7588800 SALADS & DRESSINGS. By Tammis Bumlett-Hall et al. Whether you are looking for a healthy meal, the perfect side for simply grilled food or an array of dishes for sharing, you’ll find just the recipe you need. These deliciously different yet easy to prepare salads take their inspiration from around the world to excite your tastebuds. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95

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7582633 THE QUINTESSENTIAL QUINOA COOKBOOK. By Wendy Polisi. Discover new ways to enjoy this South American staple with quinoa recipes for every occasion. Try Strawberry Spinach Quinoa Salad, Quinoa Burgers, Almond Fudge Quinoa Brownies, and more. Also gives alternatives for many recipes, covering the needs of vegan, gluten-free, and sugar-free diners. Color photos. 221 pages. Skyhorse. Pub. at $17.95

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1845306 THE BOOK OF BUNS: Over 50 Brilliant Bakes from Around the World. By Jane Mason. Collection of over 50 authentic, easy to follow recipes such as Mexican Coffee Buns; Kahvalti; Chocolate Sticks; Polacca; and Monkey buns. So take a journey around the world to explore buns culture. Color photos. 160 pages. Ryland Peters & Small. Pub. at $24.95

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**5830443 THE EASY PRESSURE COOKER COOKBOOK.** By Diane Phillips. Presents a modern take on this tried-and-true method with more than 300 family-pleasing recipes, proving that less cooking time doesn’t have to mean less delicious meals. From full meals like Lemon Garlic Chicken and Bequest and march soup to soups like Caribbean Bean Soup to sides like Mango Chutney, you’ll have every meal covered. Well illus. in color. 479 pages. Chroncicle. Spiralbound. Pub. at $13.95

**5450206 THE KITCHEN COOKBOOK: Recipes, Kitchen Tips & Tips to Inspire Your Cooking.** By S.K. Gillespie & G.H. Durand. Includes all the recipes from the legendary kitchen along with a comprehensive guide to organizing your kitchen, this guide is filled with photos of beautiful kitchens to inspire you. Also to inspire are wonderful recipes like Roasted Sheep with Horseradish Ketchup, Black Bean Edamame Burgers and Pasta Casserole with Broccoli and Gouda Cheese. 304 pages. Clarkson Potter. Pub at $32.50

**5744776 MASTERING KNIFE SKILLS: The Essential Guide to the Most Important Tools in Your Kitchen.** By Norman Weinstein. Whether you want to dice an onion with the speed and dexterity of a TV chef, carve a roast like an expert, or just load yourself with the ability to cut up a side of beef neatly, this book is for you. Includes a complete CD-ROM with step by step instructions on how to cut up a side of beef and much more. DVD showing the most important techniques. Well illus. in color. 224 pages. Stewart, Tabon & Chang. 10x9. Paperback. Pub at $37.30

**7574819 INGREDIENTS.** Text by L. Werte & J. Cox. Designed as the essential reference for every cook and food lover, Features produce from all over the world, with a comprehensive guide to where to buy, how to store you get it to the table, including Blueberry Maple Scones, Pizza Pot Pie, and Lobster Paella. Color photos. 320 pages. Adams Media. Paperback. Pub. at $18.99

**5756375 THE EVERYTHING DUTCH OVEN COOKBOOK.** By Kelly Jaguars. This is your ultimate resource for fast and easy-to-prepare dishes for all occasions. Also includes a 120-page CD-ROM with a comprehensive guide to artisanal butchery, giving readers insight into the world of truly sustainable meat production. He demystifies the process of getting meat to the table, showing the reader and the consumer both the process that can be intimidating to the consumer. And the process of getting meat to the table, slaughter and marketed in a way that honors both animals and consumers. Includes a comprehensive guide to artisanal butchery, giving readers insight into the world of truly sustainable meat production. He demystifies the process of getting meat to the table, showing how to cook the meat, and marketing it in a way that honors both animals and consumers. Includes a comprehensive guide to artisanal butchery, giving readers insight into the world of truly sustainable meat production. He demystifies the process of getting meat to the table, showing the reader and the consumer both the process that can be intimidating to the consumer. The book includes a complete CD-ROM with step by step instructions on how to cut up a side of beef and much more. DVD showing the most important techniques. Well illus. in color. 224 pages. Stewart, Tabori & Chang. Pub. at $22.50

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**5934450 THE BRADLEY SMOKER COOKBOOK: Tips, Tricks, and Recipes from Bradley Smoker’s Pro Staff.** By Lena Clayton et al. Takes the art of smoking, a process that can be intimidating to the beginner, and demonstrates just how accessible and easy it can be. A 120-page CD-ROM with a complete guide to smoking, this book includes the uses of the accessories, and tips and tricks for making the most of this new favorite kitchen tool. DVD showing the most important techniques. Well illus. in color. 314 pages. Skyhorse. Pub. at $24.95

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582723X THE COMPLETE AMERICA'S TEST KITCHEN TV SHOW COOKBOOK, 2001-2017. This comprehensive volume incorporates every recipe (more than 1,150) from the show including the 2017 season, a behind the scenes look at the show and the test kitchen and how the recipes are developed, and an opnionated 55-page shopping guide for ingredients and equipment. Photos, some color. 1082 pages. America’s Test Kitchen. Pub. at $43.95. *SOLD OUT

762221X MY RECIPES AMERICA'S FAVORITE FOOD: 200 Top-Rated Recipes from the Country's Best Magazines. Ed. by Nichole Aksamit. Offers up 200 of the most highly rated and thoroughly tested recipes from your favorite magazines, from All About Cooking Light to Southern Living and Sunset. Discover tasty, dependable dishes like Chicken and Shiitake Marsala; Fresh Salmon Cilantro Gnocchi; Garden-Style Chicken with Dried Cranberries or Dynamite Potato Dimples; 652 pages, Harvard Common. Paperback. Pub. at $18.95. $4.95

5944821 NEW ENGLAND HOME COOKING: 350 Recipes from Town and Country, Land and Sea, Hearth and Home. By Brooke Dojar. There is nothing like good old fashioned home cooking! From Cobblers to Shortcakes, Chowders to Stews, Salads, Shellfish, and Breads, there is something for everyone. By Kenneth Lobocki Stew, Yorkshire Pudding, Chicken with Dried Cranberries or Dynamite Potato Dimples. 652 pages, Harvard Common. Paperback. Pub. at $18.95. $4.95

5947145 BETTY CROCKER COOKBOOK: Everything You Need to Know to Cook Today. Ed. by Kristi Hart. Nearly 1,000 recipes cover both everyday meals and those for entertaining. Special recipes, such as quick-fix or low-fat, are highlighted, and each dish is explained step by step. Includes lots of cooking how-to’s. Color photos. 578 pages. Betty Crocker. Paperback. Pub. at $19.95. *SOLD OUT


101 THINGS TO DO WITH RAMEN NOODLES. By Stephanie Ashcraft. Presents a collection of savory, sweet, and simple spud recipes such as Sweet Potato Fries; Potato Crust Casserole; Potato Chip Cookies; and more. 123 pages. Gibbs Smith. Spiralbound. Pub. at $9.99. $4.95

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4555800 MY FIRST BAKING BOOK: 50 Recipes for Kids to Make and Eat! By Becky Johnson. Small children love to help in the kitchen. When baking together is a great way to spend time with your little ones. Includes over 50 delicious recipes, like Lemon Sand Castles, Rocky Road Bars, and Cheesy Feet that young cooks will love baking and everyone will enjoy eating. Fully illus. in color. 128 pages. Hamlyn. Pub. at $9.99. $6.95

4523040 FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Food Classic. By Rebecca Lang. Who can resist a golden, crispy Fried Chicken? Lang offers more than sixty foolproof recipes from around the world—ranging from Real Southern Buttermilk Fried Chicken to Chinese-Style Kung Pao Chicken and more. Drumsticks with Sweet Chili Sauce, Well illus. in color. 124 pages. Ten Speed. Pub. at $16.99. $6.95

5668255 SOUTHERN LIVING ROTISSERIE CHICKEN COOKBOOK: 101 Heartey Recipes with Store-Bought Convenience. Ed. by Brooke Dojar. Rotisserie Chicken and bring home a meal! This collection is chock full of classics and brand-new favorites: casserole and salads perfect for potlucks and family gatherings, lunches and dinners that can be on the table in 30 minutes or less. Includes tons of helpful tips, it offers recipes like Spicy and Cilantro Chicken; Potato Casserole. Color photos. 224 pages. Voyageur. 8x10. Paperback. Pub. at $29.95. $9.95

5888670 FOOD COMFORT COOKBOOK. Ed. by K.K. Will & Grit Magazine. Bring tasty, old-fashioned comfort food to your table with this collection from the archives of the long-running country lifestyle magazine Grit. Using just a few wholesome ingredients, you can create the down-home classics you long for, from Southern Oven-Fried Potatoes to Pecan Pie. Color photos. 368 pages. Oxmoor. Paperback. Pub. at $9.95. $5.95

5689981 ROOTS AND RECIPES: SIX GENERATIONS OFHeartlandCookery. By Vern Berry with C. Heckert. Treasured family memories come together in 230 complete families of Midwestern recipes in this heartwarming and personable culinary classic. Bring the heartland into your kitchen with Hamburger Supper Pie, Potato Dumpling Soup, and Sour Cream Chocolate Cake. 224 pages. Pelican. Pub. at $16.95. $4.95

4546105 SOUTHERN LIVING HOME COOKING FAVORITES. Ed. by Julie Gatner et al. From Southern Living comes a collection of those hearty, homestyle recipes that no cook should be without, plus plenty of time-saving tips and test kitchen secrets. Try Creole Fried Rice, Spinach-Ravioli Lasagna, Buttermilk ‘n Honey Pancakes, a Triple-Decker Strawberry Cake, and much more. Well illus. in color. 368 pages. Oxmoor. Paperback. Pub. at $24.95. $5.95

Recipe Collections

5404822 MEXICAN AT HOME: Favorite Restaurant-Style Recipes. There’s no need to go out for Mexican food when you can create all authentic flavors right in your own kitchen. With more than 95 restaurant style recipes from Classic Guacamole to Grilled Baja Burritos to Deep-Fried Ice Cream, make every time a fiesta night! Color photos. 192 pages. PI Press. Paperbound. Pub. at $24.95. $9.99


582723X THE COMPLETE AMERICA'S TEST KITCHEN TV SHOW COOKBOOK, 2001-2017. This comprehensive volume incorporates every recipe (more than 1,150) from the show including the 2017 season, a behind the scenes look at the show and the test kitchen and how the recipes are developed, and an opnionated 55-page shopping guide for ingredients and equipment. Photos, some color. 1082 pages. America’s Test Kitchen. Pub. at $43.95. *SOLD OUT

582172X 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 cold cuts and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 scrumptious recipes to have the gang over. Recipes include: Inish Puffs; Maple-Glazed Sausages; Almond Coffee Cake; Doughnuts. Well illus. in color. 208 pages. Oxmoor. Pub. at $14.95
Recipe Collections

7539150 RIVER RUN COOKBOOK: Southern Comfort from Vermont. By Jimmy Kennedy et al. Offers a picture of the fabric of life in a vibrant little community of Plainfield, Vermont, and of the restaurant they opened there ten years ago. Includes recipes for all of the restaurant’s favorites, from buttermilk biscuits to cottage cheese photos. 242 pages. HarperCollins. Pub. at $35.00 $4.95

6478743 THE NEW CHICKEN BREAST COOKBOOK: 350 Quick and Delicious Ways to Cook Everybody’s Favorite Food. By Diane Rozas. Whether you’re seeking a simple dish for two or a party spread, you’re sure to find a recipe here that will land on your “favorites” list. Try such temptations as Chicken & Roasted Artichoke Risotto, Chicken & Melon Sir Fry, or Soy Chicken Breast Steamed in a Peanut Sauce. 319 pages. Gibbs Smith. Pub. at $19.95 $9.95

5937949 THE ULTIMATE BOOK OF VEGETABLES: Gardening, Health, Beauty, Craft, Cooking. By Suzie Ferrie et al. These 150 great-tasting recipes showcase more than 50 vegetables and their varieties in ways you have never imagined. The volume also includes advice on creating a vegetable garden in even the smallest of spaces, as well as fun and stylish veggie-inspired crafts. Well illus. 398 pages. Reader’s Digest. 9”x11”1/2. Import. Pub. at $24.99 $6.95


5752403 THE VEGETARIAN’S COMPLETE QUINOA COOKBOOK. From The Ontario Home Economics Association. Quinoa is one of the few plant foods that is a complete protein, and this popular superfood can be used in place of almost any grain. Offers 130 recipes with a full nutritional profile that weigh in at less than 500 calories. Try Power Granola for breakfast, Winter Salads with Toasted Quinoa, or Quinoa Patagonian Pepper Roast. Well illus. in color. 186 pages. Whitecap. 8x10. Paperback. Import. $6.95

★★ 5935466 THE ORIGINAL WHITE HOUSE COOK BOOK, 1887 EDITION. By F.L. Gillette & H. Ziemann. Initially published in 1887, this is a cooking compendium penned by F.L. Gillette, who taught his wife her life to cook and housekeeping, but may never have actually visited the White House and Hugo Ziemann, a White House steward. The collection includes over five hundred recipes for soups, meats, vegetables, and more. It also features hundreds of tips and tricks. Well illus. 562 pages. Skyhorse. Pub. at $19.99 $14.95

5989722 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 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 your pressure cooker. 352 pages. Alpha. Pub. at $18.95 $6.95


5873286 GOLDY’S KITCHEN COOKBOOK. By Diane Mott Davidson. Join New York Times bestselling culinary-mystery author in this combination cookbook and memoir, as Davidson takes you along for the ride to the events that shaped the making of this beloved series. In each Goldy novel, Davidson includes recipes, and now they are collected here along with some brand-new dishes. Feed your guests the way Goldy does! 340 pages. Morrow. Pub. at $24.99 $11.95

5759989 BURRITOS! By D. Kelly & S. Hoopes. Those tasty, transportable bundles of southwestern delights have just kicked up several notches on the flavor meter. Try out these 75 new recipes that transform the burrito from traditional to supreme. Recipes include Chicken Mole, Tequila Mushroom and Poblano, Low-Country Shrimp and Grits, Color photos. 128 pages. Gibbs Smith. Pub. at $14.99 $4.95

591809X RETURN TO SUNDAY DINNER, REVISED: The Simple Delight of Family, Friends and Food. By Russell Crowe, Cronkhite’s collection of recipes, menu plans, and clever tips will remind you of just how special this weekly dinner can be. So dig out your nicest serving dishes, set a few extra places at the table, and prepare a meal worthy of being called Sunday dinner. Try Savory Chicken and Dumplings, Grandma’s Fried Chicken, and Victorian Gingerbread. Well illus. in color. 278 pages. Thomas Nelson. Pub. at $27.99 $7.95


5720530 TROUT COOKBOOK. By A.D. Livingston. Offers instructions for broiling, poaching, grilling, steaming, and smoking trout. Contains over 100 recipes, including Trout Steaks, Su Mai Trout, Vietnamese Steamed Trout, and Trout Burgers, 152 pages. Stackpole. Pub. at $12.95 $3.95


5938511 THE FISH SAUCE COOKBOOK: 50 Umami-Packed Recipes from Around the Globe. By Veronica Meewes. This collection of fifty recipes, contributed by renowned chefs and food writers, aims to demystify this liquid of the sea. Discover the uses of fish sauce, compare brands and varieties, and learn about proper selection, storage, and care of this irreplaceable cooking ingredient. Color photos. 128 pages. Andrews McMeel. Pub. at $19.99 $9.95

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5748703 THE COLONIAL WILLIAMSBURG TAVERN COOKBOOK. Presents the food of our 18th-century culinary heritage, from stews, slaws, and soups to puddings, pies, and pot pies. Includes nearly 200 recipes in all. Color photos. 224 pages. Clarkson Potter. 7x10.1. Pub. at $19.99 $9.95

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★5904463 TASTE OF HOME 100 FAMILY MEALS: Bring the Family Back to the Dinner Table. Ed. by Catherine Cassidy. The perfect dinner is at your fingertips with 100 family-friendly entrees to choose from. Four icons help you find the perfect dish: 5 Ingredients; Fast Fix; Slow Cooker; and Eat Smart. Round out the menu with 183 sides and desserts, most ready in 30 minutes or less. Every recipe includes nutrition facts. Fully illus. in color. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $9.95

