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May 12, 2017

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4537098 THE CHEATING CHEF’S SECRET COOKBOOK: 517 Delicious Dishes in 4 Steps or Less. By Sharon Bowers. Lays bare all the tips and tricks that separate the pros from the amateurs and lets you in on the sly little secrets that every chef knows and prefers not to share. By culling the top tips and techniques from the pros, you too can make simple meals into something special each and every day. 336 pages. Reader’s Digest. Paperbound. Pub. at $17.95 $4.95

3638944 EVERYDAY COOKING WITH THE HALOGEN OVEN. By F. Brodel & C. Beckerman. The halogen oven does almost everything in one pot that it normally takes a conventional oven, microwave, stove, and barbecue grill to accomplish. Offering up 60 delicious recipes that are indispensable reference will show you how to get the most out of an innovative and resourceful kitchen workhorse. Color photos. 144 pages. Sellers. Paperbound. Pub. at $18.95 $4.95

4616713 A MICROWAVE, A MUG, A MEAL. By Amy Sherman. Collection of recipe cards for single serving meals in a mug using your microwave. Tips for selecting the right mug, measuring out your ingredients, recipes get you started while recipes like Zucchini Frittata, Italian Herb Quesadillas, Lasagna Roll-Ups, Chicken and Broccoli Casserole, and more. Well illus. in color. 96 pages. Taylor Trade. Paperbound. Pub. at $9.99 $7.95

5888460 HOMEMADE SAUSAGE: Recipes and Techniques to Grind, Stuff, and Twist Artisanal Sausage at Home. By C. Carter & J. Baker. The team from Porter Road Butcher in Nashville has compiled all the techniques and recipes you’ll need to make delicious sausage at home. Starting with the magnitude of meat, you’ll learn how to grind, stuff, and twist sausages that range from the classic to the innovative. Includes recipes. Color photos. 160 pages. Quarry. 8¼x10¼. Paperbound. Pub. at $24.99 $5.95

5853002 THE ULTIMATE GUIDE TO SMOKING MEAT, FISH, AND GAME. By Monte Burch. In an easy to follow manner, Burch explains how to properly prepare meat in a way that is both delicious and easy. Whether you buy your meat from a store or hunt it in the wild, this guide will teach you how to smoke Beef, Pork, Salmon & other fish; Venison; Buffalo, Game birds & fowl; and Turkey. Well illus. in color. 318 pages. Skyhorse. Paperbound. Pub. at $17.99 $15.95

5888669 THE COMPLETE BOOK OF JERKY: How to Process, Prepare and Dry Beef, Venison, Turkey, Fish, and More. By Philip Hashelder. Sink your teeth into the ultimate homemade treat! In this accessible at-home guide, a butchery expert walks you through basic butchery for a variety of meats and fish, the dehydrating techniques and materials, and recipes and instructions for dehydrating, and more. 224 pages. Taylor Trade. Paperbound. Pub. at $19.99 $5.95

4532281 DONE: A Cook’s Guide to Knowing When Food Is Perfectly Cooked. By James Peterson. If you hate worrying about whether your cooking will turn out half-tart or overdone, here is the answer book you’ve been looking for. Here, Peterson tells you exactly how to know—by sound, smell, look, and feel—when more than 85 vexing to cook foods are perfectly cooked. Color photos. 224 pages. Paperbound. Pub. at $27.90 $6.95

5914779 75 FLOWERS FOR CAKE TOPPERS. By Melissa Galt. This delightful collection of floral cake toppers provides the perfect decorative finishing touch to showcase your cake and cupcakes. Includes step by step instructions, guidance on essential techniques and materials, and recipes and basic cake-making skills. 75 illus. in color. 144 pages. Martin’s. Paperbound. Pub. at $21.99 $4.95

5932865 COOKING AT THE ACADeMY. By J.A. Bloom & J. Robinnette. Step by step instructions for over 100 recipes compiled by the chef/instructors at San Francisco’s prestigious California Culinary Academy, proceeds from which go as a Veloute Sauce to Chicken Imperial Ballonile, Grilled Flank Steak Americaine, and Frozen Cherry Souffle. Color photos. 182 pages. KQED. 7¼x10¼. Paperbound. Pub. at $14.95 $1.95

5573291 TOASTER OVEN COOKBOOK, REVISED EDITION: Nitty Gritty. By D. Diestra & J. Foran. For those who know just for the toaster oven—the appliance that toasts, bakes, and broils. Each recipe in this collection is fun to prepare and delicious to eat. Try Stuffed Potato Skins, Broccoli White Bean, Lasagna Roll-Ups, Chicken and Broccoli Casserole, and more. Well illus. in color. 96 pages. Taylor Trade. Paperbound. Pub. at $9.99 $7.95


3647988 MAKING & USING DRIED FOODS. By Phyllis Hobson. Instructions for drying and storing more than 100 kinds of fruits, vegetables, grains, meats, and herbs, using the sun, an oven, a dehydrator, or a dehydrator. Includes dozens of recipes for delicious snacks, soups, breads, and entrees. 182 pages. Storey. Paperbound. Pub. at $14.95 $4.95

1865354 COCOA-COLA: The Cookbook. Tells the fascinating story of the world’s most famous beverage including more than 30 recipes you can eat with family and friends. Try Chicken Curry, Mixed Bean Chili, Luxury Baked Beans, Cherry Coke Cupcakes, and more. SHOPWORN. Well illus. in color. 128 pages. Hamlyn. Import. Pub. at $12.99 $5.95


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Cooking Techniques & Guides

**1530269 THE ILLUSTRATED COOK’S BOOK OF INGREDIENTS.** By H. Whitney & C. Humphries. Discover how to make the most of your ingredients, including vegetables, fruits, herbs, spices, meats, fish, shellfish, cheeses, oils, grains, and flavorings. This definitive guide answers every question you could have on choosing and using ingredients. Includes Well illus. in color. 544 pages. Dorling Kindersley. 9x10¾. Paperbound. Pub. at $22.95 $14.95

**5801508 THE AIRFRYER COOKBOOK: Williams-Sonoma Test Kitchen.** Photos by Aubrie Pick. Rapid air technology of the Airfryer fries, bakes, roasts, and grills food more quickly than a standard stovetop or oven, and uses little to no oil. Includes over 20 recipes for using an Airfryer, with a special section covering the uses of the accessories, and tips and tricks for making the most of this new favorite kitchen tool. Well illus. in color. 56 pages. Weldon Oyen. Pub. at $14.95 $11.95

**7391058 STEVIA SWEET RECIPES: Sugar-Free— Naturally!** By Jeffrey Goettemoeller. Offers over hundred recipes using this natural sweetener that is 200 times sweeter than sugar. Learn how to incorporate this amazing herb into your own recipes and how to sweeten your cookies, cakes, pies, puddings, and more. 196 pages. Square One Books. Spiralbound. Pub. at $13.95 $9.95

**5830443 THE EASY PRESSURE COOKER COOKBOOK.** By Diane Phillips. Presents a modern take on this tried-and-true method with more than 300 family-pleasing recipes, proving that less cooking time doesn’t mean to lose more delicious meals. From full meals like Lemon Chicken and Beef Bourguignon to soups like Caribbean Bean Soup to sides like Mango Chutney, you’ll have every meal covered. Well illus. Pub. at $27.50 $19.95

**4580206 THE KITCHEN COOKBOOK: Recipes, Kitchen Tips & Inspiration for Your Cooking.** By S.K. Gillingham & D. Durand. Includes over 300 recipes along with a comprehensive guide to organizing your kitchen, this guide is filled with photos of beautiful kitchens to inspire you. Also to inspire are wonderful recipes like Roasted Shrimp with Horseradish Ketchup, Black Bean Edamame Burgers and Pasta Casserole with Broccoli and Gouda Cheese. 304 pages. Chronicling Pub. Pub. at $22.50 $14.95

**5744778 MASTERCUTING KNIFE SKILLS: The Essential Guide to the Most Important Tools in Your Kitchen.** By Norman Weinstein. Whether you want to dice an onion with the speed and dexterity of a TV chef, carve a roast like an expert, or prepare its tender dressing quickly and neatly, or just learn how to hold a knife in the right way, this book is your go-to manual. Includes a DVD showing the most important techniques. Well illus. in color. 224 pages. Stewart, Tabon & Chang. 10x10¼. Pub. at $37.30 $19.95

**3706610 JERKY: Make Your Own Delicious Jerky and Jerky Dishes Using Beef, Venison, and Game.** By A.D. Livingston. Shows you how to prepare jerky, which cuts of meat to buy and how to prepare them, jerky drying methods, where to buy supplies and equipment and how to store jerky. Also included are mouthwatering recipes for beef, venison and game. Well illus. Globe Pequot. Paperbound. Pub. at $14.95 $9.95

**5773954 SIMPLE SMOKING: Over 80 Recipes for the Home-Smoking Enthusiast.** By Paul Kirk. Whether you want to try your hand at the old-fashioned technique of smoking over a log fire or learn the modern method of using a smoker or oven, this book guides you through the process of getting meat to the table, sustainable meat production. He demystifies the information you need to know about the nuts and bolts of food. Over 2,000 color photos. 384 pages. h.f. ullmann. 8¼x11. Paperbound Import. Pub. at $29.95 $16.95

**5732972 THE ART OF THE BURGER.** By Jens Fischer. Much more than just a burger recipe book, this is an all-timer and a special joy for those who want more: innovative patties, inventive bun choices, imaginative toppings, inspired preparation, and of course, more flavor! Color photos, 144 pages. Skyhorse. 8x10. Paperbound. Pub. at $19.99 $9.95

**1849573 THE DUTCH OVEN COOKBOOK: Recipes for the Best Pot in Your Kitchen.** By S. Kramis & J.K. Hearne. Describes everything you can use the Dutch oven to create everything from soups to stews to the perfect pot roast. The recipes are current and easy to prepare, and include Seafood Stew in Red Curry Sauce, Roasted Pears and Slow Cooked Beef Stew. 16 pages of color photos. 166 pages. Sasquatch. Paperbound. Pub. at $19.95 $13.95

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**5930952 THE GOURMET BUTCHER’S GUIDE TO MEAT.** By Cole Ward with K. Cole. A comprehensive guide to choosing and using ingredients. 1849573 THE DUTCH OVEN COOKBOOK: Recipes for the Best Pot in Your Kitchen. By S. Kramis & J.K. Hearne. Describes everything you can use the Dutch oven to create everything from soups to stews to the perfect pot roast. The recipes are current and easy to prepare, and include Seafood Stew in Red Curry Sauce, Roasted Pears and Slow Cooked Beef Stew. 16 pages of color photos. 166 pages. Sasquatch. Paperbound. Pub. at $19.95 $13.95

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**4591293 SECRETS FROM THE LA VARENNE KITCHEN.** By Genevieve Willan. This helpful cookbook is a compilation of the 50 basic recipes that students were expected to master as part of their course at the La Varenne cooking school. Not a book of finished dishes, but a treasure trove of fundamental recipes, tips, and techniques that make up a dish. Illus. 136 pages. Spring House. Paperbound. Pub. at $17.95 $5.95

**5756325 THE EVERYTHING DUTCH OVEN COOKBOOK.** By Kelly Jaggers. This is your ultimate resource for a delicious, and effortless one-pot meals. Features comprehensive information on how to select and care for cast-iron and enameled Dutch ovens, and 300 recipes for easy-to-prepare dishes for all occasions, including Blueberry Maple Scones, Pizza Pot Pie, and Lobster Paella. Color photos. 320 pages. Adams Media. Paperbound. Pub. at $18.99 $13.95

**7574819 INGREDIENTS.** Text by L. Werte & J. Cox. Designed as the essential reference for every cook and food lover. Features produce from all over the world, with a comprehensive didactic that provides not only all the information you need to know about the nuts and bolts of food. Over 2,000 color photos. 384 pages. h.f. ullmann. 8¼x11. Paperbound Import. Pub. at $24.99 $6.95

**5934350 THE BRADLEY SMOKER COOKBOOK: Tips, Tricks, and Recipes from Bradley Smoker’s Pro Staff.** By Lena Clayton et. al. Takes the art of smoking, a process that can be intimidating to the beginner, and demonstrates just how accessible it is to everyone. As a 101-guide to what things smoked, it includes recipes like Sesame Smoked Duck over Soba Noodles; Smoky Peach Cobbler; Smoked Buffalo Chicken Pot Pie; and more. Well illus. in color. 160 pages. h.f. ullmann. 8x10¼. Paperbound Import. Pub. at $19.99 $8.95

**5907355 FAST FAVORITES UNDER PRESSURE.** By Brandi Laurente. Over 100 recipes perfected for the four-quart pressure cooker. Delicious meals for two to six, or easily doubled to feed a crowd. Get the information you need to know about the nuts and bolts of food. Over 2,000 color photos. 384 pages. h.f. ullmann. 8¼x11. Paperbound Import. Pub. at $24.99 $6.95
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**593902X** THE COMPLETE SOUS VIDE SUPREME COOKBOOK. Ed. by Polyania Poulter. The sous vide method perfectly cooks, nutrifies, and impregnates foods with flavor, without adding salt, fat, or oils. The sous vide technique ensures precise control temperatures. Covering a full range of cuisines and courses, this collection offers 80 accessible recipes that showcase the myriad benefits the sous vide machine offers. Color photos. 160 pages. Hamlyn. Paperbound. Pub. at $16.95. **$5.95**

**592444X** THE CAST IRON BAKING BOOK: More Than 175 Delicious Recipes for Your Cast-Iron Collection. By Dominique DeVito. This complete guide to your cast-iron kitchen presents a mouthwatering collection of over 175 recipes, perfect for cast-iron skillets and pouring over every dish. Features recipes for Sour Cream and Dill Scones; Bacon Cheddar Cornbread; Gluten-Free Skillet Macaroni Bites; and Smoked Salmon Frittata. Well illus. in color. 296 pages. Cider Mill. 8¾x10¼. Pub. at $24.95. **$17.95**

**5938856** MODERN MEAT KITCHEN: How to Choose, Prepare and Cook Meat and Poultry. By Miranda Ballard. From sourcing good-quality meat and getting the best out of different cuts to preparing simple midweek meals, this book has spent nearly 25 years learning how to prepare good food at home. In this all-new follow-up to the best-selling Guide to Homemade Crusts, Fillings and Sauces, 300 pages. Clarkson-Potter. 7¾x10¼. Pub. at $90.00. **$59.95**

**5775469** THE JOY OF PICKLING, THIRD REVISED EDITION: 300 Flavor-Packed Recipes for All Kinds of Produce from Garden or Market. By Linda Ziedrich. In these 300 recipes, nearly 25% have been completely revised, and the remaining 75% have been updated. All the ingredients you need to create the pickles of your dreams are included, as well as critical butchery tips, plus finger foods, refreshing drinks, pickled fruits green and more. 277 pages. Ten Speed. 8¾x11. Pub. at $22.99. **$17.95**


**5758424** THE MASON JAR COOKBOOK: 80 Healthy and Portable Meals. By Amy Fazio. Shows the versatility and convenience of creating dishes in the mason jar. No longer just for jellies and jam, mason jars are now being filled in the most creative and often super-healthy ways. This easy-to-follow cookbook provides 80 delicious recipes using the magic of a pressure cooker to make recipes using that tried-and-true kitchen staple: the muffin pan. Well illus. in color. 83 pages. Skyhorse. Pub. at $19.99. **$14.95**

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582172X TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with cold cuts and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 scrumptious reasons to have the gang over. Recipes include Italian Crostini; Maple-Grilled Sausages; Almond Coffee Cake; Doughnuts. Well illus. in color. 208 pages. Oxmoor. Paperbound. Pub. at $12.99 $5.95

875552S POT PIES: 46 Comfort Classics to Warm Your Soul. From the eds. of Hobby Farm Home. These recipes can satisfy like hearty pot pie. Presented here are 46 easy step by step recipes for making chicken, vegetable, turkey, beef, and seafood pies, accompanied by the expert advice on making stocks, getting the perfect flaky crust, pairing craft beers with pot pies, and more. Well illus. in color. 96 pages. Hamlyn. Paperbound. Pub. at $9.99 $6.95

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

4604822 MEXICAN AT HOME: Favorite Restaurant-Style Recipes. There’s no need to go out for Mexican food when you can create all of the authentic flavors right in your own kitchen. With more than 95 restaurant style recipes from Classic Guacamole to Grilled Baja Burritos to Deep-Fried Ice Cream, make every night a fiesta night! Color photos. 192 pages. Pl Press. Paperbound. Pub. at $24.95 $16.95

4606442 101 THINGS TO DO WITH RAMEN NOODLES. By Toni Frisch. Presents a collection of savory, sweet, and simple spud recipes such as Spinach-Ravioli Lasagna, Buttermilk ‘n’ Honey Pancakes, and more. 120 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

4529154 101 THINGS TO DO WITH A POTATO. By Stephanie Ashcraft. Presents a collection of savoy, sweet, and simple spud recipes such as Sweet Potato Fries; Potato Crust Pizza; Deluxe Baked Potato Salad; Creamy Casserole; Potato Chip Cookies; and more. 123 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $4.95

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

5688255 SOUTHERN LIVING ROTISSERIE CHICKEN COOKBOOK: 101 Hearty Recipes with Store-Bought Convenience. Ed. by Jane Cox, Joe Yogerst, and Susan Sorensen. Roast a rotisserie chicken and bring home a meal! This collection is chock full of classics and brand-new favorites: casseroles and salads perfect for potlucks and family gatherings, lunches and dinners that can be made in 30 minutes or less, and dozens of side dishes to complete the meal. Color photos. 224 pages. Oxmoor. Paperbound. Pub. at $14.95 $4.95


582723X THE COMPLETE AMERICA’S TEST KITCHEN TV SHOW COOKBOOK, 2001-2017. This comprehensive volume incorporates every recipe (more than 1,150) from the show including the 2017 season, a behind the scenes look at the show and the test kitchen and how the recipes are developed, and an opinedation 55-page shopping guide for ingredients and equipment. Photos, some color. 1062 pages. America’s Test Kitchen. Paperbound. Pub. at $34.95 $32.95

782221X MY RECIPES AMERICA’S FAVORITE FOOD: 200 Top-Rated Recipes from the Country’s Best Magazines. Ed. by Nichole Aksamit. Offers up 200 of the most highly rated and thoroughly tested recipes from your favorite magazines, from All You’s Cooking Light to Southern Living and Sunset. Discover tasty, dependable dishes like Chicken and Shitake Marsala; Fresh Salmon Cilantro Burgers; and Pecan Cheesecake Bars. Well illus. in color. 224 pages. Oxmoor. 9x10. Paperback, Pub. at $24.95 $3.95

