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FOOD + DRINK

FALL 2019





Jubilee

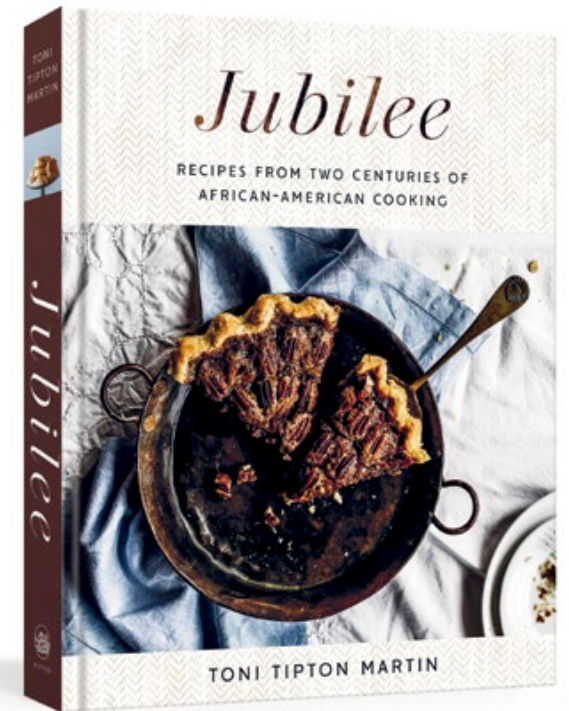
Recipes from Two Centuries of African-American Cooking

TONI TIPTON-MARTIN

The history—and tastes—of African-American cooking goes far beyond soul food.

In *Jubilee*, Toni Tipton-Martin sheds new light on the meaning of African-American food through graceful recipes and inspiring stories of a forgotten culinary class, from middle- and upper-class home cooks to Black entrepreneurs. With more than 100 recipes, including the classics (Sweet Potato Biscuits, Seafood Gumbo, Buttermilk Fried Chicken, and Pecan Pie with Bourbon) as well as lesser known but even more decadent dishes (Bourbon & Apple Hot Toddies, Spoon Bread, and Baked Ham Glazed with Champagne), *Jubilee* presents techniques, ingredients, and recipes that reveal a far more rich, regionally diverse cuisine than what has ever been defined previously.

Through adaptations of historical texts and rare African-American cookbooks, Tipton-Martin—whose pioneering work in *The Jemima Code* on the stereotyping of Black cooks in American food culture earned her a James Beard Award—gives us enticing and enchanting recipes for everything from elegant appetizers to hearty, everyday mains. These are the strands of African-American cooking, simultaneously preserved from history and adapted for the modern home cook.



TONI TIPTON-MARTIN is a culinary journalist and community activist, and is the author of the James Beard Award-winning *The Jemima Code*. Her collection of more than 300 African-American cookbooks has been exhibited at the James Beard House, and she has twice been invited to the White House to participate in First Lady Michelle Obama's programs to raise a healthier generation of kids. Tipton-Martin is a founding member of the Southern Foodways Alliance and Foodways Texas.

“This book celebrates the food of the African-American story, from the enslaved and the free to the middle class and elite. This is food cooked with intentionality and skill, for a purpose and with joy.”

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Crackers, Chips, Spreads

At the turn of the twentieth century, the pre-dinner nibbles African American housewives served were most often bread based—single sandwiches made from thinly-sliced bread cut into shapes and spread with butter, a cheese-meat mixture or peppers or olives mixed with mayonnaise. By mid-century, the sandwiches gave way to crumpets, basic spreads made by stirring together butter or cream cheese with chicken livers, clams, oysters, ham or avocado, and puff—airy, buttered bread rounds topped with crab salad, cheese and fluffy egg whites, then broiled. Today, assorted chips and crackers fill the bread tray.

Freda DeKnight's 1988 *A Date with a Dish*, presented “cosmopolitan” recipes, including *dinner for four d’esserts*, plus serving suggestions and menu advice from middle class readers of Ebony magazine. Successful cocktail parties, she explained, involved attractive arrangements of “tasty snacks,” tiny cheese balls on toothpicks, strips of meat, cooked or marinated vegetables in bowls or trays and surrounded by potato chips, rye bread strips, assorted crackers, molli toast or white bread squares. Her spreads included a basic mix of butter and ketchup, mayonnaise spiced with horseradish, oysters steamed in an herb-based chili sauce, Cheddar cheese mixed with raisin, or Boursin with Brandy.

I captured DeKnight’s spirit of elegant simplicity in the following recipes adapted for modern tastes. For a welcoming, yet hassle-free buffet, I serve a mix of homemade and prepared foods. Among the homemade recipes that follow, house wafers add a disposable flair to the cracker basket while homemade chips with avocado dip bring a little African American culinary trivia to the party (see page 000). And among the storebought, I like to serve an assortment of hard and soft cheeses and bowls of hummus, onion, or spinach dip—both surrounded by pickled okra, olives and brightly-colored fresh vegetables on a pretty relish tray—for spreading and for dunking. Warm roasted nuts finish off the display.



Nothing Fancy

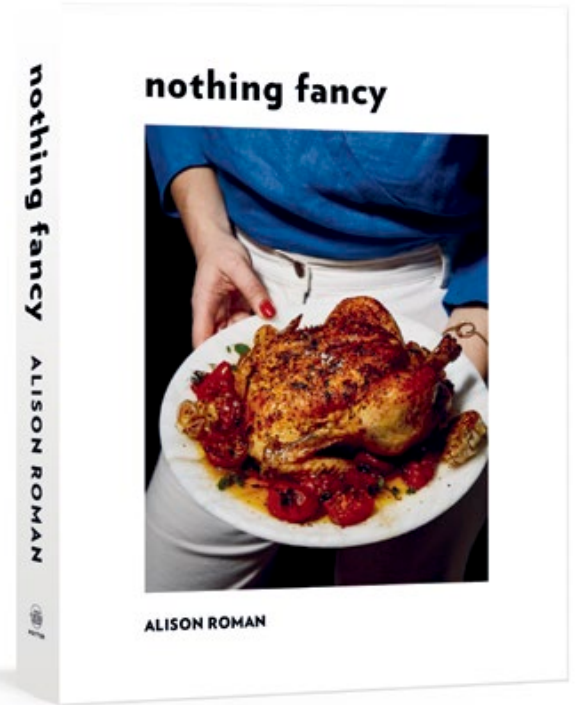
The Art of Having People Over

ALISON ROMAN

It's not entertaining. It's having people over.

In *Nothing Fancy*, Alison Roman, columnist for the *New York Times* Food section and *Bon Appétit*, and Instagram must-follow, reinvents what it means to have people over: a relaxed affair, yet easily impressive. Just as Martha Stewart defined entertaining two generations ago, so Alison Roman does now.

Whether you're having an impromptu week-night meal with a neighbor or a weekend affair with several close friends, this wholly original collection of modern recipes and casual ideas for any kind of gathering is the new category killer. Abundant with vibe, voice, and edgy-beautiful photography by Michael Graydon + Nikole Herriot, *Nothing Fancy* features recipes such as Lamb Chops for the Table, Sticky Chili Chicken, and Lemony Turmeric Tea Cake, as well as non-recipe recipes for things like a martini bar, a baked potato bar, and a better cheese plate. Here, too, are sidebars with Roman's thoughts on how to get the dishes done (ask a friend) and what can be done ahead (a lot). At once authoritative and entertaining, *Nothing Fancy* is the lifeblood of any party.



ALISON ROMAN is a columnist for the *New York Times* Food section and *Bon Appétit*. A former pastry chef, she worked at Momofuku Milk Bar and Quince. Known for her casual yet fashionable style both in and out of the kitchen, she has partnered with such brands as J. Crew, Madewell, Bumble, Kerrygold, Kellogg's, and others. A Los Angeles native, she lives in Brooklyn.

ALSO AVAILABLE



HC • ISBN: 9780451496997
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Sungold Pasta with Lemony Shellfish, Garlic, and Pistachios
Serves 6 to 8

1/4 cup olive oil, plus more as needed
8 garlic cloves, thinly sliced
1 large fennel bulb, thinly sliced, fronds reserved (if available)
Kosher salt and freshly ground black pepper

1 tablespoon fennel seeds, crushed, plus more for serving
1 teaspoon red pepper flakes, plus more for serving

2 pints Sungold or cherry tomatoes, halved if especially large
1/2 cup dry white wine
110 pounds small littleneck or Manila clam, cockles, or mussels, scrubbed and soaked (page 60)
110 pounds medium shrimp or prawns (head-on is optional), deveined or peeled
12 ounces dried linguini or fettuccine*

1/2 cup toasted pistachios, very finely chopped or ground**
1 lemon, halved
Flaky sea salt

* In most recipes, I try to be flexible with the pasta shape that can be used, but for this purpose I play favorites and prefer a thick-ish noodle like linguini, perfect for a very sweet Lady and the Tramp moment, should you be presented with the opportunity.

(recipe continues)

MANS 287

“Alison Roman joyously leads you to the promised land of extraordinary home cooking.”
—Samin Nosrat

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Cook Like a Local

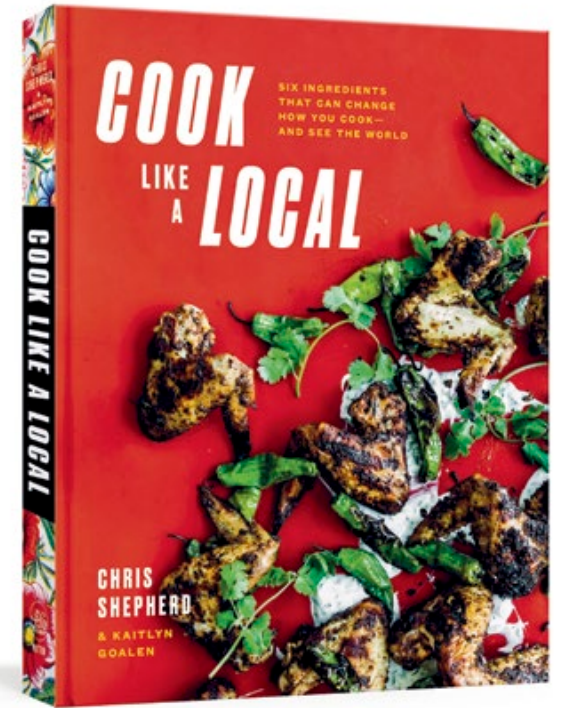
Six Ingredients That Can Change How You Cook—and See the World

CHRIS SHEPHERD AND KAITLYN GOALEN

More than 120 recipes from the forefront of one of the country's most eclectic food cities.

