**COOKBOOK Bargain Books**


**August 17, 2018**

**OUR GUARANTEE**

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All items are new, and all books are hardbound unless marked otherwise. Shipment is normally within 48 hours. Some items may be temporarily out of stock, in which case a second shipment will be made, normally in 14 days, but in no case later than 60 days. Most items are in limited supply and at these prices may sell out fast. If any item is sold out your money will be refunded by bank check.
Save up to 80% off cover prices on these subjects:

- Appetizers & Snacks  - 48
- Asian & Eastern Cuisines  - 38
- Bartending Guides  - 50
- Beverages  - 61
- Breakfasts  - 52
- Canning & Preserving  - 49
- Cheese  - 49
- Cookies, Breads & Baking  - 53
- Cooking Techniques & Guides  - 2
- Desserts  - 56
- European Cuisines  - 39
- Fish & Seafood  - 37
- Food & Foodlore  - 65
- Fruits & Cooking  - 65
- Holidays & Entertaining  - 49
- Jewish Cuisine  - 40
- Low Fat & Healthy Cooking  - 20
- Notable Chefs & Celebrities  - 44
- Outdoor Cooking & Grilling  - 33
- Pastas  - 34
- Poultry & Game  - 37
- Quick & Easy Cooking  - 31
- Recipe Collections  - 8
- Regional & Exotic Cuisines  - 41
- Restaurants  - 47
- Seasonings & Condiments  - 62
- Slow Cookers & Crockpots  - 29
- Soups & Salads  - 47
- Vegetarian Cooking  - 35
- Wine & Spirits  - 50

Current titles are marked with a ★

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. Paperback. At $20.00 $4.95

- 6856632 THE SCIENCE OF GOOD COOKING. By the eds. at America’s Test Kitchen & G. Crosby. This comprehensive volume doesn’t just explain the science of cooking, it shows you the science with unique experiments performed in America’s Test Kitchen. A radical approach to mastering the art and science of cooking, this guide will give you the confidence and know-how that usually take years of kitchen experience to acquire. Includes recipes. Illus. 456 pages. America’s Test Kitchen. 9x10%. Pub. at $49.95 $19.89

- 6655632 THE CAMPSIDE GUIDE TO DUTCH OVEN COOKING: 66 Easy, Delicious Recipes for Backpackers, Day Hikers, and Campers. By Paul Kautz. Sixty-six Dutch oven recipes provide a delicious camping guide for keeping campers happily fed in the wild. This compact guide also offers helpful advice on heating for different cooking styles, maintaining even temperatures, cleaning and protecting your Dutch oven, and more. Fully illus. in color. 140 pages. Skyhorse. Paperback. At $14.99 $4.95

- 3671631 THE JERKY BIBLE: How to Dry, Cure, and Preserve Beef, Venison, Fish, and Fowl. By Kate Fiduccia. Learn how to create delicious jerky with step-by-step instructions for taking jerky through the processing. You’ll learn how to utilize more than 40 marinades to create a wide range of flavors. In addition, readers will learn how to identify the best cuts for jerky. Color photos. 133 pages. Skyhorse. Paperback. At $12.95 $4.95

- 6629156 THE SPIRALIZER RECIPE BOOK. By Camilla Saulsbury. Learn how to make delicious foods with the Spiralizer, including applications for spiralizing vegetables, fruits, and even breads! Featuring an introduction to techniques; lists of the best vegetables and fruits to use; and imaginative, low-carb recipes. Well illus. in color. 224 pages. Adams Media. Paperback. At $19.89 $9.95

- 5917774 MEAL IN A MUG: 80 Fast, Easy Recipes for Hungry People–All You Need Is a Mug and a Microwave. By Denise Smart. All you need for real food, really fast, is a large mug, a microwave, a handful of ingredients, a knife, and a spoon. These 80 simple recipes for delicious healthy food include Spinach and Ricotta Lasagna, Jambalaya with Shrimp and Chorizo, Strawberry Baked Cheesecakes, Pesto Orzo Salad, and much more. Well illus. in color. 128 pages. Atria. Paperback. At $16.99 $5.95

- 688007X THE EVERYDAY SQUASH COOK: The Most Versatile & Affordable Superfood. By Rob Firing et al. Presents over 100 ways to enjoy squash—the most versatile and affordable superfood. Try amazing recipes such as Gluten-Free Zucchini Lasagna, Squash Fried Rice; Breakfast Tacos, and “Butternut” Bacon. Well illus. in color. 212 pages. HarperCollins. Hardcover Import. At $32.99 $17.99

- 674886 PRESSURE COOKER MAGIC: 101 Fast & Fabulous Recipes. By Alison Dubois Scott. Packed with tips, time-saving charts, and steps for adapting your own family-favorite recipes, this guide will make you a pro with a pressure cooker in no time. Recipes include Curried Apricot Chicken; Blackberry Balsamic Pork Chops; Swiss Chard with Ham, Bacon Vinaigrette, and Pesto Gnocchi; and more. Color photos. 236 pages. Good Books. Paperback. At $17.99 $6.95

- 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; Fried Mushrooms; Jalapeno Poppers; Asian Five-Spice Wings and much more. Color photos. 244 pages. Sterling. Paperback. At $22.95 $17.95

- 6628966 THE NEW PRESSURE COOKER COOKBOOK: More Than 200 Modern, Easy Recipes for Today’s Kitchen. Includes recipes such as Coconut Curry and Baba Ghannouj, and comfort food favorites like Fresh Tomato Soup and Risotto Primavera, this guide has it all. Step-by-step instructions for using your pressure cooker and how cooking will reduce your cooking time by up to 70%, and preserve the essential vitamins in food. Illus. in color. 256 pages. Adams Media. Paperback. At $19.99 $9.95

- 6765202 175 BEST AIR FRYER RECIPES. By Camilla V. Saulsbury. Indulge in the delectable flavor and crispy, crunchy texture of deep-fried food—without all the fat and calories! Savor craveable air-fried versions of everything from onion rings, mozzarella sticks, and buttermilk fried chicken to sweet potato chips, chicken fried steak, jelly donut holes, 24 pages of color photos. 268 pages. Rose. Paperback. Import. At $24.95 $19.95

- 4537068 THE CHEATING CHEF’S SECRET COOKBOOK: 517 Delicious Dishes in 4 Steps or Less. By Sharon Bowers. Lays bare all the amateurs and lets you in on the sly little secrets that every chef knows and prefers not to share! By culling the top tricks and techniques secrets that every chef knows and prefers not to share! By culling the top tricks and techniques. Includes recipes such as coconut Fish Curry and Baby Ghannouj, and comfort food favorites like Fresh Tomato Soup and Risotto Primavera, this guide has it all. Step-by-step instructions for using your pressure cooker and how cooking will reduce your cooking time by up to 70%, and preserve the essential vitamins in food. Illus. in color. 256 pages. Adams Media. Paperback. At $19.99 $9.95


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- 2 -
Cooking Techniques & Guides

★ 5756375 THE EVERYTHING DUTCH OVEN COOKBOOK. By Kelly Jaggars. This guide is your ultimate resource for creative, delicious, and healthy Dutch ovens. Features comprehensive information on how to select and care for cast-iron and enameled Dutch ovens, and 300 recipes for easy-to-prepare dishes for all occasions, including Blueberry Maple Scones, Pizza Pot Pie, and Lobster Paella. Color photos. 320 pages. Adams Media. Paperback. Pub. at $18.99. **$13.95**

★ 6799647 THE SPICY DEHYDRATOR COOKBOOK. By Michael Huittquist. Take your dehydrator to spicy new heights with innovative recipes for everything from hot sauces and spices mix to jerks and soups that you can rehydrate later. Packed with helpful tips, tricks, and killer ideas like Strawberry BBQ Sauce Leather, Buffalo Chicken Jerky, Spiced Cauliflower Popcorn; and more. Well illus. in color. 192 pages. Page Street. Paperback. Pub. at $26.95. **$16.95**

★ 6723977 THE BLUE APRON COOKBOOK: 165 Essential Recipes & Lessons for a Lifetime of Home Cooking. This technique driven volume is sure to educate and inspire a new generation of cooks. Includes step by step instructions to prepare the basics such as stocks and broths, braising and roasting, and a collection of delicious recipes including Roasted Salmon; Pan-Seared Pork Chops; and Summer Soba Noodle Salad. Fully illus. in color. 358 pages. HarperCollins. 8 1/4x10 1/4. Pub. at $39.99. **$29.95**

★ 6845365 JERKY: The Fatted Calf’s Guide to Preserving & Cooking & Making Meaty Goodness. By T. Boetticher & T. Miller. Approximately forty recipes teach you how to make jerky and other dried meat dishes from a variety of proteins, including beef, pork, venison, and wild game. Clear step-by-step instructions show you how to butcher and season your meat, use a range of techniques and equipment, and even cook with your homemade jerky. Well illus. in color. 122 pages. Clarkson Potter. 7x10. Pub. at $29.95. **$16.95**

★ 6614410 ONE POT GOOD: Cooking in the Heart, with Guts. By Chris Cosentino. The name for the organs and under-heralded parts, from tongue to trotter, ollat is nonetheless the most delicious, flavorful, nutritious part of the animal. Cosentino proves that fact with traditional and wildly creative recipes, going nose to tail with dishes using beef, pork, lamb, and poultry. Color photos. 304 pages. Clarkson Potter. 7x10. Quarto. Pub. at $29.95. **$16.95**

★ 6686512 INSTANT ONE-POt MEALS: Southern Recipes for the Modern 7-in-1 Electric Pressure Cooker. By Laura Arnold. Savor 75 Southern classics, all made in your 7-in-1 electric pressure cooker. With these recipes designed for your cooker, you’ll be serving Southern comfort food like Cabbage and Polpiano Chili; Hot Chicken Wings; Collard Greens with Bacon; Brunswick Stew; and Sweet Potato Pie in no time. Color photos. 202 pages. Countryman. Paperback. Pub. at $27.95. **$21.95**

★ 6874460 MULTICOOKER PERFECTION: Cook It Fast or Cook It Slow—You Decide. By the eds. at America’s Test Kitchen. Unlock the full potential of your multicooker with these 75 recipes that can all be cooked on the pressure setting or the slow setting. So you can make grabbing a flavorful plan 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. 208 pages. Page Street. Paperback. Pub. at $21.99. **$16.95**

★ 6743935 KITCHEN SMARTS: Questions and Answers to Boost Your Cooking IQ. By the eds. at America’s Test Kitchen. In the decades since Cook’s Illustrated magazine was first published, its writers have received thousands of letters from stumped home cooks. From basic, practical queries to highly scientific investigations into kitchen chemistry, the best of these queries are asked and answered in this illus. 309 pages. America’s Test Kitchen. Paperback. Pub. at $19.99. **$14.95**

★ 6814654 HOW TO ROAST EVERYTHING: A Game-Changing Guide to Building Flavor in Meat, Vegetables, and More. By the eds. at America’s Test Kitchen. An essential guide to the experts at America’s Test Kitchen and a valuable resource for every skill level, whether cooks are new to roasting or are seasoned roasters looking to up their game. These recipes cover the classics like Lemon Roast Chicken and Roast Beef Tenderloin; and offer new favorites like Chinese Barbecued Pork and Harissa-Rubbed Roast Boneless Leg of Lamb with Warm Cauliflower Salad. Color photos. 406 pages. America’s Test Kitchen. Paperback. Pub. at $35.00. **$26.95**

★ 6563112 FOOD PROCESSOR PERFECTION: 75 Amazing Ways to Use the Most Powerful Tool in Your Kitchen. By the eds. at America’s Test Kitchen. This collection of over 120 recipes lets you harness the many powers of the food processor, revealing the true breadth of what this multipurpose appliance can do. Make perfected versions of classics; discover approachable flavors and techniques on an entirely new level; time-consuming dishes in no time, and so much more. Well illus. in color. 182 pages. America’s Test Kitchen. Paperback. Pub. at $19.95. **$14.95**

★ 6865530 WHAT GOOD COOKS KNOW. By the eds. at America’s Test Kitchen. Twenty years of Test Kitchen research is compiled into an essential volume that answers to our nation’s foremost culinary institutions has written the book on how to master your kitchen. Logically organized, this will be the ultimate one-stop resource for both shopping and cooking. Well illus. in color. 264 pages. America’s Test Kitchen. 8x10. Pub. at $35.00. **$19.95**

★ 6856624 COOK IT IN CAST IRON: Kitchen-Tested Recipes for the One Pan That Does It All. By the eds. at America’s Test Kitchen. Our favorite obsessive compulsives from America’s Test Kitchen have done it again, and this time experimenting with and evaluating the “one pan that does it all,” the cast iron skillet. They enumerate the many benefits of cast iron, and reveal how to clean, season, and maintain it. And, of course, they’ve cooked everything conceivable in it, and show you the best way to do the same. Color photos. 294 pages. America’s Test Kitchen. Paperback. Pub. at $26.95. **$17.95**

★ 6856018 COOK’TS ILLUSTRATED KITCHEN HACKS: How Clever Cooks Get Things Done. By the eds. at America’s Test Kitchen. A kitchen hack is an unusual, easier, and better way of performing a task that often saves money and time or improves the quality of the outcome. You’ll learn how to outsmart tricky tasks and face tricky kitchen challenges with innovative and clever ideas. Fully illus. in color. 358 pages. America’s Test Kitchen. Paperback. Pub. at $35.00. **$26.95**

★ 689787X THE INSTANT POT COOKBOOK. Includes more than 20 expert recipes developed specifically for the Instant Pot including classic recipes like Sesame Tofu, Short Ribs, Red Bean Chili with Andouille, and Chicken Posole with Tomatillos. You’ll also find contemporary favorites like Mac and Cheese, Rice and Beans, Creamy Risotto, and more. By T. Boetticher, T. Miller, and Sheldon Owen. Pub. at $14.95. **$9.95**

★ 681445X THE WILDCRAFTING BREWER: Creating Unique Drinks and Boozy Concoctions from Nature’s Ingredients. By Pascal Bauder. Fermentation fans and home-brewers will discover a galaxy of wild and cultivated plants, fruits, berries, and other natural materials traditionally used to make a wide spectrum of creative fermented drinks along with over 100 recipes in this intriguing guide. Color photos. 290 pages. Chelsea Green. Paperback. Pub. at $29.95. **$24.95**

**NEW!** ★6881351 EVERYDAY THERMO COOKING: 100 Simple and Satisfying Real-Life Recipes from My Kitchen. By Alyea America. Get the best out of your thermoprooker with the more than 100 never fail recipes specifically designed for the TC included here, like Korean Rice Bowl, Rice and Black Bean Burgers, and Lamb Shoulder with Salsa Verde. Options for vegetarian, vegan, dairy-free, gluten-free, nut-free, and refined sugar-free diets are included. Color photos. 264 pages. Penguin. Paperback. Pub. at $29.95 $24.95

★★★★★ 5884780 MUG MEALS: More Than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes. By Leslie Bricker. If you have a mug or a microwave, then you can mix up a delicious single-serve meal with just a mug and a microwave. Here are over 100 lightning-fast recipes for breakfast, lunch, dinner, and dessert. Try Scratch Mud Meatballs, Tamale Pie, Chicken Chilaquiles, and Peanut Butter S’Mores. Well illus. in color. 184 pages. St. Martin’s. Paperback. Pub. at $22.99 $9.95

3657124 DEHYDRATING FOOD: A Beginner’s Guide. By Jay & Shirley Bills. With over 150 recipes ranging from breads and desserts to soups and pies to cereals and entrees, this guide is a great way for families to have fun and save money. If you dry yourself, you’ll be able to make: Carrot Pudding, Beef Jerky, Ryan Apple Cake, Irish Stew, Spoon Bread, Fruit Leather, and more. Color photos. 177 pages. Skyhorse. Paperback. Pub. at $12.95 $2.95

5767391 TOASTER OVEN COOKBOOK, REVISED EDITION: Nifty Gritty. By O. Bessie & J. H. Fair. For the first time, here is a cookbook just for the toaster oven—the appliance that toasts, bakes, and broils. Each recipe in this collection is fun to prepare and delicious to eat. Try Stuffed Potatoes, Magna Roll-Ups, Chicken and Broccoli Casserole, and more. Well illus. in color. 96 pages. Taylor Trade. Paperback. Pub. at $12.95 $7.95

755480X UNCOMMON FRUITS & VEGETABLES: A Commonsense Guide. By Elizabeth Schneider. From Arugula to Yuca, an encyclopedic cookbook of exotic new produce, with over 400 easy to follow recipes, and advice on judging ripeness and quality, storage and preparation and figures on nutritional content. 546 pages. Morrow. Pub. at $32.95 $19.95

4570588 HOG: Perfect Pork Recipes from the Snout to the Squeak. By Richard H. Turner. Get the most out of the pig with the expertise of a master. The meat that keeps on giving takes center stage in this compendium of all things, sweet, with unforgettable dishes like Whole Roast Suckling Pig; BBQ Sausage Meatloaf, Lardy Cornbread with Honey Butter; or Peppered Bacon Ribs with Maple Mustard Glaze. 352 pages. Mitchell Beazley. Import. Pub. at $34.99 $34.95


★★★★★ 4597404 HEIRLOOM FLAVOR: Yesterday’s Best-Tasting Vegetables, Fruits, and Herbs for Today’s Cook. By Doreen G. Howard. In this “food with a century” approach to modern preservation, 100 delicious recipes make the most out of every bit of your produce. Whiskey Apple Core Caramel; Carrot Top Hazelnut Pesto, Pear and Cilantro Salsa; and Quartz and Cranberry Skillet. Well illus. in color. 134 pages. New Society. Paperback Import. Pub. at $29.95 $21.95

★6712408 PRESERVATION PANTRY: Make Canning from Root to Top & Skin to Core. By Sarah Marshall. Discover how to use roots, tops, stems and cores in uniquely delicious ways with this whole-produce approach to modern preservation. More than 100 delicious recipes! Includes ingredient sourcing; clear explanations of technique; creative recipes; and how to smoke meats, building your own smoker. Well illus. in color. 226 pages. Regan Arts. Paperback. Pub. at $24.95 $14.95

★6579444 PURE CHARCUTERIE: The Craft & Poetry of Curing Meats at Home. By Meredith Leigh. An essential primer on the basics of charcuterie—the mystery, the science, the art, and the technique. A must-have for experienced and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks alike. Includes ingredient sourcing, clear explanations of creative techniques; and new cooks.
The image contains a list of books related to cooking and food preparation. Here is the plain text representation:

**Cooking Techniques & Guides**

- **5816149 FERMENTING: Recipes & Preparation.** By Daphne Lambert. Discover the age-old world of fermenting, and eat healthy, tastier food that is easily digested and nutritionally powerful. Great for the gut and overall well-being. Along with information about what fermenting is and the methods and foods to use, it includes recipes for Fermented Green Beans; Cucumber & Kefir Smoothie; and Temphe Sl-Fri with Green Veg. Well illus. in color. 224 pages. Flame $7.95

- **5937555 FAST FAVORITES UNDER PRESSURE.** By Meredith Laurence. Over 100 recipes perfected for the four-quart pressure cooker. Delicious meals for two to six, or easily doubled to feed a crowd. Get comfort food classics cooked with recipes like Dijon and Thyme Meatloaf with Caramelized Onions, Chicken and Lemon-Chive Dumplings, and Quick and Easy Creme Brulee. Well illus. in color. 208 pages. Walah! Paperbound. Pub. at $19.95

- **5938556 MODERN MEAT KITCHEN: How to Choose, Prepare and Cook Meat and Poultry.** By Miranda Ballard. From sourcing good-quality meat and getting the best out of different cuts to preparing simple midweek meals and impressive Sunday roasts, Ballard celebrates the role of meat in the modern kitchen. Includes critical butchery tips, plus recipes like Pork and Apple Sliders, Steak and Classic Roast Chicken, Well illus. in color. 320 pages. Skyhorse. Paperback. Pub. at $15.95

**Recipe Collections**

- **5993341 THE FARMER’S MARKET GUIDE: With Identification Guide and Recipes.** By Jennifer Loustau. Filled with lots of traditional, time-tested, and delicious recipes for everything from corn and Brussels sprouts to tomatoes and rutabaga, this guide is easy to take along with you to see at a glance the most common ways for preparing them. Color photos. 208 pages. Schiffer. Spiralbound. Pub. at $24.99

- **5978181 MY ZERO-WASTE KITCHEN.** By Ruth O’Rourke-Jones. Become a zero-waste hero with these smart and simple ideas to shop, cook, and eat well. With 100 recipes – pump up pesto with carrot tops, or bake a cake with banana peels. 72 pages. Dorling Kindersley. Pub. at $9.99

- **6733611 BETTY CROCKER’S GOOD AND EASY COOK BOOK: The 1954 American Classic.** A classic cookbook packed with mouthwatering recipes that will have you cooking with confidence and trying new dishes again and again. This collection includes Spicy Beef Burgundy, and Union City Eggplant and Parmesan, for cooking in a skillet on the stovetop. Well illus. in color. 240 pages. Clarkson Potter. Paperbound. Pub. at $22.00

- **6750759 CAST IRON COOKBOOK.** By Joanna Pruess. It cooks up the most mouth watering Buttermilk Fried Chicken one ever eats, doubles duty with Swiss Cheese and Apple Frittata (starts on the stove and finishes in the oven), and its Raspberry Blackberry Crisp is a textural delight. These and more than 100 recipes are presented. Color photos. 220 pages. Skyhorse. Paperbound. Pub. at $15.95

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

- **7848560 BETTY CROCKER ULTIMATE 650 QUICK COOKBOOK.** By Michael Kronig. No matter whether it comes from your garden, a farm stand, or even a can, whether it’s leftover meat or an lone ingredient in exotic stew, or plain old pie, you’ll love this collection of recipes from around the world. 108 pages. Celestial Arts. Paperback. Pub. at $6.95

- **6858915 THE GREAT LITTLE PUMPKIN COOKBOOK.** By Michael Kronig. A great way to get together and relax with friends and family. It can be simple, with collected sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 scrumptious reasons to have the gang over. Try Cheese-Stuffed Meatloaf; Cheddar Ziti Bake; Stroganoff Skillet; Easy Cheeseburger Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pub. at $10.95

- **6953488 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收集 and sweet rolls, or extravagant with an egg casserole, fruit and more. Featured here are over 200 scrumptious reasons to have the gang over. Try Cheese-Stuffed Meatloaf; Cheddar Ziti Bake; Stroganoff Skillet; Easy Cheeseburger Calzones, or Mini Corn Cakes. Illus. in color. 416 pages. Rodale. Pub. at $10.95

- **6841866 THE SOUTHERN PANTRY COOKBOOK.** By Jennifer Chandler. Incorporates comprehensive pantry checklists with simple instructions on useful ideas, and fun suggestions that will have you cooking with confidence and serving delicious meals your family will request again and again. This collection includes Spicy Sausage Balls; Showstopper Salad; and Coffee-Glazed Reader’s Digest. Spiralbound. Pub. at $12.99

- **5895626 ONE PAN TO RULE THEM ALL: 100 Cast-Iron Skillet Recipes for Indoors and Out.** By H. Southworth & G. Matza. Cast iron cookware, a proven hero, never goes out of style and remains a kitchen mainstay. Here are mouthwatering recipes that include Italian Festival Sausage and Peppers, Beef Burgundy, and Union City Eggplant Parmesan, for cooking in a skillet on the stovetop or outdoors on a grill or campfire. Well illus. in color. 266 pages. Good Books. Pub. at $19.95

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Recipe Collections

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 time and time again. Some of the recipes include Skillet Beef Bourguignon, Skillet Chicken and Rice, and Skillet Roasted Vegetables. Color photos. 216 pages. Countryman. Pub. at $19.95

