

Cookbook Catalog



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6/2020

Baby Food

The Multi-Cooker Baby Food Cookbook by Jenna Helwig

Helwig shares 100 recipes to nurture your baby's development and cultivate wholesome family mealtimes.

Real Baby Food: Easy, All-Natural Recipes for Your Baby & Toddler by Jenna Helwig

Nothing compares with making your own baby food. It's fresh, you choose what goes into it, and it's a great way to introduce your child to a world of flavors.

The Ultimate New Mom's Cookbook by Aurora Satler

Brimming with wholesome, satisfying recipes for every stage from the first day of your pregnancy to those tricky toddler years, this book eases your transition into parenthood and sets the foundation for your child to be a healthy and adventurous eater.

Baking

Baking Artisan Pastries and Breads: Sweet and Savory Baking for Breakfast, Brunch and Beyond by Ciril Hitz

The clear directions will instill confidence in even the most novice baker.

Betty Crocker's New Cake Decorating by Betty Crocker

Make any occasion special with just the right cake; an incredible edible "Teddy Bear Cake" or a "Dinosaur Cake" makes a birthday magical. Each recipe has clear, concise directions with simple drawings that show you how to properly assemble the cakes.

The Big Book of Easy Baking with Refrigerated Dough Pillsbury

200 recipes that use prepared dough, showing its ease and versatility in a wide variety of recipes from pies and pizzas, to cookies and casseroles.

Bread Baking for Beginners by Bonnie Ohara

Baking a perfect loaf of bread is part science and part magic. Created from four simple ingredients of flour,

yeast, water, and salt, bread making is one of the most difficult (and delicious) baking endeavors.

Bread Illustrated

In this comprehensive cookbook, America's Test Kitchen breaks down the often intimidating art and science of bread baking, making it easy for anyone to create foolproof, bakery-quality breads at home.

Brownies, Bars & Goodies Galore by Jo McAuley

Bake your own home-made treats, following the recipes found in this GALORE-ious guide!

Budget Friendly Meals Better Homes and Gardens

Save time and money with these simple recipes made with just a few ingredients.

Cupcakes, Cookies & Pie, Oh, My by Karen Tack & Alan Richardson

Refrigerator cookies, pound cakes, pie dough, cheesecakes, bar cookies, and Jell-O are all transformed into amazing and playful desserts.

Delicious Poke Cakes by Roxanne Wyss and Kathy Moore

80 simple desserts with an extra flavor punch in each bite.

The Great Holiday Baking Book: Over 250 Recipes for Occasions Throughout the Year by Beatrice A. Ojakangas

An expert on traditional holidays and the special baked treats that mark them, Beatrice Ojakangas presents recipes for 21 seasonal occasions and cultural holidays.

The Great Scandinavian Baking Book by Beatrice A. Ojakangas

Ojakangas calls on her own Scandinavian heritage and wide-ranging knowledge of baking to produce the definitive cookbook for this rich cultural heritage.

Make Ahead Bread by Donna Currie

This de-mystifies the bread-baking process with simple recipes and easy-to-follow steps for fresh-from-the-oven bread.

Martha Stewart's Cupcakes: 175 Inspired Ideas for Everyone's Favorite Treat by Martha Stewart

Featuring 175 cupcake ideas and recipes for the cakes, frostings, fillings, and toppings, this guide includes instructions for basic and advanced decorating techniques.

No-Fail Gluten-Free Bread Baking by Pamela Ellgen

With this cookbook, you can forget about your failed attempts, and finally fill your kitchen with the aroma of freshly baked bread that is truly gluten-free.

Off the Shelf Baking Better Homes and Gardens

Each recipe combines the best quality step-saving convenience foods such as prepared pastries, fruit fillings, prepackaged cake, cookie mixes and more with fresh ingredients to create delectable desserts and dishes.

The Southern Cookie Book

There are over 120 tried-and-true recipes that run the gamut of cookies, bars, and confections, with mouthwatering photographs to match each recipe.

Beverages

10-Day Green Smoothie Cleanse by JJ Smith

The 10-day green smoothie cleanse will jump-start your weight loss, increase your energy level, clear your mind, and improve your overall health. Smith will help you learn to live a healthier lifestyle of detoxing and healthy eating.

Brewing Made Easy: A Step-by-Step Guide to Making Beer at Home by Joe Fisher & Dennis Fisher

The Fishers strip away the mysteries and ensure success with simple, step-by-step instructions, and they offer 25 great recipes for a variety of beer styles.

The Complete Soda Making Book by Jill Houk

Complete with recipes for floats, cocktails, and sweet treats, this is the ultimate resource for crafting delicious, healthy, and inexpensive sodas that your entire family will enjoy!

The Craft Beer Cookbook by Jacquelyn Dodd

From tender pork chops marinated in a bold and citrusy pale ale to apple fritters drizzled with an amber ale caramel sauce, these recipes are not only delicious, but they also capture the complex flavors of a perfectly balanced brew.

Fire Cider! 101 Zesty Recipes for Health-Boosting Remedies Made with Apple Cider Vinegar by Rosemary Gladstar

A lively collection of 101 recipes contributed by more than 70 herbal enthusiasts.

Make Your Own Soda by Anton Nocito with Lynn Marie Hulsman

This shares how easy it is to concoct homemade sodas from fresh, all-natural ingredients that are available at any market.

Tea-Vitalize by Mimi Kirk

Black, green, white, and oolong teas, as well as herbal infusions, have numerous health benefits, starting with hydration. They are a fun and delicious way to increase your liquid consumption without turning to commercial drinks.

Breakfast

The Breakfast Book by Vesela Tabakova

An invaluable and delicious collection of healthy whole food breakfast recipes that will please everyone at the table and become all time favorites.

Breakfast Recipes by Jacob Mills

In this breakfast cookbook, you'll find only the very best and most delicious breakfast recipes the world over. All these recipes are tried, tested and perfectly adapted for home cooking. Eating a nutritious and tasty breakfast every day will surely put a spring in your step!

Breakfast with Beatrice by Beatrice Ojakangas

With recipes drawn from her storied career and honed in her home kitchen, Breakfast with Beatrice prepares the cook--seasoned veteran or novice--to make breakfast the perfect start to every day.

Joy of Cooking: All about Breakfast & Brunch by Irma S.Rombauer, Marion Rombauer Becker, Ethan Becker

More than 90 recipes, including techniques and tips to make morning entertaining easier than ever before.

Butchering

The Complete Book of Butchering, Smoking, Curing and Sausage Making by Philip Hasheider

A hands-on guidebook for self-sufficient farmers, ranchers, and hunters with step-by-step instructions on butchering beef, venison, pork, lamb, poultry, and goats.

Home Butchering Handbook by Jamie Waldron & Angela England

All-in-one resource for processing meat, for the finest and freshest cuts.

Candy

Candy Lover's Cookbook by Conover Swofford

Celebrate Christmas with this marvelous collection of recipe books. Each offers dozens of tasty ideas for Christmas get-togethers, along with inspiration for the season.

The Ultimate Candy Book by Bruce Weinstein

This collection of more than 500 creative candy recipes covers Halloween, Christmas, Valentine's Day and more.

Canning and Preserving

The All New Ball Book of Canning and Preserving

Learn to preserve your favorite foods! This comprehensive guide aims to make canning easy for newbies, but includes surprising flavor twists and advanced techniques for those who already know the perks of preserving.

The Beginner's Guide to Making and Using Dried Foods by Teresa Marrone

Drying is a simple and easy way to preserve fresh fruits, vegetables, meats, and herbs. This comprehensive guide includes everything you need to know to get started.

Better Homes and Gardens You Can Can

Canning and preserving your own fruits and vegetables is a fun, affordable, and sustainable way to fill your pantry.

Canning and Preserving Your Own Harvest: An Encyclopedia of County Living Guide by Carla Emery and Lorene Forkner-Edwards

Equipped with the knowledge of when to harvest, how to harvest, and what supplies are needed, anyone can learn what it means to create authentic, old-fashioned recipes.

The Complete Book of Year-Round Small-Batch Preserving: Over 300 Delicious Recipes by Ellie Topp & Margaret Howard.

Because these recipes require a minimum of time and fuss, you'll enjoy making preserves almost as much as you will the eating of them.

Fermenting Food Step by Step by Adam Elabd

Shows you how to master the fermenting process with more than 80 step-by-step recipes plus you'll learn about the history and processes of fermentation throughout.

The New Preserves: Pickles, Jams, and Jellies by Anne V. Nelson

This takes a 21st century approach to the ancient kitchen craft of pickling and jam- and jelly-making. Nelson calls upon the newest safety and health information while also updating recipes for modern tastes, as she walks readers through every step of the preserving process.