In this cookbook from celebrated chef Chris Shepherd, you will learn how to introduce flavors and foundational ingredients from around the globe—fish sauce, chiles, soy, and spices—into your home cooking. Though Shepherd, a James Beard Award-winning chef, was trained in fine-dining restaurants, his cooking is most influenced by Houston's rich culinary landscape: Vietnamese noodle shops, Korean groceries, Mexican taquerias, Indian kitchens, and Chinese mom-and-pop stores. That inspiration results in recipes such as Korean Sloppy Joes, Fried Chicken Tamales, Crispy Brussels Sprouts with Caramelized Fish Sauce, and Vietnamese Steak au Poivre.

Shepherd uses these dishes to pay homage to the immigrant and multiethnic communities that taught him how to expand his horizons in cooking, introduces us to the cooks who have shaped him, and shows us how to look around, ask questions, and cook like a local.



CHRIS SHEPHERD is the chef-owner of Underbelly Hospitality, which is home to six Houston restaurants. His first restaurant, Underbelly, was named a *Bon Appétit* Best New Restaurant in 2012. Shepherd is the 2014 James Beard Award winner for Best Chef: Southwest and was also named one of the Top 10 Best New Chefs in America by *Food & Wine*.

KAITLYN GOALEN is a writer, cook, and editor and cofounder of Short Stack Editions. Previously, she was the editor of *Tasting Table* and has cowritten several cookbooks, including *Poole's: Recipes & Stories from a Modern Diner* with chef Ashley Christensen and *The Short Stack Cookbook* with Nick Fauchald.



KOREAN BRAISED GOAT AND DUMPLINGS

• SERVES 4

As a chef, if you're lucky, a dish that you create becomes a "signature" dish—that name lives on the menu that is the most popular with guests and the most talked about with media (and the most Instagrammed). You don't always have control over which dish captures this social energy. It may not even be your personal favorite, but suddenly it becomes a part of your identity.

Well, this is my signature dish, and I still love it, even after serving thousands of bowls a month and cooking hundreds of pounds of rice cakes. Its most obvious point of inspiration is *thobukkki*, the Korean street snack of chewy rice cakes and spicy gochujang sauce. But our version has absorbed some of the other cultural influences around us. Though it strays from the Korean recipes that I've seen, it's authentic to my experience of Houston—where tender braised goat meat is a fixture of our taquerias, some of which are located right across the street from Kong, A Rice Bakery, where I pick up fresh rice cakes (along with kimchi and freshly pressed sesame oil). These foods exist together in our city, on that block, so it made sense to me to make them exist together on a plate.

FOR THE GOAT

- 3 pounds piece of bone-in goat leg
- 3 medium onions, roughly chopped
- 3 medium carrots, roughly chopped
- 6 celery stalks, roughly chopped
- 8 garlic cloves

1. Braise the goat: Put the goat leg in a large stockpot and add the onions, carrots, celery, and garlic. Fill the pot with water so that the ingredients are completely submerged. Bring to a boil over high heat, then reduce to a gentle simmer over very low heat. Cover tightly and let simmer for at least 7 hours, with very tender, shinking occasionally to see if you need to add more water to keep the goat submerged.

2. Drain, discarding the liquid and aromatics. When the goat is cool enough to handle, pull all the meat, discarding any bones or tough cartilage. Set aside. (The pulled meat will keep in a covered container in the refrigerator for up to 4 days.)

RECIPE & INGREDIENTS CONTINUE

4 OF RICE

191

“Thinking about what it means to cook locally in Houston means going out into the different neighborhoods of my city and taking a census of my own: one of flavors and culinary traditions.”

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Butcher & Beast

Mastering the Art of Meat

ANGIE MAR

Stories and recipes from the fierce chef who brought the grit and glamour back to one of New York City's most storied institutions.

New York's lauded Beatrice Inn is revered for its upscale menu and atmosphere. Its renewed star status, however, comes from executive chef and owner Angie Mar, whose creative, no-BS personality, expertise, and cooking skills speak for themselves. In her first cookbook, she organizes the recipes by season, like she does at the restaurant, and covers nearly every animal out there—from butchering to cooking. The recipes range from Buttermilk Fried Chicken (summer) to Lavender Aged Beef (winter) to Lamb Poutine (spring) to Bone Marrow & Bourbon Crème Brûlée (fall). Mar also shares personal anecdotes and family stories about her introduction to cooking and her climb to the top, invaluable culinary tips, and even a guide to building an at-home larder to make these complexly flavored dishes as straightforward as possible. With *Butcher & Beast*, readers will learn how to imbue every meal with passion and a dash of swagger.



ANGIE MAR is the owner and executive chef of the Beatrice Inn, one of the most coveted dining spots in New York City. Known for her preparation of meats, Mar, “The Queen of Pork,” was named a *Food & Wine* Best New Chef in 2017 and is a James Beard Award semifinalist for Best Chef: New York City. She has been featured in the *New York Times*, *T Magazine*, *Condé Nast Traveler*, *Women's Wear Daily*, *Eater*, *Apartment Therapy*, *Tasting Table*, and more.

“At the end of the day, all we have is our integrity, and I’ll be damned if anyone ever says I sold out.”



BUTTERMILK FRIED CHICKEN

6 chickens (1½ lbs)
6 chicken drumsticks
Salt
1 gallon rendered oil such as canola

BRINE:
3 cups (750 ml) buttermilk
8 eggs (200 g) flour, divided
1/2 tsp each 13 tablepoons (204 g) salt, divided, plus more for seasoning after frying
1/2 tsp (4 g) cayenne, divided
Smoked sea salt

SPICY HONEY:
2 1/4 cups (570 ml) honey
1 tablespoon (15 ml) Tabasco hot sauce
1 tablespoon (15 ml) Tabasco hot sauce

AT THE INN, we have quite a fun late-night bar scene. We serve the fried chicken we often make for family meals at the bar, which is usually right deep during those late hours. In keeping with the romantic high-low spirit of late night New York, we pair our fried chicken with a very special vintage of Champagne.

Arrange chicken on a sheet tray and season generously on all sides with salt. Set aside for three hours at room temperature to temper before frying.

In three medium mixing bowls, set up a brining station. Fill one with the buttermilk, and in the other two, evenly divide the flour, salt, cayenne and mix together.

In a counter-top fryer, dump one or two large heavy-duty metal pots, using a candy thermometer, bring the oil to 375°F.

BRINE THE CHICKEN: Working in batches, dip the chicken in the first bowl of flour mixture to evenly coat on both sides, shaking off excess flour. Dip in buttermilk, then dip in the second flour mixture, ensuring an even coating. Transfer to a baking sheet with a wire rack and repeat until all of the chicken is dredged.

FRY THE CHICKEN: Working in batches, deep fry each chicken until the crust is golden, one at a time into the fryer oil, shaking the pot ever so slightly so the pieces don't stick together. Cook, turning occasionally, until golden brown and crispy, about 16–20 minutes. The internal temperature in the thickest part of each piece should reach 165°F, which will rise to about 168°F as it rests.

Transfer to another wire rack, and while still hot, season lightly with salt. Place on a wire rack to rest and repeat with remaining chicken. Rest for 8–10 minutes. Transfer to a serving platter.

MAKE THE SPICY HONEY: In a small pot over medium heat, combine the honey and both hot sauces and bring to a gentle simmer. Remove from heat and, with a spoon, drizzle lightly over the chicken. Season with a pinch of smoked sea salt and serve.

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CABBAGE AND APPLE SLAW WITH CARROTS

spicy slaw with poppy and mustard seeds

A simple slaw of cabbage and apple is brightened by the tartness of carrots and poppyseed. White poppy and mustard seeds add tang to the mix.

SERVES 4 TO 5

MAIN SPICE BLEND
 1 teaspoon caraway seeds (1/2 ground)
 1/2 teaspoon poppy seeds (1/2 ground)
 1/2 teaspoon yellow mustard seeds (1/2 ground)
 1/2 teaspoon white and black peppercorns, crushed and finely ground
 1/2 teaspoon salt

SLAW
 2 cups very finely sliced red cabbage
 2 cups very finely sliced green cabbage
 2 large carrots, peeled and thinly sliced, julienned, or shredded
 1 large sweet red apple, such as Gala, Honeycrisp, Fuji, or Braeburn, peeled and thinly sliced, julienned, or shredded
 1/2 cup of 2% milk or more as needed
 1 tablespoon white vinegar or 1/2 cup more as needed
 1/2 cup oil

MAKE AHEAD
 The ingredients can be prepared and kept refrigerated up to 1 day ahead of time. The dressing can be refrigerated for up to 3 days.

It hardly ever happens that both sides of the refrigerator, making this one of cabbage, apple, and carrot salad as a quick, well-balanced salad in one dish. (Some don't really count. About three cups to be sure.) The carrots, adding up to something like 1/2 cup, are the star of the show. They're the only thing that's not in the slaw, so you can see the slaw on paper or in a bowl. (Depending on the size of the bowl, you may want to cook the vegetables in the oven to make sure they're cooked. The kind of bowl you use will make a difference in the amount of heat you need to cook the slaw. It's a tricky business in all respects.)

1. To make the slaw, in a large bowl, toss the main spice blend with both laddages, the carrots, and apple.
2. Add the lemon juice, oil, and a generous pinch of salt. Stir and taste, and dress liberally, oil, and salt to taste.

“If you think of spices as what’s in those jars that have been in your pantry for the last decade, think again. With Lior Lev Sercarz’s guide, you’ll want to roast and grind your own—and you’ll wonder why you never did it before!”
 —Ina Garten, **ABOUT THE SPICE COMPANION**

Mastering Spice

Recipes and Techniques to Transform Your Everyday Cooking

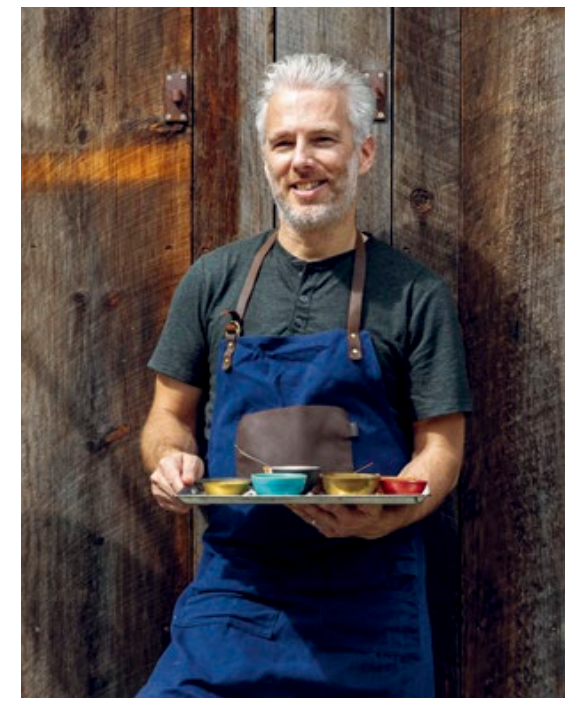
LIOR LEV SERCARZ WITH GENEVIEVE KO

Become a more creative and intuitive cook by learning to use and blend spices.

