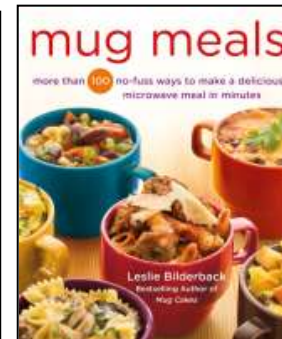
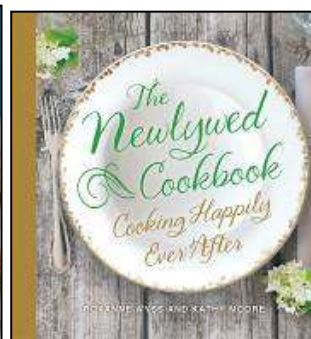
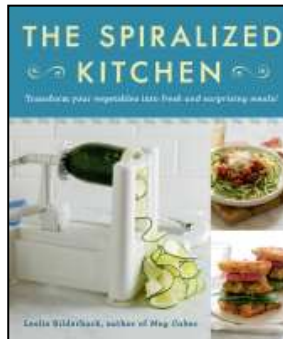
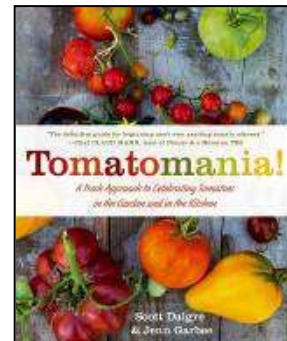
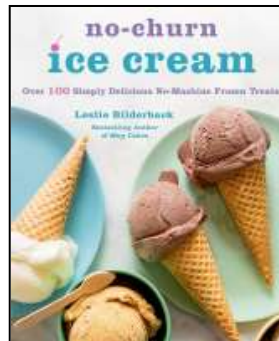
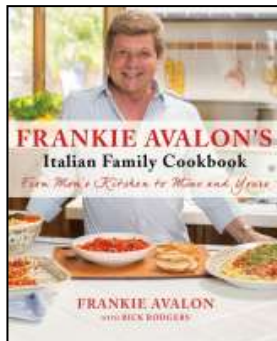


 ST. MARTIN'S PRESS

COOKBOOKS

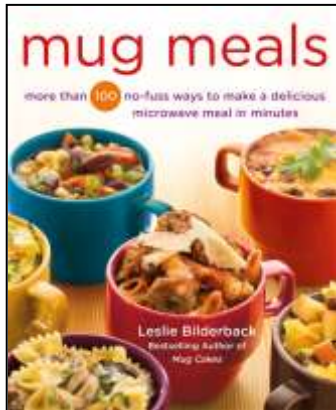
International Rights Guide



Kerry Nordling
Director of Subsidiary Rights
UK/Commonwealth, France, Germany, Holland, Italy, Scandinavia
kerry.nordling@stmartins.com
(646) 307-5718

Marta Fleming
International Rights Manager
Spain, Portugal, Brazil, Latin America, Eastern Europe, Middle East, Asia
marta.fleming@stmartins.com
(646) 307-5715

General Cooking:

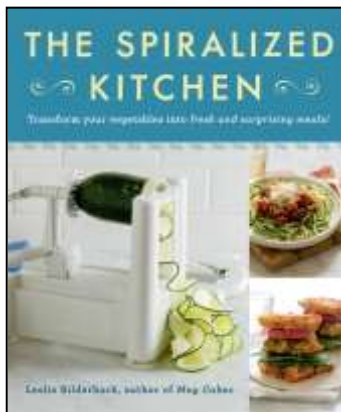


MUG MEALS: More than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes by Leslie Bilderback

Dinner on the go, cooking for one, or just want to mix up a quick snack? *Mug Meals* will show you how! Chef Leslie Bilderback, the brilliant author of *Mug Cakes*, is back with easy and fresh ideas for every meal of the day. If you've got five minutes to spare, you can mix up a delicious single-serving meal with just a mug and a microwave. Here are over 100 mouthwatering and lightning-fast recipes including Huevos Rancheros to start off your day, French Onion Soup for lunch, followed by dinner for your whole family in mugs stuffed with Poached Salmon with Dill, Pasta Puttanesca, or Candied Sweet Potatoes. The options are endless, and you can't beat the clean-up!