5944821 NEW ENGLAND HOME COOKING: 350 Recipes from Town and Country, Land and Sea, Hearth and Home. By Brooke Dojny. There is nothing like good old fashioned home cooking! From Cobblers to Shortcakes, Chowders to Stews, Salads, Shellfish, and Breads, there’s a recipe for everyone here. By Kennett Lobster Shellfish; Chicken with Dried Cranberries or Dynamite Potato Dumplings. 652 pages. Harvard Common. Paperback. Pub. at $18.95 $4.95

5947154 BETTY CROCKER COOKBOOK: Everything You Need to Know to Cook Today. Ed. by Kristi Hart. Nearly 1,000 recipes cover both everyday meals and those for entertaining. Special chicken, beef, and seafood dishes, quick-fix or low-fat, are highlighted, and each dish is explained step by step. Includes lots of cooking how-to’s. Color photos. 578 pages. Wiley. Spiralbound. Pub. at $39.95 $18.95

5901332 101 CLASSIC COOKBOOKS: 501 Classic Recipes. Text by Marvin J. Taylor. Brings 501 signature recipes from the 101 greatest cookbooks of the 20th century together in one incredible volume. The significance of each cookbook is explained and explored, alongside images of its first edition. Try Cream of Peanut Soup from Mrs. Rorer’s New Cook Book, or Roast Nut Roast from The Cook Book, or Boiled Carrots with Cream from The Y.M.C.A Cookbook. Well illus. in color. 688 pages. Rizzoli. 8x11. Pub. at $50.00 $9.95

5744828 GOOSEBERRY PATCH BIG BOOK OF HOME COOKING. Ed. by Ashley T. Strickland. Leave your family full and satisfied with over 450 of Vickie and Jo Ann’s most treasured recipes. Cooking at home every day is a great way to make food at its very best. Feed appetites of all sizes with Graham Cracker Breakfast Cakes; Festival Cajun Pepper Steak; Tangy Corn Casserole; or Mocha Pecan Mud Pie. Color photos. 368 pages. Oxmoor. Paperback. Pub. at $9.95 $5.95

2672944 AN AMERICAN FAMILY COOKBOOK: From a Chocolate Cake You Will Never Forget to a Thanksgiving Everyone Can Master. By Judith Choate et al. From a chocolate cake you will never forget to a Thanksgiving everyone can master, this collection shares more than 100 recipes and a lifetime of kitchen memories. Part memoir, part cookbook, part modern family album, this beautifully illustrated volume provides us a coveted seal at the Choates dinner table. Ed. by K.K. Will & Grit Magazine. Paperback. Pub. at $45.00 319 pages. Oxmoor. Paperbound. Pub. at $29.95 $8.95

5888670 COMFORT FOOD COOKBOOK. Ed. by K.K. Will & Grit Magazine. Bring tasty, old-fashioned comfort food to your table with this collection from the archives of the long-running country lifestyle magazine Grit. Using just a few wholesome ingredients, you can create the down-home classics you long for, from Southern Oven-Fried Chicken to Pasta and Main Dishes, it’s all here. Ed. by John, Bill & Grit Magazine. Paperback. Pub. at $24.99 $5.95

3638936 THE ESSENTIAL DEHYDRATOR. By S. Palmquist & J. Houk. Discover how to use your dehydrator and turn ordinary dishes into mouthwatering meals that are bursting with nutrition. Includes instructions for using a food dehydrator and helpful tips, it offers recipes like Spice and Chili-Rubbed Pulled Pork or Salmon Jerky, including 224 pages. Voyageur. 8x10. Paperback. Pub. at $24.99 $5.95


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5719097 THE BON APPETIT COOKBOOK. By Barbara Faireich. Brings together more than 1,200 of the all-time favorite recipes from Bon Appetit magazine along with red kitchen secrets, techniques, and advice. Meals for all occasions include Cajun-Glazed Shrimp, Artichoke and Mushroom Lasagna, Hot and Spicy Apple-Chicken and Molasses Bowls with Brown Sugar Glaze. 32 pages. Color photos. 792 pages. Wiley. $8.00. Pub. at $34.95  $7.95

5944724 THE HUDSON RIVER VALLEY COOKBOOK: A Leading American Chef Savors the Region's Bounty. By Waldo Malouf with M. Finn. Expert advice on the preparation of more than 200 recipes ranging from the simple to the sophisticated on such topics as Roast Chicken with Maple and Walnut Glaze, Mushroom and Onion Gratin, and Grilled Vegetables with Angel Hair Pasta. 316 pages. Harvard Common. Paperback. Pub. at $17.95  $4.95

5903108 PUMPKINS & SQUASHES: Over 100 Sweet & Savory Seasonal Recipes. By Janet MacDonald. For all those cooks who have wondered what to do with glorious new vegetables, or those who simply want some inspirational ideas for the good old pumpkin or the glut of cougettes. Includes easy to prepare recipes such as Squash Bread, Pumpkin Amandine, Pumpkin Pilau, and more. 192 pages. Grub Street. Paperbound. Pub. at $24.95  $5.95

274192X LARD: The Lost Art of Cooking with Your Grandmother's Secret Ingredient. From the eds. of GRIT Magazine. Offers you the opportunity to cook like Grandma while incorporating good animal fat into your diet. Includes 150 recipes that show off lard's versatility and satisfying flavors, like Grandma's HOMEMADE Biscuits; Southern Fried Chicken; Fried Okra; and Peachy Pie. SHOPWORN. Color photos. 234 pages. Andrews McMeel. Paperback. Pub. at $16.95

5884756 MAN MADE MEALS: The Essential Cookbook for Guys. By Steven Raichlen. The author truly understands the joy men get from cooking: the satisfaction of honing skills, the urge to show off a little, the passion for incorporating everything a guy needs to gain confidence, competence, and style in the kitchen, then offers more than 300 delicious recipes. Color photos. 631 pages. Workman. Hardcover. Pub. at $34.95  $17.95


5898376 GOOSEBERRY PATCH OUR FAVORITE BACON RECIPES. You'll find a mouthwatering recipe for every bacon craving, from breakfast to brunch and beyond. Try Bacon-wrapped Tuna, Bacon Egg Rolls, or Undefeated Bacon-Cheddar Dip for starters, and Bacon Florentine Fettuccine for dinner. 128 pages. Gooseberry Patch. Spiralbound.  $6.95

7596715 THE TASTE OF THE SEASON: Inspired Recipes for Fall and Winter. By D. Imrie & R. Jarmusz. A collection of more than 150 original recipes designed to follow the seasons, helping you prepare savory meals throughout the year with sustainable, local and fresh ingredients. Recipes include Creamy Asparagus Brie Soup; Grilled Maine Shrimp with Warm Cannellini Bean Salad; and Woodland Mushrooms with Black Pepper Fettuccine. Well illus. in color. 240 pages. Chelsea Green. Paperbound. Pub. at $24.95  $7.95


5844032 COOKING WITH COFFEE: Brewing Up Sweet and Savory Everyday Dishes. By Brandi Evans. Get all the benefits of coffee (plus the great taste of your favorite beans) via creative recipes such as Espresso Banana Muffins; Peanut Butter Mocha Smoothie; Mocha Mole Chili; Slow Cooked Coffee Short Ribs; Spiced Grilled Salsa Tacos; Irish Cream Truffles; and more. Color photos. 161 pages. Skyhorse. Pub. at $16.99  $4.95

4529871 ABSOLUTELY AVOCADOS. By Gaby Dalkin. Discover 80 delightfully delicious new ideas for using this healthy superfood in breakfasts, lunches, snacks, and plenty of other ways you haven't even imagined. Color photos. 192 pages. HMH. Pub. at $17.99  $7.95

7618662 PECANS: A Savory the South Cookbook. By Kathleen Purvis. Teaches readers how to find, store, and completely enjoy this southern delicacy. Includes 72 recipes ranging from traditional to inventive, from uniquely southern to distinctly international, plus a culinary history exploring the pecan's intimate connections with southern culture. 94 pages. UNCP. $3.95

4549023 DIY NUT MILKS, NUT BUTTERS & MORE: From Almonds to Walnuts. By Melissa King. Offers more than 50 recipes from homemade nut milks and butters along with delicious, whole nut snacks and desserts that put nuts to use. You'll even find tasty ideas for using the leftover nut pulp! Try Almond Butter Mouse; White Chocolate Coconut Fudge; or Slow Cooker Maple Nut Butter. With illus. in color. 194 pages. The Experiment. Paperbound. Pub. at $16.95  $6.95


5860873 200 LIGHT SUGAR-FREE RECIPES. Ed. by Clare Churly. With more than 200 low calorie recipes including Chicken and Spinach Chowder, Brazil Chocolate Brownies, and Roasted Beet Soup, you can cook with fewer calories and enjoy great tasting food with this guide. Fully illus. in color. 240 pages. Harlpy. Paperbound. Import. Pub. at $7.95

5446694 GLOBAL MEATBALLS. By Adeline Myers. Takes one of the world's great comfort foods and explores the limits of what's possible within a sphere of protein, binding, and seasoning. From classic meatballs to exotic curries featuring balls of fish, endless possibilities emerge. Well illus. in color. 175 pages. Quarry. 8x10½. Paperbound. Pub. at $24.95  $9.95

5939995 KITCHENHAID RECIPE COLLECTION. With more than 220 recipes, this comprehensive collection makes it easy to find the perfect dish every time. Featuring a variety of cooking techniques like homemade pasta and soup from scratch, it includes recipes for any time of day, plus a glossary of cooking terms and loads of helpful hints and tips. Color photos. 320 pages. KitchenAid. Hardcover. Pub. at $29.95  $14.95

5844089 BREWING UP SWEET & SAVORY EVERYDAY RECIPES: 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 complete course in fundamental cooking techniques. Well illus. in color. 404 pages. HMH. 9x10x10. Pub. at $35.00  $9.95

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

5471202 THE TASTE OF HOME COOKBOOK. Ed. by Catherine Cassidy. Compiles 1,380 recipes designed for busy home cooks. Recipes are categorized under “fast fix,” “five-ingredient,” “freeze it,” and “slow cooker.” Combining forms include splash guards and fanned dividers. Includes nutrition facts and diabetic exchanges. Also includes bonus edition of 127 most-requested recipes. Fully illus. in color. 638 pages. Reader’s Digest. 9x10. Spiralbound. Pub. at $29.95 $19.95

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

3896218 HOME FARM COOKING. Ed. by Catherine Cassidy. The from-scratch flavor of these 420 recipes from the American heartland will have your family at the dinner table before you can even say “Dinner’s ready.” Try Chicken Salsa Salad; Eggplant Zucchini Bolognese; Egg nog Sweet Potato Pie; or Moist Lemon Angel Cake Roll. Color photos. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $3.95

190456X TASTY TRAY CASEROLETS: 377 Dishes for Families, Potlucks & Parties. Ed. by Catherine Cassidy. With 377 recipes, this book is something here for everyone: main dishes from beef, pork and chicken to seafood, meatless and brunch; recipes ideal for family, friends and potlucks; a sampling of sides to round out meals, and more. Color photos. 256 pages. Reader’s Digest. Paperback. Pub. at $19.95 $4.95

5822246 THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every type of dough, including gluten-free, Sicilian and sourdough. Also included are dozens of quick and classic sauces and a discussion of insider tools and techniques honed from decades of making pizza. Try Baked Egg and Eggplant Pizza on Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully illus. in color. 143 pages. Rizzoli. 8x10. Paperback. Pub. at $30.00 $14.95

5903765 YUM-YUM BENTO BOX: Fresh Recipes for Adorable Lunches. By Crystal Watabane. A collection of yummy, healthy lunches that are all the rage in Japan, where mothers pack theseatsuji (lunch boxes) not just for their children, but for themselves. Learn how to create your favorite foods in a variety of shapes, from caterpillars, cars, and puppy dogs to pretty flowers, princesses, and kitty cats. Fully illus. in color. 143 pages. Quirk. Paperback. Pub. at $16.95 $4.95

5929962 NUTS: 50 Tasty Recipes, from Crunchy to Creamy & Savory to Sweet. By Patrick Evans-Hylton. Whether you’re introducing nuts to soup or a fresh salad or whipping up a nut-based condiment, you’ll find plenty of inspiration among the 50 delicious recipes featured here. Included is information on storage, how to make nut milks, and roasting and toasting techniques.

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

5996207 ONE HUNDRED MILLION MENUS. With 400 delicious recipes to choose from and to mix and match, there are enough different daily lunch and dinner menu suggestions to last—without repetition—for more than 100,000 years! Try Stuffed Veal Roll, Pineapple Curry with Coconut, and Orange and Tequila Flan. Spiralbound. Fully illus. in color. 250 pages. Workman. Paperback. Pub. at $16.95 $12.95

760789X THE ANIMAL FARM BUTTERMILK COOKBOOK: Recipes and Reflections from a Small Vermont Diary. By Diane St. Clair. Explains techniques from animal husbandry and land management to the buttermilk creamery processes. Here you’ll learn how to make your own butter and butter milk, and learn the ways in which it enhances flavors and textures. Try Pink Grasshopper, Buttermilk Piecioni, Buttermilk Meatloaf, and more. Well illus. in color. 209 pages. Andrews McMeel. Pub. at $27.99 $7.95

580180X HOME MAKE IT FREEZE IT. Ed. by Christine Kucavena. With this extensive and varied collection of recipes, you’ll always have a tasty answer to the enduring question “What’s for dinner?” From chicken strips and toaster waffles to satisfying soups and specialty pizzas, savor the mealtime transition of homemade frozen foods at the right price. Includes easy freezing and reheating instructions. Illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.95 $11.95

5766788 CAST-IRON COOKING: Recipes & Tips for Getting the Most Out of Your Cast-Iron Cookware. By Rachael Narins. Cast-iron cookware gives you dishes with more dimension addition to your kitchen. Features instructions for seasoning and caring for your cookware, and 40 delightful recipes that include Cheesy Fontina & Cheddar Chicken with sage, and Quick Short Ribs. Fully illus. in color. 96 pages. Storey. Paperback. Pub. at $12.95 $9.95

5920736 COOK’S BIBLE: 500 Recipes. Packed with mouth-watering and delicious recipes. Try a Baked Egg with Garlic & Tomato, Farfalle with Summer Vegetables, Cottage Pie, Lamb Rogan Josh or Noodles with Polenta. Color photos. 176 pages. Ilglo. 7x10x1/4”. Import. Pub. at $25.00 $7.95

5834724 BETTY CROCKER COOKBOOK, 12TH EDITION. Ed. by Adam Kowit. Fully revised with more than 1,500 recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the most choice, comfort and confidence you need to cook with. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco Bites; Balsamic Pork Chops with Quinoa; and Asian Tuna with Wasabi Aoli. Ringbom Publishing. 11x8. Spiralbound. Pub. at $19.95 $9.95

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★ 3638685 THE TOP 100 HEALING FOODS: 100 Foods to Relieve Common Ailments and Enhance Health and Vitality. By Paula Bartimaeus. Discover the incredible properties of fruits, vegetables, grains, beans, legumes, nuts, seeds, herbs, spices, and other foods—both common and rare. Well illus. in color. 200 pages. White Star. 6x11. Import. Pub. at $24.95 $7.95

★ 3606155 THE PALEO BREAD BIBLE. By Anna Conrad. We all know that the paleo diet yields amazing results for weight loss and overall well-being. But what about bread? Conrad comes to the rescue, showing how to make whole-grain, sprouted, and sowing breads with almond flour, coconut flour, and a host of other delicious, non-grain flours. Well illus. in color. 229 pages. Skyhorse. Pub. at $17.95 $6.95

★ 2729768 TASTE OF HOME QUILT FREE COOKING: 356 Home-Style Recipes for Healthy Living. Ed. by Janet Briggs. Eating right doesn’t mean giving up the foods you love best: now you can eat healthy and indulge in all of the favorites you crave. Every recipe is made with fewer calories, or less fat, sodium or sugar than you’d ever suspect. From entrees, sides and soups to snacks and rich desserts, you’ll find it here. 230 color photos. 256 pages. Reader’s Digest. Paperbound. Pub. at $15.95 $3.95

★ 5768489 1,001 DELICIOUS RECIPES FOR PEOPLE WITH DIABETES, SECOND EDITION. Ed. by Sue Spitter et al. Six nationally-known chefs have contributed their favorite appetizers, soups, salads, sides, main courses with beet, chicken and fish, vegetarian meals, snacks and even desserts that prove that having diabetes doesn’t mean the end of great food. 694 pages. Surrey. Paperbound. Pub. at $19.95 $9.95

★ 5943361 1,001 DELICIOUS RECIPES FOR PEOPLE WITH DIABETES, 3RD EDITION. Ed. by Sue Spitter et al. These recipes make it easy to plan and prepare healthful meals that are also convenient and flavorful. Whether you count calories or use the food exchange system to meet your dietary goals, you can determine these values at a glance using the nutritional data that accompanies each recipe. More than 500 of the recipes can be prepared in 45 minutes or less. 694 pages. Surrey. Paperbound. Pub. at $20.99 $4.95

★ 4555376 THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot’s Guides as Easy as It Gets! By C.P. Cannon & H. McIndoo. Complete with 60 delicious recipes, this guide gives you all you need to know earthy way to a reduced risk of heart disease, cancer, and many other ailments, and the health benefits of eating California Scramble, Homemade Granola Bars, or Cannery Row Soup. 316 pages. Alpha. Paperbound. Pub. at $18.95 $4.95

★ 4926643 THE EVERYDAY SQUASH COOK: The Most Versatile & Affordable Superfood. By Rob Fitting et al. Presents over 100 ways to enjoy squash—the most nutritious and versatile whole superfood. Try amazing recipes such as Gluten-Free Zucchini Lasagna, Squash Fried Rice, Breakfast Tacos, and “Butternut” Bacon, Color photos. 212 pages. HarperCollins. Paperbound. Pub. at $22.99 $7.95


★ 5920752 DELICIOUSLY GF-FREE: Food So Flavorful They’ll Never Believe It’s Gluten-Free. By Elizabeth Hassebeck. Montez’s Hassebeck’s knowledge of healthy living and passion for tasty food to bring you 100 delectable, easy to make, and family-friendly gluten-free recipes. Try recipes such as Blueberry Waffles, Spanish-style Macaroni and Cheese, Pad Thai, Tiramisu, and more. Color photos. Paperbound. Pub. at $18.00 $4.95

★ 5583287 THE 200 SUPERFOODS THAT WILL SAVE YOUR LIFE. By Deborah A. Klein. Here are the optimal foods to eat and enjoy that promote good health and improve longevity. Discover amazing superfoods, including sweet, satisfying indulgences like peanut butter, guacamole, and semisweet chocolate chips. Packed with more than 150 quick and easy recipes filled with the world’s healthiest, most healthful ingredients. 363 pages. McGraw-Hill. Paperbound. Pub. at $19.95 $5.95

★ 6402860 SKINNY PIZZAS, SECOND EDITION. By Barbara Grunes. Contains more than 100 low-fat, easy-to-make, and delicious recipes, from an original Roman pizza to today’s trendy California-style dishes. 174 pages. Surrey. Paperbound. Pub. at $13.95 $8.95