$6.95

6845207 THE EVERYTHING EASY ITALIAN COOKBOOK. By Dawn Alfomari. From bruschetta to veal scaloppini to tiramisu, this cookbook will show you how to re-create classic Italian dishes at home, without difficult cooking techniques, intricate steps, or hard to find ingredients. Illus. 304 pages. Adams Media. Paperbound. Pub. at $19.95

$6.95

6864120 COMFORT AND JOY: Cooking for Two. By Christina Lane. Whether you need to make the perfect filet mignon with a side of twice-baked potatoes or a small batch of oatmeal cookies spiked with rum, this is the guide for you. Recipes include Pimiento Grilled Cheese with Fried Pickles and Easiest Chicken Pot Pie. Each has been designed to feed one or two people, but can be doubled or even tripled for a group. Color photos. 216 pages. Countryman. Pub. at $19.95

$6.95

6863039 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 and clam ring dipping sauce to ribs braised in wine, from champagne oysters to ribs from the perfect penne a la vodka. Bone presents a delicious collection of easy-to-follow recipes. 146 pages. Skyhorse. Paperbound. Pub. at $14.99

$6.95

6864430 MARY ENGELBREIT’S QUEEN OF THE KITCHEN COOKBOOK. An invaluable resource, Engelbreit’s work is liberally illustrated with her endearing art and features more than 100 simple yet sophisticated recipes. Everything from appetizers to desserts, the recipes include Mediterranean Chicken; Lamb with Roasted Vegetables; Orange & Honey Glazed Carrots, and Cranberry-Tangerine Cheesecake. 144 pages. Andrews McMeel. 10x10. Paperbound. Pub. at $17.99

$6.95

6868047 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, homestyle pies, and creamy puddings. The recipes here are both comforting and contemporary, keeping the soulfulness of true comfort food but adding more excitement and sophistication. Color photos. 136 pages. Andrews McMeel. Pub. at $15.00

$4.95

595990X SOUTHERN ROUTES: Secret Recipes from the Best Down-Home Joints in the South. By Ben Vaughn. In a 100-city trek, 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, Shimmy Po’ Boy from Bernard Cajun Sea-Fry Restaurant, and Sweet Potato Pie from Chandler’s Deli. Color photos. 273 pages. Triumph Books. Pub. at $16.99

$6.95

4613791 THE SWEET POTATO LOVER’S COOKBOOK. By Lyniece North tallmadge. With more than 100 ways to enjoy one of the world’s most nutritions foods but adding more excitement and sophistication. Color photos. 216 pages. Countryman. Pub. at $16.95

$6.95


$5.95

★6854185 101 THINGS TO DO WITH CHILE PEPPERS. By Sandra Hoo pes. From Amarillo peppers to habanero peppers to chili peppers, this collection will show you how to use these fiery peppers in a variety of ways. From brushtettas to spicy chicken wings, chili peppers can be incorporated into almost any dish. Color photos. 128 pages. Cumberland House. Paperbound. Pub. at $14.99

$5.95

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 100 meatball recipes, ranging from traditional to cutting-edge and modern, expands the role of the beloved meatball. Try Fried Olive Meatballs, Indonesian Meatball Ball, or Holiday Meatball. Color photos. 264 pages. Workman. Paperbound. Pub. at $19.99

$3.95

★5906029 THE ILLUSIONIST: 50 Recipes for Kids to Make and Eat! By Becky Johnson. Small children love to help in the kitchen and baking together is a great way to share some one-on-one time with them. Includes more than 50 fun, delicious recipes, like Lemon Sand Castles, Rocky Road Bars, and Cheesy Feet that young chefs will love baking and everyone will enjoy eating. Full illus. in color. 128 pages. Hampton Press. Paperbound. Pub. at $19.99

$3.95

6709494 SMASHED, MASHED, BOILED, AND BAKED—AND FRIED, TOO! Inspired by delicious cuisines, yester’s passion for potatoes shines through in his continent-by-continent celebration of the amazing potato and the tastiest ways you can cook it—including soups, salads, grains, tarts, and the ultimate French Fries. Try Cheesy Tarragon Tots, or Chorizo-Stuffed Hash Browns. Well illus. in color. 250 pages. Workman. Paperbound. Pub. at $16.95

$6.95


$4.95

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6707016 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. From Beef Stew to Lasagna to Breakfast Muffins, the recipe selection is varied and exciting and re-engineered to serve just two people. Includes hundreds of tips and techniques. Well illus. in color. 448 pages. Great Jones. Paperback. At $40.00

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6847196 99 FAVORITE AMISH RECIPES. By George Varoza. Learn to prepare hearty and wholesome meals with this collection of Amish recipes that includes Caramel Apple Pie; Farmer’s Stew; Shoofly Pie; Homemade Noo dles; and much more. 115 recipes. Harper House. Paperback. At $9.99


6630421 NORTHERN HOSPITALITY: Cooking by the Book in New England. By K. Slavely & K. Fitzgerald. Collects over 400 historic New England recipes from the seventeenth- to the early twentieth-century, and equips readers with the tools they need for both historical understanding and kitchen adventure. Recipes are presented in their original textual forms and are accompanied by commentaries to make them more accessible to modern reader. 396 pages. UMP Paperbound. At $30.95

6852645 THE CONNECTICUT FARM TABLE COOKBOOK. By T. Medeiros & C. Colasurdo. Dozens of chefs, farmers, and fishermen from across the state share their most beloved recipes using locally sourced ingredients. Try Friend’s Farm Market & Bakery Pumpkin Bread or Match Restaurant’s Bacon-Jalapeno Oysters. Color photos. 327 pages. Countryman. Paperback. At $16.95

6581420 SAUSAGE! How to Make and Serve Delicious Homemade Chorizo, Bratwurst, Sobrasada, and More. By J. Akberg & J. Lindberg. Crafting homemade sausage is fun and easy—and the results are simply delicious. This collection offers over forty recipes for homemade sausages made from pork, beef, poultry, fish, game, lamb, and vegetables, plus perfect side dishes, dips, sauces, and breads for serving. Well illus. in color. 272 pages. Gooseberry Patch. Paperback. At $24.95

6698670 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 most color. 310 pages. Little Brown. Hardcover. At $35.00

5869375 GOOSEBERRY PATCH OUR FAVORITE BACON RECIPES. “You’ll find a mouthwatering recipe for every bacon craving from breakfast to dinner to appetizers and dessert. Try Bacon-Wrapped Egg Cups or Unbeatable Bacon-Chese Dip for Fettuccine for dinner. 128 pages. Well illus. in color. 200 pages. Gooseberry Patch. Paperback. At $9.99


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Recipe Collections

7547005 THE COLONIAL WILLIAMSBURG TAVERN COOKBOOK. Presents the food of our 18th-century culinary heritage, from stews, slaws, and soups to puddings, pies, and pot pies. Includes nearly 150 recipes. All color. Photos. 224 pages. Clarkson Potter. 7x10. Pub. at $19.95. $9.95

5972279 AN AVOCADO A DAY: More Than 70 Recipes for Enjoying Nature's Most Delicious Superfood. By Lara Ferroni. This cookbook is devoted to avocados and includes simple and delicious recipes for every time of day. Includes Avocado Waffles, Chocolate Avocado Cake, Tropical Power Oatmeal, Spinach Avocado Phyllo Rolls and Grilled Rib Eye with Peppers & Avocado Compound Butter. Well illus. in color. Pub. at $19.95. $14.95

671742X 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. Published at $19.95. HMH. Paperbound. $12.95

5982386 BETTY CROCKER THE BIG BOOK OF CHICKEN. Ed. by Anne Ficklen. With ideas for how to use all cuts, over 175 recipes include whole birds, chicken tenders, thighs, quarters, and boneless, skinless chicken breasts. Flavor combinations range from classic to more contemporary, allowing you to make the perfect dish for every occasion. Well illus. in color, 336 pages. Paperbound. $18.95

6741444 COOKING WITH AVOCADO. By Ramin Ganeshram. Draw from culinary traditions around the globe and celebrate coconut in its many forms–milk, water, flour, shredded, raw and more–with this collection of delectable and diverse recipes. Try dishes like Coconut Glazed-Mango Hot Wraps; Coconut Belgian Waffles; and Coconut-Orange Shortbread. Well illus. in color. 288 pages. Hardbound. $18.95

5987962 THE SOFT SHEET FOR CHEWING AND SWALLOWING DIFFICULTIES: Nutritious, Appetizing and Practical Recipes. By Rita Greer. 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 Skinless Pork Sausages; Fish and Meat Soups; Soft Steamed Fruit Pudding. Illus. 207 pages. Souvenir. Paperbound. Import. Pub. at $18.95. $6.95

6681271 THE COMPLETE COOK’S COUNTRY TV SHOW COOKBOOK 10TH ANNIVERSARY EDITION. Ed. by Debra Hudak. Celebrate a decade of recipes, road trips, and meals ready in 1 hour or less. More than just a great collection of foolproof recipes, it is also an authoritative cooking reference. An essential collection that will keep you cooking for a lifetime with guaranteed impeccable results. Illus. 890 pages. America’s Test Kitchen. 9x10¼. Pub. at $40.00. $19.95

6807658 WEEKEND COOKING WITH YOUR INSTANT POT. By Kristy Bernardo. Anyone who owns an Instant Pot knows that it’s a game changer in the kitchen, and here are 75 fresh ideas to inspire your cooking routine. Bernardo uses the features of the Instant Pot to deepen the flavors and quicken the process so you can have meals like Mediterranean Chicken with Creamy White Sauce and Creamy Mashed Potatoes, and Dijon Pot Roast during the week. Color photos. 176 pages. Page Street. Paperbound. Pub. at $19.99. $14.95

6637212 THE PUMPKIN COOKBOOK. By DeeDee Stovel. A versatile and healthy option for every meal of the day, pumpkin has countless possibilities, from cocktails like Orange-Pumpkin Pancakes; Thai Pumpkin Soup; Chicken in Poblano Green Pumpkin Seed Sauce and of course pie–seven distinct versions. Color photos. 248 pages. Storey. Paperbound. Pub. at $16.95. $12.95

6770223 A BOOK FOR COOKS: 101 Classic Cookbooks. By Leslie Greendeer 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 food writers featured are James Beard, Elizabeth David, Fannie Farmer, M.F.K. Fisher, Nigella Lawson and more. Well illus. in color. 224 pages. Merrell. 8½x10¼. Import. Pub. at $50.00. $16.95

6674382 DINNER ILLUSTRATED: 175 Meals Ready in 1 Hour or Less. By the eds. at America’s Test Kitchen. A comprehensive collection of relevant essential recipes for today’s cook. Organized into three recipe sections, each recipe is preceded by a thoughtful provoking essay that positions the dish. You’ll find useful worldly remedies for a killer tomato sauce; secrets for producing amazing flavor and familiar favorites reinvented. Well illus. in color. 354 pages. America’s Test Kitchen. 8½x10½. Paperbound. Pub. at $32.99. $24.95

6587533 100 RECIPES: The Absolute Best Ways to Make the True Essentials. By the eds. at America’s Test Kitchen. A comprehensive collection of relevant essential recipes for today’s cook. Organized into three recipe sections, each recipe is preceded by a thoughtful provoking essay that positions the dish. You’ll find useful worldly remedies for a killer tomato sauce; secrets for producing amazing flavor and familiar favorites reinvented. Well illus. in color. 354 pages. America’s Test Kitchen. 8½x10½. Paperbound. Pub. at $32.99. $24.95

6845592 THE COMPLETE COOKING FOR TWO COOKBOOK: 650 Recipes for Everything You’ll Ever Want to Make. By the eds. at America’s Test Kitchen. Because smaller families shouldn’t have to rely on recipes for four or six. America’s Test Kitchen has reengineered 650 of their best recipes to serve just two. From beef stew to lasagna to fudgy brownies or a fluffy yellow layer cake–everything comes out right and perfectly proportioned every time. Fully illus. in color. 440 pages. America’s Test Kitchen. 8½x11. Paperbound. Pub. at $29.95. $9.95

6874851 THE COOK’S ILLUSTRATED COOKBOOK. By the eds. at America’s Test Kitchen. More than 2,000 recipes from the pages of Cook’s Illustrated are for today’s kitchen, including all of its ranging compendium of their greatest hits. More than just a great collection of foolproof recipes, it is also an authoritative cooking reference. An essential collection that will keep you cooking for a lifetime with guaranteed impeccable results. Illus. 890 pages. America’s Test Kitchen. 9x10¼. Pub. at $40.00. $12.95


7520530 TROUT COOKBOOK. By A.D. Livingston. Offers instructions for broiling, poaching, grilling, steaming, and smoking trout. Contains over 100 recipes, including Trout Steaks Alaska, Sumac Trout, Spicy Trout, Salsa Trout, and many more. Illus. Over 152 pages. Stackpole. Paperbound. Pub. at $12.95. $3.95

6799665 SUPER FAST INSTANT POT PRESSURE COOKER COOKBOOK. By H. Rodino & E. Sanders. Make the most of the speediest, most convenient cooking appliance on the market. Recipes include the possibility of cooking large meals—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 Cheesecake, and more. Well illus. in color. 160 pages. Castle Point. Paperbound. Pub. at $19.99. $14.95

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Recipe Collections

**6856780 FOOD SWINGS.** By Jessica Seinfeld with S. Quessenberry. Features 125 delectable recipes perfect for the reality of the urban environment: sometimes healthy, sometimes indulgent—always delicious. Recipes include Pineapple Chicken Stir-Fry; Cod with Garlicky Tomatoes and Potatoes; and Maple Beer-Battered Fish Tacos with Chipotle Cream. Color photos. 276 pages. Ballantine. 8¼x10¼. Pub. at $32.00 ★ 6836356 HUMMUS: Where the Heart Is. By Dunja Gulin. Hummus lovers everywhere will be satisfied with this collection of over 50 inventive recipes that include Spicy Baked Chickpea Hummus and Pea and Basil Hummus, along with dipping sauces for that ubiquitous hummus and even hummus desserts. Color photos. 128 pages. Ryland Peters & Small. Pub. at $14.95 ★ 6786146 THE SOUTHERN CAST IRON COOKBOOK: Comforting Family Recipes to Enjoy and Share. By Elena Rossmoor-Hoerl. Features over 100 recipes, from beloved staples like Buttermilk Cornbread and Fried Green Tomatoes, to new classics like Cilantro-Lime Turkey Burgers. All the recipes require just a ten- or twelve-inch skillet, an Oxford door, a skillet or a biscuit pan to get started. Color photos. 188 pages. Rockridge. Paperbound. Pub. at $17.99 ★ 5822246 THE UNITED STATES OF PIZZA. By Craig Priebe with D. Jacob. Those who love a homemade pizza crust will find step-by-step blueprints for every pizza dough, including sourdough. Also included are a range of quick and classic sauces and a discussion of insider tools and techniques honed from decades of making pizza. Try Baked Egg and Eggplant Pizza on Naples-Style Dough, or Crab Pizza on Sicilian-Style Dough. Fully illus. in color, 192 pages. Rizzoli. 8x10. Pub. at $30.00 ★ 6873339 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 slow cooker, dutch oven, skillet, pressure cooker, or casserole dish. Dishes include Buffalo-Ranch Macaroni and Cheese; Miso Hot Pot; and Jamaican-Style Meat Loaf. Well illus. in color. America’s Test Kitchen. 226 pages. HMH. Paperbound. Pub. at $13.95 ★ 6841074 EASY CHICKEN RECIPES: 103 Invention Recipes, Salads, Casseroles, and Dinners Everyone Will Love. By Addie Gundry. From a perfectly golden roasted chicken surrounded with herbed potatoes to soups, sandwiches and pastas that make mysterious cultures of the resulting leftovers, this is the only guide to cooking chicken you’ll need. Recipes include Spicy Chicken Potstickers; Frontier Chicken and Butternut Squash Quesadillas. Color photos. The Food Lovers’ Guides. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99 ★ 679639 RETRO RECIPES FROM THE ‘50S AND ‘60S: 103 Vintage Appetizers, Dinners, and Drinks Everyone Will Love. By Addie Gundry. From a perfectly golden roasted chicken surrounded with herbed potatoes to soups, sandwiches and pastas that make mysterious cultures of the resulting leftovers, this is the only guide to cooking chicken you’ll need. Recipes include Spicy Chicken Potstickers; Frontier Chicken and Butternut Squash Quesadillas. Color photos. The Food Lovers’ Guides. 228 pages. St. Martin’s. Paperbound. Pub. at $19.99 ★ 5732220 THE BOOK OF LOST RECIPES: The Best Signature Dishes from Historic Restaurants Rediscovered. By Jay Saexa. Discover signature recipes from the most fashionable hotels and restaurants of bygone eras. From New York’s Russian Tea Room to London’s Mykonos, Penelope, and Lupowitz and the Baked Canneloni at Paul’s in San Francisco are but a few of the elegant recipes included in this beautifully bound, cloth-covered volume. Well illus. in color. 240 pages. Page Street. Pub. at $24.99 ★ 6733204 THE ART OF GREAT BAKING WITH YOUR INSTANT POT. By Emily Sunwell-Vidaurri. These 80 restaurant-worthy recipes will have you cooking fresh new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutritious and comforting gluten-free ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Well illus. on color. 192 pages. Page Street. Paperbound. Pub. at $21.99 ★ 6724466 THE WALKING DEAD: The Official Cookbook and Survival Guide. By Lauren Wilson. Prepare a feast for your fellow survivors with this collection of mouthwatering recipes inspired by the hit AMC series. Perfect for fueling up in a postapocalyptic world, give Morgan’s Peanut Butter Protein Bars; Hershel’s Shredded Beef Tacos; Monday Night Tini; Coney Island; Chicken Caesar Salad; Barbecued Lamb Skewers; and Bourbon Cherry Brownies. Add a distinctive flavor to meals that will leave your friends asking for more. Color photos. 192 pages. Thunder Bay. Pub. at $19.99 ★ 6875653 JIM BEAM BOURBON COOKBOOK. Kick your meals up a notch by adding a touch of Jim Beam to these delicious recipes, which include: Chicken Caesar Salad; Barbecued Lamb Skewers; and Bourbon Cherry Brownies. Add a distinctive flavor to meals that will leave your friends asking for more. Color photos. 192 pages. Thunder Bay. Pub. at $19.99 ★ 6839185 MARY BERRY EVERYDAY: Make Every Meal Special. Add some magic to your cooking with the 120 recipes from the inspiring BBC series which includes: Chicken Caesar Salad; Barbecued Lamb Skewers; and Bourbon Cherry Brownies. Add a distinctive flavor to meals that will leave your friends asking for more. Color photos. 192 pages. Thunder Bay. Pub. at $19.99 ★ 6871978 100 RECIPE COLLECTIONS: 2017. An annual collection of the most popular recipes, contributed by recipes from contemporary Victorian cookbooks, Vogler enables you to recreate the foods of Victorian England. Includes fascinating history and clear instructions for such dishes as Mutton Stuffed with Oysters; Betsey Prig’s Twopenny Salad; and the Dickens family’s Twelfth Cake. Fully illus. in color. 176 pages. Rizzoli. Pub. at $24.95 ★ 6878410 COOK’S ILLUSTRATED 2017. This handsome cloth-bound cookbook gathers every issue of Cook’s Illustrated magazine published in the year of 2017. Packed with over 100 foolproof recipes from the cooks at America’s Test Kitchen, including test kitchen discoveries, reader-submitted quick tips, game-changing cooking techniques and more. America’s Test Kitchen. 10% off! Pub. at $35.00 ★ 6878263 MEMORIES OF SHAKER LIFE: The Art of Peaceful Living. By Addie Gundry. A culinary golden age when Addie lends a new twist to recipes inspired by the Shakers’ tortured past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Sausage and Herb Plait; or Potato, Leek and Leek Pot. Well illus. in color. 128 pages. Sterling Epicure. Pub. at $14.95 ★ 6877028 HOME COOKING: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones. By Tracey Emerson Wood et al. A collection of more than seventy treasured family recipes and photographs from military service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Sausage and Herb Plait; or Potato, Leek and Leek Pot. Well illus. in color. 128 pages. Sterling Epicure. Pub. at $14.95 ★ 6830924 SEASONED WITH GRACE: Recipes Inspired by My Generation of Shaker Cooking. By Gundry. Celebrates those offerings with new flavors and healthy meals faster than ever. All of these recipes support wellness with real, nutritious and comforting gluten-free ingredients. A sampling of recipes include: Citrus Herb Basque Chicken; Creamy Butternut Squash Apple and Aged Cheddar Soup; and Spiced Pumpkin Bundt Cake. Well illus. on color. 192 pages. Page Street. Pub. at $21.99 ★ 6855326 THE LITTLE LIBRARY COOKBOOK: 100 Recipes from Your Favorite Books. By Kate Young. This charming collection features 100 recipes inspired by food in the most beloved works of classic and contemporary fiction. Try juicy summer tarts the Queen of hearts would love; flavorful curried chicken from Sherlock Holmes’s Breakfast table; and clam chowder while reading Dr. Jekyll and Mr. Hyde. Color photos. 192 pages. Sterling Epicure. Pub. at $24.95 ★ 6878410 COOK’S ILLUSTRATED 2017. This handsome cloth-bound cookbook gathers every issue of Cook’s Illustrated magazine published in the year of 2017. Packed with over 100 foolproof recipes from the cooks at America’s Test Kitchen, including test kitchen discoveries, reader-submitted quick tips, game-changing cooking techniques and more. America’s Test Kitchen. 10% off! Pub. at $35.00 ★ 6878263 MEMORIES OF SHAKER LIFE: The Art of Peaceful Living. By Addie Gundry. A culinary golden age when Addie lends a new twist to recipes inspired by the Shakers’ tortured past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Sausage and Herb Plait; or Potato, Leek and Leek Pot. Well illus. in color. 128 pages. Sterling Epicure. Pub. at $14.95 ★ 6877028 HOME COOKING: Recipes, Wit, and Wisdom from American Veterans and Their Loved Ones. By Tracey Emerson Wood et al. A collection of more than seventy treasured family recipes and photographs from military service members past and present and their loved ones. Recipes include Apple Raisin French Toast; Cheesy Sausage and Herb Plait; or Potato, Leek and Leek Pot. Well illus. in color. 128 pages. Sterling Epicure. Pub. at $14.95.
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5980313 EAT THIS POEM: A Literary Feast of Recipes Inspired by Poetry. By Nicole Golotta. These poems, and the stories behind each recipe, reinforce how meaningful the act of feeding and nourishing ourselves and our family is. With recipes such as Butternut Squash Macaroni & Cheese; Carrot and Mascarpone Pudding; and Pepperoni Bread. In color. 205 pages. Roost. Paperback. Pub. at $18.95 $9.95

6668356 TASTE OF HOME COOKING FOR TWO. Ed. by Hazel Wheaton. LARGE PRINT EDITION. Offers new favorites for every meal and classics sized right for two. Everything from appetizers and salads to soups and sandwiches feature step by step instructions and nutrition facts. Recipes include Crab Cakes with Lime Sauce; Best-Ever Grilled Cheese Sandwiches; Saucy Beef with Broccoli; and Pepperoni Lasagna Roll-Ups. Fully illustrated in color. 224 pages. Reader’s Digest. Paperback. Pub. at $17.99 $12.95

7595045 TASTE OF HOME A+ RECIPES FROM SCHOOLS ACROSS AMERICA. Ed. by Catherine Cassidy. Teachers, administrators, staff, volunteers, and coaches from schools across the country sent their original recipes for a chance to be declared the top of their class. The 245 exceptional recipes that won judges over were compiled into this sensational collection. In color. 292 pages. Junior Library Guild. Paperback. Pub. at $15.99 $4.95

