, and covers everything from school lunches, parties, sleepovers, and after-school snacks and bake sales and cake, and we want everyone to be able to enjoy it. 226 pages. Rodale. Paperback. Pub. at $15.99 $4.95

6904858 SUPERFOOD BREAKFASTS. By Kate Turner. From smoothish bowls and overnight oats to avocado toast and pancakes, these dishes are so tasty and easy to prepare that there’s no excuse for skipping breakfast. The most important meal of the day is not a joke. Fully illustrated. 61 pages. Dorling Kindersley. Pub. at $9.99 $4.95

★ 6753620 THE FABULOUS FIBER COOKBOOK: Great Recipes You Can’t Live Without. By Sandra Woodruff. Part one of the book is where to find it, and what high-fiber foods can fill you up and slim you down. Part two presents 170 easy to follow recipes that are packed with fiber and nutrients like Chicken, barley & Corn Chowder, Quinoa 9 Grain with Spinach & Edamame, and Spaghetti Squash with Braised White Beans. 218 pages. Square One Publishers. Paperback. Pub. at $16.95 $12.95

6955708 GREAT GUT, GREAT HEALTH. By V. Edgson & A. Palmer. Embrace a new and deliciously healthy way of eating with this successful gut-healing plan, designed to improve digestion, help rebalace weight safely, and boost energy levels. Includes expert practical advice on how to eat a nutrient-rich diet, as well as over 100 tried and tested recipes. Well illus. in color. 248 pages. Jacqui Small. Paperback Import. Pub. at $28.99 $6.95

6953425 THE NORDIC WAY. By Ane Astrup et al. By prioritizing low-GI foods, and emphasizing satisfying flavors and textures over calories or portion size, elimination diets often lead to bingeing and backsliding. Recipes include Citrus Chicken with Roasted Sweet Potato & Arugula and Rice Paper Rolls with Shrimp. Color photos. 240 pages. Avery. Pub. at $24.00 $6.95

★ 6854510 EASY KETO DIETERS: Flavorful Low-Carb Meals for Any Night of the Week. By A. Pulde & M. Lederman. With more than 125 easy recipes and helpful, real world advice for parents, you’ll learn why a plant based diet is the best way to keep your family healthy and well nourished—and how to actually do it. Includes satisfying kids friendly recipes such as Potato Frankie Rolls and Falafel Sandwiches. 16 pages of color photos. 300 pages. Touchstone. Pub. at $25.99 $9.95

6989497 FORKS OVER KNIVES: Every Parent’s Guide to Raising Healthy, Happy Kids on a Whole-Food, Plant-Based Diet. By D. Kemp & P. Daly. The ketogenic diet, which shifts the body’s metabolism from burning glucose to burning fat, has long been used to help with pediatric epilepsy and weight loss, but new research reveals the diet as a useful tool in coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 ketoetic recipes. Color photos. 450 pages. Chelsea Green. Paperback. Pub. at $29.99 $24.95

★ 6950618 MEDITERRANEAN TABLE: 101 Vibrant Recipes to Savor and Share for Lifelong Health. By the eds. of Prevention et al. Proven to lower bad cholesterol, reduce the risk of heart disease, and even protect brain function as we age. Try tasty recipes such as Greek Stuffed Tomatoes, Pork Tenderloin with Brussels Sprouts and Pearl Onions and Rosemary-Olive Oil Cake. Fully illus. in color. 294 pages. Rodale. Paperback. Pub. at $21.99 $16.95

6955785 PREVENTING AUTOIMMUNE DISEASE: The 10 Minoute Ketogenic Cooking. By Kyndra D. Holley. One of the biggest challenges to sticking to a ketogenic lifestyle is carving out time to cook. This collection features more than 50 of Holley’s quickest, most delicious recipes including Ham and Spinach Egg Sandwich, Butter Garlic Chicken, Egg Salad, Pork Chops with Herbed Goat Cheese Butter—all prepared in 30 minutes or less. Color photos. 160 pages. Victory Belt. Paperback. Pub. at $19.95 $14.95

★ 5917131 HEALTHY GUT, FLAT STOMACH: The Fast and Easy Low-FODMAP Diet Plan. By Danielle Capalino. FODMAPs are carbohydrates found in other foods that can trigger a wide range of symptoms, including IBS. With recipes for a seven-day menu plan, grocery lists, and clear explanations of the science behind the low-FODMAP diet and why it works, Capalino makes it easy to take control of your digestive health for illus. in color. 192 pages. Countryman. Paperback. Pub. at $17.95 $12.95

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- **THE RECIPE HACKER CONFIDENTIAL.** By Diana Keuilian. In today’s era of rampant food allergies, gluten-free popularity, and the rise of paleo eating, putting together a meal that will satisfy everyone at your table is easier said than done. With Keuilian’s approach for “hacking” recipes, you’ll learn how to easily recreate your favorite meals. Recipes include Chinese Noodle Bowl; Pizza Kale Chips; Harvest Nut Pancakes; and Summer Quinoa Salad. Fully illus. in color. 258 pages. Bentella. Paperbound. Pub. at $19.95 | **$9.95**

691725 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 Loaves, Creamy Garden Quiche and so much more! Well illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.99 $6.95


691787 FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from some of America’s 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 Turkey, Spanish Paella, Slow Cooked Potato Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 596 pages. Good Books. Paperbound. Pub. at $19.99 $6.95

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 $19.99 $5.95


6936350 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, this collection contains over 1,400 delicious recipes that are an amazing treasure of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole; Sweet Potato Casserole; and many, many more! More Color photos. 700 pages. Good Books. Paperbound. Pub. at $29.99 $9.95

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 satisfy the cook. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Almond and Oatmeal Stuffed Chicken; and Spiced Lamb Biryani. Color photos. 256 pages. Adams Media. Paperbound. Pub. at $19.99 $9.95

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


6904885 SUPERFAST SLOW COOKER. By Nicola Grames with C. Seward. The recipes in this collection mainly use stewing and braising techniques, and use 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 with these inspiring 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 efficiency, convenience, and affordability of the Instant Pot. In this collection of 176 delicious recipes, from staples like Beef Chili and Chicken Noodle Soup, to new dishes like Thai Green Curry Chicken and Curried Cauliflower Soup, you’ll find everything from Slow-Roasted Pork to Holiday Meatballs; Pork Roast with Potatoes and Onions; Cottage Cheese Casserole; Sweet Potato Casserole; and many, many more! More Color photos. 722 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 without having to spend a full day in the kitchen by using your slow cooker. Includes over 100 recipes that are easy to prepare, and a pantry prep along with tips and tricks. Color photos. 202 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

6974139 BETTER HOMES & GARDENS FAST OR SLOW: Delicious Meals for Slow Cookers, Pressure Cookers, or Multicookers. Ed. by Tricia Bergman. Sometimes you want something good to eat sooner rather than later—and sometimes later is better! Every recipe in this collection can be made in a pressure cooker, multi-cooker, or slow cooker. Make Low Country Shrimp Boil in just one minute or let the flavors of a Country Lamb Stew develop over eight hours. Color photos. 304 pages. HMH. Paperbound. Pub. at $19.95 $14.95

6922430 FIX-IT AND FORGET-IT SLOW COOKER DUMPER DIINNERS AND DESSERTS. By Hope Comerford. Step 1: Dump the ingredients into your slow cooker. Step 2: Press the “on” button. It’s that easy! More than 250 recipes, in color 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. 350 pages. Good Books. Paperbound. Pub. at $19.99 $9.95

6788221 FIX-IT AND FORGET-IT COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes. By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is your answer! This brand new cookbook presents scrumptious slow cooker recipes like Jalapeno Popper Chicken Taquitos, Apple Sauce Honey Pork Chops; and so much more! Well illus. in color. 341 pages. Good Books. Paperbound. Pub. at $19.99 $14.95
Quick & Easy Cooking


Slow Cookers & Crockpots

8613178 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, vegetables, desserts and more. Fully illus. in color. 208 pages. HMH. Paperback. Pub. at $20.99 $14.95

8681017 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; Chipotle Ribs; and more. Color photos, 208 pages. Countryman. Pub. at $24.95 $17.95

6636364 TASTE OF HOME SLOW COOKER. Ed. by H. Wheaton & C. Rakuvana. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and season parties. Dishes include Slow Cooker Beef Stroganoff; Momma’s Turkey Stew with Dumplings; Spicy Lentil & Chicken Stew; and Chicken Taco Soup. Well illus. in color. 223 pages. Reader’s Digest. Spiral bound. Pub. at $9.95

6752004 NO-PREP SLOW COOKER. By Chrissy Taylor. 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 skimp on deliciousness. Try Bacon Cheeseburger Meat Loaf, Sweet and Spicy Pulled Pork, Quinoa-Stuffed Peppers, or Chicken Taco Soup. Well illus. in color. 208 pages. Reader’s Digest. Spiral bound. Pub. at $9.95

698455X MARTHA STEWART’S PRESSURE COOKER. By the eds. of Martha Stewart Living. An authoritative volume packed with effortless 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 pre-soaked, and more. Color photos, 255 pages. Clarkson Potter. Paperback. Pub. at $26.00 $18.95

6787371 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. 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. This guide shows you how to easily, find, to inexpensive ingredients to create flavorful healthy meals in half the time you’re used to spending, simply and delicious family style meals. 5752868 PRISON RAMEN: RECIPES and Ramen hacks devised behind bars: Hit Man and more. By C. Collins Jr & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize, this collection of foolproof, pressure cooker, Instant Pot Ramen recipes from the author of LaBeouf—this is an original collection of Ramen hacks devised behind bars. Hit Man Burritos, Sloppy Ramen Joe, Onion Tortilla Beef Stew, and more. Color photos, 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95


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 that dishes from around the world. From Maryland crabs to savory artichokes, fish veracruz to andoïni chicken, cinnamon bread pudding to chocolate fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chartwell. 8½x10½. Paperback. Pub. at $14.99 $11.95

687455X TASTE OF HOME SLOW COOKER COOKBOOK: 431 Hot & Hearty Classics. Ed. by Catherine Cassidy. Feed your family right even on the busiest night. Taste of Home always offers the most tempting, easy-to-make dishes, and this collection is no different. Enjoy savory roasts, simmering soups, cheesy pasta dishes, buffet staples, party starters and light tasters on your pressure-cooker classics. Well illus. 268 pages. Reader’s Digest. Spiral bound. Pub. at $17.99 $4.95

2689324 SLOW COOKER: The Complete Series. Everyone knows slow cookers are convenient, but they are also versatile. Get the most out of your pressure 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 $9.95 $6.95

190289X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric. By B. Weinstein & M. Scarbrough. Offers recipes for every device, stovetop and electric, no matter the manufacturer. Whether you're seeking a new array of spiced, found in dishes such as tandoori chicken, cinnamon bread pudding to chocolate fondue, your family will come back asking for more! Well illus. in color. 512 pages. Clarkson Potter. Paperback. Pub. at $25.00 $11.95

6799064 ESSENTIAL SLOW COOKER RECIPES: 103 Fuss-Free Slow Cooker Meals Everyone Will Love. By Addie Gundry. A slow cooker is the ideal companion dish. And with the right recipe, you can choose to either “set it and forget it” or have dinner ready in a snap. Well illus. 223 pages. 687701X AMERICAN SUMMER. By Ivy Manning. Offers 100 delicious recipes for summer gatherings. From Maryland crabs to savory artichokes, fish veracruz to andoïni chicken, cinnamon bread pudding to chocolate fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chartwell. 8½x10½. Paperback. Pub. at $14.99 $11.95

657701X FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS for the AMERICAN SUMMER. By Hope Comerford. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spice up your picnic and take the stress out of church suppers. From Chili Barbecued Chicken to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos, 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**Quick & Easy Cooking**

★ **2774946 BETTY CROCKER BISQUICK IMPRESSIVELY EASY PIES.** Ed. by Heidi Losleben et al. Why not whip up home-baked pies that are improbably easy and improbably delicious. With Bisquick, these pies magically make their own crust, and they're a hit with kids and adults alike. Whether filled with ground beef, cheddar cheese, vegetables, or fruit, they're perfect any night of the week. Color photos. 160 pages. HMH. Spiralbound. Pub. at $14.95 **$9.95**

★ **685785X THE COMPLETE MAKE-AHEAD COOKBOOK.** By the eds. at America's Test Kitchen. You'll find everything from farm-fresh salads to one-dish supper solutions to company-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 **$9.95**

★ **6905653 THE BIG BOOK OF EASY BAKING WITH REFRIGERATED DOUGH.** Ed. by Grace Wells. Offers handy tips for making creative and delicious recipes, from mains to sweets, all made super-easy with ready-to-use dough. You'll want to try all 200 recipes like irresistible Glazed Bacon Rolls, Easy Caprese Focaccia, Confetti Cookie Blondies, and more. Includes gluten free recipes. Well illus. in color. 336 pages. HMH. Paperbound. Pub. at $19.95 **$9.95**

★ **6942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes to Make Mealtime Easy.** By Robin Miller. The author shares her three surefire tips that you can method-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, Mushroom and Sage Risotto, Creamy Potato Gratin with Chicken, Thai Tuna Noodle Salad, and more. Fully illus. in color. 204 pages. HMH. Paperbound. Pub. at $11.95 **$6.95**

★ **7638728 101 THINGS TO DO WITH A CASSEROLE.** By S. Ashcraft & J. Eyring. Cook up an easy, warm, one dish meal with this collection of tasty casseroles using readily available ingredients. Includes: Blueberry French Toast Casserole, Grandma’s Chicken Potpie, Hash Brown Heaven, Sloppy Joe Pie, and more. 122 pages. Gibbs Smith. Spiralbound. Pub. at $9.95 **$4.95**

★ **6747401 XIARO MEALS: EASY MEALS ON A Budget.** By Sherri Koval. Over 100 delicious meals for your family is easy. From Barbecue Chicken and Mashed Potato Pie to Shrimp and Corn Chowder, this go-to cookbook is a collection of the most popular delicious dinner recipes from the Women’s Day Easy everyday column. Color photos. 256 pages. Hearst. Pub. at $16.95 **$4.95**

★ **6930468 WOMAN’S DAY RECIPE REMIX.** With Kate Merker. In this volume a basic recipe, ingredient or cooking technique is switched up to offer multiple exciting variations. From savory to sweet, you’ll find countless ways to deliciously mix it up in the kitchen. Fully illus. in color. Hearst. Pub. at $16.95 **$4.95**