★ 4555791 THE UN-CONSTIPATED GOURMET: Secrets to a Moveable Feast. By Danielle Sreet. With 125 recipes for the regularly challenged, this is the first cookbook for those who want to be regular while enjoying easy to prepare meals that offer exotic variety and home comforts. 254 pages. Sourcebooks. Paperbound. Pub. at $17.99 $7.95

★ 5917043 DELICIOUS DIABETES COOKING FOR ONE OR TWO PEOPLE. By Michelle Berriedale-Johnson. The bedrock of your treatment when diagnosed with diabetes should be careful meal planning. This collection of delicious and healthy recipes will help you do just that. Easy to prepare, and designed specifically for one or two people, they include Tuna with Beets and Red Cabbage, Sausage and Bean Pot, and Fresh Seafood Salad. Color photos. 144 pages. Robertson. Paperbound Import. Pub. at $19.95 $7.95

★ 7538219 1,001 LOW-FAT RECIPES. Ed. by Sue Spitter with L.R. Yoakam. Most contain ten or fewer ingredients, take less than 30 minutes to prepare, and all meet accepted guidelines for reduced-fat and diet support. Features over 100 recipes such as Beef Stroganoff, Cheesecake, Banana Cream Pie, Eggplant Parmesan, and Red Clam Chowder. 660 pages. Surrey. Paperbound. Pub. at $19.95 $3.95

★ 579787X THE GREEK YOGURT KITCHEN: More Than 130 Delicious, Healthy Recipes for Every Meal of the Day. By Toby Amour. The author, a nutrition expert, shows you how to integrate this luscious ingredient into all your favorite meals. You’ll discover how to replace high-fat sour cream, mayonnaise, butter, and oil with Greek yogurt, and even make your own 16 pages of color photos. 241 pages. Grand Central. Paperbound. Pub. at $20.00 $4.95


★ 5947723 THE BARE BONES BROTH COOKBOOK. By Katherine & Ryan Harvey. Slow-cooking of bone and joint-rich materials extracts compounds that stimulate collagen production and enhance your overall health. Learn to create nine base broths which form the basis of over 100 delicious recipes for breakfast, lunch, and dinner, and reap the many health benefits of this nutritional superfood. Well illus. in color. 320 pages. HarperCollins. Pub. at $27.99 $10.95

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Low Fat & Healthy Cooking

5851440 SKINNY MEALS. By Bob Harper. In Skinny Rules Harper introduced 20 nonnegotiable eating and lifestyle principles that pave the way to quick weight loss. This cookbook takes his philosophy even further, delivering 100 rule-abiding recipes and a month’s worth of menu plans to satisfy you at every meal. Well ill. in color. 300 pages. Ballantine. Paperback. Pub. at $22.00 $6.95

5773776 LOW CARB HIGH FAT COOKING FOR HEALTHY AGING. By A. Dahlgvist & B. Hoglund. Here are recipes for those who want hearty and nutritious food that makes you feel as good as possible. Recipes center around healthy, low carb high fat (LCHF) staple ingredients like butter, cream, creme fraiche, eggs, coconut oil, olive oil, nuts and cheese. Color photos. 186 pages. St. Martin’s. $5.95

458936X THE EVERYDAY ART OF GLUTEN-FREE: 125 Savory and Sweet Recipes Using 6 Fail-Proof Flour Blends. By Karen Morgan. Transforms 125 favorite comfort foods that boast the same taste, texture, and appearance as their gluten-based inspirations. Thanks to Morgan’s six revolutionary, versatile blends, nothing is off-limits including pies, cakes, cookies, pizza, pasta, bread, dumplings, stews, flatbreads to sourdough and panini. Features GF creative and delicious recipes for everything from hearty main courses to delightful dressings and desserts. Color photos. 209 pages. Skyhorse. Pub. at $16.95 $4.95

5791659 DIABETIC LIVING, THE ULTIMATE DIABETES COOKBOOK: More Than 400 Healthy, Delicious Recipes. Ed. by Jayson Manheim. Packed with advice on digestion, food combining, detoxing, weight loss, and diet, this collection of 400 recipes takes you to the limits of your self-imposed diet. From hearty main courses to delightful dressings, you’ll never be left guessing when it comes to quick and healthful meal preparation. Color photos. 220 pages. Skyhorse. Pub. at $19.95 $5.95


756614X WHEAT BELLY 30-MINUTE (OR LESS!) COOKBOOK. By William Davis. Cover 200 quick and simple recipes to lose the wheat, weigh the wheat and find you at your healthiest. From hearty main courses to delightful dressings and desserts, you’ll never be left guessing when it comes to quick and healthful meal preparation. Color photos. 209 pages. Skyhorse. Pub. at $19.95 $5.95

2598015X LET THEM EAT KALE! Simple and Delicious Recipes for Everyone’s Favorite Superfood. By Julia Mueller. With 75 recipes for breakfast, lunch, and snack-time, your whole family will fall in love with this nutrient-rich superfood. Try Blackened Salmon with Garlic-Cajun Kale; Creamy Portobello and Kale Quinoa Bake; or Turkey Sliders with Caramelized Shallots and Kale. Color photos. 180 pages. Clarkson Potter. Paperback. Pub. at $27.50 $10.95

5773539 GREEN SMOOTHIES & PROTEIN DRINKS. By Jason Manheim. Packed with advice on digestion, food combining, detoxing, weight loss, and diet, this collection of 400 recipes takes you to the limits of your self-imposed diet. From hearty main courses to delightful dressings, you’ll never be left guessing when it comes to quick and healthful meal preparation. Well ill. in color. 180 pages. Skyhorse. Pub. at $16.95 $4.95

5737998 MR. FOOD’S QUICK & EASY DIABETIC COOKING, 2ND EDITION. By Art Ginsburg. Presents more than 150 no-nonsense recipes, plus helpful hints for keeping you on track. Includes meals for breakfast, lunch, and dinner. Includes 36适 satisfying recipes for one-pan wonders, grain-free breakfasts, leftover makeovers, smoothie bowls, and more. Try Sliders with Caramelized Shallots and Kale. Well ill. in color. 376 pages. Clarkson Potter. Paperback. Pub. at $27.50


5834071 THE EVERYDAY ART OF GLUTEN-FREE: 125 Savory and Sweet Recipes Using 6 Fail-Proof Flour Blends. By Karen Morgan. Transforms 125 favorite comfort foods that boast the same taste, texture, and appearance as their gluten-based inspirations. Thanks to Morgan’s six revolutionary, versatile blends, nothing is off-limits including pies, cakes, cookies, pizza, pasta, bread, dumplings, stews, flatbreads to sourdough and panini. Features GF creative and delicious recipes for everything from hearty main courses to delightful dressings and desserts. Color photos. 209 pages. Skyhorse. Pub. at $16.95 $4.95

5819575 WHOLE GRAIN VEGAN BAKING. By C. Steen & T. Noyes. With this collection of hearty, healthy recipes, you’re just a whisk away from whipping up the greatest vegan concoctions you’ve ever tasted, all without a trace of white flour, refined white sugar, or powdered egg replacer. Try Lemon Ginger Rolls, Savory Spinach Loaf, or Braided Almond Oat Bread. Color photos. 176 pages. Fair Winds Press. Paperback. Pub. at $19.99 $3.95

5939321 THE FAT CHANCE COOKBOOK. By Robert Lustig & R. D’Agostino. Features more than a hundred family friendly dishes to help you follow a diet low in sugar and high in fiber. Includes irresistible recipes like Breakfast Burritos, Pork Loin with Apples and Onions, and Chocolate Chip Banana Bread. Shed the sugar and refined processed foods and shed the weight with Lustig’s help. 346 pages. Harper One. Pub. at $16.95 $5.95

5821499 PALEO ITALIAN COOKING. By Cindy Barbieri. Whether you are gluten-free, living the Paleo or Primal lifestyle, or simply love gourmet-quality food, you will love good she developed a new repertoire of inventive recipes to distract for breakfast, lunch, and dinner. Includes 36 satisfying recipes for one-pan wonders, grain-free breakfasts, leftover makeovers, smoothie bowls, and more. Try Sliders with Caramelized Shallots and Kale. Well ill. in color. 376 pages. Clarkson Potter. Paperback. Pub. at $27.50

5807042 GLUTEN-FREE IN LIZARD LICK. By Amy Shirley. All the good stuff and none of the bad, this collection of gluten-free recipes which include Bone Daddy Biscuits ‘n’ Gravy and Mississippi Mud Muffins. All packaged with a can opener, a microwave, and in less than thirty minutes. Just because you’re a redneck doesn’t mean you can’t eat well! 32 pages of color photos. 209 pages. HarperOne. $11.95

2013456 GLUTEN-FREE ARTISAN BREAD FOR HEALTHY AGING. By J. Hertzer & Z. Czajka. This book takes his philosophy even further, delivering 100 rule-abiding recipes and a month’s worth of menu plans to satisfy you at every meal. Well ill. in color. 300 pages. Ballantine. Paperback. Pub. at $22.00 $6.95

3683281 DIABETES COOKBOOK FOR DUMMIES, 3RD EDITION. By Alan L. Rubin with C. James. Shows you how easy it is to manage diabetes through diet; offers over 100 recipes, many of them vegetarian; and includes information on diabetes testing, monitoring, and maintenance. Color photos. 364 pages. Wiley. Paperback. Pub. at $19.99 $5.95

5913687 SWEET PALEO: Gluten-Free, Grain-Free Delights. By Lea Hendry Valley. Whether you are gluten-free, living the Paleo or Primal lifestyle, or simply love gourmet-quality food, you will discover delectable breakfast and dessert recipes made with nutrient-dense ingredients. Valley guides you through the use of grain-free flours, dairy-free alternatives and unrefined sweeteners. Recipes include Cinnamon Cheesehead Bites, and Double Chocolate Muffins. Well ill. in color. 229 pages. Countryman. Paperback. Pub. at $17.95 $5.95

2750900 GLUTEN-FREE ARTISAN BREAD IN 5 MINUTES A DAY: THE NEW REVOLUTION Continues with 90 New, Delicious, and Easy Recipes Made with Gluten-Free Flours. By J. Hertzer & Z. Czajka. This book takes his philosophy even further, delivering 100 rule-abiding recipes and a month’s worth of menu plans to satisfy you at every meal. Well ill. in color. 300 pages. Ballantine. Paperback. Pub. at $22.00 $6.95

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**364418** THE COMPLETE IDIOT’S GUIDE TO THE MEDITERRANEAN DIET. By K. A. Tessmer & S. Green. Indulge in this healthy, balanced, flavorful approach to nutrition. This guide will help you understand, implement, and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month’s worth of mouthwatering meal plans. 338 pages. Alpha. Paperbound. At $18.95 $6.95

**5756049** MR. FOOD TEST KITCHEN HELLLO TASTE, GOODBYE GUILT! Packed with more than 150 healthy, diabetes-friendly and, most importantly, mouthwatering recipes for every occasion. The Mr. Food Test Kitchen treats us to Cannoli-Stuffed French Toast; Grilled Mango Chicken; Carolina Brisket Sliders; Southern Catfish Fingers; Cranberry Oatmeal Cookies; and more. Well illus. in color. 198 pages. American Diabetes Assoc. 8x10. Paperbound. At $19.95 $5.95

**5885973** THE MILK-FREE KITCHEN: Living Well Without Dairy Products. By Beth Kidder. From appetizers to entrees to baked goods to candy, here are 450 easy-to-follow recipes for the lactose intolerant or milk-allergic. Also lists all the milk-free baked goods that are egg-free. 458 pages. Holt. Paperbound. At $22.99

**5849470** DR. MAO’S SECRETS OF LONGEVITY COOKBOOK. By Mao Shing Ni. An inspiring cookbook based on a simple principle: if we follow the dietary guidelines of centenarians, we can initiate self-healing, enjoy life more in the present, and achieve longevity in the future. With extensive interviews with centenarians around the world, MaO gives us dozens of delicious, healthy, anti-aging recipes. Color photos. 186 pages. Andrews McMeel. 8x10. Paperbound. At $24.99 $7.95

**5808387** DELICIOUSLY DAIRY FREE. By Lesley Waters. Provides more than 100 fresh, simple, and irresistible dairy-free recipes for healthy, dairy-free eating everyday. From lunches and dinners to snacks and desserts, these delectable lactose-free dishes include Pineapple & Smoked Chicken Sambal; Creamy Lemon Potatoes with Herby Salmon; Midori Green Smoothie; and more. Color photos. 192 pages. Hamlyn. Import. At $29.99 $7.95

**4528457** 1,000 GLUTEN-FREE RECIPES. By Carol Fenster. It’s like getting five cookbooks in one! Contains: 172 Breakfast Dishes, Muffins, and Breads; 75 Sandwiches, Salads, and Soups; 106 Pasta, Grain, Bean, and Vegetable Dishes; 205 Main Courses; 377 Cookies, Muffins, and Breads; 75 Sandwiches, Salads, and Soups; 106 Pasta, Grain, Bean, and Vegetable Dishes; and more. Well illus. in color. 198 pages. American Diabetes Assoc. 8x10. Paperbound. At $19.95 $5.95

**5805515** BETTER HOME AND GARDENS CALORIE-SMART MEALS. Ed. by Jan Miller. This modern, easy-to-use guide will help you to prepare delicious, healthful meals for under 300, 400, and 500 calories. Enjoy Chicken Thighs with Caramelized Onions and Bacon Dressing (286 calories), Wild Mushroom Ravioli Skillet Lasagna (416 calories), or Snickerdoodle Custard Pies (149 calories). 304 recipes. HMH. Paperbound. At $19.99 $5.95

**2768712** HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bharat B. Aggarwal with D. Shopland. It is finding that spices are giving a new dimension to the medical use of spices. The medicinal properties of spices are described in detail, all the way to the uses in various cultures. The many healing properties of spices that have been known for centuries are described in detail. The book includes over 100 recipes. Lay flat binding. 336 pages. HMH. Paperbound. At $19.95 $4.95

**5901887** FRUIT-SWEET AND SUGAR-FREE: Prize-Winning Pies, Cakes, Pastries, Muffins & Breads from The Ranch Kitchen Bakery. By Janee Feur. Transforms traditional American and French bakery favorites into low-calorie alternatives that also capture the fine taste, texture, and appearance. Features more than 175 recipes for everyday treats as well as festive specialties. Color photos. 206 pages. Healing Arts. 8x10. Paperbound. At $19.95 $15.95

**5891483** THE J-INGREDIENT DIET COOKBOOK, SECOND EDITION. By Nancy S. Hughes. Perfect for new cooks, experienced home chefs, or anyone just looking to pull together a quick, easy, and healthy meal in minutes, this collection of recipes can show you how to create diabetes and heart friendly meals with just a handful of ingredients. Includes Seafood Shrimp Salad, Turkey Pathies with Dark Onion Gravy, and Flounder with Zest Y Tomato sauce. 220 pages. American Diabetes Assoc. Paperbound. At $18.95 $13.95

**4617772** HEALTHY COOKING: At Home with The Culinary Institute of America. An ideal collection for home cooks of all skill levels whose goal is to provide their families with nutritious, healthful meals every day of the week. Over 235 recipes for dishes like Vietnamese Summer Rolls, Lentil Ragout, Jerk Chicken, Spicy Asian Grilled Shrimp and many more. Color photos. 314 pages. Wiley. 9x10½. Paperbound. At $34.95 $7.95


**4635736** THE VEGITERRANEAN DIET. By Julianna Hiver. Take the Med to a whole new level! By focusing on whole-plant foods that promote a long-term wellness and ideal weight management, you can reap the benefits of the most researched and beloved diet, made even healthier. Over 60 recipes, comprehensive nutrition info, flexible meal plans, and strategies for overall health. Illus. 274 pages. Da Capo Press. Paperbound. At $17.99 $5.95

**5737842** JUST WHAT THE DOCTOR ORDERED DIABETES COOKBOOK. By J. D’Amore & L. D’Amore-Miller. A doctor may know what about health, but what about preparing wholesome, good-tasting food? Brother and sister team (doctor and cook) and Lisa (chef and nutrition expert) have the medical and culinary expertise to make good food and great health a reality in your life. Color photos. 165 pages. American Diabetes Assoc. 8x10. Paperbound. At $18.95 $5.95

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**583207 THE PERFECT DIABETES COMFORT FOOD COLLECTION.** By Robyn Webb. Start with nine time-honored family favorites, then employ some techniques to transform them into nearly 100 diabetes-friendly dishes. Includes a meal-planning section to help readers match a comfort dish with classic sides to create hundreds of deliciously complete, nutritionally balanced meals. Color photos. 232 pages. American Diabetes Assoc. Paperbound. Pub. at $19.95

5893194 COOK. NOURISH. GLOW. By Amelia Freer. With more than 120 delicious and nutritious recipes to prepare, Freer equips you with the skills and knowledge you need to lose weight and improve your health, while empowering you to cook with confidence. Recipes include Chickpea and Eggplant Salad; Winter Oxtail Stew with Pumpkin and Kale; and Parsnip and Ginger Mashed. Well illus. in color. 336 pages. Harper. Pub. at $29.99

**590536 THE RECIPE HACKER CONFIDENTIAL.** By Diana Keillium. In today’s era of rampant food allergies, gluten-free, dairy-free popularity, and the rise of paleo eating, putting together a meal that everyone will enjoy is often easier said than done. With Keillium’s approach for “hacking” recipes, you’ll learn how to easily recreate your favorite meals. Recipes include Chinese Noodle Bowl, Falafel Kebabs, and Cream to Vanilla Bean Lavender Cupcakes. Color photos. 226 pages. The Experiment. Paperbound. Pub. at $19.95

5895296 POWERFUL PLANT-BASED SUPERFOODS: The Best Way to Eat for Maximum Health, Energy, and Weight Loss. By Laurie Boone. Revered by many cultures for their ability to heal and energize, superfoods are the most nutrition-dense foods on our planet. This guide features 50 of the leading superfoods and discusses their unique benefits and how you can integrate them into your diet for incredible health. Includes recipes. Fully illus. in color. 223 pages. Fair Winds Press. Paperbound. Pub. at $24.95

**584440 99% FAT-FREE COOKBOOK: More Than 125 Up-to-the-Minute Delicious Recipes with No More Than 1 Gram of Fat.** By B. Bluestein & K. Morrissey. Pumpkin Ravioli, Scallops with Red Lentil Pilaf, Potato and Squash Gratin, and Apple Upside-Down Cake are just some dishes included that feature the advantages of being fat-free. 202 pages. Doubleday. Paperbound. Pub. at $24.95

