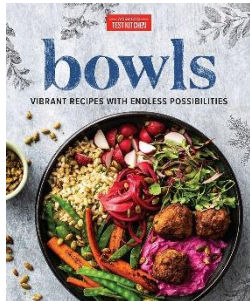


## Cookbook Club 2024-2025

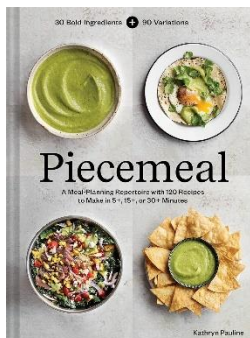
The Cookbook Club meets in person the third Thursday of the month. Join anytime; no registration required. All books available through the Library. For more information, please contact [dwinn@minlib.net](mailto:dwinn@minlib.net).



**Thursday, September 14**

***Bowls***  
**by America's Test Kitchen**

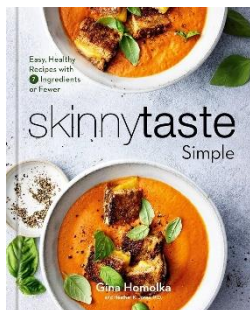
Want to cook healthier low-stress dinners, improve your lunch game, and find meals that can be prepped mostly in advance? Bowls are for you! This bowl cookbook helps you compose 75 creative bowls full of flavor and texture—while streamlining meal prep to keep things casual and fun.



**Thursday, October 19**

***Piecemeal***  
**by Kathryn Pauline**

*Piecemeal* presents a way for cooks to create a flexible repertoire of meals without doing a ton of work at one time. Prepare the component when you have some time, then use it to enhance or center meals throughout the week, even on your most hectic evenings.



**Thursday, November 14**

***Skinnytaste Simple***  
**by Gina Homolka**

Gina Homolka knows how tough it can be to put a meal together when she's tight for time and energy. *Skinnytaste Simple* is the solution: recipes with minimum ingredients but maximum flavor and nutrition. These game-changing, no-fuss dinners use no more than seven ingredients each, allowing you to put easy, healthy meals on the table with little-to-no effort.



## Thursday, December 12

### Mashup!

December's meeting is planned as DIY ... a true potluck, with no group book. In every kitchen there is a favorite recipe, pick yours and express your inner epicurean to the group!



## Thursday, January 16

### *Big Heart Little Stove* by Erin French

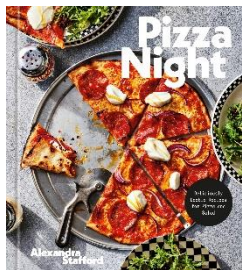
*Big Heart Little Stove* is your new go-to inspiration for cooking thoughtful and meaningful, yet refreshingly simple meals. With more than 75 recipes and her favorite hospitality "signatures," Erin French—author of *The Lost Kitchen* cookbook and the New York Times-bestselling memoir *Finding Freedom*—invites readers to bring a piece of her beloved restaurant, The Lost Kitchen, home with them.



## Thursday, February 20

### *Bring It!* by Ali Rosen

The word "potluck" may inspire memories of church dinners and mystery covered dishes. But today's potlucks are essentially outsourced dinner parties, which make gathering around a shared table a cinch. Inside *Bring It!*, you will find dozens of impressive-looking recipes that come together easily, and are perfect for carrying to any occasion.



## Thursday, March 20

### *Pizza Night* by Alexandra Stafford

Making great pizza isn't complicated. Whether you're using a kitchen oven, a grill, or an outdoor pizza oven, it all starts with the dough.

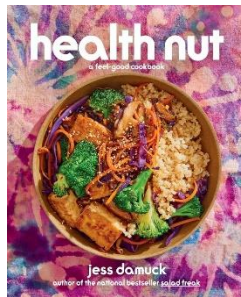


**Thursday, April 10**

***Hot Sheet***

**by Olga Massov & Sanae Lemoine**

The sheet pan hardly needs an introduction—every kitchen should have one. The underappreciated cooking workhorse, sheet pans are versatile, practical, inexpensive, durable, stackable, and easy to clean—and you’re probably already using them regularly for quick-and-easy chicken and veg or staple treats like chocolate chip cookies. But *Hot Sheet* offers a more creative approach with elevated yet accessible recipes spanning from breakfast to dinner to desserts—and every course in-between—that will take you from weeknight suppers to celebratory meals.

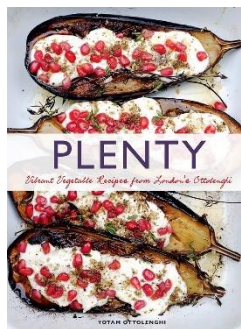


**Thursday, May 15**

***Health Nut***

**by Jess Damuck**

*Health Nut* gives the genre a delicious update, amping up the colors, textures, and flavors and challenging our expectations on what health food can be. Whether healthy eating is your norm or you are just looking to try something new, this book is all about making simple, irresistible food that you will want to eat again and again.



**Thursday, June 26**

***Plenty***

**by Yotam Ottolenghi**

A must-have collection of 120 vegetarian recipes from Yotam Ottolenghi featuring exciting flavors and fresh combinations that will become mainstays for readers and eaters looking for a brilliant take on vegetables.