★ **699722 CLUELESS IN THE KITCHEN: Cooking for Beginners.** By Evelyn Raab. Whether you’re a student, short on time or looking to spruce up your everyday cooking repertoire, this collection is designed for time-challenged cooks who love good food that’s cooked from scratch. Recipes include Sausage and Lentil Soup, Shepherd’s Pie, Fried Rice, Thermoneural Buffalo Wings; and more. Color photos. 204 pages. Firefly. Paperbound. Pub. at $16.95 **$11.95**

★ **697865 200 I MPROVISED RECIPE RANCHERS.** By Phyllis Pellman Good. Offers more than 700 make-it–again crowd-pleasers for your family to enjoy restaurant favorites at home any night of the week. Over 50 authentic dishes include Aloo Gobi; Butter Chicken; Chicken Tikka Masala; Beef Curry; and much more. Includes Instant Pot FAQs. Color photos. 162 pages. Rockridge. Paperbound. Pub. at $12.99 **$9.95**

★ **6955647 THE COLLEGE CUISINE: 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 eating and cooking space, but also budgets. Try Fairly Cheap Chili or Coconut Blender Pie. 154 pages. Storey. Paperbound. Pub. at $12.95 **$8.95**

★ **6988729 IMPATIENT FOODIE: 100 Delicious Recipes for Hands-off Meals.** By Kate McMillan. Learn how to make nourishing, hands-off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skillet Beef with Butter, and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Weldon Owen. Pub. at $19.95 **$6.95**

★ **6789362 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’ll love in the family will love. Using premade ingredients discover flavorful, simple recipes for any meal, including: Cheesy Ranch Pull Apart Bread, Enchilada Stuffed Shells; and Slow Cooker Beef Tips. Well illus. in color. 240 pages. Countryman. 8½x10¼. Pub. at $24.95 **$6.95**

★ **5773431 FIX-IT AND FORGET-IT 3 COOKBOOK SET.** By Phyllis Pellman Good. A trio of cookbooks from the bestselling cookbook series. Totalling at an incredible 1,800 recipes, this collection 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. 8½x10¼. Pub. at $29.99 **$9.95**

★ **6747401 101 ONE-DISH DINNERS: Hearty Recipes for the Dutch Oven, Skillet & Casserole Pan.** By Andrea Chesman. Contains 101 solutions to getting a homemade supper on the table in a hurry. From Mexican Chili to Thai Beef Noodle Salad to Seafood Paella, Chesman gives familiar comforts a contemporary twist and spices up her recipes with flavors from around the world. Color photos. 256 pages. Scribner. Pub. at $29.99 **$6.95**
Quick & Easy Cooking

OLD-FASHIONED ECONOMICAL COOKING: Healthy Culinary Ideas on a Budget. By Winifred S. Gibbs. The perfect resource for anyone looking to make cheap, delicious and nutritious meals on a small budget. Offers fully planned-out, ecletic, weekly meal plans for each month of the year, as well as an extensive collection of budget-friendly recipes such as Creamed Lobster, Kippered Herring, or Pigs in Blankets. Illus. 160 pages. Racehorse. Pub. at $14.99 $4.95

6976247 EASY-FREEZE INSTANT POT PRESSURE COOKER COOKBOOK. By Ella Sanders. Imagine the freedom and ease of preparing a carefully prepped frozen meal in your electric pressure cooker and then allowing it to cooking in perfection in under ten minutes! Choose from over 100 family friendly recipes for satisfying meals like Butternut Squash and Sage Soup; Shrimp Caicciatore; Shrimp Scampi and more. Well illus. in color. 171 pages. Castle Point. Pap. Pub. at $19.99 $14.95

6728443 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 scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef; Tomatoes; or Orecchiettele in a silicone baking dish and end your meal with a Chocoloate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Pap. Pub. at $19.95 $15.95

6897436 THE ULTIMATE ONE-PAN OVEN COOKBOOK. By Julia Konovalova. Grab your baking, sheet dutch oven, roasting pan and you’re halfway to dinner, even on a hectic weeknight. 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 use your oven. In color. 192 pages. Page Street. Pap. Pub. at $21.99 $16.95

5886291 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 Matbals; Asian Stir Fries; and more. Color photos. 68 pages.

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 is sure to love. Try Chicken with Avocado Salsa; Grilled Steak and Potato Salad; or Spicy Lemon Shrimp with Basil Mayonnaise. Color photos. 335 pages. Wiley. Pap. Pub. at $19.99 $16.95

6704883 GOOD CHEAP EATS: Everyday Dinners and Fantastis Feasts for $10 or Less. By Jessica Fishman. Faced 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 nourishing, home-cooked dishes that won’t 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. Pap. Pub. at $18.95 $4.95

5930666 SOUTHERN LIVING WHAT’S FOR SUPPER? 5 INGREDIENT WEEKNIGHT WONDER COOKBOOK. By Vivian McNeil Pochino. Make mealtine 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 Phylis CheddarBacon Pizza; Bacon and Cheddar Belgian Waffles; or Roasted Potato Salad. Color photos. 256 pages. Oxmoor. Pap. Pub. at $19.95 $9.95

6654672 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 Rum Turmeric Bar The Cheesy Shrimp and Chicken Bake with Honey Mustard Drizzle; and more. Well illus. in color. 334 pages. Running Press. Pub. at $27.00 $6.95

6683404 THE INSTANT POT NOPRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. Hay Lauren Randolph. The author simply and expertly mixes traditional cooking methods with the convenience of electric pressure cooking, showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Rosotto; and Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Pap. Pub. at $14.95 $10.95

5736714 TASTE OF HOME SIMPL E, EASY, FAST KITCHEN. Ed. by Catharine Cassidy. 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 recipes, simple techniques and ways to use your pressure cooker and the recipes in this collection, which will help you impress your family and friends with healthy and satisfying dishes. Recipes include Thai Coconut Chicken Soup; Chickpea, Kale and Sprout Salad; and Bananas Foster Pilaf. 16 pages color photos.

176 pages. Nourish. Pub. at $24.95 $6.95

6983044 LOW-COST, FAST-COOKING: The Ultimate One-Pot Oven Cookbook. By Jennifer Robins. Slow cook, steam, saute and pressure cook all with one pot. The Instant Preator of the blog “She who cooks!” will show you how to drastically cut cooking time for your Paleo dishes in your Instant Pot. Recipes include Decker-DOut Omelet; Lentil Bred Under Pressure; Pressure-Cooked Sirlion Steak and more. Color photos. 192 pages. Page Street.


6852443 HEALTHY SPEEDY SUPPERS. By Katriona MacGregor. Bursting with delicious, wholesome dishes, this collection offers 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dahl; Sea Bass with Saffron and Almonds; and Spicy and Tomato Spaghetti. Color photos.

6785778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthful and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to make mealtime easier. Includes over 180 all-new substitute options, along with over 180 all-new recipes. Just a few recipes you will find include Creamed Lobster; Kippered Herring; or Crowd-pleaser Meatloaf with Garlic Broccicio 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, easy, and convenient meals that are easy to make and energy and less cleanup—what’s not to like about an Instant Pot! Here are a wide variety of recipes to impress your family and friends with healthy and satisfying dishes. Recipes include The Best Chicken Soup; Chickpea, Kale and Sprout Salad; and Bananas Foster Pilaf. 16 pages color photos.

6785778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthful and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to make mealtime easier. Includes over 180 all-new substitute options, along with over 180 all-new recipes. Just a few recipes you will find include Creamed Lobster; Kippered Herring; or Crowd-pleaser Meatloaf with Garlic Broccicio a try and see how simple it can be. Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

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Quick & Easy Cooking

6689183 THE QUICK SIX FIX: 100 No-Fuss, Full-Flavor Recipes. By Stuart O’Keefe with K. Squires. Full-flavor recipes that require no more than minutes of prep work, six key ingredients, and all designed to be made in around thirty minutes or less. The author delivers an assortment of recipes influenced by his Irish heritage and he adopted California home including Moules Frites, Bangers and Leek Mash with Cranberry Compote and Aunt Derry’s Guiness Cake. Well illus., in color. 230 pages. Morrow. Pub. at $27.99

$6.95 ★ 6676562 COMFORTABLE UNDER PRESSURE. By Meredith Lawrence. Offers easy to read instructions for pressure-cooking and provides a wide variety of pressure cooker recipes. Color photos. Impress your family and guests with these creative recipes and enjoy the time you save. Try Moroccan Lamb Stew with Raisins and Almonds; Wild Rice with Mushrooms and Peas, or Ratatouille. Color photos. 232 pages. Walah. Paperbound. Pub. at $16.95

$9.95 ★ 6832202 500 BARBECUE DISHES: The Only Barbecue Compendium You’ll Ever Need. By Paul Kirk. This collection of 500 zillion recipes covers everything you need to master your own barbecue feast, including tips for selecting ingredients, essential techniques, secrets on preparing marinades, and scrumptious side dishes. Color photos. 288 pages. $17.95


$7.95 ★ 6875545 THE COMPLETE ELECTRIC SMOKER COOKBOOK. By Bill West. Now, mastering the art of electric smoking is easier than ever. Packed with the A to Z of smoking, plus over 100 mouthwatering recipes, this is your essential guide to using your electric smoker. Recipes include Chipotle Wings; Smoked Beer Can Chicken; Hickory Smoked Pork Loin and much more. Illus. in color. Paperbound. Pub. at $17.95

$9.95 ★ 6228160 MERRITT’S TEXAS BARBECUE COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition along with cutting-edge smokers, pits, tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Braised Beef Ribs; and Railhead’s Barbecued Bologna Sandwiches. Illus. 304 pages. Chronicle. Paperbound. Pub. at $22.95

$9.95 ★ 6785464 THE CAMP DUTCH OVEN COOKBOOK. By Robbin Donovan. Armed with this guide and your oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple 5-ingredient recipes include Blueberry Breakfast Cake; Slow Cooked Beef Stew; Dutch Oven Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Rockridge. Paperbound. Pub. at $14.99

$11.95 ★ 6962966 THE SOUT’N DUTCH OVEN COOKBOOK. By Tim & Christine Conners. With camp cooking as popular as ever with Scouting, Conners continue their exploration in our pioneering past by focusing solely on the art of camp Dutch oven cooking. Try Big Timber Breakfast Casserole, Chicken Dutch saturns, Fiddlehead Fry, and many more. Illus. in color. 170 pages. Gobe Pequot. Paperbound. Pub. at $16.95

$12.95 ★ 6836739 MYRON MIXON’S BBQ RULES. By K. Alexander. The world’s most celebrated pitmaster breaks down his steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauce, and mop you need to get there, plus variations for all smokers. Try Smoke-Infused Rib; Smoked Turkey Leg; and Smoked Blackberry Bourbon Pork. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95

$11.95 ★ 5838223 SMOKE IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER. By Wendy O’Neal. Create an authentic smokehouse taste in your own backyard with this step-by-step primer and flavor-filled cookbook. Turn up the heat at your next barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Chipotle Chile Fajitas; Bacon-Wrapped Jalapenos and much more. Color photos. 135 pages. Ulysses. Paperbound. Pub. at $18.95


$7.95 ★ 6877664 MASON JAR LUNCHES: 50 Pretty, Portable Packed Lunches. By Jessica Harlan. Discover the coolest way to pack a healthy, on the go meal. This collection of recipes will show you how to combine fresh produce and whole foods into fun meals packed in adorable jars, including: lasagna in a jar; poke sushi bowl; buffalo chicken salad; layered yogurt parfait; and many more. Well illus. in color. 128 pages. Ulysses. Paperbound. Pub. at $16.95

$12.95 6732208 FIRE PIT COOKING. By Vanessa Bante. Shows many new ways to make and enjoy new and old favorite dishes with fun utensils for the outdoors like pie irons, sweet sticks and metal forks and foil. Recipes include Grab-Staffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallop and Pancetta. Color photos. 128 pages. Smokeshow McMeel. Pub. at $22.99

$7.95 ★ 6899530 TECHNIQUES FOR WOOD-FIRED OVENS: 25 Essentials. By A. Cort Sinnes. Grilling expert Sinnes reveals in these pages the sure fire techniques and smoke infused recipes, from rustic breads and pizzas to rustic roasts, and whole birds, that will turn your wood fired oven into an indispensable tool in your outdoor cooking arsenal. Well illus. in color. 128 pages. Hammond Confirmation. Paperbound. Pub. at $18.95

$12.95 ★ 6729347 WINTER GRILLING. By Tom Heinzl. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin; and Chocolate Nut Cupcakes with Appenzell Apple. Color photos. 160 pages. Whitecap. Paperbound. Pub. at $22.99

$11.95 ★ 6571786 GRILL FIRE: 100+ Recipes & Techniques for Mastering the Flame. By Lex Taylor. Follow Taylor’s expert advice on butchering, cuts, fuel and fire, along with dozens of techniques for mastering temperature and doneness, and you’ll get outrageous results every time you fire up the grill. Flavorful recipes include Beefent Classic Burger; Blade Steak with Chile de Arbol Sauce; and Candelit Chicken with Chipotle BBQ sauce. Well illus. in color. 128 pages. Hammond Confirmation. Paperbound. Pub. at $18.95

$11.95 Pastas

659879X SAUCES & SHAPES: Pasta the Italian Way. By O.Z. De Vita & M.B. Fant. Keep your pasta distinctly Italian with these authentic recipes for sauces and soups. You’ll find traditional versions of sauces like carbonara, Bolognese, marinara, and Alfredo as well as plenty of unusual sauces based on roasts, ribs, rabbit, clams, shrimp, eggplant, and much more. Color photos. 400 pages. Norton. 8¼x10¼. Pub. at $35.00

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**6904351 LAURA SANTTINI’S PASTA SECRETS.** For people who lead busy lives but still want to eat fresh and delicious food—pasta is the ideal choice. There are over 70 mouth-watering recipes, from authentic Italian classics to vibrant and contemporary dishes including Carbonara, Artichoke, Lemon, Parmesan, and Classic Pesto Genovese. Well illus. in color. Ryland Peters & Small. Import. Pub. at $19.95.

