



POTTER

food, drink & home

SPRING
2022

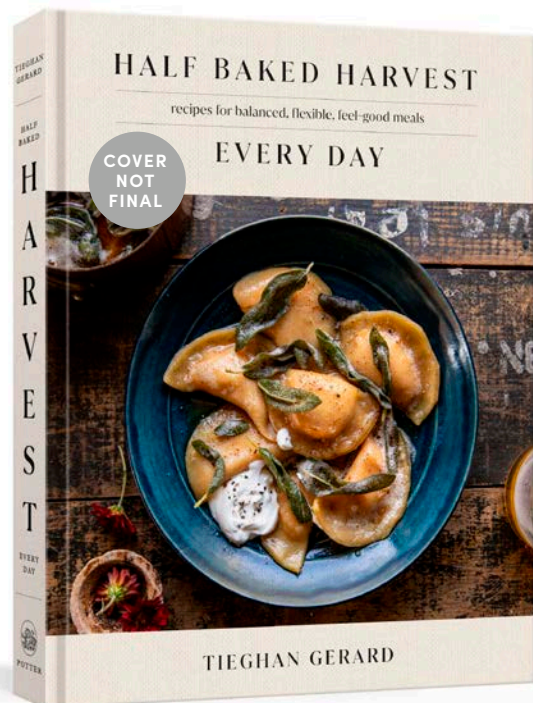


FROM SUNDAY BEST
(P. 24)

welcome

to the
Spring 2022
collection

In this catalog, you'll find an abundance of ways to celebrate springtime with recipes, drinks, and even home decorating tips. You'll find cookbooks from TikTok celebrities, *New York Times* contributors, your favorite bloggers, and of course rising stars with refreshing perspectives. Whether you want to smoke a whole hog or make Korean fried chicken, learn how to create low-alcohol cocktails perfect for garden parties or restyle your home with enlightening design advice from the leading voices in decorating, we have you covered. We hope that as you explore the collection, you're as inspired by these authors as we are.



Half Baked Harvest Every Day

Recipes for Balanced, Flexible, Feel-Good Meals

TIEGHAN GERARD

All-new, soul-satisfying recipes with a focus on balance and happiness, from the *New York Times* bestselling author of *Half Baked Harvest Super Simple*.



Millions of Tieghan Gerard's fans have fallen in love with her recipes for their signature wholesome decadence, non-fussy approach, and smart twists on classics. For Tieghan, feel-good-food isn't about restrictive eating. It's about enjoying real food with lots of flavor and the satisfaction of serving it to friends and family. Finding balance is about giving your body and your cravings what they need . . . whether that's a light, nutrient-packed dish or a big ol' plate of something comforting.

Here, there are plenty of plant-forward recipes, such as Light and Creamy Chipotle Cheddar Corn Chowder, and tasty family favorites, like Pizza Pasta with Crispy Pepperoni Breadcrumbs. And you'll find luscious desserts, like Chocolate Olive Oil Cake, all made with wholesome, less-refined ingredients. Whether it's breakfast, lunch, snack time, dinner, or dessert, these are recipes that will make you feel good about sharing them with those you love.

Tieghan Gerard is the author of the bestsellers *Half Baked Harvest Cookbook* and *Half Baked Harvest Super Simple*. She believes every day should include a little bit of chocolate.

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150 FULL-COLOR PHOTOS
8 X 10 • 288 PAGES
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02/22/22



ALSO AVAILABLE



HALF BAKED HARVEST COOKBOOK
9780553496390



HALF BAKED HARVEST SUPER SIMPLE
9780525577072



spicy shrimp tacos with jalapeño-mango salsa

PREP 15 MINUTES
COOK 15 MINUTES
TOTAL 30 MINUTES
SERVES 4

Obviously, I care a lot about how things taste. But I am also a visual person—before I started *Half Baked Harvest*, I was going to school to be a fashion stylist! So sometimes when I'm cooking a new dish, how I imagine the photo will look leads the way. It's no surprise then that the bright, colorful ingredients popular in Caribbean cooking inspire me. I love the flavors of this tropical cuisine—the dishes often have spice mixed with sweetness, sometimes from fruits. Spice and pineapple are two of my favorite tastes, so all my senses led me to these fun tacos with seasoned shrimp, pineapple, and a super-special gingery coconut sauce. The tacos are layered with so much flavor, color, and texture that you'd think they might take a long time to make, but they are actually the easiest. Everything is roasted together on one sheet pan and then assembled. And while you might not think you need both a pineapple salsa and an additional cilantro sauce, trust me, you do. Tacos are all about the toppings, and these two are essential for the maximum tropical color and taste we are going for.

TACOS

1½ pounds large, raw shrimp, peeled and deveined
2 tablespoons extra-virgin olive oil
2 teaspoons chipotle chile powder
1 teaspoon ground allspice
½ teaspoon ground ginger
½ teaspoon dried thyme
¼ teaspoon ground cinnamon
Fine pink Himalayan salt and freshly ground black pepper
1 or 2 medium jalapeños
2 cups diced fresh pineapple
½ cup cilantro, roughly chopped
Juice from 1 lime
Juice from ½ orange

SAUCE

2 cups fresh cilantro
½ cup coconut cream
½ cup extra-virgin olive oil
2 garlic cloves, finely chopped or grated
1 (1-inch) piece of fresh ginger, peeled and finely chopped or grated
Juice from 2 limes
Fine pink Himalayan salt

FOR SERVING

Corn or flour tortillas, warmed
Sliced avocado
Shredded red cabbage

1. Preheat the oven to 425°F.
2. **MAKE THE TACOS.** On a baking sheet, toss together the shrimp, olive oil, chipotle powder, allspice, ginger, thyme, cinnamon, and a pinch each of salt and pepper. Arrange in a single layer on one side of the sheet. On the other side, add a jalapeño (or two, if you like your salsa spicy). Roast together until the shrimp is pink and cooked through, 10 to 12 minutes. Remove the baking sheet from the oven and turn on the broiler.
3. Using tongs, return the jalapeño directly to the oven rack. Broil until charred, about 1 minute, and then remove from the oven. When the jalapeño is cool enough to handle, remove the seeds, if desired, then roughly chop the pepper. In a medium bowl, combine the chopped jalapeño with the pineapple, cilantro, lime juice, orange juice, and a pinch of salt.
4. **MEANWHILE, MAKE THE SAUCE.** In a blender or food processor, combine the cilantro, coconut cream, olive oil, garlic, ginger, lime juice, and a pinch of salt. Blend until smooth. Taste and add more salt as needed.
5. Stuff the shrimp into the warmed tortillas. Top as desired with the salsa, sauce, avocado, and cabbage.

FISH & SEASFOOD

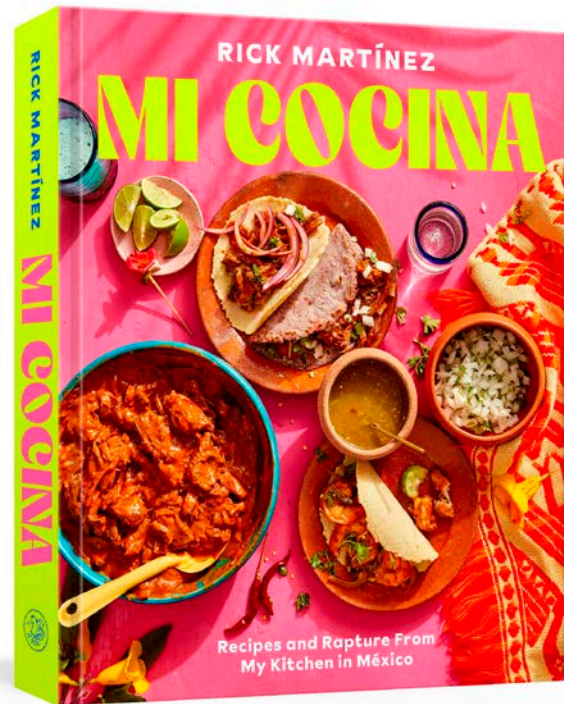
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“There’s a recipe in this book for every palate and craving and occasion and mood. Wherever you are, you’ll find something that’s exactly what you need and want. My goal is simple: for you to feel good when you eat these dishes!”





Mi Cocina

Recipes and Rapture from My Kitchen in México

RICK MARTÍNEZ

An enticing and stunning regional exploration of Mexican cuisine from beloved food writer Rick Martínez.



In his first, much-anticipated cookbook, Rick Martínez introduces home cooks to the diverse culinary treasures of México. In this beautifully personal tribute, Rick travels to the seven regions of México to explore 100 unique dishes, from Mole Coloradito to Baja Fried Fish Tacos, the recipe for each accompanied by stunning on-site photography.

In addition to the captivating recipes, Rick includes essays on topics like the migration and the culinary influence of people from the Middle East and China to México, and his experiences of finding welcomeness, support, and a feeling of belonging in his new home in Mazatlán. The collective result is touching, transportive, and delicious.

Rick Martínez is the host of *Pruéblo* on YouTube's Babish Culinary Universe and of the Food52 video series *Sweet Heat*, as well as a contributor to *The New York Times*. A former *Bon Appétit* senior editor, Rick co-hosts a podcast with his former colleague Carla Lalli Music, author of *Where Cooking Begins*, and also hosts cooking classes for Food Network Kitchen. He currently resides in Mazatlán, cooking, eating, and enjoying the Mexican Pacific coast with his brown lab, Choco.

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05/03/22



“The intermingling of food, families, and history created the dishes that I grew up with and ignited my—and so many others’—love of Mexican cuisine and culture.”



Pollo al Pastor

I was walking the streets in the city of Guahabato, and I saw a restaurant who was selling rotisserie pollo al pastor. Al pastor is the meat filling of one of the most iconic tacos in the country. It's made by marinating thin cuts of pork neck in chilies, spices, and recado rojo (page 000) and layering the steaks on a vertical spit called a trompo. In my actual history, this was actually brought to México by Lebanese immigrants in the late 19th century. The trompos are topped with onion and pineapple and spiced around a propane fire; the pork shank and cornucopia as it spins. At this restaurant, the vendor was using chicken instead of pork and had

Pavo al Pastor
To make pavo al pastor, triple the marinade recipe and liberally brush your turkey with the achote sauce the night before you plan on cooking it; set it in a roasting pan, cover with plastic and refrigerate. The next morning, throw some onion and pineapple in the bottom of your roasting pan and let the turkey sit out at room temperature for 2 hour before roasting

Spicy-sweet chipotle-roast chicken with onion and pineapple

SERVES 6 TO 8

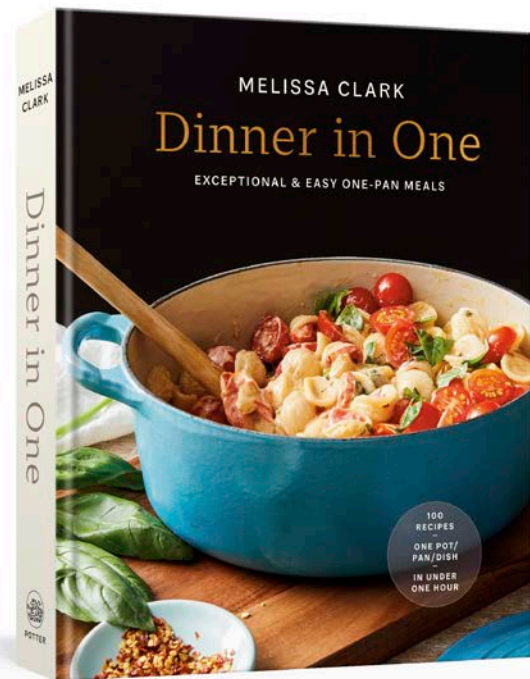
- 2 tablespoons recado rojo or achote paste (44 g/1.5 oz), crumbled (page 000)
- 3 garlic cloves, finely grated
- 2 canned chipotle chiles in adobo, finely chopped, plus 2 tablespoons adobo sauce
- 2 tablespoons apple cider vinegar
- 2½ teaspoons Morton kosher salt (12 g/.42 oz.)
- 1 tablespoon agave syrup or honey
- 6 tablespoons extra-virgin olive oil, divided
- 1 4-pound whole chicken (1.8 kg)
- 1 medium pineapple (989 g/2.17 lb), peeled, cored, quartered, and thinly sliced crosswise
- 1 large white onion (416 g/14.6 oz.), halved and thinly sliced

FOR SERVING
→ Warm Tortillas de Maiz (page 000)
→ Salsa de Aguacate (page 000)
→ Salsa de Chile de Arbol (page 000)
→ cilantro leaves

1. In a medium bowl and using the tines of a fork, break up the achote paste so that no large clumps of paste remain. Add the garlic, chipotle chiles, adobo sauce, vinegar, and salt and stir, using the fork to smash everything together into a smooth paste. Vigorously whisk the agave syrup and ½ cup olive oil (60g/2 oz) into the achote mixture until completely smooth.
2. Pat the chicken dry with paper towels and place it breast-side up in the center of a 13- x 9-inch baking dish. Liberally brush the chicken with the achote sauce, getting into every nook and cranny, as well as inside the cavity of the chicken. The chicken should be completely coated, and there shouldn't be any sauce remaining. Tie the base of the legs together with kitchen twine and tuck the wings underneath the back.
3. In a medium bowl, toss the pineapple and onion with the remaining 2 tablespoons olive oil. Lightly season with salt and arrange around the chicken. Let the chicken and pineapple sit at room temperature for at least 1 hour, or, if you have more time, cover the pan with plastic wrap (skip letting it sit at room temperature) and chill for at least 3 hours and up to 12 to let the flavors penetrate deep into the meat. Then let it sit out at room temperature for 1 hour, uncovered, before roasting.
4. Arrange a rack in the center of the oven and preheat it to 350°F. Roast the chicken, tossing the onion and pineapple with the juices in the pan about halfway through, for 60 to 70 minutes, or until the pineapple is lightly browned, the chicken is deep burgundy, and an instant-read thermometer







Dinner in One

Exceptional & Easy One-Pan Meals

MELISSA CLARK

100 all-new, super-simple, and incredibly delicious one-pot, one-pan, one-sheet—one-thing!—recipes.



