



# KNOPF COOKS

SPRING & SUMMER 2023







# KNOPF COOKS

PHOTO © KRISTIN TEIG / THE DON'T  
PANIC PANTRY COOKBOOK

Dear Reader,

American kitchens have been forever changed by Alfred A. Knopf cookbooks. Since 1961, we have published some of the most enduring names in the culinary sphere—many introduced by the inimitable Judith Jones—beginning with *Mastering the Art of French Cooking* by Julia Child, and spanning writers and chefs from Marcella Hazan to Edna Lewis, from Madhur Jaffrey to Lidia Bastianich. With this history in mind, it has been an honor to help shape the recent creation of Knopf Cooks: a renewed emphasis on our cookbook publishing program that aims to bring home cooks an even greater bounty of food writing, recipes, and cuisines.

We are thrilled to share with you our inaugural Knopf Cooks catalog, showcasing our Spring and Summer 2023 list. At Knopf Cooks for the first time is beloved food writer Hetty McKinnon, whose new book, *Tenderheart*, is a love letter both to vegetables and to the memory of her father. We have a new book by award-winning food writer Rachel Roddy; *An A-Z of Pasta* is destined to become THE go-to book on pasta. You can bake bread—and learn what to do with all that good bread you’ve baked!—in *Bread and How to Eat It*, by Rick Easton, owner of cult bakery Bread and Salt (written with Melissa McCart). You can cook along with James Beard Award-nominated author Noah Galuten, host of the YouTube series *Don't Panic Pantry*, in his first cookbook that will set you up to make pantry-based, mostly vegetarian comfort food at any hour. And home cooks will be delighted to prepare dishes from the acclaimed Brooklyn restaurant *Sofreh* in Nasim Alikhani’s first book, which showcases the food, flavors, and stories from her native Iran. Finally, if you’re in the mind for a bit of history, there is best-selling journalist Alex Prud’homme’s *Dinner with the President*, a look at presidential taste—what our presidents ate, why they ate it, and what it tells us about the nation. (With bonus recipes for the curious cook, from Martha Washington’s Preserved Cherries to FDR’s Reverse Martini.)

Here’s to meals shared in good company and new favorite recipes bookmarked along the way. As Julia Child said, “People who love to eat are always the best people!” (And if you don’t have a copy of her book of quotations, why not get one now?)

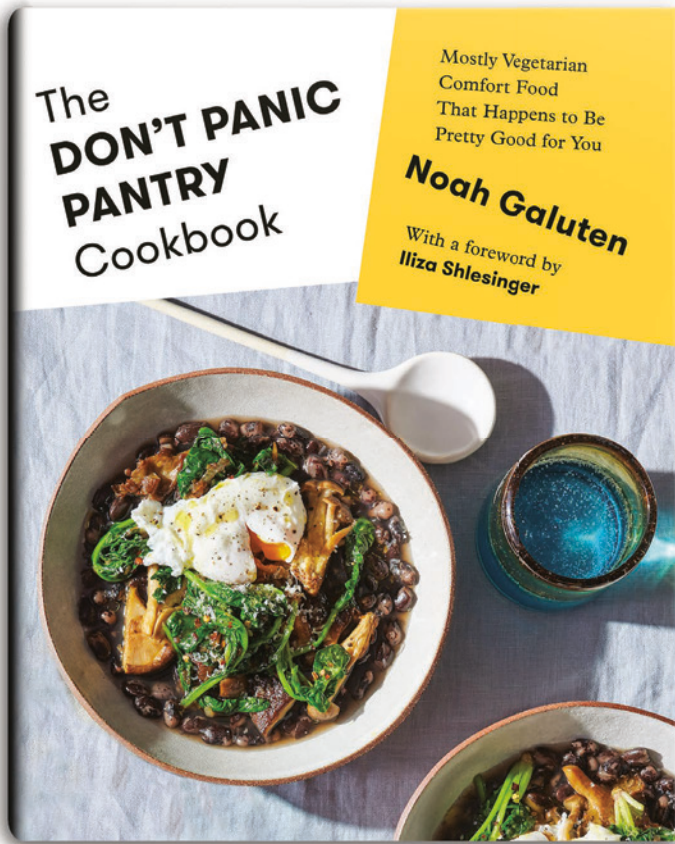
All the best,

Editorial Director  
Knopf Cooks

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# THE DON'T PANIC PANTRY COOKBOOK