St. Martin's Griffin: September 2015

Page count: 192

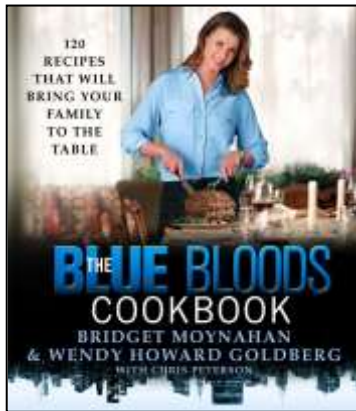


THE SPIRALIZED KITCHEN: Transform Your Vegetables into Fresh and Surprising Meals by Leslie Bilderback

Nearly everyone loves a heaping bowl of delicious pasta—but nearly everyone, too, feels at least a twinge of guilt about eating one. But what if you could eat that bowl without experiencing the guilt? With a spiralizer, you can! A spiralizer is an inexpensive, simple-to-use tool that produces spiral cuts, shoestrings, and fruit and vegetable “noodles” for adding new texture to pasta dishes, stir-fries, soups, and salads. Step-by-step instructions, practical techniques, and mouthwatering photographs accompany a variety of fun, simple recipes for getting the most out of your spiralizer from Leslie Bilderback, the author of *Mug Cakes*.

St. Martin's Griffin: March 2015

Page count: 208

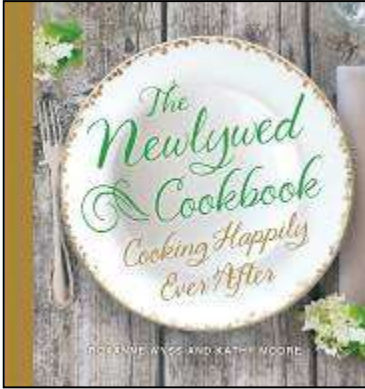


THE BLUE BLOODS COOKBOOK by Bridget Moynahan and Wendy Howard Goldberg with Chris Peterson

Anyone who has ever seen the #1-rated CBS television cop show *Blue Bloods* knows that the family dinner is the centerpiece of every episode. And there are really only three things that *Blue Bloods*—and everyone else—need to make a successful family dinner: family, love and food. Bring the first two to the table and *The Blue Bloods Cookbook* will provide the third! Bridget Moynahan, the show's star, invites you to partake in that sacred family ritual, offering food lovers more than 100 hearty, soulful comfort food recipes in a parade of classics reinvented.

St. Martin's Press: November 2015

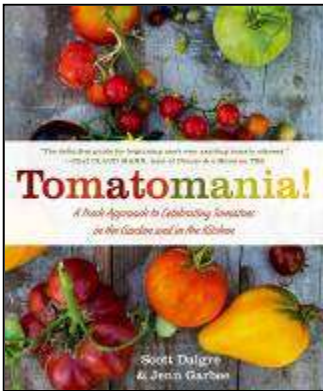
Page count: 288



THE NEWLYWED COOKBOOK: Cooking Happily Ever After by Roxanne Wyss and Kathy Moore

Today's newlyweds are contemporary and anything but traditional. With this collection of over 70 no-fail recipes for easy and delicious meals from two experienced family cooks here is all the help needed for couples to start cooking together. Bold flavors peppered with international influences, decadent comfort foods, and plenty of meatless options are fresh, budget friendly and easy to make. The authors also include tips for organizing your kitchen, marketing know-how, and stocking the perfect pantry. This is sure to be the go-to gift for the millennial couple.

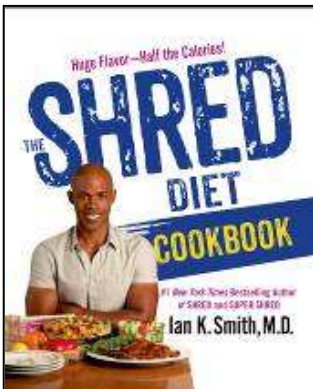
St. Martin's Griffin: January 2015
Page count: 240



TOMATOMANIA!: A Fresh Approach to Celebrating Tomatoes in the Garden and in the Kitchen by Scott Daigre and Jenn Garbee

