



POTTER



food,  
drink &  
home

FALL  
2022





FROM WHAT'S FOR DESSERT  
(P. 8)



# welcome



to the  
Fall 2022  
collection

At Clarkson Potter, we are passionate about publishing books that bring joy to people's lives in the cooking, drinks, and lifestyle space, meticulously crafted by a team dedicated to uplifting our authors' vision for their work. This season, we're showcasing a diverse range of voices, including popular bloggers, celebrity chefs, TikTok stars, and *New York Times* contributors. Fall is the perfect time to get cozy, whether you want to bake bread, cookies, or fabulous desserts, dive into Chinese cooking, or explore the Mediterranean diet. Perhaps you want to personalize your home with objects you love, or learn how to introduce more happiness and calm through interior design. Whatever your motivation or desire, you'll find inspiration here. We are proud to share our list with you.





# Go-To Dinners

BY INA GARTEN

America's most trusted home cook shares her comforting, fabulous, stress-free dinners!



Even Ina Garten sometimes finds making dinner stressful. In her newest cookbook, Ina shares her go-to recipes for some of her favorite dinners. Many are easy like Cacio e Pepe Scrambled Eggs (who doesn't love breakfast for dinner??) and "Two-Fers" in which tonight's Hasselback Kielbasa turns into a Sausage, Clam, and Corn Skillet Dinner for a second night. You'll find lots of make-ahead dinners like Overnight Mac-and-Cheese, light dinners like Roasted Shrimp Panzanella, and holiday dinners like Orange Marmalade Glazed Ham. And because no meal is complete without dessert, there are recipes for a simple Chocolate Tart and luscious Lemon Meringue Squares. This book will give you the confidence to make easy, delicious dinners that will bring everyone to your table.

**Ina Garten** is a *New York Times* bestselling author, the host of *Be My Guest* on Discovery+, and the host of *Barefoot Contessa* on Food Network, for which she has won five Emmy Awards and a James Beard Award. She lives in East Hampton, New York, with her husband, Jeffrey.

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7 1/16 X 10 • 256 PAGES  
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10/25/22



*I loved Danny Meyer's NYC restaurant Matalino. When I went for Sunday brunch, I often ordered their roasted vegetables with eggs. You can prep everything ahead, roast the vegetables before dinner, then just add one or two eggs per person and serve. The sweet roasted vegetables are so good with the jammy soft-boiled eggs.*

## roasted vegetables with jammy eggs

- 2 cups (3/4-inch) peeled and diced butternut squash (1 pound)
- 3 cups fingerling potatoes, halved or quartered (1 pound) (see note)
- 2 cups (3/4-inch) peeled and diced celery root
- 2 cups (3/4-inch) diced carrots, scrubbed (9 ounces)
- 3 large shallots, peeled, halved or quartered through the stem
- Good olive oil
- 1 teaspoon minced fresh thyme leaves
- Kosher salt and freshly ground black pepper
- 2 tablespoons Garlic & Herb Butter, diced (recipe follows)
- 4 cold extra-large eggs
- Minced fresh chives or parsley
- 4 slices country bread, toasted

SERVES 4

*If you increase this recipe, use two sheet pans or the vegetables will steam instead of roasting.*

*If you can't find fingerling potatoes, use small Yukon Gold potatoes, halved or quartered.*

*Prep the vegetables and place them in a plastic storage bag with a damp paper towel to keep them moist and crisp. Refrigerate for up to a day.*

Preheat the oven to 425 degrees.

Place the squash, potatoes, celery root, carrots, and shallots on a sheet pan, drizzle with 1/4 cup olive oil, and sprinkle with the thyme, 2 teaspoons salt, and 1 teaspoon pepper. Toss with your hands to coat, then spread out in one layer. Roast for 40 to 45 minutes, until tender and starting to brown, tossing occasionally. Add the butter and roast for 5 more minutes. Toss the vegetables with the melted butter.

Meanwhile, fill a medium saucepan with water and bring to a boil. With a spoon, carefully lower each of the eggs into the boiling water and lower the heat until the water is at a low simmer. (You don't want the eggs knocking around in boiling water or they will crack.) Cook the eggs for 6 1/2 minutes *exactly*, remove them from the saucepan, run them under cool water, and peel.

Divide the roasted vegetables among four dinner plates. Place one egg in the middle of each, cut it in half, and sprinkle with chives, salt, and pepper. Serve hot with a slice of toasted bread.



“I love you, come for dinner’ is more than just an invitation to share a meal; it’s a way to create a community of friends and family who love and take care of each other, and we all need that now more than ever.”





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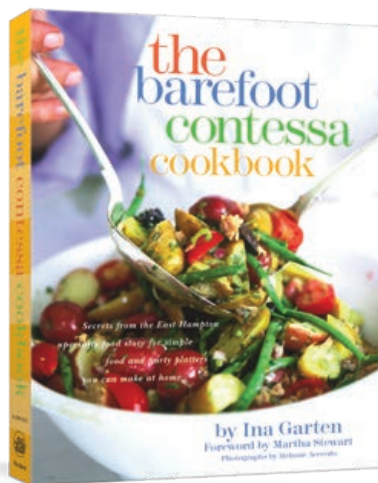
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# The Complete Barefoot Contessa Collection

“Ina’s approach to entertaining, and life, is really all about having fun.” –SALON



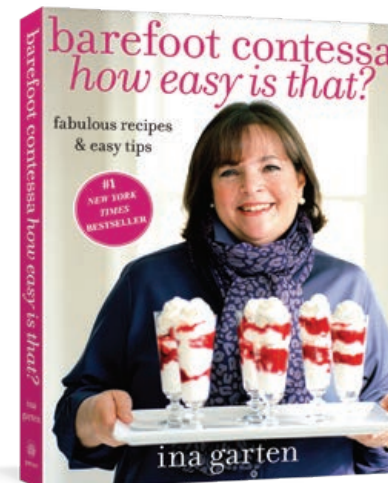
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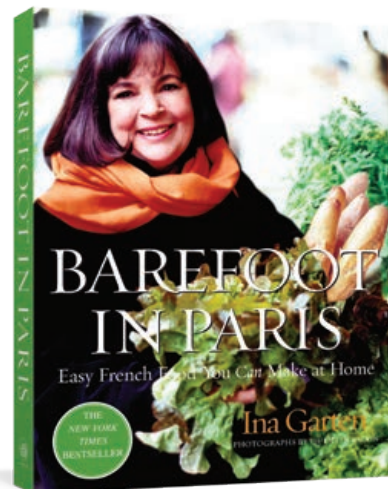
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# What's for Dessert

Simple Recipes for Dessert People

BY CLAIRE SAFFITZ

The follow-up to the bestselling *Dessert Person*, with more than 100 recipes for all occasions.



Claire Saffitz returns with indulgent recipes for all dessert people—whether they're into impressive-yet-easy molten lava cakes, comforting rice pudding, or decadent chestnut brownies. In this collection, America's favorite "dessert person" shares recipes for cakes, pies, galettes, soufflés, tarts, cobblers, bars, custards, and cookies, all crafted to be as streamlined as possible. (No stand mixer? No problem! You won't need one.) Each recipe is efficient, from a Whipped Tres Leches Cake with Hazelnuts to Caramel Peanut Popcorn Bars. Fans will find the warmth, encouragement, and deliciously foolproof recipes with loads of troubleshooting advice that they've come to count on from Claire.

**Claire Saffitz** is the bestselling author of *Dessert Person* and host of the eponymous cookbook companion series on YouTube with nearly 1 million followers. She lives in and out of New York City with her husband, two cats, and her chickens.

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135 FULL-COLOR PHOTOS  
8 X 11 • 368 PAGES  
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## Blueberry Buckle

with Cornflake Streusel

One of my favorite things about summer is spending time on Cape Cod with my family and eating my mom's blueberry buckle. It's a Martha Stewart recipe from many years ago, and it first introduced me to buckles, a category of streusel-topped cakes that incorporate lots of fruit. What I love about Martha's recipe is that it's almost more fruit than cake, featuring clusters of berries barely held together by a tender batter. I wanted to create a similar blueberry buckle that incorporated the flavors and textures of corn, since corn and blueberries are natural partners. I do this two ways: First, crushed cornflakes are worked into the streusel topping, contributing a light and satisfying crunch, and second, cornmeal is added to the batter, providing some textural contrast against the soft berries. Serve the buckle with vanilla ice cream for dessert and then enjoy again for breakfast the next morning, which is how we eat Martha's.

**SERVES 12**  
**DIFFICULTY:** 1 (Very Easy)  
**ACTIVE TIME:** 35 minutes  
**TOTAL TIME:** 2 hours  
20 minutes, plus time to cool  
**SPECIAL EQUIPMENT:**  
10-inch springform pan,  
hand mixer

### STREUSEL

1 cup all-purpose flour (4.5 oz / 130g)  
½ cup packed light brown sugar  
(3.5 oz / 100g)  
½ teaspoon Diamond Crystal kosher  
salt or ¼ teaspoon Morton kosher salt  
½ teaspoon ground cinnamon

1 stick unsalted butter (4 oz / 113g),  
cut into ½-inch pieces, at room  
temperature

1 cup cornflakes (TK oz / TKg), lightly  
crushed

### CAKE

Melted butter for the pan  
¾ cups all-purpose flour  
(13.3 oz / 378 g)  
½ cup coarse-ground yellow cornmeal  
(TK oz / TKg)  
1½ teaspoons Diamond Crystal kosher  
salt or ¾ teaspoon Morton kosher salt  
½ teaspoon baking powder  
½ teaspoon baking soda

1 cup granulated sugar (7 oz / 200g)  
2 teaspoons finely grated lemon zest  
10 tablespoons unsalted butter  
(5 oz / 142g), at room temperature  
2 large eggs (3.5 oz / 100g), at  
room temperature  
½ cup buttermilk (4.2 oz / 120g), at  
room temperature  
1 teaspoon vanilla extract  
1½ pounds (680g) fresh or frozen (but  
not thawed) blueberries (2 dry pints /  
about 4 cups)

**MAKE THE STREUSEL:** In a medium bowl, whisk together the flour, brown sugar, salt, and cinnamon until combined. Add the butter to the bowl and mash with a fork until the pieces are blended into the dry ingredients but the mixture is still floury, then use your fingertips to work the mixture until you have moist crumbs that hold together easily when squeezed and no dry spots. Add the crushed cornflakes and toss gently to distribute them throughout the streusel. Set aside.

**PREHEAT THE OVEN AND PREPARE THE PAN:** Arrange an oven rack in the center position and preheat to 350°F. Brush the bottom and sides of a 10-inch springform pan with melted butter. Line the bottom with a silicone or parchment round and set the pan aside.

**MIX THE DRY INGREDIENTS:** In a medium bowl, whisk together the flour, cornmeal, salt, baking powder, and baking soda until combined. Set aside.

**CREAM THE SUGAR, ZEST, AND BUTTER:** In a large bowl, combine the granulated sugar and lemon zest and massage the mixture with your fingertips until it's very fragrant and looks like wet sand. Add the butter and beat with a hand mixer on medium-low speed until combined, then increase the speed to medium-high and beat, pausing occasionally to scrape down the sides of the bowl with a flexible spatula, until the mixture is pale and fluffy, about 4 minutes (for a visual, see Creaming Butter and Sugar, page 000).

**BEAT IN THE EGGS:** Beat in the eggs one at a time on medium-high until smooth, then continue to beat until the mixture is very light, thick, and creamy, about 2 minutes longer.

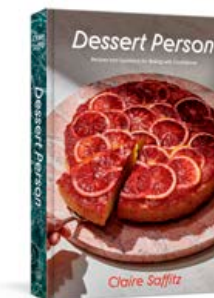
**MAKE THE BATTER:** Reduce the mixer speed to low and add about one-third of the dry ingredients, mixing just until incorporated, then add half of the buttermilk and mix until combined. Add the remaining dry ingredients in two additions, alternating with the remaining buttermilk and vanilla, and mix just until the last traces of flour disappear. Switch to a flexible spatula and fold the batter several times, scraping the bottom and sides of the bowl, to make sure it's evenly mixed (it will be thick). Add the blueberries—it will seem like a lot of berries for the amount of batter, but that's right—and

Easy Cakes

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ALSO AVAILABLE



DESSERT PERSON  
9781984826961







“This book celebrates the vast and beautiful spectrum of desserts: those baked in the oven, cooked on the stovetop, and chilled in the freezer; served large-format and individually; free form and composed. Whether you’re into stovetop flambés, baked soufflés, or simple loaf cakes, there’s truly a dessert here for everyone.”





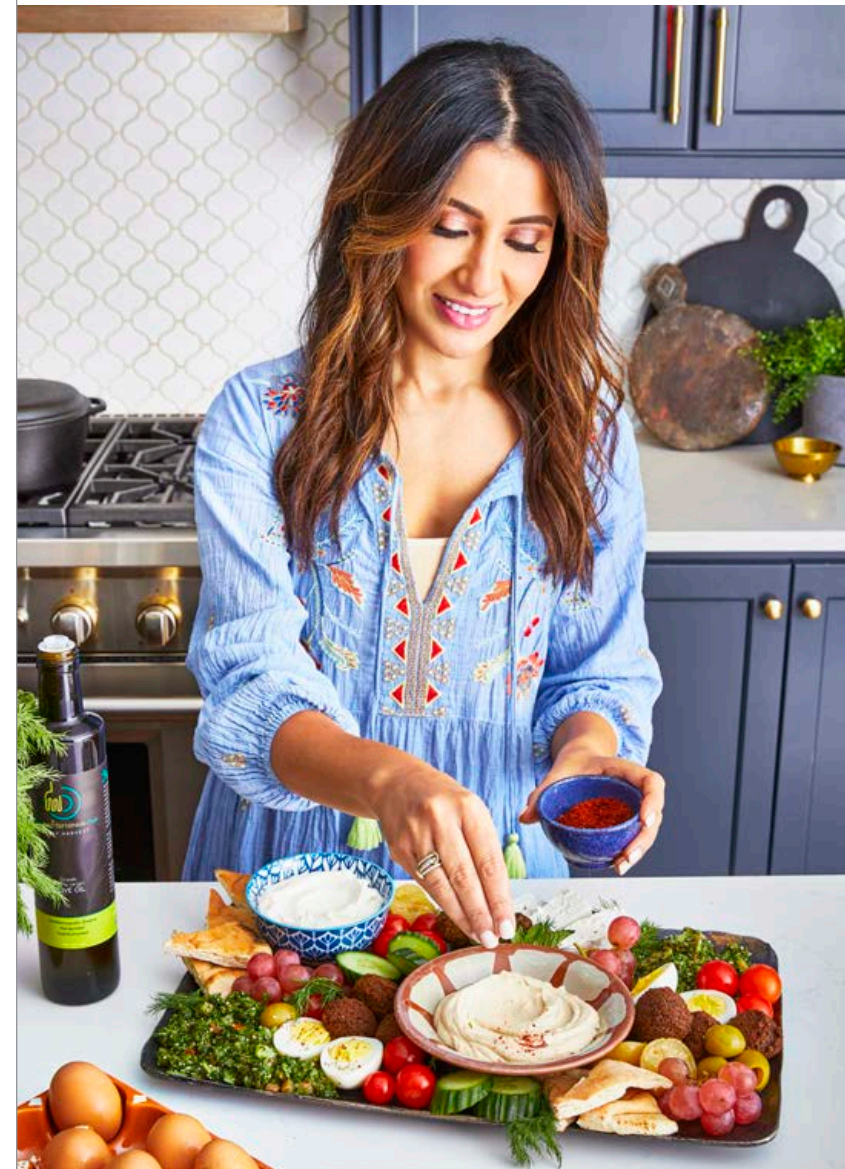


# The Mediterranean Dish

120 Bold and Healthy Recipes You'll Make on Repeat

BY SUZY KARADSHEH

The highly anticipated debut cookbook from the creator of The Mediterranean Dish website, with 120+ recipes for bright and flavorful Mediterranean diet-inspired meals.



Suzy Karadsheh's modern Mediterranean cooking reflects the rich and complex traditions from the Middle East to Greece and southern Spain to Morocco and Tunisia, as well as inspiration from her new Southern American roots. In her first and long-awaited cookbook, she uses the vibrant flavors of these regions in practical and weeknight-easy recipes like Chicken Shawarma Bowls, Garlicky Spinach and Chickpea Soup with Lemon and Pecorino-Romano, Middle Eastern Rice Pilaf with Toasted Vermicelli and Pine Nuts, Orange-Cardamom Olive Oil Cake, and of course Homemade Pita Bread to serve with just about everything. Suzy's winning combination of approachable instructions, reliable recipes, charming stories, and simple assemblies is sure to thrill anyone hungry to eat healthier food that bursts with flavor and spice.

**Suzy Karadsheh** is the founder of the website The Mediterranean Dish, the leading site for modern Mediterranean cooking and lifestyle. She has been featured on the *Today* show, *Delish*, *The Kitchn*, and more. She was born and raised in Port Said, Egypt, and now lives in Atlanta, Georgia, with her husband, two daughters, and dog, Max.

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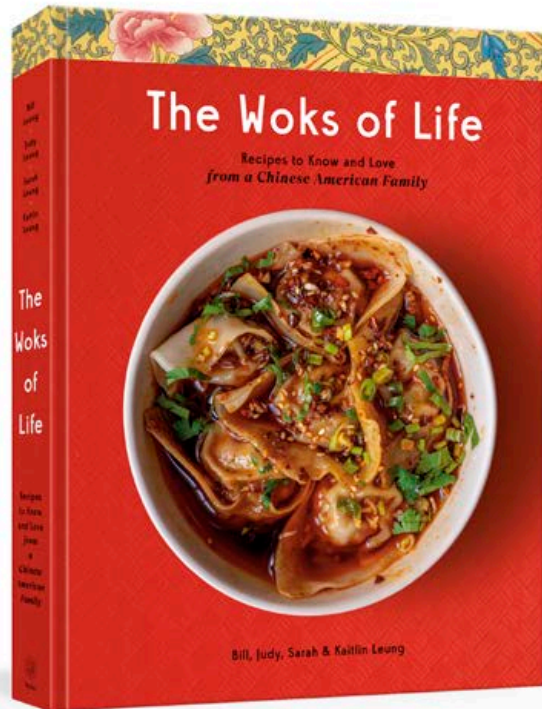


“I aim to help you reap the joys of Mediterranean cooking anywhere—no ‘chefy’ skills or fancy tools required!”









