



TEN SPEED PRESS

FALL 2019

Food + Drink





### MOUNTAIN JUICE

The Pinot Blanc grape that grows in Italy's Valle d'Aosta behaves like an untamed wild vine, wrapping itself around anything close by for security. As if afraid of heights, it crouches low to the ground, clinging to a tree, a cliff, to gravity. I would do the same, because at 8,000 feet (1,200 m) in Aosta's ultra-rare ("high valley"), the terraces are steep, and the ground is rocky and unforgiving. Not only does the Valle d'Aosta have some of the highest vineyards in Europe, it's also home to some of Europe's oldest vines. Why? Because Phylloxera—the aphid that decimated almost all of Europe's vineyards in the nineteenth century—was never able to attack. Up here, it's simply too high, too cold.



## ALPINE COOKING

Recipes and Stories from Europe's Grand Mountaintops

A lushly photographed cookbook and travelogue showcasing the regional cuisines of the Alps.

From the wintry peaks of Chamonix and the picturesque trails of Gstaad to the remote villages of the Gastein Valley, the alpine regions of Europe are all-season wonderlands that offer outdoor adventure alongside hearty cuisine and intriguing characters. In *Alpine Cooking*, food writer Meredith Erickson travels through the region—by car, on foot, and via funicular—collecting the recipes and stories of the legendary stubes, chalets, and refugios. On the menu is an eclectic mix of mountain dishes, detailed in eighty recipes: radicchio and speck dumplings, fondue brioche, the best schnitzel recipe, Bombardinos, warming soups, wine cave fonduta, a Chartreuse soufflé, and a host of decadent strudels and confections (Salzburger Nockerl, anyone?) served with a bottle of Riesling plucked from the snow bank beside the dining table. Organized by country and including logistical tips, detailed maps, an alpine address book, and narrative interludes discussing alpine art and wine, the Tour de France, high-altitude railways, grand European hotels, and other essential topics, this gorgeous and spectacularly photographed cookbook is a romantic ode to life in the mountains for food lovers, travelers, skiers, hikers, and anyone who feels the pull of the peaks.



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MEREDITH ERICKSON is the co-author of numerous cookbooks, including *The Art of Living According to Joe Beef*, *Le Pigeon*, *Olympia Provisions*, and the forthcoming *Frasca*. She has written for the *New York Times*, *Elle*, *Saveur*, *Monocle*, and *Lucky Peach*, and also plans and hosts tours throughout the Alps. Meredith splits her time between Montreal and Milan.

978-1-60774-874-8 • 10/15/19  
 HC • \$40.00 U.S. (CAN \$54.00)  
 352 pages • 8½ x 11 inches • 300 color photographs





JUSTIN DEVILLIER, son of a fourth-generation Louisianan and himself an avid angler and hunter, is the chef-owner of three nationally lauded restaurants in New Orleans—La Petite Grocery in the Garden District, Balise in downtown, and Justine in the French Quarter. He won the James Beard Foundation’s Best Chef South award in 2016 after being named a finalist for the four consecutive years prior. JAMIE FELDMAR is the coauthor of Naomi Pomeroy’s *Taste & Technique* and a contributing writer to the *New York Times* and the *Wall Street Journal*, among other publications.

978-0-399-58229-5 • 10/29/19  
 HC • \$40.00 U.S. (CAN \$54.00)  
 400 pages • 7% x 9% • 150 color photographs



## THE NEW ORLEANS KITCHEN

Classic Recipes and Modern Techniques for an Unrivaled Cuisine

A modern instructional with 125 recipes for classic New Orleans cooking, from a James Beard Award-winning chef and restaurateur.

With its uniquely multicultural, multigenerational, and unapologetically obsessive food culture, New Orleans has always ranked among the world’s favorite cities for people who love to eat and cook. But classic New Orleans cooking is neither easily learned nor mastered. With step-by-step photos and straightforward instructions for more than 125 recipes, Justin Devillier details the fundamentals of the New Orleans cooking canon—from proper roux-making to time-honored recipes such as Duck and Andouille Gumbo and the more casual Abita Root Beer-Braised Short Ribs. Locals, Southerners, and food tourists alike will relish Devillier’s modern-day approach to classic New Orleans cooking.





## COOKING FOR GOOD TIMES

Super Delicious, Super Simple

Celebrated chef Paul Kahan’s game plan and recipe repertoire of rustic food to cook for gatherings.

Chicago chef Paul Kahan is legendary for inviting people over and cooking up amazing food while everyone—including him—is hanging out in the kitchen, talking, and having a great time. How does he do it? First, master a repertoire of twelve core tactics (roast some roots, make some dough, roast a whole fish, braise a pork shoulder, make a simple dessert, and more). Next, change out the supporting ingredients to create a half dozen variations that make the recipes seem new. Last, open two bottles of pretty good wine (Kahan includes easy-to-find recommendations), fill everyone’s glasses, and enjoy the company while you finish getting the meal on the table. With recipes ranging from Roasted Chicken with Smashed Potatoes and Green Sauce to Farro with Charred Cauliflower and Oranges to Steak with Radicchio, Honey-Roasted Squash, and Pumpkin Seed Pesto, plus more than 125 mouth-watering photographs, this is a playbook that is guaranteed to make hosting more relaxing, fun, and delicious.