Every spring, thousands of self-described 'maniacs' gather for a series of multi-day events in fifteen cities for the largest tomato seedling sale in the nation: Tomatomania! In this practical and fun guide, Tomatomania! founder Scott Daigre offers the reader a peek into his Ojai, CA, tomato patch and a 'reality gardening' approach to growing the world's favorite summer treat. Including twenty simple yet unique recipes and numerous kitchen tips to get the most out of your tomato harvest, this comprehensive guide to growing and cooking with tomatoes boasts more than 100 full-color photographs to guide you on

your gardening journey.
St. Martin's Griffin: January 2015
Page count: 224



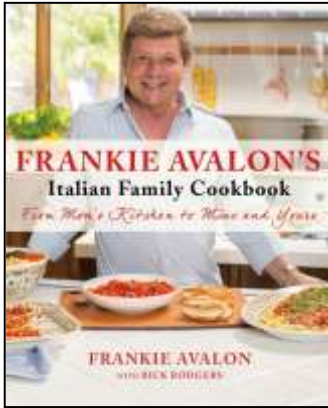
THE SHRED COOKBOOK by Ian K. Smith, M.D.

Ian Smith's *Shred* is a #1 *New York Times* bestselling diet book that has been sold in twelve territories. Thousands have lost extraordinary amounts of weight on Ian Smith's diets, and though recipes have been included in the previous *Shred* books, dieters have asked for more. Here are over 200 recipes and lists of great snack ideas like smashed goat cheese and dates on crackers, avocado and mayo on pumpernickel, and chicken and shredded carrot with yogurt dressing. This is a complete answer to the question Dr. Ian is asked most often: "Can I eat that on Shred?"

St. Martin's Press: March 2015

Page count: 352

Ethnic Cuisine:

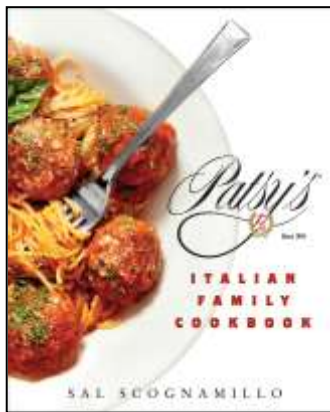


FRANKIE AVALON'S ITALIAN FAMILY COOKBOOK: From Mom's Kitchen to Mine and Yours by Frankie Avalon with Rick Rodgers

Entertainment legend Frankie Avalon has cooked his way from his mother's kitchen in South Philadelphia to Hollywood and Las Vegas. Here in his first cookbook are pitch-perfect recipes for such Italian classics as Tomato-Ricotta Lasagna and Three-Meat Sunday Gravy with Pasta, as well as unexpected treasures like Roast Pork with Fig Sauce and Pork Milanese on Kale Salad. And Frankie is a great storyteller, so delicious tales of more than five decades in show business pop up like meatballs in marinara sauce. Novice and experienced cooks will find a lot to love between these pages.

St. Martin's Press: October 2015

Page count: 224

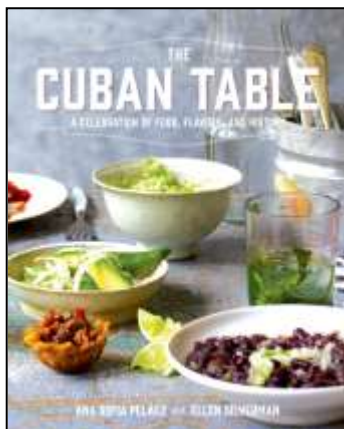


PATSY'S ITALIAN FAMILY COOKBOOK by Sal Scognamillo

For more than sixty years, Patsy's Italian Restaurant on West 56th Street in New York City has been a favorite restaurant of celebrities—from Frank Sinatra to P. Diddy—and locals and tourists alike for its hearty, delicious classic Italian meals. And, only three chefs have ever run its kitchen: Patsy, his son Joe, and his grandson Sal Scognamillo. Now *Patsy's Italian Family Cookbook* collects 120 of those recipes for home cooks to make, eat, and celebrate with, and includes four-color photos and archival images throughout.

St. Martin's Press: March 2015

Page count: 224



THE CUBAN TABLE: A Celebration of Food, Flavors, and History by Ana Sofia Pelaez

More than a cookbook, this is a comprehensive, contemporary overview of Cuban food, recipes and culture as recounted by serious home cooks and professional chefs, restaurateurs and food writers. Here you'll find documented recipes for everything from iconic Cuban sandwiches to rich stews with Spanish accents and African ingredients, accompanied by details about historical context and insight into cultural nuances. With stunning photographs throughout and over 110 deliciously authentic recipes this cookbook invites you into one of the Caribbean's most interesting and vibrant cuisines.