5749913 1.101 DELICIOUS SOUPS & STEWS, 4TH EDITION. Ed. by Sue Spitzer with L.R. Yoakam. Features streamlined recipes focused on simple and swift preparation. Hundred of the recipes can be prepared in 45 minutes or less. Recipes are gathered from the Americas, the Mediterranean, China, India and around the world. Try Chicken Curry Stew, Cabbage and Vegetable Soup, Pork Chili with Greens or Gulf Coast Snapper Soup. In color. 270 pages. Reader’s Digest. Paperback. Pub. at $15.99 $12.95

6797914 A MEATLOAF IN EVERY OVEN: Two Chatty Cooks, A Dozen Grownups, 7559054 Perfectly Simple Green Beans. Illus. 205 pages. HMH. 8¼x10¼. Pub. at $35.00 $8.95

5920989 COOKING CLOSE TO HOME: A Year of Seasonal Recipes. By D. Imrie & R. Jarmusz. A collection of more than 150 original recipes designed to use the produce of the kitchen and pantry of Amish cooks. The dishes selected are the ones that were and continue to be popular in eastern Pennsylvania, especially in the Lancaster area. Reflected here are Amish recipes for a variety of vegetable gardens, and gardens, these hearty, substantial recipes are found in these pages! Inside you’ll find 427 no-fuss, simply sensational five-ingredient recipes you’ll love cooking, eating and sharing. In color. 240 pages. Chelsea Green. Paperback. Pub. at $24.95 $9.35

5769825 THE BEST OF AMISH COOKING. By Fryhills Pellasman Good. Offers traditional and updated Amish recipes illustrated with hand-illustrated recipes that include Amish meatloaf and even meatloaf sandwiches. Recipes include Eggs in Your Meatloaf; Meatloaf with Moroccan Flair; and Cheeseburger and Fries Loaf. 254 pages. Grand Central. Pub. at $24.00 $5.95

5772814 TASTE OF HOME DOWN-HOME COOKING. Direct from the test kitchen. Over 350 best-loved recipes from home cooks across the country including Ultimate Pot Roast; Peach Pancakes with Butter Sauce; Marina’s Golden Corn Fritters; Banana-Macadamia Muffins; Apple Bread Pudding with Caramel Sauce; and Beef from the Sunny Isles. In color. 440 pages. Rodale. 8¾x11¾. Pub. at $25.99 $14.95

5975840 THE CUBAN KITCHEN. By Raquel Rabade Hoque. Featuring a delectable intermingling of Spanish, Portuguese, Arabian, Chinese, and African culinary traditions, these are 500 simple and flavorful recipes celebrating the Caribbean’s best cuisine. For example Baked Imperial Chicken and Rice; Asparagus Stuffed Pork Chops; Cuban-Style Flan; and Plantain Cassoulet. In spiral-bound. Pub. at $20.00 7519729 CUISINES OF HIDDEN MEXICO: A Culinary Journey to Guerrero and Michoacán. By B. Kraig & D. Nieto. A gastronomic exploration, travelogue, and cultural history of the two regions, including 75 tantalizing recipes for such authentic fare as Chicken Chilaquiles, Frijol de Novios, and Molcajete. In color. 278 pages. Wiley. Paperback. Pub. at $16.95 $11.95

6588250 COOKING FROM THE FARM TO YOUR TABLE: Celebrating Local and Seasonal Recipes. Ed. by Christine Rukavena. Cook up the freshest ingredients available in 107 hand-illustrated recipes including Starving Artist Goulash; Moroccan Lamb Tagine; Wooden Spoon’s White Bean Soup; and more! In color. 240 pages. Chelsea Green. Paperback. Pub. at $24.95 $12.95

5752566 BURGER BAR: Build Your Own Ultimate Burgers. By Hubert Keller & P. Wisner. Drawing on his experience as a four-star chef and using only the finest ingredients, Keller, the creator and owner of the popular Burger Bar restaurants in Las Vegas, St. Louis, and San Francisco, reveals how to re-create his sophisticated, succulent burgers at home. In color. 224 pages. Reader’s Digest. Hardcover. Pub. at $22.95 $11.95

5940877 MENNONITE MEN CAN COOK, TOO: Celebrating Hospitality with 170 Delicious Recipes. Ed. by Willard Roth. As a top-notch cook and as a Mennonite church leader and journalist, he is as well-known for the dinners he prepares, as he is for his sermons and editorials. Gathered here is a collection of recipes from his wife, children, grandchildren, and by the monasteries he’s visited in Ireland and England. Recipes include Balsamic Honey-Glazed Lamb Chops and Cheese Grits with Chunky Tomato Sauce. Color photos. 316 pages. Good Books. Pub. at $17.95 $4.95

6580748 THE COMPLETE AMERICAN TEST KITCHEN TV SHOW COOKBOOK, 2001-2015. This comprehensive volume incorporates every recipe (more than 1,150) from the show including the 2017 season; a behind the scenes look at the show and the test kitchen; how the recipes are developed; and an annotated 55-page shopping guide for ingredients and equipment. Photos, some color. 1,062 pages. America’s Test Kitchen. Paperback. Pub. at $26.99 $19.99

6586260 THE BACON COOKBOOK. By James Villas. Offers 160 ways to savor the flavor of bacon and presents 75 bold recipes that make bacon make every meal better. Try Carolina Seafood Gumbo; Southern Shrimp and Pea Salad with Cracklings; English Roast Guinea Hens with Bacon and Mushrooms or German Bacon Cookies. Color photos. 276 pages. HMH. 8¼x10¼. Pub. at $35.00 $6.95


5940754 THE BACON COOKBOOK. By James Villas. Offers 160 ways to savor the flavor of bacon and presents 75 bold recipes that make bacon make every meal better. Try Carolina Seafood Gumbo; Southern Shrimp and Pea Salad with Cracklings; English Roast Guinea Hens with Bacon and Mushrooms or German Bacon Cookies. Color photos. 276 pages. HMH. 8¼x10¼. Pub. at $35.00 $6.95

5881501 THEY DRA W & COOK: 107 Recipes Illustrated by Artists from Around the World. By N. Padwick & S. Swindells. Presents a unique and artistic cooking adventure for all ages. This collection features 107 hand-illustrated recipes that include Storming Artist Goosh; Moroccan Orange and Date Salad; and Marmalade Flipjacks. The perfect combination of fun and folly. In color. 224 pages. Wiley. Pub. at $22.95 $5.95

3569411 TASTE OF HOME 5 INGREDIENT COOKBOOK. Ed. by Christine Rukavena. Cook up whatever you please—with ease thanks to the simply sensational five-ingredient recipes you’ll find in these pages. Whether you’ll find 427 easy dishes for all occasions, including 137 satisfying main dishes; over 110 snappy sides, snacks and salads; 77 scrumptious sweets; and more! Color photos. 256 pages. Reader’s Digest. Paperback. Pub. at $19.95 $9.95

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**6711324 THE BEST OF AMERICA’S TEST KITCHEN 2018.** Shows over 150 recipes of “the best of the best” from America’s Test Kitchen. Paired with step-by-step photographs, each season and ingredient recommendations, along with commonsense information that will make you a better cook. Recipes include Butternut Squash and White Bean Soup, Classic Chicken Curry, Grubl Crusted Pork Tenderloin and more. Illus. in color. 320 pages. America’s Test Kitchen. 8/9/11 SOLD OUT

**5935148 FEED YOUR LOVE: 122 Recipes from Around the World to Spice Up Your Love Life.** By Guillermo Ferrara. A guide for those who tend to eat often, as well as for those who love good meals and who cook for their own personal enjoyment and that of others, turn your mealtime into a sensational and sensual even with rich, Carmenelli Wine Sherbet; Peaches in Cardamom and Cinnamon Syrup and many more. Illus. in color. 152 pages. Skyhorse. Pub. at $16.99 $6.95

**5890615 ALWAYS IN SEASON: Twelve Months of Fresh Recipes from the Farmer’s Markets of England.** By Emily Barr. Make the most of New England’s bountiful harvest with more than 150 recipes and tips, taking you through each month of the year. Richard’s picks selected ingredients in season, showcasing their pleasures in recipes from Chive and Butternut Squash Scones to Blueberry Bundt Cake. 192 pages. Islandport. Paperbound. Pub. at $19.95 $7.95

**1853933 THE BACON COOKBOOK: More Than Just Breakfast–50 Irresistible Bacon Recipes for Every Day.** By Emily Barr. Whether starring as the main ingredient or added as a distinctive finishing touch, bacon’s versatility comes alive in this wonderful bacon celebration. Inside you’ll find bacon history, information on curing smoking and smoking your own bacon, and of course plenty of irresistible bacon recipes. Well illus. in color. 128 pages. Lorenz. 9x11. Import. Pub. at $16.99 $12.95

Low Fat & Healthy Cooking

**6880018 HEALING BERRIES: 50 Wonderful Berries, and How to Use Them in Health-Giving Foods and Drinks.** By Kirsten Hartvig. A directory of 50 fascinating berry profiles, describing the health benefits of the most popular berries. With 100 great recipes for everything from breakfast to an after dinner tipple—all with nutritional profiles—celebrate the medicinal powers of the berries in your cooking. 240 pages. Watkins. Paperbound. Pub. at $14.95 $3.95

**6880026 HEALING SPICES: 50 Wonderful Spices, and How to Use Them in Health-Giving Foods and Drinks.** By Kirsten Hartvig. A directory of 50 fascinating medicinal properties of spices, as well as a treasure trove of fabulous ways to use them in your cooking. Describes the health benefits of 50 of the most popular spices, which have been used to enhance beauty and vitality and to treat and prevent disease for over 4,000 years. 240 pages. Watkins. Paperbound. Import. Pub. at $14.95 $3.95


**6913431 THE COMPLETE IDIOT’S GUIDE TO THE ACID REFLUX DIET.** By Maria A. Bella. Packed with tips for healing and managing your acid reflux—plus over 140 delicious recipes that won’t aggravate your symptoms—this helpful guide gives you everything you need to be free of acid reflux for good. 331 pages. Alpha. Paperback. Pub. at $19.95 $6.95

**6849083 SPICY ESCAPE EVERY DAY.** By Denise Smart. Spicy, refreshing, and packed with fruits and vegetables for a lighter alternative to pasta, share, rice, and more. Use spiced salt on veggies and noodles to make a pizza with a cauliflower base, or snack on zucchini and cheese chips. Simple and fun, these recipes allow you to enjoy all your favorite treats in a healthier guise. Well illus. in color. 128 pages. Hamlyn. Paperbound. $4.95

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

**6717646 THE APPLE CIDER VINEGAR CLEANSE: Lose Weight, Improve Gut Health, Fight Cholesterol, and More with Nature’s Miracle Cure.** By Claire Georgiou. Offers instructions for a 7-day therapeutic plan. Describes nature’s magic potion to restore and repair your health. Includes easy to follow instructions and recipes for everything from smoothies to salads, so you can incorporate the apple cider vinegar into your daily routine. SHOPWORN. Illus. in color. 162 pages. St Martin’s. Paperbound. Pub. at $14.99 $5.95

**6003433 THE NEW ATKINS FOR A NEW YOU COOKBOOK.** By Colette Heimowitz. This new collection features recipes with a broad range of carb counts, providing the perfect plan for a lifetime of healthy eating. Includes: Soups & Stews; Salads & Dressings; Appetizers & Snacks; Vegetables & Sides; Pasta, Meat, and Seafood; Vegetarian Entrees; Breakfast Options; and Desserts. 32 pages of color photos. 276 pages. Touchstone. Paperbound. Pub. at $19.99 $4.95

**6824880 THE BIG BOOK OF ALMOND RECIPES.** By Lindi Larson. From hearty breakfasts like Almond Apple Strata to mouthwatering plates like Beef and Bean Enchiladas, each page offers meals that are so tasty, you won’t need to give up your favorite flavors. Offers more than 200 delicious recipes. 479 pages. Adams Media. Paperbound. Pub. at $20.99 $6.95

**5849284 BETTY CROCKER GLUTEN-FREE BAKING.** Ed. by Anne Ficket. Featuring tips and techniques, and complete nutrition information with every recipe, this cookbook will become the baking go-to resource for your gluten-free kitchen. From bread, rolls, and pizza to doughnuts, cookies and pies, Betty Crocker offers a wide range of recipes that you’ll want to bake over and over again. Full illus. 383 pages. HMH. Paperbound. Pub. at $22.99 $3.95

**6732259 THE GUT HEALTH DIET PLAN: Recipes to Restore Digestive Health and Boost Wellbeing.** By Christine Bailey. This five-week program shows how to tackle the root causes of your digestive problems with five simple steps: remove, replace, repopulate, repair, and relabel. All recipes are grain and gluten free and low in sugar, and most are dairy and soy free. Color illus. in color. 175 pages. Watkins. Paperbound. Pub. at $19.95 $5.95

**4555376 THE ANTI-INFLAMMATION DIET, SECOND EDITION: Idiot’s Guides as Easy as It Gets!** By C.P. Cannon & H. McIndoe. Complete with 60 delicious recipes, this guide gives you everything you need to know to get rid of your inflammation and reduce acid reflux--plus over 140 delicious recipes that won’t aggravate your symptoms--this helpful guide gives you everything you need to be free of acid reflux for good. 331 pages. Alpha. Paperback. $4.95

Soup, 316 pages. Alpha. Paperbound. Pub. at $18.95 $4.95

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**Low Fat & Healthy Cooking**

- **Ancient Grains: A Guide to Cooking with Power-Packed Millet, Oats, Spelt, Farro, Sorghum & Teff**
  - By Kim Lutz
  - Shows you how easy it is to enjoy the nutrient-dense ancient grains like millet, sorghum, spelt, farro, teff and oats. Lutz demonstrates how to handle them and how to incorporate them into your meals. Includes delicious recipes like Creamy Surprise Smoothie, Brussels Sprouts Millet Slaw, Sorghum Tacos and Oatmeal Chocolate Chip Cookies. Illus., some in color. 119 pages. Sterling. Paperbound. Pub. at $19.95

- **The Complete Idiot's Guide to the Mediterranean Diet**
  - By K.A. Tessmer & S. Green
  - Indulges you in this healthy, balanced, flavorful approach to eating! This guide will help you understand, implement, and thrive on this heart-healthy diet and lifestyle, with over 75 recipes complete with nutritional analysis, plus a month's worth of South Beach watermelting meal plans. 336 pages. Alpha. Paperbound. Pub. at $18.95

- **The Complete Idiot's Guide to Gluten-Free Cooking**
  - By Vanessa Weisbrd
  - Giving up gluten doesn’t mean you have to give up the foods you love, and gluten-free eating is about to get easier and more delicious than you ever thought possible. Rediscover the favorites you’ve been missing and discover new ones, including: Sparkling Cider Apple Fritters; Apricot Pesto Turkey Melt Sandwich; and Flan in color. 258 pages. Harlequin. Paperbound. Pub. at $4.95

- **The Power Greens Cookbook: 140 Delicious Superfood Recipes**
  - By Dana Jacobi
  - Presents 140 delicious, healthy recipes for dark, leafy greens that will please your palate. Jacobi introduces the fifteen Power Greens—from arugula to watercress—that are loaded with health-supporting nutrients and phytochemicals that enhance vitality, all while fighting against diabetes, heart disease, and high blood pressure. Well illus. in color. 282 pages. Ballantine. Paperbound. Pub. at $4.95

- **The Quinoa (Keen-Wah) Cookbook**
  - By Maria del Mar Sacasa
  - Presents more than 75 recipes that utilize quinoa in unexpected, creative, and delicious ways. From Nutty Quinoa Granola to Breakfast Coconut Quinoa, Roasted Peppers with Lamb-Quinoa Stuffing to Matzo Ball-Style Quinoa Soup, and Walnut Veggie Burgers. Well illus. in color. 194 pages. HarperCollins. Pub. at $23.99

- **The Top 100 Health-Boosting Foods**
  - By Paula Bartimeus
  - Demonstrates how to handle them and how to introduce cereal grains and simple vegetable and fruit purées to your infant at 6 months, how to move to chunkier foods by 8 or 9 months, and how to graduate to real meals for young toddlers of 12 to 18 months. Well illus. in color. 143 pages. S&S. Pub. at $19.99

- **500 Ketogenic Recipes for Weight Loss the Ketogenic Way**
  - By Maggie Patez
  - Shows us how to live the ketogenic lifestyle deliciously with easy to prepare recipes for everything from snacks and appetizers to main dishes and desserts. 256 pages. Adams Media. Paperbound. Pub. at $19.95

- **American Diabetes Association Pocket Guide to Type 2 Diabetes**
  - By Mariann Anderson
  - Helps you understand, implement, and thrive on this heart-healthy diet and lifestyle in no time. Color photos. 160 pages. Knight. Paperbound. Pub. at $5.95

- **The Complete Idiot's Guide to Ketogenic Cooking**
  - By Jean Duane
  - If you’re new to the ketogenic lifestyle, you might be intimidated and even a little intimidated, but you don’t have to know how prevalent gluten seems to be. The next best thing to a personal chef, this delicious, healthful guide is packed with over 200 scrumptious recipes, all completely gluten-free. 320 pages. Adams Media. Paperbound. Pub. at $18.95

- **Cooking for Baby: Wholesome, Homemade, Delicious Foods for 6 to 18 Months**
  - By Lisa Barnes
  - The 80 recipes here are organized by age, showing how to introduce cereal grains and simple vegetable and fruit purées to your infant at 6 months, how to move to chunkier foods by 8 or 9 months, and how to graduate to real meals for young toddlers of 12 to 18 months. Well illus. in color. 143 pages. S&S. Pub. at $19.99

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Low Fat & Healthy Cooking

★ 6854516 EASY KETO DINNERS: Flavorful Low-Carb Meals for Any Night of the Week. By Carolyn Ketchum. Modern life means we’re all hectic, but we still want healthy and delicious home-cooked meals, especially on a ketogenic diet. This volume includes more than 60 recipes, along with full-color photos, detailed prep instructions, and helpful tips to streamline the dinner process. 176 pages. Victory Belt. Paperback. Pub. at $19.95 $14.95

★ 6786448 BONE BROTH: 101 Essential Recipes & Age-Old Remedies to Heal Your Body. By Quinn Farrar Wilson. Discover how this ancient remedy stands the test of time with more than 100 nourishing broth-based recipes. From bone broths and soups to cocktails and farm to table dishes, the recipes featured in these pages help guide you to a more radiant health. Recipes include Zucchini Power Pancakes; Strawberry Glazed Carrots; and Autumnal Pork Stew. Illus. in color. 217 pages. Sonoma Press. Paperback. Pub. at $17.95 $12.95


★ 852608X THE KETOGENIC KITCHEN: Low Carb, High Fat, Extraordinary Health. By D. Kemp & D. Daly. The ketogenic diet, which shifts the body’s metabolism from burning glucose to burning fat, has long been used to help with pediatric epilepsy and weight loss, but new research reveals the diet as a useful tool for coping with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 ketogenic recipes. Color photos. 450 pages. Chelsea Green. Paperback. Pub. at $29.95 $24.95

★ 6786408 THE ANTI-INFLAMMATORY COOKBOOK: 125 Delicious Recipes & Remedies to Heal Your Body. Choose from 125 delicious recipes that provide your body with nutrient-dense, healing foods that protect against inflammation, alongside informative food lists outlining what to eat and what to avoid. Get useful tips for cooking with cancer. In this cookbook, two survivors share this exciting discovery, offering meal plans and more than 250 ketogenic recipes. Color photos. 450 pages. Chelsea Green. Paperback. Pub. at $29.95 $24.95

★ 6753620 THE FABULOUS FIBER COOKBOOK: Great Recipes You Can’t Live Without. By Samantha Seneviratne. Discover the importance of fiber–where it is found, and how high-fiber foods can fill you up and slim you down. Part two presents 170 easy to follow recipes that incorporate different fibers to delicious Baked Sweet Potatoes; Curried Poached Halibut; Lamb and Quinoa Skillet Ragù and more. 205 pages. Rockridge. Paperback. Pub. at $15.99 $11.95

6845953 EASY KETO: How to Save Time and Money. By Karen Frazier. Whether you’re paleo, vegan, lactose intolerant, kosher or just plain adventurous in the kitchen, your favorite foods are more affordable than ever. Enjoy or avoid. Try tasty recipes such as Zucchini Power Pancakes and Shrimp Tacos or Easy Pepitas. Color photos. 292 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

6836344 THE ALL-DAY FAT-BURNING COOKBOOK: By Yuri Elkaim. Enjoy more than 125 delicious gluten, dairy, and soy free recipes, including 5 minute, 5 ingredient Whipped Coconut Cream and Berries; 15 minute Beef and Rice with Spice; and a vegetarian BBQ Butternut Squash Teff Steaks. These simple recipes will help you stay full and happy. 32 color photos. 242 pages. Rodale. Pub. at $27.99 $19.95

6723586 HEALING MUSHROOMS: A Practical and Culinary Guide to Using Mushrooms for Whole Body Health. By Tero Isokauppila. Discover the ten most powerful mushroom species you can use to boost your health gains–from favorites like shiitake and oyster to more exotic varieties like cordyceps and tremella–and 50 recipes that incorporate them into simple, delicious meals for breakfast, lunch, dinner, and snacks. Illus. in color. 16 pages of color photos. 215 pages. Avery. Paperback. Pub. at $16.00 $11.95

7287812 HEALING SPICES: How to Use 50 Everyday and Exotic Spices to Boost Health and Beat Disease. By Bhavani S. Yost. Scientific research is finding that spices are loaded with health-enhancing compounds. In this guide to using culinary spices for healing, an expert on the subject takes a detailed look at fifty different spices and the disease-healing benefits of their 50 recipes. Illus. in color. 322 pages. Sterling. Pub. at $24.95 $16.95

★ 675578X PREVENTION MEDITERRANEAN TABLE: 100 Vibrant Recipes to Savor and Share for Lifelong Health. By John La Puma. 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 Stuffed with Brussels Sprouts and Pear Onions and Rosemary-Orange Olive Oil Cake. Fully illus. in color. 294 pages. Rodale. Paperback. Pub. at $22.99 $16.95

660336X THE NEW MILKS: 100-Plus Dairy-Free Recipes for Making and Cooking with Soy, Nut, Seed, Grain and Coconut Milks. By Dina Cheney. Whether you’re paleo, vegan, lactose intolerant, kosher or just plain adventurous in the kitchen, your non-dairy options now encompass milks made with grains, nuts, and seeds. This guide will show you how to use them most effectively with recipes like Chicken and Root Vegetable Potpie with Herbed Biscuits and Triple Chocolate Cupcakes. Color photos. 164 pages. Afina. Paperback. Pub. at $22.95 $19.95

★ 6786065 THE QUICK AND EASY IVS RELIEF COOKBOOK. By Karen Frazier. Features over 120 low-FODMAP recipes that can be prepared in 30 minutes or less, including Turkey-Ginger Soup and Creamy Smoked Salmon Pate. The complete guide to identifying and avoiding your IBS, with up-to-date research, addresses all four types of IBS: IBS-C, IBS-D, IBS alternating type, and IBS with acid reflux. Color photos. Paperback. Pub. at $16.99 $12.95

★ 6785616 THE EASY ANTI-INFLAMMATORY DIET. By Karen Frazier. Fifteen anti-inflammatory foods create the basis for the recipes featured, maximizing the pain-relieving effects of each superfood. Includes 110 easy and fast recipes using five superfoods and a list of foods that help or harm inflammation; and tips for saving time and money. Try Easy Summer Gazpacho or Gingered Turkey Meatballs. Illus. in color. 180 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