**6586170 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK.** By Toni Okamoto. Here are 80 recipes for smoky, succulent and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs, Cauliflower Cutlets, and Pulled Mushroom Sandwiches; and new global innovations include Eggplant Gyros, Tandoori Tofu Skewers and Vietnamese Pizza. Color photos. 223 pages. The Experiment. Paperbound. Pub. at $19.95.

**5687778 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 Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulysses. Paperback. Pub. at $14.95.

**6811935 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; and Sunflower and Veggie Burgers. The Burger Bible offers 30 burgers, a quarter of the recipes are vegan and/or gluten-free, as are many of the extras. Color photos. 173 pages. The Experiment. Paperbound. Pub. at $16.95.

**6861244 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes.** By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tofu-based Herb Ed Feta, or a sliceable, melttable Cauliflower Jack. Well illus. in color. 238 pages. St. Martin’s. Paperbound. Pub. at $24.99.

**6921507 GOOD VEG: Ebullient Vegetables, Global Flavors—A Modern Vegetarian Cookbook.** By Alice Hart. Showcases vegetables, from grain to spread and serve, thought every day. Try Roasted Carrot Soup with Flatbread Ribbons; Chickpea Crepes with Wild Garlic; Brown Rice Bibimbap Bowls with Smokey Peppers; and Tofu and Carrot Focaccia with Pickled Fennel. Well organized chapters help you find the right dish. Well illus. in color. 322 pages. The Experiment. Pub. at $24.95.


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**6921930 THE TAO OF COOKING.** By Sally Pasley. Offers the adventurous cook a chance to experiment with three hundred meatless 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. InUP Paperbound. Pub. at $24.00.

**689939X EVERYDAY VEGETARIAN.** By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tofu-based Herb Ed Feta, or a sliceable, melttable Cauliflower Jack. Well illus. in color. 322 pages. The Experiment. Paperbound. Pub. at $24.99.

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**6862675 VBO: The Ultimate Vegan Barbecue Cookbook.** By N. Horn & J. Mayer. Here are over 80 recipes for smoky, succulent and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs, Cauliflower Cutlets, and Pulled Mushroom Sandwiches; and new global innovations include Eggplant Gyros, Tandoori Tofu Skewers and Vietnamese Pizza. Color photos. 223 pages. The Experiment. Paperbound. Pub. at $19.95.


**6796170 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK.** By Toni Okamoto. Here are 80 recipes for smoky, succulent and completely plant based barbecued fare. BBQ classics include Eggplant Hot Dogs, Cauliflower Cutlets, and Pulled Mushroom Sandwiches; and new global innovations include Eggplant Gyros, Tandoori Tofu Skewers and Vietnamese Pizza. Color photos. 223 pages. The Experiment. Paperbound. Pub. at $19.95.

**6898554 SOFT PASTA: Soft Pasta and Soups.** By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tofu-based Herb Ed Feta, or a sliceable, melttable Cauliflower Jack. Well illus. in color. 322 pages. The Experiment. Paperbound. Pub. at $24.99.

**6845037 THE I HATE TOFU COOKBOOK.** By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthy, 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, Chargrilled Tofu Kabobs; and Cauliflower Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95.

**6958230 EVERYDAY VEGAN EATS.** By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tofu-based Herb Ed Feta, or a sliceable, melttable Cauliflower Jack. Well illus. in color. 322 pages. The Experiment. Paperbound. Pub. at $24.99.

**6899405 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul.** By Lakshmi Winnamathi-Bielicki. From simple homemade dal to traditional sweetmeats and “jaggery”, this is your complete guide to creating the pasta you love any day of the week and have fun while doing it. Recipes include Pumpkin Ravioli Quadrati and Smoked Salmon and Ricotta Mezzelune. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $17.99.

**686421X EVERYDAY VEGAN EATS.** By Zsu Dever. Filled with helpful tips to make going vegan easy and delicious as well as how to get the most out of your kitchen's limitations like Chickpeas and Dumplings; Country Fried Portobello; Pad Thai; Broccoli Cheese Soup; and more. Features icons noting the recipes that are soy-free, gluten-free, and quick and easy. Well illus. in color. 254 pages. VeganAid. Pub. at $19.95.

**6899255 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. Paperbound. Pub. at $18.99.

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**5687778 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 Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulysses. Paperback. Pub. at $14.95.
**6911838 QUICK & EASY VEGAN COMFORT FOOD.** By Alícia C. Simpson. Here is the essential guide for any of America’s more than 30 million vegans who miss the flavors and home tastes they remember, or for vegetarians and even meat eaters who want to add more plant-based foods to their diets. Includes easy-to-execute and animal-free versions of classics like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Paperback. Pub. at $17.95 $13.95

**6999781 COOK LIVELY!** By Laura-Jane Koers. A collection of recipes for satisfying meals, creative snacks, and party foods, all prepared using the simplest cooking methods and made from ingredients that can be found all year round and are most likely already in your kitchen. Try Meaty Mushroom Burgers; Mediterranean Cauliflower Pizzas; Yellow Curry Salad; Thai Coconut Soup; and more. Color photos. 250 pages. Da Capo. Paperback. Pub. at $24.99 $8.95

**6779328 VEGAN COOKING IN YOUR AIR FRYER.** By Kathy Hester. Provides plant-based dishes with all the decadence of fried food—none of the added calories! You’ll be amazed at how fast you can have dinner on the table with air fryer recipes like Black Bean Avocado Chimichangas; Cheese Hot Sauce Collard Chips; Cajun French Fry Po Boy; and more. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.95 $16.95

**64444 KALE & CARAMEL: Recipes for Body, Heart, and Table.** By Lily Diamond. Based on the popular blog, this sumptuous collection offers 80 deliciously creative vegetarian and vegan recipes featuring herbs and flowers as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, cilantro, fennel, mint, lavender, rose, and more. Color photos. 128 pages. Triumph. 9x10. Pub. at $26.95 $17.95

**6659581 BOSH! SIMPLE RECIPES. Amazing Food, All Plants.** By H. Firth & I. Theasby. Packed with quick and easy midweek dinners, crowd-pleasing big eats, and effortless desserts, this awesome edition includes all your favorite plant-based recipes like Sweet Pepper Fajitas; Massaman Curry; Rich & Creamy Lasagna; Southwest Bosh! Bowl; Garlic & Herb Cashew Cheese; and more. Color photos. 288 pages. Mitchell Beazley. Paperback. Pub. at $27.99 $21.95

**66566 VEGAN EATING SECRETS.** By Marissa Baggett. New vegetarians can fully enjoy sushi. The author starts by giving surefire recipes for making perfect sushi rice every time. She provides tips on which vegetables work best with sushi rice and how to create your own original combinations, along with a range of creative side dishes to accompany them. Well illus. in color. 128 pages. Tuttle. 9x10. Paperback. Pub. at $15.95 $9.95


**6705056 MEATLESS ALL DAY: Recipes for inspired Vegetarian Meals.** By Dina Cheney. Whether you’re a committed vegetarian or are just trying to cut down on meat, the hearty recipes collected here will inspire you to cook your carnivore ways. You’ll make Beef Wellington; Spaghetti with White Bean Balls, and Baklava Sticky Buns—fare that will make your carnivores jealous! Color photos. 202 pages. Taunton. 8x11¾. Paperback. Pub. at $18.95 $13.95

**6812866 SWEET POTATO SOUL: 10 Easy Vegan Recipes for the Southern Flavors of Smoke, Sugar, Spice, and Soul.** By Jenné Claiborne. Offers vegan recipes that celebrate and riff on Southern cooking using fresh, local ingredients like Coconut Collard Salad; Georgia Watermelon & Peach Salad; and Sweet Potato-Tahini Cookies. From amazing crab cakes to Nana’s sweet potato pie, these creative dishes are good for your body, heart, and soul. Color photos. 224 pages. Harmony. Paperback. Pub. at $19.99 $14.95

**6857108 THE REDUCETARIAN SOLUTION.** By Brian Kateman. Kateman coined the term “Reducetarian”—a person who is deliberately reducing his consumption of meat—and a global movement was born. Here he offers practical tips for reducing the amount of meat in your diet and features more than forty vegan recipes. 302 pages. TarcherPerigee. Paperback. Pub. at $16.00 $9.95

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**6774040 THE EDGY VEG: 138 Carnivore-Approved Vegan Recipes.** By Candice Hutchings with J. Aita. Collects 138 recipes that take vegan cooking to the next level, with tips and tricks for eating like a carnivore. Taking childhood cravings and fast food favorites, Hutchings and Aita created foods like UnOrthodox Lox and Cream Cheese Bagels; Cobb Your Enthusiasm Salad; Buffalo Cauliflower Wings; and easy Cheddar Chive Fondue. Fully color-illl. in color. 208 pages. Skyhorse. Pub. at $16.99 $11.95

**6775969 THE PLANTPOWER WAY: Whole Food-Plant-Based Recipes + Guidance for the Whole Family.** By R. Roll & J. Piatt. Organized month by month to take advantage of seasonal produce, Vegetarian $3 a Meal is packed with over 150 nutritious, plant-based foods to their diets. Includes easy-to-cook vegetarian recipes, many vegan and gluten-free. Try Roasted Cauliflower with Quinoa and Cashews; Asparagus with Turmeric-Almond Dressing; Lemon Dill Potato Salad or Pasta in Pumpkin Sauce. Color photos. 319 pages. Avery. 10⅛x9⅛. Pub. at $39.95 $19.95

**363792 VEGAN WITH A VENGEANCE: Over 150 Delicious, Cheap, Animal-Free Recipes That Rock.** By Isa Chandra Moskowitz. Brings the (do it yourself, community-driven ethos of punk rock into the kitchen, emphasizing fresh ingredients over heavily processed brand-name foods. Color photos. 258 pages. Da Capo. Paperback. Pub. at $17.95 $9.95

**6561624 VEGAN CUPCAKES.** By Toni Rodriguez. Now vegans can enjoy fabulous cupcakes that are completely free of animal products and that taste just as good—or better than—their egg and dairy-laden counterparts. Offers more than 50 vegan options for cupcakes that appeal to both vegans and family, featuring flavors from Chocolate and Banana to Red Velvet. Well illus. in color. 128 pages. Skyhorse. Pub. at $16.95 $9.95


**5990737 THE BOSTON GLOBE ILLUSTRATED NEW ENGLAND SEAFOOD COOKBOOK.** Compiled from the newspaper’s respected column, this collection of some of the best recipes ever published includes Classic Maine Crab Cakes; A New England Slopetop Clambake; Lobster Salad Rolls; and Common Ground Scotch Eggs. Color photos. 141 pages. Triumph. 9x10. Paperback. Pub. at $26.95 $12.95

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★ 6912211 ROME: Centuries in an Italian Kitchen. By Katie & Giancarlo Caldesi. This stunning volume takes you on a sumptuous journey of the city of Rome with both Bernini 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 ages of life, including White Chicken with Almond Soup and Cinnamon and Hazelnut Biscuits. Well illus. in color. 270 pages. Hardie Grant. 8x10. Import. Pub. at $39.95 $14.95

★ 7217408 THE GERMAN COOKBOOK. By Mimi Sheraton. A complete guide to mastering authentic German cooking, provides a generous helping of hundreds of clear recipes for soups, casseroles and one pot meals, egg and cheese dishes, fish, meat and poultry, sausages, vegetables, desserts and baked goods. 523 pages. Random. Pub. at $34.95 $23.95

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★ 6593890 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need. By Valentina Sforza. From the vaults of 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. 288 pages. Sellers. Pub. at $16.95 $13.95

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6603246 LUCINDA’S RUSTIC ITALIAN KITCHEN. By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her family for homely Italian food. Simple to prepare versions of all your Italian favorites are included like Linguine with Clams and Chicken Milanese. Color photos. 284 pages. Phaidon. Pub. at $29.95 $14.95

★ 6786006 OPA! HEALTHY GREEK COOKBOOK: Modern Mediterranean Recipes for Living the Good Life. By T. Stephan & C. Xenos. Features over 90 satisfying and hearty recipes like Vegetable Mousaka; Grilled Whole Sea Bass; Pork Souvlaki. A regional overview of Greek food from ancient times to the modern day along with techniques and tips round out this healthy Mediterranean cooking. Color photos. 245 pages. Rockridge. Paperback. Pub. at $16.99 $12.95

3655423 NEW GERMAN COOKING. By Jeremy Nolen et al. From the duo behind Philadelphia’s Brauhaus Schmitz comes a not quite traditional take on German cooking. Playing off with Germans who share familiar foods and ingredients, and celebrating vegetables as obsessively as they do pork, pretzels, and beer, they offer 100 recipes for familiar, satisfying food, all inspired to reflect the way we eat today. Color photos. 236 pages. Chronicle. Pub. at $40.00 $14.95

6602037 EATING DELANCEY: A Celebration of Jewish Food. By A. Rezny & J. Schaps. A collection of photographs, profiles and recipes of classic Jewish food from the Lower East Side. All the classics are here; knishes, bagels, lox, pastem, gefilte fish, nickles, kasha, herring, egg creams and much more. 232 pages. powerHouse Books. 9x10¼. Pub. at $35.00 $9.95

6904084 FRESS: Bold Flavors from a Jewish Kitchen. By Emma Spitzer. Big on flavor and spice. MasterChef UK finalist Emma Spitzer’s style of cooking is untussy and uncommon, relishing the maximum flavor from the humblest of ingredients without spending hours in the kitchen. Recipes include Poached and Smoked Salmon with Ramb Shank Tagine; Hot Red Bell Pepper Fish Stew; and more. Color photos. 240 pages. Mitchell Beazley. 8x10. Import. Pub. at $34.99 $11.95

5771356 JEWISH COOKERY BOOK: The American Antiquarian Cookbook Collection. By Esther Levy. Originally published in 1917, this cookbook was written to assist European immigrants new to American kitchens and society to adapting to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lots of recipes and includes a ribbon bookmark. 200 pages. Andrews McMeel. Pub. at $24.99 $3.95

6947181 THE GEFILTEFEST COOKBOOK: Recipes from the World’s Best-Loved Jewish Cooks. Celebrates the history, culture, culinary creativity and enduring traditions of Jews around the world. Recipes include Winter Stuffed Salmon Krapke; Summer Rack of Lamb with Fattoush Salad; Lekach Honey Cake; Babka; and more. Illus. 160 pages. Grub Street. Import. Pub. at $39.95 $4.95


