Current Cookbook Trends

- Devices: Instant Pot, air fryer, slow cooker, etc.
- Wellness/clean eating
- Home cooking
- Artisanal cooking
- World cooking
- Food waste

Celebrity/TV Shows

- **Cook Like a Pro** by Ina Garten (2018)
- **Magnolia Table** by Joanna Gaines (2018)
- **Whiskey in a Teacup** by Reese Witherspoon (2018)
- **Mary Berry’s Quick Cooking** by Mary Berry (2019)
- **Milk Street: Tuesday Nights** by Christopher Kimball (2018)
- **The Cash and Carter Family Cookbook: Recipes and Recollections from Johnny and June’s Table** by John Carter Cash (2018)
- **The Pioneer Woman Cooks: Come and Get it!** by Ree Drummond (2017)
- **Cravings: Hungry for More** by Chrissy Teigen (2018)
- **The America’s Test Kitchen Cooking School Cookbook** (2013)
- **The Bob’s Burgers Burger Book: Real Recipes for Joke Burgers** by Loren Bouchard (2016)
- **Lidia’s Celebrate Like an Italian** by Lidia Matticchio Bastianich (2017)
- **Deep Run Roots: Stories and Recipes from My Corner of the South** by Vivian Howard (2016)
- **5 Ingredients: Quick and Easy Food** by Jamie Oliver (2019)
- **From Crook to Cook: Platinum Recipes from Tha Boss Dogg’s Kitchen** by Snoop Dogg (2018)
- **Extras…**
- **A Feast of Ice & Fire: The Official Game of Thrones Companion Cookbook** by Chelsea Monroe-Cassel (2012)

Bloggers

- **Brown Eggs and Jam Jars** by Aimee Wimbush-Bourque (2015)
- **Damn Delicious Meal Prep: 115 Easy Recipes for Low-Calorie, High-Energy Living** by Chungah Rhee (2019)
- **Gluten-Free on a Shoestring: 125 Easy Recipes for Eating Well on the Cheap** by Nicole Hunn (2017)
- **North Wild Kitchen: Home Cooking from the Heart of Norway** by Nevada Berg (2018)
- **The Skinnytaste Cookbook** by Gina Holmolka (2014)
• The I Heart Naptime Cookbook: More Than 100 Easy & Delicious Recipes to Make in Less Than One Hour by Jamielyn Nye (2016)
• The Pioneer Woman Cooks by Ree Drummond (2010)
• Minimalist Baker’s Everyday Cooking: 101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes by Dana Shultz (2016)

**Food Preservation**

• Ball Complete Book of Home Preserving by Judi Kingry (2006)
• Mrs. Wheelbarrow’s Practical Pantry by Cathy Barrow (2014)
• The Noma Guide to Fermentation by Rene Redzepi and David Zilber (2018)
• Fermented Vegetables by Kirsten K. Shockey (2014)
• Cooking with Scraps: Turn Your Peels, Cores, Rinds, and Stems into Delicious Meals by Lindsay-Jean Hard (2018)
• The Dehydrator Bible by Jennifer MacKenzie (2009)
• Charcuterie: The Craft of Salting, Smoking, and Curing by Michael Ruhlman (2013 rev.)

**World Cuisine**

• Israeli Soul by Michael Solomonov and Steven Cook (2018)
• Korean Home Cooking: Classic and Modern Recipes by Sohui Kim (2018)
• The Sioux Chef’s Indigenous Kitchen by Sean Sherman and Beth Dooley (2017)
• Nopalito: A Mexican Kitchen by Gonzalo Guzman and Stacy Adimando (2017)
• The Pho Cookbook: Easy to Adventurous Recipes for Vietnam’s Favorite Soup and Noodles by Andrea Nguyen (2017)
• King Solomon’s Table: A Culinary Exploration of Jewish Cooking from Around the Worlding Solomon’s Table: A Culinary Exploration of Jewish Cooking from Around the World by Joan Nathan (2017)
• Basque Country: A Culinary Journey Through a Food Lover’s Paradise by Marti Buckley (2018)
• I Am a Filipino: And this is How We Cook by Nicole Ponseca and Miguel Trinidad (2018)

**Comprehensives**

• The Baking Bible by Rose Levy Beranbaum (2014)
• The Flavor Bible by Karen Page (2008)
• Saveur: The New Classics Cookbook (2015)
• Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat (2017)
• Gourmet Today by Ruth Reichl (2009)
• The Art of Simple Food, Vols. 1 & 2 (2010, 2013)
• How to Cook Everything by Mark Bittman (2013, 10th anniv. ed.)
• Better Homes and Gardens New Cookbook (2014, 16th ed.)
Classics

