

125 Best Fondue Recipes

Enjoy 300 easy and delicious fondue recipes perfect for any meal of the day with The Everything Fondue Cookbook. Now you can do fondue right in the comfort of your home with these 300 decadent and delicious fondue recipes. The Everything Fondue Cookbook offers countless meals for every occasion. Including tips and tricks for how to pick the right pot to choosing the perfect cheese for your meal, this book has everything you've ever wanted to know about creating the perfect fondue for any time of the day. This exceptional cookbook offers instruction on preparing: -Starters, such as Sesame Beef Appetizer -Lunch and dinner fondues, such as Breaded Red Snapper -Desserts, such as Creamy Caramel Fondue -Breakfast fondues, such as Ham and Cheese Fondue -Healthy choices, such as Dieter's Fondue A book on entertaining for a whole new generation. The first section covers know-how such as thinking up a reason to party; creating party space, equipping it, and decorating it; planning drink and food; and entertaining with panache. The second section gives a multitude of recipes for finger foods, lunch foods, outdoor foods, and sweets. As with every volume in the Basic Series, the book is loaded with color pictures and provides helpful resource info on the cover flaps.

Packed with information and inspiration, this cookbook takes an authoritative look at cheese, acting as both a comprehensive cookbook as well as a helpful primer on the subject. From key types of cheeses and main regions, to tips on pairing cheese with wine and beer and creating the perfect cheese plate for any occasion, to enticing cheese-centric recipes, organized by course, this is the ultimate resource for any cheese lover who is looking for great ways to showcase this favorite food through delicious dishes. With an engaging personal narrative and gorgeous lifestyle photographs, this is an indispensable guide for anyone who is looking for ideas for serving and cooking with cheese. Organized by course, this book includes more than 100 luscious recipes for sweet and savory dishes that showcase cheese. Classic favorites are here, from mac and cheese and fondue to enchiladas and burgers. You'll also discover contemporary dishes like fried pecorino with stonefruit salsa, roast chicken stuffed with Gruyere, over-roasted endive with Saint-Marcellin, and tangy plum tart spiked with ginger and chevre. In addition, you'll find helpful tips on pairing cheese with wine or beer, putting together a perfect cheese plate, and a comprehensive guide to cheeses from around the globe as well as artisanal varieties in North America. Celebrated author and cheese aficionado Georgeanne Brennan's wonderful narrative runs throughout the book, bringing the recipes and cook's lifestyle to life.

Grating, Slicing, Baking and Sprinkling Wisconsin's Best Cheeses. Wisconsin's artisan cheese scene is steeped in tradition and bursting with innovations. Local cheesemakers attract visitors from all over the world. Cheese is a huge part of the state's tourist draw and homegrown character. Everyone who calls Wisconsin home or visits for a day will love this book of the best recipes to cook with cheese. Stunning photos and 60 recipes from the 28 creameries featured will include comfort-food staples like pizza, mac 'n cheese and grilled-cheese sandwiches, as well as wow-worthy dinner-party favorites such as mascarpone cheesecake, plus picnic-friendly salads and delicious breakfasts. Noteworthy creameries covered include Carr Valley Cheese and Emmi Roth in Southwest Wisconsin; BelGioioso Cheese and Sartori in Northeast Wisconsin; Holland's Family Cheese in Northwest Wisconsin; and Clock Shadow Creamery in Southeast Wisconsin. Offers recipes from the Good Housekeeping kitchen, including brownie pudding cake, mango mousse, and chocolate truffle cake. Authentic yet easy-to-prepare recipes that take their inspiration from Morocco.