Lior Lev Sercarz is *the* spice authority who chefs turn to when they are looking for the highest quality, most unique, and bespoke blends to give their food an extra-special and evocative edge. For years fans have wanted a cookbook from him that offers recipes and explains his approach to cooking with spices. In *Mastering Spice*, he delivers with more than 250 recipes that teach how spices can completely change the way you cook.

Sercarz begins each section with a master recipe and then explains how to use other spices to alter the flavor and create something entirely new. Every recipe has four or five spice enhancements and variations that showcase the master recipe taken in a completely new direction. Short ribs braised with citrus, star anise, and cocoa are a world apart from short ribs braised with red wine, ginger, and yellow mustard seeds. A simple olive oil cake takes on sweet notes when made with ginger and fennel seeds or can turn savory with goat cheese and herbs. With Lior Lev Sercarz to guide you, your spice journey is sure to be informative and ultimately delectable.

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LIOR LEV SERCARZ is the owner of La Boîte, a destination spice atelier in New York, and the author of *The Spice Companion*. He worked for multiple Michelin-starred chefs before turning to his true passion: helping home cooks and chefs discover the world of spice. His spice collections are sold at laboiteny.com and in select stores.

ALSO AVAILABLE



THE SPICE COMPANION
 HC • ISBN: 9781101905463
 \$40.00 US (\$50.00 CAN)





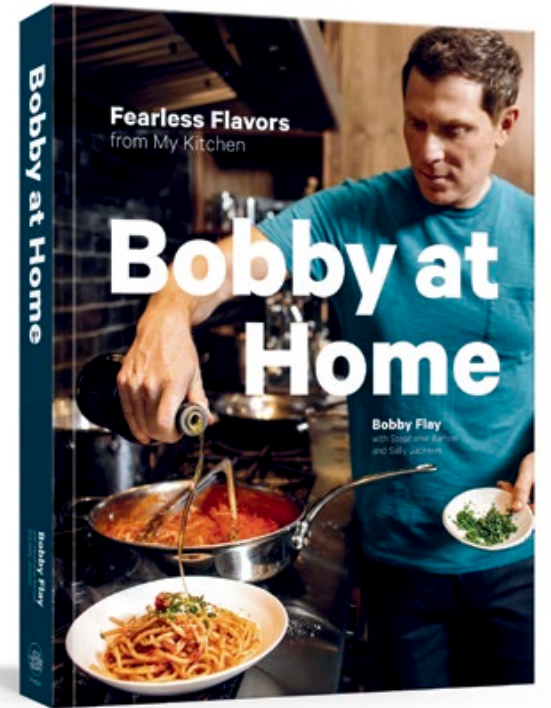
Bobby at Home

Fearless Flavors from My Kitchen

BOBBY FLAY WITH STEPHANIE BANYAS AND SALLY JACKSON

Welcome to Bobby's kitchen, where powerhouse flavors rule the day.

In his most personal cookbook yet, Bobby Flay shares 165 bold, approachable recipes he cooks at home for family and friends, along with his well-earned secrets for executing them perfectly. Every-day favorites—from pan-seared meats and hearty pastas to shareable platters of roasted vegetables, bountiful salads, and casual, homey desserts—go bigger and bolder with his signature pull-no-punches cooking style. Expect crowd-pleasing classics taken to the next level with exciting flavors, such as Spanish-Style Shrimp and Grits, Pumpkin Pancakes with Apple Cider Syrup, and sticky-savory-sweet Korean BBQ Chicken. Riff on go-to dishes just as Flay does with his master recipes for essentials along with creative variations. Take base recipes in a range of directions to suit your mood, such as crispy bacon glazed with pomegranate molasses, deviled eggs topped with fried oysters, and mussels steamed in a heady green curry broth. With Bobby Flay by your side, cooking at home just got a lot more exciting.



BOBBY FLAY is one of the country's most celebrated chefs and restaurateurs, and the author of 13 cookbooks. He has starred in 14 *Food Network* shows, and in 2015, became the first chef to be awarded a star on the Hollywood Walk of Fame.



Homemade Fresh Pasta This is my tried-and-true pasta recipe—when you find something that works for you, stick with it! I'm sticking with this pasta, and use it for everything from spaghetti to linguine, lasagna to ravioli.

- Makes about 1½ pounds pasta
- 2 ½ cups all-purpose flour plus more for dusting
- 3 large eggs
- 1 large egg yolk

1. Combine the flour, eggs, and egg yolk in a food processor and pulse until a dough comes together. Transfer to a counter dusted lightly with flour and knead gently until the dough comes together and is smooth, about 1 minute. Wrap in plastic wrap and refrigerate for at least 30 minutes and up to 24 hours.
2. Divide the dough into 4 pieces. With your hands, flatten and shape one piece of dough into a ½-inch-thick rectangle. Dust it lightly with flour and pass it through a pasta machine on the thickest setting. If the dough comes out oddly shaped, re-form into a rectangle. Fold it in thirds, like a letter, and, if necessary, flatten it to ½-inch thickness. Pass it through the pasta machine on the thickest setting again, with the same of the letter perpendicular to the rollers. Repeat this folding-and-rolling step 10 to 12 times, dusting the dough with flour if it becomes sticky.
3. Without folding the dough, pass it through the pasta machine on the next thinnest setting. Keep reducing the space between the rollers after each pass, lightly dusting the pasta with flour on both sides each time, until the pasta sheet is about ¼-inch thick.
4. Lay the sheet of rolled-out dough on a counter and cover with a dish towel. Roll out the remaining dough. Cut each sheet into 12-inch lengths. Use a sharp knife to cut the dough into your desired noodle shape (farfalle, penne, etc.) Alternatively, if you have a cutting attachment on your pasta maker, use that.
5. Cook the pasta in boiling salted water until it rises to the top of the water, about 3 to 4 minutes. If you're not cooking the pasta right away, let it dry on a baking sheet for 1 to 2 minutes, dust well with flour so the strands will not stick together, and loosely fold them or form them into small nests. Let dry for about 30 minutes more, then wrap in plastic wrap and store in the refrigerator for up to 2 days.

Variations
It's easy to flavor your pasta dough in a number of ways.
Black Squid Ink Pasta Add 1 tablespoon liquid ink to the eggs and whisk until combined.
Smoked Paprika Pasta Add 1 tablespoon sweet smoked paprika to the flour.
Saffron Pasta Add 1 tablespoon ground saffron to the eggs. Whisk to combine and let bloom for 5 minutes.

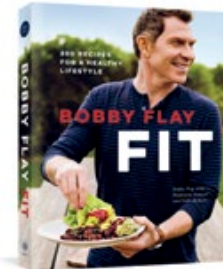
Pasta & Pasta 121

“My intention is to help you, as readers and cooks, get the people you care about around your table just a little more often. I hope these dishes bring as much joy to your home as they do to mine.”

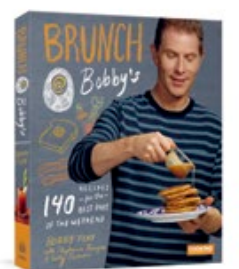
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ALSO AVAILABLE



BOBBY FLAY FIT
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BRUNCH AT BOBBY'S
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\$29.99 US (\$38.99 CAN)





Lasagna

A Baked Pasta Cookbook

BY ANNA HEZEL AND THE EDITORS OF TASTE

Change the way you think about lasagna.

Whether you're craving a meatball lasagna, keeping it stupid simple with a slow cooker spinach lasagna, or hosting brunch with an eggy carbonara lasagna that shouts "Hello!" from the center of the table, you'll find plenty of new ways to cook the classic dish in *Lasagna: A Baked Pasta Cookbook*. In addition to a lasagna recipe for every occasion, the book features many creative ideas for what to eat it with—think the perfect iceberg lettuce salad you've ordered a million times in Italian restaurants, pillowy garlic knots, and a tiramisu for the 21st century. A baked pasta chapter delivers non-lasagna showstoppers, like skillet-baked spaghetti and timpano. With 50 recipes, photographs, and plenty of tips, *Lasagna* is a detailed and delicious celebration of a baked pasta icon.



ANNA HEZEL is the senior editor at *TASTE* and lives in Brooklyn, New York. **TASTE** is an online food magazine for people who love to cook at home and enjoy reading about approachable recipes, popular and emerging ingredients, and stories reported from the frontlines of today's quickly moving food culture.

"In this book, along with the classics, you'll find new interpretations that will challenge that archetype and stretch the definition of lasagna to the wildest, furthest possibilities of what it can be."

THE CLASSICS

CLASSIC MEAT SAUCE & RICOTTA LASAGNA

8 TO 10 servings

This is the most essential, carnivorous lasagna in this book—definitely Garfield-approved. When they create a lasagna meal (fingers crossed), this will be the much-wary noodles, fluffy ricotta, a sweet tomato sauce full of ground beef, and a lightly blistered layer of gray mozzarella covering the top. Classic and simple, this is the lasagna you'll dig into over warm, Tuscan parchment full of mismatched plates and spilled Chianti.

Meat Sauce:
 2 tablespoons extra-virgin olive oil
 1 small yellow onion, finely chopped
 2 large garlic cloves, minced
 12 ounces (¾ pound) extra-lean ground beef (96% lean)

Lasagna:
 2 pounds ricotta cheese
 2 tablespoons finely chopped flat-leaf parsley
 2 ounces freshly grated Parmesan cheese (about ½ cup)

4 tablespoons tomato paste
 1 (28-ounce) can tomato puree
 1 teaspoon sugar
 ½ teaspoon dried oregano, crumbled
 ¼ teaspoon dried thyme

1 dried bay leaf
 Coarse kosher salt (preferably Diamond Crystal) and freshly ground black pepper
 ¼ teaspoon freshly ground black pepper

1. Preheat the oven to 375°F and position a rack in the center. In a large bowl, combine the ricotta, parsley, ½ cup of the Parmesan, two thirds (about 2½ cups) of the mozzarella (reserve the remaining cheese for the top), the salt, and the pepper. Add the egg and stir to combine.