597122 THE TASTE OF HOME COOKBOOK. Ed. by Catherine Cassidy. Compiles 1,380 recipes designed for busy home cooks. Recipes are categorized under “fast fix,” “five-ingredient,” “freeze it,” and “slow cooker.” Ringbound format includes splash guards and tabbed dividers. Includes nutrition facts and diabetic exchanges. Also includes bonus edition of 127 most-requested recipes. Fully illus. in color. 638 pages. Reader’s Digest 9x10. Spiralbound. Pub. at $29.95 $9.95

5938104 TASTE OF HOME GRILL IT! Ed. by Catherine Cassidy. Features 343 succulent recipes for all your grilling needs; dozens of tips and tricks that ensure success; no-fuss barbecue sauces, marinades, and rubs; over 40 juicy burgers, sausages, and sandwiches; and savory appetizers and sweet desserts hot off the coals. Fully illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $4.95

★5863218 CAST-IRON COOKING. Ed. by Catherine Cassidy. The from-scratch flavor of these 420 recipes from the American heartland will have your family at the dinner table before you can even say “Dinner’s ready.” Try: Child’s Salsa Salad; Eggplant Zucchini Bolognese; Eggnog Sweet Potato Pie; or Moist Lemon Angel Cake Roll. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $9.95

5822246 THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Those who love a pizza pie will love this extensive and varied collection of recipes, from traditional thin crust to New York style to Chicago deep dish. Includes over 100 restaurant-inspired pizzas and some unique creations, too. Fully illus. in color. 144 pages. Andrews McMeel. Pub. at $27.99 $14.95

5930375 YUM-YUM BENTO BOX: Fresh Recipes for Adorable Lunches. By Crystal Watabane. A collection of yummy, healthy lunches that are all the rage in Japan, where mothers create them at home for their children. Learn how to craft your favorite foods into a variety of shapes, from caterpillars, cats, and puppy dogs to pretty flowers, rainbows, and more. Fully illus. in color. 144 pages. Rizzoli. 8x10. Pub. at $30.00 $14.95

5930962 NUTS: 50 Tasty Recipes, from Crunchy to Creamy & Savory to Sweet. By Patrick Evans-Hylton. Whether you’re introducing nuts to soup or a fresh salad or whipping up a nut-based cookie dough, you’ll find plenty of inspiration among the 50 delicious recipes featured here. Included is information on storage, how to make nuts, such as almonds, walnuts, and pecans, and how to roast and toast, and more. Well illus. in color. 134 pages. Sasquatch. Pub. at $19.95 $6.95

5913136 THE EARTHBOUND COOK: 250 Recipes for Delicious Food and a Healthy Planet. By Myra Goodman et al. It’s all about sharing food, thoughtfully, mindfully, and deliciously. It’s about living lightly on the planet and reveling in the pleasures of fresh, wholesome food. These recipes explore the many reasons to go organic, and the Edwardian tramps and planet wisdom of a well seasoned cast-iron pan. Illus. in color. 461 pages. Workman. Paperback. Pub. at $20.95 $4.95

5896207 ONE HUNDRED MILLION MENUS. With 400 delicious recipes to choose from and to mix and match, there are enough different daily lunch and dinner menu suggestions to last—without repetition—for more than 100,000 years! Try Stuffed Veal Roll, Pineapple Curry with Coconut, Eggplant Zucchini Bolognese, and Orange and Tequila Flan. Spiralbound. Fully illus. $7.95


760789X 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 processes. Here you’ll learn how to make your own butter and buttermilk, and learn in ways in which it enhances food flavors and textures. Try Pink Gruesco, Buttermilk Piecioni, Buttermilk Meatloaf, and more. Well illus. in color. 209 pages. Andrews McMeel. Pub. at $27.99 $7.95

★58018DX MAKE IT FROZEN. Ed. by Christine Rukavina. With this extensive and varied collection of recipes, you’ll almost always have a tasty answer to the enduring question “What’s for dinner?” From chicken strips and toaster waffles to satisfying main courses and delectable desserts, the meals are easy freezing and reheating instructions. Illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $11.95

★5766788 CAST-IRON COOKING: Recipes & Tips for Getting the Most Out of Your Cast-Iron Cookware. By Rachael Narins. Cast-iron cookware has always been addition to your kitchen. Features instructions for seasoning and caring for your cookware, and 40 delicious recipes that include Cheesy Fondue, Kung Pao Chicken with sage, and Short Ribs. Fully illus. in color. 96 pages. Storey. Paperback. Pub. at $12.95 $9.95

5920736 COOK’S BIBLE: 500 Recipes. Packed with mouth-watering and delicious recipes. Try a Baked Egg with Garlic & Tomato, Farfalle with Summer Vegetables, Cottage Pie, Lamb Rogan Josh or Noodles with Pork & Lemongrass. Color photos. 176 pages. Iglo. 8x1x10 1/4. Import. Pub. at $25.00 $7.95

★5834724 BETTY CROCKER COOKBOOK, 12TH EDITION. Ed. by Adam Kowit. Fully revised with more than 1,500 recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the techniques you need to cook with confidence. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco Bites; Balsamic Pork Chops with Quinn; and Asian Tuna with Wasabi Aoli. Ringbound format. Fully illus. in color. 688 pages. HMH. 9x10. Paperback. Pub. at $29.99 $19.95
Recipe Collections

7630456 MAD HUNGRY CRAVINGS: 173 Recipes for the Food You Want to Eat Right Now. By Lucinda Scala Quinn. These versions of all the dishes your favorite families crave prove beyond a doubt that the foods you love can be made better, faster, tastier, cheaper, and more healthfully at home. Try Shrimp Pad Thai; Loaded Potato Skins; Sesame-Duck Chickpea Stoba Noodles; Beef Satay; NY-Style Chessecake; and more. Color photos, 306 pages. Artisan. Pub. at $27.95 $7.95

5724007 HEARTLANDIA: Heritage Recipes from Portland’s The Country Cat. By Adam Sappington et al. The more than eighty recipes in this volume exemplify the Country Cat’s (located in Portland, Oregon) wholesome, rustic food. With simple and seasonal recipes like Grilled Corn Salad with Bing Cherries and Goat Cheese, and Autumn Squash Soup with Apple Cider and Brown Butter, the collection proves that Heartland cuisine is more than just meat and potatoes. Well illus. in color, 304 pages. HMH. Pub. at $30.00 $9.95

5939100 THE DAIRY GOOD COOKBOOK: Everyday Comfort Food from America’s Dairy Farm Families. Ed. by Lisa Kingsley. Offers more than 100 recipes that showcase the unique tastes and versatility of dairy, from cheese and yogurt to milk and butter, along with the other ways dairy makes recipes delicious. Fully illus. in color. 256 pages. Andrews McMeel. Pub. at $25.00 $6.95


5893046 THE ANTARCTIC BOOK OF COOKING AND CLEANING. By W. Trusler C. Devine. The authors transport readers back twenty years and thousands of miles to Bellinghausen, the Russian research station that became their home. Each recipe was tested by a team of five countries picked up nearly three decades worth of garbage during a three month period in Antarctica. This volume includes journal entries, letters, provision lists, recipes, and menus to help you live off the land. Well illus., some in color. 276 pages. HarperDesign. Pub. at $40.00 $7.95

5830540 GOOSEBERRY PATCH GIFTS FROM THE KITCHEN. Ed. by Natalie Kelly Brown. A homemade treat is a great way to share with family and friends. Celebrate special occasions, holidays, or just because with this tasty selection of edible gifts. Includes creative packaging ideas to jazz up presentation. Give a rocky Road Crunch Crumbs Bar or Brown Sugar Cranberry Cookies. Well illus. in color. 160 pages. Gooseberry Patch. Paperback. Pub. at $19.95 $6.95

5801346 BETTER HOMES AND GARDENS MAKE IT, DON’T BUY IT. Ed. by Jan Miller. With make-from-scratch basics like Greek yogurt, crackers, salad dressings, seasoning blends, chutney, and mustard, you can be better about the food you and your family eat every day. Includes 300 doable and delicious recipes that utilize the freshness of real ingredients and home cooking. Store your copy on a ring bound. Color photos. 464 pages. HMH. Pub. at $22.95 $19.95

5743176 VIRGIN TERRITORY: Exploring the World of Olive Oil. By Nancy Harmon Jenkins. An illuminating look at the history and culture of olive oil, as well as the science behind its flavors. Includes instructions to make olive oil from scratch and tips for using it most effectively. Illus. in color. 338 pages. HMH. Pub. at $29.99 $8.95

4637151 THE OXFORD COMPANION TO FOOD, THIRD EDITION. By Alan Davidson. An invaluable new edition of the international bestseller, blending food history, culinary history, and entertaining serendipity into one massive reference that every home chef should have on his or her shelf. Features over 3,000 entries on every possible food, its culinary usage, and cultural significance. 922 pages. Oxford. 9x11¼. Pub. at $65.00 $24.95

5881501 THEY DRAW & COOK: 107 Recipes Illustrated by Artists from Around the World. By N. Padavick & S. Swindell. The first in a unique and artful cooking adventure for all ages. This collection features 107 hand-illustrated recipes that include Starving Artist Coo-Loon; Moroccan Orange and Date Salad; and Marmalade Flapjacks. The perfect combination of flaky and fusty. Weldon Owen. Pub. at $19.95 $7.95


5862749 SEE IT, COOK IT. Photos by Oliver Brachat. Master fifty rustic, delicious meals! The mouthwatering selections range from Pumpkin Soup to Quiche to classic Creme Brulee, divided into starters, main courses, and desserts. Color photos. 64 pages. Skyhorse. Pub. at $14.95 $9.95

5893867 GOOSEBERRY PATCH CHURCH POTLUCK FAVORITES. If you’re looking for something new to take to the next carry-in, or simply want a little variety for your family’s meals, you’ll find just the recipe you need in this collection, which offers creative top-ups, tips, and techniques to give your potlucks easy and fun. Recipes include Stuffed Pepper Soup; Italian Baked Round Steak; and Pistachio Bundt Cake. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

5872778 THE OLD FARMERS’ ALMANAC READERS’ BEST RECIPES: And the Stories Behind Them. Ed. by Janice Stillman. This collection of cherished fare that has been passed down through generations by readers, will inspire you to include it at your own family gatherings and potluck suppers. Recipes include Stuffed French Toast; Slow Cooker Stroganoff; Spicy Sausage with Chicken Tenders; and Secret Blueberry Pie. 272 pages. Yankee. Paperback. Pub. at $19.95 $13.95

5907810 COOKING WITH COCONUT. By Ramin Ganeshram. Draw from culinary traditions around the globe and the coconut in its many forms—milk, water, shredded, cooked, frozen and more—with this collection of delectable and diverse recipes. Try dishes like Coconut Glazed-Mango Hot Wings; Coconut Belgian Waffles; and Coconut-Orange Shortbread. Color photos. 288 pages. HMH. Pub. at $22.95 $17.95

5909776 EATING IN THE MIDDLE: A Mostly Wholesome Cookbook. By Andie Mitchell. After struggling with obesity, losing weight, and finding balance in her life, Mitchell now gives readers the dishes that helped her reach her goals and maintain her new size. Includes Lemon Roasted Chicken with Moroccan Couscous; Butternut Squash Salad with Kale and Pomegranate, and for only “sometimes” items, you’ll find, among other things, Peanut Butter Mousse Pie with Macadamia Whipped Cream. Well illus. in color. 240 pages. Clarkson Potter. Pub. at $27.99 $9.95
Recipe Collections

**5846608 MAKE IT SPICY: More Than 50 Recipes That Pack a Punch.** By Amy Machnak. Spicy food lovers will be set alight with this collection of over 50 recipes ranging in heat levels from mild to fiery. You'll find all your favorites—red chile enchiladas, baby back ribs, jerk chicken, jalapeno 'n cheese and peanut Old-Fashioned Fries. These tantalizing creations capture all the versatility of your new pressure cooker. Color photos. 292 pages. Sterling. Pub. at $24.95 $17.95

**58505X THE SIDE DISH HANDBOOK.** By Tori Ritchie. From weeknight dinners to holiday feasts, you'll find the inspiration you need to create easy side dishes. Try Farro with Winter Squash and Pancetta, Onion and Leek Panadas, Sweet Potato Gratin with Sage Cream and more. Color photos. 96 pages. Weldon Owen. Pub. at $19.95 $7.95

**5809455 CITY HARVEST: 100 Recipes from Great New York Restaurants.** By Florence Fabricant. One hundred of the hottest chefs present the ultimate gift that gives back—an exclusive collection of delicious new recipes benefiting City Harvest, the renowned food rescue organization that helps to feed the more than 1.4 million hungry New Yorkers every year. Recipes include Crab Soup Serum from Lido, and “Pawlie” Grilled Cheese and Pickle Sandwich from Saxelby Cheesemongers. Fully illus. in color. 224 pages. Rizzoli. 8x10½. Pub. at $40.00 $15.95

**756212 EAT & MAKE: Charming Recipes + Kitchen Crafts You'll Love.** By Tasia Polites. What if you could have a high-sounding library of the recipes and crafts of the Norwegian-born food and prop stylist is now an online quarterly magazine. Here Lowe offers some of his favorite and globally inspired recipes. From Cream of Winter Vegetable Soup to Asian Baked Ribs with Peanut Old-Fashioned Fries, these mouthwatering recipes plus savories and sauces for bringing a bite to other dishes. Color photos. 304 pages. HMH. 8½x10¼. Pub. at $30.00

**590337 GROW YOUR OWN CAKE: Recipes from Plot to Plate.** By Holly Farrell. Turn your fabulous crops into tasty sweet or savory treats. Easy to follow step by step instructions take you through the secrets to cutting the cake recipes include Carrot Cake, Beetroot Brownies, and Fennel Cake. Includes detailed guidance on growing all manner of vegetables, fruit, herbs and flowers to create a baker’s kitchen collection. Well illus. in color. 283 pages. HMH. 8½x10¼. Pub. at $30.00

**5873843 DAMN FINE CHERRY PIE: The Unauthorized Cookbook Inspired by the TV Show Twin Peaks.** By Lindsey Bowden. Food plays a crucial role in the Twin Peaks universe. This collection presents all your Twin Peaks favorites, as well as recipes that have been inspired by characters, storylines, and locations. Try Dale Johnson’s Cherry Pie, Agent Cooper’s Ducks on the Lake, or Big Ed’s Bacon Weave Chorizo Breakfast Burrito; Bacon and Leek Panadas, Sweet Potato Gratin with Sage Cream and more. Color photos. 224 pages. HarperDesign. Pub. at $24.99 $17.95

**5842579 BACON FREAK: 50 Savory Recipes for the Ultimate Enthusiast.** By Rocco Loosbrock et al. Celebrate that heavenly, smoky gold with a smorgasbord of delicious recipes using bacon in every imaginable way: Bacon Weave Crostini Breakfast Burrito, Bacon Cilantro Fajita Salad, Bourbon and Smoked Sweet Potatoes; Maple Bacon Macaroni and more. Recipes even include recommended bacons, strips, and suggested alcohol pairings. Color photos. 288 pages. Rodale. 8½x10½. Pub. at $24.99 $17.95

**5842867 THE WANGER BROS. STUDIO COMMISSARY COOKBOOK.** In the Warner Bros. Studio’s commissary dining room and adjacent employee cafeteria, from 1928 to the present day, skilled cooks work hard to satisfy the competitive tastes of studio employees. Along with some history, this lavish volume features over 57 recipes that include Bistro Steak Salad, Salmon Burgers, Snapper Soft Tacos and Pizzetta Ruvidella, and Spinach Stuffed Mushrooms. Fully illus. in color. 125 pages. PageBird Books, 9½x11¼. Pub. at $39.95 $29.95

**5826195 BETTY CROCKER FRESH FROM THE FREEZER.** By Anne Ficklen. Unlock the frozen assets in your kitchen with these quick and easy make-ahead dishes. From Fully cooked dishes to pop in the freezer and thaw for dinnertime, to prepped meals in freezer bags ready for the slow cooker, 150 recipes include clever fare like Frozen Blueberry Breakfast Bars or Chicken and Spinach Stuffed Shells. Color photos. 304 pages. HMH. Pub. at $19.95 $14.95