The #1 Bestselling Top Secret Recipes Series—With More Than 4 Million Books Sold! A full-color cookbook from America's Clone Recipe King For more than twenty-five years, Todd Wilbur has been obsessed with recreating America's most iconic brand-name foods at home. In his first cookbook with color photos, the New York Times bestselling author brings you 125 new clone recipes: 75 first-time hacks and 50 overhauled all-time favorites. Each recipe comes with easy-to-follow step-by-step photos so that even novice cooks can perfectly recreate their favorite famous foods with everyday ingredients. And your homemade versions cost just a fraction of what the restaurants charge! The result of years of careful research, trial-and-error, and a little creative reverse-engineering, Top Secret Recipes® Step-by-Step hacks: • KFC® Original Recipe® Fried Chicken and Cole Slaw • Cinnabon® Classic Cinnamon Roll • IKEA® Swedish Meatballs • Pinkberry® Original Frozen Yogurt • Raising Cane's® Chicken Fingers and Sauce • Arby's® Curly Fries • Lofthouse® Frosted Cookies • Wendy's® Chili • Panera Bread® Fuji Apple Chicken Salad • Starbucks® Cake Pops • Cafe Rio® Sweet Pork Barbacoa • McDonald's® McRib® Sandwich • The Melting Pot® Cheddar Cheese Fondue • P.F. Chang's® Chicken Lettuce Wraps • The Cheesecake Factory® Stuffed Mushrooms • Ben & Jerry's® Chocolate Chip Cookie Dough Ice Cream • Chick-fil-A® Chicken Sandwich • Chili's® Baby Back Ribs • Chipotle Mexican Grill® Adobo-Marinaded Grilled Chicken & Steak • Cracker Barrel® Hash Brown Casserole • Mrs. Fields® Chocolate Chip Cookies • Ruth's Chris Steakhouse® Sweet Potato Casserole And over 100 more delicious dishes, from snacks and appetizers to entrees and desserts!

#1 bestselling Top Secret Recipes series with more than 4 million books sold! Every year, Americans spend billions of dollars gobbling up meals at full-service restaurant chains, inspiring Todd Wilbur to change his focus from cracking the recipes for convenience store foods to cloning the popular dishes served at these sit-down stand-bys. Wilbur's knock-offs, absolutely indiscernible from the originals, are selected from national and regional chains, many drawn from a list of the top ten full-service restaurant chains, including Houlihan's, Red Lobster, and Pizza Hut. Also included in this savory cookbook is a special section devoted to dishes from hot theme restaurants such as Hard Rock Cafe, Planet Hollywood, and Dive! Recipes include: Applebee's Quesadillas; Denny's Moons Over My Hammy; Bennigan's Cookie Mountain Sundae; The Olive Garden Toscana Soup; The Cheesecake Factory Bruschetta; T.G.I.Friday's Nine-Layer Dip; Pizza Hut Original Stuffed Crust Pizza; Chi-Chi's Nachos Grande, and many more!

A box of biscuit mix is found in more than half of America's kitchens. Look in your kitchen cupboard and chances are you will find a box of biscuit mix. The ultimate pantry staple, biscuit mix is a convenient and delicious shortcut to a host of delicious, baked recipe ideas. 125 Best Biscuit Mix Recipes offers a variety of outstanding recipes from old favorites like pancakes, waffles and biscuits to new recipes that appeal to current tastes. Master baker Geary brings his outstanding talents to recipes that include appetizers, main courses, meal-in-one-dishes like casseroles, and quick breads and cookies. Using either a packaged or homemade mix, anyone can make these delectable recipes: Cheese and Leek Scones Three Cheese Lasagna Loaf Almond Peach Pork Chops Baked Buttermilk Chicken Blueberry Almond Pancakes Pear Almond Nutmeg Waffles Creamy Peanut Butter Chocolate Brownies Along with 125 delicious recipes, the book includes useful information on: Substitution charts and proper storage of ingredients Tools and equipment from handtools to baking pans Cooking and baking tips from measuring to troubleshooting These are outstanding recipes; they take a minimum of time and deliver maximum results.

"Over 1000 recipes for slow-cookers, from appetizers to desserts. Includes nutritional data and exchanges for all recipes and designations for vegetarian dishes"--Provided by publisher.

A collection of fondue recipes from The Melting Pot restaurant.

Can-do fondue cookbook--75 recipes for easy-cheesy party fun What's better than a dinner party centered around a bubbling pot of delectable, melted goodness? The Essential Fondue Cookbook is your guide to a communal feast that unites different cultures and flavors, offering countless ways to indulge in a delicious life. Start by learning all of the

important tips for throwing a fondue gathering--from how to pick the right fondue pot to how to select the finest cheeses. With this fondue cookbook, you'll dive into 75 deliciously dippable recipes ranging from classic cheese dishes to savory desserts that will elevate any get-together from mundane to memorable. Cook. Dip. Enjoy. Check out what else this fondue cookbook includes: Fondues and don'ts--Discover why swirling your dipper in a figure eight is good and eating straight from your sharpened long-handled fondue fork is bad. Beyond conventional--Not only do the recipes in this fondue cookbook feature chocolate and cheese dishes, there are also lesser-known favorites and techniques like Fondue Bourguignonne. Cheese wisely--Learn how to select the proper cheeses to ensure your meals taste like they were imported from a Swiss restaurant. Treat yourself and your guests to the tasty flavors found in this essential fondue cookbook.