2. Spread 1 cup of the meat sauce in the bottom of a 9 x 13-inch (3-quart) glass or ceramic baking dish. Arrange 5 of the noodles, overlapping slightly, in the dish. Spoon half of the ricotta mixture onto the noodles, and then use the back of the spoon or a butter knife to evenly spread in into an even layer. Top with 1 cup of the sauce, spreading evenly. Arrange another 5 noodles on top, followed by the remaining ricotta mixture and another 1 cup sauce. Arrange the remaining noodles on top and spread with an even layer of 1 cup sauce.

3. Sprinkle the remaining mozzarella and Parmesan on top and bake until the top is browned, the noodles are crispy around the edges, and the sauce is bubbling, about 45 minutes. Remove the lasagna from the oven and set it aside to rest for 20 minutes before cutting into squares.

THE CLASSICS

LASAGNA

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Flour Lab

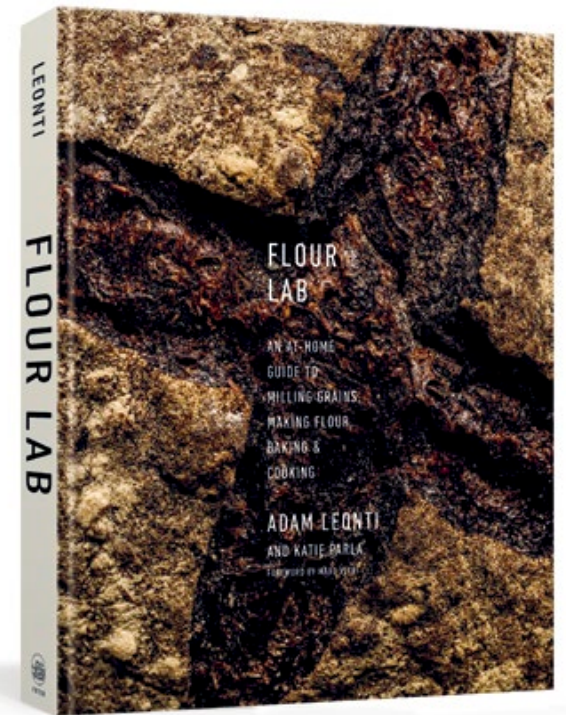
An At-Home Guide to Baking with Freshly Milled Grains

ADAM LEONTI WITH KATIE PARLA
FOREWORD BY MARC VETRI

Fresh flour is the foundation for great food.

As the pioneer of the home-milled grains movement, chef Adam Leonti delivers a definitive and authoritative master class in fresh flour. Beyond a history of grains, *Flour Lab* features expert tips on where to source wheat, how to mill it at home, and how to work with different varieties. Leonti's main message is clear: fresh flour is better-tasting, more nutritious, and will transform your cooking and baking. Here, too, he addresses the idiosyncrasies of working with fresh flour as opposed to what's found on supermarket shelves. Twenty mother recipes for breads, pasta, pizza, cakes, and pastries—along with dozens of ideas for tailoring them—serve as a practical instruction for using home-milled grains in a multitude of ways.

With a foreword by Marc Vetri, the chef-owner of Vetri, the lauded Philadelphia mainstay where Leonti got his start, and the writing expertise of Katie Parla, *Flour Lab* highlights just how good whole grain cooking can be. Chefs, adventurous home bakers, and health-minded cooks alike will make freshly milled flour a part of their repertoire.



ADAM LEONTI is the chef-owner of Leonti, an upscale Italian restaurant in New York City. He is the founder of Brooklyn Bread Lab, a bakery and mill where he taught classes on baking bread and making pizza and pasta.

KATIE PARLA is a journalist, a blogger, and an app creator. She is also the coauthor of the award-winning *Tasting Rome* and the author of *Food of the Italian South*.

“Food made with freshly milled flour is better for your health, the environment, and flavor. I want everyone to start using it.”

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Sous Vide

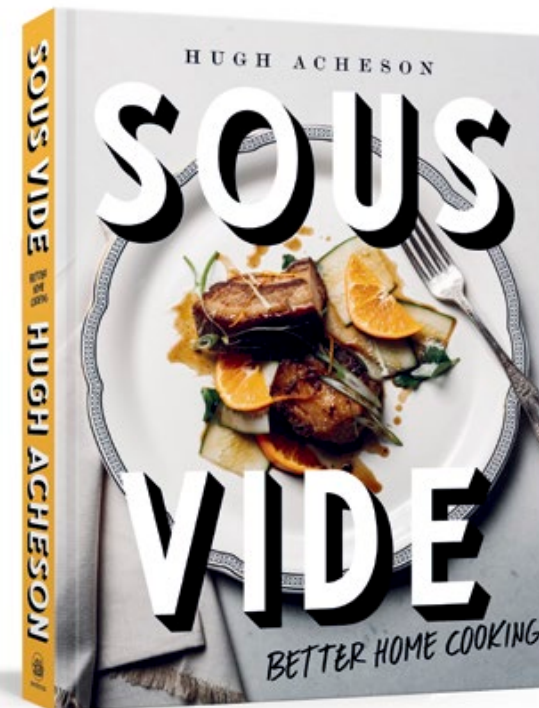
Better Home Cooking

HUGH ACHESON

A chef's take on sous vide—for the home cook.

Sous vide, the method of cooking in bags or jars in a precise hot-water bath, is not just for restaurants anymore. But who better than a chef to teach you how to take the technique—like the ability to cook a steak to a perfect medium-rare and walk away to do a crossword while it cooks—and apply it to your home cooking?

Acclaimed chef Hugh Acheson will introduce you and your kitchen to this friendly piece of technology to make your cooking life easier, more creative, and more delicious. He wants you to dive deep into the world of chicken thighs with perfectly crisp skin. He wants you to make Pork Ribs with Guajillo BBQ Sauce to prove you really don't need a backyard smoker. He wants you to know that for all the hype about cooking meat and fish sous vide, you can also experience the beauty of perfectly cooked Artichokes with Lemon Butter, Garlic and Thyme Grilled Asparagus, and Spiced Red Wine-Poached Pears. It's like restaurant cooking, but better.



HUGH ACHESON is the chef/partner of the restaurants Five & Ten, The National, and Empire State South, named restaurant of the year by *Atlanta* magazine. The winner of James Beard Awards for Best Chef Southeast and Best American Cookbook, he lives in Athens, Georgia.



SPICED RED WINE-POACHED PEARS

SERVES 4

- 4 pears, stemmed and rinsed but left whole (two pears work great here)
- 2 cups dry red wine
- ½ cup organic molasses
- ½ cup sugar
- 8 bay leaves
- 3 star anise pods

I have been making poached pears for decades, and I never tire of them. You can serve them with ice cream, a simple pound cake, or just with some whipped cream or sour cream or yogurt. This dessert is a training exercise to impress people as well, and if you want to extend its use, reduce some of the poaching liquid down to use in a simple cocktail. I will take a poached pear minutes over a traditional summer every day of the week.

- Preheat the circulator water bath to 83°C / 181.4°F.
- Place the pears, red wine, molasses, sugar, bay leaves, and star anise pods in a reusable gallon-sized plastic bag and seal it using the displacement method (see page 106). Submerge the bag in the circulator water bath and cook for 1 hour.
- Remove the bag from the hot water bath, carefully remove the pears, and transfer them to a large plate. Pour the poaching liquid (including the bag leaves and star anise pods) into a large winepan set over medium-high heat. Simmer for 15 minutes to reduce the poaching liquid to 1 cup. Once it has reduced, drizzle the reduction on top of the pears and serve.

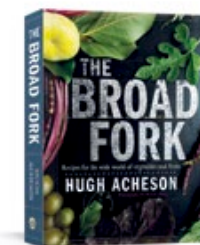
VEGETABLES & FRUITS 275

“It might seem that sous vide is from the future, but really, it’s just about getting back to the days when humans first discovered cooking—a way to get us cooking more, at home, for the people around us.”

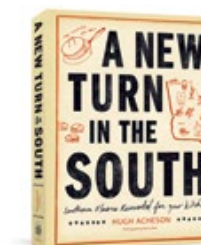
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Martha Stewart's Cookie Perfection

100+ Recipes to Take Your Sweet Treats to the Next Level

FROM THE KITCHENS OF MARTHA STEWART

A creative collection of showstopper cookies that highlight the best in taste, technique, and decorative appeal.

The editors of Martha Stewart Living offer a new go-to source for anyone looking to make ordinary cookies absolutely extraordinary. In *Cookie Perfection*, you'll find all the familiar favorites you love but taken up a notch in variety, flavor, and creativity. Classic recipes discover new life with unexpected twists such as Brown-Butter Crinkle Cookies and Carrot Cake Thumbprint Cookies. Go over-the-top in super-sized fashion with Chocolate-Chocolate Chip Skillet Cookies; get inspired by cultures around the globe with Brazilian Wedding Cookies and Stroopwafels; and celebrate with beautifully decorated holiday treats, such as Easter Egg Puzzle Cookies and Snowball Truffles. Whether for a special celebration or a sweet anytime-treat, you'll be sure to find inspiration to upgrade your everyday cookies to versions far more special—and especially delicious.



MARTHA STEWART is America's most trusted lifestyle expert and teacher and the author of more than 90 books on cooking, entertaining, crafts, homekeeping, gardening, weddings, and decorating.



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A big cookie for a big sweet tooth, or for sharing with a big group of friends, or for a hearty (and healthy) breakfast. Whatever the reason to go big, supersizing is simply big fun.

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MasterChef Junior Bakes!

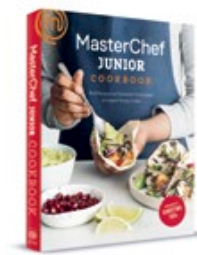
Bold Recipes and Essential Techniques to Inspire Young Bakers

MASTERCHEF JUNIOR
FOREWORD BY CHRISTINA TOSI

Inspire bakers of all ages with 100 recipes from the junior chef-contestants of the hit TV show.

From “America’s most watched cooking show,” *MasterChef Junior*, comes a cookbook of 100 baking recipes inspired by the young and talented chef-contestants who have won our hearts for seven seasons and counting. Approachable and fun, the recipes run from simple to sophisticated and will empower young bakers to learn how to cream butter for Vanilla Bean Sugar Cookies; shallow-fry dough for Glazed Jelly Doughnuts with Powdered Sugar; cook up a silky ganache for German Chocolate Cupcakes with Ganache Filling; and knead dough for cheesy Garlic Knots. With sidebars on specific techniques, behind-the-scenes info from the show, and plenty of sweet photographs of baked treats as well as favorite show moments, *MasterChef Junior Bakes!* brings the spirit of the show, the enthusiasm of the contestants, and dozens of must-bake recipes to your home kitchen.

