



TEN SPEED PRESS

SPRING + SUMMER 2019

Food + Drink





FRANKLIN STEAK

Live-Fired • Dry Aged • Pure Beef

The be-all, end-all guide to cooking the perfect steak—from buying top-notch beef and dry-aging to perfection, to finding or building the ideal cooking vessel.

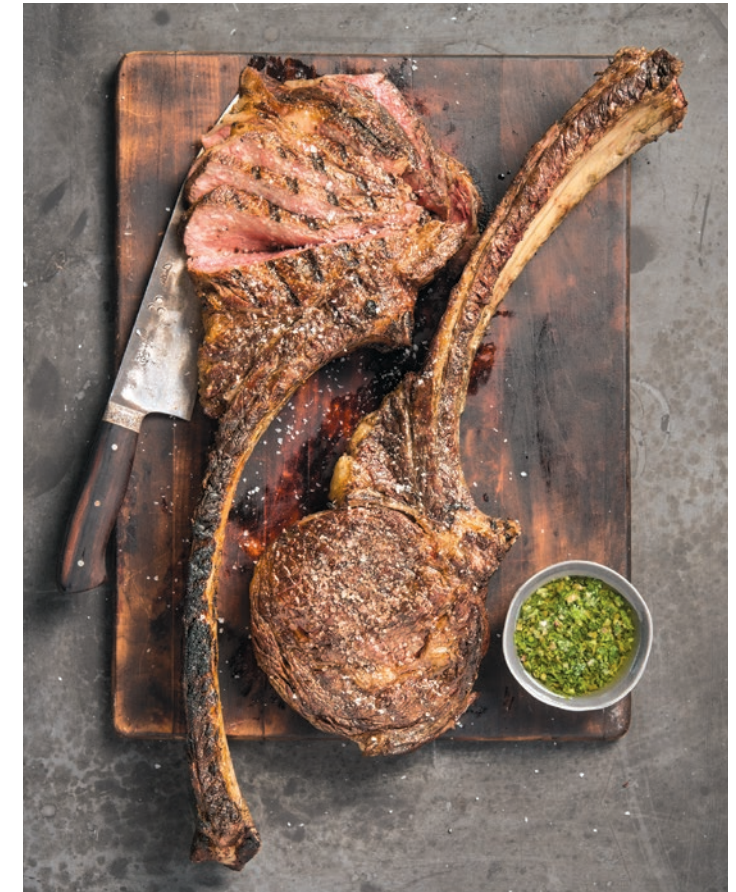
Aaron Franklin may be the reigning king of brisket, but in his off-time, what he really loves to cook and eat at home is steak. In *Franklin Steak*, Franklin and coauthor Jordan Mackay go deeper into the art and science of cooking steak than anyone has gone before. They travel the world—beyond Franklin's native Texas to Spain, Scotland, California, and Japan—to uncover global steak preparations and traditions. They demystify butchery and ideal cooking methods for different cuts, explore dry-aging, and even teach you how to build custom, backyard grill setups inspired by the best steak chefs in the world. For any meat-lover, backyard grill-master, or fan of Franklin's fun yet authoritative approach, this book is a must-have.

AARON FRANKLIN is one of the most recognized names in barbecue, and the winner of a James Beard Award for Best Chef: Southwest. The line to get into Franklin Barbecue is as long as ever, and the Austin restaurant has sold out of brisket every day of its existence. JORDAN MACKAY is the James Beard Award-winning coauthor of *Secrets of the Sommeliers* and *Franklin Barbecue*.

978-0-399-58096-3 • 4/9/2019
 HC • \$29.99 U.S. (Can \$39.99)
 224 pages • 8 x 10 • 100 color photos



ALSO BY AARON FRANKLIN:
 FRANKLIN BARBECUE
 978-1-60774-720-8



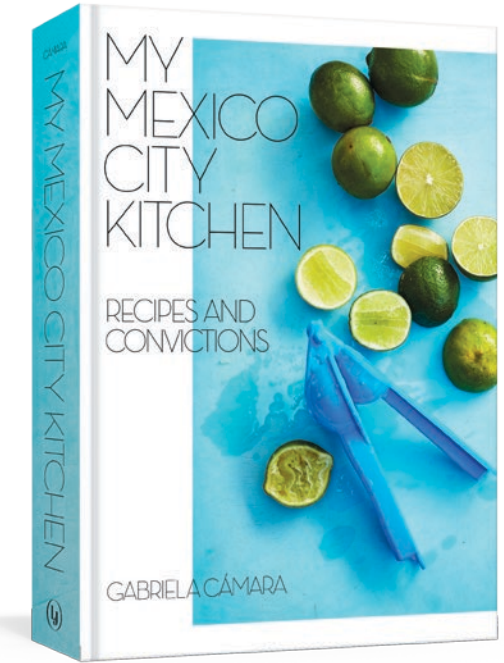


MY MEXICO CITY KITCHEN

Recipes and Convictions

Internationally celebrated chef and culinary trend-setter Gabriela Cámara shares 150 recipes for her vibrant, simple, and sophisticated contemporary Mexican cooking.

Inspired by the flavors, ingredients, and flair of Mexico City, Gabriela Cámara's style of cooking is a siren call to all home cooks who crave authentic, on-trend recipes. With recipes for essentials, breakfasts, starters, mains, sweets, and drinks, Mexican food fans will find everything they love to cook—from chilaquiles verdes to chiles rellenos and flan de cajeta—plus many sure-to-be new favorites, such as Cámara's signature tuna tostadas. With restaurants in Mexico City and San Francisco, Cámara is at the vanguard of Mexican cooking and her innovative, straight-forward recipes are exactly what home cooks want.



LORENA JONES BOOKS



“GABRIELA CÁMARA’S CONTRAMAR IS ALWAYS MY FIRST STOP IN MEXICO CITY. IT FEELS LIKE THE CITY’S DINING ROOM.”

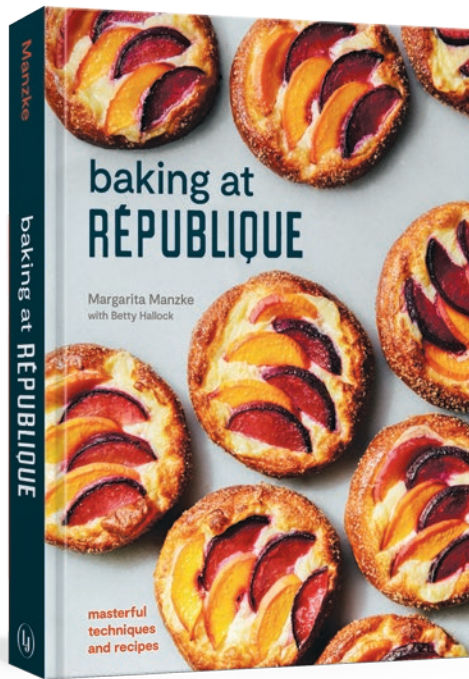
—ALICE WATERS



GABRIELA CÁMARA is the chef-owner of Mexico City's famous restaurant, Contramar, and its sister restaurant, Cala, in San Francisco. Cámara lives in San Francisco and Mexico City. MALENA WALTROUS has worked as a recipe tester for Melissa Clark and written about food, books, and travel for the *New York Times* and many other publications. She lives in Cambridge, MA.