# The Woks of Life

Recipes to Know and Love from a Chinese American Family

BY BILL, JUDY, SARAH, AND KAITLIN LEUNG

The family behind the acclaimed blog *The Woks of Life* shares 100 of their favorite home-cooked and restaurant-style Chinese recipes.



In their debut cookbook, the Leung family shares a wide range of dishes, from approachable meals like Shortcut Dan Dan Noodles and Sesame Crusted Tofu to celebratory ones like Cantonese Roast Duck, plus a collection of dim sum favorites. Filled with gorgeous photography and family storytelling, the book offers comprehensive guidance for readers looking to shop in Chinese markets to stock their pantry, a list of essential tools for making Chinese dishes, and more than a few of the Leungs' game-changing cooking secrets, too. Whether you're new to Chinese cooking or already dabble in bean paste and chili oil, this cookbook will no doubt inspire and satisfy anyone who is nostalgic for their favorite Chinese dishes.

**The Woks of Life** includes **Judy Leung**, designated translator and culinary researcher; **Bill Leung**, who specializes in all things Cantonese and American Chinese takeout; **Kaitlin Leung**, younger daughter and master of sauces and condiments; and **Sarah Leung**, older daughter and photographer with a penchant for quick and easy recipes.

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油爆虾 - yóu bào xiā

## Oil-Crackling Shrimp

Wok-fried in a generous amount of hot, ginger-infused oil, these extra-large shrimp (usually whole, head and shell on) crackle and “explode” in the wok. While we’ve shared the traditional Shanghaiese version on the blog, this recipe is even easier, as we use peeled shrimp (no need to trim the legs or devein them yourself). In either recipe, the signature step is wok-frying the shrimp in oil at a high temperature to form a delicious crispy crust that the savory, slightly tangy sauce can cling to.

**PREPARE THE SHRIMP:** Pat the shrimp dry with a paper towel. In a large bowl, toss the shrimp with the cornstarch until evenly coated.

**PREPARE THE SAUCE:** In a medium bowl, make the sauce by combining the garlic, hot water, Shaoxing wine, sugar, light soy sauce, ketchup, oyster sauce, sesame oil, Worcestershire sauce, dark soy sauce, and white pepper.

**ASSEMBLE AND SERVE:** Add the peanut oil to a wok set over high heat and stir until the oil just begins to smoke lightly.

You will need to fry the shrimp in two batches, for three rounds of frying for each batch. Carefully lower half the shrimp into the hot oil all at once, shallow-frying them for about 5 seconds. Turn them over and cook for another 5 seconds. Scoop them up with a spider or metal strainer and let the excess oil drain back into the wok. Set the shrimp on a plate and let the oil heat back up until it’s just beginning to smoke once again. Repeat with the second batch of shrimp.

Repeat this flash-frying two more times. This cooks the shrimp through and gives them a tasty, crispy coating. Transfer the shrimp to a sheet pan to drain (no need for a wire rack).

Turn off the heat under the wok and scoop the oil into a medium heatproof bowl, leaving about 1 tablespoon behind in the wok.

Turn the heat under the wok to medium. Add the ginger and white parts of the scallions. Cook for 30 seconds, until fragrant and caramelized. Add the sauce and turn up the heat, bringing the sauce to a simmer. Stir for 30 seconds to sear the sauce against the hot wok, creating wok hei and reducing the liquid slightly.

Add the shrimp to the wok and stir-fry for 15 to



“This book reflects on the dishes woven into the fabric of our lives, from generation to generation in our family, and maybe in yours, too.”









# All About Cookies

BY CHRISTINA TOSI

A mind-blowing collection of new cookie recipes and inspiration for creating your own masterpieces, from the founder of Milk Bar.



Presenting 100 recipes for Milk Bar favorites and ingenious new creations, **Christina Tosi** invites you into a cookie wonderland that includes crispies, sandies, sammies, bars, and even no-bakes. Here she marries two classics to create a S'Moreo, takes you on a flavor journey with Hot Honey Grahams, and blows minds with the Jelly Donut-Cookie Sandwich. She also shows you how to mix and match flavors and textures so that you too can become a cookie wizard, whether you're a new baker or a pro.

**Christina Tosi**, the two-time James Beard Award-winning chef and owner of Milk Bar, is a judge on Fox's *MasterChef Junior* series, was featured on the hit Netflix docu-series *Chef's Table: Pastry*, and hosts the Netflix series *Bake Squad*. She is the author of *Momofuku Milk Bar*, *Milk Bar Life*, *All About Cake*, and *Milk Bar: Kids Only*. Cookies were the first thing she ever baked.

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## COOKIE COOKIES

Makes 12 cookies

We've never been one to chase trends. I'd much rather work heads down, sleeves rolled up, chasing what's inside my own imagination and curiosity. But ... I'm not blind. I scour the aisles of the grocery store and follow Instagram baking accounts, and every so often a food trend steals my attention. For example: the tiny pancake cereal craze of 2020. Tiny, adorable, golden pancakes made on a griddle and served in a bowl with milk. What is not to love?! This cookie reminds me that dessert can have a sense of humor, that there is room for personality and joy in even the smallest corners of your cookie cookbook.

Then, since I was thinking about breakfast, I remembered, the grocery run many years ago where I FINALLY convinced my mom to buy me a box of Cookie Crisp. I was so enamored with the idea of eating tiny cookies for breakfast, that is one of my top ten food memories. So now, I present to you cookies that taste like cookies that taste like cereal.

—These cookies bake slow and low for maximum crunch.

170g	unsalted butter, softened	1½ sticks (12 T)
175g	sugar	¾ cup + 2 T
1	large egg	
2g	vanilla extract	½ tsp
2g	water	½ tsp
145g	flour	1 cup
20g	cocoa powder	½ cup
4g	kosher salt	1 tsp
6g	baking soda	½ tsp
170g	chocolate chips	1 cup
55g	Cookie Crisp cereal	½ cups

1. Heat the oven to 275°F. Pan-spray or line two half-sheet pans with parchment paper or silicone baking mats.

2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on medium-high for 2 to 3 minutes until well combined. Scrape down the sides of the bowl and add the egg, vanilla, and water and mix for 2 more minutes.

3. Add the flour, cocoa powder, salt, and baking soda and paddle on low speed until just combined, about 20 seconds.

4. Paddle in the chocolate chips and mix until well incorporated.

5. Scoop the dough into 1-tablespoon balls onto the prepared pans 3 to 4 inches apart. (These cookies spread!) Place 5 pieces of Cookie Crisp cereal on each scoop of dough. I place 1 on top and 4 all around on the sides of the small scoop.

6. Bake at 275°F for 25 minutes. These cookies won't change color much, so make sure you set your timer: if they don't turn out as crispy as you would like, bake for 2 to 3 minutes longer next time.

7. Let the cookies cool briefly on the pans, then transfer to a cooling rack. Share immediately unless you have enviable self-control. If you do have cookies left over, store them in an airtight container for up to 1 week.

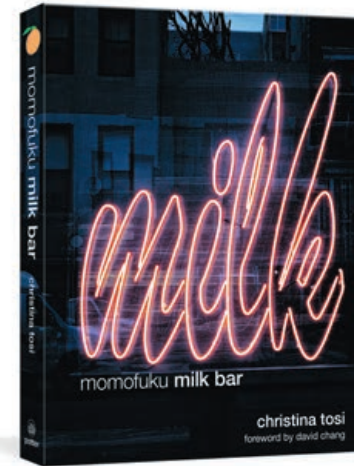


“For those of you who think a cookie is just a cookie, welcome to our crazy, amazing love affair with the most unsung hero of pastry. A few batches with me, and I promise you'll never look at cookies the same way again.”





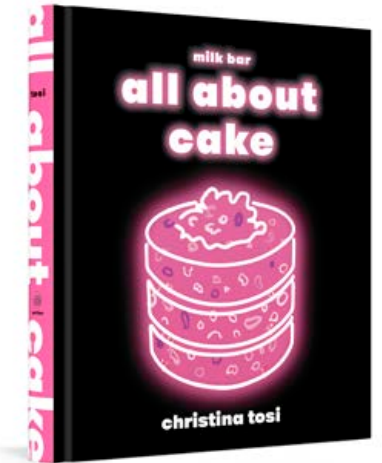
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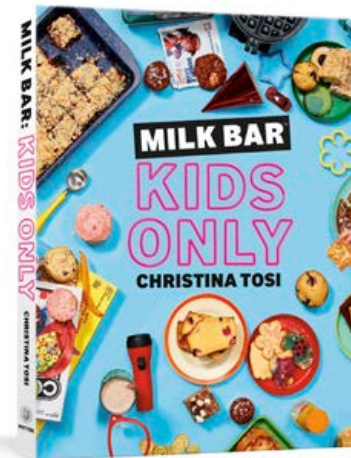
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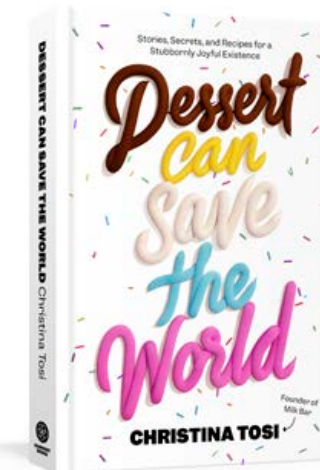
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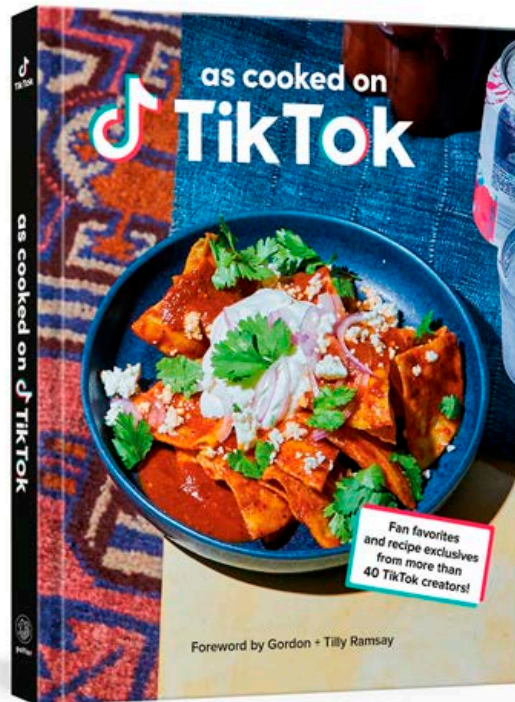
DESSERT CAN SAVE  
THE WORLD  
HARMONY 9780593231944



“If there’s anyone who knows how to transform a classic dessert into something incredible, it’s chef Christina Tosi.”

—BUZZFEED





# As Cooked on TikTok

Fan Favorites and Recipe Exclusives from More Than 40 TikTok Creators!

BY TIKTOK  
FOREWORD BY GORDON & TILLY RAMSAY

Featuring more than 60 iconic and brand-new recipes from TikTok creators around the globe.



If you're one of the 1 billion+ users who find delicious inspiration on TikTok, welcome to your new favorite cookbook! Recipes include the quick-and-easy Ramen Carbonara from @cookingwithlynja, The Ultimate Breakfast Sandwich from @thekoreanvegan, extra-saucy Parmesan and Garlic Chicken Wings from @thegoldenbalance, to Cloud Bread from @myhealthydish, plus tips and techniques from star chefs like Ming Tsai, Alex Guarnaschelli, and The Pasta Queen. Each recipe also includes a QR code so you can go straight to that creator's page and cook "together!"

With billions of views and millions of fans worldwide, home cooks turn to **TikTok** food videos every day to discover and re-create the hottest trends in their home kitchens. TikTok food creators are changing the way people cook and think about food, and are creating exciting new culinary classics that reach across time zones and oceans to inspire and entertain.

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7 X 9 • 192 PAGES  
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"Here you'll find incredible recipes from talented cooks who are making food that's original, fun, and what you want to eat every single day."



- 1 slice sourdough bread
- 1 tablespoon pesto, homemade or store-bought
- 1 large egg
- Salt and freshly ground black pepper
- Red pepper flakes, plus more for serving (optional)
- 2 tablespoons ricotta cheese
- 1/2 small avocado, thinly sliced
- Honey, for serving
- Flaky salt, for serving (optional)

## pesto egg toast

@amywillichowski

This is one of those techniques that's been around for a while, but Amy's spicy-sweet serving directions might have had something to do with her version taking off on TikTok. To make them, all you need is 1 tablespoon of pesto per egg (take note if you're scaling up) and diligence so the pesto doesn't burn. You'll be rewarded with crisp, herby eggs and a payoff-to-effort ratio so high it almost feels like cheating.

Toast the bread.

Meanwhile, put the pesto in a small nonstick frying pan and spread it around with a spatula so it evenly coats the pan. Warm the pesto over low-medium heat.

When the pesto starts to bubble, crack the egg into the pan. Season the egg with salt, black pepper, and red pepper flakes (if using). Fry the egg to your preferred doneness (Amy likes over medium with just a little yolk run), reducing the heat if the pesto starts to burn.

Spread the ricotta on the toast, then smash the avocado with a fork over the ricotta. Top with the pesto egg and drizzle with honey. If desired, sprinkle with flaky salt and/or red pepper flakes.











# Sundays with Sophie

Family Recipes from Our Table to Yours

BY BOBBY FLAY WITH EMILY TIMBERLAKE AND INSPIRATION FROM SOPHIE FLAY

Pull up a chair with Bobby Flay and his all-time favorite person to cook for, his daughter, Sophie, as they share favorite recipes from their family kitchen.



Inspired by the spirit of Sunday dinners—gathering around the table for delicious, comforting meals with family and friends—these are the heartfelt dishes Bobby cooks for the people he loves, whether it's Sophie's favorite deli-style chicken salad or an elegant and simple mafaldine that Sophie affectionately calls "the shrimp pasta." With Bobby as your guide and Sophie as spirited sous-chef, you'll feel like you're cooking right alongside the dynamic duo while building a repertoire of classic, adaptable recipes that will make you a better cook.

**Bobby Flay** is one of the country's most celebrated chefs, restaurateurs, media personalities, and authors. A James Beard Award winner, he is the author of 17 cookbooks, and has starred in many Food Network programs. In 2015, he became the first chef to be awarded a star on the Hollywood Walk of Fame. Bobby divides his time between New York and Los Angeles, where he lives with his two Maine Coon cats, Nacho and Stella.

**Sophie Flay** is a community journalist for ABC7 news in Los Angeles and has previously appeared alongside her father on *Beat Bobby Flay*, *Brunch @ Bobby's*, and *The Flay List*.

**Emily Timberlake** is the coauthor of the *New York Times* bestseller *Foodheim* with Eric Wareheim and has contributed to the *Los Angeles Times*, *San Francisco Chronicle*, *Taste*, *Punch*, and more.

## Red Curry Roasted Chicken

with Ginger and Lemongrass

I have my good friend Jet Tila to thank for this recipe. I heard him talking about it somewhere and realized that I had many of the key ingredients, like red curry paste and coconut milk, in my pantry already. If you want a full-flavored version of a roasted chicken on a Sunday night, try this one. Your taste buds will be dancing for hours. Thanks, Jet!

**Note:** You can either butterfly the bird yourself by using poultry shears to cut along both sides of the backbone and removing it or you can ask your butcher to do it.

1. In a blender, combine the ginger, garlic, lemongrass, scallions, cilantro, honey, 1 tablespoon pepper, the curry powder, curry paste, tamar, and coconut milk. Blend until smooth.
2. Pour the marinade into a 2-gallon resealable plastic storage bag set inside a large bowl. Add the chicken to the marinade, seal the bag, and massage the marinade into the chicken. Refrigerate for at least 4 hours and up to 8 hours.
3. Remove the chicken from the refrigerator 30 minutes before cooking to take the chill off. Set an oven rack in the middle position and preheat the oven to 375°F.
4. Line a large sheet pan with foil and set a wire rack on the foil. Lay the chicken skin side up on the rack and tuck the wings under the chicken. Roast until the chicken is cooked through and the juices run clear, 45 minutes to 1 hour.
5. Remove from the oven and rest for at least 10 minutes.
6. Preheat a charcoal or gas grill to medium-high heat and lightly oil the grates. (Or if cooking indoors, preheat your oven's broiler.) Place the chicken skin side down on the grill (or on a sheet pan with a wire rack, skin side up under the broiler) and cook until the skin is lightly charred in spots, 5 to 10 minutes. Remove from the grill (or broiler) and let rest for 5 minutes.
7. Cut the chicken into pieces, garnish with cilantro leaves, and serve with lime wedges and sweet chili sauce on the side.

### Serves 4

- 1 tablespoon grated fresh ginger
- 6 garlic cloves, grated (about 2 tablespoons)
- 2 tablespoons finely minced lemongrass
- 2 tablespoons sliced scallions
- 2 tablespoons chopped fresh cilantro leaves
- 1 tablespoon honey
- Freshly ground black pepper
- 2 tablespoons curry powder
- ¼ cup red curry paste
- ½ cup tamar
- 1 cup canned full-fat coconut milk
- 4-pound whole chicken, butterflied, backbone removed (see Note)
- Neutral oil, such as avocado or canola, for the grill
- Fresh cilantro leaves, for garnish
- Lime wedges, for serving
- Thai-style sweet chili sauce, for serving



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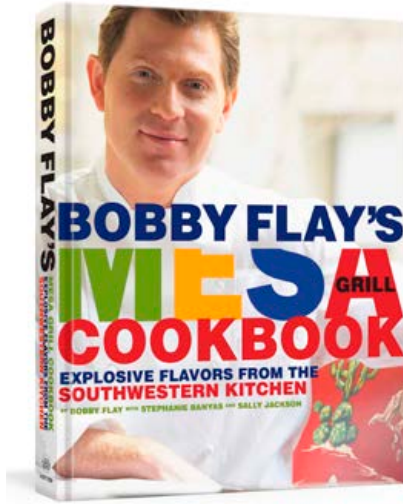


“This book is a product of real-life moments. It’s not just for one day of the week and it’s not just things I cook for Sophie. In this case, ‘Sunday’ represents any day that calls for delicious, easy-to-create dishes.”