5756814 BLOOD SUGAR SOLUTION 10-DAY DETOX DIET COOKBOOK. By Mark Hyman. Hyman reveals how eating the right foods can ignite your fat-burning engines and help you achieve your life goals and long-term health goals. Provides 12 new weight loss recipes to get you started off for good. Offers 200 convenient recipes to get you on track, including Steak au Poivre with Balsamic Pan Sauce, Vegetable-Tofu Stir-Fry, and Crabmeat Salad with Avocado and Mango Salsa. Color photos. 285 pages. Scribner. Pub. at $29.95

461190X QUINOA 365: The Everyday Superfood. By P. Green & C. Hemming. Incorporating healthy alternatives into your everyday lifestyle is simple when you use quinoa. With more than 170 ways to prepare the food, this is your go-to guide for delicious meals that your body will love. Try Apple Stuffed Breakfast Cereal, Beef Vegetable Quinoa Soup, or Chicken Quinoa. Illus. in color. 196 pages. Whitecap. Paperbound Import. Pub. at $29.95

**573827X COOKING FOR THE GOOD PANTRY.** Ed. by Betty Weng. Restock your pantry with wholesome staples for a healthy homemade spin on kitchen must-haves. Over 140 recipes include healthier baking and cooking mixes, homemade alternatives to packaged products, and gluten-free, dairy-free, nut-free, and egg-free recipes for common allergies and sensitivities. Well illus. in color. 272 pages. Ormond Paperbound. Pub. at $24.95

5706629 THE LAGASSE GIRLS’ BIG FLAVOR, BOLD TASTE AND NO GLUTEN! By J. Lagasse & J. Lagnasse. Using everyday ingredients you can find at any grocery stores, Jilly and Jessie share recipes for breakfasts, lunches, soups, main courses, and desserts—all without gluten. Includes dairy-free and easy options for one, two, or hosting a family get-together. Give Goey Cinnamon Rolls, Mediterranean Quinoa Salad, Nutty Granola, or Black-eyed Peas & Small $21.95

591825 GRAINS AS MAINS. By J. Moreno & S.W. Carol. Unlock the power of grains with over 150 exciting recipes. Join Dr. Michael Greger to learn how to prepare the whole-grain diet simply, healthfully, and deliciously. No wondering what you’ll have for dinner or how you’ll survive brunch. Take it one meal, day, and week at a time, without guesswork or huge time commitments. Well illus. in color. 250 pages. Fair Winds Press. Paperbound. Pub. at $19.95

5756820 30 DAYS GRAIN-FREE. By Cara Comini. Covering meals for breakfast, lunch, and dinner for 30 days straight (and then some), Comini shows how to approach this revolutionary diet simply, healthfully, and deliciously. No wondering what you’ll have for dinner or how you’ll survive brunch. Take it one meal, day, and week at a time, without guesswork or huge time commitments. Well illus. in color. 250 pages. Fair Winds Press. Paperbound. Pub. at $19.95

**615173 SUPER HEALTHY SNACKS AND TREATS.** By Jenna Zoë. Snack your way to health and happiness with these inspirational recipes for energizing bites, nourishing treats and bakes, and savory nibbles—free from gluten, refined sugar, and dairy. Color photos. 364 pages. Dorling Kindersley. Pub. at $25.00


**4626370 CHICKPEA FLOUR DOES IT ALL: Gluten-Free, Dairy-Free, Vegetarian Recipes for Every Taste and Season.** By Lindsay S. Love. A versatile alternative to wheat flour that can be used in all your favorite recipes. All the ingredients are nutritious and unique, alike, chickpea flour becomes a pantry staple with this selection of vibrant dishes. Lindsay’s inventive recipes include everything from Savory Lentil Potatoes with Cheesy Chives to Winter Oxtail Stew with Pumpkin and Kale. Well illus. in color. 258 pages. Fair Winds Press. Paperbound. Pub. at $22.95

5892699 THE PERFECT DIABETES COMFORT FOOD COLLECTION. By Robyn Webb. Start with nine time-honored family favorites, then employ some techniques to transform them into nearly 100 diabetes-friendly dishes. Includes a meal-planning section to help readers match a comfort dish with classic sides to create hundreds of deliciously complete, nutritionally balanced meals. Color photos. 232 pages. American Diabetes Assoc. Paperbound. Pub. at $19.95

615173 SUPER HEALTHY SNACKS AND TREATS. By Jenna Zoë. Snack your way to health and happiness with these inspirational recipes for energizing bites, nourishing treats and bakes, and savory nibbles—free from gluten, refined sugar, and dairy. Color photos. 364 pages. Dorling Kindersley. Pub. at $25.00

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SLOW COOKERS & CROCKPOTS

**190289X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric.** By E. Weinstein & M. Scarborough. Offers recipes for every device, stovetop and electric, for soups and sides, vegetables and meats, and more. 500 pages. Oxmoor. $13.95

**575286X FAMILY SLOW COOKER RECIPES.** By Sara Lewis. Offers a selection of over 200 delicious slow cooker recipes guaranteed to take the hassle out of cooking. Color photos. 284 pages. Oxmoor. $19.95

**195510X 200 SLOW COOKER RECIPES.** By Sara Lewis. Presents an array of over 200 slow cooker recipes guaranteed to take the hassle out of cooking. Color photos. 284 pages. Oxmoor. $19.95

**575045X B ETTER HOMES AND GARDENS BIG BOOK OF SLOW COOKING.** Ed. by Jan Miller. Recipes that go beyond the usual slow cooker fare to include soups, stews, roasts, pasta, sides, and desserts. Demonstrates unusual uses of the slow cooker, such as steaming and roasting. Includes intriguing, unusual recipes, like Wild Mushroom and Blue Cheese Bread Pudding, and Chile Verde Breakfast Lasagna. Fully illus. in color. 304 pages. HMH. $19.99

**575145X THE MEDITERRANEAN SLOW COOKER.** By Michele Scicolone. The slow-cooked dishes of the Mediterranean basin offer some of the simplest and most delicious food the world has to offer. This collection includes recipes for the slow cooker that streamline these recipes for America’s favorite appliance. Try French Beef Short Ribs with Carrots and Black Olives, or Greek Shrimp with Tomatoes and Feta. Well illus. in color. 240 pages. HMH. $17.99

**36094X SOUTHERN LIVING BIG BOOK OF SLOW COOKING: 200 Fresh, Wholesome Recipes—Ready and Waiting.** Ed. by Susan Hernandez Ray et al. Get the most out of your slow cooker with delicious recipes for appetizers, main dishes, sides, and more. Learn creative uses for your slow cooker, and combine it with other recipes in this collection from the Southern Living test kitchen. Step by step photos reveal how-to secrets for guaranteed great results. 268 pages. Oxmoor. $19.95

**572684X 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, from simple soups like Italian Wedding Soup, Bolognese Sauce, Chicken Breasts with Mushrooms and Marsala, Stuffed Peppers, Osso Buco alla Milanese, and Baked Stuffed Apples, illus. in color. 240 pages. Cider Mill. $18.95

**358651X HOTPOT, CROCKPOT, ONE POT.** Ed. by Katri Hildén. Using healthy, easy-to-find ingredients, these classic one-pot dishes require minimal fuss and effort, yet still promise sensational tastes. Whether you’re preparing one of these big pot recipes in a pressure cooker, slow cooker, cauldron, or Rosie style slow cooker, this compendium offers up everything from breakfasts and brunches to drinks and desserts, Tangy Turkey Fajita to Strawberry Cheesecake. Color photos. 288 pages. Good Books. $24.95

**363241X THE EVERYTHING BIG BOOK OF FAT BOMBS: 200 Irresistible Low-Carb, High-Fat Recipes for Weight Loss with the Ketogenic Way.** By Vivica Menegaz. 256 pages. Adams Media. $24.95

**3546470 THE ULTIMATE ANTI-CANCER COOK BOOK.** By K. Hahn & the eds. of Cancer Research UK. A compendium containing more than 500 recipes for anti-cancer foods. Color photos. 288 pages. Oxmoor. $18.95

**575165X SUPERGRAINS: Cook Your Way to Great Health.** By Hannah Miles. Fully illus. in color. 264 pages. cider Mill. $14.95

**195521X 200 SLOW COOKER RECIPES: Hamlyn All Color.** Ed. by Michele Scicolone. covers pasta, breads, rice, eggs, and other main dishes), vegetables, appetizers & snacks, beverages, breakfasts & brunches, desserts, and more. 284 pages. Hamlyn. $13.95

**366094X SOUTHERN LIVING BIG BOOK OF SLOW COOKING: 200 Fresh, Wholesome Recipes—Ready and Waiting.** Ed. by Susan Hernandez Ray et al. Get the most out of your slow cooker with delicious recipes for appetizers, main dishes, sides, and more. Learn creative uses for your slow cooker, and combine it with other recipes in this collection from the Southern Living test kitchen. Step by step photos reveal how-to secrets for guaranteed great results. 268 pages. Oxmoor. $19.95


**275602X THE ULTIMATE CANCER-KILLING DIET: A Family Cooking Adventure for Each Week of the Year.** By Jennifer Tyler Lee. Illus. in color. 316 pages. Avery. $20.00


**276216X I DIDN’T KNOW MY SLOW COOKER COULD DO THAT.** Ed. by Jan Miller. Recipes that go beyond the usual slow cooker fare to include soups, stews, roasts, pasta, sides, and desserts. Demonstrates unusual uses of the slow cooker, such as steaming and roasting. HMH. $14.99

**1895510 200 SLOW COOKER RECIPES.** By Sara Lewis. Offers a selection of over 200 delicious slow cooker recipes guaranteed to take the hassle out of cooking. Color photos. 284 pages. Hamlyn. $19.99

**3657933 SLOW COOKER 500 RECIPES.** By Sara Lewis. Put your slow cooker to work with a broad selection of soups, stews, roasts, pasta, sides, and desserts. A whopping 500 recipes in all, this compendium offers up everything from breakfasts and brunches to drinks and desserts, Tangy Turkey Fajita to Strawberry Cheesecake. Color photos. 288 pages. Good Books. $25.00

**285199X SUPERLUXE SLOW COOKER RECIPES.** By K. Hahn & the eds. of Cancer Research UK. Fully illus. in color. 304 pages. Hamlyn. $19.95

**285177X HOTPOT, CROCKPOT, ONE POT: REFRESHED EDITION.** Ed. by Katri Hildén. Using healthy, easy-to-find ingredients, these classic one-pot dishes require minimal fuss and effort, yet still promise sensational tastes. Whether you’re preparing one of these big pot recipes in a pressure cooker, slow cooker, cauldron, or Rosie style slow cooker, this compendium offers up everything from breakfasts and brunches to drinks and desserts, Tangy Turkey Fajita to Strawberry Cheesecake. Color photos. 288 pages. Good Books. $24.95

**184095X FIX-IT AND FORGET-IT 5-INGREDIENT FAVORITES: Comforting Slow-Cooker Recipes.** By Phyllis Pellman Good. Presents a collection of great slow cooker recipes that give you everything you need to prepare delicious, nutritious, and easy-to-find ingredients recipes. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, and Desserts. More than 200 pages. Bantam. $16.95

**184097X FIX-IT AND FORGET-IT COOKBOOK, REVISED: 700 Great Slow Cooker Recipes.** By Phyllis Pellman Good. Presents a collection of great slow cooker recipes that give you everything you need to prepare delicious, nutritious, and easy-to-find ingredients recipes. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, and Desserts. More than 200 pages. Bantam. $16.95

**4637993 SLOW COOKER 500 RECIPES.** By Sara Lewis. Put your slow cooker to work with a broad selection of soups, stews, roasts, pasta, sides, and desserts. A whopping 500 recipes in all, this compendium offers up everything from breakfasts and brunches to drinks and desserts, Tangy Turkey Fajita to Strawberry Cheesecake. Color photos. 288 pages. Hamlyn. $19.99


**575078X THE ULTIMATE ANTI-CANCER COOK BOOK.** By K. Hahn & the eds. of Cancer Research UK. A compendium containing more than 500 recipes for anti-cancer foods. Color photos. 288 pages. Oxmoor. $18.95
**367834X THE VEGAN SLOW COOKER.** By Kathy Hester. Create hot, nutritious, homemade, vegan meals that are ready the minute you walk in the door—and in just two simple steps! Includes delicious recipes like Cranberry Walnut Quinoa, White Bean and Kale Stew, and Pomegranate and White Bean Lasagna. Well illus. in color. 224 pages. Fair Winds Press. Paperbound. Pub. at $17.99

**592395 GET CROCKED SLOW COOKER SOUPS & STEWS.** By Jenn Bare. Includes more than 150 secrets and recipes for soups and stews, including stocks, chowders, and chilis. Try Working Mom’s BBQ Chili, Kansas City Steak Soup, Lasagna Soup, Buffalo Chicken 15 Bean Soup or Creamy Asparagus Soup. Color photos. 252 pages, Media Lab Books. Paperbound. Pub. at $14.95

**580877 THE LITTLE SLOW COOKER COOKBOOK: 500 of the Best Slow Cooker Recipes Ever.** This pocket-size kitchen companion will be your go-to cookbook for delicious family favorites you can make in your slow cooker. Over 500 recipes include a simple step by step directions and expert advice for soups, stews, mains, and sides. Fully illus. in color. 287 pages. Fair Winds Press. Paperbound. Pub. at $19.95

**567738X GOOSEBERRY PATCH SLOW COOKER RESCUE.** Offers over 300 simple fool-proof recipes from cheesy dips to beefy stews, crowd pleasing appetizers to warming soups. All organized in easy to browse themes, from big tailgating parties to super small family gatherings. Fully illus. in color. 216 pages. Gooseberry Patch. Paperbound. Pub. at $12.95

**582621X FIX-IT AND FORGET-IT LAZY AND SLOW COOKBOOK: 365 Days of Slow Cooker Recipes.** By Hope Comerford. This collected recipes are crowdsourced and carefully tested by home cooks across America with ingredients most people already have in their cupboards. For every week of the year, there’s a menu featuring seven dinners, a recommended side, and a dessert along with a shopping list. Having dinner with the family has never been easier! Photos. 452 pages. Good Books. Paperbound. Pub. at $19.99

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

**464560X 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 make gooey bars, fluffy 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 Oatmeal, Little Cinnamon Loaves, Cream Cheese Quiche and so much more! Fully illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.99

**3678053 FIX-IT AND FORGET-IT NEW COOKBOOK: 250 New Delicious Slow Cooker Recipes!** By Phyllis Good. Dinner has never been better! Slow cooking and stewing is the latest trend in comfort food. Over 250 scrumptious slow cooker recipes will have your family cheering for amazing dishes like Southwestern Lasagna, Stuffed Acorn Squash, Salmon-Stuffed Mushrooms, and Perfect Peach Cobbler. Well illus. in color. 207 pages. Pagesantry. Paperbound. Pub. at $21.99


**4600034 CROCK- POT 100 TOP-RATED RECIPES.** Fully illus. in color. 192 pages. Pl. Paperbound. Pub. at $12.98


**5915266 SLOW COOKER FAMILY FAVORITES: Classic Meals You’ll Want to Share.** By Maggie Shi. Well illus. in color. 156 pages. Paperbound. Pub. at $19.99


**3581122 5 INGREDIENTS OR LESS SLOW COOKER COOKBOOK.** By Stephanie O’Dea. Color photos. 184 pages. Paperbound. Pub. at $24.95


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

Quick & Easy Cooking

5639001 THE KANSAS CITY BARBECUE SOCIETY COOKBOOK. 25TH ANNIVERSARY EDITION. By Ardle A. Davis et al. With more than 200 all-new, mouthwatering recipes, this anniversary edition covers everything from Smoked Deviled Eggs, Butt-Kickers, and Carolina Smashed Potato Pig Butt Baked, Cedar-Plank Salmon, Smoked Yum-Yum Duck with Mango Salsa, Bourbon Sweet Potato Pie, and even breakfast dishes. Color photos. 319 pages. Andrews McMeel. $16.00. $6.95

5688376 WICKED GOOD BARBECUE. By Andy Husbauer et al. Award-winning chefs reveal their secrets to competition-winning barbecue, from actual recipes that won the Jack Daniels World Championship Invitation to the 25-step Championship Chicken that melts in your mouth and the American Royal First Place Beef Brisket. King of them all, hardest to find more than 150 copy-cat recipes from the most beloved restaurants, from Applebee’s Riblets with Honey Barbecue Sauce to TGI Friday’s Jack Daniel’s Grill Glaze. 352 pages. Alina. $16.00. $3.95

2944778 AMERICA’S MOST WANTED RECIPES AT THE GRILL. By Ron Douglas. Fire up the grill and find out why more than a million home chefs can’t get enough of the world of barbecue. More than 80 recipes, 530 color photos. 208 pages. Page Street. $19.99. $2.95

5831182 101 ONE-DISH DINNERS: Hearty Recipes for the Dutch Oven, Skillet & Casserole Pan. By Andrea Chesman. Color photos. 192 pages. Storey. $16.95. $3.95

5634902 SMALL ADVENTURES IN COOKING: New Voices in Food. By James Ramsden. Well illus. in color. 192 pages. Lyons. $19.95. $2.95

NEW! 5694835 COMFORT & SPICE: New Voices in Food. By Niamh Shields. illus. in color. 192 pages. Lyons. $19.95. $2.95

Outdoor Cooking & Grilling

5768470 1,001 BEST GRILLING RECIPES. By Rick Browne. Collection of grilling recipes, from appetizers and side dishes to lamb, beef, hamburgers, sausages, fish and shellfish, wild game, chicken, game birds, turkey, pork, and desserts. Includes a thorough discussion of equipment, methods, and techniques for cooking well beyond the “Holy Trinity of BBQ” (ribs, pork, and brisket), showing that you can also make a meal out of the “Ugly Stepchild of BBQ,” chicken. Color photos. 235 pages. Scirtron. $16.95. $3.95

5852176 TASTE OF HOME ULTIMATE 9X13 COOKBOOK. Well illus. in color. 266 pages. Reader’s Digest. $18.95. $3.95

5764092 MICROWAVE LITE ONE-DISH MEALS. By the editors of Microwave Times. 166 pages. Contemporary. 8x10. Paperbound. $10.95. $3.95


5453037 WEEKNIGHT WONDERS: Delicious, Healthy Dinners in 30 Minutes or Less. By Ellie Krieger. Well illus. in color. 304 pages. HMH. $29.99. $9.95

5813182 101 ONE-DISH DINNERS: Hearty Recipes for the Dutch Oven, Skillet & Casserole Pan. By Andrea Chesman. Color photos. 192 pages. Storey. $16.95. $3.95

5643902 SMALL ADVENTURES IN COOKING: New Voices in Food. By James Ramsden. Well illus. in color. 192 pages. Lyons. $19.95. $2.95

NEW! 5694835 COMFORT & SPICE: New Voices in Food. By Niamh Shields. illus. in color. 192 pages. Lyons. $19.95. $4.95


4627199 A TASTE OF COWBOY: Ranch Recipes and Tales from the Trail. By Kent & Shannon K. Rollins. Weill illus. in color. 246 pages. MHM. Pub. at $30.00 $19.95