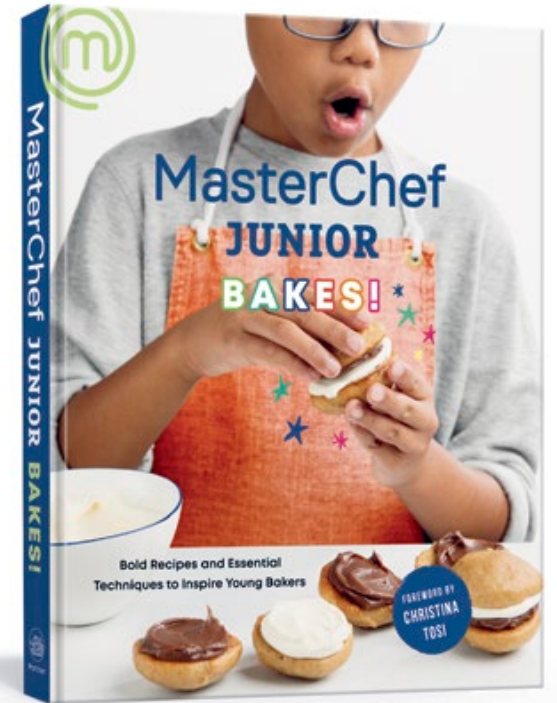
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MASTERCHEF JUNIOR, based on the hit FOX television show *MasterChef*, blends exciting challenges and inspirational stories with talented young contestants. Junior home cooks face fun and technical challenges, proving that when it comes to cooking, age doesn’t matter! This is their second cookbook.

CHRISTINA TOSI is a judge on *MasterChef Junior*, a two-time James Beard Award–winning chef, and founder and owner of Milk Bar. She is featured on the Netflix docu-series *Chef’s Table*. She is also the author of the cookbooks *Momofuku Milk Bar*, *Milk Bar Life*, and *All About Cake*.

MASTER TIP

HOW TO KNEAD DOUGH

WITHOUT A MIXER

Making bread and other yeasted baked goods from scratch can seem like a mystical process, but all it takes is flour, salt, water, and yeast to create a dough that hardly comes alive, rising and growing right in front of you. None of that would be possible without the action that starts it all: kneading. The process of kneading sets off a series of important actions within the dough, incorporating air, developing flour, and—most crucially—building and strengthening the gluten that gives yeast doughs their structure and chewiness.

Because getting dough to the right, smooth, supple consistency can take more than 15 minutes, kneading is easiest with a stand mixer fitted with a dough hook attachment. That said, even if you don’t have a stand mixer, you can get the job done—as long as you’re willing to put in the time and the muscle power! Here’s a step-by-step if you want to give it a try:

1. Clear a large work surface and sprinkle it lightly with flour. Turn the dough out of its bowl and onto the surface.
2. Using the heels of your hands, push the dough down and out, stretching and lengthening it in front of you.
3. Bring the top half over the dough back toward you, folding it over the bottom of the dough

and pressing it down. Then push it down and away from you again, stretching it with the heels of your hands. Continue this process, folding the top half of the dough toward you and then pressing it down with the heels of your hands, until it starts to get smooth, 6 to 10 minutes. If at any point the dough seems too sticky to handle, sprinkle it lightly with flour—though try not to use too much, as overflouring will make the dough bland and tough.

4. Continue kneading, folding the dough over and pushing it away in a long length, until the dough is supple, elastic, and smooth. This may take anywhere from 15 to 20 minutes.
5. When you think the dough is ready, do what’s known as the “windowpane test”: to double-check, pull off a piece of the dough about the size of a ping-pong ball. Hold the dough between your thumb and index fingers, then pull your fingers apart so that the dough is stretched into a thin rectangle between them. You want to stretch the dough as thin as possible—until you can see through it, like a windowpane. If the dough stretches without breaking, it means it’s properly kneaded and is ready to rise. If it tears when you try to stretch it, keep kneading for a few minutes more before testing it again.





STEPS (from top left to bottom right)
Step 1: Use kneaded-on counter, pushing with heel of hand.
Step 2: Folding dough on top of itself.
Step 3: Finger performing windowpane test with finished ball of dough on counter.

bread, snacks, and savory pastries 235

“The techniques and recipes in these pages offer a practical guide that will open up the wide world of baking and have you feeling like the master of your kitchen in no time.”



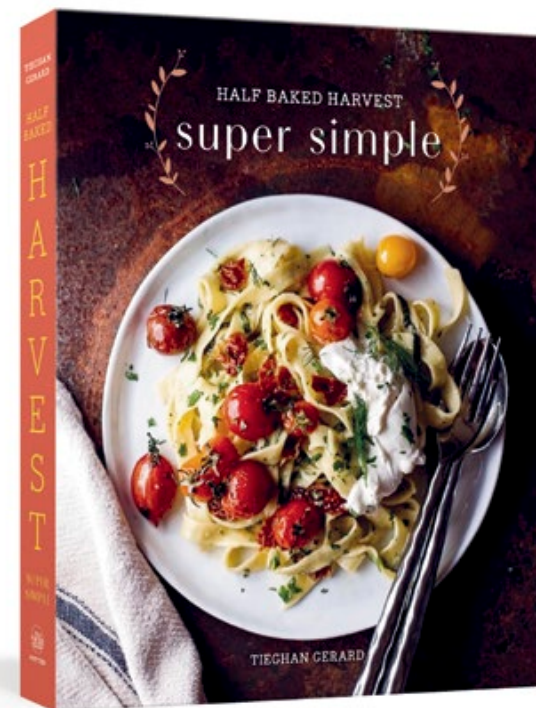
Half Baked Harvest Super Simple

150 Recipes for Instant, Overnight, Meal-Prepped, and Easy Comfort Foods

TIEGHAN GERARD

Foolproof recipes for every kind of meal, from meal-prepping to easy entertaining.

Tieghan Gerard is known, both on the Half Baked Harvest blog and in the eponymous cookbook, for her stunningly beautiful meals and thoughtful recipes that taste even better than they look. *Half Baked Harvest Super Simple* takes what fans loved most about her debut, and promises all of those comfort-food-forward recipes distilled into quicker, more manageable meals—whether made in a pressure cooker or in one pan or prepped the night before. Readers will whip up everyday dishes and crowd-pleasers like 30-Minute Beef Bourguignon, Slow-Roasted Moroccan Salmon, Fresh Corn and Zucchini Summer Lasagna, and Cardamom Apple Fritters. *Half Baked Harvest Super Simple* teaches the most important cooking basics and delivers sometimes-good-for-you, always-hassle-free meals without ever sacrificing taste.



TIEGHAN GERARD is the bestselling author of *Half Baked Harvest Cookbook*. Her blog, Half Baked Harvest, receives over 3 million monthly views. Her work has been featured on *Today*, *GMA*, and *Food Network*, and in *People, Food & Wine*, *Better Homes and Garden*, *Self*, and *Shape*. She lives in the mountains of Colorado.

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INSTANT POT®
Beef Bourguignon
Prep Time: 10 minutes
Cook Time: 10 minutes
SERVES: 6

I've decided that the key to a really great flank steak is marinating it in something delicious for at least a few hours. It's not a secret around here that I love spicy Korean flavors, so that's what I marinated my steak in. It's a mix of soy sauce, Korean chili paste, ginger, garlic, and sesame oil. Nothing too crazy, but a really great combo. Ideally, you should let your steak marinate overnight, but if you're in a time crunch, even just an hour or so will do. While the steak is marinating, I like to make a quick chimichurri sauce to serve alongside the steak. The guys know me, and you know I love a good sauce, but this chimichurri... when, it is so good. The secret is all in the green onions and toasted sesame seeds, neither of which are traditional in chimichurri, but man they are a great addition. The onions add a nice bright pop of flavor, while the toasted sesame seeds add a nutty deliciousness that pairs really well with all the Korean flavors going on in the steak.

2 pounds beef flank, fat trimmed and cubed
2 tablespoons all-purpose flour
kosher salt and pepper
½ olive oil
1 sweet onion, sliced
2 cloves garlic, minced or grated

¼ carrots, chopped
1 cup sliced cremini mushrooms
kosher salt and black pepper
2 cups dry red wine, such as Pinot Noir
1 cup low sodium beef broth
2 tablespoons tomato paste
¼ sprigs fresh thyme

1. Toss the beef with flour and a pinch each salt and pepper.
2. Set Instant pot to sauté. Add the bacon and cook until crisp, about 5 minutes. Transfer the bacon to a paper towel lined plate. If there is an excess amount of bacon grease, remove all but 1 tablespoon of grease.
3. In the Instant pot, add the beef and brown all over, about 5 minutes. Add onion, garlic, carrots, mushrooms and season with salt and pepper. Stir to combine. Pour in the wine and beef broth. Add the tomato paste, thyme, and the reserved bacon. Cover, select the meat/steam setting, and cook for 35 minutes.
4. Once done cooking, use the natural or quick release function and release the steam. Remove the thyme sprigs and discard. Set the Instant pot to sauté and cook for 10 minutes or until thickened slightly.
5. Serve the beef over Instant pot mashed potatoes.



“This colorful and exciting cookbook . . . is a must-have.”
—*The Chalkboard Mag*, **ABOUT HALF BAKED HARVEST**

ISBN: 9780525577072 • EBOOK ISBN: 9780525577089
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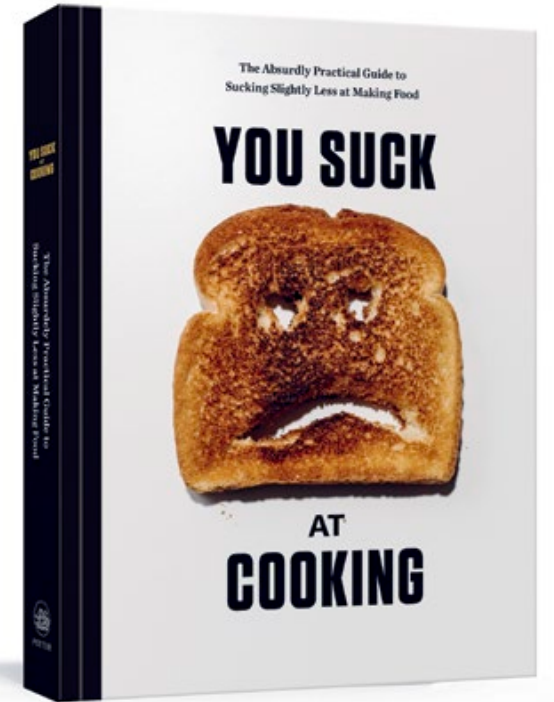


You Suck at Cooking

The Absurdly Practical Guide to Sucking Slightly Less at Making Food

Recipes and how-tos from a YouTuber's kitchen that will make you laugh as much as you learn.

