June 28, 2019

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**2878410** QUICK-FIX DINNERS. Ed. by the eds. of Southern Living. There’s something for everyone in this collection. Recipe flags show busy cooks at a glance how long a dish takes from start to finish. There are ideas for comfort foods: pasta night, dinners, side dishes and desserts, proving that dinner made fast can be flavorful, satisfying, and best of all, stress free. 256 pages. Demoor. Paperbound. Pub. at $14.95 $2.95

**229456** THE JOY OF BREWING CIDER, MEAD, AND HERBAL WINE. By Nancy Kozol. Whether you want to try a simple mead, a crisp cider, or a wild wine with herbs foraged from your backyard, you’ll find the inspiration and instruction you need to follow through to the finished product with this thorough guide. Along the way you’ll pick up some fun facts about ethical consumption, sustainable farming, and the history of these ancient brews. Color photos. 139 pages. Clarkson Potter. Pub. at $16.99 $4.95

**6569318** THE AIR FRYER COOKBOOK. By Todd English. The air-fryer is revolutionizing the way we think of eating light. Make the most of it with 50 easy and delicious recipes offered by top chef Todd English. Try foods like guilt-free French Fries, Lamb Empanadas and Puffy Glazed Doughnuts. You’ll be amazed at what you can create with an Air-Fryer! Well illus. in color. 148 pages. St. Martin’s. Pub. at $24.99 $9.95

**7600720** THE VENISON COOKBOOK. Venison Dishes from Fast to Fancy. By Kate Fiduccia. Venison has found an eager audience as a healthy, low-fat alternative to beef. Running the gamut from down-home favorites to gourmet delights, this cookbook has recipes for every meal of the day. Try Venetian Venison Pizza Pie; Chicken-Fried Venison; Venison Meatball Stew; and 140+ other dishes. Color photos. 128 pages. Skyhorse. 8x10½. Pub. at $19.95 $4.95

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**2851792** THE GREAT BIG PRESSURE COOKER BOOK. By B. Weinstein & M. Scarbrough. Recipes for every device, stovetop and electric, no matter the manufacturer. Whether you’re seeking an adventurous array of spices found in dishes such as Cherry Chipotle Pulled Chicken or pure comfort food, like Classic Pot Roast and Potatoes, you’ll find the perfect recipe to feed your family. 16 pages of color photos. 512 pages. Clarkson Potter. Paperbound. Pub. at $25.00 $7.95


**3585263** THE WILDERNESS GUIDE TO DUTCH OVEN COOKING. By Kate Rowinski. Offers a collection of 75 recipes and photographs that are great for camping and home-cooking alike. Recipes include: Beef and Bean Cornmeal Pie; Rosemary Garlic Pork Tenderloin; Wild Blueberry Dumplings; Perfect Roast Chicken with Onions and much more. Well illus. in color. 164 pages. Skyhorse. Paperbound. Pub. at $14.95 $4.95

**6972690** THE QUITE ESSENTIALS OF COOKING. By Mary Heffernan. Whether you are looking to learn the basic principles of cookery or are seeking a comprehensive overview of the subject, this book is for you. The authors, all experts in the field, present the fundamental concepts and techniques that make up the foundation of good cooking. The book is divided into nine parts, each covering a different aspect of cooking. The sections include: Food & Cooking; Equipment; Ingredients; Cooking Methods; Sauces & Dressings; Breads & Baked Goods; Vegetables; Meats; and Poultry. Each section contains clear, concise instructions and helpful hints, as well as recipes that demonstrate the principles being discussed. The book also features full-color photographs of the finished dishes, making it easy to follow along and reproduce the recipes at home. With its practical approach and comprehensive coverage, The Quite Essentials of Cooking is an invaluable resource for anyone who wants to improve their cooking skills. It is a must-have book for any kitchen library.
Cooking Techniques & Guides

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**6714269** THE AIR FRYER BIBLE: More than 200 Healthier Recipes for Your Favorite Foods. By S. LaBorde & E. Hickman. Harness the power of hot air and cook all the foods you love to crunchy, tasty perfection with little or no oil. More than 200 amazing time-saving dishes include more nutritious takes on Sweet Potato Fries; Stuffed Mushrooms; Jalapeno Poppers; and much more. Color photos. 244 pages. Sterling. Paperbound. Pub. at $22.95


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★  **6743935  **KITCHEN SMARTS: Questions and Answers to Boost Your Cooking IQ.** By Jennifer Butler & L. Neville. This is America’s Test Kitchen, a down to earth guide to your kamado like: Smoked Strip Loin with Spicy Goji Berry Brine; Tequila Chicken with Corn & Black Bean Salad. Color photos. 192 pages. Storey. Paperback. Pub. at $19.99 $14.95


★  **6952704  **POWER BENDER REVOLUTION.** By Vanessa Simkins. This high energy, high speed blender companion offers over 100 never fail recipes specifically designed for the thermo cooker with the more than 100 never fail recipes specifically designed for the TG included here, like Korean Rice Bowl, Rice and Brown Butter Brussel Sprouts; Salsa Verde. Options for vegetarian, vegan, dairy-free, gluten-free, nut-free, and refined sugar-free diets are included. Color photos. 264 pages. Penguin. Paperbound. Pub. at $19.99 $6.95

★  **6796477  **THE SPICY DEHYDRATOR COOKBOOK.** By Michael Hultquist. Take your dehydrator to spicy new heights with innovative recipes—everything from hot sauces and spice mixes to jerky and soups that you can rehydrate later. Filled with packed with helpful tips, tricks, and killer ideas like Strawberry BBQ Sauce Leather, Buffalo Chicken Jerky; Spicy Chocolate Pomegranate; and more. 152 pages. Stackpole. Stackpole. Paperbound. Pub. at $19.95 $17.95

★  **6897061  **PREP-AHEAD BREAKFASTS & LUNCHES.** By Alea Milham. Simple do ahead techniques help you save even the busiest weekday mornings. Batch cooking and ingredient prep make getting a flavor cooked meal from your lunch bag a no brainer. Find meals your family will enjoy like, Strawberry Baked Oatmeal, Bourbon Beef and Quinoa Bowl, and Chicken Marsala Pockets. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

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Cooking Techniques & Guides


5952247 THE COOK’S BIBLE: The Best of American Home Cooking. By Christopher Kimball. In-depth coverage of all culinary basics, from the ideal way to cook a turkey to the perfect chocolate cake, includes foolproof master recipes for some 400 favorite dishes. Illus. 443 pages. Little, Brown. Paperbound. Pub. at $20.00 $4.95

4580362 SHEET PAN SUPPERS: 120 Recipes for Simple, Surprising, Hands-Off Meals Straight from the Oven. By Molly Gilbert. Cook complete meals on one sheet pan or two. Recipes and techniques for easy weeknight dinners and special occasion meals, like Baked Baby Back Ribs & Potatoes, Buffalo Chicken Drumsticks & Charred Romaine and including Apricot French Toast will get you cooking in no time. Illus. 320 pages. Workman. Paperbound. Pub. at $15.95 $11.95

★ 6974732 KNIFE SKILLS. By Bill Collins. Describes the knives you need (plus a few that are just fun to have) and how to shop and care for them. Every knife has its purpose, and Bill Collins explains how to use each one safely and effectively. Illus. 106 pages. Clarkson Potter. Paperbound. Pub. at $9.95 $4.95

★ 2791137 THE INSTANT POT BIBLE. By B. Weinstein & M. Scarbrough. Every one of the over 350 recipes included gives ingredients and timings for all sizes and models of Instant Pot, including the Instant Pot MAX. These innovative “road map” recipes for classics such as vegetable soups, chili, pasta casserole, oatmeal and more let you customize flavors and ingredients—with vegan, vegetarian, keto-friendly, and gluten free options galore. 32 pages. Paperbound. Pub. at $17.99 $11.95

★ 6973614 THE NEW COMPLETE PRESSURE COOKER: Get the Best from Your Electric or Stovetop Model. By Jennie Shapter. Packed with over 120 tried-and-tested recipes, and step-by-step tips and preserves, plus plenty of guidance on pressure cooker timings and settings. Dive into tempting dishes like Beef Pot Roast; Duck Cassoulet; Barbecue Ribs; Squash Pudding; Marmalade. Well illus. in color. 256 pages. Workman. $14.95

★ 6939279 LAST-MINUTE KITCHEN SECRETS. By Joey Green. Contains more than a hundred helpful hacks to avoid and salvage cooking disasters, store and prepare ingredients, keep appliances running smoothly and clean cookware. These simple, ingenious tips may sound quirky at first, but they really work. Fully illus. in color. 230 pages. Chicago Review. Paperbound. Pub. at $16.95 $9.95

5911779 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People–All You Need Is a Mug and a Microwave. By Denise Smart. Describes the knives you need (plus a few that are just fun to have) and how to shop and care for them. Every knife has its purpose, and Bill Collins explains how to use each one safely and effectively. Illus. 106 pages. Clarkson Potter. Paperbound. Pub. at $9.95 $4.95


★ 6873059 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 Turkey Meatloaf, Cheddar & Ham Strata, and Taco Soup, and more. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95 $5.95

★ 1872022 FANNIE FARMER 1896 COOKBOOK: The Boston Cooking-School. This collection contains an incredible offering of 1,360 of Fanny Farmer’s recipes, from how to boil an egg to how to prepare a calf’s head. Goes from recipes like Grilled Shrimp & Sausage, Country Ham, and Turkey, to special suppers like Teriyaki Steak with Beef, to more nourishing meals like Granola with Berry Compote, to light bites like the Ultimate Three Cheese Toastie, to special suppers like Teriyaki Steak with Noodles. Well illus. in color. 588 pages. Workman. $29.95


★ 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 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. Pub. at $9.95 $7.99

Recipe Collections


★ 6791597 COUNTRY COOKING FROM A REDNECK KITCHEN. By Francine Bryson with A. Kwick. A collection of 125 recipes, drawn from the Southern table. Chicken dinners, savory pies, Sunday suppers to serve the preacher, make and take casseroles, dips and other redneck whatnots, backyard barbecue favorites and three chapters on baking goods, all presented with clear step by step instructions. Fully illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $22.00 $14.95

1973039 * 6646065 MEATBALLS. By Roberta K. Laughton. Filled with over 500 fail-safe, mouth-watering recipes like Baked Cannelloni; Shrimp & Cauliflower Gratin; Long-Simmered Beef Daube, Coconut Chicken Korma; and Braised Pork with Pears & Fennel. Well illus. in color. 288 pages. Sellers. Pub. at $17.95 $9.95

★ 6973059 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 Turkey Meatloaf, Cheddar & Ham Strata, and Taco Soup, and more. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $7.95 $5.95


★ 6858015 THE GREAT LITTLE PUMPKIN COOKBOOK. By Michael Kronid. No matter whether it comes from your garden, a farm stand, or just your local grocer, the pumpkin variety known as a ‘pie pumpkin’—like a large, firm, faceless face, a fea. See more titles at erhbc.com/685 - 7 -
644279X CAST IRON COOKBOOK. By Joanna Pruess. It cooks up the most mouth watering Buttermilk Fried Chicken on one evening, does double duty with a Swiss Cheese and Apple Frittata (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight and more than 100 other recipes are presented. Color photos. 220 pages. Skyhorse. Paperback. Pub. at $15.95 $6.95

5749913 1.001 DELICIOUS SOUPS & STEWS, 4TH EDITION. Ed. by Sue Spitter with L.R. Yoakam. Features streamlined recipes focused on simple and swift preparation. Hundreds of the recipes can be prepared in 5 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, Fabulous French Lentil, Spicy Coastseafood Stew. 731 pages. Agate. Paperback. Pub. at $20.99 $5.95

2912120 A MEATLOAF 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 for meatloaf from the best chefs in the country. This classic takes it to the next level with famous chefs like Bobby Flay and Mario Batali. Full of photos throughout. The love letter to meatloaf incorporates history, personal anecdotes and even meatloaf sandwiches. Recipes include Eggs in Your Meatloaf, Moroccan Meatloaf, and Cheesburger Meatloaf. 254 pages. Grand Central. $24.00

6933003 JUST TACOS: 100 Delicious Recipes for Breakfast, Lunch, and Dinner. By Shelley Wiseman. Simple to prepare, fun to eat, and packed with flavor, these tacos are all about fresh ingredients every time. Color and creamy. Discover how to make your own tortillas from scratch, which ingredients to keep on your pantry, and how to create delicious easy-to-prepare tacos. Color photos. 296 pages. Ten Speed. $29.99

LIMITED QUANTITY 2898578 MILK STREET: The New Home Cooking. By Christopher Kimball et al. These are more than just good recipes. They teach a simpler, bolder, healthier way to eat that will change your cooking forever, making it a pleasure, not a chore. Included in more than 125 recipes that deliver big flavors and textures are Japanese Fried Chicken; Thai-Style Coleslaw; Rum Soaked Chocolate Cake, and Mexican Chicken Soup. Well illus. in color. 310 pages. Gooseberry Patch. Spiralbound. $16.95 $6.95

6802168 THE ORIGINAL WHITE HOUSE COOK BOOK, 1887 EDITION. By F.L. Gillette & H. Ziemann. Initially published in 1887, this is a cooking compendium penned by F.L. Gillette, whose book had become a totem of cooking and housekeeping, but may never have actually visited the White House and Hugo Ziemann, a White House steward. The collection includes more than five hundred recipes for soups, meals, desserts, and appetizers, along with tips and tricks. Well illus. 562 pages. Skyhorse. Paperback. Pub. at $19.99 $6.95

2873214 THE ENTREES: Remembered Favorites from the Past. By Gay Monaghan. Packed with main courses from past eras, as well as histories of celebrated restaurants and top chefs. Includes two dozen remembered flavorful recipes from around the world for fish, shellfish, poultry, game, and meat dishes, as well as hearty salads and vegetable selections. Color photos. 192 pages. Rizzoli. $44.50

6593488 TASTE OF HOME BRUNCH FAVORITES. Ed. by Janet Briggs. Brunch is a great way to get together and relax with friends and family. It can be simple, with coffee and sweet rolls, or extravagant with an egg casserole and more. Features over 200 scrumptious recipes that have the gang over. Recipes include True Belgian Waffles; Maple-Glazed Sausages; Almond Coffee Cake; Doughnuts. Well illus. in color. 208 pages. Recipe Collections. $44.50

6499207 SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-page collection, Vaughn has curated a living history of the South’s culinary culture—one plate, one conversation, and one recipe at a time. This collection includes Corn Chowder from Opal Mae’s Cafe; Shrimp Po’ Boy from Benny Cajan Sea-Fry Restaurant, and Sweet Potato Pie from Chandler’s Deli. Color photos. 274 pages. Thomas Nelson. Pub. at $26.99 $4.95

2849234 BETTY CROCKER COOKBOOK, 12TH EDITION. By Adam Kowit. Fully revised with more than 1,500 recipes and 1,000 photos, and more cooking guidance than ever before, this edition gives you the best of what you need to cook today. Filled to the brim with classic and fresh ideas, like Pork Carnitas Taco, Balsamic Pork Chops and Swiss Cheese and Asian Tuna with Wasabi Aioli. Ringbound. 683 pages. HMH. Spiralbound. Pub. at $29.99 $9.95

$680499X GOOSEBERRY PATCH FROM GRANDMA’S KITCHEN. If you love swapping recipe cards with family and friends, you’ll find this collection brimming full of old fashioned favorites you want to pass along. Handed-down recipes like Country Biscuits and Eggs, Chicken Noodle Soup; Country Fried Steak, Golden Macaroni and Cheese; Louisiana Menage Pie and Iced Shortbread Cookies. 16 pages of color photos. 220 pages. Gooseberry Patch. Spiralbound. Pub. at $36.95 $12.95

$356249 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 Nana’s Country Chili. Round out the meal with breads and muffins like Buttery Cinnamon Biscuits, Casserole Onion Bread or Chile Rellenos. 128 pages. Gooseberry Patch. 5½x¾¼. Spiralbound. Pub. at $7.95

$687775 THE OLD FARMHOUSE KITCHEN: Recipes and Old-Time Nostalgia. By Frances A. Gillette. Tried and true comfort food recipes from the farmhouse kitchen that will help you produce irresistible creations. Features over a hundred of easy to follow recipes including Chicken and Dumplings; Swedish Pancakes; Creamy Potato Soup; and Blueberry Pie. Filled with hundreds of tips and techniques, this is a collection of delicious recipes. Well illus. in color. 198 pages. Frances A. Gillette. 8¼x11. Paperback. Pub. at $19.95 $14.95

2905103 THE BASQUE BOOK. By Alexandra Raji et al. Whether it’s a perfect rieu soupe to serve with just a few silvers of cold butter or a drizzle of olive oil, salt cod slowly poached in oil and topped with an emulsion of its own juices, or a handful of braised leeks scattered with chopped egg—Basque cooking is about celebrating humble ingredients as showcased in this collection of delicious recipes. Well illus. in color. 264 pages. Ten Speed. Pub. at $29.99 $6.95


5362434 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 repeating 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. Paperback. Pub. at $29.99 $8.95

2865253 THE GOURMET COOKBOOK: More Than 1,000 Recipes. Ed. by Ruth Reichl. Entertaining introductions to each chapter, entertaining head notes, indispensable information about ingredients and techniques, hundreds of tips from Gourmet’s test kitchens, and an extensive glossary, this volume is the essential kitchen companion for anyone who wants unforgettable recipes and spectacular results every time. 1,040 pages. HMH. Paperback. Pub. at $40.00 $9.95

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Recipe Collections

2892713 COOK FRESH YEAR-ROUND. By Fine Cooking. Celebrate simple seasonal eating with this sweet boxed collection of recipes in four small volumes. Spring, Summer, Fall, and Winter. Includes over 50 delicious recipes to introduce at least 312 pages in four volumes. Taunton. Pub. at $19.95 $3.95

5967252 I LOVE MEATBALLS. By Rick Rodgers. An all-around delicious meatball can do more than just dress up your spaghetti. This collection of over 50 recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Soup, or Holiday Meatball Lasagna. Color photos. 156 pages. AndrewsMcMeel. Pub. at $19.99 $3.95

6972195 SUPER FAST INSTANT POT PRESSURE COOKER COOKBOOK. By H. Podolino & E. Sanders. Make the most of the versatile, most overused cooking appliance on the market with this assembly of delicious—all of which can be prepared in under an hour! One hundred dishes in all, including Tuscan White Bean Soup, Pesto Spaghetti Squash, Salted Caramel Cheesecakes, and more. Well illus. in color. 160 pages. Castle Point. Paperback. Pub. at $19.99 $4.95

2894319 TOTS! 50 Tot-ally Awesome Recipes from Totchos to Sweet Po-tot-o Pie. By Dan Whalen. This quirky collection features more than 50 recipes making for delicious and over the top meals with tater tots, from Chicken Tot Pie to Cheeseburger Tot Sliders, Tots Benedict to Apple Tot Crisp. Every recipe uses frozen store-bought tots but directions for making tots from scratch are included. SHOWDOWN. Well illus. in color. 160 pages. Workman. Paperback. Pub. at $12.95 $4.95

2823810 PRIME: The Complete Prime Rib Cookbook. By John Whalen III. Culinary experts from across the country present a go-to recipe collection for the ultimate celebration. A carefully selected gathering of the best methods and secrets on the topic of tantalizing cut of beef with just the right rubs and gravies, it’s all full of everything from Prime Rib au Poivre and Cowboy Steaks to creative cuts like Scotch Fillet or Fillet Medallions. Cider Mill. 8¼x10¼x. Pub. at $24.95 $6.95

2858883 THE HAMILTON COOKBOOK: Cooking, Eating & Entertaining in Hamilton’s World. By Laura Kumin. Takes you into Alexander Hamilton’s home and to his table with historical information, recipes, and tips on how you can prepare and serve the food that our founding fathers enjoyed in their day. Experience dishes like Calamari Fritti, Fettuccine Alfredo, Two-Way Fried Sausages and Apples; and Gingerbread Cake. Illus. 131 pages. Post Hill. Paperback. Pub. at $19.99 $4.95


6964120 COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect frittata with an egg of a side of baked potatoes, or a pot of oatmeal with cookies spiked with rum, this is the guide for you. Recipes include Pimiento Grilled Cheese with Fried Pickles and East Coast Chicken Pot Pie. Each has been designed for two or one person. Can be doubled or even tripled for a group. Color photos. 216 pages. Countryman. Pub. at $24.95 $6.95

2881942 PANINI. By Melanie Barnard. More than just a sandwich, this traditional Italian café standby can be enjoyed at home in a variety of ways and combinations of ingredients. With over 50 recipes ranging from favorite lunch dishes to casual dinner plates, this collection offers dozens of ideas! Fully illustrated. 96 pages. Widow. Pub. at $17.95 $3.95

6833039 COOKING WITH BOOZE. By George Harvey Bone. The author demonstrates that wine, beer, and spirits can be incorporated into recipes for every meal of the day with incredibly delicious results. From beer batter for onion rings to ribs braised in wine, from champagne oysters to the perfect penne a la vodka, Bone presents a delightful collection of easy-to-follow recipes. 146 pages. Skyhorse. Pub. at $14.99 $5.95

5995626 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, goes never out of style and cannot be destroyed. Here are more than 100 recipes that include Italian Fettucine and Peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or oven, or on a grill or campfire. Well illus. in color. 266 pages. Good Books. Pub. at $19.99 $6.95

2890267 THE SUNDAY DINNER COOKBOOK: Over 250 Modern American Classics to Share with Family and Friends. Bring everyone back to your table by making family dinnertime memorable. With over 250 recipes—from tasty new side dishes to a full Thanksgiving, and everything in between—this collection will make every meal celebration. Features dishes like Corned Beef, Grilled Chorizo Sandwich, Yorkshire Pudding, and more! Color photos. 463 pages. Cider Mill. Pub. at $29.95 $7.95

9697525 BETTY CROCKER’S COOK BOOK FOR BOYS AND GIRLS. This full reproduction of the 1957 classic for boys and girls includes 254 kid tested recipes and ideas. Kids can make Clown Cupcakes, Whiz Applesauce Cake, Open Faced Hamburgers, and more. Illus. in color. 192 pages. HMH. Spiralbound. Pub. at $16.95 $12.95


2919001 FAMILY FAVORITE CASSEROLE RECIPES. By Addie Gundry. Offers 103 dishes that are easy to pack, ready to go, and super easy on the flavor. Taste your way through the day with stress-free classics like Smoked Gouda Mac and Cheese; the Hidden S’mores Casserole; One-Pot Chicken Cordon Bleu Casserole, and more. Gundry offers a range of casseroles for every meal of the day with强调 incredibly delicious results. From beer batter for onion rings to ribs braised in wine, from champagne oysters to the perfect penne a la vodka, Bone presents a delightful collection of easy-to-follow recipes. 146 pages. Skyhorse. Pub. at $14.99 $4.95

