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STRAWBERRY RHUBARB PAVLOVA COOKIES
From Betty Crocker Cookies
© General Mills Photography Studios
Spring 2019
Culinary Offerings
Indian food is everyday food. With a voice that’s funny, engaging, and relatable, writer Priya Krishna shares her loving tribute to her mom’s “Indian-ish” cooking—modern American and Indian hybrids like Roti Pizza, Tomato Rice with Crispy Cheddar, Whole Roasted Cauliflower with Green Pea Chutney, and Malaysian Ramen. Priya’s mom, Ritu, taught herself to cook after moving to the U.S. while also working as a software programmer—her unique creations merging the Indian flavors of her childhood with her global travels and inspiration from cooking shows, as well as her kids’ requests for American favorites like spaghetti and PB&Js. The results are approachable, easy to make, and unfailingly delightful, like spiced yogurt-filled sandwiches crusted with curry leaves, or “Indian Gatorade” (a thirst-quenching salty-sweet limeade). Lively stories and candid family portraits, plus original illustrations by Desi pop artist Maria Qamar (AKA Hatecopy), complement the recipes.

ABOUT THE AUTHOR
MARCELA VALLADOLID is a longtime Food Network host, first for five seasons of her own show, Mexican Made Easy, then co-host of the Emmy-nominated The Kitchen. She is now a judge on Best Baker in America.

Marcela Valladolid loves to entertain guests at her beautiful home in San Diego, and just as she did in Casa Marcela, this book captures the spirit of her hybrid Mexican-American upbringing in vibrant and mouthwatering recipes. Picadillo Lettuce Cups are topped with avocado and lime and make for perfect finger food; Spicy Chimichurri and Jalapeño-Cilantro Aioli are the perfect addition to a crudités platter; the classic panzanella salad is updated with tomatillos, panela cheese, and pork rinds; and vegetarian options include Chickpea Ceviche Tostadas and Sweet Potato Chipotle Hummus.

ABOUT THE AUTHOR
PRIYA KRISHNA is a food writer who contributes to the New York Times, the New Yorker, Bon Appétit, and more. She is also the author of the college-centric cookbook Ultimate Dining Hall Hacks, and formerly worked for Lucky Peach.
The ketogenic diet has taken America by storm, and cookbook sales are surging because people need reliable recipes in order to achieve success on the low-carb, high-fat plan. Jennifer Marie Garza, one of the most popular keto experts on the web, lost 55 pounds (and kept them off) following the diet herself. Already a popular food blogger, Garza turned her talent for creating delicious recipes to keto in order to help others enjoy similar results. Her Keto Friendly Recipes fan page and Low Carb Inspirations (plus Keto Friendly Recipes) private group have more than half a million combined Facebook followers, and those numbers are growing fast thanks to recipes like Pull-Apart Pizza Bread; Italian Soup; Chocolate Chip Cookie Dough Fat Bombs; and Biscuits with Sausage Gravy. Her book offers many more mouthwatering recipes that sound so good, you almost can’t believe they can help you lose weight!

The ketogenic diet has taken America by storm, and author Urvashi Pitre can attest to its effectiveness firsthand. Following this high-fat, low-carb way of eating helped her lose (and keep off) 80 pounds. Best known for the high-quality and impeccably tested recipes on her blog, TwoSleevers.com, Urvashi here turns her expertise to the snacks and treats that people miss most when they’re eating the keto way—quick breads, muffins, pancakes, cookies, cakes, pies, ice cream, and more. Urvashi offers recipes for many classic, high-carb favorites that have been reworked to be “fat bombs,” which help keep your macros in balance, as well as prevent you from craving all the things you usually can’t eat when you’re trying to lose weight. Many of the 75 recipes require no more than 10 to 15 minutes of prep time, and they taste as delicious and indulgent as they sound—how about Chocolate Peanut Butter Pops, Mocha Cheesecake, or Almond Butter Bombs? She also includes recipes for tasty smoothies, savory dressings, and sauces to round out the collection.

ABOUT THE AUTHOR
URVASHI PITRE lost 80 pounds following a restricted-calorie, low-carb, keto diet, and she uses her blog, Two Sleevers, to share recipes with others. She is the author of Instant Pot Fast & Easy, Every Day Easy Air Fryer, Indian Instant Pot Cookbook, and The Keto Instant Pot Cookbook.

ABOUT THE AUTHOR
JENNIFER MARIE GARZA runs the extremely popular Facebook page called Keto Friendly Recipes and an equally popular closed Facebook group called Low Carb Inspirations (plus Keto Friendly Recipes) and has lost 55 pounds since adopting the keto lifestyle. She lives in Austin, TX.
No Crumbs Left
Whole30 Endorsed, Recipes for Everyday Food Made Marvelous
Teri Turner
Paper Over Board • $30.00 • 9781328557476
8 x 9 • 304 Pages • Full Color • Pub Date: 05/21/2019

Teri Turner, an up-and-coming sensation in the food blog world, has legions of fans clamoring for her first book. Her recipes are delicious, easy to prepare, and healthful—often gluten-free, grain-free, and dairy-free. Teri’s contagious enthusiasm encourages people to get back in the kitchen and have fun making Sizzling Shrimp, Heroine Chicken, and her game-changing Magic Elixirs. About 60% of the recipes are fully Whole30 compliant, and the Whole30 team will support it with blog posts, email blasts, and more.

Betty Crocker Right-Size Recipes
Delicious Meals for One or Two
Betty Crocker
Trade Paperback • $22.99 • 9781328588760
7 1/4 x 10 • 352 Pages • Full Color • Pub Date: 03/05/2019

Betty Crocker makes cooking for one (and maybe one more) easier and more economical than ever with a complete assortment of almost 200 perfect-fit recipes. She’s delightfully reimagined beloved classics like Black and Blue Mini Meat Loaves and quick-and-easy dinners like Sheet Pan Asian Salmon with Vegetables. Even dessert is made sweeter and simpler with personal treats like Cherry Cobblers.

Betty Crocker Make It in One
Dinner in One Pan, One Pot, One Sheet Pan . . . and More
Betty Crocker
Trade Paperback • $22.99 • 9781328588777
8 x 9 • 320 pages • Full Color • Pub Date: 04/02/2019

Make It in One takes the fuss out of getting dinner on the table. The 140 recipes in this versatile collection are all designed to be made in a single vessel—from a skillet, Dutch oven, or sheet pan to a slow cooker, Instant Pot, or multi-cooker. Readers will find everything from comforting classics like Beef Stroganoff and “Roast” Herbed Chicken (made in an Instant Pot) to imaginative new recipes like Pho-Style Pot Roast Dinner and Sausage-Jalapeño Popper Dinner—all simple to make and easy to clean up after.
The Nimble Cook
New Strategies for Great Meals That Make the Most of Your Ingredients
Ronna Welsh
Paper Over Board • $30.00 • 9780544935501
7 15/16 x 10 • 400 Pages • Full Color • Pub Date: 04/02/2019

For more than two decades, Ronna Welsh has been empowering home cooks and chefs with radically simple strategies for cooking creatively and efficiently. In this sweeping masterwork with 400 recipes, she shows how to make varied, impromptu, economical, and delicious meals by coaxing the most flavor from common ingredients.

The Nimble Cook teaches optimal prep methods, like the perfect way to dry and store greens—forget the salad spinner—for a salad made in seconds to pair with a vinaigrette composed of refrigerator door condiments. It provides hundreds of “starting point” recipes to transform basic dishes into luxurious ones, like an onion jam for burgers; a cheese stock for decadent risotto; or a mix of salt and whirred bay leaves that takes roasted shrimp or fish from ordinary to extraordinary. Welsh teaches nimble cooks irresistible uses for parts that otherwise go to waste, whether cucumber peels in kimchi or apple cores in a sweet-and-sour syrup for a bourbon cocktail. Graceful illustrations throughout provide further inspiration, making this book an essential addition to any creative cook’s kitchen.

The Last O.G. Cookbook
How to Get Mad Culinary Skills
Tray Barker, Tracy Morgan
Paper Over Board • $27.00 • 9780358117612
8 x 10 • 224 Pages • Full Color • Pub Date: 04/01/2019

With The Last O.G. Cookbook, you can keep the party going at home with recipes inspired by the hit TBS comedy starring Tracy Morgan and Tiffany Haddish. Morgan plays Tray Barker, a recently released ex-convict who, upon returning to his hometown of Brooklyn to find his girlfriend married to another man and his neighborhood gentrified, relies on his cooking skills to find his place in a city he often doesn’t recognize. The soulful recipes in this book offer outrageously addictive taste sensations, combinations that may seem wacky but work wonders, and bold in-your-face flavors. Learn how to make mad-genius dishes such as Dessert Loaf, Wild-Style Lasagna, and Prison Pad Thai, as well as recipes that evoke the melting pot that is Brooklyn, both old and new, relying on African-American classics reinterpreted for the modern cook. In this vein are Tray’s Cornflake-Battered Fried Chicken with Sweet Pickles, Shay’s “Somebody Died” Spaghetti, and Bobby’s Blinged-Out Hoppin’ John. With special features woven throughout that immerse you in the O.G. world, this keepsake volume will become a new standard for soul food cooking and a must-own book for every fan of the show.

ABOUT THE AUTHOR
TRAY BARKER came up through the school of hard knocks in Brooklyn, learning to cook the hard way, so you don’t have to. TRACY MORGAN starred on NBC’s Golden Globe Award–winning 30 Rock and is an executive producer and the star of The Last O.G. NICOLE TAYLOR is the author of The Up South Cookbook and has been featured in the New York Times, Cherry Bombe, and Design Sponge.