3625133 HOT BARBECUE. By H. Carpenter & T. Sandison. Color photos. 111 pages. Chartwell. 10x10. Spiralbound. $2.95


365527X GRILL EATS & DRINKS: Recipes for Good Times. Color photos. 64 pages. Chronicle. Pub. at $14.95 PRICE CUT to $1.95


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394 pages. Hippocrene. Pub. at $29.95 $6.95

208 pages. Pelican. Pub. at $19.95 $6.95

5882958 AT MY GRANDMOTHER’S TABLE. By Faye Porter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Bean Chowder, Shrimp Fried Chicken, and Grandma’s Round Skillet Fried Chicken; and Grandmama’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99 $6.95

266110 AWESOME COCONUT MILK RECIPES: Tasty Ways to Bring Coconuts from the Palm Tree to Your Plate. Ed. by Nicola Smith. With these delicious recipes sourced from Instructables.com, you’ll be able to whip up anything from delicious soups to delectable desserts in no time flat. From Massaman Curry to Malaysian Coconut Balls, these recipes all have one thing in common: the use of coconut milk. Color photos. 128 pages. Chronicle. Pub. at $8.95 $3.95

4527644 THE BIG TEXAS STEAKHOUSE COOKBOOK. By H. Thompson & J. Shay. A unique compilation of the finest beef recipes from the best steakhouses in Texas. Acting as a traveling guide as well as a resource for great Texas beef and sides, you’ll find delicious fare like Ranch Roasted Prime Rib, Burrito De Picadillo, Stuffed Mushrooms and Butter Beans and Ham Shanks. Well illus. in color. 160 pages. Thomas Nelson. Pub. at $19.95 $6.95

4583140 DEATH BY BURRITO—THE COOKBOOK: Mexican Street Food to Die For. By Shary Ola. Offers exciting, enticing recipes for contemporary Mexican street food and cocktails. Create the authentic experience at home with tacos such as Baja Fish Tacos and Pulled Pork and Crackling Burritos, indulge in Archo Chile and Chocolate Ice Cream, challenge yourself to Almost Death Burritos, indulge in Ancho Chile and Chocolate Ice Cream, challenge yourself to Almost Death Burritos, challenge yourself to Almost Death Burritos, and many more. Photos, recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Bean Chowder, Shrimp Fried Chicken, and Grandma’s Round Skillet Fried Chicken; and Grandmama’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $24.99 $6.95

5879235 FINE FILIPINO FOOD. By Karen Hulene Bartlett. A testament to the rich mix of cultures that have influenced the cuisine of the Philippines, this cookbook offers up more than 200 recipes that pay a vivid homage to the unique methods and a broad range of flavors. Try Fiesta Ham with Rambutan-Lychee Glaze or Whitefish Chowder with Watercress. 248 pages. Hippocrene. Paperback. $14.95

5858180 GREAT NEW ENGLAND COOKBOOK: 125 Recipes That Celebrate the Rustic Flavors of the Northeast. By Stacy Cogswell with T. Rebroff. Celebrate the rich, historic flavors of New England adapted for today’s modern home cooks. From recipes from a distinguished Boston restaurant chef and Top Chef contestant. Whether you’re a New England local or a distant fan of its flavors, you’ll be wowed by delectable regional dishes made new. Well illus. in color. 208 pages. Pelican. Pub. at $17.95 $7.95

7528043 YANKEN NEWSWEEK'S NEW ENGLAND INKEEPERS’ COOKBOOK. Ed. by Sandra J. Taylor et al. Some 270 recipes from 119 inkeeper’s of New England, from simple down-home cooking and easy gourmet fare to flavorful soups and salads, delicious desserts and heart-warming breakfasts. 306 pages. Villard. Pub. at $25.00 $4.95

7607911 DISHING UP VIRGINIA: 145 Recipes That Celebrate Colonial Traditions and Contemporary Flavors. By Evangeline Evans-Hyton. Explore Virginia’s rich culinary history with recipes that celebrate everything from heirloom crops and local wines to Virginia peanuts and Smithfield ham. Prize winning ingredients are featured in favorite dishes from famous restaurants, recipes for fresh local fish, and even historical preparations. Well illus. in color. 287 pages. HMH. Pub. at $29.99 $7.95

5918111 SUNDAY DINNER IN THE SOUTH. By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable parishioner dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppercorn Biscuits. Well illus. in color. 308 pages. Thomas Nelson. Pub. at $26.99 $7.95

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5735289 SOUTHERN SOUPS & STEWS. By Nicole Smith. These 75 recipes of soups and stews represent the South’s love affair with fried food. Try Fried Flounder with Pecan-Butter Sauce, Gulf Coast Oyster and Corn Fritters, Mississippi Fried Pickles, and many more. Color photos. 176 pages. Chronicle. Paperback. Pub. at $24.95 $7.95


3678415 REVOLUTIONARY COOKING: Over 200 Recipes Inspired by Colonial Meals. By V.T. Elverson & M.A. McLanahan. Ranging from the simple to the sumptuous, here are recipes for modern Americans inspired by dishes and beverages the authors discovered in cookbooks, family journals, and even historical preparations. Well illus. in color. 458 pages. HMH. Pub. at $29.99 $7.95

7585063 WICKED GOOD BURGERS: Fearless Recipes and Uncompromising Techniques for the Ultimate Patty. By Andy Husbands et al. Takes the comfort food out of its comfort zone and introduces home cooks to delicious, sophisticated recipes. Expand your burger repertoire with creations like Mole-Spiced Turkey Burgers, Duck Burgers with Aitou, and Brat Burgers on Brioche. Pranked—Serves up a heaping helping of recipes that pay glorious homage to the South’s love affair with fried food. Try Fried Flounder with Pecan-Butter Sauce, Gulf Coast Oyster and Corn Fritters, Mississippi Fried Pickles, and many more. Color photos. 255 pages. HMH. Pub. at $29.99 $7.95

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**9511798** TASTE OF PERSIA. By Naomi Duguid. Fully illustrated in color. 320 pages. Ten Speed. Perfect for anyone who loves the vibrant seasonal food of the U.S.’s Pacific Northwest, which is defined by the bounty of the Puget Sound region as well as French Cuisine. Filleted with Dungeness Crab,可以说 seasonal monsoon rains are included for a Wintery Brunch; a Lummi Island Spot Prawn Dinner in spring; a Lamb and Rose dinner in summer; and a Wood Oven Dinner in fall. Well illus. in color. 310 pages. Sasquatch. Pub. at $40.00 $9.95

**5801880** BRAZILIAN FOOD. By T. Castanho & L. Bianchi. Explores the food culture of Brazil, rich in local ingredients and flavors, which is defined by the bounty of the surrounding regions, and the images and stories that accompany them, vividly captures the spirit of modern Brazilian cooking. Includes explorative flavors of vegetables and unexpected combinations, such as Cauliflower Steaks with Yuzu Kosho-Aji Sauce and Pig Trotter Stew. Well illus. in color. 276 pages. HMH. 9¼x10¼. Paperbound. Pub. at $35.00 $13.95

**5809401** A BOAT, A WHALE & A WALRUS: Menus & Stories. By Renee Erickson with J. Thomasson. Perfect for anyone in search of the perfect spices. Along the way you’ll find more than 70 authentic recipes for lantazing stews, juicy drinks, and inviting sweets, each capturing that distinctive American flavor. Color photos. 264 pages. Chronicle. Pub. at $27.50 $7.95

**5742722** THE FIRE OF PERU: Recipes and Stories from My Peruvian Kitchen. By R. Zarela & J. Garbiso. Written with the legacy of Peruvian cooking in mind, the book explores the diversity and beguiling food traditions of a region as old as civilization itself. Well illus. in color. 392 pages. Artisan. Pub. at $35.00 $26.95

**5853655** MARIO BATALI BIG AMERICAN COOKBOOK. 250 Favorite Recipes from America the USA. With Mario at Work. Along for Mario Batali’s deep dive into American regional cooking with over 250 recipes celebrating the states of fair shares, dishes from local family farms, and special meals. Brought down through immigrant families who settled in different areas of the country. From Philly Cheesesteak to Key Lime Pie, all the recipes are easy to follow. Well illus. in color. 496 pages. Grand Central. 8x10¼. Paperbound. Pub. at $40.00 $29.95

**5790900** THE GREEN CITY MARKET COOKBOOK: Great Recipes from Chicago’s Award-Winning Farmers Market. Green City Market is known across the country as a premier destination for the best organic, sustainable, and locally sourced farm products. Presented here is an essential collection of recipes featuring those ingredients native to Louisiana but which can be found anywhere. They include Cajun Spiced Pork Burgers; Healthy Shrimp and Corn Griddles, Pots, and Streetside Kitchens of Mexico. Well illus. in color. 290 pages. Rizzoli. Pub. at $35.00 $26.95

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**5845599** A KITCHEN IN THE VALLEY: Delicous Recipes from a Tasmanian Farmhouse. By Sally Wise. Showcases recipes for breakfast, lunch, dinner, dessert and drinks, all accompanied by glorious photographs of the food, produce and landscapes of Wise’s native Tasmania. Some featured recipes are Four Cheese Spanakopita Slice, Minestrone with Chorizo and Capsicum, and Roast Beef with Horseradish and Red-Eye Gravy, Southern Egg Bread, and Cornmeal Grilled Scuppernong-Glazed Carrots, Thompson’s 250 recipes recommend the virtues of the utterly simple and totally unpretentious life on a farm. Well illus. 334 pages. UPNP. Pub. at $34.99 $26.95

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**5750843** FRED THOMPSON’S SOUTHERN SIDES. Side dishes are the very heart and soul of Southern cuisine. From traditional, like Red-Eye Gravy, Southern Egg Bread, and Cornmeal Grilled Scuppernong-Glazed Carrots, Thompson’s 250 recipes recommend the virtues of the utterly simple and totally unpretentious life on a farm. Well illus. 334 pages. UPNP. Pub. at $34.99 $26.95

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588567 COOKING ITALIAN WILD & WILDLY SUCCESSFUL. By Buddy Valastro. The star of TLC’s hit series Cake Boss shares 100 delicious Italian-American recipes beloved by Buddy’s family, from his grandmother’s secret dishes to Buddy’s personal favorites. These recipes allow common cooks to become masters of their own kitchens. Color photos. 364 pages. Free Press. Pub. at $30.00 $3.95

575032 THE COMPLETE COUNTRY TV SHOW COOKBOOK: From All 8 Seasons. Ed. by Lori Galvin. Captures all eight seasons of the show in one colorful volume that’s like a treasured recipe box brought to life. Teaches you footproof methods for making more than 300 great Italian recipes. Includes comprehensive 55-page shopper’s guide where top-rated ingredients and equipment are named. ShirVON! Fully illus. in color. 364 pages. America’s Test Kitchen. Pub. at $24.99 $9.95

575231 THE BOOK OF BURGER. By Rachael Ray. Sink your teeth into more than 200 recipes for Burgers, Sliders, Sloppies, Fries, and Sides! Try Drunken Burgers with Shrimp, Cajun Pork Burgers; Turkey Burgers; Cincinnati Sloppy Sliders; Buffalo Joes, Pickled Potato Salad; and more. Well illus. in color. 321 pages. Atria. Paperbound. Pub. at $24.99 $4.95

871942 FROM MAMA’S TABLE TO MINE. By Bobby Deen & M. Clark. As a young man, Bobby Deen found himself to be twenty-five pounds overweight. Unwilling to sacrifice any of his favorite foods, Bobby started tweaking the recipes his mother cooked up. By his mid-twenties, he felt his difference. Here he offers 120 recipes of Southern comfort food—re-invented! Recipes include Shrimp and Sausage Gumbo Casserole; Hummus Veggie Wrap, and Crispy Oven-Fried Chicken. Color photos. 226 pages. Ballantine. Paperbound. Pub. at $21.99 $2.95

DVD 3600823 DESSERTS: Cooking with B. Smith and Friends. This digital video cookbook contains 20 of Smith’s favorite dessert recipes. That’s over two hours of fun, easy, home style cooking. Now you can see the recipe details and instructions, follow Smith and her celebrity guests as they prepare each wonderful dish. Gil Meche. Direct. Pub. at $19.99 $2.95

368115 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perrette et al. In the heart of midtown New York, and specializing in all kinds of Southern baked goods, Donna Bell’s Bake Shop is owned by Perrette, the actress who plays Abby Sciuto on NCIS, and her two best friends. Featuring recipes and stories from the trio, this is the story of one fantastic bake shop. Color photos. 178 pages. S&S. Pub. at $24.99 $8.95

751997 THE FRUGAL GOURMET COOKS THREE ANCIENT CUISINES: China, Greece, Rome. By Jeff Smith. Over 400 recipes that celebrate the ingredients and innovations from these traditions that today’s cooks can use, plus a fascinating food history, and tips on tools and equipment. 200 line drawings. 525 pages. W. W. Norton. Pub. at $22.00 $3.95

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

751884 FOOD NETWORK KITCHENS. By Sharon Glassman et al. Contains the Food Network Kitchens: Cookbook and Food Network Kitchens: Recipes from the Stars. More than 250 recipes, easy to follow instructions, basic cooking techniques, and time saving methods of preparing and clean-up, these books are essential for any kitchen. 512 pages in two volumes, slipcased. Color photos. 524 pages. W. W. Norton. Pub. at $19.99 $7.95

3649644 TOM VALENTI’S SOUPS, STEWS, AND ONE-POT MEALS: 125 Home Recipes from the Chef-Owner of Magee’s and Cesca. By Andrew Friedman. Describes how the right ingredients, left alone to cook in a single vessel with virtually no intervention from the cook, steadily builds glorious flavor—and requires less than 15 minutes of prep work. Color photos. 262 pages. Scribner. Pub. at $30.00 $7.95

5780144 FRANKIE AVALON’S ITALIAN FAMILY COOKBOOK: From Mom’s Kitchen to Mine and Yours. With R. Rodgers. The iconic singer shares more than eighty beloved Italian recipes from four generations of Avalons in America. Includes recipes for Fettuccine Alfredo and Pennei Salad; Ziti with Broccoli Rabe and Sausage; Braciole; and Cannoli-Rum Layer Cake. Well illus. in color. 216 pages. St. Martin’s. 8% x 10¼. Pub. at $24.99 $8.95

6495508 PAULA DEEN CELEBRATES! Best Dishes and Best Wishes for the Best Times of Your Life. By Paula Deen. Celebrate New Year’s, and offering a year full of celebratory eating, this volume showcases such lavish dishes as French Quarter Beignets, Crab-stuffed Shrimp, Cheeseburger Pie, Turnip Greens, and many more. Color photos. 224 pages. S&S. Pub. at $26.00 $6.95

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5865492 SUPERMARKET HEALTHY. By Melissa D’Arabian with R. Pelzel. Demyths the task of preparing nutritious and delicious food by showing exactly how you can make your grocery store work for you. D’Arabian offers helpful strategies for shopping, cooking, and entertaining, as well as pithy insights into the latest supermarket trends. Recipes include Almond Waffles with Raspberry-Basil Sauce and FlatIron Steaks with Quick Cauliflower Kimchi. Well illus. in color. 268 pages. Clarkson Potter. Paperbound. Pub. at $24.99 $6.95

4541073 MARCUS OFF DUTY: The Recipes I Cook at Home. By Marcus Samuelsson & R. Finamore. The Ethiopian-born chef serves up the irresistible dishes he makes at his Harlem home and beyond, highlighting the deep cultural richness of gumbos and collards, barbecues and pies. Nearly all the recipes are brand-new, and all are mouthwateringly delicious. Color photos. 454 pages. S&S. Pub. at $29.99 $8.95

★ DVD 5802121 MARTHA STEWART’S VEGETABLES: Inspired Recipes and Tips for Choosing, Cooking, and Enjoying the Fresh. 222 pages. Widescreen. Martha Stewart provides home cooks with an indispensable resource for selecting, storing, preparing, and cooking from the garden and the market. She includes recipes for every variety of vegetables available today. Well illus. in color. 328 pages. Clarkson Potter. Pub. at $29.50 $21.95


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Restaurants

1892177 THE REDNECK GRILL. By Jeff Foxworthy. Well illus. in color. 4/7 pages. Rutledge Hill. Pub. at $15.99. $3.95
* 3851393 MOVABLE FEAST WITH FINE WINE: Recipes from Seasons 1 & 2. Ed. by Nanette Maxim. 238 pages. Taunton. 8x10¼. Pub. at $30.00. $19.95
454935X MR. & MRS. SUNDAY’S SUPPERS: More Than 100 Delicious, Homemade Recipes to Bring Your Family Together. By Lorraine Wallace. Color photos. 240 pages. HMH. Pub. at $24.99. $7.95
4625007 EARLY PEYROUX’S “GOURMET COOKING.” 325 pages. Pelican. Pub. at $19.95. $4.95
4526473 THE BIG NEW YORK SANDWICH BOOK. By Kevin Jeffery. Color photos. 408 pages. Ten Speed. 10¼x10¼. Pub. at $39.95. $9.95
4350101 MARC FORGIONE: Recipes and Stories from the Acclaimed Chef and Restaurant, With Olga Massov. Well illus. in color. 417 pages. HMH. 9x10. Pub. at $40.00. $11.95

4341467 MORE OF AMERICA’S MOST WANTED RECIPES. By Ron Douglas. Offers more than 200 simple and delicious secret restaurant recipes, all for $10 or less, from some of America’s most popular eateries, including: Baja Reistad-Long & J. Tang. With the right ingredients, a meal “between the bread” can be your ticket to mind-bogglingly good food. Here, you’ll find 99 carefully chosen recipes (with commentary) from some of the Big Apple’s most celebrated chefs and restaurants. Color photos. 272 pages. Pub. at $24.99. **PRICE CUT to $19.99**

2687798 THE BIG NEW YORK SANDWICH BOOK: 99 Delicious Creations from the City’s Greatest Sandwich Restaurants and Chefs. By Reistad-Long & J. Tang. With the right ingredients, a meal “between the bread” can be your ticket to mind-bogglingly good food. Here, you’ll find 99 carefully chosen recipes (with commentary) from some of the Big Apple’s most celebrated chefs and restaurants. Color photos. 272 pages. Pub. at $35.00. **PRICE CUT to $19.95**

3436235 MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes opened 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 homely fare to some of the Big Apple’s most celebrated chefs and restaurants. Color photos. 272 pages. Pub. at $19.99. **PRICE CUT to $14.95**

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4629418 BRUSSAUD’S RESTAURANT & COURTYARD COOKBOOK, 9th Edition. By the Bruu family. Well illus. in color. 306 pages. Gibbs Smith. Incl. 75 favorite dishes of the New Orleans cuisine. Bruu’s continually re-creates the Creole tradition, merging the time-honored with contemporary food trends to create a new and exciting nationally recognized cuisine. A feast for the palate and a feast for the eyes, this gourmet cookbook intermingles their best dishes with duet photos of Breuer’s and the city it calls home. 216 pages. Pelican. 10¾x10¼. Pub. at $35.00. $6.95

