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August 17, 2018

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to soups and pies to cereals and entrees, this guide is a great way for families to have fun and save money. If you dry yourself, you’ll be able to make: Carrot Pudding, Beef Jerky, Raw families to have fun and save money. Using ingredients you dry 3657124

Martin's. Paperbound. Pub. at $22.99

and Peanut Butter S'Mores. Well illus. in color. 184 pages. St.
5816149 FERMENTING: RECIPES & PREPARATION. By Daphne Lambert. Discover the age-old world of fermenting, and eat healthier, tastier food that is easily digested and nutritionally powerful. Great for the gut and overall well-being. Along with information about what fermenting is and the methods and foods to use, it includes recipes for Fermented Green Beans, Cucumber & Kefir Smoothie, and Tempah Sl-Fri with Green Veg. Well illus. in color. 224 pages. Flame Tree. $14.95

5937655 FAST FAVORITES UNDER PRESSURE. By Meredith Laurence. Over 100 recipes perfected for the four-quart pressure cooker. Delicious meals for two to six, or easily doubled to feed a crowd. Get comfortable with cooking with recipes like Dijon and Thyme Meatloaf with Caramelized Onions, Chicken and Lemon-Chive Dumplings, and Quick and Easy Creme Brulee. Well illus. in color. 208 pages. Walah!. Paperbound. Pub. at $19.95.


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


5734888 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发展方向 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 Spicy Sausage Balls; Movie Night Caesar Salad; Coffee-Glazed Reader’s Digest Spiralbound. Pub. at $12.99.

6002168 THE ORIGINAL WHITE HOUSE COOK BOOK, 1887 EDITION. By F.L. Gillette & H. Zimmern. Initially published in 1887, this is an American classic—a classic collection of quick and easy recipes with simple instructions for breakfast, lunch, dinner and snacks. Delightful vintage color illustrations add a certain charm to each recipe. Enjoy hundreds of taste-tempting recipes that include Yankee Chicken, Hash Ham, Hamburger Pie, Angel Food Cake and more. 256 pages. Skyhorse. Paperbound. Pub. at $8.95.

5751284 FROM GRANDMA’S KITCHEN: More than 100 Years of Heirloom Cooking and Baking Recipes. By Marilyn & Sheila Brass. Bring together more than 200 treasured recipes passed down through generations along with heartwarming stories and bits of family history. Kefir Smoothie; and Tempeh Sl-Fri with Green Veg. Well illus. in color. 224 pages. Flame Tree. $14.95


644279X CAST IRON COOKBOOK. By Joanna Pruess. It cooks up the most mouth watering Buttermilk Fried Chicken you’ve ever dreamed duty with Swiss Cheese and Apple Frittata (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight. These and more than 100 other recipes are presented. Color photos. 220 pages. Skyhorse. Paperbound. Pub. at $15.95.

6877516 DEPRESSION ERA RECIPES. By Patricia R. Wagner. An entertaining collection of over 450 recipes from the Depression era, along with some period advertisements. Includes back to basics recipes with common ingredients; household hints; weights and measures; and a brief description of positive aspects of life during the 30s. Illus. 166 pages. Adventure Publications. Paperbound. Pub. at $9.95.

785050 BETTY CROCKER ULTIMATE BISQUICK COOKBOOK. If you love Bisquick, this is the cookbook for you. From convenience, versatility, and great taste of food made with Bisquick, you’ll love this deluxe edition cookbook. It’s jam-packed with 323 recipes for all-new dishes, plus favorite classics and stand-bys. Try Fajita Chicken Pizzas, Cheeseburger Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pub. at $19.95.

6593488 THE GREAT LITTLE PUMPKIN COOKBOOK. By Michael Kron. No matter whether it comes from your garden, a farm stand, or even a can, whether it’s whole or pureed, you’ll find a favorite recipe in this book. Every ingredient in exotic stew, or plain old pie, you’ll love this collection of recipes from around the world. 108 pages. Celestial Arts. Paperbound. Pub. at $6.99.

6793509 GOOSEBERRY PATCH OUR FAVORITE GROUND BEEF RECIPES. Packed with mouthwatering mains, savory soups & stews, scrumptious and tempting appetizers, this little cookbook companion will satisfy your family again and again. Try Cheese-Stuffed Meatloaf; Cheddar Ziti Bake; Slowcooker Skillet Taco Soup; and more. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95.

6854186 THE SOUTHERN PANTRY COOKBOOK. By Jennifer Chandler. Incorporates comprehensive pantry checklists with simple instructions for useful ideas, and fun suggestions that will have you cooking with confidence and serving delicious meals your family will request again and again. This collection includes Spicy Sausage Balls; Showstopper Salad; and more. 200 scrumptious reasons to have the gang over. Recipes include Southern Belgium waffles; Maple-Glazed Sausages; Almond Coffee Cake; Doughnuts. Well illus. in color. 208 pages. Skyhorse. Paperbound. Pub. at $12.99.


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

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

755320X THE AMISH COOK’S FAMILY FAVORITE RECIPES. By Lovina Eicher with K. Williams. Centered on the family table, this collection offers more than 300 old-fashioned recipes and plenty of Amish lore, wisdom, and cooking tips. Mouthwatering Amish recipes include Barbecued Venison Meatballs, Black Bean and Rice Chive Mashed Potatoes, and Delicious Peanut Butter Swirl Bars. Well illus., color. 400 pages. Rodale. 8x10. Pub. at $31.95 $9.95

4608364 SAUSAGE: Recipes for Making and Cooking with Homemade Sausage. By Victoria Wise. You don’t have to be an expert cook or have a fancy kitchen to make sausage at home. If you simply think beyond the link, you’ll find a world of possibilities. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian sausage. Color photos, 164 pages. Ten Speed. Paperbound. Pub. at $23.00 $3.95

3582434 ROBIN TAKES 5: 500 Recipes, 5 Ingredients or Less, 500 Calories or Less, 5 Nights a Week at 5:00 PM. By Robin Miller. With 380 main dishes, there are enough entrees in this collection to create a different meal seven nights per week for an entire year without having the same thing twice. There’s also a huge selection of side dishes and desserts, all with the same 5-ingredient, 500-calorie promise. Color photos. 401 pages. Andrews McMeel. Paperbound. Pub. at $29.99 $11.99

2698560 LIZZIE’S AMISH COOKBOOK: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Adventure series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 219 pages. Good Books. Spiralbound. Pub. at $18.95 $4.95

6609155 LIZZIE’S AMISH COOKBOOK: Favorite Recipes from Three Generations of Amish Cooks! By Linda Byler et al. Features recipes for all the food that Lizzie loves to eat in the Lizzie Searches for Adventure series. Includes recipes such as Cream Sticks, Chicken Potpie, Baked Corn, Apple Crumb Pie, and more. 315 pages. Good Books. Paperbound. Pub. at $13.95 $4.95

689490X GOOSEBERRY PATCH FROM GRANDMA’S KITCHEN. If you love swapping recipe cards with family and friends, you’ll find this collection chock-full of old fashioned favorites you’ll want to pass along. Handled-down recipes like Country Biscuits and Eggs, Chicken Noodle Soup, Country Fried Steak, Golden Macaroni and Cheese, Lemon Meringue Pie and Iced Shortbread Cookies, 16 pages of color photos. 222 pages. Gooseberry Patch. Spiralbound. Pub. at $16.95 $12.95

3596249 OUR FAVORITE SOUP & BREAD RECIPES. Gather recipes for satisfying soups everyone will love: Grandma’s Chicken Noodle Soup; Easy Potato Soup; Hearty Vegetable-Beef Soup; and Nanal’s Country Chili. Round out the meal with breads and muffins like Buttery Cinnamon Biscuits, Casserole Onion Bread or Clover Tea Rolls. 128 pages. Gooseberry Patch. 5¼x4¼. Spiralbound. Pub. at $7.95 $1.95

6727123 TINY BOOK OF PECAN FAVORITES: Classic Recipes for Every Season. Ed. by Cindy Smith Cooper. Presents over 75 recipes sure to inspire your inner chef or baker. From sweet to savory, these recipes will please everyone and span any meal of the day. Enjoy old favorites like Classic Pecan Pie and Pecan Pralines, or discover innovative ideas like Spiced Pecan Cheese Coins. Well illus. in color. 136 pages. Hoffmann. Pub. at $14.99 $12.95

5766552 THIS CAN’T BE TOFU! 75 Recipes to Cook Something You Never Thought You Would—or Love Every Bite. By Deborah Madison. Discover how to make tofu taste great and be the star attraction at your next dinner, parties, and other dishes. Recipes include Pan-Seared Tofu with Garlic, Ginger, and Chives; Vietnamese Spring Rolls; Pineapple and Tofu Fried Rice; and even drinks like a Mango Smoothie. 136 pages. Clarkson Potter. Paperbound. Pub. at $16.00 $4.95

6822533 THE ONION LOVER’S COOKBOOK. By Brian Glover. Previously published as Onion this wonderful celebration of the world’s most widely used and versatile cooking ingredient features a wealth of information on buying, storing and preparing onions. Offers 150 recipes including Onion Tabbouleh, Garlic and Almond Soup, Onion Grapes; and Seared Tuna Steaks with Red Onion Salsa. Fully illus., in color. 235 pages. Hermes House. Paperbound Import. Pub. at $11.99 $8.95

5939264 THE COMPLETE KITCHENAID STAND MIXER COOKBOOK. By Marilyn Rites. Discover over 350 reliable, hard-working and versatile the KitchenAid Stand Mixer really is with this mouthwatering cookbook, packed with more than 100 recipes for sweet treats and savory delights. Try Sausage and Mushroom Tarts, Bacon-Jalapeno Combread, Rocky Road Ice Cream, or Fancy Fudge Pie. Color photos. 132 pages. Plume. Paperbound. Pub. at $19.99 $14.95

6845479 AT HOME WITH MAGNOLIA. By Alcyona Torey. Torey shares more than 90 of her favorite recipes, packed with flavors and old-fashioned comfort food appeal. There are twists on traditional American favorites such as Chicken and Vegetable Stew with Cream Cheese Herb Crust and of course sweet indulgences like Strawberry Icebox Pie. Illus., in color. 157 pages. HMH. Paperbound. Pub. at $15.99 $9.95


2698153 FROM AMISH AND Mennonite Kitchens. By P.P. Good & R.T. Pellman. Includes hundreds of recipes for old favorites that are now refined to eliminate some of the fat and calories, such as Chicken Croquettes with White Sauce, Stuffed Cabbage, Lemon Sponge Cake, and German Apple Cake. 415 pages. Good Books. Paperbound. $11.95 $7.95

5729440 EATING WITH UNCLE SAM: Recipes and Historical Bites from the National Archives. Ed. by Patty Reinert Mason. Michelle Obama’s favorite turkey lasagna, John F. Kennedy’s favorite pie, Queen Elizabeth II’s scones, and Laura Bush’s guacamole are but a taste of the more than 150 recipes and historical tidbits in this fascinating collection from Illus., most in color. 136 pages. Delmar. $6.95 $4.95


655565X THE ROASTED VEGETABLE. By Andrea Chesman. Reveals 150 recipes for roasting everything from artichokes to zucchini for big, bold flavors in pasta, pizza, risotto, side dishes, cassouls, salsa, dips, sandwiches, and salads. 230 pages. Harvard Common. Paperbound. $11.99 $8.95

4523040 FRIED CHICKEN: Recipes for the Crispy, Crunchy, Comfort-Food Classic. By Rebecca Lang. Who can resist a golden, crispy on the outside, tender and juicy piece of fried chicken? Lang offers more than six foolproof recipes. Her book has sold around the world—ranging from Real Southern Buttermilk Fried Chicken to Chicken Milanese with Chimichurri to Thai-Style Drumsticks with Sweet Chile Sauce. Well illus., in color. 124 pages. Ten Speed. Pub. at $16.99 $9.65
Recipe Collections

671272X  TASTE OF HONEY: The Definitive Guide to Tasting and Cooking with 40 Varietals. By Marie Simmons. Explores the life of a bee and how its habitat influences both the color and the flavor of the honey it produces. Simmons explains how these flavor profiles are best paired with certain ingredients in over 60 simple, delicious recipes. From breakfast and side dishes to main dishes and desserts. Well illus. in color. 184 pages. Andrews McMeel. Paperback. Pub. at $19.99. $4.95.


6734219  HOW TO INSTANT POT: Mastering All the Functions of the One Pot That Will Change the Way You Cook. By Daniel Shumski. Celebrates a bedroom-sized cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to cook your Grilled Vegetable and Cheddar Nachos; roast your Salt-Roasted Potatoes; bake your Giant Chocolate Chip Skillet Cookie; and much more. Color photos. 208 pages. Workman. Paperback. Pub. at $14.95. $4.95.


5977193  101 MORE THINGS TO DO WITH RAMEN NOODLES. By Toni Patrick. More twirl-y, whirl-y ramen noodle fun with soups, salads, vegetables, meats, and desserts. Try Ricotta Frittata, Oriental Beef with Olive Oil Herb Sauce; Chic ken with Olives and Dandelion Jelly. 249 pages. Harvest House.


6863251  DINNER SOLDOUT! 100 Ingenious Recipes That Make the Whole Family Happy, Including You. By Katie Workman. A go-to collection with flavorful, crowd-pleasing, comforting, and family-friendly recipes. Includes over 100 recipes that appeal to both adults and kids, or those who like mild and those who want spice and even vegetarians who coexist with meat-eaters. Try Chicken Tikka Masala-ish or Easy, Cheesy Chicken Parmesan Meatballs. Color photos. 372 pages. Workman. Paperback. Pub. at $17.95. $4.95.