ABOUT THE AUTHOR
RONNA WELSH is the owner of Purple Kale Kitchenworks cooking school in Brooklyn, NY. Her popular workshops have been profiled in the New York Times, Bon Appétit, Real Simple, and the Wall Street Journal. She worked as a chef and restaurant consultant for many years.
**The Domestic Geek’s Meals Made Easy**  
*A Fresh, Fuss-Free Approach to Healthy Cooking*  
Sara Lynn Cauchon  
Paper Over Board • $25.00 • 9781328525772  
8 ½ x 10 • 240 Pages • Full Color • Pub Date: 04/23/2019  

With more than 1.4 million followers and over 100 million video views, The Domestic Geek is one of YouTube’s most popular cooking shows. Sara Lynn teaches fans how to master basic cooking techniques while offering loads of variations, like her sheet pan supper series that includes recipes for Ranch Roasted Chicken & Veggies, Chili-Lime Shrimp Fajitas, and Halibut with Green Beans, Tomatoes & Olives.

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**Better Homes and Gardens Quick Homemade**  
*Fast, Fresh Meals in 30 Minutes*  
Better Homes and Gardens  
Trade Paperback • $19.99 • 9781328624376  
8 x 9 • 304 pages • Full Color • Pub Date: 07/09/2019

Quick Homemade makes foolproof, delicious, and healthful meals in 30 minutes or less effortlessly achievable for every night of the week. Cooks will find smart transformations of plain supper staples, like Shrimp Pasta Diavolo or Ravioli Skillet Lasagna—still feasible even in the tightest and craziest of schedules. Complete with tips and information to get dinner on the table without breaking a sweat, Quick Homemade is sure to become the most-used cookbook in every busy kitchen.

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**Weber’s Ultimate Grilling**  
*A Step-by-Step Guide to Barbecue Genius*  
Jamie Purviance  
Paper Over Board • $26.99 • 9781328589934  
8 ½ x 10 ¾ • 352 pages • Full Color • Pub Date: 04/23/2019

Weber’s Ultimate Grilling is the new flagship title from this beloved brand, with more than 100 all-new Weber recipes created specifically to teach key grilling techniques. This cutting-edge book is an entirely new take on grilling today, with every recipe step visually depicted in full-color photography. This innovative, photo-rich recipe style makes the book fun and easy to use. With the recipes in this book, anyone can be a barbecue genius; each recipe is extensively tested to deliver delicious results every time.
Fall 2019
Culinary Offerings

"THE PERFECT BITE" MEDJOOL DATES WITH BLUE CHEESE, MARCONA ALMONDS, AND PROSCIUTTO from Antoni in the Kitchen
© Paul Brissman
Brittany Williams has taken the weight loss world by storm with her best-selling Instant Loss Cookbook. After a lifetime of struggling with obesity, yo-yo dieting, autoimmune disease, and chronic fatigue, Brittany changed her relationship with food and lost an astonishing 125 pounds in a year without exercise. Armed with a collection of 125 delicious recipes for the Instant Pot, air fryer, and more, Brittany's new book shows how to make this a sustainable lifestyle with kid- and family-friendly meals—from Strawberry Shortcake Oatmeal to Cowboy Chili to Easy 2-Minute Pork Chops. Members of her growing community have reported losing 50 and even 100 pounds themselves, and this cookbook will help others achieve similar success with simple, delicious meals, nearly all ready in 30 minutes or less.
For parents who want to make their own fresh, unprocessed baby food, the multi-cooker is the perfect appliance, and Jenna Helwig, author of Real Baby Food and Baby-Led Feeding, is the perfect guide. This book shares 100 recipes that are simple to prepare—whether quickly with a pressure cooker or with the set-it-and-forget-it convenience of a slow cooker—and are healthy, nutritious, and delicious. From starter foods to family meals, recipes include: DIY staples like rice cereal and yogurt; single-ingredient fruit and veggie purees; finger foods like Spaghetti Squash Patties, Steamed Banana Bread, and Chicken Nuggets; and toddler-friendly meals like Mac ‘n’ Cheese, Meatballs, and Savory Steel-Cut Oats. Even better, many of the recipes can be made fast or slow using either a pressure- or slow-cooker—flexibility that’s priceless for parents juggling irregular schedules. All recipes are vetted by a registered dietitian and include nutritional information to help ensure healthy mealtimes.

About the Author
Jenna Helwig is the food editor for Parents and Health magazines and the author of Real Baby Food and Baby-Led Feeding. She is also a freelance writer, culinary instructor, and personal chef. Jenna lives in Brooklyn with her husband and daughter.
In his first book, the breakout star of the Netflix smash hit *Queer Eye* shares stylish, accessible, few-ingredient recipes.

Antoni Porowski, the food and wine guru on Netflix’s sensation *Queer Eye*, meets people where they live—literally. With appealing vulnerability, he shows cooks of all levels how to become more confident and casual in the kitchen. The verve and naturalness of his approach earned raves from *Food & Wine* and *Bon Appétit* to *GQ* and the *New York Times*, which noted his dishes prove that “sometimes simple is anything but simplistic.”

Some of the recipes in this book are weeknight healthyish meals, while others are perfect for off-the-cuff entertaining. Visual stunners, they’re often composed of fewer than five ingredients. Whether Easy Bastardized Ramen; Malaysian Chile Shrimp; Roasted Carrots with Carrot-Top Pesto; or Salty Lemon Squares, all can be carried off with panache, even by beginners.

**ABOUT THE AUTHOR**

ANTONI POROWSKI is the food and wine expert on the Netflix hit reality show *Queer Eye*. A television personality, chef, and model, he is Ted Allen’s protégé and has worked as a food consultant and sommelier. MINDY FOX recently co-authored *Bringing It Home* with *Top Chef*’s Gail Simmons.
The Gaijin Cookbook
Japanese Recipes from a Chef, Father, Eater, and Lifelong Outsider
Ivan Orkin and Chris Ying
Paper Over Board • $30.00 • 9781328954350
7 13/16 x 10 • 256 Pages • Full Color • Pub Date: 09/24/2019

Ivan Orkin is a self-described gaijin (guy-jin), a Japanese term that means “outsider.” He has been hopelessly in love with the food of Japan since he was a teenager on Long Island. Even after living in Tokyo for decades and running two ramen shops that earned him international renown, he remained a gaijin.

Fortunately, being a lifelong outsider has made Orkin a more curious, open, and studious chef. In The Gaijin Cookbook, he condenses his experiences into approachable recipes for every occasion, including weeknights with picky kids, boozy weekends, and celebrations. Everyday dishes like Pork and Miso-Ginger Stew, Stir-Fried Udon, and Japanese Spaghetti with Tomato Sauce are what keep the Orkin family connected to Japan. For more festive dinners, he suggests a Temaki Party, where guests assemble their own sushi from cooked and fresh fillings. And recipes for Bagels with Shiso Gravlax and Tofu Coney Island (fried tofu with mushroom chili) reveal the eclectic spirit of Ivan's cooking.

About the Author
Ivan Orkin is the author of Ivan Ramen. He has starred in Netflix's Chef's Table and Mind of a Chef. Profiled in the New York Times, GQ, Food & Wine, and more, he owns two New York City restaurants, Ivan Ramen and Ivan Ramen Slurp Shop. Chris Ying is the cowriter of Ivan Ramen and the co-founder and editor-in-chief of the former Lucky Peach.

Binging with Babish
100 Recipes Recreated from Your Favorite Movies and TV Shows
Andrew Rea
Paper Over Board • $30.00 • 9781328589897
8 x 9 • 336 Pages • Full Color • Pub Date: 10/22/2019

The internet cooking show Binging with Babish has taken YouTube by storm with an astounding 3.3 million fans and views as high as 5 to 8 million per episode. For each video, Andrew Rea, a self-proclaimed movie and TV buff, teaches a recipe based on a favorite TV show or film, such as the babka from the classic Seinfeld episode, the beef bourguignon from Julie & Julia, or the timpano from Big Night. This cookbook includes these and other fan-favorite recipes. Some are so delicious you’ll want to make them for dinner right away, like Bubba’s shrimp from Forrest Gump, while others can be saved for impressing a loved one—like the chocolate lava cake from Jon Favreau’s Chef, which the actor/director asked to make during a guest appearance on Rea’s show. Complete with behind-the-scenes stories and answers to frequently asked fan questions, Binging with Babish is a must-have companion to the wildly popular YouTube show.

About the Author
Andrew Rea is part chef, part self-taught filmmaker, and a generous dash of irreverent YouTube personality. His cooking show, Binging with Babish, is enjoyed by millions of burgeoning chefs around the globe. He lives in New York City.
Poilâne
The Secrets of the World-Famous Bread Bakery
Apollonia Poilâne
Paper Over Board • $40.00 • 9781328810786
7 15/16 x 10 • 336 Pages • Full Color • Pub Date: 10/29/2019

To food lovers the world over, a trip to Paris is not complete without a visit to Poilâne. Ina Garten raves about the bread’s “extraordinary quality.” Martha Stewart says the P in Poilâne stands for “perfect.” For the first time, Poilâne provides detailed instructions so bakers can reproduce its unique “hug-sized” sourdough loaves at home, as well as the bakery’s other much-loved breads and pastries. It tells the story of how Apollonia Poilâne, the third-generation baker and owner, took over the global business at eighteen and steered it into the future as a Harvard University freshman after her parents were killed in a helicopter crash.