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6832373 500 MEXICAN DISHES: The Only Compendium of Mexican Dishes You’ll Ever Need. By Judith Fertig. This cookbook offers a full range of authentic Mexican dish recipes, from appetizers and snacks to fabulous fajitas, delicious casseroles, savory sauces, grilled dishes, big platter foods for entertaining, festive desserts and more. Color photos. 288 pages. Sellers. Pub. at $16.95 $6.95

4684979 THE BLUE WILLOW INN COOKBOOK. By Jane & Michael Stern. The Blue Willow Inn in Social Circle, Georgia, is as Southern as you can get. The Inn’s culinary tradition offers delicious Southern recipes from Fried Green Tomatoes to Sugared Pecans, as well as vintage pictures from the early days of Social Circle, and fascinating anecdotes about the inn and restaurant. 208 pages. Thomas & Mercer. Pub. at $14.99 $9.95

6841708 SUNDAY DINNER IN THE SOUTH. By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable parishioner dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppared Bacon Biscuits. Well illus. in color. 308 pages. Thomas & Mercer. Pub. at $16.99 $4.95

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2731630 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donahoe. This collection is a mosaic of Southern culinary traditions that are fondly recognized throughout the South, along with 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 $3.95

★ 6702759 THE GREAT MINNESOTA HOT DISH, REVISED: Your Cookbook for Classic Comfort Food. By T. Milling & K. Corbett. Best recipes of Minnesota tradition! Discover classic, ethnic, and even gourmet recipes for a multitude of special occasions. Now with more than 200 recipes and even more Minnesota goodness this collection teaches how anyone can master the one dish complete meal system. Illus. in color. 240 pages. Adventure Publications. Paperbound. Pub. at $14.95 $11.95

6832474 FIESTA AT RICK’S: Fabulous Food for Great Times with Friends. By Rick & Debi G. Bayless. Whether you’re hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. There are 150 recipes like Mushroom Ceviche, Sizzling Mojitos and Roasted Vegetable Enchiladas. You are compiled into easy to follow chapters. Well illus. in color. 348 pages. Norton. 8¼x10¼. Pub. at $35.00 $6.95

6918204 THE UNEXPECTED CAJUN KITCHEN. By Leigh Ann Chatagnier. You don’t have to live in Louisiana to enjoy some of your favorite foods from Louisiana. The recipes included in this collection have a touch of nostalgia while using fresh, locally grown ingredients native to Louisiana but which can be found anywhere. They include Cajun Pork Burgers; Healthy Shrimp and Corn Chowder; and Crawfish Pizzas. Fully illus. in color. 162 pages. Skyhorse. Pub. at $19.99 $4.95

6930042 THE FOOTHILLS CUISINE OF SOUTHERN ALASKA. By Sam Beall with R.B. Johnson. Combining the best of cowgirl myths, nostalgia, and living in the here and now. The author shares 192 recipes for sweet things to eat and drink. Recipes include, Peach Sautéed Pork, Strawberry Pecan Bread, and Fashioned Egg Creams and many more. They are deeply delicious, rich with tradition, often reflecting through generations, and designed with today’s hectic schedules in mind. Illus. in color. 294 pages. Workman Paperbound. Pub. at $16.95 $11.95

6743893 AMISH TABLE. By Phyllis Pellman Good. Here are recipes from many favorite Amish dishes–all rich in the bounty of this rich and storied region. Fully illus. in color. 288 pages. Clarkson Potter. 11¼x11¼. Pub. at $50.00 $14.95

694003X DISHING UP NEW JERSEY. 150 Recipes from the Garden State. By John Holl. This rich collection of recipes from beloved diners, boardwalks, food of the farm, and eateries demonstrates the melting pot of flavors found in New Jersey. Filled with a wide range of cultural foods, it includes recipes like Jersey Green Clam Chowder, Sautéed Ricotta Gnocchi, and New Jersey Sloppy Joe. Fully illus. in color. 278 pages. Cheeky. Pub. at $19.95 $8.95

659655X AT MY GRANDMOTHER’S TABLE. By Faye Porter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandmothers who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods like Agneau Provencal or Ficelle Gourmande. Lusciously photographed, this collection has a touch of nostalgia while using fresh, locally grown ingredients native to Louisiana but which can be found anywhere. They include Cajun Pork Burgers; Healthy Shrimp and Corn Chowder; and Crawfish Pizzas. Fully illus. in color. 162 pages. Skyhorse. Pub. at $19.99 $4.95

6838820 GROWING TOMORROW: Behind the Scenes with 18 Extraordinary Sustainable Farmers Who Are Changing the Way We Eat. By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food he found them at 18 exceptional farms all over the country. With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the struggles and triumphs of the visionary farmers who are Growing Tomorrow. 304 pages. The Experiment. Pub. at $24.95 $4.95


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6836615 THE GOURMET MEXICAN KITCHEN. By Shannon Bard. Cook up bold Mexican flavors with these incredible gourmet recipes from one of America’s hottest chefs. You’ll make authentic Mexican fare hard to find anywhere but Mexico–think Enchiladillas Mineras; Sopa de Calabazza; Arroz a la Tumbada; and many of your favorites. Well illus. in color. 208 pages. Workman Paperbound. Pub. at $16.95 $11.95

6892212 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 Sautéed Pork, Strawberry Pecan Bread, and Fashioned Egg Creams and many more. They are deeply delicious, rich with tradition, often reflecting through generations, and designed with today’s hectic schedules in mind. Illus. in color. 294 pages. Workman Paperbound. Pub. at $16.95 $11.95

★ 6892314 BAKERY COOKBOOK: Bread, Buns, Cookies, Tarts, Cakes. By Nina Ray. In the footsteps of baking traditions from Scandinavia and the Nordic region with this treasure trove of the tastiest and most traditional recipes. Learn to make classic regional delicacies like Kanelbrot, Blueberry Tart with Rye or Lace Oat Cookies with Chocolate, Raisins, and Hazelnuts. Color photos. 143 pages. Ryland Peters & Small. Import, Pub. at $14.95 $7.95

★ 3675548 LIDIA’S MAKING THE ART OF ITALIAN CUISINE: Everything You Need to Know to Be a Great Italian Cook. By Lidia Bastianich. This comprehensive Italian cookbook includes all the techniques needed to create perfect pasta; instructions on how to buy, store, cook, and clean every ingredient; use; a complete guide to kitchen tools; an indispensable glossary of Italian food-related words and phrases; and more than 400 recipes. Illus. 461 pages. Knopf. Pub. at $37.50 $9.95

6628729 COWGIRLS IN THE KITCHEN. By J.C. Stanford & R.B. Johnson. Combining the best of cowgirl myths, nostalgia, and legends with delicious and fun recipes that celebrate the romance of the American cowgirl, this cookbook takes you on a late nineteenth century tour of today. Features recipes such as Whiskey-Glazed Pork Loin; Zucchini and Ham Pie; Chuck Wagon Stew; Slow Cooker Chipotle Husband’s Steaks, and more. Well illus. in color. 224 pages. TwoDot. Pub. at $24.95 $16.95

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- **6662137 THE MINNESOTA TABLE: Recipes for Savoring Local Food Throughout the Year.** By Shelley N.C. Holt with B.J. Carpenter. Takes you through the seasons and provides menus for your table, using local foods for all occasions. Recipes include Grilled Rainbow Trout with Lemon Pepper Butter; Wild Rice Cranberry Salad with Clementine Vinaigrette; and Herb Goat Cheese Quesadillas. Well illus. in color. 160 pages. Voyageur. 9½x11¼. Pub. at $29.95. **$19.95**

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691314 CLAUDIA’S COCINA: A Taste of Mexico. By Claudia Sandoval. The Season 6 winner of the hit FOX series MasterChef, Claudia Sandoval brings you the tastes of the Mexico she grew up in. A collection of traditional family recipes alongside her most successful dishes while in the MasterChef kitchen include: Garlic Sautéed Head-on Shrimp with Grape Pico Salsa, Grilled Fish Tacos, Chilli Lime and Serrano Chile, Roasted Squash and Amaretti Mezzelune; and Rack of Lamb with Potato Puree. Color photos. 208 pages. Stewart, Tabori & Chang. Pub. at $24.95 $11.95

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6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life. By Diana Snyder. This companion volume to the hit comedy show, Young & Hungry captures the fun, romance and friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect gift idea for your inner chef. Fully illus. in color. 252 pages. Media Lab Books. Paperbound. Pub. at $22.99 $8.95

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561476 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 wine pairings to presentation advice gleaned from her years of catering. In addition to the earthen vibes that make this book “flippity-doos,” which provide creative ways to pair leftovers. Recipes include Lemon Yogurt and Couscous Soup and Meatless Monday Angel Hair with Burst Tomatoes and Goat Cheese. 224 pages. Page Street. Pub. at $24.99

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588051 A RETURN TO COOKING. By E. Ripert & M. Ruhlman. A dazzling collection of recipes designed specifically with the home cook and kitchen in mind. Try Crab Salad with Chilled Gazpacho Sauce; Portobello and Eggplant Tart; Apio and Black Truffle Soup and Chilled Gazpacho Sauce; Portobello and Eggplant Tart. Fully illus. in color. 248 pages. Clarkson Potter. 8¼x10¼. Pub. at $32.50


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6749054 GO EATS: The Cookbook for Men of Seriously Good Taste. Ed. by Paul Henderson. Featuring recipes from Britain’s best restaurants, plus tips and techniques from the country’s top chefs. With chapters ranging from Brilliant Breakfasts to Rock ’n Roll Roasts, there are foods for every occasion, from bistro favorites such as Croq au Vin and Salt and Pepper Squid, to elegant soups and cocktails. Well illus. in color. 244 pages. Clarkson Potter. 9x10¾. Pub. at $32.50

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Cheese


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6810756 PIMENTO CHEESE: The Cookbook. By Peri Coleman Magness. With 30 delicious recipes you can start with a breakfast of Pimento Cheese Popovers stuffed with scrambled eggs, ham and grits; or a rice with Pimento Cheese Waffles with Pimento Syrup 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
Breakfasts

6767643 AMERICA’S BEST BREAKFASTS. By L.B. Schragrer & 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 breakfast. Re-create America’s mouthwatering breakfast dishes from restaurants across the country. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $23.00 $5.95

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Cookies, Breads & Baking

5940313 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 Irish Yoghurt Bread; and many more. Illus. in color. 223 pages. Skyhorse. Pub. at $19.95 $4.95

**6893311 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 fresh 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. Taunton. 8x10. Paperbound. Pub. at $19.95 $4.95

**6890045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home. By Tracey Monahan. Learn how to make all sorts of breakfasts at home. Whether you’re craving a simple yeast doughnut or a 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 $4.95

6975305 AMERICA’S BEST HARVEST PIES. By Linda Haskins. A collection of 90 delectable, crowd-pleasing 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. Paperbound. Pub. at $17.99 $3.95

**676352X THE NEW BUNDT PAN COOKBOOK: 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; pepperoni bread; banana split ice cream cake; and many more. Fully illus. in color. 204 pages. Cider Mill. 8¼x10¼. Pub. at $24.99 $9.95

6815995 BETTY CROCKER NEW CAKE DECORATING. Ed. by Anne Ficklen. 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 clever creations like the Honey-Lemon Beehive Cake; the Pink Tuxedo Cake; the vibrant Pina Colada Pound Cake; and more. Color photos, 207 pages. HMH. 9¾x10¾. Spiralbound. Pub. at $24.99 $3.95

5899921 HOMEMADE SOURDOUGH. By Jane Mason et al. Presents step-by-step instructions for the ultimate sourdough 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 over 160 sourdough. Fully illus. in color. 160 pages. Voyageur. Paperbound. Pub. at $24.99 $5.95

5896277 ULTIMATE POUND CAKES: Classic Recipe Collection. By Phyllis Hoffman Deiano. Getting its name from the recipe’s ingredients: a pound of flour, butter, sugar, and eggs, there are over 100 recipes included in this collection with variations to that template. Try Cinnamon and Chocolate Swirl Pound Cake; Orange Pound Cake; Candied Sweet Potato Butternut Cake; Double Chocolate Hazelnut Spice Roll. 179 pages. 83 Press. Pub. at $24.95 $17.95


**687417X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozza. Discover how 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. Spiralbound. Pub. at $8.99 $4.95

58982131 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 easily transform a basic loaf of bread into something special with just a few simple techniques! This book contains many tips and tricks learned over years of experience. Color photos. 254 pages. Weldon Owen. Pub. at $33.00 $9.95

5751136 BETTY CROCKER THE BIG BOOK OF BREAD. Ed. 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. Paperbound. Pub. at $19.99 $5.95
COOKIES, BREADS & BAKING

5770025 THE ART OF BAKING: What You Really Need to Know to Make Great Bread. By Matt Pelegrini. Sidesteps years of unreasoning Stone. Goes on to call bread like a master with this comprehensive guide. Includes over 230 color photographs, more than 150 detailed step by step instructions covering basic breads, bread machine breads, and a list of 200 tips and sidebars filled with invaluable information and troubleshooting advice. 180 pages. Skyhorse. 8x11. Paperback. Pub. at $22.99 $6.95

★182208X BREAD-FREE BREAD: Gluten-Free, Grain-Free, Amazingly Healthy Vegetarian and Vegan Recipes. By Netares 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 100 creative recipes like Tomato Sauce Bread; Spicy Sweet Corn Muffins; and Black Bean Brownies. Color photos. 168 pages. Countryman. Paperback. Pub. at $18.95 $12.95

6000573 BAKING SOURDOUGH BREAD: Dozens of Recipes for Artisan Loaves, Croissants, and Swirled Breads. By G. Soderin & 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 guidelines for 40 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. Pub. at $14.99 $5.95

6552601 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; creams; chocolate mousse; cakes; mousses; 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 $14.95

7935494 BREAD! Simple and Satisfying Recipes for Your Bread Machine. By Kathryn Habb. With more than 50 recipes you show the bread machine how many of them further extend with their tips the power of your bread machine. It features loaves, cakes, tea breads, and homey favorites, such as Coffee and Walnut Loaf, and Hot Cross Buns. Color photos. 176 pages. Good Books. Paperback. Pub. at $15.95 $3.95