Cooking is not all straight faces and fancy culinary school techniques. In *You Suck at Cooking*, the recipes are easy to follow, use unimposing ingredients, taste like a million bucks, and boast a hearty pinch of comedy to boot. The tutorial style of *You Suck at Cooking's* uber-popular YouTube videos translates remarkably well onto the quirky, illustrated pages of this book that outlines the basics of cooking. *You Suck at Cooking* delivers laugh-out-loud sidebars like "How to Play the Guitar" and "Claw Grip Haiku" as well as lessons for preparing meals, from breakfast to dessert and everything in between, so readers can successfully wang-jangle, roast, and pan-fry their way to home-cooked masterpieces (and if not, they'll also learn the art of mooching). Whether readers are drawn to simple dishes, such as a Gas Station Charcuterie Plate, Bacon Leek Wrap, or Broccoli Cheddar Quiche Cupcake Muffin-Type Things, or want to conquer stunners like Maple-Baked Salmon or Spicy Peanut Butter Soup, they will laugh their way to a diploma in not sucking.



One boring afternoon four years ago, the author of *You Suck at Cooking* (who chooses to remain anonymous to preserve his mystique) decided to make tutorial videos on YouTube. His channel rapidly grew to more than 1.6 million subscribers and 150 million channel views. His fans express their love of his style with comments like "I'm basically ready to found a religion around this guy," and "PLEASE write a book," which he's now achieved. Featured on *The Tonight Show Starring Jimmy Fallon*, *YSAC* blends food, humor, surrealism, and practical tips into an unpredictably entertaining exploration of cooking and absurdity.



AVOCADO COUPE DE DIEU

SERVES 2

1 avocado
Five sea salt and freshly ground pepper
Juice of 1/2 lime
Hot sauce
1 spoon

Sometimes you just need permission to do the easiest, most obvious and straightforward thing possible. And sometimes you also need permission to do the most respectful thing to God, who created avocados with a perfect built-in cup and didn't want us wasting water doing unnecessary dishes, I can only assume. That's why I invented Avocado Coupe de Dieu, or Avocado Cup of God. When you are finished enjoying your Avocado Coupe de Dieu, pour water into the shell and wash it, then keep it as a snack-sized salad bowl. Then be careful not to get smudged.

1 ➔ Halve the avocado and remove the pit. Add salt and pepper to taste. Squeeze lime juice all over it. Dab hot sauce precisely where you'd like the hot sauce to be, based on visualizing how you are going to spoon out the bites in the immediate future.

2 ➔ Toss a spoon into the air so it flips around several times before catching it in a way that makes you look cool. Post a video of this #yescupofgodchallenge. Use the spoon to eat the avocado, sliding down to the bottom so that each bite gets the seasoning. Alternatively, you can eat the top layer, then re-season the avocado and continue.

NOTES

Avocado Coupe Dieu is also great with ranch or other creamy dressings on top.

If someone asks you what you're eating, make sure you say "Avocado Coupe de Dieu, obviously," with a bit of an attitude, a thick French accent, and a huge eyeroll.

"You Suck At Cooking [injects] absurdist humor into the fairly homogeneous how-to genre."

—*The Washington Post*

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10/22/2019 • HC
\$19.99 US (\$25.99 CAN)





Israeli Breakfast Sampler

Serves 2

One of my favorite things about visiting Israel is enjoying an Israeli-style breakfast. The local tradition of sharing a spread of herby cucumber-tomato salad, bowls of hummus, spiced olives, and eggs has made for some wonderful memories. Back at home, we make it as a balanced meal that fuels us for a day of activities! I love that this sampler packs in at least a cup of produce (and plenty of protein) before noon. Here I've used some of my favorite components of an Israeli breakfast, with a spiced-up twist: sumac, parsley, and lemon juice not only hit your taste buds with a fresh, tangy flavor in the morning, but they also exert powerful antioxidant effects. The cucumber-tomato salad also pairs well with the Quick Chicken Shawarma (page 000).

FOR THE SALAD
 4 Persian cucumbers, diced
 4 ripe Roma tomatoes, diced
 1/2 cup chopped fresh parsley
 1/2 teaspoon ground sumac
 1 1/2 tablespoons extra-virgin olive oil
 1 1/2 tablespoons freshly squeezed lemon juice (from about 1 lemon)
 Sea salt to taste

FOR THE SIDE DISHES (OPTIONAL)
 2 sunny-side up or hard-boiled organic eggs
 1/2 cup hummus, topped with paprika, coarse black pepper, and crushed red pepper flakes
 Spiced-Up Crispy Chickpeas (page 000)
 Green olives
 Beller's Basic Hummus (page 000) with paprika and ground sumac
 Tahini with chopped fresh parsley and za'atar

1. Prepare the salad. In a medium bowl, combine the cucumbers, tomatoes, parsley, sumac, oil, and lemon juice and toss well. Season with salt.
2. Serve the salad with the sides of your choice.

TIP Add a sumac shaker to your kitchen table. I add it to everything—salads, vegetables, grains, and proteins!

SPICY AND SWEET BREAKFASTS

Power Spicing

60 Simple Recipes for Well-Seasoned Meals and a Healthy Body

RACHEL BELLER

Dive into the wide world of spices with 80 weeknight-worthy, vibrant recipes.

Power Spicing is your primer to demystifying the healing powers of spices and their ability to help you fight inflammation, burn fat, protect your organs, and boost your metabolism, all while enjoying flavor-packed dishes throughout the day. From turmeric, which gives your morning latte an antioxidant boost, to cayenne, which infuses bar-snack popcorn with an anti-inflammatory kick, spices are superfoods in their own right.

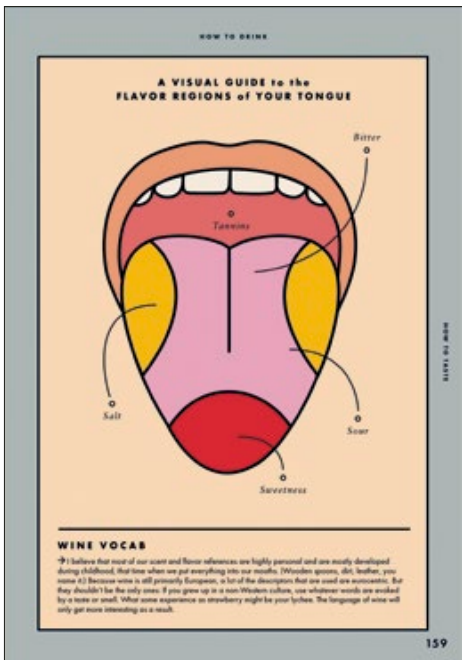
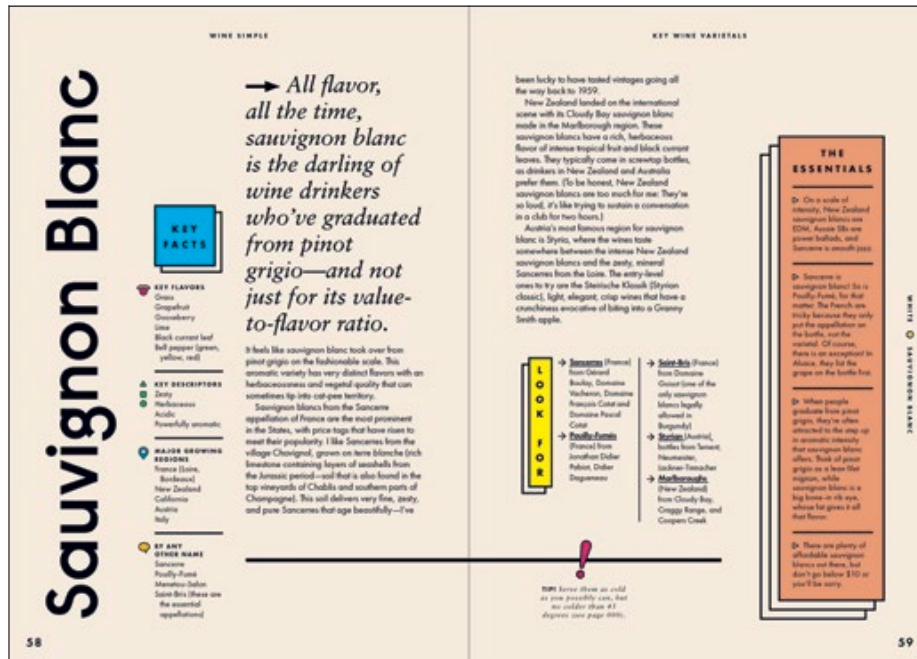
Registered dietitian Rachel Beller teaches you how to build a pantry, sharing the health benefits of herbs and spices and explaining how they work synergistically—for example, antioxidant, cancer-fighting garlic is even more effective when combined with rosemary. Whether you're in search of quick tricks, such as stirring paprika and sumac in homemade hummus for their anti-inflammatory qualities, or you're looking to add extra antioxidants to your weeknight repertoire with dishes like Glowing Green Frittata, *Power Spicing* provides countless ways to mix and match spices in order to get the most out of every dish you cook.

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 \$16.99 US (\$22.99 CAN)



RACHEL BELLER, author of the bestselling book *Eat to Lose, Eat to Win*, is a registered dietitian and founder of the Beller Nutritional Institute in Beverly Hills. She is a spokesperson for the American Cancer Society and is actively involved in community outreach. She also serves as a nutrition expert for *Glamour* magazine and was previously the nutritionist for NBC's hit series *The Biggest Loser*. Beller appears frequently on *Good Morning America*, *The Dr. Oz Show*, CNN, and ABC's *World News Tonight*.

“By the time you’ve finished this book, you’ll be able to look at a wine list with your eyes wide from the excitement of possibility, not from fear.”