2843300 THE NEW PRESSURE COOKER COOKBOOK: A Tantalizing Collection of over 175 Delicious Recipes for Quick, Easy & Healthy Meals. By Jake Grogan. With tips on making recipes Vegetarian, Vegan, Paleo, and Gluten-Free, this collection of tasty recipes has something for everyone: Spicy Mexican Beef Stew; Beer-Soaked Chicken; Beef Short Ribs with Rosemary; Gnocchi; and many more! Color photos. 304 pages. Cider Mill. 8¼x10¼x. Pub. at $24.95 $5.95

2831376 BETTER HOMES & GARDENS 100 RECIPES YOU’LL MAKE FOREVER. Ed. by Jan Miller. Every recipe in this collection was tested, tweaked, and retested, and each is accompanied by notes and guidance from the culinary professionals in the test kitchen. Whether you want to make the perfect French Omelet, master Classic Lasagna, or whip up some Cream Puffs, you’ll find 100 beyond-tasty recipes in this volume. Fully illustrated with color photos. 304 pages. HMH. 8¼x10¼x. Pub. at $25.00 $7.95

6906516 BETTER HOMES AND GARDENS 1x9 THE PAN THAT CAN. Ed. by Jan Miller. Features 150 delicious new recipes for appetizers, breakfast bakes, one-pan dinners, roasted veggies, hot sandwiches, and more. Each recipe is fully tested and includes full nutrition information. Tacos in Pasta Shells; Baked Cajun Seafood and Rice; or Candy-Crunch Peanut Butter Bars. Fully illustrated in color. 304 pages. HMH. Paperback. Pub. at $19.99 $5.95

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Recipe Collections

**594225 BETTER HOMES AND GARDENS MAKE IT, DON'T BUY IT.** Ed. by Jan Miller. With made-from-scratch basics like Greek yogurt, crackers, salad dressings, milk, mixes, ketchup, and mustard, you can feel better about the food you and your family eat every day. Includes 300 doable and delicious recipes that utilize the freshest of real ingredients at home cooking. Ring bound. Color photos. 482 pages. HMH. 8¾x10. Spiralbound. Pub. at $29.99 $6.95

**2837666 GET BAKED: Space Cakes, Pot Brownies, and Other Tasty Cannabis Creations.** By D. MacLean & S. Lucid. Delicious, hash filled snacks from party food to great cakes and, of course, the ultimate brownie. Each of the 40 recipes is tried and tested for optimal results and maximum impact! Recipes include Jamaican Rum Cake; Chili Con Carne; Spinach & Cream Cheese Pizza, and Cherry Pie. Illus., many in color. 96 pages. Prance. Pub. at $9.99 $3.95

**6909329 BETTY CROCKER FRESH FROM THE FREEZER.** Ed. by Anne Ficklen. Unlock the frozen assets in your kitchen with these quick and easy make-ahead dishes. From Fully Cooked dishes to pop in the freezer and thaw for dinner time, to prepped meals in freezer bags ready for the slow cooker, 150 recipes include clever fare like Frozen Blueberry Breakfast Bars or Chicken and Spinach Stuffed Shells. Color photos. 304 pages. HMH Paperbound. Pub. at $12.95

**283212 BETTY CROCKER LOST RECIPES.** Ed. by Anne Ficklen. A treasure for both devoted Betty Crocker fans as well as modern cooks interested in recipes with a retro twist. Filled with updated versions of tried and true recipes—Baked Chicken Kiev, Party Waffles Royale, Waldorf Salad and many others. These recipes are ready to grace the tables of a whole new generation. 388 pages. HMH. Pub. at $25.95 $7.95

**7655525 POT PIES: 46 Comfort Classics to Warm Your Soul.** From the eds. of Hobby Farm Home. Few meals can satisfy like a hearty pot pie. Presented here are 46 easy step by step recipes for making chicken, vegetable, turkey, and seafood pies, accompanied by the expert advice on making stocks, getting the perfect flaky crust, pairing craft beers with pot p Ui. Well illus. in color. 117 pages. HMH Paperbound. Pub. at $14.95 $4.95

**2842408 THE ULTIMATE PASTA AND NOODLE COOKBOOK.** By Serena Cosmo. The ultimate resource for every level chef, and a keystone addition to your library with over 300 recipes for pasta, soups, stir-fry dishes and baked dishes; gluten-free and spiralized vegetarian recipes; and a complete how-to section on making your own fresh pasta, gnocchi, and dumplings with easy to follow instructions. Color photos. 80 pages. Cider Mill. Pub. at $39.95 $6.95

**670716 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You'll Ever Want to Make.** By the eds. at America's Test Kitchen. From Beel Stew to Lasagna to Easy Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and techniques in color. 464 pages. HMH. 8¾x10. Pub. at $40.00 $29.95

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

**2817225 TAMALES.** By Daniel Hoyer. You will find a variety of masa, fillings, sauces, and salsas in more than 50 fresh recipes that have an endless combination of exciting flavor possibilities for this traditional Mexican dish. Fully illus. and 128 pages. Gibbs Smith. Pub. at $19.99 $6.95

**690534X SALLY'S CANDY ADDICTION: Tasty Truffles, Fudges & Treats For Your Sweet-Tooth Fix.** By Sally McKinney. Jam packed with 75 homemade sweets, candies, and confections, with easy to follow recipes and stunning photography. Learn how to make your very own Lemon Cream Pie Truffles; Strawberry Buttercreams, Mint Chocolate Cream Pie; the Great Milk Way Cake; and Easy Prom Night Fudge. This is a great candy making for everyone. 192 pages. $7.95

**6832641 TASTE OF HOME MAKE IT! TAKE IT.** Filled with 384 bring a dish lifesavers! Each recipe is guaranteed to come out delicious, travel well and satisfy a hungry group of partygoers. Pick from any of the sensational recipes here such as Spinach Dip Pull-Aparts; Quick and Colorful Corn-Bean Salad; Honey-Pecan Squares, and you'll find your contribution is the hit of the party. Fully illus. in color. 320 pages. Reader’s Digest. Paperbound. Pub. at $17.99 $13.95

**6688047 SIMPLE COMFORTS: 50 Heartwarming Recipes.** By Sur La Table. Comfort food is one of the best things about childhood in edible form—soothing soups, savory casseroles, homemade cakes, pies, and creamy puddings. The recipes here are both comforting and contemplative, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00 $4.95

**2813089 THE PORK ROLL COOKBOOK: The Mid-Atlantic Treat.** By J. Pizzi & S. S. Yekut. From the origins of the pork roll, to the festival bearing its name, to foodie culture’s incorporation of dier food, this is the ultimate tribute to the Mid-Atlantic’s signature meat. Features creative pork roll recipes for breakfasts, soups and stews, and main dishes. 143 pages. Cider Mill. Pub. at $16.95 $4.95

**2831368 BETTER HOMES & GARDENS WONDER POT.** Ed. by Jessica Christensen. Create simple meals for every night of the week with just one pot. This delicious collection of recipes can all be made in a single “pot”—slow cooker, dutch oven, skillet, pressure cooker, or casseroles. Dis hes include Buffalo-Ranch Macaroni and Cheese; Miso Hot Pot; and Hawaiian Style Meat Loaf. Well illus. in color. 304 pages. HMH. Pub. at $19.99 $5.95

**2815486 HOMEFRONT COOKING: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones.** By Tracey Enerson Wood et al. A collection of more than seventy treasured family recipes and photographs from the military service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Chicken and Broccoli Casserole; Pensacola Tuna Casserole; and Sunday Dinner Noodles. 226 pages. Skyhorse. 8¾x10. Pub. at $24.99 $4.95

**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 follow these tips, you will expand your world of sausage possibilities. This unique guide provides more than 75 recipes for making sausages from a variety of meat and seafood, as well as vegetarian sausage. Color photos. 164 pages. Ten Speed. Pub. at $23.00 $3.95

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

**2780399 TASTE OF HOME PUMPKIN.** Can’t get enough of that sweet and spicy pumpkin taste? Enjoy the 101 recipes included in this delicious collection like Fluffy Pumpkin Pancakes; Pumpkin Chip Muffins; Roasted Pumpkin Nachos; Pumpkin-Chorizo Bow Ties; and Ginger-Streusel Pumpkin Pie. Fully illus. in color. 226 pages. Reader’s Digest. Spiralbound. Pub. at $12.99 $9.95


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**2892715 SAMEEN RUSHDIE’S INDIAN CUISINE.** Takes readers on a personal culinary journey, driven by an impulse to share and celebrate North Indian food. Rushdie explains how local spices, and other flavorful array of meat, poultry, fish dishes, and vegetables spread. These recipes will fill your kitchen with the irresistible flavors of Indian cookery. 256 pages. Paperback. Pub. at $16.00 $9.95

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**6855997 WILL IT SKILLET? 53 Irresistible and Unexpected Recipes to Make in a Cast-Iron Skillet.** By Daniel Shumski. Launches you on a wondrously versatile cooking instrument, revealing the endless culinary possibilities that a cast-iron skillet can provide for any meal of the day. Use it to char your Grilled Vegetable and Cheddar Nachos; roast your Salt-Roasted Potatoes; or fry a little hash brown to finish your breakfast skillet. Fully illus. in color. 208 pages. Workman. Paperback. Pub. at $14.95 $4.95

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Recipe Collections

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2914247 VEGETABLES ILLUSTRATED: An Inspiring Guide with 700+ Vegetable Illustrations. By Eliza Cross. Add so much more to your cooking. Includes 700+ vegetable illustrations and so much more. 128 pages. Gibbs Smith. Spiralbound. Pub. at $17.95

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2977673 THE LITTLE HOUSE KITCHEN BOOK, REVISED: Frontier Foods from Laura Ingalls Wilder’s Classic Stories. By Barbara M. Walker. Celebrates the life of a pioneer family working, cooking, and eating together. More than 100 unique recipes are included, all of them adapted for a modern kitchen. Includes excerpts from the Little House books and invites the reader to recreate the foods described, from pancake men to vanity cakes to strawberry jam. Well illus. in color. 512 pages. Countryman. Spiralbound. Pub. at $19.95

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2836289 BRAZIL: A Cook’s Tour. By Christopher Idone. Journeys through the exotically d ordered, colorful, and shocking in stunning photographs the people, the land, and most especially the food, with more than 100 authentic recipes for dishes such as Fish Stew Cандiо, Brazil Nut Soup, and Chicken Pudim. 216 pages. Potter. Pub. at $32.50.


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

2847841 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Homes. By Carole Rohl Gignacaro. Offers an endless array of traditional appetizers, soups, salads, main dishes, casseroles, breads, and desserts—stick to your ribs comfort food! Recipes include Apple Drippings; Chicken Pot Pie; Dutch Potato Soup; Reed Beet Eggs; and White Chocolate Shoo Fly. Color photos. 192 pages. Fox Chapel. Paperback. Pub. at $14.99.

6785689 EASY MEXICAN FOOD FAVORITES: A Mexican Cookbook for Taquera-Style Home Cooking. By Jennifer Ovlera. Brings the most popular Mexican fare right to your very own table, from salbutes to enchiladas and horchatas. Includes 115 simple, hassle-free recipes, many of which take less than 45 minutes to prepare, and step by step instructions for cooking techniques.

2819066 YOGURT EVERY DAY: Healthy and Delicious Recipes for Breakfast, Lunch, Dinner and Dessert. By Hubert Cormier. A celebration of one of the world’s most delicious ingredients, showing you just how easy and delicious it is to incorporate yogurt into your everyday life, and offers 75 delicious recipes for breakfast, lunch, dinner, snacks and dessert using yogurt. By Coquilles Saint-Jacques & Tagliatella a la Creme. Includes a section on how to make your own yogurt at home. Fullyillus. in color. 198 pages. Random. 8¼x10. Paperback. Pub. at $19.95.


2901153 PICKLES AND ICE CREAM: A Bizarre Pregnancy Cravings Cookbook. By V. Jacob-Ebbinghaus & J. Rodrigues. Compiling more than 65 of the most outrageous food choices reported by expectant moms, this fun volume includes recipes for Cherry Spaghetti; Mashed Potato with Caramel Sauce; Butter Watermelon; and the classic of them all—Pickles and Ice Cream. This collection will make you laugh as you satisfy your savor all, laugh, and snack time, your whole family will quickly fall in love with kale. Recipes include Blackened Salmon with Garlicy Cajun Kale, Butternut Squash and Kale Chili, Cauliflower and Kale Yellow Curry, Indian Chickpea Stew with Kale, Cheddar Kale Skillet Lasagna, and more. Fullyillus. in color. 250 pages. Skyhorse. Paperback. Pub. at $14.99.

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- **2890186** SOMETHING OLD, SOMETHING NEW: Classic Recipes Revised. By Tamar Adler. This compilation gathers more than 100 fabulous recipes from old cookbooks and menus and enlivens, updates, and simplifies them. Featuring many dishes to excite your palate like Chicken & Cheese Croquettes, Chilled Flower Blossom Soup, Creamy Pudding, Steak Diane Hallelujah!, Grilled Quails on Canapes, and more! Includes over 200 recipes and techniques, indexed in quiant and informative illustrations. 241 pages. Penguin. **$16.95**

- **6868372** TASTE OF HOME ULTIMATE BEEF, CHICKEN & PORK COOKBOOK. Ed. By A. Glander & H. Wheaton. Find your way to ground-beef staples and chicken classics to barbecued ribs and bacon-wrapped appetizers, these 350 recipes will please everyone at your table. Includes 65 slow-cooked main course meals; savory sides include Grilled Chicken with Black Bean Salsa and Sweet Horseradish Glazed Ribs. Color photos. 320 pages. Reader’s Digest. Spiralbound. **SOLD OUT**

- **6869978** TASTE OF HOME MOST REQUESTED RECIPES. Ed. by A. Glander & H. Wheaton. Filled with tried-and-true dishes that home cooks have eagerly shared, raved about, and rated as absolutely delicious! From fast-to-fix weeknight dinners to potluck staples and holiday specialties, these five-star favorites will get the job done! Fully illus. in color. 291 pages. Reader’s Digest. Spiralbound. Pub. at $24.99 **$17.95**

- **2912015** DAMN FINE CHERRY PIE: The Unauthorized Cookbook Inspired by the TV Show Twin Peaks. By Lindey Bowden. Food plays a crucial role in the Twin Peaks universe. This collection presents all your Twin Peaks favorites, as well as recipes that have been inspired by characters, storylines, and locations. Try Shelly Johnson’s Chocolate Pie, Agent Cooper’s Duck’s on the Lake, or Big Ed’s roadside Stew. Illus. in color. 224 pages. Harper Design. Pub. at $24.99 **$7.95**

- **5369411** TASTE OF HOME 5 INGREDIENT COOKBOOK. Ed. by Christine Rukavena. Cook up whatever you please—easy-to-fun-to-the-simply sensational five-ingredient recipes you’ll find in this pages! Inside you’ll find 427 no-fuss dishes for all occasions, including 137 satisfying main dishes; over 110 snappy sides, salads and snacks; 77 scrumptious sweets; and more! Color photos. 256 pages. Reader’s Digest. Paperbound. **$11.95**

- **6942011** THE ILLUSTRATED KITCHEN BIBLE: 1,000 Family Recipes from Around the World. Ed. by Victoria Blashford-Snell. With over 3,000 photographs, notes on what can be made ahead, what to serve with recipes, creative ideas for leftovers, and detailed step by step instructions—this is the most comprehensive kitchen resource offering over 3,000 photographs; notes on what can be made ahead; what to serve for sharing food and fun with family and friends. This collection presents all your cast iron’s unique characteristics. With over 100 mouthwatering recipes such as Frying Kentucky’s Fried Chicken, Maple Bacon Brussels Sprouts and Skillet Roasted Apples with Salted Caramel Sauce and much more, plus fascinating stories, photos and trivia about Duke. Fully illus., in color. 252 pages. Media Lab Books. Paperbound. Pub. at $22.99 **$16.95**

- **6947962** THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes. By Rita Gardsden. A practical guide for people who are unable to chew solid food. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Sticky Pork Sausage with Chili Sauce; Soft Beef & Mushroom Stew; Homemade Chicken and Vegetable Pudding. Illus. 207 pages. Souvenir. Paperbound. **SOLD OUT**

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- **5987962** THE SOFT DIET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes. By Rita Gardsden. A practical guide for people who are unable to chew solid food. Provides stimulating and balanced food for anyone on a soft diet and makes food and cooking a pleasure again. Recipes are based on meals that provide balanced nutrition, such as Sticky Pork Sausage with Chili Sauce; Soft Beef & Mushroom Stew; Homemade Chicken and Vegetable Pudding. Illus. 207 pages. Souvenir. Paperbound. **SOLD OUT**

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2842165 THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying skillet recipes for every meal—from breakfast to dessert! Color photos. 320 pages. Ten Speed. Pub. at $29.99 $24.99

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2823551 THE CAST-IRON PIES COOKBOOK: 101 Delicious Pie Recipes for Your Cast-Iron Cookware. By Dominique DeVito. A mouthwatering collection of over 100 pies perfect for cast-iron skillets. Includes a wide range of recipes, such as Maple Pumpkin Pie; Chocolate Mousse Pie; Gluten-Free Grapefruit Custard Pie and Chicken and Artichoke Heart Pot Pies. Also includes tips and tricks dedicated to the care and keeping of your cast-iron tools. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼; Pub. at $24.95 $19.95

282356X THE CAST-IRON SKILLET COOKBOOK: A Tantalizing Collection of over 200 Delicious Recipes for Every Kitchen. By Dominique DeVito. From classic favorites like Steak au Poivre to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, DeVito has curated a collection of satisfying recipes utilizing the most versatile pan in your kitchen. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼; Pub. at $24.95 $19.95

2930358 WIT AND WISDOM FROM THE KITCHEN. By Dominique DeVito. This delectable collection of tips, quirks, and quotes from beloved chefs and famous food lovers, from Mark Twain to Mario Batali, is a celebration of cooking with passion, and a discussion of insider tools and techniques. Perfect for starting; meat, seafood, and vegetarian mains; sides; and desserts—all framed around a powerful astrological wisdom. Color photos. 224 pages. Merrell. 9¼x6; Spiralbound. Pub. at $24.99 $19.99

285157B A BURGER TO BELIEVE IN: Recipes and Fundamentals. By Chris Kommer with P. Lucchesi. An experienced chef reveals the secrets behind his art and obsession with America’s favorite sandwich. With tips for sourcing and grilling high-quality meat, and musings on what makes the perfect burger, this book will bring ordering a burger back to its roots. Well illus. in color. 264 pages. HarperCollins. 9¼x6; Flexi; Pub. at $16.95 $13.95

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2842416 THE YEAR OF COZY: 125 Recipes, Crafts, and Other Homemade Adventures. By Adriana Adarme. Includes all the recipes and projects you’ll need for some cozy inspiration this holiday season, and all year long! Organized by the months of the year, this guide offers ideas for activities, recipes, and DIY projects that make the little moments in life just as exciting as the big. Fully illus. in color. 260 pages. Rodale. Pub. at $24.99 $19.95

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6770223 A BOOK FOR COOKS: 101 Classic Cookbooks. By Leslie Geddes-Brown. This lively and stylish compendium showcases 101 of the world’s most influential, groundbreaking, or beautiful cookbook books, from the 1600s to the present day. Among the famous chefs and writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigel Lawson, and many more. Well illus. in color. 224 pages. Menil, 9½x10. Cabernet. Pub. at $49.95 $39.99

★ 2800241 WELCOME HOME HARVEST COOKBOOK: Quick-and-Easy Farm-to-Table Dinners and Desserts. By Hope Comerford. Ring Bound. Discover how to make fresh from homes across the country, offering over 450 recipes that include favorites like Steak au Poivre, to a variety of vegetarian and gluten-free dishes, to skillet breads with an ethnic influence like Naan, this is a collection of satisfying recipes utilizing the most versatile pan in your kitchen. Well illus. in color. 256 pages. Cider Mill. 8¼x10¼; Pub. at $50.00 $40.00

★ 678125X COOK’S COUNTRY 2017. Brings together in a single hardcover volume every issue of America’s Test Kitchen magazine from 2017, packed with hundreds of easy-to-make, family-friendly recipes from America’s Test Kitchen, brutally honest product ratings, effective tips and shortcuts to make your kitchen at home better than ever. Fully illus. in color. America’s Test Kitchen. 10x12¼; Pub. at $33.00 $26.25

★ 8839115 MARY BERRY EVERYDAY: Make Every Meal Special. Brings some magic to your cooking with the 120 recipes from the inspiring BBC series. Featuring charming family stories and making food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist. Try Curried Beef Samosas; Sausage and Herb Plait; or Tomato, Leek and Cheese Pile. Well illus. in color. 256 pages. Ed. by Louis Hatchett. Duncan Hines. Pub. at $17.95 $14.95

★ 582468X NOT YOUR MOTHER’S CAST IRON SKILLET COOKBOOK. By Lucy Vaserfirer. Featuring information on how to choose, season, cook, and clean your skillet, along with more than 150 recipes, this is the definitive companion for a range of cast-iron loving home cooks. Delicious dishes include Constant Flip–Method Steaks with Butter, Fritzled Herbs & Garlic, Fried Bolognese Sandwiches, and Triple Ginger Gingerbread. Color photos. 272 pages. Harvard Common. Paperbound. Pub. at $24.99 $19.75
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**6559611 THE APPLE CIDER VINEGAR COMPANY: Simple Ways to Use Nature’s Miracle Cure.** By Suzy Scherr. Heal, clean, freshen, fortify, preserve, and flavor with apple cider vinegar, nature’s all-in-one product. Packed with nearly 100 recipes for drinks, sauces, snacks, cleaning and body care products, this is your go-to guide for this remarkable fluid. Each recipe includes directions for making your own! Color photos. 175 pages. Countryman. Paperback. Pub. at $14.95 

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**6820825 THE COOK’S ILLUSTRATED MEAT BOOK.** By the eds., at America’s Test Kitchen. This comprehensive master class in meat cooking offers information covering shopping, storing, seasoning, and of course cooking every cut of beef, pork, lamb, veal, chicken and turkey. The 425 foolproof recipes include dishes like Thai Grilled Beef Salad; Beef Empanadas; Mexican Pulled Pork; Irish Stew, and much more. Color photos. 492 pages. America’s Test Kitchen. 9x10¼. Pub. at $29.95 

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**#6813461** THE SKILLET SUPPER COOKBOOK. By Williams-Sonoma Test Kitchen. The twenty-two inspired recipes showcase the versatility of the skillet, which can deliver delicious, sophisticated meals at home and taking. Some of the recipes include Skillet Sausage & Beef Lasagna; Roasted Chicken with Fennel, Potatoes & Carrots; and Sun-dried Cheese with Bacon, Avocado & Spinach. Well illus. in color. 56 pages. Weldon Owen. Pub. at $14.95 | $4.95

