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June 28, 2019

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6283180 PRIME: The Complete Prime Rib Cookbook. By John Whalen III. Culinary experts from across the country present a go-to recipe collection for a memorable celebration. Whether you’re just looking for the perfect tantalizing cut of beef with just the right rubs and gravies, it’s all full of everything from Prime Rib au Poivre and Cowboy Steaks to creative twists on stuffed and served. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼. Pub. at $24.95. $6.95

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6819424 PANINI. By Melanie Barnard. More than just a sandwich, this traditional Italian cafe standby can be enjoyed at home in a variety of ways, using different combinations of ingredients. With over 50 recipes ranging from favorite lunch dishes to casual dinner plates, this collection offers dozens of ideas! Fully illustrated. 96 pages. Onew. Pub. at $17.95. $3.95

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**2842408 THE ULTIMATE PASTA AND NOODLE COOKBOOK.** By Serena Cosmo. The ultimate resource for every level chef, and a keystone addition to your library with over 300 recipes for pasta, soups, stir-fries, pastas and baked dishes; gluten-free and spiralized vegetarian recipes; and a complete how-to section on making your own fresh pasta, gnocchi, and dumplings with easy to follow instructions. Color photos. 408 pages. Ten Speed. Pub. at $23.00

**6760716 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make.** By the eds. at America’s Test Kitchen. From Beef Stew with Lasagna to Apple Flan and Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and techniques. Many in color. 448 pages. Ten Speed. Pub. at $29.95

**6889939 THE BEST OF WILD RICE RECIPES.** By Beatrice Ojakangas. The warm, nutty taste and rich texture of wild rice makes any dish a special one. This varied collection of recipes includes basic how to instructions, soups, salads, side and main dishes, breads, and even desserts. 106 pages. Spiralbound. Pub. at $9.95

**281722S TAMALES.** By Daniel Hoyer. You will find a variety of masa’s, fillings, sauces, and salsas in these more than 50 fresh recipes that have an endless combination of exciting flavor possibilities for this traditional Mexican dish. Fully illus. in color. 128 pages. Gibbs Smith. Pub. at $19.99

**690534X SALLY’S CANDY ADDICTION: Tasty Truffles, Fudges & Treats for Your Sweet-Tooth Fix.** By Sally McKenney. Jam packed with 75 homemade sweets, candies, and confections, with easy to follow recipes and stunning photography. Learn how to make your very own Lemon Cream Pie Truffles; Strawberry Buttercreams, Mint Chocolate Cream Pie, The Great Milkly Way Cake; and Easy Prom Night Truffle Bars. This is a great book for everyone. 192 pages. Race Point. Paper. Pub. at $17.95

**6882641 TAKE IT.** Filled with 384 bring a dish lifesavers! Each recipe is guaranteed to come together, travel well, and satisfy a hungry group of partygoers. Pick from any of the sensational recipes here such as Spinach Dip Pull-Aparts; Quiches to sweet favorites like Chocolate Raspberry Tarts, this collection has something for every party. Fully illus. in color. 320 pages. Reader’s Digest. Paper. Pub. at $17.99

**6688047 SIMPLE COMFORTS: 50 Heartwarming Recipes.** By Sue La Tabouli. Comfort food is one of the best things about childhood in edible form—soothing soups, savory casseroles, homemade cakes, pies, and creamy puddings. The recipes here are both comforting and contemporary, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00

**2913089 THE PORK ROLL COOKBOOK: The Mid-Atlantic Treat.** By J. Pizzicola & S.S. Yeska. From the eds. of Party Waffles Royale, Waldorf Salad and you’ll find your contribution is the hit of the party. Fully illus. in color. 320 pages. Reader’s Digest. Paper. Pub. at $17.99

**2831368 BETTER HOMES & GARDENS WONDER POT.** Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”—slow cooker, dutch oven, skillet, pressure cooker, or casserole dish. Dishes include Buffalo-Ranch Macaroni and Cheese, Miso Hot Pot; and Hawaiian-style Pork Roll Recipes. Spiralbound. Pub. at $19.99

**2815486 HOMEFRONT COOKING:** Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones. By Tracye Enerson Wood. A compilation of more than seventy treasured family recipes and photographs from military service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Chicken and Broccoli Casserole; Pensacola Pork Chops; and more. Filled with 384 bring a dish lifesaners! Each recipe is guaranteed to come together, travel well, and satisfy a hungry group of partygoers. Pick from any of the sensational recipes here such as Spinach Dip Pull-Aparts; Quiches to sweet favorites like Chocolate Raspberry Tarts, this collection has something for every party. Fully illus. in color. 320 pages. Reader’s Digest. Paper. Pub. at $17.99

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- 10 -

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2810687 GRANNY POTTYMOUTH’S FAST AS F**K COOKBOOK. By Peggy Glenn. With side-splitting potty-mouth commentary, yummy dishes for every occasion and directions even the dumbest of cooks can follow, you’re all set to enter cookbook heaven. Recipes include Three-Ingredient Potato Salad; funeral Feast Casserole; Barbecue Beef and Broccoli; and more. Adults only. Color photos. 176 pages. Paperback. Pub. at $21.99 $16.95

2780399 TASTE OF HOME PUMPKIN. Can’t get enough of that sweet and spicy pumpkin taste? Enjoy the 101 recipes included in this delicious collection like Fluffy Pumpkin Pancakes; Pumpkin Chip Muffins; Roasted Pumpkin Nachos; Pumpkin-ChORIZO Bow Ties; and Ginger-Streusel Pumpkin Pie. Fully illus. in color. 9x10. Spiralbound. Reader’s Digest. Spiralbound. Pub. at $12.99 $9.95


2945223 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES. By Phyllis Pellman Good. The more than 780 recipes in this handy, lip-smacking collection offer you a way to prepare quick, “make it again” meals—all of which only need 5 simple ingredients. You’ll create. Featuring dishes like Mexican Egg Casserole, Marvellous Mini Meat Loaves, Smokey Mountain Chicken, Peach Cobbler, and more! 264 pages. Paperback. Pub. at $15.95 $12.95

2865558 THE BEST OF AMISH COOKING. By Phyllis Pellman Good. Gathers treasures shared from interviews with real Amish grandmothers, digging through recipe boxes, and poring over old books and diaries. These heart and soul-warming dishes include Speedy Chicken Pie; Bacon-Cheeseburger; and many more. Color photos. 192 pages. Hamlyn. Paperback. Pub. at $7.99 $3.95

6904252 ITALIAN: Just 5 Ingredients. Ed. by Eileen Maxfield. You’d be amazed at what delicious Italian meals you can make with no more than five ingredients like Mozzarella & Tomato Ciabatta; Fried Calamari; Tuna & Borlotti Bean Salad; Chicken Milanese; Spinach & Goats Cheese Gnocchi; and more. Fully illus. in color. 192 pages. Hamlyn. Paperback. Pub. at $7.99 $3.95


2892715 SAMEEN RUSHDIE’S INDIAN COOKERY. Takes readers on a personal culinary journey, driven by an impulse to share and celebrate North Indian food. Rushdie explains how to shop, stockpiles, and offers a marvelous array of meat, poultry, fish dishes, and vegetarian spreads. These recipes will fill your kitchen with the irresistible pleasures of Indian cookery. 256 pages. Paperback. Pub. at $16.00 $9.95

6913229 SUPERFOOD NUTS: A Guide to Cooking with Power-Packed Nuts, Almonds, Pecans, and More. By C. Diekmann & V. Chelf. An authoritative guide to almonds, walnuts, pecans, pistachios, and more! That’s a whole bunch of protein and mouthwatering recipes such as Orange Walnut Muesli; Breakfast Rice Pudding; Eggplant with Caramelized Onions, Walnuts, and Peas; and Maple Walnut Shredded Chicken. Fully illus. in color. 150 pages. Sterling. Paperback. Pub. at $14.95 $4.95

6747148 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoopes. From Ancho peppers to New Mexico and Hatch chilies, bring a little taste of the southwest to your table. Recipes include Savory Chipotle Chile Cheddar Cheese cake; Mayan-Spiced Grilled Pork Chops; and Green Chile Apple Crisp. 12 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $3.95

2901021 MR. WILKINSON’S WELL-DRESSED SALADS: A Cookbook to Celebrate the Seasons. By Matt Wilkinson. With the garden’s yield as his inspiration, Wilkinson’s salads produce with garden-fresh greens, fish, and meat to create enticing, adaptable salads. Recipes include Iceberg, Mint and Redish Salad with Avocado Dressing; Grilled Peaches & Chicken with Arugula; Grand Ewe with Golden Raisins, Pine Nuts, and Macaroni or Shaff’s Blue Cheese with Guanciale, Brussels Sprouts, and Penne. Color photos. 212 pages. Little, Brown. Paperback. Pub. at $17.97 $4.95

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6734219 HOW TO INSTANT POT: Mastering All the Functions of the One Cookbook That Will Change the Way You Cook. By Daniel Shumski. Discover the power of the Instant Pot with this demystifying cookbook. Shumski not only teaches you how to master each of this revolution appliance’s key functions, he also offers more than 100 irresistible recipes that have been specially crafted to take advantage of the pot’s many virtues. 279 pages. Workman. Paperback. Pub. at $16.95 $12.95

6961967 AMERICA’S COMFORT FOODS. Whether we’re at a community dinner, a family reunion or a simple supper with our family, food spells comfort to all of us. This collection of over 200 recipes includes Spicy Chicken Pie; Bacon-Cheddar Beef Meatloaf; Seasoned Greens & Beans; Calico Cowboy Beans; Hot Wisconsin Cheese Dip and Texas Tofey Pecan Bars. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $9.95

2912652 SOUTHERN TUSCAN: Herbage Recipes and Simple Pleasures from Our Kitchen to Your Table. By Gabriele Corcos et al. Includes dishes for busy weeknights like Chicken Saltimbocca with Pasta and Mushrooms and Asparagus. Other dishes include Pecorino Tuscan Carrot Cake; and Roast Chicken Contadina. With over 100 recipes to help you live a dolce vita, it will inspire you to intuise your cooking with Tuscan traditions. Well illus., mostly in color. 268 pages. Touchstone. 8¼x10¼. Spiralbound. Pub. at $18.00 $11.95

690372X GOOSEBERRY PATCH OUR FAVORITE APPLE RECIPES. Features 62 super-easy recipes that are sure to be a hit with your family and friends, pot-lucks and pot-supper suppers. Three styles of Apple French Toast for breakfast; Apricot-Cashew Salad Sandwiches and Spicy Cabbage-Apple Slaw for lunch; and Bacon & Apple Pork Chops for dinner. And don’t forget dessert with Annie’s Apple Crisp. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95 $6.95

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**2809443 THE WORLD’S BEST SPICY FOOD.** By Tom Parker Bowles et al. Lonely Planet presents 100 authentic recipes that deliver the world’s most tastebud-challenging flavors direct to your kitchen. Explore the culture behind the planet’s spiciest dishes, from Sichuan Hotpots and Malaysian Laksa to tango Mexican Salsas. Color photos. 224 pages. Lonely Planet. Paperbound. Pub. at $19.95 $8.95

**4529987 COOKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA, REVISED EDITION.** Photos by Ben Fink. With this fully revised edition of the award-winning classic, cooks in every kitchen can incorporate lessons from the pros in their day to day cooking routines. Updated with more than 250 irresistible recipes, this indispensable reference is a cook’s compendium of cooking techniques. Well illus. in color. 408 pages. HMH. 9/1x10. Pub. at $35.00

**2880466 PIZZAS AND FLATBREADS: Over 100 Recipes Featuring Everyone’s Favorite Comfort Foods.** Provides you with tips and techniques on making and serving your own pizza doughs and flatbreads. This collection gives you everything you need to make everyone’s favorite comfort foods at home. You’ll find Neapolitan Pizza Dough, Gluten Free Pizza Dough, Deep Dish and Bacon Pizza, Mashed Potato, Bacon, and Scallion Pizza, and lots more. Well illus. in color. 240 pages. Cider Mill. Paperbound. Pub. at $18.95 $13.95

**280283X AMERICAN GIRL AROUND THE WORLD: COOKING, AND ENJOYING THE FOOD THAT LINKS US.** By Ellen Brown. A comprehensive journey around the globe. Every one gives just how easy and delicious it is to incorporate yogurt into your everyday life, and offers 75 delicious recipes for breakfast, lunch, dinner, snacks and dressing using yogurt. By Coquiltes Saint-Jacques and Tagliatelle a la Creme. Includes a section on how to make your own yogurt at home. Fully illus. in color. 198 pages. Random. 8/1x10. Paperbound. Pub. at $19.95 $11.95

**2808684 101 BURGERS & SLIDERS: Classic and Gourmet Recipes for the Most Popular Fast Food.** Ed. by Alice Sambor. Discover how to make all the classics plus inspired gourmet versions of burgers and their chic little cousins, sliders, at home. Find your new favorite burger among recipes like Spiced Vegan Burgers, Minnesota Hamburgers; Dinner Cheeseburger; and Pork & Apple Sliders. Includes recipes for classic sides. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $6.95

**2910365 THE QUINTESSENTIAL KALE COOKBOOK: Simple and Delicious Recipes from the World’s Most Nutritious Vegetable.** By Julia Mueller. With more than seventy five recipes for breakfast, lunch, dinner, and snack time, your whole family will quickly fall in love with kale. Recipes include: Apple Dumplings; Chicken Kale Chili, Cauliflower and Kale Yellow Curry, Indian Chickpea Stew with Kale Chili, Kale Chili, Cauliflower and Kale Yellow Curry, Indian Chickpea Stew with Kale Chili. Paperbound. Pub. at $19.95 $11.95

**2901153 PICKLES AND ICE CREAM: A Bizarre Pregnancy Cravings Cookbook.** By V. Jacob-Ebbinghaus & J. Rodrigues. Compiling more than 65 of the most outrageous food choices reported by expectant moms, this fun volume includes recipes for Cherry Spaghetti; Mashed Potato with Caramel Sauce; Butter Watermelon; and the classic of them all—Pickles and Ice Cream. This collection will make you think twice before opening your refrigerator when you’re feeling hungry. Color photos. 223 pages. Running Press. Pub. at $17.00 $3.95

**6847293 THE AUTHENTIC AMISH COOKBOOK.** Compiled by Norman & Marlena Miller. Sprinkled with popular Amish hymns and inspirational thoughts, these 450 recipes are all you need for hearty meals for small family groups or very large crowds, Family favorites include: Food for the Potato Harvest: Haystack Casserole; and Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95

**2847841 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Homes.** By Carole Roth Giagnocavo. Offers an endless array of traditional appetizers, soups, salads, main dishes, cereals, breads, and desserts—stick to your ribs comfort food! Recipes include Apple Dripplings; Chicken Pot Pie; Dutch Potato Soup; Reed Best Eggs; and Walhalla Smothered Shoo Fly. Color photos. 250 pages. Spiralbound. Pub. at $14.99 $11.95

**6785689 EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook for Taqueria-Style Home Cooking.** By Jennifer Olvera. Brings the most popular Mexican fare right to your very own table, from salsas and tamales to enchiladas and horchatas. Includes 115 simple, hassle-free recipes, many of which take less than 45 minutes to prepare, and step by step instructions for cooking techniques that yield authentic flavor. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

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**2821201 THE SAUSAGE COOKBOOK: BIBLE: 500 Recipes for Grilling, Spicing, Cooking, and Enjoying the Food That Links the World.** By Nicole Hill Gillet. Whether you’re going to a carry-in dinner, a church picnic, a school social, or a backyard BBQ, these recipes are sure to go over the crowd. Packed with Sunrise Breakfasts; Soup & Sandwich Soppers; Bountiful Salads & Sides; Main Dishes to Share; Food for Fellowship; and Heavenly Desserts. Well illus. in color. 250 pages. Gooseberry Patch. Paperbound. Pub. at $15.95 $8.95

**687861X THE JOY OF SQUASH: From Acorn to Zucchini.** By Theresa Milling. Featuring sixteen varieties of squash, these 200 yummy recipes include: Spaghetti Squash Vegetable Soup; Pumpkin Waffles; Chayote and Avocado Salad; and Pumpkin Cream Cheese Rolls. Step by step instruction for cooking Shaun’s preparation techniques that yield the highest quality food. Color photos. 233 pages. Rockridge. Paperbound. Pub. at $14.99 $11.95

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**2901153 PICKLES AND ICE CREAM: A Bizarre Pregnancy Cravings Cookbook.** By V. Jacob-Ebbinghaus & J. Rodrigues. Compiling more than 65 of the most outrageous food choices reported by expectant moms, this fun volume includes recipes for Cherry Spaghetti; Mashed Potato with Caramel Sauce; Butter Watermelon; and the classic of them all—Pickles and Ice Cream. This collection will make you think twice before opening your refrigerator when you’re feeling hungry. Color photos. 223 pages. Running Press. Pub. at $17.00 $3.95

**5898722 THE COMPLETE IDIOT’S GUIDE TO PRESSURE COOKING.** By C. Jacobs & P. Johnson. You don’t have to be a gourmet chef to reap the many benefits of pressure cooking. Paperback. These nearly 200 tasty recipes, from hearty breakfast through dessert, this helpful guide gives you everything you need to know to serve colorful, flavorful, nutrient-rich foods, straight from the pressure cooker. 352 pages. Alpha.
**6688372 TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK.** Ed. by A. Glander & W. Heath. From ground-beef staples and chicken classics to barbecued ribs and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals; dinner party dishes include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader’s Digest. Paperbound. Pub. at $24.99 **$17.95**

**2802996 RUSTIC MEXICAN: Authentic Flavors for Everyday Cooking.** By Deborah Schneider. This collection of authentic and flavorful Mexican recipes includes Tortilla Soup; Savory Layered Tortilla Cake; Short Ribs Barbacoa; Frijoles Charro; and more. Color photos. 192 pages. Weldon Owen. 8½x10¼. Pub. at $29.95 **$9.95**

**5937101 MAGNOLIA TABLE: A Collection of Recipes for Gathering.** By Joanna Gaines with M. Stets. A collection of more than 125 recipes is inspired by dozens of Gaines family favorites and include classic comfort selections from the couple’s new Waco restaurant, Magnolia Table. Includes tasty dishes like Cinnamon Squares; Dutch Oven Cabbage & Bacon; and Souffléed Broccoli Casserole. Color photos. 328 pages. Morrow. 8½x10¼. Pub. at $29.99 **$21.95**

**6733379 JOHN WAYNE CAST IRON OFFICIAL COOKBOOK.** Ed. by Jeff Ashworth. John Wayne put his name with recipes to every cast iron’s unique characteristics. With over 100 mouthwatering recipes such as Fighting Kentuckian’s Fried Chicken, Maple Bacon Biscuits Scurpots and Skillet Roasted Apples with Salted Caramel Sauce and much more, plus fascinating stories, photos and trivia about Duke. Fully illus., in color. 252 pages. Media Lab Books. Paperbound. Pub. at $22.99 **$16.95**