Melissa Clark brings her home cook's expertise and no-fuss approach to the world of one-pot/pan cooking. With nearly all of the recipes being made in under an hour, the streamlined steps ensure you are in and out of the kitchen quickly and without dirtying a multitude of pans.

Chapters home in on sheet-pan suppers like Miso-Glazed Salmon with Roasted Sugar Snap Peas; skillet dinners (Cheesy Meatball Parm with Spinach); Instant Pot pinch hitters; one-pot pasta meals; and dozens of tips for turning a vegetarian or meat-based recipe vegan. And since no dinner is complete without dessert, you'll find a chapter of one-bowl cakes, too—from an Easy Chocolate Fudge Torte to a Ricotta-Olive Oil Pound Cake.

Melissa Clark is the author of the *New York Times* bestseller *Dinner in French*, as well as *Dinner, Dinner in an Instant*, *Comfort in an Instant*, and *Kid in the Kitchen*. She is a staff writer for *The New York Times* Food section, the winner of multiple James Beard and IACP awards, and the host of the *Weeknight Kitchen* podcast on *The Splendid Table*. Melissa earned an MFA in writing from Columbia, and her work has been selected for *The Best American Food Writing*.

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7 3/8 X 9 1/8 • 256 PAGES
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03/22/22



“This book of one-pan recipes are simple but not simplistic, with complex, layered flavors that you can make with minimal stress.”



Roasted Cauliflower and Potatoes

with Harissa, Yogurt, and Toasted Almonds

SERVES 2 OR 3

2 tablespoons harissa paste or sauce

1 1/2 teaspoons fine sea salt, divided, plus more to taste

1/2 teaspoon freshly ground black pepper, plus more as needed

1/2 teaspoon ground cumin

5 1/2 tablespoons extra-virgin olive oil, divided, plus more as needed

1 large head of cauliflower (about 2 pounds), trimmed and cut into bite-size pieces

1 1/2 pounds Yukon Gold potatoes, cut into 1-inch chunks

2 leeks, white and light green parts, halved lengthwise and thinly sliced into half moons

1/2 teaspoon finely grated lemon zest (from 1/2 lemon)

1 cup plain yogurt (if using Greek yogurt, thin it down with a little milk until pourable)

1 fat garlic clove

1 cup mixed soft fresh herbs, such as dill, parsley, mint, cilantro, torn

1/2 cup coarsely chopped toasted, salted almonds

Lemon wedges, as needed

This is a meatless riff on one of my all-time favorite sheet pan dinners: a spicy harissa-slathered chicken loaded with lemony leeks, crispy potatoes, and a salty, garlicky yogurt topping. Here, roasted cauliflower stands in for the poultry, and almonds are added for crunch. Added bonus: without the chicken, this lively, highly festive meal comes together in a flash.

1. Heat the oven to 450°F.
2. In a large bowl, whisk together the harissa, 1 1/2 teaspoons salt, pepper, cumin, and 4 tablespoons of the oil. Add the cauliflower and potatoes and toss to combine.
3. In a medium bowl, mix together the leeks, lemon zest, 1/2 teaspoon salt, and the remaining 1 1/2 tablespoons oil.
4. On a large rimmed sheet pan, arrange the cauliflower and potatoes in a single layer. Roast for 20 minutes. Stir the vegetables and scatter the leeks over them.
5. Reduce the oven temperature to 425°F. Continue to roast until the potatoes are cooked through and everything is golden and slightly crisped, 15 to 20 minutes longer.
6. While the veggies cook, place the yogurt in a small bowl. Grate the garlic over the yogurt and season with a pinch each of salt and pepper.
7. Spoon the yogurt sauce over the vegetables on the sheet pan. Then scatter the herbs and almonds over everything. Drizzle with oil and a few squeezes from a lemon wedge or two and serve at once, with remaining lemon wedges on the side.





Also available from Melissa Clark



“The recipe queen of *The New York Times*.”

—EPICURIUS

“Food you’ll want to cook and share all the time, anywhere you are.”

—DORIE GREENSPAN

“Melissa is experienced enough in the kitchen to know that being relaxed is the only way to approach the evening meal. It should be fun, it should be easy, it should be delicious.”

—YOTAM OTTOLENGHI

“Melissa Clark writes recipes that are as reliable as they are appealing.”

—THE BOSTON GLOBE

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DINNER
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DINNER IN AN INSTANT
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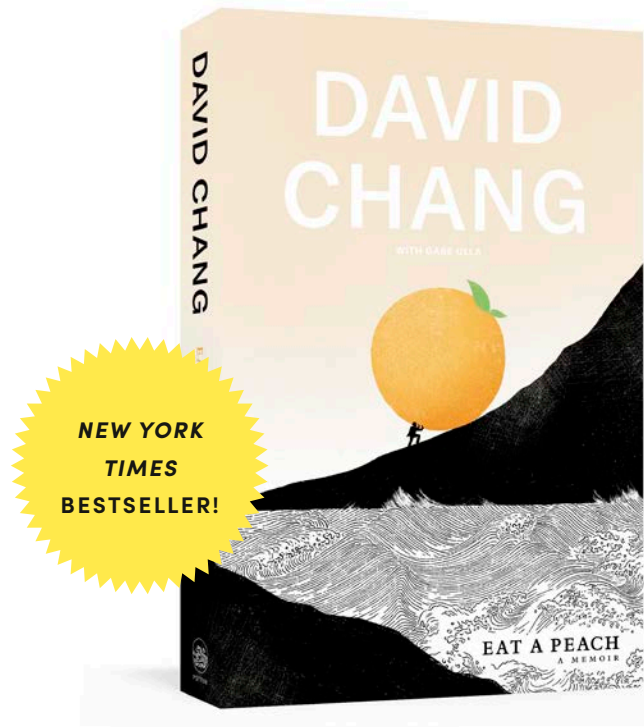


COMFORT IN AN INSTANT
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KID IN THE KITCHEN
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Eat a Peach

A Memoir

DAVID CHANG WITH GABE ULLA

Now in paperback, the story of the chef behind Momofuku and star of Netflix's *Ugly Delicious*, who gets uncomfortably real about his mental health, his obsession with failure, and how his stupidest mistakes made him a culinary superstar.

As a young, unspectacular cook, David Chang opened a noodle restaurant in Manhattan's East Village that should not have survived its first, misbegotten year. But, through sheer stubbornness and a series of utterly reckless choices, he became a chef who the *New York Times* once described as "the modern equivalent of Norman Mailer or Muhammad Ali." In this memoir, Chang lays bare his self-doubt and ruminates on mental health. He explains the ideas that guide him and demonstrates how cuisine is a weapon against complacency and racism. Exhibiting the vulnerability of Andre Agassi's *Open* and the vivid storytelling of Patti Smith's *Just Kids*, this is a story of one of the most celebrated chefs in America, the world that made him, and the thin line between success and survival.

David Chang is the founder of the Momofuku restaurants, with 10 locations in 4 cities, and is the host of the hit Netflix series *Ugly Delicious*.

TR ISBN: 9781524759230
5 3/16 X 8 • 304 PAGES
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05/24/22



“Just know that this is as honest and true a story as I can offer.”



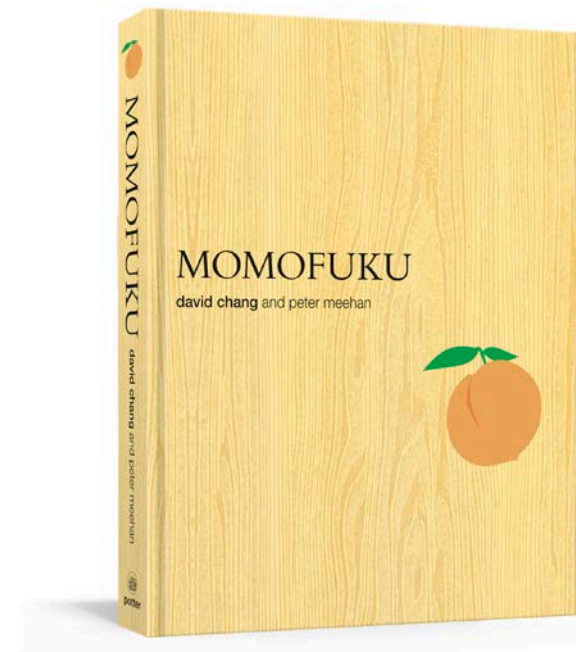
“This is one of the most compelling chef memoirs in recent memory. . . . Chang’s writing is engaging and his story is stirring, humorous, and compulsively readable.”

—SHONDALAND

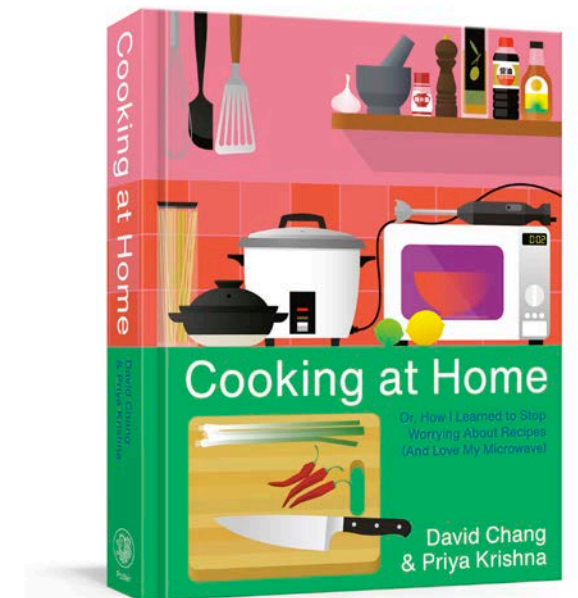
“An honest and vulnerable autobiography that will have you laughing and crying at the same time . . . an absolute must-read.”

—CNN

Also available from David Chang

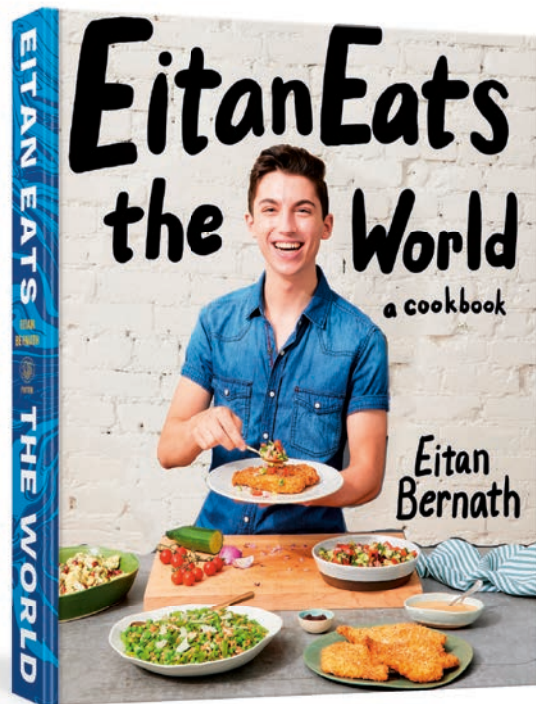


MOMOFUKU
DAVID CHANG AND PETER MEEHAN
9780307451958



COOKING AT HOME: OR, HOW I LEARNED TO STOP WORRYING ABOUT RECIPES (AND LOVE MY MICROWAVE)
DAVID CHANG AND PRIYA KRISHNA
9781524759247





Eitan Eats the World

New Comfort Classics to Cook Right Now

EITAN BERNATH

Irresistible recipes and foolproof techniques from the cooking prodigy beloved everywhere, from TikTok to *The Drew Barrymore Show*.

“I hope these recipes become the ones you turn to for comfort and help you discover the FUN of preparing a delicious meal.”