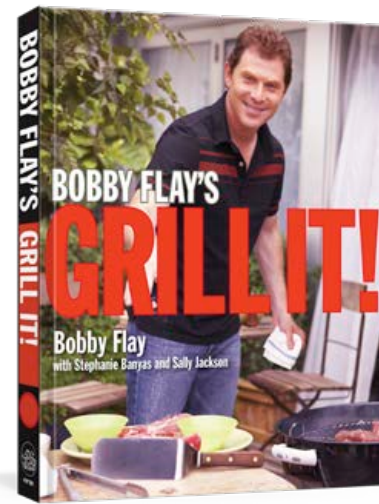




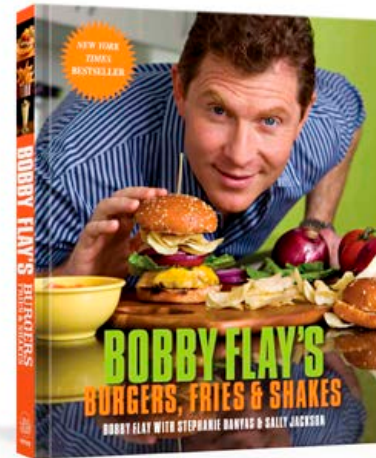
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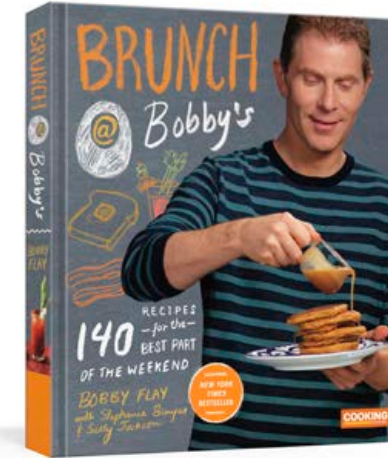
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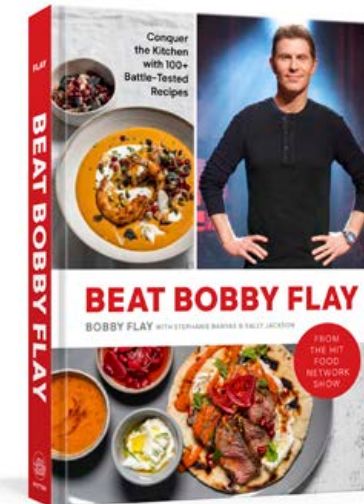
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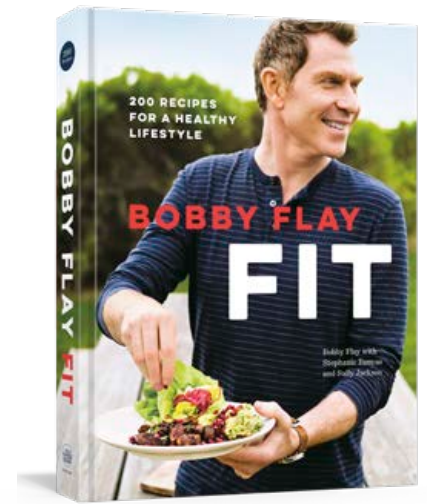
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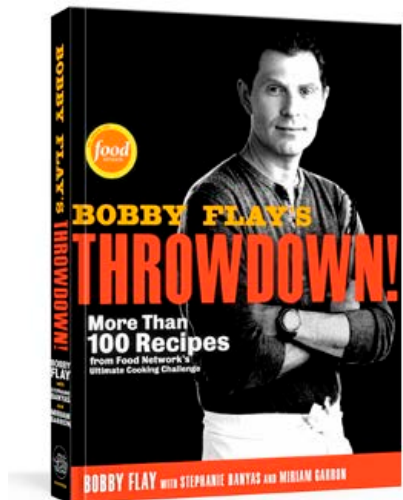
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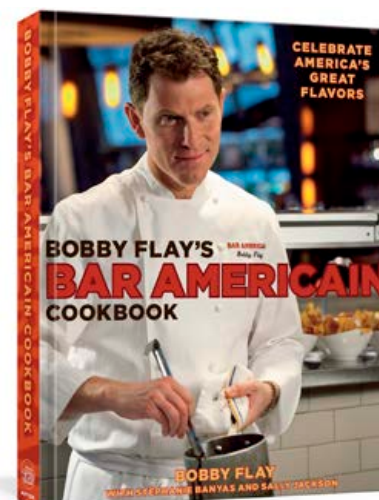
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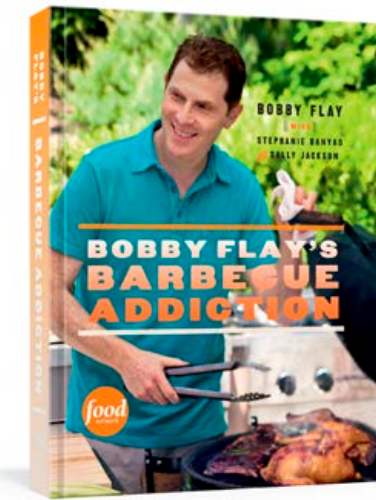
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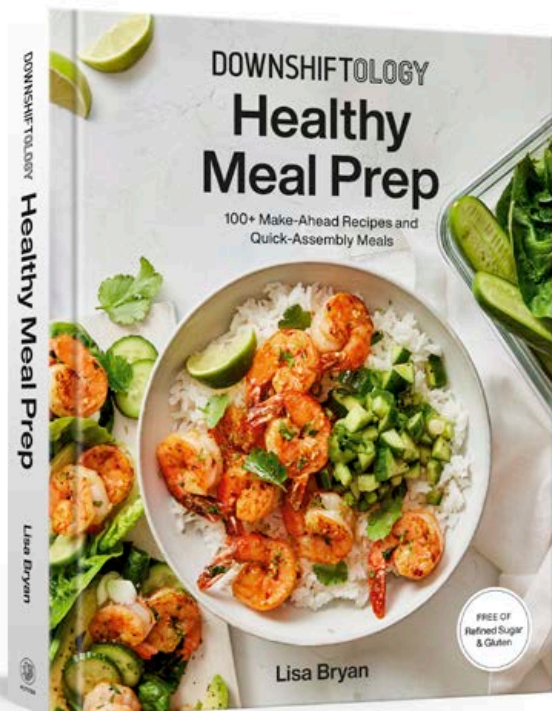
BOBBY AT HOME  
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“As a chef, I wake up thinking about food.”

—BOBBY FLAY





# Downshiftology Healthy Meal Prep

100+ Make-Ahead Recipes and Quick-Assembly Meals

BY LISA BRYAN

Discover a simpler, more balanced way to meal prep so you can whip up healthy, gluten-free dishes while saving time in the kitchen.



Lisa Bryan, creator of the popular blog and YouTube channel Downshiftology, discovered that by prepping a handful of ingredients at the start of the week and then mixing and matching them, she could enjoy a variety of quick-assembly meals and snacks throughout the week. Here she shares her method, along with more than 100 simple big-batch recipes that can either be frozen or repurposed into delicious meals that don't resemble leftovers. Lisa's approachable method for eating well and preparing meals with ease will inspire home cooks who want to make healthy meals without a fuss.

**Lisa Bryan** is a whole food lover, meal-prep fanatic, massive wanderluster, and YouTuber with more than 2 million subscribers. Her step-by-step tutorial videos bring her healthy recipes to life and give her audience the inspiration and confidence they need in the kitchen. She lives in sunny Southern California.

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## Mediterranean Sheet Pan Eggs

This might just be one of my favorite "cooking for a crowd" breakfast recipes. It looks fancy and impressive, but thankfully, it's so incredibly easy to make. Depending on the time of year, you can also switch up the ingredients based on seasonality, or a holiday or brunch theme. If that weren't enough, sheet pan eggs have something else going for them—their thin, square shape makes them perfect for topping on toast, rolling into a tortilla, or becoming the base of a breakfast salad. Endless options! **serves 12**

- 2 cups cherry tomatoes, halved
- 6 cloves garlic, minced
- 1/2 red onion, thinly sliced
- 2 tablespoons, olive oil
- 14 large eggs
- 1 medium zucchini, thinly sliced
- 2 cups baby arugula
- 1/2 cup feta cheese
- Salt and pepper, to taste
- Extra arugula and feta cheese for garnish

1. Preheat the oven to 400°F. Drizzle the cherry tomatoes, garlic, and red onion with olive oil and toss to coat. Place on a rimmed half sheet pan (16"x13"). Bake for 15-20 minutes, or until the tomatoes start to blister.
2. While the tomatoes are roasting, whisk the eggs together in a large mixing bowl. Add the zucchini, arugula, feta cheese, salt and pepper, then stir to combine.
3. Remove the sheet pan from the oven, give the tomatoes a toss with a spatula, then pour the egg mixture on top. Reduce the oven temperature to 350°F and bake for approximately 20 minutes, or until the eggs are just cooked through.

### storage

The eggs are best stored in an airtight container in the fridge for up to 4 days, with parchment paper between the slices. You can also store them in the freezer for up to 3 months, but due to the amount of moisture in the tomatoes and zucchini, it will become slightly watery when reheated from frozen, so I suggest swapping those veggies out for bell pepper and asparagus if freezing.

### reheating

Warm slightly in the microwave or toaster oven before serving.

Serving: 1 piece  
Calories: 732kcal  
Carbohydrates: 21g  
Protein: 40g  
Fat: 56g  
Saturated Fat: 9g  
Cholesterol: 94mg  
Sodium: 140mg  
Fiber: 11g  
Sugar: 8g

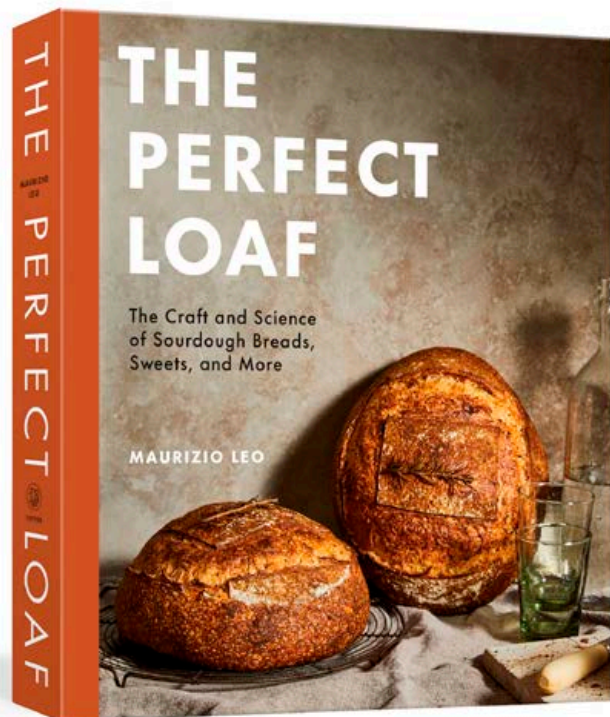


“My hope is you’ll create sustainable, healthy habits with a new approach to meal prep that’s full of variety in nutrients, vibrant colors, and delicious flavors.”









# The Perfect Loaf

The Craft and Science of Sourdough Breads, Sweets, and More

BY MAURIZIO LEO

The authoritative sourdough baking bible for a new generation. Build confidence in the craft with Maurizio Leo, the renowned blogger and go-to expert for both beginner and experienced sourdough bakers.



One of the internet's most popular baking teachers, Maurizio Leo now brings the impeccably detailed techniques, foolproof recipes, and generous teaching style from his beloved blog *The Perfect Loaf* to a groundbreaking debut cookbook that delves into the fundamentals of sourdough—and gives you the tools and confidence to explore beyond them. Recipes cover flavorful essential loaves, including a beginner's loaf, focaccia, sandwich bread, baguettes, brioche, and German rye bread. This is not just a bread book, though; well beyond traditional loaves, Maurizio presents a range of naturally leavened baked goods, including crowd-pleasing favorites like pizzas, bagels, biscuits, pita, English muffins, and even sweet treats like cinnamon rolls, crostata, and banana bread.

**Maurizio Leo** is the creator of the award-winning sourdough blog *The Perfect Loaf*, a resident bread baker at *Food52*, and a regular contributor to the King Arthur baking blog. Maurizio has written articles for *Edible New Mexico*, the Bread Baker's Guild of America, and *Bread Magazine*. He's spent the past decade baking bread in Albuquerque, New Mexico.

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## SOFT DINNER ROLLS

A shiny, soft, and buttery roll topped with coarse sea salt—perfect for Thanksgiving or any holiday meal

### BAKING TIMELINE

- 1 Levain  
12 hours
  - 2 Mix  
3 Bulk Fermentation  
3 hours 30 minutes
  - 3 Divide and Preshape
  - 4 Proof  
2 to 3 hours
  - 5 Bake  
40 minutes in the oven
- TOTAL**  
18 19 hours 10 minutes

**THE TEXTURE** and flavor of these rolls are everything I look for in the archetypal buttery dinner roll. Using sourdough and added fermentation time, the rolls also exhibit very gentle sour notes reminiscent of mild buttermilk, which helps elevate the simple roll to something much more gratifying. To make these rolls, I opt for using a technique called tangzhong (see Tangzhong, page 000, for more information on this technique), which is the act of precooking some of the flour in the recipe with a liquid, typically milk, until the mixture turns into a thick paste. Adding this paste to the dough brings extreme tenderness and a little extra sweetness making for extraordinarily tender and squishy rolls.

One of my favorite uses for these rolls is as mini-French toast slices. Slice the rolls in half vertically, let them sit out uncovered overnight to firm, then proceed with soaking them in your favorite French toast custard before cooking them on a griddle.

recipe continues

### VITALS

Total dough weight	1,200g
Pre-fermented flour	12.5%
Levain	37.1%
Hydration	43.0% (see Note [5% direction])
Yield	Sixteen 70g pull-apart rolls based in a 9-inch square pan

### TOTAL FORMULA

INGREDIENT	BAKER'S %	WEIGHT
White Flour (~11.5% protein)	68.0%	402g
High-protein white flour (~12.2%-14% protein)	25.0%	148g
White Flour (~11.5% protein) (tangzhong)	7.0%	41g
Whole milk (tangzhong)	20.0%	166g
Unsalted butter	16.0%	95g
Superfine sugar	9.0%	53g
Water	43.0%	254g
Fine sea salt	1.0%	1g
Sourdough starter	5.0%	30g

**ADDITIONAL INGREDIENT**  
Egg wash: 1 egg and 1 tablespoon of milk or heavy cream  
Coarse sea salt, for topping (optional)

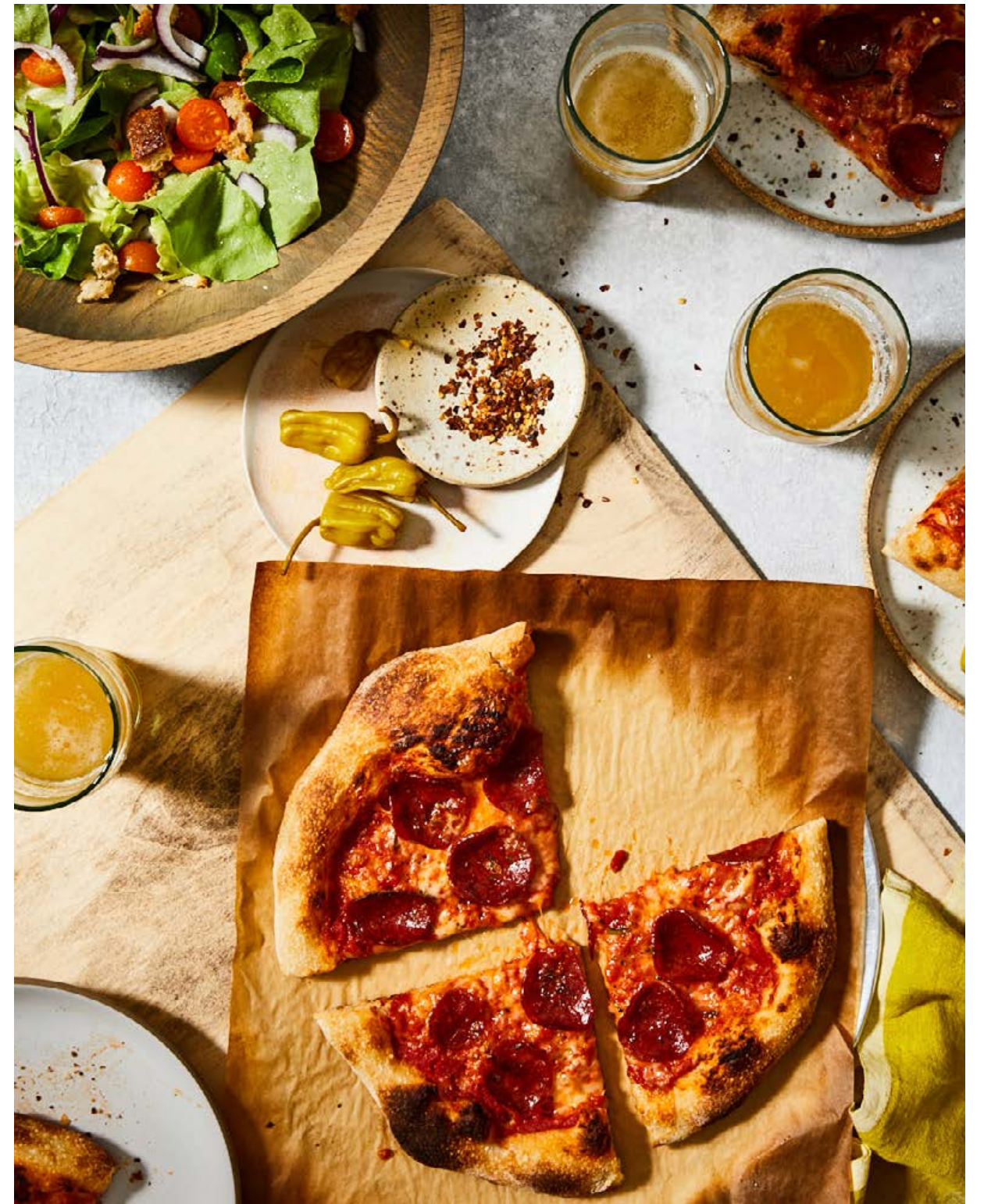
BUNS, ROLLS & MORE

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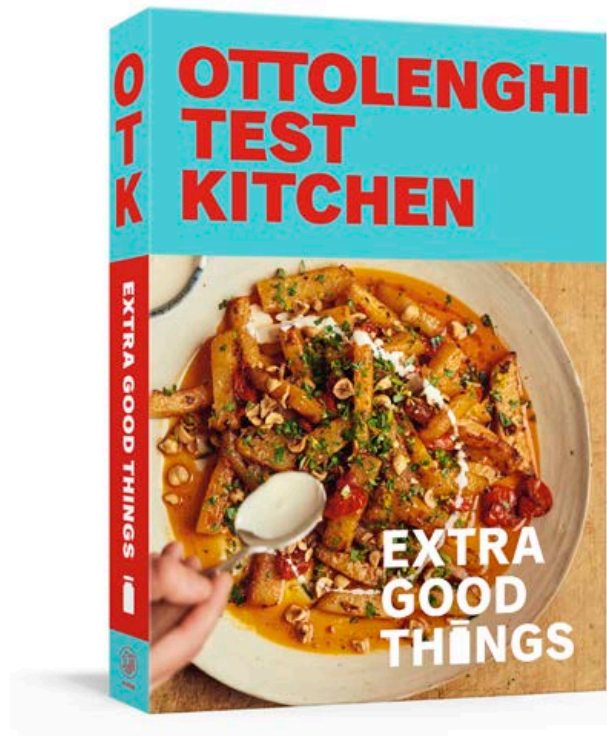


“The baker’s journey is full of moments of satisfaction, especially that moment when we pull a loaf from the oven that has us gasp in contentment.”