**5849713 SWEET AND SAVORY.** By Shauna Evans. Whether you’re looking for a savoury bale to bubble sake for your next cookbook or a showstopping dessert for a holiday party, this cookbook has you covered. Its easy award-winning recipes—many of which can be prepared in 30 minutes or less—are perfect for people of the classics you know and love. Color photos. 203 pages. Front Table. Pub. at $19.95 $17.95

**5840953 KEEPERs: Two Home Cooks Share Their Tried-and-True Weeknight Recipes and the Secrets to Happiness in the Kitchen.** By K. Brennan & C. Champion. A “Keeper” is a brag-worthy, reliable, crowd-pleasing recipe you turn to again and again. No matter your cooking experience or situation, these dishes are sure to end up on your list: Roasted Orange Chipotle Sausage, Sausage and White Bean Gratin; Carol, Cheddar, and Green Apple Salad; and Garlic Scape Pesto. Fully illus. in color. 152 pages. CICO Books. Pub. at $19.95 $14.95

**59135X6 RAINBOW TARTS.** By Emilie Goupa. Cook your way through the rainbow using fruits and vegetables. Enjoy 60 vibrant tarts that bring a perfect swatch of color. Recipes and easy to follow instructions included for over 50 mouthwatering tarts from Caramel and Panna Cotta to Beef and Bearnaise. A treat for both the eyes and the tastebuds. Fully illus. in color. 124 pages. Harriet Grant. Import. Pub. at $19.95 $6.95

**5841003 LICK YOUR PLATE: A Lip Smacking Cookbook.** By J. Albert & L. Gnat. Destined to become your best friends in the kitchen, sisters Julie and Lisa offer laughs and support every step (and step) of the way. With attention given to using seasonal ingredients, serving the right wine to pair with meal, and balancing time restraints and feeding a crowd, this is sure to become your go-to cookbook. Color photos. 296 pages. Random. 8x10. Paperbound Import. Pub. at $27.00 $23.95

**5935148 FEED YOUR LOVE: 122 Recipes from Around the World to Spice Up Your Love Life.** By Guillermo Ferrara. A guide for those who tend to eat out often, as well as for those who love good meals and who cook for their own personal enjoyment and that of others. Turn your mealtime into a sensational and sensual event with recipes like Zucchini Molekake, Sparkling Wine Sherbet, Peaches in Cardamom and Cinnamon Syrup and many more. Fully illus. in color. 152 pages. Skyhorse. Pub. at $16.99 $12.95

**NEW! 5890616 ALWAYS IN SEASON: Twelve Months of Fresh Recipes from the Farmer’s Markets of New England.** By Elise Richer. Made from New England’s bountiful harvest with more than 150 recipes and tips. Take you through each month of the year, Richer highlights select ingredients in season, offers_make-ahead_dishes, and includes pictures in recipes like: Steam-Roasted Smoked Turkey, Chive and Buttermilk Scones to Blueberry Bundt Cake. 192 pages. Islandport. Paperbound. Pub. at $19.95 $14.95

**4636988 FIX-IT AND ENJOY-IT! POTLUCK HEAVEN.** By Phyllis Pellman Good. Offers 543 store-top and oven dishes sure to satisfy the whole family. Smoky bacon recipes like Blackened Chicken with Chipotle Salsa is so good, all your guests will fight over the leftovers. Along with the history of the potluck is your empty dish. Try Reuben Appetizer Squares, Breakfast Pie, Tater Soup, Barbecued Roast, and many more. 284 pages. Good Books. Paperbound. Pub. at $15.95 $7.95
Reviews:

THE COMPLETE IDIOT'S GUIDE TO THE MEDITERRANEAN DIET. By K.A. Tesmer & S. Green. Indulge in this healthy, balanced, flavor-packed lifestyle with this guide. You'll learn about the Mediterranean diet and understand the benefits, including weight loss, improved heart health, and increased longevity. It's perfect for anyone looking to improve their health through a balanced diet.

MR. FOOD TEST KITCHEN HELLO TASTE, GOODBYE GUILT! Packed with more than 150 healthy, delicious, and easy-to-follow recipes, this book is ideal for anyone looking to lose weight or improve their health. The recipes are delicious and satisfying, and the book includes tips for meal planning and cooking.

THE MILK-FREE KITCHEN: Living Well Without Dairy. By Beth Kidder. From appetizers to entrees to baked goods and more, this book provides a wide variety of dairy-free recipes. It's perfect for anyone looking to reduce their dairy intake or avoid dairy altogether for health reasons.

THE MILK-FREE KITCHEN 2ND EDITION. By Beth Kidder. This updated edition includes even more delicious dairy-free recipes, with over 100 new recipes added. It's perfect for anyone looking for even more options.

THE COMPLETE IDIOT'S GUIDE TO THE CHICKPEA FLOUR COOKBOOK: Healthy, Gluten-Free, and Gluten-Free Recipes for Power Meal of the Day. By Camilla V. Saulsbury. This ultimate guide to using this high-power flour in all kinds of dishes. You'll learn how to give breads, entrees, snacks, sides, and desserts a huge nutritional boost with this versatile flour. It's perfect for anyone looking to reduce their gluten intake or avoid gluten altogether for health reasons.

HEALTHY, GLUTEN-FREE AND GRAIN-FREE PANCAKES, PIES, AND OTHER DESSERTS; AND MORE. By Camilla V. Saulsbury. This book includes over 50 recipes for delicious, healthy, and gluten-free desserts. It's perfect for anyone looking to satisfy their sweet tooth without consuming gluten or grains.

THE 4-INGREDIENT DIABETES COOKBOOK, SECOND EDITION. By Nancy S. Hughes. This new edition includes over 200 updated and revised recipes, as well as new photos. It's perfect for anyone looking for healthy, easy-to-prepare recipes that are suitable for those with diabetes.

SUGAR-FREE: Prize-Winning Pies, Cakes, Pastries, Muffins & Breads from The Ranch Kitchen Bakery. By Jan Miller. This book includes over 60 recipes, comprehensive nutrition info, flexible meal plans, and more. It's perfect for anyone looking for healthy, sugar-free options.

THE VEGITERRANEAN DIET. By Bharat B. Aggarwal with D. O. Heber. This book provides an ultimate guide to using this high-power flour in all kinds of dishes. You'll learn how to give breads, entrees, snacks, sides, and desserts a huge nutritional boost with this versatile flour. It's perfect for anyone looking to reduce their gluten intake or avoid gluten altogether for health reasons.

HELLO TASTE, GOODBYE GUILT! Packed with more than 150 healthy, delicious, and easy-to-follow recipes, this book is ideal for anyone looking to lose weight or improve their health. The recipes are delicious and satisfying, and the book includes tips for meal planning and cooking.

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2781200 300 CALORIES OR LESS! Well illus. in color. 144 pages. Paragon. Paperback Import. Pub. at $9.99 $2.95 ★


365550 THE ULTIMATE ANTI-CANCER COOKBOOK. By Dr. Steven Slipp. Color photos. 211 pages. Rare Bird Books. Paperback. Pub. at $19.95 $8.95 ★


3662411 THE HEALTHY GLUTEN-FREE DIET: Nutritious and Delicious Recipes for a Gluten-Free Lifestyle. By Abigail R. Gehring. Fully illus. inc color. 143 pages. Skyhorse. 7x0.7x1. $9.95 ★

2750143 THE HOLIDAY KOSHER BAKER: Traditional & Contemporary Holiday Desserts, By Paula Shoyer. Color photos. 222 pages. Sterling. 8x10. Pub. at $35.00 $24.95 ★


457194 Good HOUSEKEEPING 400 HEART HEALTHY RECIPES & TIPS. Well illus. in color. 480 pages. Hearst. Pub. at $19.95 $13.95 ★


586295 THE GLUTEN-FREE Quintessential Quinoa Cookbook Eat Good, Lose Weight, Feel Healthy. By Wendy Polisi. Well illus. in color. 238 pages. Skyhorse. Pub. at $17.95 $12.95 ★

3612589 THE 52 NEW FOOD CHALLENGES: A Family Cooking Adventure for Each Week of the Year. By Jennifer Tyler Lee. Illus. in color. 316 pages. Avery. Paperback. Pub. at $20.00 $2.95 ★


5750424 SLOW COOKER: Just 5 Ingredients. Ed. by Pauline Bache. Just when you thought delicious food with your slow cooker couldn’t get any easier, along comes this collection of 100 delicious five-ingredient dishes. Each recipe, from Tzipped Cucumber-Coriander Slaw to Pecan-Mustard Chicken, includes a photo of portioned ingredients, and of the finished product. Color photos. 192 pages. Hamlyn. Paperback Import. Pub. at $7.99 $3.95 ★

366094X SOUTHERN LIVING BIG BOOK OF SLOW COOKING: 200 Fresh, Wholesome Recipes—Ready and Waiting. Ed. by Susan Hernandez Ray et al. Get the most out of your slow cooker with delicious recipes for appetizers, main dishes, sides, and more. Learn creative uses for your slow cooker, and clever tips & tricks from the Southern Living test kitchen. Step by step photos reveal how-to secrets for guaranteed great results. 268 pages. Oxmoor. $22.95 $14.95 ★

2762848 ITALIAN SLOW COOKING. By Ellen Brown. Now everyone can come home to authentic Italian dishes made with fresh ingredients and slow cooker convenience. Gather over 250 recipes like Italian Wedding Soup, Bolognese Sauce, Chicken Breasts with Mushrooms and Marsala, Stuffed Peppers, Osso Buco alla Milanese, and Baked Stuff Rolls. Illus. in color. 246 pages. Cider Mill. Paperback. Pub. at $18.95 $13.95 ★

555661 HOT POT, CROCKPOT, OVEN. Ed. by Katiri Hilden. Using healthy, easy-to-find ingredients, these classic one-pot dishes require minimal fuss and effort, yet still promise sensational tastes. Whether you’re cooking for a crowd or just two, these pressure cooker, slow cooker, and pot roast recipes will satisfy appetites of all kinds. Color photos. 320 pages. Reader’s Digest. 9x10½. Import. Pub. at $22.99 $6.95 ★

1804959 FIX-IT AND FORGET-IT 5 INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes. By Phyllis Pellman Good. Presents a collection of great slow cooker recipes that give you everything you need to prepare delicious meals that are low in calorie content, high in nutrition, and made from easy-to-find ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, and Desserts. Pub. at $22.95 $18.95 INF

4637933 SLOW COOKER 500 RECIPES. By Sara Lewis. Put your slow cooker to work with this collection of 500 delicious recipes, both sweet and savory. A whopping 500 recipes in all, this compendium offers up everything from breakfasts and brunches to drinks and desserts, including classics like Italian Wedding Soup, Bolognese Sauce, Chicken Breasts with Mushrooms and Marsala, and Baked Stuff Rolls. Color photos. 288 pages. Hamlyn. Paperback Import. Pub. at $19.99 $7.95 ★

598517X 200 FAMILY SLOW COOKER RECIPES. By Sara Lewis. Presents a selection of mouthwatering slow cooker recipes for the whole family—soups, stews, roasts, pasta, sides, desserts and more. Try Paprika Pork & Cornmeal Dumplings; Turkey, Leek & Cranberry Soup; Stuffed Baked Peaches; Peach & Raspberry Cobbler. Well illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $7.99 $3.95 ★


5759404 BETTER HOMES AND GARDENS I DIDN’T KNOW MY SLOW COOKER COULD DO THAT. Ed. by Jan Miller. Recipes that go beyond the usual slow cooker fare to include soups, stews, roasts, pasta, sides, desserts. Demonstrates unusual uses of the slow cooker, such as steaming and roasting. Includes intriguing, unusual recipes, like Wild Mushroom and Blue Cheese Bread Pudding, and Chilled Verde Breakfast Lasagna. Fully illus. in color. 288 pages. Hamlyn. Paperback Import. Pub. at $19.99 $6.95 ★

5751454 THE MEDITERRANEAN SLOW COOKER. By Michele Scicolone. The slow-cooked dishes of the Mediterranean basin offer some of the simplest and most delicious food in the world. This cookbook streamlines these recipes for America’s favorite appliance. Try French Beef Short Ribs with Carrots and Black Olives, or Greek Shrimp with Tomatoes and Feta. Well illus. in color. 240 pages. HMH. Paperback. Pub. at $22.99 $6.95 ★

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**3678342** THE PALEO SLOW COOKER BIBLE: Healthy and Delicious Family Gluten-Free Recipes. By Amelia Simons. This gluten-free cookbook provides delicious recipes, each of which will feed six or more people, or provide a smaller family with yummy leftovers! Also includes tips for making quick and easy snacks. Color Photos. 147 pages. Skyhorse. Pub. at $17.95 $4.95

**4558022** GOOSEBERRY PATCH BUSY-DAY SLOW COOKING. You’ll find 225 delicious recipes shared by cooks just like you. Fill up the slow cooker with meals like Over-the-Rhine French Toast, Sam’s Loaded Baked Potato Soup, and Carol’s BBQ for a Crowd. There are tasty snacks and desserts plus plenty of handy tips. Drawings. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $14.95 $6.95


**5808777** THE LITTLE SLOW COOKER COOKBOOK: 500 of the Best Slow Cooker Recipes Ever. This pocket-size kitchen companion will be your go-to cookbook for delicious family favorites you can make in your slow cooker. Over 500 recipes include a simple step by step directions and expert advice for spoons, stews, mains, and desserts. Fully indexed. in color. 287 pages. Fair Winds Press.螺旋装订。Pub. at $19.95 $13.95

**5767385** GOOSEBERRY PATCH SLOW COOKER RESCUE. Offers over 300 simple fool-proof recipes from creepy dips to beefy stews, crowd pleasing appetizers to warming soups. All organized in easy to browse themes, from big tailgating parties to cheering for amazing dishes like Southwestern Lasagna, Stuffed Acorn Squash, Salmon-Stuffed Mushrooms, and Perfect Peach Cobbler. Fully indexed. in color. 328 pages. Good Books. Paperback. Pub. at $19.99 $14.95

**5882613** FIX-IT AND FORGET-IT CHRISTMAS SLOW COOKER FEASTS. By Phyllis Good. These collected recipes are crowdsourced and carefully tested by home cooks across America with ingredients most people already have in their cupboards. So take your slow cooker out of the pantry—Holiday cooking has never been easier with these 600 recipes which include Italian Beef Stew, Fruited Turkey and Yams, and a Smothered Chicken. 300 pages. Good Books. Paperback. Pub. at $17.99 $12.95

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**3678055** FIX-IT AND FORGET-IT NEW COOKBOOK: 250 New Delicious Slow Cooker Recipes! By Phyllis Good. Dinner has never been better! 250 mouthwatering new recipes ready for you in 10 minutes. These scrumptious slow cooker recipes will have your family cheering for amazing dishes like Southwestern Lasagna, Stuffed Acorn Squash, Salmon-Stuffed Mushrooms, and Perfect Peach Cobbler. Fully indexed. in color. 207 pages. Pages. Paperback. Pub. at $21.99 $16.95


**4600304** CROCK-POT 100 TOP-RATED RECIPES. Fully indexed. in color. 192 pages. Pl. Paperback. Pub. at $12.98 $4.95


**6398367** FIX-IT AND FORGET-IT COOKBOOK: Feasting with Your Slow Cooker. By D.J. Ranck & P.P. Good. 283 pages. Good Books. Pub. at $23.95 $4.95


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6405797 TASTE OF HOME MOM’S BEST MADE EASY: 367 Classic Dishes for Today’s Cook. Ed. by Susan Pay. Offers 260 delicious, easy-to-prepare recipes that make cooking soul-satisfying meals easy. Every night can be a tasty trip down memory lane with family-favorite comfort foods like Lillian’s Beef Stew, Mary’s Macaroni and Cheese, or German Chocolate Cookies. Wellillus. in color. 256 pages. Omoor. Paperbound. Pub. at $15.95

5939038 COOKING FOR ONE OR TWO. By Jo Forrest et al. Revitalize your enthusiasm for cooking with fuss-free, quick and simple recipes, each tailored for solo dining or as a duo. Over 100 kitchen-tested favorites keep shopping, preparation, washing-up and leftovers to a minimum, like Chicken Fajitas, Tarragon Chicken, or Pork with Creamy Garlic Mustard Sauce. Color photos. 256 pages. Omoor. Paperbound. Pub. at $11.95


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1840908 THE PRESSURE COOKER COOKBOOK: Homemade Meals in Minutes. By Tari Hitch. Contains over 40 recipes introducing readers to the wonders of the pressure cooker, from soups and stews to pork roast and cheesy scalloped potatoes. Covers everything you need to know, including how the pots work, how to release the pressure safely, and myths about pressure cookers, and more. Wellillus. in color. 112 pages. Weldon Owen. Pub. at $19.95