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, because Taste of Home Copycat Restaurant Favorites brings America's most popular menu items to your kitchen. Inside Taste of Home Copycat Restaurant Favorites you'll find more than 100 no-fuss recipes inspired by Olive Garden, Panera Bread, Pizza Hut, Cinnabon, Chipotle, Applebee's, Taco Bell, TGI Fridays, The Cheesecake Factory and so many others. Dig in to all of the hearty, savory (and sweet) menu classics you crave most—all from the comfort of your own home. With Taste of Home Copycat Restaurant Favorites, get all of the takeout flavors you love without leaving the house! CHAPTERS Best Appetizers Ever Coffee Shop Favorites Specialty Soups, Salads & Sandwiches Copycat Entrees Favorite Odds & Ends Double-Take Desserts Advances in pressure cooker design have made them a popular appliance: they save time, improve nutrition and flavor, and cook with less fat. This book introduces the appliance, gives recipes, tips and techniques, provides guidelines for adapting recipes.

Have more fun with your food using this playful and practical cookbook offering 100 simple and delicious recipes for fondue favorites! Make your next fondue dinner party better than ever with these 100 delicious and easy fondue recipes. In The New Fondue Cookbook you'll find classic favorites as well as new, unique ideas that all your guests will love. You can finally make the most out of your fondue set with these truly tasty, ooey-goey, melted cheeses and chocolates that will have your stomach rumbling in no time!

By switching to rotisserie ovens, millions of people have reduced the fat in their diets while also enjoying great tasting food. This cookbook's 125 "best" recipes ensure mouth-watering dishes cooked to perfection every time.

The 125 Best Fondue RecipesR. Rose

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. And what children eat is most important of all for growing bodies! In Parents Quick & Easy Kid-Friendly Meals, the editors of Parents offer more than 100 simple, healthy recipes for every meal of the day and snacks in between. Based on the expert advice of America's foremost childcare experts, you can rest assured that this cookbook offers kid-friendly meals that are both good and good for them! Includes more than 100 delicious, healthful recipes that kids will love, accompanied by mouthwatering full-color photographs Includes a free subscription to Parents with purchase of the cookbook Shares tips throughout on feeding picky eaters and preparing nutritious meals If you've got a lot of hungry little mouths to feed, Parents has the advice and recipes you need to make mealtime easy and your family happy.

Discover how entertaining tabletop cooking can be with "Fondues". The experience is fun and can transform any weeknight dinner hour into a more intimate, entertaining time with some lively family conversation. Children might even enjoy eating their vegetables! In addition to popular hot oil, cheese and dessert fondues, you'll find a special section on tabletop cooking offering recipes for chafing dishes, flambe pans and hot stone grills. Handy opening sections talk about fondue etiquette and safety, equipment, and includes different kinds of dippers. And to complete this wonderful collection, a few complementary side dish and beverage recipes are also included.

Long regarded as the missing link in the plant-based world, vegan cheese has come home to Main Street! With more than 125 recipes for every cheesy craving, John Schlimm has you covered from breakfast to lunch to a hearty dinner with family and friends. From easy recipes for everyday cheeses (including Cheddar, Swiss, mozzarella) to ultimate comfort food like Mac 'n' Cheese, Cafe Broccoli & Parmesan Quiche, Triple Your Pleasure Fondue, and the Cheesecake Extravaganza, you can include in all your cheesy favorites ... with none of the dairy.

Recipes that use the convenience and speed of microwave ovens while making full use of its benefits: better flavor, less nutrition lost to cooking and ease of clean up.