- Mastering the Art of French Cooking by Julia Child (1961)
- Joy of Cooking by Irma S. Rombauer and Marion Rombauer Becker (1931)
- Rick Bayless’ Mexican Kitchen (1996)
- Essentials of Classic Italian Cooking by Marcella Hazan (1995)

Extra:


Children’s Cookbooks

- Sesame Street Let’s Cook (2015)
- Better Homes and Gardens New Junior Cookbook (2012)
- Baking Class: 50 Fun Recipes Kids Will Love to Bake! by Deanna F. Cook (2017)
- Cooking Class: 57 Fun Recipes Kids Will Love to Make (and Eat!) by Deanna F. Cook (2015)
- The Unofficial Harry Potter Cookbook by Dinah Buchotz (2010)
- The Complete Cookbook for Young Chefs by America’s Test Kitchen (2018)
- MasterChef Junior Cookbook (2017)
- Extras...
- The Disney Princess Cookbook (2013)
- The Star Wars Cookbook by Robin Davis (1998)
- The U.S. History Cookbook: Delicious Recipes and Exciting Events from the Past by Joan D’Amico (2003)
- Pretend Soup & Other Real Recipes: A Cookbook for Preschoolers & Up by Mollie Katzen (1994)

Family Cooking

- Dinner: Changing the Game by Melissa Clark (2017)
- Sweet Home Café Cookbook: A Celebration of African American Cooking (2018)
- Mr. and Mrs. Sunday’s Suppers by Lorraine Wallace (2015)
- An American Family Cooks by Judith Choate (2013)
- Keepers by Kathy Brennan and Caroline Campion (2013)
- **Tots!: 50 Tot-ally Awesome Recipes from Totchos to Sweet Po-tot-o Pie** by Dan Whalen (2018)

**Disabled/Elderly**

- **I Can Cook: A Visual Cookbook** by Mickey Fryer (2014)
- **Best of the Large Print Cookbooks** by Dr. Melvin G. Kunkel (2012)
- **Soft Foods for Easier Eating Cookbooks** by Sandra Woodruff (2007)
- **The Dysphagia Cookbook: Great Tasting & Nutritious Recipes for People with Swallowing Difficulties** by Elyne Achilles (2004)
- **Don’t Give Me Eggs That Bounce: 118 Cracking Recipes for People with Alzheimers** by Peter Morgan-Jones (2014)
- **Let’s Cook: Healthy Meals for Independent Living** by Elizabeth D. Reisz (2010)

**Gadgets**

- **Dinner in an Instant: 75 Modern Recipes for Your Pressure Cooker, Multicooker, and Instant Pot®** by Melissa Clark (2017)
- **The Essential Mexican Instant Pot® Cookbook** by Deborah Schneider (2018)
- **Affordable Paleo Cooking with Your Instant Pot®** by Jennifer Robins (2018)
- **Air Fryer Cookbook for Beginners** by Alice Newman (2018)
- **Air Fry Everything** by Meredith Laurence (2016)
- **The Whole30 Slow Cooker** by Melissa Hartwig (2018)
- **Inspiralize Everything** by Ali Maffucci (2016)
- **Skinnytaste One and Done: 140 No-Fuss Dinners for Your Instant Pot®, Slow Cooker, Air Fryer, Sheet Pan, Skillet, Dutch Oven, & More** by Gina Homolka (2018)

**Extra:**

- **Great Food Fast** by Bob Warden (2012)

**Meat & Wild Game**

- **The Meat Hook Meat Book** by Tom Mylan (2014)
- **Michael Symon’s Carnivore** (2012)
- **Steak and Cake** by Elizabeth Karmel (April 2019)
- **Beyond Bacon** by Matthew McCarry and Stacy Toth (2013)
- **Meat** by Pat LaFrieda (2014)
- **The Cook’s Illustrated Meat Book** (2014)
- **The MeatEater Fish and Game Cookbook: Recipes and Techniques for Every Hunter and Angler** by Steven Rinella (2018)
• Afield: A Chef’s Guide to Preparing and Cooking Wild Game and Fish by Jesse Griffiths (2012)

**Grilling/Smoking**

• Meathead: The Science of Great Barbecue and Grilling by Meathead Goldwyn (2016)
• Fire & Smoke by Chris Lilly (2014)
• Michael Symon’s Playing with Fire by Michael Symon (2018)
• Cooking with Fire by Paula Marcoux (2014)
• Project Smoke by Steven Raichlen (2016)
• The Brisket Chronicles by Steven Raichlen (April 2019)
• Franklin Barbecue: A Meat-Smoking Manifesto by Aaron Franklin (2015)
• Smokin' with Myron Mixon by Kelly Alexander and Myron Mixon (2011)