**2912740 THE CONFIDENT COOK.** By Irena Chalmers. The author shows readers that anyone who can understand a few basic cooking tricks can be a star in the kitchen. A simple beef stew can be transformed into a hearty Mulligan or a fancy French Beef Bourguignon. With two hundred practical recipes and techniques depicted in quaint and informative illustrations. 241 pages. Ptcador. Pub. at $16.00 **$6.95**

**2906186 SOMETHING OLD, SOMETHING NEW: Classic Recipes Revised.** By Tamar Adler. This collection gathers more than one hundred recipes from old cookbooks and menus and enlivens, updates, and simplifies them. Featuring many dishes to excite your palate like Chardonnay Coquillettes, Chilled Flower Blossom Soup, Pudding, Steak Diane Hallelujah! Grilled Quails on Canapes, and more! Illus., some in color. 267 pages. Scribner. Pub. at $27.00 **$6.95**

**6904728 SALUMI.** By John Piccetti et al. These savory meats—including salame, prosciutto, and Coppa—reflect generations of Italian craftsmanship. Menus for family and dining room table. Included are more than 50 delicious recipes like Ricotta Pie with Potato Crust, Linguine with Clams, and Frittata with Potatoes, Onion, Zucchini, and Salami. Also included is a summary of salumi traditions. Color photos. 144 pages. Chronicle. Pub. at $24.95 **$11.95**

**6841583 150 BEST WAFFLE MAKER RECIPES: From Sweet to Savory.** By M. Haugen & J. MacKenzie. This wide-ranging recipe collection offers ingenious tips and techniques that will have you making waffles like a pro. You’ll find recipes everyone will enjoy, including vegetarian, vegan and gluten-free options. Take advantage of your waffle maker in ways you never imagined. 168 pages of color photos. 192 pages. Robert Rose. Paperbound. Pub. at $19.95 **$15.95**

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★ 6897835 COPPER MAGIC! No-Fail Recipes for the Revolutionary New Nonstick Cookware. By Elia Sanders. Make the most of your copper-topped pan with more than 75 recipes for delicious appetizers, lunches, dinners and desserts. Designed specifically for square and round copper pans, these incredible, no-hassle dishes include Cosmic Fake Sushi, Fluffernutter Sandwiches, and more. Fully illus. in color. 154 pages. $6.95

★ 279246X THE NEW ESSENTIALS COOKBOOK: A Modern Guide to Better Cooking. By America's Test Kitchen. Learn how to think like a cook and get a deeper understanding of ingredients, and learn better techniques and the secrets used in the test kitchen, to take every dish you make to the next level. Every recipe has step by step instructions and illustrations that include delicious dishes like Roasted Chicken Parts with Lemon and Herbs, and Braised Asparagus, Peas, and Radishes with Tarragon. 482 pages. America's Test Kitchen. 8½x10¼. Pub. at $40.00 $29.95

★ 282227X COOK'S ILLUSTRATED REVOLUTIONARY RECIPES. By America's Test Kitchen. This collection tells the story of Cook's Illustrated and of American cuisine over the past quarter century. Packed with innovative techniques, kitchen science, deep dives into culinary history, and, most importantly, entirely foolproof tested recipes, this cooking guide will be an indispensable resource. Well illus. in color. 564 pages. Cook's Illustrated. 9x11½. Pub. at $49.95 $32.95

★ 2848562 COOK IT IN YOUR DUTCH OVEN. By America's Test Kitchen. From the people you trust most in the kitchen comes this collection of 150 tested recipes for cooking in your Dutch oven. Everything from appetizers to soups, main course meals to desserts, Chicken Livers with Tarragon, and Slow-Roasted Chuck Roast with Horseradish-Sour Cream Sauce for dinner and Bourbon-Pecan Bread Pudding for dessert! Well illus. in color. 318 pages. Cook's Illustrated. 8½x11½. Pub. at $49.95 $29.95

★ 2887873 HOW TO PARASAIL ANYTHING: Classic, Modern, and Global Dishes Using a Time-Honored Technique. By America's Test Kitchen. An authoritative guide from the experts at America's Test Kitchen on the art and science of parasailing. This collection features all of the recipes seen on the popular TV show, plus plenty of bonus variations and helpful tips and tricks. Recipes include Delta Hot Tamales, Apple Cider Chicken, or Blitz torte. Color photos. 748 pages. Cook's Illustrated. 8½x11½. Pub. at $49.95 $24.95

★ 2883558 AIR FRYER PERFECTION. By America's Test Kitchen. Discover how to cook a whole meal in the air fryer with the people you trust from America's Test Kitchen. Offering tips and tricks, they'll show you how to cook everything from Sweet and Spicy Pork Tendersloin with Roasted Butternut Squash; Southwestern Beef Hand Pies; and Top Sirloin Steak with Roasted Mushrooms and Blue Cheese Sauce. Well illus. in color. 182 pages. America's Test Kitchen. 8½x10¼. Pub. at $35.00 $26.95

★ 6668336 TASTE OF HOME COOKING FOR TWO. Ed. by Hazel Wheaton. LARGE PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and entrees to soups and sauces feature step by step instructions and nutrition facts. Recipes include Crab Cakes with Lime Salsa; Best-Ever Grilled Cheese Sandwiches; Saucy Beef with Broccoli; and Pepperoni Lasagna Roll-Ups. Fully illus. in color. 320 pages. Reader's Digest. Paperback. Pub. at $17.99 $12.95

★ 2899022 TASTE OF HOME 200 RECIPES YOU'LL MAKE FOREVER. Ed. by Hazel Wheaton. Every recipe in this collection includes a quick guide to prep and cook times and three At A Glance icons for further help planning. The Slow-Cooker Icon highlights dishes made using a cook's best friend, the 5 Ingredients icon identifies dishes that call for five items or fewer; and the Freezer Icon notes freezer-friendly recipes so you can prepare dishes ahead and freeze until needed. Well illus. in color. 320 pages. Reader's Digest/TOH. Paperback. Pub. at $17.99 $13.95

★ 2867572 CLARIDGE’S: The Cookbook. By M. Nail & M. Erickson. Recipes to savor at any time of the day from London’s most elegant hotel. Includes a treasury of decadent recipes such as Hand Dived Scallops, Lobster Thermidor, Roast Rack of Kentish Lamb, Tournedos of Aberdeen Angus Beef, or Duck Terrine. Also features signature cocktail recipes such as Beep Pollen Crusta and Toasted Pecan Tart; cakes like Mint Chocolate; and donuts like Maple Bacon; pastries like Peach and Blueberry Cobblers; S’mores Cake and more. Fully illus. in color. 268 pages. Mitchell Beazley. Price Cuts to $11.95

★ 6940072 A FARMER’S TABLE. By Jessica Robinson. Jessica shares her farm fresh home-cooked recipes with you. Try Blueberry Crumble Bars; Brown Sugar Whiskey Steak; Brussels Stew; Chocolate Bacon Burgers; and so much more! Color photos. 176 pages. Gibbs Smith. Pub. at $24.99 Price Cuts to $4.95

★ 2788675 COOK’S ILLUSTRATED ALL-TIME BEST DINNERS FOR TWO. By the editors at America’s Test Kitchen. The two have never been easier with this collection of 75 recipes that have been re-engineered to serve two. From Teryaki-Glazed Steak Tips, to Grilled Pork with Eggplant and Shrimp Noodles with Shrimp, anyone starting out and empty-nesters alike, will love these meals tailored just for them. Color photos. 182 pages. America's Test Kitchen. Pub. at $22.99 $17.95

★ 2803356 THE FARM HOME COOKBOOK: Wholesome and Delicious Recipes from the Land. By Elise Kline. These incredible, delicious recipes come from the kitchens of cooks who grow much of their own food. Their 250 delectable recipes include treats like Foggy Day Chili, Almond Apple Cranberry Granola, Garlic Parmesan Chicken, and Pistachio Toasted quinoa chocolate bark; and pistachio toasted quinoa chocolate bark; and pistachio iced latte; and all take 60 minutes or less to prepare. Well illus. in color. 286 pages. Ed. by Hazel Wheaton. LARG E PRINT EDITION. Offers new favorites for every meal and classics sized right for two. America’s Test Kitchen. 8½x11¾. Pub. at $35.00 $21.95

★ 6731139 A FRYER DELIGHTS. By Teresa Finney. Go beyond wings, poppers and french fries using your quick, clean, and convenient air fryer. Offers a brief revolutionary way to make 30 delectable treats, these 100 recipes include donuts like Maple Bacon; pastries like Peach Pecan Tarts; cakes like Mint Chocolate; and much more! Color photos. 201 pages. America's Test Kitchen. Pub. at $15.95 Price Cuts to $9.95

★ 6910114 THE PRETTY DISH: More Than 150 Everyday Recipes & 50 Beauty DIYs to Nourish Your Body Inside & Out. By Jessica Merchant. Filled with 150 recipes, along with themed menus, party ideas, and inventive beauty projects. All of the recipes are deliciously indulgent like poke tacos; toasted quinoa chocolate bark; and pistachio iced latte; and all take 60 minutes or less to prepare. Well illus. in color. 312 pages. Rodale. $29.95 Price Cuts to $17.95

Recipe Collections
Recipe Collections

691781X COOK LIKE A MAN: Master Your Kitchen with 78 Simple and Delicious Recipes. By Fritz Brand. Equipping readers with a solid understanding of kitchen basics while also divulging a few easy tricks—even if it means “taking it till ya make it”—Brand shows you what works, how it works, and why it works. Recipes include The Bacon and Cheese Quesadilla; Spaghetti Carbonara; Beer-Battered Fish and Chips; Guiness and Tomato Beef Short Rib; and more. Color photos. 261 pages. Skyhorse. 8½x10½. Pub. at $24.99 $4.95


2791498 COOKING WITH YOGURT. By Ilan Iliev. Offers a wonderful selection of inspiring and creative yogurt recipes like Fried Yogurt Fritters and Chicken with Mustard Yogurt Sauce, using a range of nutritional ingredients. These delicious yogurt combinations together with precisely chosen spices will satisfy even the most fastidious tastes. Fully illus. in color. 376 pages. New Holland. 8¼x10. Paperback. $7.95


6852645 THE CONNECTICUT FARM TABLE COOKBOOK. By T. Medeiros & C. Colasurdo. Dozens of chefs from across the state share their most beloved recipes using locally sourced ingredients. Try Freund’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 327 from 61 different farmers, 610 pages. Paperback. Pub. at $22.95 $6.95

★ 6847198 99 FAVORITE AMISH RECIPES. By Georgia Varozza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that includes Caramel Apple Pie, Farmer’s Stew, Shoofly Pie, Homemade Apple Parfaits, and much more. 118 pages. Harvest House. Spiralbound. Pub. at $9.99 $7.95

6942237 ADVENTURES IN CHICKEN. By Eva Kosmas Flores. Eva knows how to combine flavors and textures in truly unique ways to make even the humble chicken seem special. Recipes include Cuban Chicken Fricassee; Chicken Stuffed Pumpkin; Mulligatawny Soup; Cracking, Bacon, and Onion Jam; and more. Fully illus. in color. 288 pages. MA. Pub. at $30.00 $9.95

6843077 COOKING NEW AMERICAN: How to Cook the Food You Love to Eat. By the eds. of Fine Cooking. Features over 200 flavorful recipes for your favorite foods, from appetizers like Peppered Shrimp and Hoisin Peck & Scallion Fries, to main dishes like Quick Chicken Saute with Snow Peas & Cilantro, to desserts like Plum Galette with Lemon Crust. Color photos. 234 pages. Taunton. 8½x11. Pub. at $19.95 $14.95


6903959 EAT YOUR HEART OUT. By Dean Sheremet. This collection of recipes will appeal to anyone who’s ever wanted to begin again, whether it’s about looks, love, or work. With ultra healthy versions of comfort foods like Slow-Baked Salmon or Sweet Potato Scallion Lakes to improve your mood and boost your metabolism, this is the go-to cookbook for looking and feeling your best. Color photos. 256 pages. Countryman. 8¼x10¼. Pub. at $25.95 $8.95

★ 6694527 SWEET POTATOES: Roasted, Loaded, Fried, and Made into Pie. By Mary-Frances Heck. Flavorful ingredients such as chile, cumin, milk, and cheese transform your favorite super-food into sixty bold, crave-worthy dishes. Recipes include Chicken and Dumplings, Sweet Potato Chips, Spicy Potato Ravioli, Sweet Potato Tacos, Sweet Potato Ice Cream, and more. Fully illus. in color. 144 pages. Clarkson Potter. Pub. at $16.99 $12.95

★ 2817616 THE CHICKPEA REVOLUTION COOKBOOK. By H. Lawless & J. Mulqueen. Features more than 85 recipes that can help you incorporate more plant-based foods into your diet. Powerful and delicious chickpeas are good for you and the Earth. Come join the revolution and give these tasty recipes a try: Chickpea Pazzo; Life-Affirming Ramen; and Queen of Chickpeas & Cilantro-Pesto Pesto. Color photos. 196 pages. Skyhorse. Pub. at $17.99 $12.95

2852861 LA TARTINE GOURMADNE: Recipes for an Inspired Life. By Beatrice Peltre. With nearly 100 recipes and charming anecdotes, Peltre takes you on a journey, revisiting her inspiration for each dish. Not just a guide about cooking, but a warm invitation to share in the beauty and simple pleasure of a life with food at the heart of it, the delicious meals include Cold Honeydew and Cucumber Soup and Lemon and Honey-Flavored Chicken. Well illus. 314 pages. Shambhala. 8¼x10. Pub. at $35.00 $11.95

★ 597498 HIGH ALPINE CUISINE. By Maria Mendith. Inspired by travels to the mountains of the Swiss Alps, Austria, Utah and Colorado, these recipes for energy packed comfort foods will fuel your active day. Warm up after a frosty day on the slopes or serve with other dishes in the Americas, Italy, France, India, Morocco, and the Middle East, the authors bring together nearly 200 recipes. Includes Gazpacho, Jambalaya, and Spaghetti alla Carbonara, as well as other dishes such as Coriander and Lemon Soup; Lamb Stew with Eggplant, Saffron, and Ginger; and more. 296 pages. Ecco. Paperback. Pub. at $19.99 $14.95

2012843 EAT DELICIOUS: 125 Recipes for Your Daily Dose of Awesome. By Dennis Prescott. Features comfort food from around the globe that you can prepare no matter your skill level. It’s packed with 125 recipes for breakfast, lunch, and dinners as well as desserts, snacks, and sides that everyone will enjoy. Try Creamy Lobster Mac and Cheese; Fried Shoestring Onion Cheeseburger; Salted Caramel Apple Parfaits; and more. Well illus. in color. 346 pages. Shambhala. 8¼x10. Pub. at $24.63 $8.95

★ 6723209 WELCOME HOME COOKBOOK. By Hope Comerford. Features 450 easy and satisfying recipes to help you make the most of your time in the kitchen. Try Hot Artichoke and Spinach Dip; Cinnamon Coffee Cake; Broccoli Rabe and Sausage Soup; Finger-Lickin’ Spareribs; and many more. Color photos. 8½x11. Pub. at $19.95 $15.95

★ 2835622 ONE POT, BIG POT: 100 Family Meals Using Just One Cooking Vessel! By Shane Hetherington. This collection gives you 100 beautiful recipes that are composed of affordable, accessible ingredients that are good for you and the Earth. You’ll find easy inventive breakfast options; decadent dinners; quick, flavorful salads; and much more. Fully illus. in color. 234 pages. Cider Mill. 8½x10½. Pub. at $24.95 $17.95

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- 18 -

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**THE HOW CAN IT BE GLUTEN FREE COOKBOOK, VOLUME 2.** By the eds. at America’s Test Kitchen. This kitchen tested collection of gluten-free recipes features a whole new whole grain flour blend, dairy free variations and nutritional information for every recipe. Expand your repertoire with 190 guaranteed, approachable recipes. From breakfast favorites, rice and grains, and comfort food classics to cookies, pies, and cakes. Well illus. in color. 318 pages. HMH. Paperback. Pub. at $26.95 $7.95

2831503 DIABETIC LIVING HEALTHY MAKEOVERS FOR DIABETES. Ed. by Anne F. Donovan. This informative cookbook is chock-full of small changes that add up to big results when it comes to losing weight and balancing blood sugar. As you use this guide, you’ll learn healthy kitchen tips to transform your C.P. on-the-go cooking, such as trading bread crumbs for ground nuts in a crispy chicken coating. Includes 95 irresistible meals. Well illus. in color. 252 pages. HMH. Paperback. Pub. at $19.99 $4.95

281529X THE BONE BROTH MIRACLE DIET: Lose Weight, Feel Great, and Revitalize Your Health in Just 21 Days. By Eden Skirine. Restore and reboot your health with nature’s miracle cure in only twenty-one days with this easy to follow plan. You’ll incorporate delicious, healthy bone broth and ancestral foods into your diet to help you lose weight, boost energy and heal your gut. Recipes include Supercharged Greens; Maple Roast Salmon; and Chocolate Coconut Balls. Color photos. 213 pages. Skyhorse. Paperback. Pub. at $17.99 $4.95

★ 6970487 SANDWICHES WITHOUT BREAD: 100 Low-Carb, Gluten-Free Options. By Polina Korakova. Featuring one hundred creative recipes, this collection will appeal to both your appetite and your waistline. Instead of using bread, you can make sandwiches with lettuce, wrapped smoked meat, cucumber, apple slices, grilled eggplant or pineapple, and dozens of other constituents, the options are endless. Well illus. in color. 214 pages. Skyhorse. Pub. at $16.99 $12.95

2078291 NUTRI-BLENDER RECIPE BIBLE. By Rob Donavan. Forget about stirring and blending ingredients into your smoothie. With this collection you can enjoy as many as 150 incredible meals that detoxify, replenish, and revitalize your health. From superfood smoothies and energizing soups to burgers and cakes, each of these meals is easy to prepare, easy to clean up, and packed with the nutritious elements of your fruits and veggies. Color photos. 198 pages. St. Martin’s. Paperback. Pub. at $19.99 $4.95

4555376 THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot’s Guides as Easy as Idiots Can Get It. By Beth Moskowitz. Complete with 60 delicious recipes, this guide gives you all you need to know to eat your way to a reduced risk of heart disease, cancer, asthma, diabetes, and arthritis by reducing inflammation. Try California Scramble Homemade Granola Bars, or Cannery Row Soup. 316 pages. Alpha. Paperback. Pub. at $18.95 $4.95

2884305 KALE, GLORIOUS KALE. By Catherine Waiters. Discover the myriad ways you can introduce this superstar anti-inflammatory food into your cooking with recipes like Baked Eggs Over Kale; Kale Granola; Rustic Kale and Goat Cheese Tart; Penne with Kale, Sausage, and Mushrooms; and even Kale, Pumpkin Pesto and White Beans. Well illus. in color. 218 pages. Countryman. Paperback. Pub. at $16.95 $5.95

