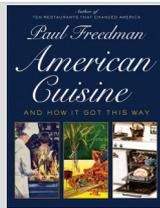
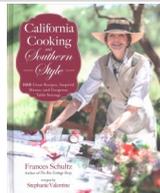
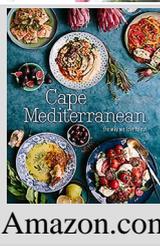


**Title**

**Date added**

<p><a href="#">American cuisine - and how it got this way</a></p>		<p>"With an ambitious sweep over two hundred years, Paul Freedman's lavishly illustrated history shows that there actually is an American cuisine. For centuries, skeptical foreigners--and even millions of Americans--have believed there was no such thing as American cuisine. In recent decades, hamburgers, hot dogs, and pizza have been thought to define the nation's palate. Not so, says food historian Paul Freedman, who demonstrates that there is an exuberant and diverse, if not always coherent, Amer</p>	<p>Dec 4, 2019</p>
<p><a href="#">California cooking and southern style - 100 great recipes, inspired menus, and gorgeous table settings</a></p>			<p>Dec 2, 2019</p>
<p><a href="#">Cape Mediterranean</a></p>		<p>Amazon.com.</p>	<p>Nov 25, 2019</p>
<p><a href="#">China - the cookbook</a></p>		<p>Source other than Library of Congress.</p>	<p>Dec 5, 2019</p>
<p><a href="#">Chocolate bible - 180 recipes from the famous French culinary school.</a></p>		<p>Discover a world where chocolate is king, where this most versatile of ingredients is transformed into luscious cakes, tarts, mousses iced desserts, drinks, biscuits and sweets. Here is the ultimate collection of tempting classics as well as a selection of new and original creations. Success is guaranteed because the recipes have been created by the chefs of the world's oldest and best known culinary institution, Le Cordon Bleu, which is famed for presenting cookery expertise in ways that are cl</p>	<p>Nov 22, 2019</p>



DASH for weight loss - an easy-to-follow plan for losing weight, increasing energy, and lowering blood pressure

"...Dash diet encourages you to eat less processed foods, refined carbohydrates, and red meat, and it recommends a variety of nourishing foods to eat, more of, such as whole grains, vegetables, fruits, healthy fats, lean meats, and low-fat dairy... Learn everything you need to get started, including the proven science behind the program, how to set up a DASH kitchen, shopping and prepping tips, meal plans, and more."--Page 4 of cover.

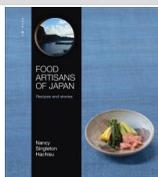
Nov 26, 2019



Duchess at home - sweet & savoury recipes from my home to yours

A cookbook of delectable, comforting, French-inspired fare for home cooks and Francophiles everywhere, from the bestselling author of Duchess Bake Shop. In Duchess at Home-a beautiful new cookbook from the founder of Duchess Bake Shop-Giselle Courteau draws on her French and French Canadian heritage to share the food she loves to make most for her family at home. Warming soups and stews, hearty breads, and flavourful preserves fill the pages of this beautiful volume-plus, of course, plenty of re

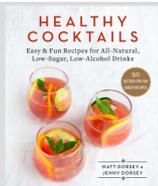
Nov 22, 2019



Food artisans of Japan - recipes and stories

An intimate deep dive into Japan's diversely rich food landscape with 120 recipes from 7 compelling Japanese chefs and 24 stories of food artisans through the eyes of award-winning author Nancy Singleton Hachisu. In Food Artisans of Japan, Nancy Singleton Hachisu introduces us to the chefs and artisans with whom she has formed lasting relationships following the phenomenal success of her most recent Japan: The Cookbook (Phaidon, 2018) as well her seminal works, Japanese Farm Food (Andrews McMeel,

Nov 25, 2019



Healthy cocktails - easy & fun recipes for all-natural, low-sugar, low-alcohol drinks

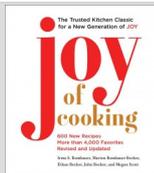
Dec 2, 2019



Japanese home cooking - simple meals, authentic flavors

Publisher's description.