**Easy/Fast/One-Pot**

• Build-a-Bowl: 77 Satisfying & Nutritious Combos by Nicki Sizemore (2018)
• Everyday Easy by Lorraine Pascal (2015)
• Sheet Pan Suppers by Molly Gilbert (2014)
• One Pot by the editors of Martha Stewart Living (2014)
• Ottolenghi Simple by Yotam Ottolenghi (2018)
• One Pan, Two Plates: More Than 70 Complete Weeknight Meals for Two by Carla Snyder (2013)
• The Pioneer Woman Cooks: Dinnertime by Ree Drummond (2015)
• Skinnytaste Fast and Slow: Knockout Quick-fix & Slow Cooker Recipes by Gina Homolka (2016)

**Extras:**

• How to Cook Everything Fast by Mark Bittman (2014)
• Barefoot Contessa How Easy is That? by Ina Garten (2010)

**Vegetarian/Vegan**

• BOSH! Simple Recipes, Amazing Food, All Plants by Henry Firth & Ian Theasby (2018)
• Mississippi Vegan: Recipes and Stores from a Southern Boy’s Heart by Timothy Pakron (2018)
• Love Real Food: More Than 100 Feel-Good Vegetarian Favorites to Delight the Senses and Nourish the Body by Kathryn Taylor (2017)
• Thug Kitchen: The Official Cookbook (2014)
• The Oh She Glows Cookbook by Angela Liddon (2014)
• The Complete Vegetarian Cookbook by America’s Test Kitchen (2015)
• Vegan 100 by Gaz Oakley (2018)
Extras:

- How to Cook Everything Vegetarian by Mark Bittman (2013)
- Meatless in Cowtown by Laura Samuel Meyn (2015)
- Plenty More by Yotam Ottolenghi (2014)

Holidays

- The Great British Bake Off: Christmas by Lizzie Kamenetzky (2014)
- The Pioneer Woman Cooks: A Year of Holidays by Ree Drummond (2013)
- Wanda E. Brunstetter’s Amish Friends Christmas Cookbook (2014)
- All Time Best Holiday Entertaining by Cook’s Illustrated (2017)
- Sweet Treats for the Holidays by Norene Cox (2014)
- Thanksgiving: How to Cook it Well by Sam Sifton (2012)

Desserts

- Baking with Julia: Savor the Joys of Baking with America’s Best Bakers by Dorie Greenspan (1996)
- Candy is Magic: Real Ingredients, Modern Recipes by Jami Curl (2017)
- Rose’s Baking Basics by Rose Levy Beranbaum (2018)
- Chocolate-Covered Katie by Katie Higgins (2015)
- Dessert for Two by Christina Lane (2015)
- Sally’s Cookie Addiction by Sally McKenney (2017)

Extras:

- Dominique Ansel: The Secret Recipes (2014)
- Baking Chez Moi by Dorie Greenspan (2014)
- Sally’s Baking Addiction by Sally McKenney (2014)

Regional Interest

- Smoke and Pickles by Edward Lee (2013)
- Burgoo, Barbecue, and Bourbon: A Kentucky Culinary Trinity by Albert W.A. Schmid (2017)
- Kentucky Sweets by Sarah Baird (2014)
- Classic Kentucky Meals by Rona Roberts (2014)
• **Skinny Southern** by Lara Lyn Carter (March 2019)

**Extras:**

• **Heritage** by Sean Brock (2014)
• **Eating Appalachia** by Darrin Nordahl (2015)
• **Southern Living Bourbon and Bacon** by Morgan Murphy (2014)

**Selection**

• Physical attributes of the book
  o Binding, layout, photos/ills.
• Audience
  o Food professionals/students, consumers, diners
• Author
  o Expertise, celebrities, publicity
• Reviews
  o Language used, bias
• Local production/interest
  o Churches, charities, poor binding
• Recipes
  o Ingredients, measuring system, instructions, language, uniqueness

**Marketing**

• Scan the stacks
• Spend time with the books
• Highlight on website
• Reading guides
• Displays

**Weeding**

• Circulation statistics
• Condition of the book
• Visual appeal
• Outdated

**Resources**

• James Beard Foundation Awards: [www.jamesbeard.org/awards](http://www.jamesbeard.org/awards)
• International Association of Culinary Professionals: [http://www.iacp.com/award/more/cookbook_winners](http://www.iacp.com/award/more/cookbook_winners)
• Stained Page News: [https://www.stainedpagenews.com/](https://www.stainedpagenews.com/)