PAUL KAHAN is the executive chef of twelve distinctive and acclaimed Chicago restaurants and author of *Cheers to the Publican*, winner of a 2018 IACP cookbook award. He won the James Beard Foundation’s Best Chef Midwest award in 2004 and Outstanding Chef award in 2013. RACHEL HOLTZMAN is a former book editor turned cookbook coauthor.

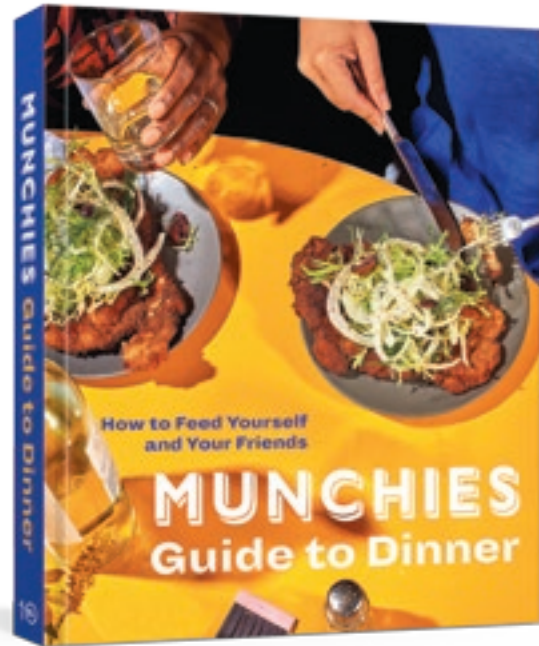


978-0-399-57858-8 • 10/15/19  
 HC • \$35.00 U.S. (CAN \$47.00)  
 288 pages • 7¼ x 11 inches • 125 color photographs

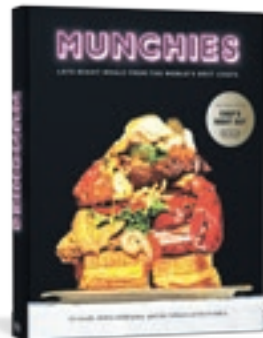


ALSO BY PAUL KAHAN:  
*Cheers to the Publican,*  
*Repair and Present*  
 978-0-399-57856-4





978-0-399-58012-3 • 10/29/19  
 HC • \$30.00 U.S. (CAN \$40.00)  
 256 pages • 8 x 9 inches  
 100 color photographs and illustrations



ALSO BY THE EDITORS OF MUNCHIES:

Munchies  
 978-0-399-58008-6



Bong Appétit  
 978-0-399-58010-9



## MUNCHIES GUIDE TO DINNER

How to Feed Yourself and Your Friends

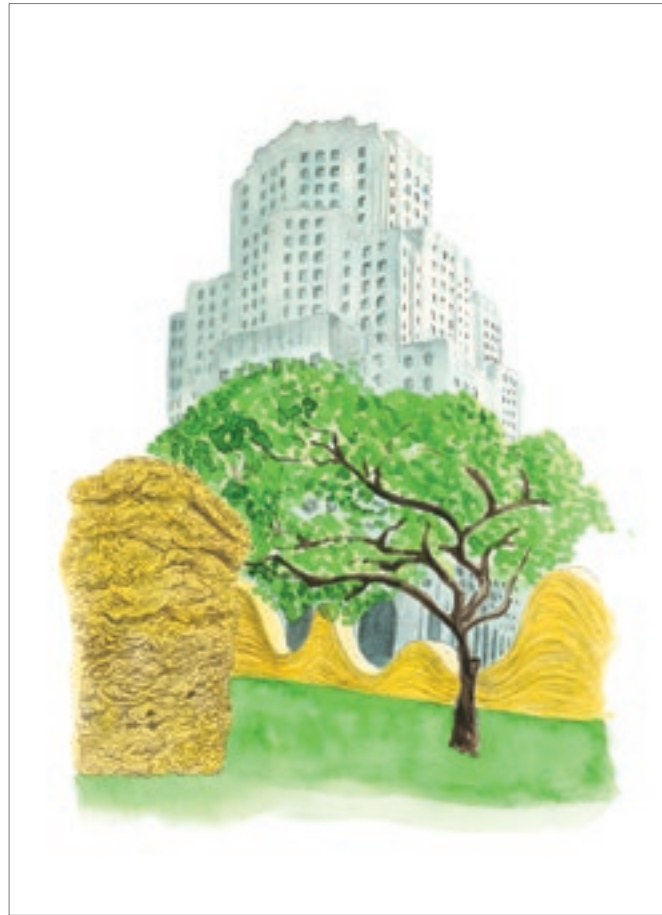
This guide to cooking from the popular VICE channel MUNCHIES teaches both survival and show-off skills via more than 80 recipes.