Casseroles

The Best Casserole Cookbook Ever by Beatrice Ojakangas

From breakfast to dinner, and even appetizers and desserts, these comforting dishes and innovative feasts will have even the most casserole-wary cook dishing about the delights of the 500 recipes in this volume.

Taste of Home Casseroles

Casserole, hot dish, meal-in-one...no matter what you call it, these sensations have been family favorites for years.

Children's Cookbooks

ChopChop by Sally Sampson

Simple, healthy, delicious dishes for children and parents to make together.

The Cleaner Plate Club by Beth Bader & Ali Benjamin

Real moms offer simple solutions and tips to help parents get kids to eat non-processed food.

Cooking Well Healthy Kids: Easy Meals for Happy Toddlers by Sari Greaves

An easy-to-use recipe collection for parents looking for nutritious meals to please their little ones. Written by a registered dietitian-nutritionist and mother of two toddlers, the recipes are kitchen-tested and kid-approved.

The Good Housekeeping Illustrated Children's Cookbook

General information on kitchen safety and food preparation accompanies recipes for meals from breakfast to dinner, as well as for snacks, drinks, and desserts.

The Young Chef by Mark Ainsworth

Teaches kids to cook and think like a chef, with 100 delicious recipes, essential techniques, insider tips, fun facts, and more.

Cookery

Air Fryer Perfection

Introduces air fryer cooking, provides ratings for different models, and presents recipes for preparing meat, seafood, and vegetables in an air fryer.

Amish Cooking Class Cookbook by Wanda E. Brunstetter

Contributors share over 200 recipes for use in any kitchen, along with tips and tricks.

The Best Mexican Recipes

Let America's Test Kitchen be your guide to making deeply flavored Mexican dishes at home.

Betty Crocker's New Choices Cookbook

More than 500 great tasting easy recipes for eating right.

Biwabik Community United Church of Christ 2008 Cookbook

Includes some favorite recipes from Biwabik, Minnesota.

Chef Michael Smith's Kitchen by Michael Smith

This is a collection of Chef Michael's all-time favorite recipes that he cooks regularly in his own home kitchen, using lots of wonderful, memorable flavors to be enjoyed with family and friends.

Chaga: King of the Medicinal Mushrooms by David Wolfe

In addition to learning how to obtain wild chaga and the highest-quality chaga products, you'll get delicious recipes, concoctions, and extraction strategies to help you use chaga consistently as an alkaline food-medicine.

The Chew: Food. Life. Fun. edited by Peter Kaminsky and Ashley Archer

From entertaining to family dinners to holiday planning, The Chew was created to make life a little bit easier and a lot more fun.

Classic German Cookbook by Lesley Chamberlain with Catherine Atkinson and Trish Davies

This is an evocative collection of much-loved regional recipes from Germany and the surrounding regions of central Europe, including sour cherry soup, sauerbraten, sachertorte, apple strudel, and more.

Clean Eating With a Dirty Mind by Vanessa Barajas

Complete with a perfect combination of over 150 sweet and savory recipes, this book breaks the mold (and all the rules) - with the core principle- just because your food is healthy doesn't mean it has to taste that way.

The Complete Guide to Making Cheese, Butter and Yogurt at Home: Everything You Need to Know Explained Simply by Richard Helweg

This book was written to provide every prospective cheese, butter, or yogurt maker the tools they need to prepare, create, and enjoy their favorite dairy products from the comfort of their home.

The Complete Summer Cookbook

When fresh produce beckons but you haven't much energy to respond, these recipes help you settle into a more relaxed kind of cooking designed to keep you and your kitchen cool.

Cooking Chinese Takeout Food at Home by Paul Higham

Have you ever eaten takeaway food from a Chinese Takeaway and wondered if it was possible to make it at home in the comfort of your own kitchen? This book contains recipes directly from Chinese Takeouts and is a fascinating and useful book.

Cook It in Your Dutch Oven

Collects recipes highlighting the Dutch ovens versatility as a soup pot, a deep fryer, a braiser, a roaster, an enclosed bread oven, and the vessel for one-dish meals, including such dishes as chicken curry, minestrone, pot roast, and fried chicken.

Cooking for Geeks by Jeff Potter

This is more than just a cookbook. Potter helps you apply curiosity, inspiration, and invention to the food you prepare. This expanded new edition provides in-depth answers, and lets you experiment with several labs and more than 100 recipes.

Cooking on the Oxcart Trails 1858 by Jan Smith

The struggles of trail travel and cooking in 1858 are told in this journal, written along the trails which ran from Fort Riley Kansas to Fort Abercrombie on the border of the Minnesota and the North Dakota Territories.

Copycat Restaurant Favorites

Amp up your dinner routine with more than 100 restaurant copycat dishes made at home! Skip the delivery, avoid the drive thru and keep that tip money in your wallet.

Delicious Meatloaf Cookbook: Your Ultimate Meatloaf Bakery Cookbook by Gordon Rock

This book is packed with 30 meatloaf recipes that your family is sure to enjoy and your friends will cherish for quite some time. The delicious flavors that have been combined in this cookbook will take you back home no matter where you come from.

The Dizzy Cook by Alicia Wolf

A cookbook featuring more than 90 delicious recipes and dozens of helpful tips to help combat migraine symptoms through diet and lifestyle.

The Dunder Mifflin Recipe Book by Susan Gray

Filled with 30 delicious recipes inspired by food mentioned in The Office, this book is a must-have for any of the show's lovers out there!

Earth Eats by Annie Corrigan

Focusing on local products, sustainability, and popular farm-to-fork dining trends, Earth Eats: Real Food Green Living compiles the best recipes, tips, and tricks to plant, harvest, and prepare local food.

Eat it Up! by Sherri Brooks Vinton

Don't toss those leftovers or pitch your beet greens. These 150 delicious recipes mine the treasure in your kitchen--the fronds from your carrots, leaves from your cauliflower, bones from Sunday's roast, even the last lick of jam in the jar are put to good, tasty use.

The Essential Amish Cookbook by Lovina Eicher

Join Eicher as she shares traditional Amish recipes along with her own kitchen tips and secrets. Growing up, Eicher learned to cook and bake at an early age alongside her mother, longtime columnist and Amish cookbook author Elizabeth Coblentz.

The Essential Wok Cookbook by Naomi Imatome-Yun

The Essential Wok Cookbook is your guide to mastering the wok, the versatile pan that makes possible all of the Chinese restaurant dishes you love - no extra salt, oil, or MSG required.

Everyday Bento by Wendy Thorpe Copley

Your kids will look forward to lunch every single day with the delightful collection of recipes in Everyday

Bento! The bento food movement teaches us that foods can be nutritious, fun and delicious all at the same time.

Fed & Fit by Cassy Joy Garcia

A 28-day food & fitness plan to jump-start your life with over 175 squeaky-clean paleo recipes.

Fine Cooking Thanksgiving Cookbook

A collection of recipes and menu ideas for Thanksgiving from Fine Cooking magazine, and includes turkey, stuffing, vegetables, and more.

Forks Over Knives by Del Sroufe

Provides a full year's worth of meals that cuts out animal products, refined oils, and processed foods.

The Fresh Honey Cookbook by Laurey Masterton

Highlighting a different honey variety each month, beekeeper and chef Laurey Masterton offers dishes made from simple, fresh ingredients.

From Mama's Table to Mine by Bobby Deen

From beloved food personality Bobby Deen, son of Paula Deen, comes an irresistible new cookbook featuring 120 recipes of Southern comfort-food classics-all under 350 calories and jam-packed with flavor.

Georgia Cooking in an Oklahoma Kitchen by Trisha Yearwood with Gwen Yearwood and Beth Yearwood Bernard

Yearwood dishes up a collection of more than 120 of her go-to recipes in a tribute to both home-grown cooking and family traditions.

German Cuisine by JR Stevens

55 Delicious German Recipes Experience great German cuisine, from delicious soups, casseroles, beef, pork, poultry, dumplings and desserts. You'll find classic recipes for schnitzel, steckerlfisch, runza, eintopf, pfeffernuesse, donauwelle and more.

Good and Cheap: Eat Well on \$4 a Day by Leanne Brown

A charitable call to arms, this cookbook of 120 delicious recipes proves it is possible to prepare tasty, healthy meals on just \$4 a day.

Healing the Vegan Way by Mark Reinfeld

According to increasing evidence, plant-based diets are better for the health of both people and the planet, leading to a dietary revolution. Includes: practical tips for plant-based living, 200 simple whole-food recipes, health-supportive cleanses, and more.

The Homemade Pantry: 101 Foods You Can Stop Buying & Start Making by Alana Chernila

Born of a tight budget, Alana's mission was to kick her families packaged-food habit.