Every time 19-year-old Eitan Bernath tastes something, he immediately thinks, *How can I make this myself?* From burgers to beer bread, tacos to (mushroom) cheesesteaks, and every kind of potato preparation you can imagine, Eitan has obsessively created and re-created all of the amazing flavors and textures he loves, sharing them with infectious energy and insatiable curiosity for millions of fans across social media.

In *Eitan Eats the World*, he channels his high-energy passion for all things delicious into 85 inventive and approachable recipes for every craving. Overflowing with the “You can definitely do this!” attitude that catapulted Eitan into the media spotlight, this debut cookbook will charm and inspire readers to get in the kitchen and start having fun.

Eitan Bernath is a self-taught cook and creator best known for his presence on TikTok. His work has been recognized by outlets such as *The New York Times*, *People*, and *Business Insider*. Eitan has also been featured as the Principal Culinary Contributor on *The Drew Barrymore Show*.

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100 FULL-COLOR PHOTOS
8 X 10 • 240 PAGES
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Green Shakshuka

• SERVES 4 TO 6

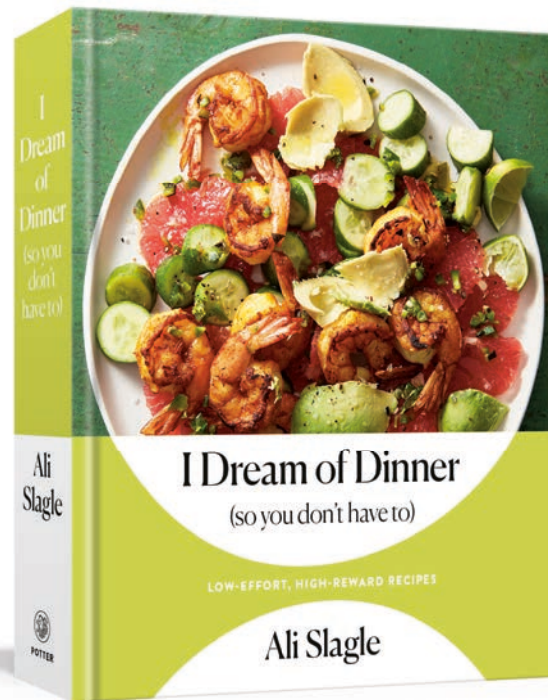
- Kosher salt
- 4 ounces fresh spinach (about 4 cups packed)
- 1 large bunch Swiss chard, ribs and stems discarded, leaves chopped (about 6 cups)
- 2 tablespoons olive oil
- 1 medium yellow onion, thinly sliced (about 2 cups)
- 3 large garlic cloves, thinly sliced
- ½ serrano pepper, diced (and seeded, if less heat is desired)
- 1 teaspoon ground cumin
- 1 teaspoon caraway seeds
- ½ teaspoon crushed red pepper flakes, plus more for serving, or 1 teaspoon harissa powder
- Freshly ground black pepper
- ½ cup chopped fresh cilantro
- ½ cup chopped fresh flat-leaf parsley
- ½ cup heavy cream
- Juice of ½ lemon
- 4 to 6 large eggs (see Quick Bite)
- 2 tablespoons crumbled feta cheese
- Pita or crusty bread, for serving

- 1/ Bring a large pot of heavily salted water to a boil and fill a large bowl with ice water. Add the spinach and Swiss chard to the boiling water and blanch until the vegetables turn bright green, about 2 minutes. Use a long slotted spoon to transfer the greens to the ice water and, once cooled, drain them and squeeze out the excess moisture. Transfer the greens to a high-speed blender or food processor. Blend until completely puréed, about 30 seconds. Set aside.
- 2/ Heat the olive oil in a 10- to 12-inch nonstick or cast-iron skillet over medium heat. Add the onion and sauté until soft and translucent, about 7 minutes. Add the garlic and serrano pepper and sauté until fragrant, about 2 minutes. Add the cumin, caraway seeds, and red pepper flakes and cook until fragrant, about 1 minute. Season to taste with salt and black pepper.
- 3/ Add the puréed greens, cilantro, parsley, and 1 cup water to the skillet. Simmer until the mixture has reduced by half, 3 to 5 minutes.
- 4/ Stir in the heavy cream and cook until simmering, 2 minutes. Stir in the lemon juice, taste, and adjust salt and pepper.
- 5/ Using the back of a spoon, make a well in the pan for each egg, spacing the wells evenly apart. Reduce the heat to medium-low and gently crack one egg into each well and cook uncovered for 7 to 9 minutes, depending on the desired doneness of the eggs.
- 6/ Top with the crumbled feta and red pepper flakes. Serve immediately with pita.

QUICK BITE
This recipe is super flexible, so you can play around with the number of eggs, depending on what you're going for. If you're serving a big brunch, 6 eggs feed more friends; if you're got a smaller group (or if you're a little obsessed with the sauce like I am!), 4 eggs will hit the spot.







I Dream of Dinner (So You Don't Have To)

Low-Effort, High-Reward Recipes

ALI SLAGLE

150 fast and flexible recipes to use what you have and make what you want.



With minimal ingredients and maximum joy in mind, Ali Slagle's no-nonsense, completely delicious recipes are ideal for dinner tonight—and every single night. Like she does with her immensely popular recipes in *The New York Times*, Ali combines readily available, inexpensive ingredients in clever, uncomplicated ways for meals that spark everyday magic. Maybe it's Fish & Chips Tacos tonight, a bowl of Olive Oil-Braised Chickpeas tomorrow, and Farro Carbonara forever and ever. All come together with fewer than 8 ingredients and in less than 45 minutes, and using only one or two pots and pans. Half the recipes are plant-based, too.

Ali Slagle is a recipe developer, a stylist, and—most of all—a home cook. She's a frequent contributor to *The New York Times* and *The Washington Post*, where she's published hundreds of home-run recipes. You'll find her in Brooklyn, New York, without a dishwasher, food processor, or stand mixer.

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150 FULL-COLOR PHOTOS
7 1/4 X 8 3/4 • 400 PAGES
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“This fast and loose way of cooking will make the mediocre days better and the good days great.”



Couscous & Lentil Greek Salad

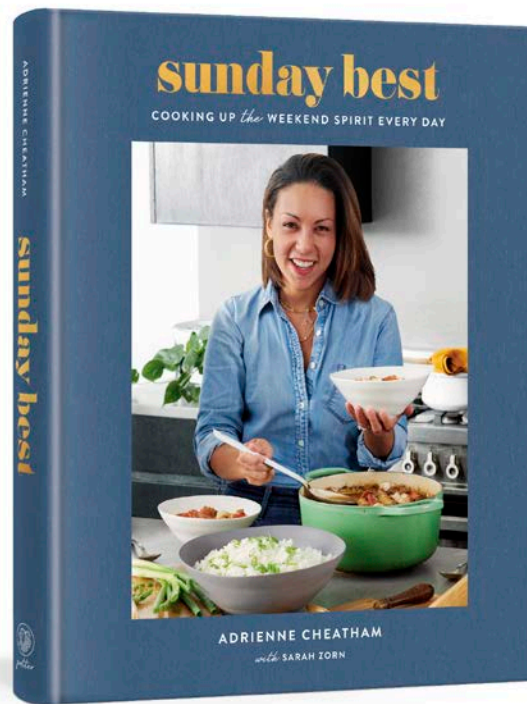
Briny, fresh, with twinning Israeli couscous and lentils.

- GREEN LENTILS**
 - ISRAELI COUSCOUS**
 - TOMATOES**
 - CUCUMBERS**
 - SHALLOT**
 - RED WINE VINEGAR**
 - OLIVES**
 - BASIL**
 - FETA**
 - FOR 4**
1. Bring a large pot of salted water to a boil. Add **1/2 cup green lentils**. After 10 minutes, add **1/2 cup Israeli couscous** and stir to combine. Cook until the lentils and couscous are tender, another 10 to 12 minutes.
 2. Meanwhile, get everything else ready: Halve **1 pint cherry, grape, or Sungold tomatoes** and chop **4 Persian or mini seedless cucumbers** into bite-size pieces (peel if you like). Transfer the tomatoes and cucumbers to a fine-mesh sieve, toss with **1 1/2 teaspoons salt**, and leave to drain into the sink.
 3. Coarsely chop **1 small shallot**, then stir the shallot with **2 tablespoons red wine vinegar** and a pinch of salt in a small bowl. Rip **1/2 cup pitted Kalamata olives** and **1/2 cup packed basil leaves** in half (pretty please leave small, cute leaves whole).
 4. When the couscous and lentils are just about ready, shake the tomatoes and cucumbers to rid them of any liquid, then transfer to a large bowl. Drain the couscous and lentils into the sieve and add to the tomatoes and cucumbers, along with **1/2 cup olive oil**. Use a spoon or your fingers to scoop out the shallot from the vinegar and add to the large bowl. Stir to combine, then add the olives and crumble in **4 ounces feta**. Season to taste with S&P and the shallot vinegar (if your tomatoes are ripe and spritzly, you may not need any vinegar). Stir in the basil.

PATRICK







Sunday Best

Cooking Up the Weekend Spirit Every Day

ADRIENNE CHEATHAM

Cook your Sunday best any day of the week with 100 recipes for joyful family meals.



Inspired by her family's Southern roots and Sunday suppers—humble dishes made with care and joy—here are 100 recipes that celebrate home cooking and family meals, with delicious twists. From stout-and-soy-sauce marinated roast chicken to pork roast crusted with pecans, charred okra roasted with tomatoes and warm spices, or skirt steak topped with mustard green chimichurri, *Sunday Best* will help you make everyday meals something to celebrate anytime.

Adrienne Cheatham has held senior positions in some of the best kitchens in the country, including Le Bernardin and Red Rooster, both in New York City. She finished second in Season 15 of *Top Chef*, was a speaker at *Cherry Bombe* Jubilee, and was the subject of the *New York Times* documentary series *Tastemakers*. She lives in Chicago.

Sarah Zorn is a food writer and editor with over a decade of professional experience. She's the coauthor of numerous books, including *Homage: Recipes and Stories from an Amish Soul Food Kitchen* and *Levant: New Middle Eastern Cooking from Tanoreen*.

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100 FULL-COLOR PHOTOS
8 X 10 • 288 PAGES
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3/15/22



Spicy-Sweet-Crispy Candied Chicken Wings

I'm more likely to gravitate to wings than to a larger piece of fried chicken because I love the ratio of crispy skin to meat. I start by roasting the wings at a low temperature to render the fat, use baking soda in the dry rub to jump-start the browning process, then crank the heat up to high to crisp up the skin for maximum crunch. To finish, I toss the wings in spicy honey to create a caramelized, almost candy-like coating. Are we drooling yet?

MAKES AROUND 15 WINGS

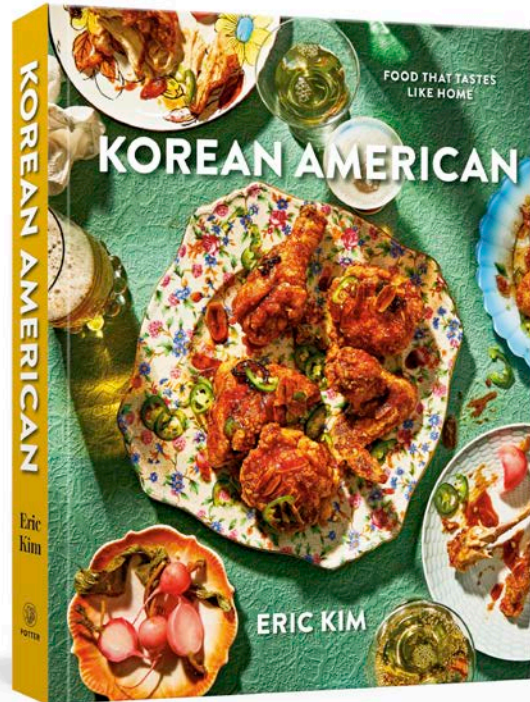
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| 3 pounds chicken wings, drumettes and wingettes separated | 1 teaspoon onion powder | 2 tablespoons Tabasco sauce, Cha-Cha (page 000), or Fermented Pepper Sauce (page 000) |
| 1 tablespoon kosher salt | 1 teaspoon garlic powder | |
| 1/2 teaspoon baking soda | 1/2 teaspoon celery salt | 1 tablespoon unsalted butter, at room temperature |
| 1 teaspoon freshly ground black pepper | 1/2 cup honey | Buttermilk Vinaigrette (page 000), for serving |
| | 1 tablespoon Aleppo pepper flakes or other dried red pepper flakes | |

- Line a baking sheet with aluminum foil.
- Blot the chicken wings well with paper towels and place them in a large bowl. In a small bowl, combine the salt, baking soda, 1/2 teaspoon of the black pepper, the onion powder, the garlic powder, and the celery salt. Sprinkle over the wings and toss to distribute.
- Lay the wings out on a lightly oiled wire rack set over the prepared baking sheet, making sure the wings are not touching. Refrigerate for 20 minutes.
- Meanwhile, preheat the oven to 300°F. Combine the honey, pepper flakes, remaining 1/2 teaspoon of black pepper, Tabasco, and butter in a large bowl and stir to combine.
- Bake the wings for 20 minutes, then raise the oven temperature to 475°F and continue cooking until GBD (golden brown and delicious) and blistered, 25 to 30 minutes more. Remove the tray from the oven and turn the oven off.
- Transfer the wings to the bowl with the honey mixture and toss to coat evenly. Remove the rack and place the wings directly on the foil-lined sheet, reserving the excess honey mixture in the bottom of the bowl. Place the sheet back in the oven for 5 minutes (yes, the oven that we turned off but that's still warm) to lightly caramelize the honey.
- Transfer the wings to a serving plate and drizzle with the reserved honey mixture from the bowl. Serve with Buttermilk Vinaigrette, or another dipping sauce if you like.