# Ottolenghi Test Kitchen: Extra Good Things

BY NOOR MURAD AND YOTAM OTTOLENGHI

The *New York Times* bestselling author and his superteam of chefs deliver maximum-flavor recipes with next-level finishing touches that make every dish pop.



*Extra Good Things* is all about the secret culinary weapons—condiments, sauces, dressings, and more make-ahead items—that can turn a good meal into something spectacular. The abundant, vegetable forward-recipes in this collection give you a delicious, hearty dish, plus that special takeaway—a sauce, a sprinkle, a pickle—that you can repurpose time and time again. Whether it's a tart, sassy punch of pickled chile or an herbaceous salsa to lighten and brighten, these adaptable, homemade ingredients will make any dish undeniably "Ottolenghi."

The **Ottolenghi Test Kitchen** was founded by Yotam Ottolenghi and is headed by Noor Murad alongside a collaborative team of chefs, writers, doers and thinkers: Gitai Fisher, Verena Lochmuller, Chaya Pugh, Tara Wigley, Claudine Boulstridge, Jens Ferdinand, and Clodagh McKenna. Together they cook, taste, converse, and put into writing all the recipes for dishes they truly hope will make it onto your tables.

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**Root vegetables with harissa chickpeas, tahini yoghurt and dukkah**

**Prep time:** 30 minutes  
**Cook time:** 60 minutes

**1/4 celeriac (400g), peeled and cut into 6 wedges (350g)**  
**2 baking potatoes, skin on, each cut into 6 wedges (500g)**  
**1/2 small kabocha or crown prince pumpkin, skin on, seeds removed and cut into 6 wedges (500g)**  
**2 tbsp tomato paste**  
**75ml olive oil**  
**500ml chicken or vegetable stock**  
**1 tin of chickpeas (400g), drained (240g)**  
**1 1/2 tbsp rose harissa**  
**1 lemon**  
**10g dill leaves, roughly chopped**  
**3 tbsp dukkah, store-bought or homemade**

**TAHINI YOGHURT**  
**75g tahini**  
**115g Greek-style yoghurt**  
**2 1/2 tsp lemon juice**  
**2 garlic cloves, crushed**

**DUKKAH (OPTIONAL)**  
**30g blanched hazelnuts, well toasted**  
**30g pine nuts, well toasted**  
**2 tsp coriander seeds, toasted**  
**1 tsp cumin seeds, toasted**  
**1 1/2 tsp black and white sesame seeds, toasted**  
**1 tsp dried oregano**  
**1/2 tsp paprika**  
**salt and black pepper**

**1.** Preheat the oven to 200°C fan.  
**2.** Put the root vegetables, tomato paste, 2 tablespoons of oil, 1 teaspoon of salt and a good grind of pepper into a large roasting tin roughly 38cm x 26cm in size and toss everything together to combine. Pour in the stock, then bake for 30 minutes.  
**3.** Meanwhile, in a medium bowl toss together the chickpeas, harissa, 2 tablespoons of oil and 1/2 teaspoon of salt and set aside.  
**4.** When ready, spoon the chickpea mixture all over the vegetables and turn the oven temperature up to 220°C fan. Return to the oven and bake for another 20 minutes, or until everything is nicely coloured and the vegetables are well cooked. Set aside to cool slightly, about 10–15 minutes.  
**5.** Meanwhile, top and tail the lemon and use a small, sharp knife to cut away the lemon skin and white pith. Cut between the membranes to release the segments, then roughly chop them into 3 or 4 pieces. Transfer the chopped segments and any juices collected (but not the pips) to a bowl along with the dill and the remaining tablespoon of oil.  
**6.** Separately whisk together all the ingredients for the tahini yoghurt with 55ml of water and 1/4 teaspoon of salt until smooth and pourable.  
**7.** Make the dukkah by putting all the ingredients plus 1/4 teaspoon of salt into a food processor and pulsing a few times until the nuts are roughly chopped.  
**8.** To serve, spoon a good amount of the tahini yoghurt over the vegetables, followed by all the dill mixture. Lastly, sprinkle over 3 tablespoons of dukkah and serve the remaining tahini yoghurt and dukkah alongside.

**Make it last: dukkah**  
– Keep in a sealed container on your shelf for up to 3 months.

**Play it forward: dukkah**  
– Dukkah on anything, and we mean literally anything. Noor's latest obsession is chopped Lebanese cucumbers tossed with flaked salt, lemon juice, olive oil and plenty of dukkah.

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ALSO AVAILABLE



OTTOLENGHI TEST KITCHEN:  
SHELF LOVE  
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OTTOLENGHI SIMPLE  
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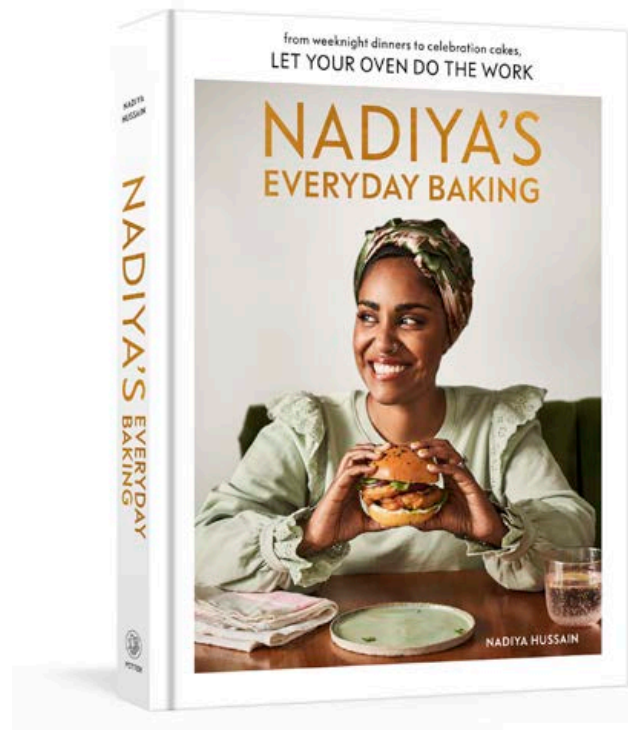






“Accessorizing your plates with pops of texture and color, acidity and heat, and all the magical flavor bombs can make a good meal great.”



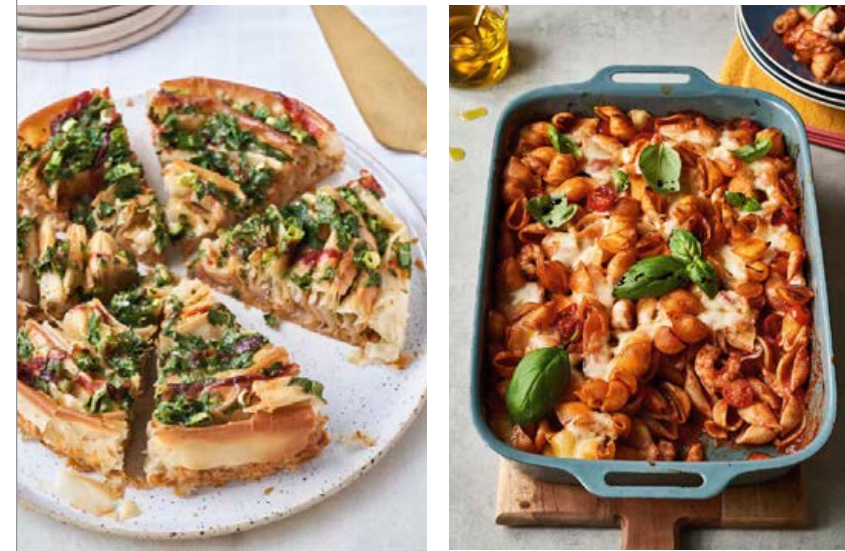


# Nadiya's Everyday Baking

From Weeknight Dinners to Celebration Cakes, Let Your Oven Do the Work

BY NADIYA HUSSAIN

Beloved bestselling author Nadiya Hussain presents more than 90 recipes to bake for every meal, occasion, or mood.



The bestselling author and host of the Netflix series *Nadiya Bakes* and *Time to Eat* shares sweet and savory baking recipes that are sure to please everyone.

Nadiya Hussain knows that what we like to eat depends on the day of the week and our mood. Here she presents nearly 100 simple and achievable oven-to-table recipes for breakfast, dinner, dessert, and everything in between. Whether you're having a lazy "Chill Out Day" that calls for Spring Onion Pancakes or a Baked Shrimp Pasta Dinner, or a "Happy Day" when you want to cook something celebratory (Chocolate Hazelnut Cookie Pie, for instance), Nadiya's recipes are designed to be deliciously satisfying.

**Nadiya Hussain** won season six of *The Great British Baking Show*. She has since hosted 10 BBC cooking shows, including *Time to Eat* and *Nadiya Bakes*, and is the author of both companion cookbooks. She lives in the UK with her husband and three children.

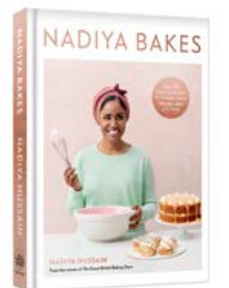
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09/27/22



ALSO AVAILABLE



TIME TO EAT  
9780593233535



NADIYA BAKES  
9780593233733



"Baking doesn't have to be your first love, but perhaps it's waiting to become one of yours, and maybe you'll find the recipe in here to ignite it."

## aromatic chicken biryani

Serves 4-6 Gluten-free

Whether for a midweek dinner, a weekend meal or a big celebration, biryani is always my go-to. What I'm really saying is that you don't need a reason. With saffron-infused rice, aromatic chicken and wilted spring onions, this biryani is baked in the oven for ease and left to steam till just perfect.

Preheat the oven to 180°C/fan 170°C/gas mark 5. You will need a large casserole dish with a tight-fitting lid. Put the oil, garlic, onions, salt, tomato purée, garam masala, paprika and chicken into the dish and mix everything. Sprinkle over the cornflour and mix again.

**For the chicken**  
100ml olive oil  
5 cloves of garlic, minced  
3 onions, sliced  
2 teaspoons salt  
2 tablespoons tomato purée  
3 tablespoons garam masala  
1 tablespoon paprika  
450g diced boneless chicken  
2 tablespoons cornflour

**For the rice**  
250g basmati rice  
750ml water  
1 teaspoon salt  
1 large cinnamon stick  
a large pinch of saffron strands

**To serve**  
a large bunch of spring onions, sliced  
lemon and lime wedges

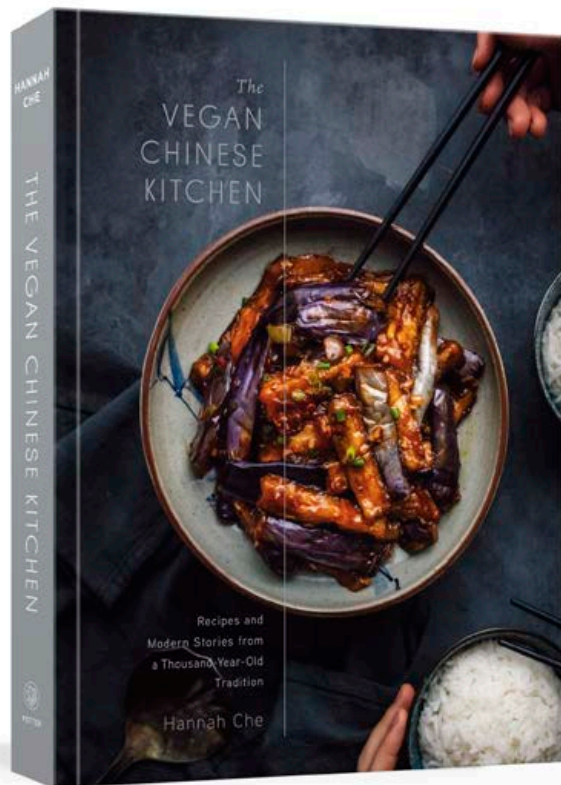
Pop into the oven and bake for 30 minutes. Meanwhile, make the rice by putting the rice into a pan with the water, salt, cinnamon and saffron. Bring to the boil and cook for 5 minutes. Take off the heat and drain in a sieve, running under cold water to stop the rice grains from sticking. Now, take the chicken out of the oven and turn the oven off. Add the drained rice on top, cover with foil and secure with the lid. Leave to steam for 20 minutes in the turned-off (but still warm) oven. Take out and give the biryani a mix. Sprinkle over the spring onions and serve with wedges of lemon and lime.











# The Vegan Chinese Kitchen

Recipes and Modern Stories from a Thousand-Year-Old Tradition

BY HANNAH CHE

Fresh, plant-based, umami-packed recipes that show the range of traditional and modern Chinese vegan cuisine.



In *The Vegan Chinese Kitchen*, Hannah Che introduces us to the world of zhai cai, or vegetarian cooking, a fascinating subset of Chinese cookery in which nearly every dish in its repertoire can be replicated in a meatless way, such as Blistered Dry-Fried String Beans, or Sweet and Sour Tofu.

Developed for centuries in ingenious temple kitchens, and today in contemporary restaurants, this cuisine goes beyond meat “alternatives.” In this book, you’ll find recipes that are naturally plant-based with a rich culinary history that are as irresistible as they are nourishing, such as flaky scallion pancakes, corn stir-fried with peppers and pine nuts, or pea shoots braised in a velvety mushroom broth made with sesame-oil roux.

**Hannah Che** is a cook, writer, and photographer based in Portland, Oregon. Born and raised in Detroit, Michigan, she lived in China for several years with her family and recently spent a year traveling throughout China and Taiwan and training as a chef at the Guangzhou Vegetarian Culinary School. She is the creator of the blog *The Plant-Based Wok*.

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“As I experimented more with re-creating my favorite dishes, I realized how much of Chinese cooking was inherently plant-based. Vegetarian cooking in China is its own cuisine, a rich tradition.”

LIGHT

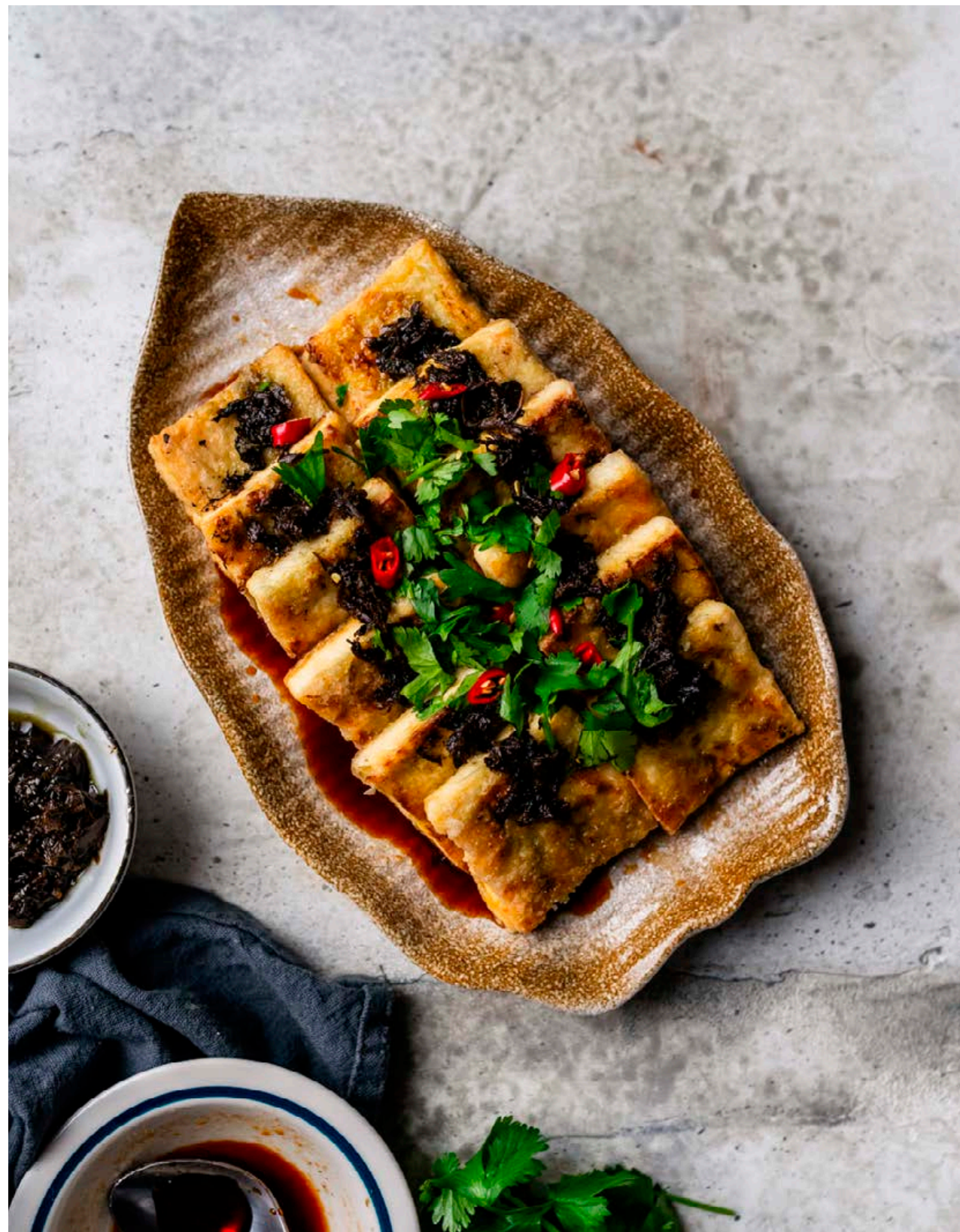
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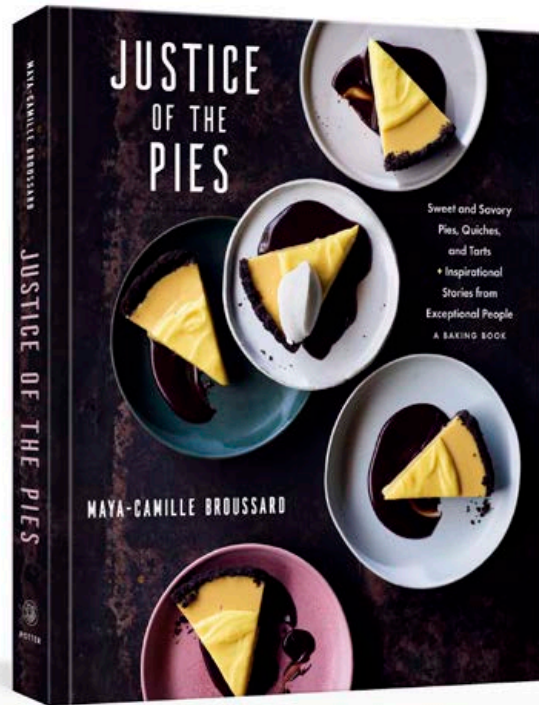
THE MEANING of *dan* doesn't have a good English equivalent— the closest word is “light” or “bland,” although “bland” has an unwanted negative connotation. *Dan* just describes the innate flavor of a vegetable, its natural taste without any seasoning. A carrot, for example, is innately sweet, a radish spicy, mustard greens bitter, and celery salty, depending on the season and minerals in the earth. By definition, *dan* contains all other five flavors (salty, sweet, sour, bitter, and spicy). Highlighting a fresh ingredient's original flavor (*ben wei*), is an important characteristic of Cantonese cooking, and dishes are prided on their “lightness,” minimally seasoned to allow the mild nature of the ingredient to shine.