Beyond bread, Apollonia includes recipes for pastries such as the bakery’s exquisite but unfussy tarts and butter cookies. In recipes that use bread as an ingredient, she shows how to make the most from a loaf, from crust to crumb. In still other dishes, she explores the world of grains: rice, corn, barley, oats, and millet. From sunup to sundown, Poilâne traces the hours in a baker’s day, blending narrative, recipes, and Apollonia’s philosophy of bread.

Maangchi’s Big Book of Korean Cooking
From Everyday Meals to Celebration Cuisine
Maangchi
Paper Over Board • $35.00 • 9781328988126
7 15/16 x 10 • 352 Pages • Full Color • Pub Date: 10/29/2019

Despite the popularity of Korean restaurants, there has been no comprehensive book on Korean cooking—until now. Maangchi’s Big Book of Korean Cooking contains the favorite dishes Maangchi has perfected over the years, from Korean barbecue and fried chicken to bulgogi and bibimbap. It explores topics not covered in other Korean cookbooks, from the vegan fare of Buddhist mountain temples to the inventive snacks of street vendors to the healthful, beautiful lunch boxes Korean mothers make for their kids. Maangchi has updated and improved the traditional dishes, without losing their authentic spirit.
After working as a pastry chef at a monastery in Ireland, a Silicon Valley tech startup, and a Michelin-starred restaurant in San Francisco, Gemma Stafford now delights millions of viewers online with her show “Bigger Bolder Baking” on YouTube and Facebook, giving her fans the confidence to bake irresistible desserts anytime, anywhere. Here she shares more than 100 gorgeously photographed cakes, cookies, pies, puddings, and more—sweet and simple recipes for maximum deliciousness with minimal effort, using just a few common ingredients and kitchen tools. Surefire hits include Chocolate Lava Pie, Baked Cinnamon-Sugar Churros, “In Case of Emergency” One-Minute Mug Brownie, Ooey-Gooey Gingerbread Pudding, and many more. Chapters are organized by tools—such as Wooden Spoon and Bowl, Rolling Pin, or No Oven Needed, so readers can choose the recipes that are most convenient for any given moment. Plus, a chapter on Bold Baking Basics includes essential techniques, tips, and in-a-pinch substitutions.

ABOUT THE AUTHOR
GEMMA STAFFORD is an Irish-born chef and the host of Bigger Bolder Baking, an online baking show viewed 250 million+ times. She connects with millions of fans at BiggerBolderBaking.com and on YouTube, Facebook, and Instagram. She lives in Los Angeles.

James Beard Award–winning baker Joanne Chang is best known around the country for her eight acclaimed Flour bakeries in Boston. She has already published two books based on the offerings at Flour, but Pastry Love is her most personal and comprehensive book yet. It includes 125 dessert recipes for many things she could never serve in a bakery setting, such as items that are best served warm or with whipped cream over the top. Nothing makes Chang happier than baking and sharing treats with others, and that passion comes through in treats such as Strawberry Slab Pie, Mocha Chip Cookies, and Malted Chocolate Cake. The recipes range from simple, like Lemon Sugar Cookies, to more complex showstoppers like Passion Fruit Crepe Cake. The book also includes master lessons and essential techniques for making pastry cream, lemon curd, puff pastry, and more, all of which make this a must-have for beginners and expert home bakers alike.

ABOUT THE AUTHOR
James Beard Award winner JOANNE CHANG is chef and co-owner of Flour Bakery + Café in Boston. In 2007 she opened Myers+Chang in the South End with her husband, Christopher Myers. She is the author of four acclaimed cookbooks and lives in Boston.

Pastry Love
A Baker’s Journal of Favorite Recipes
Joanne Chang
Paper Over Board • $40.00 • 9780544836488
7 15/16 x 10 • 352 Pages • Full Color • Pub Date: 11/05/2019

Bigger Bolder Baking
A Fearless Approach to Baking Anytime, Anywhere
Gemma Stafford
Paper Over Board • $30.00 • 9781328546326
7 15/16 x 10 • 320 Pages • Full Color • Pub Date: 09/03/2019

Bigger Bolder Baking
A Fearless Approach to Baking Anytime, Anywhere
Gemma Stafford
Paper Over Board • $30.00 • 9781328546326
7 15/16 x 10 • 320 Pages • Full Color • Pub Date: 09/03/2019
There is a perfect cookie for every occasion and Betty Crocker Cookies has them all. This foundational book of cookies covers tips and tricks for making, storing, and gifting cookies of all kinds. With chapters organized by baking circumstances, bakers can quickly find a cookie recipe right for them—whether it’s No-Bake Peanut Butter Kiss Cookies when it’s too hot to turn on the oven, the Caramel-Filled Snickerdoodle Blondies that are easy to take on the go, or the Festive White Velvet Star Stacks that will light up any celebration!
The iconic BETTER HOMES AND GARDENS® brand is one of America’s most trusted sources for information on cooking, gardening, home improvement, home design, decorating, and crafting.
Better Homes and Gardens
Paper Over Board • $29.99 • 9781328498854
6 7 /16 x 9 3/16 • 664 pages • Full Color

Better Homes and Gardens New Cook Book, 17th Edition, is the tried-and-true kitchen resource for generations of cooks. Since its publication in 1930, it has been the go-to cookbook in millions of homes across America. Showcasing beloved classics and fresh on-trend ideas, and with a photo for every recipe, this book fills every cooking need.

**SANTA FE TURKEY WRAPS**

**NIÇOISE SALAD, CHICKEN COBB WRAPS, SANDWICHES**

**INTO SOFT, FLUFFY PITA BREAD.**

CLASSIC INTO A TO-GO LUNCH BY PACKING THE INGREDIENTS

**TOMATOES, OLIVES, AND HARD-COOKED EGGS. WE TURNED THE**

A COMPOSED SALAD THAT INCLUDES GREEN BEANS, TUNA, WHAT IS NIÇOISE SALAD?

**Parsley Gremolata**

**Vinaigrette**

**PARSLEY GREMOLATA**

**VINAIGRETTE**

**TO MAKE AHEAD**

Refrigerate dressing and sandwich Wrap sandwich in plastic wrap. In a bottle with a tight-fitting lid. Directed, except place vinaigrette 1/2 tsp. lemon zest; 1/4 tsp. salt; and 1/2 tsp. cracked black pepper. Cover 1/4 cup white wine vinegar; VINAIGRETTE or purchased directed, except place vinaigrette 1/2 tsp. lemon zest; 1/4 tsp. salt; and 1/2 tsp. cracked black pepper. Cover 1/4 cup white wine vinegar; VINAIGRETTE or purchased 1/4 tsp. cracked black pepper. Cover 1/4 cup white wine vinegar; VINAIGRETTE or purchased 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover

**1 recipe Parsley Gremolata**

2 Hard-Cooked Eggs

1 medium tomato, thinly sliced

2 5-oz. cans solid light tuna

4 whole wheat or plain pita bread rounds

4 leaves butterhead (Boston or bibb) lettuce

1 recipe Green Onion Aïoli

**GREEN ONION AÏOLI**

For lunch tomorrow, make start to finish your wrap up to 24 hours. Wrap each make start to finish your wrap up to 24 hours. Wrap each

**WRAP**

**3/4 cup quartered grape tomatoes**

1 avocado, halved, seeded, peeled, and sliced

2 Hard-Cooked Eggs

2 cups shredded leaf lettuce

2 cups shredded deli-roasted chicken

8 x 9 ½ • 704 pages • Full Color

**3/4 cup frozen roasted or whole kernel corn, thawed**

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Refrigerate dressing and sandwich Wrap sandwich in plastic wrap. In a bottle with a tight-fitting lid. Directed, except place vinaigrette 1/2 tsp. lemon zest; 1/4 tsp. salt; and 1/2 tsp. cracked black pepper. Cover 1/4 cup white wine vinegar; VINAIGRETTE or purchased directed, except place vinaigrette 1/2 tsp. lemon zest; 1/4 tsp. salt; and 1/2 tsp. cracked black pepper. Cover 1/4 cup white wine vinegar; VINAIGRETTE or purchased 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover 1/4 tsp. cracked black pepper. Cover
Quick Homemade makes foolproof, delicious, and healthful meals in 30 minutes or less effortlessly achievable for every night of the week. Cooks will find smart transformations of plain supper staples, like Shrimp Pasta Diavolo or Ravioli Skillet Lasagna instead of ordinary pasta with red sauce. Complete with tips and information to get dinner on the table without breaking a sweat, Quick Homemade is sure to become the most-used cookbook in every busy kitchen.

The trick to becoming a great cook is having a core set of foolproof dishes that you can make over and over with perfect results every time. With 100 recipes perfected by the Better Homes and Gardens Test Kitchen and step-by-step tutorials, 100 Recipes You’ll Make Forever will become every cook’s most treasured volume.
More than 100 delicious and foolproof recipes for mouth-watering jams, jellies, and preserves from the canning experts at Better Homes and Gardens! This is their first canning book exclusively focused on jams and jellies. The book includes all the classics such as Strawberry Jam and Grape Jelly, but it also offers fun flavor twists such as wine-herb combinations, savory concoctions perfect for little hors d’oeuvres, and creative ideas like Carrot Cake Jam that make for an indulgent breakfast or a welcome gift.