978-0-399-58057-4 • 4/30/2019
 HC • \$35.00 U.S. (Can \$47.00)
 336 pages • 8 x 11 • 150 color photos





BAKING AT RÉPUBLIQUE

Masterful Techniques and Recipes

A stunning instructional that teaches the key doughs, batters, recipes, and ways for creating wow-factor and bakery-quality results at home.

For all who aspire to master brioche, croissant, pâte à choux, or even cookie dough and muffin and cake batter, Margarita Manzke, superstar baker and co-owner of Los Angeles hotspot République, takes bakers through her patented methods for perfecting texture and amplifying flavors, one inspiring photograph and brilliant trick at a time. With chapters dedicated to teaching each dough and batter and 100 recipes that put the lessons to work, plus more than 125 helpful and gorgeous photographs, and a foreword by Nancy Silverton, bakers will discover how to truly elevate their baking, whether they're making Manzke's Instagram-perfect chocolate chip cookies or her spectacular Strawberry-Pistachio Tart.

MARGARITA MANZKE is co-owner of République, a two-time finalist for the James Beard Foundation's Outstanding Pastry Chef award, and has been named L.A.'s best pastry chef by *LA Weekly*. She lives in Los Angeles. BETTY HALLOCK is a former staff writer and editor at the *Los Angeles Times* and *Wall Street Journal*, and the co-author of *Bacô*. She lives in Los Angeles.

978-0-399-58059-8 • 4/2/2019
 HC • \$30.00 U.S. (Can \$40.00)
 272 pages • 7 1/4 x 10 3/4 • 100 color photos





WHOLE HOG BBQ

The Gospel of Carolina Barbecue, with Recipes from Skylight Inn and Sam Jones BBQ

The definitive guide to one of the most iconic barbecue traditions—Carolina-style chopped pork—from the third-generation pitmaster of Sam Jones BBQ and the legendary Skylight Inn.

In the world of barbecue, Carolina-style pork is among the most delicious and obsessed-over slow-cooked meats. Yet no one has told the definitive story of North Carolina barbecue—until now. In *Whole Hog BBQ*, Sam Jones and Daniel Vaughn recount the history of the Skylight Inn, which opened in 1947, and share step-by-step instructions for cooking a whole hog at home, along with two dozen classic family recipes including cornbread, coleslaw, spare ribs, smoked turkey, country-style steak, the signature burger, and biscuit pudding.



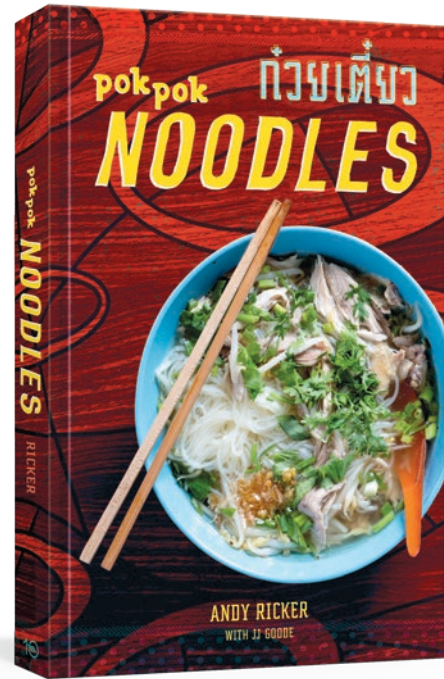
10 | TEN SPEED PRESS



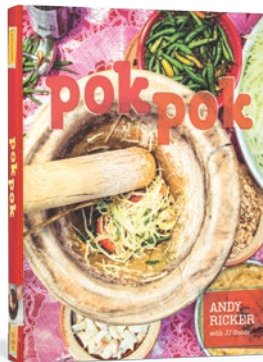
SAM JONES is the owner of Sam Jones BBQ and the grandson of Pete Jones, founder of the Skylight Inn in Ayden, North Carolina, which won a James Beard Award and has been open since 1947. DANIEL VAUGHN is the barbecue editor at *Texas Monthly* magazine and the author of *Prophets of Smoked Meat*.

978-0-399-58132-8 • 5/7/2019
 HC • \$29.99 U.S. (Can \$39.99)
 240 pages • 8 x 10 • 100 color photos





978-1-60774-775-8 • 5/21/2019
 HC • \$35.00 U.S. (Can \$47.00)
 272 pages • 7 x 10 1/2 • 100 color photos



ALSO BY ANDY RICKER:
POK POK
 978-1-60774-288-3



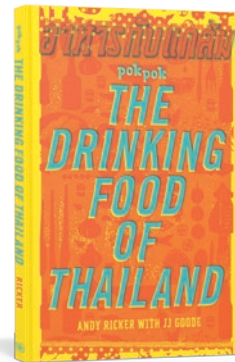
POK POK NOODLES

Recipes from Thailand and Beyond

From chef and bestselling author Andy Ricker comes this definitive guide to some of the most delicious and time-honored noodle dishes of Thailand, with detailed recipes anyone can make at home.

From iconic dishes like *phat thai* and *phat si ew* to lesser-known (at least Stateside) treasures like *kuaytiaw reua neua* (boat noodles), noodles represent many of the most delicious and satisfying dishes in the Thai culinary canon. In *Pok Pok Noodles*, chef Andy Ricker shares recipes for many of his favorites—including noodle soups, noodle stir-fries, and *khanom jiin*, Thailand’s only indigenous noodle. Filled with stunning food and location photography and the thoughtful, engaging storytelling that has earned Ricker legions of fans, this book will become an instant classic for armchair travelers and lovers of Thai food and culture.

ANDY RICKER is a James Beard award-winning chef and the owner of six Pok Pok restaurants. Andy splits his time between Chiang Mai, Thailand; New York City; and Portland, OR. JJ GOODE is a Brooklyn-based food writer.



POK POK THE DRINKING FOOD OF THAILAND
 978-1-60774-773-4



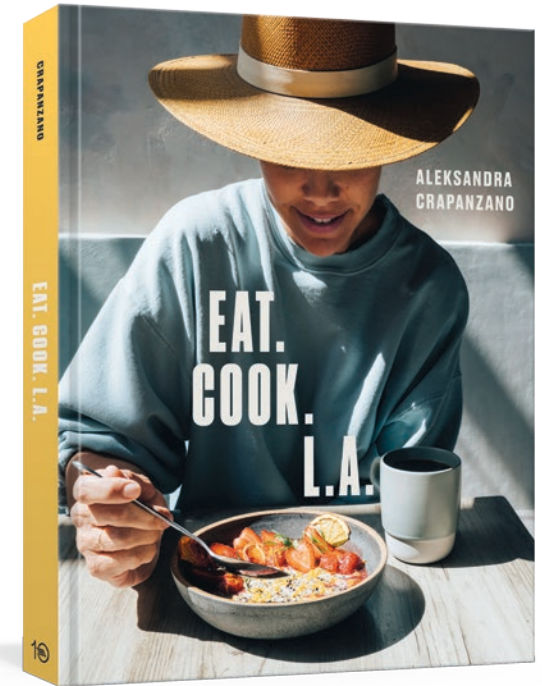


EAT. COOK. L.A.