5917700 THE BIG BOOK OF MORE BAKING WITH REFRIGERATED DOUGH. Preparing really big batches of refrigerator dough 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 Creative Chocolate: and Almond Butter Turtles. Well illus. in color. 335 pages. HMH. Paperback. Pub. at $19.99 $5.95

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 color photos. 192 pages. Rose Road. Paperback Import. Pub. at $19.95 $6.95

6564581 THE NEW HEALTHY BREAD IN FIVE MINUTES AUGUST 31, REVISED. By J. Hertzberg & Z. Frances. 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; Avocado-Guacamole Breads; and many more. Well illus. in color. 416 pages. St. Martin’s. Pub. at $32.99 $7.95

★6759880 THE NO-FUSS BREAD MACHINE COOKBOOK. By Michelle Anderson. With more than 150 recipes that use easy to find ingredients and require minimal work, this collection will set you up for baking success with your bread machine. Enjoy a endless variety of breads with recipes for Vegetable Breads, Cheese Breads, Spiced Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rodriedge. Paperback. Pub. at $12.99 $9.95

6934426 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 $14.95

★6831052 THE HANDMADE LOAF, REVISED EDITION. By Dan Lepard. With more than 75 recipes from dark crispy rye breads to effortless multigrain sourdough, this informative guide takes you through the techniques you need to know to make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperback Import. Pub. at $16.99 $12.95

6934226 THE AMISH BAKING COOKBOOK: Plant-Derived Delicious Recipes from Ohio’s Amish Community. 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 an act activity with the kids, like Onion Cheese Bread; Caramel Apple Dumbles; Jam-Filled Butter Cookies; and more. 267 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

★675483 THE TASTE OF HOME 365 DAYS OF COOKING. Ed. by Catherine Casser. Includes 100 weekly meal plans, plus more than 1,200 recipes to prepare your favorite family meals. Enjoy create a 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

4639332 BREAD REVOLUTION: World-Class Baking with Sprouted & Whole Grains, Herbs, Leaves & Fresh Techniques. By G. Varnh. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and formulas that use sprouts and whole grains and enjoy ancient grains, nuts and seeds. Features for easy to prepare grain allergy-friendly and gluten-free approaches. 249 pages. Ten Speed. Pub. at $30.00 $9.95

5940079 BAKING WITH WHOLE GRAINS. By Valerie Baer. Includes tips for more than 100 delicious recipes that feature whole wheat, spelt, fava, and other flavorful and nutritious grains. Try Tomato Feta Scones; Winter Squash and Apple Whole Grain Bread; Caramel Apple Dumplings; Blueberry Pie; and many more. Fully illus. in color. 241 pages. Good Books. Paperback. Pub. at $22.99 $5.95

★6957216 COOK’S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. An authoritative baking reference and recipe collection for those who want to learn how to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that covers everything you’ve ever wanted to master, cookies, cakes, pies, biscuits, breads, pastries, and more. Well illus. in color. 518 pages. America’s Test Kitchen. 9x10½. Pub. at $40.00 $29.95


6863484 THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home. By Eric Kayser. A beautiful guide to making 80 breads with step by step instructions, and a range of recipes for simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Phaidon. Pub. at $39.95 $16.95
Cookies, Breads & Baking

6603356 ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Black. With just a few ingredients, this guide, and your own two hands, will get you on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten foundation breads from baguettes to sourdough. Additional recipes include dinner rolls, pretzels, focaccia, and more. Well illus. in color. 210 pages. HMVH. Pub. at $25.00 $8.95

6726674 ARTISAN SOURDOUGH MADE SIMPLE: A Beginner’s Guide to Delicious Handcrafted Bread with Minimal Kneading. By Emylie Rafa. Create your very own sourdough starter at home with only two ingredients. Includes 65 recipes such as Olive, Thyme and Parmesan Bread, Soft Honey Whole Wheat Sandwich Loaf and more. All recipes include minimal kneading techniques that lets your starter do all the hard work. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

5842999 CLASSIC GERMAN BAKING. By Luisa Weiss. From her cheerful Berlin kitchen, Weiss shares more than 100 rigorously researched traditional recipes gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. Supplemented with detailed advice to ensure success, plus charming anecdotes on the meanings, meaning, and rituals behind them. Color photos. 276 pages. Ten Speed. 8x10¼. Pub. at $35.00 $26.95

5850142 200 TIPS FOR CAKE DECORATING. By Carol Decker. Shows you how to use fondant, buttercream, chocolate, and marzipan to create an array of cake decorations and edible delights. Beginners can start with what they have in their kitchens and add tools as they progress. Includes recipes, Illus. in color. 160 pages. Firefly. Pub. at $29.95 $5.95

6887732 MODERN JEWISH BAKER: Challah, Babka, Bagels & More. By Shannon Sarna. Seven master recipes are all you need to bake traditional Jewish breads and pastries for every occasion. Shannon Sarna, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamantaschen, bagels, matzah, and pita that would make any bubbe proud. Fully illus. in color. 269 pages. Countryman. 8¾x10¼. Pub. at $29.95 $21.95

7520158 LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe’s Best Artisan Bakers. By Daniel Leader with L. Chattman. He traveled across Europe in search of the best bread bakeries, and here reports what he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 355 pages. Norton. $14.95

6900505 WHAT TO BAKE & HOW TO BAKE IT. By Jane Hornby. Carefully explained and simply to follow, the 50 tempting step-by-step recipes are photographed at every stage to show you what to look for and how to bake to perfection. Every element of the home baker’s craft is covered, including cakes, bread, pies, cookies, pastries, and more. 240 pages. Random. 9x11. Pub. at $35.00 $14.95

6888119 THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. Lahey outlines his no-fuss system for making sourdough at home. Applying his techniques to a broad range of bakes, from the ordinary bombolini and panettone and his full repertoire of pizzas, pastries, egg dishes, and cake classics, this cookbook delivers the flavors of a bakery. Ruth Reichl says it’s “a church of bread.” Fully illus. in color. 240 pages. Norton. 8x11x10¼. Pub. at $35.00 $26.95

6786027 CRUSTS: The Ultimate Baker’s Book. By Barbara Elisi Caracciolo. The ultimate resource for every established and aspiring baker. Surprising more than 300 recipes for artisan breads, pizzas, pies, and pastries. More than 100 recipes from artisans around the world. Includes gluten free, Paleo, vegetarian, and vegan recipes and helpful tips and techniques for expert bakers, chefs and more. Well illus. in color. 841 pages. Cider Mill. Pub. at $35.00 $26.95

6942172 HO OPED BREAD: More Than 50 Delicious Recipes for Flatbreads, Rolls, and Other Baked Delights. By Linda Anderson. Provides you with recipes for wonderfully aromatic, freshly baked breads, rolls, croissants, and pastries. The secrets to each, as well as 300 step-by-step photographs, will enable you to achieve expert results. Try your hand at the following: Cranberry Loaf; Cheese Crescent Rolls; Oat Squares; Carrot Rolls; Skillet Bread; Homemade Pizza; and much more. Fully illus. in color. 116 pages. Skyhorse. Pub. at $14.99 $11.95


6851190 THE PERFECT COOKIE: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars. Ed. by Julia Child. The test kitchen guide you in baking the very best cookies, from classics like Perfect Chocolate Chip Cookies to reinvented favorites like Hazelnut Lemon Cup Thumbprints and unique treats like Buttercream Meringue Cookies. Learn the key steps of preparing any cookie, brownie or bar, illustrated by helpful step-by-step photos. 438 pages. America’s Test Kitchen. 9x10¾. Pub. at $35.00 $25.95


6737153 THE COMPLETE STEP-BY-STEP BAKING COOKBOOK. Ed. by Gina Steer. This invaluable companion offers all the baking advice and inspiration you need. From the basics to everything from essential ingredients and equipment to basic techniques like how to “bake blind.” It also includes recipes both basic and creative–300 in all–from Chocolate Pecan Pie to Cheddar Caramel Snaps, and from British Baking shows to Austrian Streusel Scones. A must-have, invaluabl e companion ofers all the baking advice and inspiration you need. From the basics to everything from essential ingredients and equipment to basic techniques like how to “bake blind.” It also includes recipes both basic and creative–300 in all–from Chocolate Pecan Pie to Caramel Snaps, and from British Baking shows to Austrian Streusel Scones. A must-have.

841 pages. Cider Mill. Pub. at $35.00 $26.95

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**6915396 STEP-BY-STEP BREAD: Demonstrates Every Stage in Every Key Technique.** By Caroline Breihoff. Adapted from her illustrated Step-by-Step. Over 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. Dotting Kindersley. **SOLD OUT**

**5930960 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 without a raising agent for pies, cakes, cookies, and crackers; and covers grains such as wheat, rye, barley, and rye. Fully illus. in color. 256 pages. Chelsea Green. 8¾x10¼. Pub. at $24.95 $15.95

**★ 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 pastries, 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. 164 pages. Press. 8¼x10¼. Pub. at $24.95 $17.95

**★ 610873 THE NEW BREAD: Great Gluten-Free Baking.** By J. Frej & M. Blohm. Alternatives like buckwheat, cornmeal, and rosehip flour can trey to entice you to explore new baking possibilities. That potential is fully realized in this collection, offering up recipes for everything from tortillas to fiber rolls, as well as marmalades and other exceptional bread companions. Color photos. 143 pages. Schiffer. $21.95

**3683744 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 renditions collected here, from Raspberry Red Velvet to Salted Caramel Chocolate. Well illus. in color. 126 pages. Countryman. Paperback. Pub. at $14.95 $5.95

**6905390 SWEDISH CAKES.** By Jan Hedh. Here are 58 spectacular cakes from the master confectioner and baker, whose truly artistic touch will make your mouth water. Here he shares his passion for baking and teaches you how to make dozens of cakes for any occasion. Descriptions, instructions, and photographs are included. Includes such classics as marbled Chocolate Mousse Cake, Marbled Chocolate Cake with Raspberry Jam, and Well illus. in color. 240 pages. Skyhorse. 8½x10¾. Pub. $24.95 $19.95

**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 are the following: a freezer, a whisk or electric mixer, a can opener; a really good ice cream container, such as a foil pan; and a sweet tooth! Here are endless possibilities for making no-churn ice cream, gelato, sherbet, sorbet, and more. SHOPWORN. Well illus. in color. 168 pages. St. Martin’s. Paperback. Pub. at $22.99 $8.95

**6905404 SWEET AND SAVORY SWEDISH BAKING.** By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, brunches, 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 end only with your imagination. 224 pages. Skyhorse. Pub. at $29.95 $17.99

**6934463 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate.** By Cen Olosten. The ultimate step by step guide to baking and decorating multilayered 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. Paperback. Pub. at $19.95 $9.95

**5964300 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 decadent masterpieces, America’s Test Kitchen offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $9.95

**6861066 SWEET: Our Best Cupcakes, Cookies, Cakes, and More.** By A. Rosen & B. Allen. Junior’s Restaurants are justly famous for their cheesecakes, but as you’ll see, they’ve perfected other delectable sweet confections as well. This compendium includes sections on Fabulous Sour Cream Cheesecakes, Junior’s Pie Shoppe, For Those Watching Their Sugar, and of course, Junior’s Famous Cheesecakes. Illus. in color. 188 pages. Taschen. Paperback. Pub. at $24.95 $14.95

**6579096 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 only on naturally or less processed sweeteners. Each recipe contains 30 to 50 percent less sugar overall. Includes classic treats to seasonal specials, Dixon offers hundreds of recipes, from cookies loaded with chips and cakes piled high with thick, rich frosting to the ultimate hot fudge sauce and classic hot chocolate. Color photos. 196 pages. Chronicle. Paperback. Pub. at $18.95 $2.95

**6882064 THE PIE BOOK: Over 400 Classic Recipes.** By Louis P. De Gouy. From simple cherry pies to hearty mincemeats, luscious custards, and elegant trifles, master chef Louis P. De Gouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 recipes as well. This compendium includes classic banana Cream, Cherry Rhubarb, Chocolate Custard and More. A collection of the work originally published in 1949. 419 pages. Dover. Pub. at $24.95 $19.95

**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 to make baking a breeze. Each entry includes visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift. Fully illus. in color. 336 pages. Clarkson. Pub. at $25.95 $18.95

**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 cultures and traditions that inspire them. From France, patisserie and edible works of art; Iamington 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 here. Color photos. 344 pages. 9½x10. SHOPWORN. Paperback. Pub. at $24.95 $4.95

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**SLOW COOKER DESSERTS: Oh So Easy, Oh So Delicious!** By R. Wyss & K. Moore. No more checking your oven to make sure your special cake doesn’t overbake. All of these recipes are designed to bake in your slow cooker. Try German Chocolate Cheesecake; Zippy Cappuccino Bread Pudding; and Crispy Pebbles Candy Bar. Fully illus. In color, 152 pages. St. Martin’s. Pub. at $21.99 $4.95

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**699604 TURBO BLENDER DESSERT REVOLUTION.** By B. Weinstein & M. Scangas. This is a whole new way to think about a turbo blender. Forget smoothies. These are the reasons you got that blender in the first place. This volume invites the reader to discover the history of the pastry capital of the world, rivaling Italy, in color. 264 pages. Flammarion. 9½”x11”. Import. Pub. at $40.00  $14.95

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**150 BEST DONUT RECIPES: Fried or Baked.** By Georgia Geary. This collection of delectable recipes features a wide variety of choices for raised, baked, cake-based, holiday, specialty and one-bite delights. Includes: “How to” tips and notes for health-conscious substitutions, and notes on specific ingredients. Color photos. 224 pages. Robert Rose. Paperback. Pub. at $24.95  $19.95

**101 THINGS TO DO WITH A CAKE MIX.** By Stephanie Wyss & Kate Moore. This classic collection is filled with delectable recipes featuring a wide variety of choices for raised, baked, cake-based, holiday, specialty and one-bite delights. Includes: “How to” tips and notes for health-conscious substitutions, and notes on specific ingredients. Color photos. 224 pages. Robert Rose. Paperback. Pub. at $24.95  $19.95

**676738 BETTY CROCKER MIX IT UP DESSERTS: Cookies, Cakes, Brownies, and More.** Offers 320 fabulously flavorful sweets for feature bars, squares, cakes, pies, puddings, mousse, and more. Color photos. 256 pages. Knopf. Pub. at $29.95  $12.95