MOSTLY VEGETARIAN COMFORT FOOD THAT HAPPENS TO BE PRETTY GOOD FOR YOU

This is the book that seeks to answer the eternal question: “What am I supposed to eat?” Here the chef and writer Noah Galuten, host of the charmingly self-deprecating YouTube series *Don't Panic Pantry*, serves up convenient, healthily delicious, mostly vegetarian comfort food, teaching you how to prepare meals and snacks you're genuinely excited to eat.




As the world changes around us, we are constantly vacillating between two different versions of ourselves: the one who wants to be healthier and the one who wants to be excited, or comforted, by the food that we eat. We all want to eat “better,” but what does that mean? This book is here to say: Don't panic.

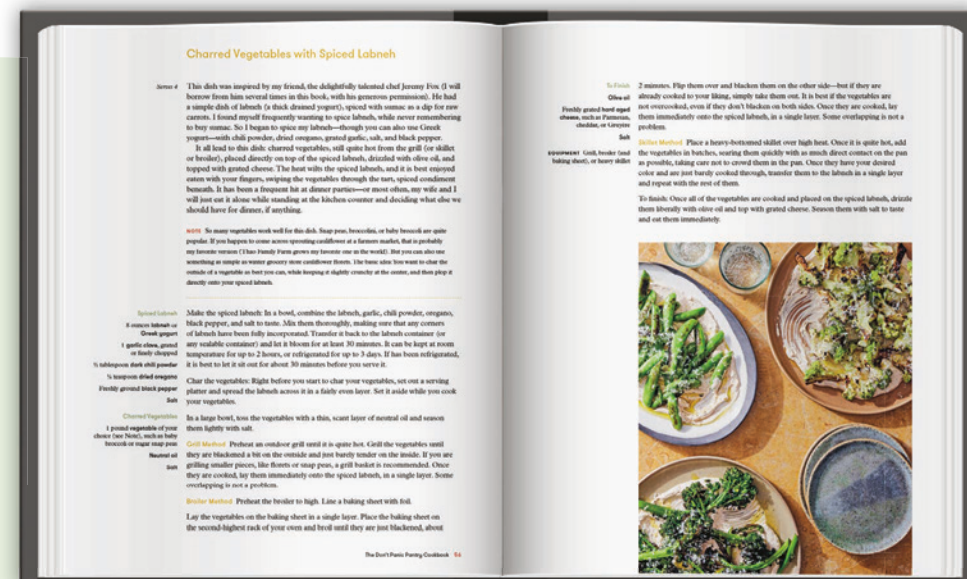
Don't panic about learning how to cook; or environmental sustainability; or nutrition. Don't panic about what to make for breakfast or dinner or midnight snacks, because Noah Galuten has your back! In Noah's kitchen, trying really matters, perfection is overrated, and better is good enough. Noah gives you the tools to create kitchen staples and vegetable- and bean-centric dishes (with just a little meat too) that will become the beloved, simple, everyday meals you will make over and over in your home.



PHOTO © KRISTIN TEIG

**NOAH GALUTEN** is a chef, James Beard Award-nominated cookbook author, and host of the YouTube cooking show *Don't Panic Pantry*. He currently lives in Los Angeles with his wife, daughter, and small dog.

 galuten
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  Don't Panic Pantry



9780593319833  
 1/31/23 | Hardcover  
 \$35.00 | 8" x 10"  
 240 Pages  
 74 4-Color Photos



“Thrillingly practical and forward-thinking. *The Don't Panic Pantry Cookbook* is brimming with useful information and appealing, everyday recipes.”