## Justice of the Pies

Sweet and Savory Pies, Quiches, and Tarts plus Inspirational Stories from Exceptional People

BY MAYA-CAMILLE BROUSSARD

Remarkable pie, quiche, and tart recipes, plus profiles of activists working to uplift others, from one of the stars of Netflix's *Bake Squad*.



Maya-Camille Broussard launched her social mission-based bakery, Justice of the Pies, to honor her father's memory and their shared passion for pie—and justice. In her first cookbook, she celebrates the mouthwatering creations that have put her on the map, including her famous Salted Caramel Peach Pie, Chicken & Biscuit Pot Pie, Roasted Brussels Sprouts & Cherry Tart, and Churro Whoopie Pies. Vegan and gluten-free bakers will find plenty of inspiration too.

*Justice of the Pies* also highlights other activists such as Kleaver Cruz of the Black Joy Project, disability rights advocate Claudia Gordon, and FEED project's Lauren Bush Lauren—all who seek social justice and equity. Along with each profile is a stunning illustrated portrait by artist Noa Denmon as well as a recipe that honors their cultural background and mission. A member of the Deaf and Hard-of-Hearing community, Maya-Camille strives to impact the world in meaningful and positive ways—whether it's through grassroots activism or with a perfect Strawberry-Basil Key Lime Pie.

**Maya-Camille Broussard** is the chef-owner of the satellite bakery Justice of the Pies in Chicago and a star of the Netflix show *Bake Squad*. She is a James Beard Award nominee and has been featured on *Today* and in the *Chicago Tribune*, *Esquire*, and *Thrillist*.

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“Justice of the Pies has been known for not only our delicious sweet and savory pies, quiches, and tarts—but also how we positively impact the lives of others.”



STEWARD FOR WORLD HUNGER  
LAUREN BUSH LAUREN  
FEED PROJECTS



During her sophomore year at Princeton University, where she was studying anthropology, Lauren was invited by the World Food Programme to be its Student Ambassador.

Her very first trip as an ambassador was to Guatemala. While there, she visited a therapeutic feeding center where the star children who were ill and lacked the energy and vibrancy that young children typically display. As she was leaving the center, she came across a young boy who looked to be around three or four years old. He was actually seven, but he was so chronically malnourished that he was literally wasting away. He soon died of hunger. This experience deeply touched Lauren and helped shape her view on and mission for food access.

Extreme hunger affects 795 million people worldwide. Through her experience as a student ambassador, Lauren developed a strong belief that people—no matter where they are born—deserve the right to live to their full human potential. At the core of that is getting the proper food and nutrition they need.

As a member of a well-known, wealthy family (she's the granddaughter of former president George H. W. Bush and is married to Ralph Lauren's son), Lauren was advised by a family friend to go and make money—and then give it away. But she was not interested in making money for the sake of being able to give money away. She was interested in creating a company with a culture centered around giving back. She admired philanthropic giving, but she was more interested in social entrepreneurship.

In 2007 Lauren founded FEED, which works with organizations such as No Kid Hungry and Feeding America to provide meals for schoolaged children in need. While there are many issues that persist throughout the world, hunger is at the core of what it means to be human. When children are properly nourished, their attendance at school doubles and

their overall academic performance improves. The school meal programs incentivize parents to send their children to school, and the more education children receive, the less chance there is for them to live in poverty.

Lauren created the first FEED bag, a utilitarian tote, as a tangible way for her peers to get involved in her efforts to address world hunger. Each FEED bag is stamped with the number of meals that the bag supports. The purchase of one bag can provide up to 185 meals.

What Lauren started with just a tote bag has since grown into an impact-driven lifestyle brand that also sells clothing and housewares made by artisans worldwide. This allows the organization to not only provide meals for children but also support and sustain the livelihoods of their artisan partners and their families. Since its founding, the brand's efforts have been massive—they have provided more than 120 million school meals worldwide.

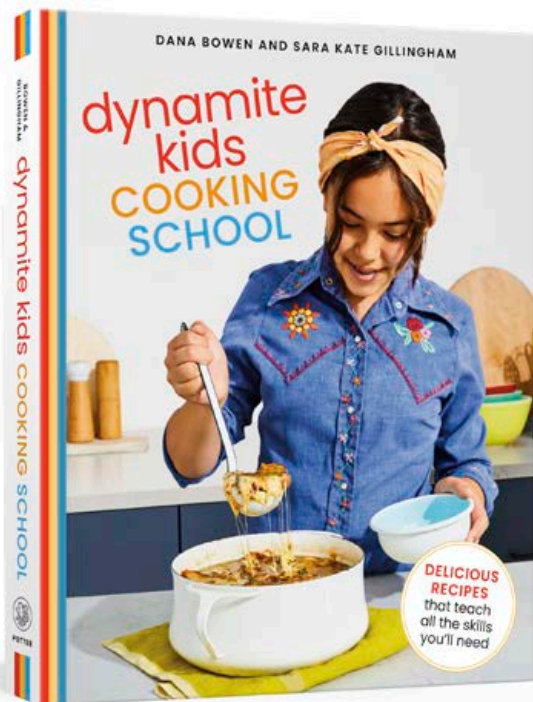
The meals that FEED provides to children are rich in the nutrients important for health and growth. So, in honor of the impactful efforts of FEED and Lauren's passion in building consumers' conscious buying practices, this Ginger Caramel & Asparagus Quiche is filled with nutrients. In addition to being delicious, the quiche is rich in high-quality protein (eggs), calcium (milk, cheese), the antioxidant beta-carotene (carrots, asparagus), important B vitamins (asparagus, cheese), and immune-boosting zinc (milk, cheese). Not to be overlooked is the presence of fat, which is extremely important to the growth and development of young children—and also makes many of the other nutrients more available to the body.

QUICHES 101









# Dynamite Kids Cooking School

Delicious Recipes That Teach All the Skills You Need

BY DANA BOWEN AND SARA KATE GILLINGHAM

Delicious recipes and lessons from The Dynamite Shop, the premier cooking school for kids, from beginners to budding chefs.



Welcome to The Dynamite Shop, where parents step back and let the cookbook—and the kids—lead. Young chefs will build fundamental skills and confidence through recipes they want to both make *and* eat. Whether it's a quick mac-and-cheese made with a light ricotta sauce, a perfect spice-roasted vegetable dish, or an Italian-style pork roast, each of the 100 recipes includes tips and techniques to create a solid foundation and instill a love of cooking, setting kids up for a lifetime of joy in the kitchen.

**Dana Bowen** was the executive editor of *Saveur*, *Rachael Ray Every Day*, *Martha Stewart Living*, and *Food & Wine* magazines. She lives in Brooklyn, with her husband, son, and feisty foxhound. **Sara Kate Gillingham** is the founder of *The Kitchn* and is a James Beard Award-winning food writer and author of three cookbooks. She lives in Brooklyn with her daughter. Together, Sara Kate and Dana run The Dynamite Shop—an online cooking school for kids that focuses on teaching empowerment in the kitchen.

HC ISBN: 9780593138458  
125 FULL-COLOR PHOTOS  
7 3/8 X 9 1/8 • 288 PAGES  
\$25.00 US (\$34.00 CAN)  
10/25/22



MAKES 20 CREPES\*

## sweet and savory crepes

\*about 10-inches in diameter

2 cups all-purpose flour (or a gluten-free substitute, such as Bob's Red Mill 1:1)  
2 cups whole milk  
3/4 cup lukewarm water  
4 large eggs  
8 tablespoons (1/2 stick) butter, melted (see Note), plus more for cooking  
2 tablespoons granulated sugar  
Large pinch of kosher salt

**NOTE:** Melt the butter in a pan over medium-low heat or in a microwave-safe bowl in the microwave for a few seconds until just liquefied.

These thin French pancakes may seem like a fancy restaurant dish, but they're easy to make and a great cooking lesson. Unlike standard pancakes, crepes don't call for a leavener like baking soda or baking powder (see Understanding Leaveners, page 000) to rise, so their light lift comes from nothing more than eggs.

While we make this recipe by hand with a whisk, you can also use a blender, which is helpful for breaking down any clumps of flour. Either way, it's important not to skimp on the resting time, which lets the gluten in the flour relax and gives the flour in the batter time to fully soak up the liquid so that the crepes will be light and airy instead of dense and firm.

A nonstick pan and a super-thin rubber spatula for flipping will make your crepe-making job easy.

Crepes can go in both sweet and savory directions. Make our spinach and cheese version (page 000) for lunch or dinner, then finish with a sweet version for dessert! This recipe makes a big batch so you'll have enough for dinner and dessert. See our grid below for filling ideas or get creative and design your own!

1. In a large mixing bowl, beat the flour, milk, and water with a whisk until smooth. Beat in the eggs, then add the melted butter, sugar, and salt. (Alternatively, blend all the ingredients in a blender until smooth.) Cover the bowl and refrigerate for at least 30 minutes and up to 2 days.
2. When you're ready to make the crepes, bring the batter to room temperature and beat it again to remix everything.
3. In a large nonstick skillet, melt a small knob of butter (about a teaspoon) over medium heat. Fill a 1/4-cup measuring cup by dipping it into the batter, then pour the batter in the center of the hot pan; lift the pan and use your wrist to tilt it, swirling the batter around, so that the batter covers the entire bottom surface.

[RECIPE CONTINUES]

EGGS 55

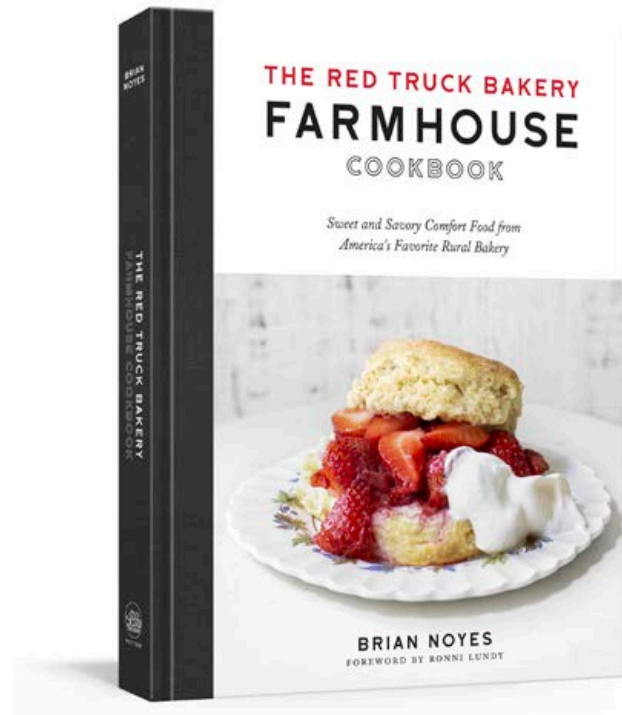


“We developed our program—and now this book—to teach, support, guide, and cheer you on your path to becoming a dynamite cook.”









# The Red Truck Bakery Farmhouse Cookbook

Sweet and Savory Comfort Food from America's Favorite Rural Bakery

BY BRIAN NOYES  
FOREWORD BY RONNI LUNDY

From the award-winning Red Truck Bakery, all-new recipes that bring home the comfort and charm of the farmhouse where the bakery started.



Brian Noyes, founder of the beloved Red Truck Bakery, presents more than 95 recipes celebrating ingredients and traditions from the bakery's home on the edge of the Shenandoah Valley. Inspired by the 170-year-old farmhouse where the bakery began, *The Red Truck Bakery Farmhouse Cookbook* features Brian's favorite savory recipes and old-time classics from family, friends, and the bakery archives.

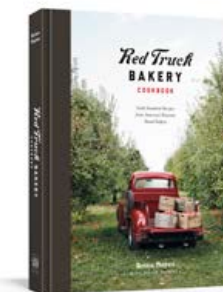
From Potato & Pesto Flatbread, Corn Crab Cakes with Jalapeño Mayonnaise, and Mid-July Tomato Pie to knockout desserts like Lexington Bourbon Cake, Virginia Peanut Pie, and Caramel Cake with Pecans (which *Garden & Gun* magazine called "the perfect Southern dessert"), the recipes in *The Red Truck Bakery Farmhouse Cookbook* deliver unfailingly delicious comfort all year round.

Brian Noyes is the founder of Red Truck Bakery in Marshall, Virginia, and coauthor of *Red Truck Bakery Cookbook*. He is the former art director of *The Washington Post* and *Smithsonian* magazines. The bakery now has two destination locations and ships thousands of baked goods nationwide.

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75 FULL-COLOR PHOTOS  
7 1/16 X 9 1/2 • 224 PAGES  
\$28.00 US (\$37.00 CAN)  
08/02/22



ALSO AVAILABLE



RED TRUCK BAKERY COOKBOOK  
9780804189613



"These are classic and, hopefully, familiar dishes that can be shared with family or just enjoyed by yourself, made with simple local ingredients that taste like home, wherever that might be."



## Mid-July TOMATO PIE

I included our recipe for the end-of-season Green Tomato Pie in my previous cookbook, and, although it is a delicious dish, folks wanted to know whether they could use ripe red heirloom tomatoes in a pie. Sure! Here I've done exactly that, with some changes, and it is even more scrumptious. This pie is a stunner—best suited for the tastiest, beefiest tomatoes available—so I've always got an eye out for Cherokee Purples, Brandywines, and Mr. Stripes. The open-faced recipe calls for a single piecrust; our Savory Pie & Quiche Crust recipe (page 128) makes two, so make the full recipe and freeze half, well wrapped, for another use. Like, well, another tomato pie.

MAKES ONE 10-INCH PIE

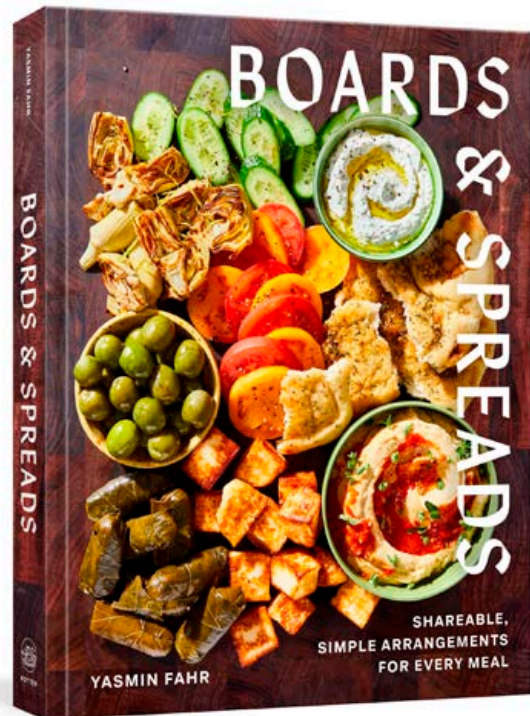
- 1/2 recipe (1 disk) Savory Pie & Quiche Crust (page 128), or 1 store-bought crust
- Unbleached all-purpose flour, for dusting
- 2 tablespoons cornmeal
- 7 medium tomatoes, preferably in a variety of colors, sliced into 1/2-inch-thick rounds and drained (see Note)
- 7 cooked bacon slices, drained and cut into 1-inch pieces
- 16 large fresh basil leaves
- 1/4 cup mayonnaise
- 2 large eggs
- 6 ounces cheddar cheese, grated (1 1/2 cups)
- 4 ounces Parmigiano-Reggiano cheese, freshly grated (1 cup), plus more (optional) for garnish
- 2 tablespoons unbleached all-purpose flour
- Pinch of ground cayenne pepper
- 1/2 teaspoon smoked paprika
- 3 scallions, white and green parts, chopped, plus more (optional) for garnish

**NOTE:** You'll want to get the tomatoes as dry as possible before baking them. To drain them of excess moisture, lay out the tomato slices on a platter or baking sheet covered with paper towels. Let sit for 5 minutes before patting them dry with additional paper towels.









# Boards and Spreads

Shareable, Simple Arrangements for Every Meal

BY YASMIN FAHR

Enjoy beautiful, meal-worthy platters and spreads, all day long.