Recipes from the City of Angels

An intimate culinary portrait of Los Angeles today—a city now recognized among food lovers for its booming, vibrant, international restaurant landscape—with 100 recipes from its restaurants, juice bars, coffee shops, cocktail lounges, food trucks, and hole-in-the-wall gems.

Once considered a cultural wasteland and food desert, Los Angeles is now one of the most exciting food cities in the world. Like the multi-faceted, sprawling city itself, the food of Los Angeles is utterly its own, an amalgam of international influence, disposable income, glamour, competition, immigrant vitality, health consciousness, purity, and beach-loving, laid back, hip, unrestrained creativity. With 100 recipes pulled from the city's best restaurants but retooled for the home cook—like Charred Cucumber Gazpacho, Roast Chicken with Aji Verde, Vietnamese Coffee Pudding, and Thai Basil Margarita—*EAT. COOK. L.A. Notes and Recipes from the City of Angels* is both a culinary roadmap and a sophisticated insider's look at one of America's most iconic and fascinating cities.



ALEKSANDRA CRAPANZANO is an award-winning food writer and author of *The London Cookbook*. She lives in New York City.



ALSO BY ALEKSANDRA CRAPANZANO:
THE LONDON COOKBOOK
978-1-60774-813-7



978-0-399-58047-5 • 4/23/2019
HC • \$30.00 U.S. (Can \$40.00)
256 pages • 8 x 10 • 100 color photos





THE TEEN KITCHEN

Recipes We Love to Cook

A fun and easy cookbook, written by teenage stars The Kitchen Twins, with more than 75 delicious recipes for everyday cooking.

Lyla and Emily Allen are not even in high school yet, but they've been cooking for years both on and off TV and know how to put beginning cooks and budding chefs at ease with friendly advice, colorful photos, tons of tips, and step-by-step directions for fresh, natural recipes from comfort foods such as Margarita Flatbread Pizza, to healthy options such as power smoothies, to family favorites such as Cauliflower Truffle Lasagna and Deep Dark Chocolate Pudding.



EMILY and LYLA ALLEN, known as The Kitchen Twins (kitchen-twins.com), are teens who live in New Jersey and have appeared on the *Rachael Ray Show*, *Chopped Junior*, *Today*, and *Kid Food Nation*.



978-0-399-58187-8 • 5/14/2019
 TR • \$19.99 U.S. (Can \$25.99)
 192 pages • 8 x 10 • 50 color photos



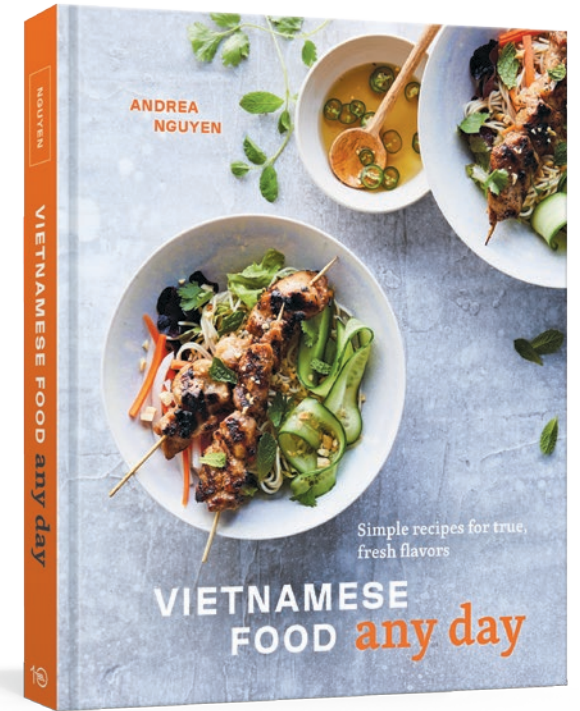


VIETNAMESE FOOD ANY DAY

Simple Recipes for True, Fresh Flavors

A guide to making delicious Vietnamese food any night of the week—with 80 accessible recipes using ingredients found at your local grocery store.

Drawing upon decades of experience, Vietnam native Andrea Nguyen shows you how to use everyday ingredients to create Vietnamese flavors at home—fast. With Nguyen as your guide, there’s no need to visit a specialty market for favorites like banh mi, dumplings, lettuce cups, and pho, as well as dishes like Honey-Glazed Pork Riblets, Chile Garlic Chicken Wings, Vibrant Turmeric Coconut Rice, and No-Churn Vietnamese Coffee Ice Cream. Her approachable methods, as well as her practical tips and tricks, give you all the tools you need to make true Vietnamese dishes whenever you want.



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SIZZLING RICE CREPES
TO SERVE 3 OR 4
TAKES ABOUT 1½ HOURS

BATTER
4½ ounces white rice flour (such as Bob's Red Mill)
2 tablespoons cornstarch
¼ teaspoon fine sea salt
¼ teaspoon plus ½ teaspoon ground turmeric
¼ cup tepid water mixed with ¼ cup freshly boiled water (see below)
water 1 minute and then measuring, plus more water as needed
¼ cup full-fat, unsweetened coconut milk (shake or stir before using)

FILLING
10 ounces ground pork (80% lean), chicken thigh meat, or beef chuck (roughly chopped to tomat)
8 ounces small shrimp, peeled and deveined
4 medium white mushrooms or fresh shiitake mushrooms, thinly sliced, stems included
¼ small red or yellow onion, thinly sliced
Flour and salt
2 cups bean sprouts

These crepes are yellow and folded over like an omelet, but don't contain eggs; they're crisp like the bottom of a pan-fry, but no rice grains are visible. Baked rice crepes are in a class of their own. The southern Viet characters are named for the stalling sound they make while cooking and typically contain pork, shrimp, steady roots, and bean sprouts. Sliced or broken into pieces and eaten as lettuce-and-banh wings with south style dipping sauce, the crepes hit all pleasure centers.

For years, I soaked and ground raw rice and used its equivalent, Thai rice flour, to make velvety batters. Supermarket white rice flour yielded gritty results until I tried making the batter with super-hot water. Bingo! The rice starch softened enough to yield flour-textured crepes. Compared to the traditional ones, these are crunchier and heartier—and wonderfully delicious in their own right. Weigh the flour for precision, but play with the filling. Use sliced red cabbage when bean sprouts are unavailable or look out for the Notes for a mandarin option.