“Sunday Best is when you cook your best food for the people you care about the most . . . when you take the time to amplify and glorify who you are, as family, as friends, and as a community.”





Korean American

Food That Tastes Like Home

ERIC KIM

An homage to what it means to be Korean American, with recipes that explore how new culinary traditions can be forged to honor both your past and your present.

“My hope is that in reading this book, you’ll see yourself in it, whether you’re Korean, Korean American, or neither.”



New York Times staff writer Eric Kim grew up in Atlanta, the son of two Korean immigrants. Food has always been central to his story, from Friday-night Korean barbecue with his family to hybridized Korean-ish meals for one—like Gochujang-Buttered Radish Toast and his Kimchi Fried Rice—that he makes in his tiny New York City apartment. Here, Eric shares these dishes alongside insightful, touching stories and stunning photography.

In this cookbook of 85 recipes and thoughtful asides, Eric divulges not only what it means to be Korean American, but how, through food and cooking, he found acceptance, strength, and the confidence to own his story.

Eric Kim is a *New York Times* staff food writer born and raised in Atlanta, Georgia, by Korean immigrants. He worked his way through the literary and culinary world to eventually become a digital manager at Food Network and a senior editor at Food52, where he amassed a devoted readership for his “Table for One” column. He now hosts regular videos on NYT Cooking’s YouTube channel. A former contributing editor at *Saveur*, Eric taught writing and literature at Columbia University, and his work has been featured in *The Washington Post*, *Bon Appétit*, and *Food & Wine*. He lives with his rescue pup, Quentin Compson, in New York City.

HC ISBN: 9780593233498
100 FULL-COLOR PHOTOS
8 X 10 • 288 PAGES
\$32.50 US (\$42.50 CAN)
03/01/22



Gochujaru Shrimp and Roasted-Seaweed Grits

If shrimp and grits were born and raised in the American South by Korean immigrant parents in the early 1990s, then this is what it would taste like. In my version of the Southern classic, the shrimp is first marinated in gochujaru, fish sauce, and so much garlic (these ingredients, my mom reminds me, are the start of most recipes for maeutang, a spicy fish stew, like the one on page 000). The grits are, on the other hand, flavored in the way that a classic Korean jook, or rice porridge, would be flavored: with crushed gim and toasted sesame oil. And when the two combine, it’s a beautiful marriage of seaside flavors.

FOR THE GRITS

1 cup whole milk
½ cup quick-cooking grits (not instant)
Kosher salt and freshly ground black pepper
1 tablespoon unsalted butter
2 (5-gram) packets gim, crushed with your hands
2 teaspoons toasted sesame oil

FOR THE SHRIMP

4 large garlic cloves, finely grated
1 tablespoon gochujaru
½ teaspoon celery seed
1 tablespoon toasted sesame oil
Kosher salt and freshly ground black pepper
½ pound jumbo shrimp, peeled and deveined
2 tablespoons unsalted butter
2 teaspoons fish sauce
1 teaspoon fresh lemon juice
Pinch of sugar
Cilantro leaves plus tender stems, for garnish

SERVES 2

1. Cook the grits: In a medium pot, combine 1¼ cups water, the milk, and grits and season with salt and pepper. Bring to a simmer over high heat, then reduce the heat to low. Whisk occasionally and cook until soft and tender, about 10 minutes. The grits should be thick but still loose, meaning they’ll coat the back of a spoon and very slowly drip off. (If they’re too tight and don’t drip in this way, then just add a little more milk.) Add the butter, gim, and sesame oil and stir to combine. Adjust the seasoning with salt and pepper as needed. Keep warm while you prepare the shrimp.

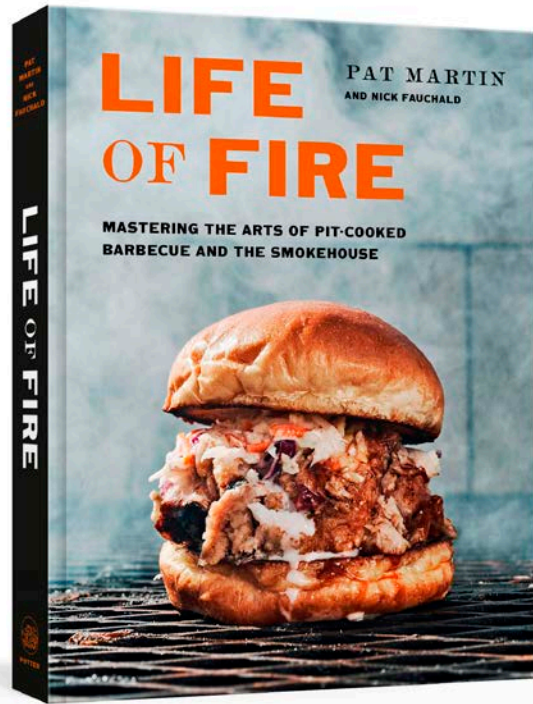
2. Cook the shrimp: In a medium bowl, whisk together the garlic, gochujaru, celery seed, sesame oil, and salt and pepper to taste. Add the shrimp and toss to coat.

3. Set a large skillet over high heat. Melt 1 tablespoon of the butter in the pan. When the butter is hot and the foam begins to subside, add the shrimp in a single layer. Let them cook until lightly browned and no longer opaque (you should see them start to pink up where they hit the pan), 1½ to 2 minutes. Use tongs to turn them over and cook the second side until similarly blushed, about 1 minute more. Remove from the heat and add the fish sauce, lemon juice, sugar, and remaining 1 tablespoon butter. Set over low heat and toss together until the butter has melted and coats the shrimp in a shiny orange-red sauce, and the shrimp are cooked through, 1 to 2 minutes.

4. To serve, spoon the grits onto a large platter or into individual bowls, then top with the saucy shrimp. Garnish liberally with the cilantro.







Life of Fire

Mastering the Arts of Pit-Cooked BBQ and the Smokehouse

PAT MARTIN AND NICK FAUCHALD

From one of the South's most acclaimed pitmasters comes the definitive guide to pit barbecue—from West Tennessee whole hog to chicken and ribs—live fire grilling, and the art of cold-smoking hams, bacon, and sausage.



Pat Martin has studied and taught the art of whole hog barbecue for most of his adult life. Now, in this book, he reveals everything about the art of barbecue and live-fire cooking. The lessons start with how to prepare and feed a fire, then move into cooking through its stages of life. You'll infuse creamed corn with the flavor of char from adolescent flames; grill chicken over the grown-up fire; master pit-cooked whole hog, barbecue ribs, and more; roast vegetables buried in white ash; and smoke bacon with the dying embers.

For Pat Martin, grilling, barbecuing, and smoking is a lifetime's worth of practice and pleasure—a life of fire that transforms the way you cook.

Pat Martin is a leader in American barbecue. He is the owner of Nashville-based Martin's BBQ Joint, with several locations throughout the South.

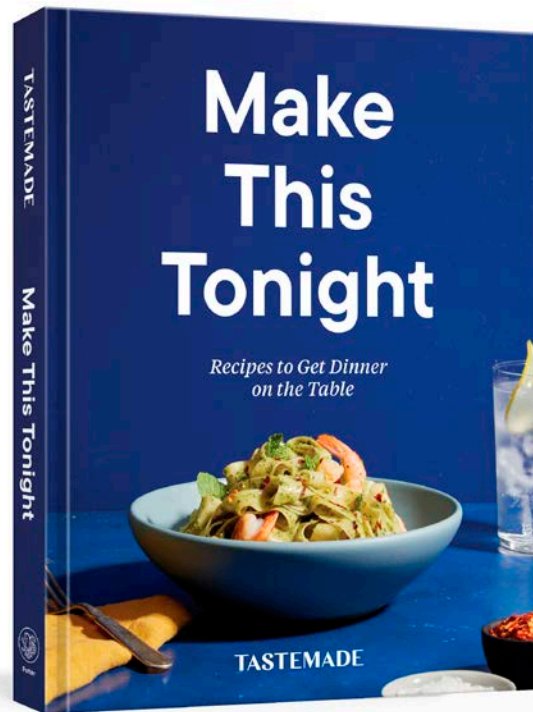
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03/15/22



“It helps to learn how to walk before you run. And learning to walk, in the barbecue world, starts by understanding one element: fire.”







Make This Tonight

Recipes to Get Dinner on the Table

TASTEMADE

Creating delicious meals just got easier in the first-ever cookbook from Tastemade, the go-to online and streaming destination.



Make This Tonight is your guide to creating globally inspired, explosively flavorful dishes that will enrich your time in the kitchen and cultivate your culinary curiosity every day of the week.

The recipes in *Make This Tonight*—just like the ones on the hit show—are inspired by Tastemade’s international community of tastemakers. Korean Beef Bulgogi, Fish Pakora, and Whole Roasted Za’atar Cauliflower with Tahini Sauce are joined by Curry-Butter Roast Chicken, Sheet-Pan Gnocchi Primavera, and plenty of delectable sweet treats like Coffee Crème Brûlée. *Make This Tonight* is here to take away the stress of dinnertime and pave the way for attainable, exciting meals!

Tastemade is a modern media company that engages a global audience of more than 300 million monthly viewers on all major digital, mobile, and streaming television platforms, with over 700 million minutes watched per month. They create award-winning video content and original programming in the categories of food, travel, and home & design that they share with an engaged, passionate international community.

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03/08/22



Spicy Turmeric Shakshuka

Shakshuka is one of those dishes that just never gets old, especially since it's endlessly adaptable. Easy to put together, it's perfect for brunch because you can pop it in the oven to finish while you stir up mimosas and slice some crusty bread for dipping (a must). Our shakshuka features a healthy dose of turmeric for a gorgeous golden-orange color and delicious spiced floral flavor that pairs beautifully with the sweet potatoes, along with the traditional tomato and bell pepper base. If you want to experiment with a richer flavor for cozy winter mornings, you can add ras el hanout, a spice blend common in North African cooking—use half the amount of turmeric to balance everything out.

SERVES 4 TO 6

2 tablespoons extra-virgin olive oil, plus more as needed	1 teaspoon paprika	6 large eggs
1 medium yellow onion, diced	½ teaspoon ground cumin	½ cup crumbled feta cheese
1 medium sweet potato, peeled and diced	¼ teaspoon kosher salt	Fresh cilantro or parsley leaves, for serving
1 red bell pepper, diced	¼ teaspoon freshly ground black pepper	Toasted cumin seeds, for serving (optional)
4 garlic cloves, minced	1 (28-ounce) can diced tomatoes	Sliced crusty bread, for serving
1½ teaspoons ground turmeric	½ to 1 teaspoon hot sauce, plus more for serving	

Preheat the oven to 400°F.

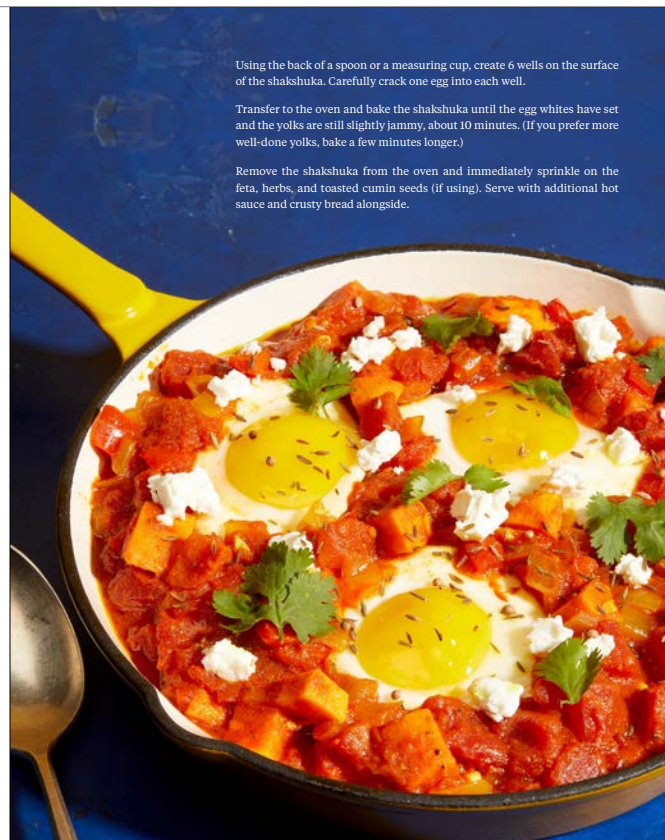
In a large ovenproof skillet, heat the olive oil over medium heat. Add the onion, sweet potato, and bell pepper and cook, stirring occasionally, until the onion is beginning to caramelize and the sweet potato is soft, 15 to 20 minutes.