How to Make Frozen Yogurt by Nicole Weston

Enjoy the tangy creaminess of frozen yogurt at home using a few simple ingredients and your ice cream maker.

The Hungry Fan's Game Day Cookbook by Daina Falk

Offers game-day recipes from a nationally recognized sports expert and fan, including such options as Cajun shrimp skewers, empanadas, buffalo chicken salad, and Italian hero sandwich, along with signature recipes from professional athletes.

An Irish Country Cookbook by Patrick Taylor

Ten new short stories in the popular Irish Country series paired with more than 150 delicious Irish family recipes.

Juli Bauer's Paleo Cookbook

Why eat horrible food when you don't have to? Better yet, why eat health food that doesn't taste good? There's no need to do that again with Juli Bauer's Paleo Cookbook.

Korean Cooking Favorites by Hyegyung K. Ford

Step into the kitchen of Ford, founder of the blog Beyond Kimchee, and discover the delicious, fail-safe meals she ate growing up in South Korea and now cooks for her own busy family.

Life's Little Zucchini Cookbook: 101 Zucchini Recipes by Joan Bestwick

Recipes using zucchini in soups, salads, pasta meat dishes, breads and desserts.

**The Lincoln Del Cookbook by Wendi Zelkin
Rosenstein**

Bring home the flavor of the cherished Lincoln Del bakery and deli with kitchen-tested recipes that will feed your memories and inspire new traditions for your family table.

The Little Library That Cooked

Recipes from Friends of the Calumet Library in Minnesota.

Low and Slow 2: the Art of Barbecue, Smoke-Roasting, and Basic Curing by Gary Wiviott and Colleen Rush

Get barbecue right all over again with Low & Slow 2! Complete with 100 new recipes, step-by-step instructions, tips, and illustrations for cooking low and slow on four of the most popular charcoal cookers out there--the Weber Smokey Mountain, the Big Green Egg, an offset smoker, and a kettle-style grill.

Milk & Cardamom by Hetal Vasavada

Drawing inspiration from her Indian-American upbringing and experience on MasterChef, Vasavada infuses every creation with the flavors of her heritage.

Miss Kay's Duck Commander Kitchen by Kay Robertson with Chrys Howard

The matriarch of the Duck Dynasty clan presents a collection of recipes and stories while revealing favorite dishes for each of the Robertson men and their wives.

My Indian Kitchen by Swayampurna Mishra

Mishra feeds her audience's desire for authentic Indian flavors with meals inspired by her Indian heritage and her mother's cooking--with a collection of curated recipes that are exceptionally easy and palatable for beginners.

1,000 Foods to Eat Before You Die by Mimi Sheraton

The ultimate gift for the food lover. In the same way that 1,000 Places to See Before You Die reinvented the travel book, 1,000 Foods to Eat Before You Die

is a joyous, informative, dazzling, mouthwatering life list of the world's best food.

Original Local by Heid Erdrich

Local foods have garnered much attention in recent years, but the concept is hardly new: indigenous peoples have always made the most of nature's gifts. Their menus were truly the "original local," celebrated here in sixty home-tested recipes.

Packed by Becky Alexander & Michelle Lake

The workday packed lunch - so often a repetitive and disappointing affair - is easier than you think to get right; it just requires a little forward planning. Contemporary and seasonal recipes are supported by sound nutrition to bring you this hip and easy guide on lunch on the go.

Perfectly Creamy Frozen Yogurt by Nicole Weston

Learn to make frozen yogurt at home that's just as light, smooth, and delightful as what you buy. You'll use Greek yogurt as a base and a basic ice cream machine to make these 56 flavor recipes.

Potluck! 336 Crowd-Pleasing Favorites for Easy Entertaining

Whether bringing a dish to a charity event, fixing a sweet for a bake sale or simply hosting a party at home, you'll find the perfect recipe in this book.

Quintessential Filipino Cooking by Liza Agbanlog

Experience classic and authentic recipes from the Philippines in this book with 75 recipes.

Recipes From Many Kitchens by Valentina Rice

Rice has scoured the country to find the most talented producers making the most innovative food. These renowned artisans share their signature recipes for this wholly original and accessible cookbook.

The Rhubarb Gourmet by Laurie Porter

With an endless supply of rhubarb, the author became a rhubarb recipe collector. This cookbook has recipes for everything from desserts, pies, breads and sauces to soups and salads to main dishes, all featuring rhubarb.

Semi-Homemade Cooking: Quick, Marvelous Meals and Nothing is Made from Scratch by Sandra Lee

The concept is simple: 70 percent of the ingredients of each recipe are pre-prepared and store-bought, 30 percent are fresh. Popular life stylist, Sandra Lee adds extra hints and tips for perfect, homemade cooking the easy way.

Soo Fariista: Come Sit Down a Somali American Cookbook

Somali Americans celebrate a shared heritage at mealtime. No matter how they found their way to America, members of this community come together over kackac, bur, and halwad (that is, tea, beignets, and sweets).

The Southern Cast Iron Cookbook by Elena Rosemond-Hoerr

Includes 100 Southern recipes that include beloved staples and new classics alike—along with beloved family stories of real Southern living.

Steak and Cake by Elizabeth Karmel

Not only will you find some of the best recipes ever for steak--and steakhouse sides and sauces--and those all-butter-eggs-and-sugar cakes, but you will also pick up tips and tricks for choosing and cooking steaks and baking cakes.

Sweet Potato Soul by Jenné Claiborne

Claiborne grew up in Atlanta eating classic Soul Food--fluffy biscuits, smoky sausage, Nana's sweet potato pie--but thought she'd have to give all that up when she went vegan. As a chef, she instead spent years tweaking and experimenting to make this cookbook.

The Taco Tuesday Cookbook by Laura Fuentes

Includes recipes for every week of the year, all of which are made with real-food ingredients--and most of which are ready in 30 minutes or less. There are also vegetarian, gluten-free, and paleo options throughout.

300 Best Rice Cooker Recipes by Katie Chin

We all know that you can make perfect rice in a rice cooker, but did you know that whole grains and beans are also perfectly suited to this appliance.

Tots! by Dan Whalen

Tater tots to the rescue! This irresistible cookbook offers 50 delicious and surprising recipes for snacks, appetizers, inspired main dishes, and inspired sides, even desserts.

Traditional Meals for the Frugal Family by Shannon Stonger

Stonger shares how she feeds her family of eight with delicious, nutritious meals for less. Based on the wisdom of traditional food diets, these recipes are focused on unprocessed ingredients.

The Ultimate Rice Cooker Cookbook by Beth Hensperger and Julie Kaufmann

250 no-fail recipes for pilafs, risotto, polenta, chilis, soups, porridges, puddings, and more.

Untamed Mushrooms by Michael Karns

Take a wander in woods and over fields with experienced mushroom hunters and, if your luck holds, safely bring home a wild harvest to cook and savor at the table.

Wild Honey & Rye by Ren Behan

In this refreshing approach to Polish cuisine, food writer and blogger Behan takes us on a journey to discover the new tastes of her beloved heritage.

Wildcrafted Fermentation by Pascal Baudar

Fermentation has been used for thousands of years by people all around the world. The recipes are adaptable for people who purchase seasonal and local produce, or harvest from the garden.

Will It Waffle? by Daniel Shumski

Waffling is an innovation that leads to a great end product, all while giving the cook the bonus pleasure of doing something cool, fun, and vaguely nerdy. Includes 53 recipes.

The World Sauces Cookbook by Mark C. Stevens

Take your next entree further than it has ever been before. This book is here to help you top off your meals with 60 sumptuous sauces from all four corners of the globe.

Cookies

American Cookie by Anne Byrn

Includes 100 recipes, from Katharine Hepburn Brownies and Democratic Tea Cakes to saltwater taffy and peanut brittle, comes with a lesson that's both informative and enchanting.

Chewy Goopy Crispy Crunchy Melt-in-your-mouth Cookies by Alice Medrich

Medrich brings bliss to every dessert table.

Colossal Cookies by Wendy Kou

Take your cookies to new heights with Wendy Kou's supersized approach to baking. Each cookie—about the size of your head—is not only fun to make, but tastes delicious and is perfect to savor or share.

The Cookie Book by Rebecca Firth

Up your cookie game to out-of-this-world incredible with Firth's amazing, all-new gourmet recipes. Whether you're looking for a cookie that can be mixed and baked in under an hour or something a little more complex, these desserts will dazzle your taste buds.

Crazy about Cookies by Krystina Castella

Castella whips up delicious riffs on the classics and more adventurous offerings.