**101 THINGS TO DO WITH A CAKE MIX.** By Stephanie Wyss & Kate Moore. This classic collection is filled with delectable recipes featuring a wide variety of choices for raised, baked, cake-based, holiday, specialty and one-bite delights. Includes: “How to” tips and notes for health-conscious substitutions, and notes on specific ingredients. Color photos. 224 pages. Robert Rose. Paperback. Pub. at $24.95  $19.95
**6904157 HONEY & JAM: Seasonal Baking from My Kitchen in the Mountains.** By Hannah Queen. Presents a collection of fresh, homemade desserts featuring the creative flavors of each season. Combining classic southern sensibility with an emphasis on fresh flavors, Queen offers a glimpse into rustic mountain baking. Recipes include Blackberry Strawberry Cheesecake; Blackberry, Plum & Hazelnut Coffee Cake; and Summer Squash & Banana Cake. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $29.95 $12.95

**5747586 FRENCH DESSERTS.** By Hillary Davis. A collection of homemade desserts that includes cakes, cookies, tarts, candies, puff pastries, pâtés and more. Most recipes are easy enough for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream, Chantilly, crepe batter, tart dough, almond paste and other colors. Color photos. 224 pages. Gibbs Smith. 8x10/11% Paperbound. Pub. at $33.95 $9.95

**598333 MACARON FETISH: 80 Fanatical Flavors, Shapes, and Colors 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; or Honeycomb and Pecan; and much more. Fully illus. in color. 200 pages. Skyhorse. Paperbound. Pub. at $19.99 $9.95

**7674066 BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK.** By Ben Cohen et al. Ben and Jerry share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, here are 90 recipes, including sorbets, summer slushies, giant sundaes and other ice-cream concoctions. Color illus. 128 pages. Workman. Paperbound. Pub. at $9.95 $4.95

**6596495 5-MINUTE MUG CAKES: Nearly 100 Yummy Microwave Cakes.** By Jennifer Lee. 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. Ram Island Point. Paperbound. Pub. at $21.99 $6.95

**690663X CAKE MY DAY! Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes.** By K. Tack & A. Richardson. Offers a brilliant collection of mind-boggling cake creations that are so dazzling you won’t want to eat them. Here are techniques and tips ensure perfect results. 202 pages. Abrams. 9¼x9¼. Pub. at $35.00

**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 mouth-watering 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

**6620604 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 deliciously satisfying. Color photos. 224 pages. Stewart, Tabori & Chang. Pub. at $35.00 $9.95

**6904874 SWEET ENVY.** By Seton Rossini. Provides step by step instructions to help you make 75 creative, delicious creations like Honeybee Cupcakes; Pinata Cake; Limoncello Tart; Bailey’s Marshmallows; and more. Rossini takes her cues from old-fashioned, vintage sweaters 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 SKULL DUMPET 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 chocolate 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

**6899056 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. 202 pages. Abrams. Pub. at $29.95 $14.95

**6836143 OVENLESS DESSERTS.** By Marnie Fennimore. Whether you’re entertaining guests or simply pulling together a quick meal, these ovenless desserts have everything you need to offer your sweet tooth while keeping cool. Fresh and fruity to rich and decadent there are over 100 delicious treats including Raspberry Ice Cream Cake, Minty Icebox Pie; Coconut Milk Ice Cream; and more. Photos. 267 pages. Colorful Cooking. Paperbound. Pub. at $18.95 $13.95

**6864392 LAYERED: Baking, Building, and Styling Spectacular Cakes.** By Tessa Huff. 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; or Honeycomb and Pecan; and much more. Fully illus. in color. 200 pages. Skyhorse. Paperbound. Pub. at $18.95 $14.95

**693433X BAKED OCCASIONS.** By M. Lewis & R. Poliafito. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious recipes to stop everything and celebrate something. Color photos. 272 pages. Abrams. 8&1/2x11/4 Pub. at $35.00 $14.95

**6869864 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. Chronicle. Pub. at $24.95 $11.95

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Desserts

687855 LES PETITS SWEETS. By K. Gordon & A.E. McBride. Explains each recipe from start to finish using flavors like Earl Grey, lemon, cardamon, apple, zucchini, and more. Try Banana-Brown Sugar Madeleines; Chocolate-Macadamia Shortbreads; Citrus-Pistachio Sweet Dough and more. Fully illus. in color. 304 pages. Press. Pub. at $18.00

$4.95

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

$9.95

6832334 THE BISCOFF COOKIE & SPREAD COOKBOOK. By Katrina Banti. Made from Biscoff 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 Biscoff-stuffed Snickerdoodles; Biscoff Apple Pie Muffins; Fudgy Biscoff Swirl Brownies; and White Chocolate Biscoff Granola Bars. Color photos. 169 pages. Countryman. Paperback. Pub. at $16.95

$3.95

6863051 NATURALLY SWEET & WHOLE: 100+ Gluten-Free, 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 Bars; Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons; Butter Tarts; and Grain-Free Autumn Fruit Crumble. Color photos. 224 pages. Sellers. Pub. at $22.00

$17.95

6958511 MMM...MARSHMALLOWS. By Carol Hilker. From indulgent chocolate-covered caramel swirl to classic peppermint, making mouthwatering marshmallows has never been easier. Collects 30 recipes for marshmallows in flavors like Banana and Peanut Butter Swirl; Spiced Cranberry; Cafe Mocha; Toasted Coconut; and much more. Fully illus. in color. 64 pages. Ryland Peters & Small. Pub. at $16.95

$4.95


$6.95

★6733484 THE POKE CAKE COOKBOOK. By Jamie Sherman. Making incredible tasting desserts with great new flavors has never been easier: simply bake your cake, poke some holes and stuff it will inventive fillings. The author presents 75 cake and filling combinations, including: Death by Chocolate; Chunky Monkey; and Sweet and Salty Peanut Butter and Welschris. Color photos. Tauntion. Pub. at $19.99

$14.95

6581129 LICK THE BOWL GOOD: Classic Home-Style Desserts with a Twist. By Monica Holland. No meal is complete without dessert and Holland brings you an enticing collection of combining homemade classics with modern twists. Recipes include Grandma’s Chocolate Cake; Snickerdoodle Cream Cheese Blondies; Peach Melba Buttermilk Cake; and Lemon Swirl Tarte Tatin. Fully illus. in color. 144 pages. Skyhorse. 8x10. Paperback. Pub. at $16.95

$4.95

6708417 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 invent three or more cakes, mixing and matching a batter, a flavoring syrup, a frosting, and the occasional topping to create unique cakes. Includes vegan and gluten-free variations. Fully illus. in color. 186 pages. Workman. Paperback. Pub. at $17.95

$6.95

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

$11.95

★6874630 BAKING WITH CANDY. By Jenny Wach's. Who can resist homemade baking? Add a little candy in the batter or dough, and the resulting dessert will not be the same. Each collection is filled with more than forty quick and easy to make recipes such as Nutella Pastries, Mousse Cheesecake, Candy Fanna Cotta, and Marshmallow Tart. Color photos. 112 pages. Skyhorse. Pub. at $14.99

$9.95

6833954 POKE CAKES: Poked Full of Goodness! Poked a baked cake full of holes using a fork or wooden spoon and then let the scrumptious mojutes seep in for moist deliciousness 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

$4.95

4548906 CAKE KEEPER CAKES: 100 Simple Recipes for Extraordinary Bundt Cakes. By Jamie Sherman. Packed full of fabulous flavor and Other Good-to-the-Last-Crumb Treats. By Lauren Chattman. Offers a collection of 100 recipes for unadorned cakes, moist and luscious, but simple to make and on hand for everyday eating. Try the Cornmeal Almond Cake, the Nectarine Cake with Cinnamon-Nut Topping, or the Cream of Coconut Cake with Chocolate Coconut Glaze. Color photos. 172 pages. Taunton. Paperback. Pub. at $17.95

$9.95

774071 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 over 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

$3.95


$3.95

6874998 SWEET! CELEBRATIONS: The Ultimate Dessert & Party Planning Companion. By Elise Strachan. The host of My Cupcake Addiction shares her dazzling and delicious dessert recipes and ingenious entertaining tips so you can throw the perfect party. Organized around special occasions throughout the year, her imagination takes the cakes, frostings, and toppings will make any novice baker feel like a pro. Fully illus. in color. 232 pages. Atria. 8x10. Paperback. Pub. at $35.00

$5.95

4553594 SPOILT: Cakes, Cookies, Breads & Meals from the Good Grain. By Roger Saul. A deep passion for flavor and amazing versatility, and the mention myriad health-benefits—make spoilt a store-cupboard grain essential. From loaves and cakes full of flavor to crisp, crumbly pastries, tarts, and cookies, this go-to-grain is revived and showcased in this mouth-watering recipe collection. 176 pages. Nourish. Import. Pub. at $24.95

$9.95

5713943 VEGAN ICE CREAM SANDWICHES: Cool Recipes for Delicious Dairy-Free Ice Creams and Cookies. By Kris Holechek Peters. Enjoy a smorgasbord of cruelty-free, decadent recipes sure to please any palate, from thick tall and creamy favorites like Chocolate Chip Cookies with Vanilla Bean Ice Cream to fun creations like Shortbread with Strawberry Balsamic Ice Cream and gourmet treats like Carob sandwiches with Pistachio Ice Cream. Color photos. 111 pages. Ulisses. Paperback. Pub. at $18.00

$5.95

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**Desserts**

679186  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 rekindle the classics with their 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. 350 pages. Harlequin. Paperback. Pub. at $24.99


598255  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 Coconutty Nut Bars, Cinnamon Roll Cheese Cake Cookies, or Chocolate Hazelnut Pie. Well illus. in color. 128 pages. Countryman. Paperbound. Pub. at $14.95

**662822  NO-BAKE DESSERTS: 103 Easy Recipes for No-Bake Cookies, Bars, and Treats.** By Addie Gundry. You don’t have to turn on your oven to create your own cream to make delicious share worthy desserts. Gundry shows you how to combine your favorite flavors into no-bake cheesecakes, pies, fruit tarts, candies, cookies, bars, brownies, and adorable single-serving desserts in a jar. Fully illus. in color. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99


6801412  THE SWEETTALIPA BAKEBOOK. By Rosalie Alyea. With over 100 full color photographs and step by step technique tutorials, this delicious collection of 75 recipes will change the way you operate with showstopping cookies, cakes, and more that are just right for a kid-at-heart who loves to love. 208 pages. Clarkson Potter. 8 1/8x10 1/2. Paperbound. Pub. at $22.99


5632393  THE COMPLETE SODA-MAKING BOOK. By Jill Hook. Re-create your favorite sodas in your own kitchen, without the high price tag or all the unpronounceable ingredients. Featuring over 100 all-natural recipes, this volume shows you how to use your soda-making appliance to craft classic and unique soft drinks, from traditional colas to Horchata and Tonic Water. Color photos. 240 pages. Adams Media. Paperback. Pub. at $17.99

**679998  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 help you make tea making skills. Learn about the science of making tea, the best way to brew the leaves, the effects of time and temperature, and much more. Well illus. in color. 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 processing of coffee beans, the best 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

6817516  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 and gut health with a tasty and nutritious blend of vegetables and fruits that will keep you full and satisfied for hours. Try a Mango Tango, Carrotapple Quencher or an Apple Pie for Weight Loss. 240 pages. Adams Media. Paperback. Pub. at $14.95

6785514  365 VEGAN SMOOTHIES: Boost Your Health with a Rainbow of Fruits and Vegetables. 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 every day of the year, from Happy Banana and Apple Oatmeal to Orchard Bliss to Pineapple Sunbeam and PBJ Shake. Illus. in color. 318 pages. Avery. Paperback. Pub. at $20.00

**6814816  WILD WINEMAKING: Easy & Adventurous Recipes Going Beyond Grapes.** By Richard W. Bender. Offers over 145 recipes for boldy flavored wine, sake, and champagne that forego traditional wine grapes and rely instead on familiar fruits, vegetables, and herbs—even cannabis. Recipes include Bing Cherry, Jasmine Flower, Blackberry, Blood Orange, and more featuring delicious ABC wine Morris by Kombucha and Kefir. Offered clear, illustrated, step by step instructions and colorful photos, 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

3575855  SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight. By S. Del Pozo & E. Johnson. With this guide you’ll find great 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 to kitchen to clean eating, there’s a smoothie just right for you. 202 pages. St. Martin’s. Paperbound. Pub. at $16.00

**6741576  I THE L OVE MY NUTRIBULLET GREEN SMOOTHIES RECIPE BOOK.** These great tasting fiber rich smoothies help you lose weight, gain energy, fight aging, and improve your brain and gut health with a tasty and nutritious blend of vegetables and fruits that will keep you full and satisfied for hours. Try a Mango Tango, Carrotapple Quencher or an Apple Pie for Weight Loss. 240 pages. Adams Media. Paperback. Pub. at $14.95

1878514  365 VEGAN SMOOTHIES: Boost Your Health with a Rainbow of Fruits and Vegetables. 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 every day of the year, from Happy Banana and Apple Oatmeal to Orchard Bliss to Pineapple Sunbeam and PBJ Shake. Illus. in color. 318 pages. Avery. Paperback. Pub. at $20.00

**6814808  FERMENTED PROBIOTIC DRINKS AT HOME.** By Felicity Evans. Transforms your health with fermented probiotic drinks with this step by step guide. Includes fifty recipes for tasty probiotic drinks and kombucha and Kefir. Offers clear, illustrated, step by step instructions and colorful photos, 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 $19.95


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Cream. Well illus. in color. 160 pages. White Star. Import. Pub. at $16.95

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$676628 SUPERFOOD SMOOTHIE BOWLS. By Daniella Chace. Offers 100 simple vegan recipes for smoothie bowls, topped with fruits, nuts, and seeds. Well illus. in color. 240 pages. Hamlyn. Paperbound Import. Pub. at $16.95

$4.95

$6749100 INFUSE: Herbal Teas to Cleanse, Nourish, and Heal. By P. Grainger & K. Sullivan. Packed with more than 76 recipes for delicious herbal teas that have been expertly formulated to prevent and treat dozens of common physical and emotional conditions. Feeling run down? Brew a cup of Immuni-Tea. 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. Pub. at $16.99