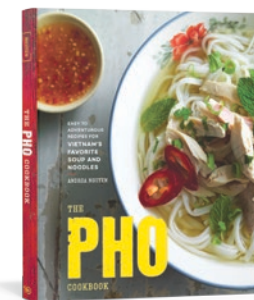
Cook the crepes in a nonstick or well-seasoned carbon-steel skillet (cast iron will make it hard to swirl the batter). Fry/season/fry is the general approach, so be ready to adjust the heat along the way. If available, use a larger burner with about 12,000 BTUs to ensure sufficient heat.

To make the batter In a medium bowl, whisk together the rice flour, cornstarch, salt, and turmeric. Whisk in the water and then the coconut milk. Let the pre-boiled water sit, uncovered, for 30 to 45 minutes, so thicken to the consistency of half-and-half (it will be slightly gritty from the flour). Whisk in more water, 1 teaspoon at a time, to thin out the batter. If needed (when I have to add water, it's usually no more than 1 tablespoon). The batter may be made up to 2 days ahead and stored, covered, in the refrigerator, bring to room temperature before using.

To prep the filling In order to cook efficiently with less mess, pre-portion the filling components. Divide the pork, shrimp,

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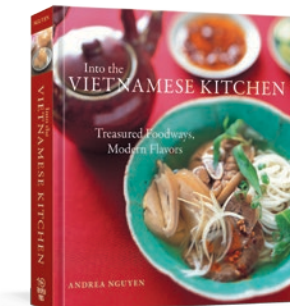
191
RICE AND NOODLES



ALSO BY ANDREA NGUYEN:
THE PHO COOKBOOK
978-1-60774-958-5



THE BANH MI HANDBOOK
978-1-60774-533-4



INTO THE VIETNAMESE KITCHEN
978-1-58008-665-3



ANDREA NGUYEN's five cookbooks include *Into the Vietnamese Kitchen*, *The Banh Mi Handbook*, and James Beard Award-winner *The Pho Cookbook*. Her writing has appeared in the *Washington Post*, *Wall Street Journal*, and *Cooking Light*. She lives in the San Francisco Bay Area.

978-0-399-58035-2 • 2/5/2019
HC • \$24.99 U.S. (Can \$33.99)
240 pages • 7¼ x 9 • 75 color photos





ALOHA KITCHEN

Recipes from Hawai'i

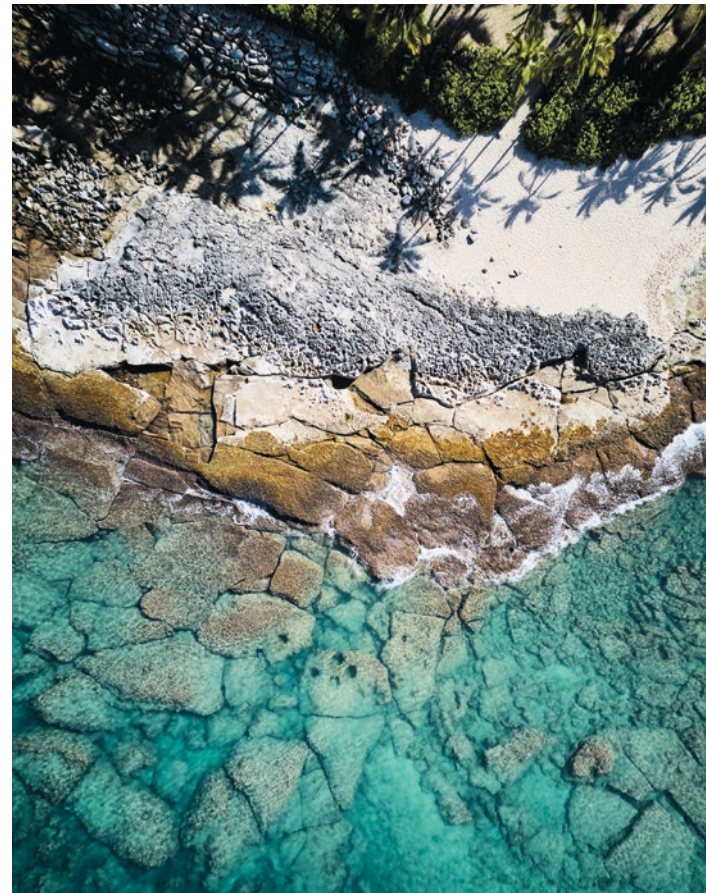
From a Maui native and popular food blogger, this beautiful cookbook of 85 fresh and sunny recipes reflects the major cultures that have influenced Hawaiian food over time: Native Hawaiian, Japanese, Filipino, Portuguese, Chinese, Korean, and Western.

In this transporting cookbook, Alana Kysar takes you into the homes, restaurants, and farms of Hawai'i, exploring the geographic and agricultural influences that have made dishes like plate lunch and poke beloved around the world. Using history, local knowledge, and aloha spirit, Kysar introduces staples like saimin, steamed pork buns (manapua), shaved ice, and loco moco, tracing their roots and history on the islands. With stunning photography, accessible recipes, and engaging writing, Kysar paints an intimate and enlightening portrait of Hawai'i and its multicultural heritage.

ALANA KYSAR's blog *Fix Feast Flair* won *Saveur's* blog award for Best New Voice; her photos and recipes have been picked up everywhere from *Food & Wine* to Yahoo Food. A Maui native, she lives in Los Angeles, CA.



978-0-399-58136-6 • 3/26/2019
 HC • \$30.00 U.S. (Can \$40.00)
 240 pages • 7 1/2 x 10 • 100 color photos





SIMPLE CAKE

All You Need to Keep Your Friends and Family in Cake

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week.

S'mores cupcakes. Sprinkle-laden birthday cake. Fruit-laden pavlovas. Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron designer Odette Williams to her favorite treat. Here she gives you 10 base cakes, 15 toppings, and endless decorating ideas that are robust enough to withstand the chaos of the modern kitchen. That way, perfect treats such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake are available whenever the craving strikes.



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210 Love, Set, Match Cake

I'm marrying my two loves here, tennis and cake. When I wasn't old enough to go to school, I used to tag along and watch my mum play tennis at the local courts with a few women from the neighborhood. It sounds posh, but it really wasn't. It was hot as hell and dusty. The ladies wore all whites and wickered wooden racquets, while I waited patiently for morning tea. After a long hiatus, I recently returned to the tennis court. It started with a game of doubles with friends—full of sweat and swearing. It was a ridiculous amount of fun. We've since made it an annual match, and the winners get to take home a trophy. One day I'll make it to Wimbledon, where strawberries and cream are de rigueur. By coincidence, our amateur tennis tournament takes place in the summer, when strawberries are ripe for the picking. This inspired me to create a seasonal cake that's a play on the English Victoria Sandwich, served with fresh Honey Whipped Cream and garden-grown strawberries. Look forward to sharing it with my competitors under the shade of the pavilion.