Easy Flourless Muffins, Bars & Cookies by Amanda Drozd

Presents flourless recipes from the popular blogger for muffins, brownies, cookies, and bars, including ideas for grab-and-go breakfasts, quick and easy snacks, and healthy desserts, along with oil-free, dairy-free, and refined sugar-free options.

Taste of Home Cookies

This book of cookie recipes contains over 600 delights—from simple chip-filled drop cookies and gooey, jam-packed sandwiches to fudgy brownies and delicate buttery shortbreads.

Very Merry Cookie Party by Barbara Grunes & Virginia Van Vynckt

This guide to the Christmas cookie exchange includes 120 recipes.

Cooking Basics

Cabot Creamery Cookbook

Cabot Creamery is a cooperative owned and operated by its members, 1,200 dairy farm families located throughout New England and upstate New York.

Cooking with Greek Yogurt by Cassie Johnston

Greek yogurt really shows its versatility in cooking, as it won't curdle like traditional yogurt.

Dinner Solved! by Katie Workman

A go-to cookbook of flavorful, crowd-pleasing, comforting, and family-friendly recipes with Fork in the Road variations for dishes that appeal to both adults and kids, those who like mild and those who want spice, even vegetarians who coexist with meat-eaters.

The Duck Commander Kitchen Presents Celebrating Family & Friends by Kay Robertson

From New York Times bestselling author, star of A&E's Duck Dynasty, and matriarch of the popular Robertson family, comes a savory new collection of recipes that gives you and your family plenty of reasons to sit down together and share a meal, love, and laughter.

Guilt-free Weeknight Favorites

Schedules are busy and time is short, but people with diabetes still need healthy meals to stay on track. Here to help is the Mr. Food Test Kitchen and the brand-new "Guilt-Free Weeknight Favorites."

Just Add Sauce

Let sauce be your secret weapon in the kitchen with this unique new cookbook from America's Test Kitchen. From dolloping on vegetables to drizzling on steak, simmering up curries, and stir-frying noodles, instantly make everything you cook taste better with sauce.

Prep by Katie Sullivan Morford

Centered around 10 basic lessons to get you comfortable in the kitchen, this book will get you whipping up nutritious meals, satisfying snacks, and simple desserts for you and your friends in no time. Also included are notes on knife skills, essential (and nonessential) cooking tools, and stocking your pantry. This is your go-to guide for cooking basics.

Smart Meal Prep for Beginners by Toby Amidor

This meal prep cookbook goes beyond general meal prep guidance, and provides a 6-week plan to make a habit of meal prep and keep your fridge full. With specific, step-by-step instructions and meal prep plans that eliminate the guesswork of what to eat and for which meal, this cookbook is your kick-start guide to meal prep like a pro.

Wanda E. Brunstetter's Amish Friends Harvest Cookbook

Overloaded with garden produce, CSA shares, or farmers' market finds? Now you'll know what the Amish do with these seasonal fruits and vegetables and how they preserve some of them for future use.

Wheel of Fortune Collectible Cookbook

More than 160 quick & easy recipes. Also includes behind-the-scenes photos, fun facts, and so much more from the hit game show.

Desserts

Bake Like a French Pastry Chef by Michel de Rovira

Master the art of French baking with 70 accessible step-by-step recipes.

Betty's Pies Favorite Recipes by Betty Lessard

No trip up the Minnesota north shore is complete without stopping at Betty's Pies. Betty now shares her favorite recipes with you and your family.

The Biggest Loser Dessert Cookbook

Chef Devin Alexander shows you how to indulge sensibly with more than 80 guilt-free recipes made from wholesome, all-natural ingredients.

Cake My Day! by Karen Tack & Alan Richardson

Those cupcaking geniuses, Karen Tack and Alan Richardson, are back, this time with bigger canvases and bolder creations.

Easy Flourless Muffins, Bars & Cookies by Amanda Drozd

Presents flourless recipes from the popular blogger for muffins, brownies, cookies, and bars, including ideas for grab-and-go breakfasts, quick and easy snacks, and healthy desserts, along with oil-free, dairy-free, and refined sugar-free options.

Fine Cooking Chocolate

Lots of tasty recipes including: cookies, brownies & bars; cakes and breads; pies & tarts; puddings, and mousses; ice creams and frozen treats; fudge truffles & more.

Keto Sweet Tooth Cookbook by Aaron Day

With 80 recipes and beautiful photography throughout, this is the only book you'll ever need. In no time, you'll be making everything from low-carb cakes to cookies, pies, fat bombs, shakes, ice creams, candies, and smoothies.

Make it Easy, Cupcake! by Karen Tack

Shows you how to start with a batch of plain cupcakes, and turn them into fun creations such as robots, farm- or zoo-animals, and even a cookie village!

Mom's Best Desserts: by Andrea Chesman and Gran Raboff

More than 100 great recipes cover everything from blueberry to lemon meringue pie, and choc. chip cookies.

The New Way to Cake by Benjamina Ebueh

Put flavor first with 60 easy, stylish cakes. Unlock a whole new world of flavor with Ebueh's signature cakes. Inspired by her journey to The Great British Bake Off and beyond.

The Southern Cake Book

For a really special dessert, look no further than a home-made cake. With easy-to-follow techniques, plus kitchen secrets and tips, any home baker can

make a Southern cake worth bragging about! Also available: **The Southern Pie Book**

100 Bundt & Tube Pan Cake Recipes by Tera L. Davis

Cakes are a thing of beauty, the centerpiece on a birthday table and the anticipated feeling that something lovely and sweet is coming your way. Holidays such as Christmas, Thanksgiving and Easter are full of homemade cakes that family and friends look forward to every year.

Duluth Cookbook Author: Beatrice Ojakangas

The Best Casserole Cookbook Ever

From breakfast to dinner, and even appetizers and desserts, these comforting dishes and innovative feasts will have even the most casserole-wary cook dishing about the delights of the 500 recipes in this volume.

Cooking with Convection: Everything You Need to Know to Get the Most from Your Convection Oven

More than 150 great recipes for everything from snacks and appetizers to quick breads, cakes, cookies, and pastries are included.

The Great Holiday Baking Book

Ojakangas presents recipes for twenty-one seasonal occasions and cultural holidays.

The Great Scandinavian Baking Book

In this mouthwatering collection, Ojakangas calls on her own Scandinavian heritage and knowledge of baking to produce the definitive cookbook for this rich cultural heritage. 2005 James Beard KitchenAid Book Award Cookbook Hall of Fame Winner.

Pot Pies

Pot pies are a great way to create scrumptious new dishes from foods already in the cupboard. This book contains 40 recipes that every member of the family will love. Also featured are basic pastry recipes and menu suggestions.

The Soup and Bread Cookbook

This broad collection of soups, broths, bisques, and chowders ranges from summer coolers and hearty stews to smooth, creamy soups and fiery broths.

Entertaining

Astonishing Apples by Joan Donatelle

Apple aficionados rejoice: this versatile fruit inspires applause in power-up breakfasts, satisfying snacks, and delectable desserts, accompanied by stories and tips to bring joy to your kitchen.

The Church Potluck Supper Cookbook: Over 500 Hearty, Delicious Recipes for Friends, Family, and Community by Elaine Robinson

Potluck luncheons and suppers not only nourish bodies, but also souls when people come together for fellowship, community and wonderful food!

Dark Side of the Spoon by Joe Inniss

Features 30 recipes inspired by some of the most renowned rock acts in history. The dishes are accompanied by artwork from 30 top illustrators.

Diane Warner's Great Parties on Small Budgets: Celebrations for Grownups and Kids of All Ages

Filled with tasty, creative, yet affordable recipes, this great resource shows how to throw a party on a budget.

Modernist Cooking Made Easy: Party Foods by Jason Logsdon

This book is written for adventurous home cooks, whether or not you have experience with modernist cooking. It steps you through the basics, including overviews of the most popular techniques, equipment, and ingredients.

The Perfect Afternoon Tea Recipe Book by Antony Wild

A guide to the traditions and etiquette of afternoon tea provides recipes for a variety of savory treats, pastries, cakes, and cookies along with information on the technique of making a perfect pot of tea.

The Rhubarb Gourmet by Laurie Porter

If you love rhubarb this is the cookbook for you!

Southern Living the Half-hour Hostess

Forget fussy dinner parties and complicated soirees, these recipes and ideas come together in 30 minutes or less.

Taste of Home Appetizers

Now you can dazzle family and friends with tasty tidbits from this collection of party starters.

Getting Ready for the Holidays

Candy Lover's Cookbook by Conover Swofford

This collection of holiday recipes includes dozens of candy recipes sure to please every sweet tooth on your Christmas list!