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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 casserole recipes 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. Paperback. Pub. at $24.95

5944953 THE SOUP MIX GOURMET. By Diane Phillips. Presents over 350 recipes that use dry soup mix or canned condensed soup and other simple ingredients to create remarkably flavorful dishes. Try Cinco de Mayo Chicken Chili, Tuscan Green Bean Salad, Mamma Mia’s Pot Roast, or Soul Food Beef Kabobs. 498 pages. Harvard Common. Paperbound. Pub. at $19.95

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5893879 TASTE OF HOME CASSEROLES. By Heidi Reuter Lloyd. Here is a collection of over 440 one-pot recipes, straight from the kitchens of Taste of Home readers. Includes classics for meat, poultry, and seafood lovers, including Oven Stew and Biscuits, Chicken Tetrazzini, and Corn-Bread Topped Salmon, as well as sweet and savory casseroles to toss in the oven or brunch. Color photos. 320 pages. Reader’s Digest. 8¼x11”。Pub. at $26.95

760307X REAL SIMPLE SIMPLE EASY, DELICIOUS HOME COOKING: 250 Recipes for Every Season and Occasion. Ed. by Allie Lewis Clapp et al. Whichever you’re serving, you can be sure your guests will love these dishes sure to satisfy again and again. Try Philly Cheesesteak Pizza, Bacon and Chive Puffs; Dulce de Leche Mousse; or Seared Chicken with Cauliflower Puree. Wellillus. in color. 368 pages. Time Home Entertainment Paperbound. Pub. at $24.95

5773431 FIX-IT AND FORGET-IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of cookbooks from the bestselling cookbook series. Totaling at an incredible 1,800 recipes, the set includes Fix-It and Forget-It Cookbook: Over 1,000 Slow Cooker Suppers, Fix-It and Forget-It: 5-Ingredient Favorites, and Fix-It and Forget-It: 10-Ingredient Dishes. 2,352 pages in three volumes, slipcased. Good Books. 8½x10¼。Paperbound. Pub. at $25.99

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5938066 SOUTHERN LIVING FOOD: 3 BOOK COOKBOOK SET. Ed. by Heidi Reuter Lloyd. Here is a collection of over 440 one-pot recipes, straight from the kitchens of Taste of Home readers. Includes classics for meat, poultry, and seafood lovers, including Oven Stew and Biscuits, Chicken Tetrazzini, and Corn-Bread Topped Salmon, as well as sweet and savory casseroles to toss in the oven or brunch. Color photos. 320 pages. Reader’s Digest. 8¼x11”。Pub. at $26.95
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4571703 PREP-AHEAD MEALS FROM SCRATCH: Quick & Easy Batch Cooking Techniques and Recipes That Save You Time and Money. (Also includes a Medley of Meals.) By Page Street. Paperback. Pub. at $19.99 PRICE CUT to $6.95

4573358 THE NO TIME TO COOK! BOOK. By Elena Rosemond-Heerr. Fully illus. in color. 256 pages. Doring Kindersley. Pub. at $25.00 PRICE CUT to $7.95

5821746 TASTE OF HOME ULTIMATE 9X13 COOKBOOK. Well illus. in color. 262 pages. Reader's Digest. Paperback. Pub. at $10.95 $3.95


4530373 WEEKEND WONDERS: Delicious, Healthy Dinners in 30 Minutes or Less. By Ellie Krieger. Well illus. in color. 304 pages. HMH. Pub. at $29.99 $9.95


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5784870 1,001 BEST GRILLING RECIPES. By Rick Browne. Collection of grilling recipes, from appetizers and side dishes to lamb, beef, hamburgers, sausages, fish and shellfish, wild game, chicken, game birds, turkey, pork, and oysters. Color photos. 1276 pages. Reader's Digest. Paperback. Pub. at $16.95 $6.95

3639061 THE KANSAS CITY BARBEQUE SOCIETY COOKBOOK. 25TH ANNIVERSARY EDITION. By Artie A. Davis et al. With more than 200 all-new, mouthwatering recipes, this anniversary edition covers everything from Smoked Devililed Eggs to Smokin' Kingfish, Baby Back Ribs; Citrus Chile Chicken, Jalapeno Wonton T-Bones; colorful side dishes like Grilled Corn Relish; refreshing salads like Baja Bean Salad; and frosty treats like Creamy Mudslide Parfaits. Fully illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $2.95

2964778 AMERICA’S MOST WANTED RECIPES AT THE GRILL. By Ron Douglas. Fire up the grill and find out why more than a million home cooks can’t get enough of the “Holy Trinity of BBQ” (ribs, pork, and brisket), showing that you can also make a meal out of the “Ugly Stepchild of BBQ,” chicken. Color photos. 235 pages. Scribner. Paperback. Pub. at $16.00 SOLD OUT


5943833 QUICK & EASY GRILLING: Over 100 Fast & Furious Timesaving Recipes. Grilling seems to bring out the best flavor in everything, and it’s not just for summer anymore. This collection of classic barbecue recipes, such as Steaks, Burgers, Brats, Onion Rings, Bacon-Wrapped Chicken and Mushroom Kabobs, and a Grilled Banana Split for dessert, is the perfect choice for your guide to discovering it's myriad pleasures. Fifty-five recipes feature flavors by top international chefs, making for a delicious 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; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapenos; and much more. Color photos. 152 pages. Harvard Common. Paperback. Pub. in color at $11.95

5849446 THE BIG GREEN EGG BOOK. Ed. by Dirk Koppes. The kamado-style cooker known as the Big Green Egg is taking the culinary world by storm, and this cookbook is your guide to discovering its unparalleled pleasures. Fifty-five recipes featuring favorites by top international chefs, making for a delicious showcase of the cooker’s incredible cooking pleasures. Color photos. 208 pages. Andrews McMeel. Paperback. Pub. at $18.95 $4.95

767440X BARBECUE BIBLE! Sauces, Rubs, and Marinades, Bastes, Butters & Glazes. By Steven Raichlen. Offers over 200 world-class great recipes, such as Tex-Mex Tequila Jalapeno Wet Rub, B.B.’s Lawnspace Spicy Apple Barbecue Sauce, and Coconut Curry Baste, and the know-how to create your own rubs, marinades, bastes, butters, and sauces to suit any mood. Fully illustrated. 304 pages. Workman. Paperback. $5.95

3595595 AMERICA’S BEST BBQ HOMESTYLE: What the Champions Cook in Their Backyards. By A.A. Davis & P. R. Kirk. Collects over 100 inexpensive barbecue recipes from pitmasters who have gone pro. More than just a cookbook, it’s an inspirational playbook, with tips and advice on everything from selecting the best at-home smoker to the basics to get you started, and a few tales from the picnic table. Fully illus. in color. 180 pages. Andrews McMeel. 8x10. Paperback. Pub. at $19.99 $3.95

4617173 BBQ MAKES EVERYTHING BETTER. By A. Chronister & J. Day. Presents mouthwatering, easy to follow barbecue recipes for any occasion. Includes a thorough discussion of methods and techniques for cooking well beyond the “Holy Trinity of BBQ” (ribs, pork, and brisket), showing that you can also make a meal out of the “Ugly Stepchild of BBQ,” chicken. Color photos. 235 pages. Scribner. Paperback. Pub. at $16.00


5658223 SMOKE IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER. By John McCallum. 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; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapenos; and much more. Color photos. 152 pages. Lyons. Paperback. Pub. at $18.95 $13.95


6359885 THE BARBECUE LOVER’S BIG BOOK OF 50 SAUCES & 25 EXTRAS. Sauces, Rubs, Marinades, Mops, Bastes, Pastes, and Salsas, for Smoke-Cooking or Grilling. By Cheryl & Bill Jamison. Organized by the kind of seafood, meat, or produce you are using, the cooking is easy with this sumptuous companion for the adventuresome outdoor cook! Try Bacon Jam; Northern Alabama White Lightning; Magic Black Hot Sauce, or Red Chile Honey Butter, to name just a few. Color photos. 268 pages. Harvard Common. Paperback. Pub. in color at $18.95 $4.95

5888676 WICKED GOOD BARBECUE. By Andy Husband et al. With more than 150 copy-cat recipes from the most beloved restaurants, this primer and flavor-filled cookbook. Turn up the heat at your next barbecue with mouthwatering recipes like Sweet & Tangy Baby Back Ribs; Citrus Chicken Fajitas; Bacon-Wrapped Stuffed Jalapenos; and much more. Color photos. 152 pages. Lyons. Paperback. Pub. at $18.95 $4.95

5849446 THE BIG GREEN EGG BOOK. Ed. by Dirk Koppes. The kamado-style cooker known as the Big Green Egg is taking the culinary world by storm, and this cookbook is your guide to discovering its unparalleled pleasures. Fifty-five recipes featuring flavors by top international chefs, making for a delicious showcase of the cooker’s incredible cooking pleasures. Color photos. 208 pages. Andrews McMeel. Paperback. Pub. at $18.95 $4.95
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**579761 BETTER HOMES AND GARDENS 365 VEGETARIAN MEALS.** Ed. by Jan Miller. This collection of great tasting, healthy hearty meals offers a year’s worth of nutritious vegetable meals. Provides simple yet innovative ideas, valuable guidance on the basics of a healthy vegan diet, and make it vegan” variations that let you turn most of the dishes vegetarian. Illus. in color. 416 pages. Wiley. Paperbound. At $19.95

**459174 VEGETARIAN MEDITERRANEAN-STYLE: Recipes for 100 Fresh Italian Favorites.** By Mario Grazia. Offers a collection of authentic recipes, cooking tips, and cultural tidbits that will have you exploring the Mediterranean region of Italian cooking while mastering the techniques for making flavorful, plant-based dishes that are hearty and satisfying. Recipe includes Dhal Soup; Red Bean Rapini Savory Pie; and Oatmeal Raisin Cookies. 192 pages. Fair Winds Press. Paperbound. At $19.99

**581590 VEGAN SLOW COOKING FOR TWO—OR—JUST FOR YOU.** By Kathy Hester. Slow cooking recipes specifically designed for smaller-sized slow cookers, here are more than 100 fresh and delicious vegan meal ideas that require minimal effort but offer maximum taste. Enjoy delicious fare like Pear Rose Cardamom Oatmeal, Tomato, White Bean Quinoa Gumbo, or Asian Shitake Sliders. Color photos. 175 pages. Fair Winds Press. Paperbound. At $19.99

**5784085 THE VEGETARIAN FLAVOR BIBLE.** By Karen Page. Provides an essential reference for pairing flavorful spices and herbs that work well together in today’s emerging vegetable-driven cuisine. At its heart is an A-to-Z guide to the herbs, spices, and other seasonings that best enhance the flavor of hundreds of ingredients, from acai to zucchini blossoms. 554 pages. Little, Brown. 8x10”. At $40.00

**4640128 EAT GREENS: Seasonal Recipes to Enjoy in Abundance.** By B. Scott-Goodman & L. Troxolo. Offers new and exciting ways to integrate more healthy greens into your diet, with over 120 delicious and seasonal recipes to strengthen your body and satify your soul. Arranged in alphabetical order form Artichokes to Zucchini, featuring more than 86 proven vegetable and herb recipes that offer useful tips on buying and storing. Well illus. in color. 240 pages. Taunton. Paperbound. At $19.95

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**580829X FUSION FOOD IN THE VEGAN KITCHEN: 125 Comfort Food Classics, Reinvented with an Ethnic Twist.** By B. Newman. Treats to over 100 innovative fusion recipes, all featuring whole foods ingredients that can be found at almost any grocery store or farmer’s market. Celebrate the flavor of plant-based world cuisine with recipes such as Thai-Style Potato Skins; Chinese-Style Macaroni Salad, and Cabbage Stir-Fried with Rice. Recipes include Red Bean Burgers; Dhal Soup; Red Bean Raiti Savory Pie; and Oatmeal Raisin Cookies. Photos. 189 pages. Sasquatch. Paperbound. At $24.95

**5819327 GLUTEN-FREE & VEGAN FOR THE WHOLE FAMILY: Nutritious Plant-Based Meals and Snacks Everyone Will Love.** By Jennifer Katzinger. Adding more plant-based foods to your diet is good for your health and good for our planet, but it can be challenging. In this collection, Katzinger offers a variety of healthy, satisfying, and nutritious meals and snacks. Recipes include Red Bean burgers; Dhal Soup; Red Bean Raiti Savory Pie; and Oatmeal Raisin Cookies. Photos. 189 pages. Sasquatch. Paperbound. At $24.95

**589692X FRESH AND FAST VEGAN: Quick, Delicious, and Creative Recipes to Nourish Aspiring and Devoted Vegans.** By Amanda Grant. Vegan food is more delicious and accessible than ever before. With this book, you’ll have over 140 recipes collected here. Enjoying fantastic flavor, great variety, and speedy preparation, they include everything from Tomato and Basil Risotto to Luscious Lasagna with Chocolate Raspberry Hayne. Cake. 230 pages. Da Capo. Paperbound. At $15.95

**5813243 VEGAN SANDWICHES SAVE THE DAY! Revolutionary New Takes on Everyone’s Favorite Anytime Meal.** By C. Steen & T. Noyes. Here you’ll find recipes for 100 colorful sandwiches, filled with healthy, natural, plant-based ingredients. These vegan sandwiches are your one-stop shop to total break fast, lunch and dinner satisfaction. Recipes include Breakfast, Berry-Stuffed French Toast Pockets; Portobello Po’ Boys; Oreo Waffles; or Mango Basil Wraps. Color photos. 192 pages. Fair Winds Press. Paperbound. At $19.99

**58533X THE VEGAN PROTEIN PANTRY: The Healthy Way to More Than 100 Delicious Protein-Based Vegan Recipes.** By C. Steen & T. Noyes. Takes you step by step through all the top plant-based protein sources available, teaching you what you need to know for a healthy, nutritional diet. As well as how to prepare these foods. Recipes include Spicy Chickepea Fries; BBQ Lentils; Tempeh Tortilla Pizzas; SeitanSaag; and many more. Well illus. in color. 176 pages. Fair Winds Press. Paperbound. At $22.99

**369678 HOMEMADE VEGGIE MEAL COOKBOOK: 80 Deliciously Different One-Dish Meals.** By Robin Robertson. Quick and easy recipes for amazingly versatile, nutritious, and hearty meals, from mild and meek to throat ripping five-alarm concoctions. Recipes include Pumpkin and Black Bean Chili; Texas Too-Hot Chili. 127 pages. Harvard Common. Paperbound. At $10.95

**5856728 THE COMPLETE IDIOT’S GUIDE TO GREENS COOKBOOK.** By Ilse Schbell-Krupka. With nearly 200 vegetarian and vegan recipes for greens of all kinds—kale, bok choy, beet greens, and many others—this tasty guide gives you everything you need to get more greens in your diet. 304 pages. Alpha. Paperbound. At $19.95

**5917840 THE TACO CLEANSE: The Tortilla-Based Diet Proven to Change Your Life.** By Wes Allston et al. Prevent or reverse taco challenge. Can get that fresh taco-y feeling with over 75 seriously tasty vegan recipes. Learn how to make everything from the tortilla to the chili-quenching “Supplements” (marinara and other beverages) that best complement your tacos. Try Cilantro-Avocado Tranquility Sauce, Tropical Breakfast Taco. Well illus. in color. 226 pages. Plant-Base Meats and Snacks Everyone Will Love. By Jennifer Katzinger. Adding more plant-based foods to your diet is good for your health and good for our planet, but it can be challenging. In this collection, Katzinger offers a variety of healthy, satisfying, and nutritious meals and snacks. Recipes include Red Bean burgers; Dhal Soup; Red Bean Raiti Savory Pie; and Oatmeal Raisin Cookies. Photos. 189 pages. Sasquatch. Paperbound. At $24.95