Add the garlic and continue to cook until fragrant, about 2 minutes more. Toss in the turmeric, paprika, ground cumin, salt, and black pepper. Cook, stirring constantly, until the spices are fragrant, about 1 minute. Mix in the tomatoes and their juices. (If you like a looser shakshuka, you can add a splash of water here.) Stir in the hot sauce and bring the mixture to a simmer over medium heat. Cook until the mixture is warmed through and thickened, 10 to 12 minutes.

Using the back of a spoon or a measuring cup, create 6 wells on the surface of the shakshuka. Carefully crack one egg into each well.

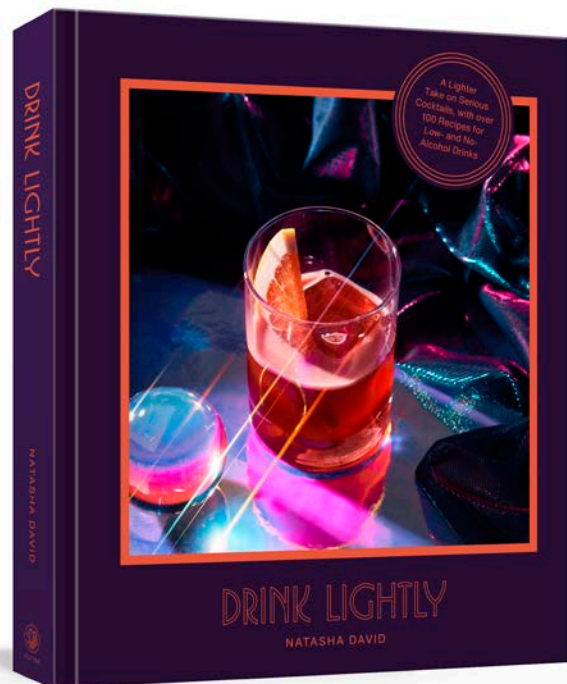
Transfer to the oven and bake the shakshuka until the egg whites have set and the yolks are still slightly jammy, about 10 minutes. (If you prefer more well-done yolks, bake a few minutes longer.)

Remove the shakshuka from the oven and immediately sprinkle on the feta, herbs, and toasted cumin seeds (if using). Serve with additional hot sauce and crusty bread alongside.



“At Tastemade, we believe there is more in this world that unites us than divides us, and that good food is one of those common threads.”





Drink Lightly

A Lighter Take on Serious Cocktails, with 100+ Recipes for Low- and No-Alcohol Drinks

NATASHA DAVID

Creative low-ABV craft cocktails from the bartending veteran behind New York City's beloved Nitecap bar.



Drink Lightly presents a relaxed style of drinking that goes down easy but is soundly rooted in the technical precision of craft cocktails. Award-winning bartender Natasha David's approach to low-alcohol, aperitif-style drinks goes far beyond the predictable—bitter liqueur plus soda—and takes full advantage of an incredibly vast array of low-proof spirits, liqueurs, and wines, along with flavorful fruit and herbal infusions. The result is a collection of creative, genre-pushing drinks that surprise and delight. Served up with whimsy and a wink, *Drink Lightly* will delight novices and professionals alike with its joyful spirit and lighthearted offerings.

Natasha David is an award-winning bartender who has spent time at Maison Premiere, Donna, and Mayahuel. She went on to open and co-own the popular New York City cocktail bar Nitecap. Her recipes have been featured in publications such as *The New York Times*, *Vogue*, *GQ*, and *Food & Wine*.

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 04/05/22



“My hope is that these recipes give you joy, make you dance, kiss longer, skinny-dip, truly relish in that last bite of dessert, and refrigerate your vermouth.”

Wildcat

BEST ENJOYED WHEN... *wearing a large-brimmed hat and holding a small dog.*

There is something insanely delicious about just-juiced carrot juice. Specifically, just-juiced carrot juice poured over a mountain of crushed ice. The flavor is intensely earthy with a hint of candy-like sweetness. It's also slightly bitter, so it really just gets your taste buds working. I usually stay clear from cocktails I call "salad cocktails," that is, cocktails that have muddled this and muddled that and this herb and that herb and the juice of this vegetable and that vegetable. I guess you could say I overcome my own prejudice, and this is my version of a salad cocktail, completely making carrot juice the star.

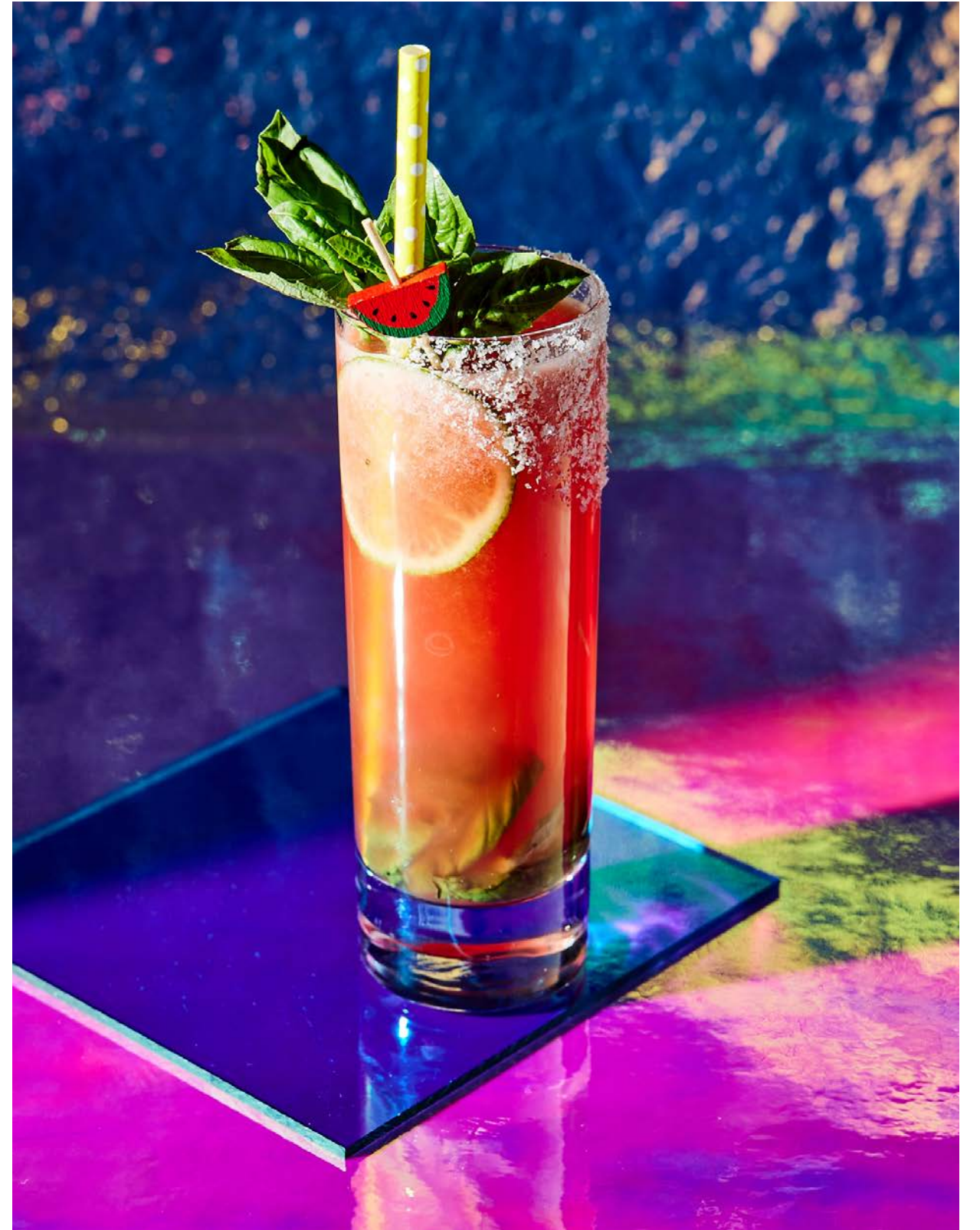
SERVES 1

Glassware: Festive
 Ice: Crushed
 Garnish: Cucumber slice (seedless), lavish mint bouquet, and cocktail umbrella

2 seedless cucumber slices
 1½ ounces Pimm's
 1½ ounces fresh carrot juice
 ¾ ounce fresh lemon juice
 ½ ounce Aperol
 ¼ ounce Ginger Syrup (page 000)
 1 teaspoon Simple Syrup (page 000)
 1 dash absinthe

Muddle the two cucumber slices at the bottom of a shaker. Add the Pimm's, carrot juice, lemon juice, Aperol, Ginger Syrup, Simple Syrup, and absinthe to the shaker. Add ice and shake. Fine-strain into a festive glass filled three-quarters with crushed ice. Top with more crushed ice and snow-cone it. Garnish with cucumber slice, lavish mint bouquet, and cocktail umbrella. Serve with a straw.







The Bartender's Manifesto

How to Think, Drink, and Create Cocktails Like a Pro

TOBY MALONEY AND THE BARTENDERS OF THE VIOLET HOUR WITH EMMA JANZEN

This interactive manual will have you understanding and creating original drinks like a seasoned barkeep.



Take a raucous and educational romp through the essential stages of fashioning cocktails and learn the hows and whys of bartending with acclaimed mixologist Toby Maloney and the team from The Violet Hour. *The Bartender's Manifesto* will provide readers with the technical foundation and confidence to take their cocktail skills to the next level. From there, Toby goes well beyond the fine-tuned mechanics of the craft, covering how to kick-start the creative process and bring professional-level complexity and sophistication to drinks.

Toby Maloney is a James Beard Award-winning bartender with more than 25 years of experience, from dive bars to Milk & Honey, Flatiron Lounge, and Pegu Club. He is head mixologist at The Violet Hour in Chicago, and partner and beverage director at Mother's Ruin in Chicago.

Emma Janzen is a journalist, editor, and photographer specializing in all things drinks and design. She is currently the digital content editor for *Imbibe* magazine and received a James Beard Award nomination for her first book, *Mezcal: The History, Craft & Cocktails of the World's Ultimate Artisanal Spirit*.

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 05/03/22



“We are here to serve you delicious drinks and insider intel from our world!”

ICE TYPES

Our ice program ensures that we have the right ice for every situation. These varieties are organized in order from LEAST surface area to MOST surface area (i.e., from those that melt the slowest to those that will melt super fast).

CHUNK: Ice cut into globes about 3 inches in diameter; used for spirits served on the “rock” and any shaken or stirred cocktail served in a double Old-Fashioned glass that isn’t à la Sazerac (aka served down*), like the Old-Fashioned, Vieux Carré, and all their riffs. Like the sous vide of ice, the large chunk keeps the drink colder over a long period of time without adding too much dilution.