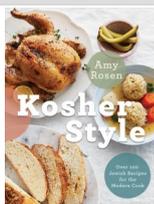
Nov 25, 2019



Joy of cooking

In the nearly ninety years since Joy of Cooking was first published in 1931, it has become the kitchen bible. This new edition contains tried-and-true favorites, while introducing new dishes, modern cooking techniques, and comprehensive information on ingredients now available at farmers' markets and grocery stores. -- adapted from jacket

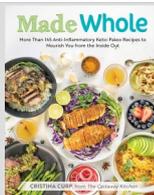
Dec 2,  
2019



Kosher style - more than 100 Jewish recipes for the modern cook

"In the Jewish culture, as in many others, bubbes, saftas and nanas are the matriarchs of the kitchen and thus the rulers of the roost. They are culinary giants in quilted polyester muumuus and silk slippers who know how to make the Semitic linchpins cherished from childhood--the kugel, the gefilte fish, the matzah ball soup and the crispy-skinned roasted chicken. They all have their specialties but, of course, they won't be around to feed us forever, and that will be a loss indeed. But it will

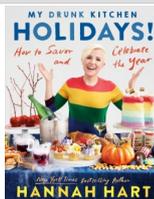
Nov 22,  
2019



Made whole - more than 145 anti-inflammatory keto-paleo recipes to nourish you from the inside out

"Made Whole is a comprehensive cookbook and resource guide that combines the Paleo approach with the low-carb/ketogenic diet, using only whole, natural, unprocessed ingredients. Cristina includes all the tools you need to be successful on a ketogenic diet, along with advice and how-tos for using the keto template to eat intuitively and develop a personalized nutrition plan based on your unique needs. Each recipe is free of grain, gluten, sugar, and dairy, along with nuts, starches, nightshades,

Nov 26,  
2019



My drunk kitchen holidays! - how to savor and celebrate the year

New York Times bestselling author and Food Network star Hannah Hart is back with her biggest book ever: a humorous holiday cookbook celebrating year-round festivities with food, drink, and friends. In a world where everyone is looking for some good news and something to celebrate, Hannah Hart is there with almost fifty ideas, arranged into twelve months of themes and recipes for how to celebrate with family and friends. A collection of recipes, activities, and suggestions about hilarious and joy

Dec 4,  
2019

New York Christmas baking



Christmas in New York is a dream! Take a stroll in snow-covered Central Park, go shopping in Manhattan with the streets dressed in their festive finest, and, of course, indulge in the city's world-famous delicacies. This book is filled with enticing recipes for cakes, cookies and treats for the most beautiful time of the year, in the most beautiful city in the world. Experience the taste of Christmas in New York! Have a wonderful Christmas time!

Nov 22, 2019

Nourish soups - hearty soups with a healthy twist



A simple bowl of soup can be the most comforting meal. With these 60 nourishing recipes, there's something for every season and every appetite. All of them have an emphasis on well-being, with nutritious ingredients that include healthy whole grains, pulses, and fresh produce, and every one is packed full of wholesome flavour from herbs and spices and creatively healthy toppings. There are a number of dairy-free, vegetarian and vegan options, too. The book begins with basic stocks, tasty topping

Nov 20, 2019

Star Wars - Galaxy's Edge cookbook, the official Black Spire Outpost cookbook



Dec 2, 2019

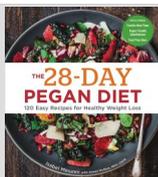
Tasty every day - all of the flavor, none of the fuss.



Amazon.com.

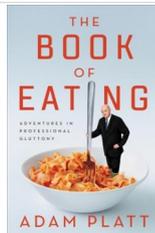
Nov 20, 2019

The 28-day pegan diet - more than 120 easy recipes for healthy weight loss



"You can go paleo? and be vegan too! Written with the new pegan eater in mind, this 28-day guide offers a detailed diet program, four full weeks of meal plans, and more than 120 delicious recipes designed to help you eat better, feel healthier, and lose weight. It explains exactly what the pegan diet is, why it's so effective, how it differs from other programs, and what to stock in the pegan pantry. Advice on cooking techniques and kid-friendly dishes, along with 60 mouthwatering color photos o

Dec 2, 2019



The book of eating - adventures in professional gluttony

"As the son of a diplomat growing up in places like Hong Kong, Taiwan, and Japan, Adam Platt didn't have the chance to become a picky eater. Living, traveling, and eating in some of the most far-flung locations around the world, he developed an eclectic palate and a nuanced understanding of cultures and cuisines that led to some revelations which would prove important in his future career as a food critic. In Tokyo, for instance--?a kind of paradise for nose-to-tail cooking?--he learned that ?if

Nov 22,  
2019

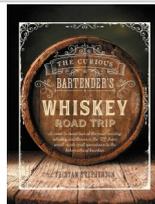
The couple's cookbook - recipes for newlyweds



A beautiful primer for newlyweds starting their first home together, full of achievable, modern recipes for weeknight meals, weekend brunches, and everything in between.