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**#6959622** BOWL FOOD. By Bronte Aurell et al. A collection of 75 recipes from smoothie bowls to salads, soups and wholesome bowls. Butternut Squash Apple and Aged Cheddar Soup; and Spiced Citrus Herb Basque Chicken; Creamy Mushrooms and Crispy Pear Cobbler. Color photos. 342 pages. Weldon Owen. Pub. at $19.95 | $9.95

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**#2873451** THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By R.J. Ruppenthal. Explains the benefits of probiotic drinks and fermented foods, and includes simple recipes like Kefir, yogurt, and smoothies; kombucha and ginger beer; naturally fermented siders and sodas; sauerkraut, kimchi, and natural pickles; green drinks and natural energy drinks; and more. Well illus. in color. 239 pages. Skyhorse. Pub. at $16.95 | $3.95

熬煮、烤漏，或南瓜派配胡椒和枫糖，色彩鲜艳。惠伦出版。售价为19.95美元。

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**#5979406** BACON 24/SEVEN: Recipes for Curing, Smoking, and Eating. By Theresa Gilliam。最终，烹饪一本了解培根它不仅限于早餐和汉堡。此外，还提供了培根芝士饼干、培根花生黄油和巧克力曲奇等制作方法，它提供了自己在家制作培根的说明。色彩图。176页。国家出版社。售价为22.95美元。

**#6917652** EAT WELL LIVE WELL WITH DIABETES: Low-GI Recipes and Tips. By Karen Kingdom。这里有超过100道美味的菜谱，适合糖尿病患者。每一道菜都有详细的饮食信息，你会了解不同的糖尿病类型和食物，使你感觉良好。彩色图。192页。Skyhorse出版社。售价为12.95美元。

**#2909219** GLUTEN-FREE BREAD: More than 100 Artisan Loaves for a Healthier Life. By Ellen Brown。无麸质饮食不意味着简单快乐如吐司或PB&J必须远离。它包含了令人垂涎的菜谱，如葡萄牙甜面包、黑麦椒粉卷等。彩色图。248页。兰格出版社。售价为23.00美元。

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**#2873451** THE HEALTHY PROBIOTIC DIET: More Than 50 Recipes for Improved Digestion, Immunity, and Skin Health. By R.J. Ruppenthal。解释了益生菌饮料和发酵食物的好处，包括简单食谱如Kefir、酸奶和顺子；康柏查和姜啤酒；天然发酵饮料和软饮；泡菜、泡菜、泡菜和自然的水果。彩色图。239页。Skyhorse出版社。售价为16.95美元。
Low Fat & Healthy Cooking

6845177 THE LOW GLYCOL DIET. By Jeffrey Dunham with M. Murphy. Its innovation and effectiveness lies in controlling blood sugar levels with easy to follow meal plan that will make you lose pounds effortlessly while you sleep. The meal plan is Dr. Dunham's amazing food formula to make this happen. It's smart, easy to follow and prove effective. 224 pages. Page Street Pub. at $22.99 $6.95

286889X VEGAN PALEO: Protein-Rich Plant-Based Recipes for Well-Being and Vitality. By Jenna Zoe. Start eating the Vegan Paleo way today and discover how unlocking the nutritional secrets of the past can lead you to a naturally healthier future. Enjoy more than 60 inventive, easy to prepare recipes that use a wide range of natural ingredients. Recipes include Chilli Relleños, Meatballs, Spicy Sweet Potato Moussaka, and more! Color photos. 143 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

2841045 SOUTHERN KETO: 100+ Traditional Food Favorites for a Low-Carb Lifestyle. By Natasha Newton. The ketogenic lifestyle doesn't require a sacrifice of flavor. This volume shows you how to make your favorite comfort foods keto-friendly. You don't have to say no to biscuits and gravy, fried chicken, or cheesecake. You're covered with more than 100 keto friendly recipes for these dishes and many more! Well illus. in color. 304 pages. Victory Belt. 8x10. Paperback. Pub. at $34.95 $26.50

2897864 THE NUTRIENT-DENSE KITCHEN. By Mickey Trescott. The author literally tells you everything you need to know about eating like a nutriven, relying on her expertise as a nutritionist, practitioner, personal chef, and autoimmune warrior. You'll find 125 Autoimmune Protocol compliant recipes, free from gluten, grains, dairy, eggs, nuts, seeds, and nightshades. Well illus. in color. 368 pages. Trescott. 8x10 1/4. Pub. at $39.95 $29.95

6898742 KETO MADE EASY: 100+ Easy Keto Dishes Made Fast to Fit Your Life. By M. Baran & M. Gaedike. In these pages you'll find more than 100 keto recipes, including information-related summaries, tips for using kitchen gadgets, and 60 simple frugal meals. You can prepare it easy to make recipes. Recipes include Turkey Tacos, Chicken Salad Sliders, Bruschetta Shrimp, and more! Color photos. 163 pages. American Diabetes Association. Pub. at $19.99 $12.95

6791654 THE RENAL DIET COOKBOOK FOR THE NEWLY DIAGNOSED. By Susan Zoghbieh. With over 100 recipes like Creamy Broccoli Soup and Lemon Garlic Halibut, a five step plan and a four week menu, you'll be living successfully on the diet that will help you get you past the first 30 days of your diagnosis, and keep you healthy long after. Color photos. 200 pages. Rockridge. 8x10. Paperback. Pub. at $17.99 $12.95


6755784 PREVENTION MEDITERRANEAN TABLE: 100 Vibrant Recipes to Savor and Share. By the editors of Prevention. Proven to lower bad cholesterol, reduce the risk of heart disease, and even protect brain function as we age. Try tasty recipes such as Greek Stuffed Tomatoes, Pork Tenderloin with Brussels Sprouts and Pearl Onions and Rosemary-Orange Olive Oil Cake. Fully illus. in color. 294 pages. Rodale P. Pub. at $21.95 $16.95

6925073 THE AUTOIMMUNE SOLUTION COOKBOOK. By Amy Myers. Designed to fight and defeat the full spectrum of autoimmune diseases, this volume makes it easier than ever to prevent and reverse a wide range of related conditions. It's filled with easy to prepare recipes that include Zucchini Muffins; Peppermint Hot Chocolate; Root Vegetable Pancakes; Chicken Rollatini with Bacon and Pesto; Blon Chim; and more. 40 pages of color photos. 325 pages. HarperOne. Pub. at $29.99 $22.95

2835541 THUG KITCHEN 101. This collection has more than 100 easy and accessible recipes to give you a solid foundation toward a better diet. All of the meals in these pages are guaranteed to be faster than delivery, so you can cook up a good dinner with simple ingredients regardless of when you stumble home from work. Delicious, homemade, and healthy food for all. Well illus. in color. 216 pages. Rodale. Pub. at $26.99 $19.95

6861938 30-MINUTE KETOCHEF. By Kyndra D. Holley. One of the biggest challenges to sticking to a ketogenic lifestyle is carving out time to prepare meals. This collection features more than 50 of Holley’s quickest, most delicious recipes including Ham and Spinach Eggs Benedict; Bitter Greens, Celery Root Rolls; and Pork Chops with Spiced Haddock Coulis; and Aromatic Trout-Baked Chicken. In color. 176 pages. Collins & Brown. Paperback. Pub. at $19.95 $14.95

2986508 COOKING FOR THE SENSITIVE GUT: Delicious, Soothing, Healthy Recipes for Every Day. By J. Lansky & A. Read. Learn how to prepare a variety of easy and delicious recipes that won’t make you feel uncomfortable or cause you pain. Recipes include Baked White Fish with Creamy Cilantro Lime Sauce; and Butternut Squash Soup. Fully illus. in color. 184 pages. Victory Belt. Paperback. Pub. at $17.99 $13.95

2854902 KETO INSTANT POT: 130+ Healthy Low-Carb Recipes for Your Electric Pressure Cooker or Slow Cooker. By Emmerich. Shows you how to put your electric pressure cooker to good use in making delicious low-carb, high-fat meals and treats. Packed with a wide variety of dishes to enjoy throughout the day, Emmerich also offers a handy tutorial for how to cook and reheat foods in an Instant Pot. Recipes include Mexican Beef Soup; Asian Orange Short Ribs; and Chicken Broccoli Casserole. Well illus. in color. 352 pages. Victory Belt. 8x10. Paperback. Pub. at $34.95 $26.95

2836360X DIABETES SUPERFOODS COOKBOOK AND MEAL PLANNER. By C.L. Verdi & S.A. Dunbar. This guide provides an introduction to superfoods and their amazing health benefits, a masterlist of diabetes superfoods, and more than 110 satisfying, easy to make recipes. Recipes include Turkey Tacos, Chicken Salad Sliders, Bruschetta Stuffed Mushrooms, Lemon Garlic Grilled Halibut; and more! Fully illus. in color. 163 pages. American Diabetes Association. Paperback. Pub. at $19.99 $12.95

2788543 BALANCE: The Australian Wholefood Cookbook. By G. Turliand & M. Alston. Offers over 180 wholefood recipes for maximum health, wellness and energy, like Raw Chopped Summer Salad; Cauliflower Steak with Beetroot Hummus; Over-Sized Potato Rosti Breakfast; Pork & Pineapple Tacos; and more. Well illus. in color. 240 pages. HarperCollins. 8x10 1/4. Paperback. Pub. at $34.95 $26.95

6903025 THE LOW CARB HIGH FAT COOKBOOK: 100 Recipes to Lose Weight and Feel Great. By Sten Skuland. Offers 100 recipes that provide those just starting the LCHF diet—or those who have been on it for a while–with excellent ideas for making this lifestyle is carving out time to cook. This collection has more than 100 keto friendly recipes for these dishes and many more! Well illus. in color. 216 pages. Rodale. Paperback. Pub. at $26.99 $19.95

6903177 SKINNY SUPPERS: 125 Lightened-Up, Hea lthy Meals for Your Family. By Brooke Griffin. Over 125 recipes, most under 350 calories. Includes favorites like Philly Cheesesteak Stuffed Peppers; Un-Sloppy Joes; and Slow-Cooker Chili Peach Glazed Pork Tenderloin; and more. These are recipes you can feel good about, they’re satisfying, lower in calories and delicious! Well illus. in color. 304 pages. Rodale. Pub. at $23.99 $16.95

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6827462 WANDERLUST FIND YOUR TRUE FUNK: Journeys in Healthy, Delicious, and Ethical Eating. By Jeff Kosak et al. The foodie’s road map for making responsible, ethical decisions about food. Being conscious about what you put in your body is a cornerstone of mindful living, and with the help of some all-star chefs you can now feed your passion for wellness every day. Contributors include Deborah Madison, Seamus Mullen, Kevin Callaghan, and more. Includes recipes. Well illus. in color. 226 pages. Rodale. Pub. at $25.99 $4.95

6785593 THE INSULIN RESISTANCE DIET FOR PCOS. By T. Spencer & J. Kost. Guides you through Critical Diet and lifestyle changes and provides you with key action items for getting started. A comprehensive resource that includes a practical meal plan and easy recipes specifically designed to help you overcome insulin resistance. Most include ingredients with Sugar Substitutes like Aspartame and Chicken and White Bean Chili. Color photos. 228 pages. Rockridge Press. Paperbound. Pub. at $19.99 $5.50

678510 THE COCONUT OIL CURE. In addition to 106 delicious recipes that will help you lose weight and lower inflammation, you’ll find step-by-step instructions for creating natural, effective remedies like healing massage creams and scrumptious anti-aging potions. Recipes include Roasted Coconut Caramel Chicken, Creamy Vegetable Stew, and Lemon and Coconut Truffles. Illus. in color. 257 pages. Sonoma Press. Paperbound. Pub. at $14.99 $9.95

6785964 THE MICROBIOME DIET PLAN: Six Weeks to Lose Weight and Improve Your Gut Health. By Danielle Capalino. Explains the microbiome and your gut health, and gives you an actionable plan to begin restoring and repairing your microbiome today. Along with a 2-phase meal plan there are practical weekly menus and shopping lists, and 125 recipes which include Egg and Beet Spinach Salad and Chicken, Apricot, and Olive Bake. Color photos. 255 pages. Rockridge Press. Paperbound. Pub. at $15.99 $7.95

9900109 SUPERFOODS: Recipes & Preparation. By Susan Fraser. Superfoods is the food group that everyone is talking about. Discover their powers—how they can aid brain function and weight loss, promote healthy skin, and more. With wholesome and tasty recipes, such as Spiced Goji Brownies or Seaweed Tagliatelle, this is your ultimate guide. Color photos. 223 pages. Flame Tree. $4.95

278680X SOUPS, STEWS, AND CHILIS: Slow Cooker Favorites. With more than 150 slow cooker recipes for hearty stews, healthful soups, and zestful chilies, there is something for everyone. With minimal prep work and easy cleanup, these one pot meals include Pumpkin Turkey Chili; Herbed Chicken and Pasta Soup; and Marsala Beef Stew. 174 pages. Adams Media. Paperbound. Pub. at $14.99 $4.95


2831414 BETTER HOMES AND GARDENS YEAR-ROUND SLOW COOKER RECIPES. Ed. by Jan Miller. Collects more than 200 delicious, seasonal recipes including appetizers and snacks, breakfasts and brunches, soups and stews, casseroles, main dishes, sides, and desserts—including a full year’s worth of special-occasion menus from holiday parties to picnics in the park. Illus. in color. 576 pages. HMH. 8¼x10¼. Spiralbound. Pub. at $29.99 $7.95


696009X GOOSEBERRY PATCH EVERYDAY SLOW COOKER. Ed. by Cathy Wexler. Featuring 260 simple main dishes, appetizers and desserts perfect for any weekday along with quick tips and slow-cooker secrets to help get dinner on the table in a snap. Recipes include Jalapeno Chicken Chili; Mexican Roast-Up, Orange-Glazed Corned Beef, and Mac & Cheese. Color photos. 256 pages. Oxmoor. Paperbound. Pub. at $15.95 $4.95


6964380 VEGETARIAN: Slow Cooker Favorites. Featuring more than 150 slow cooker vegetarian recipes, from classic appetizers and sides to exotic international one pot meals, you’ll expand your vegetarian repertoire with dishes such as Spiced Goji Ranchero; Five Pepper Chili; Eggplant Lasagna”; Mandarin Seitan; Moroccan Root Vegetables, and Peanut Butter Cake. 175 pages. Adams Media. Paperbound. Pub. at $14.99 $5.95

694272X BIGGEST BOOK OF SLOW COOKER RECIPES: Better Homes and Gardens. Ed. by Chuck Smothermon et al. Demonstrates how to use your slow cooker to make your life simpler and everyday meals and snacks. Features over 300 recipes, with serving suggestions and cooking tips to make the most of your slow cooker. Try Peppery Asian Ribs, Coconut Chicken, Sweet Potatoes with Pecans, or Florentine Lasagna. 416 pages. HMH. Spiralbound. Pub. at $39.99 $9.95

2831406 BETTER HOMES AND GARDENS SLOW COOKER RECIPES: MADE HEALTHY. Ed. by Anne Ficklen. Features more than 200 satisfying and guilt-free recipes for your countertop slow cooker, including main dishes, sides, snacks, and desserts. Included in each recipe is a thorough, easy to read nutritional analysis, complete with diabetic exchanges. 255 pages. HMH. Spiralbound. Pub. at $14.95 $4.95

6903738 GOOSEBERRY PATCH OAT, FAB & SLOW: SLOW COOKER CHICKEN & BEEF RECIPES. Offers comfort foods like Creamy Mushroom Chicken; Beef Tips & Gravy. Texas Beef Chili; Savory Roast Sandwiches; and your pumpkin Honey Chicken With Garlic. 226 pages. Gooseberry Patch. Spiralbound. Pub. at $8.95 $4.95

2890952 SLOW COOKER COOKING. By Lola Brody. Demonstrates how to move beyond pot roast and chili to dishes you might not have thought of using your slow cooker such as Slow Cooked Salmon; Caramelized Onion Soup; and Asian Short Ribs. 199 pages. Rodale. Paperbound. Pub. at $25.00 $5.95

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SLOW COOKERS & CROCKPOTS

6921752 FIX-IT AND FORGET-IT BAKING WITH YOUR SLOW COOKER. By Phyllis Good. Not only do slow cookers make delicious soups and stews, but they also manage bars, flaky cakes and moist breads. Features mouthwatering new recipes, complete with step-by-step directions for treats such as: Coca Cola Brownies with Dark Chocolate Frosting, Raspberry Custard, Little Boston Brown Loaves, Creamy Garden Quiche, and so much more! Well illus. in color. 328 pages. Good Books. Paperbound. Pub. at $19.95 $6.95

6917897 FIX-IT AND FORGET-IT SLOW COOKER CHAMPION RECIPES. By Phyllis Good. Collected from cooks who love their crock pot the best home cooks, and tested in real-life settings, these are the best-loved slow cooker recipes all in one place. Enjoy Bacon Ranch Slow Cooked Mashed Potatoes, Medley, or Hot Cheddar Mushroom Spread. Ring bound. Color photos. 598 pages. Good Books. $12.95

Books. 9¼x10¼. Spiralbound. Pub. at $24.99 $5.95

6910012 FIX-IT AND FORGET-IT SLOW COOKER MAGIC. By Phyllis Good. Presents 550 magic recipes for slow cookers, from finger-lickin’-good pizzas and burritos to bar cookies and vegetable medleys, from brunch dishes and snacks to dozens of other surprising treats! Each recipe includes essential information such as prep time, cooking time, ideal slow cooker size, as well as tips for success! 16 pages of color photos. 284 pages. Good Books. 8¼x10¼. Spiralbound. Pub. at $20.00 $5.95

6916555 AMERICAN HEART ASSOCIATION HEALTHY SLOW COOKER COOKBOOK. From appetizers to desserts and everything in between, the 200 recipes included here will surprise you with their variety and depth of flavor. Try Canadian Beef and Vegetable with White Wine; Country Cassoulet; or Italian Artichoke-Stuffed Bell Peppers and see what we mean! 16 pages of color photos. 250 pages. Clarkson Potter. Paperbound. Pub. at $17.95 $6.95

268692 SLOWER IS BETTER. By Ricardo Larrivee. Includes 75 new recipes, each more satisfying, surprising and succulent than the last. There are vegetarian dishes, show stopping appetizers and special occasion crowd pleasers. The author proves to us that the slow cooker makes life simpler and, more importantly, tastier than ever. Well illus. in color. 223 pages. HarperCollins. Paperbound. Pub. at $29.95 $6.95

6714595 SLOW COOKER DUMP DESSERTS: Cozy Sweets and Easy Treats to Make Ahead. By Jennifer Palmer. The moist heat of a slow cooker is perfect for cooking cakes, puddings, cobblers, fudge, and desserts. Discover the versatility of using a slow cooker with warm desserts like Chocolate Espresso Dump Cake; Blueberry Biscuit Cobbler; Caramelized Pears; or Classic Cheeseecake. Well illus. in color. 126 pages. Common. Paperbound. Pub. at $13.99 $5.95

2896265 THE FAMILY TABLE SLOW COOKER: Easy, Healthy, and Delicious Recipes. By Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes to cook from the heartland: Maryland Crabs to Savory Artichokes, Fish Veracruz to Tandoori Chicken, Cinnamon Bread Pudding to Chocolate Fondue, your family will come back asking for more! Well illus. in color. 223 pages. Chart Hill. Back for more. 8¼x10¼. Pub. at $14.99 $5.95

Ryland Peters & Small. Pub. at $19.95

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


2805735 THE CROCK-POT LADIES BIG BOOK OF SLOW COOKER DINNER. By Heidi Kennedy et al. In this delicious collection you’ll find a lifetime of delectably easy dinners waiting to be made ahead and have waiting for you at the end of a crazy busy day. Recipes include Creamy Cheesy Chicken and Broccoli Bake; Healthy Mexican Turkey Stuffed Peppers; Perfect Sausage and Bacon Bake; and Easy Slow Cooker Lasagna. Well illus. in color. 328 pages. Good Books. Collected from some of America’s best home cooks and use ingredients most people already have in their cupboards. Photos. 284 pages. Good Books. 8¼x10¼. Paperbound. Pub. at $19.95 $5.95

2800609 VEGETARIAN INDIAN COOKING WITH YOUR INSTANT POT. By Manali Singh. The founder of the popular blog Cook with Manali shares her secrets to making your favorite traditional Indian dishes in the pressure cooker or your Instant Pot or other multifunction cooker. Enjoy classics like Matar Paneer and Chana Masala, as well as traditional street foods like Pav Bhaji and Vegetarian Samosas. Color photos. 132 pages. Page Street. Paperbound. Pub. at $21.99 $17.95

6813178 INSTANT POT ITALIAN: 100 Irresistible Recipes Made Easier Than Ever. By Ivy Manning. Offers 100 delicious recipes for weeknight cooking and beyond. Recipes take advantage of the pot’s many settings for simmering a variety of dishes with just a push of a button. Includes recipes for salads, soups and stews, pasta, poultry, pork, beef, vegetables, desserts and more. Fully illus. in color. 208 pages. HMH. Paperbound. Pub. at $20.99 $14.95
**2813424 INSTANT POT MIRACLE 6 INGREDIENTS OR LESS.** By Ivy Manning. Forget about loading up the cart with a long list of special ingredients. This Instant Pot cookbook offers no fuss recipes that can be completed in six ingredients or less. Recipes include many meals for braises, soups and stews, healthy breakfasts, pastas and grains, plenty of vegetables, and more. Color photos. 237 pages. HMH. Paperback. Pub. at $21.99

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**2891857 FIX-IT AND FORGET-IT SLOW COOKER FREEZER MEALS.** By Hope Comerford. This collection is chock full of slow cooker recipes that are guaranteed to need only a handful of easy to find ingredients. They are truly “set it and forget it” meals that are guaranteed to need minimal time. Dishes that once seemed too labor intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don’t need to be presoaked, and more! Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $19.99

**$14.95

**6922430 FIX-IT AND FORGET-IT SLOW COOKER DUMP DINNERS AND DESSERTS.** By Hope Comerford. Step 1. Dump the ingredients into your slow cooker crock. Step 2. Press the “on” button. It’s that easy! Included are over 150 recipes for simple and delicious meals like Texas Pot Roast; Beef with Broccoli; Sweet Barbecued Chicken; Sweet Potato Lentil Soup; Fudge Swirl Dump Cake; and so much more. Fully illus. in color. 336 pages. Good Books. Paperback. Pub. at $19.99

**$14.95

**6782211 FIX-IT AND FORGET-IT COOKING FOR TWO: 150 Small-Batch Slow Cooker Recipes.** By Hope Comerford. If you want delicious meals but don’t have the time to prepare them after a long day’s work, the slow cooker is for you. This appetizing cookbook presents scrumptious slow cooker recipes like Jalapeno Popper Chicken Taquitos; Apple Sauce Honey Pork Chops; Amazing Caramel Apple Crunch; and more. Well illus. in color. 341 pages. Good Books. Paperback. Pub. at $19.99