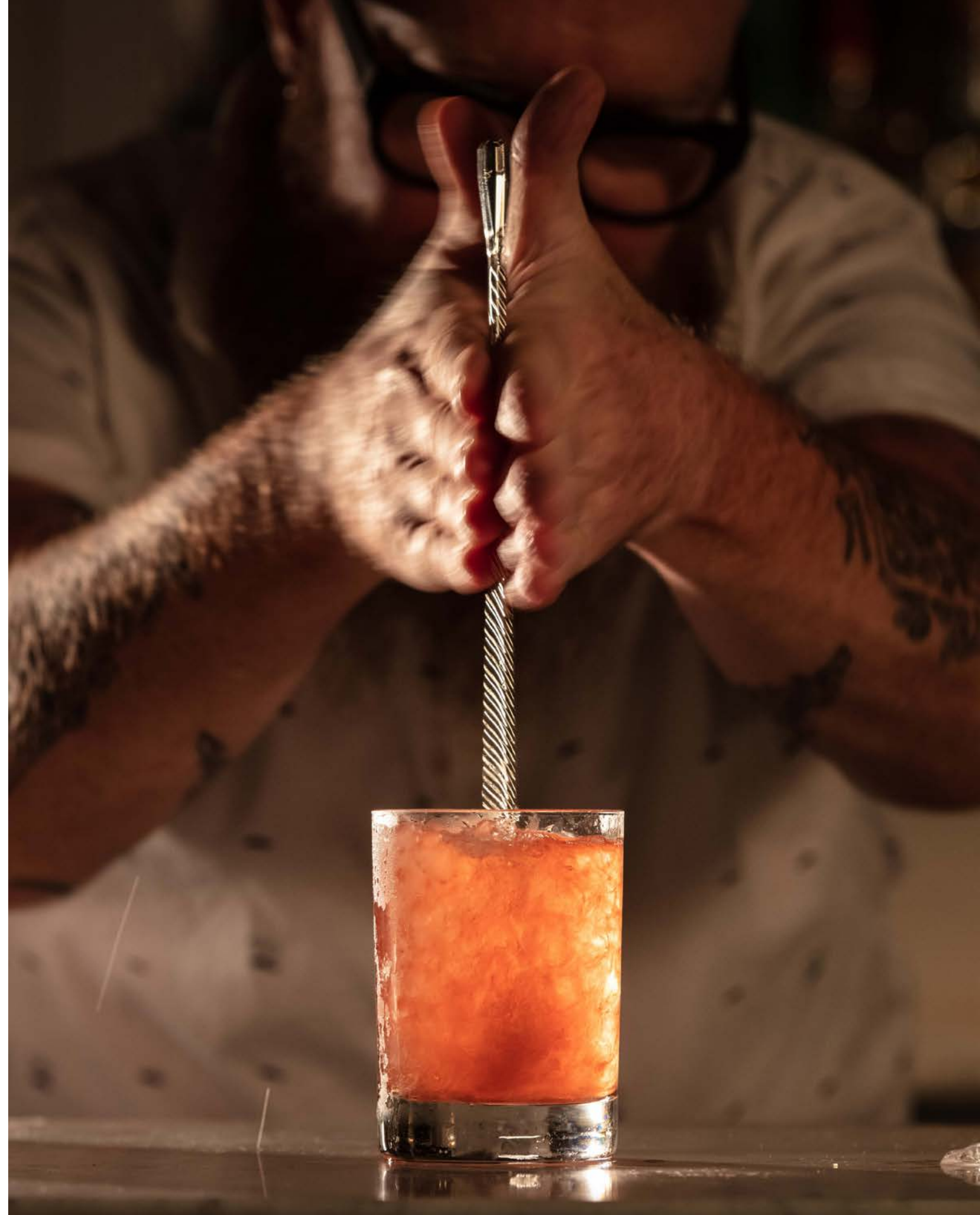
SHARD: Shards are 4½ inches long, 1½ inches wide, and 1½ inches deep so they slide perfectly into a 12-ounce Collins glass. They chill drinks relatively slowly over a very long period of time without adding too much water, and are used for all sorts of drinks that contain bubbles, or for big builds with lengthening juice and/or fortified wine. You could also use cubes for these drinks, but they have more surface area when you’re stacking them up, so will dilute much faster than a shard.

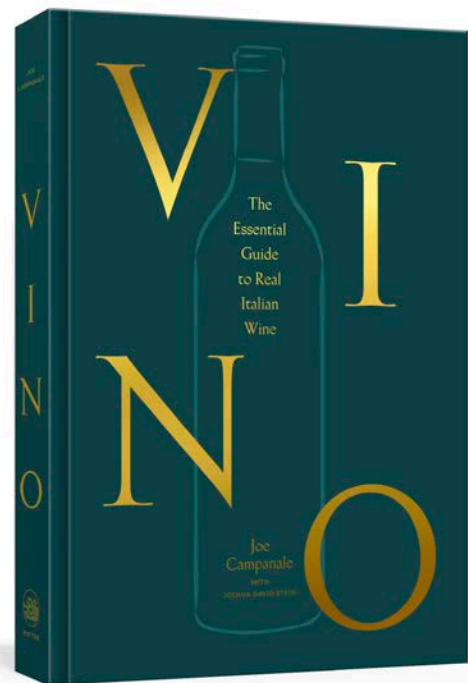
CUBES: When TVH opened, we had a great Kold-Draft machine named Lucille. She was as good a KD machine as I ever worked with but was prone to breaking down. We had to add a couple more machines as backup, then it seemed like there was always one, sometimes two machines down, and the repair bills were killer. We switched to Hoshizaki (Hoshi) machines, which have been absolutely fabulous. The cubes are ¼ inch smaller, coming in at 1-inch squares, so they melt slightly faster than KD cubes. It takes a few more cubes to fill up a DOF or Collins glass, but the machine reliably produces them, which is clutch. We use them primarily to shake and stir because they are so sturdy, allowing us to shake long and hard.

* Chilled and served in an Old-Fashioned glass. Not to be confused with a “nest” pour.

THE BARTENDER'S MANIFESTO
56







Vino

The Essential Guide to Real Italian Wine

JOE CAMPANALE WITH JOSHUA DAVID STEIN

The Italian wine bible for a new generation of aficionados.



Acclaimed Italian wine expert, sommelier, winemaker, and restaurateur Joe Campanale presents a comprehensive guide that is as transportive as it is deeply educational. *Vino* dives into the dynamic landscape of Italian wine today, where a new generation of winemakers is eschewing popular international styles, championing long-forgotten indigenous grapes and adopting sustainable approaches best suited for their local climates.

In an epic quest through Italy's 20 regions that takes readers from the steep hills of Valle d'Aosta to the near-tropical climates of Sicily, Campanale uncovers and profiles the diversity of real Italian wine and the most exciting, game-changing producers in each area. Readers will leave with countless recommendations for exceptional winemakers and be armed with Campanale's empowering new rubric of quality (say good-bye to the Italian wine pyramid).

Full of colorful stories, in-depth explorations of the modern craft, and stunning photography, *Vino* proves there's never been a better time to drink Italian wine.

Joe Campanale is a sommelier and restaurateur, having opened some of New York City's finest Italian dining destinations, including Dell'anima, L'Artusi, Anfora, Fausto, and, most recently, LaLou. He hosts *In the Drink*, a podcast about wine, and was named 2013's *Food & Wine* Sommelier of the Year.

Joshua David Stein is a contributing editor to *Fatherly*, a senior editor of *Eater*, and the editor at large at *Tasting Table*. His popular books include *Food & Beer*, *The Nom Wah Tea Parlor Cookbook*, and *Il Buco Essentials: Stories and Recipes*. He lives in Brooklyn with his two sons.

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04/26/22



Winemakers to Know

DANILO THOMAIN

Danilo Thomain is a man with almost demonic energy. When I visited the third-generation winemaker in May 2019, he impatiently rushed me through our tasting and hurried me along on the cellar tour, speaking in a nonstop waterfall of French. Danilo, who looks like an Italian Livy Schreiber, seemed as if he had other places he wanted to be.

I have been carrying Danilo's wines since they began to be exported to the United States in 2010. He's the only grower-producer in Enfer d'Arvier, the second-highest region here, behind Morgex et de la Salle. (The rest of the production goes to co-ops.) I am a huge fan of his wines, of which there are two, both made primarily with Petit Rouge. One is fermented in steel and aged in old oak; the other—more rustic and not exported—is both fermented and aged in even older oak barrels inherited from his grandfather. Both are fermented spontaneously, aged in non-temperature-controlled tanks, and unfiltered, and both showcase the grape's unique ability to offer heft along with a light bracing mountain verve. I had been looking forward, therefore, to meeting Danilo, but now, what was going on, I wondered. Did he want me out?

Once we were in the hot Aostian sun, though, with the Dora Baltea flowing at our backs, I understood. He pointed up a hill so steep that anywhere else it would be considered a mountain. "Andiamo," he said. Danilo is also, it turns out, a mountain strider. Up the hill we went, with me scrambling and huffing, Danilo gamboing as if on a pleasant stroll. By the time we reached the top, some forty minutes later, we were both dripping with sweat. But Danilo was beaming. "Turn around, Joe," he said.

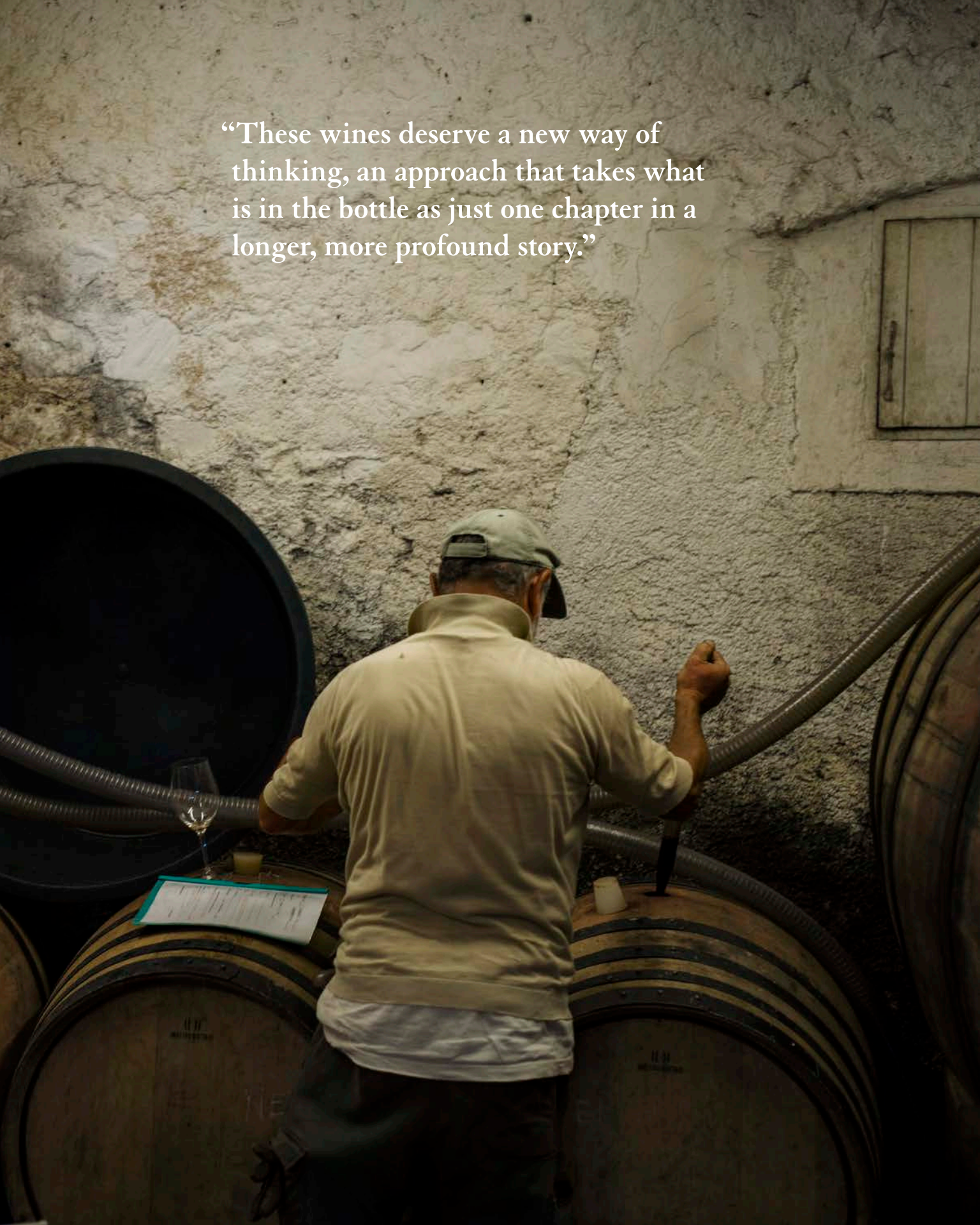
I did, and I saw the entirety of the valley unfold below me. The Dora Baltea flowed through the valley floor, framed in our view by the forty-to-fifty-year-old vines planted by Danilo's father and grandfather and tirelessly cared for by him. The whole appellation is only five hectares, and the vineyards are owned either by Thomain or by members of the local co-op. It was beautiful but blazing, which accounts for the region's name, L'Enfer d'Arvier, the Inferno of Arvier, and, in part, for the demon on Danilo's label. All summer long, Danilo had been replacing

OPPOSITE Danilo Thomain in his vineyard in Enfer d'Arvier

VALLE D' AOSTA
77

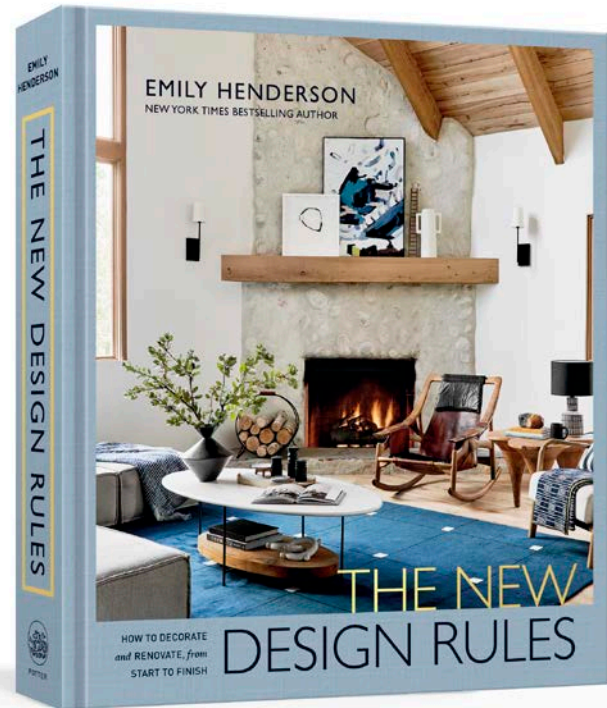


“These wines deserve a new way of thinking, an approach that takes what is in the bottle as just one chapter in a longer, more profound story.”





home & garden



The New Design Rules

How to Decorate and Renovate, from Start to Finish

EMILY HENDERSON WITH JESSICA CUMBERBATCH-ANDERSON

From the author of the bestseller *Styled*, here is Emily Henderson's masterclass on interior design.