8823068 THE CHIA SEED COOKBOOK: Eat Well, Feel Great, Lose Weight. By MySeeds Chia Test Kitchen. These tiny, flavorless, gluten-free seeds are chock-full of antioxidants and minerals. When combined with water they can be used as a replacement for butter or oil in your favorite baked goods. Nearly 100 recipes include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. Well illus. in color. 224 pages. Skyhorse. Pub. at $17.95 $7.95

2873125 COOKING WITH SEA VEGETABLES. By Peter & Monique Bradford. High in minerals and protein and low in calories, sea vegetables have always been valued for their purifying properties. The authors have created a wealth of original dishes and gathered techniques of preparation from around the world. The result is a comprehensive guide to this traditional food of the future. 144 pages. Healing Arts. Paperback. Pub. at $14.95 $3.95

6841376 THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy every craving, whether it’s for creamy mashed potatoes or delicious chocolate pudding. Photo illustrated. 316 pages. Taunton. Pub. at $28.00 $9.95

680537 THE EAT FAT, GET THIN COOKBOOK. By Mark Hyman. We know now that the key to losing weight and achieving ultimate health is to eat more fat, not less. Most of the 175 mouthwatering gluten-free recipes here will help you lose weight, feel better, and satisfy even the pickiest eaters. Easy to prepare recipes such as Walnut Pancakes with Blueberries, Rosemary Sirlon Steak with Mushrooms and Pineapple Bacon, 32 pages of color photos. 312 pages. Little, Brown. Pub. at $30.00 $7.95

6824889 THE BIG BOOK OF LOW-SODIUM RECIPES. By Linda Larsen. From hearty breakfasts like Raisin Apple Strata to mouthwatering plates like Beef and Black Bean Enchiladas, each page offers options that are so tasty, you won’t need to give up your favorite flavors. Offers more than 500 delicious recipes. 479 pages. Adams Media. Paperback. Pub. at $29.95 $9.95

1040916 FIX-IT AND ENJOY-IT CHURCH SUPPERS MAKEOVERS FOR DIABETES. By Phyllis Pellman Good et al. Presents big results when it comes to losing weight, balancing blood sugar. As you use this collection you can include Peanut Butter Chia Waffles, Chia Triple Fruit Crisp, and Chia Lemon Hummus. W ell illus. in color. 312 pages. Little, Brown. Pub. at $30.00 $9.95

2859297 THE SPICE DIET: Use Powerhouse Flavor To Fight Cravings and Win the Weight-Loss Battle. By J.T. Allen & D. Reverand. It’s the author’s approach to losing weight without sacrificing your favorite foods. Recipes include Guilt Free Pancakes, Lip Smacking Chicken Wraps, Sweet Potato Crumble; Home-Style Potato Salad; and 304 Grand Central. Pub. at $27.00 $15.95

★ 286909X THE “I LOVE MY AIR FRYER” KETO DIET RECIPE BOOK. By Sam Dillard. Must have for air fryer owners who follow the ketogenic diet and want fast healthy, and delicious meals their whole family can enjoy. You’ll find low fat burning recipes, including; Cheesy Cauliflower Hash Browns; Sausage Stuffed Mushroom Caps; Greek Chicken Stir Fry, Raspberry Danish Bites; Swift Turkey Meatballs. Well illus. in color. 224 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

6825176 THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss the Ketogenic Way. By Vivica Menegaz. Fat bombs are high-fat, low carb treats and snacks, ideal for boosting fat intake while following a ketogenic diet. With the right collection of recipes you’ll always have something delicious and satisfying on hand. Try Egg and Avocado Bacon Cups, Coconut Almond Truffles, Mint Chocolate Bean Enchiladas, each page offers meals that taste good and don’t have the 286990X THE “I LOVE MY AIR FRYER” KETO DIET RECIPE BOOK. By Sam Dillard. Must have for air fryer owners who follow the ketogenic diet and want fast healthy, and delicious meals their whole family can enjoy. You’ll find low fat burning recipes, including; Cheesy Cauliflower Hash Browns; Sausage Stuffed Mushroom Caps; Greek Chicken Stir Fry, Raspberry Danish Bites; Swift Turkey Meatballs. Well illus. in color. 224 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

685117X LOW CARB HIGH FAT CAKES AND DESSERTS: Gluten-Free and Sugar-Free Pies, Pastries, and More. By Mariannn Andersson. Learn to substitute coconut and almond flour for wheat and replace sucrose and sugars with sweeteners, and when cooked you will be able to tell the difference. Filled with more than thirty recipes for cakes, cookies, pies, and delectable bites, this volume will satisfy your sweet tooth without ruining your diet. Fully illus. in color. 94 pages. Skyhorse. Pub. at $17.99 $5.95
6930069 THE GLUTEN-FREE KITCHEN: Over 135 Delicious Recipes for People with Gluten Intolerance or Wheat Allergy. By Robyn Ryberg. If you have to give up bagels, muffins, and breads just because your diet restricts wheat or gluten, think again. Both novice and experienced cooks will enjoy such tantalizing dishes as Sour Cream and Blueberry Muffins, Breakfast Scones, Baked Oatmeal, and Simply Sinful Chocolate Cake. 282 pages. Three Rivers. Paperback. Pub. at $16.00 $4.95


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

6888194 DASH DIET FOR RENAL HEALTH. By S.M. Rivera & K. Diversi. Unleash the power of this scientifically proven DASH diet to improve renal function while enjoying a wide variety of delicious foods. Along with easy to follow meal plans the recipes featured include Beef Barley Stew, Roasted Red Skillet Vegetable Green Curry, and Pasta Primavera. 207 pages. Ulysses. Paperback. Pub. at $15.95 $11.95

2833811 THE EVERYTHING YOU NEED TO KNOW ABOUT DIABETES COOKBOOK. By Karin M. Hegenheber. Learn how to navigate key challenges associated with living with diabetes; find advice on the benefits of healthy eating and weight loss in managing your diabetes; and find 70 delicious and healthy recipes, including vegan and vegetarian dishes. Color photos. 160 pages. CICO Books. Paperback. Pub. at $12.95 $9.95

6925987 LIGHT FRENCH RECIPES. By Jean-Michel Cohen. Takes classic French dishes, from Quiche Lorraine to Creme Brulee, and serves them up in light recipes that taste as good as the originals but at a fraction of the calorie count. With nutritional advice and tips on how to cook light and replace high-calorie ingredients, this is a valuable reference for healthy cooking. Well illus. in color. 192 pages. Flammarion. Pub. at $24.00 $6.95

6864163 DIABETES MEALS FOR GOOD HEALTH, SECOND EDITION. By Karen Graham. Take the guesswork out of planning nutritious meals. Includes a 32-page guide, Food Choice Directory, of low-sugar, low-salt, and low-fat foods, with size photos for every meal that makes it easy to identify appropriate portion sizes. Delicious recipes include Baked Low-Fat Fries, Jellied Vegetable Salad, Crustless Pumpkin Pie, and Stuffed Grilled Chicken. 320 pages. Robert Rose. Pub. at $10.95 $7.95

6364418 THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET. By K.A. Tessmer & S. Green. Indulge in this healthy, balanced, flavorful approach to eating! This guide will tell you the secrets of the Mediterranean diet and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of heart-healthy meal planning. 335 pages. Alpha. Paperback. Pub. at $13.99 $8.95

8885459 500 KETOGENIC RECIPES. By Dana Carpender. Shows us how to live the ketogenic lifestyle deliciously with easy to prepare recipes for everything from snacks and appetizers to main dishes, drinks, and desserts. Makes staying in the ketogenic zone simple with hundreds of recipes, pantry and shopping lists, and ketogenic dîn’ts. 304 pages. Fair Winds Press. $14.95

280046X THE WORLD’S BEST SUPERFOODS. By Natasha Corrett et al. Dive into the world of superfoods! Discover 66 tasty recipes from cultures around the globe containing star ingredients to boost your health and wellbeing. Try dishes like Middle Eastern Potato Salad, Quinoa Stew, Donegal Oat Cake, Shakhouta, or Bee Pollen Porridge. Color photos. 208 pages. Lonely Planet. Paperback. Pub. at $14.99 $4.95

2845466 DAIRY-FREE DELICIOUS. By Katy Sailer. Cutting out dairy doesn’t have to mean giving up creamy, cheesy delights or recipes that call for butter and milk. With this collection you can enjoy classic dishes gone dairy-free such as: Seafood Chowder; Dauphinoise Potatoes with Caramelized Onions; Lemon “Cheese” Cake; and more. Color photos. 176 pages. Countryman. Pub. at $23.95 $5.95

6952511 COOK YOUR BUTT OFF! Lose Up to a Pound a Day with Fat-Burning Foods and Gluten-Free Recipes. By Rocco DiSpirito. Complete with shopping lists, meal plans, and recipes designed for up to a 14-day program helps you lose weight fast thanks to DiSpirito’s five fat-burning foods that are: lactose-free, gluten-free, free of refined sugars, and high in probiotics and probiotics. Includes 75 all-new easy to make recipes like Spicy Breakfast and Wrap with Shrimp and Tomato Salad. Illus. 251 pages. Grand Central. Pub. at $26.00 $5.95

6859259 THE NEGATIVE CALORIE DIET: Lose Up to 10 Pounds in 10 Days with All You Can Eat Foods. By Rocco DiSpirito. DiSpirito quantifies the top ten negative-foods you need to eat for rapid weight loss, and offers mouthwatering recipes that include them like Almond Encrusted Flounder with Chopped Spinach and Cran Broth or Shrimp and Black Bean Burgers. Mushrooms and Greens, Mushrooms and Greens, Mushrooms and Greens, Mushrooms and Greens, Mushrooms and Greens, Mushrooms and Greens, Mushrooms and Greens! He includes meal plans, shopping lists, and a kickoff cleanse, to get you going on your weight-loss journey. Color photos. 276 pages. HarperCollins. Pub. at $27.99 $10.95

6930220 NOURISHING MEALS: 365 Whole Foods, Allergy-Free Recipes for Heating Your Family One Meal at a Time. By Karin M. Heylenberger. This is your essential resource. 486 pages. HarperOne. Pub. at $23.99 $10.95

6708286 THE COMPLETE BOOK OF RAW FOOD, SECOND EDITION REVISED. Ed. by J. Rodwell & J. Eding. The bestselling raw food classic has been revised and updated to make it even more easy to prepare recipes, helpful tips, and the latest on the raw food lifestyle. Whether you are curious about adding raw foods into your diet or have been eating raw for years, this is your essential guide. This is the fundamental movement, here’s the ultimate guide to eating healthfully as a family—a simple, practical cookbook with 365 delicious, whole-fooods based recipes that cut out refined sugar, gluten, dairy, eggs, and soy for a year of healing. 32 pages of color photos. 510 pages. Harmony. 8x10. Paperback. Pub. at $26.99 $6.95


6732269 THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing. By Christine Bailey. This revolutionary five-week program shows how to solve the causes of your digestive problems with five simple steps: remove, replace, repopulate, repair, and rebalance. All recipes are grain and gluten free and low in sugar, and most are dairy free and Paleo-friendly. Paperback. Pub. at $19.95 $5.95

22 - 22 - See more titles at erhbc.com/685
**Low Fat & Healthy Cooking**

6827464 WANDERLUSt FIND YOUR TRUE FUNK: Journeys in Healthy, Delicious, and Ethical Eating. By Jeff Kiannoto et al. The foodie’s road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all-star chefs you can now feel good about eating for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $25.99

$4.95

6785539 THE INSULATION RESISTANCE DIet FOR PCOS. By T. Spencer & J. Kostlo. Guides you through the critical diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Must include Sweet Potato Soup with Sautéed Onions and Chicken and White Bean Chili. Color photos. Paperbound. Pub. at $17.99

$9.95

678510 THE COCONUT OIL CURE. In addition to 100 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage creams and sumptuous anti-aging potions. Recipes include Roasted Coconut Creme Brûlée, Creamy Vegetable Stew, and Lemon and Coconut Truffles. Illus. in color. 226 pages. Rockridge. Pub. at $19.95

$9.95

6785954 THE MICROBIOME DIET PLAN: Six Weeks to Lose Weight and Improve Your Gut Health. By Danielle Capilano. Explains the microbiome and weight loss, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Apricot, and Olive Bake. Color photos. 255 pages. Rockridge. **SOLD OUT**

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6990010 SUPERFOODS: Recipes & Preparation. By Alaska Fraser. Superfoods is the five-star weight-loss food that everyone is talking about. Discover how their powers—how they can aid brain function and weight loss, promote healthy skin, and more. With wholesome and tasty recipes, such as Spiced Goji Brownies or Sweetened Tagliatelle, this is your ultimate guide. Color photos. 223 pages. Flame Tree. **7.95**

6928153 INSTANT POT ELECTRIC PRESSURE COOKER COOKBOOK. By S. Quesenberry & K. Merker. From healthy homemade soups and stews, casse roles, main dishes, sides, and desserts— including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Illus. in color. 576 pages. HMH. 8¼x10. Spiralbound. Pub. at $29.99

$7.95


$5.95

696009X GOOSEBERRY PATCH EVERYDAY SLOW COOKER. Ed. by Cathy Welter. Featuring 260 simple main dishes, soups, and desserts perfect for any weekday along with quick tips and slow-cooker secrets to help get dinner on the table in a snap. Recipes include Jalapeno Chicken Chili; Mexican Rice Roll-Up; Orange-Glazed Corned Beef; and Mac & Cheese. Color photos. 256 pages. Oxmoor. Paperbound. Pub. at $15.95

$4.95

6862985 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, Ossa Buc a alla Milanese, and Butternut Squash. Illus. in color. 263 pages. Cider Mill. Paperbound. Pub. at $19.95

$4.95

6946380 VEGETARIAN: Slow Cooker Favorites. Featuring more than 150 slow cooker vegetarian recipes, from classic appetizers and sides to exotic international one pot meals, you’ll expand your vegetarian repertoire with a group that everyone is talking about. Features over 200 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppery Asian Ribs, Coconut Sweet Potatoes with Pecans, or Florentine Lasagna. 416 pages. HMH. 8¾x10. Spiralbound. Pub. at $19.99

$5.95

694227X BIGGEST BOOK OF SLOW COOKER RECIPES: Better Homes and Gardens. Ed. by Chuck Smothermon et al. Demonstrates how to use your slow cooker to make your life simpler and everyday meals a pleasure. Features over 600 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppery Asian Ribs, Coconut Sweet Potatoes with Pecans, or Florentine Lasagna. 416 pages. HMH. Spiralbound. Pub. at $19.99

$9.95

2831406 BETTER HOMES AND GARDENS SLOW COOKER RECIPES: Made Healthy. Ed. by Anne Ficklen. Features more than 200 satisfying and guilt-free recipes for your countertop slow cooker, including main dishes, sides, soups, appetizers and desserts. Included in each recipe is a thorough, easy to read nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiralbound. Pub. at $14.95

$4.95

6903738 GOOSEBERRY PATCH OUR FAMILY SLOW COOKER RECIPES: CHICKEN & BEEF RECIPES. Offers comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy; Texas Beef Chili; Savory Roast Sandwiches; and your favorite Honey Chicken & Wild Rice. 255 pages. HMH. Spiralbound. Pub. at $9.95

$9.95

2909952 SLOW COOKER COOKING. By Lola Brody. Demonstrates how to move beyond pot roast and chili to dishes you might not have thought of for your slow cooker such as Slow Cooked Salmon; Caramelized Onion Soup; and Asian Short Ribs. 199 pages. HMH. Spiralbound. Pub. at $25.00

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**Slow Cookers & Crockpots**

**6921752 FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER.** By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they also bake bars, flaky cakes and moist breads. Features mouthwatering new recipes, complete with step by step directions for treats such as: Cocoa Brownies with Dark Chocolate Frosting, Raspberry Currant. Little Boston Brown Loaves, Creamy Garden Qui ckel, and so much more! Well illus. in color. 328 pages. Good Books. Paperback. Pub. at $19.99 $6.95

**6917887 FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES.** By Phyllis Good. Collected from cooks who love their best home cooks, and tested in real-life settings, these are the best-loved slow cooker recipes all in one place. Enjoy Bacon Ranch Slow Roast, Mexican Beef Enchilada Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 598 pages. Good Books. Paperback. Pub. at $24.99 $5.95

**6916822 FIX-IT AND FORGET-IT SLOW COOKER MAGIC: 550 Amazing Everyday Recipes.** By Phyllis Good. Presents 550 magic recipes for slow cookers, from finger lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats! Each recipe includes essential information such as prep time, cooking time, ideal slow cooker size, as well as tips for success! 16 pages of color photos. 250 pages. Good Books. Paperback. Pub. at $17.95 $6.95

**2805820 AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK.** From appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Chicken Cacciatore with White Wine; Country Cassoulet; or Italian Artichoke-Stuffed Bell Peppers and see what we meant 16 pages of color photos, 250 pages. Clarkson Potter. Paperback. Pub. at $17.99 $6.95

**2912228 SLOWER IS BETTER.** By Ricardo Larrivee. Includes 75 new recipes, each more satisfying, surprising and succulent than the last. There are vegetarian dishes, show stopping desserts, a taco fiesta and an Indian buffet, plus weekend meal ideas and special occasion crowd pleasers. The author proves to us that the slow cooker makes life simpler and, more importantly, tastier than ever. Well illus. in color. 223 pages. Chapman. Paperback. Pub. at $14.99 $5.95

**6714505 SLOW COOKER DUMP DESSERTS: Cozy Sweets and Easy Treats to Make Ahead.** By Jennifer Palmer. The moist heat of a slow cooker is perfect for cooking cakes, puddings, cobblers, fudge, and more! Discover the versatility of the slow cooker with warm desserts like Chocolate Espresso Dump Cake, Blueberry Biscuit Cobbler, Caramelized Pears, or Classic Cheesecake. Well illus. in color. 126 pages. Countryman. Paperback. Pub. at $29.95 $6.95

**2896275 THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes.** By Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes. Discover the versatility of your slow cooker with warm desserts like Chocolate Espresso Dump Cake, Blueberry Biscuit Cobbler, Caramelized Pears, or Classic Cheesecake. Well illus. in color. 223 pages. Chapman. Paperback. Pub. at $14.99 $5.95

**6904864 SUPERFOOD SLOW COOKER.** By Nicola Graimes with C. Seward. The recipes in this collection mainly use sustainings grains, beans and pulses, along with “superfood” vegetable ingredients and lean high protein foods, including fish, poultry and meat. Discover the convenience and versatility of your slow cooker with these inspiring and nourishing recipes. Color photos. 144 pages. Good Books. Paperback. Pub. at $19.95 $6.95

**1840950 FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes.** By Phyllis Pellman Good. This collection contains more than 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Sides, Miscellaneous, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiralbound. Pub. at $18.95 $5.95