Christmas Feasts and Treats by Donna Hay

Hay makes Christmas cooking and entertaining so easy, with this must-have collection of over 200 easy, delicious, reliable and totally fabulous recipes.

Finnish Christmas: Recipes & Traditions from the Old Country by Sargit Warriner & Liisa Krumsieg
Food is a fundamental part of the celebration in Finland and this includes many of the traditional recipes.

Fix-It and Forget-It Christmas Cookbook

Good delivers 500 slow-cooker holiday recipes along with menu ideas, hosting tips, and much more.

Gourmet Gifts: 100 Delicious Recipes for Every Occasion by Dinah Corley

100 recipes for homemade gift packs and baskets filled with gourmet foodstuffs.

The Great Holiday Baking Book: Over 250 Recipes for Occasions Throughout the Year by Beatrice A. Ojakangas

An expert on traditional holidays and the special baked treats that mark them, Beatrice Ojakangas presents recipes for 21 seasonal occasions and cultural holidays.

Southern Living Cooking for Christmas

This all-new collection of more than 350 recipes is the ultimate holiday cooking and entertaining guide.

Grilling and Outdoor Cookery

The Campfire Cookbook by Viola Lex

More than 80 campfire recipes, including traditional favorites & more adventurous dishes. Easy-to-follow recipes with step-by-step instructions and photos.

Cooking with Fire by Paula Marcoux

Paula Marcoux understands the tricks and techniques of partnering with fire to cook delicious, full-flavored foods. Includes how to build a perfect fire.

5-Ingredient Grilling Better Homes and Gardens

Ready, set, grill: 200 flavorful recipes with just 5 ingredients!

Great Vegan BBQ Without a Grill by Linda Meyer

The easy and convenient way to BBQ anywhere, anytime while keeping to your healthy vegan lifestyle.

Martha Stewart's Grilling by Martha Stewart

There's nothing like the satisfaction of cooking over a live fire, whether a weeknight meal or outdoor entertaining. This book captures that spirit, while providing essential tips and techniques for both experienced outdoor cooks and those brand-new to the grill.

The Official John Wayne Way to Grill

This cookbook contains more than 200 pages of Duke's favorite meals, from Tex-Mex classics to the best of Western barbecue and everything in between. More than just a collection of recipes, this deluxe publication is chock full of rare family and film photos, along with personal anecdotes and heartwarming stories.

The Outdoor Adventure Cookbook

A new cookbook from the brand that is the authority on the best camping experiences delivers the ultimate guide for creating wow-worthy campsite meals.

The Seasonal Cabin Cookbook by Teresa Marrone

This book is written to celebrate the change of seasons and help you enjoy foods that are perfect for a cabin setting.

Super Easy Burgers by Orathay Souksisavanh

A collection of 69 recipes for simple-to-prepare, super delicious burgers of all kinds--from beef and poultry to veggie and seafood.

A Taste of the Gunflint Trail by the Women of the Gunflint Trail

Over 200 recipes (some handed down for generations) that have indeed stood the test of time along with stories, trail history, legends and trivia.

Trail Cooking: Trail Food Made Gourmet by Sarah Kirkconnell

Whether you like to be fancy with your trail food or keep it simple, this cookbook is your guide to better eating and more enjoyment on the trail. 275+ recipes to enjoy; from pancakes, polenta, pasta dishes, desserts and more.

The Ultimate Turkey Fryer Cookbook by Reece Williams

Delicious recipes that offer consumers a variety of options for using the hottest new outdoor appliance.

Weber's Time to Grill

200+ recipes, easy and adventurous, minimal ingredients, and prep times from under 15 minutes to about 30 minutes.

Low-Fat and Special Diets Recipes

Allergy Friendly Food for Families editors of Kiwi Magazine

A collection of recipes that covers the five most common allergens in kids: wheat, dairy, eggs, nuts, and soy.

Betty Crocker Low-Carb Lifestyle Cookbook: Easy and Delicious Recipes to Trim Carbs and Fat

If you've decided to trim the carbs and prepare healthier foods, this cookbook is just what you need to turn your good intentions into great meals!

The Biggest Loser Dessert Cookbook

Chef Devin Alexander shows you how to indulge sensibly with more than 80 guilt-free recipes made from wholesome, all-natural ingredients.

Cast Iron Keto by Alex and Lauren Lester

Fancy equipment need not apply: These incredible Keto recipes are all crafted to be cooked in one tried and true kitchen staple—the cast iron skillet.

Clean & Hungry by Lisa Lillien

Complete with full-color photos of every recipe, Hungry Girl Clean & Hungry combines the best of Hungry Girl with the best of clean eating. The food is still guilt-free, and the portions are still huge.

Clean Cuisine Cookbook by Ivy Ingram Larson

Includes 130+ anti-inflammatory recipes to heal your gut, treat autoimmune conditions, and optimize your health.

The Clever Guts Diet by Dr. Michael Mosley

Mosley provides scientifically proven ways to control your appetite and boost your mood. This book is packed with delicious, healing recipes, menu plans, checklists and tips - all the tools you need to transform your gut and change the way you eat forever.

The Complete Mediterranean Cookbook

You've heard about the health benefits of the Mediterranean diet, and now America's Test Kitchen has provided a cookbook packed with foolproof recipes.

Cooking Light Eat Smart Guide: Diabetes: Recipes, Hints, Tips Heather Averett, editor

This digest-sized cookbook is filled with diabetes-related recipes, tips, and techniques that give readers the tools to make smart choices.

Cooking Light Pasta Tonight

More than 150 weeknight pasta recipes ranging from classic dishes to vegetarian delights.

Cooking Light Fresh Food Superfast

280 all-new recipes that fit the trusted Fresh Food Fast 5-ingredient, 15-minute equation.

Cut the Sugar: You're Sweet Enough Cookbook by Ella Leché

A practical, real-life approach to reducing sugar the healthy way so you don't feel deprived. This is not a sugar-detox book but an inspiring cookbook and guide to change your relationship with the foods you love.

The Everything Diabetes Cookbook by Gretchen Scalpi

With 300 easy (sugar-free) recipes, you'll learn how to whip up meals that are as delicious as they are healthy.

Forbidden Foods Diabetic Cookbook by Margaret Powers

This new cookbook dispels the myths about diabetes and "forbidden foods" by showing people how they can incorporate food items they assume they must avoid.

Gluten-Free Pasta by Robin Asbell

This book is a reliable go-to guide for the best gluten-free pasta on the market, and also tells you how to make fresh pastas and pasta-related foods like gnocchi from scratch.

Green Smoothies by Fern Green

A collection of 66 illustrated smoothies, juices, nut milks, and tonics to kick-start metabolism, fire up the mind, and promote whole-body health.

Healthy Family Meals: 150 Recipes Everyone Will Love American Heart Association

The nation's most trusted authority on heart-healthy living presents a cookbook bursting with nourishing recipes to please the palates of family members of "all" ages.

The How Can it be Gluten Free Cookbook

Successful gluten free recipes require more than just new ingredients. The cooks at America's Test Kitchen tried thousands of recipes (most were pretty awful) to figure out the secrets to making favorite foods without gluten.

How to be a Conscious Eater by Sophie Egan

To eat consciously is not about diets, fads, or hard-and-fast rules. It's about having straightforward, accurate information to make smart, thoughtful choices amid the chaos of conflicting news and marketing hype.

Hungry Girl to the Max by Lisa Lillien

The guru of guilt-free eating is back with her best cookbook yet! Complete with classic recipes and future favorites, this is the most essential HG book in existence.

The "I Love My Air Fryer" Gluten-Free Recipe Book by Michelle Fagone

It's no secret why the air fryer is the hottest new kitchen appliance—it offers a quick and healthy cooking option for busy families, and its convection power makes it easy to cook a wide range of foods.

The "I Love My Air Fryer" Keto Diet Recipe Book by Sam Dillard

175 fast, easy, and delicious meals combining the hottest diet trend--the low-carb, high-fat keto diet--with the latest must-have kitchen appliance--the air fryer.

Just Enough: Vegan Recipes and Stories from Japan's Buddhist Temples by Gesshin Claire Greenwood

A collection of traditional recipes from Japanese Buddhist monasteries and temples, along with reflections on the philosophy that inspired them.

The Joy of Vegan Baking by Colleen Patrick-Goudreau

Whether you want to bake dairy and egg-free for health, ethical, or environmental reasons, this updated edition book lets you have your cake and eat it, too!

The Juice Lady's Sugar Knockout by Cherie Calbom

Life is too sweet to live unhealthy. As a best-selling author, and global health expert, Cherie Calbom shares her unique expertise and knowledge in this thirty-day guided transition into a low sugar impact diet.