Over the years, MUNCHIES has worked with all kinds of chefs, making food that ranges from lowbrow to highbrow and everywhere in between. Now they are here to help with cooking dinner on weeknights and hosting friends with an impressive spread on the weekends. Tips and tricks include how to set up and shop for a pantry (homemade mayo and quick-pickled jalapeños); how to take back weeknights with easy, fast-to-table meals (Spinach and Mushroom Ravioli and Charred Cabbage); and even how to wow friends on the weekends with more elaborate recipes such as a fully composed cheese board or a to-die-for roast chicken.

With recipes from the beloved editors and test kitchen at MUNCHIES, this book delivers Instagram-worthy food to the table faster than it takes to get a GrubHub delivery from the Thai restaurant down the street.

Launched in 2014, MUNCHIES features ground-breaking content from a youth-driven viewpoint. Through engaging original video content, compelling editorial features, articles, how-tos, recipes, and events, MUNCHIES offers a signature perspective on the intersection of humans and food.





## ELEVEN MADISON PARK: THE NEXT CHAPTER, REVISED AND UNLIMITED

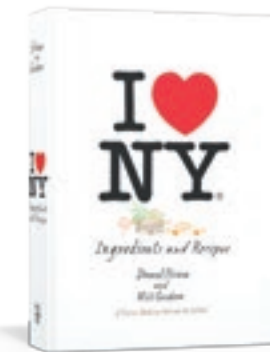
From one of the world's top dining destinations—a New York, three-Michelin-starred restaurant—comes an updated single-volume collection.

Originally published as a two-volume, signed edition and limited to only 11,000 print copies, this revised edition of *Eleven Madison Park: The Next Chapter* refashions the deluxe slipcase edition into a high-quality, single volume with more than thirty new recipes and photographs and nearly fifteen new stories and watercolors reflecting the latest dishes developed at the restaurant. This collection reflects on the time during which Eleven Madison Park garnered scores of accolades, including four stars from the *New York Times*, three Michelin stars, seven James Beard Foundation awards, and the number one spot on the World's 50 Best Restaurants list.

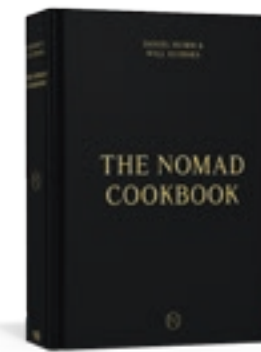


ELEVEN SPEED PRESS

DANIEL HUMM is the New York-based chef and proprietor, with Will Guidara, of the three-Michelin-starred restaurant Eleven Madison Park; the counter-service restaurant Made Nice in Manhattan; The NoMad restaurant in Manhattan, Los Angeles, and Las Vegas; and Davies and Brook in London, opening in summer 2019.



ALSO BY DANIEL HUMM AND WILL GUIDARA:  
*I Love New York*  
978-1-60774-440-5

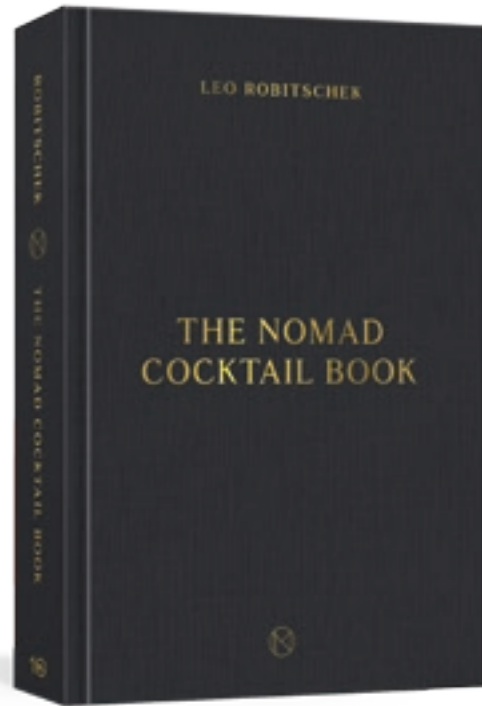


*The NoMad Cookbook*  
978-1-60774-822-9



978-0-399-58065-9 • 10/15/19  
HC • \$75.00 U.S. (CAN \$99.00)  
384 pages • 10¾ x 11¾ inches  
160 color photographs and illustrations





978-0-399-58269-1 • 10/22/19  
 HC • \$30.00 U.S. (CAN \$40.00)  
 288 pages • 5½ x 8 inches • 90 color illustrations