**6936350 FIX-IT AND FORGET-IT BIG COOKBOOK: 1400 Best Slow Cooker Recipes.** By Phyllis Pellman Good. Collected from some of America’s best home cooks, these 1,400–tested in real-life homes–recipes are an amazing treasury of easy slow-cooked meals. Favorites include Holiday Meatballs; Pork Roast with Potatoes and Onions; Collage Chili; Sweet Potato Casserole; Slow Cooker Beef and Barley; and more! Color photos. 700 pages. Good Books. Pub. at $29.95 $7.95


**2805735 THE CRACK-PIG LADIES BIG BOOK OF SLOW COOKER DINNERS.** By Heidi Kennedy et al. In this delicious collection you’ll find a lifetime of delectably easy dinners you can prepare on the go, make ahead and have waiting for you at the end of a crazy busy day. Recipes include Creamy Cheesy Chicken and Broccoli Bake; Healthy Mexican Turkey Stuffed Peppers; Perfect Sausage and Bacon Bake; and Easy Italian Cook-All Night Casserole. Well illus. in color. 328 pages. Rockridge. Paperback. Pub. at $24.99 $17.95

**2800060 VEGETARIAN INDIAN COOKING WITH YOUR INSTANT POT.** By Manali Singh. The founder of the popular blog Cook with Manali shares her secrets to making your favorite traditional Indian dishes in your pressure cooker or other multi function cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Vegetarian Thalis. Color photos. 132 pages. Page Street. Paperback. Pub. at $21.99 $16.95

**6813178 INSTANT POT ITALIAN: 100 Irresistible Recipes Made Easier Than Ever.** By Ivy Manning. Offers 100 delicious recipes for weeknight cooking and beyond. Recipes take advantage of the pot’s many settings, ranging from sautéing to simmer a variety of dishes with just a push of a button. Includes recipes for salads, soups and stews, pasta, poultry, pork, beef, and desserts, vegetables, and more. Fully illus. in color. 208 pages. HMH. Paperback. Pub. at $20.99 $14.95
Quick & Easy Cooking

**2854872 THE EVERYTHING EASY INSTANT POT COOKBOOK.** By Kelly Jaggers. Inside this informative guide you’ll find 300 easy recipes, from tried and true to modern culinary delights including Sweet Potato Breakfast Bowl, Loaded Game-Day Queso; Brussels Sprouts with Bacon; Peach Cobbler; and much more. You’ll wonder how you’ve ever lived without this fantastic appliance! Color photos. 302 pages. Adams Media. Paperbound. Pub. at $19.99 $14.95

**2835576 THE EVERYTHING AIR FRYER COOKBOOK.** By Michelle Fagone. With 300 quick and tasty recipes, including vegetarian and vegan options, as well as classic favorites like fried pickles and jalapeno poppers, there’s an air fried meal for every taste, diet, and mood. Whether you’re looking for an easy breakfast dish, a scrumptious snack, or a veggie dinner for the whole family, you can find it all here. Color photos. 303 pages. Adams Media. Paperbound. Pub. at $19.99 $14.95

**2786648 THE “I LOVE MY INSTANT POT” RECIPE BOOK.** By Michelle Fagone. Featuring an introduction to the Instant Pot’s different features and tips for best cooking results. With 175 Instant Pot recipes from breakfast through dessert, including Bacon-Poblano Morning Taters; Moroccan Lamb Stout; Bourbon Bacon Chicken; and Peppercorn Chocolate Cheesecake, Illus. in color. 223 pages. Adams Media. Paperbound. Pub. at $16.99 $9.95


**5913423 THE COMPLETE IDIOT’S GUIDE TO EASY FREEZER MEALS.** By Chen Sicard. Whether you want to think about is spending an hour in the kitchen preparing dinner. With a little advanced cooking and help from your freezer, you can come home, pull out a frozen entree and a side, or two, and heat it up while you toss a fresh salad. All the tips and recipes you need are gathered here. 323 pages. Alpha. Paperbound. Pub. at $16.95 $6.95

**2781468 TASTE OF HOME INSTANT POT COOKBOOK: 100 + Recipes Made Easy for Today’s Cooks.** You’ll enjoy incredible entrees, satisfying soups and sandwiches, and flavorful, simple recipes for any meal, diet, and mood. Whether you’re new to the Instant Pot or an old pro, you’ll quickly learn to make nourishing, hands-off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smokey Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Weldon Owen. Pub. at $19.95 $9.95

**2912163 MY DRUNK KITCHEN.** By Hannah Hart. Includes recipes, stories, color photographs, and tips and tricks to inspire your own tipsy cooking. The author offers cocktail recipes, and shares her one of a kind recipes. This might not be your guide for your next dinner party, but it will make you laugh. 224 pages. Adams. Paperbound. Pub. at $26.00 $8.95

**2852225 ONE POT: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More.** By Martha Stewart Living. Believe it or not, you can steam, stew, saute, simmer, braise, or roast using just one pan, with minimal cleanup. Try Salmon with Kale and Crumbled Baked Risotto; Red Chile and Green Chil E Stew with Potatoes, all in color. 256 pages. Clarkson Potter. Paperbound. Pub. at $26.00 $8.95


**6774423 OUR FAVORITE ONE-DISH DELIGHT RECIPES.** In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Includes classic favorites like Fiesta Taco Pie; Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder. 128 pages. Gooseberry Patch. Spiralbound. $6.95

**5764649 ULTIMATE ONE-DISH WONDERS.** By C. Cook & S. Pollock. Filled with more than 200 one-dish casseroles with an updated twist: Tuna Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that rises to lip-smacking life with a vanilla strawberry sauce. 32 pages of color photos. 359 pages. Rodale. $6.95

**2866268 TASTE OF HOME WHAT CAN I COOK IN MY INSTANT POT, AIR FRYER, WAFFLE IRON & MORE.** Ed. by Christine Rukavina. Cook what you want—how you want—with 207 recipes starring your favorite appliance! Learn tips and techniques to utilize your Instant Pot, Air Fryer, Waffle Iron, or Blender. Recipes include exciting dishes such as Rosemary-Sausage Meatballs, Everything Bagel Chicken Strips, Waffled Monte Cristo, and more. Color photos. 320 pages. Reader’s Digest. Paperbound. Pub. at $17.99 $13.95

**2913526 THE INSTANT POT MEALS IN A JAR COOKBOOK.** By Pamela Elgen. Follow the smart, time-saving plan in this guide to transform your Instant Pot pressure cooker and a few inexpensive mason jars into the ultimate make-ahead meal system. Once you’ve filled your jars with pre-measured meals, anytime you’re pressed for time, grab a jar, pop your instant pot, add water or broth, and enjoy in a minutes. Color photos. 135 pages. Ulysses. $12.95

**6875632 HALFWAY HOMEMADE: Meals in a Jiffy.** By Parrish Ritchie. The author proves that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Use premade ingredients discover delicious, simple recipes for any meal, including Cheesy Ranch Pull Apart Rolls; Enchilada Stuffed Shells; and Slow Cooker Beef Tips. Well illus. in color. 240 pages. Countryman. $6.95

**6814353 SHEET PAN: Delicious Recipes for Hands-off Meals.** By Kate McMillan. Learn how to make nourishing, hands-off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smokey Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Weldon Owen. Pub. at $19.95 $9.95

**2862093 COOKING FROM FROZEN IN YOUR INSTANT POT.** By Kristy Bernardo. No matter what cut of meat you have stored in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers; Beef and Blue Cheese Stroganoff; Pineapple-Chipotle Ribs; or a Buffalo-style Chicken Casserole. Well illus. in color. 176 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

**2817942 THE ESSENTIAL MEXICAN INSTANT POT COOKBOOK.** By Deborah Schneider. A enticing collection of over 75 Mexican recipes that includes Steak Fajitas with Chimichurri; Pork Albondigas in Green Sauce with Chicharron; and Beef and Green Chile Stew with Potatoes, all made quickly and easily thanks to the revolutionary power of the Instant Pot. Get inspired and get cooking with this delicious book. 186 pages. Ten Speed. Pub. at $19.99 $14.95

**2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor.** By Urvashi Pitre. Back up energy bills and avoid heating up your whole kitchen with these low-calorie recipes like Yellow Curry Beef Chicken; Roasted Cauliflower with Tahini; Chile-Cheese Toast; Spi cay Cajun Fish Fillets; Easy Beef Satay; Almond Shortbread; and many more. Well illus. in color. 198 pages. HMH. Paperbound. Pub. at $21.99 $16.95
Quick & Easy Cooking

**286357X INNOCENT POT FAST & EASY.** By Urvashi Pitre. Getting a delicious dinner on the table has never been easier. Of these delicious recipes are made with fresh, wholesome foods for the best flavor—and better health, too. Recipes include Creamy Mushroom Chicken, Japanese Chicken Curry, Korean Spicy Potato-Crisp, Mexican Pulled Pork, and more. Color photos. 237 pages. HMH. Paperback. Pub. at $21.99 $16.95

**280828X MILK STREET: Tuesday Nights.** By Christopher Kimball. Every recipe in this collection delivers big weekend flavor, but the cooking is quick and easy, simple enough for the middle of the week. These fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Soba; and Beef Stroganoff. Color photos. 8½x10¼. Pub. at $35.00 $26.95

**279332X THE GLUTEN-FREE INNOCENT POT COOKBOOK.** By J. Bonacci & S. De Leuw. Delivers a bounty of recipes that inspire you to join the fun, get on board, and enjoy the speed and convenience of the popular Instant Pot. Includes expert guidance and clever tricks to help you master your electric pressure cooker and offers delicious recipes like Spicy Butternut Squash Soup; Vegetable Macaroni Salad; and Classic Lasagna with Meat Sauce. 144 pages. Harvard Common. Paperback. Pub. at $19.99 $14.95

**287749X THE INSTANT P OT HOLIDAY COOKBOOK: 100 Festive Recipes to Celebrate the Season.** By Heather Schluter. This recipe collection provides inspiration for delectable holiday fare. Welcome guests with steamy pots of Warm Spiced Turkey; Tender Turkey for a Small Gathering is worthy of oaks and ashs, while Sweet Potatoes and Marshmallows is a yummy classic. And desserts such as Pumpkin Cream Lave Cake are fabulous. Let the festivities begin! In color. 176 pages. Sterling Epicure. Paperback. Pub. at $19.95 $14.95


**280606X THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes.** By Laurel Randolph. The author simply and clearly shares all the essential cooking methods with the convenience of electric pressure cooking, showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs, Roasted Tomato and Feta Rissotto, and Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperback. Pub. at $19.99

**281817X THE ULTIMATE INSTANT POT COOKBOOK.** By Coco Morante. Features 200 easy, well-tested recipes including Cream of Tomato Soup, One-Pot Chicken, Mushroom, and Rice Casserole; Calypso Shrimp and Coconut Rice; and Triple Chocolate Cheesecake. A seasoned food blogger, Morante provides all of the information you need to create re-imagined classics that are sure to delight. Well illus. in color. 312 pages. Ten Speed. Paperback. Pub. at $29.99

**6978436 THE ULTIMATE ONE-PAN OVEN COOKBOOK.** By Julia Konovalova. Grab your sheet pan, baking sheet, Dutch oven, or roasting pan and you’re halfway to dinner, even on a hectic weekday. Try Spicy Black Bean Rice and Black Beans, and Broccoli; Family Style Herb and Garlic Roast Leg of Lamb; Make ahead Leek and Goat Cheese Strata; and more. These recipes will transform the way you cook. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $11.95

**6888725 IMPATIENT FOODIE: 100 Delicious Recipes for a Hectic, Time-Starved World.** By Elettra Wiedemann with C. Ficca. Organized by ingredients to minimize grocery story trips and maximize seasonality, this volume offers easy ways to spin off kale, chicken, fish, berries, and more into multiple meals. It offers home cooks a variety of inspiring vegetarian and vegan options as well. The ideal foundation for thoughtful eating in a hectic, time-starved world. Fully illus. in color. 229 pages. Scribner. Pub. at $29.99 $16.95

**2806593 THE “I LOVE MY INSTANT POT” GLUTEN-FREE RECIPE BOOK.** By Michelle Pagano. The popular food blogger shares how to make satisfying, flavorful, gluten-free dishes for every meal with your multi-cooker pot! You’ll find 175 delicious recipes including Apple Crumb Pie, Moroccan Lamb and Chickepea Soup; Sriracha Lentil-Beef Sliders; and more. Color photos. 222 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

**2785285 MASTERCING MEAL PREP.** By Pamela Elgine. The ultimate guide for learning the art of meal prep, this volume shows how to make much more than just delicious recipes. Each chapter is cleverly designed around a building block of a variety of different dishes. Includes weekly menus, grocery lists, prep-day schedules; and time-saving tips. Well illus. in color. 122 pages. Ulysses. Paperback. Pub. at $16.95 $12.95

**2878482 THE MODERN MULTI-COOKER COOKBOOK: 101 Recipes for Your Instant Pot.** By Jenny Tschiesche. These inspired recipes for balanced meals that can be cooked in minutes will change your life. Try a moist Spell Banana Bread; a time saving All in One Spaghetti Bolognese; a spicy Cajun Pulled Chicken; a vegan recipe for BBQ Baked Beans, and a sweet Red Cabbage dish that compliments many of the dishes in this collection. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

**6946712 PALS E COOKING WITH YOUR INSTANT POT.** By Jennifer Robinson. Slow cook, slow simmer, and pressure cook all with one pot! The creator of the blog Predominately Paleo will show you how to drastically cut cooking time for your Paleo dishes in your Instant Pot. Recipes include Denec-Kut Gmeid, Legit Bread Under Pressure, Pressure Cooked Soup, and more. Color photos. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

**2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch, Dinner & Dessert.** By Alexis Mersel. An inspired collection featuring more than 70 recipes for every meal of the day, all made for the new star of the kitchen! Includes delicious dishes like One-Pot Pasta with Bolognese; Tom Kha Soup and Mee Mee. This book shares how to make satisfying, flavorful, gluten-free dishes for every meal with your multi-cooker pot! You’ll find 175 delicious recipes including Apple Crumb Pie, Moroccan Lamb and Chickepea Soup; Sriracha Lentil-Beef Sliders; and more. Color photos. 222 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

**5726868 PRISON RAMEN: Recipes and Stories from Behind Bars.** By C. Collins Jr & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize—from guitarist Slash to actor Shia LaBeouf–this is an original collection of Ramen Bars.

**685755X THE COMPLETE MAKE-AHEAD COOKBOOK.** By the eds. at America’s Test Kitchen. You’ll find everything from family-style casseroles to one-dish suppers and company-worthy appetizers, roasts, and desserts. Eliminate the guesswork of cooking in advance with the 500 recipes included that spell out all the make-ahead options. Fully illus. in color. 422 pages. Workman. Paperback. Pub. at $34.99 $29.95

**2801841 RICE COOKER RECIPES MADE EASY: Delicious One-pot Meals in Minutes.** By Brigid Feliciano. Rice cooker cooking is a healthy, economical and fast method of cooking. Almost anything can be cooked in a rice cooker. This book will not only show you how to cook perfect rice, but includes delicious recipes for a variety of meals from Paella; Chicken Laska; Caramelized Spairnies to Potato Gratin, and Fruit Flan. Well illus. in color. 96 pages. Tuttle. Spiralbound. Pub. at $12.95 $6.95
Quick & Easy Cooking

6740707 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go beyond your favorite weeknight go-to meals. Try Baked Apple Butter Steak with Sweet Potatoes; Butternut Squash Soup with Kielbasa and Carrots; and Curried Chicken with Avocado. Color photos. 256 pages. Adams Media. Paperback. Pub. at $19.99 PRICE CUT to $3.95

6728847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES. By Marilyn Haugen. With your multi-function pressure cooker and the recipes in this book, you'll get scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup or Maple Mustard Brisket and end your meal with a Chocolate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperback. Pub. at $19.95 PRICE CUT to $12.95

6825443 HEALTHY SPEEDY SUPPERS. By Karinna MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you running for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dhal; Sea Bass with Thai Vegetables; and Spicy Prawn and Tomato Spaghetti. Color photos. 176 pages. Nourish. Paperback. Pub. at $12.95

2791854 MUG CAKES: Sweet & Savory Recipes. By Cinzia Trenchi. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm. Presented here are 60 tempting original recipes that blend creativity, simple preparation, and flavors like Peanut and Chocolate; Dark Chocolate with Banana & Chili, Spicy Shrimp with Habanero, and more. 160 pages. WhiteStar Pub. At $16.95

6732674 DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of Cooking Light. Make dinner as simple as possible! The formula is simple: pair healthy prepared foods, fresh produce, and bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Bacon and Cheddar Mash Potatoes. Color photos. 304 pages. Chronicle. Paperback. Pub. at $22.95

* 6805647 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Collects 200 easy and original recipes from more than 55 different colleges and universities across the country, engineering not only preparation time and cooking space, but also budgets. Try Fairly Cheap Chili or Coconut Curry. Color photos. 200 pages. Storey Publishing. Paperback. Pub. at $19.95

* 6785778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance to making stock your freezer fun. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes, and more. Well illus. in color. 328 pages. Workman. Paperback. Pub. at $19.95

2912066 FROM GARDEN TO GRILL: Over 250 Vegetarian Recipes for Every Grill Master. By Elizabeth Orsini. Whether you are dedicated to a lifetime of healthy-living or just love bringing that freshly grilled food to seasonal veggies, this collection of 250 mouthwatering vegetable-based recipes is for you. With tips to make dishes Paleo, and changes for making them gluten-free or vegan, recipes include Grilled Zucchini Salsa; Foil Pack Vegetables; Butternut Squash Kebabs; and Quick and Easy Wraps. Well illus. in color. 312 pages. Cider Mill. 8x10”. Paperback. Pub. at $24.95


2891425 KOREAN BBQ: Master Your Grill in Seven Sauces. By Bill Kim with C. Barn. Sharing his love of master sauces, and three simple steps, you’ll soon be able to whip up a whole array of knockout recipes, including Hosin and Yuju Edamame, Kimchi Potato Salad, Ko-Rican Pecan Chicken, Son-in-Law Buffalo Shrimp, and Honey Flank Steak. Everything you need for a fun and relaxing time around the grill with your family and friends. Color photos. 232 pages. Ten Speed. Pub. at $28.00 $8.95

2919144 LET’S GO DUTCH: Easy Recipes for Outdoor Cooking. By Vernon Winterton. Features 65 hearty recipes for cast iron Dutch ovens that are dedicated to a lifetime of healthy-living or Grill Master. Takes you through the history of the outdoor oven and how they work. Then there's Jamaican Jerk Chicken, Corned Beef, New School Pastrami, Sierra’s Brisket; Smoke-Braised Beef Ribs; and Honey-Glazed Ham to a whole Butter Herb Turkey. Color photos. 208 pages. Harvard Common. Paperback. Pub. at $24.99

2837397 STILL SMOKIN’: More than 150 New Recipes for Savory Smoked-Cooked Dishes. By Hochkost. An essential guide for anyone who enjoys cooking over an open fire or a closed box. Includes easy to follow temperature charts, a guide to flavorful woods, and user tips for effective wood smoking. Features over 150 original recipes, such as Jack Daniel’s Brisket, Smoky Smoked Mozzarella, and Pork Tenderloin in the Deluxe. 152 pages. Paperback. Pub. at $16.00