“My goal is to help you create the home that you wish a designer would have designed for you. Because you are your own best designer.”

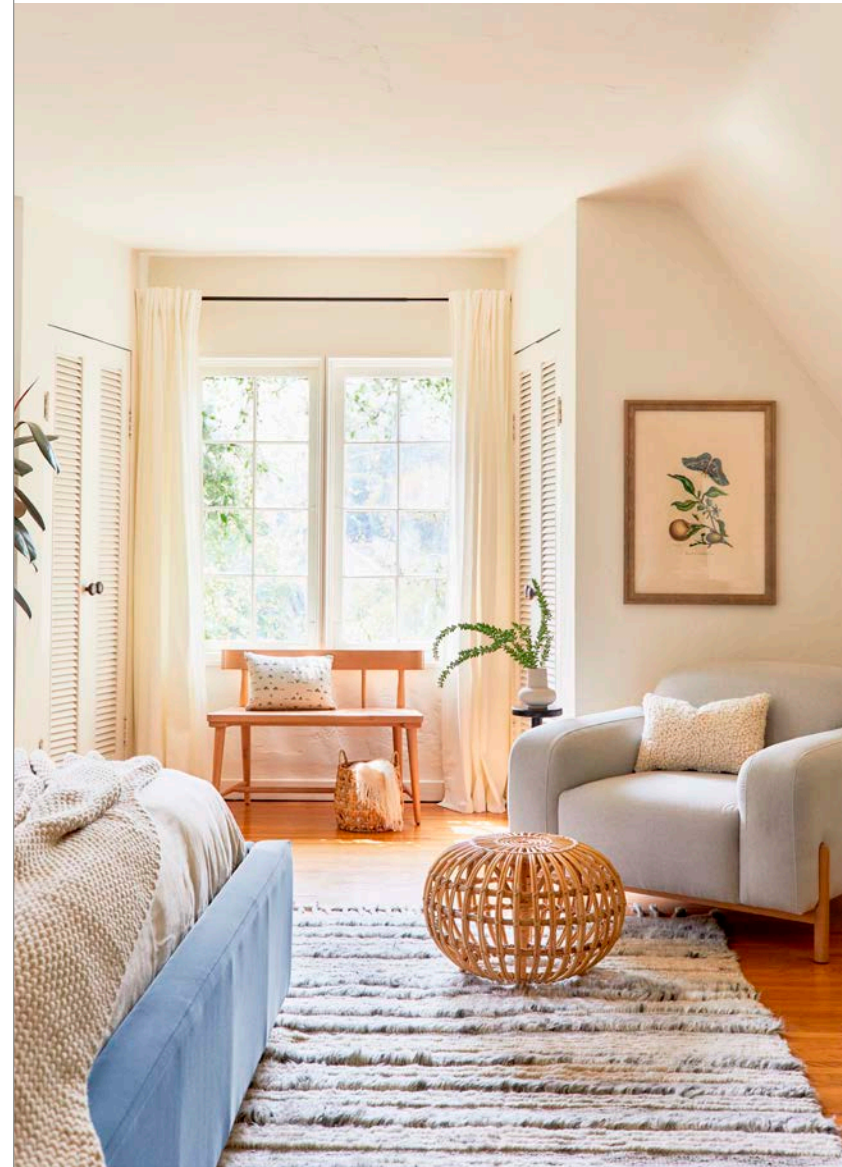


01

IT'S ABOUT TO GET REAL

There are few things more rewarding than a fresh start. When it comes to decorating, renovating, or building your own home, that start is actually the end of months—sometimes years—of mood swings, shopping sprees, and daydreaming about how your new baby is going to turn out. Come to think of it, designing is not unlike childbirth, to be honest, only with less physical pain and more, well, emotion.

But, my friends, it's worth it, I promise! And you don't have to get a design or architecture degree to bring your dream home to life either. Frankly, design school—the traditional, classroom variety, that is—will not fully prepare you for renovation life, mostly because a lot of the learning happens in the field and is often super specific to each project and home.



Take risks with your home design—whether a simple refresh or complete renovation—without experiencing regret. In this visually driven decorating bible punctuated with photographs from real homes and colorful illustrations, Emily Henderson leads you through every single decision she makes when designing a home. You'll learn when to hire a contractor versus an architect versus a handyman, all the materials to consider (and why you might want to skip those marble countertops), proper measurements of the elements in each room, and so much more. By the end of the book, you'll feel more confident when it comes to talking about the home of your dreams, and you'll finally know how to make it happen.

Emily Henderson is a stylist, interior designer, TV personality, and founder of Emily Henderson Design. A Target Home Style Expert, Emily has been featured in the *New York Times*, *People*, *InStyle*, *House Beautiful*, and *domino*. She lives on a mini farm outside of Portland, Oregon, with her family.

Jessica Cumberbatch-Anderson is an award-winning writer, editor, and content strategist whose work has appeared in *The New York Times Style Magazine*, *Architectural Digest*, *Elle Décor*, and more.

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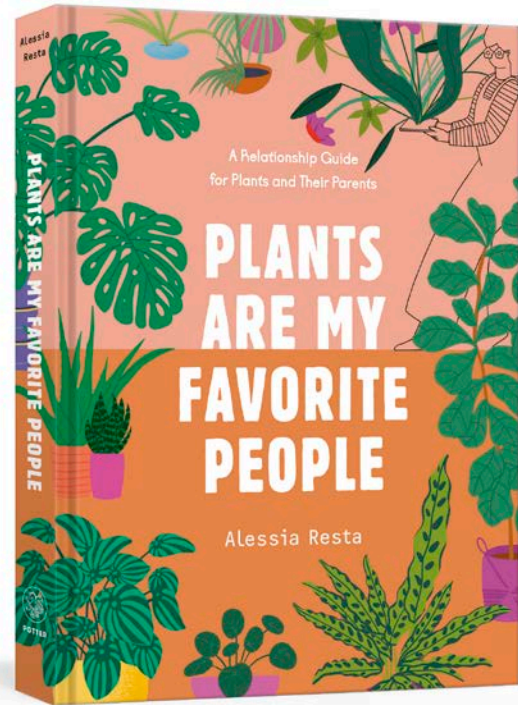
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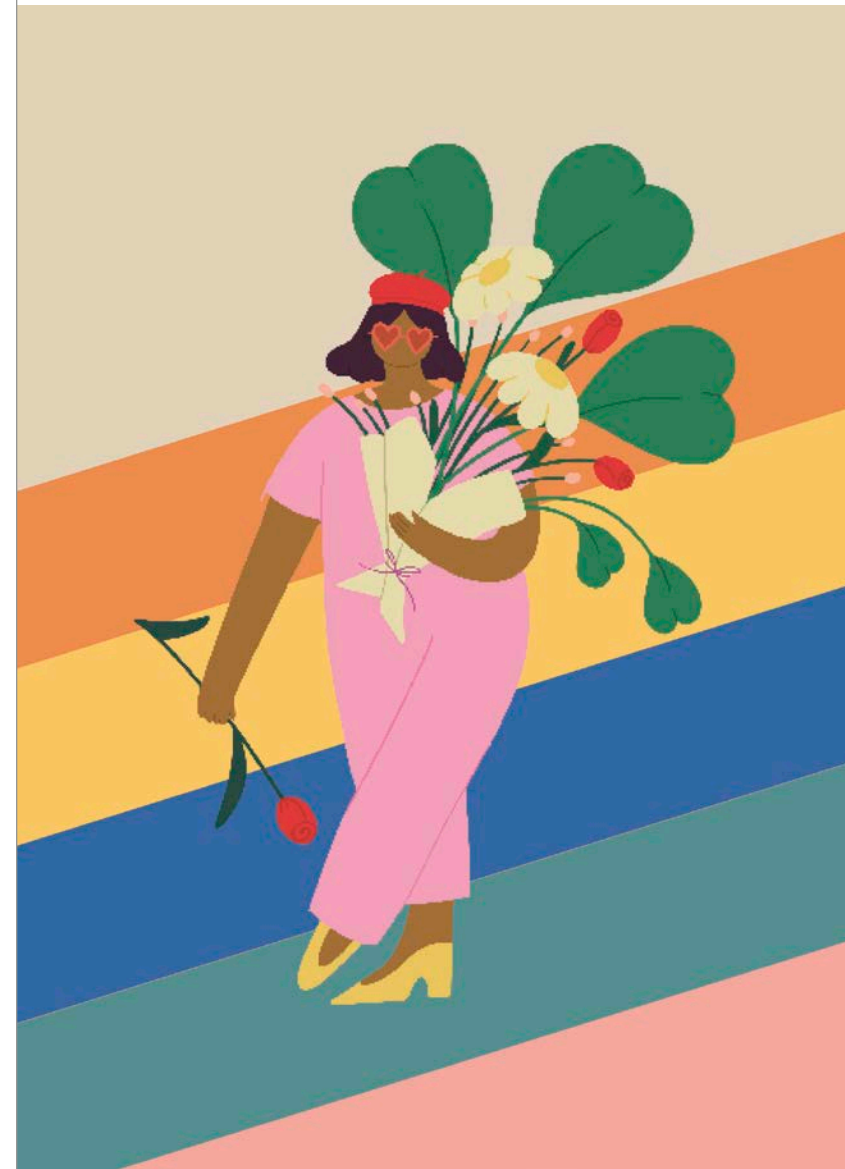


Plants Are My Favorite People

A Relationship Guide for Plants and Their Parents

ALESSIA RESTA

Anyone can be a plant parent, no matter where you live or how busy you are.



Whether you are an aspiring plant parent or already care for a jungle-like brood, plant-stagram influencer Alessia Resta has distilled everything you need to know to start and grow your collection. It covers all the basics, like understanding light sources, choosing and buying plants, seasonal care, and watering regimens, as well as more sophisticated plant care like managing humidity, propagating, and mixing your own soil mediums. Take the plant personality quiz, reference five soil recipe cards, and learn about 26 popular house plants as Alessia guides you on your journey to plant parenthood.

Alessia Resta is the creator of the Instagram account Apartment Botanist and has been featured on *Apartment Therapy* and in *The New York Times*. She lives in New York City with her boyfriend and their 175+ plants.

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 02/01/22



103

Ride or Die Plants

ZZ PLANT (Zamioculcas zamiifolia)



BEST PAIRED WITH THESE PLANT PARENTS

The Workin' 9 to 5
 The World Traveler

SOIL RECIPE

First Date Mix
 Leaf Lover Mix

PROFILE

They are the established partygoers, bringing you to all the best ragers. They help you skip the line and take you straight to the front of your plant parent A-game. The ZZ plant, with its lush, green leaves, is a showstopper that can tolerate even the lowest of lights. It's easygoing and easy growing, making it the perfect plant to party on for a lifetime in your collection.

GREEN RULE OF THUMB

FOR PLANTS WITH FLEXIBLE CARE, YOU WANT TO BALANCE THE LIGHT AND THE WATER. REMEMBER: MORE LIGHT TENDS TO MEAN MORE WATER AND VICE VERSA. SO IF YOU HAVE YOUR PLANT IN A LOW-LIGHT SITUATION, YOU CAN WATER IT LESS FREQUENTLY.

THRIVING CONDITIONS

Light — Low or bright to indirect
 Water — Drought tolerant
 Humidity — Normal

Airflow — Normal
 Temperature — Normal
 Pet Friendly — No
 Native — West Africa



“Building relationships with my plants has been the most rewarding part of my plant-parent journey, and I hope to help you on your journey to discovering their magic.”