**B**oards and Spreads is full of delicious ideas for turning everyday ingredients into festive, low-effort meals, going far beyond the standard cheese or charcuterie boards. These spreads are for any time of day, any day of the week—including the Italian Aperitivo Board, the Tinned Fish Board, the No-Cook Tartines Board, and the Egg Pita Sandwich Board (on a sheet pan!). Plus, there are plenty of quick recipes for dips, snacks, and other add-ons, such as Za’atar Flatbread, Smashed Olives, and Two-Minute Feta Dip, that you’ll turn to time and time again in countless combinations, whether you’re looking for a snackable spread to serve when having people over, or simply looking for easy-to-make recipes that you can throw together on a whim.

**Yasmin Fahr**, a food writer and contributor to *NYT Cooking*, *The Kitchn*, and *Food52*, is the author of *Keeping It Simple*.

HC ISBN: 9780593236246  
75 FULL-COLOR PHOTOS  
7 X 9 • 192 PAGES  
\$24.00 US (\$32.00 CAN)  
08/23/22



## THE EGG PITA SANDWICH BOARD

SERVES 6 TO 8

A bacon-egg-and-cheese sandwich is a classic hangover food, something that revives you from misery or gives you that little perk you need to recover. Inspired by the New Yorker in me and my Persian upbringing, this spread is a mash-up of the classic BEC, but served in a pita and without bacon to keep it a bit lighter, plus the condiments and add-ons that you would typically find in a Persian meal—namely herbs and onions. It’s ideal for weekend getaways with friends when you need breakfast for a crowd but with minimal effort, as you can set everything out on a sheet pan for everyone to serve themselves (and yes, your sheet pan can absolutely act as the “board” in this case if you want it to).

This method of large-batch cooking for eggs uses one of my favorite tricks—the eggs cook in the residual heat of a hot oven, which cooks them gently and evenly. You can even toast the bread under the broiler (if your broiler is in your oven rather than just below); do that first as it will help your oven reach the right temperature more quickly and use this time to make the serving suggestions.

### FOR THE EGGS

- 1 tablespoon olive oil
- 6 to 8 large eggs
- Salt
- ½ teaspoon crushed red pepper flakes
- ½ teaspoon ground cumin

### FOR SERVING

- Lemony Herbs + Onions** (page 154)
- Scallion Labneh** (page 177) or **Herby Yogurt Dip** (page 169)
- 2 medium heirloom, 2 beefsteak, or 3 campari tomatoes, sliced
- 2 Persian cucumbers or 1 thin-skinned cucumber, sliced or peeled into ribbons
- 1 avocado, sliced
- 2 limes, halved
- 1 cup crumbled feta, or more as needed
- Dijon mustard and/or harissa and/or hot sauce
- Simple Green Salad** (page 178)
- 6 to 8 pita halves (or tortillas, slices of bread, or English muffins), lightly toasted
- Smoked salmon (optional)

RECIPE CONTINUES

BOARDS FOR BREAKFAST 31

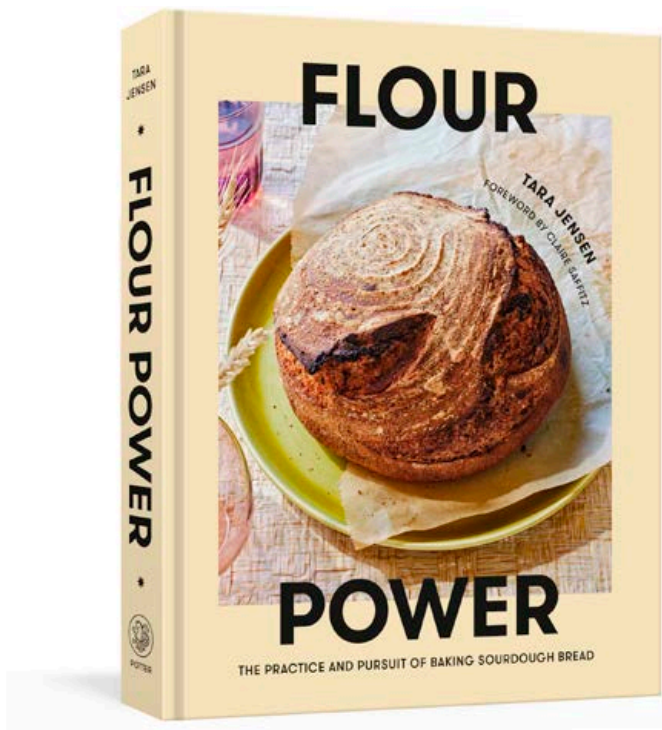


“No matter how you choose to assemble them, you will be able to put these boards and spreads together quickly and easily—preferably while sipping on a drink.”









# Flour Power

The Practice and Pursuit of Baking Sourdough Bread

BY TARA JENSEN  
FOREWORD BY CLAIRE SAFFITZ

80 easy-to-follow recipes, know-how, troubleshooting, and bread science intel for baking your best naturally leavened loaves.



Yes, you can make crusty, tender, bakery-quality sourdough bread—even if you’ve never baked before! Especially when you have sourdough whisperer Tara Jensen (who taught both dessert guru Claire Saffitz and Southern-cooking evangelist Sean Brock) by your side.

Budding bakers will begin in the “workshop,” where they learn about flour milling, wild yeast fermentation, feeding starters, and how to develop bread intuition. From there, Tara dives deep into the worlds of sourdough, desem, and rye, showing the true diversity of naturally risen bread through recipes like Miche, Chocolate Beer Bread, and Mountain Rye. There’s even an extra-credit chapter on how to use discard to make Overnight Waffles and Sourdough Chocolate-Chip Cookies. With Tara by your side, artisanal bread at home is totally achievable . . . and fun!

**Tara Jensen** is the author of *A Baker’s Year* and has been baking professionally for more than 20 years. She worked at Red Hen Baking in Middlesex, Vermont; Farm & Sparrow in Asheville, North Carolina; and with Jennifer Lapidus at Carolina Ground, in Henderson, North Carolina. Jensen ran her own wood-fired bakery, Smoke Signals, before becoming a full-time baking instructor. Her bread and pies have been featured in publications such as *Food & Wine* and *Bon Appétit*, and she teaches bread-baking workshops in Northern Virginia, where she lives with her husband and their daughter, Violet Rye, and their two dogs.

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70 FULL-COLOR PHOTOS  
8 X 10 • 304 PAGES  
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08/30/22



**SNAPSHOT**  
Refresh the sourdough starter 6 to 10 hours before mixing the dough. The dough is then mixed and folded before being chilled overnight. The dough is shaped and baked the following morning.

1 ROUND AT 900G — 9-INCH ROUND BANNETON — DOUGH TEMP: 78°F — LEVEL: BEGINNER

### MICHE

A traditional miche can weigh anywhere from 1.5 to 5 kilos (3 to 11 pounds). This version is scaled down to a standard-size loaf for ease. The heavier weight reflects a time when it was common for bread to be baked in a communal, wood-fired oven once a week. Since whole grain flour holds moisture so well, the large loaf would stay moist (and delicious) until the next village bake day.

BAKER'S PERCENTAGES	WEIGHTS & INGREDIENTS
70%	304g bread flour
20%	87g whole wheat flour
10%	43g whole-grain rye flour
80%	346g water
25%	108g sourdough starter
2%	9g salt

**THE NIGHT BEFORE: SOURDOUGH STARTER REFRESH**  
Following the instructions on page 67, refresh your sourdough starter the night before, or 6 to 10 hours before mixing the dough.

**DAY ONE: MIXING, FOLDING, AND CHILLING**  
**Mix** In a large bowl, thoroughly mix together the bread flour, whole wheat flour, rye flour, water, sourdough starter, and salt by hand until there are no patches of dry flour. You can squeeze the dough through your hands, like extruding pasta between your fingers! The dough will be sticky, gluey, and shaggy.

Pop a digital thermometer into the dough to take its temperature—it should be between 75° and 85°F. (If the dough is above 85°F, stick it in a cool spot—not the refrigerator—until it cools to between 78° and 85°F. If it is less than 75°F, place it in a warm location until it reaches between 75° and 85°F.) Cover the bowl with a dinner plate or a sheet pan for a lid and set aside for 1 hour.

**Fold** Once the dough is relaxed, you will give it a series of three folds spaced 1 hour apart. To fold, smear a little water onto your work surface. Using a dough scraper, gather the dough together and, with a quick motion, scoop the dough up with the dough scraper and flip it onto the wet table. Using your hands, lift the dough off the table, then slip the bottom half down, so that it sticks a little. Gently leaning back, stretch the dough and then quickly lean forward, tossing the dough still in your hands over the portion stuck to the table. Repeat three to four times. The dough will become smooth and pull itself into a ball.

Using the dough scraper, return the dough to its container, smooth-side

*Recipe continues*

84 • FLOUR POWER

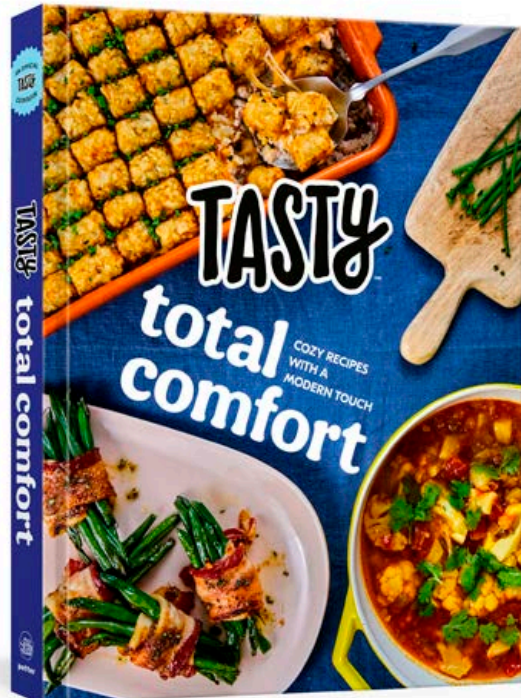




“Tara’s a natural teacher, and this book reads as if she’s at the bench next to you, patiently articulating the core concepts and techniques of bread-making, as well as the joys and rhythms of the craft.”

—FROM THE FOREWORD  
BY CLAIRE SAFFITZ,  
BESTSELLING AUTHOR OF  
*DESSERT PERSON*



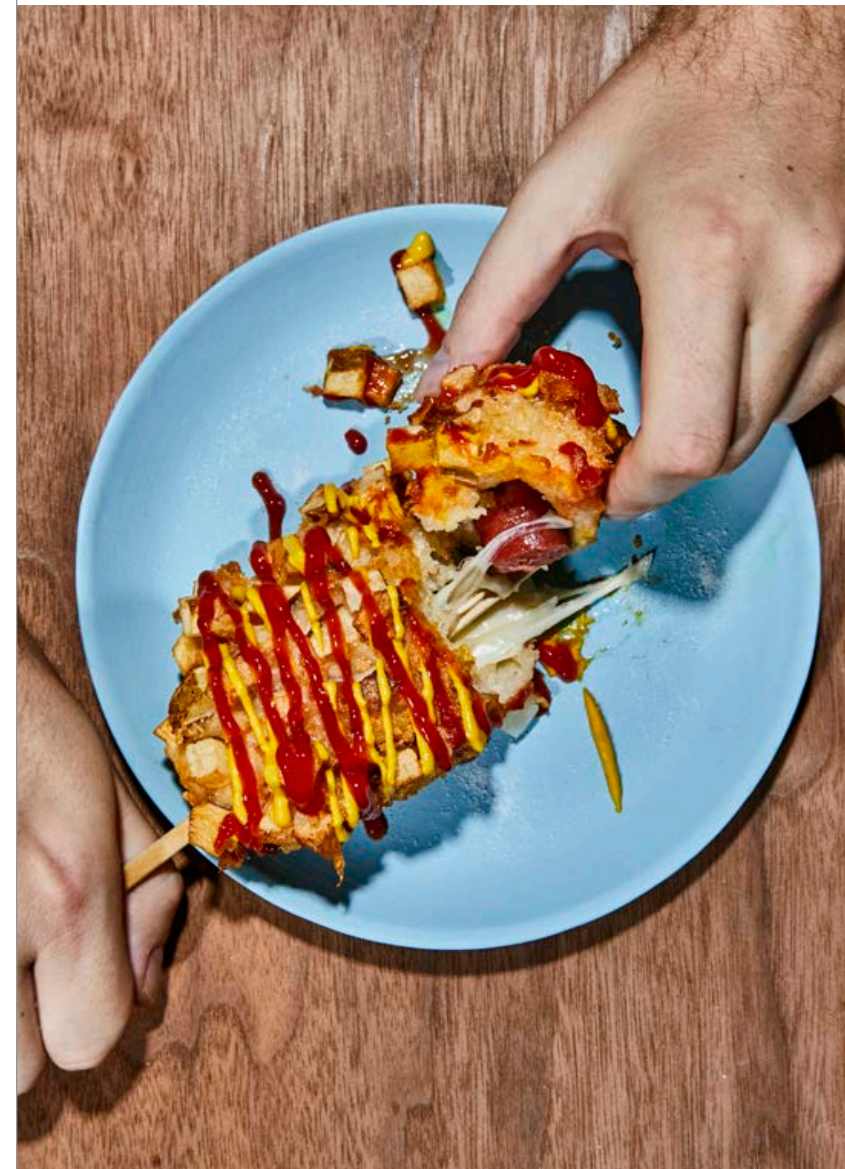


# Tasty Total Comfort

Cozy Recipes with a Modern Touch

BY TASTY

75 recipes for the comfort food you love, from cuisines around the world, with Tasty surprises and wow-factors.



Tasty knows that American comfort food encompasses a multitude of cuisines and flavors from diverse cultures. *Tasty Total Comfort* offers exciting spins on nostalgic classics, including Spaghetti-Ohs alla Vodka, Huevos Rancheros Breakfast Tostadas, Fried Chicken Adobo, and Korean Hot Dogs. And for dessert (preferably at every meal), Fried Mini Oreo Bites, Japanese Matcha Pudding Cups, and Eid Moon Cookies are here for you, too. *Tasty Total Comfort* is as cozy as your favorite home-cooked meal.

**Tasty** is the world's largest social food network, reaching more than 500 million people around the globe with its signature fun, easy, and delicious video recipes. The brand is focused on making cooking practical and accessible for beginner cooks and expert chefs alike. Launched in 2015, Tasty has attracted more than 65 billion video views and is the biggest franchise on Facebook, reaching one in four users every month. It has studios in Los Angeles, New York, London, Paris, Berlin, Mexico City, and São Paulo, and a full product line including cookbooks, pots and pans, kitchen gadgets, and an assortment of grocery items spanning the wine section to frozen foods.

HC ISBN: 9780593233450  
75 FULL-COLOR PHOTOS  
7 X 9 • 192 PAGES  
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11/15/22



## Loco Moco

Serves 4

- 4 tablespoons unsalted butter
- ¼ cup finely diced yellow onion
- ½ cup roughly diced cremini mushrooms
- Kosher salt and freshly ground black pepper
- 2 tablespoons all-purpose flour
- 2 cups beef broth
- 1 tablespoon Worcestershire sauce
- 1 (12-ounce) can Spam, cut into 8 slices
- 4 large eggs
- 2 cups leftover cooked white rice
- Thinly sliced scallions (white and green parts) for serving

Loco moco is a contemporary Hawaiian plate of deliciousness, a perfect combo of white rice, brown gravy, a fried egg, and some kind of protein, often hamburger meat. (Is your stomach growling yet?) Variations can include bacon, teriyaki chicken, tofu, or seafood, but in a nod to Hawaii's favorite product, we're going with Spam. Loco moco can be enjoyed at any time of day, but shout out to all the savory breakfast lovers out there. This one is for you.

- 1 In a large skillet, melt 2 tablespoons of butter over medium heat. Add the onion and cook, stirring occasionally, until softened, about 3 minutes. Add the mushrooms and continue to cook about 2 minutes more until just starting to take some color. Season with salt and pepper.
- 2 Add the flour and stir to coat the mushrooms until no dry lumps remain. Add the broth and Worcestershire sauce. Stir to combine and reduce heat to low. Allow the gravy to simmer until thick and fragrant, about 10 minutes.
- 3 Meanwhile, in a medium skillet, melt 1 tablespoon of butter over medium heat. Add the slices of Spam, working in batches if necessary, and fry for about 2 minutes on each side until browned and warmed through. Remove to a plate.
- 4 In the same skillet, melt the remaining 1 tablespoon of butter. Add the eggs, season with salt and pepper, and cover. Cook for 2 to 3 minutes, until the whites are set but the yolks are still runny.
- 5 While the eggs cook, microwave the rice on high for about 2 minutes until heated through. Divide the rice among four plates. Lay two pieces of spam over each mound of rice. Spoon the gravy over the spam, then top with a fried egg. Finish with a garnish of scallions and serve immediately.

The Most Important Meal 27

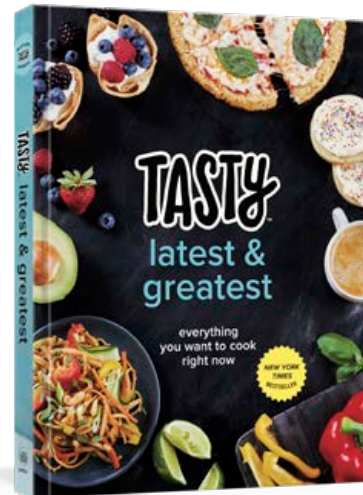


“We hope these comforting dishes fill your home with all the warm smells and cheerful sounds of classic home cooking.”