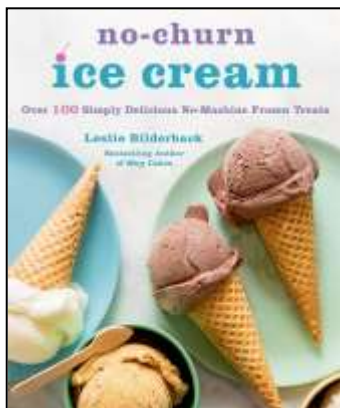
-Praise: "[A] heartfelt tribute to Cuban Cuisine...Cooks will want to add this immersive and inspirational book to their collection." —Publishers Weekly, starred review

-Award: A 2015 James Beard Nominee for Best International Cookbook

St. Martin's Press: November 2014

Page count: 336

Dessert:



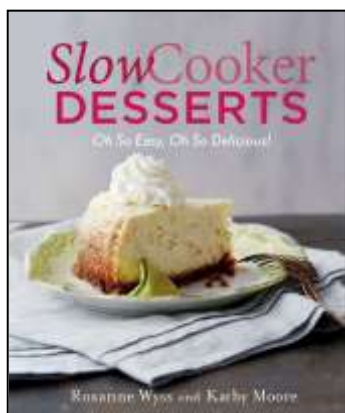
NO-CHURN ICE CREAM: Over 100 Simply Delicious No-Machine Frozen Treats by Leslie Bilderback

In every country you'll find people eating ice cream on street corners, in markets, and in fancy restaurants, but making this sweet treat yourself is kind of a pain. Now *No-Churn Ice Cream* shows you how to make your own ice cream at home without all of the fuss, for a fraction of the cost of buying it, and without any special equipment. Inside you'll find recipes for all the basic flavors, plus more complex and exciting combinations such as Pineapple-Peppercorn and Sweet Potato Marshmallow Swirl. You'll also find gelato, sorbet, and sherbet recipes along with ice cream desserts. Your flavor variations are limited only by your imagination.

-Praise: "This easy yet informative ice cream cookbook will appeal to a wide audience... Highly recommended." —*Library Journal*, starred review

St. Martin's Griffin: March 2015

Page count: 176



SLOW COOKER DESSERTS: Oh So Easy, Oh So Delicious by Roxanne Wyss and Kathy Moore

Think of a slow cooker, and most people think of a simmering soup or stew. Now, with more than 50 mouthwatering recipes, color photographs, and endless tips, *Slow Cooker Desserts* will show you how to make the very best cheesecakes, cakes, puddings, fondues, and more by harnessing the even heat and moist environment of the slow cooker. Inside you'll find recipes for all your favorite decadent desserts like German Chocolate Cheesecake, zippy Cappuccino Bread Pudding, sweet and tangy Peach and Mango Cobbler, and even Crispy Peanut Butter Candy—all designed to bake in your slow cooker.

St. Martin's Griffin: September 2015

Page count: 144



MUG CAKES: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth by Leslie Bilderback

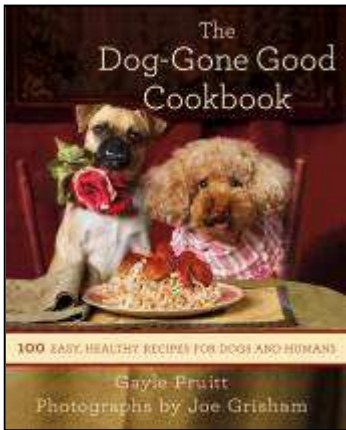
Why reach for store-bought mix that takes up to an hour to bake? Instead, make a quick, tiny batter to mix in a mug with a fork! They are also the perfect personal serving size for those looking to manage their portions, and with dozens of mouthwatering recipes, there is something to please every taste. So if you've got five minutes to spare, grab a mug, mix up a mug cake, and satisfy your dessert craving!

Foreign sales: China/United Sky New Media, France/Marabout, Slovenia/Mladinska Knjijiga, Taiwan/Yuan-Liou

St. Martin's Griffin: August 2013

Page count: 176

For Dogs:

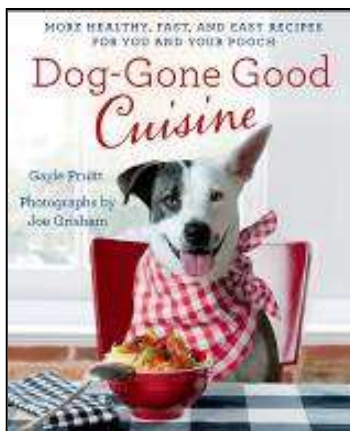


THE DOG-GONE GOOD COOKBOOK: 100 Easy, Healthy Recipes for Dogs and Humans by Gayle Pruitt

A fun, healthy recipe book for humans and their canine kids, this is full of tasty, natural recipes that dog owners and dogs can enjoy together. The book includes more than 100 balanced, delicious recipes that are corn, sugar, soy, and gluten free, and it is sprinkled with gorgeous, full color images of dogs enjoying the Dog-Gone Good cuisine.

