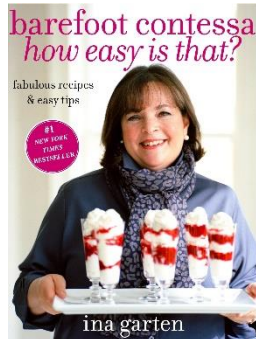


Cookbook Club 2025-2026

The Cookbook Club meets in person on the third Thursday of the month, September – June.

Join anytime; no registration required. All books are available through the Library.

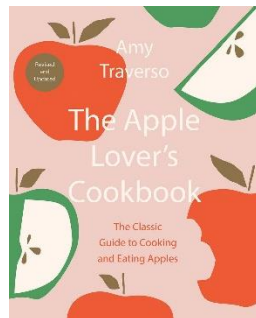
For more information, please contact jlee@minlib.net.



Thursday, September 18

Barefoot Contessa How Easy Is That?: Fabulous Recipes & Easy Tips by Ina Garten

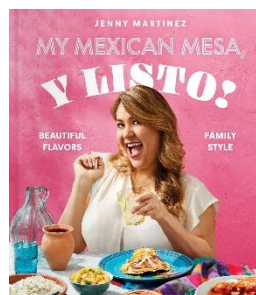
In *Barefoot Contessa How Easy Is That?* Ina proves once again that it doesn't take complicated techniques, special equipment, or stops at more than one grocery store to make wonderful dishes for your family and friends. Her newest must-have cookbook is all about saving time and avoiding stress while having fun in the kitchen.



Thursday, October 23

The Apple Lover's Cookbook By Amy Traverso

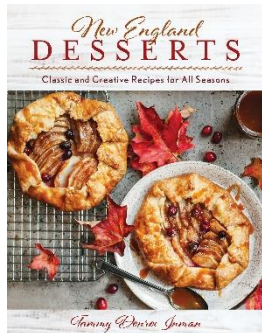
The Apple Lover's Cookbook is more than a recipe book. It's a celebration of apples in all their incredible diversity, as well as an illustrated guide to 70 popular (and rare-but-worth-the-search) apple varieties. Each has its own complete biography with entries for best use, origin, availability, season, appearance, taste, and texture. Amy Traverso organizes these 70 varieties into four categories—firm-tart, tender-tart, firm-sweet, and tender-sweet—and includes a one-page cheat sheet that you can refer to when making any of her recipes.



Thursday, November 20

My Mexican Mesa, Y Listo!: Beautiful Flavors, Family Style by Jenny Martinez

When Mexican TikTok and Instagram star Jenny Martinez ends her videos by saying “y listo and enjoy” and takes a bite of her finished dish, you almost feel like you can taste the delicious food with her. Well, now you can! *My Mexican Mesa, Y Listo!* is here to provide family-style recipes for every occasion, beautifully photographed to capture the authentic spirit of the cuisine.

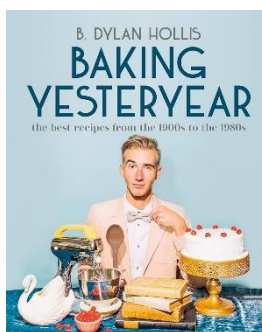


Thursday, December 18

New England Desserts: Classic and Creative Recipes for All Seasons

by Tammy Donroe Inman

From the mountains of Maine to the farms of Vermont to the beachside villages of Cape Cod, New England has earned a reputation for fantastic desserts. Indeed, it's not officially summer in New England until shortcake is soaked in sweet strawberries and cream. Soon blueberries, cherries, peaches, blackberries, and plums make an appearance, begging for crisp, nutty toppings, buttery crusts, and a melting pool of vanilla ice cream. New Englanders know how to sweeten the pot by bringing out the best in local ingredients. The result of this vibrant seasonal calendar is a rich repertoire of flavors ripe for celebration and reinvention.