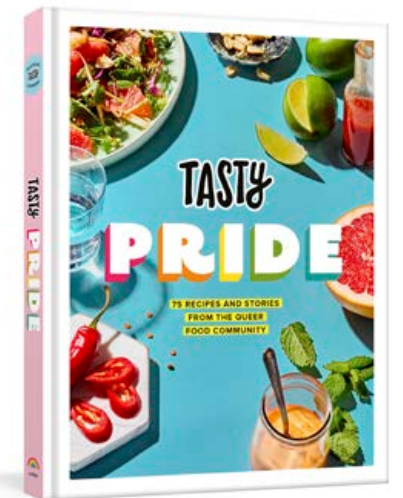
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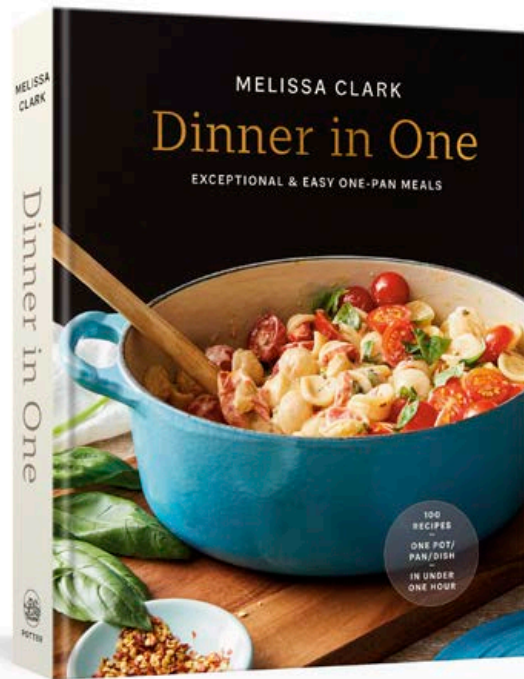
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“The editors of Tasty, the food and lifestyle offshoot of BuzzFeed, share dozens of tempting, accessible recipes and helpful cooking advice.”

—PUBLISHERS WEEKLY





# Dinner in One

Exceptional & Easy One-Pan Meals

BY 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*.

HC ISBN: 9780593233252  
80 FULL-COLOR PHOTOS  
7 3/8 X 9 1/8 • 256 PAGES  
\$29.99 US (\$39.99 CAN)  
09/06/22



“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



DINNER  
9780553448238



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Dinner in French  
MY RECIPES BY WAY OF FRANCE  
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“The recipe queen of  
*The New York Times*.”

—EPICURIUS

“Melissa Clark writes  
recipes that are as  
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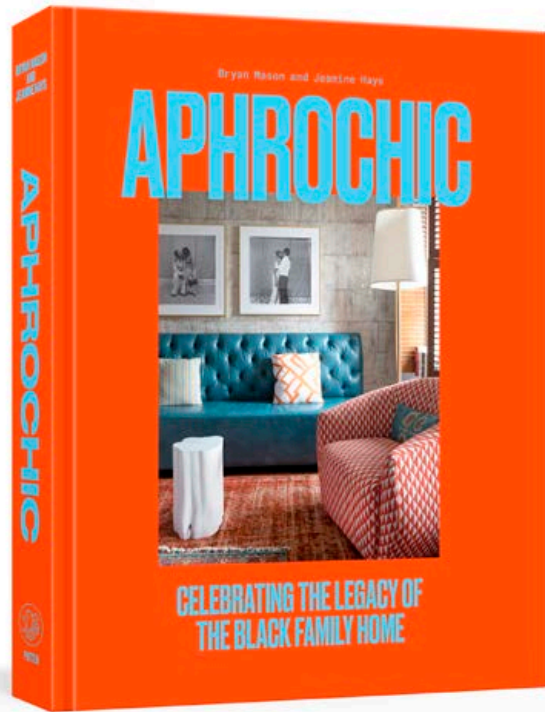
—THE BOSTON GLOBE





# home & garden





# AphroChic

Celebrating the Legacy of the Black Family Home

BY JEANINE HAYS AND BRYAN K. MASON

A powerful, visually stunning celebration of Black homeownership, featuring inspiring homes and family histories of notable Black Americans—including chef Alexander Smalls and actor Danielle Brooks.



In their new book, Jeanine Hays and Bryan Mason explore the Black family home and its role as haven, heirloom, and cornerstone of Black culture and life. Sixteen gorgeous house tours invite you into the intimate spaces of actors and musicians, the creative studios of artists and curators, the “boss” offices of entrepreneurs and executives, and homes filled with pieces handed down from generations past. Woven throughout, urgent explorations of the roots of the Black homeownership gap shed light on issues that many Black Americans cope with today.

Showcasing the amazing diversity of the Black experience through striking art- and heirloom-filled interiors; stories of family and community; and histories exploring the obstacles Black homeowners have faced for generations, this groundbreaking book honors the journey, recognizes the struggle and celebrates the joy.

**Jeanine Hays** and **Bryan K. Mason** are the authors of *REMIX: Decorating with Culture, Objects and Soul*. Their media and design brand AphroChic celebrates African Diaspora cultures through their lifestyle magazine, podcast, and product lines available through Perigold and 1st Dibs. The couple resides in upstate New York in their lovingly named “AphroFarmhouse.”

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REMIX  
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## MEMORIES OF HOME

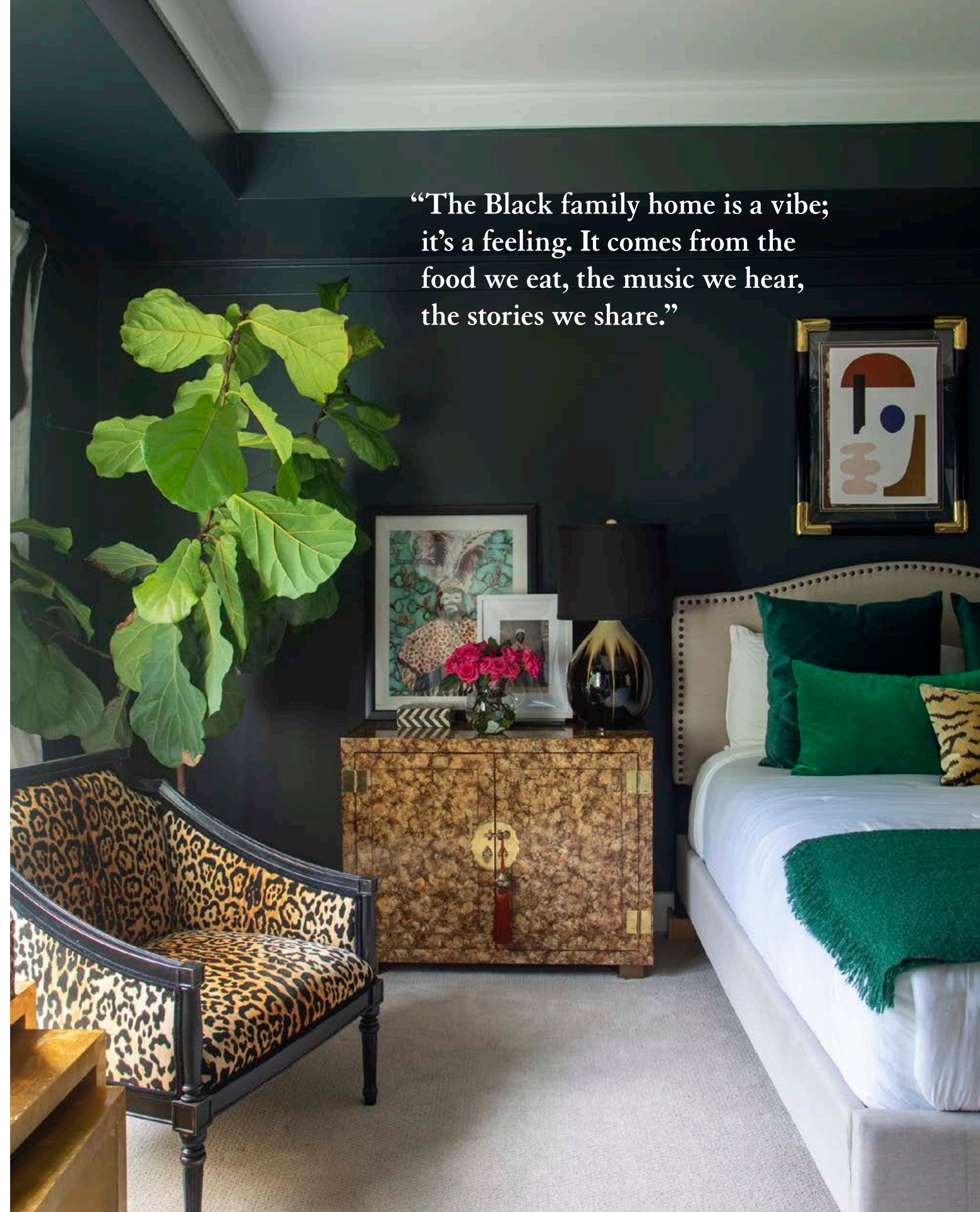
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Growing up, I knew that Richard Henderson was a family name, my uncle's name. After my mom passed, while I was sorting through her things, I found papers about another uncle named Richard Henderson who had been part of the Underground Railroad in Pennsylvania. He had been born into slavery in Maryland in 1801 and escaped by the time he was 15. Making his way north to Pennsylvania he eventually opened his own barbershop—a prestigious job at the time. Over the years, Richard Henderson's safe house sheltered more than 500 people on their way to freedom, often as many as twenty at a time.

22 **APHROCHIC**

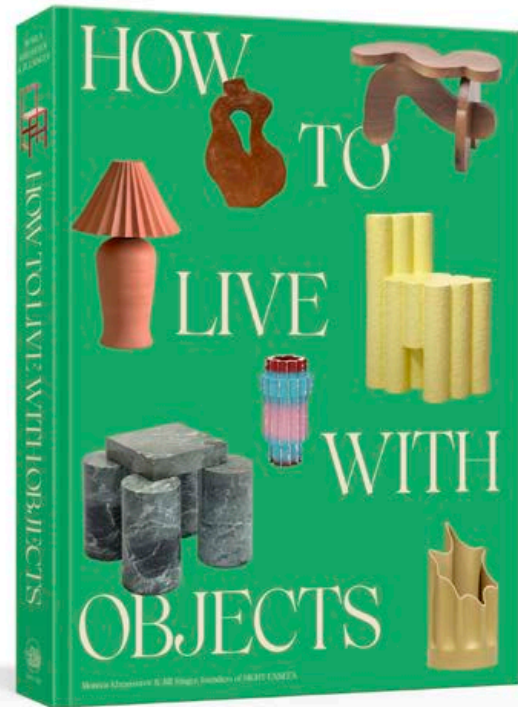






“The Black family home is a vibe;  
it’s a feeling. It comes from the  
food we eat, the music we hear,  
the stories we share.”





# How to Live with Objects

The Elements That Define a Home

BY MONICA KHEMSUROV AND JILL SINGER

A modern guide to personalizing your home with meaningful objects, by the founders of the trendsetting magazine *Sight Unseen*.



Through anecdotes, tours of remarkable homes, and meaningful design advice, Monica Khemsurov and Jill Singer take you on a fun, educational, and highly visual journey to explore what objects are, how to live with them, and why they have an impact on our lives. Like a chat with your most stylish friend, *How to Live with Objects* guides collectors, art lovers, and design enthusiasts toward a more skilled mindset in acquiring vintage, rare, and new objects and shows you how to style them in your own home.

**Monica Khemsurov** and **Jill Singer** are cofounders of *Sight Unseen*, one of the most influential design publications in the United States, which is now an online magazine and an annual design fair. They were formerly editors of *i.D.* magazine, as well as freelance writers, curators, and design consultants. Both live and work in New York City.

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## MAKING

In 1974, the late Italian designer Enzo Mari published *Autoprogettazione?*, a DIY instruction manual that taught readers how to build nineteen rudimentary furniture projects using only wooden slats, a hammer, and some nails. The book was free (a rarity in the pre-Internet world), and Mari hoped that the projects would help people understand how good design works, and that it transcends materials and price tags. It wasn't the first book to address these ideas—DIY manuals go all the way back to the 1600s, when a volume called *Mechanick Exercises* advised readers on things like blacksmithing techniques and cartography—but in the design world, it's probably the most enduring and influential. Mari not only presaged the open-source and MakerBot movements by decades, but he also inadvertently provided a kind of aspirational blueprint for a DIY spirit that continues to this day.

It's important to note that DIY projects are not always motivated by saving money, or even by the kind of type-A perfectionism that compels people to do things to their own exacting standards. Like other modes of self-production that have flourished in recent years, from baking bread to tie-dyeing, making an object with your own hands can be both a therapeutic pursuit and one that telegraphs something about who you are to the outside world. Just before quarantine, *New York Magazine* published an article exploring the skyrocketing number of noexperts who had taken to building Donald Judd furniture from scratch. Having a piece of home-cooked Judd furniture in your apartment, writer Hilary Reid explained, might signal to visitors that you possess both a higher level of design savvy and "a level of technical skill beyond that required to assemble an Ikea Billy Bookcase. It's the rare project that simultaneously lets you flex a knowledge of art history and (some) capacity for manual labor."

At a time when so much of modern life can seem like an exercise in futility, taking on a home improvement project—where both the endpoint and the steps to getting there are clearly delineated, often on YouTube—can generate a real sense of purpose. It's also a way to foster the kind of memorable narrative we've been talking about, one that lends a sense of meaning to your surroundings. Which will you remember more, hiring a contractor to construct a brick hearth or laying your own using colorful tile remnants, the way designer Ellen Van Dusen did when she renovated the nonworking fireplace in her Brooklyn brownstone? "It's nice to feel connected to your home in that way," says Van Dusen. "Everything I did myself in my house, I feel even more proud

of. Learning these processes, even if you don't master them, is fun. And for me, it also helps me think about my own work in a new way." Blauvelt agrees: "It's generative and empowering for people to be able to make something," he says. "The country tends to go through phases. The GIs came back from World War II and there was a big home improvement thing going on, then my generation never learned how to do anything except call repair people. Now I think it's a form of stress release for a younger generation."

McMahon, the Hudson Valley-based designer known for her inventive reuse of discarded materials, from blue jeans to brake rotors, connects the embrace of DIY to both the personal and the political. "You're basically wanting to remove yourself from the normal consumer model that the American capitalist system wants you in," she says. "But in the last decade, there's also been such a strong interest in materials and the transparency of processes that I think it inspired a lot of people to not be afraid to just try." Some of her favorite DIY books are from the 1970s, generally considered the golden age of DIY manuals; they range from philosophical narratives that

explore the DIY ethos, to more instructional classics like Peter Stammberg's *Benetton Furniture*, to Victor Papanek's *Nomadic Furniture*, which "draws out DIY furniture projects from bunk beds to butterfly chairs," McMahon says. If you're looking for more inspiration, we also highly recommend tracking down *How to Construct Rietveld Furniture* by Peter Driijer or *Easy to Make Furniture* by the editors of *Sunset Magazine*, which will have you making avocado-hued cushioned seats on a PVC pipe frame, or beanbag-esque body pillows.

If you're looking for a more contemporary spin on DIY, there are certain books that fulfill that niche as well, including two great volumes called *DIY Furniture* and *DIY Furniture 2* by the contemporary designer Christopher Stuart. These will teach you how to make truly next-level pieces like a macramé hanging chair designed by Ladies & Gentlemen Studio, or a set of Split Box Shelves, originally conceived by British designer Peter Marigold. But for something a bit

less intimidating, the Internet can once again be your friend. Serious online design tutorials can be hard to find, because most blogs and DIY TikToks skew more toward a lifestyle aesthetic, where you're making a stenciled backslash or a reclaimed wood bookshelf, à la HGTV queen Joanna Gaines. But *Domino* magazine's archives can be an excellent resource, especially for when you want to hit the higher-end design trends—covering a thrifted cabinet with burl wood contact paper, making a vintage-inspired knife-pleated lampshade—and so can *Architectural Digest*'s "AD It Yourself" section. Instagram accounts to follow include @thishouse5000 in Toronto (cane headboards) and @flex.mami in Sydney, Australia (resin coasters, spray-foam mirrors). If you simply want in on the spirit of DIY but lack the power tools to get there, studios like the Los Angeles-based Loose Parts will send you a pre-prepared open-source kit of hardwood rails, metal panels, and steel fasteners to build shelves and garment racks with a kind of haute-Erector Set aesthetic.



The Handmade Object 177

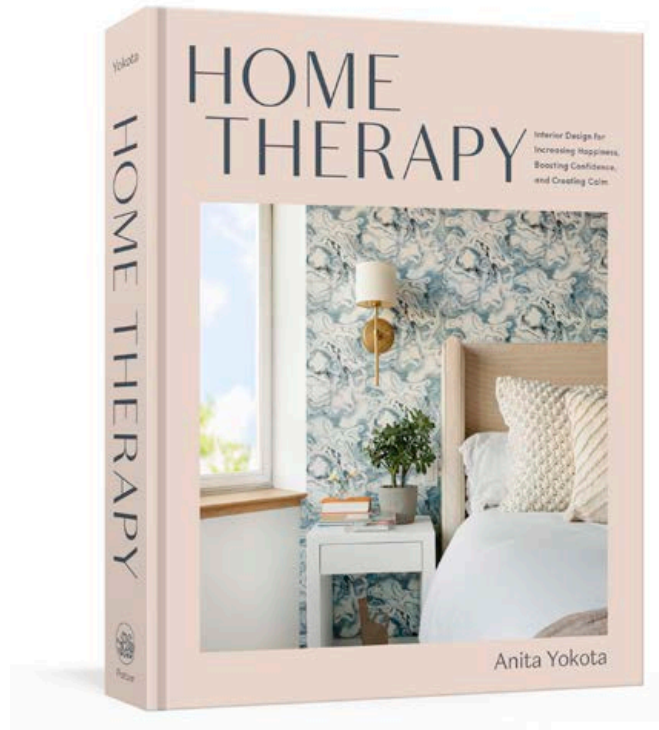


"Objects are the stories that tell the world about your personality and your obsessions, your experiences and your memories, your desires and your intentions."









# Home Therapy

Interior Design for Increasing Happiness, Boosting Confidence, and Creating Calm

BY ANITA YOKOTA

Design meets therapy in this holistic, beautifully photographed guide to incorporating self-care and mental wellness into all your living spaces.



Our surroundings are more than just a reflection of our personal style. The right lighting, furniture arrangement, and paint colors have a direct effect on our well-being. Whether you're looking for better work/life balance or design solutions for your family, licensed therapist turned interior designer Anita Yokota walks you through her signature method for setting up your home to boost your mind, body, and spirit.

**Anita Yokota** is a licensed family and marriage therapist turned interior designer who develops intentional designs that emphasize wellness from the inside out. *Domino* named Anita's site the Best New Design Blog and her work has been featured in *MyDomaine*, *Apartment Therapy*, *Real Simple*, and many others. Anita lives in Southern California with her husband and their three daughters.