★ 6885816 THE HYPOGLYCEMIA DIET PLAN: 4 Weeks to Boost Energy, Lose Weight, and Begin to Restore Thyroid Balance. By Karen Frazier. Helps to show the powerful connection between nutrition and hypoglycemia, and offers over 100 recipes that conform to the Paleo Autoimmune Protocol (AIP). Tasty meals include Pumpkin Muffins; Cauliflower Rice; and Chicken Pot Pie with Sweet Potato Crust. Features a 31-day meal plan with weekly shopping lists. Color photos. 208 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

★ 685611 THE EASY ACID REFLUX COOKBOOK: Comforting 30-Minute Recipes to Soothe GERD & LPR. By Karen Frazier. Your ultimate guide to controlling acid reflux through nutrition more than just tired recipes, easy, 30-minute recipes that use affordable, everyday ingredients. Includes tips to modify recipes so they’re free of FODMAPs and the Big 8 allergens, along with detailed lists of foods to Sho the Best Table. Color photos. 222 pages. Rockridge. Paperback. Pub. at $17.99 $12.95

6841376 THE FOOD YOU CRAVE: Luscious Recipes for a Healthy Life. By Ellie Krieger. Packed with good for you recipes that will tempt you to the table with their fresh taste and fantastic flavor. From appetizers to desserts, there is a recipe to satisfy your every craving, whether it’s for creamy mashed potatoes or luscious chocolate pudding. Photos. 316 pages. Taunton. Paperback. Pub. at $28.00 $19.95

- 24 -

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655921 EATINGWELL ONE-PO T MEALS. Jessie Price. If you think one-pot meals are just heavy stews, you’ll be amazed at the spectacular array of nutritious dishes on offer here. More than 100 recipes follow sound principles of nutrition: they use lean meats and seafood; plenty of herbs and spices; and lots of vegetables and whole grains. Well illus. 238 pages. Countryman. Paperback. Pub. at $19.95 $5.95

6577680 THE HEALTHY COCONUT FLOUR COOKBOOK. By Erica Kerwien. Containing no gluten and no grain, coconut flour is becoming one of the most popular flours on the market today. Discover why with the mouthwatering recipes collected here. Learn to bake wonderful Red Velvet Cupcakes, Pecan Bread Waffles, and much more. SHOPWORN. Color photos. 160 pages. Fair Winds Press. Paperback. Pub. at $19.95

4580060 COCONUT: The Complete Guide to the World’s Most Versatile Superfood. By Stephanie Pedersen. If you’re ready to experience the shocking wonders of this powerhouse ingredient, this informative guide will help you get started. Learn how to prepare coconut in more than 75 flavorful recipes including Green Coconut Vanilla Nut Smoothie, Coddled French Toast, Coconut Chicken and more. Illus. 180 pages. Sterling. Paperback. Pub. at $14.95 $3.95

573827X COOKING LIGHT THE GOOD PANTRY. Ed. by Betty Wong. Restock your pantry with wholesome staples for a healthy homemade spin on kitchen must-haves. Over 140 recipes include healthier baking and cereal mixes, homemade alternatives to packaged products, gluten-free, dairy-free, egg-free recipes for common allergies and sensitivities. Well illus. in color. 272 pages. Omxoor. Paperback. Pub. at $24.95 $3.95

5849470 DR. M A O’S SECRETS OF LONGEVITY COOKBOOK. By Mao Shing-Ni. An inspiring cookbook based on a simple philosophy: by following the dietary wisdom of centenarians, we can initiate self-healing, enjoy life more in the present, and achieve longevity in the future. With extensive interviews with centenarians from all over the world, Mao gives us dozens of delicious, healthy, anti-aging recipes. Color photos. 186 pages. Andrews McMeel. 8x10. Paperback. Pub. at $24.99 $3.95

6602991 THE GLORIOUSLY GLUTEN-FREE COOKBOOK. Spicing Up Life with Italian, Asian, and Mexican Recipes. By Vanessa Maltin. You may have Celiac Disease, but that doesn’t mean you can’t spice up your meals every day of the week! Here are 125 Italian, Asian, and Mexican recipes that can cut the gluten out of your diet. Without sacrifice or compromise, you’ll find plenty of vegetarian and dairy-free options, and powerful resources and advice for living the good life without gluten. 238 pages. HMH. Paperback. Pub. at $19.95 $5.95

5658994 THE EVERYTHING METABOLISM DIET COOKBOOK. By Lindsay Boyers. Discover how you can get your metabolism to work faster and burn even more fat. This empowering book emphasizes reduced carbohydrate intake to help you lose weight and keeps your body’s metabolism constantly guessing as you change the amount of carbs, protein, and fats you consume. Features food and meal plans and a collection of healthy recipes like Thai Sweet Tacos and Slow Cooker Chicken Chili. 304 pages. Adams Media. Paperback. Pub. at $18.99 $3.95


5856615 201 ORGANIC BABY AND TODDLER MEALS. By Tamika L. Gardner. With the wholesome recipes in this collection you can create well-balanced, all-natural dishes right in your own home. As simple to prepare as they are nutritious, these yummy meals include Dutch Apple Pancake; Creamy Spinach Pizza; Orange Chicken Stir-Fry, and more. 168 pages. Houghton Mifflin. Paperback. Pub. at $12.95 $4.95

5902576 THE GLUTEN-FREE GOURMET COOKS COMFORT FOODS. By Bette Hagman. Whether you are just beginning to prepare celiac meals, you’ll be surprised by these delicious recipes for foods you won’t believe are gluten-free! Recipes include Hamburger Biscuits and Gravy, and Raspberry and Pecan-Topped Shortbread. 316 pages. Holt. Paperback. Pub. at $20.00


6580939 THE HEALTHY MATCHA COOKBOOK: Green Tea-Inspired Meals, Snacks, Drinks, and Desserts. By Miryam Quinn-Dobbs. Food blogger and registered dietitian explores the various ways matcha powder—a main component of green tea—can be incorporated into everyday recipes to give your immune system a boost it needs to keep you healthy. Enjoy foolproof recipes such as Oven-Roasted Chicken Fajitas; Creamy Kale Tomato Pasta; and Chocolate Chunk Cookies. Fully illus. in color. 143 pages. Shyhorse. 8x10. Paperback. Pub. at $16.95 $4.95

5858992 THE EVERYTHING WHEAT-FREE DIET COOKBOOK. By Lauren Kelly. Contains 300 delicious, easy, wheat-free recipes for any meal. Recipes include Crab Cakes with Garlic Aioli Sauce; Sichuan Beef; Rillette of Roasted Salmon; Pumpkin-Spice Muffins; and many more. 304 pages. Adams Media. Paperback. Pub. at $16.95 $2.95

661058X WHEAT BUCKY COOKBOOK. By William Davis. Join the wheat-free revolution from your own kitchen with this collection of over 150 delicious dishes for any occasion. In this guide to living a slim, vibrant, and scrumptious life you’ll find recipes for Good Morning Souffle; Pesto Chicken Pizza; Thai Noodle Slaw; Peanut Sauce, and Date-Nut Quick Bread. 16 pages of color photos. 322 pages. Collins. Paperback Import. Pub. at $24.99 $5.95

5999510 100 BEST QUICK GLUTEN-FREE RECIPES. By Carol Fenster. This handy collection is the ultimate resource for anyone looking to cook healthy and delicious gluten-free meals in 30 minutes or less. Features hundreds of gluten-free, or even low-carb, quick meals filled with mouthwatering dishes for any time of the day. 192 pages. HMH. Paperback. Pub. at $16.99 $3.95

5977672 COOKING WELL: IBS. By Debe Cummings. Enjoy delicious recipes specially designed for irritable bowel syndrome and other digestive diseases. Includes gluten-free, dairy-free and other delicious recipes such as Gluten-Free Banana Granola Pancakes; Butternut Parsnip Soup; Chickpea Salad with Lemon and Parmesan and more. 168 pages. Hatherleigh. Paperback. Pub. at $12.95 $4.95

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- **6805490** MEATBALL MANIA. By Ulrich and Design. Offers 200+ meatball recipes; includes: Turkey Meatballs with Artichoke and Basil; Beef & Polenta Meatballs; Tomato Meatballs with Mint; and more. Well illus. in color. 360 pages. Sterling. Pub. at $23.95

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- **6712061** FOOD CAN FIX IT: The Superfood Switch to Fight Fat, Defy Aging, and Help You Live Longer. By Myra C. Oz et al. Dr. Oz introduces you to simple, healing, wholesome food that can slim, energize, and protect your body from major health risks. Along with quick and tasty recipes like Supergreen Salad with Chicken and Parmesan and Blackened Tilapia Tacos, he includes a 21-day weight-loss jump start plan. Well illus. in color. 353 pages. Scribner. Pub. at $29.99

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- **6878408** EASY DAIRY-FREE KETOGENIC RECIPES: 200+ Low-Carb Family Favorites for Weight Loss and Health. By Maria Emmerich. Whether you are eliminating dairy temporarily or you have cut it out of your diet for good, Emmerich is here to show you how to prepare dairy-free meals that are delicious. Flavorful recipes include Cherry Almond Breakfast Shake; Deviled Green Eggs and Ham; Simple Sesame Chicken; and Ginger Lime Pork Lettuce Cups. Includes meal plans. Color photos. 384 pages. Victory. 8x10. Paperbound. Pub. at $34.95

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★ 1840959 FIX-IT AND FORGET-IT 5-INGREDIENTS: COMFORTING SLOW-COOKER RECIPES. By Phyllis Pellman Good. This collection contains over 700 recipes, each with five or fewer ingredients. Covers Main Courses (Chicken and Turkey, Beef, Pasta, and other main dishes), Vegetables, Appetizers & Snacks, Beverages, Breakfasts & Brunches, Desserts, and more. 284 pages. Good Books. Spiralbound. Pub. at $18.95 $5.95

★ 6785654 THE EASY INDIAN SLOW COOKER COOKBOOK. By Hari Ghotra. With recipes like Butter Chicken, Spinach and Feta Cheese, and Spiced Lamb Bhuna, you can serve authentic flavors without having to spend a full day in the kitchen by using your slow-cooker. Includes over 60 recipes, including Indian-style Indian Curry and Indian paneer. Color photos. 202 pages. Rockridge. Paperback. Pub. at $16.99 $12.95

★ 6681395 MARTHA STEWART’S SLOW COOKER. Ed. by the eds. of Martha Stewart Living. Maximize the flavor and simplify the cooking with an assortment of dishes and a play to the slow-cooker’s celebrated strengths. With clever ideas for making the most of the machine’s capabilities while at the same time uncovering its hidden potential, it is yet another invaluable kitchen tool by Stewart. Well illus. in color. 272 pages. Clarkson Potter. Paperback. Pub. at $26.00 $18.95

★ 6813178 INSTANT POT ITALIAN: 100 Irresistible Recipes Made Faster Than Ever. By Ivy Manning. Offers 100 delicious recipes for weeknight cooking and beyond. Recipes take advantage of the pot’s many settings, allowing you to perfectly sauté and simmer a variety of dishes with a simple touch. Whether you’re making salads, soups and stews, pasta, poultry, pork, beef, vegetables, desserts and more. Fully illus. in color. 208 pages. HMH. Paperback. Pub. at $20.99 $14.95


★ 6752004 NO-PREP SLOW COOKER. By Chissy Taylor. Featuring 100 irresistible recipes—the majority of which require five ingredients or less—this cookbook is a must-have for busy families that don’t want to skimp on deliciousness. Try Bacon Cheesburger Meat Loaf; Sweet and Spicy Pulled Pork; Quinoa and Black-Bean Stuffed Peppers; and Chicken Taco Soup. Well illus. in color. 176 pages. Page Street. Paperback. Pub. at $19.99 $14.95

★ 6881017 THE TEX-MEX SLOW COOKER. By Vianney Rodriguez. For cooked all day with half the effort, turn on your slow cooker and try one of these 100 bold and flavorful Tex-Mex recipes which include Enchilada Verde with Nopales; Chipotle Peach Skirt Steak; Carrot Purée; Taco Soup; Hawaiian-Style Salsa; Capirito; Caldo de Pollo; and much more. Color photos. 208 pages. Countryman. Pub. at $24.95 $17.95

★ 678788X TASTE OF HOME SLOW COOKER: 276 All-New Family Favorites. Ed. by Hazel Wheaton. Come home to a delicioius comfort meal with these kitchen-tested treasures. From roasts, stews, and pasta to side dishes and desserts; Meatballs in Honey Buffalo Sauce and Cuban Pulled Pork Sandwiches to Butterscotch-Pecan Bread Pudding, put your slow cooker to work. Well illus. in color. 256 pages. Reader’s Digest. Paperback. Pub. at $15.99 $11.95

★ 190298X THE GREAT BIG PRESSURE COOKER BOOK: 500 Easy Recipes for Every Machine, Both Stovetop and Electric. By B. Weinstein & M. Scarborough. Offers 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 Curry 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. Paperback. Pub. at $25.00 $11.95

★ 687701X FIX-IT AND FORGET-IT SLOW COOKER CROWD PLEASERS FOR THE AMERICAN SUMMER. By Hope Comerford. Let your slow cooker do the heavy lifting, while you sit on the porch with a tall glass of lemonade, with these 150 recipes to spice up your picnics and take the stress out of church suppers. From Chili Barbecued Chicken Wings to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

★ 6878211 FIX-IT AND FORGET-IT FOR COOKING FOR 2: 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 captivating cookbook presents slow-cooker recipes like Jalapeno Popper Chicken, Banana Split Cheesecake, and more. From Chili Barbecued Chicken Wings to Sour Cherry Cobbler, there are recipes to indulge every palate. Color photos. 330 pages. Good Books. Paperback. Pub. at $19.99 $14.95

★ 6620204 THE FAMILY TABLE SLOW COOKER: EASY, HEALTHY, AND DELICIOUS. By Dominique DeVito. With more than 100 recipes, this collection offers easy to make, simple and delicious family style dishes from around the world. From Maryland crab cakes to savory artichoke salsa with roasted fennel and pimentos, to classic meatloaf with barbecue sauce, your family will come back asking for more. Well illus. in color. 223 pages. Chartwell. 8x10¼/. Import. Pub. at $14.99 $11.95

★ 5938651 HOTPOT, CROCKPOT, ONE POT. Ed. by Katri Helden. Using healthy, easy-to-love ingredients, these hearty and satisfying one-pot dishes require minimal fuss and effort, yet still promise sensational tastes. Whether you’re using a slow-cooker or a pressure cooker, these casseroles, stews, and one-pot meals are easy family favorites. Color photos. 320 pages. Reader’s Digest. $22.99 $6.95

★ 4637933 SLOW COOKER 500 RECIPES. By Sara Lewas. Put your slow cooker to work with a mouthwatering selection of simple, fuss-free and delicious family friendly recipes. A guide and recipe collection of your slow cooker with warm desserts like Chocolate Espresso Dump Cake; Blueberry Biscuit Cobbler; Caramelized Pears; or Classic Cheesecake. Color photos. 288 pages. Hamlyn. Paperback Import. Pub. at $19.99 $7.95

- 30 -

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587364S LOW-CARB SLOW COOKING: Over 150 Recipes for the Electric Slow Cooker. By Dominique De Vita with B. Johnson. Low-carb recipes you’ll crave again and again. Including Perfect Pot Roast: Chocolate Cream Dream; Prime Rib: Broccoli Frittata and more! Delicious, convenient, and healthy slow cooker recipes that will satisfy your palette, and your family’s. Well illus. in color. 288 pages. HMH. Paperbound. Pub. at $24.99

368346X THE VEGAN SLOW COOKER. By Kathy Hester. Create hot, nutritious, homemade, vegan meals that are ready the minute you walk in the door—and in just two simple steps! Includes delicious recipes like Cranberry Vanilla Quinoa, Black Bean and Kale Stew, and Pumpkin and White Bean Lasagna. Well illus. in color. 224 pages. Fair Winds Press. Paperbound. Pub. at $24.99

598274X 5 INGREDIENTS OR LESS SLOW COOKER COOKBOOK. By Stephanie Ritchie. From one-pot meals like Easy Chili to multicourse meals, these are a snap to throw together, they’re anything but humdrum eats. Use your slow cooker to make French Onion Soup, Pulled Pork Jalapeno-Pop, Ginger-Glazed Mahi Mahi, and even Key Lime Pie and Fruit Fritata. Genius ideas for an easy, delicious, but very useful volume you’ll find 62 no-fuss recipes that will bring everyone running to the table. Includes delicious meals like Fiesta Taco Pie, Oh-So-Cheesy Tuna Skillet, and Potato-Bacon Chowder. 128 pages. Gooseberry Patch. Spiralbound. Pub. at $4.95

6791411 GOOD HOUSEKEEPING INSTANT POT POT ROAST: 60 Delicious Pressure Cooker Recipes. Make any one of mounting entertaining recipes using the home of Bread newfangled dream appliance: the Instant Pot! These easy pressure cooker and slow cooker dishes range from Quick Coq au Vin and Tartes to Classic Parmesan-Shrimp Risotto to Warm French Toast, Sweet Sesame Ribs, Peanut Butter Cup Cake, and more. Illus. in color. 228 pages. Pub. at $19.99
$14.95

★6790404 ESSENTIAL SLOW COOKER RECIPES: 103 Fuss-Free Slow Cooker Meals Everyone Will Love. By Addie Gundry. A slow cooker is the ideal companion when it comes to time- and work-intensive dishes in a pinch. This essential cookbook, Gundry goes beyond the expected soups and stews to offer inspired recipes like Banana French Toast, Sweet Sesame Ribs, Peanut Butter Cup Cake, and more. Illus. in color. 228 pages. Pub. at $19.99
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Quick & Easy Cooking

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595150X GOOSEBERRY PATCH 5-INGREDIENT FAMILY FAVORITES. Ed. by Adrienne Davis. Over 200 recipes from the best home cooks around, all made with five ingredients or less. Try Italian Mini Meatloaves, Chicken Spaghetti Pie, Smoky Hobo Dinner, and Chocolate Chip Cheesecake Squares. Well illus. in color. Homespun Paperbound

6603394 ONE-POT WONDERS. By Clifford A. Wright. From slow-cooked stews to quick-stirs-to-easy skillet dinners, the one-pot meal is a worldwide staple. Inside you’ll find 250 recipes from every corner of the globe, each one as easy to make as it is delicious. Try Chicken Ratatouille; Udon Noodles with Scallops; or Pork Carnitas Tacos. 430 pages. Wiley. Paperbound. Pub. at $23.99
$19.95

681453 SHEET PAN: Delicious Recipes for Hands-off Meals. By Kate McMillan. Learn how to make nourishing, hands off meals quickly and easily with just one versatile sheet pan. You’ll discover how this creative way of cooking yields great tasting results with maximum flavor and minimum effort. Included in the more than 50 recipes are Skirt Steak with Smokey Compound Butter; and Whole Roasted Fish with Fennel. Well illus. in color. 112 pages. Oxmoor. Paperbound. Pub. at $18.95

★6774229 OUR FAVORITE ONE-DISH DINNER RECIPES. In this little but very useful volume you’ll find 62 no-fuss recipes that will bring everyone naming to the table. Includes delicious meals like Fiesta Taco Pie, Oh-So-Cheesy Tuna Skillet; and Potato-Bacon Chowder. 288 pages. HMH. Paperbound. Pub. at $16.95
$12.95

6764649 ULTIMATE ONE-DISH WONDERS. By C. Cook & S. Pollock. Presents more than 200 classic casseroles with a new twist. From Cheesy Chicken Noodle Casserole that bursts with the flavors of a homemade cream sauce and a kick of cayenne; a Beef Burgundy that practically cooks itself; and an Angel Food Cake that bursts to lip-smacking life with Avocado strawberry sauce. 35 pages of color photos. 359 pages. Rodale. Paperbound. Pub. at $29.95
$16.95

6879632 HALFWAY HOMEMADE: Meals in a Jiffy. By Parrish Ritchie. The author proves that in 30 minutes you can have a dinner or dessert on the table that everyone in the family will love. Using premade ingredients discover flavorful, simple recipes for any meal, including: Cheesy Ranch Pull Apart Bread; and Slow Cooker Beef Tips. Well illus. in color. 240 pages. Countryman. 8/8/10. Paperbound. Pub. at $19.95
$14.95

$4.95

6872284 BETTY CROCKER QUICK & EASY: 30 Minutes or Less to Dinner. Ed. by Grace Wells. With this collection of 150 delicious recipes ready in 30 minutes or less, it’s easier than ever to prepare a home-cooked meal in a table that everyone is sure to love. Try Adobo Beef Tacos with Avocado Salsa, Grilled Steak and Potato Salad; or Spicy Lemon Shrimp with Basil Mayonnaise. Color photos. 335 pages. Wiley. Paperbound. Pub. at $19.99
$14.95

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Quick & Easy Cooking

**1840998 FIX-IT AND ENJOY-IT! 5-INGREDIENT RECIPES.** By Phyllis Root. Offers more than 700 make-it-again stovetop and oven recipes geared for great home cooks from across the country. With five ingredients or less, these recipes are easy, homey favorites for every day. Try delicious French Onion Soup, Oven Mixed Chips, Pork Chops and Rice, and Pineapple Baked Beans. 284 pages. Good Books. Spiralbound. Pub. at $18.95 $5.95

**5773431 FIX-AND-FORGET IT 3 COOKBOOK SET.** By Phyllis Root. A trio of cookbooks from the bestselling cookbook series. Totaling at an incredible 1,200 recipes, the set includes Fix-It and Forget-It Cookbook: Revised & Updated; Fix-It and Forget-It: Christmas Cookbook; and Fix-It and Forget-It: 5-Ingredient Favorites. 852 pages in three volumes, slipcased. Good Books. 10%. $9.95


**6744883 GOOD CHEAP EATS: Everyday Dinners and Fantast Feasts for $10 or Less.** By Jessica Fisher. Faced with money and time pressures, many of us turn to less healthy options. But with this cookbook, you have a delicious alternative: over 200 nourishing, from-scratch meals that don’t break the bank or take hours to cook. Try Honey-Mustard Baked Ham; Cranberry-Pesto Pasta Salad; or French Toast. Well illus. in color. 318 pages. Harvard Common. Paperback. Pub. at $29.99 $9.95

**6785674 DINNER A.S.A.P. 150 Recipes Made as Simple as Possible.** By the eds. at America's Test Kitchen. Features a collection of recipes that guarantee impressive results from a minimum of effort. Recipes include Quick Sausage Ragu with Gemelli; Cl菲尔-Glazed Salmon with Bok Choy; Steak and Zucchini Tostadas, and Prosciutto-Wrapped Chicken. Collects 200 easy and original recipes. Well illus. in color. 256 pages. Good Books. Spiralbound. Pub. at $19.99 $9.95

**6854697 SIMPLE WEEKNIGHT FAVORITES.** By the eds. at America's Test Kitchen. Features more than 200 easy to make recipes that guarantee impressive results from a minimum of effort. Recipes include Quick Sausage Ragù with Gemelli; Chilli-Glazed Salmon with Bok Choy; and Steak and Zucchini Tostadas and Prosciutto-Wrapped Chicken. Collects 200 easy and original recipes. Well illus. in color. 256 pages. Good Books. Spiralbound. Pub. at $21.95 $9.95

**685785X THE COMPLETE MAKE-AHEAD KITCHEN.** By the eds. at America's Test Kitchen. You’ll find everything from family-friendly one-dish suppers to company-worthy appetizers and desserts. Eliminate the guesswork of cooking in advance with the 500 recipes included that spell out all the make-ahead options. Fully illus. in color. 400 pages. America’s Test Kitchen. Paperback. Pub. at $26.95 $6.95