Keto Sweet Tooth Cookbook by Aaron Day

With 80 recipes and beautiful photography throughout, this is the only book you'll ever need. In no time, you'll be making everything from low-carb cakes to cookies, pies, fat bombs, shakes, ice creams, candies, and smoothies.

The Last Diet by Shahroo Izadi

Replace shame and guilt with self-compassion to change the way you think about weight loss. Izadi presents a new approach losing weight-without ever telling you what or how to eat.

Low Carb Yum by Lisa Marcaurele

Incredibly easy recipes from one of the all-time most popular low-carb and keto blogs.

The Low-FODMAP Diet by Kate Scarlata

A cookbook dedicated to easy, delicious, everyday recipes for the many sufferers of IBS & other digestive disorders.

Low-Salt Cookbook American Heart Association

The association shows that a low-sodium diet can be not only good for one's health but also full of flavor.

More Anti-Inflammation Diet Tips and Recipes by Jessica Black

Whether you're ready for breakfast or dessert, Dr. Black has a delicious recipe for you to use and share with your family and friends so that you can live healthy, inflammation-free lifestyles. minimize its effects by taking steps now.

The New Mayo Clinic Cookbook, 2nd ed.

These 200 recipes are designed to be as satisfying as they are good for readers.

100-Calorie Snack Cookbook by Sally Sampson

Snack attacks can happen when you least expect them . . . or at around the same time every day. Be prepared for the call of the craving.

Paleo Slow Cooking: Gluten Free Recipes Made Simple by Chrissy Gower

Although eating a paleo diet has proven to be highly effective, many find preparing and cooking meals on a daily basis difficult to manage. Enter the slow cooker.

Practical Paleo by Diane Sanfilippo

This book explains why avoiding both processed foods and foods commonly marketed as "healthy" will improve how people look and feel and lead to lasting weight loss.

The Prevent and Reverse Heart Disease Cookbook by Ann Crile Esselstyn and Jane Esselstyn

The plant-based nutrition plan that Dr. Esselstyn advocates based on his 20-year nutritional study is proven to stop and reverse even advanced coronary disease.

Protein Ninja by Terry Hope Romero

Award-winning vegan chef Terry Hope Romero leads the charge with 100 lean, mean recipes using a wide range of readily available ingredients-- from supermarket-friendly staples to cutting-edge superfoods and an arsenal of gluten- and soy-free options.

Quick Keto by Martina Slajerova

Keto is increasingly being regarded as the go-to eating plan for losing weight, reversing diabetes, or even maintaining general health. This book gives readers 100 delicious recipes for breakfast, lunch, dinner (and even snacks) that are quick, easy, varied, and delicious.

Raw Essence by David Cote & Mathieu Gallant

These outstanding recipes were originally created for the authors' restaurant and catering service. The recipes are relaxed and flexible, making this an ideal cookbook for those who are just beginning to embrace the raw-food lifestyle.

16:8 Intermittent Fasting Books by Amy Fung

This book includes strategies that have been proven effective for long-term weight loss. When you follow a well-planned strategy, you will be able to lose weight safely and you will be able to keep that weight off for the years to come.

This Cheese is Nuts! by Julie Piatt

Nut-based cheeses are on the cutting edge in the world of vegan cuisine.

True Roots: A Mindful Kitchen with More Than 100 Recipes Free of Gluten, Dairy and Refined Sugar by Kristin Cavallari

Cavallari shows you that improving the way you eat doesn't have to be difficult--a clean and toxin-free diet can and should be fun, easy, and enjoyable.

Vegan Morning Noon & Night by Becky Hunt

Who are these recipes for? They're for every Vegan, want-to-be Vegan, on-the-fence and looking into possibly becoming Vegan, and every non-vegan.

Meat/Poultry/Fish

Bacon Nation by Peter Kaminsky & Marie Rama

This collection of 125 smoky, savory, crispy, meaty, salty, and sweetly sensuous recipes goes right through the menu, including dessert.

The Book of Burger by Rachael Ray

Over 200 recipes for burgers, sliders, sloppies, fries, and sides.

The Carnivore Cookbook by Maria Emmerich

Includes more than 100 tasty meat-focused recipes featuring innovative ways to add flavor and variety.

Home Butchering Handbook by Jamie Waldron & Angela England

All-in-one resource for processing meat, for the finest and freshest cuts.

Also available: **The Complete Book of Butchering,**

Lake Fish by Keane Amdahl

Casts a wide net to gather up tips for purchasing, substituting, and preparing Midwestern fish, from whitefish to perch, walleye to ciscoes, in tasty and often surprising ways.

The New Charcuterie Cookbook by Jamie Bissonette

Sausages, confits, salami, pates and many other dishes for the home cook. This book is the only thing you'll need to make the best delicatessen fare at home.

Northwood's Fish Cookery by Ron Berg

Ron Berg understands how the lure of wetting a line draws millions of visitors to northern lakes each year. In Northwoods Fish Cookery, Berg brings together his love of the outdoors and passion for food.

200 Best Canned Fish & Seafood Recipes by Susan Sampson

Canned seafood is ready when you are. It's a quick alternative to fast food and it's generally lean, healthful and convenient.

Winner! Winner! Chicken Dinner by Stacie Billis

Home cooks can prepare delicious chicken suppers with confidence and ease. Each chapter is chock-full of tips and tricks that use a wide range of techniques, from braising and roasting to grilling, slow cooking, and sheet-pan cooking.

Minnesota/Midwest Cooking

The Best Casserole Cookbook Ever by Beatrice Ojakangas

From breakfast to dinner, and even appetizers and desserts, these comforting dishes and innovative feasts will have even the most casserole-wary cook dishing about the delights of the 500 recipes in this volume.

Best of the Best from Minnesota; Selected Recipes from Minnesota's Favorite Cookbooks by Gwen McKee and Barbara Moseley

A collection of favorite recipes from 64 of the best cookbooks from all over Minnesota. From the Iron Range to the great North Woods, from big cities to rural farms, Minnesotans have shared their most treasured recipes.

The Birchwood Café Cookbook by Tracy Singleton & Marshall Paulsen

Here is the Birchwood Cafe's lighthearted, innovative menu: hearty hand pies and multigrain salads, decadent pastries, and award-winning desserts.

Camp Cooking in the Wild by Mark Scriver, Wendy Grater & Joanna Baker

Great recipes make this an indispensable guide for anyone who wants to eat well in the wild.

Cooking of Finland: Old and New by Ritva Rauanheimo Butrum

A collection of Finnish and Scandinavian recipes handed down through generations.

Cooking on the Oxcart Trails 1858 by Jan Smith

The struggles of trail travel and cooking in 1858 are told in this journal, written along the trails which ran from Fort Riley Kansas to Fort Abercrombie on the border of the Minnesota and the North Dakota Territories.

Cooking on the Range: a New Edition of The Old Country Cookbook: Iron Range Ethnic Food

A collection of family treasured recipes that represent the culinary legacy of the Iron Range. This cookbook is prepared by Ironworld Discovery Center and PBS Eight.

Cooking with Wild Berries & Fruits of Minnesota, Wisconsin and Michigan by Teresa Marrone

There's nothing better than picking your own wild berries and fruit, but what should you do with those buckets of flavorful goodness? Teresa Marrone has the answer!

Dishing Up Minnesota by Teresa Marrone

These 150 recipes reflect Minnesota's lakes, pastures, woodlands and festivals, featuring contributions from local farmers, foragers, and fishermen.

Easy Campfire Cooking Fox Chapel Publishing

Whether you are camping or simply enjoying a backyard bonfire, this book will satisfy your appetite and provide hours of entertainment for the whole family.

The Great Minnesota Hot Dish by Theresa Millang

Called casseroles in most parts of the country, the Minnesota Hot Dish really does come in more varieties than noodles, tuna and crushed potato chips.

Lake Superior Flavors by James Norton

From the founders of the popular food website Heavy Table comes Lake Superior Flavors, a celebration of food culture around the shores of the greatest of the Great Lakes. Author James Norton and photographer Becca Dilley take readers on a culinary tour around Lake Superior, hitting high-traffic tourist spots and cultural institutions as well as off-the-beaten-path discoveries.

Make It Minnesotan! Sesquicentennial Cookbook

Recipes and stories from every county in Minnesota. From rabbit to rhubarb, from venison to veggie burgers, the recipes reflect the diversity of the states population.

Recipes From Minnesota with Love by Betty Malsow

A unique cookbook in which tantalizing recipes are presented along with adventures into Minnesota's folklore and history.

Rhubarb Renaissance by Kim Ode

Rhubarb sheds its image as a sugar-swathed pie plant to find its place in appetizers, salads, side dishes & entrees.