Dec 5,  
2019

The curious bartender's whiskey road trip - a coast to coast tour of the most exciting whiskey distilleries in the US, from small-scale craft operations to the behemoths of bourbon



"Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on an epic tour of more than 40 unique distilleries from Vermont to California." -- Provided by publisher.

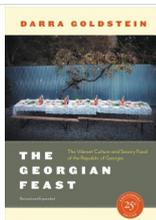
Dec 2,  
2019

The farm girl's guide to preserving the harvest - how to can, freeze, dehydrate, and ferment your garden's goodness



Preserving food can be one of the most intimidating aspects of homesteading and cooking. Luckily, no one makes it as easy and as much fun as farm-girl-in-the-making Ann Accetta-Scott. For a beginner new to the world of preserving, the ideal tool is a detailed reference guide, and in The Farm Girl's Guide to Preserving the Harvest, Ann covers all the basics on canning, freezing, dehydrating, fermenting, curing, and smoking, including how to select and use the right tools for each method. This gui

Nov 19,  
2019



The Georgian feast - the vibrant culture and savory food of the Republic of Georgia

"According to Georgian legend, God took a supper break while creating the world. He became so involved with his meal that he inadvertently tripped over the high peaks of the Caucasus, spilling his food onto the land below. The land blessed by heaven's table scraps became Georgia. Nestled in the Caucasus mountain range between the Black and Caspian seas, the Republic of Georgia is as beautiful as it is bountiful. The unique geography of the land, which includes both alpine and subtropical zones,

Nov 13, 2019



The joys of baking - recipes and stories for a sweet life

Baking One's Way Through a Sweet Life, with Great Recipes. Cooking is a necessity-everyone needs to eat-but baking is different. No one needs a chocolaty cake or a delectable sweet to survive. That is, until that moment when a chocolate cake is exactly what you need to survive. Author Samantha Seneviratne believes that every baking project begins with a spark-a desire, a craving, a memory, or a feeling-and through baking that spark is made real. Inspired by the gumption and charm of the classic,

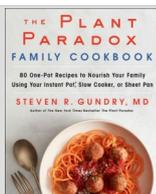
Nov 22, 2019

The Mexican Keto cookbook - authentic, big-flavor recipes for health and longevity



Amazon.com.

Nov 25, 2019



The plant paradox family cookbook - 80 one-pot recipes to nourish your family using your instant pot, slow cooker, or sheet pan

Since the publication of The Plant Paradox in 2017, hundreds of thousands of people have embraced Dr. Gundry's nutritional protocol--and experienced life-changing results. But most of Dr. Gundry's readers aren't cooking for themselves alone. "How can I extend this way of eating to my entire family? And is it safe for my kids?" are the questions he is most often asked. In The Plant Paradox Family Cookbook, Dr. Gundry reassures parents as he sets the record straight, providing an overview of child

Dec 4, 2019

**Title**

**Date added**

The weeknight dessert cookbook - 80 irresistible recipes with only 5 to 15 minutes of prep



Amazon.com.

Nov 20, 2019

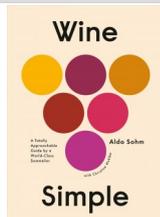
Vegan everything - 100 easy recipes for any craving -- from bagels to burgers, tacos to ramen



"An all-purpose uncomplicated vegan cookbook for everyone interested in plant-based foods with recipes for pizza, falafel, burgers, banh mi, quesadillas, curry, ramen, jambalaya and more"--

Nov 22, 2019

Wine simple - a totally approachable guide from a world-class sommelier



This essential guide begins with the fundamentals of wine in easy-to-absorb hits of information and pragmatic, everyday tips key varietals and winemaking regions, how to taste, when to save and when to splurge, and how to set up a wine tasting at home. Aldo then teaches you how to take your wine knowledge to the next level and evolve your palate, including techniques on building a ?flavor library,? a cheat sheet to good (and great) vintages (and why you shouldn't put everything on the line for t

Nov 25, 2019