—Lukas Volger,  
author of *Snacks for Dinner*  
and *Start Simple*

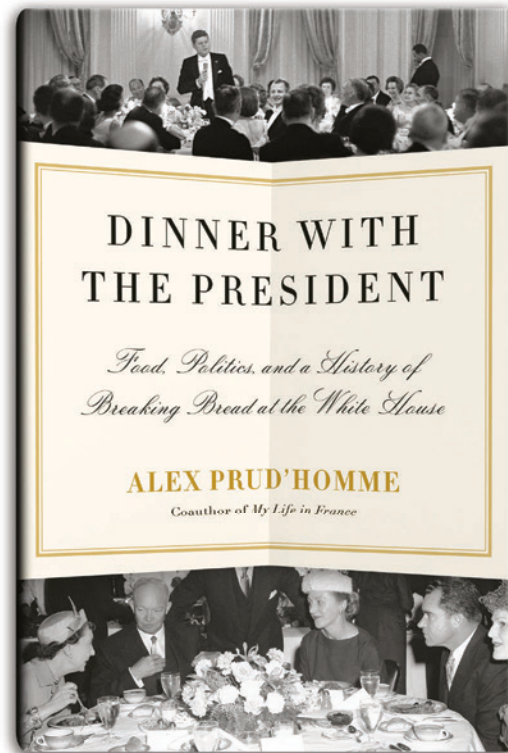
PHOTOS © KRISTIN TEIG





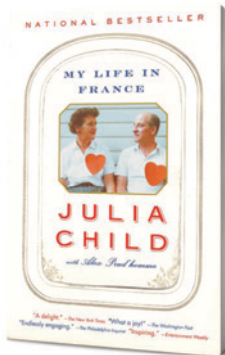
# Dinner with the President

FOOD, POLITICS, AND A HISTORY OF BREAKING BREAD AT THE WHITE HOUSE

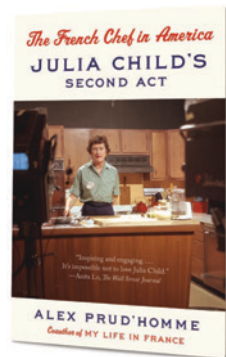


A wonderfully entertaining, often surprising history of presidential taste, from the grim meals eaten by Washington at Valley Forge to Trump's fast-food burgers and Biden's ice cream—what they ate, why they ate it, and what it tells us about the nation—from the coauthor of Julia Child's best-selling memoir *My Life in France*.

Included are ten original recipes for favorite presidential dishes, such as: Martha Washington's Preserved Cherries, Abraham Lincoln's Gingerbread Men, Franklin D. Roosevelt's Reverse Martini, and Lady Bird Johnson's Pedernales River Chili.



My Life in France  
9780307277695



The French  
Chef in America  
9780804168793

9781524732219  
2/7/23 | Hardcover  
\$35.00 | 6 ¼" x 9 ¼"  
512 Pages  
29 Illustrations in  
Text and 16 Pages of  
4-Color Photos

## EXCERPT

“As he was perusing the newspaper one morning in 1938, a news item caught Roosevelt's attention. King George VI and his wife, Queen Elizabeth, were planning a goodwill tour of Canada. Left unstated was their real agenda: to drum up resistance to the rise of Nazi Germany. The president recognized the royal visit to North America as an opportunity. If he could convince his public that Britain deserved support, there was a chance he could build an alliance against the Fascists. But the United States was still emerging from the Depression, and much of the public was in a xenophobic funk. Many resented the British, who they believed had dragooned America into World War I and never repaid their debts. Worried about Hitler, and determined to rebuild the alliance with Britain, FDR hatched a plan.

“I think it would be an excellent thing for Anglo-American relations if you could visit the United States,” he wrote to the king. “It occurs to me . . . that you both might like three or four days of very simple country life at Hyde Park—with no formal entertainments and an opportunity to get a bit of rest and relaxation.”

George replied, “I can assure you that the pleasure . . . would be greatly enhanced by the thought that it was contributing in any way to the cordiality of relations between our two countries.”