**674740X 101 ONE-DISH DINNERS: Hearty Recipes for the Dutch Oven, Skillet & Casserole Pan.** By Geri Harrington. Collects 101 solutions to getting a homemade supper on the table without all the fuss. From Mac’n’Cheese to Thai Beef Noodle Salad to Seafood Paella, Chesman gives familiar comfort foods a contemporary twist and spices up her recipes with new flavors from around the world. Color photos. 192 pages. Storey. Paperback. Pub. at $16.95 $6.95

**6805847 THE COLLEGE COOKBOOK: An Alternative to the Meal Plan.** By Geri Harrington. Contains 200 easy and nutritious options from more than 55 different colleges and universities across the country, economizing not only preparation time and cooking space, but also budget. Try Fairly Cheap Chili or Coconut Pigs in Blankets. Illus. 160 pages. Racehorse. Pub. at $14.99 $4.95

**6793584 MICROWAVE MUG SOUPS.** By Theo Michaels. No time to cook or don’t want to cook? Here you’ll find an abundance of satisfying, hassle-free soups that you can make with only a mug and a microwave. In a few minutes, you could be enjoying Fiery Sweet Potato & Coconut Soup; Salmon & Dill Cream Soup; Black Bean & Thyme Soup; and more. Well illus. in color. 128 pages. Lorenz. 8 1/2x10 1/4. Import. Pub. at $15.00 $11.95

**6772847 175 BEST MULTIFUNCTION ELECTRIC PRESSURE COOKER RECIPES.** By Marilyn Hauck. Takes the mystery out of using your pressure cooker and the recipes in this collection, you'll get scumptuous meals on the table fast. So step away from the oven and embrace the flexibility of your pressure cooker and try Beef, Tomato and Orzo Soup or Maple Mustard Turkey and end your meal with a Chocolate, Peanut Butter and Marshmallow Brownie. 16 pages of photos. 224 pages. Robert Rose. Paperback Import. Pub. at $19.95 $15.95

**6836429 SHEET PAN COOKING: 101 Recipes for Simple and Delicious Meals Straight from the Oven.** By Tichaesche. Presents a collection of 101 recipes for the sheet pan that show just how easy it is to prepare healthy, home-cooked food with a minimum of fuss. Give Grandma Tomato Spaghetti Bake; Roast Chicken & Beans with Root Vegetables; or Crowd-pleaser Meatloaf with Garlic Broccoli and try and see how simple it can be. Color photos. 143 pages. Ryland Peters & Small. Pub. at $19.95 $14.95

**6925443 HEALTHY SPEEDY SUPPERS.** By Katirona MacGregor. Bursting with delicious, wholesome dishes, this helpful volume offers 90 brilliant recipes for quick-fix feasts that will stop you reaching for a take-out meal, all taking less than 40 minutes to prepare. Recipes include Spinach and Cauliflower Dahl; Sea Bass with Thai Vegetables; and Spicy Prawn and Conch Fritters. Well illus. in color. 176 pages. Nourish. Import. Pub. at $24.95 $16.95

**6836291 THE CLEVER CAMPER COOKBOOK.** By M. Winter-Barker & S. Fielding. Features over 20 of the best recipes for cooking in small spaces, that are easy to make, and won’t break the bank. Some of the quick, simple meals include Mexican Poache Eggs; Satay Chicken; Spanish Meatballs; Asian Stirfries; and more. Color photos. 64 pages. Countryman. Paperback. Pub. at $24.95 $19.95

**6838044 THE INSTANT POT NO-PRESSURE COOKBOOK: 100 Low-Stress, High-Flavor Recipes.** By Laurel Randolph. The author simply and expertly mixes traditional cooking methods with the convenience of electric pressure cooking, and the result is that showing that mealtime doesn’t have to take up hours of your time. The fast and easy recipes include: Breakfast Deviled Eggs; Roasted Tomato and Feta Risotto; and Pineapple Rum Mug Cakes and more. Illus. in color. 180 pages. St. Martin’s. Paperback. Pub. at $19.99 $14.95
**6875454 THE COMPLETE ELECTRIC SMOKER COOKBOOK.** By Bill West. Now, mastering the art of electric smoking is easier than ever. Packed with the A-to-Zs of smoking, plus over 100 mouthwatering recipes, this is your whole-hog guide to using your electric smoker. Recipes include Chipotle Wings; Smoked Back Ribs; Harvey’s Hickory Smoked Pork Loin and much more. Illus. in color. 187 pages. Rockridge. Paperback. Pub. at $17.99  **$12.95**


6732208 FIRE PIT COOKING. By Vanessa Bante. Shows many new ways to make and enjoy new and old favorites with fun utensils for the outdoors like pie irons, sweet sticks and metal forks and foil. Recipes include Crab-Stuffed Portobello Mushrooms; Steamed Mussels with Mustard Sauce; Thanksgiving Sandwich; and Rustic White Pizza with Scallop and pages. Rockridge. Paperback. Pub. at $11.99  **$8.45**

**6876664 THE CAMP DUTCH OVEN COOKBOOK.** By Robin Donovan. Armed with this guide and a cast iron Dutch oven, you will learn how to make flavorful meals perfect for camping or any outdoor settings. Over 75 simple, 5-ingredient recipes include Blueberry Bread Cake; Slow Cooked Beef Stew; Dutch Oven Pizza Margherita; and Quick and Easy Peach Pie. Illus. in color. 186 pages. Pantella. Color photos. 128 pages. Rockridge. Paperback. Pub. at $16.95  **$11.95**

**6827564 MASON JAR LUNCHES: 50 Pretty, Portable Packed Lunches.** By Jessica Harlan. Discover the coolest way to pack a healthy, on the go meal. This collection of recipes will show you how to combine fresh produce and protein-packed foods for easy-to-prep meals packed in adorable jars, including: lasagna in a jar; poke sushi bowl; buffalo chicken salad; layered yogurt parfait; and much more. Well illus. in color. Paperbound. Pub. at $16.95  **$12.95**

5849446 THE BIG GREEN EGG BOOK. Ed. by Dirk Koppes. The world’s most celebrated pitmaster breaks down the step by step-primer and flavor-filled cookbook you need to get there, plus variations for all smokers. Try Smoked Prime Rib; Smoked Turkey Legs; and Smoked Blackberry Cobbler. Illus. in color. 240 pages. Stewart, Tabori & Chang. Pub. at $24.95  **$11.95**

**6836739 MYRON MIXON’S BBQ RULES.** By Myron Mixon. The world’s most celebrated pitmaster breaks the steps for pit smoking every kind of meat from chicken wings to whole hog, including the seasoning, sauces you need to get there, plus variations for all smokers. Smoked Turkey Legs; and Smoked Blackberry Cobbler. Illus. in color. 128 pages. Harvard Common. Pub. at $18.99  **$13.95**

4418905 CABIN COOKING: Delicious Easy-to-Fix Recipes for Campfire, Cabin, or Trail. By Kate Fiduccia. Offers 140 delicious, easy to prepare recipes perfect for any camping trip or outdoor cooking adventure. In addition to main dishes such as Beer Battered Perch and Rainy Day Buffalo Chicken Salad, the book also includes super easy meal plans, shopping lists and tips to make the most of cooking outdoors. Try Tuscan Ham, pasta, and duck), and seasonal sides and even grilled desserts—all with unique Austrian flair. Offers also on bottling in the winter along with over 100 mouthwatering recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin, and Chocolate Nut Cupcakes with Appenzeller Apples. Color photos. 160 pages. Whitecap. 8¼x10¼. Paperback. Pub. at $19.95  **PRICE CUT to $11.95**

5980240 KEBABS: 75 Spectacular Recipes for Grilling. By D. Riches & S. Baksh. A collection of 75 fire-tested recipes such as Egyptian Chicken Kebabs; Jamaican Jerk Turkey Kebabs; Lemon-Rosemary Salmon Kebabs; and Mexican Corn Kebabs, includes quick-fix rubs, sauces, brines, and marinades, plus guidance on what kinds of tools and appliances you need to use. Well illus. in color. 176 pages. Workman. Pub. at $14.95  **$9.95**

**6853412 HEALTHY PASTA.** By Jessica Barton. Follow Taylor’s expert advice on butcher’s cuts, fuel and fire, along with his techniques for mastering temperature and doneness, and you’ll get gorgeous results every time you fire up the grill. Flavorful recipes include Beef Stuffed Blueberry Cobbler, and Wild Mint Iced Tea. Color photos. 128 pages. Skyhorse. Pub. at $19.95  **PRICE CUT to $9.95**

**6571786 GRILL FIRE: 100+ Recipes & Techniques for Mastering the Flame.** By Lex Taylor. Follow Taylor’s expert advice on butcher’s cuts, fuel and fire, along with his techniques for mastering temperature and doneness, and you’ll get gorgeous results every time you fire up the grill. Flavorful recipes include Beef Stuffed Blueberry Cobbler, and Wild Mint Iced Tea. Color photos. 128 pages. Skyhorse. Pub. at $19.95  **PRICE CUT to $9.95**

680800X FAMILY CAMPING COOKBOOK. By Tiff & Jim Easton. Packed with 85 family friendly feasts that all work on a camping stove, portable barbecue or open fire. Includes super easy meal plans, shopping lists and tips to make the most of cooking outdoors. Try Tuscan Ham, Spinach, and Cannellini Stew; Paella; and French Toast with Apricot Nut Cupcakes with Appenzeller Apples. Color photos. 160 pages. Whitecap. 8¼x10¼. Paperback. Pub. at $19.95  **$11.95**

**6392970 SUBLIME SMOKE: Bold New Flavors Inspired by the Old Art of Barbecue.** By Cheryl A & Bill Jamison. Reveals how traditional smoking techniques excel with a host of foods not typically associated with the barbecue, including the seasoning, sauce, and mop you need to get there, plus over 100 mouthwatering recipes for Barbary Duck Breast with Creamed Cabbage; Stuffed Pork Loin, and Chocolate Nut Cupcakes with Appenzeller Apples. Color photos. 160 pages. Whitecap. 8¼x10¼. Paperback. Pub. at $19.95  **$11.95**

**889530 TECHNIQUES FOR WOOD-FIRED OVENS: 25 Essentials.** By A. Cort Sines. Grilling expert Sines reveals in these pages the sure fire techniques and smoke infused recipes, from rustic breads and pizzas to chops, roasts, and whole birds, that will turn your wood oven into an indispensable asset in your outdoor cooking arsenal. Well illus. in color. 128 pages. Harvard Common. Pub. at $18.99  **$13.95**

5980240 KEBABS: 75 Spectacular Recipes for Grilling. By D. Riches & S. Baksh. A collection of 75 fire-tested recipes such as Egyptian Chicken Kebabs; Jamaican Jerk Turkey Kebabs; Lemon-Rosemary Salmon Kebabs; and Mexican Corn Kebabs, includes quick-fix rubs, sauces, brines, and marinades, plus guidance on what kinds of tools and appliances you need to use. Well illus. in color. 176 pages. Workman. Pub. at $14.95  **$9.95**

**6859754 SMOKIN’ HOT IN THE SOUTH: New Grilling Recipes from the WinnieGeorgia's Barbecue.** By Melissa Cookston. Everything you need to be successful grilling at home: tools, techniques, and ingredients. Explore how to grab fire in all its forms with Melissa Cookston, “a woman who’s got wood fired oven into an indispensable tool in your outdoor cooking arsenal. Well illus. in color. 180 pages. Andrews McMeel. Pub. at $22.99  **$7.95**

**6596734 SMOKIN’ HELL IN THE SOUTH: New Grilling Recipes from the WinnieGeorgia’s Barbecue.** By Melissa Cookston. Everything you need to be successful grilling at home: tools, techniques, and ingredients. Explore how to grab fire in all its forms with Melissa Cookston, “a woman who’s got wood fired oven into an indispensable tool in your outdoor cooking arsenal. Well illus. in color. 180 pages. Andrews McMeel. Pub. at $22.99  **$7.95**

**6853412 HEALTHY PASTA.** By J. Bastianich & T. Manuli. This wonderfully informative, easy to use collection provides simple ways to make pasta an integral part of a healthy diet.tailored balanced lifestyle, even if you’re gluten free. Includes classics like Linguine with Shrimp and Lemon; as well as new combinations like Gnocchi with Lentils, Orions, and Spinach; all under 500 calories. Well illus. in color. 180 pages. Random. Pub. at $29.95  **$16.95**

- 34 -
Asian & Eastern Cuisines

★ 587615X MASTERING THE ART OF JAPANESE HOME COOKING. By Masaharu Morimoto. The revered Iron Chef shows us how to make flavorful, exciting traditional Japanese dishes in a carefully crafted selection of authentic recipes. From revelatory renditions of classics like miso soup to little-known but uniquely delicious dishes like katsudon, Morimoto brings home cooking closer than ever before to the experience of Japanese cuisine. Well illus. in color. 275 pages. Ecco. Pub. at $45.00 $32.95

★ 5846106 THE PALOMAR COOKBOOK: Modern Israeli Cuisine. By L. Paskin & T. Amedi. The Michelin Bib Gourmand-winning London restaurant. The Palomar, how beloved fans around the world over for its elevated Middle Eastern cooking. From Beet Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes delicious desserts and a special cocktail section. Full-color photos. 256 pages. Clarkson Potter. 8⅛x10⅛. Pub. at $35.00 $9.95


★ 5961432 LET’S COOK JAPANESE FOOD! Everyday Recipes for Authentic Dishes. By Amy Kaneko. Features delicious flavors of everyday Japanese specialties, easy to prepare and enjoy in your own home. Recipes include Spicy Tofu with Minced Pork; Vegetable & Shrimp Tempura; and Chicken Meatballs with Sweet & Shrimp Butter Broth. Well illus. in color. 167 pages. Weldon Owen. Pub. at $24.95 $6.95

★ 5757177 EASY INDIAN COOKING, SECOND EDITION. By Suneeeta Vaswani. You’ll be absolutely delighted and amazed by the authentic flavor of this easy-to-prepare fare. Featuring 30 new recipes which include classic from northern and southern India, and Suneeta’s personal favorites, all of which have been adapted for North American kitchens. The new Chaat and Street Food sections help you create a truly authentic Indian dining experience. Illus. in color. 240 pages. Robert Rose. Paperback Import. Pub. at $19.95 $9.95

★ 6793271 THE COOK-ZEN WAGASHI COOKBOOK: Traditional Japanese Sweets Made Simply in the Microwave. By Machiko Chiba. Explore the sweet side of Japan’s rich culinary history with this delightful collection of small, traditionally served sweets, many of which have been adapted for North American kitchens. Using Chiba’s easy-to-follow instructions and the Cook-Zen pot, you too can make wagashi at home. Well illus. in color. 141 pages. Lake Isle. Paperback. Pub. at $17.95 $12.95

★ 599005X RAMEN: Recipes for Ramen and Other Asian Noodle Soups. By Michelin Bib Gourmand-winning London restaurant. The Palomar, how beloved fans around the world over for its elevated Middle Eastern cooking. From Beet Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli Couscous. Also includes delicious desserts and a special cocktail section. Full-color photos. 256 pages. Clarkson Potter. 8⅛x10⅛. Pub. at $35.00 $9.95

European Cuisines

★ 649594X GRANDMA’S GERMAN COOKBOOK. By B. Hamm & L. Schmidt. Schnitzel, roast duck, potato pancakes, marzipan treats, streusel, plum tart; traditional German cuisine is rich, exciting, and easy to make with the help of the best cooks in the world—Grandma’s. Take a wonderful and unique tour of Germany’s regional cuisine with these 65 classic recipes. Color photos. 152 pages. Dorling Kindersley. Pub. at $22.00 $11.95

★ 6899655 AN IRISH COUNTRY COOKBOOK. By Patrick Taylor with D. Timman. Told from the perspective of beloved housekeeper Kinny Kincaid, one of the cherished characters in Taylor’s Irish Country series, this volume presents 55 delicious dishes and stories of its charming people. Includes ten short stories starring the colorful village of Ballybucklebo and more. Well illus. in color. 195 pages. Dorling Kindersley. Pub. at $22.00 $11.95

★ 6383535 MY LOVE FOR NAPLES: The Food, the History, the Life. By Anna Teresa Callen. Anna shares notes on food, culture, and history, as well as her amusing family stories and recipes to give readers a unique, personal glimpse into this beautiful region of Italy. Try Rigatoni with Eggs and Prosciutto, Veal Collats with Eggplant Mozzarella and Tomatoes, Olive Oil Fried Mozzarella, Wooden Glazed Coffee Cake. 16 pages of color photos. 320 pages. Hippocrene. Pub. at $35.00 $6.95

★ 6804063 PAUL BOCUSE: Simply Delicious. Widely regarded as the father of modern French cuisine, Paul Bocuse, offers the home cook more than 80 of his most popular recipes that are simple to prepare and delicious. From the celebrated French Onion Soup to Parmesan Souffles; from Cod Lyonnaise to Boeuf Bourguignon; and from Pears in Red Wine to Apple Charlotte. Well illus. in color. 238 pages. Flammarion. Paperback Import. Pub. at $19.95 $11.95

★ 6003246 LUCINDA’S RUSTIC ITALIAN KITCHEN. By Lucinda Scala Quinn. Offers 52 of Quinn’s favorite recipes from her family for homey Italian food. Simple to prepare versions of all your Italian favorites are included like Linguine with Clams and Chicken Milanese. Color photos. 120 pages. HMH. Paperback Import. Pub. at $14.99 $9.95

★ 6825680 MONET’S PALATE COOKBOOK. By A. Bordman & D. Fell. An abundance of exquisite photographs bring Monet’s vegetable garden to life. The included recipes are linked to his beloved garden at Giverny, his lifestyle, and his zest for entertaining friends and family, including Grilled Lamb Chops with Parsley and Mint Vinaigrette. 176 pages. Gibbs Smith. Pub. at $30.00 $8.95

★ 6696384 THE INDIAN FAMILY KITCHEN. By Anjali Pathak. A fresh introduction to South Asian cuisine, shows how to coax flavor out of your favorite foods by adding Indian spices; nib butternut squash with garam masala before roasting, and an assortment of pita dishes, as well as sweet treats with a touch of modernity. From traditional fish and meat recipes to sweet treats with a touch of modernity, this volume includes a generous selection of authentic recipes. Well illus. in color. 371 pages. h. ulmann. 8¾x10¾. Import. Pub. at $19.99 $14.95

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★ 599356X SICILY: The Cookbook. By Melissa Muller. Shares the recipes and histories behind classic Sicilian dishes such as Arancine, Pasticcio, and Sicilian desserts. Color photos. 136 pages. Rizzoli. 8½x11½. Pub. at $40.00 $16.95

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6646905 FRANCE: THE Cookbook. By Ginette Mathiot. French cuisine is universally recognized as the foundation of the finest cooking. Discover over 1,400 recipes of traditional and authentic French home cooking. Master chef Mathiot shares her classic and authentic easy-to-follow recipes; from Beef Bourguignon and Coq au vin to Tarte Tatin and Crème Brûlée, and oh so much more. Well illus. in color. 975 pages, Phaidon. 7¼ × 11¼. Pub. at $49.95 $19.95

*6633889 CZECH COOKERY. Text by Lea Filippova. Classic recipes that have made Czech cuisine famous, with easy-to-follow instructions, plenty of tips and variations, and color photos of important steps in the preparation and presentation of the dishes. Try Roast Goose with Stewed White Cabbage and Dumplings; Fried Carp with Potato Salad; or delicious Apple Strudel.* 64 pages, Storrow. Import. Pub. at $19.95 $14.95

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6681637 THE WELSH LAMB COOKBOOK: Flavours of Wales. By G. Davies & H. Jones. A celebration of one of Wales’ most iconic foods with a selection of ten recipes which include Welsh Lamb with Plums in Pastry; Welsh Spring Lamb with Asparagus; Loin of Welsh Lamb in a Crisp Roll; and Butterflied Welsh Lamb on the Barbecue. Color photos. 46 pages, University of Wales Press. Pub. at $17.95 $9.95

6780006 OPA! HEALTHY GREEK COOKBOOK: Modern Mediterranean Recipes for Living the Good Life. By T. Stephan & C. Xenos. Features over 90 satisfying and hearty recipes like Voulakali Moussaka, Grilled Whole Sea Bass; and Pork Souvlaki. A regional overview of Greek food from ancient times to the modern day along with techniques and tips round out this delicious introduction to healthy Mediterranean cooking. Color photos. 245 pages, Rockridge. Paperbound. Pub. at $16.99 $12.95

*6593690 500 ITALIAN DISHES: The Only Compendium of Italian Dishes You’ll Ever Need. By Valentina Sforza. From dishes showcasing the bounty of Italy’s diverse landscapes to the tasty and refreshing meals created in the arid and coastal landscapes of the south, you can choose from 500 easy-to-follow recipes to cook the Italian way. Try Zuppa di Fave Bianche (White Bean Soup); Risotto alla Parmigiana (Parmesan Risotto); and Verdura all’Griglia (Grilled Vegetables). Color photos. 288 pages, Sellers. Pub. at $16.95 $9.95

6632229 500 MEDITERRANEAN DISHES: The Only Mediterranean Dish Compendium You’ll Ever Need. By Valentina Sforza. Known for its diverse landscapes and healthy, the Mediterranean diet is also extraordinary in flavor and beauty. With 500 diverse recipes from tapas and other starters to protein-providing meals, to whole grains and light pastas, there is something here for everyone. Color photos. 288 pages, Sellers. Pub. at $16.95 $9.95

3655423 NEW GERMAN COOKING. By Jeremy Nolen et al. From the duo behind Philadelphia’s Brauhaus Schmitz comes a not quite traditional take on German cooking. Playing with German flavor profiles and ingredients, they reveal German classics as obsessively as they do pork, pretzels, and beer, they offer 100 recipes for familiar, satisfying food, all re-engineered to reflect the way we eat today. Color photos. 232 pages, The Experiment. Pub. at $24.95 $16.95

*8363410 SCANDIKITCHEN SUMMER: Simply Delicious Food for Lighter, Warmer Days. By Bronte Aurell. In Scandinavian cuisine eating well is all about “lagom” or balance, everything in moderation. With the 65 recipes included you can by Pendolino Pots; Dill Pesto Potato Salad; or Danish Sausage Rolls. Also included are Bronte’s insights into Scandinavian summer traditions like crayfish parties and the famous Midsummer celebrations. Color photos. 175 pages, Ryland Peters & Small. Pub. at $21.95 $16.95

597609X A JEWISH BAKER’S PASTRY SECRETS. By George Greenstein et al. George Greenstein has a gift for teaching home bakers to think, work, and bake like the pros with his evocative and tactile descriptions of baking. He crafts master dough recipes for Jewish holiday baking and European classics such as Sufganiyot: Cinnamon Babka; Apple Fritzel with Phuguelp with Walnut Filling and more. 202 pages. Ten Speed. 8¼ × 10¼. Pub. at $16.95 $11.95

5903173 SEASONAL EUROPEAN DISHES. By Elisabeth Luard. Describes traditional teas and festivals from all over Europe—in a narrative told by Elisabeth Luard that has experienced firsthand—and offers hundreds of recipes appropriate to them. A unique and readable work of authentic cookery, peppered with anecdotes and little-known facts of holidays and folktales. 355 pages, Quarto. Paperbound Import. Pub. at $21.95 $14.95

Jewish Cuisine

5771536 JEWISH COOKBOOK: THE American Antiquarian Cookbook Collection. By Esther Levy. Originally published in 1871, this cookbook was written to assist European immigrants new to a restrictive kitchen environment adapt to life in the New World while still maintaining their Jewish heritage and traditions. This beautifully bound facsimile edition boasts lots of history and folklore. 335 pages, Grub Street. Pub. at $29.95 $19.95