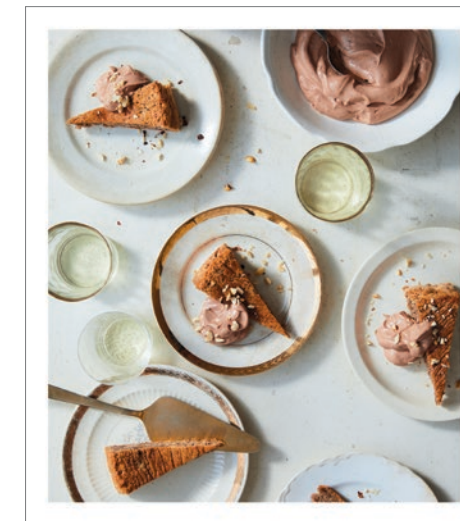
Makes one 8-inch round cake

1 Milk and Honey Cake (page 100)
1 Honey Whipped Cream (page 100)

1 1/2 (4 1/2-ounce) strawberries
Confectioners' sugar, for dusting

Preheat the oven to 350°F/180°C. Prepare pans. Make sure to line bottom and sides with parchment. Make the Milk and Honey Cake according to directions. Bake the cakes side by side on the same oven rack for 30 to 35 minutes or until a wooden skewer inserted in the center comes out clean, and the cake bounces back when lightly pressed. Cool the cakes completely on a wire rack. Make the Honey Whipped Cream. Put one of the cakes on a serving plate. Spread the cream on top of the cake, leaving a 2-inch border from the perimeter. (You'll have extra to serve on the side.) Gently place the top layer of the cake onto the bottom layer. This will push the cream to the edges. To decorate, start with the larger strawberries, then slice on the halved and quartered pieces, facing both out side in and out at various angles. Finally, dust your masterpiece with confectioners' sugar to bring out the sheen and juices of the strawberries.

SIMPLE CAKE — 142



225 Holiday Hazelnut Cake

I love the long lead up from Thanksgiving to New Year's—so many parties and good excuses to eat and drink too much. If you're having friends over, this is a great cake to make for dessert. The Hazelnut Cake is sophisticated and the Hazelnut Whipped Cream makes everyone feel right at home. Sprinkle some roughly chopped, toasted hazelnuts over each slice and let the bubbly flow. Oh, and it can all be made ahead of the party!

Makes one 8-inch round cake

1 Hazelnut Gail (page 100)
1 Hazelnut Whipped Cream (page 100)

1/2 cup (100g) whole hazelnuts

Preheat the oven to 350°F/180°C. Prepare pans. Make the Hazelnut Gail according to directions. Bake for 30 to 35 minutes or until a wooden skewer inserted in the center comes out clean, and the cake bounces back when lightly pressed. Cool the cake on a wire rack. Meanwhile, toast the hazelnuts in the oven or in a heavy frying pan, until aromatic and lightly colored. Remove some of the blistered skins by rubbing the warm nuts vigorously in a clean dishcloth, then roughly chop. Make the Hazelnut Whipped Cream. To decorate, either top the entire cake with the whipped cream and sprinkle on the nuts, or alternatively, slice up the cake into individual portions, serving each slice with a dollop of cream and a sprinkling of nuts.

148 — 50 CAKE DESIGNS

In 2013, ODETTE WILLIAMS launched her eponymous brand; her products—including flour scoops and cookie cutters—are distributed by lead retailers including J.Crew, Anthropologie, ABC Carpet, Le Bon Marche, and Barneys. She lives in New York City.

978-0-399-58142-7 • 3/12/2019
HC • \$23.00 U.S. (Can \$30.00)
204 pages • 7½ x 8½ • 75 color photos





PERFECT PAN PIZZA

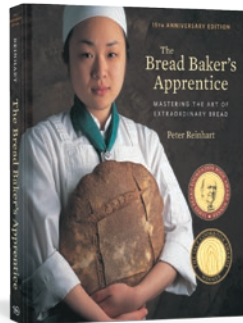
Square Pies to Make at Home, from Roman, Sicilian, and Detroit, to Grandma Pies and Focaccia

A deep-dive on the pan-pizza trend featuring achievable recipes for making Detroit, Sicilian, and Roman pan pizzas and foccacias in a home oven.

Bread legend Peter Reinhart's newest book is a lushly photographed ode to the pan pizza, a cheesy, crispy, crowd-pleasing version of everyone's favorite food that is easy to make without specialty equipment like stones and peels. *Perfect Pan Pizza* illustrates how to make and bake doughs through step-by-step photographs, and introduces you to an exciting variety of recipes like the sandwich-inspired Philly-style Roast Pork and Broccoli; Bacon and Egg with Tomato and Arugula Pizza; and Blue Cheese, Balsamic Onion Marmalade, and Walnut Focaccia. With plenty of informative FAQs, this book will appeal to both experienced bread bakers and novice home pizza makers alike.



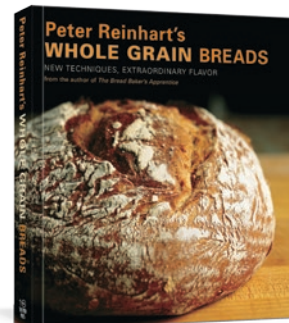
PETER REINHART is the author of eleven books on bread and pizza, including the James Beard Award- and IACP cookbook award-winning *The Bread Baker's Apprentice*, and *American Pie: My Search for the Perfect Pizza*. He is a full-time baking instructor at Johnson and Wales University. He lives in Charlotte, N.C.



ALSO BY PETER REINHART:
THE BREAD BAKER'S APPRENTICE, 15TH ANNIVERSARY EDITION
 978-1-60774-865-6

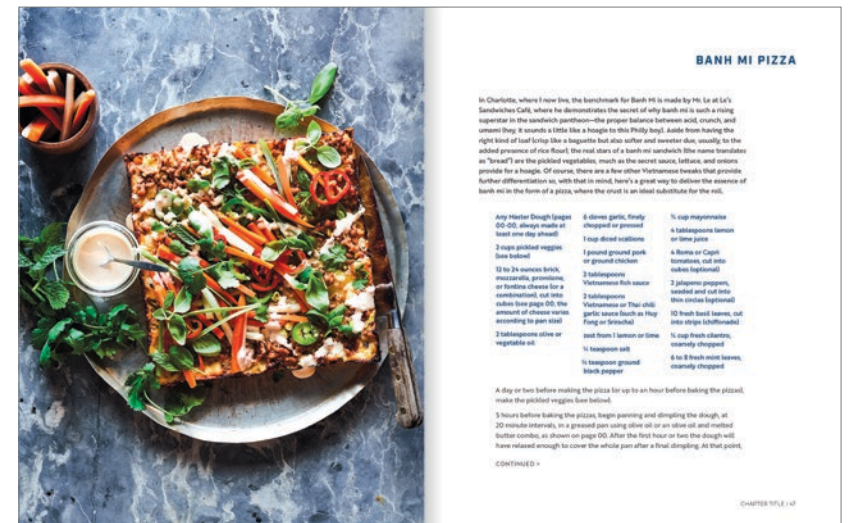


PETER REINHART'S ARTISAN BREADS EVERY DAY
 978-1-58008-998-2



PETER REINHART'S WHOLE GRAIN BREADS
 978-1-58008-759-9

978-0-399-58195-3 • 5/14/2019
 HC • \$22.99 U.S. (Can \$29.99)
 208 pages • 7¼ x 9¼ • 50 color photos