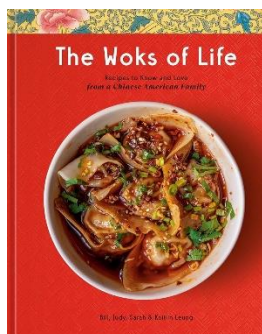


Thursday, January 15

Baking Yesteryear: The Best Recipes from the 1900s to the 1980s

by B. Dylan Hollis

Friends of baking, are you sick and tired of making the same recipes again and again? Then look no further than this baking blast from the past, as B. Dylan Hollis highlights the most unique tasty treats of yesteryear. Travel back in time on a delicious decade-by-decade jaunt as Dylan shows you how to bake vintage forgotten greats. With a big pinch of fun and a full cup of humor, you'll be baking everything from Chocolate Potato Cake from the 1910s to Avocado Pie from the 1960s.

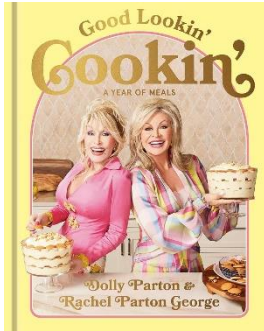


Thursday, February 19

The Woks of Life: Recipes to Know and Love from a Chinese American Family

by Bill, Judy, Sarah & Kaitlin Leung

This is the story of a family as told through food. Judy, the mom, speaks to traditional Chinese dishes and cultural backstory. Bill, the dad, worked in his family's Chinese restaurants and will walk you through how to make a glorious Cantonese Roast Duck. Daughters Sarah and Kaitlin have your vegetable-forward and one-dish recipes covered—put them all together and you have the first cookbook from the funny and poignant family behind the popular blog *The Woks of Life*.



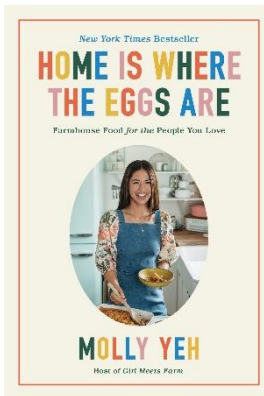
Thursday, March 19

Good Lookin' Cookin': A Year of Meals – A Lifetime of Family, Friends, and Food

by Dolly Parton & Rachel Parton George

In *Good Lookin' Cookin'* Dolly and Rachel share tips for hosting events all year long, including twelve multi-course menus of cherished recipes for New Year's Day, Easter, Mother's Day, Thanksgiving, Christmas, and more. You'll learn how much butter or whipped cream goes into a "Dolly Dollop," what condiment is almost always on the

table at Parton family meals, and what special dish Rachel makes at Dolly's request every year for her birthday.

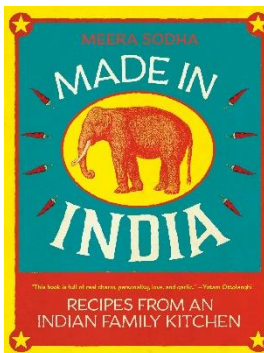


Thursday, April 16

Home Is Where the Eggs Are

by Molly Yeh

Home Is Where the Eggs Are is a beautiful, intimate book full of food that's best enjoyed in the comfort of sweatpants and third-day hair, by a beloved Food Network host and new mom living on a sugar beet farm in East Grand Forks, MN. Molly Yeh's cooking is built to fit into life with her baby, Bernie, and the naptimes, diaper changes, and wiggle time that come with having a young child, making them a breeze to fit into any sort of schedule, no matter how busy.

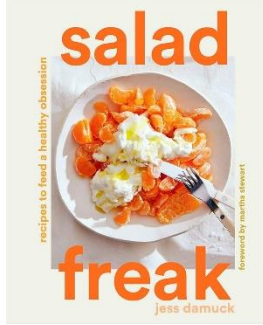


Thursday, May 21

Made in India: Recipes from an Indian Family Kitchen

by Meera Sodha

Real Indian food is fresh, simple, and packed with flavor. In *Made in India*, Meera Sodha introduces you to the food she grew up eating every day. Unlike the fare you get at your local Indian takeout joint, her food is vibrant and surprisingly quick and easy to make.



Thursday, June 18

Salad Freak: Recipes to Feed a Healthy Obsession
by Jess Damuck

A must- Offering more than 100 inspired recipes, recipe developer and food stylist Jess Damuck shares her passion for making truly delicious salads. *Salad Freak* encourages readers to discover and embrace their own salad obsessions. With the right recipes, you will want to eat salad for every meal and never get bored.