3639290 SIZZLE IN HELL’S KITCHEN: Ethnic Recipes from Restaurants of New York City’s Ninth Avenue Neighborhood. By Carliss Retif Pond. Color photos. 224 pages. Gibbs Smith. 8x10¼. Pub. at $33.95. **PRICE CUT to $23.95**
3644682 MOOSEWOOD RESTAURANT COOKBOOK FOR A CROWD: Recipes with a Vegetarian Emphasis for 24 or More. By the Moosewood Collective. 500 pages. Gramecy. 8x10. Pub. at $33.95. **PRICE CUT to $22.95**

3548016 THE BLUE WILLOW INN BIBLE OF SOUTHERN COOKING. By Louis & Billie Van Dyke. Features 200 recipes that Southerners have enjoyed for generations, with helpful guides on ingredient substitutions, planning food quantities, and more. 16 pages of color photos. 397 pages. Thomas Nelson. Pub. at $29.99. $4.95
3615464 NEIL MARCUS COOKS: Recipes for Beloved Classics and Updated Favorites. By Kevin Garvin with J. Harrison. This completely new and updated edition of the classic Neiman Marcus cookbook brings together recipes for all its beloved dishes as well as scores of contemporary creations tailored to today’s tastes. There are also recipes developed to fit a healthier lifestyle. Color photos. 295 pages. Rizzoli. 9x11. Pub. at $45.00. $17.95

4576916 VINTAGE RESTAURANT: Handcrafted Cuisine from a Sun Valley Favorite. By Jeffery Keys. Experience the unforgettable cuisine of Vintage Restaurant with this mouthwatering cookbook, featuring classic yet innovative recipes that capture the rustic elegance of Sun Valley. Incl. favorites like Prawn and Goat Cheese Tart; Idaho Rib-Eye Steak; and Mountain Decadence While Chocolate Ice Cream. Color photos. 224 pages. Gibbs Smith. 8x10¼. Pub. at $33.95. **PRICE CUT to $23.95**

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4533968 BRODO: A Bone Broth Cookbook. By Marco Canora with T. Walker. The author shares the recipes for his flavorful, nutritious broths, adds, and broth bowls, and shows how to serve them year-round as well as incorporate them into recipes, a gut health reboot cleanse, and a daily healing practice of sipping a cup of delicious broth. Color photos. 160 pages. Crown. Pub. at $20.00. $13.95
5716683 BROTH & STOCK FROM THE NOURISHED KITCHEN. By Jennifer McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body and soul. Broths like Roasted Garlic Broth or Lang-Simmered Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Fresh Pea Soup with Spring Herbs. Color photos. 184 pages. Ten Speed. Paperbound. Pub. at $18.00. $12.95
5393829 A BOWLFUL OF BROTH. By Miranda Ballard. Whether you’re going paleo, cutting out processed food, or looking for a delicious way to infuse more nutrients into your diet, this collection is for you. Learn to make basic broths with meat, poultry, and fish bones, as well as nutritious root vegetables and dashi broth—all from one book. Color photos. 64 pages. Ryland Peters & Small. Pub. at $16.95. $5.95
5923565 SALAD IN A JAR. By Anna Helms Baxter. Find the perfect salad to help keep you satisfied from lunch to dinner all packed in a jar. All recipes are nutritionally sound, with lots of fresh vegetables, heart-healthy fats, and whole grains. Fully illus. in color. 160 pages. Ten Speed. Paperbound. Pub. at $24.95. $16.95
5925614 BROTH: Nature’s Cure-All for Health and Nutrition, with Delicious Recipes for Broths, Soups and Risottos. By V. Edgson & H. Thomas. Discover the curative powers of broth for strong bones, healthy skin, and inflammation. Shows how to serve them year-round as well as breakdowns of the nutritional benefits of each. Includes master recipes for soups, stews, and risottos, and soups, each with one of the 10 essential broths at its core. Fully illus. in color. 176 pages. Jacqui Small. Paperback Import. Pub. at $22.99. $18.95
5814096 ALL-TIME BEST SOUPS. By by America’s Test Kitchen. This focused collection of 75 soup recipes presents America’s Test Kitchen’s very best work, developed for more than 20 years. Includes favorites like Classic Chicken Noodle, west African peanut soup, and Moroccan vegetable broth. Color photos. 182 pages. Ten Speed. Paperbound. Pub. at $22.95. PRICE CUTOFF to $13.95
549387X THE SALAD BOWL. By Nicola Graimes. Takes inspiration from around the world for fresh, healthy salads that are bursting with nutritious superfoods. Includes salads that feature meat and poultry, fish and shellfish, dairy, grains, beans, fruit and vegetables. Try Asian Salmon, Black Rice, and Mango Salad, or Cauliflower Couscous with Pomegranate for a fresh spin on a main dish. Fully illus. in color. 160 pages. Ryland Peters & Small. Pub. at $21.95. $5.95

Restaurants

Soups & Salads

7560826 THE EVERYTHING SALAD BOOK. By Ayesha Schurman. Because there’s more to salad than lettuce, here are ideas for more than 300 delicious and creative salads and dressings, as well as booty recipes such as Curried Chicken and Mango Salad, Cuban Shrimp Salad, Pepper Jack and Papaya & Fruit Salad. 292 pages. Adams Media. Paperback. Pub. at $15.95. $2.95

4611780 HEARTY SOUPS: Meals in Minutes. By Georganne Brennan. Get inspired for dinner and spend less time in the kitchen, with these 40 delicious recipes that take just 15 minutes to assemble. Filled with delicious hearty soups, including Chicken Tortilla Soup, Spicy Gazpacho, and Clay Chowder. Well illus. in color. 111 pages. Weldon Owen. Paperback. Pub. at $9.99. $2.95

4530308 SOUP OF THE DAY: 150 Delicious & Comforting Recipes from America’s Favorite Restaurants. By Ellen Brown. Presents more than 150 classic and inventive soup recipes, most of which were collected from top restaurants across the nation. Try the Tortilla Soup from Fearing’s in Dallas, the Cream of Celery Soup from Bayona in New Orleans, or Ellen’s own New England Clam Chowder. Color photos. 240 pages. Running Press. Paperbound. Pub. at $20.00. $6.95


5819512 TASTE OF HOME HEARTWARMING SOUPS. Ed. by Catherine Cassidy. A cornucopia of hearty, comforting soups, in all manner of flavors. Try Thanksgiving’s Not-Yet-Enchilada Soup, Coconut Curry Chicken Soup, Creamy Cauliflower Soup with Artichoke Hearts and Bacon, Parmesan Artichoke Soup, Basil-Onion Cream Soup, and Sausage Pumpkin Soup. Fully illus. in color. 112 pages. Reader’s Digest. Pub. at $11.95. $5.95

4573809 SUPER SOUPS: Healing Soups for Mind, Body, and Soul. By Michael van Straten. If you want to improve your mood, lift your spirit, or simply upgrade your life, Straten makes it easy with a range of revitalization, quick, and delicious soups that will help to cleanse and rejuvenate the mind, body, and soul. Try Vegetable and Bean Soup, Nourishing Root Vegetable Soup, and more. Well illus. in color. 144 pages. Mitchell Beazley. Paperbound Import. Pub. at $12.99. $4.95

5877792 STOCK, BROTH & BOWL. By Jonathan Bendor. Build beautiful, flavorful bases with nine different stocks, transform these stocks to delicious drinking broths, and create more than 20 dishes and cocktails that employ the broths’ savory flavors to dazzling effect. Color photos. 86 pages. Andrews McMeel. Pub. at $19.99. $5.95

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Cheese


3670147 CHEDDAR: A Journey to the Heart of America’s Most Iconic Cheese. By Gordon Edgar. 207 pages. Chelsea Green. Pub. at $25.00 PRICE CUT TO $9.95

Holidays & Entertaining

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7528124 CHRISTMAS IN THE HEARTLAND: Recipes, Decorations, and Traditions for Joyous Celebrations. By Marcia Adams. Captures all the nostalgia and festivity of the Heartland’s yuletide season with heirloom recipes and easy to make craft ideas. Covers everything from an intimate breakfast, to a family gathering, to the large-scale party for friends. Color photos. 164 pages. Clarkson Potter. 7½x10. Paperback. Pub. at $18.95 $3.95

7519419 BETTY CROCKER’S GUIDE TO EASY ENTERTAINING, 1959 EDITION. Rediscover Betty Crocker’s secrets for great parties. This authentic reproduction of the 1959 edition gives you a nostalgic snapshot of an earlier era, and a road map of tips and techniques. Illus. 176 pages. Wiley. Spiralbound. Pub. at $16.95 $2.95

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, and more. Also includes over 50 crafts and decorating ideas to turn your home into a holiday showplace. Fully illus. in color. 240 pages. Reader’s Digest. Spiralbound. Pub. at $19.95 $4.95

3419274 CHRISTMAS WITH PAULA DEEN: Recipes and Stories from My Favorite Holiday. Filled with Paula’s trademark Southern charm and happy reminiscences of yuletide past, this collection gathers recipes for savory entrées, delectable cookies, heavenly desserts, and so much more. Features over 325 recipes for every festive occasion. For Christmas morning breakfast, serve Christmas Sausage Soufflé. After cutting down the tree, warm everyone up with mugs of Yellow Pea Soup. And enjoy a merry holiday party with AmbrosiaCheese Dip and Grandma’s Cocktail Nibbles. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 PRICE CUT TO $9.95

4617541 SANTA’S NORTH POLE COOKBOOK: Classic Christmas Recipes from Saint Nicholas Himself. As told to Jeff Quinn. 247 pages. Tarcher. Pub. at $19.95 $3.95


4577957 DO IT FOR LESS! PARTIES. By Denise Vivaldi et al. Fully illus. in color. 240 pages. Terrace Publishing. Paperbound. Pub. at $19.95 PRICE CUT TO $2.95


3583064 HOLIDAY DINNER WITH BRADLEY OGDEN: 150 Festive Recipes to Bring Family & Friends Together. With Lydia Scott. Fully illus. in color. 260 pages. Running Press. 8x10. Pub. at $30.00 $3.95

4615980 IN A GLASS. By Francis van Arkel. Fully illus. in color. 96 pages. New Holland. Import. Pub. at $14.95 PRICE CUT TO $1.95


5247135 THE SUMMER TABLE: Recipes and Menus for Casual Outdoor Entertaining. By Lisa Lemke. Color photos. 260 pages. Sterling, Pub. at $24.95 PRICE CUT TO $1.95

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5856468 STORIED SIPPS. By E. Ducey & P. Lange. There’s nothing like a cocktail to stir up the mood, get you moving, and add flair to a get-together with friends. The authors share the histories of 40 beloved vintage cocktails and their recipes. Includes such favorites as the Cosmopolitan, the Sidracer and the Manhattan. 204 pages. Random. Pub. at $22.99 $4.95


5753376 BOOZY SHAKES. By Victoria Glass. Fully illus. in color. 64 pages. Ryland Peters & Small. Pub. at $12.95 $6.95

5709078 THE SEASONAL COCKTAIL COMPANION. By Sage Savarnin, 194 pages. Sasquatch. Pub. at $18.95 $4.95


5812062 GONE WITH THE GIN. By Tim Dideriksen. 152 pages. Running Press. Pub. at $15.00 $4.95


3664023 THE GENTLEMAN’S GUIDE TO COCKTAILS. By Alfred Long, Illus. in color. 144 pages. Hardie Grant. Import. Pub. at $17.95 $4.95

5807565 GOOD THINGS TO DRINK WITH MR LYAN & FRIENDS. By Ryan Chetiyawardana. Fully illus. in color. 224 pages. Frances Lincoln. Import. Pub. at $29.99 $7.95

Wine & Spirits

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585931X THE UNITED STATES OF CRAFT BEER. By Jess Lebow. A state-by-state exploration of America’s greatest breweries, from Jack’s Abby Brewing in Massachusetts to the Maui Brewing Company in Hawaii. Complete with photos of the beers and breweries, this guide gives you the lowdown on all things craft beer as you make your way across the country. 146 pages. Adams Media. Paperbound. Pub. at $19.99 $5.95

5938643 THE HOMEBREW HANDBOOK. By U. Law & B. Grimes. Brewing your own beer becomes easier than ever with this approachable guide, providing 75 recipes for full-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for the budding homebrewer. 143 pages. DICO Books. Pub. at $19.95 $6.95

588862X BOURBON CURIOUS. By Fred Minnick. Explore the pleasures of a truly American spirit with an award-winning whiskey writer. Minnick helps you to choose the right bourbons for your palate preferences, and how to drink them. He highlights the tastes of more than 50 bourbon brands, and suggests cocktail recipes to complement them. Well illus. in color. 240 pages. Zenith. Pub. at $27.99 $9.95

276822X THE HOME DISTILLER’S HANDBOOK: Make Your Own Whiskey & Bourbon Blends, Infused Spirits & Cordials. By Matthew Teacher. Guides you step by step through the process of creating unique and delicious infusions and blends as well as infused cordials and your very own whiskey blends. No fancy degree or equipment required! Includes unique and delicious alcoholic infusions and blends recipes from some of today’s top mixologists, as well as infused cordials. Bottoms up! Well illus. in color. 143 pages. Cider Mill. Pocket size. Paperbound. Pub. at $14.95 $4.95

5865697 WE MAKE BEER. By Sean Lewis. In his investigation into beer-brewing, and a nation spanning journey into the art of American beer making, Lewis discovered a group of like minded craftsmen. Not just a celebration of American beer-brewing, this volume is about who we are and discover about yourself when you put your hands and your heart into crafting the perfect pint. 213 pages. St. Martin’s. Pub. at $24.99 $4.95

5899001 HOMEBREWING: Idiot’s Guide as Easy as It Gets! By Daniel Iromsone. Learn the fundamentals of homebrewing, from selecting beer and a delicious blend of fruit, to picking the style of fermentation, to creating different styles of beer. This helpful beginner’s guide includes 60 recipes for ales, stouts, porters, lagers, pilsners, IPAs, stouts, and more. 390 pages. Paperbound. Pub. at $19.95 $6.95

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3684937 THE NAKED BREWER: Fearless Homebrewing Tips, Tricks & Rule-Breaking Recipes. By Ian Buxton. This authoritative guide teaches the novice and experienced home brewers alike, a year’s worth of homebrew recipes and how-tos that will arm you with the basic wisdom any home brewer needs to brew the best beer. Also provides a spectrum of home brewing recipes with something for every beer-loving palate. 316 pages. Perigee. Paperbound. Pub. at $16.95 $6.95

5708001 WINES OF NORTHERN ITALY. Takes viewers on a delightful journey into the world of wine, the traditions, the vineyards, and the culture of Italy. Northern Italy is one of Italy’s historic regions of Trentino/Alto Adige, Friuli, Veneto, Valle D’Aosta, Lombardy, and Emilia Romagna. 120 minutes. Columbia River. $4.95

5753775 WHISKEY: Instant Expert. By John Lamond. The authoritative guide to savoring the world’s most elegant and complex spirit to the fullest. This guide guides readers from the origins of whisky to tasting notes, from single malts to bouquet and elegant blends. Features a glossary of important terms and a directory of rare and prestigious whiskies. Illus. in color. 144 pages. Princeton Architectural. Pub. at $16.95 $5.95

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3667045 THE HOME BREWER’S GUIDE TO VINTAGE BEER. By Ron Patterson. Describes the development of the major British styles—porter, stout, IPA, and barley wine—over the past two centuries. Features more than 100 detailed recipes; record-setting histories of dominant beer styles; explanations of and substitutions for historic ingredients; and more. Illus. mosl in color. 160 pages. Quarry. Spiralbound. Pub. at $24.95
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6480969 THE ILLUSTRATED GUIDE TO BREWING WINE: A Comprehensive Handbook of Beginning Homebrewing. By Matthew Schaefer. Whether you are an established beer snob or just want to try your hand at homebrewing, Schaefer will teach you all about beer and the few simple components required to make it—malt, hops, yeast, and water. Well illus. in color. 241 pages. Skyhorse. Paperback. Pub. at $14.95
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5772680 WINEMAKING WITH CONCENTRATES. By Peter Duncan. Offers a complete guide to making delicious wine at home without homebrewing or looking to expand your knowledge, this guide will help you craft a sense of width and authenticity and individuality into your homebrews. 600 pages. Skyhorse. Paperback. Pub. at $25.00
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586265X WINES: A Very Peculiar History. By David Arscott. Takes a sideways look at one of the oldest and most widely consumed beverages in the world. You’ll learn about the origins of the fermenting process, the drink’s place in mythology and culture, and the ways in which tastes and winemaking have developed over the centuries. Illus. 190 pages. Salariya. 4x6. Import. Pub. at $7.95
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5907713 BREW YOUR OWN BIG BOOK OF HOMEBREWING. The experts at Brew Your Own magazine present the ultimate all-in-one homebrewing book, explaining the entire brewing process from start to finish with step-by-step photography. Includes more than 500 sought-after recipes for your favorite beers; fully illustrated guides to making the jump to all-grain and setting up your home brewery; and much more. Illus. in color. 384 pages. Skyhorse. Hardcover. Pub. at $34.99
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5830378 BREW BRITANNIA: The Strange Rebirth of British Beer. By J. Boak & R. Bailey. Fifty years ago, the prospects for British beer looked weak, as colonial combos took over the industry and American and Belgian breweries. Today, over a thousand breweries are in operation, a post-war high. This history charts the rebirth of British beer, revealing how the humble pint was pulled back from the brink. 298 pages. Aurum. Pappboud. Import. Pub. at $19.99
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5913233 GREAT WINE MADE SIMPLE, REVISED: Straight Talk from a Master Sommellier. By Andrea Immer Robinson. First published in 2000, this guide to wine reflects up-to-the-minute wine trends, including the burgeoning popularity of the Shiraz grape, new flavor maps, and much more. Although you’ll find tastings to help you discover and refine your palate, essential advice on getting the most value for your money, tips for building a collection; and cocktail recipes from today’s most celebrated mixologists, Greene invites you to pull your stool up to the bar and enjoy the wide world of whiskey. 16 pages of color photos. 253 pages. Viking. Paperbound. Pub. at $16.95
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5705145 THE HOME BREWER’S GARDEN, SECOND EDITION: How to Grow, Prepare & Use Your Own Hops, Malts & Brewing Herbs. By L.T. Eyck & D. Gehring. Packed with research and practical advice, this handbook shows that it is possible to grow hops on a small scale for the booming regional craft beer market and not do it profitably, intelligently, and sustainably. Includes an overview of the numerous native, heirloom, and modern varieties of hops, information on hop yard design and site selection, and more. Fully illus. in color. 280 pages. Chelsea Green. 8x10. Paperback. Pub. at $24.95
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5709092 THE UNITED STATES OF BEER: A Freewheeling History of the All-American Drink. By Dane Huckaberge. Drawing upon a wealth of little-known historical sources and explaining the scientific breakthroughs that have shaped beer’s evolution, and mixing in more than a splash of dedicated on the ground research, Huckaberge offers a raucous and entertaining toast to the all-American drink. 289 pages. Morrow. Pub. at $25.99
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5825168 MOONSHINE. By J. Boak. A revolutionary drinking guide to brewing and batching, mixing and serving, imbibing and judging, and freedom in colonial America. Within these pages you’ll find tales from barrooms and battlefields, an alumina of alcohol, our founding fathers’ favorite tipple and colonial-inspired cocktail recipes. Fully illus. in color. 216 pages. Abrams. Pub. at $24.95
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5848180 FANTASTIC DRINKING GAMES. By John Boyer. Features classic drinking games to spice up any party. With more than eighty different dice, card, and quarter, and cup games, this is the ultimate collection for party people. Includes games like Spoons; Beer pong; Bar & Mallet; Kick the Keg; and more, all in color. 152 pages. Skyhorse. Paperback. Pub. at $12.99
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5851460 TEQUILA & MEZCAL: The Complete Guide. By K. Desmet & I. Boons. This comprehensive guide is your opportunity to discover the long history of these beloved Mexican spirits, dating back to the Aztecs. Learn about the centuries-old production processes, and flavor profiles of a wide array of brands, then add them to a variety of cocktail recipes. Illus. in color. 256 pages. Lannoo. Import. Pub. at $21.99
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5835321 BEER MAKES EVERYTHING BETTER: 101 Recipes for Using Beer to Make Your Favorite Happy Hour Grub. By John Lemmon. Bring the happy hour experience into your home! In addition to discovering what you can do with beer (other than drinking it, of course), you will learn the history of beer, how each ingredient affects beer flavor, the health benefits of beer, and how to create the perfect happy hour setting. Well illus. in color. 158 pages. Skyhorse. Import. Pub. at $19.99
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Cookies, Breads & Baking