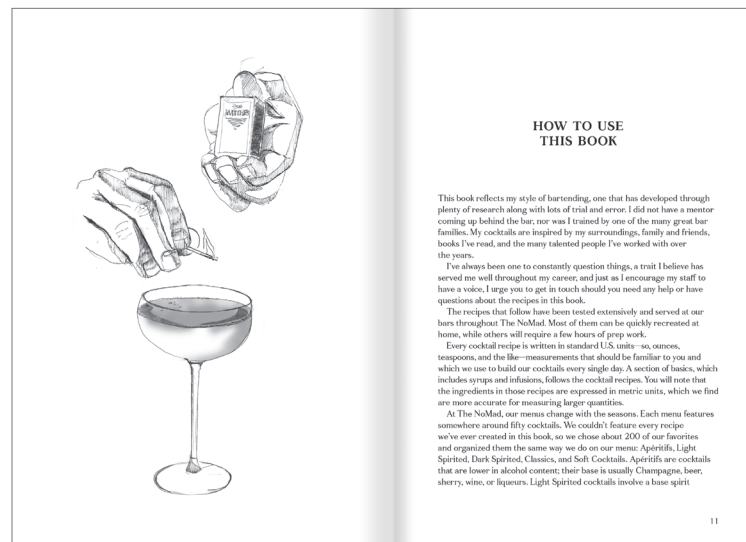


LEO ROBITSCHKEK is the New York-based bar director for Make It Nice, which runs Eleven Madison Park; The NoMad in New York, Los Angeles, and Las Vegas; and Davies and Brook in London, opening in summer 2019. Leo and his team have been the recipients of numerous Tales of the Cocktail Spirited Awards and the James Beard Award for Outstanding Bar Program, and the NoMad Bar has twice been named best bar in North America on the World's 50 Best Bars list.

## THE NOMAD COCKTAIL BOOK

An illustrated collection of nearly three hundred cocktail recipes from the award-winning NoMad Bar.

Originally published as a separate book packaged inside *The NoMad Cookbook*, this revised and stand-alone edition of *The NoMad Cocktail Book* features more than a hundred additional new recipes, a service manual explaining the art of drink-making according to the NoMad, and thirty new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails plus syrups and infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.



Tig PA  
 BERRY DANGEROUS



all of baby





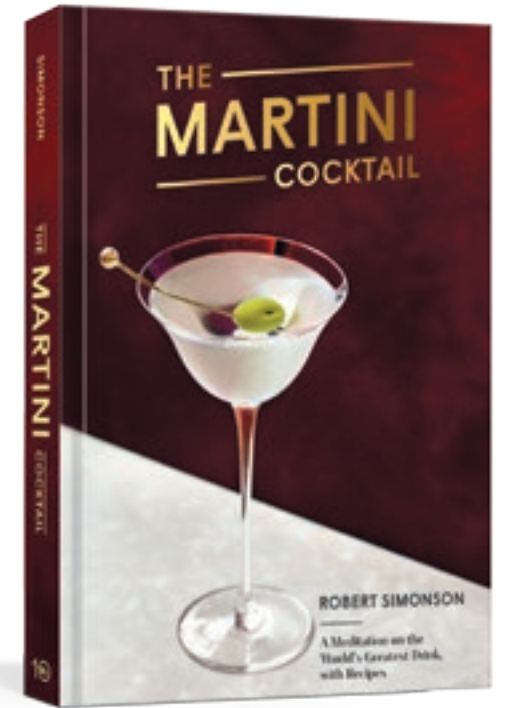
## THE MARTINI COCKTAIL

A Meditation on the World's Greatest Drink, with Recipes

The first book in decades to celebrate and explore the history of the most iconic of classic cocktails, the martini, with fifty recipes.

A classic martini includes gin, vermouth, sometimes bitters, a lemon twist or olive, and lots of opinions—it's these opinions that Robert Simonson uncovers in his exploration of the long and tangled history of the classic martini and its subtle variations. The book features examples of age-old recipes, modern versions created by some of the world's best bartenders, and martinis around the world, from Dukes Bar at the Dukes Hotel London to Musso and Frank Grill in Los Angeles. The book reveals everything you need to make a great martini, as well as a collection of fifty recipes to create drinks (and form opinions) at home.

ROBERT SIMONSON is a Brooklyn-based cocktail and drinks writer for the *New York Times* and a six-time Tales of the Cocktail Spirited Award nominee. One of the leading authorities on spirits and cocktail culture in the United States, he also writes for *Wine Spectator*, *Wine Enthusiast*, *Imbibe*, *Saveur*, *Eater*, *PUNCH*, and more.



978-0-399-58121-2 • 09/17/19  
 HC • \$18.99 U.S. (CAN \$24.99)  
 176 pages • 5½ x 8 inches • 50 color photographs

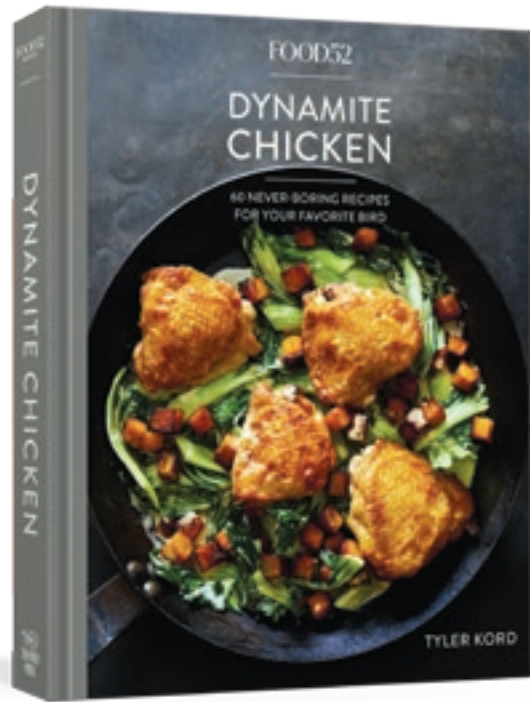


ALSO BY ROBERT SIMONSON:  
 The Old-Fashioned  
 978-1-60774-535-8



3-Ingredient Cocktails  
 978-0-399-57854-0





## FOOD52 DYNAMITE CHICKEN

60 Never-Boring Recipes for Your Favorite Bird

A game-changing collection of sixty new-fashioned chicken recipes from chef Tyler Kord and Food52, the award-winning online kitchen and home destination.