BANH MI PIZZA

In Charlotte, where I now live, the benchmark for Banh Mi is made by Ho, Le at Le's Sandwiches Café, where he demonstrates the secret of why banh mi is such a rising superstar in the sandwich pantheon—the proper balance between acid, crunch, and umami. They fit so well together like a Hong Kong–style bun. Aside from having the right kind of loaf (like a baguette but also often not exactly that, usually in the added presence of rice flour), the real stars of a banh mi sandwich (the name translates as “bread”) are the pickled vegetables, such as the carrot, daikon, lettuce, and onions, provided for a crunch. Of course, there are a few other Vietnamese touches that provide further differentiation so, with that in mind, here's a great way to deliver the essence of banh mi in the form of a pizza, where the crust is an ideal substitute for the roll.

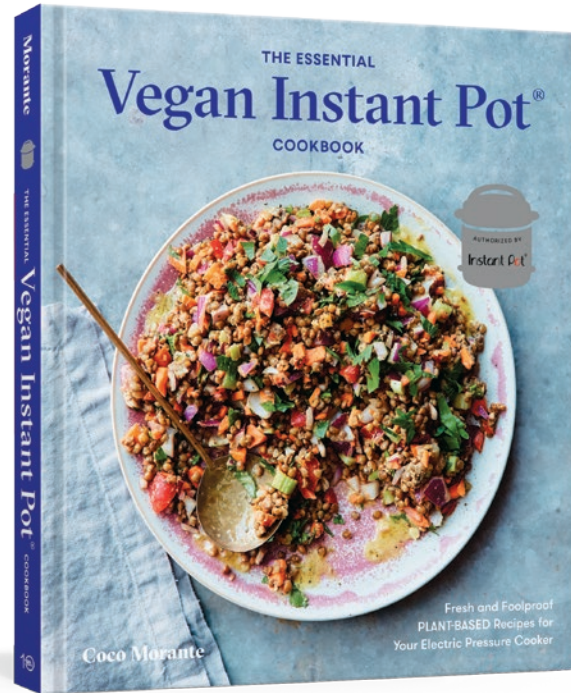
• Any Heavier Dough (page 00-00, always made at least one day ahead)	• 2 cups pickled veggies (see below)	• 10 to 12 ounces brisket, moccasin, prosciutto, or bresaola cheese (or a combination), cut into slices (see page 00, the amount of cheese varies according to pan size)	• 1½ tablespoons olive or vegetable oil	• 6 cloves garlic, finely chopped or pressed	• 4 tablespoons lemon or lime juice	• 4 slices of Cajun tomatoes, cut into slices (optional)	• 2 jalapeños, prepared, seeded and cut into thin circles (optional)	• 10 fresh basil leaves, cut into strips (optional)	• ½ cup fresh chutney, optionally shredded	• 4 to 8 fresh mint leaves, optionally shredded
• 3 cups ground pork or ground chicken	• 2 tablespoons Vietnamese fish sauce	• 2 tablespoons Vietnamese or Thai chili garlic sauce (such as Huy Fong or Sriracha)	• 1½ tablespoons salt	• 1½ tablespoons ground black pepper						

A day or two before making the pizza (or up to an hour before baking the pizzas), make the pickled veggie (see below).

3 hours before baking the pizzas, begin paring and chopping the dough, at 20-minute intervals, in a greased pan using olive oil or an olive oil and melted butter combo, as shown on page 00. After the first hour or two the dough will have risen enough to cover the whole pan after a final drizzle. At that point,

CONTINUED >

CHAPTER FIVE



978-0-399-58298-1 • 2/26/2019
 HC • \$19.99 U.S. (Can \$25.99)
 176 pages • 8 x 9 • 35 color photos



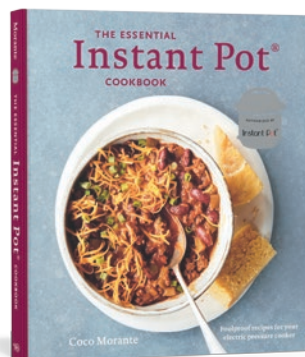
THE ESSENTIAL VEGAN INSTANT POT COOKBOOK

Fresh and Foolproof Plant-Based Recipes for Your Electric Pressure Cooker

This enticing collection of 75 easy, inventive, well-tested vegan recipes for the incredibly popular electric pressure cooker, the Instant Pot, is the go-to source for mouthwatering plant-based weekday meals.

The best-selling Instant Pot makes cooking delicious meals a snap! But finding vegan recipes that are both inspiring and trustworthy has proven difficult, until now. This beautifully photographed collection presents tried-and-true dishes with a modern twist, such as Black Bean Tamale Casserole, Root Vegetable Tagine with Couscous, Jerk Tofu Wraps, and more. And best of all, they're all well-tested and authorized by Instant Pot.

COCO MORANTE is a Portland-based recipe developer and blogger who runs the Instant Pot Recipes Facebook page, founded the blog *LeftySpoon*, and is the author of *The Essential Instant Pot Cookbook* and *The Ultimate Instant Pot Cookbook*.



ALSO BY COCO MORANTE:
THE ESSENTIAL INSTANT POT COOKBOOK
 978-0-399-58088-8



THE ULTIMATE INSTANT POT COOKBOOK
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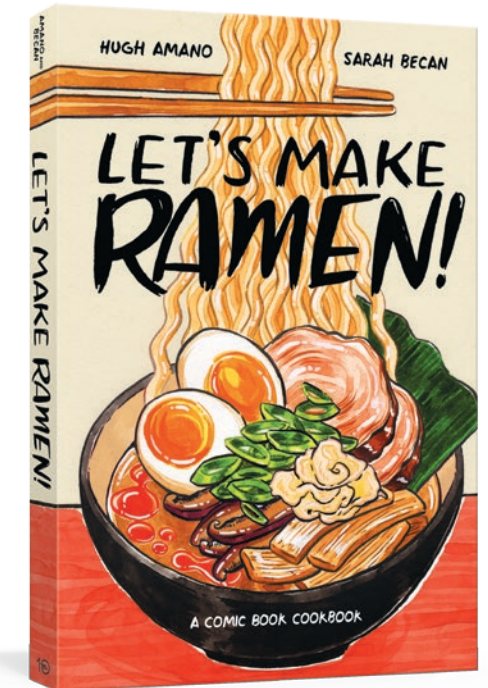
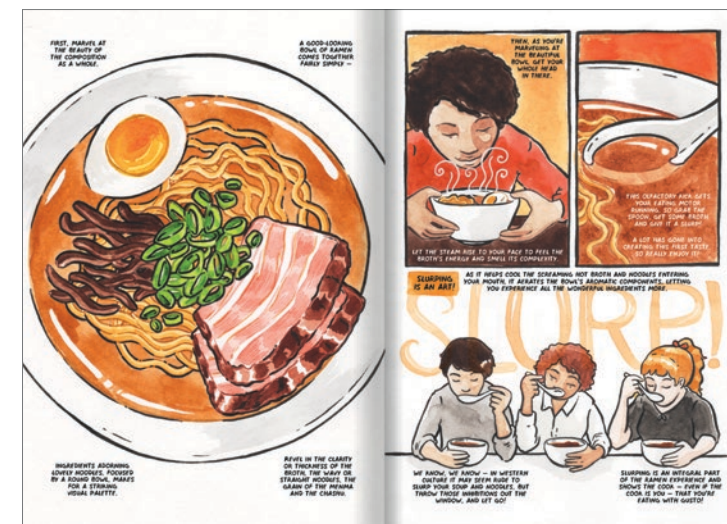


LET'S MAKE RAMEN!