St. Martin's Griffin: February 2013

Page count: 208



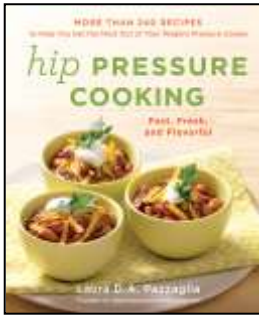
DOG-GONE GOOD CUISINE: More Healthy, Fast, and Easy Recipes for You and Your Pooch by Gayle Pruitt

Pruitt's second unique offering of more than 100 balanced, delicious recipes that are corn, sugar, soy, and gluten free and are intended to be enjoyed by chef and pup together. The book includes a chapter on holiday dishes, as well as special recipes to address illnesses and is sprinkled with gorgeous, full color images of adorable rescue dogs.

St. Martin's Griffin: February 2014

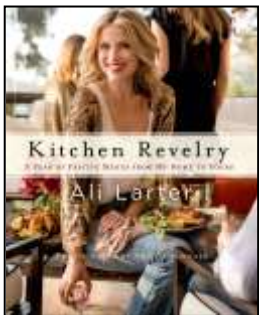
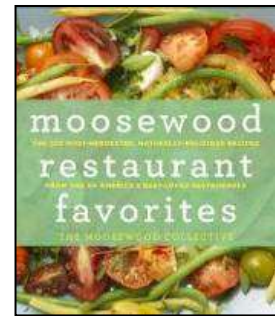
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Cooking Backlist:



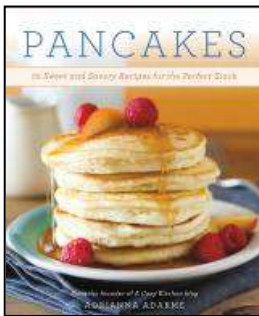
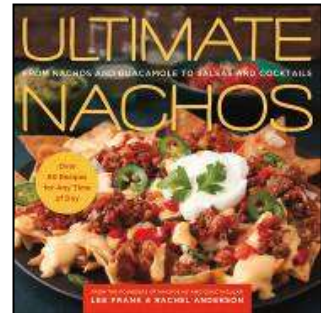
HIP PRESSURE COOKING: Fast, Fresh, and Flavorful by Laura D.A. Pazzaglia

MOOSEWOOD RESTAURANT FAVORITES: The 250 Most-Requested Naturally Delicious Recipes from One of America's Best-Loved Restaurants by The Moosewood Collective



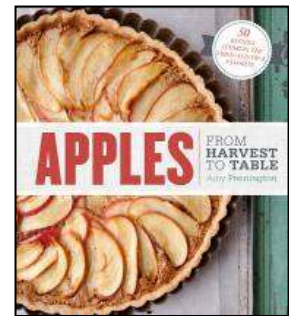
KITCHEN REVELRY: A Year of Festive Menus from My Home to Yours by Ali Larter

ULTIMATE NACHOS: From Nachos and Guacamole to Salsas and Cocktails by Lee Frank and Rachel Anderson



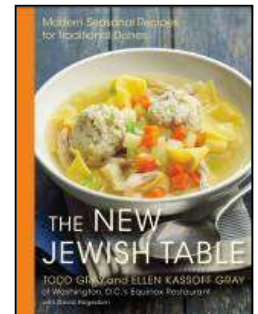
PANCAKES: 72 Sweet and Savory Recipes for the Perfect Stack by Adrianna Adarme

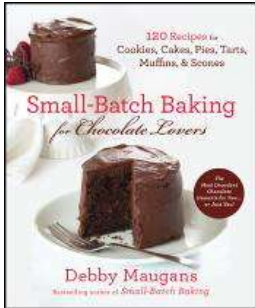
APPLES: From Harvest to Table by Amy Pennington



CIAO ITALIA FAMILY CLASSICS: More than 200 Treasured Recipes from Three Generations of Italian Cooks by Mary Ann Esposito