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### Peppery Papaya Jelly

**PREP:**
35 MINUTES  
**PROCESS:**
5 MINUTES

2 lb. fresh papayas  
1 cup red wine vinegar  
1 medium fresh banana chile pepper, stemmed, seeded, and coarsely chopped*  
1 small fresh habañero chile pepper or other orange or red hot chile pepper, stemmed, seeded, and coarsely chopped*  
5 cups sugar  
1/2 of a 6-oz. pkg. (1 foil pouch) liquid fruit pectin

1.Halve papayas; scoop out and discard seeds. Peel and cut up papayas; add pieces to a food processor. Cover and process until smooth.
2. Transfer pureed papaya to a medium nonreactive saucepan. Add vinegar, banana pepper, and habañero pepper. Bring to boiling, stirring constantly. Reduce heat; simmer, covered, 5 minutes, stirring occasionally. Strain mixture through a sieve, pressing with the back of a spoon to remove all the liquid; discard pulp. Measure 3 cups liquid.
3. In a 6-quart heavy pot combine the 3 cups liquid and the sugar. Bring to a full rolling boil, stirring constantly. Quickly stir in pectin. Return to a full rolling boil, stirring constantly. Boil hard 1 minute, stirring constantly. Remove from heat. Quickly skim off foam with a metal spoon.
4. Ladle hot jelly into hot, sterilized half-pint canning jars, leaving a 1/4-inch headspace. Wipe jar rims; adjust lids and screw bands.
5. Process filled jars in a boiling-water canner 5 minutes (start timing when water returns to boiling). Remove jars from canner; cool on wire racks.

Makes 5 half-pint jars.

**PER 1 TABLESPOON:**
48 cal., 0 g fat, 0 mg chol., 1 mg sodium, 12 g carb., 12 g sugars, 0 g fiber, 0 g pro.

If you love sweet-and-sour stir-fry, try this bright red jelly for a simple sweet and hot sauce. Lightly brush the jelly on grilled poppers for additional sweet heat.

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### Nectarine-Blueberry Jam

**PREP:**
45 MINUTES  
**PROCESS:**
10 MINUTES

4 cups chopped ripe nectarines (about 2 lb.)  
2 cups fresh blueberries  
2 Tbsp. lemon juice  
1/2 tsp. ground ginger  
1/4 tsp. ground nutmeg  
6 cups sugar  
1/2 cup pure maple syrup or honey  
1/2 of a 6-oz. pkg. (1 foil pouch) liquid fruit pectin

1. In a 6- to 8-quart heavy pot combine the first five ingredients (through nutmeg). Using a potato masher, mash the fruit mixture to desired texture. Stir in sugar. Bring to boiling over medium heat, stirring constantly until sugar dissolves. Increase heat to medium-high; bring mixture to a full rolling boil, stirring constantly. Quickly stir in maple syrup and pectin. Return to a full rolling boil, stirring constantly. Boil hard 1 minute. Remove from heat. Quickly skim off foam with a metal spoon.
2. Ladle hot jam into hot, sterilized half-pint canning jars, leaving a 1/4-inch headspace. Wipe jar rims; adjust lids and screw bands.
3. Process filled jars in a boiling-water canner 10 minutes (start timing when water returns to boiling). Remove jars from canner; cool on wire racks.

Makes 7 half-pint jars.

**PER 1 TABLESPOON:**
49 cal., 0 g fat, 0 mg chol., 0 mg sodium, 13 g carb., 12 g sugars, 0 g fiber, 0 g pro.

Two summertime fruits marry in a purple jam to create an unexpected and deliciously complex flavor combo.
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PUMPKIN TURMERIC BARS WITH CREAM CHEESE FROSTING
From Betty Crocker Cookies
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Everything the home cook needs to confidently cook from scratch, fully updated with hundreds of contemporary recipes, smart ideas, and spectacular photos for a new generation of cooks.

The 12th edition is better than ever, with updated recipes, captivating new photography, and expanded and new chapters to meet the needs of today’s home cooks. With 1,500 recipes and variations and 1,100 photos, this colorful new edition packs a punch. Step-by-step how-to photos show rather than simply tell how to get great results. The new Technique features explain fully the concepts behind techniques such as braising, deglazing, and hot water-bath canning. A Make Ahead feature shows how to make a batch of one thing and use it various ways. And a Global Flavors ingredient ID feature introduces new ingredients by region.

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Learn with Betty teaches readers how to cook by presenting 62 delicious, on-trend recipes, each with the technique needed to make the recipe. Once the technique is mastered, readers can move on to customizing the recipe, with five different variations using the new technique. Cross references point readers to any other techniques they might need, such as making custard or how to whip cream, so they can make recipes like a pro.

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Betty Crocker
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7-15/16 x 10 • 304 Pages • Full Color
Enjoy the original 1950 edition of the beloved Betty Crocker Picture Cook Book, as charming—and useful—as it was when it was first published.
A clever, must-have collection of 160 recipes that highlight the ease, creativity, and showstopping results home bakers can achieve with prepared dough. Whether planning a fun party, putting together a family-pleasing meal, or whipping up an Instagram-worthy dessert, these recipes are gorgeous, delicious, and so easy with refrigerated dough.
There is a perfect cookie for every occasion and Betty Crocker Cookies has them all. This foundational book of cookies covers tips and tricks for making, storing, and gifting cookies of all kinds. With chapters organized by baking circumstances, bakers can quickly find a cookie recipe right for them—whether it's No-Bake Peanut Butter Kiss Cookies when it's too hot to turn on the oven, the Caramel-Filled Snickerdoodle Blondies that are easy to take on the go, or the Festive White Velvet Star Stacks that will light up any celebration!
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Betty Crocker
Trade Paperback • $22.99 • 9781328588777
8 x 9 • 320 pages • Full Color • Pub Date: 04/02/2019

Make It in One takes the fuss out of getting dinner on the table. The 140 recipes in this versatile collection are all designed to be made in a single vessel—from a skillet, Dutch oven, or sheet pan to a slow cooker, Instant Pot, or multi-cooker. Readers will find everything from comforting classics like Beef Stroganoff and “Roast” Herbed Chicken (made in an Instant Pot) to imaginative new recipes like Pho-Style Pot Roast Dinner and Sausage-Jalapeño Popper Dinner—all simple to make and easy to clean up after.
In this must-have cookbook for the 8–11 set, Betty Crocker makes cooking up-to-the-minute and on-trend for today’s kids. Whether starting from scratch with the basics of measuring, kitchen safety, and nutrition or creating a full meal for the family, this cookbook blends teaching and creativity, helping today’s kids learn to cook and have fun at the same time.

A whole generation of baby boomers grew up with Betty Crocker’s Cookbook for Boys and Girls, and they have helped to make it the one of the most requested titles in the Betty Crocker archives. Now back by popular demand, this timeless favorite stands ready to capture the hearts of a new generation of budding cooks. Packed with recipes that are just as popular with kids today as they were 45 years ago, it shows how to make everything from Ice Cream Cone Cakes and Pigs in Blankets to Cheese Dreams and Sloppy Joes.
For decades, Weber grills have set the standard for backyard grills, and Weber's cookbooks have delighted grilling enthusiasts. But out of more than 2,000 total recipes for every kind of dish, which ones are the very best of the best? In the ultimate gift for every griller, from beginner to veteran, Weber rated, debated, and curated its entire recipe collection, with help from its most enthusiastic fans. Here in one gorgeous package are the ultimate go-to recipes for every occasion. The book includes all-new photography, fun stories from Weber's rich and often hilarious history, and special features such as the Top Ten Grilling Dos and Don'ts. Whether building a better burger or smoking competition-worthy ribs, Weber fans will delight in these classic standards and contemporary inspirations.

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Jamie Purviance
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Weber’s Ultimate Grilling is the new flagship title from this beloved brand, with more than 100 all-new Weber recipes created specifically to teach key grilling techniques. This cutting-edge book is an entirely new take on grilling today, with every recipe step visually depicted in full-color photography. This innovative, photo-rich recipe style makes the book fun and easy to use.
SCALLOPS WITH CARROT BUTTER AND CRISPY CAPERS from Antoni in the Kitchen
© Paul Brissman
Menus
A Book for Your Meals and Memories
Jacques Pépin
Paper Over Board • $19.99 • 9781328497666
9 x 11-1/2 • 176 pages • Full Color

For more than fifty years, Jacques Pépin has chronicled his menus for parties for friends, birthdays, anniversaries, and holidays in handsome hand-illustrated books. For Menus, Jacques selected his favorite illustrations of the last half-century, where hosts can document their own celebratory meals and the wines that accompanied them. With an introduction by Pépin, this dinner diary is both a practical register of what dishes were served to whom and an invaluable archive of memories.

*See Pépin’s memoir, The Apprentice, in the Food Writing section
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To the hundreds of thousands who follow her on Twitter, Instagram, and Facebook, Dorie Greenspan's food is powerfully cookable—her recipes instant classics. In *Everyday Dorie*, she invites readers into her kitchen to savor the dishes that she makes all the time, from Miso-Glazed Salmon to Lemon Goop. Each one has a small surprise that makes it special. And every single one is like a best friend in the kitchen, full of Dorie's infectious love of cooking and her trademark hand-holding directions.

*Dorie's Cookies* is an exciting and mouthwatering collection of the all-time favorite cookies of the award-winning and New York Times best-selling author Dorie Greenspan.
Antoni Porowski, the food and wine guru on Netflix’s sensation Queer Eye, meets people where they live—literally. With appealing vulnerability, he shows cooks of all levels how to become more confident and casual in the kitchen. The verve and naturalness of his approach earned raves from Food & Wine and Bon Appétit to GQ and the New York Times, which noted his dishes prove that “sometimes simple is anything but simplistic.”