6620211 JEWISH SLOW COOKER RECIPES. By Laura Frankel. Contains more than 120 simple, sophisticated, and satisfying kosher recipes that make good use of the slow-cooker. Dishes include Tomato and Basmati Rice Soup; Spicy Chicken Meatballs; Kasha Varnishes; and Olive Oil Poached Halibut. 244 pages, Atria. Paperbound. Pub. at $16.95 $12.95

6649718 THE GEFILTEFEST COOKBOOK: Recipes from the World’s Best-Loved Jewish Cooks. Celebrates the history, culture, culinary creativity and enduring traditions of Jews around the world. Recipes include Warm Shav with Salmon knob; Shawarma Salad; Sumac and Fennel; and Fricanos of Lamb with Fattouch Salad; Lekach Honey Cake; Babka; and more. Illus. 160 pages, Graft Street. Import. Pub. at $39.95 $24.95


*5873126 THE COVENANT KITCHEN: A Kosher Cookbook of Beloved Recipes and Modern Twists. By Jeff & Jodie Morgan. Filled with the flavors of Italy, Provence, North Africa, Asia, California and Israel, these original easy-to-prepare recipes take kosher cooking to a new level of sophistication. Includes suggested wine pairings and the requirements for kosher food preparation. Recipes include Smoked Salmon Frittata with Gruyere and Fresh Herbs; and Curried Chicken with Grapes and Pine Nuts. Well illus. in color. 262 pages, Schocken. Pub. at $21.95 $14.95


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6832237 500 MEXICAN DISHES: The Only Compendium of Mexican Dishes You'll Ever Need. By Judith Rodin. This collection offers a full range of authentic Mexican dish recipes, from appetizers and snacks to fabulous fajitas, delicious casseroles, savory sauces, grilled dishes, big-batch desserts to recipes for Mexican platter foods for entertaining, festive smorgasbords, and even more. Color photos. 288 pages. Sellers. Pub. at $16.95 $6.95

5751586 A REAL SOUTHERN COOK IN HER SAVANNAH KITCHEN. By Dora Charles with F. McCullough. Hundreds of thousands have experienced one of Savannah’s most famous destination restaurants. Now, the South’s best-kept secret shows how Dora makes culinary magic in a recipe collection dripping with southern pride. Filled with essentials like Blackberry Muffins, Smothered Pork Chops, and Sweet Potato Casserole. Well illus., most in color. 272 pages. HMH. 8x10¼/¼. Pub. at $25.00 $8.95

6793777 THE AFRICAN-AMERICAN HERITAGE COOKBOOK. By Carolyn Quick Tillery. This unique narrative cookbook traces the history and heritage of the Tuskegee Institute, a mecca for African Americans and a major center of American progress and education. Reminiscences, vintage photos, poetry and more join 200 recipes that make this the cuisine of African-American heritage. 210 pages. Citadel. Paperbound. SOLD OUT

6712835 YANKEE MAGAZINE’S LOST AND VINTAGE RECIPES. Ed. by Amy Traverso. Rediscover more than 130 delectable classic recipes, such as Chicken and Dumplings; Roquefort Biscuits; Red Flannel Hash; and Cranberry-Orange Slack Cake. Starters and soups, sides and meats and fish, breads and desserts are hand-picked and updated for today’s palates. Well illus. in color. 192 pages. Countryman. 8½x10¼. Pub. at $24.95 $6.95

6832474 FIESTA AT RICK’S: Fabulous Food for Great Times with Friends. By Rick & Deann G. Bayless. Whether you’re hosting a casual get-together or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. There are 150 recipes like Mushroom Ceviche, Sizzling Mogolitos and Roasted Vegetable Enchiladas. They are compiled into easy to follow chapters. Well illus. in color. 348 pages. Norton. 8½x10¼. Pub. at $35.00 $6.95

★ 6702759 THE GREAT MINNESOTA HOT DISH, REVISED: Your Cookbook for Classic Comfort Food. By T. Millang & Corbett. Best recipes in the Minnesota tradition! Discover classic, ethnic, and even gourmet recipes for a multitude of special occasions. Now with more than 200 recipes and even more Minnesota goodness this cookbook shows you just how easy these dishes are to make. Along with tips about typical ingredients, you’ll find recipes for tortillas, enchiladas, guacamole, flautas, salsas, marinated, and more. Well illus. in color. 176 pages. Skyskye. Pub. at $17.95 $4.95

2731630 THE SOUTHERN FOOD TRUCK COOKBOOK: Discover the South’s Best Food on Four Wheels. By Heather Donahoo. This collection of military traditions that are fondly recognized throughout the South, alongside a different approach that’s sure to please taste buds and kitchen bravery to new heights. Color photos. 290 pages. Thomas Nelson. Pub. at $24.99 $3.95

659655X AT MY GRANDMOTHER’S TABLE. By Faye Puter. A collection of stories and recipes from the kitchens of grandmothers throughout the South. Submitted by the grandchildren who love the sweet nostalgia of grandma’s cooking, these recipes evoke the flavors and memories of a very special kitchen. Rediscover some comfort foods with recipes for Sausage and Bean Chowder; Skillet Fried Chicken, and Grandma’s Pound Cake. Photos. 280 pages. Thomas Nelson. Pub. at $29.99 $4.95

684037X APPALACHIAN APPETITE: Recipes from the Heart of America. By Susi Gott Segreut. From Mississippi to Maine, invention and reverence for what is close at hand is the continuum for both cook and connoisseur. In this collection of the food of Appalachia by region, you’ll find regional favorites as Ramp and Morel Omelet; Potlikker Soup; and Black-Eyed Pea, Collard, and Sweet Potato Stew. Well illus. in color. 233 pages. Hatherleigh. Paperbound. Pub. at $20.00 $9.95

6836615 THE GOURMET MEXICAN KITCHEN. By Shannon Bard. Cook up bold Mexican flavors with these incredible gourmet recipes from one of America’s hottest chefs. You’ll make authentic Mexican fare hard to find anywhere but Mexico—think Enchiladas, Tamales, Mineras; Sopa de Caldo, and Arroz a la Tumbarda; and many of your favorites. Well illus. in color. 208 pages. Page Street. Paperbound. Pub. at $19.99 $6.95

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683792T A TURKISH COOKBOOK. By Arto der Haroutunian. A collection of 130 mouthwatering recipes that include Biberi Kapak Cicak (Yogurt and Pepper Rolls); Cavakli Kasek (Festive Cheese and Vegetables); and Mulekhiya, Falafel, Tabouleh and Hummus. 288 pages. Grub Street. Import. Pub. at $32.95 $6.95

6628729 COUNTRYWOMEN IN THE KITCHEN. By J.C. Stanford & R.B. Johnson. Combining the best of cowgirl myths, nostalgia, and legends with delicious and fun recipes that celebrate the romance of the American cowboy from the late nineteenth century to today. Features recipes such as Whiskey-Braised Pork, Pork Chile Verde, Zucchini Enchiladas and Ham Pie; Chuck Wagon Pulled Beef and Barbecue, Slow Cooker Beer-and-Barbecue Pulled Chicken Sliders; and more. Well illus. in color. 224 pages. TwoDot. Pub. at $24.95 $6.95

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5803799  COOKING UP A STORM: Recipes Lost and Found from The Times-Picayune of New Orleans. Ed. by M. Bienvenu & J. Walker. In the wake of Hurricane Katrina, this cookbook was published to tell the story, recipe by recipe, of the rebuilding of the city in the world. Ten years later, this hardcover edition returns to celebrate the community’s rebirth in more than 125 surefire, imaginative recipes. This book will help you bring the heart and soul of the Crescent City into your kitchen with new and traditional main dishes such as Jambalaya Chicken Enchiladas, then top it off with Tres Leches Cake for dessert. Full of easy to follow recipes with bold and zesty flavors that will awe your guests. Well illus. in color. 114 pages. Reiman Media Group. 8¼x11¼. Pub. at $15.99 $12.53

6647243  THE PICAYUNE’S CREOLE COOK BOOK: The American Antiquarian Cookbook Collection. Originally published in 1901 New Orleans, this facsimile edition of the vintage cookbook is widely credited for preserving the rich Creole cooking tradition for future generations of American cooks. These recipes were gathered directly from local cooks and housekeepers, who passed them down verbally for generations. 456 pages. Andrews McMeel. Pub. at $49.95 $22.95

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5735378  SUNDAY DINNER. By Bridgette A. Lacy. These fifty-one recipes of classic southern dishes include: Sunday Yeast Rolls; Farmhouse Fried Chicken, and Papa’s Nilla Wafer Brown Pound Cake. Include Lacy’s tips for styling meals with an eye to color, texture, and simple beauty. An odd thing to be more than taking about the time to be with the people who matter to you. Well illus. in color. 119 pages. UNC Press. 8¼x10¼. Pub. at $30.00 $7.95

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**6614574 ORANGE, LAVENDER & FIGS: Deliciously Different Recipes from a Passionate Eater.** By Fannyst. Filled with delicious, one-of-a-kind recipes. You’ll love Fanny’s quirky “fanfare tips,” which range from wine pairings to presentation advice gleaned from years of catering, as well as “humble-but-delicious,” which provide creative solutions for family or friend pair leftovers. Recipes include Lemony Vegg and Couscous Soup and Meatless Monday Angel Hair with Burst Tomatoes and Goat Cheese. 16 pages of color photos. 245 pages. Atria. Paperbound. Pub. at $18.00

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g; Cookies; and Guinness Pot Plé. Well illus. in color. 203 pages. Ballantine. Pub. at $29.95

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**692457 THE BOOK OF BURGER.** By Rachael Ray. Sink your teeth into more than 50 recipes for Burgers. Slides down from burgers to fries, and sides! Try Drunken Burgers with Stilton; Cajun Pork Burgers; Curried Turkey Burgers; Cincinnati Sloppy Sliders; Buffalo Joes. Pickled Potato Salad; and more. Well illus. in color. 321 pages. Atria. Paperbound. Pub. at $24.99

**4616689 THE GATOR QUEEN LIZ COOKBOOK.** By Elizabeth Chote. From the History Channel’s popular “Swamp People”, Chote has put together a collection of Cajun family recipes for the varied game and down home staples she cooks. Try Crawfish Etouffee and Fried Fish Files, Chicken and Sausage Jambalaya, and many other treasured recipes. Well illus. in color. 286 pages. Ten Speed. Pub. at $32.50 $19.95

**659508 PAULA DEEN CELEBRATES! Best Dishes and Best Wishes for the Best Times of Your Life. By Martha Nesbit.** Beginning with New Year’s Eve, and offering a year full of celebratory eating, this special edition marks the 100th anniversary of Edna Lewis. With E. Peterson. Origi nally publ ished in 1972 , this edition features a new foreword and 100th-anniversary introduction. Well illus. 234 pages. America’s Test Kitchen. Paperbound. Pub. at $17.95 $13.95

**6909506 MISS KAY’S DUCK COMMANDER KITCHEN: Faith, Family, & Food—Bringing Our Home to Your Table.** By Kay Robertson with C. Howard. The beloved matriarch of A&E’s hit show Duck Dynasty welcomes readers to her kitchen, delivering on the mouthwatering collection of more than 100 traditional family recipes from Willie’s Famous Chicken Strips and Best Brisket Ever to Creamy Green Grape Salad and Grandpa’s Homemade Ice Cream. Well illus. in color. 236 pages. S&S. Paperbound. Pub. at $22.99 $7.95

**5801974 THE EDNA LEWIS COOKBOOK.** With E. Peterson. Originally published in 1972, this edition marks the 100th anniversary of Edna Lewis’ birth. Renowned as one of the greatest American chefs and as an African American woman who was an acknowledged, single-handedly new and forgotten world of refined Southern cooking, Lewis learned to cook from her extended family. Over 100 recipes are arranged in menu form and organized according to season and occasion. Illus. in color. 151 pages. Axios. Paperbound. Pub. at $20.00 $14.95
Notable Chefs & Celebrities

**6743898 COOKING AT HOME WITH BRIDGIT & JULIA.** By Bridget Lancaster et al. They've taught their TV fans how to cook for 17 years. Now they're presenting their very first cookbook, sharing their all-time favorite test kitchen recipes in one volume. Try accessible, delicious and simple recipes like Grilled Swordfish and Lime Skewers or Spicy Chicken Fajita Bake with Butternut and Prosciutto. Well illus. in color. 344 pages. Andrews McMeel. Pub. at $24.99. 224 pages, Abrams. 8x10. Paperbound. $24.95.

**577313 ORANGE IS THE NEW BLACK PRESENTS THE COOKBOOK.** By Jenji Kohan et al. A tie-in to the exceedingly popular Netflix series, this collection of 65 recipes and 20 sidebars that expand upon the fiction of the show, adds new dimensions to any fan's obsession. Recipes include Mackenzie and Amanda's Vegan Sushi and Blanca's Chicken Fried Steak with Lemon Cream. Well illus. in color. 240 pages. Orange. Pub. at $32.50.

**665954 HAUTE CUISINE PARIS: A Culinary Walking Tour.** By Bernardat de Bazire. Presents a tour of ten Parisian restaurants that have been awarded stars by the Michelin Guide for their excellent cuisine. Accompanied by portraits of their respective chefs and by a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history. 176 pages. AM Editore. 9½x12. Import. $39.95.

**5951453 COLLARDS & CARBONARA: Southern Cooking, Italian Roots.** By A. Ticer & M. Hudman. The authors translate the most popular recipes from their two restaurants into recipes for the home cook. Includes traditional southern ingredients with classic Italian techniques. Try Red Wine Papardelle with Oxtails and Carrots; Brussels Sprouts with Speck, Tomato and Bacon-Chile Jam; and Chicken-Fried Quail with Pan Gravy. Well illus. in color. 304 pages. American Palate. Pub. at $35.00.

Restaurants

**6909590 TOP SECRET RESTAURANT RECIPES 2.** By Todd Wilbur. Here are more dazzling clones from some of America's favorite restaurants. Includes HOP Cinnamon-A-Stacks, Red Lobster's Cheddar Bay Crab Bake, Olive Garden Bruschetta, Applebee's Mud Slide, and over 140 more. Illus. 396 pages. Plume. Paperbound. Pub. at $17.00. 4.95.

**7662609 THE BERGHOFF FAMILY COOKBOOK: From Our Table to Yours, Celebrating a Century of Entertainment.** By Caryn 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. McMeel. 8x10. Pub. at $29.99. 386 pages. HarperCollins. 8x10. Import. $6.95.

**5711641 MORTON'S THE COOKBOOK: 100 Steakhouse Recipes for Every Kitchen.** By Klaus Fritsch et al. The renowned restaurant provides classic steakhouse fare and then some, including hundreds of family-friendly American favorites, including: Appetizers & Salads, Soups & Sandwiches, Steakhouse Classics, Fish & Seafood, Side Dishes, and even desserts like a 250 Calchocolate Mousse. Color photos. 240 pages. Clarkson Potter. 8½x10¾. Pub. at $32.50. $3.95.

**3638393 THE BERGHOFF CAFE COOKBOOK: Berghoff Family Recipes for Simple, Satisfying Food.** By Caryn Berghoff with N.R. Ryan. Founded in 1898 by Herman Berghoff, Chicago's Berghoff CAFE has come to symbolize the American dream andymology 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.

**3426351 MRS. WILKES' BOARDING HOUSE COOKBOOK: Recipes and Recollections from Her Savannah Table.** In 1943, a young 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 homemade Southern cooking served family style on the downstairs dining room. After coverage in national media, including a profile on David Brinkley's evening news program, Southern food lovers from all over the world flocked to her doorstep. Here Sema shares many of her legendary family recipes. Well illus. 175 pages. Ten Speed. Pub. at $29.99. $9.95.

Soups & Salads

**5595017 SALAD AS A MEAL: Healthy Main-Dish Salads for Every Season.** By Patricia Wells. Culinary legend Patricia Wells is back with the definitive guide to creating delicious and hearty salads for any occasion, with more than 150 recipes. This volume also offers recipes for soup sides, as well as breads of all kinds, plus a list of Patricia's favorite pantry foods, shopping guides for their excellent cuisine. Accompanied by portraits of  their respective chefs  and by a selection of the recipes that have contributed to their fame, this volume seamlessly combines culinary art, tourism and gastronomic history. 176 pages. AM Editore. 9½x12. Import. $39.95.

**6795102 THE ULTIMATE SOUP CLEANSE: 60 Recipes to Reduce, Restore, Renew & Resolve.** By N. Pisani & K. Adams. A soup cookbook unlike any other, packed with innovative recipes to help you feel fuller and become healthier. With a focus on the revitalizing health benefits of soup, it offers more than 60 delicious, hearty and easy to follow directions. Covers every kind of soup including broths, bisques, chowders, and even soups for special diets. Color photos. 360 pages. Morrow. Pub. at $34.99. $4.95.

**6593747 500 SOUPS: The Only Soup Compendium You’ll Ever Need.** By Susannah Blake. Bimming with 500 country- tested recipes, each with easy to follow directions. Covers every kind of soup including broths, bisques, chowders, and even soups for special diets. Includes information on equipment, including ingredients, and cooking techniques. 288 pages. Sellers. Pub. at $17.95. $4.95.


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**6714919** THE SCOTTISH SOUP BIBLE. By Sue Lawrence. Celebrates the enormous range of Scottish soups in this imaginative and practical collection of recipes ideal for cooks of all abilities. Some soups make ideal side dishes, others are a complete meal in themselves. Some of the 40 recipes include Cullen Skink, Winkle Soup, and Nettle and Potato Soup. Illus. 96 pages. Birlinn. Paperback Import. $6.95

**664720X** 99 FAVORITE AMISH SOUPS & STEWS. By Georgia Varozza. Learn how easy it is to prepare comfort food for a cold night with this collection of Amish delights. Recipes include Potato Rivel Soup; Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings; with this collection of Amish delights. Recipes include Potato Rivel Soup; Stonaflesch; Apple Cider Pork Stew with Cheese Dumplings;

**6653893** 500 SOUP RECIPES. Ed. by Bridget Jones. Packed with fresh ingredients, enjoy fabulous soups for every possible occasion with this collection. Recipes include Noodle and Seared Salmon Soup; Tangine-Style Lamb Soup with Butternut Squash; and Red Onion Lasagne. Illus. 256 pages. Hermes House. Paperback Import. Pub at $11.99. $7.95

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

**6841090** HOMEMADE SOUP RECIPES: 103 Easy Recipes for Soups, Stews, Chilis, and Chowders Everyone Will Love. By Addie Gundry. There’s nothing like the delicious sound of a simmering pot on the stove-top, signaling that a hearty soup or stew is on its way to bring family and friends together. Try some of the classics included here like Old-Fashioned Potato Soup or a Classic Beef Stew; or new hits like Chicken Pulled Pork Chili. Color photos. 228 pages. T & J Martin’s. Paperback. $19.99. $14.95

**6880850** I LOVE SOUP: More Than 100 of the World’s Most Delicous and Nutritious Recipes for All Seasons. By Beverly LeBlanc. These mouthwatering recipes transcended the limits of the soup pot and satisfied a cold night with delectable soups like Chicken Udon Hotpot, and the delightfully autumal Halloween Bean Soup to the fresh spring flavors of Crab & Asparagus Soup and the spicy zing of Gazpacho, the recipes in this collection will inspire you throughout the year. Well illus. Color. 176 pages. Nourish. Paperback Import. Pub at $19.95. $4.95

**6839460** SALADISH: A Crunchier, Grainier, Herbier, Hearttier, Tastier Way with Vegetables. By Ilene Rosen with D. Gelb. The collection of over 60 unique bowl wonders range from the intoxicatingly aromatic Toasty Broccoli with Curry Leaves and Coconut to the colorful and hearty Red Potatoes with Chorizo and Roasted Grapes. Each chapter includes a menu to turn your offerings into an impressive party spread. Fully illus. in color. 208 pages. Artisan. $24.95


**6608657** MASTERING STOCKS AND BROTHS. By Rachael S. Mamane. A comprehensive culinary guide every passionate home cook and innovative chef should have in their library. Includes the science behind fundamental stocks and well-crafted broths; in-depth instructions for over 100 complex and unusual recipes; and information on sourcing and minimizing food waste.