2894262 PROJECT FIRE. By Steven Raichlen. Cutting edge techniques meet time honored traditions in 100 boldly flavored recipes that will turbocharge your game at the grill. Here’s how to blow torch a rosemary meat chash and grill mussels in blazing hot smoke! From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, this collection proves that fire makes everything taste better. Well illus. in color. 326 pages. Workman. Paperback. Pub. at $22.95

* 2952262 THE BRISKET CHRONICLES: How to Barbecue, Braise, Smoke, and Cure the World’s Most Epic Cut of Meat. By Steven Raichlen. Take your love for brisket to the next level with a collection of more than 60 recipes. It all starts with the Big Kahuna, the legendary fork tender smoky awesomeness known as a whole Texas barbecue brisket. Then there’s Jamaican Jerk Brisket; Korean Grilllet Beef; Brazilian School Pastrami, Jake’s Double Brisket Cheesburgers, and more. Well illus. in color. 278 pages. Workman. Paperback. Pub. at $19.95

288584X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the author’s family archives. Recipes include: Private Reserve Mustard Sauce; Ain’t No Thang but a Chicken Wing, Pork Belly Bites; Prime Rib on the Pitt, Tangy Pt Béarns, Blackberry Pie; and many more signature BBQ delights! Also includes a section on sauces and rubs. Well illus. in color. 336 pages. HM.H. Pub. at $25.00 $9.95

6904408 LEGENDS OF TEXAS BARBECUE COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition. Also includes BBQ tools, and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Brased Beef Ribs; and South West Ribs "Barbecued Bologna Sandwiches. Well illus. in color. 304 pages. Chronicle. Paperback. Pub. at $22.95 $9.95

- 34 -
Vegetarian Cooking

2863901 VEGAN JUNK FOOD: 200+ Vegan Recipes for the Foods You Crave. By Lane Gold. Whether it’s oozy-gooey desserts or delectable, thick delicacies, these 200+ recipes let you indulge in the junky side of vegan cooking. Try Sausage in a Blanket with Glazed Apples; Cheesy and Spicy Roasted Chickpeas; Red Velvet Whoopie Pies; or S’mores Chocolate Chip Cookie Bars! Color photos. 225 pages. Adams Media. Paperback. Pub. at $18.99 $5.95

2826100 THE CHUBBY VEGETARIAN. By J.F. Burke & A. Lawrence. This compelling guide to modern vegetarian cuisine is a game changer for home cooks. Innovative recipes reframe vegetables as the star of the plate, with vibrant flavor from all over the world. Includes Shiitake Ramen; Beet and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for dishes that haven’t been vegan. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $19.95

2826038 THE BLOSSOM COOKBOOK. By Ronen Seri et al. The Blossom family of restaurants has been changing the face of vegan food with their menus of inventive dishes. Filled with secrets behind their signature menu items and more than eighty delicious, flavorful recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $30.00

2824437 THE ESSENTIAL VEGAN INSTANT POT COOKBOOK. By Coco Morante. Harness the unique power of the Instant Pot to make vegan and vegetarian cooking convenient, fun, and easy. From Breakfast Tacos to Quinoa and Sweet Potato Bowls to Chocolate-Peanut Butter Cheesecake, these recipes are well tested and easy to prepare. Color photos. 169 pages. Ten Speed. Pub. at $19.99 $14.95

669778 BAKING MAGIC WITH AQUAFABA. By Kelsey Kinzer. Move over eggs and butter recipes. A popular, healthful, plant-based alternative to all your favorite baking recipes is here! AQUAFABA, the cooking liquid found in tinned beans and chickpeas, and how it can be whisked into fluffy whites, perfect for a French-style Brie from fermented cashews, a Velvety Mock Mushroom Soup, Black Tahini Poppyseed Swirls, and Cheesy and Spicy Roasted Chickpeas; to a 143 pages. Ryland Street. Pub. at $26.95 $19.95

2915278 CAULIFLOWER POWER: Vegetarian & Vegan Recipes to Nourish & Satisfy. By Kathy Kordals, photos by M. Kay. Whether roasted, fried, mashed or pickled, each cooking method gives cauliflower a new dimension of flavor, and these 60 recipes show the ways in which this super healthy vegetable can be enjoyed. Try Crispy Crusted Cauliflower Katsu or Slow-Roasted Buttercauliflower; or Cauliflower Buffalo Wraps; and more. Well illus. in color. 134 pages. Ryland Peters & Small. Pub. at $19.95

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

2874520 FIRST-TIME VEGAN: Delicious Dishes and Simple Switches for a Plant-based Lifestyle. By Leah Vanderveld. Start your vegan journey the right way with over 60 easy and nourishing plant-based recipes. With ideas for breakfast, lunch, dinner and snacks, there is everything to get started. Try the Ultimate Black Bean and Corn Tacos; Mexican Style Black Beans; Chilie Dog with Cashew Cheese, and Sweet Potato Bowl with Red Lentil Curry. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $14.95

6845037 THE I HATE TOFU COOKBOOK. By Tucker Shaw. This fun informative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant-based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Contains 120 recipes like Tofu Sloppy Joes; Grilled Tofu Kababs; Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95

6785155 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes. By Jackie Kearney. Vegan eating has never been so delicious. In this collection of 110 recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chiliie Dogs with Cashew Cheese, to Tolish Fish, you’ll find a plant-based alternative to all your favorite meals. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

2803666 VEGETARIAN SHEET PAN COOKING: 101 Recipes for Simple and Nutritious Meat-Free Meals Straight from the Oven. By Liz Franklin. Presents an incredible 101 ways to create irresistible meat-free meals in just one pan. From Baked Buttermilk Chicken and Sweet Potato Noodles to Black Bean Burgers and Black Bean and Avocado, Roast Butternut Squash with Black Beluga Lentils; Ethiopian Lentil Casserole; or White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

6612644 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Alard. Introduce a healthy twist to your cheese with these 60 plant-based recipes made with nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a Black Tahini Poppyseed Swirls, Chia Hot Chocolate Swirls, and more. Well illus. in color. 190 pages. Countryman. Pub. at $24.95 $17.95

2800268 VEGAN JUNK FOOD: 200+ Vegan Snacks, Dips & Sweet Bites. From savory nibbles to sweet bites, there is everything for a Plant-Based Lifestyle. By Leah Vanderveld. Start your vegan journey the right way with over 60 easy and nourishing plant-based recipes. With ideas for breakfast, lunch, dinner and snacks, there is everything to get started. Try the Ultimate Black Bean and Corn Tacos; Mexican Style Black Beans; Chilie Dog with Cashew Cheese, and Sweet Potato Bowl with Red Lentil Curry. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $14.95


6949414 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul. By Lakshmi Wennakoski-Bielicki. From simple homemade dairy to traditional sweedies, this book is made with just a handful of ingredients. These recipes show you how to prepare and serve colorful, nourishing foods that cultivate joy in the kitchen. They include Yoga Cheese Pakora; Lemon and Cashew Spicy Chickpeas; Kitchari; and more. Color photos. 305 pages. Shambhala. Pub. at $30.00 $7.95

2865630 ALMOND MILK: Delicious Plant-based Recipes for Your Favorite Foods. By S. LaBorde & E. Hickman. Enjoy healthier, delicious versions of all your favorite plant-based foods made with this new and exciting pantry staple. Includes 60 plant-based recipes made with almond milk, with appendices with thematic menus, a comprehensive recipe table, a detailed air fryer buying guide, and conversion charts. Recipes include Black Bean Burgers; Tofu in Hoisin Sauce; and Squash Casserole. Color photos. 182 pages. Sterling Epicure. Paperback. Pub. at $22.95 $17.95
Vegetarian Cooking

259918 KINDA VEGAN: 200 Easy and Delicious Recipes for Meatless Meals (When You Want Them). Do you want to give a vegan diet a try, but aren’t ready to make the full commitment? In this collection you’ll discover 200 recipes that are so tasty you won’t believe they’re vegan, including: Easy Vegan Breakfast Porridge; Spicy Roasted Tomato Soup; Greek Lemon Rice with Spinach; Pumpkin Cream Pasta; and more. Well illus. in color. 288 pages. Adams Media. Pub. at $18.99 $14.95

6786710 THE SUPER EASY VEGAN SLOW COOKER COOKBOOK. By Toni Okimoto. Learn the basics about stockpiling on vegan slow cooking staples and discover the easiest way to create complete meals that take just 15-minutes of active prep time. Over 100 healthy recipes include Curried Ginger Butternut Squash Soup; Cauliflower Bolognese; and Spicy Ethiopian Lentil Stew. Color photos. 151 pages. Paperback. $19.95

Festo IN COOKING. By N. Horn & J. Mayer. Traditional breakfast food is often loaded with animal products, but with this collection of 80 diverse vegan breakfasts vegans will have a new reason to say “good morning!” Try an “Egg” Salad Sandwich; Amaranth Porridge; or Raw Carrot Cake with Lemon Cashew Frosting. Color photos. 191 pages. The Experiment. Paperback. Pub. at $19.95 $14.95

580056 VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond. By Kate Hackworthy. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are a lot less naughty. With 60 recipes that celebrate vegetables. Well illus. in color. 288 pages. Morrow. Pub. at $17.95 $12.95

582211X EAT FEEL FRESH: A Contemporary Plant-Based Ayurvedic Cookbook. By Sahara Rose Ketabi. Ayurveda teaches that food is divine medicine with the power to heal, but the best foods for one person may not be beneficial to another. Join the author on a journey to wellness that begins with what you eat. Some recipes include Sweet Potato Cereal; Southwestern Quinoa Salad; KALE & CARAMEL: Recipes for Savory & Sweet Pastries. Color photos. 293 pages. Bobby. Pub. at $26.00 $18.95

2858770 AT MY TABLE: Vegetable Feasts for Family and Friends. By Mary McCarthy. Discover how you can easily prepare complete vegetarian menus with a variety of healthy, fun ingredients that complement any occasion, from “I Heart Mexican Food” to “Festive Feast.” The author also offers her thoughts about her recipes, as well as her own food inspirations and memories. Fully illus. in color. 256 pages. Sterling. Pub. at $29.95 $13.95

6911388 QUICK & EASY VEGAN COMFORT FOOD. By Alicia C. Simpson. Here is the essential guide for anyone of American descent—more than 6 million vegans who miss the down-home tastes they remember, or for vegans and even non-vegans who want to add more plant-based foods to their diets. Includes easy to prepare and animal-free versions of comfort foods like Spicy Buffalo Bites; Ultimate Nachos; Baked Ziti; and more. Color photos. 228 pages. The Experiment. Paperback. Pub. at $17.95

6925081 BOSS! Simple Recipes, Amazing Food. All Plants. By H. Firth & J. Thomp. Packed with over 100 simple recipes that teach you how to showcase the unique flavor and texture of each vegetable, truly bringing out the best in every root and leaf. Delicious dishes include Maple-Glazed Carrots and Parsnips; Millennial Tomatoes; and Butternut Squash Lasagna. Color photos. 272 pages. Clarkson Potter. Pub. at $28.00 $19.95

2851725 EATING FROM THE GROUND UP. By Alanna Chernila. Offers more than 100 versatile recipes that teach you how to showcase the unique flavor and texture of each vegetable, truly bringing out the best in every root and leaf. Delicious dishes include Maple-Glazed Carrots and Parsnips; Millennial Tomatoes; and Butternut Squash Lasagna. Color photos. 272 pages. Clarkson Potter. Pub. at $28.00 $19.95

5655344 KALE & CARAMEL: Recipes for Savory & Sweet Pastries. By L iz and Dave. Here is a range oftreats that are so delicious and full of healthy ingredients, they’re sure to inspire and enjoy great veg. Well illus. in color. 144 pages. Weldon Owen. Pub. at $19.95 $4.95

240060 THE BOSTON GLOBE ILLUSTRATED NEW ENGLAND COOKBOOK. Culled from the newspaper’s respected food section, this collection of over 75 of the best recipes ever published includes Classic Maine Crab Cakes; a New England Stovetop Clambake; Lobster Salad Rolls; and Creamy Lentil Soup. Color photos. 140 pages. Houghton Mifflin. Pub. at $26.00 $12.95

230020X COOKING WITH TINNED FISH. By Bart van Ooijen. This is a completely delicious sustainable cookbook just as good as fresh! Combining the best ingredients, brilliant recipes, and top tips and tricks, the author demonstrates the versatility of cooking with this ultimate pantry staple. From simple soups and salads to sophisticated main courses, this collection will inspire you to say “good morning!” Try a New England Clam Chowder or Mexican Fish & Seafood
**Salmon Roe.** Color photos. 288 pages. Sellers. Pub. at $17.95

**Tempura Gunkan; Seared Beef Uramaki; and Squid Sashimi & Ikura**

**Paperbound. Pub. at $7.99**

**Beautiful photographs and clear instructions make it a snap to make favorite Chinese recipes that are fresh, authentic, and good for you.**

3563871

**Chinese Clay-Pot Chicken; Spicy Beef with Scallions; Sichuan Potato**

**Color. 64 pages. Ryland Peters & Small. Pub. at $15.95**

**General Tso's Chicken, Crab Rangoon, and more.** Well illus. in color. 256 pages. Sasquatch. Pub. at $24.95

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**Over 40 recipes that show the enormous versatility of this low-fat*\**

**Cooking with Gochujang: Asia's Original Hot Sauce.** By Naoko Yamao-Turner. A paste from Korea with a complex spicy, sweet, and deep flavor, gochujang is rapidly growing in popularity. Now you can discover the charms of this delicious condiment with this collection of irresistible recipes, many of them Asian inspired. Well illus. in color. 143 pages. Countryman. Paperbound. Pub. at $16.95

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**The Asian Slow Cooker.** By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right in your own kitchen. With the press of a button you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Tso's Chicken, Pad Thai Noodles with Chicken, or Beef Chow Fun a try. Fully illus. in color. 206 pages. Page Street. Paperbound. Pub. at $21.99

**$18.95**

**Chinese Feasts & Festivals: A Cookbook.** By S.C. Moey. Each celebratory meal is a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Rice and Good Luck Spring Rolls. 144 pages. Paperbound. Pub. at $14.95

**$4.95**

**Lucky Rice.** By Danielle Chang. Feed your obsession for Asian cuisine with these 100 recipes inspired by a range of cultures. They include Taiwanese Beef Noodle Soup; Fiery Edamame with Garlic Miso; Thai Shrimp Boil and Soup; Kimchi Tacos; Steamed Turnip Cakes; and more. Color photos. 224 pages. Clarkson Potter. Pub. at $25.00

**Limited Quantity**

**2985730**

**LEBANESE HOME COOKING.** By Kamal Mouzawak. Lebanese home cuisine is very different from restaurant cuisine. Rather than a succession of small dishes, home cooking consists of stews and typical regional and traditional dishes. Home cuisine is related to the land, built around local produce. Try Beef-Stuffed Zucchini or Lemnicky Lentil Stew. Well illus. in color. 160 pages. Quarry. 8 1/4x11"x. Pub. at $24.99

**$16.95**

**2852551**

**500 SUSHI: The Only Sushi Compendium You'll Ever Need.** By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients and techniques, the book is divided into sections and includes detailed and complete instructions for making the rolls, you'll be making Sushi at home in no time. Recipes include Shirmp Tempura Gunkan, Seared Beef Uramaki, and Squid Sashimi & Ikura Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95

**$4.95**

**2862415**

**Cooking with Gochujang: Asia's Original Hot Sauce.** By Naoko Yamao-Turner. A paste from Korea with a complex spicy, sweet, and deep flavor, gochujang is rapidly growing in popularity. Now you can discover the charms of this delicious condiment with this collection of irresistible recipes, many of them Asian inspired. Well illus. in color. 143 pages. Countryman. Paperbound. Pub. at $16.95

**$3.95**

**6713200**

**SLOW COOKER: QUICK AND EASY DISHES TO PREPARE AT HOME.** By Diana Kuan. Asian cooking can be plant-based as well as easy, affordable and delicious. Includes recipes for Black Bean and Longganisa Rice; Pad Thai; Egg Roll and Chicken Chow Mein; and more. Color photos. 224 pages. The Experiment. Paperbound. Pub. at $18.95

**$13.95**

**2878935**

**The Chinese Takeout Cookbook: Quick and Easy Dishes to Prepare at Home.** By Diana Kuan. The Chinese food blogger and cooking instructor brings Chinatown in your home with this amazing collection of more than eighty popular Chinese takeout recipes, all easy to prepare and MSG-free. Try Classic Barbecue Spare Ribs, Beef and Broccoli, or Pad Thai. A collection of 100 recipes inspired by a range of cultures. They include Taiwanese Beef Noodle Soup; Fiery Edamame with Garlic Miso; Thai Shrimp Boil and Soup; Kimchi Tacos; Steamed Turnip Cakes; and more. Color photos. 224 pages. Clarkson Potter. Pub. at $25.00

**Well illus. in color. 189 pages. Ballantine. Pub. at $30.00

**$19.95**

**2897172**

**East Meets Vegan: The Best of Asian Home Cooking, Plant-Based and Delicious.** By Sasha Gill. The author proves that Asian cooking can be plant-based as well as easy, affordable and delicious. Includes recipes for Spring rolls, red bean pancakes, mango lassi, pineapple fried rice, shitake ramen, and many more. Bursting with over 100 succulent photos, this is your passport to the culinary adventure of your dreams.