6843069  COOKING FROM THE GARDEN: Best Recipes from Kitchen Gardener, Ed. by Ruth Lively. Celebrates the seasons: best with more than 200 innovative, taste recipes that capture the country’s most beloved chefs, restaurateurs, and authors include Leek and Potato Soup; Roasted Vegetables with Balsamic Vinegar; and Turkish Stuffed Peppers. 300 pages. Taunton. Paperback. Pub. at $29.99. $17.95.


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

6647529  VEGAN PIZZA: 50 Cheesy, Crispy, Healthy Recipes. By Julie Hasson. Loaded with modern pizza recipes: easy-to-make doughs to creamy dairy-free cheese sauces, creative toppings, and flavored spreads. Try the comfort of Barbeque and Eggplant Parmesan Pizza, or garden-fresh pizzas such as Sweet Potato and Kale, and even dessert pizzas. 129 pages. Andrews McMeel. Paperback. Pub. at $14.95. $9.95.

6587348  LE CREUSET ONE- POT CUISINE. Over 100 classic recipes for delicious casseroles, tagines, and simple one-pot suppers. Especially created for Le Creuset’s famous cast iron pots and grill skillets. Recipes include Pork Tenderloin with Herb Sauce; Chicken with Olives and Lemon; Shrimp with Chermoula Tagine; and Carmelized Orchard Fruit with Mulled Wine. In color. 232 pages. Adventure Import. Paperback. Pub. at $29.99. $15.95.


6481027  THE MAGIC OF MINI PIES: Sweet and Savory Miniature Pies and Tarts. By Abigail R. Gehring. Miniature pies are everything good about baking—fun to make, delicious to eat, quick to prepare, beautiful to serve, and easy to customize. From savory treats like Spinach Mushroom Quiches to sweet favorites like Chocolate Raspberry Tarts, this collection has something for everyone. Filled with 117 pages. Skyhorse. Paperback. Pub. at $14.95. $7.95.

5687348  LE CREUSET ONE- POT CUISINE. Over 100 classic recipes for delicious casseroles, tagines, and simple one-pot suppers. Especially created for Le Creuset’s famous cast iron pots and grill skillets. Recipes include Pork Tenderloin with Herb Sauce; Chicken with Olives and Lemon; Shrimp with Chermoula Tagine; and Carmelized Orchard Fruit with Mulled Wine. In color. 232 pages. Adventure Import. Paperback. Pub. at $29.99. $15.95.

6529877  AIR FRYER DELIGHTS. By Teresa Milliang. Featuring sixteen varieties of squash, these 200 yummy recipes include Spaghetti Squash Vegetable Soup; Pumpkin Waffles, Chayote and Avocado Salad, and Pumpkin Cream Cheese Roll. You’ll be cooking healthy in no time with this delicious collection. 232 pages. Adventure Publications. Paperback. Pub. at $14.95. $11.95.


6584793  THE AUTHENTIC AMISH COOKBOOK. Compiled by Norman & Marlena Miller. Sprinkled with popular Amish hymns and inspirational thoughts, these 450 recipes are all you need for hearty meals for small family groups or very large crowds. Family favorites include Poor Man’s Steak; Potato Haystack Casserole; or Veal and Dandelion Jelly. 249 pages. Harvest House. Spiralbound. Pub. at $14.99. $11.95.

6843069  COOKING FROM THE GARDEN: Best Recipes from Kitchen Gardener, Ed. by Ruth Lively. Celebrates the seasons: best with more than 200 innovative, taste recipes that capture the country’s most beloved chefs, restaurateurs, and authors include Leek and Potato Soup; Roasted Vegetables with Balsamic Vinegar; and Turkish Stuffed Peppers. 300 pages. Taunton. Paperback. Pub. at $29.99. $17.95.
**Recipe Collections**

**8856780 Food Swings.** By Jessica Seinfeld with S. Queesnberry. Features 125 delectable recipes perfect for the reality of the average human experience: sometimes healthy, sometimes indulgent—always delicious. Recipes include Pineapple Chicken Stir-Fry; Cod with Garlicky Tomatoes and Potatoes; and Mama & Beer-Battered Fish Tacos with Chipotle Cream. Color photos. 276 pages. Ballantine. 8¼x10¼. Pub. at $32.00

**6836356 Hummus: Where the Heart Is.** By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 inventive recipes that include Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dipping sauces for the hummus and even hummus desserts. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95

**8768148 The Southern Cast Iron Cookbook: Comforting Family Recipes to Enjoy and Share.** By Elena Rosemond-Heer. Features over 100 recipes, from beloved staples like Buttermilk Cornbread and Fried Green Tomatoes, to new classics like Cilantro-Lime Turkey Burgers. All the recipes require just a ten- or twelve-inch skillet, a Dutch oven, griddle, or biscuit pan to get started. Color photos. 188 pages. Rockridge. Paperbound. Pub. at $17.99

**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 aspect of pizza making, from dough, including instructions for such dishes as Mutton Stuffed with Oysters; Betsey Prig’s Chicken Caesar Salad; Barbecued Lamb Skewers; and Bourbon Cherry Brownies. Add a distinctive flavor to meals that will leave family and friends asking for more. Color photos. 192 pages. Thunder Bay. Pub. at $19.99

**6873399 Better Homes & Gardens Wonder Pot.** Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single pot—slow cooker, Dutch oven, skillet, pressure cooker, or casserole dish. Dishes include Buffalo-Ranch Macaroni and Cheese; Miso Hot Pot; and Jamaican-Style Meat Loaf. Well illus. in color. 149 pages. Rizzoli. 8x10. Pub. at $30.00

**6841074 Easy Chicken Recipes: 103 Inventive Soups, Salads, Casseroles, and Dinners Everyone Will Love.** By Addie Gundry. From a perfectly golden roasted chicken surrounded with herbed potatoes to soups, salads, and casseroles that make myriad uses of the resulting leftovers, this is the only guide to cooking chicken you’ll need. Recipes include Spicy Chicken Potstickers; Frontier Chicken and Butternut Squash Casserole; and Buffalo-Chicken Sandwiches. Color photos. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99

**679639 Retro Recipes from the ’50s and ’60s: 102 Vintage Appetizers, Dinners, and Drinks Everyone Will Love.** By Addie Gundry. A culinary golden age when perfecting a recipe to make chicken improved the resulting dishes. From a perfectly golden roasted chicken surrounded with herbed potatoes to soups, salads, and casseroles that make myriad uses of the resulting leftovers, this is the only guide to cooking chicken you’ll need. Recipes include Spicy Chicken Potstickers; Frontier Chicken and Butternut Squash Casserole; and Buffalo-Chicken Sandwiches. Color photos. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99

**5732220 The Book of Lost Recipes: The Best Signature Dishes from Historic Restaurants Rediscovered.** By Jaya Saxena. Discover signature recipes from the most fashionable hotels and restaurants of bygone eras, such as New York’s Myrick’s, Louboutin & Lupowitz and the Baked Cannelloni at Paoli’s in San Francisco are but a few of the elegant recipes included in this beautifully bound, cloth-covered volume. Well illus. in color. 240 pages. Page Street. Pub. at $24.99

**6733204 The Art of Great Baking with Your Instant Pot.** By Emily Sunwell-Vidalauri. These 80 restaurant worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutritious ingredients free from gluten and dairy. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Well illus. on color. 192 pages. Page Street. Paperbound. Pub. at $21.99

**6724888 The Walking Dead: The Official Cookbook and Survival Guide.** By Lauren Wilson. Prepare a feast for your fellow survivors with this collection of mouthwatering recipes inspired by the hit AMC series. Perfect for fueling up in a postapocalyptic world, give Morgan’s Peanut Butter Protein Bars, Hershel’s Spicy Sausage Polenta, Carol’s Cinnamon Pudding; or Chicken a la Lucille a try. Well illus. in color. 144 pages. Insights Editions. 8¼x10¼. Pub. at $29.95

**6875653 Jim Beam Bourbon Cookbook.** Kick your meals up a notch by adding a touch of Jim Beam to these delectable recipes, which include Jim Beam Caesar Salad; Barbecued Lamb Skewers; and Bourbon Cherry Brownies. Add a distinctive flavor to meals that will leave family and friends asking for more. Color photos. 192 pages. Thunder Bay. Pub. at $19.99

**6839185 Mary Berry Everyday: Make Every Meal Special.** Add some magic to your cooking with the 120 recipes from the inspiring BBC series, which include Jamaican-Style Meat Loaf; Macaroni and Cheese; Miso Hot Pot; and Buffalo-Chicken Sandwiches. Well illus. in color. 320 pages. BBC. Pub. at $45.00

**841074 Easy Chicken Recipes: 103 Inventive Soups, Salads, Casseroles, and Dinners Everyone Will Love.** By Addie Gundry. From a perfectly golden roasted chicken surrounded with herbed potatoes to soups, salads, and casseroles that make myriad uses of the resulting leftovers, this is the only guide to cooking chicken you’ll need. Recipes include Spicy Chicken Potstickers; Frontier Chicken and Butternut Squash Casserole; and Buffalo-Chicken Sandwiches. Color photos. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99

**6990889 Dinner with Dickens: Recipes Inspired by the Life and Work of Charles Dickens.** By Pen Vogler. With fully updated recipes from contemporary Victorian cookbooks, Vogler enables you to recreate the foods of Victorian England. Includes fascinating history and clear instructions for such dishes as Mutton Stuffed with Oysters; Betsey Thig’s Beef and Chicken Pie; and Tomato, Leek, and Cheese Pie. Well illus. in color. 192 pages. Rizzoli. 8x10. Pub. at $30.00

**6778410 Cook’s Illustrated 2017.** This handsome cloth-bound hardcover gathers every issue of Cook’s Illustrated magazine published in the year of 2017. Packed with over 100 foolproof recipes from the cooks at America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your cooking better than ever. Fully illus. in color. America’s Test Kitchen. 10¾x13. Pub. at $55.00

**6877028 Homefront Cooking: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones.** By Tracey Emerson Wood et al. A collection of more than seventy treasured family recipes and photographs from military service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Macaroni and Broccoli Casserole; Pennsycalia Skysk-York. 8¾x11. Pub. at $35.00

**6890924 Seasoned with Grace: Recipes from My Generation of Shaker Cooking.** By Bertha Lindsay. Offers an authentic, illustrated profile of a way of life that continues to flourish in the remoter parts of the United States, written by a former Shaker. Brings a hundred years of history and tradition to the table, along with hundreds of thousands of people who visit Shaker communities and museums each year. Passed down from generation to generation, Lindsay’s Recipes gathered every issue of Cook’s Illustrated magazine published in the year of 2017. Packed with over 100 foolproof recipes from the cooks at America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your cooking better than ever. Fully illus. in color. America’s Test Kitchen. 10¾x13. Pub. at $55.00

**6855325 The Little Library Cookbook: 100 Recipes from Your Favorite Books.** By Kate Young. This charming collection features 100 recipes inspired by food in the most beloved works of classic and contemporary fiction. Try luscious summer tarts the Queen of Hearts would love; flavorful curried chicken from Sherlock Holmes’s Breakfast table; and clam chowder while reading Dobby Dick; and more.

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Recipe Collections

5980313 EAT THIS POEM: A Literary Feast of Recipes Inspired by Poetry. By Nicole Gulotta. These poems, and the stories behind each recipe, reinforce how meaningful the simple act of feeding and nourishing ourselves and our family is. With recipes such as Butternut Squash Macaroni & Cheese; Carrot and Macaronpurree; and Pepper Steak. 144 pages. Roost. Paperback. Pub. at $18.95 $9.95

5667556 TASTE OF HOME COOKING FOR TWO. Ed. by Hazel Wheaton. LARGE PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and salads to soups and sandwiches feature step by step instructions and nutrition facts. Recipes include Crab Cakes with Lime Sauce; Best-Ever Grilled Cheese Sandwiches; Saucy Beef with Broccoli; and Pepper Grilled Lamb Chops. 320 pages. Reader’s Digest. Paperback. Pub. at $17.99 $12.95

7559054 TASTE OF HOME A+ RECIPES FROM SCHOOLS AROUND AMERICA. Ed. by Catherine Cassidy. Teachers, administrators, staff, volunteers, and coaches from schools across the country sent their original recipes for a chance to be declared the top of their class. The 245 exceptional recipes that won judges over were compiled into this sensational collection. 256 pages. Illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.99 $4.95

5749913 1,001 DELICIOUS SOUPS & STEWS. 4TH EDITION. Ed. by Sue Spitzer with L.R. Yoakam. Features streamlined recipes focused on simple and swift preparation. Hundreds of the recipes can be prepared in 45 minutes or less. Recipes are gathered from the Americas, the Mediterranean, China, India and around the world. Try Chicken Curry Stew, Cabbage and Vegetable Soup, Pork Chili with Greens or Gulf Coast Oyster Chowder. 576 pages. Fair Winds Press. Paperbound. Pub. at $22.99 $12.95

6797911 A MEALTOAST IN EVERY OVEN: Two Chatty Cooks, One Iconic Dish and Dozens of Recipes from Mom’s to Mario Batali’s. By F. Bruni & J. Steinhauser. Features 50 killer recipes of meatloaf, from the classic to the creative. Recipes include Citrus Meatloaf; Moroccan Meatloaf; and even meatloaf sandwiches. Recipes include Eggs in Your Meatloaf; Meatloaf with Moroccan Flair; and Cheeseburger and Fries Loaf. 254 pages. Grand Central. Pub. at $24.00 $5.95