Sautéed, fried, or nestled in a sheet pan, chicken is a clear winner for home cooks everywhere. But because chicken is so popular, you may feel like you've run out of new ways to love it. That's where *Dynamite Chicken* comes in, chock-full of delicious, inventive chicken dishes. Think: Tangy Rose's Lime-Glazed Wings, Chicken & Kimchi Pierogies, and Spicy Parmesan Chicken Potpie. Even if chicken's already your trusty dinner go-to, Tyler will have you eating lots more of it, and never getting bored.

FOOD52 was founded by Amanda Hesser and Merrill Stubbs—two authors and opinionated home cooks who formerly worked for the *New York Times*—to celebrate home cooks and give them recipes, cookbooks, and home goods all in one spot.

TYLER KORD is the New York-based chef-owner of No. 7 Restaurant, named one of the top 10 new restaurants in the country by *Bon Appétit*, and author of *A Super Upsetting Cookbook About Sandwiches*.

978-1-5247-5900-1 • 10/8/19  
 HC • \$22.99 U.S. (CAN \$29.99)  
 176 pages • 7¼ x 9 inches • 80 color photographs



ALSO BY FOOD52:



Food52 Any Night Grilling  
 978-1-5247-5896-7



Food52 Baking  
 978-1-60774-801-4



Food52 Ice Cream  
 and Friends  
 978-0-399-57802-1



Food52 Mighty Salads  
 978-0-399-57804-5



Food52 Vegan  
 978-1-60774-799-4



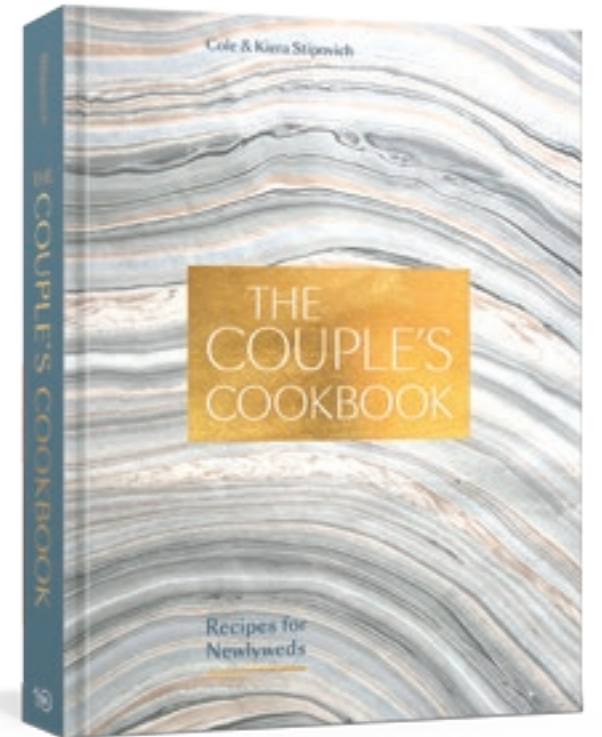


## THE COUPLE'S COOKBOOK

Recipes for Newlyweds

A beautiful primer for newlyweds starting their first home together, full of achievable, modern recipes for weeknight meals, weekend brunches, and everything in between.

*The Couple's Cookbook* is an inviting collection of simple and comforting recipes for any food-loving pair that wants to learn to cook together. Written by a husband and wife who also work together as wedding photographers, this book is romantic, playful, and fun. The recipes are designed for a couple to eat together or to use for entertaining, with modern classics such as Charred Radicchio with Avocado and Pear, Grilled Green Tomatoes and Burrata Toast, Roasted Eggplant Sandwich with Parsley-Pistachio Pesto, and Pan-Grilled Pork Chop with Pineapple. Every dish is photographed to help new cooks learn with ease, and the recipes are foolproof. With tips and tricks for cooking alone or together, and recipes for any occasion, this book will teach any couple, new or old, how to eat and live well.



GI TEN SPEED PRESS



COLE and KIERA STIPOVICH are the multi-talented husband and wife photography team behind Cole + Kiera Photography, based near Boston, MA. Together they photograph a range of subjects, but the business' primary focus is wedding photography. Kiera has also worked as a custom baker, creating cakes and cookies for special occasions. Cole and Kiera are the authors of *The Ultimate Appetizer Idea Book*.