You can cook far more than traditional soups and casseroles in your slow cooker. You can enjoy delicious dishes at any time of the day from lazy breakfasts to cool cakes. Whether you're feeding the family, entertaining friends or planning a small-scale meal for one or two, there's a recipe to suit the occasion in this revised edition of Annette Yates and Norma Miller's bestseller, originally entitled Fresh Ideas for Your Slow Cooker. Here's just a taste of the ingredients: Chocolate and Lime Pancakes; Courgette & Mushroom Frittata; Thai Curry Soup with Pork, Chilli & Lemon Grass; Trout & Fennel Pasta; Oriental Chicken with Egg Noodles; Tropical Fruit Pudding; Sticky Pineapple & Cinnamon Cake. Includes a quick-check index so you can select meals for the time you have available.

JUST IN TIME FOR THE HOLIDAYS!!! - Do it for the kids and the Kid in You! :) Be the Life of the Party and get that ice cream going! Indulge in this never ending mound of recipes! This book will blow your mind with all of the variety of flavors we have in store for you. We have delivered all of the action packed fun you could ever have with for kids, friends and loved ones. And yes...we encourage bragging rights! This book was made for anyone with a Cuisinart, Yonanas, Hamilton Beach, Winter, Nostalgia, Kitchen Aid, Zoku Green, Greville, Hello Kitty, Oster, Yaylabs, Sunbeam, Excelvan, White Mountain or any other ice cream maker out there! We show you how fun ice creaming can add to your home and with a variety of ways you can sweeten that tooth of yours, We've got you covered... We let you know Why this machine is a must for your home...How this Ice Cream Maker will change the Life of Your Dessert World...The Benefits of This Frozen Yogurt, Sorbet and Ice Cream Maker, Tips from the Pros and how to Look Beyond the Cone to think outside the box to pack in all of those fresh fruit flavors! You know exactly what you are eating because you are putting in the ingredients so you have a more healthy and delicious experience! We show you how to make every kind of frozen dessert you can get out of this machine by starting you out with "The Classics," Then we get "Fruilicious," and show you "Something Different," then walk you "On the Healthy Side," Then we give you a section for those "Kiddos" by introducing our special section called "Childs Play" and last but not least..."Grown Ups Only!" So this book is for everyone young and old! Here are just a few flavors for you to ponder: Miraculous Double Mint Chip Ice Cream, Power Punch Pistachio Ice Cream, Double Dark Chocolate Gelato, Very Strawberry Gelato, Pralines And "Oh So Creamy" Milkshake, "Bursting" Blueberry Maple Syrup Soft Serve Ice Cream, Tropical Mango Soft Serve Ice Cream, Grapelicious Ice Cream, Astounding Apricot Almond Ice Cream, Kickin' Kiwi Lime Ice Cream,

Vanilla Apple Cinnamon Ice Cream, Big Banana Nutella Soft Serve Ice Cream, Chocolate Peanut Butter Soft Serve Ice cream, Basil Soft Serve Ice Cream, "Stuffed" Snickers Soft Serve Ice Cream, Chocolate Olive Oil Frozen Yogurt, Sweet Pumpkin Gingerbread Frozen Yogurt, Finger Lickin' Honey Lavender Milkshake, Vegan "Oh So" Soy Vanilla Soft Serve Ice Cream, Vegan Chunky Chocolate Almond Ice cream, Vegan Sensuous Strawberries N Cream Ice Cream, Vegan Soy Vanilla And Carob Chip Ice Cream, Vegan Pistachio "Punch" Chocolate Chunk Gelato, Kiddo's Coca Cola Soft Serve Ice Cream, Double Bubble Gum Soft Serve Ice Cream, "Cool" Cake Batter Soft Serve Ice Cream, Caramel Corn Soft Serve Ice Cream, My Delicious M&M Ice Cream, Screamin' Sour Patch Kids Ice Cream. We even have a section for Adults with the following...Double Gin And Tonic Soft Serve Ice Cream, Margarita Madness Soft Serve Ice Cream, Vanilla Screwdriver Soft Serve Ice Cream, "Adults Old Fashioned" Ice Cream, "New York" Manhattan Ice Cream and Creamy Kahlua Almond Delight Ice Cream! Start enjoying your new "Ultra Non-Stick Cooking Lifestyle Experience NOW! FREE SHIPPING for Prime members! 100% Money-back guarantee. To order, just scroll back up and click the BUY button!