**$14.95

**2813556 HEALTHY INSTANT POT COOKBOOK: 100 Great Recipes with Fewer Calories and Less Fat!** By Dana Angelo White. Features 100 great recipes with fewer calories and less fat! Each recipe is made with healthy, wholesome ingredients. Recipes include creamy dishes like Game Day Chili, Open Faced Sloppy Joes, Corned Beef and Cabbage, Braised Short Ribs, Jalapeno Cheese Tamales, Chicken Sausage Paella, and more! Color photos. 160 pages. Alpha. Paperback. Pub. at $19.99

**$14.95

**2812207 THE ESSENTIAL INDIAN INSTANT POT COOKBOOK.** By Archana Ramasubbu. This collection of simplified Indian recipes for the immensely popular electric pressure cooker, the Instant Pot, makes flavorful weekday meals achievable for every home cook. In record time, master classic and modern dishes like Butter Chicken, Spicy Lamb Vindaloo, Curried Coconut Shrimp, Navratan Korma, and more! Color photos. 170 pages. Ten Speed. Pub. at $19.99

**$14.95

**6974139 BETTER HOMES & GARDENS FAST OR SLOW: Delicious Meals for Your Pressure Cooker, Pressure Multi Cookers.** Ed. by Bergman. Sometimes you want something good to eat sooner rather than later—and sometimes later is better! Every recipe in this collection can be made in a pressure cooker, multi cooker, or slow cooker. Make Low Country Shrimp Boil in just one minute or let the flavors of a Country Lamb Stew develop over eight hours. Color photos. 304 pages. HMH. Paperback. Pub. at $19.99

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**2811017 THE TEX-MEX SLOW COOKER.** By Vianney Rodriguez. For cooked all day flavor with half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Chicken Verde with Nopales, Enchilada Verde Sauce, Chorizo and Caldo De Pollo; and many more. Color photos. 208 pages. Countryman. Pub. at $24.95

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**698455X MARTHA STEWART’S PRESSURE COOKER.** By the eds. of Martha Stewart Living. An authoritative volume packed with effortless recipes that yield maximum flavor and require minimal time. Dishes that once seemed too labor intensive are now ready in a flash: braised short ribs that fall off the bone after only an hour; dried beans from scratch that don’t need to be presoaked, and more! Color photos. 255 pages. Clarkson Potter. Paperback. Pub. at $21.99

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**2787733 DINNER UNDER PRESSURE: 6-Ingredient Instant One-Pot Meals.** By Laura Arnold. Just dump in the six (or fewer) ingredients, and walk away with time to set the table and pour yourself a well deserved glass of wine! Try recipes like Lemon Cilantro Lime Chicken; Pulled Chicken Tacos, White Chicken Chili; Chicken Pad Thai, Classic Meatloaf or Spaghetti and Meat Sauce. Color photos. 174 pages. Countryman. Paperback. Pub. at $19.99

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**68874 KEEP CALM AND SLOW COOK.** By Barbara Elizabeth Dixon. Discover over 100 comforting slow-cooked dishes to spice up your table. Tasty soups, fish, meat, and vegetables give you tantalizing options for any occasion. A special section on instant pot recipes; if you have one of these pressure cookers, the Instant Pot, makes flavorful recipes for the immensely popular electric cooker, the Instant Pot, makes flavorful meals achievable for every home cook. In record time, master classic and modern dishes like Butter Chicken, Spicy Lamb Vindaloo, Curried Coconut Shrimp, Navratan Korma, and more! Color photos. 170 pages. Ten Speed. Pub. at $19.99

**$4.95

**6886364 TASTE OF HOME SLOW COOKER. Ed. by H. Wheaton & C. Bukavena. Offers over 100 recipes perfect for weeknight dinners and special meals as well as potlucks and seasonal parties. Dishes include Slow Cooker Ground Beef Stroganoff; Momma’s Turkey Stew with Dumplings; Spicy Lentil & Chickpea Stew, and Lip Smacking Ribs. Fully illus. in color. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.99

**$3.95

**2812194 ADVENTURES IN SLOW COOKING: 120 Slow-Cooker Recipes for People Who Love Food.** By Sarah DeGregorio. Provides a repertoire of delicious food for any time of day. You’ll find your original, flavorful, sweet, savoy slow cooker dishes, including Savory Oatmeal with Bacon, Scallions, and Cheddar; Garlic and Rosemary Oil Poached Fennel Chicken Tagine, Sticky Toffee Pudding with Maple Sauce; and more! Color photos. 262 pages. Morrow. Pub. at $24.99

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**2813548 THE FRESH & HEALTHY INSTANT POT COOKBOOK.** By Megan Gilmore. Seventy five recipes for nutritious and satisfying meals made quickly in your electric pressure cooker, using everyday real food ingredients. Recipes include dishes like Carolina Barbecued Chicken with Simple Slaw, Thai Salmon Curry, One Pot Shepherd’s Pie, Eggplant Parmesan, and more! Color photos. 200 pages. Ten Speed. Paperback. Pub. at $19.99

**$14.95

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★ **279909X EVERYDAY SLOW COOKING: Modern Recipes for Delicious Meals.** By Kim Laidlaw. Discover the slow cooker favorites of today with their global influences, seasonal ingredients, richly layered flavors, and fresh colorful garnishes—all elevating this old-school cooking technique to an entirely new level! The 176 delicious recipes include Picadillo Tostadas with Vegetable and Swine Risotto, Chicken, Pesto, Asparagus & Lemon. Color photos. 184 pages. Weidon Owen. Pub. at $29.95. **PRICE CUT TO $17.95**

★ **2852543 500 SLOW-COOKER DISHES: The Only Compendium of Slow-Cooker Dishes You'll Ever Need.** By Carol Beckerman. A comprehensive guide to all the various ways you can use your slow cooker to make your life easier, and your meals more cost efficient. Recipes are for everyone in your family, including vegetarians and meat eaters. Offers tips on food safety, the best cuts of meat to buy, and how to use your slow cooker to vary the textures and flavors in your meals. Color photos. 288 pages. Sellers. Pub. at $17.95. **SOLD OUT**


6825745 THE NEW SLOW COOKER COOKBOOK: More Than 200 Modern, Healthy—and Easy—Recipes for the Classic Cooker. Offering a modern twist on the classic dish, these slow cooker recipes will satisfy everyone’s taste buds. Discover how easy it is to use the versatile appliance to create modern, nutritious meals from scratch, like Grammy Grama’s Fresh Pineapple Ginger Punches, and built for success using only your electric pressure cooker. This collection features homemeade stews, soups and even pulled pork. Enjoy healthy ways to start your day and delicious desserts without hassle. Get the most out of your electric pressure cooker! Well illus. in color. 278 pages. Collins. **SOLD OUT**

★ **2858872 CLUELESS IN THE KITCHEN: Cooking for Beginners.** By Evelyn Raab. Whether you’re a student, short on time, or looking to spruce up your everyday cooking, this collection is designed for time-challenged cooks who love good food that’s cooked from scratch. Recipes include Sausage and Lentil Soup; Shepherd’s Pie; Fried Rice; Thermomix; Risotto with Chicken, Pesto, Asparagus & Lemon. Color photos. 336 pages. HMH. **SOLD OUT**

**Quick & Easy Cooking**

★ **2774496 BETTY CROCKER BISQUICK IMPOSSIBLY EASY PIES.** Ed. by Heidi Losleben et al. Why not whip up home-baked pies that are impossible to make, and impossibly delicious? These Bisquick pies literally make their own crust, and they’re a hit with kids and adults alike. Whether filled with ground beef, chicken, cheese, vegetables, or fruit, they’re perfect for any night of the week. Color photos. 160 pages. HMH. Spiralbound. at $14.95. **$9.95**

★ **2956373 QUICK AND EASY MUFFIN TIN MEALS.** By Melanie LaDue. Offering 70 yummy recipes like Pesto Egg Mini Quiches; Pita Cups with Hummus; Lasagna Cups; Snickerdoodle Rolls; and Twice-Baked Potato Cups; these one-dish delights are perfectly portioned meals for breakfast, lunch, dinner, and snacks. Each easy-to-prepare meal can be made in under 15 minutes so they’re ideal for busy people. Color photos. 160 pages. Crestline. Paperbound. at $12.99. **$9.95**

5773431 FIX-IT AND FORGET-IT 3 COOKBOOK SET. By Phyllis Pellman Good. A trio of bestselling books 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 Halloween Cookbook. Each over 215 pages in three volumes, slipcased. Good Books. 8x10. Paperbound. at $29.99. **$9.95**

285600X HOW TO COOK EVERYTHING FAST: A Better Way to Cook Great Food. By Mark Bitman. In 2,000 streamlined dishes, appetizers, sides, and desserts, Bitman unleashes the potential of being simply delicious in more than 45, 30, or even 15 minutes. Try delicious recipes such as Pozole and Pork Chops, or Grilled Chicken with Creamed Spinach. Color photos. 288 pages. HMH. **SOLD OUT**

**Classic Cooker.** Healthy—and Easy—Recipes for the Healthy Cook. By Carol Beckerman. A trio of bestselling books from the bestselling cookbook series. Featuring more than 150 slow cooker chicken recipes from classic appetizers like Curried Chicken Dip to exotic one pot meals like Chili Con Carne with Chipotle Pork, Fajitas, and Pesto Egg Mini Quiches. Easy to follow recipes are bursting with flavor and built for success using only your electric pressure cooker. This collection features homemeade stews, soups and even pulled pork. Enjoy healthy ways to start your day and delicious desserts without hassle. Get the most out of your electric pressure cooker! Well illus. in color. 278 pages. Collins. **SOLD OUT**

7693872 101 THINGS TO DO WITH A CASSEROLE. By S. Ashcraft & J. Eyring. Cook up an easy, warm, one dish meal with this collection of tasty casserole recipes using ready to use affordable ingredients. Includes: Blueberry French Toast Casserole; Grandma’s Chicken Potpie; Hash Brown Heaven; Sloppy Joe Pie; and more. 122 pages. Gibbs Smith. Spiralbound. at $9.99. **$4.95**

6942733 QUICK FIX MEALS: 200 Simple, Delicious Recipes to Make Mealtime Easy. By Robin Miller. The author shares strategies that you can mix and match for a week’s worth of scrumptious meals. Although the prep time and cooking time are short, these recipes are loaded with flavor. Try Chicken Friccata with Herbs, or Moroccan-Style Tapioca with Mango-Raisin Relish. SHOPWORN. 32 pages of color photos. 264 pages. Taunton. Paperbound. at $16.95. **$4.95**

2952212 ONE PAN & DONE. By Molly Gilbert. Discover how to use your oven to your advantage, letting it do most of the work to turn out juicy, crispy roasts, succulent vegetables, rich stews, fishy dishes, and sweet treats. Try Chicken Marsala; Weeknight Jambalaya; Cashew Chicken & Veggies and more. Color photos. 256 pages. Clarkson Potter. Paperbound. at $17.99. **$6.95**
**2854872 THE EVERYTHING EASY INSTANT POT COOKBOOK.** By Kelly Jaggers. For those of you who want to try out modern culinary delights, this cookbook offers easy-to-follow recipes for a variety of dishes, from quick snacks to hearty meals. The book is filled with color photos and tips for making the most of your Instant Pot.

**2786648 THE “I LOVE MY INSTANT POT” RECIPE BOOK.** By Michelle Fagone. Featuring 175 Instant Pot recipes, this book is perfect for those new to Instant Pot cooking. With features and tips for best cooking results, it’s a great resource for anyone looking to expand their Instant Pot skills.

**5913423 THE COMPLETE IDIOT’S GUIDE TO EASY FREEZER MEALS.** By Chen Sicard. If you want to think about spending an hour in the kitchen preparing a meal, think again! With this cookbook, you can make ahead many meals to keep in your freezer, so that when you’re pressed for time, you can simply pull out a meal and have dinner ready to go.

**2051278 MICHAEL SYMON’S 5 IN 5.** By Michael Symon. With 120 dazzlingly quick, satisfying dinners the whole family will love, this book is perfect for busy nights.

**3242318 GOOD HOUSEKEEPING CASEROLESOLES: 60 Fabulous One-Dish Recipes.** By Jane Francisco. This cookbook is filled with family-friendly and party-perfect one-dish recipes that will delight everyone at the table.

**2852225 ONE POT: 120+ Easy Meals From Your Skillet, Slow Cooker, Stockpot, and More.** By Martha Stewart Living. Whether you’re looking for a nutritious meal or a fun party dish, this cookbook has got you covered!

**2820293 COOKING FROM FROZEN IN YOUR INSTANT POT.** By Kristy Bernardo. No matter what cut of meat you have stored in your freezer, there’s a recipe here for you. Try Chicken with Lemon and Capers, Beef Tips, or Whole Roasted Fish with Fennel.

**2819427 THE ESSENTIAL MEXICAN INSTANT POT COOKBOOK.** By Deborah Schneider. This cookbook offers a fascinating collection of over 75 Mexican recipes that include Steak Fajitas, Green Chile-Cheese Toast, and Chicken and Chorizo Chili.

**2820404 EVERY DAY EASY AIR FRYER: 100 Recipes Bursting with Flavor.** By Urvashi Pitre. This book offers a variety of recipes that will transform your Air Fryer into a healthy and delicious cooking tool.

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**22912163 MY DRUNK KITCHEN.** By Hannah Hart. Includes recipes, stories, color photographs, and tips and tricks to inspire your own tipsy cooking. This author offers cocktail recipes that will make you laugh.

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2806028 MILK STREET: Tuesday Nights. By Christopher Kimball. Every recipe in this collection delivers big weekend flavor, but the cooking is quick and easy, simple enough for the middle of the week. The fresh, bold dinners are ready in under an hour. Recipes include Spanish Ratatouille; Pork Chops in Chipotle Sauce; Spicy Garlic Soda; and Posole with chicken. Color photos. 8½x10¼. Paperback. Pub. at $35.00 $26.95

2793296 THE GLUTEN-FREE INSTANT POT COOKBOOK. By J. Bonacci & S. De Leeuw. Delivers a bounty of recipes that invite you to join the fun, get on board, and enjoy the speed and convenience of the popular Instant Pot. Includes expert guidance and clever tricks to help you master your electric pressure cooker and offers delicious recipes like Spicy Butternut Squash Soup; Vegetable Macaroni Salad; and Classic Lasagna with Meat Sauce. 144 pages. Cumberland House. Paperback. Pub. at $19.99 $14.95

2787490 THE INSTANT POT HOLIDAY COOKBOOK: 100 Festive Recipes to Celebrate the Season. By Heather Schluter. This recipe collection provides inspiration for deltable holiday fare. Welcome the guests with steaming cups of Warm Spiced Wine; Tender Turkey for a Small Gathering is worthy of oohs and ahs, while Sweet Potatoes and Marshmallows is a yummy classic. And desserts such as Pumpkin Cream Lave Cake are fabulous. Let the festivities roll! in color. 176 pages. Sterling Epicure. Paperback. Pub. at $19.95 $14.95

6785832 THE INSTANT POT ELECTRIC PRESSURE COOKER COOKBOOK: Easy Recipes for Fast & Healthy Meals. By Laurel Randolph. Explore the surprising variety of over 100 healthy, easy to make Instant Pot dishes from savory breakfasts to hearty stews. Includes vegetarian, gluten-free, and Paleo friendly options and helpful tips and techniques. Includes weekly menus, grocery lists, prep-day schedules; much more than just delicious recipes. Each chapter is cleverly designed around a variety of different dishes. Includes weekly menus, grocery lists, prep-day schedules; and time-saving tips. Well illus. in color. 122 pages. Ulysses. Paperback. Pub. at $16.95

2606060 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes. By Laurel Randolph. The author simply and cleverly reimagines traditional cooking methods with the convenience of electric pressure cooking, showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperback. Pub. at $19.99 PRICE CUT to $4.95

281175 THE ULTIMATE INSTANT POT COOKBOOK. By Coco Morante. Features 200 easy, well-tested recipes including Cream of Tomato Soup, One-Pot Chicken, Mushroom, and Rice Casserole; One-Pot Pork Spaghetti with Jacket Potatoes and Triple Chocolate Cheesecake. A seasoned food blogger, Morante provides all of the information you need to create re-imagined classics that are sure to delight. Well illus. 122 pages. Page Street. Paperback. Pub. at $29.99 $16.95

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688725 IMPATIENT FOODIE: 100 Delicious Recipes for a hectic, Time-Starved World. By Elettra Wiedemann with C. Ficca. Organized by ingredients to minimize grocery store trips and maximize seasonality, this volume offers easy ways to spin off kale, chicken, fish, berries, and more into mouth-watering meals. It offers home cooks a variety of inspiring vegetarian and vegan options as well. The ideal foundation for thoughtful eating in a hectic, time-starved world. Fully illus. in color. 229 pages. Scribner. Pub. at $29.99 $16.95

2805993 THE “I LOVE MY INSTANT POT” GLUTEN-FREE RECIPE BOOK. By Michelle Paving. The popular food blogger and author shares how to make satisfying, flavorful, gluten-free dishes for every meal with your multi-cooker pot! You’ll find 175 delicious recipes including: Apple Crumb Baked Oatmeal; Moroccan Lamb and Chickpea Soup; Sriracha Lentil-Bee Falafel; and more. Color photos. 222 pages. Adams Media. Paperback. Pub. at $16.99 $12.95

2785265 MASTERING MEAL PREP. By Pamela Elgin. The ultimate guide for learning the art of meal prep, this volume shows how to make much more than just delicious recipes. Each chapter is cleverly designed around a variety of different dishes. Includes weekly menus, grocery lists, prep-day schedules; and time-saving tips. Well illus. in color. 122 pages. Ulysses. Paperback. Pub. at $16.95

2787482 THE MODERN MULTI-COOKER COOKBOOK: 101 Recipes for Your Instant Pot. By J. Bonacci & S. DeLeeuw. These inspired recipes for balanced meals that can be cooked in minutes will change your life. Try a moist Spell Banana Bread, a time-saving All in One Spaghetti Bolognese; a spicy Cajun Pulled Chicken; a vegan recipe for BBQ Baked Beans; and a sweet Red Cabbage dish that compliments many of the dishes in this collection. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

6946712 PALEO COOKING WITH YOUR INSTANT POT. By Jennifer Robinson, Slow cook, stir, sauté, and pressure cook all in one pot! The creator of the blog Predominantly Paleo will show you how to drastically cut cooking time for your Paleo dishes in your Instant Pot. Recipes include Decked-Out Gnocchi, Legit Barbecue, Pressure-Cooked Soup, and more. Color photos. 192 pages. Page Street. Paperback. Pub. at $21.99 $16.95

2845091 EVERYDAY INSTANT POT: Recipes for Breakfast, Lunch, Dinner & Dessert. By Alexis Mesiel. An inspired collection featuring more than 70 recipes for every meal of the day, all made for the new star of the kitchen! Includes delicious dishes like One-Pot Pasta with Bolognese; Tom Kha Soup; and Meyer Lemon and Cinnamon French Toast. Well illus. in color. 144 pages. Weldon Owen. Paperback. Pub. at $24.99 PRICE CUT to $14.95

5728686 PRISON RAMEN: Recipes and Stories from Behind Bars. By C. Collins Jr & G. Alvarez. Filled with contributions from anonymous inmates as well as names you’ll recognize— from guitaristSlash—to chef and restaurant owner Dr. Willam “Dr. Will” Conder, this is an inside look at the hacks devised behind bars. Hit Man Burntto, Sloppy Joe Ryan, Onion Tortilla Ramen Soup, Shawshank Speed and more. 154 pages. Workman. Paperback. Pub. at $12.95

685785X THE COMPLETE MAKE-AHEAD COOKBOOK. By the eds. at America’s Test Kitchen. You’ll find everything from famous party foods— like one-dish suppers, company-worthy appetizers, roasts, and desserts. Eliminate the guesswork of cooking in advance with the 500 included recipes that spell out all the make-ahead options, fully illus. in color. 422 pages. Workman. Paperback. Pub. at $29.99 $19.95

2801841 RICE COOKER RECIPES MADE EASY: Delicious One-pot Meals in Minutes. By Bridg Treloar. Rice cooker cooking is a healthy, economical and fast method of cooking. Almost anything can be cooked in a rice cooker. The rice cooker is not only easy to use, but also allows you to show how to cook perfect rice, but includes delicious recipes for a variety of meals from Paella, Chicken Lasaka, Caramelized Sparenbis to Potato Gratin, and Fruit Flan. Well illus. in color. 96 pages. Tuttle. Spiralbound. Pub. at $17.95 $9.65

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2791854 MUG CAKES: Sweet & Savory Recipes. By Cinzia Trenchi. Quick, easy, and oh-so-delicious, mug cakes are taking the world by storm! Presented here are 60 tempting original recipes that blend creativity, simple preparation, and flavors like Peanut and Chocolate; Dark Chocolate with Banana & Chili; Spicy Shrimp with Habanero; and more. 152 pages. White-Star Pub. Pub. at $11.95

6732674 DINNER A.S.A.P.: 150 Recipes Made as Simple as Possible. By the eds. of Cooking Light. Make dinner as simple as possible! The formula is simple: pair healthy prepared foods with easily prepared, bold seasonings with simple, speedy techniques to create memorable meals all week long. Try Roasted Tomato Cheese Stuffed Chicken Breasts or Bacon and Cheddar Mash Potatoes. Color photos. 232 pages. Ten Speed. Pub. at $28.00

★ 6805647 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan. By Geri Harrington. Collects 200 easy and original recipes from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budgets. Try Fairy Cheap Chick or Coconut Corned Beef. Storey Publishing. Pub. at $19.95

★ 6785778 THE HEALTHY MAKE-AHEAD COOKBOOK. By Robin Donovan. Offers more than 100 recipes using healthful whole food ingredients, proving that you really can eat healthier and reduce stress, while saving money and time. Includes easy to follow meal plans and step by step guidance for making your freezer more effective. Meals include Slow Cooker Pulled Pork and Ginger Shrimp Cakes, Butternut Squash Kebabs, and Avocado and Radish Wraps. Well illus. in color. 312 pages. Cider Mill. 8½x11”. Pub. at $24.95

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2912065 FROM GARDEN TO GRILL: Over 250 Grilling Recipes for Every Grill Master. By Elizabeth Orsini. Whether you are dedicated to a lifetime of healthy-living or just love bringing that freshly grilled cheese to seasonal veggies, this collection of 250 mouthwatering grilling recipes is for you. With tips to make dishes Paleo, and changes for making them gluten-free or vegan, recipes include Grilled Zucchini Salsa; Foil Pack Vegetables; Butternut Squash Kebabs; and Quick and Easy Wraps. Well illus. in color. 312 pages. Cider Mill. 8½x11”. Pub. at $24.95