978-0-399-58146-5 • 11/12/19  
 HC • \$30.00 U.S. (CAN \$40.00)  
 240 pages • 8 x 10 inches • 125 color photographs





TORIE BORRELLI is an integrative holistic nutritionist, wellness consultant, recipe creator, and founder of The Vida Well, a brand rooted in nutrition education and wholesome living. Her Mexican and Italian heritage birthed a lifelong love of food, but personal health issues were behind Torie's pursuit of an education in holistic medicine and nutritional cooking. Borrelli is an instructor at Rancho La Puerto Health Spa in Tecate, Mexico, and lives in San Diego, CA.

978-1-98485-708-8 • 11/5/19  
 HC • \$19.99 U.S. (CAN \$25.99)  
 192 pages • 7½ x 9½ inches • 70 color photographs



## THE MEXICAN KETO COOKBOOK

Authentic, Big-Flavor Recipes for Health and Longevity

This flavorful new twist on the popular Keto diet serves up one hundred low-carb, high-fat, anti-inflammatory recipes.

In contrast to the typical Mexican American diet—the result of busy schedules, tight budgets, and high-sugar, white flour foods of convenience—*Mexican Keto* is packed with authentic, full-flavored, health-conscious recipes designed to burn body fat. The book includes the science behind keto, insight into the history of Mexican cuisines, and more than a hundred amazing recipes. Integrative holistic nutritionist Torie Borrelli tapped into her Mexican heritage to create keto-friendly staples of Mexican cuisine such as Salsa Bandera, Nopales Salad, and Sopa de Albondigas; quick and easy weeknight dinners such as Chicken Tortilla Soup, Goat Cheese Enchiladas, and Spicy Cilantro Chicken Wings; and hearty crowd-pleasers such as Fish Tacos and Turmeric Caper Cauliflower. With this very first low-carb, anti-inflammatory, high-fat Mexican ketogenic cookbook on hand, home cooks can enjoy all the fun and flavor of favorite Mexican foods while reaping the many health, weight loss, and other benefits keto has to offer.





## THE FARMHOUSE CULTURE GUIDE TO FERMENTING

Crafting Live Cultured Foods and Drinks with 100 Recipes from Kimchi to Kombucha

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

Fermented and preserved foods are beloved for their bold and layered flavors as well as their benefits for gut health, boosting immunity, and curbing sugar cravings, but until now, there hasn't been a book that is both authoritative and easy to use. *The Farmhouse Culture Guide to Fermenting* provides the history, health information, and safest methods for preserving, along with 100 recipes for krauts, pickles, kimchi, fermented vegetables, hot sauces, preserved fruits and jams, yogurt, kombucha, and even hard ciders and mead. Authored by trusted experts Kathryn Lukas and Shane Peterson, owners of mega-brand Farmhouse Culture, and featuring their thoroughly tested recipes, this is the fermentation book that every home fermenter needs—whether tackling a first batch of pickles or finding new ways to preserve favorite foods.

KATHRYN LUKAS worked in the restaurant business for more than twenty-three years—as a cook, private chef, manager, and food and beverage director—before starting Farmhouse Culture, the top fermented foods company in the U.S. Kathryn has also been involved with Slow Food since 2005 and lives in Santa Cruz, CA. SHANE PETERSON is an expert fermentologist, who has led numerous fermentation workshops in the states and abroad. He also lives in Santa Cruz, CA.



978-0-399-58265-3 • 08/27/19  
 HC • \$35.00 U.S. (CAN \$47.00)  
 368 pages • 7½ x 9½ inches • 65 color photographs





## BREAD ON THE TABLE

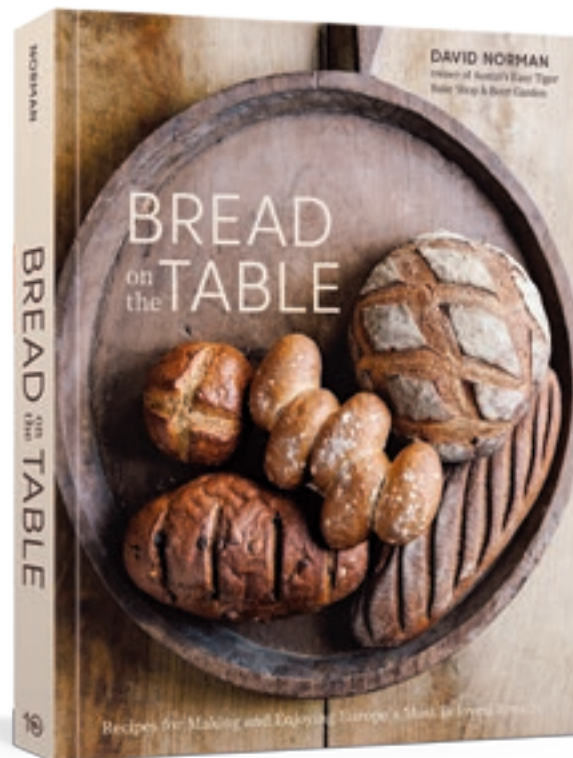
Recipes for Making and Enjoying Europe's Most Beloved Breads

The debut cookbook from master baker David Norman, featuring the bread traditions of Europe and North America.