The Scandinavian Kitchen by Camilla Plum

Contains typically Nordic ingredients, with US substitutions when necessary, for both everyday meals and festive occasions.

Secrets of the Pie Place Café by Kathy Rice

Includes 70 recipes from the Grand Marais restaurant.

A Taste of the Gunflint Trail by Women of the Gunflint Trail

Over 200 recipes (some handed down for generations) that have indeed stood the test of time along with stories, trail history, legends and trivia.

One-Dish Meals

Betty Crocker One-Dish Meals: Casseroles, Skillet Meals, Stir-Fries and More for Easy Everyday Dinners

For those who crave home cooking, but don't have much time to spend in the kitchen, Betty Crocker has created a collection of more than 125 recipes for hearty meals that require little preparation.

The Great Minnesota Hot Dish by Theresa Millang

Called casseroles in most parts of the country, the Minnesota Hot Dish really does come in more varieties than noodles, tuna and crushed potato chips.

One Pot From the Kitchens of Martha Stewart Living

Using just one pan, you can stew, steam, sauté, simmer, braise, or roast your way to a fuss-free meal, and minimal cleanup to boot.

Pot Pies by Beatrice Ojakangas

Pot pies are a great way to create scrumptious new dishes from foods already in the cupboard. This book contains 40 recipes that every member of the family will love. Also featured are basic pastry recipes and menu suggestions.

Pasta

Asian Noodles by Maki Watanabe

Watanabe provides all her secret recipes and tips for creating delicious Asian noodle dishes at home with minimal fuss and time.

The Big Book of Pasta by Betty Crocker

Featuring a variety of 175 tasty and hearty recipes, this book shows how delicious and versatile this pantry staple can be when planning family meals.

Handmade Pasta Workshop & Cookbook by Nicole Karr

Create your own pasta using simple and clear step-by-step instructions through 80 incredible recipes, each with its own photo.

Ramen to the Rescue Cookbook by Jessica Harlan

Contains one hundred recipes for appetizers, breakfasts, soups and salads, side dishes, main courses, and desserts made with Ramen noodles.

Pies

Betty's Pies Favorite Recipes by Betty Lessard

No trip up the Minnesota north shore is complete without stopping at Betty's Pies. Betty now shares her favorite recipes with you and your family.

The Big Book of Pies and Tarts Better Crocker

Pie is one of the hottest food trends with pie shops, from fun hand-held pies to frozen treats, and luscious fruit pies.

Crazy About Pies by Krystina Castella

Fully illustrated, the book helps readers master the essential techniques, from creating a crust to filling, topping, decorating, and more.

Pot Pies by Beatrice Ojakangas

Pot pies are a great way to create scrumptious new dishes from foods already in the cupboard. This book contains 40 recipes that every member of the family will love. Also featured are basic pastry recipes and menu suggestions.

A Year of Pies by Ashley English

What's better than pie? How about recipes for 60 delicious pies and tarts and includes a basics section offering six piecrust recipes, troubleshooting tips, and advice on selecting seasonal ingredients.

Pizza

Best Homemade Pizza by Rebecca Larsen

This cookbook catalogs two comprehensive collections of delicious gourmet vegetarian and meaty pizza recipes respectively that can be prepared at home with common pantry ingredients.

The Essential Wood-Fired Pizza Cookbook by Anthony Tassinello

From those first drawn-out moments when the blistering dough rises against the oven floor to that steamy first bite, Tassinello walks you through the time-tested tradition of preparing a perfect wood-fired oven pizza.

Quick and Easy Cooking

Anne Byrn Saves the Day Cookbook

Anne Byrn knows that there are a gazillion recipes in the world, but the right recipe for when times are crazy is priceless. She offers 125 of these guaranteed tried-and-true recipes for every occasion.

Better Homes & Gardens Quick Homemade

Cook fresh and flavorful meals in 30 minutes--or less--with inventive and fun recipes.

Betty Crocker One-Dish Meals: Casseroles, Skillet Meals, Stir-Fries and More for Easy Everyday Dinners

For those who crave home cooking, but don't have much time to spend in the kitchen, Betty Crocker has created a collection of more than 125 recipes for hearty meals that require little preparation.

Betty Crocker's New Choices Cookbook

This full-color cookbook, filled with 500 terrific recipes, is complete with easy-to-understand nutrition basics, as well as information on eating to avoid common medical problems. This cookbook will show you how to create a wholesome and delicious food plan for yourself or for your family.

Cooking 'Round the Clock: Rachael Ray's 30-Minute Meals by Rachael Ray

Rachael Ray is becoming a household name and a best-selling author, thanks to her simple recipes, free-hand style of cooking, and unfailing good results. This collection of recipes, a companion book to her show, will feature flexible menus for cooking great meals 24/7.

Easy Everyday Cooking; Better Homes and Gardens

Great-tasting family fare tested by the Better Homes and Gardens Test Kitchen.

The \$5 Dinner Mom Cookbook: 200 Recipes for Quick, Delicious, and Nourishing Meals That Are Easy on the Budget and a Snap to Prepare by Erin Chase

This work is born out of Chase's own need to feed a family of two adults and two young children, on no more than five dollars per dinner.

Five-Ingredient Recipes by Philia Kelnhofer

With Fast and Easy Five Ingredient Recipes you'll find over 100 recipes that only require five ingredients (or less) and use simple ingredients in unique ways.

Fix-it and Forget-It Diabetic Cookbook by Phyllis Pellman Good

This cookbook offers food that is simply delicious, easy and quick to prepare, made with ingredients readers already have on hand, and safely nutritious.

Fix-It & Forget-It Lightly by Phyllis Pellman Good

More than 500 new and revised recipes that come with an analysis of calories, fats, carbs, vitamins, and nutrients.

Healthy Eats with Six Sisters' Stuff

Popular blogger Six Sisters' Stuff have gathered more than 100 of their most-requested healthy recipes that are not only quick-and-easy to make but also delicious. Also available:

Six Ingredients with Six Sisters' Stuff

Homemade in no Time: 100 Great-Tasting Recipes From Convenience Foods; Better Homes and Gardens

Busy cooks need to get meals on the table fast. Brooks has assembled 400 great tasting recipes, all made from convenience foods.

Instant Pot Obsession by Janet Zimmerman

A cookbook giving quick pressure cooker recipes. Also includes tips on cleaning and taking care of your pot.

The Make-Ahead Cook America's Test Kitchen

Make-ahead cooking with revolutionary strategies and more than 150 recipes designed for the time-pressed cook.

Make it Easy by Stacie Billis

Cooking doesn't have to be a chore. Why make it difficult--when it can be easy? Make It Easy's 120 recipes prove that you don't have to be only a scratch cook or convenience cook.

Michael Symon's 5 in 5

Michael first teaches readers how to set up their pantries with essentials that make whipping up dinner easy. Then he shares 120 recipes for pastas, skillet dinners, egg dishes, grilled mains, kebabs, foil packets, and sandwiches.

Parents Quick and Easy Kid Friendly Meals

Simple, healthy recipes that will satisfy the pickiest eaters; "Parents" magazine has been helping parents make smart decisions about their kid's health and wellbeing for more than 80 years.

Prep-Ahead Meals From Scratch by Alea Milham

Families are busier now more than ever, and nobody understands that better than busy mom and food blogger Alea Milham. With Prep-Ahead Meals from Scratch, she brings a unique batch cooking concept that will streamline weeknight family meals like never before.

Quick, Delicious & Nutritious: 501 Healthy Meals for Folks Over 50 by Gayle K. Wood

This features easy-to-make meals for one or two people. It is also a nutritional planner specifically designed for seniors. Shopping tips and kitchen hints are also included.

Real Simple Dinner Tonight Done!

These recipes feature accessible ingredients, streamlined techniques, smart tips, tricks, and substitutions.

Semi-Homemade Cooking: Quick, Marvelous Meals and Nothing is Made from Scratch by Sandra Lee

The concept is simple: 70 percent of the ingredients of each recipe are pre-prepared and store-bought, 30 percent are fresh. Popular life stylist, Sandra Lee adds extra hints and tips for perfect, homemade cooking the easy way.

Six Ingredients with Six Sisters' Stuff

With only six ingredients or less per recipe, making dinner has never been easier.

Skillet & Sheet Pan Suppers by Monica Sweeney

Delicious one-skillet sensations to feed the whole family in a flash.

20-Minute Menus: Time-Wise Recipes & Strategic Plans for Freshly Cooked Meals by Marian Burros

New York Times food columnist Marian Burros shares 200 of her classic recipes for wonderful dishes made from scratch, all guaranteed to get the cook and a healthful, delicious meal, to the table in 20 minutes or less. Includes 100 menus, shopping tips, and more.

