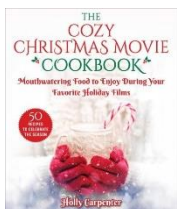
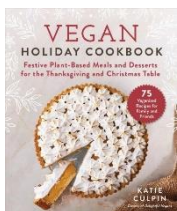


The Complete Small Plates Cookbook: 300+ Shareable Tapas, Meze, Bar Snacks, Dumplings, Salads, & More
American Test Kitchen
 This complete guide to the wonderfully diverse world of small plates offers practical ways to make spreads that can be sumptuous or streamlined.



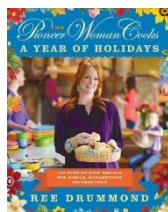
Cooking for the Culture: Recipes and Stories from the New Orleans Streets to the Table
Toya Boudy
 Boudy's family worked hard, rotated shifts, and found time to make meals from scratch for the family. Boudy shares these recipes, many of which are deeply rooted in the proud Black traditions that shaped her hometown



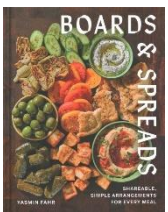
Vegan Holiday Cookbook
Katie Culpin
 Containing seventy-five plant-based recipes specifically designed with the holidays in mind, this is the ultimate book for vegans, the vegan-curious, and their families and loved ones.



Around the Board: Boards, Platters, Plates
Emily Delaney
 Seasonal cheese & charcuterie boards for year-round celebrations & elevated gatherings



The Pioneer Woman Cooks a Year of Holidays
Ree Drummond
 Holiday favorites for all year round, from the #1 New York Times bestselling author and Food Network personality



Boards & Spreads: Shareable, Simple Arrangements for Every Meal
Yasmin Fahr
 Provides more than sixty-five recipes for creating epic spreads for family-friendly, sharing meals that go beyond the standard cheese or charcuterie board and include Italian aperitivo board with crispy prosciutto caprese, any-night tacos, and egg pita sandwich board.



Magnolia Table: A Collection of Recipes for Gathering
Joanna Gaines
 Joanna Gaines believes there's no better way to celebrate family and friendship than through the art of togetherness, celebrating tradition, and sharing a great meal.



Baking for the Holidays
Sarah Kieffer
 With cozy holiday imagery, a lovely, clean aesthetic, and easy yet innovative recipes, this is a go-to cookbook for baking enthusiasts, anyone who loves the holiday season, and, of course, fans of Sarah Kieffer.



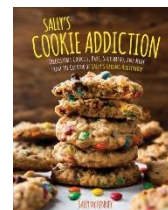
Graze: Inspiration for Small Plates and Meandering Meals
Suzanne Lenzer
 It means skipping from dish to dish, tasting different things without committing to a single one. Its about creating multiple dishes that work together as a meal, that all share a theme, an aesthetic.



Gluten-Free Baking At Home
Jeffrey Larsen
 A compendium of tried-and-true gluten- and allergen-free baked good recipes that everyone will love. Lavishly photographed with step-by-step instructions, this is an indispensable guide to gluten-free baking for everyone.



Make Your Own Party: 20 Blueprints to MYO Party!
Kelli Lewton
 The suggestions in this guide are guaranteed to take your parties to the next level. Each chapter offers a party blueprint with tips from event designer Kevin Miller, a full menu and recipes.



Sally's Cooking Addiction: Irresistible Cookies, Bars, Shortbread, and More from the Creator of Sally's Baking Addiction
Sally McKenney
 Baking advice and recipes from the world-famous website!



Hallmark Channel Countdown to Christmas : Have a Very Merry Movie Holiday!

Caroline McKenzie

This stunning book invites readers to an exclusive inside look at the making of

everyone's favorite holiday classics with secrets from the stars, screenwriters, set designers, costume designers, and directors who create the movie magic.



New York: Christmas Baking

Lisa Nieschlag
Take a stroll in snow-covered Central Park, go shopping in Manhattan with the streets dressed in their festive finest, and, of course, indulge in the city's world-famous delicacies.

This book is filled with enticing recipes for cakes, cookies and treats for the most beautiful time of the year, in the most beautiful city in the world.



Nothing Fancy

Alison Roman
I have always been allergic to the word 'entertaining.' But having people over? Well, that's just making dinner, but you know, with more people. Unfussy food,

unfussy vibes, and the permission to be imperfect, no occasion necessary (other than to eat, of course



Winter Cocktails: Mulled Ciders, Hot Toddies, Punches, Pitchers, and Cocktail Party Snacks

María del Mar Sacasa

Enjoy these warming cocktails by a roaring fire for the

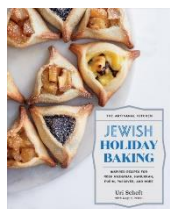
holidays!



The Seasonal Jewish Kitchen

Amelia Saltsman
Shares recipes for traditional Jewish meals that focus on seasonality and sustainability, including fresh black-eyed peas and matboucha, schmaltz-roasted potatoes, and grilled

corn with za'atar.



Jewish Holiday Baking

Uri Scheft
Holiday sweets, whether chocolate-filled babka, poppyseed hamantaschen, or fruit-filled sufganiyot, are recipes of dessert-lovers' dreams. And with the addition of traditional Middle Eastern breads like kubaneh and jachnun, this collection of holiday recipes from master baker Scheft becomes an indispensable resource.



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Compiled by Miss Kerri