In this highly anticipated cookbook, the baker behind Austin's cult favorite bakery and beer garden Easy Tiger's explores the European breadmaking traditions that inspire him most—from the rye breads of France to the saltless ciabattas of Italy to the traditional Christmas loaves of Scandinavia. Norman also offers recipes for traditional foods to accompany these regional specialties, so home bakers can showcase their freshly made breads alongside a traditional Swedish breakfast spread, oysters with mignonette, or country pâté, to name a few examples. With rigorous, detailed instructions plus showstopping photography, this book will surprise and delight bakers of all stripes, providing home bread bakers with dozens of new recipes to add to their repertoire.

DAVID NORMAN is the head doughpuncher and a partner at Easy Tiger Bake Shop and Beer Garden in Austin, TX. He has worked at some of the country's best bread bakeries from Seattle (Grand Central Bakery) to New York City (Bouley Bakery), and has taught professional bread courses at the French Culinary Institute and the San Francisco Baking Institute, as well as classes for home bakers.

978-1-60774-925-7 • 10/15/19  
HC • \$35.00 U.S. (CAN \$47.00)  
256 pages • 8 x 10 inches • 100 color illustrations





## GLUTEN-FREE BAKING AT HOME

102 Foolproof Recipes for Delicious Breads, Cakes, Cookies, and More

A collection of more than eighty master recipes (with variations) for gluten- and allergen-free breads, muffins, scones, cakes, cookies, pies, tarts, and more.

Despite the volume of gluten- and allergen-free baking books on the market, it's still surprisingly difficult to find recipes that work every time. Enter this compendium of tried-and-true gluten- and allergen-free baked good recipes that everyone will love. Using customized flour blends, high-quality whole foods, and inventive flavor combinations, these recipes present gluten-free baking at its best, with recipes for moist cakes, flakey pies, light and airy yeast breads, and so much more.



26 | TEN SPEED PRESS



978-0-399-58279-0 • 09/24/19  
HC • \$30.00 U.S. (CAN \$40.00)  
288 pages • 8 x 10 inches • 100 color photographs



QUICK BREADS,  
MUFFINS,  
& SCONES

JEFFREY LARSEN is a San Francisco Bay Area-based cooking instructor, recipe developer, pastry chef, and food stylist specializing in allergen-free cooking and baking. His allergen-free journey started when he began developing recipes for his dairy- and gluten-intolerant mother twelve years ago. In helping his mother, Jeffrey gave himself a head start when he subsequently discovered that he is also gluten-intolerant.





978-0-399-58276-9 • 10/22/19  
HC • \$35.00 U.S. (CAN \$47.00)  
272 pages • 8 x 10 inches • 100 color photographs



ALSO BY BRAD THOMAS PARSONS:

Amaro  
978-1-60774-748-2



Bitters  
978-1-58008-359-1



## LAST CALL

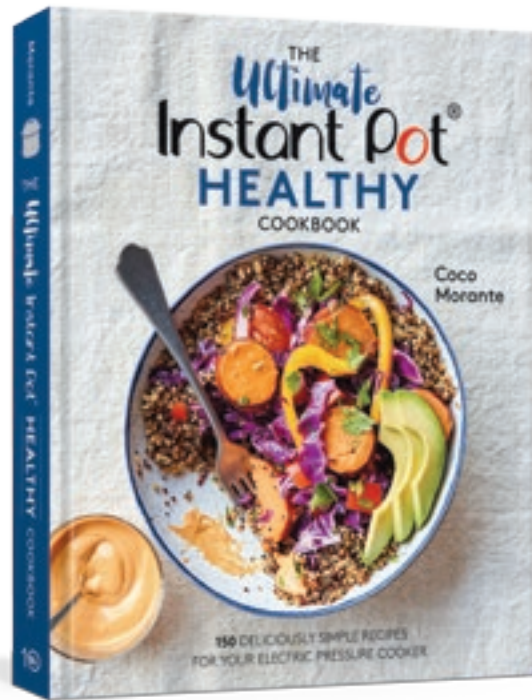
Bartenders on Their Final Drink and the Wisdom and Rituals of Closing Time

From a James Beard Award-winning author comes this poignant, often elegiac exploration of the question: what is the last thing you'd want to drink before you die?

Everyone knows the parlor game question asked of every chef and food personality in countless interviews: *What is the last meal you'd want to eat before you die?* But what does it look like when you pose the question to bartenders? *Last Call* gathers the intriguing responses from a diverse range of top bartenders around the country including Guido Martelli at the Piazza Social Club in Philadelphia (he chooses an extra-dry martini), Joseph Stinchcomb at Saint Leo in Oxford, Mississippi (he picks The Last Word, a prohibition-era cocktail that's now a cult favorite), and Natasha David at Nightcap in New York City (she would be sipping an extra-salty Margarita). The resulting interviews and essays reveal a personal portrait of the country's best bartenders and their favorite drinks, while dozens of cocktail recipes and stunning photography make this a keepsake for barflies and cocktail enthusiasts of all stripes.