5769825 THE BEST OF AMISH COOKING. By F. Ricki Peltman Good. Offers traditional and contemporary recipes from Amish kitchens and pantries of Amish cook. The dishes selected are the ones that were and continue to be popular in eastern Pennsylvania, especially in the Lancaster area. Recipes include Amish Onion Rings; Amish Snickerdoodles; Amish Apple Pie; and Amish Amish Meatloaf. 254 pages. Spiralbound. Pub. at $19.95 $5.95

6722814 TASTE OF HOME DOWN-HOME COOKING. Ed. by B. Kraig & D. Nieto. A collection of more than 150 original recipes designed to celebrate the kitchens and pantries of Amish cooks. The dishes selected are the ones that were and continue to be popular in eastern Pennsylvania, especially in the Lancaster area. Recipes include Amish Onion Rings; Amish Snickerdoodles; Amish Apple Pie; and Amish Amish Meatloaf. 254 pages. Spiralbound. Pub. at $19.95 $5.95

5975840 THE CUBAN KITCHEN. By Raquel Rabade Roque. Featuring a delectable intermingling of Spanish, Portuguese, Arabian, Chinese, and African culinary traditions, there are 50 simple yet delectable, and flavorful recipes celebrating the Caribbean’s best cuisine. For example Baked Imperial Chicken and Rice; Asturian Fabada Stew; Cuban Creamed Eggs; Remoulade Sauce. 260 pages. Pineapple-Threaded Press. Pub. at $20.00


5940877 MENNONITE MEN CAN COOK, TOO: Celebrating Hospitality with 170 Delicious Recipes. By Willard Roth. Roth is a top-notch cook and a Mennonite church leader and journalist, he is as well-known for the dinners he prepares, as he is for his sermons and editorials. Gathered here is a collection of recipes from his wife, grandmothers, and by the monastics he’s visited in Ireland and England. Recipes include Balsamic Honey-Glazed Lamb Chops and Cheese Grits with Chunky Tomato Sauce. Color photos. 316 pages. Gear Books. Pub. at $17.99 $9.95

6580773 THE COMPLETE AMISH 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, how the recipes are developed; and an opioninated 55-page shopping guide for ingredients and equipment. Photos, some color. 1062 pages. America’s Test Kitchen. 8½x10¼. Pub. at $35.00 $18.95

6585260 THE BACON COOKBOOK. By James Villas. Offers 160 ways to savor the flavor and provide bacon lovers with bacon makes every meal better. Try Carolina Seafood Gumbo; Southern Shrimp and Pea Salad with Cracklings; English Roast Guinea Hens with Bacon and Mushrooms or German Bacon Cookies. Color photos. 276 pages. HMH. 8½x10¼. Pub. at $35.00 $6.95


5930899 COOKING CLOSE TO HOME: A Year of Seasonal Recipes. By D. Imrie & R. Jarmusz. A collection of more than 150 original recipes designed to follow the seasons, helping you prepare savory meals throughout the year while supporting a sustainable, local food system. Recipes include Creamy Asparagus Brie Soup; Grilled Maine Shrimp with Warm Cannellini Bean Salad; and Woodland Mushrooms with Fettuccine. Well illus. in color. 240 pages. Chelsea Green. Paperback. Pub. at $24.95 $3.95

5752656 BURGER BAR: Build Your Own Ultimate Burgers. By Hubert Keller with P. Wisner. Drawing on his experience as a four-star chef and using only the finest ingredients, Keller, the creator and owner of the popular Burger Bar restaurants in Las Vegas, St. Louis, and San Francisco, reveals how to re-create his sophisticated, succulent burgers at home. Includes 80 mouth-watering recipes. Color photos. 168 pages. Wiley. Pub. at $22.95 $5.95

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3569411 TASTE OF HOME 5 INGREDIENT COOKBOOK. Ed. by Christine Rukavina. Cook up whatever you please—with ease—thanks to the simply sensational five-ingredient recipes you’ll find inside these pages. Maybe you’ll find 127 satisfying main dishes for all occasions, including 137 satisfying main dishes; over 110 snappy sides, and salads; 77 scrumptious sweets; and more! Color photos. 256 pages. Reader’s Digest. Paperback. Pub. at $11.95 $3.95

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- **The Gluten-Free Gourmet Cooks Comfort Foods** by Bettie Hemmann. Whether you’re looking to prepare celiac dishes for the first time or are just beginning to prepare celiac dishes, you’ll be surprised by these delicious recipes for foods you won’t believe are gluten-free. Recipes include Hamburger Biscuits and Gravy, and Raspberry and Pecan-Topped Shortbread. 316 pages, Holt. **SOLD OUT**

- **Without Grain: 100 Delicious Recipes for Eating a Grain-Free, Gluten-Free, Wheat-Free Diet** by Hayley B. Ryczek. Whether you’re Paleo, gluten-free, or even low-carb, this collection provides a relaxed and simplistic approach to healthy eating empowering you to eat grain-free. One chapter includes Southwest Quesadillas; Cream of Broccoli Soup; and Baked Manicotti. Color photos. 208 pages. Fair Winds Press. Paperback. Pub. at $21.99  
  **PRICE CUT to $3.95**

- **Levana Cooks Dairy-Free!** by Levana Kirschenbaum. Addressing the needs of the lactose-intolerant community, as well as everyone who keeps kosher, Kirschenbaum includes a wide range of both vegetarian and meat fare in this collection of dairy-free recipes which include Avocado Cucumber Soup; Bitter Greens Salad; and Slow-Roasted Tomatoes. Well illus. in color. 140 pages. Skyhorse. 8x10. Paperback. Pub. at $16.95  
  **PRICE CUT to $1.95**

- **The Healthy Matcha Cookbook: Green Tea-Inspired Meals, Snacks, Drinks, and Desserts** by Miryam Qum-Doblas. Food blogger and registered dietitian explores the various ways matcha powder—a main component of green tea—can be incorporated into everyday recipes to give your immune system the boost it needs to keep you healthy. Enjoy foolproof recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Fully illus. in color. 143 pages. Skyhorse. 7x10.75. Paperback. Pub. at $16.99  
  **PRICE CUT to $2.95**

- **The Everything Wheat-Free Diet Cookbook** By Lauren Kelly. Contains 300 delicious, easy, wheat-free recipes for any meal. Recipes include Crab Cakes with Garlic Aioli Sauce; Grilled Salmon; and Raspberry and Blueberry Scones; and Curried Fish and Chickpeas Salad with Lemon and Parmesan and many more. 304 pages. Adams Media. Paperback. Pub. at $16.95  
  **$2.95**

- **Wheat Belly Cookbook** By William Davis. Join the wheat-free revolution with this collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Souffle, Pesto Chicken Pizza, Thai Noodle Salmon, Peanut Sauce, and Date-Nut Quick Bread. 16 pages of color photos. 322 pages. Collins. Paperback Import. Pub. at $24.99  
  **$5.95**

- **100 Best Quick Gluten-Free Recipes** by Carol Fenster. This handy collection is the ultimate resource for anyone looking to cook healthy and delicious gluten-free meals in 30 minutes or less. From breakfast to dinner and even snack time, it is filled with mouthwatering dishes for any time of the day. 192 pages. HMH. Paperback. Pub. at $16.99  
  **$3.95**

- **Cooking Well: IBS** by Dede Cummings. Enjoy delicious recipes specially designed for irritable bowel syndrome and other digestive issues. Includes tips on how to transform “super foods” that boast high nutritional, antioxidant, and phytochemical qualities. Try Pasta Puttanesca; Greens and Smashed Potatoes; or Eggplant Parmesan Sandwiches. 609 pages. Agate. Paperback. Pub. at $19.95  
  **SOLD OUT**

- **201 Organic Baby and Toddler Meals** by Tamika L. Gardner. With the wholesome recipes in this collection you can create well-balanced, all-natural dishes right in your own home. As simple to prepare as they are nutritious, these yummy meals include Dutch Apple Pancake; Creamy Spinach and Puff Pizza; Orange Chicken Stir-Fry, and more. Color photos. 256 pages. Adams Media. Paperback. Pub. at $17.99  
  **$2.95**
**Low Fat & Healthy Cooking**


- **686798 EVERYDAY WHOLE GRAINS.** By Ann Taylor Pittman. Offers a complete guide to healthy, hearty, and versatile whole grains, presenting more than 175 perfectly selected recipes that reinvent how you cook them. Discover just what whole grains can do with dishes like Chicken and Whole Grain Dumplings; Smoked Tandoori Tacos, and Grape and Olive Spelt Foccacia. Color photos. 351 pages. Oxmoor. Paperbound. Pub. at $24.95 **$4.95**

- **6810799 PURE DELICIOUS.** By Heather Christo. A combination of smart cooking strategies and recipes for making flavorful and beautiful meals that are free of the major known allergens. Indulge in comforting plates of pasta, stacks of fluffy pancakes, and even pizza without fear of unwanted reactions or inflammation. Fully illus. in color. 351 pages. Avery. Pub. at $30.00 **$7.95**

- **6553222 GUT GASTRONOMY.** By V. Edgson & A. Palmer. Embrace a new and delicious healthy way of eating with this successful gut-healing plan. Along with expert practical advice on how to eat a nutrient-rich diet there are over 100 mouthwatering recipes that include Spicy Chicken Burger with Caramelized Onion and Roasted Butternut Squash with Citrus Salsa. Well illus. in color. 248 pages. Jacqui Small. 8½x11. Import. Pub. at $45.00 **Price cut to $3.95**

- **6720601 FOOD CAN FIX IT: The Superfood Switch to Fat, Defy Aging, and Live Your Way Healthy.** By Dr. Oz et al. Dr. Oz introduces you to simple, healing, wholesome foods that can slim, energize, and protect your body from major health risks. Along with quick and tasty recipes like Super Green Salad; Spicy Beef and Parmesan and Blackened Tilapia Tacos, he includes a 21-day weight-loss jump start plan. Well illus. in color. 353 pages. Scribner. Pub. at $29.99 **$21.95**

- **6757373 THE GASTROPARESIS COOKBOOK.** By Karen Frazier. Incorporates wholesome, low-trigger foods into gastroparesis-friendly recipes like Spicy Caribbean Shrimp and Spinach Alfredo, along with tips and supportive stories from people living with gastroparesis. Includes a simple two-week meal plan and helpful cooking and shopping tips. Color photos. 205 pages. Rockridge. Paperback. Pub. at $9.95 **Price cut to $7.95**

- **6757527 FRESH START BARIATRIC COOKBOOK: Healthy Recipes to Enjoy Favorite Foods After Weight-Loss Surgery.** By Sarah Kent. Offers over 100 recipes for everyone, whether you’ve had gastric sleeve, gastric bypass, or BPD/DS. Recipes include Vegetable Lentil Soup; Crispy Baked Cod; and Grilled Turkey Burger Patties along with post-up guidance and nutritional information. Color photos. 198 pages. Random House. Spiralbound. **Price cut to $7.95**

- **5975999 A GOOD FOOD DAY.** By Marco Canora with T. Walker. Marco explains the secret powers of good-for-you ingredients (such as low-GI carbohydrates and alkaline-forming greens), and then shows them into recipes that are all about satisfaction, such as Amaranth Polenta with Tuscan Kale; Black Rice Seafood Risotto; Citrus-Spiced Hazelnut-Topped Arnaus Granola; and Chickpea Crepe Sandwiches. Well illus. in color. 272 pages. Clarkson Potter. Pub. at $30.00 **Price cut to $22.95**

- **5975174 RAWMAZING: Over 130 Simple Raw Recipes for Radiant Health.** By Susan Powers. Combining gourmet flavor with everyday recipes, Powers inspires you to whip up a plethora of raw food that is both good and delicious. Flavorful recipes include Cherry Almond Breakfast Shake; Deviled Green Eggs and Ham, Simple Sesame Chicken, and Ginger Lime Pork Lettuce Cups. Includes meal plans. Color photos. 384 pages. Victory Belt. 8½x11. Pub. at $19.95 **Price cut to $15.95**

- **6180683 THE NAKED COOKBOOK.** By Tess Ward. Features recipes that will give you more energy, help you lose weight, and purify your body. Try Chicken Breasts & Red Cacao Sauce, Soba Noodle Salad with Cucumber & Mango; Butternut Squash Pearl Barley Pilaf, and more. Well illus. in color. 128 pages. Ten Speed. Pub. at $24.99 **Price cut to $14.95**

- **6781454 POWER BOWLS: 100 Perfectly Balanced Meals in a Bowl.** By Christi Sieczek. Crafted from wholesome ingredients, these tasty bowls are a nutritious and delicious way to power up your day. Dive into energy-packed, all-in-one meals that require just a bowl and a fork or spoon to enjoy: Sweet Potato & Avocado Scramble; Pulled Cuban Chicken; Peanut Butter Ice Cream; and more. Well illus. in color. 192 pages. Sterling. **$14.95**

- **6705340 QUICK & HEALTHY RECIPES AND IDEAS, 3RD EDITION.** By Brenda J. Peniche. Designed for anyone who wants to eat healthily but doesn’t have lots of time, this edition offers a wealth of nutrition and time saving tips; delicious and easy to prepare low fat recipes; and 20 weeks of menus—all simply rolled into seven Small Steps Press Spiralbound. **Price cut to $11.95**