ABOUT THE AUTHOR
ANTONI POROWSKI is the food and wine expert on the Netflix hit reality show Queer Eye. A television personality, chef, and model, he is Ted Allen’s protégé and has worked as a food consultant and sommelier. MINDY FOX recently co-authored Bringing It Home with Top Chef’s Gail Simmons.
The internet cooking show *Binging with Babish* has taken YouTube by storm with an astounding 3.3 million fans and views as high as 5 to 8 million per episode. For each video, Andrew Rea, a self-proclaimed movie and TV buff, teaches a recipe based on a favorite TV show or film, such as the babka from the classic Seinfeld episode, the beef bourguignon from *Julie & Julia*, or the timpano from *Big Night*. This cookbook includes these and other fan-favorite recipes.

With more than 1.4 million followers and over 100 million video views, The Domestic Geek is one of YouTube's most popular cooking shows. Sara Lynn teaches fans how to master basic cooking techniques while offering loads of variations, like her sheet pan supper series that includes recipes for Ranch Roasted Chicken & Veggies, Chili-Lime Shrimp Fajitas, and Halibut with Green Beans, Tomatoes & Olives.

With *The Last O.G. Cookbook*, you can keep the party going at home with recipes inspired by the hit TBS comedy starring Tracy Morgan and Tiffany Haddish. The soulful recipes in this book offer outrageously addictive taste sensations, combinations that may seem wacky but work wonders, and bold in-your-face flavors. Learn how to make mad-genius dishes such as Dessert Loaf, Wild-Style Lasagna, and Prison Pad Thai, as well as recipes that evoke the melting pot that is Brooklyn, both old and new, relying on African-American classics reinterpreted for the modern cook.
Marcela Valladolid loves to entertain guests at her beautiful home in San Diego, and just as she did in Casa Marcela, this book captures the spirit of her hybrid Mexican-American upbringing in vibrant and mouthwatering recipes. Picadillo Lettuce Cups are topped with avocado and lime and make for perfect finger food; the classic panzanella salad is updated with tomatillos, panela cheese, and pork rinds; and vegetarian options include Chickpea Ceviche Tostadas and Sweet Potato Chipotle Hummus.
For those who are always short on time when it comes to cooking, Ellie is here to help. Her recipes—which include breakfast bakes, soups, salads, casseroles, and more—can all be prepared ahead of time, making putting food on the table that much easier.
Michelle Bernstein’s Latin food is unlike any that you’ve probably tasted. Full of flavor, it is familiar but exciting — vividly seasoned but not fiery hot, with touches that reflect the casual vivacity of Miami. You’ll find many appetizers to light up a gathering: Fried Calamari with Chile-Coconut Sauce, irresistibly flaky Ground Beef and Tomato Empanadas, and bright Peruvian Mixed Seafood Ceviche. Or start off with Michelle’s cool riff on a Spanish classic, White Gazpacho with Almonds, Grapes, and Cucumber.
To food lovers the world over, a trip to Paris is not complete without a visit to Poilâne. Ina Garten raves about the bread’s “extraordinary quality.” Martha Stewart says the P in Poilâne stands for “perfect.” For the first time, Poilâne provides detailed instructions so bakers can reproduce its unique “hug-sized” sourdough loaves at home, as well as the bakery’s other much-loved breads and pastries.

Chef James Briscione has mined the latest scientific research to reveal the chemical basis of flavor, how different flavors work together, and which ingredients have the most flavors in common—and thus are scientifically proven to taste good together. Briscione distills this information into easy-to-use infographics—“flavor matrices”—that reveal the surprising compatibilities between them, and which point to delicious new pairings beyond our wildest imaginings.

The first cookbook from Boston’s acclaimed and beloved Myers+Chang restaurant
For their first major book since the groundbreaking *Zahav*, Michael Solomonov and Steven Cook go straight to the food of the people—the great dishes that are the soul of Israeli cuisine. Usually served from tiny eateries, hole-in-the-wall restaurants, or market stalls, these specialties have passed from father to son or mother to daughter for generations. To find the best versions, the authors scoured bustling cities like Tel Aviv, Jerusalem, and Haifa, and sleepy towns on mountaintops. They visited bakeries, juice carts, beaches, even weddings.

Their finds include meals in the hand like falafel and pita; juicy grilled and roasted spice-rubbed meats; stuffed vegetables; a wealth of chopped vegetable salads; a three-minute fluffy hummus with more than two dozen toppings; and pastries, ice creams, and shakes. Solomonov has perfected and adapted every recipe for the home kitchen.
Atelier Crenn: Metamorphosis of Taste
Dominique Crenn
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Atelier Crenn is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn's rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Crenn, in San Francisco. Crenn's food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation.
WineWise, Revised Edition
The Culinary Institute of America
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Completely revised and updated, this new edition of the essential consumer guide to wine features all the most current information for today's wine landscape. The authors, longtime wine educators at The Culinary Institute of America, have added all the latest and most relevant information to their award-winning book, including new picks for the best regional producers, off-the-beaten-path finds, and bargain bottles.
In this best-selling book from the CIA, you’ll find everything you need to plan and pull off unforgettable get-togethers—from important formal events to simple, casual affairs with friends. It’s packed with plenty of recipes for perfect party foods, as well as practical and thorough advice on planning, decorating, and serving. It also features helpful and gorgeous full-color photographs throughout.
Marcela Valladolid loves to entertain guests at her beautiful home in San Diego, and just as she did in Casa Marcela, this book captures the spirit of her hybrid Mexican-American upbringing in vibrant and mouthwatering recipes. Picadillo Lettuce Cups are topped with avocado and lime and make for perfect finger food; the classic panzanella salad is updated with tomatillos, panela cheese, and pork rinds; and vegetarian options include Chickpea Ceviche Tostadas and Sweet Potato Chipotle Hummus.

Amazingly delicious recipes from the team behind Hearst's wildly popular Delish.com website. The fun-packed Delish cookbook features 175 recipes that are meant to be devoured: Grilled Cheese Dippers, Sloppy Joe Potato Skins, Chicken Parm Burgers, Lasagna Stuffed Peppers, Mint Chip Brownie Cups, Cookie Dough Cheesecake, and dozens more. This is the book their 30 million fans are waiting for.
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Faye Levy
Hardcover • $35.00 • 9780028623375 • 7 ⅞ x 9 ⅝
In this update of a beloved classic, more than 200 recipes and 125 photos showcase all the best of the Christmas season. Whether entertaining family and friends, looking for new cookies or cocktails, or bringing food to a party, there’s something for every home cook in this one-stop compendium for the merriest—and busiest—holiday of the year.
Weber’s Ultimate Grilling is the new flagship title from this beloved brand, with more than 100 all-new Weber recipes created specifically to teach key grilling techniques. This cutting-edge book is an entirely new take on grilling today, with every recipe step visually depicted in full-color photography. This innovative, photo-rich recipe style makes the book fun and easy to use. With the recipes in this book, anyone can be a barbecue genius; each recipe is extensively tested to deliver delicious results every time.
How to Grill Everything
Simple Recipes for Great Flame-Cooked Food
Mark Bittman
Paper Over Board • $30.00 • 9780544790308
8 x 9 • 576 Pages • Full Color

Here’s how to grill absolutely everything—from the perfect steak to cedar-plank salmon to pizza on the grill—explained in Mark Bittman’s trademark simple, straightforward style. Featuring more than 250 recipes and hundreds of variations, plus Bittman’s practical take and indispensable advice on all the grilling basics, this book is a complete exploration of the grill’s nearly endless possibilities.
This brand-new, Instant Pot-authorized collection is sure to excite devoted Instant Pot users with recipes such as Chinese Steamed Ribs, Mexican Pulled Pork, Lebanese Baba Ghanoush and so much more. And, thanks to the Instant Pot, these dishes can be ready in a fraction of the time they would normally take using traditional cooking methods. Pitre's recipes do away with artificial, processed ingredients and instead focus on whole foods, meats and vegetables making this collection healthful, easy to prepare, and delicious.

Instant Pot Fast and Easy
100 Simple and Delicious Recipes for Your Instant Pot
Urvashi Pitre
Paperback • $21.99 • 9781328577863
8 x 9 • 240 pages • Full Color

This brand-new, Instant Pot-authorized collection is sure to excite devoted Instant Pot users with recipes such as Chinese Steamed Ribs, Mexican Pulled Pork, Lebanese Baba Ghanoush and so much more. And, thanks to the Instant Pot, these dishes can be ready in a fraction of the time they would normally take using traditional cooking methods. Pitre's recipes do away with artificial, processed ingredients and instead focus on whole foods, meats and vegetables making this collection healthful, easy to prepare, and delicious.

From Gourmet to Everyday, 175 Must-Have Recipes
The Editors at Houghton Mifflin Harcourt
Paperback • $25.00 • 9781328851055 • 8 x 9

Tasting Table calls the Instant Pot “the hottest kitchen tool since George Foreman’s pint-size grill” and everyone from Ruth Reichl to top food bloggers rave about its efficiency, convenience, and affordability. Now, with this licensed cookbook—one of the most comprehensive published to date—you can discover exactly how much this miracle appliance can do.