**2080741**

**The Asian Slow Cooker.** By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right in your own kitchen. With the press of a button you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Tso's Chicken, Pad Thai Noodles with Chicken, or Beef Chow Fun a try. Fully illus. in color. 206 pages. Page Street. Paperbound. Pub. at $21.99

**$18.95**
**Asian & Eastern Cuisines**

*Healthy Japanese Cooking: Simple Recipes for a Long Life, the Shoku-Iku Way* by Makiko Sano. Discover the secrets of Shoku-Iku diet and how the Japanese people stay so healthy, all in one easy to understand recipe collection. As with Japanese food in general, most of the 70 brand new dishes are largely gluten and dairy free, with many vegan options. Well illus. in color. **128 pages. Quadrille. Paperbound. Pub. at $24.95**

**SOLD OUT**


*Eurasian Kitchen* by Patrick Taylor with D. Tinman. Told from the perspective of beloved housekeeper Kinky Johnson, author of the cherished character Mrs. Harris in Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes over 100 traditional dishes from the colorful village of Ballybuckeleo and more than 140 tried and true family recipes. Color photos. 368 pages. Forge. **Paperbound. Pub. at $21.99**

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**European Cuisines**

*Authentic Polish Cooking: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine* by Marianna Dworak. Some think the Polish diet is all meat and potatoes, but this cookbook will prove them wrong. From rich soups and salads to side dishes, tasty fish, vegetarian meals and, yes, meat and potato fare, here is a wide array of traditional Polish cooking you won’t be able to resist. Color photos. 170 pages. **Slyhorse. Paperbound. Pub. at $15.99**

**$5.95**

*Grandma’s German Cookbook* by B. Hamm & L. Schmidt, includes roast duck, potato pancakes, marzipan treats, streusel, plum tart. Traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—German grandmas. Take a wonderful trip to Europe with this collection of 85 classic recipes. Color photos. **195 pages. Dorling Kindersley. Pub. at $22.00**

**$14.95**

*An Irish Country Cookbook* by Patrick Taylor with D. Tinman. Told from the perspective of beloved housekeeper Kinky Johnson, author of the cherished character Mrs. Harris in Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes over 100 traditional dishes from the colorful village of Ballybuckeleo and more than 140 tried and true family recipes. Color photos. 368 pages. Forge. **Paperbound. Pub. at $21.99**

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*Eurasian Kitchen* by Patrick Taylor with D. Tinman. Told from the perspective of beloved housekeeper Kinky Johnson, author of the cherished character Mrs. Harris in Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes over 100 traditional dishes from the colorful village of Ballybuckeleo and more than 140 tried and true family recipes. Color photos. 368 pages. Forge. **Paperbound. Pub. at $21.99**

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**Flavors From Around the World**

*649594X Authentic Polish Cookbook* by B. Hamm & L. Schmidt, includes roast duck, potato pancakes, marzipan treats, streusel, plum tart. Traditional German cuisine is rich, enticing, and easy to make with the help of the best cooks in the world—German grandmas. Take a wonderful trip to Europe with this collection of 85 classic recipes. Color photos. **195 pages. Dorling Kindersley. Pub. at $22.00**

**$14.95**

*6688553 An Irish Country Cookbook* by Patrick Taylor with D. Tinman. Told from the perspective of beloved housekeeper Kinky Johnson, author of the cherished character Mrs. Harris in Taylor’s Irish Country series, this volume explores Ireland’s rich culture through both its delicious dishes and stories of its charming people. Includes over 100 traditional dishes from the colorful village of Ballybuckeleo and more than 140 tried and true family recipes. Color photos. 368 pages. Forge. **Paperbound. Pub. at $21.99**

**$8.95**

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*6846063 Paul Bocuse: Simply Delicious*. Widely regarded as the father of modern French cuisine, chef Paul Bocuse, offers the home cook more than 100 of his favorite recipes that are both simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Beef Bourguignon; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 232 pages. Flammarion. **Paperbound. Pub. at $19.95**

**$6.95**

*2914360 A Taste of Lithuanian Cuisine* by Maria Giesztor de Gorgy. Features over 150 authentic Lithuanian recipes such as Fresh Cucumber Soup, Lithuanian Meat Patties, Hunter’s Stew; Potato Zeppelins; and more. 230 pages. Hippocrene. **Paperbound. Pub. at $14.95**

**$11.95**

*6833535 My Love for Naples: The Food, the History, the Life* by Anna Teresa Catalina. Anna shares notes on food, culture, and history, as well as her amazing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Cutlets with Eggplant, Mozzarella and Tomatoes, or Baked Cod in Caper Sauce. 16 pages of color photos. 320 pages. Hippocrene. **Paperbound. Pub. at $35.00**

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**6904505** NASHVILLE EATS. By Jennifer Justus. Presents more than one hundred mouthwatering recipes like Tomato Cucumber Salad with Tahini Dressing, Tandoori Pork Sausage; Grant’s Nashville Pan-Fried Catfish; Skillet Corn and Zucchini; and Bourbon Sweet Potatoes. Also features stories of Nashville—the people, the place, the music, and the food. Color photos. 256 pages. Tabori & Chang. 8¾x10¼. Pub. at $35.00

[Price: $14.95]

**6966020** QUINTESSENTIAL FILIPINO COOKING. By Liza Abuganlog. Experience classic and authentic recipes from the Philippines with these incredible 75 recipes that include dishes like Ginataang Hipon (Shrimp in Coconut Milk); Pork in Guava Soup; Chicken Pochero (Chicken and Vegetable Siew); and Crispy Pork Bingsuonogan (Crispy Pork with Shrimp Paste). Well illus. in color. 191 pages. Page Street. Paperback. Pub. at $19.95

[Price: $9.95]

**6938820** GROWING TOMORROW: Behind the Scenes with Thirty Sustainable Farmers Who Are Changing the Way We Eat. By Forrest Pritchard. When the author went looking for the unsung heroes of local sustainable food, he found them at 18 exceptional family-owned farms. With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the struggles and triumphs of the visionary farmers who are Growing Tomorrow. 304 pages. The Experiment. Pub. at $24.95

[Price: $9.95]

**6851505** BÜRGERMUTSCHEN KITCHEN. By Shannon Banz. Cook up bold Mexican flavors with these incredible gourmet recipes from one of America’s hottest chefs. You’ll make authentic Mexican fare hard to find anywhere but Mexico—from Enchiladas Mineras; Sopa de Calabazza; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on regional recipes such as Clam Chowder in a Sourdough Bread Bowl; chilled Dungeness Crab; and Cioppino. Well illus. in color. 160 pages. Voyageur. 9½x11¼. Pub. at $29.99

[Price: $5.95]

**6857122** A LITTLE TASTE OF SAN FRANCISCO: Recipes for Classic Dishes. By Stephanie Rosenbaum Klassen. Celebrate the delicious flavors of San Francisco with this collection of more than 30 regional recipes such as Clam Chowder in a Sourdough Bread Bowl; Chilled Dungeness Crab; and Cioppino. You’ll also find dishes based on local produce, as well as regional favorites. Well illus. in color. 288 pages. Weldon Owen. Pub. at $12.95

[Price: $9.95]

**6802082** PARADISE KITCHEN: Caribbean Cooking with Chef Daniel Orr. Tales of island culture, local traditions, and personal discoveries add flavor to the chef’s recipes for morning, midday, and evening meals, including tapas. These delicious dishes include Paradise Kitchen Caribbean Crab Burgers and Jerk-Rubbed Filet Mignon with Steamed Kale and Calaloo. Color photos. 198 pages. Page Street. Paperback. Pub. at $19.95

[Price: $6.95]

**6957074** A LITTLE TASTE OF CAPE COD: Recipes for Classic Dishes. By Lisa Copps. You’ll find plenty of regional favorites in these 30 delicious recipes such as Lobster Rolls; New England Clam Chowder; and Smoked Blue Fish Dip; as well as dishes that celebrate the Cape’s rich culinary traditions such as Fajita-style Grilled Pork Chops, and Sweet Potato Casserole. Well illus. in color. 327 pages. HMH. 8x10¼. Pub. at $29.99

[Price: $5.95]

**7288635** BAL’S QUICK & HEALTHY INDIAN. By Bal Arneson. Now you can cook delicious meals for yourself and your family with an Indian flair using America’s favorite chef’s guidance. She shows you how to prepare basics, like her special masala mix and rice, and from there gives you more than 120 recipes for quick meals. Try Fenugreek Chicken or Spiced Honey Chicken on Garlic Asparagus. Color photos. 200 pages. Whitecap. 8x10. Paperback. Pub. at $21.95

[Price: $7.95]

**6921527** HERITAGE. By Sean Brock et al. In this page the authors unveil their mission to elevate Southern food into one of the greatest cuisines of the world. Recipes include Beet and Strawberry Salad with Cheddar Corndog; Fried Chicken; Sauteed Collard Greens; and much more. Color photos. 288 pages. Sellers. Pub. at $16.95

[Price: $6.95]

**6920699** NEW PRAIRIE KITCHEN. By Summer Miller. Includes more than 50 recipes and 25 profiles from chefs, farmers, and producers of artisanal goods from Nebraska, Iowa, and South Dakota. Try Butternut Squash Pie with Cinnamon Whole-Grain Crust; Pork-Fennel Sausage with Pickled Mustard Seeds, or Strawberry Compote with Rhubarb Compote. Fully illus. in color. 240 pages. Agate. 8¾x10¼. Pub. at $24.95

[Price: $7.95]

**6966219** THE MINNESOTA HOME GROWN COOKBOOK, REVISED EDITION. By Tim King et al. Offers 100 dishes from 38 of Minnesota’s outstanding chefs and restaurants. Features special, community-supported locally grown, organic, sustainable cookery. Includes recipes for Potato Spinach Soup; Northern Lights Swiss Chad Quiche; and Feta and Goat Cheese Quesadillas. Well illus. in color. 160 pages. Voyageur. 9½x11¼. Pub. at $29.99

[Price: $5.95]

**6836615** BRIDGES COOKBOOK. By Elizabeth Bridges. Includes recipes for 38 of Minnesota’s outstanding chefs and restaurant. Features special, community-supported locally grown, organic, sustainable cookery. Recipes include Beet and Strawberry Salad with Cheddar Corndog; Fried Chicken; Sauteed Collard Greens; and much more. Color photos. 288 pages. Sellers. Pub. at $16.95

[Price: $6.95]
2845689 PATRICIA HEATON’S FOOD FOR FAMILY AND FRIENDS. The actress and busy working mother provides the tools to pull together delicious meals and show off her personality with sample menus, a kitchen setup guide, and tips for getting organized. Best of all, she spices it up with hilarious stories and anecdotes from her Hollywood career. Recipes include The Pie Muffins; BBQ Beef Sliders; Winter Corn Chowder; and more. Color photos. 246 pages. Morrow. Pub. at $29.99 $7.95

2912147 MOLTO BATALI: Simple Family Meals. By Mario Batali. From lush summer salads to hearty winter brases, these easy, vibrantly flavored dishes evolve from a wake night meal to a holiday celebration. Better yet, the recipes are organized into perfectly paired combinations for stellar meals. Fully illus. in color. 322 pages. Ecco. Pub. at $29.99 $7.95

★ 290218X THE COMPLETE AMERICA’S TEST KITCHEN TV SHOW COOKBOOK 2001-2019. Featuring every recipe (almost 1,300) demonstrated on 19 seasons of the show; a behind the scenes look at the show and the test kitchen; and a 56 page shopping guide, plus the science, the cookware and kitchen gadgets—this compendium is the resource for all serious cooks. Well illus. in color. 1030 pages. America’s Test Kitchen. 8¼x11¼. Pub. at $45.00 $32.95

6953360 NADIA G’S BITCHIN’ KITCHEN COOKIN’ FOR TROUBLE. By Nadia Giosia. Culinary It-girl and host of the wildly popular Nadia G’s Bitchin’ Kitchen TV show on the Cooking Channel brings her savoir-faire, chef know-how and rock star ‘tude to glam up your dining experience. Includes Nadia’s creative and wild take on such classics as rustic pan pizza, risotto, and just about anything else you can think of. Color photos. 208 pages. Ballantine. Paperback. Pub. at $24.00 $19.50

69094X FOOD, HEALTH, AND HAPPINESS: 115 On-Point Recipes for Great Meals and a Better Life. By Oprah Winfrey with L. Kogan. Delicious, healthy, and easy to prepare, these great recipes Oprah most loves to make at home and share with friends and family. From simple pleasures like Unfried Chicken and Turkey Chili, to such celebrations of freshness as Fresh Corn and Tomato Salad with Basil, and more. Color photos. 376 pages. HMH. 8¼x10¼. Pub. at $35.00 $24.95

6966888 JAN KARON’S MITFORD FAMILY COOKBOOK & KITCHEN READER. Ed. by Martha McIntosh. In her popular Mitford series, you find characters enjoying dishes like Puny’s Golden-Crusted Cornbread and Father Tim’s Baked Ham with Bourbon Glaze. Now, you can re-create it with these recipes. 364 pages. Putnam. Paperback. Pub. at $30.00 $14.95

6853242 MY YEAR IN MEALS/MY YEAR IN COCKTAILS. By Rachael Ray & J. Cusimano. Ray gives you an inside look into her kitchen for one full year, offering infinite access to 500 tasty dishes that will take you from breakfast to dinner. After your visit with Rachel, flip the book over and indulge in over 100 amazing cocktails served up by her husband, J. Cusimano. Well illus. in color. 368 pages. Atria. Pub. at $29.99 $6.95

2911434 ART SMITH’S HEALTHY COMFORT. Unwilling to give up his beloved Southern food, but knowing he needed to make a change, Smith altered his diet, started exercising, and lost 120 pounds. Smith still enjoys many of his sought-after culinary creations. Here he shares some of his favorites like Three Cheese Macaroni; Unfried Chicken; and Grilled Hanger Steak with Slow-Roasted Tomatoes. 32 pages of color photos. 255 pages. HarperCollins. Pub. at $27.99 $6.95

6908025 KITCHEN GYPSY. By Joanne Weir. Throughout this collection are the cherished dishes and lessons that have shaped Weir’s culinary journey, from her great-grandmother’s 140 year old Lightning Cake recipe to a luxurious beef roulade perfected during her master chef training. Pairing recipes made to be served alongside colorful anecdotes, this engaging armchair read. Well illus. in color. 288 pages. Owl. Pub. at $35.00 $9.95


6949622 RECIPES FOR LIFE: My Memories. By Linda Evans with S. C. Derek. A combination of the story of a life well-lived and a treasure trove of recipes that include Mom’s Hot Dog Stew, John Wayne’s “The Duke’s” Crab Dip; Ina Garten’s Filet of Beef Bourguignon, and many more. 298 pages. Post Hill. Pub. at $26.00 $9.95

6953883 CRAFT BURGERS & CRAZY SHAKES FROM BLACK TAP. By Joe Isidro. A collection of signature recipes and techniques behind the bold gourmet burgers and sensational milkshakes that have made culinary thrill seekers lining up around the block. Recipes include Steak Au Poivre Burger and Sweet N’ Sally Shake. Color photos. 112 pages. Avery. 8¼x10¼. Pub. at $25.00 $9.95

2901013 MOTO: The Cookbook. By Homaro Cantu. Featuring hundreds of stunning photographs, this volume is a living record of a restaurant and of a chef who defined modernist cuisine. It tells the story behind his development from a young chef to a mind on the cutting edge of American food. Recipes include Hot Pizza Soup with Caesar Salad Dots and Veal Breast. 350 pages. Little, Brown. 9¼x12¼. Pub. at $35.00 $11.95

★ 4441834 LIDIA’S FAVORITE RECIPES: 100 Foolproof Italian Dishes, from Basic Sauces to Irresistible Entrees. By L.M. Bastianich & T.B. Manuali. From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. Here, you’ll find a mouthwatering array of dishes for every occasion. Color photos. 222 pages. Knopf. Pub. at $24.95 $16.95

6904319 KEVIN DUNDON’S MODERN IRISH FOOD. This celebrated chef gives a modern twist to time-honored, traditional dishes and ingredients. The result is delicious, easy food that is perfect for everything from a leisurely dinner to a quick family lunch. Recipes include Chorizo Roast Chicken; Windsor Fruit of Lamb with Asian Spinach; Celeriac Waldorf Salad. Color photos. 224 pages. Mitchell Beazley. Paperback. Pub. at $19.99 $6.95

★ 2789388 THE CASH AND CARTER FAMILY COOKBOOK. By John Carter Cash. The only child of June Carter and Johnny Cash, John Carter Cash shares the stories and recipes that shaped from the family dinner table. Along with memories and reminiscences of the musicians and stars welcomed in their home, the recipes include Johnny’s Grit Bread; Boiled Beef Biscuits; and Crunchy Mexican Tostada Caserrole. Well illus. most in color. 250 pages. Thomas Nelson. Pub. at $29.99 $21.95

DVD 6829570 BEST FOOD EVER. Widescreen. In each episode you’ll meet the people behind the delectable dishes of some of the best food destinations in the country. Get the scoop on what drives foodies to these dining establishments, and find out their trade secrets. Five episodes. Over 3 hours. Gastron.
**Notable Chefs & Celebrities**

**6858341 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends.** In this treasure trove you’ll find one hundred delicious dishes she has become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal, Grilled Fish Tacos with Sweet Lime Sauce, Gratitude Bread, Honey Chipotle Oven Roasted Ribs, Egg nog Cookies, and Guinness Pot Pie. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95

PRICE CUT to $17.95


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**949230X ESSENTIAL PEPPIN: More than 700 All-Time Favorites from My Life in Food.** By Jacques Pepin. For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career as the champion of simplicity. Includes a searchable DVD demonstrating every technique a cook will ever need. 685 pages. HMH. 8x10¼. Pub. at $40.00

$14.95

**6904491 MY ITALIAN KITCHEN: Favorite Family Recipes.** By Luca Mante. From the author of Season 4 of MasterChef Australia, this collection of recipes passed down from his Italian family. Along with some great behind the scenes stories from Season 4, are delicious dishes like Sweet and Sour Sardines; Butternut Squash and Amaretti Mezzelune; and Rack of Lamb with Potato Puree. Color photos. 208 pages. Stewart Tabori & Chang. Pub. at $24.95

**6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life.** By Diana Mosier. This time to the hit comedy show, Young & Hungry captures the food, romance and friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect girls’ guide to being young, single and on your own in the world, in color. 170 pages. Disney. Pub. at $16.99

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

$17.95

**9809590 TOP SECRET RESTAURANT RECIPES 2.** By Todd Wilbur. Here are more dazzling clones from America’s favorite restaurant chains. Includes IHOP Cinn-A-Stacks, Red Lobster’s Cheddar Bay Crab Bake, Olive Garden’s Italian Baked Turkey. Color photos. 200 pages. Agate Surrey. Paperbound. Pub. at $22.95

$5.95

**3638393 THE BERGHOFF CAFE COOKBOOK: Berghoff Family Recipes for Simple, Satisfying Food.** By Carolyn Berghoff with N.R. Ryan. Founded in 1898 by Herman Berghoff, Chicago’s Berghoff Cafe has come to symbolize the American dream and the joy that comes from sharing food with family and friends. Today, the tradition lives on with Herman’s great-granddaughter in her new collection of classic dishes, many with a modern twist. Color photos. 156 pages. Andrews McMeel. Pub. at $24.99

$3.95

**9302329 NUM PANG: Bold Recipes from New York City’s Favorite Sandwich Shop.** By Ratha Chauopoly et al. While Ratha and Ben’s sandwiches, which have gained a cult-like following, are at the core of Num Pang, this volume includes recipes for so much more. There are the fan favorites, such as Seared Coconut Tiger Shrimp and Hoisin Meatballs, but there are also condiments and pickles, rice and noodle bowls, sides, stews and drinks. Fully illus. in color. 240 pages. HMH. $12.95

$14.95

**7852629 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining.** By Carlyn Berghoff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Berghoff Creamed Spinach; German Potato Salad; Wiener Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel. Pub. at $19.99

$9.95

**3423651 MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest—to make a living by offering comfortable lodging and homestyle Southern cooking served family style in the downstairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, Southern food lovers flocked all over the world flocked to her doorstep. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