Thus began a risky dance between the two nations. If Roosevelt's gambit backfired, the U.S.-U.K. alliance

would sour further, entrench American isolationists, and give Hitler a pass to invade western Europe. But if he succeeded, he might shift the balance of geopolitical power. It wouldn't be easy. No reigning British monarch had ever set foot on U.S. soil. And Roosevelt knew that to win over the American public, he had to present the king and queen as something other than pretentious royals who feasted on roast beef and goblets of claret. Instead, he would have to present them as a likable couple that everyday Americans could relate to. His plan called for a bit of culinary stagecraft.

Hoping to display the Windsors' “essential democracy,” the president plotted moments of pomp and relaxation, including, FDR insisted, a “simple picnic” at Hyde Park, as everyone called Springwood, the Roosevelt mansion overlooking the Hudson River in upstate New York. The king and queen arrived in Washington, D.C., in June 1939 and were greeted by a large, curious crowd. The Roosevelts hosted them at a formal dinner at the White House. After a visit to Mount Vernon, where the great-great-great-grandson of King George III paid his respects at the tomb of George Washington, the Roosevelts and Windsors drank tea on the South Lawn. Then the two couples attended the 1939 World's Fair in New York and proceeded to Hyde Park. And it was there, on June 11, that FDR staged his coup de théâtre.”



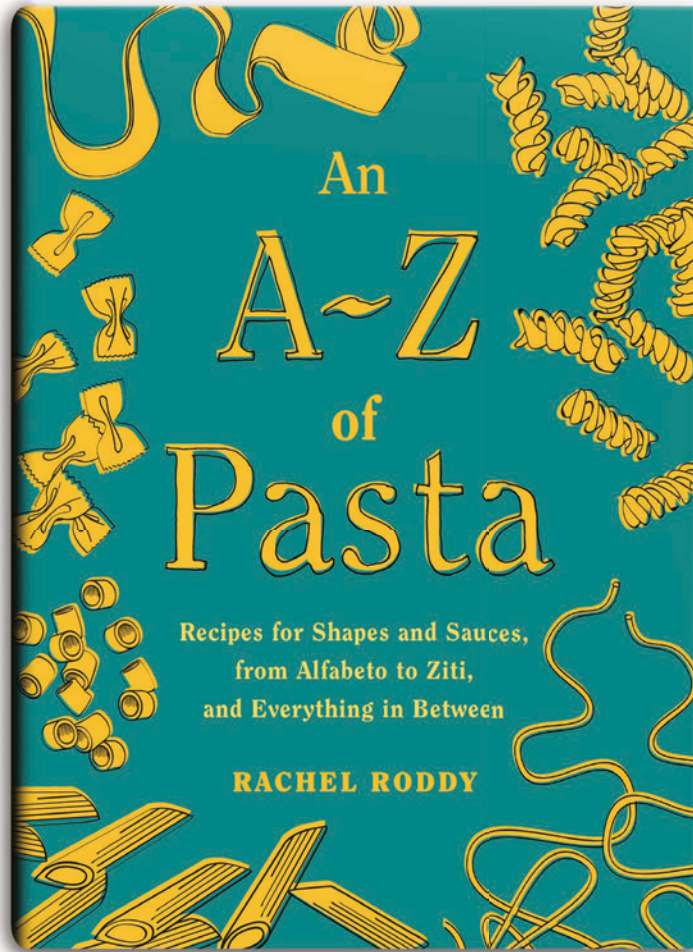
**ALEX PRUD'HOMME** is a freelance writer whose work has appeared in *The New York Times*, *The New Yorker*, and other publications. He is the coauthor of Julia Child's memoir *My Life in France*, and has authored or coauthored *The French Chef in America*, *France Is a Feast*, *Born Hungry*, *The Ripple Effect*, *Hydrofracking*, *The Cell Game*, and *Forewarned*. He lives with his family in Brooklyn, New York.