430 pages. Chelsea Green. Pub at $35.00. $27.25

**5962005** THE SOUP CLEANSE: A Revolutionary Detox of Nourishing Soups and Healing Broths from the Founders of Soupyre. By Angela Blattes & Christian Bisceglia. Learn how to nourish and purify your body while flooding it with essential nutrients, with more than 50 recipes and a flexible and easy to follow detox program. These satisfying soups won’t leave you feeling hungry or deprived. Get ready to rejuvenate, revitalize, and reclaim your health. Color photos. 214 pages. Berkley. Paperback Import. Pub at $22.95. $4.95

**6716683** BROTH & STOCK FROM THE NOURISHED KITCHEN. By Jennifer McGruther. Including master recipes for bone, vegetable, and seafood broths as well as meats to make from them, this easy to use cookbook showcases nutrient-dense foods that nourish the body and soul. Broths like Roasted Mushroom Broth or Long-Simmered Pork Bone Broth bring life to dishes like White Bean and Bacon Soup or Chicken and Vegetable Broth. Color photos. 184 pages. HarperOne. Paperback. Pub. at $18.00. $16.95

**6877792** STOCK, BROTH & BOWL. By Jonathan Benders. Build beautiful, flavorful bases with nine different stocks; transform these stocks to delicious drinking broths and create more than 20 dishes and cocktails that employ the broths’ savory flavors to dazzling effect. Color photos. 86 pages. Andrews McMeel. Paperback Import. Pub at $19.99. $9.95

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**6657973** ALL-TIME BEST APPETIZERS. By the eds. at America’s Test Kitchen. No matter what kind of party you’re having, the food is always of paramount importance. With this collection of 75 recipes any host or hostess can rest assured your guests will be both satisfied and impressed. Choose from Bruschetta with Artichoke and Parmesan Topping; Braised Shrimp Cocktail with Taramog Sauce or Bamboo Shoots with Oyster Sauce; or Baked Brie with Honeyed Apricots. Well illus. in color. 182 pages. America’s Test Kitchen. Pub at $22.95. $6.95

**6750826** LITTLE ITALY: Italian Food. By Nicole Hertz. Get a bite of Italy’s finest flavors with this collection of delicious finger food recipes. Whether it’s a cocktail party, pizzica dinner and more or a celebration, these easy-to-follow recipes are perfect for any occasion, from Pork and Fennel Polpette to Cinnamon Mascarpone Baked Brie with Spiced Pecans. Well illus. in color. 104 pages. Hardie Grant. Import. Pub at $19.95. $6.95
Appetizers & Snacks


6601669 150 BEST DIPS & SALSAS. By J. Finlayson & J. Wagman. Provides a rainbow of colors and a wide variety of textures and flavors, from salty and sweet to spicy and sour. Recipes include Easy Roasted Red Pepper Dip; Red Radish and Goat Cheese Salsa; Basil and White Bean Spread; Green Plantain Chips; and much more. 16 pages of color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95 $6.95

5638437 SUPERFOOD ENERGY BALLS & BITES. By Nicola Graimes. When you need to power up fast, energy balls and bites are a portable, fortifying snack which provide a boost of energy and nutrients in pocket size portions. Here are 65 recipes that include Lime & Mango Energy Balls; Chocolate No-Bake Cookies; Honey-Spice Nut Clusters; and Wasabi-Roasted Edamame. Color photos. 144 pages. Ryland Peters & Small. Pub. at $14.95 $11.95

5999956 PARTY RECEIPTS FROM THE CHARLESTON JUNIOR LEAGUE. Ed. by Linda Glick Conway. Over 300 recipes for creating Appetizers & Snacks include Easy Roasted Red Pepper Dip; Red Radish and Goat Cheese Salsa; Basil and White Bean Spread; Green Plantain Chips; and much more. 16 pages of color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95 $6.95

1689905 IN THE KLIPPEL ROOM. By D. Klippenstein & J. Klippenstein. Over 150 recipes for creating Appetizers & Snacks include Easy Roasted Red Pepper Dip; Red Radish and Goat Cheese Salsa; Basil and White Bean Spread; Green Plantain Chips; and much more. 16 pages of color photos. 192 pages. Robert Rose. Paperback. Pub. at $19.95 $6.95


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5799090 101 THINGS TO DO WITH CHEESE. By M. Barlow & J. Adams. Contains recipes for every meal of the day, from Soups to Sandwiches, including various Cheeses and Breads & Sides. Includes recipes for Beef, and more. Fully illus. in color. 138 pages. St. Martin’s. Pub. at $21.99 $4.95

5810756 PIMENTO CHEESE: The Cookbook. By Peter Coleman Magnes. With 50 classic recipes, plus an additional, fresh, from scratch, a breakfast of Pimento Cheese Popovers stuffed with scrambled eggs, or plan a nice brunch of Pimento Cheese Waffles with Pimento Syrup and Bacon. Then try Chicken Enchiladas with Pimento Cheese Breads or Pimento Cheese Tomato Pie, and more. Fully illus. in color. 138 pages. St. Martin’s. Pub. at $21.99 $4.95

5818942 TASTE OF HOME CHRISTMAS 2011. Ed. by Catherine Cassidy. Chock full of over 200 recipes and 217 never-before-published recipes for classic Christmas desserts, as well as cocktails, appetizers, main dishes, dinner rolls, drinks and more. Includes over 50 crafts and decorating ideas to turn your home into a holiday showplace. Fully illus. in color. 240 pages. Reader’s Digest. Paperback. Pub. at $15.95 $9.95
Breakfasts

7609434 BREAKFAST FOR DINNER. By L. Landis & T. Hackbarth. Offers more than 100 classic breakfast recipes made with a twist. Enjoy dishes such as Bacon Fried Rice, Breakfast Ravioli, Frittata Florentine, Huevos Rancheros, and Sunny-Side-Up Burgers, and more. Well illus. in color. 160 pages. Quirk. Pub. at $19.95  $9.50

Cookies, Breads & Baking

5940133 BISCUITS: Sweet and Savory Southern Recipes for the All-American Kitchen. By Jackie Garvin. Let the popular southern food blogger prove to you that biscuits are more than just a side. Make them the main part of your breakfast, lunches, dinners, and even desserts with recipes such as Hamburger Pot Pie Biscuit Toppers; Sausage Gravy and Biscuits; Chocolate Chip Biscuits; and many more. Fully illus. in color. 223 pages. Skyhorse. Pub. at $19.99  $4.95

LIMITED EDITION 6813380 THE DOUGHNUT COOKBOOK: Delicious Recipes for Baked & Fried Doughnuts. By Williams-Sonoma Test Kitchen. Packed with authoritative photography, this inspiring guide shows how easy and satisfying it is to make doughnuts at home. You’ll learn how to make all types from scratch—fritters, jelly, glazed, sprinkled and more—plus some creative flavors like Peppermint Bark and Chocolate. 64 pages. Weldon Owen. Pub. at $7.95  $2.95


6857981 THE COOK’S ILLUSTRATED BAKING BOOK. By the eds. at America’s Test Kitchen. America’s best baking reference and recipe collection for those who want to learn to bake and for those who want to bring their baking skills to a higher level. Divided into 15 chapters that cover everything you’ve ever wanted to learn about making bread, cakes, cookies, pies; biscuits; breads; pastry; and more. Well illus. in color. 416 pages. America’s Test Kitchen. 8½x11. Paperbound. Pub. at $22.99  $7.95

5869218 HOMEMADE SOURDOUGH. By Jane Mason et al. Presents the ultimate companion for those who want to improve their bread-making skills. Chapters dedicated to each type of sourdough cover everything from basic step by step instructions to tips on equipment and ingredients, what to do when things go wrong, and information on bread and health. Includes a delicious array of recipes. Fully illus. in color. 160 pages. Voyageur. Paperbound. Pub. at $24.99  $5.95

6880045 DONUTS: 50 Sticky-Hot Donut Recipes to Make at Home. By Tracey Meharg. Homemade, artisanal, and jaw-droppingly delicious, here are 50 mouthwatering recipes for the perfect donut you can make at home—no special equipment required. You won’t be able to resist ideas like Banana Split Donuts, Lime Cheesecake Donuts, or Neapolitan Ice Cream Donut Sandwiches. Includes recipes for gluten-free and glazed doughnuts. Fully illus. in color. 143 pages. Sterling. Kindersley. Pub. at $18.00  $4.95

6915396 STEP-BY-STEP BREAD: Demonstrates Every Stage in Every Key Technique. By Caroline Bretherton. Adapted from Illustrated Step-By-Step Baking. Over 125 photographs illustrate the precise sequence of step by step photography that details every stage of preparation. Includes classic and artisan breads, sweet breads, flat breads, crisp breads, and quick breads. 192 pages. Dorling Kindersley. Illus. in color. 335 pages. HMH. Paperback. Pub. at $19.99  $9.50

★676352X THE NEW BUNDT PAN COOKBOOK. Over 100 Classic Recipes for the World’s Most Iconic Baking Pan. By the eds. of Tide & Town. Filled with delicious recipes tailor-made for your Bundt Pan, this volume will open your eyes to the versatility of the heirloom tin. Whether you’re craving something sweet or savory, you’ll find recipes for every occasion, including: rocky road cake; pepperoni bread; banana split ice cream cake; and many more. Fully illus. in color. 224 pages. Cider Mill. 8¼x10¼. $24.95  $17.95

6610498 PILLSBURY BAKE-OFF WINNING RECIPES. Shares all of the ingredients that go into the contest itself along with the prize-winning recipes and the inspirational stories from the entrants themselves. Includes more than 100 recipes for pies, cakes, puddings, cookies and more. Color photos. 460 pages. Rodale. 8¼x10¼. Pub. at $19.99  $4.95

★6615995 BETTY CROCKER NEW CAKE DECORATING. Ed. by Anne Ficklen. Get inspired with over 75 playful, elegant, creative cakes, each presented with clear guidance that makes it easy to decorate with confidence. You’ll be the life of the party with clever creations like the Honey-Lemon Beehive Cake, the Pink Tuxedo Cake, the vibrant Pina Colada Cake, and more. Color photos. 207 pages. HMH. 9x10¼. Spiralbound. Pub. at $24.99  $3.95

★684717X 99 FAVORITE AMISH BREADS, ROLLS, & MUFFINS. By Georgia Varozza. Discover how easy it is to make hearty and wholesome Amish breads, rolls, and muffins, including Honey Oatmeal Yeast Bread; Mashed Potato Rolls; Bacon and Cheddar Cheese Muffins; Savory Vegetable Scones; and Angel Biscuits. 123 pages. House Renewal. Spiralbound. Pub. at $19.99  $7.95

★182208X BREAD-FREE BREAD: Gluten-Free, Grain-Free, Amazingly Healthy Veggie-and Seed-Based Recipes. By Nerrisa Oden. Imagine a world where most breads are made almost entirely from vegetables, fruits, nuts, and seeds. This grain- and gluten-free collection brings us one step closer to that reality with creative recipes like Tomato Sauce Bread, Spicy Carrot Banana Bread, and more. Color photos. 160 pages. Fair Winds. Paperback. Pub. at $22.99  $7.95

5770025 THE ART OF BAKING: BREAD: What You Really Need to Know to Make Great Bread. By Matt Pellegreni. Sidesteep years of unwarranted trial and error and learn to bake bread like a master with this comprehensive guide. Includes over 230 color photographs, more than 150 detailed step by step instructions covering basic to advanced techniques, and more than 200 tips and sidebars filled with invaluable information and troubleshooting advice. 180 pages. Skyhorse. 8¼x11. Paperbound. Pub. at $18.95  $12.95

6689604 GOOD HOUSEKEEPING CHRISTMAS COOKIES. Ed. by Jane Francisco. Make Christmas even more festive with these ultra-delicious holiday cookies. The legendary Christmas cookie expert shares all of her tried-and-true recipes, with some gluten-free options, including: Cranberry-Chocolate Chunk Cookies; PB&J Bars; Salted Caramel Thumbprints; Cinnamon Stars; and much more. Color photos. 128 pages. Hearst. Pub. at $16.95  $5.95

5817938 MAD FOR MUFFINS: 70 Amazing Muffin Recipes from Savory to Sweet. Ed. by Jean Anderson. Presents seventy prize-winning recipes and the inspirational stories from the entrants of the contest itself along with the innovative stories from the entrants themselves. Includes more than 100 recipes for muffins—the classic comfort food. Try delectable recipes such as Old-Fashioned Rye Muffins, Classic Carrot Muffins, Fresh Strawberry Muffins, and Parmesan-Crusted Muffins. Well illus. in color. 224 pages. HMH. Pub. at $19.99  $4.95

5917700 THE BIG BOOK OF MORE BAKING WITH REFRIGERATED DOUGH. Preparing freshly baked sweet and savory dishes is easier than ever with Pillsbury refrigerated dough. Over 160 recipes, with some gluten-free options, includes delights like Mediterranean Pita Bites, Chili Cheese Dog Crescent Casserole, and Chocolate Almond Butter Turtles. Well illus. in color. 335 pages. HMH. Paperback. Pub. at $19.99  $9.50

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Cookies, Breads & Baking

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7635494 BREAD! Simple and Satisfying Recipes for Your Bread Machine. By Kathryn Hawkins. Over 50 recipes show you how to get the most out of your bread machine. It features loaves, cakes, tea breads, and homey favorites, such as Coffee and Walnut Loaf, and Hot Cross Buns. Color photos. 100 pages. Good Books. Paperback. Pbk. $15.95 $3.95

6852661 COOKING WITH CHOCOLATE: Essential Recipes and Techniques. Ed. by Frederic Bau. Opens with 100 fundamental techniques and building-block recipes: chocolate basics; brownie fillings; decorations; pastry, doughs, and sponges; creams; chocolate mousses; ice creams, sorbets, and sauces, and patisserie’s secrets. Each method is explained in text and step-by-step photographs clarified on the accompanying 90-minute DVD. 416 pages. Flammarion. Import. Pbk. $49.95 $17.95

5751128 BETTY CROCKER THE BIG BOOK OF BISQUICK. Ed. by Grace Wells. With more than 175 recipes for using this family favorite, this cookbook is a treasure trove of tips for appetizers, brunches, luncheons, dinners, soups, main dishes, and desserts. Features over 1000 photographs. 16 pages, Flammarion. Import. Pbk. $14.99 $9.95

6850552 THE HANDMADE LOAF. REVISED EDITION. By Dan Lepard. With more than 75 recipes from crisp dark rye breads to effortless multigrain sourdough, this informative guide takes you through the stress free techniques you need to know, from make and bake great breads at home. Well illus. in color. 192 pages. Mitchell Beazley. Spiralbound. Pbk. $19.99 $9.95

6734804 AMERICA’S BEST HARVEST PIES. By Linda Hoskins. A collection of 90 delicious recipes for apple, pumpkin, sweet potato, pecan, apple, peach, and more—the recipes found here are sure to inspire a baking frenzy. Well illus. 205 pages. Sue Fuller. Paperback. Pbk. $16.99 $12.95


★ 6765980 THE NO-FUSS BREAD MACHINE COOKBOOK. By Michele Anderson. With more than 150 recipes that use easy to find ingredients and require minimal work, this collection will set you up for baking success with your bread machine. Enjoy an endless variety of breads with recipes for Vegetable Bread, Cheese Bread, Spiced Herb Breads, Holiday Breads and more. Color photos. 235 pages. Rockridge. Paperback. Pbk. $12.99 $9.95

★ 6738483 TASTE OF HOME 365 DAYS OF COOKIES. Ed. by Catherine Casady. Satisfy your sweet tooth all year with this cookie collection, starting with after school snacks and everyday treats to bake sale classics and potluck pleasers, the perfect nibble is always at hand with these easy as can be cookies. Color photos. 350 pages. Rockridge. Paperback. Pbk. $24.99 $17.95

★ 6721677 THE COMPLETE STEP-BY-STEP BAKING COOKBOOK. Ed. by Gina Steer. This invaluable companion offers all the baking advice and information you need, covering everything from essential ingredients and equipment to basic techniques like how to “bake blind.” It includes recipes both classic and creative—300 in all—from Chocolate Pecan Pie to Caribbean Empanadas. Well illus. in color. 352 pages. Flame Tree. 8¼x10¼. Pbk. $10.95 $6.95

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5930960 HOME BAKED: Nordic Recipes and Techniques for Organic Bread and Pastry. By Hanne Rigsø. Offers recipes and techniques for baking artisan bread and pastry using organic, nutritional flour, and stone-ground flours. Includes detailed sections on sourdoughs and other starters; baking without a raising agent for pies, cakes, cookies, and crackers; and covers grains such as wheat, spelt, rye, and einkorn. Fullly illus. in color. 256 pages. Chelsea Green. 8¼x10¼. Pbk. Pbk. $39.95 $26.95

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- 54 -

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Cookies, Breads & Baking

6603386 ONE DOUGH, TEN BREADS: Making Great Bread by Hand. By Sarah Blak. With just a few ingredients, this guide, and your own two hands you're well on your way to making delicious breads. Starting with a simple white dough, then making small changes the author takes you through ten mound variations from basic loaves to sourdough. Additional recipes include complex baked goods with a diversity of tastes. Illus. in color. 256 pages. Hermes House. Paperbound import. $7.95

5954223 BREAD MACHINE KITCHEN HANDBOOK. By Jennie Shapter. Offer a variety of breads that you can make with your bread machine, followed by machine features, settings, bread-making techniques, such as hand-shaping, glasses and toppings to make more unusual breads. Recipes also include breads baked in a conventional oven, from basic loaves using simple ingredients to more

841 pages. Cider Mill. Pub. at $35.00 $8.95

6894384 THE LAROUSSE BOOK OF BREAD: Recipes to Make at Home. By Eric Kayser. A beautiful guide to making 80 breads with step by step color photos, and a range of recipes from a simple farmhouse bread to gourmet treats such as croissants and Viennese chocolate bread. Includes a comprehensive guide to techniques, ingredients, and equipment. 312 pages. Phaidon. Pub. at $33.95 $16.95


6785646 EASY HOMEMADE COOKIE BOOK. By Miranda Couse. With simple instructions and tips for quick 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 with this guide. Over 90 delicious recipes include Chocolate Crinkle Cookies and Drop Sugar Cookies. Color photos. 283 pages. Rockridge. Pub. at $16.99 $26.95

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6888119 THE SULLIVAN STREET BAKERY COOKBOOK. By Jim Lahey with M. Joseph. Lahey outlines the way he makes sourdough at home. Applying his Italian-inspired method to his legendary bomboloni and panettone and his full repertoire of pizzas, pastries, egg dishes, and cale classics, this cookbook covers the flavors of a bakery that once called “a church of bread.” Fully illus. in color. 240 pages. Norton. 8x10¼. Pub. at $35.00 $26.95

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5890306 JOANNE FLUKE’S LAKE EDEN COOKBOOK. The author of the Hannah Swensen amateur mystery series welcomes you into Lake Eden’s annual Cookie Bake Off. This is your chance to try out new treats and the recipes of the Lake Eden Gossip Hotline share their favorite recipes for cookies (and more!), sprinkled with lots of juicy Lake Eden anecdotes. 368 pages. Kensington. Paperbound. Pub. at $26.95 $19.99

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Desserts


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**6662064 LET THEM EAT CAKE.** By Gesine Bullock-Prado. Includes more than 80 classic recipes for show-stopping cakes, sky-high meringue pies, homemade candy and more—all made under constraints. Each dish includes three alternate versions—healthy, gluten-free, and vegan—all delicious and satisfying. Color photos. 224 pages. Delmar. Paperback. Pub. at $25.00. **$19.95**

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**6836143 OVENLESS DESSERTS.** By Marnie Fennimore. Whether you’re entertaining guests or simply pulling together a quick meal, this collection has everything you need to satisfy your sweet tooth while keeping cool. From fresh fruit and no-cook puddings to easy no-bake desserts, you’ll find delicious recipes including Raspberry Ice Cream Cake; Minty Icebox Pie; Coconut Milk Ice Cream; and more. Photos. 267 pages. Knopf. **$14.95**

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6749186 THE PIE PROJECT. By P. Wood & K. Johannesson. From Spiced Apple and Gold Syrup Pie, to Peach Melba Ice Cream Pie, the authors set out to reinvigorate the classics with their ultimate collection of 60 decadent sweet pies. Be inspired to embark on your own pie project, master these, then dream up your own take-anywhere treats. Well illus. in color. 160 pages. Hardie Grant. Import. Pub. at $24.99

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6794998 SWEET! CELEBRATIONS: The Ultimate Dessert & Party Planning Companion. By Elisa Strochlan. The host of My Cupcake Addiction shares her dazzling and delicious dessert recipes and ingenious entertaining tips so you can throw the perfect party. Organized around special occasions throughout the year, her imaginative cakes, frostings, and toppings will make any novice baker feel like a pro. Fully illus. in color. 232 pages. Atira. 8 1/4x10. Paperback. Pub. at $29.99

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1877629 TASTE OF HOME BEST LOVED PIES. Ed. by Catharine Cassidy. Discover 185 recipes for fruit-filled wonders, silky cream delights, decadent ice cream treats, and more. Pies come in all shapes, sizes, flavors, and other timeless classics made with your favorite ingredients. Well illus. in color. 112 pages. Reiman Media Group. Pub. at $15.95

6753454 MUG CAKES: Soft Melting Cakes Ready in 5 Minutes. By Lene Knudsen. Showcases classic recipes for your favorite cakes like Lemon, Carrot and Chocolate Fondant Cake; Green Tea and Raspberries; and Tropical Mug Cake. All you need is five minutes, a microwave and a serious cake craving! Fully illus. in color. 71 pages. Hardie Grant. Import. Pub. at $12.95

6647030 ICE CREAM: Italian Cooking School. By the Silver Spoon Kitchen. Features an array of 75 delicious frozen treats. From indulgent ice cream and refreshing sorbets to novel frozen and chilled desserts, each chapter opens with step by step directions for basic recipes and features a collection of enticing recipes to satisfy every palate. Fully illus. in color. 176 pages. Phaidon. Paperback. Pub. at $24.95

5958285 LAZY CAKE COOKIES & MORE: Delicious, Shortcut Desserts with 5 Ingredients or Less. By Jennifer Palmer. These recipes are fast to pull together using ingredients from your pantry, and the results are far more than the sum of their parts. From gooey chocolate treats to nutty surprises, the sweets you’ll make will please everyone. Try Coconut Nut Bars, Cinnamon Roll Cheesecake Cookies, or Chocolate Chipotle Chili Marshmallows; and Mexican Hot Chocolate Mousse Cups. Fully illus. in color. 128 pages. Countryman. Paperback. Pub. at $14.95


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5993245 CAKES FOR ALL OCCASIONS. By Geraldine Kidwell. Learn to create 18 beautiful decorated cakes as a leading master coaches you from start to presentation. Over 330 color photographs cover cupcake making specially for any occasion. 112 pages. Schiffer. 8 1/2x11. Paperback. Pub. at $19.50

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6689159 BEAN TO BAR CHOCOLATE: America’s Craft Chocolate Revolution. By Megan Giller. Giller traces the journey from harvesting cacao pods to transforming them into mouthwatering bars with distinctive and decadent flavors. Then she teaches the art of pairing chocolate with beer, spirits, bread, cheese, and more, while master chefs highlight the most inventive desserts of the decadent recipes.

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5766451 STYLISH CAKES: The Extraordinary Confections of the Fashion Chef. By Charlotte Neuvile with M. Collignon. Many small and unique confection ideas that take the pastry arts to a whole new level of imagination, style and taste are included in this lavishly illustrated volume. Includes some basic recipes and tutorials. 240 pages. Name/Design. 8¼x10¼. Pub. at $17.95


Beverages

5890160 THE HEALING POWERS OF COFFEE. By Cal Orey. Percolating with information about the world’s favorite “new” health food, as well as interviews with distillers, roasters, and coffee roaster–plus a jolt of past and present coffee culture–this is an all-encompassing look at a potent elixir’s rise from vice to virtue. Includes recipes and home remedies. 298 pages. Kensington. Paperbound. Pub. at $17.95 $3.95

6822939 THE COMPLETE SODA-MAKING BOOK. By Jill Houk. Re-create your favorite sodas in your own home, without the high price tag or all the unpronounceable ingredients. Featuring 100 all-natural recipes, this volume shows how to discover your soda-making appliance to craft classic and unique soft drinks, from traditional colas to artisanal flavors. Color photos. 240 pages. Adams Media. Paperbound. Pub. at $17.99 $3.95

6852516 INFUSED WATER: 100 Easy, Flavorful Recipes for Detox, Weight Loss, Healthy Skin, Better Immunity, and More! By Britt Brandon. One hundred nutrient-rich recipes for thirst-quenching drinks that control your appetite, aid digestion, and improve your overall health. Infusion is a great way to enjoy the vitamins and flavors of fresh fruits and vegetables without the extra calories and fructose found in juices, 128 pages. Adams Media. Paperbound. Pub. at $13.99 $4.95

6766528 SUPERFOOD SMOOTHIE BOWLS. By Daniella Chace. Offers 100 simple vegan recipes for smoothie bowls lopped with fresh chopped fruit, toasted nuts, and so much more that will fill you up without bunting your diet. All recipes are dairy-free, gluten-free, low in sugar, and jam-packed with nutrition type photos. 222 pages. Running Press. Paperbound. Pub. at $16.95 $4.95

6833310 TEA FOR YOU: Blending Custom Teas to Savor and Share. By Tracy Stern. Shares tips and ideas for creating personalized monograms, designs, and recipes from your very own customized teas to savor and share. This guide features recipes for unique tea blends, as well as recipes for tea infused foods, such as Chai Tea Scones and Grape Tea Popcorn. Illus. in color. 96 pages. Clarkson Potter. Pub. at $15.95 $3.95

6749100 INFUSE: Herbal Teas to Cleanse, Nourish, and Heal. By P. Graninger & K. Sullivan. Packed full with more than 70 recipes for delicious herbal teas that have been expertly formulated to treat and prevent dozens of common physical and emotional conditions. Feeling run down? Drown a cup of Immuni-Tea. Trouble sleeping? Try Sweet Sleep Tea. Find an emotional pick me up? Happy tea is perfect! Well illus. in color. 144 pages. Hamlyn. Paperback Import. Pub. at $16.99 $4.95

3557555 SKINNY SMOOTHIES: 101 Delicious Drinks that Help You Detox and Lose Weight. By Emi & E.Johnson. With this guide, you learn everything you need to know to integrate some smooth nutrition into your life. Inside you’ll find recipes that are jam-packed with freshness and fun. For Fitness: Try Sweet Sleep Tea or an Apple Pie for Weight Loss. 240 pages. Adams Media. Paperbound. Pub. at $14.99 $4.95