An updated edition full of family-favorite, comfort-food classics using a popular kitchen staple that is inexpensive, versatile and easy to use. With an updated cover treatment, 125 Best Ground Meat Recipes leverages the budget-friendly, family-favorite ground meat, allowing you to serve up comfort-food classics without breaking the bank on fancy cuts of meat. It showcases the versatility of ground meat with options for soups, starters, mains, and potlucks, using ground beef, turkey, chicken, pork, lamb and vegetarian "ground." Some of the mouthwatering options include Stuffed Turkey Meat Loaf, Thai Salad with Ground Turkey, Teriyaki Chicken Burgers, Ground Lamb Curry and Ranch Burgers. This book takes all the guesswork out of ground meat safety with proper storage and handling tips, information on the various kinds of ground meat and advice for freezing leftovers.

Born in Canada to a Swiss mother, Andie Pilot's earliest memories of Switzerland are from her Bernese grandmother's kitchen. After she trained as a pastry chef in Canada and moved to Bern, she started the website Helvetic Kitchen with a simple goal: to share her love of simple Swiss cooking with her friends in Switzerland and around the globe. This adorable little book features Andie's favorite recipes—some just like her grandmother made and some modern takes on Swiss classics—as well as Andie's illumination of many of Swiss cuisine's curiosities.

In a cookbook for indoor-grill chefs, recipes for quick weekday suppers, as well as weekend entertaining, are featured, including Blackened Red Fish, Shrimp Satay, Portobello Mushroom Burger, Teriyaki Chicken, Fajitas, and other specialties. Original.

From Matt Dean Pettit, the beloved author of *The Great Lobster Cookbook* and the chef behind Matty's Seafood, comes a new collection of delicious recipes for shellfish of all kinds! Matt Dean Pettit, chef, co-owner and founder of Rock Lobster restaurants and Matty's Seafood Brands, is back with a new book to delight your taste buds. Whether you've been to one of his restaurants, picked up some of his food from your local supermarket, experimented in the kitchen with lobster recipes from his first book, *The Great Lobster Cookbook*, or are looking for a fresh, go-to resource, Matt's enthusiasm is contagious. As you can probably guess, seafood is one of his true loves and *The Great Shellfish Cookbook* brings that love to life. *The Great Shellfish Cookbook* takes any level of home cook on a delicious food tour that focuses on Matt's favorite kinds of shellfish. In much the same way as he demystified lobster in his first book, Matt is back to teach you shellfish 101, show you how and where to buy fresh shellfish, how to store it, and, of course, how to cook it. Inside, you'll find both fun and approachable dishes for every meal, featuring crab, oysters, mussels, scallops, squid, octopus, clams, prawns, and, of course, lobster. If you're a home cook ready to expand your horizons, you'll love the chapter on exotic shellfish like periwinkles, conch, crawfish and sea urchin. And with a focus on sustainability and protecting our oceans, you'll learn how to enjoy your favorite shellfish dishes while balancing a respect for our environment. A new cookbook classic for all seafood lovers, *The Great Shellfish Cookbook* will have you running to the kitchen to prepare new and exciting recipes for your family and friends.

The rice cooker is an amazingly versatile appliance.

A complete guide to preparing cocktails using a blender: tips and techniques with 400 recipes, including 40 alcohol-free ones, for all types of drinks and all types of occasions.

Big Boards for Families features over 50 wholesome recipes for hosting and entertaining close friends and neighbors during casual get-togethers and special occasions.

Recipes that make full use of the convenience and versatility of the toaster oven, including tips and techniques, menu suggestions, and buying tips on the multitude of models available.