- **6757526 THE EVERYTHING GLUTEN-FREE BOOK.** By Matt Dustin. Carb- CLUBS: Healthy, delicious, gluten-free recipes filled with macronutrients. By Matt Dustin. Carbohydrates, proteins, and fats are three of the most important nutrients found in food. In this guide, you will learn the importance of these essential elements, as well as how to control them to create the healthiest you possible. Includes 150 recipes and a two-week meal plan. 271 pages. Adams Media. Paperbound. Pub. at $18.95 **Price cut to $13.95**

- **6593917 GLUTEN FREE AND EASY.** By Robyn Russell. Embrace the benefits of gluten free cooking without sacrificing taste or variety. More than 90 kitchen tested recipes allows those with gluten sensitivity to partake in everything from baked goods to salads and main dishes. Color photos. 180 pages. Sellers. 8½x8½. Paperbound. **Price cut to $6.95**

- **6652240 READY OR NOT! 150+ Make-Ahead, Make-Over, and Make-Now Recipes By Nom Nom Paleo.** By M. Tam & H. Fong. Features healthy Paleo home cooking whether you have time to prepare or just minutes to spare. From make-ahead feasts to lightning-fast leftover makeovers, this collection offers you inspiration (along with some humor) and delicious recipes like Slow Cooker Kabocha & Ginger Pork and Stuffed Sunday Peppers. Fully illus. in color. 346 pages. Adams McLeod. 8¼x10¼. Pub. at $35.00 **$28.00**

- **6593904 SOLDIERS & FITNESS GOURMET.** By Christian Coates. This unique system of Burn, Balance, and Build will help you achieve your fitness goals. Learn which carbs are good, why protein is key, how fats are vital, and water isn’t always the best way to hydrate. Includes eating plans and recipes that will compliment your fitness program. Well illus. in color. 240 pages. Jacqui Small, Import. **Price cut to $1.95**

- **6784408 EASY DAIRY-FREE KETOGENIC RECIPES: 200+ Low-Carb Family Favorites for Weight Loss and Health.** By Maria Emmerich. Whether you are eliminating dairy temporarily or you have cut it out of your diet for good, Emmerich is here to show you that eating dairy-free can be simple, delicious, and healthy. Flavorful recipes include Cheese Frittata; Spicy Beef and Mango Salad; and Chesapeake Bay Oyster Stuffed Mushrooms. Color photos. 248 pages. Rockridge. Paperbound. **Price cut to $19.95**
### Low Fat & Healthy Cooking

**678891** **400 CALORIE MEALS.** By Cruise and Aluminum Foil. The author's recipes include the last meal of the day. Includes 306 satisfying recipes for every meal of the day. Published by Clarkson Potter. Paperbound. Pub. at $21.99

**593206** **WHEAT BE LLY 30-MINU TE (OR LESS!) COOKBOOK.** By Williams Sonoma. Featuring over 200 recipes, this book will guide you through the process of making delicious, healthy meals. Published by Williams Sonoma. Paperbound. Pub. at $29.95

**5064199** **NATURALLY, DELICIOUS: 100 Recipes for Healthy Eats That Make You Happy.** By Dany Sathy. Shares her secrets for creating healthy, delicious meals. Published by Williams Sonoma. Paperbound. Pub. at $19.99

**5989834** **THE I QUIT SUGAR COOKBOOK: 306 Recipes for a Clean, Healthy Life.** By Sarah Wilson. Written by the founder of I Quit Sugar, this cookbook offers over 300 delicious recipes to help you kick sugar addiction.

**6785891** **THE LOW CARB DIET & WEIGHT LOSS PLAN: 21 Days to Carb and Live Healthier!** By Dr. Ellen. Offers a science-based approach to losing weight and improving health.

**597545X** **THE BIG BOOK OF HEALTHY OILS.** By Lisa Howard. This book explores the benefits of different types of cooking oils.

**6646827** **THE LOW-FODMAP DIET FOR BEGGINERS: A 7-Day Plan to Be Healthy and Soothe Your Gut with Recipes for Fast IBS Relief.** By Mollie Tintusky with G. Gardiner. Offers a step-by-step guide to managing symptoms of IBS.

**6737226** **FRIENDLY FOOD: From Breakfast to Dessert.** By Hanna Gokarsdone. Presents a delicious and practical cookbook that unites three diets in one. Offers more than 75 healthy and delicious recipes from refined sugar, dairy products, and gluten.

**6869205** **SAVOR: Rustic Recipes Inspired by Forest, Field, and Farm.** By Madeleine G. Offers over 150 recipes that incorporate local, seasonal ingredients.

**6998813** **THE HEALTHY KITCHEN: 200 Recipes You Can Feel Good About.** By Pamela Clark. Offers healthy and delicious recipes for every meal.

**6668879** **BEST BLENDER RECIPES EVER: Fast, Healthy Recipes to Whip Up for Every Meal.** By Steph Miller. Offers over 100 delicious and healthy recipes that can be made quickly.

**5964199** **NATURALLY, DELICIOUS: 100 Recipes for Healthy Eats That Make You Happy.** By Dany Sathy. Shares 100 of her favorite healthy recipes.

**5862673** **THE I ALKALINE DIET FOR B EGGINERS: Understand pH, Eat Well, and Reclaim Your Health.** By Jennifer Koslo. Sets you on a path to optimal health by helping you to restore your body’s natural pH balance.

**6783595** **GOOD HOUSEKEEPING 400 CALORIE MEALS.** Ed. by Rosemary Ellis. Filled with over 400 tasty, low-calorie meals that you can make at home.

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Quick & Easy Cooking

1840908 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES. By Phyllis Pellman Good. Offers more than 700 make-it-again stews, soups, and even recipes garnished with great home cooks from across the country. With five ingredients or less, these recipes are easy, homey favorites for every day. Try delicious Orange Beef with Rice, Pot Roast, and Rice, and Pineapple Baked Beans. 284 pages. Good Books. Spiralbound. Paperbound. Pub. at $19.95 $9.95

5773431 FIX-IT AND FORGET-IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of cookbooks from the bestselling cookbook series. Totaling at an incredible 1,800 recipes, the set includes Fix-It and Forget-It Cookbook: Revised & Updated; Fix-It and Forget-It: Christmas Cookbook; and Fix-It and Forget-It: 5-Ingredient Favorites. 852 pages in three volumes, slipcased. Good Books. 10%.

Paperbound. Pub. at $29.99 $9.95

6704883 GOOD CHEAP EATS: Everyday Dinners and Fantastic Feasts for $10 or Less. By Jessica Fisher. Faced with money and time pressures, many of us turn to less than healthy options. But with this cookbook, you have a delicious alternative: over 200 nutritious, from-scratch meals that don’t break the bank or take hours to cook. Try Honey-Mustard Baked Ham; Cranberry-Pesto Pasta Salad; or Almond French Toast. Well illus. in color. 318 pages. Harvard Common Paperback. Pub. at $14.95 $4.95


5704071 THE NEW ONE POT COOKBOOK. Discover more than 200 fresh and innovative one-pot recipes that go above and beyond your mom’s favorite weeknight go-to meals. Try Baked Apple Tater Tots with Sweet Potatoes; Butternut Squash Soup with Keelbas and Wild Rice; or Curried Chicken with Avocado. Color photos. 256 pages. Good Books. 15%.

Paperbound. Pub. at $14.95

6724624 INDIAN INSTANT POT COOKBOOK: Traditional Indian Dishes Made Easy & Fast. By Urvashi Pitre. By pairing your Instant Pot with simplified versions of popular and classic Indian recipes you can enjoy restaurant quality meals at home any night of the week. Over 50 authentic dishes include Aloo Gobi; Butter Chicken; Chicken Tikka Masala; Beef Curry; and much more. Includes Instant Pot FAQs. Color photos. 162 pages. Rockridge. Paperbound. Pub. at $12.99 $9.95

6726874 DINNER A.S.A.P. 150 Recipes Made as Simple as Possible. By the editors of Light & Living. With simple steps and a few quick ingredients, The formula is simple: pair healthy prepared foods, fresh produce, and bold flavors from around the world. Color photos. 192 pages. Storey. Paperbound. Pub. at $16.95 $6.95

674740X 101 ONE-DISH DINNERS: Hearty Recipes for the Dutch Oven, Skillet & Casserole Pan. By Gerri Harrington. Offers 101 solutions to getting a homemade supper on the table without all the fuss. From Mac’n Cheese to Thai Beef Noodle Salad to Seafood Paella, Chesman gives familiar comfort foods a comforting twist and spices up her recipes with bold flavors from around the world. Color photos.


6805687 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Compacts 200 easy to make recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budget. Try Tofu Curry. Color photos.


6823416 OLD-FASHIONED ECONOMICAL COOKING: Healthy Culinary Ideas on a Budget. By Wimnred S. Gibbs. The perfect resource for anyone looking for delicious and nutritious meals on a small budget. Offers fully planned-out, ecletic, weekly meal plans for each month of the year, as well as an extensive collection of budget recipes such as Comfort Cheeseburger or Pigs in Blankets. Illus. 160 pages. Racehorse. Pub. at $14.95 $4.95

7693398 MICROWAVE MUG SOUPS. By Theo Michaels. No time to cook or don’t want to cook? Here you’ll find an abundance of satisfying, hassle-free soups that you can make with only a mug and a microwave. In a few minutes you could be enjoying Fussy Sweet Potato & Coconut Soup; Salmon & Dill Cream Soup; Black Bean & Thyme Soup; and more. Well illus. in color. 128 pages. Lorenz. 8x10.1/2. Import. Pub. at $15.00 $11.95

6772847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECEIPIES. By Marilyn: Harrington and Andrea Chesman. Offers 175 delicious pressure cooker recipes that make cooking in a pressure cooker simple and easy. From simple soups and stews to delicious and nutritious meals, you’ll get scrumptious meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup or Maple Mustard Pork Roast and end your meal with a Chocolate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperbound Import. Pub. at $19.95 $15.95

6836429 SHEE PAN COOKBOOK: 101 Recipes for Simple and Nutritious Meals Straight from the Oven. By Tschiesche. Presents a collection of 101 recipes for the sheet pan that show just how easy it is to prepare healthy, home-cooked food with a minimum of fuss. Give Green’s Haul; Tomato Spaghetti Bake; Roast Chicken & Beans with Root Vegetables; or Crowd-pleaser Meatloaf with Garlic Broccoli a try and see how simple it can be. Color photos. 143 pages. Ryland Peters & Small. Paperbound. Pub. at $19.95 $4.95

6802443 HEALTHY SPEEDY SUPPERS. By Katiriona MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you waiting for a take-out meal, take all less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dahl; Sea Bzas with Thai Vegetables; and Spicy Prawn & Butternut Squash Casserole. Color photos. 176 pages. Nourish. Import. Pub. at $24.95 $16.95

6836291 THE CLEVER CAMPER COOKBOOK. By M. Winter-Barker & S. Fielding. Features over 20 of the best recipes for cooking in small spaces, that are easy to make, and won’t break the bank. Some of the quick, simple meals include Mexican Poache Eggs; Satay Chicken; Spanish Meatballs; Asian Stir Fries, and more. Color photos. 64 pages. Designer Books. Paperbound. Pub. at $9.95 $3.95

6823044 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and expertly mixes traditional cooking methods with the convenience of electric pressure cooking eliminating that showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; and Bacon Rum Mug Cakes and more. Illus. 180 pages. St. Martin’s. Paperbound. Pub. at $19.99 $14.95
**6876545 THE COMPLETE ELECTRIC SMOKER COOKBOOK.** By Bill West. Now, mastering the art of electric smoking is easier than ever. Learn how to bond with the A to Z of smoking, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include Chipotle Wings; Smoked Back Bone Turkey; Smoked Corn; and many more. Well illus. in color. 187 pages. Rockridge. Paperbound. Pub. at $17.99 12.95

**4463609 BARBECUE! BIBLE BEST RIBS EVER! 100 Killer Recipes Including Slaws, Baked Beans & Finger-Lickin’ Sauces.** By Steven Raichlen. Know the rules of the game. Since buying, choosing, and handling ribs. Starts with the eight essential techniques for prepping and cooking. Then, pick your pleasure, from falloff “First Timer” ribs to Lone Star Beef Ribs to Buccaneer Baby Backs with Raspberry Sauce. Well illus. in color. 188 pages. Random. Import. Pub. at $22.99 12.95

**6386739 MYRON MIXON’S BBQ RULES.** By K. Alexander. The world’s most celebrated pitmaster breaks down the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauces and prep you need to get there. Plus variations for all smokers. Try Smoked Prime Rib; Smoked Turkey Legs; and Smoked Blackberry Cobbler. Well illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95 11.95

**6898278 GRILL FIRE: 100+ Recipes & Techniques for Mastering the Flame.** By Lex Taylor. Follow Taylor’s expert advice on butcher’s cuts, fuel and fire, along with his techniques for mastering temperature and doneness, and you’ll get outrageous results every time you fire up the grill. Flavorful recipes include Bigfoot Burger; Steak with Chile de Arbol Salsa; and Candied Chicken Pops. Well illus. in color. 240 pages. Sterling. Pub. at $24.95