**4639413 FRESH AND FAST VEGAN: Quick, Delicious, and Creative Recipes to Nourish Aspiring and Devoted Vegans.** By Amanda Grant. Vegan food is more delicious and accessible than ever before. With this book, you’ll have over 140 recipes collected here. Enjoying fantastic flavor, great variety, and speedy preparation, they include everything from Tomato and Basil Risotto to Luscious Lasagna with Chocolate Raspberry Hayne. Cake. 230 pages. Da Capo. Paperbound. At $15.95
**5824239 VEGAN MEXICO: Soul-Satisfying Regional Recipes from Tamales to Tostadas.** By Jason Wyrick. The magic of Mexico’s regional cooking meets the joys of vegan cuisine in this zesty cookbook, inspired by the distinctive flavors of Oaxaca, Yucatan, Veracruz, Mexico City and more. Try Tlacolula Black Beans; Green Chile and Corn Tamales; Salted Lime Plantain Tacos; or Coca-Pistachio Churros. Color photos. 246 pages. Vegan Heritage Press. Paperback. Pub. at $22.95 $17.95

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

**5913489 NEW FEAST: Modern Middle Eastern Vegetarian.** By Greg & Lucy Malouf. A collection of more than 130 modern Middle Eastern-inspired vegetarian recipes that celebrate the freshness, flavor and generosity of this exciting cuisine. Designed to share, plates can be mixed and matched around the table. Recipes include Eastern-inspired vegetarian recipes that celebrate the freshness, spirulina, and other popular varieties from the Ocean Greens. Explore the world of edible seaweed and sea vegetables. By L. Krescher & M. Schuttevala. This cut-edge collection brings dull, nori, spirulina, and other popular varieties from the sea straight to your kitchen in 50 innovative, vegan recipes to try. Pick from Pesto from the Sea, Wakame & Date Tapenade, Japanese Dashi & Nori Crisps and Chocolate Chip & Seaweed. Color photos. 212 pages. Andrews McMeel. 8x11½. Paperbound. Pub. at $24.99 $4.95

**5894862 CUT THE SUGAR, YOU'RE SWEET ENOUGH COOKBOOK.** By Elle Leche. Serves up over 100 easy, delicious, whole-food recipes for every meal and occasion that are also healthy, plant-based, and sugar-free or low-sugar. Try Creamy Avocado-Cucumber Rolls; Black Bean Tomato Tart; and Raw Raspberry Lemon Mint Chiffonies. Color photos. 268 pages. Robert Rose. Paperbound. Pub. at $22.95 $16.95

**5829445 OCEAN GREENS: Explore the World of Edible Seaweed and Sea Vegetables.** By L. Krescher & M. Schuttevala. This cut-edge collection brings dull, nori, spirulina, and other popular varieties from the sea straight to your kitchen in 50 innovative, vegan recipes to try. Pick from Pesto from the Sea, Wakame & Date Tapenade, Japanese Dashi & Nori Crisps and Chocolate Chip & Seaweed. Color photos. 212 pages. Andrews McMeel. 8x11½. Paperbound. Pub. at $24.99 $4.95

**5818178 MASTERCING THE ART OF VEGAN COOKING.** By Annie & Dan Shannon. Inspired by the recipes and cost-saving techniques used domestically by the vegan pioneers of the 1970s and 80s, this recipe collection, you'll find a variety of roots to suit your preferences. Try Sweet Potato Smoothie; Cabbage Carrot Frittata with Rosemary; Bean Beef Burgers; or Vegan Chili. Easy, Proven Recipes. Ed. by Gina Steer. With this recipe collection, you’ll never again question the range of delicious vegan options available. The opportunities for a veggie feast are endless. Sweet Potato Cakes with Mango & Tomato Salsa; Baked Macaroni with Mushrooms and Leeks; Chargrilled Vegetable and Goat Cheese Pizza, and more! Well illus. in color. 256 pages. Flammarion. Hardcover. 8x10½. Pub. at $24.95 $11.95

**5856612 VEGAN COOKBOOK: Tasty Recipes and Tips for Your Health.** By Cinzia Trencli. Discover how, thanks to the abundance of legumes, the versatility of grains and the adaptability of dried fruits, seasonal vegetables, seeds, spices and herbs, you can go from an omnivorous diet to one that is free of all animal fats and derivatives. Try Wild Pea Soup with Potato Gnocchi, or Pistachio and Almond Cakes. Well illus. in color. 159 pages. White Star. Import. Pub. at $16.95 $12.95

**5734525 KEEP IT VEGAN. By Aine Carolin.** Eating vegan doesn’t have to mean denial or dull food. This book will inspire you to expand your world of plants and perhaps good-eating to be waiting in the pages of this book. Enchant your senses and tantalize your tastebuds with Rosemary-and-pear-Stuffed French Toast or Sweet Potato Sushi. Well illus. in color. 176 pages. Kylie Books. Paperbound Import. Pub. at $19.95 $7.95

**5719054 1,000 VEGETARIAN RECIPES.** By Carol Gelles. 598 pages. Wiley. Pub. at $35.00 $17.95


**572795A SOUPELINA’S SOUP CLEANSE.** By Elina Fuhrman. Well illus. in color. 265 pages. Da Capo Life Style. Pub. at $24.99 $7.95


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551510 THE COMPLETE JERKY BOOK: How to Dry, Cure, and Preserve Everything from Venison to Turkey. By Monte Burch. Partially as a tribute to times gone by and partly as a reaction to the modern movement toward healthy eating and self-sufficient living, interest in making jerky has soared. Includes foolproof seasoning mixes, delicious recipes for a wide variety of meats, preparation instructions, and more. Well illus. in color. 152 pages. Stoney-Wolf. Pub. at $12.95. $4.95

563879 100 HEALTHY CHINESE RECIPES. By Celeste Heiter. Collects 100 authentic and good recipes for Professor Ho's Chinese Kitchen. Beautiful photographs and clear instructions make it a snap to make Chinese Clay-Pot Chicken; Spicy Beef with Scallions; Sichuan Potato Frittata and Pan-Fried Soft-Shell Crab with Salsa Verde, Nims offers information on seasonal seafood, from velvet prawns to coconut mousse, and more. Over 200 recipes. Stoney-Wolf. Pub. at $12.95. $4.95

563890 FIT FOR TABLE: The Cook's Guide to Game Preparing—Field to Table. By Mike Robinson. Over 100 recipes. Stackpole. Spiralbound. Pub. at $25.95. $3.95

563891 COMPLETE GUIDE TO BUTCHERING DEER. By John Weiss. Photos. 190 pages. Skyhorse. Pub. at $12.95. $5.95


563893 FIT FOR TABLE: The Cook's Guide to Game Preparing—Field to Table. By Mike Robinson. Photos. 120 pages. Stackpole. Spiralbound. Pub. at $25.95. $3.95

457267 THE COMPLETE GUIDE TO NORTHERN GULF SEAFOOD. By Tom Bailey. Color photos. 192 pages. Pelican. Trade. 10¼x7¼. $29.95

546592X THE ULTIMATE GUIDE TO BUTCHERING DEER. By John Weiss. Photos. 190 pages. Skyhorse. Pub. at $12.95. $5.95


3639902 THE FRESHWATER FISH COOKBOOK: More Than 200 Ways to Cook Your Catch. By A.D. Livingston. Provides more than 200 mouthwatering recipes for many different kinds of fish, from trout, salmon, black bass, perch, pike, walleye, and stripers, to so-called "trash" fish like suckers and carp. Includes advice on how to fillet, skin, and even smoke your catch. Color photos. 188 pages. Base. Pub. at $19.95. $2.95

4609602 THE BOSTON GLOBE ILLUSTRATED NEW ENGLAND SEAFOOD COOKBOOK. Culled from the newspaper's respected pages, this collection of some of the best recipes ever published includes Classic Maine Crab Cakes; a New England Stovetop Clam Bake; Lobster Salad Rolls; and Conch Fish Fritters. Color photos. 141 pages. Hardcover. 9½x10. Pub. at $26.95. $2.95

577181 SIMPLY SHRIMP: With 80 Globally Inspired Recipes. By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, with 80 globally inspired recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp Ravioli are joined by classics like Shrimp Cocktail and Shrimp and Bacon photos. 192 pages. Stewart, Tabori & Chang. Pub. at $24.95. $2.95

655446 CRAB: 50 Recipes with the Fresh Taste of the Sea. By Cynthia Nims. Discover delicious ways to prepare crab from the Pacific Coast, Chesapeake Bay, and the Gulf of Mexico. In addition to dishes like Crab & Artichoke Frittata and Pan-Fried Soft-Shell Crab with Salsa Verde, Nims offers information on crab species and information on seasonal seafood, from velvet prawns to coconut mousse, and provides a wealth of tasty recipes to demystify the art of curry making, and provides a wealth of tasty recipes to

4544927 THE SEAFOOD BOOK. By Charmaine Solomon. Plunge your palate into Asian seas—from velvet prawns to coconut mussels, from Japanese sashimi to Burmese fish kofta curry. With soups, salads, entrees and appetizers, whole and filleted fish dishes, curries and stir-fries, this collection has something for every occasion. Well illus. in color. 92 pages. Hamlyn. 6¼x9¼. Import. Pub. at $14.95. $2.95

7520565 WORKING A DUCK. By M. Phillips & S.O. McClorey. More than 75 delicious and eclectic recipes for dishes prepared every way, from the rustic to refined, from Duck Gumbo to Thai Duck Steamed Duck. Duck Focaccia to Ribbed Barbequed Duck, plus advice on preparation, cooking, carving, and more. 187 pages. Doubleday. Pub. at $25.00. $4.95

465161 WILD GAME: Field Guide & Cooking. To help you become a more accomplished chef, this guide offers unique recipes for wild game like raccoons, muskrats, beavers, bobcats and opossums. After detailing how to safely prepare and cook fur bearers, it serves delicious meals like Raccoon Stew, Beaver Chili, Sweet and Sour Bobcat, and more. SHOPWORN. Photos. 126 pages. Krause. Paperback. Pub. at $12.99. $5.95

7527837 FRIDAY IS FISH AND SHRIMP AND SCALLOPS AND CRAB AND MORE: The Everyday Cookbooks. Recipes for every way to make fish simply delicious, including Broiled Swordfish with Herb Butter, Grilled Salmon Steaks with Fresh Dill and Thyme, and Creole-Style Scallops and Rice. 125 pages. Time-Life. Pub. at $14.95. $3.95

655446 CRAB: 50 Recipes with the Fresh Taste of the Sea. By Cynthia Nims. Discover delicious ways to prepare crab from the Pacific Coast, Chesapeake Bay, and the Gulf of Mexico. In addition to dishes like Crab & Artichoke Frittata and Pan-Fried Soft-Shell Crab with Salsa Verde, Nims offers information on crab species and information on seasonal seafood, from velvet prawns to coconut mousse, and provides a wealth of tasty recipes to demystify the art of curry making, and provides a wealth of tasty recipes to

3638998 THE CONNOISSEUR'S GUIDE TO FISH & SEAFOOD. By Wendy Sweetner. 200+ color illus. 256 pages. Sterling. Pub. at $19.95. $3.95

1827654 A PASSION FOR OYSTERS: The Art of Eating and Enjoying. By Sheryl Line. Well illus. in color. 64 pages. Mitchell Beazley. Import. $3.95


591497X NORTHWOODS FISH COOKERY. By Ron Berg. 291 pages. UMNP. Paperback. Pub. at $24.95. $5.95

5120901 TWO CHEF'S, ONE CATCH. By B. Guillig & O. Oliver. Well illus. in color. 332 pages. Lyons. 8¼x10¾. $35.00

3636988 THE CONNOISSEUR’S GUIDE TO FISH & SEAFOOD. By Wendy Sweetner. 200+ color illus. 256 pages. Sterling. Pub. at $19.95. $3.95

5752337 CURRY: 85 Classic Recipes. By Jody Vassallo. Aims to demystify the art of curry making, and provides a wealth of tasty recipes that are easy to prepare at home. Experiment with curries from around the globe: fragrant seafood curries from the coastal waters of South India, aromatic coconut curries from Thailand, creamy cashew and tomato Indian curries, thick mild home-style Japanese curries, and fresh herbed light fish curries. Well illus. in color. 160 pages. Whitecap. 7x11. Paperback Import. Pub. at $24.95. $5.95

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Asian & Eastern Cuisines

THE EVERYTHING EASY ASIAN COOKBOOK. By Kelly Jaggers. Whether you’re craving a Chinese, Japanese, Korean, Vietnamese, or Thai favorite or are in the mood to try something new this volume teaches you all you need to make the most popular Asian cuisines right at home. Features recipes for Wonton Soup, Pad See Ew with Chicken; Black Sticky Rice Pudding; and Prawn and Scallion Egg Rolls. Color photos. 304 pages. Adams Media. Paperback. Pub. at $18.99 $5.95

THE DUMPLING GALAXY COOKBOOK. By Helen You With M. Falkowitz. Includes recipes for classic and unoccupied fillings and folds along with dipping sauces, salads, and other dim sum staples such as Lamb and Green Squash, Wood Ear Mushroom and Cabbage or Shrimp, Egg, and Asparagus Dumplings. Illus. in color. 128 pages. Clarkson Potter. Pub. at $19.99 $14.95

THE ASIAN BARBECUE BOOK. By Alex Skaria. From Teriyaki to Tandoori, here are 125 tantalizing Asian grill recipes designed for the grill. After a comprehensive opening section on barbecuing techniques; tools and equipment; and sauces and condiments, it offers dishes like Spicy Miso Drumsticks; Barbecued Snapper with Coconut and Green Mango; and Spicy Vegetable Burgers. Color photos. 176 pages. Tuttle. Paperback. Pub. at $19.95 $7.95


THE ASIAN BARBECUE BOOK. By Alex Skaria. From Teriyaki to Tandoori, here are 125 tantalizing Asian grill recipes designed for the grill. After a comprehensive opening section on barbecuing techniques; tools and equipment; and sauces and condiments, it offers dishes like Spicy Miso Drumsticks; Barbecued Snapper with Coconut and Green Mango; and Spicy Vegetable Burgers. Color photos. 176 pages. Tuttle. Paperback. Pub. at $19.95 $7.95

THE BEST OF KOREAN CUISINE. By Karen Hulene Bartell. Includes over 100 authentic recipes that blend the rich diversity of Korean cuisine with the seasonal fare, holiday feast, and auspicious foods suggested by the lunar calendar. 186 pages. Tuttle. Paperback. Pub. at $17.90 $3.95

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577651 CUISINES OF PORTUGUESE ENCOUNTERS. By Cherie Y. Hamilton. Assembles over 279 recipes, arranged graphically, from Portugal, Angola, Brazil, Cape Verde, East Timor, Goa, Macau-Bissau, Malagasy, Mozambique, Sao Tome and Principe. Along with history and menus for religious holidays and festive occasions, recipes include Fish Stew with Coconut Milk from the Tree to Your Plate. Ed. by Nicole Smith. 160 pages. Hippocrene. Pap. at $24.95.


591811 SUNDAY DINNER IN THE SOUTH. By Tom Almy. Celebrate the tradition of Sunday dinner with Almy's Southern classics. She will also bless your heart with 40 stories from retired and working chefs who are proud of the mealtime that they share. Color photos. 224 pages. Ten Speed. Pub. at $24.95.


577925 FILIPINO FOOD. By Karen Hulet Barten. A testament to the rich mix of cultures that have influenced the cuisine of the Philippines, this cookbook offers up more than 200 recipes that Payo a way of life, its cooking methods and a broad range of flavors. Try Fiesta Ham with Rambutan-Lychee Glaze or Whitefish Chowder with Watercress. 248 pages. Hippocrene. Pap. Pub. at $19.95.


5861802 COUNTRY IN THE CITY: How to Cook Soul Food. Bring the taste of the South right into your kitchen with this mouthwatering cookbook. Discover how to cook soul food favorites: Banana Pudding, Bar-B-Q Rib, Gumbo, Chili, Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 60 minutes. Edit. 3.

5981111 DESSERTS & HEART-WARMING BREAKFASTS. By Colleen Wilbur. Discover how to cook soul food favorites: Banana Pudding, Bar-B-Q Rib, Gumbo, Chili, Jambalaya, Okra, Southern Fried Catfish, Sweet Potato Pie and so much more. 60 minutes. Edit. 3.


5989833 IN A SNAP! Tasty Southern Recipes You Can Make in 5, 10, or 30 Minutes. By Tom Almy. Dinner on the table in 10 minutes? You bet—and on those really time-deficient days, it’s even possible in 5! Try quick, delicious recipes such as Spicy Chicken Tacos, Warm Crab Dip, Kettle Corn, Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppered Bacon Biscuits. Well illus. in color. 308 pages. Thomas Nelson. Pap. Pub. at $26.99.