THE ICON



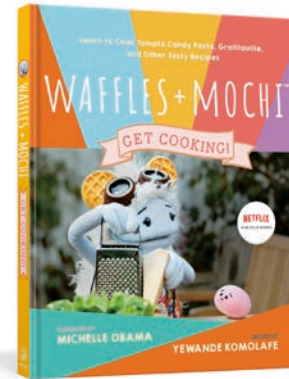
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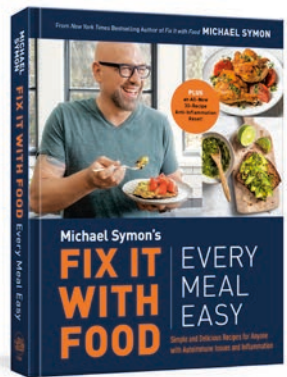
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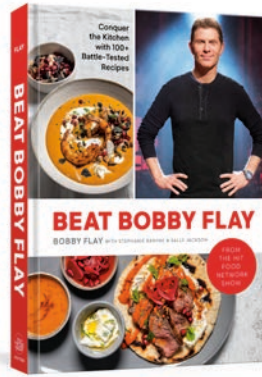
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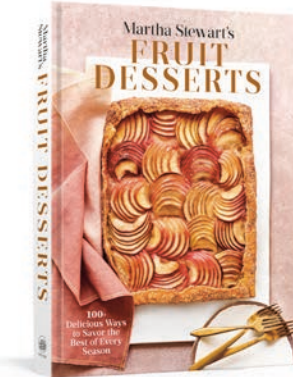
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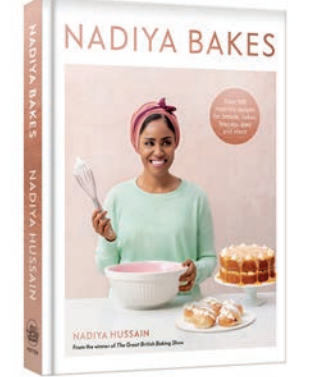
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LIFE IS WHAT YOU BAKE IT
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MARTHA STEWART'S FRUIT DESSERTS
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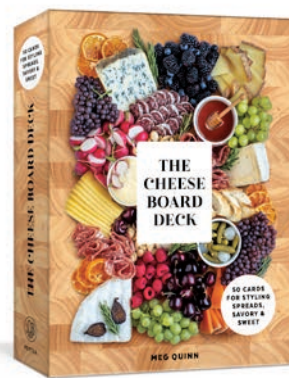
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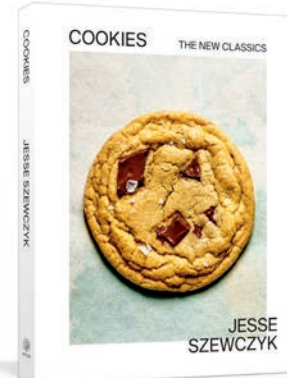
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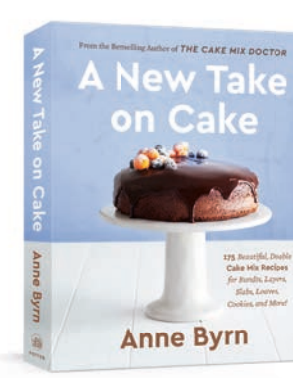
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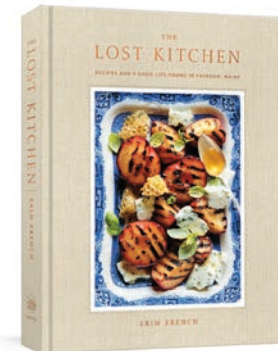
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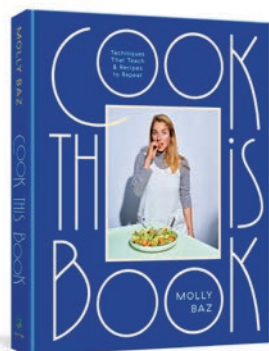
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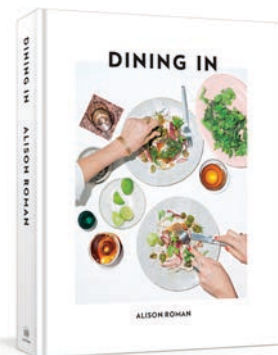
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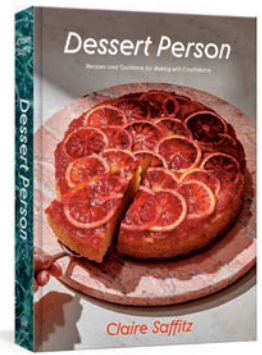
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NOTHING FANCY
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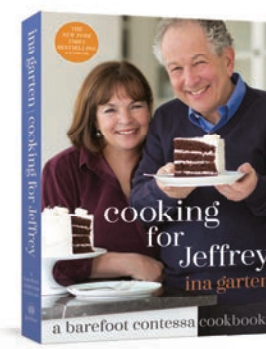
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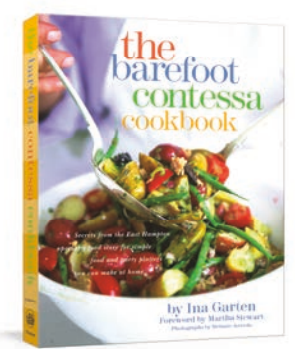
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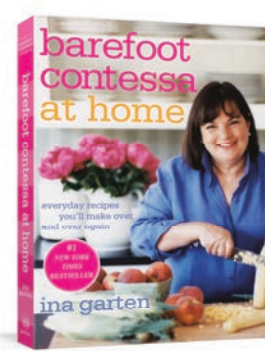
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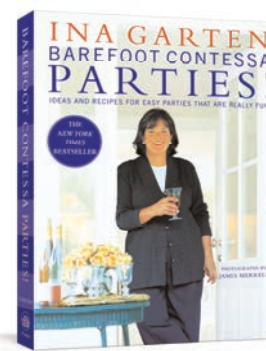
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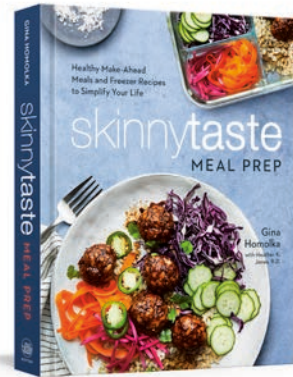
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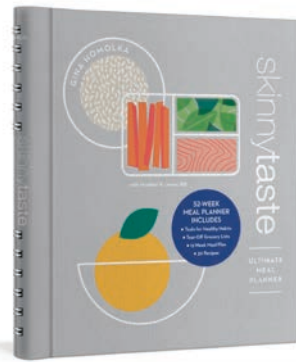
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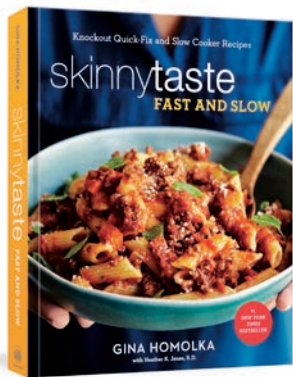
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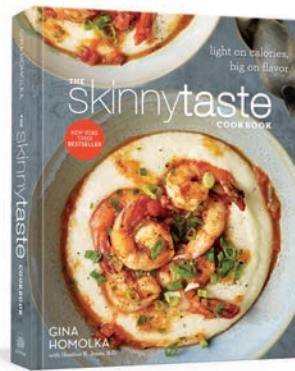
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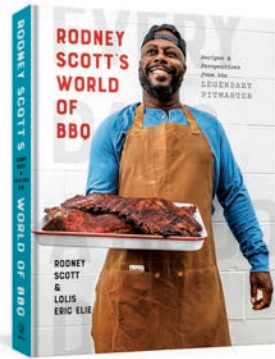
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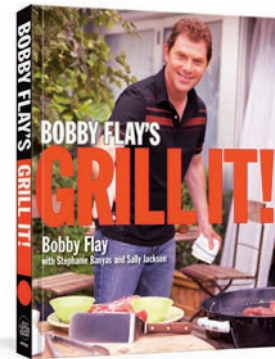
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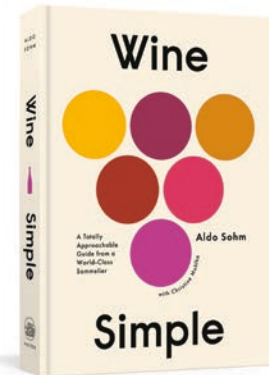
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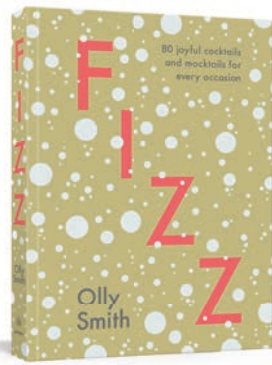
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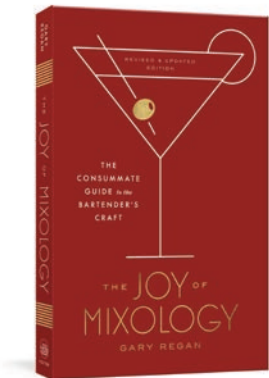
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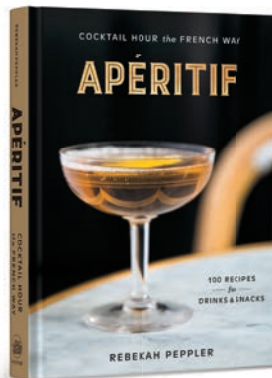
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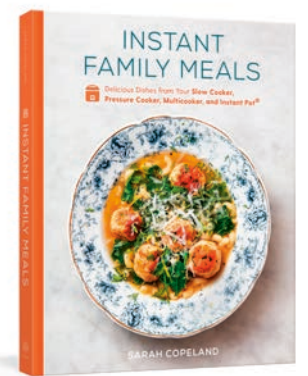
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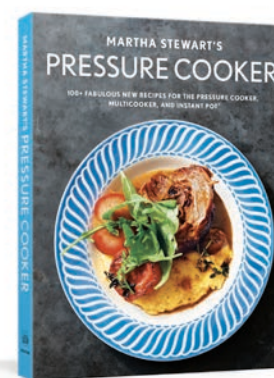
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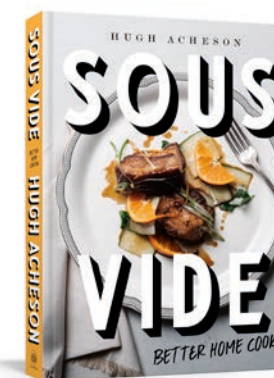
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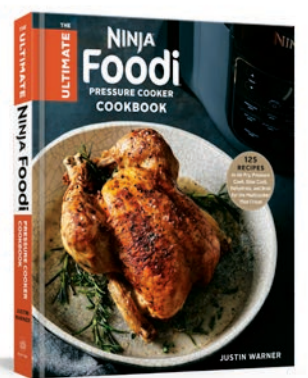
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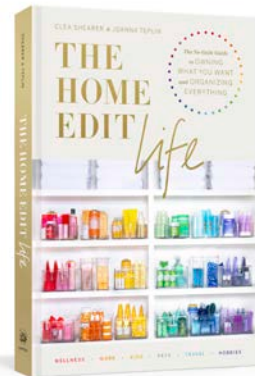
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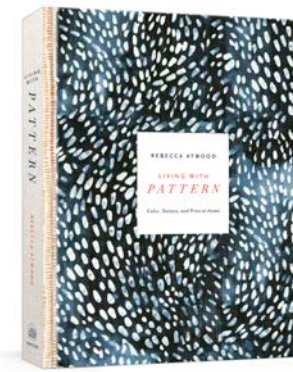
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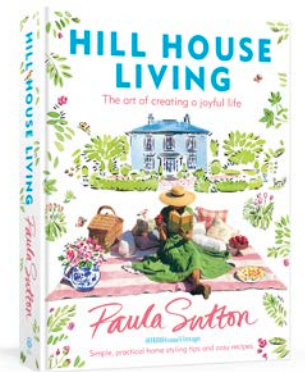
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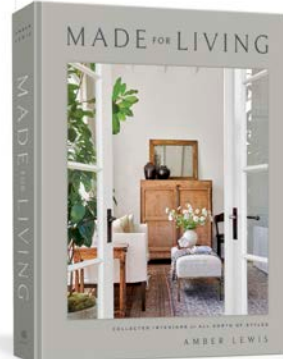
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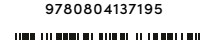
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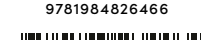
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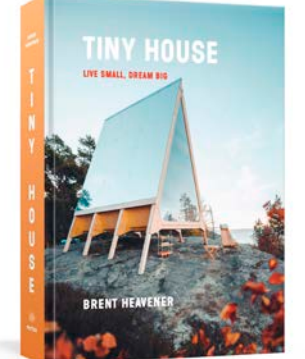
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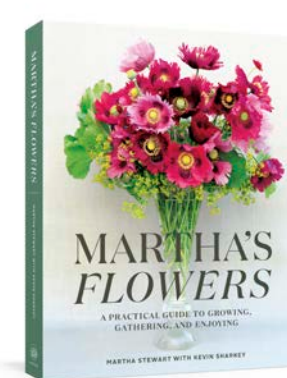
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