A Comic Book Cookbook

An illustrated cookbook with accessible ramen recipes for the home cook, from simple weeknight broths to weekend project stocks and homemade noodles, with recipe contributions and tips from notable ramen chefs.

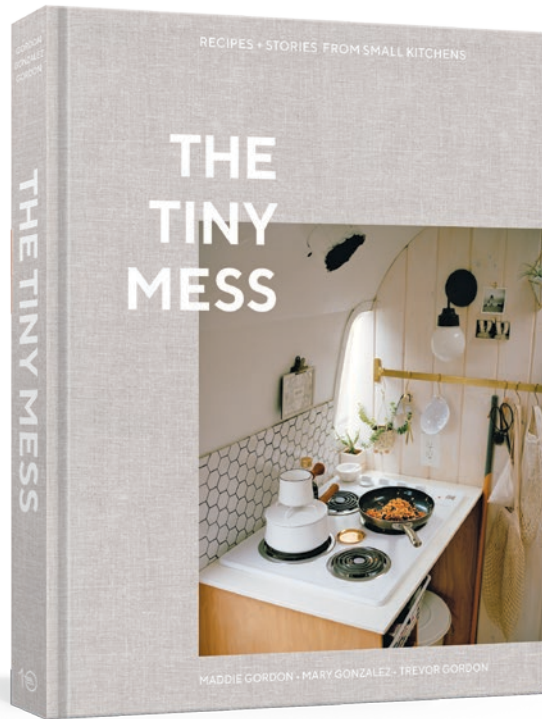
Playful and instructive, *Let's Make Ramen!* shares recipes for everything you need to make perfect ramen at home, including stocks and broths, noodles, toppings, and accompaniments. Authors Hugh Amano and Sarah Becan present colorful, humorous, and easy-to-follow comics that fully illustrate all the steps and ingredients necessary. Along the way, they give tips for preparation shortcuts that make weeknight ramen a reality, provide meaty tidbits on Japanese culinary traditions, and feature words of wisdom, personal anecdotes, and cultural insights from ramen chefs like Ivan Orkin and other luminaries including Brian MacDuckston of Ramen Adventures.



HUGH AMANO is a Chicago-based chef and writer. He was the opening sous chef at Abraham Conlon's Chicago exploration of Macanese cuisine, Fat Rice and is coauthor of *The Adventures of Fat Rice*. SARAH BECAN is a comics artist, author, illustrator, and designer based in Chicago. Her work has appeared in various publications, including *Saveur*, *Eater.com*, and *Tasting Table*.

978-0-399-58199-1 • 7/16/2019
 TR • \$19.99 U.S. (Can \$25.99)
 192 pages • 7 x 10 • fully illustrated





THE TINY MESS

Recipes and Stories from Small Kitchens

A lushly photographed book featuring 40 recipes, stories, culinary adventures, and, of course, petite cooking spaces that prove constraints are an invitation for creativity.

From sailboats and trailers to treehouses, cottages, and converted railcars, *The Tiny Mess* is alive with stories of tiny houses, the people who live in them, and the meals they love the most. The book offers recipes for kitchens of any size, featuring photographs of intimate kitchens; the colorful food they produce; and the artisans, cooks, anglers, and farmers who own and work in them. A range of inventive dishes includes options for breakfast, lunch, and dinner, such as Sourdough Pancakes, Kitchen Sink Quiche, Nopal Cactus Salad, and Blueberry and Lime Pie. In addition to the recipes, the book includes narratives about the contributors, including their tips and tricks for essential equipment, pantry items, and small kitchen hacks.

TREVOR GORDON is a photographer and professional surfer who grew up on the beach in Santa Barbara, CA. MADDIE GORDON is an illustrator from England. Her home kitchen is in a 36' sailboat that she lives aboard with her husband, Trevor. MARY GONZALEZ is a vegan baker and farmer. She lives on a secluded California mountaintop avocado ranch in a 30' travel trailer with her dog, Rose.

978-0-399-58273-8 • 2/26/2019
HC • \$25.00 U.S. (Can \$34.00)
192 pages • 8 x 10 • 100 color photos



FERMENTING A CULTURE

A Practical Guide to Crafting Live-Cultured Foods and Drinks . . . with 100+ Recipes from Kimchi to Kombucha

An authoritative and easy-to-use guide to fermentation with 100+ recipes for fermented foods and drinks.

Live-cultured foods are revered for their gut health benefits as well as boosting immunity. For the first time ever, home cooks have a practical and step-by-step guide to fermentation written by experts in the field. With more than 100 in-depth gut-healthy formulas and recipes for fermenting krauts, kimchis, pickles, brined fruits, condiments, sauces, and drinks, fermenting and preserving your own food at home just got much easier, and a lot more delicious.



KATHRYN LUKAS founded California-based Farmhouse Culture in 2008 and it quickly became the top fermented foods company in the U.S. SHANE PETERSON is an expert fermentologist, and a passionate homesteader and forager who lives in Denmark.



ISBN 978-0-399-58265-3 • 6/25/2019
HC • \$29.99 U.S. (Can \$39.99)
288 pages • 7½ x 9½ • 65 color photos





THANK YOU FOR SMOKING

Fun and Fearless Recipes Cooked with a Whiff of Wood Fire on Your Grill or Smoker

One hundred recipes for smoking meat, fish, poultry, vegetables, nuts, grains, and more on a smoker or grill in as little as 30 minutes.

Featuring meals that extend well beyond the realm of rib joints, *Thank You for Smoking* shows home cooks how to infuse everything you love to eat with a smoky nuance. From easy weeknight dishes (Smoked Onion and Cheddar Tart, Flank Steak Tacos, Wood-Fired Oysters) to longer smokes for festive occasions (Backyard Prime Rib, Jalapeno-Marinated Pork Shoulder), this varied collection also incorporates smoke into fresh, plant-based dishes, pantry items, and cocktails.