3678415 REVOLUTIONARY COOKING: Over 200 Recipes Inspired by Colonial Meals. By V.T. Elverson & M.A. McLanahan. Ranging from the simple to the sumptuous, here are recipes for modern Americans inspired by dishes and beverages the authors discovered in cookbooks, family journals, and notebooks from 150 to 250 years ago. Includes recipes such as Apple-Shrimp Curry, Lemon Flummory, Roast Beef Salad, and many more. Photos, most color. 180 pages. Skyhorse. Pap. Pub. at $16.95.


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458483X THE LEBANESE COOKBOOK. By Husussen Dekmak. Make traditional Middle Eastern cuisine at home with a collection of mouthwatering recipes that achieve maximum accessibility without sacrificing authenticity or flavor. Well illus. in color. 160 pages. Kyle Books. Paperbound. Pub. at $19.95 $2.95

★ 593588X THE PHO COOKBOOK: Easy to Adventurous Recipes for Vietnam’s Favorite Soup and Noodles. By Andrea Quynhjiao Nguyen. The appetite for pho seems to know no bounds as restaurants selling it continue to pop up across the country. This comprehensive cookbook teaches the reader how to make several different versions, from 30-minute weeknight cheats to 4-hour weekend meals. Ten Speed. Pub. at $22.00 $16.95

4584619 THE FOOD OF TAIWAN: Recipes from the Beautiful Island. By Cathy Erway. Starting with a comprehensive introduction that covers the history, people, and land of Taiwan, the author then gives us 100 delicious recipes for home style dishes and authentic street food that incorporate the flavors of Taiwan. Dishes like Beef Noodle Soup and Pork Belly Buns are sure to please your mouth water. Well illus. in color. 162 pages. Ten Speed. Pub. at $30.00 $18.95

254 pages. HMH. Pub. at $30.00 $9.95

7596103 THE GASTRONOMY OF SPAIN AND PORTUGAL. By Maite Manjon. An encyclopedic survey with 1,000 entries including the foo d, wine and cooking techniques. Illus. 320 pages. P-H. Pub. at $42.95

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273 pages. Clarkson Potter. 8/¼x11¼. Pub. at $35.00 $22.95

247766 MY RIO DE JANEIRO: A Cookbook. By Leticia Moreinos Schwartz. Laps into the rich culture of Rio de Janeiro, bringing you face to face with the dynamic flavors and passionate culinary traditions of Brazil. Leticia highlights 100 of Rio’s best recipes, including unforgettably pestiscos (finger food), canoca home cooking, and Portuguese-inspired foods. Color photos. 8/¼x11/₂. Pub. at $29.95 $22.95

5807399 COOKING UP A STORM: Recipes Lost and Found from The Times-Picayune of New Orleans. Ed. by M. Bienvenu & J. Walker. In the wake of Hurricane Katrina, this cookbook was published to raise funds to help New Orleans. Each recipe is by a chef, of one of the great food cities in the world. Ten years later, this hardcover edition returns to celebrate the community’s rebirth in recipes and remind us of this truly simple joy. 300 pages. Little, Brown. 8/¼x10/₂. Pub. at $35.00 $14.95

★ 583371X DOS CAMINOS TACOS. By Ivy Stark with J. Priess. Versatile and simple, the taco can be a street snack or part of an elegant restaurant dinner. Here, Executive Chef Ivy Stark gives readers an inventive, modern take on the centuries-old dish with dozens of recipes for tacos, including some for dessert. Color photos. 279 pages. Countryman. Pub. at $24.95 $6.95

7574460 THE BORDER COOKBOOK: Authentic Home Cooking of the American Southwest and Northern Mexico. By Cheryl A. & Bill Jamison. Over 300 robust recipes that explore a host of distinct local styles, enduring tradition, and adventurers, including Slacking Blue Corn and Red Chile Enchiladas, Goat Cheese Tacos, Desert Dwarfed Shrimp, South Texas Fajitas, and Tied-Up Beans. 500 pages. Harvard Common. Pub. at $29.95 $7.95

5790646 ALPINE COOKBOOK: Food from the Mountains. By Hans Gerlach with Bill Jamison. This beautifully illustrated cookbook celebrates the traditional favorites and offers a modern take on the recipes to bring them into the 21st century. Features classics such as fondue or raclette, and delicious dumplings, raw and braised meats, alongside some of recipes passed down from generation to generation. 224 pages. Dorling Kindersley. Pub. at $22.00 $7.95

5735378 SUNDAY DINNER. By Bridgette A. Lacy. These fifty-one recipes celebrate the South’s most satisfying dishes, preserving the techniques and tastes of this regional cuisine. Try Corn Bisque, Shrimp Burgers, Sausage and Apple Meg Puppies. Includes must-try 750 recipes and 650 variations. Well illus. in color. 720 pages. Gibbs Smith. 9/½x11/½. Pub. at $45.00 $14.95

4544892 CALIFORNIA HOME COOKING: American Cooking in the California Style. By Michele Anna Jordan. From time-tested dishes brought by waves of immigrants to learning about the casual contemporary fare, presents 400 terrific recipes, such as Black Bean Tamales, Grilled Swordfish Steaks, and Fried Tomatoes with Cream. 502 pages. Harvard Common. Paperbound. Pub. at $16.95 $4.95


★ 9504995 THE COMAL MEDITERRANEAN COOKBOOK. Ed. by Juliana Coles. This comprehensive cookbook, packed with 500 inspired foolproof recipes, features authentic dishes like Beet Tatziki, Lamb Tagine, and Spanish-Style Brothy Rice with Clams. This is food at its best: good for you, great-tasting, and surprisingly approachable. Fully illus. in color. 430 pages. Applegate/ torn Kitchen. 8/¼x10/₂. Pub. at $29.95 $21.85

5884993 APPALACHIAN APPETITE: Recipes from the Heart of America. By Susi Golt Segret. From Mississippi to Maine, innovation and reverence for what is close at hand is the continuum for both cook and connoisseur. In this fresh, easily approachable cookbook, features classics such as Kaiserschmarrn, Beef and leaks, and Macaroni and Cheese. Color photos. 233 pages. Gibbs Smith. 8/¼x11. Pub. at $19.95 $7.95

5872960 THE BEETLEBUNG FARM COOKBOOK. By Chris Fischer with C. Young. With this collection of recipes that express the unique understanding of ingredients that comes from a life spent hunting in lobster pots and raising pastured pigs, Chris Fischer pays homage to the family and community that raised him on Martha’s Vineyard. Features recipes for Squash Tart, Polenta with Salted Roasted Pork Shoulder, Well illus. in color. 301 pages. Little, Brown. 8/¼x10/₂. Pub. at $35.00 $9.95

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5780194 ISRAEL EATS. By Steven Rothfeld. A delicious compendium of stories, recipes and stunning photographs of Israel’s food culture today. Recipes include: Rabbit with Pickled Fennel; Lebanese Fattouch Salad; Galilean Kugel; and Stuffed Cabbage Kale. 240 pages. Gibbs Smith. 8¾x11¼. Pub. at $35.00 $11.95

5759999 THE MAINE SUMMERS COOKBOOK: Recipes for Delicious, Sun-Filled Days. By Linda & Martha Greenlaw. From snacks and refreshing cocktails for lingering sunsets such as Schoolhouse Shore Clam Dip and Strawberry-Mint Lemonade to savory smores such as Stuffed Mushrooms, and from simple but elegant entrees such as Blackened Swordfish with Blueberry Chutney to indulgent desserts such as Mile-High Strawberry Pie, these delectable recipes are tailored for the home cook. Color photos. 210 pages. Viking. Pub. at $30.00 $9.95

5780997 TASTE OF PERSIA. By Naomi Duguid. Vividly shares her travel experiences of this magical region as well as a wealth of authentic recipes that highlight the cultural diversity and beguiling food traditions of this region as old as civilization itself. Well illus. in color. 392 pages. Artisan. Pub. at $35.00 $26.95

5881080 BRAZILIAN FOOD. By T. Castanho & L. Bianchi. Explores the best of Brazilian food and presents more than 100 recipes that adventurous cooks will want to try at home. Eight guest chefs also contribute their most popular creations and special features shed light on local food producers. Recipes include Para-style Fish Stew; Bean and Okra Salad; and Braised Beef Ribs with Cassava Root. Fully illus. in color. 256 pages. Firefly. Pub. at $39.95 $10.95

5830953 MARIO BATALI BIG AMERICAN COOKBOOK. 250 Favorite Recipes from Across the USA. With Mario Batali’s deep dive into American regional cooking with over 250 recipes celebrating the states of fair shares, dishes from local family labs, and special meals passed down through immigrant families who settled in different areas of the country. From Philly Cheesesteak to Key Lime Pie, all the recipes are easy to follow. Well illus. in color. 496 pages. Grand Central. 8¾x10¼. Pub. at $40.00 $29.95

5790980 THE GREEN CITY MARKET COOKBOOK. Great Recipes from Chicago’s Award-Winning Farmers Market. Green City Market is known across the country as a premier destination for the best organic, sustainable, and locally sourced farm products. Presented here is an escapist collection of over 250 recipes featuring many of the products, including contributions from many of Chicago’s leading chefs. Color photos. 207 pages. Agate. Pub. at $24.99 $8.95

5786903 PRINCESS PAMELA’S SOUL FOOD COOKBOOK. By Pamela Strobel. Princess Pamela’s journey through over 100 years of soul food in Manhattan was for three decades a hip salon, with regulars from Andy Warhol to Diana Ross. This volume, originally published in 1969, is full of iconic stories and recipes featuring the best soul food from New York, Muslim, Jewish, Arab, Christian, and Armenian communities. Recipes include Charred Baby Okra with Tomato and Preserved Lemon; Braised Lamb Meatballs with Sour Cherries; and Clementine and Almond Cake. Fully illus. in color. 288 pages. Atria. Pub. at $24.00 $21.95

5927777 JERUSALEM: A Cookbook. By Y. Ottolenghi & S. Tamimi. A collection of 120 recipes featuring the flavors and cooking of the Middle East, with a special emphasis on the Muslim, Jewish, Arab, Christian, and Armenian communities. Recipes include Charred Baby Okra with Tomato and Preserved Lemon; Braised Lamb Meatballs with Sour Cherries; and Clementine and Almond Cake. Fully illus. in color. 240 pages. Rizzoli. Pub. at $30.00 $21.95

582834 THE UNEXPECTED CAJUN KITCHEN. By Leigh Ann Chatagnier. You don’t have to live in Cajun country to enjoy some of your favorite foods from Louisiana. The recipes included in this collection have a touch of novelty while using fresh, locally grown ingredients native to Louisiana but which can be found anywhere. They include Cajun Spiced Pork Burgers; Healthy Shrimp and Corn Ravioli. Fully illus. in color. 162 pages. Chowder, and Crawfish. Fully illus. in color. Skyhorse. Pub. at $19.99 $14.95

5742722 THE FIRE OF PERU: Recipes and Stories from My Peruvian Kitchen. By R. Zarela & J. Garbey. Where is the secret to the Peruvian cooking that is so hot and flavorful—modern or traditional? With new, each of the 100 recipes, and the images and stories that accompany them, vividly captures the spirit of modern Peruvian cooking. Includes explosive flavors and unexpected combinations. Cauliflower Steaks with Yuzu Kosho-Aji Sauce and Pig Trotter Stew. Well illus. in color. 276 pages. HMH. 9¾x10¼. Pub. at $35.00 $13.95

5709401 A BOAT, A WHALE & A WALRUS: Menus and Stories. By Renée Erickson with J. Thomas. Perfect for anyone who loves the fish of the Pacific Northwest, which is defined by the bounty of the Puget Sound region as well as French Cuisine. Filled with photos of Erickson’s seasonal meals, these recipes include for a Wintery Brunch; a Lummi Island Spot Prawn Dinner in spring; a Lamb and Rose Dinner in summer; and a Wood Oven Dinner in fall. Well illus. in color. 310 pages. Sasquatch. Pub. at $40.00 $9.95

5918650 SUMMERS UNDER THE TANGERINE TREE. Recipes & Memoirs from Pakistan. By Sumayya Usmani. Celebrates the rich and distinctive flavors of Pakistan and evocatively explores the beautiful and diverse country through its food. Usmani brings to life a cuisine which has been Arab, Persian and Indian influences with over 100 family and personal recipes that include Rose Garam Masala Mutton Chops and Mumury’s Nutty Saffron Rice. Illus. in color. 223 pages. Frances Lincoln. Pub. at $35.00 $12.95

5845599 A KITCHEN IN THE VALLEY: Delicious Recipes from a Tunisian Farmhouse. By Sally Wise. Showcases recipes for breakfast, lunch, dinner, dessert and more, all accompanied by stunning photographs of the food, produce and landscapes of Wise’s native Tunisia. Some featured recipes are Four Cheese Spanakopita Slice, Minestrone with Chorizo and Capscicum, and Roast Beef with Herbs and Horseradish. Fully illus. in color. 250 pages. ABC Books. Import. Pub. at $34.99 $26.95

5759423 FRED THOMPSON’S SOUTHERN SIDES. Side dishes are the very heart and soul of Southern cuisine. From traditional, like Pablito’s Red Beans and Rice, to contemporary, like Scuppenong-Glazed Carrots, Thompson’s 250 recipes recommend the virtues of the utterly simple and totally universal. Color photos. 334 pages. UNCP. FULLY ILLUS. $14.95

5771692 NIRMALA’S EDIBLE DIARY: A Hungry Traveler’s Cookbook with Recipes from 14 Countries. By Nirmala Narine. Join the “Indiana Jones of Spices” as she scour the South American countryside in search of the perfect spices. Along the way you’ll find more than 70 authentic recipes for tantalizing stews, juicy drinks, and inviting sweets, each capturing that distinctive South American flavor. Color photos. 264 pages. Chronicle. Pub. at $27.50 $13.95


5719143 TACOS, TORTAS, AND TAMALES: Flavors from the South of the Border. Ed. by Y. Ottolenghi with S. Tamimi. Recipes from fourteen countries. Includes recipes from Paktistan and evocatively explores the treasures of state fairs, dishes from local rotary clubs, and special meals passed down through immigrant families who settled in different areas of the country. From Philly Cheesesteak to Key Lime Pie, all the recipes are easy to follow. Well illus. in color. 496 pages. Grand Central. 8¾x10¼. Pub. at $40.00 $29.95

5739381 EATING UP THE WEST COAST. By Brigit Binns. Part cookbook, part travelogue, this volume puts readers in the passenger seat alongside the Roadfood Bingley as she ventures to the American West in search of culinary treasure. Her 42-day journey uncovers 75 hidden eateries in detailed profiles, accompanied by 125 of their best recipes. Color photos. 272 pages. Omnour. Pub. at $35.00 $22.95

5771692 NIRMALA’S EDIBLE DIARY: A Hungry Traveler’s Cookbook with Recipes from 14 Countries. By Nirmala Narine. Join the “Indiana Jones of Spices” as she scour the South American countryside in search of the perfect spices. Along the way you’ll find more than 70 authentic recipes for tantalizing stews, juicy drinks, and inviting sweets, each capturing that distinctive South American flavor. Color photos. 264 pages. Chronicle. Pub. at $27.50 $13.95


4544889 MORE SWAMP COOKIN’: Another Batch of Recipes from the Louisiana Bayou. By Dana Holyfield. 160 pages. Ten Speed. Paperback. Pub. at $17.95 $3.95

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2660938 THE WAY WE ATE: 100 Chefs Celebrate a Century at the American Table. By N. Fecks & P. Wagtouicz. Take a trip back by time through the culinary tradition of the last American century with more than 100 of the most famous chefs. The result is an exploration of modern takes and memorable classics, featuring original recipes by Daniel Boulud, Jacques Pepin, Sara Jenkins, and many more. Color photos. 347 pages. Touchstone. Pub. at $35.00 $2.95

5885647 COOKING ITALIAN WITH THE BAVOSI TRIO. By Buddy Valastro. The star of TLC’s hit series Cake Boss shares 100 delicious Italian-American recipes beloved by Buddy’s family, from his grandmother’s secret dishes to Buddy’s personal favorites. These recipes are comprised of books to Beckons of their own kitchens. Color photos. 364 pages. Free Press. Pub. at $30.00 $3.95