"From burgoo thick with chorizo and chicken to a cocktail that sloshes with bourbon and sorghum, this book showcases innovative Appalachian food and drink." —John T. Edge, series editor of *Cornbread Nation: The Best of Southern Food Writing* Tupelo Honey Cafe, now with locations throughout the Mountain South, brings fans the restaurant's second cookbook. *Tupelo Honey Cafe: New Southern Flavors from the Blue Ridge Mountains*, provides a gastronomic tour of the flavors and tastes of the region considered the Mountain South—but interpreted through Tupelo's own lexicon. From Appalachian Egg Rolls with Smoked Jalapeno Sauce, Pickled Onions and Pulled Pork to Acorn Squash Stuffed with Bacon Bread Pudding to Upsy Daisy Peach Upside-Down Cake, each recipe tells a story about the traditions, inspiration and history of the southern mountains, using the Blue Ridge Parkway, a 469-mile National Scenic By-way as a narrative jumping-off point. The result is an assembly of 125 imaginative, delicious and approachable recipes to be enjoyed by the home cook, the avid reader and book collector, and the hungry appetite alike. A foreword by Chef Sean Brock and gorgeous photos of the surrounding area and food complete this collection. "As a proud product of my beloved Blue Ridge Mountains, I am heartened by the Ode to Muddy Pond cocktail, intrigued by the Pimento Cheese Fondue, lured by Appalachian Egg Rolls, and astonished by Southern Poutine with Double Sausage Gravy . . . a beautiful cookbook that sent me running into the kitchen." —Sheri Castle, author of *Instantly Southern* "Elizabeth Sims's thoughtfully written stories and histories of the mountain South provid[e] both setting and inspiration for this distinctive American restaurant. It's nourishment for both belly and heart." —Ronni Lundy, James Beard Award-winning author of *Victuals*

The pastry chef, caterer, and recipe creator shares her most delicious and original recipes using chocolate chips, including instructions for creating great cookies, cakes, pies, puddings, breads, bars, squares, muffins, hot and cold

beverages, and sauces. Original. 17,500 first printing.

Do your kids think tempeh is weird? Does your partner worry that a vegan diet isn't well balanced? Do your parents just not get it? Well it's time to win them over! With her first cookbook, *But I Could Never Go Vegan!*, Kristy Turner deliciously refuted every common excuse to prove that, yes, anyone can go vegan. Now, *But My Family Would Never Eat Vegan!* serves up 125 all-new, scrumptious, satisfying recipes—organized around 20 too-familiar objections to eating vegan as a family: Don't have time to cook elaborate family dinners? Whip up an easy weeknight solution: Quick Cauliflower Curry, BBQ Chickpea Salad, or Cheesy Quinoa & Veggies. Worried about satisfying the "meat and potatoes" eaters? Wow them with Lazy Vegan Chile Relleno Casserole, Jackfruit Carnitas Burrito Bowl, or Ultimate Twice-Baked Potatoes. Hosting a special event? Try Pizzadillas for game day, Champagne Cupcakes for bridal showers, Maple-Miso Tempeh Cutlets for Thanksgiving, or Herbed Tofu Burgers for your next potluck. Easy-to-follow, bursting-with-flavor recipes—free of all animal products!--make it easier than ever to please vegans and non-vegans at gatherings. Even your most skeptical relatives will be begging for more!

A collection of recipes featuring the staple ground meat includes instructions for preparing great suppers, soups, main dishes, pot luck dinners, and appetizers--all with ground beef--and includes further instructions for freezing leftovers, choosing ingredients, and much, much more. Original.

How much food do you throw away every day? The *Salvage Chef Cookbook* is far more than a book of 125 scrumptious recipes; it begins by demonstrating to readers how to both increase food shelf life and determine when food is truly spoiled. What then follows is a collection of easy recipes for cooks of all levels. Families throw away perfectly edible yet overlooked food every day, as they often aren't savvy enough in the kitchen to stretch their hard-earned dollars and salvage the food they have in their refrigerators and pantries. How much time do you spend staring at last week's groceries, wondering if you can make a hearty meal with half a box of rice, wilted spinach, or leftover grilled chicken? Can you incorporate those overripe bananas or week-old strawberries into a breakfast or dessert that will satisfy your family? According to Chef Michael Love, you can. Instead of running to the store or ordering take-out, you can more often than not make use of what you have on hand. The food in your kitchen can and should be salvaged. Chef Love's recipes show you how to creatively transform what you currently have into surprising, delectable, and delicious family meals. Love also provides an accessible and innovative *Salvage Index*—a comprehensive list of both fresh and leftover items designed to help readers decide what meals they can prepare from the ingredients they have. The *Salvage Chef Cookbook* is a culinary must-have featuring old favorites reimagined through the use of salvaged food to create dishes both familiar and exciting. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a *New York Times* bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Recipes, Fondue.

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