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$6723860 A JUICE A DAY: 365 Juices + Smoothies for Every Day of the Year. Ed. by Natalie Roiderley. Discover new ways to enjoy your fruit and vegetables and learn why certain ingredients are so good for you with this lip-smacking collection of smoothie and juice recipes. Enjoy a different recipe each day of the year—including quick fixes for busy days! Well illus. in color. 240 pages. Hamlyn. Paperbound Import. Pub. at $17.99

$9.95

$6763989 JUICE + NOURISH. By Rosemary Ferguson. These refreshing recipes help you pack vital nutrients into every day and replace your unhealthy glow-from the inside out. Here, too, are practical detox plans for 1-day, 2-day, and 3-day cleanses—plus an extensive glossary with in-depth information on key ingredients. Color photos. 193 pages. The Experiment. Pub. at $16.95

$5.95

$6708986 JUICE IT! BLEND IT! Transform Your Health One Drink at a Time! By Lisa Chavan. Discover when to juice and when to blend. Learn the health benefits of each of these drinks: which type of juicer or blender to purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free, use only natural ingredients, and contain no processed sugars. Well illus. in color. 136 pages. Exisle. 8vi/10x14/. Paperbound Import. Pub. at $19.95

$4.95

$5899180 THE HEALING POWERS OF COFFEE. By Cat Urvey. Percolating with information about the world’s favorite “new” health food, as well as interviews with medical doctors, researchers, and coffee roasters—plus a jolt of past and present coffee culture—this is an all-encompassing look at a potent elixir’s rise from vice to virtue. Includes recipes and home remedies. 288 pgs. & maps. Kensington. Paperbound. Pub. at $15.00

$3.95
Seasonings & Condiments

6980375 PEPPER. By Valerie Aikman-Smith. This collection of delicious recipes has been created making use of exciting varieties and styles of black peppercorns, for the home chef who wants to make the most of this essential seasoning. Dishes include Korean Sticky Ribs; Pepper-Crusted Souvlaki; Chicken au Poivre; and more. Color photos. 64 pages. Ryland Peters & Small. Import. Pub. at $16.95

$5.95

6832970 JUST ADD SAUCE: A Revolutionary Guide to Boosting the Flavor of Everything You Cook. By the eds. at America's Test Kitchen. This groundbreaking, one-of-a-kind cookbook will teach you how to make more than 180 deliciously-modified sauces using over 100 easy recipes that put those sauces to use in creative ways. From dolloping on veggies to drizzling on steak, simmering up curries to drizzling on steak, simmering up curries to making gravy, roasting, and more. Using these sauces, you'll find all you need to make your home-cooked meals better than ever. Well illus. in color. 192 pages. Storey. Paperback. Pub. at $14.95

$11.95

6823955 HOT SAUCE! Techniques for Making Signature Hot Sauces. By Jennifer Trainer Thompson. Offers everything you need to know about making hot sauces. With 32 recipes that span every style, from a three-ingredient Louisianian hot sauce to a Caribbean collection of exotic fruits and peppers. With over 100 easy recipes that put those sauces to use in creative ways. From dolloping on veggies to drizzling on steak, simmering up curries to drizzling on steak, simmering up curries to drizzling on steak, simmering up curries to making gravy, roasting, and more. Using these sauces, you'll find all you need to make your home-cooked meals better than ever. Well illus. in color. 192 pages. Storey. Paperback. Pub. at $14.95

$21.95

5764630 THE ULTIMATE GUIDE TO SUGARS & SWEETENERS. By Alan Barclay et al. Your sweet tooth is in for a real education! This introduction to spices and their unique properties, from the medical to the magical, alongside the fascinating histories behind both kitchen staples and exotic luxuries. 272 pages. Pegasus. Paperback. Pub. at $16.95

$12.95

646316X NUT BUTTERS: 30 Nut Butter Recipes and Creative Ways to Use Them. By Marye Race. Shares 30 of the author's yummiest nut butter recipes that incorporate a variety of nuts, from pistachios and pecans to coconut, sunflower seeds, and almonds. Loudermilk also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. Sterling. Pub. at $12.95

$4.95


$16.95

5738261 THE GOOD COOK'S BOOK OF MUSTARD. By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on a variety of mustard preparations. Shares 30 of the author's yummiest nut butter recipes that incorporate a variety of nuts, from pistachios and pecans to coconut, sunflower seeds, and almonds. Loudermilk also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. Sterling. Pub. at $12.95

$4.95

6753639 FOR THE LOVE OF...GARLIC: The Complete Guide to Garlic Cuisine. By Victoria Renoux. Celebrating an astonishingly versatile food, this unique volume delights and satisfies with an exploration of garlic's past and present, as well as a wide variety of delicious kitchen-tested garlic recipes designed to entice not only garlic aficionados, but lovers of all great cuisine. 195 pages. Saved One Publishers. Paperback. Pub. at $13.95

$9.95

5891833 HERBS & SPICES: The Cook's Reference. By Jill Norman. Bring your cooking to life with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering harvesting, curing, and storing to flavor pairings. Includes instructions for creating more than 100 blends, spice rubs, sauces, and flavor-packed recipes. Well illus. in color. 336 pages. Dorling Kindersley. Pub. at $30.00

$21.95

6868967 THE PESTO COOKBOOK: 116 Recipes for Creative Herb Combinations and Dishes Bursling with Flavor. By Owen Woodward. Liven up any dish with a versatile array of pestos, pastes, and purees showcasing fragrant herbs and timeless flavors from around the globe. Try Parsley Fennel Fritto or Ginger Peanut Pesto, and learn how to incorporate these and 28 more into your cooking. Over seventy five recipes. Color photos. 218 pages.

Storey. Paperback. Pub. at $16.95

$12.95


$14.95

6618979 THE BOOK OF SPICE: From Anise to Zedoary. By Colleen A. Wright. Check out these 300 spicy recipes that range from somewhat savory to seriously scorching. From appetizers like Shark and Bake (dried fish marinated in hot ginger) to Piquant Beef Picadillo from Bolivia or Chicken Cooked in Hell from Cameroon, these dishes will add some spice to your meals. 453 pages. Harvard Common. Paperback. Pub. at $18.95

$3.95

6787635 BITTERMANN'S CRAFT-SALT COOKING. By Mark Bitterman. Handmade salts are the most basic and essential way to make any ingredient shine. In this collection Bitterman makes the simple truth abundantly clear with deliciously-inspiring recipes using Colorado Beef Burgers with Mesquite Smoked Salt; and Chiles, Black Truffle Salt Smashed Potatoes, and Salted Marshmallow Icing. Well illus. in color. 170 pages. Andrews McMeel. Pub. at $19.99

$59.93

5701840 COOKING WITH COCONUT OIL: Gluten-Free, Grain-Free Recipes for Good Living. By Elizabeth Nyland. A delicious fat that is actually good for you, coconut oil can be used for sautéing, baking, roasted, and more. Here are plenty of gluten-free, grain-free recipes using the ingredient, from Cauliflower Pizza Crust with Mashed Potato Topping to Spiced Pesto Pepper Jelly. Well illus. 167 pages. Countryman. Paperback. Pub. at $16.95

$3.95

5503318 COOKING WITH MUSTARD: Empowering Your Palate. By G. Poggenpohl. Not for the faint of palate, this guide features recipes for 16 mustard types that range from nose-numbingly sweet to sweet and tangy. Use this exciting spice and natural digestive aide to create a wide array of entrees from more than 30 recipes. Well illus. in color. 80 pages. Schiffer. 8¾x11. Paperback. Pub. at $17.99

$21.95

6643299 THE ESSENTIAL HOT SPICE GUIDE: The Pepper Pantry. By Dave DeWitt. The ultimate guide to the tastiest and healthiest combos from the world of powerful plants and creative cuisine. Discover how to use ginger, horseradish, and wasabi; chile peppers and their condiments; mustard and pepper, and spice blends, rubs, and curry pastes like you never have before. 152 pages. Nova. Paperback. Pub. at $17.95

$7.95

Canning & Preserving

5770211 THE COMPLETE BOOK OF HOME CANNING. By the eds. at America's Test Kitchen. An invaluable resource for those who are canning food for the first time. Explains canning, covering harvesting, curing, and storing information to help them improve their canning practices. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques. 175 pages. Storey. 8¾x11. Paperback. Pub. at $17.99

$5.95
Canning & Preserving

- **5510317 MEALS IN A JAR: Quick and Easy, Just-Add-Water, Homemade Recipes.** By Julie Lagunille. Pull it off the shelf with water, cook and serve. Not only are the ready-made recipes in this guide perfect for carry-along camping fare, rushed weeknight dinners, and meals for Dad to prepare, they can also be life-savers in times of disasters, such as fires, blackouts or hurricanes. 175 pages. Ulysses. Paperbound. Pub. at $15.95 $11.95

- **7558465 THE ESSENTIAL BOOK OF FERMENTATION: Great Taste and Good Health with Probiotic Foods.** By Jeff Cox. Simplifies the art and science of fermentation and shows how to make delicious and healthy probiotic foods with a diet full of probiotic treats. Includes recipes for making pickles, cheese, bread, wine, and more fermented superfoods. 300 pages. Avery. Paperbound. Pub. at $20.00 $18.95

- **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. 286 pages. Taunton. Pub. at $21.95 $19.95

- **6840043 THE QUICK PICKLE COOKBOOK.** By Grace Parisi. Saving a good pickle doesn’t have to require a weekend or time in a big bucket. By bringing these straightforward and inventive recipes, you can create delicious brines to transform fruits and vegetables into tasty pickles in mere hours. Includes 60 recipes for converting fruits and brine, from drinks to desserts. Color photos. 144 pages. Quarry. Pub. at $24.99 $19.95

- **589938X JAM ON: The Craft of Canning Fruit.** By Laena McCarthy. Offers a simple introduction to jarring and canning pure, homemade fruit jams, jellies 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. in color. 264 pages. Viking Studio. Pub. at $35.00 $24.99

- **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; Peppered Papaya Jelly; Carrot Fennel Fig Chutney; or Bacon Shallot Jam. Well illus. in color. 240 pages. HMH. Paperbound. Pub. at $15.95 $13.95

- **4541200 TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving.** Ed. by Catherine Cassidy. Savor the flavors of summer year round with 201 recipes that preserve the tastes and colors of the season’s bounty. Inside you’ll find jewel-tone jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces; and basic canning and preserving tips. Color photos. 208 pages. Reader’s Digest. Paperbound. Pub. at $22.95 $21.95

- **6847234 THE AMISH CANNING COOKBOOK: Plain and Simple Living at Its Homemade Best.** By Georgia Varozza. A great collection of recipes, hints, and Plain wisdom for everyone who loves the idea of preserving fresh, wholesome fruits and vegetables from the Amish way of canning and basic instructions for safe canning; and find the guidelines for safely adapting recipes to fit your family’s tastes. Try making jams, pickles, sauerkraut, and sauerkraut. 286 pages. Harvest House. Spiralbound. Pub. at $11.99 $9.95

- **5613519 REAL FOOD FERMENTATION: Preserving Whole Fresh Food with Live Cultures in Your Home Kitchen.** By Alex Lewin. Preserve your favorite foods year round, controlling your own ingredients, techniques, and conditions. With recipes that are uniquely yours. Starting with the basics, this guide is full of useful information, showing you how to ferment fruits, dairy, vegetables, beverages, and preserving tips. In color. 176 pages. Quarry. 8x10½. Paperbound. Pub. at $24.99 $19.95

- **6867844 MRS. WHEELBARROW’S PRACTICAL PANTRY: Recipes and Techniques for Year-Round Preserving.** By Cathy Barrow. Presents a collection of essential preserving techniques to make a well-stocked pantry full of canned fruits and vegetables, jars, stocks, soups, and more. Includes recipes that use what has been preserved, such as Bacon-Orange Chicken and Sweet and Spicy Pimento Cheese. Fully illus. in color. 430 pages. Norton. 8x10¼. Paperbound. Pub. at $35.00 $25.00

- **5974240 THE PREPPER’S CANNING GUIDE: Affordably Stockpile a Lifesaving Supply of Nutritious, Delicious, Shelf-Stable Foods.** By Robyn Rippe. Whether you’re in charge of disaster, even preparedness, you need more than dried beans and rice to survive. Learn the life-saving techniques to take your food storage to the next level, including how to store nutrition-packed foods, make homemade jams and jellies, store food with sugar or salt, and preserve in a pressure canner and in jars. 175 pages. Ulysses. Paperbound. Pub. at $15.95 $11.95


- **3684482 THE EVERYDAY FERMENTATION HANDBOOK: A Real-Life Guide to Fermenting Food—Without Losing Your Mind Or Your Microbes.** By Branden Byers. Going beyond the ordinary sauerkraut and kimchi, this guide teaches you the ins and outs of fermentation with simple instructions for fermenting just about every kitchen staple, from the ins and outs of fermenting to turning fermenting foods into meals like Sourdough Belgian Waffles or Sauerkraut Pretzel Grilled Cheese. Well illus. in color. 192 pages. Adams Media. Paperbound. Pub. at $19.99 $6.95

- **6728871 BALL COMPLETE BOOK OF HOME PRESERVING: 400 Delicious and Creative Recipes for Today.** Ed. by J. Kingry & L. Devine. Along with introduction to jarring and canning pure, homemade fruit jams, jellies and preserves. Ed. by J. Kingry & L. Devine. Along with introduction to jarring and canning pure, homemade fruit jams, jellies 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. in color. 264 pages. Viking Studio. Pub. at $35.00 $24.99

- **6932118 CURED MEAT, SMOKED FISH & PICKLED EGGS.** By Karen Solomon. From corned beef and pork rinds to duck prosciutto and brined cheese, discover how easy it is to smoke, pickle, cure, can, and dehydrate your favorite meats, fish, beans, and more with this thorough and detailed guide. Fully illus. in color. 190 pages. Storey. Paperbound. Pub. at $19.95 $14.95


- **689755X OUT OF THE BOTTLE: Easy and Delicious Recipes for Making and Using Your Own Preserves.** By Sally Wise. Features tips and basic methods for the novice preserver, as well as a collection of the author’s favorite preserving recipes and the dishes in which they play an integral part. From stir-fry to soups, curries, vegetable dishes and savory tarts, these recipes are easy to prepare and easy to prepare. Includes tasty recipes for turning fermented foods into meals like Sourdough Belgian Waffles or Sauerkraut Pretzel Grilled Cheese. Well illus. in color. 192 pages. Adams Media. Paperbound. Pub. at $19.99 $6.95