5750032 COMPLETE COUNTRY TV SHOW COOKBOOK: From All Seasons. Ed. by Lon Galvin. Captures all eight seasons of the show in one colorful volume that’s like a treasured recipe box brought to life. Teaches you foolproof methods for making more than 300 great Italian recipes. Includes a comprehensive 55-page shopper’s guide where top-rated ingredients and equipment are named. Show/Now! Fully illus. in color. 364 pages. America’s Test Kitchen. Paperbound. Pub. at $29.95 $9.95

5752310 THE BOOK OF BURGER. By Rachael Ray. Sink your teeth into more than 200 recipes for Burgers, Sliders, Slopies, Fries, and Sides! Try Drunken Burgers with Shrimp, Cajun Pork Burgers; Turkey Burgers; Cincinnati Sloppy Sliders; Buffalo Joes; Pickled Potato Salad; and more. Well illus. in color. 321 pages. Atria. Paperbound. Pub. at $24.99 $4.95

5736032 FROM MAMA’S TABLE TO MINE. By Bobby Deen & M. Clark. As a young man, Bobby Deen found himself to be twenty-five pounds overweight. Unwilling to sacrifice any of his favorite foods, Bobby started tweaking the recipes his mother cooked, and before he knew it, his mother couldn’t tell the difference. Here he offers 120 recipes of Southern comfort food—re-invented! Recipes include Shrimp and Sausage Gumbo Casserole, Hummus Veggie Wrap, and Crispy Oven-Fried Chicken. Color photos. 226 pages. Ballantine. Paperbound. Pub. at $19.95

DVD 3600823 DESSERTS: Cooking with B. Smith and Friends. This digital video cookbook contains 20 of Smith’s favorite dessert recipes. That’s over two hours of fun, easy, home style cooking. Now you can see the recipe details and instructions, follow Smith and her celebrity guests as they prepare each wonderful dish. Color photos. 222 minutes. Epsilon. Pub. at $22.95 $4.95

3681815 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perrette et al. In the heart of midtown New York, and specializing in all-natural Southern baked goods, Donna Bell’s Bake Shop is owned by Perrette, the actress who plays Abby Sciuto on NCIS, and her two best friends. Featuring recipes and stories from the trio, this is the story of one fantastic bake shop. Color photos. 178 pages. S&S. Pub. at $24.99 $8.95

7519907 THE FRUGAL GOURMET COOKS THREE ANCIENT CUISINES: China, Greece, Rome. By Jeff Smith. Over 400 recipes that celebrate the ingredients and innovations from these traditions that today’s cooks can use, plus a fascinating food history, and tips on tools and equipment. 200 line drawings. 252 pages. Free Press. Pub. at $22.00 $3.95

5771234 BOBBY DEEN’S EVERYDAY EATS: 120 All-New Recipes. The beloved food personality is back with 120 new, simple, non-watering recipes —all under 350 calories—that can be prepared from start to finish in under 30 minutes. Try Cajun Ratatouille Bake, Light and Easy Scallops and Grits, Deviled Egg Salad, Lighter Chocolate Mousse, and much more. Color photos. 200 pages. Ballantine. Paperbound. Pub. at $22.00 $4.95

7519842 FOOD NETWORK KITCHENS. By Sharon Glassman et al. Contains the Food Network Kitchens: Cookbook and Food Network Kitchens: Recipes from the Stars, both of Martha Stewart. More than 260 recipes, easy to follow instructions, basic cooking techniques, and time saving methods of prep and clean-up, these books are essential for any kitchen. 512 pages in two volumes, slipcased. Color photos. 352 pages. S&S. Pub. at $29.95 $7.95

3649644 TOM VALENTIN’S SOUPS, STEWS, AND ONE-POT MEALS. 125 Home Recipes from the Chef-Owner. By Tom Vale. Recipes for Polenta and ‘Cesca. With Andrew Friedman. Describes how the right ingredients, left alone to cook in a single vessel with virtually no intervention from the cook, steadily builds glorious flavor—and requires less than 16 pages. Color photos. 262 pages. Scribner. Pub. at $30.00 $7.95

5780144 FRANKIE AVALON’S ITALIAN FAMILY COOKBOOK: From Mom’s Kitchen to Mine and Yours. With R. Rodgers. The iconic singer shares more than eighty beloved Italian recipes from four generations of Avalons in America. Includes recipes for Ziti with Broccoli Rabe and Sausage; Fennel Salad; Ziti with Broccoli Rabe and Sausage; Braciole, and Cannoli-Rum Layer Cake. Well illus. in color. 216 pages. St. Martin’s. 8 1/4 x 10 1/4. Pub. at $24.99 $8.95

6495508 PAULA DEEN CELEBRATES! Best Dishes and Best Wishes for the Best Times of Our Lives. With Martha Nesbit. Begins with New Year’s Eve, and offering a year full of celebratory eating, this volume showcases such lavish dishes as French Quarter Beignets, Crab-stuffed Shrimp, Cheeseburger Pie, Turducken, 16-page Stuffed Turkey Wraps, and more. Color photos. 224 pages. S&S. Pub. at $26.00 $6.95

5504317 PAULA DEEN & FRIENDS: Living It Up, Southern Style. With Martha Nesbit. The noted chef turns to her friends to share their stories, ideas for entertaining Southern style, and more than 150 of the prizes they serve up. Recipes include Shrimp and Sausage Gumbo Casserole, Bacon-Wrapped Corn on the Cob, Smoked Turkey Wraps, Quick Crab Stew, or Black Bottom Pie. Color photos. 210 pages. S&S. Pub. at $26.00 $5.95

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4541073 MARCUS OFF DUTY: The Recipes I Cook at Home. By Marcus Samuelsson. Select the site of Martha Stewart Living, and clean-up, these books are essential for any kitchen. 512 pages in two volumes, slipcased. Color photos. 352 pages. HMH. Pub. at $35.00 $8.95

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★ 5751128 BETTY CROCKER THE BIG BOOK OF QUICK BREAD. Ed. by Grace Wells. With more than 15 recipes for using this family favorite, this cookbook is a treasure trove of ideas of appetizers, breakfast, lunch, dinner and dessert. All Bisquick varieties are covered—classic, Heart Healthy, and Gluten Free—and everyone can enjoy these classic and contemporary dishes. Fully illus. in color. 336 pages. HMH. Paperbound. Pub. at $19.99

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2685167 TASTE OF HOME BAKE SHOP FAVORITES. Ed. by Christine Rukena. Treat your family to a fresh-baked classic picked from these 383 amazing recipes which cover cookies and cupcakes, cake pops, pies and tarts, pastries, cheesecakes, and more. Color photos. 320 pages. Reader’s Digest. Digest Paperbound. Pub. at $17.99

★ 7559089 TASTE OF HOME COOKIES: 623 Irresistible Delights! Ed. by Janet Briggs. These tempting treats come straight from the recipe files of great home cooks, and each one has been tested by the Test Kitchen professionals at Taste of Home magazine. Beginning bakers and experienced cookie makers will appreciate quick-bake recipes which use everyday ingredients. 426 color photos. Reader’s Digest. Paperbound. Pub. at $17.99

5863813 KING ARTHUR FLOUR WHOLE GRAIN BAKING. Opens up the home baker’s repertoire to new flours, new flavors, and new categories of whole grain baked goods. It spills over with helpful tips, how-to drawings, sidebars on history and lore, and over 400 inviting and foolproof recipes for breads, muffins, cookies, pastry, and more. 16 pages of color photos. 612 pages. Countryman. 8¼x10¼. Paperbound. Pub. at $24.95

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★ 5864546 BAKED DOUGHNUTS FOR EVERYONE: From Sweet to Savory to Everything in Between—101 Delicious Recipes All Gluten-Free. By Ashley McLaughlin. All you need is a doughnut pan, a mixing bowl, and a few simple ingredients like oat flour, almond meal, and pure cane sugar to make truly cakelike doughnuts with rich texture and no scary starchy or gums. From sweet confections to savory combinations, you’ll find them all. Color photos. 176 pages. Fair Winds Press. Paperbound. Pub. at $19.99

599094X BREAD & BUTTER: Gluten-Free Vegan Recipes to Fill Your Bread Basket. By L.B. Schrager & A. Price. After having to give up bread basket at her favorite restaurants for years, McKenna set about righting this wrong, and tackled making gluten-free breads in her BabyCakes bakery. The result is all the savoury breads a gluten-free and vegan guy or gal could want. Recipes include English Muffins, Cinnamon Raisin Bread, Pizza Dough, Corn Tortillas, Puff Pastry Dough, Pretzels and Sandwich Bread. Well illus. in color. 160 pages. Clarkson Potter. Pub. at $25.00

★ 7656494 BREAD-SIMPLE AND SATISFYING RECIPES FOR YOUR BREAD MACHINE. By Kym Hawkins. Over 90 recipes show you how to get the most out of your bread machine. It features loaves, cakes, tea breads, and homey recipes, such as Coffee and Walnut Loaf, and Hot Cross Buns. Color photos. 176 pages. Good Books. Paperbound. Pub. at $15.95

★ 5900552 HOME BAKED: Nordic Recipes and Techniques for Organic Bread and Pastry. By Hanne Riisgaard. Offers recipes and techniques for baking artisan bread and pastry using organic, nutrient-rich grain and stone-ground flour. Includes detailed sections on Djøfswid, breadtins and other starters; baking without a raising agent for pies, cakes, cookies, and crackers; and covers grains such as wheat, spelt, barley, and rye. Fully illus. in color. 256 pages. Chelsea Green. 8¼x10¼. Paperbound. Pub. at $33.95


5355445 ENTENMANN’S BAKE SHOP. Makes it easy for bakers of all levels to create Entenmann’s inspired baked goods of their own. Recipes range from favorite classics like New York-Style Blueberry Muffins, Simple Donuts, and Marble Loaf Cake to new ideas like Pumpkin Crumb Cake and Coffee Whoopie Pies. Includes 12 gift labels and 24 gift tags. Color photos. 96 pages. Parragon. Spiralbound.
**Cookies, Breads & Baking**

**7520018 GREAT GINGERBREAD.** By Sara Perry. Offers a delicious new take on an old favorite, from classic cookies, houses, and gingerbread men to creative suggestions for waffles, biscotti, and cakes. Wellillus. in color. 96 pages. Chronicle. 8½x8½. Paperback. Pub. at $14.95  

$3.95  

**5832896 THE DOUGHNUT COOKBOOK: Delicious Recipes for Baked & Fried Doughnuts.** By Williams-Sonoma Test Kitchen. Packed with high-quality photographs, this charming guide shows how easy and satisfying it is to make doughnuts at home. You’ll learn how to make all types from scratch—fritters, jelly, glazed, sprinkled and more—plus some creative flavors like S’mores and Peppermint Bark!  

**8½x10¾. 70 photos. 160 pages. Andrews McMeel.** Pub. at $21.95  

**584956X KEEP CALM AND BAKE CAKE.** A cute little compendium of sweet-tooth treasures for hard times, from White Chocolate Brownies and Chocolate Mousse Cake to Apple Bramble Pudding and Marbled Lemon Flower Cake. 224 pages. Andrews McMeel. 8½x10½. Paperback. Pub. at $13.95  


**5821984 CHOCOLATE CHIP SWEE T S.** By Tracey Zabar. A delightful collection of innovative chocolate chip recipes from exceptional pastry chefs, bakers, and chefs, including Lidia Bastianich, Thomas Keller, Jacques Torres, Beth Hensperger, Michael Batali, and Sherry Yard. Recipes include Hazelnut Crackles, Congo Bars, Chocolate Blackout Cake, and Vanilla Chip Cupcakes. Color photos. 176 pages. Avery. Paperback. Pub. at $27.00  

$19.95  

**5824780 TWENTY-FIVE: Profiles and Recipes from America’s Essential Baker and Pastry Artisans.** By the eds. of Bake Magazine. Features a profile and recipe from twenty-five of today’s most vibrant bakery and pastry artists on the American baking scene. Showcases the doors of some of America’s best-known and mad scientists who bring incredible creations to the modern pastry world. Recipes include Ciabatta Frico Dough, Blackcurrant Doughnuts, and Spiced Carrot Cake. 170 pages. Andrews McMeel. 8½x10½. Paperback. Pub. at $25.00  

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**5759847 THE COOKIE JAR.** By Liz Franklin. This collection of more than 90 classic and contemporary recipes for sweet and savory cookies and biscuits takes afternoon treats to the next level. Simple and easy to make, these cookies are the ultimate comfort food. Includes delicious treats like Brandy Snaps, Chocolate Sandwiches, Spiced Pumpkin Cookies, and so much more. Fully illus. in color. 192 pages. Chronicle. 8½x11. Paperback. Pub. at $26.95  

**5824133 HOW TO BAKE EVERYTHING: Simple Recipes for the Best Baking.** By Mark Bittman. Brings Bittman’s simplified and straightforward style to baking, making it easier and more enjoyable than ever. With over 2,000 recipes, you’re sure to find whatever you’re after here. From easy everyday cookies to celebration-worthy cakes and classic, elegant pastries. Illus. 703 pages. HMH. Pub. at $35.00  

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**462949X THE JOY OF VEGAN BAKING: The Compassionate Cooks’ Traditional Treats and Sinful Sweets.** By Colleen Patrick-Goudreau. With hundreds of tips, tricks, and ethical, or environmental reasons, these recipes let you have your cake and eat it too! Featuring 150 familiar favorites, from cakes and cookies to pies and puddings, this book will show you how easy, convenient, and delectable baking without eggs and dairy can be. Illus. in color. 298 pages. Fair Winds Press. Paperbound. Pub. at $24.95  

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**5802237 BREAD ILLUSTRATED: A Step-by-Step Guide to Achieving Bakery-Quality Results at Home.** Ed. by Julia Collin Davison et al. Bread baking is both an art and a science. America’s Test Kitchen removes the mystery and provides a road map for making over 100 foolproof recipes. Achieve bakery-quality results with every loaf. Wellillus. in color. 424 pages. America’s Test Kitchen. 8½x10½. Paperbound. Pub. at $32.95  

**$21.95**  

**5840041 CAKES AND LOAVES: 110 Recipes You Can Make at Home.** By Ilona Chovancova. All you need is a few eggs, a little oil or butter, some milk and flour, and some spices or fresh herbs. Just mix them all up and pop the result in the oven. Voila! You have breakfast, lunch or supper. Try Parmesan Cheese cake, Sushi-Style Cake or Pistachio and Lemon Loaf. Color photos. 160 pages. Whitecap. Paperbound Import.  

$9.95  

**5911907 COOKIE CLASSICS MADE EASY.** By Eben Scalise. Cookies have never tasted so good, or been so easy to make. With these 41 foolproof, no-fuss recipes, you’re never more than a few minutes away from bliss—whether you’re craving rich chocolate, warm cinnamon, tart lemon, or creamy caramel. Try Ginger Molasses, Pumpkin Spice, and Currant cookies; and they’re all featured in color. Wellillus. in color. 100 pages. Anchor. Paperbound. Pub. at $10.95  

**8½x10½. 80 photos. 100 recipes. 100 pages.  

$8.95  

**5925827 MEN’S BAKING MANUAL.** By Andrew Webb. From puddings to patisserie, sourdough to sausage rolls, this guide tells you everything you need to know. Covering tools and equipment, perfect pastry, yeasts and starters, and cake making, it’s packed full of advice, tips and recipes that will have you wowing your friends and family with stunning breads, cakes, pastries...it all tastes great! Fully illus. in color. 272 pages. Kitchen Extras. Pub. at $27.99  

$21.95  

**584956X KEEP CALM AND BAKE CAKE.** By Kyle Cathie. 8¾x10. Import. Pub. at $33.00  

**$9.95**  

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**Desserts**

**7553560 MUG CAKES: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth.** By Leslie Bilderback. Why reach for a store-bought mix that takes up to an hour to bake when you can make a quick, tiny, microwavable batter for your mug in a matter of minutes? Here you will find more than 100 clever mug cake recipes. Features flavors like pina colada, Irish coffee, caramel pear, and root beer float. Color photos. 168 pages. St. Martin’s. Paperbound. Pub. at $22.99.


**5929911 MUG CRUMBLES: Ready in 3 Minutes in the Microwave!** By Christelle Huei-Gomez. The ease of mug cakes meets the delectable flavors of your favorite crumbles! Featuring over 30 quick and delicious recipes from Cinnamon & Apple Mug Crumble to Pear with Gingerbread & White Chocolate Mug Crumble, these 30 original recipes will satisfy your craving for a cake crumb in a snap. Well illus. in color. 72 pages. Hardie Grant. Import. Pub. at $11.95.