$9.95

**283984X THE BOOK OF LOST RECIPES: The Best Signature Dishes from Historic Restaurants Rediscovered.** By Jaya Saxena. Discover amazing signature recipes lost to time from the most fashionable hotels and restaurants of bygone times in this nostalgic collection. Experience the down stairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, Southern food lovers flocked all over the world flocked to her doorstep. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

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### Restaurants

**5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen.** By Klaus Fritsch et al. The renowned restaurant presents classic steakhouse staples, introducing a world of bold flavors and regional American favorites, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even Desserts, such as a Peppercorn Chiffonade. Color photos. 240 pages. Clarkson Potter. 8¼x10¼. Pub. at $32.50

$3.95

**499486V IVAR’S SEAFOD COOKBOOK: The O-fish-al Guide to Cooking the Northwest Catch.** If you know Seattle, you know Ivar’s, the seafood restaurant famous for serving the Northwest’s finest for 65 years. And first in Ivar’s cookbook, it serves up recipes that includes Caesar Salad with Blackened Salmon; Ivar’s Famous Puget Sound White Clam Chowder; Ivar’s Crispy Fish Tacos; and more. Well illus., most in color. 176 pages. Sasquatch. 9x10¼. Pub. at $29.95

$6.95

**2875659 THE FLY CREEK CIDER MILL COOKBOOK: More than 100 Delicious Apple Recipes. Experience the history of the celebrated Fly Creek Cider Mill and the flavors of Central New York through these stories and more than 100 apple-based recipes which include Fly Creek Cider Mill Apple Cider Doughnuts; Fry Creek Apple Salsa; and Cider Based Turkey. Color photos. 200 pages. Agate Surrey. Paperbound. Pub. at $22.95

$5.95

**2908393 THE LEMONADE COOKBOOK.** By A. Jackson & J. Cianculli. Filled with delicious recipes designed to fit today’s busy lifestyles and perceptive palates, this collection—from the popular Lemonade Cafeteria eateries—is for all cooks who want to make sophisticated, highly urban “comfort food” with easy-to-use techniques. Hands-on Modern American favorites, such as High Low Turkey, Died Cranberry, and Sage Gravy. Color photos. 239 pages. St. Martin’s. Pub. at $30.00

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**6929885 AT BLANCHARD’S TABLE: A Trip to the Beach Cookbook.** By Melinda & Robert Blanchard. The couple extends the celebrated waterfront restaurant’s dining experience to your home. The resulting 160 recipes offer a cookbook that’s as much a treat as to read it is enjoyable to use. Fully illus. in color. 224 pages. Clarkson Potter. Pub. at $32.50

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Holidays & Entertaining

2808676 | 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Gumbricht. Features a wide range of bar bites inspired by cuisine from around the world, you’ll find something to enjoy whatever your tipple, from Sausage Rolls and Sliders to Herbed Olives with a crisp white wine, Dim Sum dishes with cocktails or Chorizo Croquettes with a hearty glass of red. Illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $6.95

6934765 | THE LITTLE GINGERBREAD HOUSE. By Jennifer C. Carden. Features a 32-page booklet with instructions for making eight different mini houses, plus reusable templates for cutting out the different components for each house. Recipes include traditional gingerbread dough (one is gluten-free); royal icing; and sweet fondant. Fully illus. in color. 32 pages. Chronicle. 9x9. Paperbound. Pub. at $16.95 $7.95

2781889 | THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Keith Sarasin. Whether you take the conventional route and roast it in an oven or spend all day tending the smoker, a Than 100 Mouthwatering Recipes for the Modern Bar. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes inspired by the Life and Work of Charles Dickens. By Pen Vogler. You’ll also find delicious options for update- ing your tipple, from Sausage Rolls and Sliders to Herbed Olives with a crisp white wine, Dim Sum dishes with cocktails or Chorizo Croquettes with a hearty glass of red. Illus. in color. 240 pages. Cider Mill. Paperbound. Pub. at $18.95 $13.95

2816644 | COOK LIKE A PRO: Recipes & Tips for Home Cooks. By Rachel Johnson. Channel your inner unicorn with forty recipes curated for maximum culinary magic. From a Fluffy Rainbow Pancake Stack topped with Maple Whipped Cream to a Tie-Dye Grilled Cheese Sandwich to Glitter Pink Strawberry Marshmallows, these fantastical recipes are sure to transport you over the rainbow. Full illus. in color. 112 pages. Sterling. Pub. at $14.95 $11.95

281496X | A RECIPE FOR COOKING. By Cal Peteren. You’ll find everything you need to cook for big get-togethers, holiday feasts, family occasions, and special dinners for two. Organized by courses, this celebratory volume helps cooks plan their meals from first bite to last—how a meal should start, what should be the main attraction, what should be served alongside, and how to choose the perfect finish. Color photos. 336 pages. Morrow. Pub. at $29.99 $9.95

5819482 | TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Also includes more than 400 pages of tried and true recipes to take your home into a holiday showroom. Fully illus. in color. 240 pages. Reader’s Digest. 8x1x11. Pub. at $15.99

6831591 | THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotel bars in the world, opened in 1893, the Peacock Alley bar within has been highly celebrated. Blending recipes, history and how-to, this volume from the master mixologist of the bar is full of tips and variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25.00 $5.95

2905329 | THE BOOK OF DANGEROUS COCKTAILS: Adventurous Recipes for Serious Drinkers. By D. March & J. Boudinot. Watch out! Some of these drinks in this guide are illegal outside the world. But every now and then you can’t enjoy the marijuana infused cocktails inside, there’s still plenty to make you feel dangerous: flaming daiquiris, high-proof high-balls, hard partying punches, classy beverages that are way more alcoholic than they taste, and much more! Well illus. in color. 152 pages. Castle Point. Pub. at $14.99 $3.95

2786311 | TIKI DRINKS: Tropical Cocktails for the Modern Bar. By N. Weston & R. Sharp. You’ll want to try every one of these beautifully-balanced cocktails, made with freshly squeezed juices, handmade syrups, and high-quality spirits. Among the special drinks offered are the Nutty Pirate, the Puffer Fish; and the Pineapple Daiquiri. Fully illus. in color. 159 pages. Countryman. Pub. at $19.95 $4.95

2902788 | WISE COCKTAILS. By J. Ripp & M. Littlefield. This collection offers fresh perspective on tips and tricks for mixing classic drinks using your own base cocktails. Presents the reader with a history of tea cocktails and includes recipes for drinks such as White Mule, Vanilla Beach, Black Amber, The Classic Sunrise, Savannah, and more. Well illus. in color. 176 pages. Rodale. Pub. at $19.99 $4.95

2930676 | THE ARCHITECTURE OF THE SHOT. By Paul Knorr, illus. by M. Wood. Gives the answers to all your shot and shooter queries, from precise measurements and recommended liquor brands to courses, and offers tips on layering and embellishing. Featuring 75 delicious “mini cocktails” to enjoy, this unique and beautifully illustrated guide to the art of drink construction makes it easy to become your own master mixologist. 144 pages. Race Point. Pub. at $16.00 $4.95

6828094 | KETOS HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Kyndra D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktails for everyone, such as Dill Pickle Martini, Mixed Berry Hard Lemonade, Cucumber Mojito, White Russian, Bloody Mary, Mama’s Margarita, and many more. Well illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95 $12.95

8674723 | FIX-IT AND FORGET-IT HOLIDAY FAVORITES: 150 Easy and Delicious Slow Cooker Recipes. By Hope Comerford. Take your slow cooker out of the pantry and put away the stress of holiday cooking and baking this year with these 150 recipes that will wow your guests including Pumpkin Black-Bean Turkey Chili, Chicken and Dumplings; and Make-Ahead Mixed Potatoes Florentine. Color photos. 338 pages. Good Books. Paperbound. Pub. at $19.99

6726755 | HOLIDAY SLOW COOKER: 100 Incredible & Festive Recipes for Every Celebration. By Leigh Alle Wilkes. Covering all the major holidays of the year, you’ll make parties and entertaining a breeze while impressing your family and guests with 100 traditional recipes. With recipes for everything from Pineapple Stuffing with Hawaiian Ham, Chicken, Brown Butter Balsamic Carrots, Chocolate Toffee Fondue, you’ll love to celebrate the holidays. Well illus. in color. 192 pages. Page Street. Paperbound. Pub. at $21.99 $7.95

Bartending Guides

6831591 | THE WALDORF ASTORIA BAR BOOK. By Frank Caiafa. One of the most iconic hotel bars in the world, opened in 1893, the Peacock Alley bar within has been highly celebrated. Blending recipes, history and how-to, this volume from the master mixologist of the bar is full of tips and variations, so you can master the basics and then get adventurous. 406 pages. Penguin. Pub. at $25.00 $5.95

2905329 | THE BOOK OF DANGEROUS COCKTAILS: Adventurous Recipes for Serious Drinkers. By D. March & J. Boudinot. Watch out! Some of these drinks in this guide are illegal outside the world. But every now and then you can’t enjoy the marijuana infused cocktails inside, there’s still plenty to make you feel dangerous: flaming daiquiris, high-proof high-balls, hard partying punches, classy beverages that are way more alcoholic than they taste, and much more! Well illus. in color. 152 pages. Castle Point. Pub. at $14.99 $3.95

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<td>By Clare Liardet. A festive, sophisticated collection of cocktails for everyone—including alcohol-free options—so refreshing to drink, and simple to make. Includes a guide to essential equipment, easy to find ingredients, and simple syrup recipes. Cheers! Well illus. in color. 143 pages. The Experiment.</td>
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<td><strong>2887000</strong> THE ART OF DISTILLING, REVISED. Ed. by Bill Owens et al. Your exclusive backstage pass into the world of small-scale distilling of whiskies, gins, vodkas, and more. From distilling to licensing process and proposes fair regulations for making your own spirits. In this comprehensive guide, Owens will teach you how to make contemporary master distillers transform water and grain into the full range of exquisite, timeless spirits. Fully illus. in color.</td>
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<td><strong>6930816</strong> MEAD: The Libations, Legends, and Lore of History’s Oldest Drink. By Fred Minnick. Explore the rich history of mead, a 5,000-year-old drink that has been enjoyed around the world by people of every culture. Through the ages, mead has been used as medicine, as a social lubricant, and as a symbol of power and prestige. In this comprehensive guide, Minnick takes you on a journey from ancient mead cultures to the modern day. Fully illus. in color. 176 pages. Schiffer.</td>
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<td><strong>281384X</strong> THE BLOODY MARY BOOK: Reinventing a Classic Cocktail. By Ellen Brown. In sixty-five inventive recipes, the Mary is rejigged with a rainbow of garnishes, new flavors, and different liqueurs. From whimsical pot pourri and colonial-inspired garnishes, to spicy sambuca and jalapeño tequila, shake-up these recipes for the perfect weekend pairing of bar food nosh: The Bloody Maja and Smoked Salmon Spread, The Gaspacho Mary and Spanish Potato and Sausage Tortilla and more! Illus. in color. 168 pages. Running Press.</td>
<td>Pub. at $18.00</td>
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Wine & Spirits

5952174 BOURBON EMPIRE: The Past and Future of America’s Whiskey. By Reid Mitenbuter. Whiskey has influenced America’s political, economic, and cultural destiny. Here the author traces the spirit’s history, spanning frontier rebellions, Gilded Age corruption and the creation of Madison Avenue. 310 pages. Viking. Pub. at $27.95 $6.95

2919528 ABSINTHE: The Exquisite Elixir. By J.B. Willets & T.A. Breaux. A comprehensive guide that explains and describes the history, culture and mystique of the drink known as the “Green Fairy.” The authors explore this green colored spirit’s controversy and effects through the stories of some of its legendary consumers. 143 pages. illus. in color. $18.95

2804840 MOONSHINE: A Celebration of America’s Original Rebel Spirit. By John Schlimm. Tells the rip-roaring story of the moonshiners who became folk heroes for the ages and how their batches of XXX endure as the favorite thirst-quencher of millions. While stirring the rebel in each of us, this fun volume also includes over 100 recipes for infusions and cocktails using moonshine as a main ingredient. Well illus. in color. 314 pages. Chelsea Green. Paperbound. Pub. at $24.95 $19.95

6990124 BREWING EVERYTHING. By Dan Crissman. Walks you through the process for each delicious beverage from start to finish, beginning with easier shortcuts until you get the hang of it, then upgrading to the harder stuff. Includes more than fifty recipes with step by step instructions. 192 pages. Countryman. Paperbound. Pub. at $21.95 $16.95

6814441 MIRACLE BREW: Hops, barley, water, yeast and the Nature of Beer. By Pete Brown. Explores the origins of fermentation, the lost age of hallucinogenic gruit beers; the evolution of modern varieties; the complete natural history of beer; and shares the incredible story behind each of its four ingredients. 280 pages. Chelsea Green. Paperbound. Pub. at $24.95 $19.55

592434X DRAUGHT BEER QUALITY MANUAL, FOURTH EDITION. By Brewers Association. Intended for draught system installers, beer wholesalers, retailers, brewers, and anyone with an interest in quality draught beer, this detailed manual presents well-researched information on draught line cleaning, system components and design, and much more. Illus. 307 pages. Brewers Publications. 8½x10¼. Paperbound. Pub. at $24.95 $17.95

6966454 AMERICAN WINE: A Coming-of-Age Story. By Tom Acitelli. Tells the story of how America belted France from atop its centuries old pedestal as the world’s top wine producing and wine drinking nation. This title focuses solely on the rise of fine wine in the United States since the 1960s, in California and elsewhere, and how that rise altered the way the world views, for better or worse, American wine. 351 pages. Ten Speed. Paperbound. Pub. at $24.95 $16.95

6757923 SOUTHERN SPIRITS: Four Hundred Years of Drinking in the American South. By Tom Acitelli. Tells the full story of liquor, and with it, the American South. Along the way, it challenges the stereotypes of Southern drinking culture and reveals how that culture has shaped the South and America as a whole. Illus. 316 pages. Ten Speed. Pub. at $24.95 $16.95

2789043 BEER HACKS: 100 Tips, Tricks, and Projects. By Ben Robinson. Presents the very best and most creative ways to serve, share, store, and save your favorite brews. This guide to making beer drinking better, easier, and more interesting, delicious, and especially fun. Includes an emergency bottle opener on the front cover. Well illus. $12.95

6938671 DECANTED: A Winemaker’s Journey. Fullscreen. What does it take to make it in Napa Valley? This feature length documentary follows the development of a brand new winery, Italian Winemakers, seen through the eyes of elite Napa Valley winemakers. The story digs deep to analyze what kind of person it takes to enter this highly competitive arena. 78 minutes. Palihouse. DVD $19.95 PRICE CUT to $12.95

6896715 A SHORT HISTORY OF DRUNKENNESS. By Mark Forsyth. Making slops all over the world, this volume traces humankind’s love affair with booze, from our primate ancestors to the Drinking Days of Prohibition, answering every possible question along the way. What did people drink? How much? Who did all the drinking? Of the many possible reasons, why? A history of the world at its inebriated best. 248 pages. Three Rivers. Pub. at $17.95 $12.95

683304X BOURBON EMPIRE: The Past and Future of America’s Whiskey. By Reid Mitenbuter. Whiskey has influenced America’s political, economic, and cultural destiny. Here the author traces the spirit’s history, spanning frontier rebellion, Gilded Age corruption and the magic of Madison Avenue. 16 pages of photos. 310 pages. Penguin. Paperbound. Pub. at $17.00 $2.95

6651992 DRINKING IN AMERICA: Our Secret History. By Susan Cheever. Chronicles our national love affair with liquor, taking a long, thoughtfull look at the way alcohol has changed our nation’s history, and how it has shaped American events and the American character from the 17th to the 20th Century. 258 pages. Twelve. Pub. at $28.00 $3.95

676384X AGAINST ALL HOPS: Techniques and Philosophy for Creating Extraordinary Botanical Beers. By Dutch Heilshorn. Brewer Dutch Heilshorn shares his techniques and philosophy for discovering gruits: incredible botanical beers that were brewed throughout the world for most of human history. He provides techniques and approaches that immediately inspired new beers and will help to recreate this unique out-of-the-box brews. Well illus. in color. 143 pages. Page Street. Paperbound. Pub. at $18.99 PRICE CUT to $7.95


592434X DRAUGHT BEER QUALITY MANUAL, FOURTH EDITION. By Brewers Association. Intended for draught system installers, beer wholesalers, retailers, brewers, and anyone with an interest in quality draught beer, this detailed manual presents well-researched information on draught line cleaning, system components and design, and much more. Illus. 307 pages. Brewers Publications. 8½x10¼. Paperbound. Pub. at $24.95 $17.95


AMERICA’S BEST BREAKFASTS. By L.B. Schragar & A. Sussman. Inspired by down-home diners, iconic establishments, and the newest local hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts. Re-create America’s mouthwatering breakfast dishes wherever you go. Well illus. in color. 259 pages. Clarkson Potter. Paperbound. Pub. at $23.00 $5.95

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6992552 FLIPPING GOOD PANCAKES: Pancakes from Around the World. By Sudi Piggot. Who says pancakes should only be eaten with lemon and sugar? There’s plenty more for these delicate treats. This collection will make you happy, hungry, and change the way you think about them. Try different variations like Fluffy Coconut Pancakes, Lemon Orange Cake, or Pecan Lakes. Color photos. 112 pages. Kylie Books. Paperbound. Pub. at $16.99 $12.95


7703701 JUGGLING BOWLS: The Art of Pushing Bowls. By Scott Stulberg. The art of juggling bowls is now accessible to anyone. This book teaches the reader to juggle bowls with one hand, two hands, and with no hands. Well illus. in color. 196 pages. Ten Speed. Paperbound. Pub. at $22.95 $16.95

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Breakfasts

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- 54 -
COOKIES, BREADS & BAKING

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**2884542 THE SULLIVAN STREET BAKERY COOKBOOK.** By Jim Lahey with M. Joseph. The author outlines his no-nuss system for making sourdough at home. Applying his Italian-inspired method to his legendary bombolini and panettone and his full repertoire of pizzas, pastries, egg dishes, and cafe classics, this cookbook delivers the flavors of a bakery Ruth Reichl once called “a work of art.” Well illus. in color. 240 pages. HMH. Pub. at $35.00 $21.95

**957218 COOK’S ILLUSTRATED BAKING BOOK.** By the eds. at America’s Test Kitchen. An authoritative baking reference and recipe collection for those who want to learn how to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that covers everything you’ve ever wanted to master, cookies, cakes, pies, tarts, biscuits, breads, pastries, and much much more. Well ilus. in color. 416 pages. RDA. Spiralbound. Pub. at $24.99 $21.95

**6954581 THE NEW HEALTHY BREAD IN FIVE MINUTES A DAY, REVISED.** By J. Hertzberg & Z. Francois. Includes thirty-three new recipes and updates showcasing whole grains and heirloom flours, such as spelt, sprouted wheat, and khorasan. There are weight equivalents for every dough recipe, and intriguing new oils, such as coconut, avocado, grapeseed, and flaxseed. Recipes include: Georgian Cheese-egg Batumi, Avocado-Guajillo Chile, Catalan Tomato Bread; and many more. Well ilus. in color. 416 pages. St. Martin’s. Pub. at $32.99 $7.95