- **6976096 CANNING IN THE MODERN KITCHEN.** By Jamie DeMet. Sharing family recipes from her farm kitchen, DeMet walks readers through the basics of this age old method, as well as cooking techniques for creating canned sausages, pestos, jams, and jellies to carry preserved flavors from season to season. Also included are more than 100 recipes for using home preserved foods. Color photos. 224 pages. Rodale. Paperbound. Pub. at $24.99 $17.95
Canning & Preserving

59406X THE FARMER’S KITCHEN HANDBOOK. By Marie W. Lawrence. Organized by month to coordinate with a farmer’s calendar, this beautiful cookbook is jam-packed with seasonal recipes to make the most of your farm and garden’s bounty. Try Vermont Cheddar Onion Bread in October or Hot Spiced Maple Milk and Fried Cinnamon Donuts in March, in color. 250 pages. Skyhorse. Paperbound. Pub. at $14.95 $3.95

666629 THE JOY OF PICKLING, REVISED EDITION: 250 Flavor-Packed Recipes for Vegetables and More from Garden or Market. By Linda Ziedrich. From classic cucumber pickles to leek and potato chowder, and bread-and-butters to Asian cabbage pickles and Far Eastern rice-bran, miso, and soy-sauce varieties, these recipes bring the art of pickle-making to your kitchen. 418 pages. $6.95

593101 SALT SUGAR SMOKE: How to Preserve Fruit, Vegetables, Meat, and Fish. By Diana Henry. Jams and jellies, chutneys and pickles, smoked and poached meats and cured fish, syrups and alcohols, vegetables in oil, mustards and wine—all are recipes to fill your larder with the most delicious conserves of all kinds. Well illus. in color. 272 pages. Mitchell Beazley. Paperback. Import. Pub. at $24.99 $6.95

★69983X CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year. By Stephanie Thurow. With more than 75 full-color recipes for every season, readers will learn how to preserve each fruit or vegetable in two different ways: each can be enjoyed water-bath–canned or as a healthy, probiotic rich pickle. Whether you’re preserving in this hardcover guide including the perfect garlic dill pickle, and more. Well illus. Skyhorse. Pub. at $16.99 $12.95

★678560 DIY PICKLING: Step-by-Step Recipes for Fermented, Fresh, and Quick Pickles. Whether you’re new to pickling or looking to go beyond the basics this will give you the tools and tips you need to unleash your inner kitchen crafter and master your pickling skills. Recipes include Korean Kimchi; German Sauerkraut; Indian Chutney, and more. Well illus. in color. 150 pages. Rockridge. Paperbound. Pub. at $15.99 $11.95

★597025 PRESERVATION: The Art and Science of Canning, Fermentation and Dehydration. By Christina Ward. The author shares the results of a lifetime of research in food preservation, covering its history and science, as well as how to do it at home. She even offers 107 master recipes in five family categories: Sally’s preservation concepts covered. 16 pages of color photos. 400 pages. Process Media. Paperbound. Pub. at $24.95 $13.95

588610 PRESERVING WITH POMONA’S PECKIN. By Allison Carroll Duffy. Filled with more than 70 sugar free and preservative free jams, jellies, preserves, conserves, and marmalades. Includes favorites such as Blueberry Vanilla Jelly, Holiday Spiced-Plum Jam, and All Fruity Cherry-Peach Jam. Fully illus. in color. 176 pages. Fair Winds Press. Paperbound. Pub. at $16.95 $5.95

591351 THE PRODUCE COMPANION: From Backyards to Bonfires, the Complete Guide to Growing, Pickling and Preserving. By M. Kirtin & M. Sinclair. Whether you have grown your own glorious fruits and vegetables, or you just pick up a box of seasonal delights from a farmer’s market, this guide is the essential companion for anyone who wants to learn the classic skills of growing, pickling and preserving. Includes over 100 recipes, plus tips on how to get the most out of your produce. Fully illus. in color, 352 pages. Hardie Grant. Import. Pub. at $39.95 $7.95

★671590 COMPLETE PRESERVES. By Sally Wise. Shares favorite recipes for turning fruit and vegetables into a dizzying variety of jellies, jams, pickles, chutneys, preserves, conserves, and even cakes and cookies. This guide provides recipes for the dishes in which preserves play an integral part. From stir-fries to roasts and curries and from savories to sweets, the emphasis is on flavor, nutrition, and ease of preparation. 481 pages. ABC Books. Paperback Import. Pub. at $24.99 $13.95

Fruits & Cooking

★68785X THE JOY OF CHERRIES: The Taste-Topping Fruit. By Theresa Milliang. Features more than 200 cherry-related recipes, including Cherry Biscotti; Cherry Smoothie; Cherry Corn Muffins; Pork Cherry Wraps; and Cherry Rice Pilaf, along with suggestions for storing and freezing cherries. 240 pages. Adventure Publications. Spiralbound. Pub. at $12.95 $9.95

★68786X THE JOY OF STRAWBERRIES: The Refreshing Taste of Summer. By Theresa Milliang. Nurtures the flavor of strawberries in cakes, pies, and desserts with sweet, flavorful and delicious strawberries with the more than 200 recipes included here. Try Apple Chocolate Strawberries; Gouda and Strawberry Salad; Grilled Summer Strawberry Salsa; Strawberry Granita; or Classic Strawberry Shortcake. 240 pages. Adventure Publications. Spiralbound. Pub. at $12.95 $9.95

★687571 THE JOY OF BLUEBERRIES: Nature’s Little Blue Powerhouse. By Theresa Milliang. Presents a wide array of blueberry recipes—from bars to soups to ice cream—featuring this delicious and good for you fruit. Try Apple-Blueberry Bundt Cake; Blueberry Peach Pancakes; Blueberry-Apple Salad; or Blueberry Lemonade. 224 pages. Adventure Publications. Paperbound. Pub. at $14.95 $11.95

★687895 THE JOY OF PEACHES: Summer’s Succulent Fruit. Sally Wise. Add the sweet, tangy flavor of peaches to everything from salads and entrees to sides and desserts. Delicious recipes include Peach Ice Cream Punch; Peach-Glazed Ham; Peaches and Cream Muffins; Potluckie Chicken Peach Salad; and Fresh Peach Pie, along with suggestions for planting, selecting and storing peaches. 240 pages. Adventure Publications. Spiralbound. Pub. at $12.95 $9.95

592230 THE PERFECT PEACH: Recipes and Stories from the Masumoto Family Farm. By Marcy Masumoto et al. The Masumoto family’s heirloom peaches are widely considered to be the world’s best. This debut cookbook gathers the family’s favorite peach-related recipes from Ginger-Peach Soda to Slow-Cooker Peach Glaze. Includes 200 recipes show just how rhubarb can shine. Delicious recipes include Rhubarb Pork Chop Casserole; Rhubarb Salsa; Rhubarb Honey Muffins; Grilled Chicken with Rhubarb Relish; and Rhubarb Slush Punch. 248 pages. Adventure Publications. Paperbound. Pub. at $19.95 $14.95

695288 THE JAM MAKER’S GARDEN: Grow Your Own Seasonal Preserves. By Holly Farrell. Shows how to grow 26 of the best homegrown ingredients in conserves, jams, jellies, and chutneys, including cordials and sauces. Includes fifty tasty recipes for fruits, vegetables, herbs and flowers and simplifies the science to ensure anyone can make jam. Includes High-Candied Lemon Peel; Caramel; Bramble Jam; and more. Well illus. in color. 168 pages. Ten Speed. Pub. at $22.00 $9.95


Fruits & Cooking

5901573 PLUM GORGEOUS: Recipes and Memories from the Orchard. By Rommy Steele. Capturing the essence, beauty, and deliciousness of picking fruits from orchard, Steele offers simple and seductive recipes that intertwine with the seasons in which each fruit is harvested. These 60 sumptuous recipes celebrate the "romance of fruit." Include Rhubarb Sorbet with Strawberries in Syrup; Honey-glazed Duck Breasts with Cherry Salsa; and Sherry-roasted Pears with Huckleberry Sauce and Sabayon. Well illus. in color. Andrews McMeel. Pub. at $25.00 $9.50

Food & Foodlore

6708435 REAL FOOD/FAKE FOOD: Why You Don't Know What You're Eating & What You Can Do About It. By Larry Olmsted. From lobster rolls with no lobster to Parmesan made from wood pulp, Olmsted takes us into the unregulated food industry to reveal a massive bate-and-switch in which counterfeiting is rampant and consumers pay the price. He also highlights authentic food, enabling us to recognize and savor it even more. 318 pages. Algonquin. Pub. at $27.95 $7.95

6756751 THE GRATEFUL TABLE: Blessings, Prayers and Graces for the Daily Meal. By Brenda Knight. Saying grace is the heart of oldest traditions. This compendium offers 365 blessings for every day of the year. From 18th-century prayers for Thanksgiving to devotionalists from the world's faith traditions and sincere expressions of thankfulness, you can begin every meal with an open heart. 215 pages. Viva Editions. Pub. at $15.95 $3.95

6763138 DARJEELING: The Colorful History and Precarious Fate of the World's Greatest Tea. By Jeff Koehlert. Rich in intrigue, people, and terrors, it is also the story of an Epicurean. In Odisha and Assam, at its lore and culture, from its fiercely debated political unrest, and an alarming climate change enabling us to recognize and savor it even more. He also highlights authentic food, which counterfeiting is rampant and consumers pay the price. He also highlights authentic food, enabling us to recognize and savor it even more. 256 pages. Liveright. Pub. at $35.00

6765858 THE MAD FEAST: An Ecstatic Tour through America's Food. By Matthew Gavin Frank. In an entirely new approach to a time-honored subject, Frank unearths the stories we tell in the lovingly selected ingredients of our table. In the course of this deeply felt journey, he finds out about our collective appetites, he presents a beguiling flavor profile of the American spirit. 418 pages. Liveright. Pub. at $35.00 $13.95

6904556 OYSTER: A Gastronomic History (with Recipes). By Drew Smith. traces the oystering, marketing, harvesting through the history of gastronomy, art, literature, and politics. A literary feast for history and food lovers offering colorful anecdotes, eye-opening scientific fact, and fifty recipes featuring current-day chefs. Illus., most in color. 256 pages. Abrams. Pub. at $30.00 $12.95


5971040 NUTELLA WORLD: 50 Years of Innovation. By Gigi Padovani. What lies behind a jar of Nutella? This hazelnut spread with cookie butter for the past fifty years has accompanied the breakfast of millions of children in Europe, and that has now conquered the rest of the world? Here the author traces the history and evolution of Nutella. 168 pages of color photos. 308 pages. Rizzoli. Pub. at $24.95 $5.95

6550355 PAWPAW: In Search of America's Forgotten Fruit. By Andrew Moore. Takes readers on a first-person journey through the past, present, and future of the subtle and little-known native fruit. Moore gathers pawpaw lore and knowledge and brings us from those working to bring the fruit into the mainstream, but everyday folks who recall enjoying it as kids but never since. Color photos. 296 pages. Chelsea Green. Paperback. Pub. at $19.95 $14.95

6608588 RHAPSODY IN SCHMALTZ: Yiddish Food and Why We Can't Stop Eating It. By Michael Wex. Traces the history and impact of the cuisine that Yiddish-speaking Jews from Central and Eastern Europe brought across the Atlantic and that was brought to America during the Great Depression and refined. An entertaining journey into the humor, history, and traditions of food and Judaism. 297 pages. St. Martin's. Pub. at $26.99 $7.95

6729098 THE BLOOMSBURY GROUP Cookbooks: Recipes for Life, Love and Art. By Jane Ondadel. This collection offers a look into the great saucy tales of the world. Includes 143 pages, ins and outs of making your own sausage, including fresh chorizo. Well illus. in color. 240 pages. Clarkson Potter. Pub. at $26.00 $6.95

6826055 THE TUDOR KITCHEN: What the Tudors Ate & drank. By Terry Bretterson. Presents a new history of the Tudor kitchen along with over 500 sumptuous—and more everyday—recipes enjoyed by rich and poor, all taken from authentic contemporaries sources. Recipes include Pork and Chick Pie (Two Ways); Egg Frittata; Fruit and Chicken Pie; Ginger and Licorice Loaf; and more. 16 pages it will be a valuable and fun skill that anyone can learn. 256 pages. Bloomsbury. Paperback Import. Pub. at $24.00 $17.95

6859336 FOOD YOU CAN FORAGE: Edible Plants to Harvest, Cook and Enjoy. By Tiffany Francis. Packed with photos, illustrations and useful information to help you identify and find food in the wild, as well as delicious recipes to try with your finds. Knowing how to ethically source food in the wild is a valuable and fun skill that anyone can learn. 256 pages. Bloomsbury. Paperback Import. Pub. at $24.00 $17.95

6934420 THE CHEF'S LIBRARY: Favorite Cookbooks from the World's Great Kitchens. By Jenny Limford. Lively illustrated with covers and spreads from the cookbooks themselves, this comprehensive volume brings together food writers, chefs, restaurateurs, and bakers and celebrates the flavors, dishes, and techniques that have inspired them or defined their culinary style. 352 pages. Thames & Hudson. Pub. at $35.00 $19.95

6949882 STIRRING THE POT WITH BENJAMIN FRANKLIN: A Founding Father's Culinary Adventures. By Rae Katherine Eighmey. Rae Katherine Eighmey brings together food writers, chefs, restaurateurs, and bakers and celebrates the flavors, dishes, and techniques that have inspired them or defined their culinary style. 352 pages. Thames & Hudson. Pub. at $35.00 $19.95

6971040 NUTELLA WORLD: 50 Years of Innovation. By Gigi Padovani. What lies behind a jar of Nutella? This hazelnut spread with cookie butter for the past fifty years has accompanied the breakfast of millions of children in Europe, and that has now conquered the rest of the world? Here the author traces the history and evolution of Nutella. 168 pages of color photos. 308 pages. Rizzoli. Pub. at $24.95 $5.95

6800588 TEA: The Story of the World's Favorite Drink. By Andrewdossett. Describes the fascinating eight great revolutions in the world history of food—including cooking, the industrialization of eating, the globalization of herding, and agriculture. 258 pages. Free Press. Paperback. Pub. at $16.99 $2.95