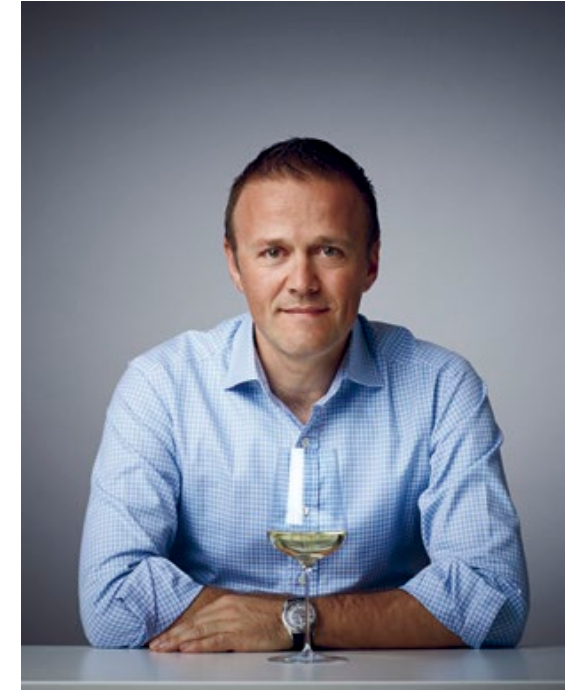


Wine Simple

A Very Approachable Guide from an Otherwise Serious Sommelier

ALDO SOHM WITH CHRISTINE MUHLKE

From a world-renowned sommelier, a dynamic, essential wine guide for a new generation.



Aldo Sohm is one of the most respected and widely lauded sommeliers in the world. He’s worked with celebrated chef Eric Ripert as wine director of Le Bernardin for over a decade, yet his philosophy and approach to wine is anything but pretentious. Sohm’s debut book, *Wine Simple*, is full of confidence-building infographics and illustrations, an unbeatable depth of knowledge, effusive encouragement, and, most important, strong opinions on wine—so you can learn to form your own. This user-friendly approach to understanding wine will inspire readers to have the confidence, curiosity, and enthusiasm to taste smarter and drink boldly. The essential guide begins with the fundamentals of wine in easy-to-absorb hits of information and pragmatic, everyday tips, then progresses to teachings on how to take your wine knowledge to the next level and evolve your palate. Imbued with Sohm’s insatiable passion and eagerness to teach others, *Wine Simple* is accessible, educational, and lively and fun, both in voice and in visuals.

ALDO SOHM is the James Beard Award-winning wine director of Le Bernardin and co-partner of the eponymous Aldo Sohm Wine Bar. He was named Best Sommelier in the World in 2008, Best Sommelier in America in 2007, and Best Sommelier of Austria four times. He lives in Brooklyn.

CHRISTINE MUHLKE is a contributing editor at *Bon Appétit*, the founder of Bureau X food consultancy, and the creator of the newsletter *Xtine*. She has authored cookbooks with Eric Ripert, David Kinch, and Eric Werner.

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Fix It with Food

More Than 125 Recipes to Address Autoimmune Issues and Inflammation

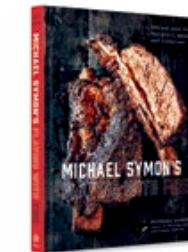
MICHAEL SYMON AND DOUGLAS TRATTNER

The first-ever health-focused cookbook from everyone's favorite celebrity chef.

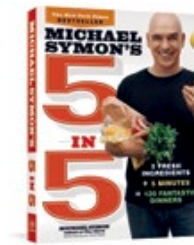
When Michael Symon learned he had several autoimmune diseases, specifically rheumatoid arthritis and external lupus, he decided to see if changing his diet could help with inflammation. As his millions of fans witnessed on *The Chew*, he committed to a reset, during which time he ate no red meat, white flour, sugar, or dairy. What happened next was incredible: Michael felt amazing! Thousands of fans reached out to him for recipes so they, too, could improve how they feel.

In his newest cookbook, *Fix It with Food*, Symon details how he manages his autoimmune afflictions by avoiding “trigger” foods and using naturally anti-inflammatory ingredients like turmeric, oregano oil, avocados, and more to help live with less pain. Through more than 125 recipes for the bold, decadent, and delicious food that Symon is known for, the *Iron Chef* shows readers how they can eat without sacrificing taste for healthfulness—and feel better for it.

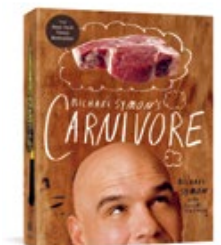
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MICHAEL SYMON is cohost of Food Network's *Iron Chef America* and *Burgers, Brew & 'Que* and was a cohost on ABC's *The Chew* for seven years. He is the chef and co-owner of Lola and Mabel's BBQ in Cleveland; a new Mabel's BBQ and Sara's speakeasy in Las Vegas; Angeline in Atlantic City; the BSpot burger restaurants throughout Ohio and in Detroit; and Roast in Detroit.

“Knowing what foods to avoid puts you in control and provides the best opportunity to live pain-free while eating well.”

Chickpea, Kale, and Tomato Stew

SERVES 4 TO 6

- 3 tablespoons extra-virgin olive oil
- 2 medium yellow onions, sliced into 1/4-inch pieces
- 2 garlic cloves, minced
- 1 jalapeño, seeded and minced
- 1 tablespoon freshly grated ginger
- 1/2 teaspoon kosher salt and freshly ground black pepper
- 1 tablespoon Curry Paste (page 600) or yellow curry powder
- 2 (16-ounce) cans chickpeas, drained and rinsed
- 2 cups homemade (or good-quality canned or frozen) vegetable stock (page 600)
- 1 (28-ounce) can crushed San Marzano tomatoes
- 2 bunches kale leaves and tender stems sliced 1/2-inch-thick
- Juice of 1/2 lemon

I've always liked chickpeas, but after learning about their numerous health benefits as a great source of manganese, a trace mineral that is a strong antioxidant and inflammation buster, I've made an effort to cook with them more. In addition to the chickpeas, this hearty stew gets a nutritional boost from heaps of kale. Know going in that kale shrinks considerably when cooked, so what might appear to be a giant bunch willt down to just the right amount. The fresh lemon at the end really brightens up the stew.

- 1 Place a large Dutch oven over medium heat. Add the olive oil and allow it to heat until shimmering before adding the onions, garlic, jalapeño, ginger, and a pinch of salt. Cook, stirring occasionally, until the vegetables begin to soften, about 2 minutes. Stir in the curry paste (or powder) and cook for 30 seconds.
- 2 Add the chickpeas, stock, and tomatoes and bring to a simmer. Season with another pinch of salt and a twist of black pepper. Add the kale and cook, partially covered, until it's tender, about 20 minutes.
- 3 Remove from the heat and stir in the lemon juice. Taste and add salt and pepper if needed. Serve.



SPAGHETTI WITH CARAMELIZED LEMON, SHRIMP, AND PARSLEY SERVES 4

1 lemon
12 ounces peeled and deveined extra-large or jumbo (16/20 size) shrimp, cleaned thoroughly

Kosher salt
Freshly ground black pepper
3 tablespoons extra-virgin olive oil
2 tablespoons unsalted butter
6 garlic cloves, thinly sliced
1/2 teaspoon crushed red chile flakes, plus more to garnish
1/2 cup dry white wine, such as Sauvignon Blanc
12 ounces spaghetti
1/4 cup finely chopped flat-leaf parsley
Crusty Italian bread, for serving

Allow us to rephrase for a moment about lemons. Unassuming as it may seem, the lemon is kind of a culinary rockstar. Acidity is an essential element of cooking—it helps balance and enhance flavors (stay humble)—and a squeeze of lemon juice is a sure-fire way to add acid to any dish. In this recipe, lemons get a chance to shine two ways: as zest as well as caramelized slices. Because when it gives us a lemon, we'll use the whole thing!

- Using a microplane, grate the zest of the lemon, leaving no pithy parts, into a small bowl. Cover with plastic wrap and reserve. Trim and discard the ends from the zested lemon, then chop the lemon into 1/2-inch square pieces, discarding any seeds.
- In a large sautépan, heat the olive oil over medium-high heat. Add the chopped lemon, season with salt and pepper, and cook, stirring occasionally, until the lemon is caramelized in spots and the white pith is tender, 4 to 6 minutes. Transfer the lemon pieces to a bowl.
- Season the shrimp with salt and pepper. Melt the butter in the oil in the pot then add the shrimp and cook, flipping once halfway through, until light pink and just cooked through, 3 to 4 minutes. Using tongs, transfer the shrimp to a plate.
- Add the garlic and chile flakes to the pot, and cook until lightly browned, about 3 minutes. Pour in the wine and cook, scraping the bottom of the pot, about 1 minute. Add the spaghetti, 4 cups water and a large pinch of salt. Allow it to come to a boil, then cook, stirring every 2 minutes or so, until the spaghetti is cooked al dente and the sauce is reduced to a thick consistency, 10 to 12 minutes.
- Slice the caramelized lemon, the reserved lemon zest, and the parsley into the pasta, then stir in the shrimp and season with salt and pepper. Using tongs, pile the spaghetti and shrimp

“Tasty is not just how to make the recipe, how to chop the onion. It gives you a reason to reach out to your friend. It allows you to connect with another person.”
—Ashley McCollum, TASTY GLOBAL GENERAL MANAGER

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TASTY

Cutting to the chase has never tasted so good.

Tasty, BuzzFeed’s beloved cooking vertical, is known for inventive yet stunningly simple meals. In this official cookbook, they have compiled 75 quick and easy options that are perfect for both the seasoned cook looking to add to their repertoire and the novice chef who just wants some answers to the eternal question of “What’s for dinner?” The recipes range from take-it-with-you sandwiches to one-pot wonders to meal-prep masterpieces that help get dinner on the table lickety-split. Only have five ingredients? No problem—Tasty will turn that into dinner. With *Tasty Every Day*, complete with viral hits such as One-Skillet Chicken Pot Pie and Cauliflower Mac ‘n’ Cheese and new exclusives like Spicy Butternut Squash Soup with Peanut Gremolata and Easy General Tso’s Chicken, readers can indulge in their cravings in a flash.



TASTY is the world’s largest social food network, reaching more than 500 million people with its signature fun, easy, and delicious video recipes. The brand, launched in 2015, is focused on making cooking accessible for beginner cooks and expert chefs alike. It has studios in Los Angeles, New York, London, Paris, Berlin, Mexico City, and São Paulo, and a full product line, including cookbooks, a smart appliance, and a mobile app.