★ 2837927 STILL SMOKIN’: More than 150 New Recipes for Savory Smoked-Cooked Dishes. By Cookshack. An essential guide for all this year’s summer BBQers and grill enthusiasts. Includes easy to prepare step-by-step temperature charts, a guide to flavorful woods, and useful tips for effective wood smoking. Features over 150 original recipes, such as Jack Daniel’s Triple Wood Smoked Mozzarella, and Pork Tenderloin in Deluxe. 152 pages. Workman. Paperbound. Pub. at $16.00

★ 2970335 OUTDOOR OVENS: If You Can’t Stand the Heat, Go at Fesco. By Josh Sutton. Takes you through the history of the outdoor oven and the state of the day. Sutton teaches the reader how to construct their own simple outdoor cooking device or hot smoker, and enjoy the taste of food cooked in the outdoors. Includes recipes. Drawings. 108 pages. Prospect Books. Paperbound. Pub. at $16.00

★ 2894282 PROJECT FIRE. By Steven Raichlen. Cutting edge techniques meet time honored traditions in 100 boldly flavored recipes that will turbocharge your game at the grill. Here’s how to blow torch a rosemary meat choker and grill mussels in blazing fire. From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, this collection proves that fire makes everything taste better! Well illus. in color. 326 pages. Workman. Paperbound. Pub. at $22.95

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★ 285584X PRAISE THE LARD. By Mike & Amy Mills. At the heart of this collection are almost 100 recipes from the authors family archives. Recipes include: Private Reserve Mustard Sauce; Ain’t No Thang but a Chicken Wing; Pork Belly Bites; Prime Rib on the Pit; Tangy Pit Béarnais, Blackberry Pie; and many more signature BBQ delights! Also includes a section on sauces and rubs. Well Illus. in color. 356 pages. HMH. Pub. at $25.00

★ 6904408 LEGENDS OF TEXAS BARBECUE COOKBOOK, REVISED. By Robb Walsh. Discover the classic methods and the latest techniques all together in this new updated edition of an all-time barbecue classic. Includes new tools and accessories. This barbecue reference includes some innovative new recipes like Robert Sierra’s Brisket; Smoke-Brased Beef Ribs; and Ralph’s Pecan Flow Barbecue Bologna Sandwiches. Well illus. Color photos. 304 pages. Chronicle. Paperbound. Pub. at $22.93

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

2826100 THE CHUBBY VEGETARIAN. By J.F. Burke & A. Lawrence. This compelling guide to modern vegetarian cuisine is a game changer for the home cook. Innovative recipes re-imagine vegetables as the star of the plate, with vibrant flavors from all over the world. Includes Shibate Ramen; Beet and Goat Cheese Ravioli; Spicy Tomato and Cashew Bisque; and more. Find a new love for dishes that happen to be vegetarian. Well illus. in color. 143 pages. Ryland Peters & Small. Pub. at $19.95

2826038 THE BLOOM COOKBOOK. By Ronen Sero et al. The flower family of restaurants has been changing the face of vegan food with their menus and inventive dishes. They include their signature menu items and more than eighty delicious, flavorful recipes for breakfast, lunch, dinner, and dessert, this collection will excite home cooks who love eating healthy, delicious meals. Well illus. in color. 208 pages. Avery. Pub. at $24.99 $9.95

2894372 THE ESSENTIAL VEGAN INSTANT POT COOKBOOK. By Coco Morante. Harness the unique power of the Instant Pot to make vegan and vegetarian cooking convenient, fun, and easy. From Breakfast Tacos to Quinoa and Sweet Potato Bowls to Chocolate-Peanut Butter Cheesecake, these recipes are well tested and easy to prepare. Color photos. 169 pages. Ten Speed. Pub. at $19.99 $14.95

6693778 BAKING MAGIC WITH AQUAFABA. By Kelsey Kinser. Move over eggs, it’s a mirabile rous and flavorful egg replacement in town. With baking properties that can create fluffy quiche and light meringue, aquafaba is the breakthrough ingredient that will revolutionize your vegan baking. Includes recipes such as Key Lime Mousse; Rocky Road Ice Cream and Pesto Flatbread and instructions to making your own aquafaba. 138 pages. Ulisses. Paperbound. Pub. at $14.95 $11.95

2807998 AQUAFABA: Vegan Eggs Without Eggs Using the Magic of Chickpea Water. By S. Kardinal & L. Vegapower. At last for vegans, leavening with mushrooms, mayonnaise, and macarons are on the menu! Learn the secrets of Aquafaba, the cooking liquid found in tinned beans and chickpeas, and how it can be whipped into fluffy white peaks, making it the perfect replacement for egg whites in many sweet and savory recipes. Color photos. 80 pages. Grub Street. Pub. at $21.95 $16.95

6949414 PURE VEGETARIAN: 108 Indian-Inspired Recipes to Nourish Body and Soul. By Lakshmi Venkatesh-Bielfield. From simple homemade dairy to traditional sweated, cooked with a handful of ingredients, these recipes show you how to prepare and serve colorful, nourishing foods that cultivate joy in the kitchen. They include Yogurt Cheese Pakora; Lemon and Cucumber Sandwiches; Kitchari; and more. Color photos. 305 pages. Shambhala. Pub. at $30.00 $7.95

6845037 THE I HATE TOFU COOKBOOK. By Tucker Shaw. This fun innovative guide will turn your tofu hatred into love. It’s a healthful, powerful, plant based protein that provides all kinds of nutrients without a lot of calories or carbohydrates and pretty much no cholesterol. Color photos. 90 recipes like Tofu Sloppy Joes; Grilled Tofu Kabobs; Chocolate Pudding Pops. 96 pages. Stewart, Tabori & Chang. Pub. at $14.95 $6.95

2795155 VEGAN MOCK MEAT REVOLUTION: Delicious Plant-Based Recipes. By Jackie Kearney. Vegan eating has never been so simple! Experiment with mock meat recipes for plant-based meat and fish substitutes. From Sweet and Sour Mock Pork and Chilli Dogs with Cashew Cheese, to Tofu Chips, you’ll find a plant-based alternative to all your favorite meals. Color photos. 144 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

2803666 VEGETARIAN SHEET PAN COOKING: 101 Recipes for Simple and Nutritious Meat-Free Meals Straight from the Oven. By Liz Franklin. Presents an incredible 101 ways to create irresistible vegan and vegetarian one-pan dishes. Try Crushed Butterbeans; Tofu Tomatoes & Avocado; Roast Butternut Squash with Black Beluga Lentils; Ethiopian Lentil Casserole; or White Chocolate Brownies! Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

2788447 HOMEMADE VEGAN CHEESE, YOGURT AND MILK. By Yvonne Holz-Singh. The house cheese, tofu, milk, cream and butter recipes included are surprisingly diverse and easy to prepare. All the information you need about the essential ingredients, kitchen utensils and the various fermentation starters you need is included in this comprehensive volume. Color photos. 143 pages. Grub Street. Pub. at $26.95 $19.95

2915332 THE MAGIC OF TAHINI: Vegan Recipes Enriched with Sweet & Nutty Sesame Seed Paste. By Dunja Gulic, photos by Jure Winkler, foreword by Oliver Puttanessa Pizza; Cauliflower Buffalo Wings; and more. Well illus. in color. 127 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

6612644 VEGAN CHEESE: Simple, Delicious, Plant-Based Recipes. By Jules Aron. Introduce a healthy twist to your cheese with these 60 plant-based recipes made from nuts, seeds, tofu, and vegetables, and ranging from mild and creamy to sharp and firm. Create a French-style Brie from fermented cashews, a tolh sausage, a Herbed Feta, or a silly melttable Cauliflower Jack. Well illus. in color. 190 countries. Countryman. Pub. at $24.95 $17.95

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

2874520 FIRST-TIME VEGAN: Delicious Dishes and Simple Switches for a Plant-Based Lifestyle. By Leah Vanderveldt. Start your vegan journey the right way with over 60 easy and nourishing plant-based recipes. With ideas for breakfast, lunch, dinner and snacks, there is everything to get started. Try the Ultimate Baked Bread; Sandwich, Butternut Squash & Black Bean Chili; Black Bean & Beet Burgers; Vegetable Loaded Nachos; Chocolate Banana Bread; and more. Well illus. in color. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

2835053 THE COMPLETE VEGAN AIR FRYER COOKBOOK: 150 Plant-Based Recipes for Your Favorite Foods. By S. LaBorde & E. Hickman. Enjoy healthier, delicious versions of all your favorite plant-based foods made with this new and exciting appliance, including side dishes, appetizers, desserts and main dishes to please the whole family. Color photos. 422 pages. Sterling Epicure. Paperbound. Pub. at $22.95 $17.95

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**Fish & Seafood**

**7635230  500 FISH & SHELLFISH DISHES.** By Judith Fertig. This collection has everything you need to know in order to choose, prepare, cook, and enjoy seafood of every kind. Covers the full scope of preparation techniques, from steaming; baking; grilling; planking; roasting; and smoking. A final chapter on sauces and sides finishes the catch. Color photos. 288 pages. Sellers. Pub. at $16.95. *$3.95*

**5771781 SIMPLY SHRIMP: With 80 Globally Inspired Recipes.** By James Peterson. Comprehensive guide to identifying, purchasing, and preparing shrimp, with 80 globally inspired recipes organized by the many ways shrimp can be prepared. Ideas like Thai Shrimp Curry and Shrimp with Chili are joined by classics like Shrimp Cocktail and Shrimp and Bacon Hors d’Oeuvres. Color photos. 192 pages. Stewart, Toban & Chang. Pub. at $24.95. *$3.95*

**3638898 THE CONNOISSEUR’S GUIDE TO FISH & SEAFOOD.** By Wendy Sweetser. This comprehensive guide makes it easy to shop for and cook fish and seafood with confidence, from tilapia to lobster. It includes advice on where and how to buy store and fish and seafood as well as tips to ensure its quality, basic preparation instructions, cooking techniques, and delicious recipes. 200+ color illus, 256 pages. Sterling. Pub. at $24.95. *$3.95*  

**6833527 MUSSELS & CLAMS: Prepare and Serve Delicious Meals Using Mussels and Clams.** By Anna Luccetti. If you’ve never had the confidence to cook your own mussels and clams, you might soon become an expert! Find your favorite recipes, together with a great range of mussel soups and salads. Enjoy seafood and dinner party recipes, ranging from the very simple to the sophisticated. Well illus. in color. 206 pages. New Holland. Paperback. Pub. at $19.99. *$6.95*

**6864252 THE GRAND CENTRAL OYSTER BAR & RESTAURANT COOKBOOK.** By Sandy Ingber with R. Finnmore. A collection of more than 100 of the restaurant’s recipes, some dating to the opening in 1913, are paired with behind the scenes stories, historical notes, and a wealth of expert information on buying, cooking, and serving seafood and fish. Try the Maryland Crab Cake Sandwich or the Tuscan White Bean Soup with Florida Rock Shrimp. Photos, most in color. 224 pages. Stewart, Toban & Chang. Pub. at $33.00. *$14.95*

**6925790 CRAB: 50 Recipes with the Fresh Taste of the Sea.** By Cynthia Nims. Discover delicious ways to prepare crab from the Pacific Coast, Chesapeake Bay, and the Gulf of Mexico. In addition to dishes like Crab & Artichoke Frutti Di Mare and Salsa Verde, Nims offers background on crab species and information on seasonal harvest and sport crabbing. Color photos. 182 pages. Sasquatch, Pub. at $19.95. *$6.95*  

**284422X FOR COD AND COUNTRY.** By Barton Seaver. Combining self-sufficient living, interest in making jerky has the modern movement toward healthy eating and the mouthwatering food tour that focuses on the beauty of game birds in the field, but also the best way to harvest, store, prepare, and cook the birds. From source to plate, this step by step reference also offers over 50 imaginative recipes like Russ’ s Woodcock with Chorizo & Paprika; Ragù with Pasta. Color photos. 336 pages. H&H. Pub. at $32.95. *$29.95*  

**6911733 LOBSTER! 55 Fresh & Simple Recipes for Everyday Eating.** By Brooke Dojny. Bring the taste of seafood summers to your table with these delicious classics and some new cuisine alike. Recipes include Lobster Gazpacho; Lobster and Corn Risotto; Lobster Pol Pies, and Lobster Rolls. Includes tips on buying lobsters plus ideas for steaming and boiling lobsters. Color photos. 143 pages. Storey. Pub. at $14.95. *$11.95*  

**6918069 SEA ROBINS, TRIGGERFISH & OTHER OVERLOOKED SEAFOOD.** By M. Fletsch & J.O. Frawley. Enjoy more than sixty-five mouthwatering recipes using underutilized and lesser-known varieties of fish, including Korean Fried Skate Wings; Opah Crudo; and Oven Roasted Grunter with Celery and Apple. Color photos, 193 pages. Skyhorse. 8½x11. *PRICE CUT to $5.95*  


**6962424 THE COMPLEAT CRABBER.** By Christopher R. Reaske. This streamlined edition focuses on catching and preparing the freshest crabs that can be found. It covers methods for catching crabs with nets, handlines, and traps. Includes crab lore and trivia, and a wealth of easily prepared crab recipes. 127 pages. Burford. Paperback. Pub. at $12.95. *PRICE CUT to $7.95*  

**6990513 WHOLE LARDER LOVE: Grow, Gather, Hunt, Cook.** By Rohan Anderson. For anyone interested in local, sustainable, fresh, homemade food. Anderson offers step-by-step instructions and follow tips and instructions for setting up a home garden and for hunting and trapping small game and catching fish. He also provides a slew of recipes including Rabbit Stroganoff; Boiled Fish Parmesan; Pan-Fried Duck Breast; Alligator Etouffee; Country-Style Bear Steak; and much more. 270 pages. Harvest House. Spiralbound. Pub. at $14.99. *$11.95*  

**6847501 THE HUNTER’S COOKBOOK: The Best Recipes to Savor the Experience.** By Steve & Annie Chapman. Along with easy to follow instructions, these more than 200 recipes for main courses, sides dishes, and desserts include General Tso’s Pheasant, Chinese-style Baby Squid with Andalucia Shrimp, Grilled Partridges with Tomato Salad; and Tuscan Hare Ragù with Pasta. Color photos. 336 pages. H&H. Pub. at $32.95. *$26.95*  

**6990039 WHOLE LARDER LOVE: FEATHERS: The Game Larder.** By Rohan Anderson. For anyone interested in local, sustainable, fresh, homemade food. Anderson offers step-by-step instructions and follow tips and instructions for setting up a home garden and for hunting and trapping small game and catching fish. He also provides a slew of recipes including Rabbit Stroganoff; Boiled Fish Parmesan; Pan-Fried Duck Breast; Alligator Etouffee; Country-Style Bear Steak; and much more. 270 pages. Harvest House. Spiralbound. Pub. at $14.99. *$11.95*  

**6847809 PHEASANT, QUAIL, COTTONTAIL: Upland Birds and Small Game from Field to Feast.** By Hank Shaw. Everything you need to know about preparing and cooking every sort of small game, from pheasants and turkeys to rabbits and squirrels. Recipes include General Tso’s Pheasant, Baked Wild Turkey Breast, and much more. 270 pages. Harvest House. Spiralbound. Pub. at $14.99. *$11.95*  

**684224X THE GREAT SHELLFISH COOKBOOK.** By Matt Dean Pettit. Go on a mouthwatering food tour that focuses on shellfish! In this shellfish 101 collection, Petit shows how and where to buy fresh shellfish, how to store it, and how to cook it. Recipes include Thai Curry Crab; Fried Squid Pintxo Poppers; Spot Prawn Dumplings; and more. A must-have for all seafood lovers. Well illus. in color. 240 pages. Random. 8½x10½. Paperback. Pub. at $30.00. *$18.95*  

**★6918033 THE NEW ENGLAND CLAM SHACK COOKBOOK, 2ND EDITION.** By Brooke Dojny. This new edition features 20 all new recipes; six more Clam Shacks to try; and three Clam Shack weekend itineraries for a great beach getaway. Try a Grilled Salmon with sauce from Cape Cod’s Captain Frosty’s; or Fried Maine Shrimp from Two Lights Lobster Shack in Cape Elizabeth, Maine; or Carriera’s Pork with Clams from Tip Top Inn in Provincetown. Photos, most in color. 244 pages. Storey. Paperback. Pub. at $18.95. *$14.95*  

**★2709947 FEATHERS: The Game Larder.** By Jose L. Souto. Filled with stunning photographs that showcase not only the beauty of game birds in the field, but also the best way to harvest, store, prepare, and cook the birds. From source to plate, this step by step reference also offers over 50 imaginative recipes like Russ’ s Woodcock with Chorizo & Crapati; Stuffed Whole Pheasant. Color photos. 246 pages. Merlin Unwin. 8½x11. Pub. at $37.95. *$29.95*
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- **662927 THE VENISON BIBLE.** By Nichola Fletcher. Features over 40 recipes that show the enormous versatility of this low-fat meat including Venison Steaks with Lime, Fennel and Honey or Thai-spiced Venison Casserole. 96 pages. Periplus. Pub. at $9.95

- **6749194 RECIPES FROM THE WOODS: The Book of Game and Forage.** By Jean-Francois Malette. A collection of 100 delicious dishes made with game and foraged ingredients. From Sautéed Venison with Port and Cabernet, Wild Morello and Herb Loaf, to Wild Blueberry Muffins, these dishes bring the flavor of the woods into your home. Well illus. in color. 239 pages. Phaidon. Pub. at $45.00 $14.95

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- **2921111 CHINESE SOUL FOOD: A Friendly Guide for Homemade Dumplings, Stir-Fries, Soups, and More.** By Hsiao-Ching Chou. Chinese soul food is comfort food you can’t resist. You’ll find 80 recipes for authentic Chinese favorites you can easily make in your own kitchen any night of the week. Recipes include Pork and Chinese Cabbage Dumplings, General Tso’s Chicken, Crab Rangoon, and more. Well illus. in color. 256 pages. Sasquatch. Pub. at $24.95 $7.95

- **2849127 COMPLETE CHINESE COOKBOOK.** By Ken Hom. The author offers the definitive guide to modern Chinese food. With over 250 recipes of old favorites, exciting new flavors and a comprehensive guide to ingredients and techniques, this is the ultimate collection from the Master of Chinese cooking. Recipes include Steamed Pork with Vegetables, Walnut Chicken, Mung Shrimp, and more. Well illus. in color. 352 pages. Firefly. Paperbound. Pub. at $29.95 $6.95

- **3563871 200 HEALTHY CHINESE RECIPES.** Collects 200 favorite Chinese recipes that are fresh, authentic, and good for you. Beautiful photographs and clear instructions make it a snap to make Chinese Clay-Pot Chicken, Sichuan Potato Stir-Fry, Chicken Chow Mein, and more. 240 pages. Hamlyn. Paperbound. Pub. at $7.99

- **2890206 RAMEN: Recipes for Ramen and Other Asian Noodle Soups.** By Miranda Ballard et al. Discover the delights of rich ‘kotteri’ or light ‘assari’ ramen bowls and other Asian noodle soups in this collection of over 25 recipes. Includes Mung Bean Vegetable Soup, Spicy Noodle Seafood Broth, Beef Pho and Spicy Soba Chicken, and more. Well illus. 64 pages. Ryland Peters & Small. Pub. at $15.95 $6.95

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- **2852551 500 SUSHI: The Only Sushi Compendium You’ll Ever Need.** By Caroline Bennett et al. With an introductory chapter that details all the equipment and most commonly used ingredients and condiments, and complete step by step instructions for making the rolls, you’ll be making Sushi at home in no time. Includes 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 when you get home. With the press of a button you can make authentic dishes that are healthier and tastier than their restaurant counterparts. General Tso’s Chicken, Pad Thai Noodles with Chicken, or Beef Chow Fun a try. Fully illus. in color. 206 pages. Page Street. Paperbound. Pub. at $21.99 $16.95

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- **4486552 THE CHINESE TAKEOUT COOKBOOK: Quick and Easy Dishes to Prepare at Home.** By Diana Kuan. The Chinese food blogger and cooking instructor brings Chinatown into your home with this amazing collection of more than eighty popular Chinese takeout recipes, all easy to prepare and MSG-free. Try Classic Barbecue Spare Ribs, Spicy Beef and Chicken Chow Fun and Oyster Omelette. Fully illus. 143 pages. Tuttle. Pub. at $16.99 $12.95

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- **278983X THE LUCKY RICE X-FILES: The Ultimate Guide to Asian Takeout.** By Sasha Gill. The author proves that Asian cooking can be plant-based as well as easy, affordable, and delicious. Includes recipes for spring rolls, red bean pancakes, mango lassi, pineapple fried rice, shiitake ramen, and many more. Bursting with over 100 sumptuous photos, this is your passport to the culinary adventure of a lifetime. Color photos throughout. 208 pages. Tuttle. Pub. at $15.95 $9.95

- **2897172 EAST MEETS VEGAN: The Best of Asian Home Cooking, Plant-Based and Delicious.** By Sasha Gill. The author proves that Asian cooking can be plant-based as well as easy, affordable, and delicious. Includes recipes for spring rolls, red bean pancakes, mango lassi, pineapple fried rice, shiitake ramen, and many more. Bursting with over 100 sumptuous photos, this is your passport to the culinary adventure of a lifetime. Color photos throughout. 208 pages. Tuttle. Pub. at $15.95 $9.95
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699544X GRANDMA'S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. Features over 150 authentic Lithuanian recipes such as Pepper Chili Squid; Classic Sweet and Sour Pork, and Crispy Pork Belly. Pang includes simplified techniques, step by step instructions and a comprehensive list of the perfect pantry. Color photos. 160 pages. ISBN 978-1-4405-2052-9 $9.95


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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 Eastern Asian. It includes Small Plates; Main Dishes, Breads & Pastries; and Sweets & Beverages. Well illus. in color. 272 pages. Abrams. 8/8x10¾. Pub. at $40.00 $16.95

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2846106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Allon. The Michelin Bib Gourmand-winning London restaurant, The Palomar, has won fans the world over for its elevated Middle Eastern cooking. From Beef Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes desserts and a special cocktail section. Fully illus. in color. 256 pages. Clarkson Potter. 8/8x10¾. Pub. at $35.00 $9.95

6751962 KACHKA: A Return to Russian Cooking. By Bonnie Frumkin Morales with D. Frichet. Discover the vivid world of Russian cuisine with more than 125 recipes, all from the celebrated restaurant that is changing how America thinks about the Russian food. From bright pickles and pillow dumplings to ingenious vodka infusions and traditional home-style cooking, it’s all here. Illus. in color. 224 pages. Flatiron Books. 8/8x10¾. Pub. at $40.00 $19.95 PRICE OUT TO $19.95