Instant Pot Miracle
From Gourmet to Everyday, 175 Must-Have Recipes
The Editors at Houghton Mifflin Harcourt
Paperback • $25.00 • 9781328851055 • 8 x 9
Better Homes and Gardens
Fast or Slow
Delicious Meals for Slow Cookers, Pressure Cookers, or Multi Cookers
Paperback • $19.99 • 9781328918499 • 8 x 9

Better Homes and Gardens
Wonder Pot
One-Pot Meals from Slow Cookers, Dutch Ovens, Skillets, and Casseroles
Paperback • $19.99 • 9781328762238 • 8 x 9

Better Homes and Gardens
I Didn’t Know My Slow Cooker Could Do That
150 Delicious, Surprising Recipes
Paperback • $19.99 • 9780544569812 • 71⅛ x 9 ½

Five Ingredients or Less Slow Cooker Cookbook
Stephanie O’Dea
Paperback • $24.99 • 9780544284227 • 8 x 9

365 Slow Cooker Suppers
Stephanie O’Dea
Paperback • $24.99 • 9781118230817 • 8 x 9

Better Homes and Gardens
Skinny Slow Cooker
More Than 150 Light & Luscious Recipes That Cook While You’re Away
Paperback • $19.99 • 9781118567845 • 9 x 10

Better Homes and Gardens
The Ultimate Slow Cooker Book
More than 400 Recipes from Appetizers to Desserts
Paperback • $19.95 • 9780470540329 • 6 ¾ x 9 ¾

Better Homes and Gardens
Year-Round Slow Cooker Recipes
More than 500 Recipes for All Seasons
3/5-Ring Bound • $29.99 • 9781118217788 • 8 1¼ x 10

Better Homes and Gardens
So-Easy Slow Cooker
Paperback • $12.95 • 9780696242021 • 8 ⅛ x 10 ⅞

HOUGHTON MIFFLIN HARCOURT    hmhbooks.com  65
SPRING GREENS WITH SALAMI CROUTONS
From No Crumbs Left
© Tim Turner

Lifestyles
The air fryer makes home cooking easy and healthy. Every one of the recipes in this book can be made in an hour or less, and many are on the table in as little as 30 minutes. And there is no shortage of flavors—with recipes inspired by authentic Indian, Korean, Mexican cuisines and more, including Poblano Cheese Frittata, Thai Chicken Sate, Chicken Fajitas, Shrimp Scampi, and Chinese Spare Ribs, to name just a few.
Melissa Hartwig is making it even easier to achieve Whole30 success with delicious slow cooker recipes that turn ingredients into delicious, hearty meals with ease while you’re out and about. The Whole30 Slow Cooker is packed with 150 recipes designed to get you out of the kitchen fast, so you can enjoy all the benefits of your Whole30-inspired lifestyle.
Whether someone just finished a Whole30 or simply wants to start eating better, one of the biggest challenges they encounter can be intimidating recipes with esoteric ingredients, but you won’t find that here. Like other books in the Whole30 Endorsed series, every recipe will indicate if it’s Whole30 compliant, gluten-free, grain-free, and dairy-free, and easy variations will be suggested. That being said, at least 60 of the 100 mouthwatering recipes will be totally Whole30 compliant.

Teri Turner, an up-and-coming sensation in the food blog world, has a rapidly growing social media following and legions of fans clamoring for her first book. Her recipes are delicious, easy to prepare, and healthful.

This cookbook, the first ever fully endorsed and supported by Whole30, offers a collection of 150 recipes to keep Whole30 devotees going strong. Many recipes like Spaghetti Squash Chicken Alfredo are fully Whole30-compliant, and all are gluten-free, but you’ll also find recipes with a careful reintroduction of grains, beans and legumes, and even desserts! Throughout the book, icons help readers identify which recipes fit their dietary constraints.
In this ground-breaking cookbook with 250 recipes and 75 photos, Cordain makes eating Paleo a pleasure, not a burden. Ranging from Cucumber Aqua Fresca to Fruit-Stuffed Top Loin Roast with Brandy Sauce, the recipes satisfy even the most finicky. This is the book the Paleo community has been waiting for—scientific accuracy combined with great taste.
How to Be Well
The 6 Keys to a Happy and Healthy Life
Frank Lipman, M.D.
Paper Over Board • $30.00 • 9781328904782 • 8 x 9

Glow15
A Science-Based Plan to Lose Weight, Revitalize Your Skin, and Invigorate Your Life
Naomi Whittel
Hardcover • $26.00 • 9781328897671 • 6 x 9

Yogurt Culture
A Global Look at How to Make, Bake, Sip, and Chill the World’s Creamiest, Healthiest Food
Cheryl Sternman Rule
Paper Over Board • $22.00 • 9780544252325 • 8 ½ x 8 ½

Two Moms in the Raw
Simple, Clean, Irresistible Recipes for Your Family’s Health
Shari Koolik Leidich
Hardcover • $22.00 • 9780544253254 • 8 x 9

Better Homes and Gardens Skinny Dinners
200 Calorie Smart Recipes Your Family Will Love
Paperback • $19.99 • 9780544336698 • 9 x 10

Better Homes and Gardens Skinny Slow Cooker
More than 150 Light & Luscious Recipes that Cook While You’re Away
Paperback • $19.99 • 9781118567845 • 9 x 10

Better Homes and Gardens Eat Well Lose Weight
Spiral Bound • $21.95 • 9780470540312 • 6 ½ x 9

1,000 Low-Calorie Recipes
Jackie Newgent
Hardcover • $35.00 • 9780470902578 • 7 ½ x 9 ¼

Better Baking
Wholesome Recipes, Delicious Desserts
Genevieve Ko
Paper Over Board • $30.00 • 97805445557260 • 7 ¾ x 10
Delicious desserts, baked goods, and other high-fat treats for people following the incredibly popular ketogenic diet.

The ketogenic diet has taken America by storm, and author Urvashi Pitre can attest to its effectiveness firsthand. Following this high-fat, low-carb way of eating helped her lose (and keep off) 80 pounds. Best known for the high-quality and impeccably tested recipes on her blog, TwoSleevers.com, Urvashi here turns her expertise to the snacks and treats that people miss most when they’re eating the keto way—quick breads, muffins, pancakes, cookies, cakes, pies, ice cream, and more. Urvashi offers recipes for many classic, high-carb favorites that have been reworked to be “fat bombs,” which help keep your macros in balance, as well as prevent you from craving all the things you usually can’t eat when you’re trying to lose weight. Many of the 75 recipes require no more than 10 to 15 minutes of prep time, and they taste as delicious and indulgent as they sound—how about Chocolate Peanut Butter Pops, Mocha Cheesecake, or Almond Butter Bombs? She also includes recipes for tasty smoothies, savory dressings, and sauces to round out the collection.

ABOUT THE AUTHOR
URVASHI PITRE lost 80 pounds following a restricted-calorie, low-carb, keto diet, and she uses her blog, Two Sleevers, to share recipes with others. She is the author of Instant Pot Fast & Easy, Every Day Easy Air Fryer, Indian Instant Pot Cookbook, and The Keto Instant Pot Cookbook.
EatingWell magazine provides a no-nonsense, easy-to-understand approach to eating clean, to get readers on the road to their healthiest selves. The recipes, which take 45 minutes or less, work for even the most time-pressed cooks.

EatingWell magazine provides a no-nonsense, easy-to-understand approach to eating clean, to get readers on the road to their healthiest selves. The recipes, which take 45 minutes or less, work for even the most time-pressed cooks.

Satisfying to eat, loaded with healthy ingredients, and so simple to make, it's no wonder that soup recipes are perennial favorites. This book brings together more than 100 of the very best of EatingWell's soups in an easy-to-use cookbook with 100 color photos.

Eating Clean
The 21-Day Plan to Detox, Fight Inflammation, and Reset Your Body
Amie Valpone
Paperback • $25.00 • 9780544546462 • 8 x 9

The Superfood Swap
The 4-Week Plan to Eat What You Crave Without the C.R.A.P.
Dawn Jackson Blatner
Paper Over Board • $25.99 • 9780544535558 • 8 x 9
Lifestyles

Gluten-Free Cooking for Two
125 Favorites
Carol Fenster
Paperback • $19.99 • 9780544828681 • 7 x 9 • 240 pages • Full color

Featuring more than 125 delectable recipes perfectly sized for one- and two-person households, this indispensable cookbook has great ideas for breakfasts, breads and baked goods, sandwiches and soups, dinner entrees, and decadent desserts.

Gluten-Free Girl Every Day
Shauna James Ahern with Daniel Ahern
Paper Over Board • $29.99 • 9781118115213 • 8 x 9

Gluten-Free Girl and the Chef
A Love Story with 100 Tempting Recipes
Shauna James Ahern with Daniel Ahern
Paperback • $19.99 • 9781118383575 • 7 ½ x 9 ¼

100 Best Quick Gluten-Free Recipes
Carol Fenster
Hardcover • $16.99 • 9780544263710 • 5 ⅛ x 8 ⅛

100 Best Gluten-Free Recipes
Carol Fenster
Hardcover • $16.95 • 9780470475836 • 5 ⅛ x 8 ¼

Gluten-Free 101
The Essential Beginner’s Guide to Easy Gluten-Free Cooking
Carol Fenster
Paperback • $19.99 • 9781118539125 • 8 x 9

1,000 Gluten-Free Recipes
Carol Fenster
Hardcover • $35.00 • 9780470067802 • 7 ¾ x 9 ⅛
EatingWell magazine is known among its readers for being a beacon of knowledge and reliability when it comes to maintaining a healthy and active lifestyle in and out of the kitchen. EatingWell Vegetables guides veggie lovers and novices through the world of produce, including basic information, shopping notes, and cooking tips on more than 100 common (like celery) and less common (like puntarelle) vegetables, plus recipes for each vegetable.

A restorative bowl of vegetarian ramen sent Lukas Volger on a quest to capture the full flavor of all the one-bowl meals that are the rage today—but in vegetarian form. With the bowl as organizer, the possibilities for improvisational meals full of seasonal produce and herbs are nearly endless.