**6792947 WINTER GRILLING.** By Tom Heinzel. Features wild game (boar, hare, turkey and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers advice on grilling in the winter along with recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin, and Chocolate Nut Cupcakes with Appenzeller Apples. Color photos. 160 pages. Whitecap. 8x10½. Pub. at $19.95 11.95

**6392970 SUBLIME SMOKE: Bold New Flavors Inspired by the Old Art of Barbecue.** By Cheryl A. & Bill Jamison. Reveals how traditional smoking techniques excel with a host of foods not typically associated with the barbecue, in over 200 recipes featuring meats, chicken, fish, shellfish, and a variety of vegetables, and combining ethnic and global influences with a spirit of adventure. 352 pages. Rockefeller. Import. Pub. at $19.95 11.95

**5880240 KEBABS: 75 Spectacular Recipes for Grilling.** By D. Riches & S. Bakh. A collection of 75 fire-tested recipes such as Egyptian Chicken Kebabs; Jamaican Jerk Turkey Kebabs; Lemon-Roasted Salmon Kebabs; and Mexican Corn Kebabs. Includes quick-fix rubs, sauces, brines, and marinades, plus guidance on what kinds of transformation you can make and enjoy new and old favorite dishes they all are done at the same time and vegetarian substitutions. Well illus. in color. 144 pages. Harvard Common. Pub. at $21.99 16.95

**6853412 HEALTHY PASTA.** By J. Bastianich & T. Manuli. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy balanced lifestyle, even if you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Onions, and Spinach; all under 400 calories. Well illus. in color. 188 pages. Random. Import. 5.95

**6722299 WEAR IT LIKE A PIT MASTER WITH YOUR ELECTRIC SMOKER.** By Wendy O’Neal. Create an authentic smokehouse taste in your own backyard with this step-by-step primer and fun utensils for the outdoors like pie pans, aluminum foil, and metal forks. Recipes include Blueberry Bread Cake; Slow Cooked Beef Stew; Dutch Oven Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Workman. Paperbound. Pub. at $16.95 11.95

**6872754 MASON JAR LUNCHES: 50 Pretty, Portable Packaged Lunches.** By Jessica Harlan. Discover the coolest way to pack a healthy, on the go meal. This collection of recipes will show you how to combine fresh produce with preserved items into fun meals packed in adorable jars, including: lasagna in a jar; poke sushi bowl; buffalo chicken salad; layered yogurt parfait; and many more. Well illus. in color. Paperbound. Pub. at $16.95 12.95

**5844446 THE BIG GREEN EGG BOOK.** Ed. by Jim Joppes. The koala bear known as the Big Green Egg is taking the culinary world by storm, and this cookbook is your guide to discovering its myriad pleasures. Fifty-five recipes feature flavors by top international chefs, making for a glorious showcase of the cooker’s incredible versatility. Color photos. 208 pages. Andrews McMeel. 8x11¼. Pub. at $50.00 11.95


**6889530 TECHNIQUES FOR WOOD-FIRED OVENS: 25 Essentials.** By A. Cort Simon. Grilling expert Sins reveals in these pages the sure fire techniques and smoke infused recipes, from rustic breads and pizzas to chops, roasts, and whole birds, that will turn your wood oven into an indispensable part of your outdoor cooking arsenal. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.99 13.95
Vegetarian Cooking

**686036 VEGGIE DESSERTS + CAKES: Carrot Cake and Beyond.** By Kate Hackworth. Puts vegetables into scrumptious cakes, muffins, biscuits, tarts, brownies, pastries and even ice cream. Veggies bring moisture, natural sweetness and extra nutrients to baking, with less sugar and fat, resulting in great tasting treats that are not cloying. With 60 recipes that celebrate vegetables. Well illus., color photos. 143 pages. Pavilion. Import. Pub. at $21.95  **$17.95**

**6857108 THE REDUCTARIAN SOLUTION.** By Brian Kateman. Kateman coined the term “Reductarian”—a person who is deliberately reducing his consumption of meat—and a global movement was born. Here he offers practical tips for reducing the amount of meat in your diet and features more than forty vegan recipes. 302 pages. TarcherPerigee. Paperbound. Pub. at $16.00.  **$12.95**

**6912888 SWEET POTATO SOUL: 100 Easy Vegan Recipes for the Southern Flavors of Smoke, Sugar, Spice, and Soul.** By Jenne Claiborne. Offers vegan recipes that celebrate and riff on Southern cooking using fresh, local ingredients to create dishes like Coconut Collard Salad, Georgia Watermelon & Peach Salad; and Sweet Potato-Tahini Cookies. From amazing crab cakes to Nana’s sweet potato pie, these creative dishes satisfy your Southern soul. Color photos. 224 pages. Harmony. Paperbound. Pub. at $19.99.  **$14.95**

**6867813 FAJALAFEL FOREVER.** By Dunja Gulin. Offers over 25 inspired, easy to make recipes. From traditional chickpea or bean patties to falafel croquettes, burgers and curry, this is comfort food for vegetarians at its very best. Well illus. in color. 64 pages. Ryland Peters & Small. Pub. at $15.95.  **$9.95**

**6779328 VEGAN COOKING IN YOUR AIR FRYER.** By Kathy Hester. Provides plant-based dishes with all the decadence of fried food—and none of the added calories! You’ll be amazed at how fast you can have dinner on the table with air fryer recipes like Black Bean Avocado Chimichangas, Cheese Hot Sauce Collard Chips; Cajun French Fry Po’Boy; and more. Well illus. in color. Paperback. Pub. at $21.99.  **$16.95**

**6842233 VEGAN MEXICO: Soul-Satisfying Regional Recipes from Tamales to Tostadas.** By Jason Wyrick. The magic of Mexico’s regional cooking meets the joys of vegan cuisine in this zesty cookbook, inspired by the distinctive flavors of Oaxaca, Yucatan, Veracruz, Mexico City and the Yuc. Try Oaxacan-Style Black Beans; Green Chile and Corn Tamales; Salted Lime Plantain Tacos; or Cocoa-Pistacho Churros. Color photos. 246 pages. Vegan Heritage Press, Paperbound. Pub. at $22.95.  **$17.95**

**6665344 KALE & CAMEL: Recipes for Body, Heart, and Table.** By Lily Diamond. Based on the popular blog, this sumptuous cookbook offers 80 deliciously creative and vegan recipes featuring herbs and flowers as well as luxurious do-it-yourself beauty products. Each chapter celebrates an aromatic herb or flower: basil, cilantro, tarragon, mint, rosemary and more. Color photos. 262 pages. Attra. Paperbound. Pub. at $22.00.  **$9.95**

**683008X GREENS GLORIOUS GREENS! More Than 140 Ways to Prepare All Those Great-Tasting, Super-Healthy, Beautiful Leafy Greens.** By J. Albi & C. Westman. Based on Albi’s hands-on experience, this comprehensive guide to leafy greens is a must for the serious veggie cook. Complete nutritional facts and cooking instructions are provided for 276 pages. St. Martin’s. Paperbound. Pub. at $19.95.  **SOLD OUT**

**6790585 MEATLESS ALL DAY: Recipes for Inspired Vegetarian Meals.** By Dina Cheney. Whether you’re a committed vegetarian or are just trying to cut down on meat, hearty main courses, collected here will inspire you to cook in new ways. You’ll mar vel at ideas like Beet Wellington, Spaghetti with White Bean Balls, and Baklava Sticky Buns—fare that will move carnivores jealous! Color photos. 202 pages. Taunton. 8½x11. Paperbound. Pub. at $19.95. **$4.95**

**6555721 VEGETARIAN PLANET: 350 Big-Flavor Recipes for Out-of-This-World Food Every Day.** By R. Roll & J. Platt. This book offers vegan flavors from around the globe come to life in a soulful celebration of taste and inventive food, spelling an end to bland meatless meals with recipes like Roasted Squash Soup; Zucchini Risotto; Mexican Carnitas with Prickly Pear; Vietnamese Pesto, Sweet Potato Tortilla Pie, and Mango Batido. 564 pages. Harvard Common. Paperbound. Pub. at $24.95.  **$9.95**

**6779989 THE PLANTPOWER WAY: Whole Food Plant-Based Recipes, Guidance for the Whole Family.** By R. Roll & J. Platt. Organized by month to take into account of seasonal produce, Veronica shares her vegetarian recipes, many vegan and gluten-free, Roasted Cauliflower with Quinoa and Cashews; Asparagus with Turmeric-Spiced Almonds; Lemon Dill Potato Salad or Pasta in Pumpkin Sauce. Color photos. 319 pages. Avery. 10½x13. Pub. at $39.95.  **PRICE CUT to $6.95**

**6551674 VEGAN CUPCAKES.** By Toni Rodriguez. Now vegans can enjoy fabulous cupcakes that are completely free of animal products and that taste just as good—or better—than their egg and dairy laden counterparts. Offers more than 90 recipes to surprise guests and delight family, featuring flavors from Chocolate and Banana to Red Velvet. Well illus. in color. 128 pages. Skyhorse. Pub. at $16.99.  **PRICE CUT to $4.95**

**6810969 SWEET DEBBIE’S ORGANIC TREATS.** By Debbie Adler. Debbie shares all her delectable secrets for turning greens into fudge, cookies, muffins; Cocoa-Chocolate Chip Cookies; Blueberry Streusel Donut Holes; Potato Pizza Wheels; and more. Well illus. in color. 146 pages. Harlequin. Paperbound. Pub. at $19.95.  **PRICE CUT to $2.95**

**6783899 A GIRL AND HER GREENS: Hearty Meals from the Garden.** By April Bloomfield with JJ Goode. Offers such recipes as Whole Pot Roasted Cauliflower with Tomatoes and Anchovies, Morels with Madeira Cream on Toast; and Winter Squash Pancakes with Squash Syrup and Pecan Butter. Also features insightful sidebars and tips on April’s techniques. Illus. in color. 294 pages. Ecco. Pub. at $34.99.  **$9.95**

**597822X PULSE REVELATION: 150 Superfood Vegetarian Recipes Featuring Vegan & Meat Variations.** By Tami Hardeman. Over 150 Gilles, satisfying vegetarian recipes come with flexible options to cater to meat eaters or vegans. Make a vegetarian Three Bean Paella, a meaty Red Lentil Lasagna, or vegan Flourless Black Bean Biscuits. Well illus. in color. 224 pages. R. Rose. Pub. at $25.00.  **$9.95**

**6774040 THE EDGY VEG: 138 Carnivore-Approved Vegan Recipes.** By Candice Hutchings with J. Aita. Collects 138 recipes that take vegan cooking to the next level, with tips and tricks for eating like an Edgy Veg. Taking childhood cravings and fast food favorites, Hutchings and Aita created foods like UnOrthodox Lobster and Cream Cheese Bagels; Cobb Your Own Salad; Buffalo Cauliflower; Hot Sauce Collard Chips; Cajun French Fry Enthusiasm Salad; Buffalo Cauliflower; Cajun French Fry Tamarind Chana Masala; and more. Well illus. in color. 374 pages. Little, Brown. 8½x11. Pub. at $29.95.  **PRICE CUT to $17.95**

**6702651 V IS FOR VEGETABLES.** By Michael Anthony. The James Beard Award-winning chef presents his eloquent ode to vegetables. Uses the histories of vegetables, transforming them into show-stopping centerpieces, coaxing out untold worlds of luxury and flavor, and celebrating them in all their glory. Includes over 150 simple and imaginative vegetarian sides and, of course, a whole new vegetable garden. Well illus. in color. 224 pages. Gibbs Smith. Pub. at $29.95.  **$9.95**
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**6824978 CHINESE FEASTS & FESTIVALS: A Cookbook.** By S.C. Moey. Each celebratory meal is a spiritual celebration as well as an earthly pleasure, and the author provides 56 recipes covering the complete range of Chinese festival dishes along with detailed descriptions of their symbolic meaning. Beautifully illustrated by the author, the meals include Yangzhou Fried Rice and Good Luck Spring Rolls. 144 pages. Periplus. 8 1/4x11 1/4. Paperbound. Pub. at $14.95

**6713300 ORIENTAL VEGETARIAN COOKING.** By Gail Duff. Brings together the flavors and culinary techniques of the Orient in this collection of tantalizing vegetarian dishes from China, Japan, and Southeast Asia. A valuable addition to the kitchens of vegetarians and meat eaters alike, it is sure to be welcomed by all lovers of Oriental cuisine. 208 pages. Healing Arts. Paperbound. Pub. at $18.95

**6832621 500 SUSHI: The Only Sushi Compendium You’ll Ever Need.** By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients and cooking instructions, this book contains over 500 delicious recipes, and complete instructions for making the rolls, you’ll be making Sushi at home in no time. Recipes include Shrimp Tempura, Salmon Roe and Spicy Shumai Dumplings. Tempura Gunkan, Seared Salmon Roe. Color photos. 288 pages. Sellers. Pub. at $17.95

**5860741 THE ASIAN SLOW COOKER.** By Kelly Kwok. A collection of simple and delicious recipes that will have your favorite Asian dishes waiting for you right when you get home. With the press of a button, you can make authentic dishes that are healthier and tastier than their restaurant counterparts. Give General Tso’s Chicken, Pad Thai Noodles with Chicken, or Beef Chow Fun a try. Fully illus. in color. 208 pages. Page Street. Paperbound. Pub. at $21.99