**2865815 FEDERAL DONUTS.** By Mike Solomonov et al. From the Federal Donuts shops in Philadelphia comes this zany volume about donuts. Gives details about the origins of the shops and also includes directions and recipes for making donuts and glazes at home. Readers will also find recipes for twice fried chicken and spice blends. Well illus. in color. 224 pages. HMH. Pub. at $16.99 $4.95

**6765988 THE NO-FOSS BREAD MACHINE COOKBOOK.** By Michelle Anderson. With more than 150 recipes, this collection will allow you to find the perfect recipe for preparing that large weekend potluck, tonight’s intimate family dinner, or a fun activity with the kids. Recipes include: Olive Cheese Bread, Caramel Apple Donuts, Jam-Filled Butter Cookies, and more. 267 pages. RDA. Spiralbound. Pub. at $24.99 $17.95

**182208X BREAD-FREE BREAD: Gluten-Free, Grain-Free, Amazingly Healthy Yeast Free, Gluten Free Based Recipes.** By Nenssa Oden. Imagine a world where most breads are made almost entirely from leafy vegetables, fruits, nuts, and seeds. This grain- and gluten-free collection brings us one step closer to that reality with creative recipes like Tomato Sauce Bread; Spicy Sweet Corn Muffins; and Black Bean Brownies. Color photos. 235 pages. Rockridge. Paperback. Pub. at $12.99 $9.95

**9587661 COOKING WITH CHOCOLATE: Essential Recipes and Techniques.** Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes: chocolate basiscs; bonbon fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousses; ice creams, sorbets, and sauces; and pâtissier’s secrets. Each method is explained in step-by-step photographs, with which the method is further clarified on the accompanying 60-minute DVD. 416 pages. Flammarion. 9x11x1. Pub. at $49.95 $14.95

**6934927 SCANDINAVIAN BAKING.** By Tinie Hahinemann. Contains more than 100 authentic Scandinavian recipes with a modern twist. The recipes include: traditional danished as well as new techniques that lets your starter do all the hard work. Well illus. in color. 208 pages. Page Street. Paperback. Pub. at $21.99 $16.95

**6897132 MODERN JEWISH BAKER: Challah, Babka, Bagels & More.** By Shannon Sarna. If you need to bake traditional Jewish breads and pastries for every occasion. Shannon Sarna, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamentasch, babke, and pita that will make any bubbe proud. Fully illus. in color. 264 pages. RDA. Spiralbound. Pub. at $21.99 $16.95

**6905005 WHAT TO BAKE & HOW TO BAKE IT.** By Jane Hornby. Carefully explained and simple to follow, the 50 tempting step by step recipes includes damphed baked items. Each recipe show you what to look for and how to bake to perfection. Every element of the home baker’s craft is covered, including cakes, breads, pies, cookies, and pastries. 240 pages. Harvest House. 9x11x1. Pub. at $35.00 $14.95

**2868048 HOW TO BAKE: The Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet and Savory.** By Nick Malgieri. One of America’s preeminent bakers and baking teachers shares scores of mouthwatering recipes for plain and fancy cakes; cookies, breads, muffins, and sweet and savory pies and tarts; brownies, macaroons, rugelach, and all types of cookies, in this comprehensive and instructional volume. 462 pages. Dover. Pub. at $29.95 $24.95

**6954384 THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home.** By Eric Kayser. A beautiful and comprehensive guide to making bread at home. 60 step color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment, 312 pages. Phaidon. Pub. at $39.95 $16.95

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

**2865871 SOURDOUGH: A Complete Guide and Recipe Book.** By Riccardo Astolfi, Astolfi has collected and sourced and the book contains 90 taste-tested recipes for breads, as well as sweets and savories such as brioches, sweet buns, traditional panettone, cinnamon buns, bagels, pizza and more. Well illus. in color, 232 pages, Guido Tommasi Editore. Paperback. Pub. at $28.00 $21.95

**6768483 TASTE OF HOME 365 DAYS OF COOKIES.** Ed. by Catherine Cassidy. Satisfy your sweet tooth all year with this cookie recipe collection. From school snacks and everyday treats to bake sale classics and potluck pleasers, the perfect nibble is always at hand with these easy as can be cookies. Create delicious Jumbo Brownie Cookies, Sweet Tea Cookies, Claus Cookies, Thick Sugar Cookies, or trail Mix Cookie Cups. Fully illus. in color. 448 pages. RDA. Spiralbound. Pub. at $24.99 $17.95

**6847226 THE AMISH BAKING COOKBOOK: Plainly Delicious Recipes from Oven to Table.** By G. Varozza & K. Kerr. Whether you consider yourself a novice or a veteran in the kitchen, you’ll find the “Queen o f Challah,” shares the secrets to making the perfect bread. Well illustrated in color. 365 Days of Bread. By Nick Malgieri. One of America’s preeminent bakers and baking teachers shares scores of mouthwatering recipes for plain and fancy cakes; cookies, breads, muffins, and sweet and savory pies and tarts; brownies, macaroons, rugelach, and all types of cookies, in this comprehensive and instructional volume. 462 pages. Dover. Pub. at $29.95 $24.95

**6897732 MODERN JEWISH BAKER: Challah, Babka, Bagels & More.** By Shannon Sarna. If you need to bake traditional Jewish breads and pastries for every occasion. Shannon Sarna, the “Queen of Challah,” shares the secrets to making challah, babka, rugelach, hamentasch, babke, and pita that will make any bubbe proud. Fully illus. in color. 264 pages. RDA. Spiralbound. Pub. at $21.99 $16.95
Desserts

2881616 NO-BAKE DESSERTS: 103 Easy Recipes for No-Bake Cookies, Bars, and Treats. By Addie Gundry. You don’t have to take up space in your oven to make delicious, storeworthy single-serving desserts. Gundry shows you how to combine your favorite flavors into no-bake cheesecakes, pies, fruit tarts, candies, bars, and marvelous chocolate cakes. Color photos. 214 pages. St. Martin’s. Paperback. Pub. at $19.99 $4.95

2830196 CARAMEL, FUDGE, TOFFE & BRITTLE: Confectionery Secrets. By Sara Asaum Huiberg. Learn how to create your own speciality confections, including French nougat, chocolate truffles, caramelized nuts, and decadent sauces. Perfect for desserts, party treats, holiday gifts, and more. Try White Chocolate Truffles with Passion Fruit, or Dark Chocolate Fudge with Figs and Pistachios. Well illus. in color. 112 pages. Weldon Owen. Pub. at $22.95 $4.95

2852888 LOST DESSERTS: Delicious Indulgences of the Past. By Gail Monaghan. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home cook, yet remain true to the originals. Included are Bananas Foster, Carribean Gingerfish Sorbet, Blackberry Jam, and Rose and Raspberry Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 200 pages. Rizzoli. 9x11 1/4. Pub. at $45.00 $4.95

7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover. By Sara Ferry. Indulge with these recipes featuring bittersweet and semisweet chocolate, from cookies loaded with chips and cakes piled high with thick, rich frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Paperback. Pub. at $16.95 $2.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream are the following: a freezer, a whisk or electric mixer, a can opener, and one or two refrigerated containers, such as a loaf pan; and a sweet tooth! Here are endlessly possible recipes for making no-fuss ice cream, gelato, sherbet, sorbet, and more. SHOPWORN. Well illus. in color. 168 pages. St. Martin’s. Paperback. Pub. at $19.99 $4.95

682064 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. De Gouy. From simple cherry pies to hearty mincemeat, luscious custards, and elegant chiflons, master chef Louis P. De Gouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb, Chocolate Soufflé, and Pineapple Coconut Cake. Originally published in 1949. 419 pages. Dover. Pub. at $24.95 $19.95

6934463 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Ceni Olofson. The ultimate step by step guide to baking and decorating mulitlayered cakes. Filled with inspiring color photos, this fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift; 160 pages. Barron’s. Paperback. Pub. at $17.99 $4.95

2852101 MARTHA STEWART’S CUPCAKES: 175 Inspiring Ideas for Everyone’s Favorite Treat. By From the eds. of Martha Stewart Living. Shares 175 ideas for simple to spectacular creations, with cakes, frostings, fillings, topics, and embellishments that can be combined to produce just the right cupcake for any occasion. Sweet surprises include Peanut Butter and Jelly Cupcakes and Oolong Tea Mini Cupcakes. Color photos. 352 pages. Clarkson Potter. Paperback. Pub. at $24.99 $6.95

696717X ALL-TIME FAVORITE SHEET CAKES & SLAB PIES. By B. Weinstein & M. Scarbrough. Simple to make, and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for holiday dinners and potlucks. With over 100 recipes that include Brown Sugar Cake with Pumpkin Buttercream and Apricot Pie with Gingerbread Crumble, you’re sure to find a winner for your next gathering! Color photos. 214 pages. St. Martin’s. Paperback. Pub. at $24.99 $8.95

280770X TREAT YOURSELF! How to Make 93 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to zebra lams, enough for a party, here are creative, crowd-pleasing projects that begin with just butter, marshmallows, and crispy rice cereal and end up wherever your imagination takes you. Includes creativeauthorized bakes like chocolate cupcakes, cakes, and cheesecakes, a marshmallow nutty bar, and more. Well illus. in color. 300 pages. Workman. Paperback. Pub. at $14.95 $4.95

6904300 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough–bake cupcakes! Here are over 100 irresistible cupcake recipes for every occasion. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors. By Nicole Weston. Features custard-based recipes and lighter, egg-free options for creating a bounty of frozen delights. With Peaches and Cream to Savor in Summer, Gingerbread Cookie to add spice to the holidays, and classics like Rocky Road and Mocha Almond Chip to enjoy year-round, there’s a recipe for every occasion. 90 pages. Storey. Paperback. Pub. at $9.95 $3.95

5990304 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the eds. of Food Network Magazine. Food Network Magazine editors have picked their all-time favorite cupcakes and put them into one amazing volume. You’ll find over the top treats, super fun cupcakes, show-off layer cakes, one of a kind cookies and so much more. Fully illus. in color. 336 pages. Clarkson Potter. Paperback. Pub. at $25.00 $6.95

5877148 THE 250 BEST BROWNIES, BARS & SQUARES. By Esther Brody. This fantastic collection of sumptuous desserts offers sweet satisfaction and simple preparation. There’s nothing like brownies, bars, or squares fresh from the oven–hot, fudgy and gooey. Ultimate comfort food from Pineapple Coconut Bars, Unbelievable Orange Brownies, Spiced Pumpkin Bars, and No-Bake Crispy Peanut Butter Squares. Color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95 $8.95

2864436 THE CONTEMPORARY BREADCREAMABLE. By V. Valenino & C. Ong. Features more than 50 innovative techniques and over 40 stunning cake designs from the world-renowned award-winning masters of breadcream art. Paint your cake. Includes 80 cake and bread recipes, color photos. in color. 159 pages. David & Charles. Paperback. Pub. at $24.99 $6.95

6799531 150 BEST DONUT RECIPES: Fried or Baked. By George Geary. This collection of delectable recipes features a wide variety of choices for raised, baked, cake-based, holiday, specialty one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 200 pages. Robert Rose. Paperback. Pub. at $19.95 $10.95

6823122 DELICIOUS ROSE-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 rose in everyday cooking and baking. Learn how to select these roses from your garden, make your own rose water and create elegant desserts like Rose Macarons and Rose-Water Currant Cakes. Color photos. 184 pages. Skyhorse. Pub. at $19.99 $5.95

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ripp banana, fresh ripe pineapple, and other fresh fruits. 150 pages. Artisan. Pub. at $24.95


7674066 Ben & Jerry's Homemade Ice Cream & Dessert Book. By Ben Cohen et al. Ben shares 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. Workman. Paperbound. Pub. at $9.95

8510934 Slow Cooker Desserts: Oh So Easy, Oh So Delicious! By H. Wyss & K. Moore. No more checking the oven to make sure your special cake doesn't overbake. All of these recipes are designed to bake in your slow cooker. Try German Chocolate Cake; Zesty Moping Chocolate and Crispy Peanut Butter Candy. Fully illus. in color. 136 pages. St. Martin's. Pub. at $21.99

8521463 Delicious Poke Cakes. By R. Wyss & K. Moore. Poking holes into the top of a cake lets toppings seep inside, resulting in a delectable cake with a surprise for the taste buds. These fail-safe recipes for both novice and experienced bakers alike feature simple “poke cake” recipes, featuring fresh fruit, rich chocolate, and even the occasional splash of alcohol. Well illus. in color. 152 pages. St. Martin's. Paperbound. Pub. at $19.95

6798780 Paris Patisseries: History, Shops, Recipes. Photos by Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate unparalleled craftsmanship. From time-honored classics like Chocolate Eclairs, Meringues, and Rum Babas, to innovative meringue flavors, this comprehensive volume invites the reader to discover the history of the pastry capital of the world. Fully colored. illus. in color. 176 pages. Flammarion. 9x11x1/4. Pub. at $15.00

6989333 Macaron Fetish: 80 Fanatical Shapes, Flavors, and Colors to Take Macarons to the Next Level. Photos by H. Lim-Chokkowki. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside you'll find exciting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; and so much more. Fully illus. in color. 200 pages. Skyhorse. Pub. at $14.95

6641082 The European Cake Cookbook. By Tatyana Nesteruk. Allow your imagination to transport you to France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations inside are Raspberry Sachertorte; Orange Creme Cake: Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page Street. Paperbound. Pub. at $19.99


2774444 Dump Cake Magic. By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no tedious mixing required. All you have to do is layer your ingredients right in the baking pan and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more. Fully colored. in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.99

2793601 Desserts: 400 Recipes. By C. Bretherton & K. Raines. Showcases over 400 delicious and easily achievable recipes like Creme Brulee, Cherry Clafoutis; Key Lime Pie; Victoria Sponge Cake; and much more. Created using step by step photos guide you through each stage of making every recipe so you too can create stunning showstoppers! 304 pages. Dorling Kindersley. 8x11x1/4. Pub. at $35.00

6832792 Make Your Own Ice Cream. By Sarah Tyson Rorer. Updated for more modern equipment, this vintage guide offers a mouthwatering selection of frozen treats that’s sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, soufflés, parfaits, mousse, and more. 100 pages. Dover. Paperbound. Pub. at $6.95


2851636 Daisy Cakes Bakes. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring black-and-white photographs for caked donuts, cupcakes, cobblers, and more. These crowd-pleasing recipes are simple to make with fruits that are rich and nostalgic. Recipes include Rum Raisin Pound Cake and Pumpkin Bars. 224 pages. Clarkson Potter. Pub. at $25.00
Desserts

285287X LOMELINO’S CAKES: 27 Pretty Cakes to Make Any Day Special. By Linda Lomelino. Inside this beautiful volume are all things layered, moist, creamy, and indulgent: impress your family and friends with cakes crafted from Lomelino’s unique recipes and detailed photos. She’ll show you step by step how to decorate and make seven special cakes. Cakes include Cardamom Cake with Blueberries and Nut and Nougat Fantasy. 148 pages. Rosett. 8x10½. Pub. at $22.95. $7.95

★2930013 ICE TRAY TREATS: Effortless Chilled Desserts That Everyone Will Love. By Olivia Mack McCool. Are you putting your ice trays to use only once a year? Go beyond ice and showing them as molds for all kinds of delicious desserts. These 40 quick, easy, kid friendly recipes will arm you with ideas for birthday party sweets, refreshing treats for summer gatherings, or simply impressive after dinner indulgences. Well illus. in color. 94 pages. Dovetail. Pub. at $17.00. $12.95

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★2851369 NATIONAL TRUST BOOK OF CRUMBLES: 50 Delicious and Comforting Crumble and Cobbler Recipes. By Laura Mason. The ultimate comfort food, this little volume collects fifty delicious recipes that include Dutch Apple Tart, Chocolate Chip Cumb Cake, and Christmas Apple Cumb Crumble Cake. Well illus. 143 pages. National Trust. Pub. at $14.95. $11.95

593443X BAKED OCCASIONS. By M. Lewis & R. Poliattio. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious recipes to stop everything and celebrate something. Color photos. 272 pages. Abrams. 9½x9½. Pub. at $35.00. $14.95

4576473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery. By Rosie Daykin. Delicious treats like Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create Bakewell tarts, Tiramisu, lemon meringue pie, sponge cake, and more. The perfect gift for birthdays, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knopf. Pub. at $29.95. $14.95

2811707 SWEET, SAVORY, AND SOMETHING BOOZY CUPCAKES. By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolatey—are amazingly balanced and undeniably delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Mini Cakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $18.95. $4.95

6909604 TURBO BLENDER DESSERT REVOLUTION. By B. Weinstein & M. Bottom. From the makers of The Complete Idiot’s Guide to Think about a blender. Forget smoothies. These are the reasons you got that machine. Includes more than 140 recipes for pies, ice creams, cakes, brownies, gluten-free treats, fresh fruit salads, and more. 220 pages. St. Martin’s. Paperback. Pub. at $21.99. $4.95

2802856 BAKE AMERICA GREAT AGAIN: 50 Sweet Recipes to Make a Difference. By A. Gentry & K. Hall. What better way to make your personal stand for liberty and justice for all than with a cake? There’s much more to life here than just pie, as you’ll see some of our favorite Patriotic Pretzels; Freedom Fudge; Marchmallow Creme Cupcakes; Jammin’ for Justice Cookies and many more delicious, easy-to-bake creations. Illus. in color. 128 pages. Weldon Owen. Pub. at $17.95. $5.95

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- 60 -

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2815311 THE COMPLETE HEALTHY SMOOTHIE FOR NUTRIBLUR. By Jason Mainmein. While this collection of recipes is fantastic on its own, they can also be used as templates to expand your Nutriblur smoothie repertoire. Learn about adding healthy fats such as virgin olive oil, avocado, and coconut oil, and get advice on eliminating separation and foam. Everything you need to know about healthy smoothies is packed in this guide. Fully illus. in color. 191 pages. Skyhorse. Paperbound. Pub. at $18.99 $9.95

2930307 INFUSED WATER AND ICE: Pump Up Your Agua with over 100 Recipes! By Amy Hunter. This collection is packed with over 100 creative and refreshing recipes sure to please. Whether you’re looking to boost your mood, improve your health, or make your beverages taste delicious, this is the book for you. Fully illus. in color. 272 pages. Cider Mill. Paperbound. Pub. at $18.95 $9.45


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★ 6785566 COOKING WITH SPICES: 100 Recipes for Blends, Marinades, and Sauces from Around the World. By Mark C. Stevens. A reference guide for any chef who wants to learn about and explore spices from around the world. Organized by region from India to Europe, it shows you how to savor spices in your everyday cooking. From a simple step by step instructions and begin to elevate your meals to the next level. Photos. 272 pages. Rockridge. Paperbound. Pub. at $19.99 $14.95


Canning & Preserving

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

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