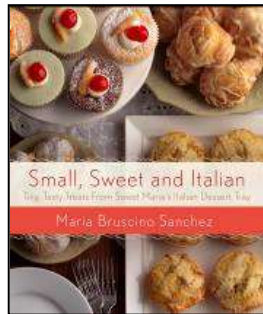
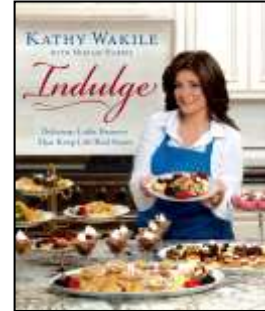
THE NEW JEWISH TABLE: Modern Seasonal Recipes for Traditional Dishes by Todd Gray and Ellen Kassoff Gray with David Hagedorn





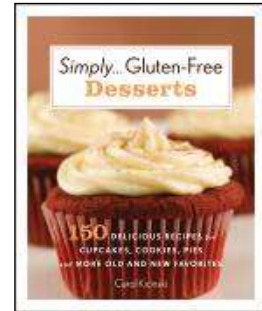
SMALL-BATCH BAKING FOR CHOCOLATE LOVERS by Debby Maugans

INDULGE: Delicious Little Treats that Keep Real Life Sweet by Kathy Wakile



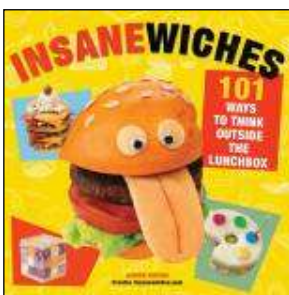
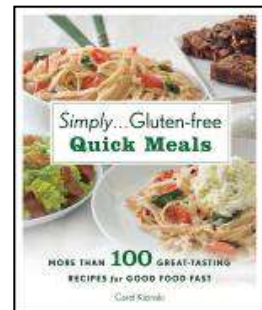
SMALL, SWEET, AND ITALIAN: Tiny, Tasty Treats from Sweet Maria's Italian Dessert Tray by Maria Bruscano Sanchez

SIMPLY...GLUTEN-FREE DESSERTS: 150 Delicious Recipes for Cupcakes, Cookies, Pies and More Old and New Favorites by Carol Kicinski

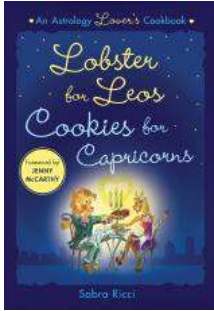


GLUTEN-FREE MADE SIMPLE: Easy Everyday Meals that Everyone Can Enjoy by Carol Field Dahlstrom, Elizabeth Dahlstrom Burnley, and Marcia Shultz Dahlstrom

SIMPLY...GLUTEN-FREE QUICK MEALS: More Than 100 Great-Tasting Recipes for Good Food Fast by Carol Kicinski

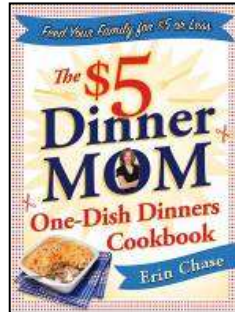
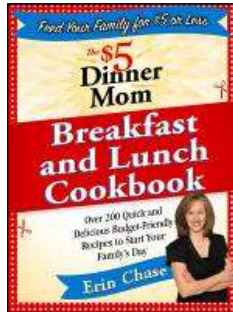
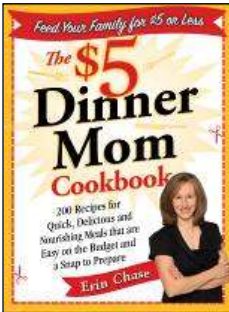
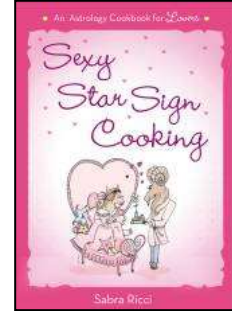


INSANEWICHES: 101 Ways to Think Outside the Lunchbox by Adrian Fiorino



LOBSTER FOR LEOS, COOKIES FOR CAPRICORNS: An Astrology Lover's Cookbook by Sabra Ricci

SEXY STAR SIGN COOKING: An Astrology Cookbook for Lovers by Sabra Ricci



\$5 DINNER MOM COOKBOOK, \$5 DINNER MOM DOES BREAKFAST AND LUNCH, and \$5 DINNER MOM ONE-DISH DINNERS COOKBOOK All by Erin Chase