The ultimate guide to meatless meals, completely updated and better than ever—and now with color photography throughout.
Lifestyles

• Vegetarian •

*The Heart of the Plate*
Vegetarian Recipes for a New Generation
Mollie Katzen
Paper Over Board • $34.99 • 9780547571591 • 7 1/4 x 10

*Olive Trees and Honey*
A Treasury of Vegetarian Recipes from Jewish Communities Around the World
Gil Marks
Hardcover • $29.95 • 9780764544132 • 8 x 9 1/4

*Vegetarian Cooking at Home with The Culinary Institute of America*
The Culinary Institute of America
Hardcover • $34.99 • 9780470421376 • 9 1/4 x 10

*Fresh & Fast Vegetarian*
Recipes That Make a Meal
Marie Simmons
Paperback • $17.95 • 9780547368917 • 7 1/4 x 9

*Better Homes and Gardens 365 Vegetarian Meals*
Inspiring Meals for Every Day of the Year
Paperback • $19.95 • 9780470886601 • 8 1/4 x 9 1/4
**Vegan Reset**
The 28-Day Plan to Kickstart Your Healthy Lifestyle
Kim-Julie Hansen
Paperback • $24.99 • 9781328454034
8 x 9 • 336 pages • Full Color

No matter what your dietary choices may be, a reset is a way to jump-start or refocus healthy habits and get your body to a state of optimum health. Here, blogger Kim-Julie Hansen offers a practical and easy-to-follow program, laid out day by day with meal plans, prep, shopping lists, recipes, and personal tips and inspiration—an invaluable guide for anyone (vegan or not) looking to kickstart healthier habits, whether to lose weight, become fitter, or simply cultivate a more balanced lifestyle.

**Vegan Food for the Rest of Us**
Recipes Even You Will Love
Ann Hodgman
Paperback • $22.00 • 9780544324497 • 7 ½ x 9

To create her very best recipes for *Beat This!*, a cult favorite and a hilarious book full of seriously delicious recipes, Ann's formula was simple: "Double the chocolate and add bacon.” But when she decided to go vegan, what in the world was she going to put in her pound cake—buttons? More than 100 Hodgman-family-tested recipes later, *Vegan Food for the Rest of Us* was born, full of brilliantly original culinary discoveries, honest and funny writing, and yes, the very, very best recipes.

**Healthy Happy Vegan Kitchen**
Over 220 Inspiring Plant-Based Recipes to Transform Your Health
Kathy Patalsky
Paperback • $25.00 • 9780544379800 • 8 x 9

**Vegan Under Pressure**
Perfect Vegan Meals Made Quick and Easy in Your Pressure Cooker
Jill Nussinow
Paperback • $18.00 • 9780544464025 • 8 x 9

**Pure Artistry**
Extraordinary Vegan and Gluten-Free Cakes
Emily Lael Aumiller
Paper Over Board • $35.00 • 9780544190696 • 9 x 10
This is the ultimate DIY pantry book, doing double duty with recipes for vegan staples, plus ideas on how to use them as building blocks in both new and classic recipes. Many cooks prefer to make their own basics rather than buy expensive store versions, which are often loaded with additives and preservatives. These easy recipes make it easy to stock a home pantry.
Academy of Nutrition and Dietetics
Roberta Larson Duyff
Paperback • $30.00 • 9780544520585 • 7 7/16 x 10

Better Homes and Gardens
The Ultimate Quick & Healthy Book
Paperback • $19.99 • 9780544245792 • 6 3/4 x 9 1/4

The Chopra Center Cookbook
Nourishing Body and Soul
Deepak Chopra, David Simon, Leanne Backer
Paperback • $15.95 • 97804711454045 • 6 x 9

Better Homes and Gardens
Calorie-Smart Meals
150 Recipes for Delicious 300-, 400-, and 500-Calorie Dishes
Paperback • $19.99 • 9780544569829 • 7 7/16 x 9 1/2

Spiralize This!
75 Fresh and Delicious Recipes for Your Spiralizer
Martha Shulman
Paper Over Board • $17.99 • 9780544913677 • 7 x 8

Fish
The Complete Guide to Buying and Cooking More Than 500 Recipes for 70 Kinds of Fish & Seafood
Mark Bittman
Paperback • $19.95 • 9780028631523 • 7 1/2 x 9 1/4

Fish Without a Doubt
The Cook’s Essential Companion
Rick Moonen and Roy Finamore
Hardcover • $35.00 • 9780618531196 • 8 x 9 1/4

Sodium Girl’s Limitless
Low-Sodium Cookbook
How to Lose the Salt and Eat the Foods You Love
Jessica Goldman Foung
Paperback • $24.99 • 9781118123775 • 8 x 10

The Chopra Center Cookbook
Nourishing Body and Soul
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Paperback • $15.95 • 97804711454045 • 6 x 9

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75 Fresh and Delicious Recipes for Your Spiralizer
Martha Shulman
Paper Over Board • $17.99 • 9780544913677 • 7 x 8

Fish
The Complete Guide to Buying and Cooking More Than 500 Recipes for 70 Kinds of Fish & Seafood
Mark Bittman
Paperback • $19.95 • 9780028631523 • 7 1/2 x 9 1/4
A practical and innovative guide for people living with diabetes who want to take control of their health by making simple, achievable adjustments to their diet and lifestyle—from the trusted experts at Diabetic Living.

Diabetic Living Diabetes Daily
Tips and Recipes for Mindful Eating and Living
Diabetic Living Editors
Paperback • $19.99 • 9781328497703
8 x 9 ½ • 256 Pages • Full Color

The latest book from the experts at Diabetic Living magazine, Diabetes Daily offers achievable lifestyle changes that meet people wherever they may be on the diabetic journey—from prediabetes to newly diagnosed to managing their disease after many years. Divided into two sections, this unique guide will help people eat and live mindfully to beat Type 2 diabetes. The Mindful Living section includes coping skills for anxiety; stress busters; how to ask for help; meditation made easy; food-free ideas for decompressing, and more. The Mindful Eating section features vegetable-packed dishes; a plant-based protein primer; whole-food snacking ideas; and two weeks of appealing menus. In addition, every recipe is ADA compliant for healthy weight loss.
Lifestyles

Diabetic Living
Eat to Beat Diabetes
Diabetic Living Editors
Spiral Bound • $27.00 • 9780544582651 • 8 ½ x 10

Diabetic Living
Healthy Swaps for Diabetes
Diabetic Living Editors
Paperback • $19.99 • 9780544800649 • 7 1/8 x 9 ½

Diabetic Living
Diabetes Meals by the Plate
Diabetic Living Editors
Paperback • $19.99 • 9780544302136 • 9 x 10

Diabetic Living
Diabetes: What to Eat
Diabetic Living Editors
Spiral Bound • $24.99 • 97811118006894 • 6 ¾ x 9 ¾

1,000 Diabetes Recipes
Jackie Mills
Hardcover • $35.00 • 9780470407448 • 7 ½ x 9 ¼

Diabetic Living
The Ultimate Diabetes Cookbook
More than 400 Healthy, Delicious Recipes
Diabetic Living Editors
Paperback • $19.99 • 97811118626795 • 6 ¾ x 9 ¾

Diabetic Living
Quick & Easy Meals
Diabetic Living Editors
Paperback • $19.95 • 9780470872802 • 9 x 10

Diabetic Slow Cooker
151 Cozy, Comforting Recipes
Diabetic Living Editors
Paperback • $19.99 • 9781111834430 • 9 x 10

Our Best Diabetic Living Recipes
500 Favorite Recipes
Diabetic Living Editors
Paperback • $29.95 • 9780696241987 • 8 ⅛ x 10 ¾
AROUND THE WORLD

SHRIKHAND (SWEET CARDAMOM YOGURT)
From Indian-ish
© Mackenzie Kelley
Instagram influencers, health nuts (of all dietary stripes), foodies, and cooks all across America have one thing in common—everyone loves avocados. Enter Avocaderia, an all-avocado bar launched in Brooklyn and soon to expand into Manhattan and then to the west coast. Recipes include favorites from the café to re-create at home as well as new additions—healthy, filling dishes that range from toasts to salads to bowls to smoothies.
Pati’s Mexican Table
The Secrets of Real Mexican Home Cooking
Pati Jinich
Hardcover • $30.00 • 9780547636474 • 8 x 10

Mexican Today
New and Rediscovered Recipes for Contemporary Kitchens
Pati Jinich
Paper Over Board • $30.00 • 9780544557246 • 7 15/16 x 10

The Fire of Peru
Recipes and Stories from My Peruvian Kitchen
Ricardo Zarate
Paper Over Board • $35.00 • 9780544454309 • 9 x 10

Cuisine à Latina
Fresh Tastes and a World of Flavors from Michy’s Miami Kitchen
Michelle Bernstein and Andrew Friedman
Hardcover • $30.00 • 9780618867509 • 9 x 9

Truly Mexican
Essential Recipes and Techniques for Authentic Mexican Cooking
Roberto Santibañez with JJ Goode
Hardcover • $35.00 • 9780470499559 • 9 x 10

1,000 Mexican Recipes
Marge Poore
Hardcover • $35.00 • 9780764564871 • 7 3/8 x 9 1/8

Tippling Bros.
A Lime and a Shaker
Discovering Mexican-Inspired Cocktails
Tad Carducci and Paul Tanguay
Paper Over Board • $18.99 • 9780544302327 • 5 ½ x 8 ½

1,000 Spanish Recipes
Penelope Casas
Hardcover • $35.00 • 9780470164990 • 7 ½ x 9 ¾
To food lovers the world over, a trip to Paris is not complete without a visit to Poilâne. Ina Garten raves about the bread’s “extraordinary quality.” Martha Stewart says the P in Poilâne stands for “perfect.” For the first time, Poilâne provides detailed instructions so bakers can reproduce its unique “hug-sized” sourdough loaves at home, as well as the bakery’s other much-loved breads and pastries.
In *Baking Chez Moi*, Dorie Greenspan explores the fascinating world of French desserts, bringing together a charmingly uncomplicated mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country.