1877488 PILLSBURG BEST OF THE BAKE-OFF COOKIES & BARS. Ed. by Lori Fox. Cookies and bars are perennial Bake-Off favorites, and this cookbook presents more than 100 of the winners from over the years, a bountiful collection of sweet treats that you and your family will love. Color photos. 160 pages. Wiley. Spiralbound. $3.95

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

$3.95

5863113 KING ARTHUR FLOUR WHOLE GRAIN BAKING. Opens up the home baker’s repertoire to new forms, new flavors, and new categories of whole grain baked goods. It spills over with helpful tips, how-to drawings, sidebars on history and lore, and over 400 inviting and foolproof recipes for breads, muffins, cookies, pastry, and more. 16 pages of color photos. 612 pages. Reader’s Digest. Paperback. Pub. at $17.99

$4.95

4580672 GOOD HOUSEKEEPING THE BAKER’S BOOK OF ESSENTIAL RECIPES. Ed. by Jane Francisco. Offers 385 baking recipes and essential, trustworthy techniques. You’ll find it easy to finish a double-crust pie with a decorative top, mix and shape biscuits, work with phyllo dough, and more. Try recipes such as Spicy Empanadas, Lemon Meringue Pie, Eclairs, and Carrot Cake. Includes gluten-free, low-fat, and contemporary dish options. Well illus. in color. 372 pages. Hearst. Paperback. Pub. at $35.00

$7.95

5885523 BETTY CROCKER CHRISTMAS COOKIES. Ed. by Grace Wells. Bring a dash of creative flair to your baking this holiday season. In these pages you’ll find the perfect combination of classics like Ginger snap Sandwich Cookies; decorated treats like Snowflake Mitten; delicious drops like Chocolate Hazelnut Cookies; and bars and brownies like Holiday Toffee Bars. Well illus. in color. 207 pages. HMH. Paperback. Pub. at $16.99

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5751136 BETTY CROCKER THE BIG BOOK OF BREAD. Ed. by Grace Wells. A comprehensive collection of more than 200 sweet and savory breads, including gluten-free, bread machine and mini-breads using both mixes and from-scratchtry. Classics like Ciabatta and Banana Bread, and twists on traditional favorites like Potato-Butter Biscuits and Irish Yogurt B read. Color photos. 336 pages. HMH. Paperback. Pub. at $19.99

$5.95

5751128 BETTY CROCKER THE BIG BOOK OF BISQUICK. Ed. by Grace Wells. With more than 175 recipes for using this family favorite, this cookbook is a treasure trove of ideas for appetizers, breakfast, lunch, dinner and dessert. All Bisquick varieties are covered—classic, Heart Healthy, and Gluten Free—and everyone can enjoy these classics and contemporary dishes. Fully illus. in color. 336 pages. HMH. Paperback. Pub. at $19.99

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3685520 BEST COOKIES: 50 Classic Recipes. By the eds. of SAVEUR Magazine. From the editors of Saveur Magazine this collection showcases 50 recipes for iconic baked delights from around the world such as French Butter Cookies, Swedish Style Christmas Cookies and Baci di Dama from Italy as well as go-to favorites like Ginger snaps and Chocolate Chip Cookies. Fully illus. in color. 112 pages. Weldon Owen. Paperback. Pub. at $16.95

$4.95

3685486 BAKED DOUGHNUTS FOR EVERYONE: From Sweet to Savory in Between—101 Delicious Recipes All Gluten-Free. By Ashley McLaughlin. All you need is a doughnut pan, a mixing bowl, and a few simple ingredients like oat flour, almond meal, and pure cane sugar. You can choose between cakelike doughnuts with rich texture and no scary starches or gums. From sweet confections to savory combinations, you’ll find them all. Color photos. 176 pages. Fair Winds Press. Paperback. Pub. at $19.99

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590904X BREAD & BUTTER: Gluten-Free Vegan Recipes to Fill Your Bread Basket. By Erin McKenna. After having to ignore the bread basket at her favorite restaurants for years, McKenna set about righting this wrong, and tackled making gluten-free breads in her BabyCakes bakery. The result is all the savory bread a gluten-free, vegan guy or girl could want. Recipes include English Muffins, Cinnamon Raisin Bread, Pizza Dough, Corn Tortillas, Puff Pastry Dough, Pretzels and Sandwich Bread. Well illus. in color. 160 pages. Clarkson Potter. Pub. at $25.00

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Desserts

5751330 HELLO, CUPCAKE! By K. Tack & A. Richardson. Cupcakes are always fun, but these creations make them even fancier! Start with cupcake techniques, then guide you through making special cupcakes for April Fools', Birthdays, Thanksgiving, and other holidays. You won't believe your eyes when you see these creations. Fully illus. in color. 230 pages. HMH. 9x10. Paperbound. Pub. at $15.95 $3.95

4562968 CLASSIC CANDY: Old-Style Fudge, Taffy, Caramel Corn, and Dozens of Other Treats for the Modern Kitchen. By Abigail R. Gehring. Homemade candies are easier to make than you think and more delicious than you can imagine. In this collection of more than 60 recipes, you'll find a wealth of classic candies, from homemade Peanut Butter Cups and Candy Corn to Candied Orange Peels and Sugar Mums. Color photos. 119 pages. Skyhorse. Paperbound. Pub. at $14.95 $5.95

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5777104 ICEBOX CAKES: Recipes for the Good Cook's Town. By Howard J. Sheehan. Features fantastic flavor combinations for this classic marriage between cookies and whipped cream—the icebox Cake. With complete instructions, the recipes include Luscious Lemon with Lemon Curd Filling and Lacyfings; Salty Mild Dud with chocolate Graham crackers; and Black-and-White Malted with Milk Chocolate Ganache. Fully illus. in color. 128 pages. Chronicle. Pub. at $16.95 $16.95

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5733105 ROSE'S HEAVENLY BERRIES. By Rose Levy Beranbaum. This is an extraordinary collection of easy to follow recipes for heavenly cakes from the “Divas of Desserts”. From Banana Brownie Layer Cake to a simple weekend treat to White Gold Passion Genoise for a gala event, this guide translates the chemistry of baking into the incredible, extraordinary, and easy-to-make joy of cake baking. Well illus. in color. 489 pages. Wiley. $19.95

361882X BRITTLE'S, BARKS, & BONBONS: Delicious Recipes for Quick and Easy Candy. By Charity Ferraira. Whether you're a candy-making connoisseur or don't know the difference between a praline and a toffee, this cookbook presents straightforward tips and techniques that will have you making luscious Sea Turtles, Chocolate Cherry Hazelnut Bark, and Crunchy Malted Milk Chocolate Praline for every occasion. Color photos. 96 pages. Chronicle. Pub. at $16.95 $4.95

589934X MON CHER ECLAIR. By Charly Ferreira. Add a little Parisian elegance to your baking repertoire with over 40 easy-to-make and absolutely gorgeous recipes for eclairs, cream puffs, profiteroles, and savory gougeres. Well illus. in color. 112 pages. Chronicle. Paperbound. Pub. at $16.95 $6.95


5938589 GLAMOUR CAKES. By Eric Lanlard. Add glamor to any occasion with this stunning collection from the cake designer to the stars. He shows you how to make 20 inspirational celebration cakes, from a magnificently hand-painted Tony Chicory wedding cake to a decadent Bollywood-inspired cake decorated with gold leaf. Color photos. 160 pages. Hamlyn. 8x10. Paperbound Import. Pub. at $14.99 $4.95

7595980 THE DIABETIC CHOCOLATE COOKBOOK. By Mary Jane Finniss. This collection of over 60 recipes for brownies, fudge, truffles, pies, frostings, toppings, cakes, and even chocolate mousse are presented here. 160 pages. Sterling. Paperbound. Pub. at $10.95 $4.95


7602936 READY FOR DESSERT: My Best Recipes. By David Lebovitz. Serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candied fruits, sauces, preserves, and even homemade liqueurs. Well illus. in color. 252 pages. Ten Speed. Paperbound. Pub. at $17.95 $5.95


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5944553 A BAKER’S FIELD GUIDE TO HOLiDAY CANDY & CONFECTIONS. By Dede Wilson. With its handy spiral bound format, this volume is the bible for festive homemade treats from around the world. You’ll find classic candies, new twists on old favorites, and utterly original confections. Fully illus. in color. 176 pages. Harvard Common. Paperbound. Pub. at $17.95 $5.95


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**5859050 KIDS’ TREATS.** By Katie Wyllie. Offers dozens of scrumptious recipes that are not only fun to make but also fun to eat. Features step by step instructions for 50 tasty treats like Oreo Frogs; scrumptious recipes that are not only fun to make but also fun to eat. 127 pages. Countryman. Paperbound. Pub. at $14.95 € 4.95

**5774071 TIPSY TREATS:** Alcohol-Infused Cupcakes, Marshmallows, Martini Gels, and More! By Autumn Skoczen. Along with instruction on the basics of baking with alcohol and common problems and solutions, Skoczen shares her unique alcohol-infused recipes for cupcakes and cakes; frostings, fillings, fruit and chocolate amalgams; and more. Illus. in color. 118 pages. Skysky. Pub. at $19.99 € 5.95

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**5730996 BEST DUMP & FREEZE TREATS:** Frozen Fruit Salads, Pies, Fluffos, and More Retro Desserts. By Monica Sweeney. Great for any occasion these retro-1950s desserts are real crowd pleasers. Combining something creamy with something fruity or some good, traditional chocolate, just mix it up and freeze it. Recipes include Tropical Delight Salad, Butterscotch Layer Tarts, Chocolate Chip Pie, Fully illus. in color. 127 pages. Countryman. Paperback. Pub. at $14.95 € 11.95

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**3611191 BEST MUG CAKES EVER.** By Monica Sweeney. Love to bake but wind up eating the whole dessert yourself? This collection of delicious and not too full recipes will give you enough! Try them all, including Classic Yellow; Chocolate Brownie; Carrot Cake; Red Velvet (with cream cheese frosting); Apple Pie; and Chocolate Chip Cookie. Color photos. 126 pages. Countryman. Paperback. Pub. at $14.95 € 4.95

**5766451 STYLISH CAKES:** The Extraordinary Confections of the Fashion Chef. By Charlotte Nevelle with M. Curtiss lover. More than sixty unique couture creations that take the pastry arts to a whole new level of imagination, style and taste are included in this lavishly illustrated volume. Includes some basic recipes and tutorials. 240 pages. Harper. 8½x10¼. Pub. at $40.00 € 7.95

**1845381 CARAMEL.** By Carole Bloom. The flavor of caramel reaches new heights with these fabulously decadent recipes for cakes, tarts, cookies, custards, candies, ice cream makers, and many other delicious desserts. Try Cocoa and Caramel Sandwich Cookies or Caramel Cream Puffs. Color photos. 224 pages. Gibbs Smith. Pub. at $24.99 € 7.95

**5921902 SPECIAL CAKES:** Quick and Easy, Proven Recipes. Ed. by Gina Steer. A range of recipes adapted to every event, from western theme to Christmas, Halloween, covering seasonal celebrations, special occasions, afternoon tea, and more. Try Moist Mocha Coconut Cake; Easter Egg Cake Pops; Tropical Mango Muffins, and Indulgent Chocolate Squares. Well illus. in color. 256 pages. Flame Tree. Paperback Import. Pub. at $14.99 € 8.95

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**5939589 FROZEN DESSERTS.** Ed. by the eds. of Williams-Sonoma. Includes more than 60 recipes and ideas for scoops, shakes, slushes, sundaes, sandwiches, special occasion treats and more to make from your home kitchen. Color photos. 126 pages. Weldon Owen. Pub. at $24.95 € 6.95

**5980479 LUSCIOUS FRUIT DESSERTS.** Ed. by the eds. of Williams-Sonoma. Features more than 50 recipes for cakes, pies, tarts, cobblers, crisps, muffins, doughnuts and more, made with ripe, juicy seasonal fruit. Fully illus. in color. 128 pages. Weldon Owen. Pub. at $24.95 € 5.95

**7632988 BON APPETIT DESSERTS:** The Cookbook for All Things Sweet and Wonderful. By Barbara Fairchild. Culled from Bon Apetit magazine’s extensive archives, this is a comprehensive guide to all things sweet and wonderful, designed to inspire both experienced home cooks and those just starting out in the kitchen. Over 650 recipes include simple, quick, and easy-to-prepare, elegant desserts. Color photos. 689 pages. Pub. at $39.95 € 12.95

**5847117 SENSATIONALLY SUGAR FREE.** By Susanna Booth. Offers more than 100 sweet, simple, and irresistible recipes using healthier alternatives like cherries, apples, pears, peaches, bananas, blackberries, and other fruits. Color photos. 122 pages. Hamly. Pub. at $17.95 € 10.95

**5829594 TRADITIONAL JEWISH BAKING:** Retro Recipes Your Grandma Would Make...If She Had a Mixer. By Carine Goren. Learn how to make deliciously nostalgic treats straight from the homeland. A step-by-step guide shows you how to re-create the best versions of timeless and traditional Jewish baked goods like Tall Orange Lekach, Three-Layer Cheesecake, Black and White Cookies and Nostalgic Date Roulades. Fully illus. in color. 240 pages. Page Street. Pub. at $24.99 € 17.95

**5767601 SEA SALT SWEET.** By Heather Baird. Mixing saltiness with sweetness, the recipes included take it up a notch, combining these two great tastes in ways you’ve never imagined. Try Chocolate Churro Kettle Chip Cookies, Lemon Date with Soda Cracker Crust, or Black Sesame Cupcakes with Matcha Buttercream. Color photos. 232 pages. Running Press. Pub. at $18.00 € 6.95

**576016X**
**Desserts**


**Beverages**

3557875 **SKINNY SMOOTHIES: 101 Delicious Drinks That Help You Detox and Lose Weight**, By S. Harris & E. Johnson. With this guide you’ll learn everything you need to know to integrate some smooth nutrition into your life. Includes great recipes that are packed with the best ingredients in their purest form to detoxify and aid weight loss. From weight loss to energy kicks to clean eating, there’s a smoothie just right for you. Color photos. 202 pages. Da Capo. Paperbound. Pub. at $16.00 $4.95

1848739 **THE TEA CYCLOPEDIA: A Celebration of the World’s Favorite Drink**, By Keith Soulter. An indispensable reference for anyone interested in the history and enjoyment of tea, covering the history of tea, the plant that it comes from, the ways we drink the beverage and the culture around it. Features 1300 recipes, fascinating facts, secrets of traditional tea-making and tea-drinking. Learn about tea’s many varieties and the tea-making techniques used around the world. Includes a helpful glossary of terms, a selection of recipes for everything from the simplest everyday tea to exotic blends and bottled tea. A complete guide for tea gourmets and connoisseurs, as well as for anyone who ever wanted to experiment with farmers’ market finds, the tea you can brew at home including: Cayenne Lemon Kombucha; Blueberry Basil Kerf; Beet Kvass; Kiwi Soda; Sweet Potato Soda; and more. Color photos. 192 pages. Fair Winds Press. Paperbound. Pub. at $16.99 $4.95 ★ ★ **5815797 SMOOTHIES FOR BETTER HEALTH**, By Ellen Brown with K.K. Hensley. Each of these 100 wholesome and luscious smoothie recipes is annotated for its overall nutritional profile and the specific nutrients it delivers. Try Fab for Fiber Raspberry Banana Smoothie; Upping the Iron Mango Macadamia Coconut Smoothie; or the Lycopen Luster Tomato Carrot Smoothie. Well illus. in color. 208 pages. Fair Winds Press. Paperbound. Pub. at $14.99 $4.95

5855152 **ULTIMATE JUICING: Delicious Recipes for over 125 of the Best Fruit and Vegetable Juice Combinations**, By Donna Pliner Rodnitzky. Offers an abundant collection of great tasting fruit and vegetable beverages that use the sweeter taste of juice as the base of everything from the simplest everyday drink to exotic blends and more. Includes a selection of recipes for over 125 of the best fruit and vegetable juice combinations. Receives 101 recipes for smoothies and 24 for juices. 228 pages. Three Rivers. Paperbound. Pub. at $14.99 $5.95

5772591 **REAL CIDERMAKING ON A SMALL SCALE: An Introduction to Producing Cider at Home**, By M. Pooley & J. Lowery. With information covering all the stages of cider-making—from building your own cider press to properly storing your cider for year-round enjoyment—this guide provides step by step; and over sixty recipes that features the history of tea and its main varieties; its curative and rejuvenating properties; the Japanese tea ceremony; steep step; and over sixty sixty-six recipes including Sangria Tea, Fajitas with Tofu Macerated in Green Tea, and many more. Fully illus. in color. 170 pages. Skyhorse. Pub. at $22.99 $5.95