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6835355 MY LOVE FOR NAPLES: The History, the Food, the Life. By Anna Teresa Caltan. Anna shares notes on food, culture, and history, as well as her amazing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Cutlets with Eggplant; Mozzarella and Tomatoes; or Bruschetta with Cured Cotech. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

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**2884453 PRINCESS PAMELA’S SOUL FOOD COOKBOOK.** By Pamela Strobel. Princess Pamela’s speak-easy style restaurant in Manhattan was for three decades a hip hangout for modern jazz greats like Andy Warhol to Diana Ross. This volume, originally published in 1969, is full of iconic southern dishes along with sage advice on living and loving. Recipes include Fried Ham with Red-Eye Gravy, Southern Egg Bread, and Corn Meal Waffles. 240 pages. Rizzoli. Pub. at $30.00 $12.95

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**698231X NORDIC BAKERY COOKBOOK: Breads, Cookies, Tarts, Cakes.** By Misa Mink. Revel in the delights of baking from Scandinavia and the Nordic region with this treasure trove of the tastiest and most traditional recipes. Learn to make regional delicacies like Karelian Pies, Blueberry Tart with Rye or Lace and Zucchini Bread with Buttermilk-Lemon Glaze. Color illus. 143 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

**2787474 EASY TAGINE: Delicious Recipes for Moroccan One-Pot Cooking.** By Ghillie Basan. Few meals are more satisfying than the rich and aromatic Moroccan casserole known as a tagine. In this collection of authentic recipes, you’ll find some of the best loved classics from the Moroccan kitchen plus modern twists. Try Lamb with Prunes, Apricots and Honey, Duck Tagine with Pears and Cinnamon and many more. Fully illus. in color. 240 pages. Ryland Peters & Small. Paperbound. Pub. at $16.95 $12.95

**2795043 A PERSIAN COOKBOOK: The Manual.** By S. Hassibi & A. Sayadatab. The perfect cookbook for adventurous cooks who enjoy the flavors of the Middle East, this is a unique historical cookbook manual. Written in 1321, there is a recipe variation for almost every food and sour stews, and you will find most dishes are cooked in one pot. Recipes include Lamb Chickpea Soup and Yogurt Stew. Illus. in color. 175 pages. Prospect Books. Paperbound. Pub. at $25.00 $17.95

**6948472 FAR AFIELD: Rare Food Encounters from Around the World.** By Shane Mitchell. Encounter fascinating cultures from around the world who are keeping some of the world’s oldest food traditions alive. Full of compelling photography from far flung locations, these 75 around the world’s finest and rarest dishes tell stories along with 40 recipes. 304 pages. Ten Speed. 9¼x11¼. Pub. at $40.00 $9.95

**6628729 COWGIRLS IN THE KITCHEN.** By J.C. Stanford & P.B. Johnson. Combining the best of cowgirl myths, nostalgia, and legends with delicious recipes that celebrate the romance of the American cowgirl from the late nineteenth century to today. Features recipes such as Whiskey-Glazed Pork Loin; Zucchini and Ham Biscuits, Baked Chicken Sliders, and more. Well illus. in color. 224 pages. TwoTrot. Pub. at $24.95 $6.95

**6982212 SAVEUR ITALIAN COMFORT FOOD.** Celebrating a diverse, delicious, and wildly popular culinary tradition. Over 100 recipes for simple, fast, and flavorful food. Enjoy fresh takes on classic dishes like Chicken Cacciatore or try new favorites like Farro Gnocchi with Pork Ragù or Farfalla with Cavolo Nero Pesto. Color illus. 224 pages. Weldon Owen. Pub. at $35.00 $19.95

**2800993 BONG APPETIT: Mastering the Art of Cooking with Weed.** By the eds. of CANNABIS. Now that prohibition and more states have legalized cannabis, there is a new generation of savvy home cooks who are interested in weed cookery. This guide breaks down the science of infusing oils, butters, milks, and more, and offers recipes ranging from simple Brown Butter Gnocchi to Cannabis Chimichurri. Color photos. 256 pages. Ten Speed. 8¼x10¼. Pub. at $30.00 $21.95

**5950538 AMISH COMMUNITY COOKBOOK: Simply Delicious Recipes from Amish and Mennonite Homes.** By Cara Bigler George. Filled with recipes gathered from Amish cooks across the U.S. and Canada- an endless array of delicious, down-to-earth dishes your family will request again and again. This is just some of the fare that awaits: Apple Dumpings, Chicken Pot Pie; Dutch Tomato Soup; Red Velvet Cake and more! Color photos. 192 pages. FoxChapel. 9¼x11¼. Pub. at $19.99 $14.95

**2912031 EATING LOCAL IN THE FRASER VALLEY.** By Angie Quaile. Discover the culinary richness of British Columbia’s Fraser Valley, guided by the best local producers, chefs who live there. Featuring more than 70 locally inspired recipes, this combination cookbook, guidebook is the perfect companion to one of Canada’s most celebrated food and wine regions. Well illus. in color. 264 pages. Penguin. Paperbound. Pub. at $24.95 $8.95

**3818524 IN THE NILE: COOKING IN THE RIVER VALLEY.** By Amelia Laven. This love letter to America’s Third Coast, classic recipes such as Bavarian Dark Rye Bread; Panfried Perch, and Beer-Battered Cheese Cucumber with a Honey-Pomegranate Dip captures best of the lake-shore lifestyle while serving up iconic froms from around Wisconsin, Indiana, Illinois, and Michigan. Color photos. 280 pages. Storey. Paperbound. Pub. at $19.95 $14.95

**6709917 CANTINA: Recipes from a 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 Oaxacan mole to the finest seafood dishes of the Baja and Yucatan peninsulas; to the bustling street food stalls of Mexico City. Well illus. in color. 320 pages. Hardie Grant. 8½x10¼. Pub. at $39.95 $14.95

**2810190 CARLA HALL’S SOUL FOOD: Everyday and Celebration.** With Genevieve Ko featuring 140 new recipes gathered from Sweet Potato Salad, Brown Sugar Baked Chicken; Sorghum Drop Biscuits; and Sea Island Shrimp and Grits, this volume is a wonderful blend of the modern and the traditional. Carla Hall’s style of cooking has a way of personalizing it with Hall’s signature style. Color photos. 322 pages. HarperWave. Pub. at $29.99 $22.95

**2778904 RAMEN HEADS.** Widescreen. Follow Osamu Tomitaka, Japan’s reigning king of ramen, as he reveals every single step of his obsessive approach to creating the perfect bowl of noodles. This delicious documentary also profiles five other notable ramen shops which will compete to the end. This is just some of the food you’ll find: Bacon-Cheddar Biscuits, Black Pepper & Parmesan Biscuits with Roast Beef, Sunday Chicken & Biscuit Pot Pie, and Zucchini Bread with Buttermilk-Lemon Glaze. Color photos. 66 minutes. Kino Lorber. Pub. at $29.95 $19.95

**6626300 SOUTHERN BISCUITS & QUICK BREADS.** By Josh Miller. Whether they’re dressed with chocolate gravy for breakfast, filled with fried chicken for lunch, or topping a bubbling cobbler for dessert, biscuits and quick breads do it all. They’re the perfect easy dish, and this book is packed with every meal just a little bit better. Bacon-Cheddar Biscuits, Black Pepper & Parmesan Biscuits with Roast Beef, Sunday Chicken & Biscuit Pot Pie, and Zucchini Bread with Buttermilk-Lemon Glaze. Color photos. 66 minutes. Kino Lorber. Pub. at $29.95 $19.95

**278257X DAMSONS: An Ancient Fruit in the Modern Kitchen.** By Sarah Conrad. Whether they’re dressed with chocolate gravy for breakfast, filled with fried chicken for lunch, or topping a bubbling cobbler for dessert, biscuits and quick breads do it all. They’re the perfect easy dish, and this book is packed with every meal just a little bit better. Bacon-Cheddar Biscuits, Black Pepper & Parmesan Biscuits with Roast Beef, Sunday Chicken & Biscuit Pot Pie, and Zucchini Bread with Buttermilk-Lemon Glaze. Color photos. 66 minutes. Kino Lorber. Pub. at $29.95 $19.95

**1873827 THE DROPPED KICHERER: RECIPE BOXES FROM THE BAVARIAN KITCHEN.** By Paul Wilson. Combining one of the world’s richest and most diverse cuisines, Wilson explores the real food of Mexico: from the intricate flavors of Oaxacan mole to the finest seafood dishes of the Baja and Yucatan peninsulas; to the bustling street food stalls of Mexico City. Well illus. in color. 320 pages. Hardie Grant. 8½x10¼. Pub. at $39.95 $14.95

**3511088 BOUNTIFUL BISCUITS.** Well illus. in color. 254 pages. Ten Speed. 8¼x10¼. Pub. at $30.00 $21.95

**1609896 APPETIZING & SNACK BOOK.** Color photos. 256 pages. Ten Speed. 8¼x10¼. Pub. at $30.00 $21.95

**3685625 THE RURAL DESSERT COOKBOOK.** By Pamela Strobel. Princess Pamela’s speak-easy style restaurant in Manhattan was for three decades a hip hangout for modern jazz greats like Andy Warhol to Diana Ross. This volume, originally published in 1969, is full of iconic southern dishes along with sage advice on living and loving. Recipes include Fried Ham with Red-Eye Gravy, Southern Egg Bread, and Corn Meal Waffles. 240 pages. Rizzoli. Pub. at $30.00 $12.95

**3807694 COTTAGE COOKBOOK.** By Amelie Levin. In this book, Levin explores the real food of Mexico: from the intricate flavors of Oaxacan mole to the finest seafood dishes of the Baja and Yucatan peninsulas; to the bustling street food stalls of Mexico City. Well illus. in color. 320 pages. Hardie Grant. 8½x10¼. Pub. at $39.95 $14.95
**Regional & Exotic Cuisines**

6985734 THE BLUE RIBBON COOK BOOK. By Jennie C. Benedict. Represents the very best in the tradition of southern regional cooking. Recipes for such classic dishes as fried chicken, lamb chops, corn pudding, Waldorf salad, and cheese and nut sandwiches are nestled among longtime local favorites such as apple butter, rice pudding, and grindle cakes. 168 pages. UPKY. Pub. at $19.95 $11.95

2851768 GIADA’S ITALY. By Giada De Laurentiis. In this beautiful volume Giada shares recipes for authentic Italian dishes as her family has prepared them for years, updated with her signature flavors. Filled with stunning photography taken in and around Rome, and recipes that include Calamarri Pencnellia and Chicken Under a Brick, Italian cooking. 288 pages. Clarkson Potter. Pub. at $35.00 $9.95

2852403 TRISHA’S TABLE: My Feel-Good Favorites for a Balanced Life. By Trisha Yearwood with B.Y. Bernard. Trisha offers up recipes that are feel-good and also that are good for you like Billie’s Houdini Chicken Salad; Edamame Parmesan; Snapery Pear-Cranberry Crumble; and Slow Cooker Georgia Pulled-Fork Barbecue. SH. Color photos. 224 pages. Clarkson Potter. Paperbound. Pub. at $19.99 $6.95

**Notable Chefs & Celebrities**

6987419 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION. Ed. by Debra Hudak. You’ll find your every one of the nearly 300 tirelessly tested recipes and the dozens of ingredient and equipment reviews all as seen on the show in this comprehensive volume. From classics like Extra-Crunchy Fried Chicken to local hidden gems like Charleston Shrimp Perloo, this collection is like a cherished family recipe box brought to life. Well illus. in color. 290 pages. Plume. Paperbound. Pub. at $22.00 $6.95

2852276 RACHAEL RAY 365: No Repeats—A Year of Deliciously Different Dinners. If you’re tired of making the “same old same old,” week after week after week, this is the cookbook for you. Features a brand-new 30-minute dinner every night for an entire year—you won’t believe what a half hour can do for your taste buds. 326 pages. Clarkson Potter. Paperbound. Pub. at $22.99 $6.95

2980101 VALERIE’S HOME COOKING. By Valerie Bertinelli. Home cooks have more than 100 recipes that are as fresh, vibrant and down to earth as Valerie herself. Includes comforting classics such as Bloody Mary Tea, Lobster Tails, Grilled Chicken Gumbo, S’mores Popcorn and more. These mouth watering dishes will soon become your go-to’s for any occasion. Well illus. in color. 272 pages. Oxmoor. 8/x10¼/. Pub. at $30.00 $6.95


6880037 DONNA BELL’S BAKE SHOP: Recipes and Stories of Family, Friends, and Food. By Pauley Perrette et al. In the heart of midtown New York, and specializing in all-natural Southern baked goods, Donna Bell’s Bake Shop is home to over 100 recipes that are as fresh, vibrant and down to earth as Valerie herself. Includes comforting classics such as Bloody Mary Tea, Lobster Tails, Grilled Chicken Gumbo, S’mores Popcorn and more. These mouth watering dishes will soon become your go-to’s for any occasion. Well illus. in color. 272 pages. Oxmoor. 8/x10¼/. Pub. at $30.00 $6.95

2046442 WHEEL OF FORTUNE COLLECTIBLE COOKBOOK. By Mr. Food Test Kitchen. A collection of over 160 quick and easy recipes will add an extra helping of excitement to your dinner table and is jam-packed with meals from the Wheel of Fortune team, including Pat and Vanna. Recipes include Chicago Deep Dish Pizza, Hawaiian Roast Pork, and Indian Curry in a Hurry. Well illus. in color. 228 pages. Cogn. 8x10¼/. Paperbound. Pub. at $21.95 $6.95

2852896 MASTERING THE ART OF SOUTHERN VEGETABLES. By N. Dupree & C. Graubart. Organized alphabetically by vegetable, each section of this volume begins with instructions on selecting, preparing and cooking vegetables and is followed by favorite new and classic recipes. Try dishes like Wilted Coslaw for a Crowd, Fried Greens, Okra Gratin; and many more. 208 pages. Gibbs Smith. Pub. at $25.00 $4.95

480 pages: Weldon Owen. 8/x10¼/. Pub. at $40.00 $7.95

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Notable Chefs & Celebrities

★★658341 DEBBIE MACOMBER’S TABLE: Sharing the Joy of Cooking with Family and Friends. In this treasure trove you’ll find one hundred delicious dishes that have become Debbie Macomber’s staples, some inspired by her novels and others by family and friends, including Baked Oatmeal, Grilled Fish Tacos with Citrus Lime Sauce, Gratitude Bread; Honey Chipotle Oven Roasted Ribs; Egg nog Cookies, and Guiness Pot Pie. Well illus. in color. 203 pages, Ballantine. Pub. at $29.95

PRICE CUT to $17.95


PRICE CUT to $12.95

594230X ESSENTIAL PEPIN: More Than 700 All-Time Favorites from My Life in Food. By Jacques Pepin. For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career as the champion of simplicity. Includes a searchable DVD demonstrating every technique a cook will ever need. 685 pages. HMH. 8x10¼ x. Pub. at $40.00

$14.95

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

6784542 YOUNG & HUNGRY: Your Complete Guide to a Delicious Life. By Diana & Robin Miller. Time to the hit comedy show, Young & Hungry captures the food, romance and friendships that are trademarks of the show and also delivers 20 tantalizing recipes. A perfect gift for anyone who is young, single, or just on a diet. Color, cash, and passionate about food. Well illus. in color. 170 pages. Disney. Pub. at $16.99

$2.95

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

$17.95

Restaurants


5771641 MORTON’S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen. By Klaus Fritsch et al. The renowned restaurant presents classic steakhouse steaks, introducing a world of bold flavors and regional American favorites, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even Desserts and Drinks–such as a Hokkaido Molten Color Turkey. Color photos. 240 pages, Clarkson Potter. 8¾x10¼. Pub. at $32.50

$3.95

6948618 IVAR’S SEAFOOD COOKBOOK: The O-fish-ial Guide to Cooking the Northwest Catch. If you know Seattle, you know Ivar’s, the seafood restaurant famous for serving the best seafood available. And in his first cookbook, it serves up recipes that includes Caesar Salad with Blackened Salmon; Ivar’s Famous Puget Sound White Clam Chowder; Ivar’s Crispy Fish Tacos; and more. Well illus. in color. 176 pages. Sasquatch. 9x10¼. Pub. at $29.95

$6.95

2875859 THE FLY CREEK CIDER MILL COOKBOOK: More than 100 Delicious Apple Recipes. Experience the history of the celebrated Fly Creek Cider Mill and the flavors of Central New York through these stories and more than 100 apple and cider-based recipes which include Fly Creek Cider Mill Apple Cider Doughnuts; Fly Creek Apple Salsa, and Cider Based Turkey. Color photos. 200 pages. Agate Surrey. Paperback. Pub. at $22.95

$5.95

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

$3.95

5930239 NUM PANG: Bold Recipes from New York City’s Favorite Sandwich Shop. By Ratha Chaupoly et al. While Ratha and Ben’s sandwiches, which have gained a cult-like following, are at the core of Num Pang, this volume includes recipes for so much more. There are the fan favorites, like the Pork Chao, as well as Starbuck Tiger Shrimp and Hoisin Meatballs, but there are also condiments and pickles, rice and noodle bowls, sides, stews and drinks. Fully illus. in color. 240 pages. HMH. 8x10¼. Pub. at $25.00

$14.95

7652629 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertaining. By Carlyn Berghoff et al. This historic Chicago family restaurant closed its doors in 2006. But now you can enjoy many of their classics at home, including the famous Berghoff Creamed Spinach; German Potato Salad; Wiener Schnitzel; Sauerbraten; Apple Strudel; Black Forest Cake; and many more. Color photos. 276 pages. Andrews McMeel. 8x10. Pub. at $19.95

$9.95

3426351 MRS. WILKES’ BOARDINGHOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table. In 1943, a young and determined Sema Wilkes took over a non-descript boarding house on a shaded brick street in historic downtown Savannah. Her goal was modest: to make a living by offering comfortable lodging and homestyle Southern cooking served family style in the downstairs dining room. After coverage in national media, including a profile on David Brinkley’s evening news program, Southern food fanatics from all over the world flocked to her doorstep. Here Sema shares more than 250 of her legendary recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99

$9.95


$14.95

2900939 THE LEMONADE COOKBOOK. By A. Jackson & J. Cianculli. Filled with delicious recipes and ideas, perfect for today’s on the go lifestyles and perceptive palates, this collection–from the popular Lemonade Cafeteria eateries–is for all cooks who want to make sophisticated, highly urban “comfort food” with easy-to-follow, down-home flavors. Color photos. 240 pages. St. Martin’s. Pub. at $30.00

$7.95

6929885 AT BLANCHARD’S TABLE: A Trip to the Beach Cookbook. By Melinda & Robert Blanchard. The couple extends the celebrated warm and welcoming atmosphere of their restaurant to your home. The resulting 160 recipes offer a cookbook that’s as much a travel guide as it is a cookbook.
Restaurants

2912074 GARDE MANGER: By Chuck Hughes. From sublime comfort food, like Beef Short Ribs with Cabocho, Pan Roasted Halibut with Garden Tomatoes, and Rock Shrimp Risotto to incredibly addictive treats like Salt Cod Fritters with Jerk Mayonnaise, Chuck’s Mom’s Pecan Pie, and the famous Lobster Po’Boy, Chuck Hughes’ cooking always hits the mark! Well illus. in color. 224 pages. HarperCollins. 9¾x11¼. Paperback. Pub. at $22.99

285158X CHERISH TO THE PUBLICAN REPA ST AND PRESENT. By Paul Kahan et al. This stunning and exhaustive volume tells how this chef came to be the place where, well out of town chefs and food lovers want to eat whenever they are in Chicago. With more than 150 distinctive recipes for vegetables, fish, seafood, meat, charcuterie, and breads, this collection stands as expected. Color photos. 324 pages. Lorenjaones. 8¾x11¼. Paperback. Pub. at $40.00

285886X CHILTERN FIREHOUSE: The Cookbook. By N. Mendes & A. Balazs. London’s hottest, most talked about restaurant is Chiltern Firehouse. Drawing on both American and European influences, from the signature Crab Doughnuts to Seared Beef Salad and Frozen Apple Panna Cotta, Chiltern Firehouse delivers re-imagined classics and bold new flavors. Color photos. 320 pages. Ten Speed. 8¾x11¼. Paperback. Pub. at $50.00

282837X HEARTLAND: Farm-F oward Dishes from the Great Midwest. By Lenny Russo. Celebrating the food of North America’s Heartland—a region with some of the richest farmland and most abundant, diverse fauna and flora in the world—this book contains over 100 beautiful, earthy recipes from the exceptional American restaurant include Midwestern Cassoulet; Sweet Corn-Black Barley Cakes; and Freshwater Bouillabaisse. Color photos. 288 pages. Running Press. 8¼x10¾. Paperback. Pub. at $35.00

2817719 SIMPLY SOUP: By Madge Baird. There is nothing better than a bowl of hot soup on a cold day. Recipes include Beef and Apple Soup, Butternut Soup with Apple and Rosemary, Garlic Potato Dumpling Stew and more. Fully illus. in color. 128 pages. Gibbs Smith. Pub. at $14.99

2836297 BROTH & STOCK FROM THE NOU RISHED KITCHEN. By Jennifer McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meals to make from them, this easy-to-use cookbook showcases nutrient-dense foods that nourish the body and soul. Soups like Roasted Mushroom Broth or Long-Simmered Roasted Pork Bone Broth bring life to dishes like White Bean and Broccoli Soup. Color photos. 184 pages. Skyhorse. Paperback. Pub. at $17.99


2777150 THE SOUP BOOK: Over 700 Recipes. By Louis P. De Gouy. Outstanding recipes for almost every soup you could want—more than seven hundred in all! Many are thick or thin, others hot or hazy, boiling hours to prepare or just minutes. Try soups from all over the world, from Scotch Buttermilk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dorling Kindersley. Pub. at $14.95, PRICE CUT to $13.95

2832120 200 WAYS TO MA K E A SALAD: The Handy 1914 Guide. By A. Suzanne & C.H. Senn. This vintage delight presents 200 recipes in all! Many are thick or thin, others hot or hazy, boiling hours to prepare or just minutes. Try soups from all over the world, from Scotch Buttermilk Soup to Philadelphia Pepper Pot to Brazilian Passion Fruit Soup. 424 pages. Dorling Kindersley. Pub. at $14.95, PRICE CUT to $13.95

APPETIZERS & SNACKS

6948786 REAL SNACKS: Make Your Favorite Childhood Treats Without All the Junk. By Lara Ferroni. Satisfy your cravings without the guilt using more than 70 recipes for sweet and salty snacks that switch out the artificial colors, fake flavors, and preservatives for whole-grain flour, natural sugars, and real flavorings. Includes alternatives for Ice Cream Sandwiches, Potato Tots, Hot Pockets, and more. Well illus. in color. 161 pages. Sasquatch. Paperback. Pub. at $19.95