6407384 APPLES TO CIDER: How to Make Cider at Home. By April White with S. Wood. Whether you are a home brewer, a home winemaker, or simply a cider lover, you’ll soon be on your way to making your own custom cider at home. This guide includes step by step instructions for making your first batch of cider; a guide to tasting cider like a professional, and much more. Well illus. in color. 152 pages. Quarry. Paperback. Pub. at $24.99 $5.95

6732860 A JUICE A DAY: 365 Juices + Smoothies for Every Day of the Year. Ed. by Natalie Bradley. Discover new ways to enjoy your fruit and vegetables and learn why certain ingredients are so good for you with this lip-smacking collection of smoothie and juice recipes. Enjoy a different recipe each day of the year–including quick fixes for busy days! Well illus. in color. 240 pages. Hamlyn. Paperback Import. Pub. at $19.95 $4.95

6814808 FERMENTED PROBIOTIC DRINKS AT HOME. By Felicity Evans. Transform your health with fermented probiotic drinks with this step by step guide. Includes many recipes for high-quality, natural and fermented drinks from Chinese Pineapple Tepache and the ever popular kombucha and kefir. Evans teaches you how to recognize a successful fermentation and troubleshoot when needed. Illus. in color. 132 pages. The Delicatessen Paperbound Pub. at $18.95 $14.95

6814816 WILD WINEMAKING: Easy & Adventurous Recipes Going Beyond Grapes. By Richard W. Bender. Offers over 145 recipes for boldly flavored wine, sake, and champagne that forego traditional grape strains and rely instead on family fruits, vegetables, and herbs–even cannabis. Recipes include Bing Cherry; Jasmine Flower; Blackberry; Blood Orange-Thai Dragon; and much more. Illus. in color. 260 pages. Storey. Paperbound. Pub. at $19.95 $14.95

6709866 JUICE ITI BLEND IT! Transform Your Health One Drink at a Time! By Lisa Craven. Discover when to juice and when to blend, as well as the benefits of each. Find out what is better in what type of purchase, then dive in and explore easy, delicious recipes for juices and smoothies that are gluten- and dairy-free, using only natural ingredients with no processed sugars. Well illus. in color. 136 pages. Exisle. 8½x10½. Paperback Import. Pub. at $19.95 $9.95


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Beverages

6763988 JUICE + NOURISH. By Rosemary Ferguson. These refreshing recipes help you pack vital nutrients into your busy day and restore your healthy glow from the inside out. Here, are practical detox plans for 1-day, 2-day, and 3-day cleanses—plus an extensive glossary with in-depth nutritional information on all key ingredients. 193 pages. The Experiment. Pub. at $16.95 $5.95

658732 METABOLISM-BOOSTING SMOOTHIES AND JUICES. By Tina Haupert. An easy, tasty way to boost your metabolism! Smoothies and juices provide many of the nutrients associated with higher energy levels and healthy weight loss. Java Jolt Smoothie; Spicy Veggie Juice; Carrot with a Kick; and Strawberry-Pomegranate Smoothie are just a few of the delicious, Well illus. in color. 96 pages. Chronicle. Pub. at $16.95 $5.95

572385X BETTY CROCKER SMOOTHIES. Ed. by Catherine Swanson. Filled with special smoothies that the whole family will love. Includes fruit-based smoothies, vegetable-filled smoothies; indulgent drinks for special occasions; and poppers, pops and cubes that expand the idea of the smoothie to include frozen treats. Includes more than 100 recipes. Fully illus. in color. 224 pages. HMH. Paperbound. Pub. at $16.95 $4.95

6694063 SMOOTHIE BOWLS: 50 Beautiful, Nutrient-Packed & Satisfying Recipes. By Mary Warrington. Craving something that’s fun and tastes as great as it looks? Make a lovely smoothie bowl with delicious toppings nestled in a creamy base. From Mango Lassi, Zucchini Oat Acai and Cranberry Vanilla Maple to Chocolate Almond Chia and Watermelon Cucumber, recipes like these will treat you. Well illus. in color. 159 pages. Skyhorse. Pub. at $14.95 $5.95

6555365 ICED TEA: 50 Recipes for Refreshing Tisanes, Infusions, Coolers, and Spiked Teas. By Fred Thompson. Nothing beats a frosty glass of home-brewed iced tea, and with this collection of over 50 versatile recipes, you can use your imagination to make drinks for any occasion while keeping the pure flavor and wholesome goodness of freshly brewed iced tea. Try Fruit Jug Sweet Tea, Sparkling Strawberry Iced Tea, Iced Chai, or Summertime Tea Sangria. Color photos. 96 pages. Hanover Common. Pub. at $18.95 $9.95

6532970 JUST ADD SAUCE: A Revolutionary Guide to Boosting the Flavor of Everything You Cook. By the eds. at America’s Test Kitchen. This groundbreaking, one-of-a-kind cookbook will teach you how to make more than 175 simple, modern sauces and pair them with over 100 easy recipes that put those sauces to use in creative ways. From dolloping on veggie to drizzling on steak, you’ll find ideas for your classic and deconstructed dishes. Color photos. 132 pages. Skyhorse. Pub. at $14.95 $6.95

Seasonings & Condiments

6735754 SPICE FOR LIFE: Delicious Recipes Using Everyday Healing Spices. By Instructables.com. Spices not only add a flavorful kick to meals but also have amazing benefits to improve certain ailments and overall health. Spices and herbs such as: turmeric; cayenne pepper; cinnamon; garlic; and sage can fight inflammation, protect against chronic conditions, and even help with weight loss. Well illus. in color. 131 pages. Skyhorse. Paperbound. Pub. at $14.99 $4.95

687466X HEALING SPICES: How Turmeric, Cayenne Pepper, and Other Spices Can Improve Your Health, Life, and Well-Being. By Instructables.com. Featuring dozens of recipes for meals and beauty remedies, this guide is a great tool for anyone looking to add more flavor to their diet while cutting out unhealthy ingredients like salt, sugar, and fatty oils. Fully illus. in color. 132 pages. Skyhorse. Pub. at $14.99 $4.95

6845487 THE BEST LITTLE MARINADES COOKBOOK. By Karen Adler. The secret to the real spice of life? It’s the zesty marinades, rubs, and pastes that flavor meats, vegetables, fish, and seafood before they’re cooked. Over 50 basic and innovative combinations fill this collection with big ideas and bigger flavors. 96 pages. Celestial Arts. Paperbound. Pub. at $7.95 $3.95

675211X SOME LIKE IT HOT: Spicy Favorites from the World’s Hot Zones. By Clifford A. Wright. Check out these 300 spicy recipes that range from somewhat sassy to seriously scorching. From appetizers like Shark and Bake (deep-fried shark in deep-fried bread), to Piquant Beef Picadillo from Bolivia or Chicken Cooked in Hell from Cameroon, these dishes will add some spice to your meals. 453 pages. The Experiment. Paperbound. Pub. at $18.95 $9.95

6553559 INFUSED WATER: 75 Simple Infusions to Keep You and Your Family Healthy and Happy. By Dalila Tarhuni. 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 the answer to staying healthy, hydrated, and happy. Using such 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. 163 pages. Skyhorse. Pub. at $15.95 $5.95

6365907 1000 SAUCES, DIPS AND BRUSSELS. By Nanda Arumugam. Guides the inspiration, guidance and recipes needed to lift your meals to a new level, and more to reach peak deliciousness. Jazz up your meals with white sauces; brown stock-based sauces; pesto sauces; creamy dips; fusion and Asian sauces; oil and vinegar dressings; saucissons; and more. Color photos. 288 pages. Firefly. Pub. at $29.95 $9.95

6598170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll like and tell your kids about the history of apple juice. Each chapter begins with the ancient Roman secret of how to get juice from apples to revealing the art of brewing sweet or dry ciders. Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95 $5.95

6593674 500 GREEN & DETOX JUICES: The Only Compendium of Green & Detox Drinks You’ll Ever Need. By Carol Beckerman. Kick-start a healthy eating plan with these 500 juices that will help support your health. The nutrients in these drinks are turbo-charged straight into your system and can help protect against cardiovascular problems and inflammatory diseases. Give Deconstructed Pumpkin Pie Juice and Apple & Lettuce with Barley Grass a try! Color photos. 288 pages. Sellers. Pub. at $17.95 $9.95

6930740 SPICY POPPERS & CUBES. By J eff Alwor th. These will become your favorite finger foods. Sterling. Paperbound. Pub. at $14.95 $5.95

6759986 THE TOP 100 QUICK & EASY SAUCES. By Tina Ferguson. There are 100 of the very best sauces to transform ordinary meals into exciting, delicious meals, all quickly and easily. Whether you’re looking for a simple classic to enrich a fish dish, a savory range from some what sa ssy to seriou sly scorching. From appetizers like Shark and Bake (deep-fried shark encrusted in deep-fried bread), to Piquant Beef Picadillo from Bolivia or Chicken Cooked in Hell from Cameroon, these dishes will add some spice to your meals. 453 pages. The Experiment. Paperbound. Pub. at $18.95 $9.95

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6598170 CIDER MADE SIMPLE: All About Your New Favorite Drink. By Jeff Alworth. This compact volume is your entry into the world of cider. You’ll learn enough to pick out a cider you’ll like and tell your kids about the history of apple juice. Each chapter begins with the ancient Roman secret of how to get juice from apples to revealing the art of brewing sweet or dry ciders. Alworth explores the world’s love affair with apples and cider. Illus. 175 pages. Chronicle. Pub. at $19.95 $5.95

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6593674 500 GREEN & DETOX JUICES: The Only Compendium of Green & Detox Drinks You’ll Ever Need. By Carol Beckerman. Kick-start a healthy eating plan with these 500 juices that will help support your health. The nutrients in these drinks are turbo-charged straight into your system and can help protect against cardiovascular problems and inflammatory diseases. Give Deconstructed Pumpkin Pie Juice and Apple & Lettuce with Barley Grass a try! Color photos. 288 pages. Sellers. Pub. at $17.95 $9.95

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- **484316X** NUT BUTTERS. 30 Nut Butter Recipes and Creative Ways to Use Them. By Loudermilk. Leverage the abundance of your favorite variety of nut butter in the book, like Chai Cashew Butter Pancakes or Mocha Walnut Butter Baklava. Well illus. in color. 116 pages. Sterling. Pub. at $12.95

- **685369** FOR THE LOVE OF GARLIC: The Complete Guide to Garlic Cuisine. By Victoria Renouf. Celebrating an astonishingly versatile food, this unique volume thoroughly satisfies with an exploration of garlic’s past and present, as well as a wide variety of delicious kitchen-tested garlic recipes. Designed to entice not only the garlic aficionados, but lovers of all great cuisine. 195 pages. Square One Publishers. Paperbound. Pub. at $13.95

- **573261** THE GOOD COOK’S BOOK OF MUSTARD. By Michele Ann Jordan. A selection of delicious recipes is accompanied by thorough information on mustard-related topics, from growing mustard to purchasing and using commercial mustards. Learn how to taste mustard properly, spot the many varieties of mustard leaves, and create menus starring mustard. Well illus. in color. 304 pages. Dorling Kindersley. Paperbound. Pub. at $9.95

- **5891833** HERBS & SPICES: The Cook’s Reference. By Jill Norman. Bring your cooking to life with over 200 exciting new flavors. Detailed profiles examine each herb and spice, covering everything from buying and storing to flavor pairings. Includes instructions for creating more than 100 blends, spice rubs, sauces, and flavor-packed recipes. Well illus. in color. 336 pages. Sterling. Pub. at $16.95


- **5993318** COOKING WITH MUSTARD: Empires of Your Palate. By G. Poggi. Not for the faint of palate, this guide features recipes for 16 mustard types that range from nose-tingingly strong to sweet and tangy. Use this exciting spice and natural digestive aid to create with a myriad of entrees from mustard dishes. Well illus. in color. 80 pages. Schiffer. 8½x11¼. Pub. at $19.99

- **6643299** THE ESSENTIAL HOT SPICE GUIDE: The Pepper Pantry. By Dave DelWitt. The ultimate guide to the hottest and healthiest combinations of the world’s plants and creative cuisine. Discover how to use garlic, horseradish, and wasabi; chile peppers and their condiments; mustard and pepper, and spice blends, rubs, and curry to spice up your dishes. 152 pages. Terra Nova. Paperbound. Pub. at $14.95

- **673267** BITTERMAN’S CRAFT SALT COOKING. By Mark Bitterman. Handmade salts are the most basic and essential way to make any ingredient shine. In this collection Bitterman makes the simple truth abundantly clear with over sixty delicious recipes such as Colorado Beef Burgers with Mesquite Smoked Salt, and Chiles, Black Truffle Salt Smashed Potatoes; and Salted Marshallmellow Icing. Well illus. in color. 170 pages. Andrews McMeel. Paperbound. Pub. at $19.99

- **6889582** FLAVORWALLA: Big Flavor, Bold Spices, A New Way to Cook the Foods You Love. By Floyd Cardoz with M. Stets. Floyd Cardoz brings extraordinary flavors to everyday foods using spices to turn a dish into something distinct and memorable. In this collection of recipes readers will learn how to incorporate these flavors in more than 100 recipes. Well illus. in color. 352 pages. Artisan. Pub. at $29.95

Canning & Preserving

- **5770211** THE COMPLETE BOOK OF HOME CANNING. By the United States Department of Agriculture. An invaluable resource for those who are canning food for the first time. Experienced canners will find updated information, as well as step-by-step instructions. This updated edition features practical full-color illustrations and photos showing the ingredients and techniques used. 275 recipes. 175 pages. Skyhorse. Paperbound. Pub. at $17.99

- **6857876** FOOLPROOF PRESERVING: A Guide to Small Batch Jams, Jellies, Pickles, Condiments & More. Ed. by the eds. at America’s Test Kitchen. From America’s Test Kitchen comes this step by step guide to preserving with over 100 observed and tested recipes. The test kitchen demystifies the process, explains the science behind it, and tells you exactly which equipment you need. Includes sections on jams and jellies, pickling, canning and much more. 300 pages. Avery. Pub. at $26.95

- **5758465** THE ESSENTIAL BOOK OF FERMENTATION: Great Taste and Good Health with Probiotic Foods. By Jeff Cox. Simplifies the art and science of fermentation while detailing the health benefits that come with a diet full of probiotic treats. Includes recipes for making pickles, cheese, bread, wine, and more featuring some of America’s Test Kitchen. Paperbound. Pub. at $20.00

- **4541200** TASTE OF HOME JAMS, JELLIES, PICKLES & MORE: 201 Easy Ideas for Canning & Preserving. Ed. by Catherine Cassidy. Savor the flavors of summer round with 201 recipes that capture the tastes and colors of the season’s bounty. Inside you’ll find jewel-tone jellies, jams and preserves; crisp pickles; tangy relishes, spreads, and sauces; and basic canning techniques. Color photos. 208 pages. Reader’s Digest. Spiralbound. Pub. at $12.95
meat and poultry; make canned produce last longer; use time-tested techniques to take your food storage to the next level, including how to will need more than dried beans and rice to survive. Learn the life-saving Shelf-Stable Foods.


Adapting recipes to fit your family’s tastes. Try making jams, preserving recipes, hints, and plain wisdom for everyone who loves the idea of Living at Its Homemade Best.

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5974240 THE JOY OF PICKLING, REVISED EDITION. By Linda Ziedrich. From classic cucumber pickles like half-sours, dills, and bread-and-butter to Asian cabbage pickles and Far Eastern rice-bran, miso, and soy-sauce vinegar pickles, these recipes bring the perfect pickle-making to your kitchen. 418 pages. Harvard Common. Paperbound. Pub. at $18.95 $6.95

5974240 THE PREPPER’S CANNING GUIDE: Affordably Stockpile a Lifesaving Supply of Nutritious, Delicious, Shelf-Stable Foods. By Daisy Luther. In times of disaster, even preppers will need more than dried beans and rice to survive. Learn the life-saving techniques to take your food storage to the next level, including how to store nutrition-packed foods; create delicious MRIs; can protein-rich meat and poultry; make canned produce last longer; use time-tested water bath methods, and preserve modern pressure-canning. 16 pages. Ulysses. Paperback. Pub. at $19.95 $11.95

5974240 MRS. WHEELBARROW’S PRACTICAL PANTRY: Recipes and Techniques for Year-Round Preserving. By Cathy Barrow. Presents a collection of essential preserving techniques to make a well-stocked pantry full of canned fruits and vegetables, jams, jellies, stocks, soups, and more. Includes recipes that use what’s been preserved such as Bacon-Ontion Jam and Sweet and Spicy Pimento Cheese. Fully illustrated. 504 pages. Wiley. 9x10. Paperbound. Pub. at $29.95 $19.95

5613519 REAL FOOD FERMENTATION: Preserving Whole Fresh Food with Live Cultures in Your Home Kitchen. By Alex Lewin. Preserve your favorite foods year round, controlling your own ingredients, techniques, and additives to make creations that are uniquely yours. Starting with the basics, this guide is full of useful information, showing you how to ferment fruits, dairy, vegetables, beverages, and more. Well illus. in color. 176 pages. Quarry. 8x10¼. Paperbound. Pub. at $24.99 $5.95

5684237 THE AMISH CANNING BOOK: Plain and Simple Living at Its Homemade Best. By George Varoza. A great collection of recipes, hints, and plain wisdom for everyone who loves the idea of preserving fresh, wholesome foods. Learn about the history of canning and basic instructions for making jams, pickles, and more adapting recipes to fit your family’s tastes. Try making jams, preserving tomatoes, and making pickles and sauerkraut. 219 pages. Harvest House. Spiralbound. Pub. at $14.99 $11.95


569989X CAN IT & FERMENT IT: More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year. By Stephanie Thunow. With more than 75 small-batch recipes for each season, you’ll learn how to preserve each fruit or vegetable in two different ways; each can be enjoyed water-bath canned or as a healthy, probiotic rich ferment. Recipes in this helpful guide include asian chili pickles, the perfect garlic dill pickle, and more. Well illus. in color. 183 pages. Skyhorse. Pub. at $16.99 $12.95

6728871 BALL COMPLETE BOOK OF HOME PRESERVING: 400 Delicious and Creative Recipes for Today. Ed. by J. Kingry & L. Devine. Along with user-friendly recipes that will appeal to both novice and experienced canners alike, this guide also includes a Home Canning Problem Solver, which provides answers to virtually every question and problem. Covers Soft Syrups, Fruit Spreads, Jam & Jelly, Pickles, Salsas, Sauces, Cordials, you’ll find everything you need here. Well illus. in color. 192 pages. Wiley. 9x10. Paperback. Pub. at $22.95 $18.95

5849276 BETTER HOMES AND GARDENS YOU CAN CAN. Ed. by Jan Miller. Offers hands-on advice and helpful tips to start canning and preserving your farmer’s market favorites or the fresh produce from your own garden. With 100 delicious recipes to fire your imagination, including pickles, jams, jellies, chutneys, relishes, preserves, sauces, cordials, you’ll find everything you need here. Well illus. in color. 192 pages. Wiley. 9x10. Paperback. Pub. at $22.95 $19.95

5821622 BETTER HOMES AND GARDENS COMPLETE CANNING GUIDE. Ed. by Jan Miller. More fresh flavors of the garden or farmer’s market all year round with this complete step by step guide to canning, freezing, preserving, and drying. Featuring more than 330 recipes for jams, jellies, pickles, preserves, salsas, sauces, vegetables, soups and more. Illustrated. 396 pages. HMH. 9x10. paperback. Pub. at $29.99

594046X THE FARMER’S KITCHEN HANDBOOK. By Marie W. Lawrence. Organized by month to coordinate with a farmer’s calendar, this beautiful cookbook will show you how to use recipes to make the most of your farm and garden’s bounty. Try Vermont Cheddar Onion Bread in October or Hot Spiced Maple Milk and Fried Cornbread Buns in July. Color. 264 pages. Skyhorse. Paperback. Pub. at $14.95 $3.95
5773601 HOME CANNING AND PRESERVING. By Janet Cooper. Instructions readers on making small-batch preserves, pickles, chutneys, sauces and more, while keeping food in the colder winter months. Cooper provides step-by-step instructions on making these flavorful creations, covering equipment, ingredients, and canning methods with well-placed photos. Skyhorse. Paperback. Pub. at $25.00


5886104 PRESERVING WITH POMONA'S PECTIN. By Allison Carroll Duffy. Filled with more than 70 sugar free and preservative free jams, jellies, preserves, conserves, and marmalades. Includes favorites such as Blueberry-Vanilla Jelly, Honey-Chili Plum, And All Fruity Cherry-Peach Jam. Fully illus. in color. 176 pages. Fair Winds Press. Paperback. Pub. at $21.99

5954436 HOME-MADE PICKLES, CHUTNEYS & RELISHES. By Catherine Kirton & M. Sinclair. Whether you have grown your own glorious fruits and vegetables, or picked up a box of seasonal delights from a farmer's market, this guide is the essential companion for anyone looking to go beyond the basics. This guide will give you the tools and tips you need to unleash your inner kitchen crafter and master your pickling skills. Techniques, Ingredients, and Flavors to Preserve, Pickle, and Ferment Like Never Before. By Autumn Giles. Packed with creative preservative foods and fermented flavors, you can use herb infused vinegar to make a shrub, step up to the air-locked mason jar for worry free ferments, and master simple ratios for inventing your own small batch creations. Over 70 recipes, from Quick Pickles to Raspberry & Burnt Honey Gastrique, will push your palate! Well illus. in color. 192 pages. Voyage. 8x10. Paperback. Pub. at $21.99

6168216 MILK FERMENTATION: Restoring the Lost Art of Fermenting Milk. By Marcy Masumoto et al. The Masumoto family orchard in California’s Central Valley has been in the Masumoto family for five generations. In this book, the Masumoto family shares their passion for milk fermentation with readers, providing 168 pages of color photos. 168 pages. Rockridge. Paperback. Pub. at $15.99

6175990 COMPLETE PRESERVES. By Sally Wise. Shares favorite recipes for turning fruit and vegetables into a dazzling variety of jellies, jams, pickles, chutneys, preserves, conserves and cordials and also provides the recipes in the which preserves play an integral part. From stirs-fries to roasts and curries and from savories to sweets, her emphasis is on flavor, nutrition, and ease of preparation. 481 pages. ABC Books. Paperback. Pub. at $24.95

6667929 I LOVE JAM. By Rachel Saunders. Features more than 25 delectable recipes for making your own vividly flavored preserves and marmalades at home, as well as several exciting sweet and savory dishes made with jam. Includes clear instructions, mouth-watering flavor variations, and tips. Well illus. in color. 352 pages. Hardie Grant. Import. Pub. at $39.95

67585X THE JOY OF CHERRIES: The Taste-Topping Fruit. By Theresa Milling. Features more than 200 delicious cherry recipes including Cherry Biscotti; Cherry Smoothie; Cherry Corn Muffins; Pork Cherry Wraps; and Cherry Rice Pial, along with suggestions for storing and freezing cherries. 240 pages. Adventure. Paperback. Pub. at $12.95

6758751 THE JOY OF BLUEBERRIES: Nature’s Little Blue Powerhouse. By Theresa Milling. Presents a wide array of blueberry recipes— from soups to ice cream—featuring this delicious and good for you fruit. Try Apple-Blueberry Bundt Cake; Blueberry Cakes; Blueberry Blush Slush; Blueberry-Apple Salad; or Blueberry Lemonade. 224 pages. Adventure Publications. Paperback. Pub. at $14.95

6872309 THE PERFECT PEACH: Recipes and Stories from the Masumoto Farm Family. By Nancy Masumoto et al. The Masumoto family orchard in California’s Central Valley has been in the Masumoto family for five generations. In this book, the Masumoto family shares their passion for milk fermentation with readers, providing 168 pages of color photos. 168 pages. Rockridge. Paperback. Pub. at $15.99

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