**6463040 THE MOUNTAIN MAN COOKBOOK.** Ed. by Jared Blohm. Contains 175 mouthwatering and unique recipes for unconventional wild game like racoons, muskrats, beavers, bobcats and oppossums. After detailing how to prepare and cook furbearers, it serves delicious meals like Raccoon Stew, Beaver Chili, Sweet and Sour Bobcat, and more. SHOPWORN. Photos. 126 pages. Krause. Paperbound. Pub. at $14.95

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**6620000 K FOOD: Korean Home Cooking and Street Food.** By Da-Hae & Garrett West. Easy-to-follow fundamentals and a variety of delectable recipes let you experience the fantastic, robust flavors of classic Korean cooking and the American-Korean brand that has developed from it. Try a decadent bulgogi burger with the cool-kimchi, or twice-cooked crispy pork belly. Well illus. in color. 240 pages. Mitchell Beazley. Import. Pub. at $24.99

**6785975 LEMONGRASS, GINGER AND MINT VIETNAMESE COOKBOOK.** By Linh Nguyen. This collection of 75 easy-to-prepare recipes that hold true to the roots of Vietnamese cooking including classic Pho with variations and favorites like Banh Mi, Chao, and Bun. Includes an overview of techniques; ingredients and tips; and shopping recommendations. Color photos. 208 pages. Rockridge. Paperbound. Pub. at $14.99

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**6890377 ESSENTIAL TURKISH CUISINE.** By Engin Akin. Complete with two hundred recipes, this collection offers wonderful insight into modern Turkish cooking, along with the myriad cuisines it reflects: Chinese, Middle Eastern, Mediterranean, and Northern Africa. Includes Small Plates; Main Dishes; Breads & Pastries; and Sweets & Beverages. Color photos. 272 pages. Periplus. 9x12. Paperbound. Pub. at $40.00

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5739381 EATING UP THE WEST COAST. By Brigit Binns. Part cookbook, part travelogue, this volume puts readers in the passenger seat alongside the Roadfood blogger as she ventures across the American West in March of 2005. Her 42-day journey uncovers 75 hidden eateries in detailed profiles, accompanied by 125 of their best recipes. Fully illus. in color. 320 pages. Hardie Grant. $19.95

6790917 CANTINA: Recipes from Mexican Kitchen. By Paul Wilson. Celebrating one of the world’s richest and most diverse cuisines, Wilson explores the real food of Mexico: from the intricate flavors of Guatemalan mole to the finest dishes of the Baja and Yucatan peninsulas, to the bustling street food stalls of Mexico City. Well illus. in color. 320 pages. Hardie Grant. $19.95


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3638561 PUERTO RICAN CUISINE IN AMÉRICA: Nuyorican and Bodega Recipes. By Oswald Rivera. Explores the spicy, hearty, and flavorful cuisine of Puerto Rico, which it traveled from a tiny island in the Caribbean to New York City and across the United States. With a mixture of history and personal lore, Rivera shares 250 delicious Puerto Rican recipes. 336 pages. Running Press. Paperback. $16.95

3675548 LIDIA’S MASTERING THE ART OF ITALIAN CUISINE: Everything You Need to Know to Be a Great Italian Cook. By Lidia Matticchio Bastianich with T.B. Manuels. This comprehensive Italian cookbook includes all the traditional recipes needed to taste like a bit of Italy in your home. Features a rare feast of both traditional and contemporary Italian dishes, as well as recipes inspired by local restaurants and institutions. Illus. in color. 664 pages. Rodale. Hardcover. $49.95

7609833 IN A SNAP! Tasty Southern Recipes You Can Make in 5, 10, 15, or 30 Minutes. By Tammy Algood. Dinner on the table in 10 minutes? You bet—and on those really time-deﬁcient days, it’s even possible in 5! Try quick, delicious recipes such as Spicy Chicken Fend donations, Warm Crab Dip, Kettle Corn, Skillet Beef and Vegetables, Pineapple Orange Cheesecake, and Cranberry Lemonade. Well illus. in color. 296 pages. Thomas Nelson. Paperback. $26.99

6841708 SUNDAY DINNER IN THE SOUTH. By Tammy Algood. Celebrate the tradition of Sunday dinner with Algood’s Southern classics. She will also bless your heart with 40 stories from retired pastors who share their most memorable parishioner dinners. Try Grits and Greens, Cracker-Topped Seafood Casserole, Southern Fried Pears, and Peppered Butter Biscuits. Well illus. in color. 308 pages. Thomas Nelson. Paperback. $29.95

6881866 CIDER BEANS, WILD GREENS, AND DANDELION JELLY: Recipes from Southern Appalachia. By Joan E. Aller. Features a rare tradition of both traditional and contemporary southern Appalachian dishes, from Mile-High Pimento Dip to Pepper Pot Soup, Corn Relish Salad, Wrapped Cream Biscuits, Corn Pone Tennessee Style, Southern Butter-Crusted Chicken, Mountain Molasses Puddings, and much more. Color photos. 192 pages. Fox Chapel. $27.95

6683666 KITCHEN HUMOR: Funny Food Facts and Recipes. By George F. & Maggie K. A collection of humor pieces with more than 100 recipes. Includes Chicken Jalingo, Ham and Hazelnuts, and Zucchini Bread with Buttermilk-Lemon Glaze. Also just a few of the recipes found within. Well illus. in color. 136 pages. Andrews McMeel. $14.95

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**6714991 THE SCOTTISH SOUP BIBLE.** By Sue Lawrence. Celebrates the enormous range of Scottish soups in this imaginative and practical collection of recipes ideal for cooks of all abilities. Some soups make ideal starter soups, others are a complete meal in themselves. Some of the 40 recipes include Cullen Skink, Winkle Soup, and Nettle and Potato Soup. Illus. 96 pages. Birlinn. Paperbound Import. **$6.95**

**664720X 99 FAVORITE AMISH SOUPS & STEWS.** By Georgia Varozza. Learn how easy it is to prepare Amish soups - soup from the heart - in this collection of soups that will warm and comfort you during the colder months. Fully illus. in color. 127 pages. Dover. Paperbound. **$7.95**

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**$7.95**

**6772862 200 WAYS TO MAKE A SALAD: The Handy 1914 Guide.** By A. Suzanne & C.H. Sinn. This vintage delight presents 200 fast and easy suggestions for preparing salads and dressings that will jazz up any meal. 116 pages. Dover. Paperbound. **$6.95**

**6641090 HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilis, and Chowders Everyone Will Love.** By Addie Gundry. There’s nothing like the delightful sound of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the classics included here like Old-Fashioned Potato Soup or a Classic Beef Stew; or new hits like Chicken Pulled Pork Chili. Color photos. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99

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**6808050 I LOVE SOUP: More Than 100 of the World’s Most Delicious and Nutritious Recipes for All Seasons.** By Beverly LeBlanc. These mouthwatering recipes transcend the dinner hour and satisfy a cold night with this collection of Amish delights. Recipes include Potato Rivel Soup; Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings; and more. Fully illus. in color. 127 pages. Birlinn. Paperbound Import. **$4.95**

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**5716683 BROTH & STOCK FROM THE NOURISHED KITCHEN.** By Jennifer McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meats to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body and soul. Broths like Roasted Mushroom Broth or Long-Simmered Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Beef Rib Stew. Color photos. 202 pages. Ten Speed. **PRICE CUT to $9.95**

**5877982 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. 60 pages. Andrews McMeel. **PRICE CUT to $9.99**

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6536437 SUPERFOOD ENERGY BALLS & BITES. By Nicola Graimes. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Buzz Balls; Date Bites; Chocolate Goj Bar; Honey-Spice Nut Clusters; and Wasabi-Roasted Edamame. Color photos. 144 pages. Ryland Peters & Small. Pub. at $14.95 $7.95

5990956 PARTY RECEIPTS FROM THE CHARLESTON JUNIOR LEAGUE. Ed. by Linda Glick Conway. Over 300 recipes for creating party menus, from a fancy cocktail party in four-course progression to a Chicken Pecan Log, Cavier Mold, Spinach and Cheese Canapes and Party Pralines. 201 pages. Algonquin. Spiralbound. Pub. at $13.95 $6.95

6732127 BIG DIPS. By James Bradford. This collection of flavorful recipes requires little or no cooking and will delight any palate. Serve them at all your gatherings—be it for snacks! Try Smoked Salmon Dip; Cucumber Watermelon Salsa; Sun-Dried Tomato Pesto; or Black Bean Chipotle Hummus. Color photos. 28 pages. Gibbs Smith. Pub. at $14.95 $4.95

6553615 200 COCKTAIL PARTY RECIPES. By Carol Beckerman. Packed with 200 easy-to-make recipes that range from elegant canapés to tasty party bites. Features recipes for Mediterranean Stuffed Mushrooms; Waved Pecan and Cheddar; Southwestern Egg Rolls; and sweet treats like Chocolate French Fancies and Cherry Pavlova Bites. Color photos. 96 pages. Gibbs Smith. Pub. at $19.95 $9.95

6860651 EDIBLE PARTY BOUQUETS. Serving appetizers and snacks is a great way to begin any get-together, and when you display them as beautiful centerpieces or bouquets, your guests will admire your handiwork. Use the step-by-step instructions for creating a Melon Mania centerpiece, a Pinwheel Palooza tree, or a Berried Treasure Tree. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. Sold-out.

6810756 PIMENTO CHEESE: The Cookbook. By Pete Coleman Magnes. With 50 recipes to choose from, this is a breakfast of Pimento Cheese Popovers stuffed with scrambled eggs, or plan a nice brunch of Pimento Cheese Waffles with Pimento Syrup and Bacon. Then try Chicken Enchiladas with Pimento Cheese Bread & Sides; Pimiento Cheese Tomato Pie, and more. Fully illus. in color. 138 pages. St. Martin’s. Pub. at $21.99 $4.95

5799090 101 THINGS TO DO WITH CHEESE. By M. Barlow & J. Adams. Contains recipes for every meal of the day, from Soups to Desserts, as well as Bruschetta, Pizza & Pastas. Try a Garlic and Blue Cheese Burger; Wisconsin Cheese Soup; Asiago Mashed Potatoes; or Good Ol’ Mac & Cheese. 172 pages. Gibbs Smith. Spiralbound. Pub. at $9.99 $2.95

6532128 CHEESE & DAIRY MADE AT HOME. By click & James Strawbridge. Learn how to use raw or store-bought milk and cream to make fresh butter, sour cream, creme fraiche, custard, mascarpone, sauces, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 60 recipes that use your homemade products. Color photos. 176 pages. Firefly. Paperbound. Pub. at $19.95 $6.95

678643X THE BEGINNER’S GUIDE TO CHEESEMAKING. By Elena R. Santago. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With 15 easy, step-by-step recipes in this guide, you’ll be making tasty cheeses that you love in no time. Also includes delicious recipes that use the cheese you make. Illus, some in color. 204 pages. Rockridge. 8x10. Paperbound. $11.95

6712223 HOMEMADE CHEESE: Recipes for 50 Cheeses from Artisan Cheesemakers. By James Hurst. Everything you need to know to make cheese at home! Includes expert advice from experienced cheesemakers and basic recipes for butter, yogurt, mozzarella, and chevre as well as advanced, step-by-step advice on the use of molds and aging your cheeses. 160 pages. Voyageur. Pub. at $19.95 $9.95

6653562 MAKE YOUR OWN CHEESE: The Backyard Renaissance Collection. By Caleb Warnock. Offers 12 homemade recipes for cheddar, parmesan, mozzarella, self-reliant cheese, cream cheese, cottage cheese and more. 75 pages. Familius. Paperbound. $8.95


6831297 THE CHEESE COOKBOOK: Flavours of Wales. By C. Davies & J. Jones. A selection of ten recipes celebrating Wales’ plethora of delicious cheeses, which include Caerphilly and Leek Pancake Dome; Olympic Welsh Cheese Scones; and Walnut Stilton Pears. Color photos. 48 pages. Grafeg. Import. Pub. at $11.95 $3.95

6555653 TOMATOES & MOZZARELLA: 100 Ways to Enjoy This Talisman of European Cuisine. By Christopher Sikora. Some flavor combinations are just classic: strawberries and cream, olive oil and garlic, and gin and tonic. Here is a cookbook devoted to another perfect pairing, tomatoes and mozzarella. Includes recipes for appetizers, simple meals, pasta dishes and more. Color photos. 176 pages. Harvard Common. Paperbound. Pub. at $14.95 $6.95

Holidays & Entertaining

1840967 FIX-IT AND FORGET-IT CHRISTMAS COOKBOOK: 600 Slow Cooker Holiday Recipes. By Phyllis Hyman. Good. Offers 600 manageable slow-cooker recipes—all from cooks who want to feast with their loved ones without being exhausted and frazzled. Try 1-2-3 Barbecued Chicken; Apple and Brown Sugar Pork; and Beef and many more. 284 pages. Good Books. Spiralbound. Pub. at $18.95 $3.95

6817489 PARTY FOOD: Delicious Recipes to Get the Party Started. Offers you handy tips and crowd-pleasing recipes like Loaded Potato Skins; Cheese Straws; Raised Pork Pie; Oven Scones; and more. Fully illus. in color. 176 pages. Sterling. Paperback. Pub. at $9.95 $3.95


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651258X ANCESTRAL BREWS: Rediscovered and Re-created. By Patrick E. McGovern. Interweaving archaeology and science, McGovern uncovers and resurrects the oldest alcoholic beverages on the planet. Venturing through time and across the planet, he highlights laboratory discoveries both delicious and extreme, and even offers homebrewing techniques and recipes. 291 pages. Norton. Pub. at $26.95. 19.95