Based in Austin, TX, PAULA DISBROWE is an award-winning writer whose work has appeared in the *New York Times*, *Bon Appétit*, and *Food & Wine*. She is the author or coauthor of six cookbooks.

978-0-399-58213-4 • 3/26/2019
HC • \$30.00 U.S. (Can \$40.00)
240 pages • 8 x 9½ • 100 color photos



ALSO BY PAULA DISBROWE:
FOOD52 ANY NIGHT GRILLING
978-1-5247-5896-7

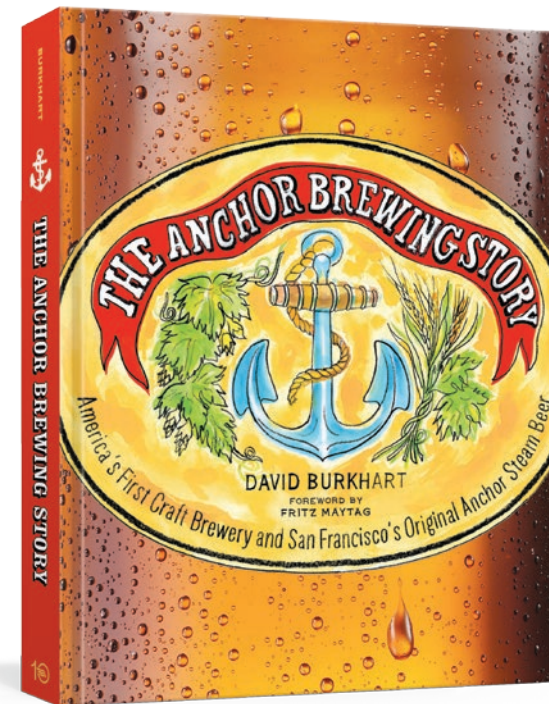


THE ANCHOR BREWING STORY

America's First Craft Brewery and San Francisco's Original Anchor Steam Beer

A highly illustrated history of America's oldest and most iconic craft brewery, with clone beer recipes for Anchor's top brews.

Through narrative history and hundreds of archival photos, Anchor Brewing resident historian David Burkhart tells the story of the San Francisco brewery that revolutionized the craft beer industry. From the original brewery's founding during the Gold Rush and its revival as Anchor in the late 1800s, to its savior, Fritz Maytag, who rescued the company from bankruptcy in the 1960s and revitalized its brewing process and business, *The Anchor Brewing Story* recounts the brewery's many travails and its ultimate rise to success. The closing chapter features clone recipes for Anchor brews, a must for any homebrewer.



DAVID BURKHART is the brewery historian at Anchor Brewing in San Francisco, where he has been on staff since 1991. He is the author of books on the 1906 San Francisco Earthquake and San Francisco mixologist Cocktail Boothby.

978-0-399-58123-6 • 6/4/2019
HC • \$24.99 U.S. (Can \$33.99)
240 pages • 7½ x 9 • 150 color photos





BATCH COCKTAILS

Make-Ahead Pitcher Drinks for Every Occasion

A hip, accessible guide to big-batch cocktail making, with 65 recipes that can be made hours—and sometimes weeks!—ahead of time.

Cocktail hour is the most fun part of the evening for guests—but can be the most stressful for the host. The solution is simple: batch it! In this fun collection, Maggie Hoffman offers 65 new, delicious, make-ahead cocktail recipes from top bartenders. Organized by flavor profile—fresh and herbal, fruity and tart, smoky and savory, spicy, bitter, or boozy—this book makes whipping up a perfect pitcher of drinks a total breeze.

978-0-399-58253-0 • 4/9/2019
 HC • \$19.99 U.S. (Can \$25.99)
 176 pages • 6½ x 9 • 55 color photos



MAGGIE HOFFMAN is the author of *The One-Bottle Cocktail*. A San Francisco, CA, resident, she founded the drinks section of *Serious Eats* and currently reviews bars for the *San Francisco Chronicle*.



ALSO BY MAGGIE HOFFMAN:
THE ONE-BOTTLE COCKTAIL
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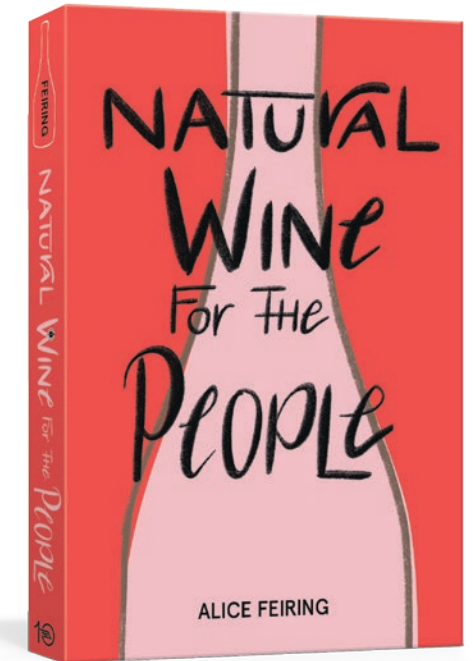


NATURAL WINE FOR THE PEOPLE

What It Is, Where to Find It, How to Love It

An accessible, whimsically illustrated pocket guide to the enormously popular category of natural wine.

Today, wine is more popular than it has ever been in the United States, and no style is making more waves than natural wine—that is, organic or biodynamic wine made with nothing added, and nothing taken away. *Natural Wine for the People* is the first book to decode this trendy (yet often misunderstood) category. Filled with easy definitions, tips and tricks for sourcing the best, a definitive list to the must-know producers and bottlings, and an appendix with the best shops and restaurants specializing in natural wine, this is the must-buy and must-gift wine book of the year.

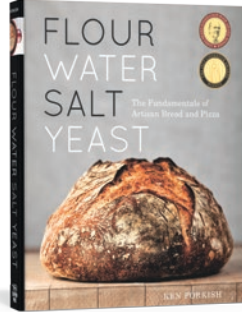


ALICE FEIRING is a leading voice in the natural wine movement, and the winner of the James Beard and Louis Roederer Wine Writing awards. In 2013 she was named *Imbibe* magazine's Wine Person of the Year. Her blog and email newsletter, *The Feiring Line*, has been an essential resource for natural wine enthusiasts since 2004. She lives in New York City.

978-0-399-58243-1 • 8/6/2019
 HC • \$18.99 U.S. (Can \$24.99)
 160 pages • 5½ x 8 • 25 color illustrations



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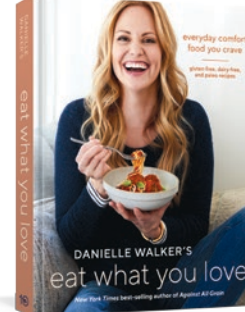
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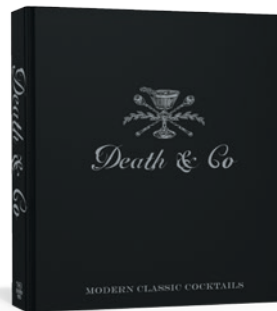
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