BRAD THOMAS PARSONS is a James Beard and IACP-award winning author and a finalist for the Tales of the Cocktail Spirited Awards. Parsons received an MFA in writing from Columbia University, and his work has appeared in *Bon Appétit*, *Lucky Peach*, *Food & Wine*, *Travel + Leisure*, *PUNCH*, and more. He lives in Brooklyn, NY.





978-1-9848-5754-5 • 10/15/19  
\$29.99 U.S. (CAN \$39.99)  
288 pages • 8 x 10 inches • 85 color photographs



ALSO BY COCO MORANTE:  
The Ultimate Instant Pot  
Cookbook  
978-0-399-58205-9



## THE ULTIMATE INSTANT POT HEALTHY COOKBOOK

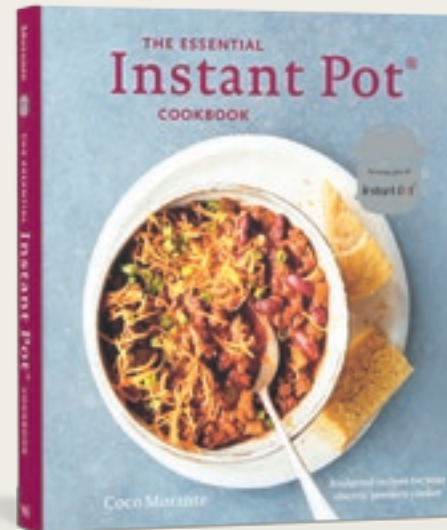
150 Deliciously Simple Recipes for Your Electric Pressure Cooker

A collection of easy, delicious, and healthful recipes for the incredibly popular Instant Pot, packaged in a gorgeous hardcover format with more than eighty stunning photographs throughout.

The well-tested, fully authorized recipes in bestselling author Coco Morante's newest book cover a range of flavors and occasions, making this the ultimate collection of recipes for the home cook who values the convenience of an electric pressure cooker and a healthy lifestyle. The book features 150 well-tested, healthy, whole foods based, naturally sweetened recipes for breakfast, lunch, dinner, desserts, sides, and staples. With healthy favorites including Vegan Mac 'n' Greens, Spicy Sesame Peanut Chicken, Poached Salmon with Basil Vinaigrette, and Greek Yogurt Cheesecake, this book is sure to become the one-stop source for delicious and healthy meals all day long. Printed on high-quality paper and bound in a hardcover format filled with beautiful photographs, this is truly the ultimate book for gifting or self-purchase, and destined to become a beloved Instant Pot cookbook.

COCO MORANTE is a recipe developer and food blogger who runs the extremely popular Instant Pot Recipes Facebook page, founded the blog LeftySpoon.com, and is the author of *The Essential Instant Pot Cookbook*, *The Essential Vegan Instant Pot Cookbook*, and *The Ultimate Instant Pot Cookbook*. A self-taught cook and classically trained soprano, Coco lives in Portland, OR with her husband and their beagle.

## THE ESSENTIAL INSTANT POT COOKBOOK SERIES



The Essential Instant Pot Cookbook  
978-0-399-58088-8



The Essential Mexican Instant Pot Cookbook  
978-0-399-58249-3



The Essential Vegan Instant Pot Cookbook  
978-0-399-58298-1



The Essential Indian Instant Pot Cookbook  
978-0-399-58263-9



## BESTSELLERS



JERUSALEM  
978-1-60774-394-1



OTTOLENGHI SIMPLE  
978-1-60774-916-5



FRANKLIN STEAK  
978-0-399-58096-3



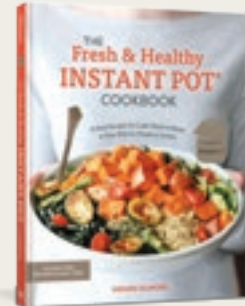
FRANKLIN BARBECUE  
978-1-60774-720-8



DANIELLE WALKER'S  
EAT WHAT YOU LOVE  
978-1-60774-944-8



HOT FOR VEGAN  
COMFORT CLASSICS  
978-0-399-58014-7



THE FRESH AND HEALTHY  
INSTANT POT COOKBOOK  
978-0-399-58261-5



AFRO-VEGAN  
978-1-60774-531-0



MY MEXICO CITY KITCHEN  
978-0-399-58057-4



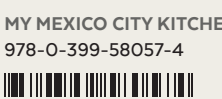
MASTERING PIZZA  
978-0-399-57922-6



MASTERING PASTA  
978-1-60774-607-2



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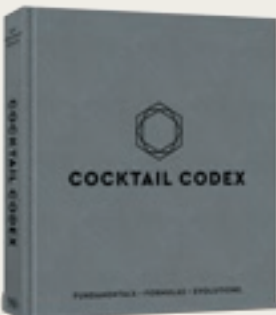
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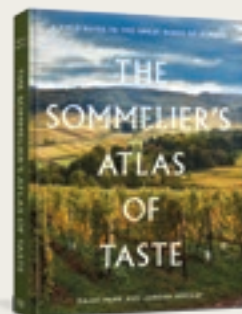
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