6708692 THE ESSENTIAL SCRATCH & SNIFF GUIDE TO BECOMING A WHISKEY KNOW-IT-ALL. By Richard Betts et al. Know your bourbon before you choose! Betts boils down his know-how into twenty pages, dividing whiskey into three simple categories: Grain, Wood, and Place. Humorous illustrations and scratch & sniff scents (vanilla, sandalwood, grass, and more) help would-be connoisseurs learn their preferences. HMH. 10x8. Pub. at $22.00. 5.95

6759254 SHERRY: A Modern Guide to the Wine World’s Best-Kept Secret, with Cocktails and Recipes. By Tiaia Balcocci. Lists top producers and profiles the best bodegas—dry and sweet—using classic recipes like the Tuxedo and Sherry Cobbler. Also includes more than a dozen recipes for tapas and other delicious foods, best eaten alongside a glass of sherry, of course. Fully illus. in color. 304 pages. Ten Speed. Pub. at $24.99. 9.95

5913233 GREAT WINE MADE SIMPLE, REVISED: Straight Talk from a Master Sommelier. By Andrea Immer Robinson. First published in 2000, this now-classic introduction to wine reflects up-to-the-minute wine trends, including the burgeoning popularity of Shiraz grape, new flavor maps, and much more. Although thoroughly revised, it lives up to its title by making selecting and enjoying wine truly simple. Illus. 326 pages. Broadway. Pub. at $30.00. 4.95


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: how you make your way across the country, 208 pages. Adams Media. PRICE CUT to $2.95. 5.95

5570509 THE SECRETS OF MASTER BREWERS: Techniques, Traditions, and Homebrew Recipes for 26 of the World’s Classic Beer Styles. By Jeff Alworth. Learn to make the world’s Iconic Beers with these techniques and recipes from the pros. Behind the scenes tours of 26 world-class breweries provide unparalleled access to the secrets that distinguish each style. And best of all, contemporary brewmasters share their secrets to help you create your own versions of these 26 classic beers. 293 pages. Storey. Paperbound. Pub. at $24.95. 11.95

5993381 MAKE SOME BEER: Small-Batch Recipes from Brooklyn to Bamberg. By E. Shea & S. Veland. After taking a tour of the world’s most innovative and storied breweries, the authors have returned to offer 33 stovetop-ready recipes for silky stouts, citrusy IPAs, and robust porters, along with stories (inspired by the global community of small-batch brewers). Illus. 176 pages. Clarkson Potter. Paperbound. Pub. at $19.95. SOLD OUT

5945231 BREW IT YOURSELF: Make Your Own Wine, Beer, Hard Cider & Other Concoctions. By N. Moyle & R. Hood. A guide for making your own delicious alcohol drinks quickly, easily, and inexpensively. Seventy recipes will take your home brewing to new heights. This guide outlines the basic approach to each drink’s method of production, debunking myths, celebrating experimentation and taking the fear out of the science of fermentation. Illus. in color. 176 pages. Nourish. Import. Pub. at $18.95. SOLD OUT

5858353 THE POCKET HOMEMADE HANDBOOK. By D. Law & B. Grimes. Small enough to be used anywhere, this guide is packed with 75 recipes for full-flavored brews—from Belgian dubbel and British ales to U.S. IPAs and Czech pilsners. Whether the process is explained in detail, making it easy to get started. Well illus. in color. 143 pages. CICO Books. Pub. at $19.95. 4.95

5739082 THE UNITED STATES OF BEER: A Contemporary History of the All-American Draught. By Richard Betts et al. 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 dedicating the past research, Huckelbridge offers a rousing and enlightening toast to the all-American drink. Illus. 289 pages. Morrow. Pub. at $25.95. 9.95

5838643 THE HOMEMADE HANDBOOK. By D. Law & B. Grimes. An approachable guide, providing 75 recipes for full-flavored IPAs, wheat beers, pilsners, stouts, and more. Includes a comprehensive techniques section with essential information for getting started. Well illus. in color. 143 pages. Ten Speed. Pub. at $19.95. 14.95

597393X HIGH-PROTEIN PANCAKES: Strength-Building Recipes for Everyday Health. By Pamela Braun. Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes have the same all-American taste of the carb-heavy counterparts, but are better for you. Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Countryman. Paperbound. Pub. at $14.95. 11.95

6767645 AMERICA’S BEST BREAKFASTS. By L.B. Schragter & A. Sussman. Inspired by down-home diners, iconic establishments, and the most popular hot spots, these recipes combine two of America’s honored traditions: hitting the open road and enjoying an endless variety of breakfasts. Recipes include: Apple Butter and Lemon Curd; Made with protein-rich ingredients like oatmeal, eggs, nuts, and alternative flours, these protein pancakes have the same all-American taste of the carb-heavy counterparts, but are better for you. Try Pineapple Upside-Down Pancakes; Cinnamon Roll Pancakes; Peanut Butter Cup Pancakes, and many more. Well illus. in color. 127 pages. Countryman. Paperbound. Pub. at $14.95. 11.95

5655853 THE HOMEMADE HANDBOOK. By D. Law & B. Grimes. Small enough to be used anywhere, this guide is packed with 75 recipes for full-flavored brews—from Belgian dubbel and British ales to U.S. IPAs and Czech pilsners. Whether the process is explained in detail, making it easy to get started. Well illus. in color. 143 pages. CICO Books. Pub. at $19.95. 4.95

5773051 HOMEMADE DOUGHNUTS: Techniques and Recipes for Making Sublime Doughnuts in Your Home Kitchen. 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 make the perfect happy hour setting. Well illus. in color. 158 pages. Skyhorse. Pub. at $19.99. 14.95

5450301 HOMEMADE DONUT HOLE PANCAKES: Techniques and Recipes for Making Satisfying Doughnut Holes in Your Home Kitchen. By Kamal Grant. Demonstrates how to make creative and delicious doughnut holes inspired by the global donut community. Easy-to-follow recipes for silky stouts, citrusy IPAs, and robust porters, along with stories (inspired by the global community of small-batch brewers). Illus. 204 pages. Storey. 10x8¼. Paperbound. Pub. at $27.99. Price cut to $2.95. 5.95

4599092 THE UNITED STATES OF CRAFT BEER: A Contemporary History of the All-American Draught. By Richard Betts et al. 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 dedicating the past research, Huckelbridge offers a rousing and enlightening toast to the all-American drink. Illus. 289 pages. Morrow. Pub. at $25.95. 9.95

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661258X BEER COCKTAILS. – 52 – See more titles at erhbc.com/642

5993892 MAKE YOUR OWN WINE, BEER, HARD CIDER & OTHER CONCOCTIONS. By N. Moyle & R. Hood. A guide for making your own delicious alcohol drinks quickly, easily, and inexpensively. Seventy recipes will take your home brewing to new heights. This guide outlines the basic approach to each drink’s method of production, debunking myths, celebrating experimentation and taking the fear out of the science of fermentation. Illus. in color. 176 pages. Nourish. Import. Pub. at $18.95. SOLD OUT

5655853 THE HOMEMADE HANDBOOK. By D. Law & B. Grimes. Small enough to be used anywhere, this guide is packed with 75 recipes for full-flavored brews—from Belgian dubbel and British ales to U.S. IPAs and Czech pilsners. Whether the process is explained in detail, making it easy to get started. Well illus. in color. 143 pages. CICO Books. Pub. at $19.95. 4.95

5739082 THE UNITED STATES OF BEER: A Contemporary History of the All-American Draught. By Richard Betts et al. 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 dedicating the past research, Huckelbridge offers a rousing and enlightening toast to the all-American drink. Illus. 289 pages. Morrow. Pub. at $25.95. 9.95

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Cookies, Breads & Baking

6003386 ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Black. With just a few ingredients, this guide, and your own two hands, will have you on your way to making delicious breads. Starting with a simple white dough, then making smaller changes the author takes you through ten wounded recipes from sourdough to soughdough. Additional recipes include simple ingredients to make complex baked goods with a diversity of tastes. Illus. in color. 256 pages. Hermes House. Paperbound. Import. $7.95

595423 BREAD MACHINE KITCHEN HANDBOOK. By Jennie Shapter. Offer a variety of culinary adventures that you can make with your bread machine, followed by machine features, settings, bread-making techniques, such as hand-shaping, glasses and toppings to make more unusual breads. Recipes also include breads baked in a conventional oven, from basic loaves using simple ingredients to more complex baked goods with a diversity of tastes. Illus. in color. 256 pages. Hermes House. Paperbound. Import. $8.95

580142 200 TIPS FOR CAKE DECORATING. By Carol Deacon. Shows you how to use fondant, buttercream, chocolate, and marzipan to create an array of cake decorations and edible delights. Beginners can start with what they have in their kitchen and add tools as they progress. Includes recipes. Illus. in color. 160 pages. Firefly. Pub. at $29.95 $5.95

672667 ARTISAN SOURDOUGH MADE SIMPLE: A Beginner's Guide to Delicious Handcrafted Bread with Minimal Kneading, by Greg Nowacki. Create your own sourdough starter at home with only two ingredients. Includes 65 recipes such as Olive, Thyme and Parmesan Bread, Soft Honey Whole Wheat Sandwich Loaf and more. All recipes include minimal kneading techniques that lets your starter do all the hard work. Illus. in color. 208 pages. Page Street. Paperbound. Pub at $21.99 $16.95

6864384 THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home, by Eric Kayser. A beautiful guide to making 80 breads with step by step color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Phaidon. Pub at $39.95 $16.95

6858627 CRUSTS: The Ultimate Baker’s Book. By Barbara Eltis Caracciolo. The ultimate resource for every established and aspiring baker. Includes more than 300 recipes for loaves, flat breads, pizza, and pastries. More than 800 recipes from artisan bakers around the world. Includes gluten-free, Paleo, vegetarian, and vegan recipes and helpful tips and techniques from experts, all with more than 300 color illustrations. Well illus. in color. 192 pages. Rockridge. Paperbound. Pub at $16.95 $12.95

6711103 I LOVE MY BREAD MACHINE. By Anne Sheasby. From baguettes to breakfast rolls, from foundation breads to flat loaves, discover how to get perfect results from your bread machine every time. More than 100 recipes developed specifically to explore the surprising range of your bread machine. Well illus. in color. 176 pages. Nourish. Paperbound. Pub at $19.95 $14.95

7520158 LOCAL BREADS: Sourdough and Whole-Grain Recipes from Europe’s Best Artisan Bakers. By Daniel Leader with L. Chattman. He traveled across Europe in search of the best breads to eat in each town, then notes what he discovered. Provides both colorful stories of the people he found, and their treasured recipes, which he has translated for American home bakers. Color photos. 355 pages. Norton. Pub at $35.00 $8.95

688119 THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. Lahey outlines his no-fuss system for making sourdough at home. Applying his Italian-inspired method to his legendary bombolini and panettone and his full repertoire of pizzas, pastries, egg dishes, and cake classics, this cookbook reveals the flavors of a bakery in the heart of New York. Reichel once called “a church of bread.” Fully illus. in color. 240 pages. Norton. 8¼ x 10¼. Pub at $35.00 $26.95

6854907 HOME BAKING. By Rachel Allen. Combines simple, classic yet brilliant techniques with delicious flourishes to bring a collection of traditional, as well as more unusual recipes including Orange Kugelhopf; Lemon Meringue Cupcakes; Spanish Cheese Filled Yeast Rolls; Cayenne and Sesame Cheese Swirls; and much more. Illus. 256 pages. HarperCollins. Import. Pub at $29.95 $21.99


208 TIPS FOR CAKE DECORATING. By Julia Collin Davison. Let the test kitchen guide you in baking the very best cookies, from classics like Perfect Chocolate Chip Cookies to reinvented favorites like Hazelnut Lemon Curd Thumbprints and unique creations like Buttercatch Meringue. Learn the key steps of preparing any cookie, brownie or bar, illustrated by helpful step-by-step photos. 438 pages. America’s Test Kitchen. 9x10¼. Pub at $35.00 $25.95


7595832 BREAD MATTERS: The State of Modern Bread and a Definitive Guide to Baking Your Own. By Andrew Whitley. Shares his recipes for making great, nutritious bread at home, explaining the process in detailed discussions of the tools, ingredients, methods, and tricks of the bakingtrade. Offers more than 50 foolproof recipes for all types of breads, including yeast-free and gluten-free loaves. Illus. 373 pages. Andrews McMeel. Pub at $34.99 $5.95

5555233 CREATURE COOKIES. By Autumn Carpenter. From family pets to farm animals, ocean swimmers to creepy crawlers, these creative cookies are delightful treats for special parties or everyday snacks. Includes tried and true recipes for rolling, cutting, and baking perfect cookies; creative ways to use cookie cutters; and designs with piped buttercream, royal icing, and rolled fondant. Fully illus. in color. 144 pages. Creative Publishing Patrol. Paperbound. Pub at $18.95 $8.95

5890306 JOANNE FLUKES LAKE EDEN COOKBOOK. The author of the Hannah Swensen amateur mystery series welcomes you into Lake Eden’s annual Cookie Exchange. Includes recipes from Hannah, 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. Import. Pub at $24.95 $18.95

5739474 THE COOKIE JAR. By Liz Franklin. The collection of more than 90 classic and contemporary recipes for sweet and savory cookies and biscuits takes aftertaste to the next level. Simple and easy to make, cookies are the ultimate comfort food. Includes delicious classics like Brandy Snaps; Thyme and Butter Sandwiches; Spiced Pumpkin Cookies, and so much more. Fully illus. in color. 192 pages. Ryland Peters & Small. Pub at $21.95 $12.95