6903967 ENERGY BITES. By Kate Turner with A. Nichols. Looking for post-workout refuel? Intense immunity boost? Or just a healthy snack? With core ingredients of protein, low GI carbs, no refined sugars, and healthy fats, these bites deliver a complete nutrition bomb to keep your blood sugar steady and energy levels high. Snacks include Hemp-Coated Quinoa Crunchers; Brown Sugar & Molasses Powerhouse Balls; and more. Well illus. in color. 103 pages. Dorling Kindersley. Pub. at $9.95

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**Appetizers & Snacks**

4602722 **BITE SIZE: Elegant Recipes for Entertaining.** By Francois Payard et al. Chef Payard reveals to home cooks how to prepare simple, yet精致的开胃菜 that will leave guests impressed and hosts with energy to spare. Includes a wealth of helpful hosting hints, tips, and serving suggestions. Illus. in color. 170 pages. Morrow. Pub. at $21.99 $4.95

6904718 **RICE CRAFT.** By Sonoko Sakai. Rice Balls, Sushi, Onigiri. Call them what you will, these delicious and fun treats are nutritious and perfect for lunchboxes, snacks, and easy meals all day long. Try Hiyji, Carrot and Shitake Onigiri or a Tuna Melt. Onigiri. Color photos.

illus. in color. 141 pages. H.F. Ulmann, Pub. at $17.95 $4.95

6956386 **MEATBALLS: Fadals, Skewers, and More.** By V. Drouet & P-L. Viel. Whether a party snack or a light meal, meatballs and skewers are always well-received. How about meatballs of chicken with goat’s cheese, pickled cucumbers, and cumin seeds? Or chocolate or beet meatballs? Or skewers of beef marinated in Thai Basil and soy sauce? They’re all here with step by step instructions and serving suggestions. Fully illus. in color. 208 pages. Spiralbound. Pub. at $18.95 $6.95

**SOLD OUT**

124 pages. Chronicle. Pub. at $14.95 $4.95

2019186 **SALSA AND DIPS over 101 Recipes for the Perfect Appetizers, Dippables, and Crudités.** By Mamie Fennimore. Liven up appetizers and add some fresh twists to your favorite snacks with this collection of recipes. From classic Tomato Salsa to Baked Goat Cheese Dip with Honey Drizzle, there are many delicious ideas for any craving or occasion, including some decadent dessert tips. Also includes plenty of vegan and vegetarian options. Fully illus. in color. 256 pages. Cider Mill. Paperbound. Pub. at $19.95 $7.95

**SOLD OUT**

2912198 **THE JOY OF CHEESEMAKING: The Ultimate Guide to Understanding, Making, and Eating Fine Cheese.** By Jody M. Farnham. A mouthwatering guide to making cheese, with a basic overview of cheese manufacturing and aging, from the raw ingredients to the final product, and much more. This comprehensive guide offers clear instructions and a glossary. Well illus. in color. 374 pages. Skyhorse. Paperbound. Pub. at $17.95 $4.95

**SOLD OUT**

2853078 **SHERIDANS’ GUIDE TO CHEESE: A Guide to High-Quality Artisan Farmhouse Cheeses.** By Kevin Sheridan et al. A country by country guide to cheeses of the world with practical advice on selecting, buying, aging, and creating cheese, as well as tasting notes to help you appreciate every kind you try. Illus. 374 pages. Skyhorse. Pub. at $17.95 $4.95


6532218 **CHEESE & DAIRY MADE AT HOME.** By Dicky & James Strawbridge. Learn how to use raw or store-bought milk and cream to make fresh buttermilk, cream cheese, boursin, mascarpone, sauces, yogurts (including Greek style), soft and hard cheeses, and more. Includes more than 40 recipes that use your homemade products. Color photos. 176 pages. Firefly. Paperbound. Pub. at $19.95 $4.95

**878643X THE BEGINNER’S GUIDE TO CHEESEMAKING.** By Brie R. Santagato. From Ricotta to Havarti and Brie to Gouda, cheese is quite simply amazing. With the 40 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. Fully illus. in color. 204 pages. Rodale. Spiralbound. 8x10. Paperbound. Pub. at $15.99 $11.95

**2853187 HOME CHEESE MAKING, 4TH EDITION: From Fresh and Soft to Firm, Blue, Goat’s Milk, and More.** By Ricki Carroll. Known as the Cheese Queen, Carroll shares recipes for creating timeless classics like mozzarella, feta, cheddar, and brie, as well as sophisticated farmhouse cheeses such as halloumi, raclette, and gorgonzola. Included are 50 sweet and savory recipes for cooking with cheese. Color photos. 368 pages. Storey. Paperbound. Pub. at $24.95 $17.95

6915696 **MILK.MADE: A Book About Cheese—From Haddock to Havarti and How to Eat It.** By Nick Haddock. One of Australia’s foremost cheesemakers, Haddock worked around the world before settling in Tasmania, where he started the acclaimed Bruny Island Cheese Co. In this splendid volume he shares knowledge of making, serving and storing cheese at home and offers 75 recipes that celebrate cheese in all its glorious forms. Well illus. in color. 268 pages. Hardie Grant. 8x10. Pub. at $34.95 $14.95

**2917084 WISCONSIN CHEESE COOKBOOK.** By Kristine Hansen. Includes recipes from the 28 creameries featured for comfort-food staples like pizza, mac and cheese, and grilled-cheese sandwiches, as well as wool worthy dinner party favorites like Pan Fried Brussels Sprouts. This guidebook will leave guests impressed and hosts with plenty of options to serve! Fully illus. in color. 260 pages. Globe Pequot. Paperbound. Pub. at $24.95 $17.95

**Holidays & Entertaining**

1840867 **FIX-IT AND FORGET-IT CHRISTMAS COOKBOOK: 600 Slow Cooker Recipes for the Perfect Holiday Dinner.** By Kathy Pelman Good. Offers 600 manageable slow-cooker recipes—almost 200 you can prepare while you’re away, and 400 you can make in the morning and let simmer all day. From classic comfort foods to delicate desserts, you’ll find endless inspiration here. Well illus. in color. 348 pages. Norton. 8x11x1/4. Paperbound. Pub. at $35.00 $14.95

**SOLD OUT**

691358X **TRICKY TREATS: Ghoulish Goodies to Serve Up on Halloween.** By Susanna Tee. A party isn’t a Halloween party without some suitably frightful food to serve up to your friends! Here you’ll find a collection of coven-ready recipes sure to make your ghouls’ and ghosts’ heads spin. From peach ice cream, Vampire Apple Wedges, Cheesy Omelet Strata, to Ten Best Halloween Desserts, these recipes are sure to make your Halloween party a night to remember! Well illus. in color. 140 pages. Guild of Master Craftsmen. 8x11x1/4. Paperbound. Pub. at $9.95 $3.95

2851849 **HOW TO SET A TABLE.** By Chloe Lewis Waters. Arrange your table with confidence! This guide book provides advice and hacks for last-minute get-togethers, this compact guide turns any day into an opportunity for entertaining. Whether you have a complete set of china or vintage flea-market treasures, you can create a delicious centerpiece here. Well illus. in color. 127 pages. Clarkson Potter. Paperbound. Pub. at $14.00 $4.95

281711X **MY FRENCH COUNTRY HOME: Entertaining Through the Seasons.** By Sharon Santoni, photos by F. Schmitt. Whether you are having a light breakfast on the terrace on a crisp spring, a picnic by the river in Summer, a table in the forest in autumn or Christmas in red in winter, you will find delicious recipes for all occasions, fully illus. in color. 268 pages. Gibbs Smith. 8x10x1/2. Pub. at $35.00 $11.95

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**Holidays & Entertaining**

**2808676** 101 BAR BITES: Delicious Nibbles, Snacks & Small Plates to Complement Your Drinks. Ed. by Alice Scarbrook. Features a wide range of bar bites inspired by cuisine from around the world, you’ll find something to enjoy whatever your taste, from Sausage Rolls and Sliders to a gold-leaf infused Olives with a crisp white wine. Dim Sum dishes with cocktails or Chorizo Croquettes with a heady glass of red. Illus. in color. 144 pages. Ryland Peters & Small. Pub. at $19.99 $6.95

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

**2759189** THE PERFECT TURKEY: More Than 100 Mouthwatering Recipes for the Ultimate Feast. By Keith Sarasin. Whether you take the conventional route and roast it in an oven or spend all day tending the smoker, a variety of brines and rubs guarantees that your turkey starts from a flavor-packed foundation. You’ll also find delicious sides: savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Fully illus. in color. 256 pages. Ten Speed Press. Pub. at $21.99 $13.99

**2781417** CHRISTMAS WITH DICKENS: Seasonal Recipes Inspired by the Life and Work of Charles Dickens. By Per Vogler. No author is more closely associated with the food of Christmas than Charles Dickens. His novels are alive with examples of good food being enjoyed in good company. In this collection of Victorian classics, updated for modern cooks, you’ll find old favorites such as Lobster Patties, and a Charlotte Russe. Well illus. in color. 64 pages. CICO Books. Pub. at $14.95 $11.95

**6920491** UNICORN FOOD: Magical Recipes for Sweet Treats & Treats. By Rachel Johnson. Channel your inner unicorn with forty recipes curated for maximum culinary magic. From a fluffy Rainbow Pancake Stack topped with Maple Whipped Cream to a Glitter Cheese Sandwich to Glitter Pink Strawberry Marshmallows, these fantastical recipes are sure to transport you over the rainbow. Well illus. in color. 112 pages. Sterling. Pub. at $14.95 $11.95

**2816644** COOK LIKE A PRO: Recipes & Tips for Home Cooks. This is a new collection of foolproof recipes, Ina brings readers’ cooking know-how to the next level by answering questions, teaching techniques, and explaining her process right in the margin of each page. And what readers ask for: Parko-Glazed Stuffed Lamb-Stuffed Eggplants, and Fresh Fig & Ricotta Cheese. Fully illus. in color. 272 pages. Clarkson Potter. Pub. at $35.00 $26.95

**2814964** A RECIPE FOR COOKING. By Cal Peternell. You’ll find everything you need to cook for big get-togethers, holiday feasts, family occasions, and special dinners for two. Organized by courses, this celebratory volume helps cooks plan their meals from first bite to last—how a meal should start, what should be the main attraction, what should be served alongside, and how to choose the perfect finish. Color photos. 336 pages. Morrow. Pub. at $29.99 $9.95

**5819482** TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of party ideas and 217 never-before-published recipes for savory entrees, delectable cookies, heavenly desserts, snacks, and so much more. Also includes 60 recipes for the holidays and a home into a holiday showcase. Fully illus. in color. 240 pages. Reader’s Digest. 8½x11. Pub. at $15.99

**SOLD OUT**

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**Bartending Guides**

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**2905329** THE BOOK OF DANGEROUS COCKTAILS: Adventurous Recipes for Serious Drinkers. By D. March & J. Boudinot. Watch out! Some of the drinks in this guide are illegal. Modern cocktails and drinks that defy the laws of the land. The Easy Sours, the Puffer Fish; and the Pineapple Daiquiri. Fully illus. in color. 159 pages. Countryman. Pub. at $19.95 $4.95

**2902778** WISE COCKTAILS. By J. Rippes & M. Littlefield. This collection offers fresh breathing tips and tricks for mixing delicious cocktails in your own tea based cocktails. Presents the reader with a history of tea cocktails and includes recipes for drinks such as White Mule, Vanilla Beach, Black Amber, The Classic Sunrise, Sunburn, and more. Well illus. in color. 176 pages. Rodale. Pub. at $19.99 $4.95

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**6829094** KETO HAPPY HOUR: 50+ Low-Carb Craft Cocktails to Quench Your Thirst. By Kyndra D. Holley. Holley knows that navigating alcohol on a low-carb diet can be tricky, so she takes all the guesswork out of it for you. Includes low-carb cocktails such as Dill Pickle Martini, Mixed Berry Hard Lemonade, Cucumber Mojito, White Russian, Bloody Mary, Mama’s Margarita, and many more. Fully illus. in color. 208 pages. Victory Belt. Paperbound. Pub. at $19.95

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**4559010 CRAFT DISTILLING: Making Liquor Legally at Home.** By Victoria Redhead Miller. From mashing and fermenting to building a small column still, Miller provides a complete guide to creating high-quality whiskey, rum, and more at home. Packed with recipes and techniques, it also explains the licensing process and proposes fair regulations for hobby distillers. Illus. 210 pages. Ten Speed. Pub. at $30.00. $16.95

**6885217 MOUNTAIN BREW, 40TH ANNIVERSARY EDITION.** By T. Matson & L.A. Dorr. In the ’70s, homebrewed beer was as illegal as moonshine. But that wasn’t about to stop one small group of Vermonters. They shared their concoctions in an illegal homebrewer’s guide, sold out of their Chey Nova. That 1975 gem is revivified here with a new introduction and foreword. Photos. 123 pages. Countryman. Paperback. Pub. at $19.99  $9.95

**2838230 COLONIAL SPIRITS: A Toast to Our Drunken History.** By Steven Grasse. A revolutionary drinking guide to brewing and batching, mixing and serving, imbibing and jibing, lightening and freedom in colonial America. Within these pages you’ll find tales from barrooms and battlefields, an almanac of alcohol, our founding fathers’ favorite tipples and colonial-inspired cocktail recipes. Illus. in color. 216 pages. Abrams. Pub. at $24.95  $9.95

**6836758 RUM: The Manual.** By Dave Broom. Provides information on all kinds of classic rums and new-generation rums, about rhum agricole and premium aged rums, about rums from all over the world and how to drink them. It’s about enjoying your rum in ways you never thought possible. Illus. in color. 224 pages. Mitchell Beazley. Pub. at $19.99  $6.95

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**2813840 THE BLOODY MARY BOOK: Reinventing a Classic Cocktail.** By Ellen Brown. In sixty-five inventive recipes, the Mary is rejiggered with a rainbow of garnishes, new flavors, and different liquors. For brunches, parties and gatherings, jarring, shaking-up these recipes for the perfect weekend pairing of bar food nosh: The Bloody Maja and Smoked Salmon Spread, The Gaspacho Mary and Spanish Potato and Sausage Tortilla...and more! Illus. in color. 168 pages. Running Press. Pub. at $18.00  $5.95

**2891301 FINDING MEZCAL: A Journey into the Liquid Soul of Mexico.** By Ron Cooper & C. Martinez. The deeply personal story of Cooper’s love affair with the Mexican spirit, mezcal, and his quest to gather and protect its culture and ancient traditions—a journey through the rugged mountains and deep into the cloud forests of Oaxaca, mezcal’s spiritual home. Illus. in color. 271 pages. Overlook. Pub. at $24.95  $16.95

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6982131 BREAD BREAD BREAD: Recipes, Techniques, Shortcuts. By Martin Johansson. More than eighty recipes for hard, soft, fast, slow, light, dark, sour, and sweet breads. Johansson shows you how you can simplify your baking and still bake amazing bread with taste and character. Make your own sourdough starter from scratch or learn how to make a pillowowy loaf of Easy White Bread. Color photos. 254 pages. Voyageur. Pub. at $27.95 $18.95
2846190 BREAD REVOLUTION. By Peter Reinhardt. The renowned baking author and instructor explores cutting-edge developments in bread baking, providing 50 recipes and formulas that use sprouts and flours, whole and ancient grains, nuts and seed flours, alternative flours, and allergy-friendly and gluten-free approaches. Color photos. 250 pages. Ten Speed. Pub. at $30.00 $24.95
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6785980  THE NO-FUSS BREAD MAKER. By Michelle Anderson. With more than 150 recipes, the authors will use easy to find ingredients and require minimal work, this collection will set you up for baking success with your bread machine. Enjoy an extensive variety of breads recipes: for Vegetable Breads, Cheese Breads, Spice and Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rockridge. Paperback. Pub. at $12.99 $9.95

120220X  BREAD-FREE BREAD: Gluten-Free, Grain-Free, Amazingly Healthy. By Nefissa Omen. Imagine a world where most breads are made almost entirely from leafy vegetables, fruits, nuts, and seeds. This grain- and gluten-free collection takes us one step closer to that reality with creative recipes like Tomato Sauce Bread; Spicy Sweet Corn Muffins; and Black Bean Brownies. Color photos. 168 pages. Countryman. Pub. at $18.95 $12.95

5957681  COOKING WITH CHOCOLATE: Essential Recipes and Techniques. Ed. by François Payard. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; bonbon fillings; decorations; pastry, doughs, and sponges; chocolates; chocolate mousses, icings, sorbets, and sauces, and pâtisserie’s secrets. Each method is explained in detail, with step-by-step photographs, with 100 recipes further clarified on the accompanying 10-minute DVD. 416 pages. Flammarion. 9x11. Pub. at $49.95 $37.95

6934927  SCANDINAVIAN BAKING. By Trine Hahnemann. Contains more than 100 authentic Scandinavian recipes with a modern twist. Includes directions and recipes for: moist, mouthwatering cakes, a plethora of cookies and of course breads of all kinds. Delicious treats include Rosehip Roulade; Chocolate Danish; Saffron Sponge Cake; and a range of recipes from a simple farmhouse bread to gourmet treats such as cinnamon danish and Danish chocolate cakes. Includes step-by-step photographs, with 100 recipes further clarified on the accompanying 10-minute DVD. 424 pages. Quadrille. Pub. at $35.00 $14.95

5848408  HOW TO BAKE: The Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Bagels, Muffins, Sweet and Savory. By Nick Malgieri. One of America’s preeminent bakers and baking teachers shares scores of mouthwatering recipes for plain and fancy cakes; breads, bagels, muffins, and scones; sweet and savory pies and tarts; brownies, macaroons, rugelach, and all types of cookies, in this comprehensive and instructional volume. 462 pages. Dover. Pub. at $29.95 $24.95

6954384  THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home. By Eric Kayser. A beautiful guide to creating beautiful breads. Each recipe is accompanied 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, and 312 pages. Phaidon. Pub. at $39.95 $16.95

584749  BAKING, FROM START TO FINISH. By Janet A. Ferguson. From its origins to the present day, baking remains a popular activity. This guide includes information about the history of baking, and what makes a recipe successful. Color photos. 176 pages. Whitecap. Pub. at $19.95 $15.95

5953725  COOKING WITH HERBS. By Claudia Henry. Herbs are a natural addition to the kitchen. This book is packed with recipes, helpful tips, and information about the various types of herbs available. Color photos. 96 pages. Countryman. 8¼x10¼. Pub. at $12.99 $9.95

170077X  LITTLE ALEPH BREAD: A Modern Jewish Baker’s Guide to Making Challah and Other Favorite Recipes. By Siddi Reitman. This step-by-step guide will lead you through the process of making traditional Jewish breads, from hot water to baked loaf. From kneading to baking, this guide is perfect for beginning bakers. Color photos. 128 pages. Quadrille. Pub. at $35.00 $14.95

695977  KITCHEN SECRETS: 101時間 AREN'T ENOUGH. By Janice Aronson. How to cut down on cooking time is the topic of this book. Includes charts and measurements to make cooking easier. Color photos. 144 pages. Whitecap. Pub. at $19.95 $15.95
**Cookies, Breads & Baking**

8492172 **HOMEMADE BREAD: More Than 50 Delicious Recipes for Flatbreads, Rolls, and Other Baked Delights.** By Linda Anderson. Proven with recipes and techniques, freshly baked bread for all occasions, simple enough that even an inexperienced baker can achieve expert results. Try your hand at the following: Cranberry Loaf; Cheese Crescent Out Squares; Carrot Rolls; Skillet Bread; Homemade Pizzette; and much more. Fully illus. in color. 116 pages. Skyhorse. Pub. at $14.99 $11.95

2852187 **A NEW WAY TO BAKE.** By Martha Stewart Living. Features 130 foolproof recipes that go beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you ingredients. Try Sprouted Spelt Banana-Nut Muffins; Whole-Grain Cornbread; Sweet Potato Cheesecake Squares; Kale and White Bean Hand Pies; and the Brendan Clusters. Well illus. in color. 320 pages. Clarkson Potter. Paperbound. Pub. at $26.00 **PRICE CUT to $6.95**

6600573 **BAKING SOURDOUGH: Dozens of Recipes for Artisan Loaves, Crackers, and Sweet Breads.** By G. Sodinn & G. Strachal. Guides bakers through the delicious world of sourdough, from start to finish. In addition to the history, chemistry, and culture behind this distinctive dough, you’ll find recipes for classics like levain and English wheat; unique twists like German gugelhupf. Well illus. in color. 92 pages. Skyhorse. Paperbound. Pub. at $14.99 **PRICE CUT to $3.95**

7299073 **BAKING ARTISAN BREAD WITH NATURAL STARTERS.** By Mark Friend. Learn to create your own starters: San Francisco Sourdough, French Levain, Rye, and Bia, the Leavening Clusters. A “Farm to Market” master guide takes you through the stress-free process of making bread in no time, and offers variations on these four core recipes. Illus. 144 pages. Andrews McMeel. Paperbound. Pub. at $19.99

6831052 **THE HANDMADE LOAF, REVISED EDITION.** By Dan Lepard. With more than 75 recipes from dark crisp rye breads to effortless multigrain sourdough, this informative guide takes you through the stress-free techniques you need to know to make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. 8x10. Paperbound. Pub. at $16.99 **PRICE CUT to $9.96**

86864 **FROM NO-KNEAD TO SOURDOUGH: A Simpler Approach to Handmade Bread.** By Victoria Redhed Miller. From making simple yeast breads to learning how to bake a wide variety of sourdough-based breads, the author shares what she learned from a simpler approach to the pleasures of baking bread. Information includes fitting bread into your day; low and no-gluten baking; using a wood-fired oven; and recipes for every comfort zone, from flatbread to sourdough. Illus. in some color. 242 pages. New Society. Paperbound. Pub. at $29.99 **PRICE CUT to $17.95**

5940079 **BAKING WITH WHOLE GRAINS.** By Valerie Baer. Includes tips for 100 delicious recipes that feature whole wheat, rye, other flours, and nutritious grains. Try Tomato Feta Scones; Winter Squash Bread; Carrot Cake; Sweet Potato Cornbread; Blueberry Pie; and many more. Fully illus. in color. 241 pages. Good Books. Paperbound. Pub. at $12.95

6858664 **EASY HOMEMADE COOKIE COOKBOOK.** By Miranda Couse. With simple instructions and tips for quick prep and clean up, minimal baking tools, and time-saving techniques, you can serve your loved ones cookies and holiday treats while staying on budget and saving time. Recipes include Chocolate Crinkles and Drop Sugar Cookies. Color photos. 283 pages. Rockridge. Paperbound. Pub. at $16.99 $12.95