**4402162 BORDEN EAGLE BRAND 1-2-3 DESSERT.** Features over forty yummy recipes using Eagle Brand Condensed Milk. Magic Cookie Bars, Lemon Cumb Bar, and Festival Cranberry Cheese Squares are sure to be hits at any affair. Illus. in color. 46 pages. Hesperus. 4¾x7½.

**3575299 FIELD GUIDE TO CANDY: How to Identify and Make Virtually Every Candy Imaginable.** By Anita Chu. Offers more than 100 recipes and traditions from classic confections such as Caramel Apples, Rocky Road; and Lollipops, as well as traditional international favorites like Turkish Delight; Trufflets; and French Praline. Color photos. 318 pages. Quirk. Pub. at $15.95.

**5913454 MUG CAKES: Soft Melting Cakes Ready in 5 Minutes.** By Lene Knudsen. Sharing classic recipes for old favorites like Lemon, Carrot and Chocolate Pudding Cake. Great for a tea or coffee break. Cooking with chocolate, it is stuffed full of recipes for fudge, meringues, fondants and more. 207 pages. Hesperus. 4¼x6¾.

**7674066 DERRY’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 slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. North Light. Paperbound. Pub. at $9.99.


**5798094 PAYARD DESSERTS.** By Francois Payard with T. Boyle. Offers a dazzling collection of plated desserts from a world-renowned master of the craft. From frozen desserts, pastries, and other baked desserts, to custards, cold dessert soups, savory cheese desserts and more. Payard's style is all about impressing simple presentation with incredible flavor. 360 pages. HMH. 8¼x10¼. Pub. at $40.00.

**1877623 TASTE OF HOME BEST LOVED PIES.** Ed. by Catherine Cassidy. Discover 185 recipes for fruit-filled wonders, silky cream delights, decadent ice cream treats, and a host of tarts, dessert pizzas, cobblers, and other timeless classics made with your favorite ingredients. Well illus. in color. 112 pages. Ten Speed Press. Pub. at $5.95.

**465795X STONER MUG CAKES: Get Baked with Weed Cakes That Are Made in the Microwave.** By Diane King. When you're in the mood for something extra, try putting your ingredients in a mug, give them a good mix, then cook it in your microwave for a space cake to high for five. Even a stoner can do it and before you can say pass the spliff your cake is cooked and ready to blow your stoner. By Nutty Berry Cake; High Octane Cake; Paradise Pudding; and more. Fully illus. in color. 64 pages. Spruce. Import. Pub. at $9.99.

**5891574 THE TWINKIES COOKBOOK.** In celebration of the 85th anniversary of Twinkies, host a whoopie pie party with this classic cookbook and add twenty-five new and wonderfully wacky recipes. Try a Twinkie-filled take on Chicken and Waffles, or Twinkie Pumpkin Pie. Fully illus. in color. 114 pages. Ten Speed. Pub. at $12.99.


**7601727 MOUFFLET: More Than 100 Grand Muffin Recipes That Rice to Any Occasion.** By Kelly Juggers. Whether you’re looking for the perfect side for a special dinner or a delicious dessert to end your soiree, the ingredients in these recipes are sure to leave you wanting more. Collect more than 100 Grand Muffin Recipes including Dulce de Leche Muffins, Brown Sugar Muffins, and Caffe Mocha Muffins. Well illus. in color. 191 pages. Adams Media. Pub. at $18.95.

**4593439 THE CANDY COOKBOOK.** By Alice Bradley. Discover a delicious array of recipes in this ground breaking cookbook originally published in 1917. The first cookbook to feature a chapter on candy making, with chocolate, it is stuffed full of recipes for fudge, meringues, fondants and more. 207 pages. Hesperus. 4¼x7¼. Paperbound Import. Pub. at $16.95.

**5099331 MMM... MARSHMALLOWS.** By Errol Hiltke. 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. Ayland Peters & Small. Pub. at $18.95.

**4592170 101 THINGS TO DO WITH PUDDING.** By Stephanie Ashcraft. Creamy pudding makes sweet breads, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Sticky Buns; Berry Yogurt Parfait Salad; Peanut Butter Cup Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $9.99.

**7520239 NICK MALGIERI’S PERFECT PASTRY.** Introduction to the world of pastry, beginning with Pate a Choux (cream puff), and on to Bakewell Tart, Pâte Sucrée, and dough upon which tarts, tortes, and pies are built. Includes over 200 recipes for luscious creations such as Peach and Raspberry Cobbler, and Cranberry Pecan Pie. Illus. 338 pages. Ten Speed. Pub. at $19.95.

**3655032 BAKING WITH LESS SUGAR.** By Joanne Chang. Renowned for her beautiful pastries and desserts at Bakery Flour + Cakes in the Boston area, Chang has conceptualized Flour tortes and developed new recipes to present more than 60 treats with much less or zero refined white sugar, spotlighting healthy flavors of fruits, nuts, and spices. Color photos. 200 pages. Chronicle. Pub. at $25.00.

**5780438 MUG 'EMS: Sweet Things. When they need a hug—give them a mug. Simply fill a bag with the recipe ingredients and place in an oven proof mug, then sew through the bag and decorate and attach a personalized gift tag with the recipe to finish the dessert. Includes over twenty recipes for desserts like Apple Crisp, Chocolate Chip Blondie, Shoofly Pie, Vanilla Coconut Dessert, CQ. Spiralbound. Pub. at $12.95.

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**5859050 KIDS’ TREATS.** By Katie Wylie. Offers dozens of scrumptious recipes that are not only fun to make but also fun to eat. Features step by step instructions for 50 tasty treats like Oreo Frogs; Rainbow Coated Pretzels; Graham Crackers & Airplanes; Watermelon Cupcakes; and Snowman Cupcakes. Well illus. in color. 173 pages. Adams Media. Paperbound. Pub. at $17.99

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

**5858646 THE SWEETS OF ARABY.** By M. Salloum & L.S. Elias. These traditional Middle Eastern dessert recipes were adapted from six medieval Arabic manuscripts, and each of the 148 desserts chosen was described in *Arabian Nights*. Scheherazade’s stories are interspersed with recipes and the author’s recollections in a charming book about the intertwining of fable, memory, and cooking. Illus. in color. 126 pages. Countryman. Paperbound. Pub. at $15.95

**5730996 BEST DUMP & FREEZE TREATS: Frozen Fruit Salads, Pies, Fluff, and More Retro Desserts.** By Monica Sweeney. Great for any occasion these retro-style desserts are real crowd pleasers. Combining something creamy with something fruity or some good, traditional chocolate, just mix it up and freeze it. Recipes include Tropical Delight Salad, Butterscotch Layer Bars, and Pink Lemonade Pie. Fully illus. in color. 127 pages. Countryman. Paperbound. Pub. at $14.95

**5768403 BEST COBBLERS & CRISPS EVER: No-Fail Recipes for Rustic Fruit Desserts.** By Monica Sweeney. Classic, rustic, and so easy to make, these 50 American desserts are comfort food at its best. Wow your family or please a crowd with delectable creations like Skillet Apple-Cinnamon Crisp, Flaky Peach-Cranberry or Blueberry Crisp, Well illus. in color. 122 pages. Countryman. Paperbound. Pub. at $14.95

**3611191 BEST MUG CAKES EVER.** By Monica Sweeney. Love to bake but wind up eating the whole dessert yourself? This collection of delicious and not-too-sweet cakes for two is just what you need. Try them all, including Classic Yellow; Chocolate Brownie; Carrot Cake; Red Velvet (with cream cheese frosting); Apple Pie; and Chocolate Chip Cookie. Color photos. 126 pages. Countryman. Paperbound. Pub. at $14.95

**5766451 STYLISH CAKES: The Extraordinary Confections of the Fashion Chef.** By Charlotte Nevin with M. Cottington. More than sixty unique couture confections that take the pastry arts to a whole new level of imagination, style and taste are included in this lavishly illustrated volume. Includes some basic recipes and tutorials, 240 pages. HarperCollins. 8 1/2x10 1/2. Pub. at $40.00

**1845381 CARAMEL.** By Carole Bloom. The flavor of caramel reaches new heights with these fabulously decadent recipes for cakes, tarts, cookies, custards, candies, ice creams, and many other delightful desserts. Try Cocoa and Caramel Sandwich Cookies or Caramel Cream Puffs. Color photos. 224 pages. Gibbs Smith. Pub. at $24.99

**5921902 SPECIAL CAKES: Quick and Easy, Proven Recipes.** Ed. by Gina Stein. A range of recipes tied to any event, from western theme parties and Halloween, covering seasonal celebrations, special occasions, afternoon tea, and more. Try Moist Mocha Coconut Cake; Easter Egg Cake Pops; Tropical Mango Muffins, and Indulgent Chocolate Squares. Well illus. in color. 256 pages. Flame Tree. Paperbound Import. Pub. at $14.99

**575207 DELICIOUS ROSÉ-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes.** By Judy C. Polinsky. A collection of recipes straight from the Georgian era that promotes the use of roses in everyday cooking manuscripts. Learn how to make these roses from your garden, make your own rose water and create elegant desserts using Rose-Water Currant Cakes. Color photos. Pub. at $17.95

**576016X SEA SALT SWEET.** By Heather Baird. Mixing saltiness with sweetness, the recipes included take it up a notch, combining these two great tastes in ways you’ve never imagined. Try Chocolate Chip Saltictie Chip Cookies. Lemon Ice with Soda Cracker Crust, or Black Sesame Cupcakes with Matcha Buttercream. Color photos. 232 pages. Running Press. Pub. at $18.00

**5939585 FROZEN DESSERTS.** Ed. by the eds. of Williams-Sonoma. Includes more than 60 recipes and ideas for scoops, shakes, slushes, san-dwiches, special occasion treats and more to make from your home kitchen. Color photos. 126 pages. Weldon Owen. Pub. at $24.95

**5905479 LUSHIOUS FRUIT DESSERTS.** Ed. by the eds. of Williams-Sonoma. Features more than 50 recipes for cakes, pies, tarts, cobblers, crisps, sorbets, sherbets, and many other delicacies made with ripe, juicy seasonal fruit. Fully illus. in color. 128 pages. Weldon Owen. Pub. at $24.95

**7632886 BON APPETIT DESSERTS: The Cookbook for All Things Sweet and Wonderful.** By Barbara Fairchild. Culled from *Bon Appetit* magazine’s extensive archives, this is a comprehensive guide to all things sweet and wonderful, designed to inspire both experienced home cooks and those just starting out in the kitchen. Over 200 recipes are simple enough for everyday home baking and elegant desserts. Color photos. 689 pages. Weldon Owen. Pub. at $44.95

**5847117 SENSATIONALLY SUGAR FREE.** By Susanna Booth. Offers up more than 100 sweet, simple, and irresistible recipes using healthier alternatives like refined cane sugar substitutes, Rice, Pear Muffins; Banana & Salted Peanut Ice Cream; Tomato & Herb Spirals; Apple & Blackberry Parcels; Sweet Chile Bites and much more. Color photos. 192 pages. Hamlyn. Paperbound Import. Pub. at $29.95

**5825954 TRADITIONAL JEWISH BAKING: Retro Recipes Your Grandma Would Make...If She Had a Mixer.** By Carine Goren. Learn how to make deliciously nostalgic treats straight from the homeland of the Big Apple. Goren shows you how to re-create the best versions of timeless and traditional Jewish baked goods like Tangerine Lekach, Three-Layer Cheesecake, Black and White Cookies, and More Date Roulades. Fully illus. in color. 240 pages. Page Street. Pub. at $24.99

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**5789400** **NATURALLY SWEET: Bake All Your Favorites with 30% to 50% Less Sugar**, By the eds. of America’s Test Kitchen. Well illus. in color. 309 pages. America’s Test Kitchen. Paperback. Pub. At $26.95 $19.95

3610551 **GOBBA GOBBA HEY: A Hob Cookbook**, By Steven Gudla. 159 pages. Bloomsbury. Pub. At $18.00 $4.95


**2765497** **GET YOUR BAKE ON: Sweet and Savory Recipes from My Home to Yours**, By Brian Emnett. Color photos. 223 pages. Gallery. Paperbound. Pub. At $18.00 $10.95


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5713951 **WATER INFUSIONS: Refreshing, Detoxifying and Healthy Recipes for Your Home Water Bottle**, By L. & D. Clum. See how natural and convenient way to add organic flavor to your water, infusion pitchers and bottles make your water as good-tasting as it is great for you. This collection shows how easy it is to create a variety of unique and colorful drinks. Inspiring flavor combinations like Jalapeno to Peach Mango Mint, 151 pages. Ulysses. Paperbound. Pub. At $14.95 $11.95


4699883 **THE EVERYTHING HEALTHY TEA BOOK: 100 amazing recipes for tea**, By Bette Baldwin. A refreshing cup of tea is a soothing way to improve your health, lighten your mood, increase your metabolism, or boost your energy. If you’d like to experience the benefits and health-promoting properties of tea, this book offers all you need to know. 304 pages. Adams Media. Paperbound. Pub. At $16.99 $4.95

5855152 **ULTIMATE JUICING: Delicious Recipes for over 125 of the Best Fruit and Vegetable Juice Combinations**, By Donna Pliner Rodnick. Offers an abundant collection of great tasting fruit and vegetable drinks that use the sweeter, zesty juices of everything from apples to tomatoes. 228 pages. Three Rivers. Paperbound. Pub. At $14.99 $4.95

5815797 **SMOOTHIES FOR BETTER HEALTH**, By Ellen Brown with K.K. Hensley. Each of these 100 wholesome and luscious smoothie recipes is annotated for its overall nutritional profile and the specific nutrients it delivers. Try Fab for Raspberry Banana Smoothie; Upping the Iron Mango Macadamia Coconut Smoothie; or the Lycopene Luster Tomato Carrot Smoothie. Well illus. in color. 208 pages. Fair Winds Press. Paperbound. Pub. At $14.99 $4.95

3611388 **DRINK THE HARVEST: Making and Preserving Fresh Fruit Beverages**, Ed. by Catherine Swanson. Filled with smoothies that the whole family will love. Includes fruit-based smoothies; vegetable-filled smoothies; indulgent drinks for special occasions; and popsicles, pops and cubes that expand the idea of the smoothie to include frozen treats. Includes more than 100 recipes. Fully illus. in color. 224 pages. HMH. Paperbound. Pub. At $16.99 $6.95

5930677 **HIGH-PROTEIN SMOOTHIES: Sustaining Ingredients for Your Healthy Lifestyle**, By Pamela Braun. Protein shakes aren’t just for body-builders. Filled with high-protein ingredients like almond butter, coconut milk, hemp hearts, and yogurt, they’re hearty and satisfying and will help you build strength, gain energy, and lose weight. Give the Strawberry Banana Shake, the Bahama Mama Shake, or the Mean Green Shake a try! Fully illus. in color. 224 pages. Storey. Paperbound. Pub. At $18.95 $6.95

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3672647 THE JUICE OF THE EAST. By Carole Manchester. Well illus. in color. 156 pages. Morrow. Pub. at $25.00 $2.95


366818 SMOOTHIES, SMOOTHIES AND MORE SMOOTHIES. By L. Shomron & H. Borowski. Well illus. in color. 144 pages. Imagine! Paperbound. Pub. at $12.95


3654893 1000 JUICES, GREEN DRINKS AND SMOOTHIES. By Deborah Gay. Color photos. 286 pages. Firefly. Pub. at $29.95 $9.95


4524208 JUICE IT! BLEND IT! Transform Your Health One Drink at a Time. By L. Shomron. Illus. in color. 8x11x1/4”. Paperbound. Import. Pub. at $19.95


**Seasonings & Condiments**

7599986 THE TOP 100 QUICK & EASY SAUCES. By Anne Sheasby. Here are 100 of the most delicious and exciting, delicious meals, all quickly and easily. Whether you’re looking for a simple classic to enrich a fish dish, a savory accompaniment for pasta, or an exotic topping to serve with fresh fruit kebabs, you’ll find it here. Illus. in color. 126 pages. Duncan Baird. Paperbound Import. Pub. at $9.95

4843266 WRESTLING WITH NUT BUTTERS: 30 Recipes and Condiments to Use Them. By Mary Loudermilk. Shares 30 of the author’s yummier nut butter recipes that incorporate a variety of nuts, from pistachios and pecans to coconut, sunflower seeds, and macadamias. Loudermilk also shares recipes for using each nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 128 pages. Sterling. Pub. at $12.95

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