Weight Watchers Cook It Fast

250 delicious, healthful, quick and easy recipes that will help you put food on the table in thirty minutes or less.

Slow Cooking**Fix-It and Forget-It Christmas Cookbook**

Good delivers 500 slow-cooker holiday recipes along with menu ideas, hosting tips, and much more.

Fix-it and Forget-It Diabetic Cookbook by Phyllis Pellman Good

This cookbook offers food that is simply delicious, easy and quick to prepare, made with ingredients readers already have on hand, and safely nutritious.

Fix-It & Forget-It Lightly by Phyllis Pellman Good

More than 500 new and revised recipes that come with an analysis of calories, fats, carbs, vitamins, and nutrients.

Taste of Home

Fix-it and Forget-it New Cookbook by Phyllis Good

250 new and fully tested recipes to make in a slow cooker with full-color photography throughout.

Paleo Slow Cooking: Gluten Free Recipes Made Simple by Chrissy Gower

Although eating a paleo diet has proven to be highly effective, many find preparing and cooking meals on a daily basis difficult to manage. Enter the slow cooker.

Slow Cook Modern by Liana Krissoff

Krissoff shares slow cooker recipes that provide fresh dishes full of flavor and spice. And all the recipes are true 8-hour dishes, so you can actually prepare each dish in the morning and finish it quickly when you get home.

Slow-Cooker Quick Fixes Southern Living

Includes kitchen-tested tips for getting great results, including suggestions for making shopping and cooking easier than ever.

Soups and Stews

The Magic of Broths by Nick Sandler

Includes 60 recipes for broths and stocks and how to make them.

Noodle Soup by Ken Albala

Every day, noodle shops around the globe ladle out quick meals that fuel our go-go lives. But Albala has a mission: to get YOU in the kitchen making noodle soup. This primer offers the recipes and techniques for mastering quick-slurper staples and luxurious from-scratch feasts.

The Soup and Bread Cookbook by Beatrice Ojakangas

This broad collection of soups, broths, bisques, and chowders ranges from summer coolers and hearty stews to smooth, creamy soups and fiery broths.

Taste of Home Soups

Discover more than 320 beloved recipes for this chill-chasing comfort food.

Taste of Home Bakeshop Favorites

350 delicious foolproof recipes for pastries, coffee cakes, breads, show-stopping desserts and all the delectable goodies of a great bakery.

Taste of Home Busy Family Favorites

This collection of 350 family-pleasing recipes will help cooks stock up on homemade snacks and get a delicious dinner on the table fast.

Taste of Home Christmas

Plan your holiday parties and menus with this idea-packed cookbook.

Taste of Home Cooking School Cookbook

Build confidence and wow family and friends with more than 200 kitchen creations found in this instructional cookbook.

Taste of Home Diabetes Family Friendly Cookbook

Eat great--feel great! Satisfy everyone at your table with 514 recipes so delicious, no one will suspect they're eating right.

Taste of Home Easy Weeknight Dinners

In just 30 minutes you can have a tasty entree ready for the stovetop, oven, grill or slow cooker every night of the week.

Taste of Home Farm Fresh Favorites

This cookbook helps get more nutritious, healthy vegetables and fruits into meals.

Taste of Home Half Homemade

This all-new cookbook in our EZ-Read collection is packed with 118 timesaving dishes, including beautiful brunches, party-time classics, easy meals, and sweet finales--all in a large-print format, all made with packaged doughs, mixes, precut veggies, jarred ingredients and other shortcuts.

Taste of Home Healthy Cooking Cookbook

Full of delicious family-approved recipes as well as advice from health-minded home cooks from around the country. Also available:

Taste of Home Shop Smart Eat Great

Taste of Home Simple & Delicious New Edition Taste of Home Winning Recipes

Taste of Home Kid Approved

Kid-friendly recipes from the real home cooks.

Taste of Home Kitchen Hacks

Have a light-bulb moment every day when you open Taste of Home Kitchen Hacks. 100 hints, tips and hacks plus 100 recipes that put those hacks in action are all contained in Taste of Home Kitchen Hacks.

Taste of Home New Church Supper Cookbook

You'll never be at a loss when it comes to contributing a potluck dish. Discover more than 340 recipes (and 200+ recipe photos) for appetizers, brunch specialties, main dishes, casseroles, side dishes, salads and more

Taste of Home Simple & Delicious Cookbook
Make timesaving meals any day of the week with 238 all-new recipes from the readers and test kitchen experts.

Taste of Home Simple, Easy, Fast Kitchen

Busy mom's rejoice! Now it's easier than ever to whip up a workweek dinner, bake a classroom treat or toss together a crowd-pleasing favorite for a charity potluck--no matter how quickly the clock is ticking.

Taste of Home Slow Cooker Throughout the Year

Now you can enjoy the stick-to-your-ribs comfort foods you crave in cool weather as well as the light and lively delights enjoyed during spring and summer--all from your slow cooker!

Taste of Home Soups

Discover more than 320 beloved recipes for this chill-chasing comfort food.

Taste of Home, Ultimate Comfort Food

For some, nothing says comfort food like creamy mac 'n' cheese, a bubbling potpie or even a pizza loaded savory toppings. For others, a wedge of chocolate cake, creamy milkshakes or freshly baked bread offer enough satisfaction to soothe the soul.

Vegetables/Vegetarian

Around the World in 120 Salads by Katie & Giancarlo Caldesi

With a selection of essential dressings to complement any salad, this mouthwatering collection of inspirational recipes will ensure you'll never be stuck with a limp leaf of iceberg lettuce ever again.

Back to the Cutting Board by Christina Pirello

Through more than 100 enriching plant-based recipes that pair the freshest ingredients with cooking techniques meant to optimize their natural, native flavors, Christina reintroduces you to the creative potential of food and transforms the kitchen from into a nurturing sanctuary.

The Complete Hummus Cookbook by Catherine Gill

With over 100 yummy recipes, this cookbook shows everyone that hummus is not only delicious, but also extremely versatile.

The Complete Vegetarian Cookbook

This vegetarian cookbook from the editors at America's Test Kitchen features 250 vegan and 500 gluten-free recipes. Each recipe is listed and identified as vegan, gluten-free or fast (less than 45 minutes to prepare).

Everyday Vegetarian

Presents a collection of vegetarian recipes using easy-to-find ingredients, along with nutritional information for every recipe and a seasonal produce guide.

Fresh from Poland by Michal Korkosz

A Polish vegetarian cookbook, with new Polish recipes and meat-free versions of traditional dishes

Japanese Pickled Vegetables by Machiko Tateno

Nutrient-rich, inexpensive and incredibly tasty—simple homemade Japanese tsukemono (pickles) are an integral part of everyday meals in Japan. Every Japanese family has their own tsukemono recipes handed down through the generations.

Life's Little Zucchini Cookbook: 101 Zucchini Recipes by Joan Bestwick

101 recipes using zucchini in soups, salads, pasta meat dishes, breads and desserts.

One-Hour Dairy-Free Cheese by Claudia Lucero

In ingenious, step-by-step recipes Lucero shows how to make 25 delicious plant-based cheeses using your choice of seeds, nuts, and vegetables to achieve rich flavor and creamy texture.

Seriously Good Salads by Nicky Corbishley

Gone are the days when salads were disappointing meals made with wilted lettuce and a few standard veggies. Corbishley shares 75 of her favorite salads, all packed with fresh flavor.

Smitten With Squash by Amanda Kay Paa

This abundant vegetable offers a delicious base on which to build inspired multicultural dishes, bringing forth assertive flavors from savory to sweet.

Untamed Mushrooms by Michael Karns

Take a wander in woods and over fields with experienced mushroom hunters and, if your luck holds, safely bring home a wild harvest to cook and savor at the table.

The Zucchini Houdini by Brenda Stanley

This book will revolutionize your perceptions of zucchini as you bake dozens of tasty and healthy recipes.

Wild Game

The Everything Guide to Smoking Food by Larry Gaian

If you've always wanted to try smoking foods at home, Gaian will show you how! From choosing the right wood and charcoal, and preparing the meats, to infusing even fruits and cheese with the wonderful flavor of smoke, this guide has something for everyone.

The Hunter's Guide to Butchering, Smoking and Curing Wild Game & Fish by Philip Hasheider

Expert Philip Hasheider shows you how to turn your hard-earned hunt into delicious cuisine.

The Wild Game Cookbook by Anna and David Kasabian

Eighty recipes from chefs, cooks, and owners using a wide range of cooking techniques for preparing alligator, bison, caribou, deer, duck, elk, goose, pheasant, quail, rabbit, turkey and venison.