Read It and Eat: A Month-by-Month Guide to Scintillating Book club Selections and Mouthwatering Menus - Sarah Gardner [028.9 Gar]

Suggestions for monthly book clubs, it includes recipes and menu ideas, based on each book club selection. There are also discussion questions tied to each book.

Note: I personally only chose a couple of recipes out of this book to copy down.

The Cozy Cookbook: More than 100 Recipes from Today’s Bestselling Mystery Authors - Laura Childs, Cleo Coyle, B.B. Haywood, Julie Hyzy, Jenn McKinlay and more... [641.5 Coz]

A lovely compilation of some of the recipes that drew me to culinary cozies in the first place! I tend to read the cozies just for the recipes, so this gives me just what I’m looking for!

Note: I only chose to copy down a few of the recipes here, but I really loved the format!

Green Eggs and Ham Cookbook: Recipes Inspired by Dr. Seuss! - Georgeanne Brennan [j641.6 Bre]

Delightful little book of Seussian recipes. Again, I only found a couple of recipes worth copying down, but most readers will likely find more -- great meal, beverage, and snack ideas!

Note: While this book is in a hardcover format, the interior pages are actually spiral-bound, which makes cooking while following along so much easier!
The Nancy Drew Cookbook: Clues to Good Cooking - Carolyn Keene [j641.5 Kee]
It has been many, many years since I’ve read a Nancy Drew book--but this cookbook has me considering checking some out again! The recipes are, for the most part, extremely basic and simple. However, they’re quite clever, and there are some nice tips with almost each recipe.
Note: This is another book that is in hardcover format, yet the interior pages are spiral-bound. It’s one of the more attractive literary cookbooks I’ve seen.

Fairy Tale Feasts: A Literary Cookbook for Young Readers and Eaters - Jane Yolen [j641.51 Yol]
This is a fun book to share with the little cooks in your family. It is loaded with recipes, but the unique thing is that they’re all tied to various fairy tales. Something I especially enjoyed was that there are bits of history and tips along the sides of the pages. (p. 117, #5 is a fave)
Note: Many of the recipes are quite basic, nothing new to me. However, I did copy down a recipe for “Seaweed Stuffed Shells” (which is really spinach & ricotta stuffed pasta shells), as this looks like something my family of picky eaters might actually eat!

A Feast of Ice and Fire: The Official Companion Cookbook - Chels Monroe-Cassel [641.59 Mon]
Although I haven’t read the Game of Thrones books (or watched the TV show), there are several quotes from the books that imply this cookbook follows the series closely. While I’m definitely not interested in a good number of the recipes (Honey-Spiced Locusts, Dornish Snake with Fiery Sauce, or even Leek Soup), I do appreciate the format of this book. Several of the recipes include both a medieval version and a modern version. One recipe I’m copying down is the medieval version (Elizabethan Lemon Cakes), while others are either the modern version (Modern Apple Cakes) or versions that look as though they wouldn’t have changed much over time (Crusty White Bread).
Note: There are color photographs for several of the recipes, which help me decide whether or not I’ll attempt making them.

As the subtitle suggests, these are recipes culled from or inspired by books the author has read throughout her life. She has the sections broken up by age group -- childhood, middle & high school years, and adulthood. Something I found endearing about this was that she opted to mention how each book moved her personally, rather than inserting a quote from the book mentioned.
Note: Two recipes I’ve chosen to copy down include “brown butter” as an ingredient…. I’d heard of brown butter before, but never used/made it… I’m anxious to see how much better recipes are for adding this new-ish addition!
The Pat Conroy Cookbook: Recipes From My Life - Pat Conroy & Suzanne Williamson Pollak [641.59 Con]
I've been a pretty big fan of Pat Conroy’s books for the past twenty-five or thirty years. I love the way he writes, I love how soulful and heart-wrenching his writing is... and I LOVE that he always incorporates a lot of food into all of his stories!!! At first, I shied away from this book, because I knew it would have a lot of seafood in it -- and it does. However, there were enough other recipes in it to make it worth my while.

Note: While singing the praises of Vidalia Onions, Conroy mentions that he's only ever met one person (his old high school English teacher) who was opposed to them. I love this quote: "When I want an onion, I want something with kick in it, something that will bite me back, something with some substance to it. I don’t want no sweet onion that’s trying to be more like a potato than a good old onion from my mama’s garden. I want an onion that’s got some sass and backbone to it. Why celebrate an onion that prides itself on not tasting like an onion? Makes no damn sense to me.” I couldn’t agree more!!!

***The Star Wars Cookbook II: Darth Malt and more galactic recipes - Frankie Frankeny

***Outlander Kitchen: The Official Outlander Companion Cookbook - Theresa Carle-Sanders

***Dinner & a Movie Cookbook: The Best of Dinner & a Movie’s Delectable Dishes - Claud Mann

***Tequila Mockingbird: Cocktails With a Literary Twist - Tim Federle

***The Mystery Writers of America Cookbook - Kate White

***Fannie Flagg’s Original Whistle Stop Cafe Cookbook: Featuring Fried Green Tomatoes, Southern Barbecue, Banana Split Cake, and Many Other Great Recipes - Fannie Flagg

*** = These are books I checked out and did look into, but none of the recipes appealed to me personally. However, they do count, in my opinion, as “literary cookbooks”, so I felt I should include them on the list!