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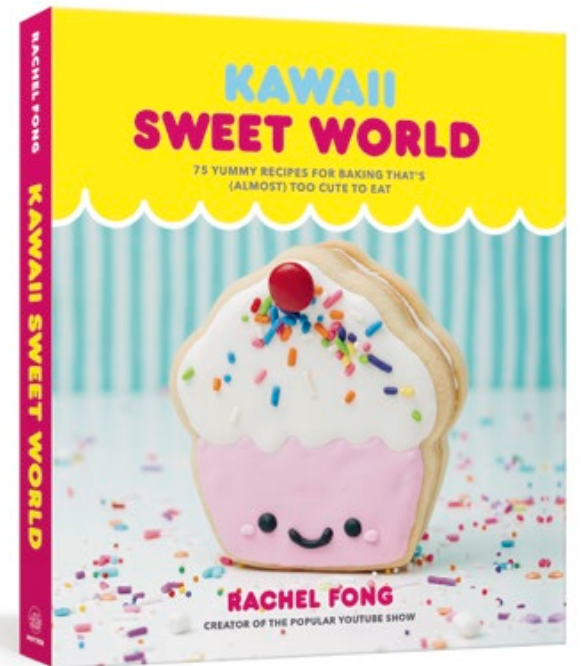
Kawaii Sweet World

75 Yummy Recipes for Baking That's (Almost) Too Cute to Eat

RACHEL FONG

Irresistibly sweet recipes for showstopping desserts.

When it comes to baking, YouTube sensation Rachel Fong and her 2 million fans know that the secret to preparing the tastiest treats is making them look as sweet as they taste. In *Kawaii Sweet World*, she teaches experienced and aspiring bakers how to create the most adorable, delectable, and surprisingly easy desserts. *Kawaii* means “cute” in Japanese, and cuteness is the hallmark ingredient in these 75 all-new recipes, which are accompanied by bright photography that features step-by-step instructions. Fong covers baking basics for such treats as a cuddly Corgi Puppy Layer Cake, Koala Cupcakes, Narwhal Cake Pops, and Pig Cream Puffs. From making the perfect sheet cake to whipping up the best buttercream, the fun is baked right in.



RACHEL FONG is a self-taught baking sensation, YouTube star, and one of the Tastemade network's superstar bloggers. At age 12, she launched *Kawaii Sweet World*, a vlog dedicated to DIY-ing kawaii crafts and baked goods, which now boasts more than 1 million subscribers. Fong is a student at Stanford University.

NARWHAL CAKE POPS

MAKES 3 DOZEN CAKE POPS

1 9 x 13-inch cake
 ¼ to ½ cup frosting
 24 ounces blue candy coating
 78 mini candy-coated chocolates, such as mini M&M's
 36 pieces of silvered almonds
 4 ounces white candy coating
 ¼ teaspoon gold luster dust
 ¼ teaspoon clear vanilla extract
 Decorating icing in black and pink, fitted with small round tips (I like Wilton brand)

To be completely honest, I didn't realize narwhals were real animals until I made these cake pops and looked online for reference photos. Can you believe it? They're practically swimming unicorns! While I may never be a marine biologist, I do know that these narwhal cake pops are “shore” to make someone's day!

SPECIAL EQUIPMENT
 36 cake pop sticks
 Food-safe paintbrush

- Cut off the browned edges of the cake, and then cut the cake into eight pieces. Put the pieces into the bowl of a stand mixer fitted with the paddle attachment and beat on low speed to break the cake into fine crumbs, about 3 minutes. Beat in the frosting, 1 tablespoon at a time, until the mixture is moist enough to hold its shape when compacted. Scoop out 1½-tablespoon-size portions and roll them into an oval shape. Place the ovals on a parchment paper-lined baking sheet.
- In a microwave-safe bowl or tall glass, microwave the blue candy coating in 20-second intervals, stirring after each interval, until melted.
- Dip ¼ inch of the ends of the cake pop sticks into the melted blue candy coating and insert them into the bottom of the cake ovals. Remove the cake pops to the baking sheet (do not attempt to stand them up straight at this point). Let them set completely, about 10 minutes.
- Dip the ends of two mini candy-coated chocolates in the melted blue candy coating and insert the coated ends into one side of an oval to make a tail. Dip the end of a silvered almond in the melted blue candy coating and insert it into the top of the other end of the oval for a horn. Repeat for the remaining cake pops. Let them set completely, about 10 minutes.
- In a microwave-safe bowl, microwave the white candy coating in 20-second intervals, stirring after each interval, until melted.
- Use a popsicle stick to apply white candy coating to the belly of the narwhals.
- Using a food-safe paintbrush, combine the gold luster dust and clear vanilla extract in a small bowl. Paint the tusks of the narwhals gold and let them dry about 2 minutes.
- Pipe on two eyes and a smile with the black decorating icing. Pipe on cheeks using the pink decorating icing.

“I adore kawaii because of how fun, colorful, and inviting it is.”

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NATACHA ARNOULT

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NATACHA ARNOULT is a food stylist and recipe developer for both French and American magazines and cookbooks. She contributes to magazines such as *Elle à Table*, *Saveurs*, and *Vegetarian Times*.

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The Truffle Underground

A Tale of Mystery, Mayhem, and Manipulation in the Shadowy Market of the World's Most Expensive Fungus

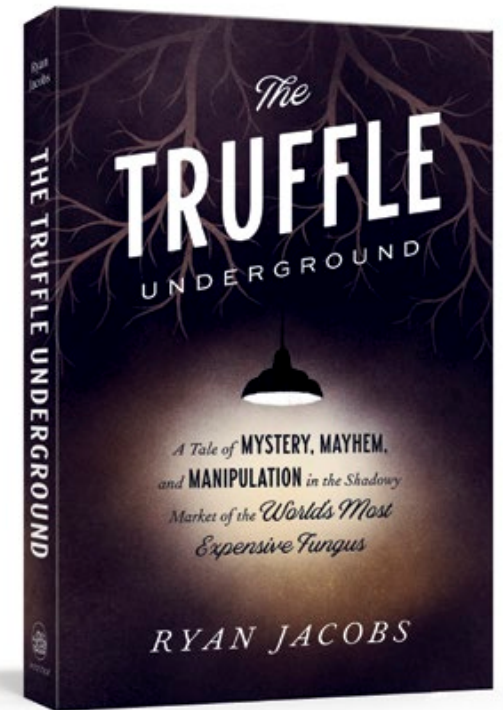
RYAN JACOBS

A journey through the underworld of the truffle industry.

Beneath the gloss of star chefs and crystal-laden tables, the truffle supply chain is touched by theft, secrecy, sabotage, and fraud. Farmers patrol their fields with rifles and fear losing trade secrets to spies. Hunters plant poisoned meatballs to eliminate rival truffle-hunting dogs. Naive buyers and even knowledgeable experts are duped by liars and counterfeits.

Deeply reported and elegantly written, this page-turning exposé documents the dark, sometimes deadly crimes at each level of the truffle's path from ground to plate, making sense of an industry that traffics in scarcity, seduction, and cash. Through it all, a question lingers: What, other than money, draws people to these dirt-covered knobs?

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RYAN JACOBS is an investigative reporter who has written for *The Atlantic*, *Mother Jones*, and *Pacific Standard*, where he serves as deputy editor and oversees the magazine's investigations desk. Before joining *Pacific Standard*, he covered international crime for *The Atlantic's* global channel, reporting on the largest diamond heist in French history, international carbon market scams, and the dark side of the truffle trade, among other subjects of intrigue.

The Ultimate Ninja® Foodi Cookbook

Recipes to Air Fry, Pressure Cook, Slow Cook, Dehydrate and Broil for the Multicooker that Crisps

JUSTIN WARNER

More than 125 recipes for the newest, hottest does-it-all multicooker—The Ninja® Foodi.

It's an air fryer, a pressure cooker, a slow cooker, a dehydrator, *and* has a built-in browning element—meaning no more transferring your buttery bread crumb-topped macaroni and cheese from the multicooker to the oven to get crispy-golden on top. The Ninja® Foodi is a truly one-stop countertop appliance that can streamline your cooking by doing everything in just one pot, from braising to frying to browning the cheese on your baked ziti until it's perfectly molten. Justin Warner, winner of *Food Network Star*, host of the web series *Marvel Eat the Universe*, and the development partner who helped Ninja test the Foodi, has created 125+ recipes to showcase the appliance's unique breakfast-to-dessert capabilities. In *The Ultimate Ninja® Foodi Cookbook*, you'll find recipes and full-color photos for a wide range of dishes, like crisp-tender Air-Fried French Toast Sticks, succulent pork Carnitas with Fried Jalapeños, and Crème Brûlée that actually has the signature crackling, caramelized sugar veneer. Classic, eclectic, and easy enough for every day, this collection offers something for everyone, and a meal for every occasion and craving.



PHOTO CREDIT: DANIEL KRIEGER

JUSTIN WARNER is the winner of the eighth season of *Food Network Star* and the former chef/co-owner of the Michelin-starred Do or Dine restaurant in Brooklyn, New York. He continues to be a guest on Food Network shows and also hosts *Marvel Eat the Universe*, a digital series for Marvel. He consulted with Shark Ninja to create the Ninja® Foodi.

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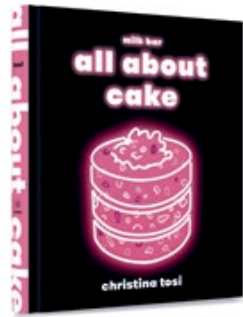
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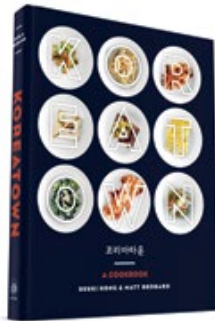
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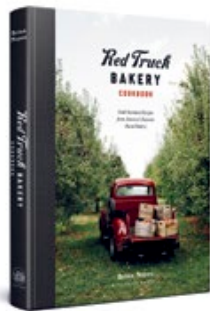
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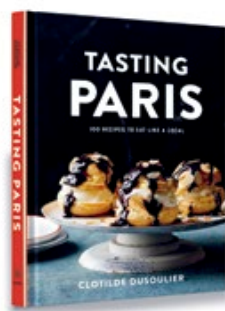
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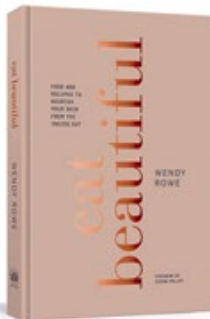
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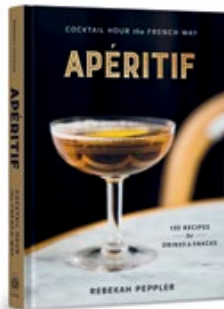
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