6576810 ARTISAN BREADS: Practical Recipes and Detailed Instructions for Baking the World’s Finest Loaves. By Jon Dick. From sandwich baguette to classic baguettes to a weekday lunch, a gourmet meal to delectable, decorated sweet breads for special occasions. Heaf explores a wide range of tastes and styles enjoyed across Italy, France, Germany, the Middle East, and his native Sweden. Features recipes, tips, and techniques. Photos mostly color, 240 pages. Skyhorse. 8x11¼. Import. Pub at $25.95 $18.95

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Cookies, Breads & Baking

6583083 THE GREAT AMERICAN CHOCOLATE CHIP COOKIE BOOK. By Carolyn Wyman. Along with more than 75 recipes, this book also includes the true story of the cookie’s invention 75 years ago, a state-by-state survey of bakeries and restaurants known for their chocolate chip cookie creations and much more. Illus. in color. 207 pages. Cowan. Paperbound. At $19.95 $4.95

4594444 ARTISAN BREAD: 100 Years of Techniques and Recipes. By Keith Cohen. The master baker and owner of Orwashes bakery offers professional baking methods including step by step directions for baking a variety of delicious breads and rolls, and presents a behind the scenes look at how an artisan baker works and creates mouthwatering new recipes. Includes recipes. SHOPWORN. Well illus. in color. SOLD OUT

6654962 BREAD. By Dean Brettschneider. This irresistible collection offers up breads to match any occasion, from savoy to sweet, hearty to light. Whether you fancy a bagel or baguette, sourdough or sticky buns, these delectable and easy-to-follow recipes are sure to become firm favorites. Well illus. in color. 206 pages. Jacqui Small. Paperbound. At $21.99 $17.95

*5925877 MEN’S BAKING MANUAL. By Andrew Webb. From puddings to patisserie, sourdough to sausage rolls, this guide tells you everything you need to know. Covering tools and equipment, perfect pastry, yeasts and starters and cake making, it gives advice, tips and recipes that will have you wowing your friends and family with stunners breads, cakes, puddings and pastries. Fully illus. in color. 8½x10½. Pub. at $36.95 $19.95

NEW! *401015 THE NEW BREAD: Great Gluten-Free Baking. By J. Frei & M. Blohm. Alternatives like buckwheat, cornmeal, and rosehip powder open the door to endless gluten-free baking possibilities. That potential is fully realized in this collection of over 400 recipes, from tortillas to fiber rolls, as well as marmalades and other essential bread companions. Color photos. 143 pages. Schiffer. $21.95

Desserts

2664593 PUDDIN’: Luscious and Unforgettable Puddings, Parfaits, Pudding Cakes, Pies, and Pops. By Clio Goodman with A. Martin. This irresistible collection offers up breads to match any occasion, from savoy to sweet, hearty to light. Whether you fancy a bagel or baguette, sourdough or sticky buns, these delectable and easy-to-follow recipes are sure to become firm favorites. Well illus. in color. 206 pages. Jacqui Small. Paperbound. At $21.99 $17.95

6669963 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM. By Louis P. De Gouy. From simple cherry ice cream to the ultimate hot fudge sundae, this vintage volume of ice cream recipes offers a mouthwatering collection of frozen treats that are sure to include something for everyone. In addition to many different types of ice cream and sherbet, the recipes cover frozen puddings, souffles, parfaits, mousses, and more. 208 pages. Dover. Paperbound. At $4.95 $2.95

6767389 BETTY CROCKER MIX IT UP DESSERTS: Cookies, Cakes, Brownies, and More. Offers 320 fabulously flavorful sweets for any occasion, including cakes, cupcakes, cookies and bars, fruit desserts, decorated desserts, and even gluten-free desserts—all with the ease of a mix. Try Fiesta Fudge Cookies; Citrus Mini Cheesecakes; or White Chocolate Mousse. Well illus. in color. 426 pages. Dover. Paperbound. At $8.95 $3.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Jennifer Lee. Presents recipes for cakes, brownies, and cookies that can be made in an ordinary kitchen, making no-fuss ice cream, gelato, sherbet, sorbet, and more. SHOPWORN. Well illus. in color. 168 pages. St. Martin’s. Paperbound. At $22.99 $8.95


5851299 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors. By Nicole Weston. Offers custard-based recipes and lighter, egg-free options for creating a bounty of frozen desserts. From a frozen hot fudge sundae with Peaches and Cream to savour in summer, to creamy chocolate mousse, there is a recipe for every occasion. 90 pages. Storey. Paperbound. At $8.95 $3.95

6832122 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Judy C. Polinsky. A collection of recipes straight from the pages of the Georgian era that promotes the use of roses in everyday cooking and baking. Learn how to select these roses from your garden, make your own rose water and create elegant desserts like Rose water Shortbread Cookies. Well illus. in color. 180 pages. Race Point. Paperbound. At $21.99 $6.95
Desserts

6867855 LES PETITS SWEETS. By K. Gordon & A.E. McBride. Explains each recipe from start to finish using flavors like Earl Grey, lavender, cardamom, apple, cherry, and more. Try Banana-Brown Sugar Madeleines; Chocolate-Macadamia Shortbreads; Citrus-Pistachio Sweet Dough and more. Paperback. Illus. in color. 304 pages. Press. Pub. At $18.00 $4.95

4529170 101 THINGS TO DO WITH PUDDING. By Stephanie Ashcraft. Creamy pudding makes sweet treats, fruit salads, cookies, pies, and cakes into wonderful dreamy treats. Includes: Overnight Pecan Scones Buns; Berry Yogurt Parfait Salad; Peanut Butter Cup Pizza; Blueberry Punch Bowl Cake; and more. 128 pages. Gibbs Smith. Spiralbound. Pub. At $9.99 $4.95

3647225 101 THINGS TO DO WITH A CAKE. By Stephanie Ashcraft. You are surrounded at the variety of desserts that can be made from boxes of standard cake mix. Most dishes have only four or five ingredients, and include such gems as Cream Cheese Lemon Poundcake, Heath Bar Cake, and Ice Cream Sandwiches. 128 pages. Gibbs Smith. Spiralbound. Pub. At $9.99 $4.95

6740066 BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Ben and Jerry’s share their tips and techniques for making giant ice cream that has made them nationwide heroes. Specially adapted to make at home with 90 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperback. Pub. At $9.99 $4.95

★6799531 150 BEST DONUT RECIPES: Fried or Baked. By George Geyry. This collection of delectable recipes features a variety of choices for fried, baked, cake-based, holiday, specialty, and one-bite donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 224 pages. Robert Rose. Paperback Import. Pub. At $24.95 $19.95

6743131 MAGIC CAKES. By Kathleen Royal Phillips. These cakes call for a loose batter that magically transforms into multiple layers of custard, fudgy, sponge cake, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cake Bars, and more. Well illus. in color. 102 pages. Running Press. Pub. At $18.00 $12.95


★6841082 THE EUROPEAN CAKE COOKBOOK. By Tatyan Nesteruk. Allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations inside are Raspberry Sacher torte; Amaretto Creme Cake; Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 150 pages. PageSmith. Paperback. Pub. At $19.99 $14.95

6798780 PARIS PATISSERIES: History, Shops, Recipes. By Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate unparalleled craftsmanship. From traditional Rocher Glacés; Meringues, and Rum Babas, to innovative creations that mingle flavors and textures, this volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 8½x11¼. Import. Pub. At $40.00 $14.95

6747566 FRENCH DESSERTS. By Hillary Davis. A collection of homemade desserts that includes cakes, cookies, tarts, candies, puff pastry, waffles, crepes, and more. Also featured are easy recipes for after dinner special coffees and dessert liqueurs, and a chapter that provides the basic foundations for pastry cream, Choux Pastry, cake batter, tart dough, almond paste, and others. Color photos. 224 pages. Gibbs Smith. 8¾x11¼. Import. Pub. At $30.00 $9.95

6832334 THE BISCOFF COOKIE & SPREAD COOKBOOK. By Katrina Bahli. Made from Biscoff cookies, this lip-smacking spread from Europe is put to good use in an array of cookies, cupcakes, confections and more. Biscoff is sweet toddler cookies; Snickerdoodles; Biscoff Apple Pie Muffins; Fudgy Biscoff Brownies; or White Chocolate Biscoff Granola Bites. Color photos. 168 pages. Countryman. Paperback. Pub. At $16.95 $3.95

5956072 DOUGHNUTS! 100 Dough-Licious Recipes. By S. Beckerman & O. Owell. They are made all around the world, eaten at different times of day, and everybody loves them. This collection of over-the-top doughnut recipes offer both classics and unusual varieties. Cardamom Doughnuts with Apple Cider Glaze; Chocolate Peanut Butter Pretzel Doughnuts; and Burned Caramel Doughnuts with Sea Salt. Well illus. in color. 144 pages. Barron’s. Paperback. Pub. At $24.95 $15.95

6919225 BIG BOOK OF CUPCAKES: 150 Brilliantly Delicious Dreamcakes. By Jan Moon. Find big inspiration in these pint-size confections! This collection is loaded with cupcakes for every season and occasion, with easy and creative ideas for decorating that any home cook will love. Fully illus. in color. 256 pages. Oxmoor. Paperback. Pub. At $19.95 $9.95

4549906 CAKE KEEPER CAKES! 100 Simple Recipes for Extraordinary Bundt Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumb Treats. By Lauren Chatman. Offers a collection of 100 recipes for traditional cakes, moist and luscious, but simple to make and keep on hand for everyday eating. Try the Cornmeal Almond Cake, the Nectarine Cake with Cinnamon-Nut Topping, or the Cream of Coconut Cake with Chocolate Mousse. Color photos. 172 pages. Countryman. Paperback. Pub. At $17.95 $5.95

6870333 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 like Bubbe would. Goren shows you how to re-create the best versions of timeless and traditional Jewish baked goods like Tall Orange Cake; Three-Layer Cheesecake, Black and White Cookies, and Nostalgic Date Roulades. Fully illus. in color. 240 pages. Page Street. Pub. At $24.99 $7.95

6732844 INCREDIBLY DECADENT DESSERTS. By Deb Wise. Guilt free versions of your favorite recipes that cut calories without sacrificing flavor. The author shares more than 100 amazingly tasty recipes, from show stopping cakes and mile high cupcakes to rich cream pies and delicious cookies and bars. Straightforward instructions that ensure sweet success. Well illus. in color. 272 pages. Oxmoor. Paperback. Pub. At $24.95 $7.95

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

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★ 5768403 BEST COBBLERS & CRISPS EVER: No-Fail Recipes for Rustic Fruit Desserts. By Monica Schuyler. Crescent to make, these 50 American desserts are comfort food at its best. Wow your family or please a crowd with this collection. Recipes include Sunshine Breakfast Loaf; Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons; Butter Tarts; and Blueberry Crostata. Well illus. in color. 224 pages. Color photos. Countryman. Pub. at $14.95

★ 6863051 NATURALLY SWEET & GLUTEN-FREE: Allergy-Friendly Vegan Desserts. By Ricki Heller. All the recipes included are free of gluten, eggs, dairy, and refined sugars and are low in glycemic index than “regular” desserts. Recipes include Sunshine Breakfast Loaf; Chocolate-Flecked Pumpkin Seed Cookies; Coconut Macaroons; Butter Tarts; and Blueberry Crostata. Well illus. in color. 224 pages. Color photos. Countryman. Pub. at $14.95


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★ 6733484 THE POKE CAKE COOKBOOK. By Jamie Sherman. Making incredible tasting desserts with great new flavors has never been easier: simply bake your cake, poke some holes, and stuff it with inventive fillings. The author presents 75 cake and filling combinations, including: Death by Chocolate; Chunky Monkey, and Sweet and Salty Pretzel and Ice Cream. Well illus. in color. 160 pages. Page Street. Paperbound. Pub. at $19.95

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★ 6824154 THE TAARTWORK PIE STATS COOKBOOK: Grandmother’s Recipe, Granddaughter’s Remix. By Brittany Bennett. With simple, fresh ingredients, you can create a dessert that will have family and friends saying back for seconds and thirds. Enjoy recipes like Traditional Dutch Appeltaart; Black Bottom Strawberry Pie; and Bee Tart. You also have the option of using them to earn a culinary badge in our Dalek Chocolate Dough or Vegan Dough. Well illus. in color. 143 pages. Page Street. Paperbound. Pub. at $19.99

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**Desserts**


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1877829 TASTE OF HOME BEST LOVED PIES. Ed. by Catherine Cassidy. Discover 185 recipes for fruit-filled wonders, silky cream delights, decadent ice cream treats, dozens of pizzas, cobblers, and other timeless classics made with your favorite ingredients. Well illus. in color. 112 pages. Reiman Media Group. **SOLD OUT**

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6653565 ICED TEA: 50 Recipes for Refreshing Tisanes, Infusions, Coolers, and Spiked Teas. By Fred Thompson. Nothing beats a frosty glass of home-brewed iced tea, and with this collection of over 50 versatile recipes, you can use your imagination to make drinks for any occasion while keeping the pure flavor and wholesome goodness of freshly brewed iced tea. Try Fruit Jug Sweet Tea, Sparkling Strawberry Tea, Iced Chai, or Summertime Tea Sangria. Color photos. 96 pages. Hanford Common.

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