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## get on the positive loop

My friend Lindsey lives alone and her mother is widowed, so she thought it might be a good idea for the two of them to get one of those apps in which they can track each other's phones as a safety measure. At first this was a novelty. I see you're at the gym! her mother would text. I see you're home! Lindsey would write back. Yet after a while, the newness wore off as they realized they each went to the same places every day: work, gym, home, restaurant, home. On weekends they frequented the same brunch spots. Her mother golfed every Sunday. Lindsey hosted dinner parties every Friday. When they saw each other for lunch, Lindsey asked her mother, "are you still liking the app?"

"Sure, it works great," her mother said, "but we're not very interesting. We're both just on a loop."

Lindsey and her mother are not so different from anyone else. Up until then, they'd thought they were performing a wide variety of activities, but the truth is, they were on a loop—just as many of us follow a pretty regular routine. While some might be an exception—those who travel frequently for work, for example—we still have our rituals no matter where we are, whether those loops are useful or not. The common denominator for us all is that we usually start out, and end up, at home.

We are also on loops within our homes.

Come on in—I'm passionate not only about making the home a place in which you are surrounded by elevated design, but also a place which elevates you as a human being.



“If you don't form a solid identity at home, you risk letting the world define you.”



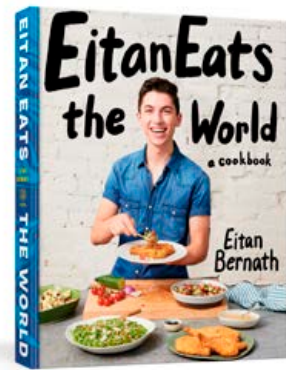




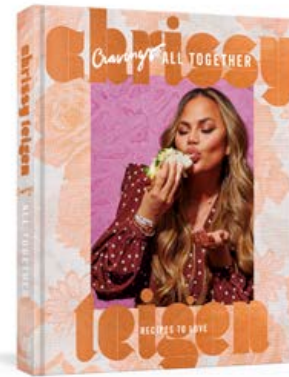
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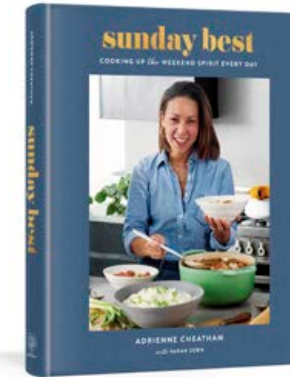
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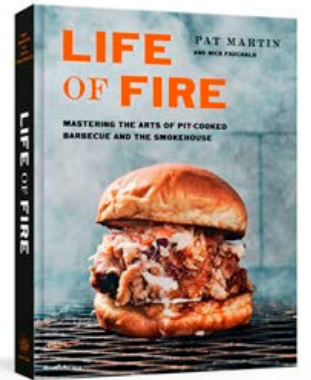
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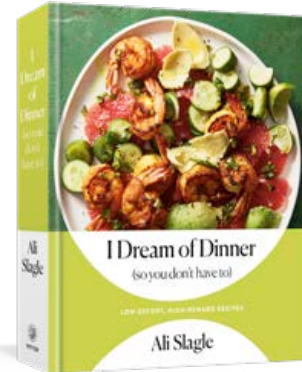
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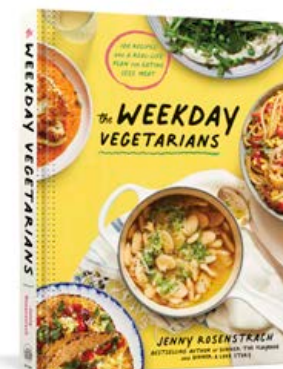
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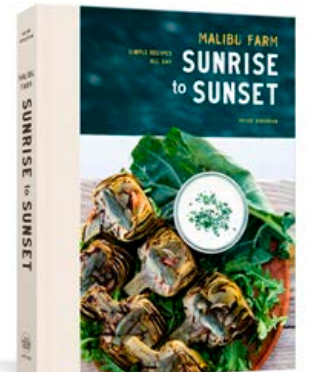
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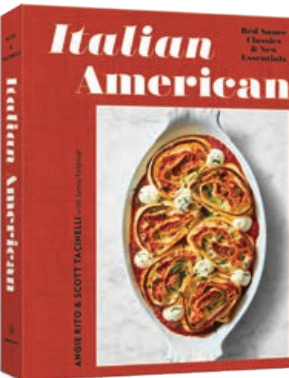
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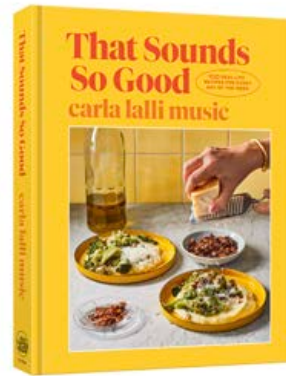
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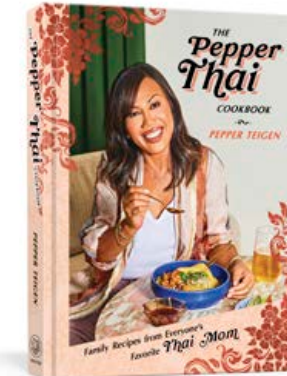
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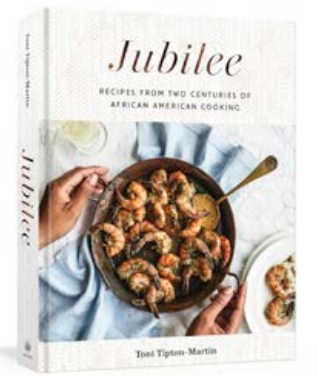
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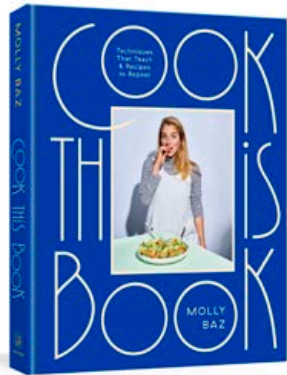
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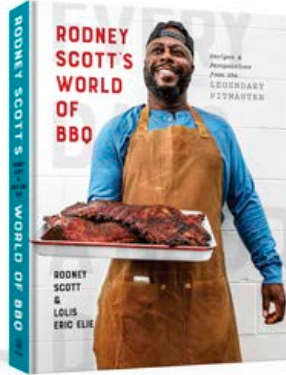
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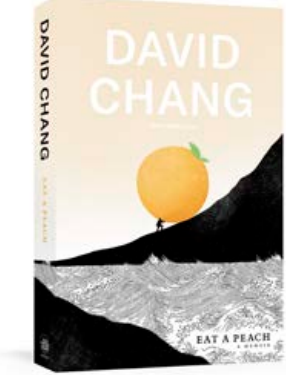
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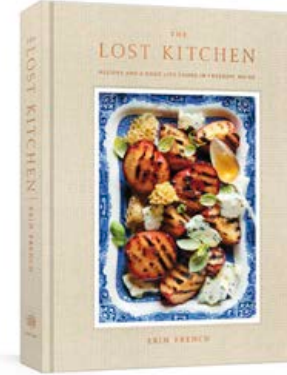
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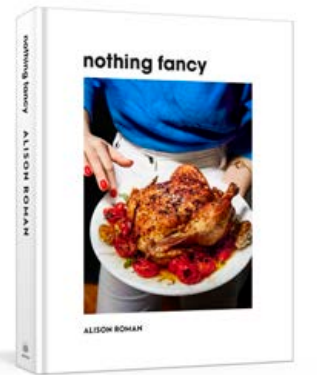
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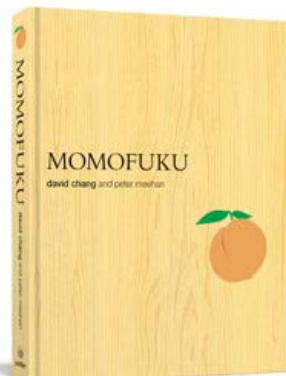
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# Baking & Dessert



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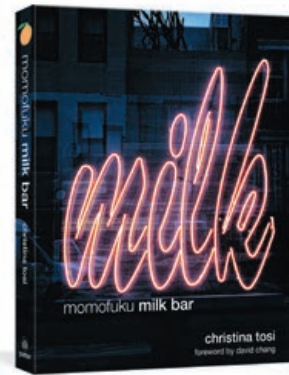
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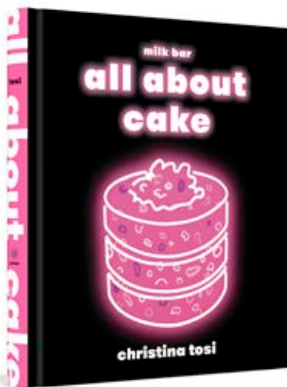
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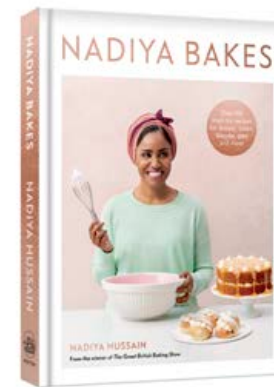
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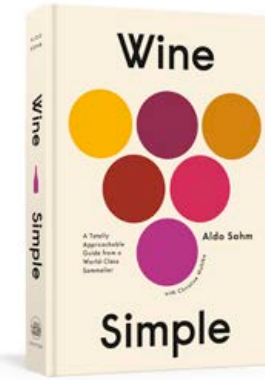
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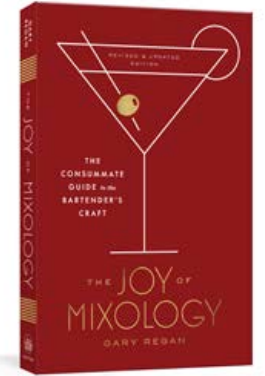
# Cocktails, Wine & Cheese



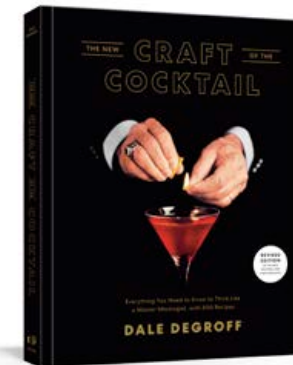
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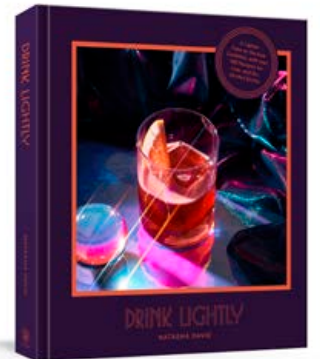
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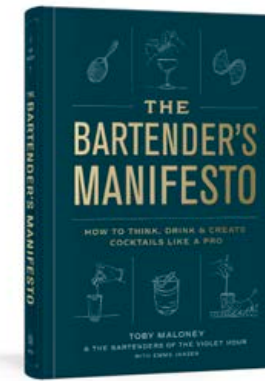
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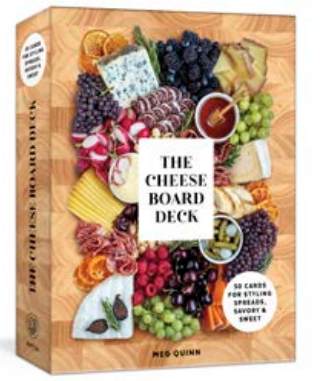
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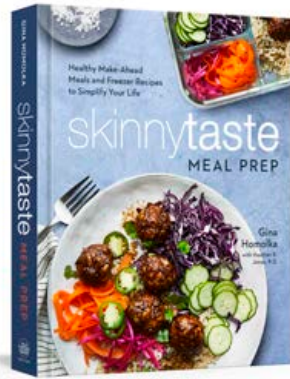


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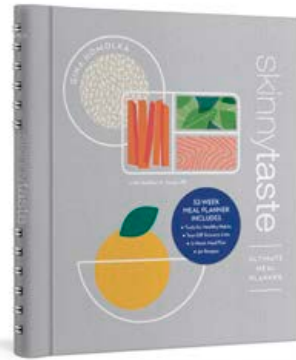




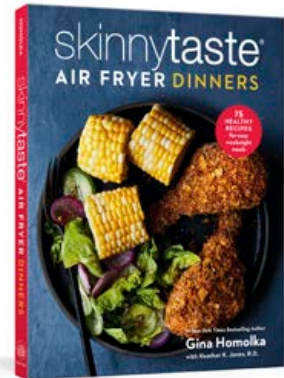
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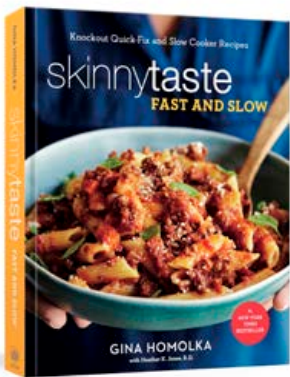
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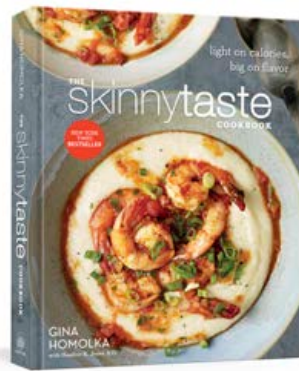
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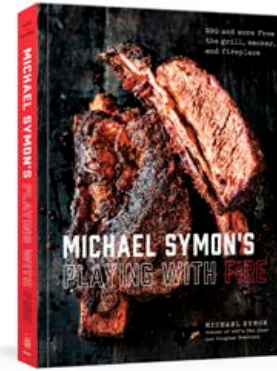
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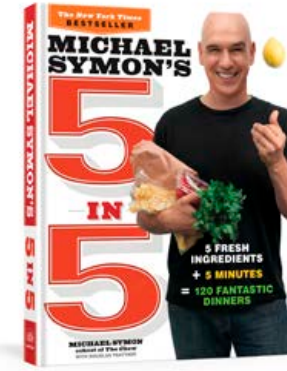
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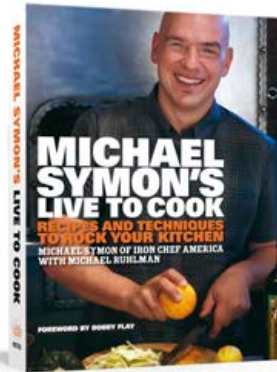
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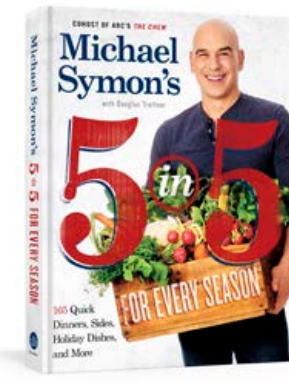
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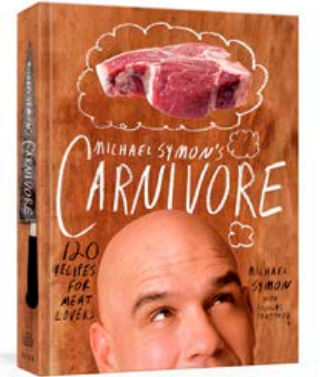
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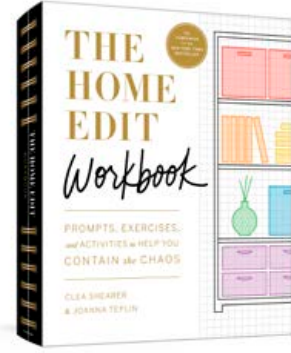
# Books for the Home



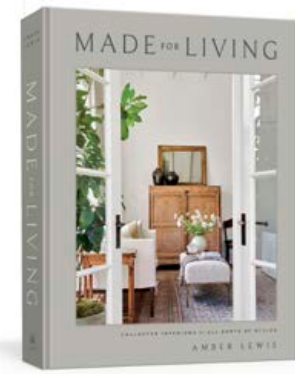
**THE HOME EDIT**  
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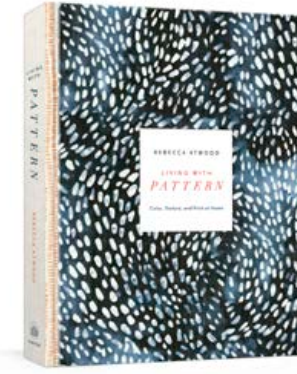
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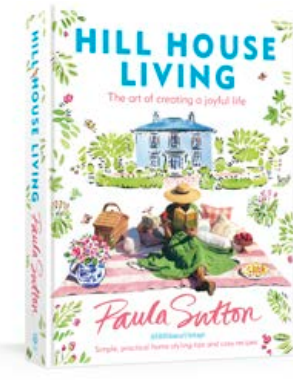
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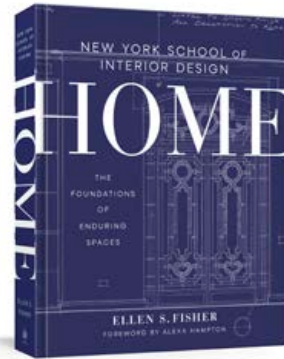
**HILL HOUSE LIVING**  
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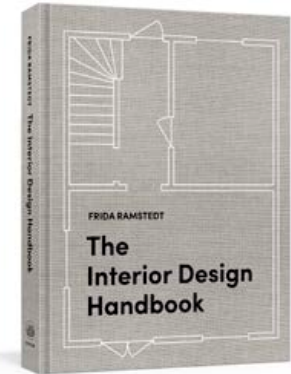
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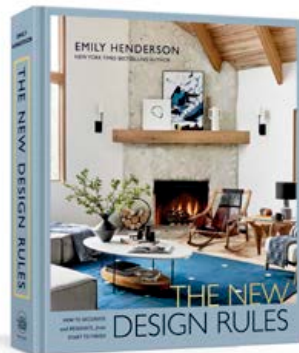
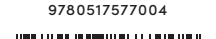
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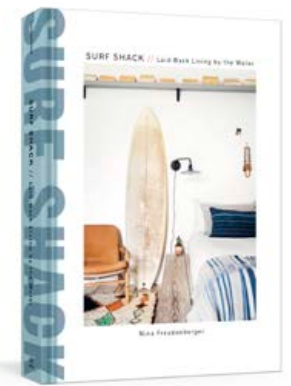
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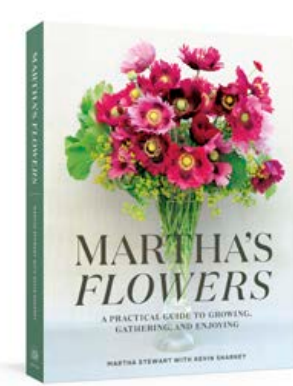
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