Whether it’s classic lemon-glazed madeleines, a silky caramel tart, or “Les Whoopie Pies,” Dorie puts her own creative spin on each dish, guiding us with the friendly, reassuring directions that have won her legions of ardent fans.
Virgin Territory
Exploring the World of Olive Oil
Nancy Harmon Jenkins
Paper Over Board • $29.99 • 9781118203224 • 8 x 9

Foods of the Greek Islands
Cooking and Culture at the Crossroads of the Mediterranean
Aglaia Kremezi
Paperback • $19.99 • 9780544465022 • 7 ⅝ x 10

Mediterranean Cooking
The Culinary Institute of America and Lynne Gigliotti
Hardcover • $34.99 • 9780470421369 • 9 ¼ x 10

Olives and Oranges
Recipes and Flavor Secrets from Italy, Spain, Cyprus, and Beyond
Sara Jenkins, Mindy Fox
Hardcover • $35.00 • 9780618677641 • 7 15/16 x 10

The Mediterranean Slow Cooker
Michele Scicolone
Paperback • $22.00 • 9780547744452 • 7 ½ x 9 ¼
For their first major book since the groundbreaking *Zahav*, Michael Solomonov and Steven Cook go straight to the food of the people—the great dishes that are the soul of Israeli cuisine. Usually served from tiny eateries, hole-in-the-wall restaurants, or market stalls, these specialties have passed from father to son or mother to daughter for generations. To find the best versions, the authors scoured bustling cities like Tel Aviv, Jerusalem, and Haifa, and sleepy towns on mountaintops.

*Zahav*  
*A World of Israeli Cooking*  
Michael Solomonov and Steven Cook  
Paper Over Board • $35.00 • 9780544373280 • 9 x 11

*Encyclopedia of Jewish Food*  
Gil Marks  
Hardcover • $50.00 • 9780470391303 • 8 x 9

*Olive Trees and Honey*  
A Treasury of Vegetarian Recipes from Jewish Communities Around the World  
Gil Marks  
Hardcover • $29.95 • 9780764544132 • 8 x 9 ½
Ivan Orkin is a self-described gaijin (guy-jin), a Japanese term that means “outsider.” In The Gaijin Cookbook, he condenses his experiences into approachable recipes for every occasion, including weeknights with picky kids, boozy weekends, and celebrations. Everyday dishes like Pork and Miso-Ginger Stew, Stir-Fried Udon, and Japanese Spaghetti with Tomato Sauce are what keep the Orkin family connected to Japan.
**Indian-ish**
*Recipes and Antics from a Modern American Family*
Priya Krishna
Paper Over Board • $28.00 • 9781328482471
7 11/16 x 10

A witty and irresistible celebration of one very cool and boundary-breaking mom’s “Indian-ish” cooking—with accessible and innovative Indian-American recipes! Indian food is everyday food! This colorful, lively book is food writer Priya Krishna’s loving tribute to her mom’s “Indian-ish” cooking—a trove of one-of-a-kind Indian-American hybrids that are easy to make, clever, practical, and packed with flavor. Think Roti Pizza, Tomato Rice with Crispy Cheddar, Whole Roasted Cauliflower with Green Pea Chutney, and Malaysian Ramen.

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**Helen’s Asian Kitchen**
*Easy Chinese Stir-Fries*
Helen Chen
Hardcover • $17.95 • 9780470387566 • 7 x 8

**Myers+Chang at Home**
*Recipes from the Beloved Boston Eatery*
Joanne Chang
Paper Over Board • $32.00 • 9780544836471 • 8 x 9

**Anjum’s New Indian**
Anjum Anand
Paperback • $24.95 • 9780470928127 • 7 3/4 x 9 3/4

**Bollywood Kitchen**
*Home-Cooked Indian Meals Paired with Unforgettable Bollywood Films*
Sri Rao
Paper Over Board • $25.00 • 9780544971257 • 8 x 9
USA Today called Taqueria del Sol “a runaway success.” Bon Appétit said it best: “Move over, Chipotle!” The fast-casual food of Eddie Hernandez, the James Beard–nominated chef/co-owner of the restaurant, lands on the commonalities of Southern and Mexican food, with dishes like Memphis barbecued pork tacos, chicken pot pie served in a “bowl” of a puffed tortilla, turnip greens in “potlikker” with chile de arbol, or the “Eddie Palmer,” sweet tea with a jab of tequila.
Baking & Desserts

SUNDAY’S LEMON CHEESECAKE
From Bigger Bolder Baking
© Carla Choy
**Pastry Love**

A Baker’s Journal of Favorite Recipes  
Joanne Chang  
Paper Over Board • $40.00 • 9780544836488  
7 11/16 x 10 • 352 Pages • Full Color • Pub Date: 11/05/2019

James Beard Award-winning baker Joanne Chang is best known around the country for her eight acclaimed Flour bakeries in Boston. She has already published two books based on the offerings at Flour, but *Pastry Love* is her most personal and comprehensive book yet. It includes 125 dessert recipes for many things which she could never serve in a bakery setting, such as items that are best served warm or with whipped cream over the top.

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**Rose’s Baking Basics**

100 Essential Recipes, with More Than 600 Step-by-Step Photos  
Rose Levy Beranbaum  
Paper Over Board • $35.00 • 9780544816220 • 8 x 10e

Trusted baking expert Rose Levy Beranbaum is known not only for her wonderful, often whimsical recipes, but also for her unparalleled skill as a teacher, guiding readers through every recipe for can’t-fail results. In this book of 100 no-fuss recipes everyone should know, she has streamlined and simplified her approach and added step-by-step photography for nearly every recipe—more than 600 mouthwatering and instructive photos—resulting in a must-have collection for novice bakers and also longtime fans.
**Marbled, Swirled, and Layered**
150 Recipes and Variations for Artful Bars, Cookies, Pies, Cakes, and More
Irvin Lin
Paper Over Board • $30.00 • 9780544453739 • 8 x 9

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Hardcover • $19.99 • 9780470947616 • 5½ x 8½

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Paperback • $16.99 • 9780544166646 • 8 x 8
There is a perfect cookie for every occasion and Betty Crocker Cookies has them all. This foundational book of cookies covers tips and tricks for making, storing, and gifting cookies of all kinds. With chapters organized by baking circumstances, bakers can quickly find a cookie recipe right for them—whether it's No-Bake Peanut Butter Kiss Cookies when it's too hot to turn on the oven, the Caramel-Filled Snickerdoodle Blondies that are easy to take on the go, or the Festive White Velvet Star Stacks that will light up any celebration!
To food lovers the world over, a trip to Paris is not complete without a visit to Poilâne. Ina Garten raves about the bread’s “extraordinary quality.” Martha Stewart says the P in Poilâne stands for “perfect.” For the first time, Poilâne provides detailed instructions so bakers can reproduce its unique “hug-sized” sourdough loaves at home, as well as the bakery’s other much-loved breads and pastries.
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Terry Theise

Hardcover • $25.00 • 9781328762214 • 8 ½ x 11

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Richard Betts

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The Essential Scratch & Sniff Guide to Becoming a Wine Expert

*Take a Whiff of That*

Richard Betts

Scented Board Book • $22.00 • 9780544005037 • 10 x 8

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WineWise, Second Edition
The Culinary Institute of America, Steven Kolpan, Michael A. Weiss, and Brian H. Smith
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Michaele Weissman
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Advice about food can be confusing. There's usually only one thing experts can agree on: Some ingredients—often the most enjoyable ones—are bad for you, full stop. But as Aaron Carroll explains, these oversimplifications are both wrong and dangerous: If we stop consuming some of our most demon-ized ingredients altogether, it may actually hurt us. Full of counterintuitive lessons about food we hate to love, *The Bad Food Bible* is for anyone who wants to forge eating habits that are sensible, sustainable, and occasionally indulgent.
**New York in a Dozen Dishes**
Robert Sietsema
Paperboard • $22.00 • 9780544454316 • 304 pages • 5 ¾ x 8

In thirteen essays (a baker’s dozen) covering distinctive dishes from a cross-section of New York City’s cultural makeup, veteran food journalist Robert Sietsema explores how foods from around the world arrived, commingled, and became part of the city’s culinary identity. Sietsema writes from personal experience as a restaurant critic eating in thousands of restaurants across five boroughs (and New Jersey) over the span of multiple decades; each chapter ends with a recipe.
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Eric Schlosser and Charles Wilson  
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Eric Schlosser  
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Paperback • $15.95 • 9780547750330 • 5 ⅛ x 8

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Jane Stern and Michael Stern  
Paperback • $19.95 • 9780547059075 • 5 ¼ x 7 ¾
Curly hot dogs; lobster rolls; spaghetti in raw tomato sauce; spinach with croutons; sushi salmon cakes; skillet bread and homemade butter; raspberry cake: These recipes are destined to become irresistible new classics for kids. Ever since she was five, Jacques's granddaughter, Shorey, has loved “helping” him in the kitchen. Now that she is twelve, Jacques gives her a short course in her favorite dishes, “food that is plain, but elegant, and more than anything, fun.”
This wordless picture book follows the trials of a little old lady who attempts to make pancakes for her breakfast. “The optimistic determination of the woman and the gentle humor of the illustrations make this an appealing book for the very young.” —School Library Journal

From the coast of 19th century Maine to a schooner on the high seas manned by hungry sailors, Pat Miller takes readers on a rollicking adventure that explores the simple and surprisingly logical origin story of the iconic doughnut.
Kids Cooking

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