8659497 **HOME BAKING.** By Rachel Allen. Combines simple yet brilliant techniques with delicious flavors to bring a collection of traditional, as well as unusual recipes including Orange Kugelhopf; Lemon Meringue Cupcakes; Spanish Cheese, Honey and Thyme Tarts; Cayenne and Sesame Cheese Swirls; and much more. Chef Reviews. 256 pages. HarperCollins. Pub. at $29.99 $21.95

5815231 **THE RYE BAKER: Classic Breads from Europe and America.** By Stanley Ginsberg. Over 70 classic recipes introduce readers to the rich world of rye bread from both the old world and new. A definitive resource for home bakers and professionals alike. By Austria Country Boule, Sauerbraten Roll, Rye-Raisin Scones; of Frisian Gingerbreads. Color photos. 368 pages. 8½x10¼. Paperbound. Pub. at $35.00 $26.95

6935311 **MAKE AHEAD BREAD: 100 Recipes for Melt-in-Your-Mouth Fresh Bread Every Day.** By Donna Currie. Armed with this collection, every home cook can make all sorts of flavorful yeast breads any day of the week by following the simple two-day process of mixing and chilling the bread on day 1 and shaping and baking it on day 2. Includes Homemade butters and spreads complete the collection. Fully illus. in color. 202 pages. Taunton. 8x10. Paperbound. Pub. at $19.95 $4.95

482810X **HEIRLOOM BAKING WITH THE BRASS SISTERS.** By Marilyn & Sheila Brass. More than 100 recipes discovered in family cookbooks, original journals, scraps of paper, and grandmother’s kitchen. More than 150 “found” recipes come from the late 1800s to the 1980s and from all parts of the world, including a wide variety of ethnic groups. Recipes are simple to make and require only basic pantry items. Illus. in color. 293 pages. Black Dog & Leventhal. 9x10. Paperbound. Pub. at $19.95

6890045 **DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home.** By Tracey Mink. There’s nothing better than a freshly baked donut—droppingly delicious, here are 50 mouthwatering recipes for donuts you can make at home—no special equipment required. You won’t be able to resist ideas like Banana Split Donuts, Lime Cheesecake Donuts, Neapolitan Ice Cream Donut Sandwiches. Includes recipes for gluten free and Paleo donuts. Fully illus. in color. 143 pages. Sterling. Pub. at $19.95

6908855 **HOW TO MAKE EVERYTHING: Simple Recipes for the Best Baking.** By Mark Bittman. From basic breads to fancy pastries, and straightforward style to baking, making it easier and more enjoyable than ever. With over 2,000 recipes, you’re sure to find whatever you’re after here, from easy everyday cookies to celebration-worthy cakes and classic, elegant pastries. Illus. 674 pages. Stewart Living. 8½x10½. Paperbound. Pub. at $35.00


2814005 **MAGIC CAKES.** By Kathleen Royal Phillips. These cakes call for a leese batter that magically transforms into multilayered layers of custardy, flaky, sponge cake, which looks like it took hours to put together. Recipes include Caramel Apple-Cinnamon Magic Cake; Pumpkin Magic Cake; Coconut-Chocolate Magic Cakes; and more. Well illus. in color. 204 pages. Good Books. Paperbound. Pub. at $22.99 "Foured" $15.95

2899264 **DESSERTS FROM THE FAMOUS LOVELESS CAFE.** By Alitas Huntsman. Presents more than 100 beloved dessert recipes from Nashville’s famous Loveless Cafe. Enjoy this collection of Homemade Butterscotch Pie, Blueberry Skillet Cobbler, Root Beer Float Cake, Chocolate Cherry Cha-chas, and Harpeth Valley Hummingbird Cake. Color photos. 220 pages. Artisan. Pub. at $29.95 $4.95

5753132 **SWEET AND SAVORY SWEDISH BAKING.** By Leila Lindholm. The Swedish TV chef shares over 200 recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, traditional Swedish crisp breads and the jams to spread on them, and much more. With this beautifully illustrated guide, the possibilities for baking success are endless. 224 pages. Skyhorse. Pub. at $29.95 $3.95
Desserts

2881616 NO-BAKE DESSERTS: 103 Easy Recipes for No-Bake Cookies, Bars, and Treats. By Addie Gundry. You don’t have to take up space in your oven to make delicious share-worthy desserts. Gundry shows you how to combine your favorite flavors into no-bake cheesecakes, pies, fruit tarts, candied fruits, bars, “brownies,” and other soft, single-serving desserts in a jar. Fully illus. in color. 228 pages. St. Martin’s. Paperback. Pub. at $19.99 $4.95

2930196 CARAMEL, FUDGE, TOFFEE & BRITTLE: Confectionery Secrets. By Sara Asam Hultberg. Learn how to create your own beautiful specialty confections, including French nougat, chocolate truffles, caramelized nuts, and decadent sauces. Perfect for desserts, party treats, holiday gifts, and more. Try White Chocolate Truffles with Passion Fruit, or Dark Chocolate Fudge with Figs and Pistachios, Well illus. in color. 112 pages. Weldon Owen. Pub. at $22.95 $9.45

2852888 LOST DESSERTS: Delicious Indulgences of the Past. By Gail Manonagh. Seventy recipes are gathered here that evoke both other eras and faraway places. They are adapted for the modern home cook, yet remain true to the originals. Included are Banana Foster, Carneval Yellow Cake, Tiramisu, Chocolate Raspberry Tart, and Rose and Raspberry Fool. This is both a cookbook and an odyssey through culinary history. Color photos. 200 pages. Rizzoli. 9 1/4 x 11 1/4. Pub. at $45.00 $18.95

7566395 DEEP DARK CHOCOLATE: Decadent Recipes for the Serious Chocolate Lover. By Sara Perry. Indulge with these recipes featuring bittersweet and semisweet chocolate, from cookies loaded with chips and cakes piled high with thick, rich frosting to the ultimate hot fudge sauce and steaming hot chocolate. Color photos. 196 pages. Chronicle. Paperback. Pub. at $16.95 $9.95

5752795 NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats. By Leslie Bilderback. All you need to make your quick and easy no-churn ice cream is a mixer, a freezer; a whisk or electric mixer; a can opener; a bowl and a freezer container, such as a loaf pan; and a sweet tooth! Here are endless possibilities for making no-fuss ice cream, gelato, sherbet, sorbet, and more. SHOPWORN. Well illus. in color. 168 pages. St. Martin’s. Paperback. Pub. at $22.95 $18.95

★ 682064 THE PIE BOOK: Over 400 Classic Recipes. By Louis P. DeGouy. From simple cherry pies to hearty mincemeats, luscious custards, and elegant chiffons, master chef Louis P. DeGouy (1876-1947), a founder of Gourmet magazine is an expert at concise instruction. Here are over 400 classics that include Banana Cream, Cherry Rhubarb, Chocolate Cheesecake, and more, originally published in 1949. 419 pages. Dover. Pub. at $24.95 $19.95

6934663 COOL LAYER CAKES: 50 Delicious and Amazing Layer Cakes to Bake and Decorate. By Ceni Olofson. The ultimate step by step guide to baking and decorating multilayered cakes. Filled with inspiring color photos, these fifty recipes include visually stunning cakes like The Secret Garden; Vertical Layers; and The Gift; 160 pages. Barron’s. Paperback. Pub. at $17.99 $9.45

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

7535748 MARRIAGE IN GRAND DUCHESS DAY: A Kitchen in 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 Macarons and Rose-Water curtain Cakes. Color photos. 180 pages. Skyhorse. Pub. at $19.99 $5.95

96071X ALL-TIME FAVORITE SHEET CAKES & SLAB PIES. By B. Weinstein & M. Scarbrough. Simple to make, and having the ability to serve a crowd with ease, sheet cakes and slab pies are perfect for holiday dinners and potlucks. With over 100 recipes that include Brown Sugar Cake with Pumpkin Buttercream and Gingerbread Crumble, you’re sure to find a winner for your next gathering! Color photos. 214 pages. St. Martin’s. Paperback. Pub. at $24.99 $8.95

280770X TREAT YOURSELF! How to Make 93 Ridiculously Fun No-Bake Crispy Rice Treats. By Jessica Siskin. From apples to a zebra cake for a party, here are creative, crowd-pleasing projects that begin with just butter, marshmallows, and crispy rice cereal and end up wherever your imagination takes you. Special tips and tricks and basic supply lists ensure success! Well illus. in color. 300 pages. Workman. Paperback. $4.95

6904000 KEEP CALM AND BAKE CUPCAKES. By Barbara Dixon. When the going gets tough—bake cupcakes! Here are over 100 incredible cupcakes recipes for every occasion. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 240 pages. Thunder Bay. Pub. at $16.95 $4.95

5985129 HOW TO MAKE ICE CREAM: 51 Recipes for Classic and Contemporary Flavors. By Nicole Weston. Offers custard-based recipes and lighter, egg-free options for creating a bounty of frozen delights. With Peaches and Cream to savor in summer, Gingerbread Cookie to add spice to the holidays, and classics like Rocky Road and Mocha Almond Chip to enjoy year-round, there’s a recipe for every occasion. 90 pages. St flavorful. Paperback. Pub. at $8.95 $3.95

6930034 SWEET: Our Best Cupcakes, Cookies, Candy and More. By the eds. of Food Network Magazine. From classic treats to seasonal specials, Dixon offers clear instructions, cook’s tips, and storage suggestions to make your time in the kitchen a breeze. Fully illus. in color. 300 pages. Clarkson Potter. Paperback. Pub. at $26.95 $6.95


6979531 150 BEST DONUT RECIPES: Fried or Baked. By George Gerya. This collection of delectable recipes features a wide variety of choices for raised, baked, cake-based, holiday, specially decorated, and one-bit donuts, as well as toppings, icings, sugars and fresh fillings. Color photos. 204 pages. Last Gerya. Paperback. Pub. at $24.95 $19.95

6823122 DELICIOUS ROSE-FLAVORED DESSERTS: A Modern and Fragrant Take on Classic Recipes. By Judy C. Pollinsky. A collection of recipes straight from 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 Macarons and Rose-Water Curtain Cakes. Color photos. 185 pages. Skyhorse. Pub. at $19.99 $5.95


**200261** AMERICAN GIRL BAKING: Recipes for Cookies, Cupcakes & More. Photos by Nicole Hill Gerulat. Featuring forty charming and creative recipes for delicious desserts and pastries, from cupcakes and cookies to madeleines and tartlets. Includes complete instructions and inspiring ideas for serving. Color photos. 128 pages. Weldon Owen. Pub. at $19.95 $5.95

**767406** BEN & JERRY’S HOMEMADE ICE CREAM & DESSERT BOOK. By Ben Cohen et al. Ben and Jerry share all the recipes and techniques for making great ice cream that have made them nationwide heroes. Specially adapted to make at home, here are 90 recipes, including sorbets, summer slushes, giant sundaes and other ice-cream concoctions. Color illus. 125 pages. Workman. Paperbound. Pub. at $9.95 $4.95

**610934** SLOW COOKER DESSERTS: Oh So Easy, Oh So Delicious! By R. Wyss & K. Moore. No more checking the oven to make sure your special cake doesn’t overbake. All of these recipes are designed to be baked in your slow cooker. Try German Chocolate Cheesecake; Zesty Mashed Potato Pudding, and Crispy Peanut Butter Candy. Fully illus. in color. 136 pages. St. Martin’s. Pub. at $21.99 $4.95

**692149** DELICIOUS POKE CAKES. By R. Wyss & K. Moore. Poking holes into the top of a cake lets toppings seep inside, resulting in a deliciously moist cake. Recipes include cookies, bars, squares, cakes, pies, puddings, and more. Color photos. 152 pages. St. Martin’s. Paperbound. Pub. at $19.95 $6.95

**278535** VEGETABLE CAKES: The Most Fun Way to Bake a Day! By Ysanne Spevack. A collection of recipes with a difference. Kale and Coconut Gâteau, Asparagus and Sesame Cake; Carrot and Coriander Tiramisu; and cheesecakes made with fennel, red cabbage and beets. Enter into this new culinary universe and get your “five a day” in the healthiest way! Illus. in color. 145 pages. Lorenz. 8½x10¼. Pub. at $15.00 $11.95

**6798780** PARIS PATISSERIES: History, Shops, Recipes. Photos by Christian Sarramon. Features a selection of Patisseries who have their own specialty and demonstrate unparalleled craftsmanship. From time-honored classics like Chocolate Éclairs, Meringues, and Rum Babas, to innovative creations that mingle flavors, this volume invites the reader to discover the history of the pastry capital of the world. Fully illus. in color. 176 pages. Flammarion. 9¼x11¼. Pub. at $40.00 $14.95

**698033** MACARON FETISH: 80 Fanatical Shapes, Flavors, and Colors to Take Macarons to the Next Level. By H. Lim-Chodkowski. Take up the macaron obsession and make exquisite macarons that will drive your friends crazy with envy! Inside you’ll find exciting flavor combinations like Orange Blossom Water and Candied Ginger; Balsamic Vinegar and White Chocolate; Chanterelle Mushroom and Pecan, and much more. Fully illus. in color. 200 pages. Skyhorse. Pub. at $17.95 $6.95

**6841082** THE EUROPEAN CAKE COOKBOOK. By Tajiya Nestoruk. Allow your imagination to transport you to France, Italy, Germany, Switzerland, Russia, Great Britain, and anywhere else your taste buds desire. A few of the 65 gorgeous creations inside are Raspberry Sacher torte; Coffee Creme Cake: Victorian Sponge Cake; and a showstopping Chocolate Kiev Cake. Color photos. 160 pages. Page Street. Paperbound. Pub. at $19.99 $14.95

**6894439** 125 BEST CHOCOLATE CHIP RECIPES. By Julie Hasson. These fail-safe recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.99 $9.95

**277444** DUMP CAKE MAGIC. By Anne Schaeffer. Whip up a tempting treat in just minutes, with no extra bowls to wash and no tedious measuring required. All you have to do is layer your ingredients right in the baking pan and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.99 $9.95

**683279** MAKE YOUR OWN ICE CREAM. By Sarah Tyson Rorer. Updated for modern kitchens, this vintage volume of ice creams. Bauer offers dozens of recipes for both novice and experienced bakers alike feature bars, squares, cakes, pies, muffins, and pop it in the oven. With more than 60 recipes that include Strawberry Cake, Peanut Butter Bars, Snicker’s Pie and more. Fully illus. in color. 128 pages. Fox Chapel. Paperbound. Pub. at $14.99 $9.95


**285163** DAISY CAKES BAKES. By Kim Nelson. Brings Southern heritage baking into homes everywhere with 100 recipes and 60 inspiring photographs for easy-to-bake cakes, cookies, cobblers, and more. These crowd-pleasing recipes are simple to make with flavors that are rich and nostalgic. Recipes include Rum Raisin Pound Cake and Pumpkin Bars. 224 pages. Clarkson Potter. Pub. at $25.00 $8.95
**Desserts**

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

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

**8684228 FIRST PRIZE PIES, by Allison Kave.** If you love someone who pie, here are 85 pies that take the cake from Brooklyn’s sweetest baker. Delicious and beautiful pies include Root Beer Fling Pie; Salty Carmel Pie; Nutella Pie; Chocolate Lavender Pie; and Egg nog Cream Pie. Includes gluten-free and vegan crusts. Color photos. 224 pages. Stewar t, Tabor & Chang. Pub. at $29.95 * $14.95

**2651369 NATIONAL TRUST BOOK OF CRUMBLES: 50 Delicious and Comforting Crumble and Cobbler Recipes.** By Laura Mason. The ultimate comfort food, this little volume collects fifty delicious recipes that include Dutch Apple Tart; Chocolate Chip Crumb Cake, and Christmas Apple Brickle. Crumble Cake. Well illus. in color. 143 pages. National Trust. Pub. at $14.95 * $11.95

**593434X BAKED OCCASIONS.** By M. Lewis & R. Poliatio. From Dolly Parton’s birthday to secretary’s day and the Vernal Equinox, this whimsical year in desserts will give you 75 delicious reasons to stop everything and celebrate something. Color photos. 272 pages. Abrams. 9"x9¼. Pub. at $35.00 * $14.95

**4575473 BUTTER BAKED GOODS: Nostalgic Recipes from a Little Neighborhood Bakery.** By Rosie Daykin. Delicious treats like Apple Cake with Maple Sauce and Chocolate Honeycomb Brittle are easy to make with this collection of simple, easy to follow recipes. Everyone can create Butter Baked Good desserts for life’s milestones: birthdays, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 264 pages. Knopf. Pub. at $29.95 * SOLD OUT

**2811707 SWEET, SATIVES, AND SOMETIMES BOOZY CUPCAKES.** By Alison Riede. The ingredients featured in these recipes may be unexpected, but the final flavor combinations—sweet, salty, nutty, spicy, savory, tart, fruity, chocolatey—are amazingly balanced and undeniably delicious. Recipes include Chocolate Pinot Noir Cupcakes, Cucumber Mint Cupcakes, Lime Butter Cream Cupcakes with Fresh Mint, and more! Color photos. 185 pages. Countryman. Pub. at $19.85 * $4.95

**6909604 TURBO BLENDER DESSERT REVOLUTION.** By B. Weinstein & M. Buttars. Electric pressure cookers have discovered that their favorite appliance works miracles not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, lava cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Slow Cooker Chocolate Lava Cake. Well illus. in color. 272 pages. Oxmoor. Pub. at $19.99 * $14.95

**279330X INSTANTLY SWEET: 75 Desserts and Sweet Treats from Your Instant Pot or Other Electric Pressure Cooker.** By B. Schieving & M. Buttars. Electric pressure cooker fans have discovered that their favorite appliance works miracles not just for dinner but also for dessert! From quick breads and crisps to custards and puddings, lava cakes and pies to cheesecakes and more—these treats are done in a flash. Recipes include Key Lime Cheesecake; Caramel Apple Pie; and Slow Cooker Chocolate Lava Cake. Well illus. in color. 272 pages. Oxmoor. Pub. at $19.99 * $14.95

**6864392 LAYERED: Baking, Building, and Styling Spectacular Cakes.** By Tessa Huff. Create sky-high stunning treats at home with these 150 innovative recipes, with combinations of contrasting flavors of cakes, fillings, and frostings. From Hummingbird Cake to Banoffee Tiramisu Cake, this volume will help you transform everyday desserts into layer upon layer of edible art. Color photos. 298 pages. Abrams. Pub. at $29.95 * $14.95

**3687744 BEST DUMP CAKES EVER.** By Monica Sweeney. Dump cakes are a dream come true for any busy person—simply pour canned fruit or pie filling into a baking dish, “dump” a dry mix on top, top with pads of butter, and bake! You’ll want to try all the creative renditions collected here, from Raspberry Red Velvet to Salted Butter’s delectable desserts for life’s milestones: birthdays, Christmas, or just for a treat on a gloomy afternoon. Well illus. in color. 272 pages. Countryman. Pub. at $14.95 * $9.95

**6914721 FRIDGE CAKES: Over 30 No-Bake Desserts.** By Jean-Luc Sady. These foolproof cakes are made by layering biscuits and whipped cream with a few extra toppings, then chilled in the fridge. It’s that simple! The over thirty recipes include Mango & Passion Fruit Cake; Rocky Road; Salted Caramel & Shortbread; My decadent favorite Chocolate Lava Cake. Well illus. in color. 126 pages. Countryman. Pub. at $19.99 * $11.95

**6869963 THE COMPLETE IDIOT’S GUIDE TO HOMEMADE ICE CREAM.** By Dick Warren with B. Dempsey. This guide will tempt your taste buds with easy to prepare treats you can create in your own home. Explains how to use an ice cream maker, with instructions for making ice cream, sherbet, sorbet, frozen yogurt, and gelato, and provides over 200 recipes for pies, cakes, sundaes, parfaits, toppings, ice cream sandwiches, and cones. 288 pages. Alpha. Pub. at $15.99 * $4.95

**6928161 JUNIOR’S DESSERT COOKBOOK: 75 Recipes for Cheesecakes, Pies, Cookies, Cakes, and More.** By A. Rosen & B. Allen. Junior’s Restaurants are justly famous for their cheesecakes, but as you’ll discover here, they’ve perfected other confections as well. This compendium includes sections on Fabulous Soda Fountain Desserts, Junior’s Pie Cookbook, For Those Wanting Their Junior’s Famous Cheesecake, Illus. in color. 188 pages. Taunton. Pub. at $24.95 * $9.95

**6732644 INCREDIBLY DECADENT DESSERTS.** By Deb Wise. Guilt free versions of your favorite desserts that cut calories but not compromising 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. Thirty straightforward instructions that ensure success. Well illus. in color. 272 pages. Oxmoor. Pub. at $24.95 * $7.95
Desserts

6613225 BIG BOOK OF CUPCAKES: 150 Deliciously Delicious Dreamcakes. By Jan Moon. Find big inspiration in these pint-size confections. This collection is packed with cupcakes for every season and occasion, with easy and creative ideas for decorating any home cook will love. Fully illus. in color. 256 pages. Oxmoor. Paperbound. Pub. at $19.95 $14.95

6909666 MARBLED, SWIRLED, AND LAYERED. By Irvin Lin. With an introduction to essential baking equipment, a glossary of ingredients, and a troubleshooting guide, there is something here for everyone to try, from beginner to the more experienced home baker alike. Recipes include sweet delights like Hazelnut-Cocoa Linzer Cookies with Blackberry-Mint Jam and Lemon-Scented Strawberry Cakes, as well as a hint of Irish in Irish Cream Fudge. Color photos. 346 pages. PRICE CUT to $7.95

2818337 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Giller. The author traces the journey from harvesting cocoa pods to transforming them into artisanal chocolate. This book is full of a wide variety of distinct and complex flavors. Then she teaches the art of pairing chocolate with beer, spirits, bread, cheese, and more, while master chefs highlight combinations of decadent recipes. Well illus. in color. 256 pages. Oxmoor. Paperbound. Pub. at $26.99 $19.95


2895876 THE COFFEE LOVER’S DIET: Change Your Coffee, Change Your Life. By Bob Amot. In this revolutionary guide, Dr. Amot shows you how to use the power of America’s favorite drink—coffee—to achieve optimum health, longevity, mental clarity, weight loss, and renewed vigor. He teaches you how to source the best beans from around the world, how to create the perfect brew, and includes tips to help you put coffee to work in your diet. 373 pages. Morrow. Pub. at $26.95 $19.95

2881616 INFUSED WATER: 75 Simple and Delicious Recipes to Keep You and Your Family Healthy and Happy. By Dalila Tahuni. Provides a simple and tasty way for you and your family to get your daily dose of water. The recipes included for infused water are a great way to flavor and enhance the tea, kombucha, and kombucha and honey. Using such infused ingredients as cucumber, strawberries, mint, coconut, and many other herbs, fruits, and vegetables can provide you with benefits such as energy, balance, or detoxification. Fully illus. in color. 168 pages. Skyhorse. Pub. at $16.99 $9.95

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