5944988 **SUPERSOFT DRINKS FOR LIVING: Over 125 of the Best Recipes for Cuts and Beverages**, By Babette Donaldson. A relaxing cup of tea is a soothing way to improve your health, lighten your mood, increase your metabolism, or boost your energy. If you’d like to experience the benefits and healing properties of drinking tea, this guide offers all you need to know. 304 pages. Adams Media. Paperbound. Pub. at $16.99 $4.95 ★ ★ **4600883 THE EVERYTHING HEALTHY TEA BOOK: Discover the Healing Benefits of Tea**, By Kristina Castella. Enjoy 75 recipes for cultured drinks like kombucha, kefir, herbal and medicinal ferments, and cultured smoothies you can brew at home including: Cayenne Lemon Kombucha; Blueberry Basil Kerf; Beet Kvass; Kiwi Soda; Sweet Potato Soda; and more. Color photos. 192 pages. Fair Winds Press. Paperbound. Pub. at $18.99 $4.95

5713951 **WATER INFUSIONS: Refreshing, Detoxifying and Healthy Recipes for Your Home Bartruck**, By Heloise. The natural and convenient way to add organic flavor to your water, infusion pitchers and bottles make your drink as good-tasting as it is great for you. This collection shows how easy it is to create a variety of unique and delicious flavored waters that feature detoxifying ingredients such as jalapeno, peach and mint. 151 pages. Ulysses. Paperbound. Pub. at $14.95 $3.95

5774020 **TEA TIME: Delicious Recipes, Fascinating Facts, Secrets of Tea Preparation, and More**, By Francis M. Biddle. This book is a treat for the senses with 125 delectable drinks that features the history of tea and its main varieties; its curative and rejuvenating properties; the Japanese tea ceremony; steep step; and over sixty sixty-six recipes including Sangria Tea, Fajitas with Tofu Macerated in Green Tea, and many more. Fully illus. in color. 170 pages. Skyhorse. Pub. at $22.99 $5.95

3611388 **DRINK THE HARVEST: Making and Preserving Wines, Meads and Ciders**, By N. K. Chase & M. V. Guest. Whether you’re looking for new ways to enjoy your garden’s bounty or want to experiment with farmers’ market finds, these recipes and techniques will introduce you to a new world of garden goodness. Try Peach Juice; Pear Cider; Rose Hip Tea; Watermelon-Mint Syrup; and many more. Color photos. 224 pages. Storey. Paperbound. Pub. at $18.95 $6.95

5930677 **HIGH-PROTEIN SHAKES: Strength-Building Recipes for Every Healthy Day**, By Pamela Braun. Protein shakes aren’t just for body-builders. Filled with high-protein ingredients like almond milk, coconut milk, hemp heart, dairy-free yogurt, they’re hearty and satisfying and will help you build strength, gain energy, and lose weight. Give the Strawberry Banana Shake, the Bahama Mama Shake, or the Mean Green Shake a try. Fully illus. 112 pages. Countryman. Paperbound. Pub. at $14.95 $11.95

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Seasonings & Condiments

575951X TRULY MEXICAN. By Roberto Santibanez et al. Focuses not on the street snacks or haute cuisine of Mexico, but on its condiments and saucas. A chapter devoted to the arsenal of exhalting salsas, another to lush guacamoles; one to simple, soulful adobos; and another to the more elaborate. Joan Nathan. Selection of traditional side dishes and ideas for putting your sauces and salsas to good use. Well illus. in color. 264 pages. Wiley. $35.00. [Price cut to $15.95] $9.95


5736110 THE GOOD COOK’S BOOK OF SALT AND PEPPER. By Michele Anna Jordan. Contains over 150 delicious recipes and thorough information on the wide varieties of salts and peppers for those interested in seasoning their meals to perfection. It is the perfect guide for not only home and professional cooks, but for anyone who loves to eat. Color photos. 422 pages. SAGE. [Price cut to $9.95] $33.95


5738261 THE GOOD COOK’S BOOK OF MUSTARD. By Michele Anna Jordan. A selection of delicious recipes is accompanied by thorough information on a variety of mustard-related topics, from growing mustard to purchasing and using commercial mustards. Favoritioes on mustard seeds properly, spot the many varieties of mustard leaves, and create menus starring mustard. Well illus. in color. 302 pages. Skyhorse. [Price cut to $9.95] $18.99


753776X GINGER. By Lou Seibert Pappas. Drawings. 72 pages. Chronicle. Pub. at $9.95 $2.95


5754710 SECRETS OF SAFFRON: The Vagabond Life of the World’s Most Seductive Spice. By Pat Willard. 225 pages. Beacon. Pub. at $23.00 $3.95


Canning & Preserving


594046X THE FARMER’S KITCHEN HANDBOOK. By Marie W. Lawrence. Organized by month to coordinate with a farmer’s calendar, this beautiful cookbook packs a dozen seasonal recipes to make the most of your farm and garden’s bounty. Try Vermont Cheddar Onion Bread in October or Hot Spiced Maple Milk and Fried Cinnamon Buns in March. Illus. in color. 264 pages. Skyhorse. Paperbound. Pub. at $14.95 $3.95

5929539 FRESH FOOD IN A JAR: Pickling, Freezing, Drying, and Canning Made Easy. By Kimberley Willis. Learn everything you need to know about canning, pickling, freezing, and drying with this colorful cookbook. Filled with simple, step by step written and visual instructions over 150 elements containing including jams, jellies, relishes, pickles, sauces, meat jerkyes, and more. Well illus. in color. 250 pages. Globe Pequot. Paperbound. Pub. at $15.95 $4.95

5893031 SALT SUGAR SMOKE: How to Preserve Fruit, Vegetables, Meat, and Fish. By Diana Henry. Jam and jellies, chutneys and pickles, smoked and potted meats and curried dishes, syrups and alcohols, vegetables in oil, mustards and vinegar—here are recipes to fill your larder with the most delicious conserves of all kinds. Well illus. in color. 272 pages. Mitchell Beazley. Paperbound Import. Pub. at $24.95 $9.95

588859X BEYOND CANNING: New Ingredients, Recipes, and Tips to Preserve, Pickle, and Ferment Like Never Before. By Autumn Giles. Packed with creative preserved foods and preserving techniques you can use as a base to make a shrub, step up to the air-locked mason jar for worry free fermenters, and master simple ratios for inventing your own small batch creations. Over 70 recipes, from Quick Peach Bourbon Jam to Raspberry & Burnt Honey Gastrique, will push your palate! Well illus. in color. 192 pages. Voyageur. 8x10. Paperbound. Pub. at $21.99 $5.95

5849276 BETTER HOMES AND GARDENS YOU CAN CAN. Ed. by Jan Miller. Offers hands-on advice and helpful tips to start canning and preserving your farm’s fresh produce or gather produce to produce from your own garden. With 100 delicious recipes to fire your imagination, including pickles, jams, jellies, chutneys, salsas, sauces, and even homemade cordials, you’ll find everything you need here. Well illus. 192 pages. Voyageur. 8x10. Paperbound. Pub. at $14.95 $3.95

5773601 HOME CANNING AND PRESERVING. By Janet Cooper. Instructs readers on making small-batch preserves, pickles, chutneys, sauces and more, whether in the summer or in the cooler winter months. Cooper provides step-by-step instructions on making these flavorful creations, covering equipment, ingredients, and canning methods along the way. Color photos. 202 pages. Voyageur. 8x10. Paperbound. Pub. at $19.95 $5.95

★ 5723299 A PREPPER’S COOKBOOK: 20 Years of Cooking in the Woods. By Deborah D. Moore. Featuring over 100 recipes, Moore will take you on a step by step journey to recreate the meals she makes every day using only what she has stored in her pantry. An entire room of her small house is devoted to food and supply storage, and the wood cook stove both heats her house and provides a source of cooking and baking her food supplies. Illus. 208 pages. Perseus. Paperbound. Pub. at $15.99 $11.95


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**Canning & Preserving**


**3606015 HOME SMOOKING AND CURING: Self-Sufficiency.** By Joanna Farrow. Smoking and curing originated as ways to preserve food before the advent of tin cans, freezers, and vacuum packs. Today, these ancient skills are enjoying a renaissance as many look to become more self-sufficient. This guide has all the instructions and advice to get you started. Illus. in color. 128 pages. Skyhorse. Pub. at $12.95 **$4.95**

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**757486X THE JOY OF PICKLING: 200 Flavor-Packed Recipes for All Kinds of Producers on Gardens or Market.** By Peter Ziedrich. From classic cucumber pickles like half-sours and dills to Asian cabbage pickles and Far Eastern rice-bran, miso, and soy-sauce varieties, these recipes bring the art of pickling-to-your kitchen. 382 pages. Harvard Common. Paperback. Pub. at $19.95 **$5.95**
Fruits & Cooking

5745470 THE GOOD COOK’S BOOK OF TOMATOES. By Michele Anna Jordan. For anyone who feels there’s no such thing as too many tomatoes, here are 150 delicious and unique recipes covering beverages, appetizers, breads, soups, salads, sauces, and more. Try Tomato and Crab Bisque; Tomato and Polenta Tart with Basil Mayonnaise; Summer Tomato Cacciatore; and more. Full color. 320 pages. Workman. Paperbound. $16.95

569010X APPLE COOKBOOK. By Olwen Woodier. Experience the delicious versatility of the apple at every meal. The author provides more than 140 apple recipes, for beverages, breakfasts, appetizers, soups and salads, entrees, eight variations of apple pie, and much more. 187 pages. Storey. Paperbound. $17.95

7622395 PEACHES: A Savor the South Cookbook. By Kelly Alexander. A native Atlantan explores the peach’s history; offers advice for growing and harvesting, and reflects on the place of peaches in southern identity. Then, she celebrates the peach’s signature richness in 45 recipes ranging from classic desserts to internationally inspired preparations. 92 pages. UPC.

7622394 THE PERFECT PEACH: Recipes and Stories from the Masumoto Family Farm. By Marcy Masumoto et al. The Masumoto family’s heirloom peaches are widely recognized to be the world’s best. This debut cookbook gathers the family’s favorite peach-related recipes from Ginger-Peach Soda to Slow-Cooked Pork Tacos, plus easy instructions for drying, canning, freezing, or jamming the best of the harvest. Well illus. in color. 125 pages. Ten Speed. Pub. at $22.00. PRICE CUT to $17.95


2690063 PUMPKIN: Not Just for Halloween and Thanksgiving! By Joanna Farrow. Well illus. in color. Spruce. Import. Pub. at $39.99. $3.95

3611302 COOKING WITH AVOCADOS. By Elizabeth Nyland. Well illus. in color. 141 pages. Countryman. Paperbound. Pub. at $16.95. $4.95

★ DVD 7272160 FLAVORFUL FRUITS, VOLUME 5: Apples, Oranges & Bananas. TMW Media Group. Pub. at $17.95. ★$6.95

Food & Foodlore

4578449 THE AMERICAN PLATE: A Culinary History in 100 Bites. By Libby H. O’Connell. Chronicles the evolution of American cuisine and culture, from Columbus’s arrival to today, revealing how economics, technology, and social movements have changed our tastes. Peppered throughout with recipes and tidbits on dozens of foods, this volume shows how we can use the tastes of the past to transform our future and cultivate good—a social marker that established and reinforced class and gender differences—to a ubiquitous American necessity. Illus. 277 pages. Johns Hopkins. Pub. at $52.00. $39.95

3561801 1,000 FOODS TO EAT BEFORE YOU DIE: A Food Lover’s Life List. By Mimi Sheraton with K. Alexander. Drawn from cuisines around the globe, here are the tastes, ingredients, restaurants, and recipes (more than 70) that every food lover should experience or dream about—whether it’s a dinner at Chicago’s Alinea, the perfect empanada, or a stroll in the markets of Palermo. Illus. in color. 990 pages. Algonquin. Paperbound. Pub. at $24.95

5863199 300 SANDWICHES: A Multilayered Love Story...with Recipes. By Stephanie Smith. When Smith made a turkey sandwich for her boyfriend he took one bite and uttered, “Honey, you are 300 sandwiches away from an engagement ring.” The declaration seemed unusual, but she accepted the challenge. So began a sexy and controversial love story that is told in this recipe-filled irresistible story. 311 pages. Ballantine. Pub. at $26.00. ★$4.95


5865534 THE FRUIT HUNTERS: A Story of Nature, Adventure, and Obsession. By Adam Leith Gollner. An engaging story of some of Earth’s most desired foods told by an intrepid journalist and keen observer of nature—both human and botanical. Gollner examines the fruits we eat and explains why we eat them; traces the life of mass-produced fruits, and explores the underworld of fruits that are lost in the Western world. 265 pages. Scriber. Paperbound. Pub. at $16.00. ★$5.95

2668272 KITCHEN THINGS: An Album of Vintage Utensils and Farm-Kitchen Recipes. By Richard Snodgrass. Celebrates the objects and recipes of our collective culinary past. Gathering the vintage tools and recipes that cooks return to time and time again—both for the quality and for nostalgia—and pairing them with his own reflections. Should welcome us to revisit our fondest kitchen memories. Photos. 273 pages. Skyhorse. 10x10”. Pub. at $29.95.


5860710 AMERICA EATS! On the Road with the WPA. By Pat Willard. Take a journey into the regional nooks and crannies of America’s culinary history. Here are 300 sandwiches away from an engagement ring. When Smith made a turkey sandwich for her boyfriend he took one bite and uttered, “Honey, you are 300 sandwiches away from an engagement ring.” The declaration seemed unusual, but she accepted the challenge. So began a sexy and controversial love story that is told in this recipe-filled irresistible story. 311 pages. Ballantine. Pub. at $26.00. ★$4.95

5809715 REAL FOOD/FAKE FOOD: Why You Don’t Know What You’re Eating & What You Can Do About It. By Larry Olmsted. Olmsted brings readers the unvarnished tale of the food industry, shocking deception that extends from high-end foods like olive oil, wine, and Kobe beef to everyday staples like coffee, honey, juice, and cheese. It’s a massive battle and switch in which counterfeiting is rampant and in which the consumer always pays the price. 316 pages. Algonquin. Pub. at $37.95. ★$24.95

5852615 Refined Tastes: Sugar, Confectionery, and Consumers in Nineteenth-Century America. By Wendy A. Woloson. Reveals how the cultural role of sugar has changed over the course of southern history, from being a key product to a good—a social marker that established and reinforced class and gender differences—to a ubiquitous American necessity. Illus. 277 pages. Johns Hopkins. Pub. at $52.00. $39.95

5756626 REAL FOOD/FAKE FOOD: Why You Don’t Know What You’re Eating & What You Can Do About It. By Larry Olmsted. Olmsted brings readers the unvarnished tale of the food industry, shocking deception that extends from high-end foods like olive oil, wine, and Kobe beef to everyday staples like coffee, honey, juice, and cheese. It’s a massive battle and switch in which counterfeiting is rampant and in which the consumer always pays the price. 316 pages. Algonquin. Pub. at $37.95. ★$24.95

5865101 THREE MANY COOKS: One Mom, Two Daughters—Their Shared Stories of Food, Faith & Family. By Pam Anderson et al. When the women behind the popular blog Three Many Cooks share their stories of food and faith, there are never too many cooks in the kitchen. Anderson and her daughters, Maggy and Sharon, blend compelling reflections and well-loved recipes into one funny, candid, and irresistible story. 311 pages. Ballantine. Pub. at $26.00. ★$5.95

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5852919 SWEDISH CHRISTMAS TRADITIONS. By Ernst Kirchsteiger. Learn how to bring traditional Swedish Christmas traditions into your home wherever you live. Includes classic recipes and creative projects that are simple and inspiring. Recipes include Pickled Vegetables and a Glazed Ham. Projects include festive candlesticks and ice lanterns. Fully illus. in color. 126 pages. Skyhorse. Paperbound. Pub. at $16.95 $5.95

5890306 JOANNE FLUKE’S LAKE EDEN COOKBOOK. The author of the Hanna Swensen amateur mystery series welcomes you into Lake Eden’s annual Cookie Exchange. The whole Swensen clan, their friends, and the members of the Lake Eden Gossip Hotline share their favorite recipes for cookies (and more), sprinkled with lots of juicy Lake Eden anecdotes. 368 pages. Kensington. Paperbound. Pub. at $15.00 $4.95

5759676 JUNIOR’S HOME COOKING: Over 100 Recipes for Classic Comfort Food. By A. Rosen & B. Allen. The landmark metro-New York restaurant chain Junior’s has been known for its delicious comfort food since 1950. This collection offers over 100 made-from-scratch recipes from Junior’s, including Asian Chicken Salad, Combo Reuben, Whoppie Pie Cheesecake, and many more. Color photos. 268 pages. Taunton. Pub. at $24.95 $4.95

5841836 THE KOREAN TABLE. By T. Chung & D. Samuels. Create the flavors of Korea at home using fresh and commonly available ingredients. More than 100 recipes guide home cooks through making meals without fuss: Scallion Pancakes, Korean Hot Wings, Barbecued Pork Ribs, and more. Color photos. 160 pages. Tuttle. Pub. at $18.95 $7.95

5734886 OODLES OF NOODLES. By Louise Pickford. Noodles are versatile, healthy and fun to eat! From bite-sized wraps and rolls, spicy soups and fresh salads to sizzling stir-fries and creamy curries, these exciting recipes bring rice, soba, wheat, egg and udon noodles to life. Fully illus. in color. 160 pages. Ryland Peters & Small. Pub. at $27.95 $5.95

5940079 BAKING WITH WHOLE GRAINS. By Valerie Baer. Includes tips for more than 100 delicious recipes that feature whole wheat, spelt, flax, and other flavorful and nutritious grains. Try Tomato Feta Scones; Winter Squash Bread; Carrot Cake; Sweet Potato Cornbread; Blueberry Pie; and many more. Fully illus. in color. 241 pages. Good Books. Pub. at $22.95 $6.95

5759948 THE BURGER: An Action Packed Delicious Adventure. Serves up a collection of favorites certain to dazzle the even most discerning burger-lover, plus some new ideas to impress hungry friends and family. Try the Blue Cheese Stuffed Burger, the Jamaican Jerk Chicken Burger, the Sweet Potato and Muenster Burger, and much more. 224 pages. Parragon. Paperbound import. $3.95

5851483 THE LIDDABIT SWEETS CANDY COOKBOOK. By L. Gutman & J. King. In 75 recipes, Gutman & King demystify the process of candy making. They cover the fundamentals; the tools you need and the tools that are optional; the lowdown on ingredients. Then comes the recipes: the confections that capture all the notes that candy triggers. Color photos. 302 pages. Workman. Paperbound at $17.95 $3.95


3657124 DEHYDRATING FOOD: A Beginner’s Guide. By Jay & Shirley Bills. With over 150 recipes ranging from breads and desserts to soups and pies to cereals and entrees, this guide is a great way for families to have fun and save money. Using ingredients you dry yourself, you’ll be able to make: Carrot Pudding, Beef Jerky, Raw Apple Cake, Irish Stew, Spoon Bread, Fruit Leather, and more. Color photos. 177 pages. Skyhorse. Paperbound. Pub. at $12.95 $4.95

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