 [APrudhommeWords](#)



# AN A-Z OF PASTA

RECIPES FOR SHAPES AND SAUCES, FROM ALFABETO TO ZITI,  
AND EVERYTHING IN BETWEEN

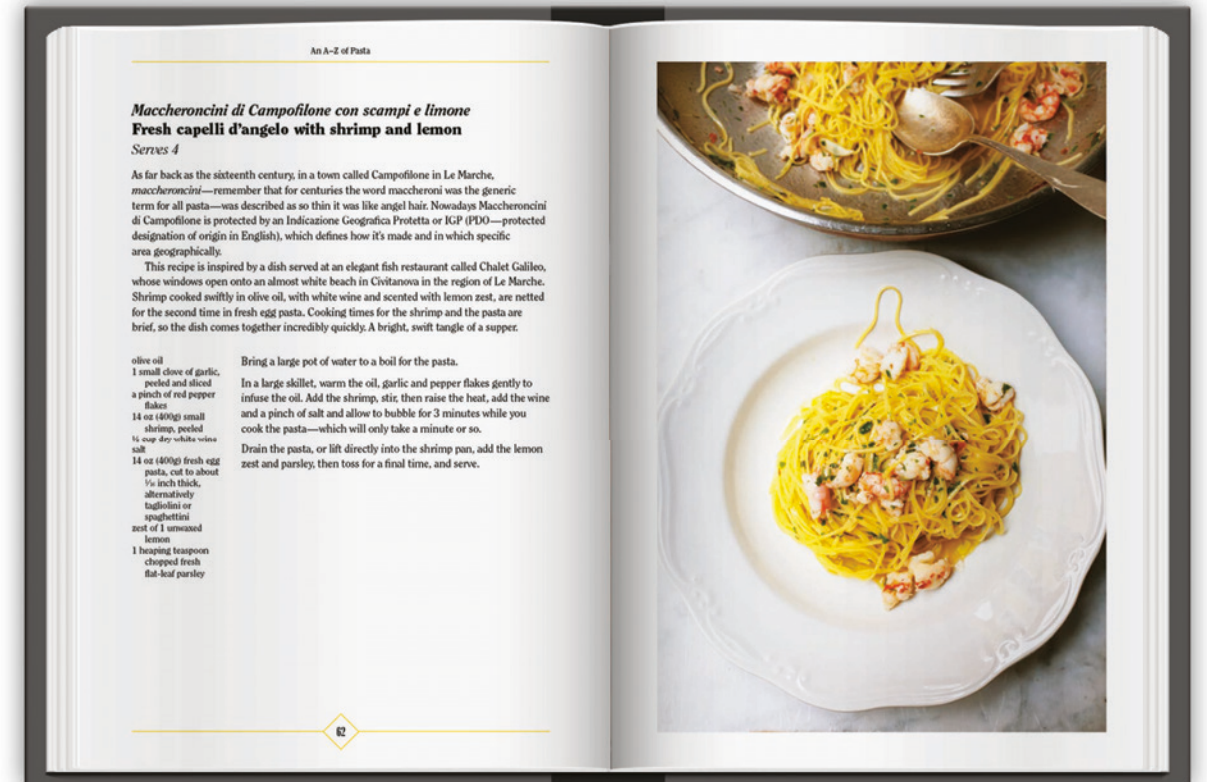


From award-winning British food writer Rachel Roddy, columnist for *The Guardian*, the essential book for pasta lovers and fans of all things Italian, featuring a mouth-watering, alphabetical collection of one hundred recipes, covering fifty different pasta shapes, from alfabeto to ziti, and everything in between.

This is the story of pasta. Rachel Roddy has lived and cooked in Rome for almost two decades. Now she has condensed everything she's learned about pasta in a practical, highly entertaining collection of recipes that will ensure authentic Italian meals and take your pasta dishes to the next level. In this cookbook, you will learn the many ways to pair pasta shapes with sauces, how to make certain pastas from scratch, and how to best serve them. Here, too, are short essays that weave together the history, culture, and astonishing variety of pasta shapes from the tip to the toe of Italy.

9780593535394  
3/28/23 | Hardcover  
\$37.00 | 6 5/8" x 9 1/2"  
360 Pages  
122 4-Color Photos and  
50 Illustrations in Text

 rachelaliceroddy  racheleats



**RACHEL RODDY** was born in Southampton in the UK in 1972 and grew up near London. She trained at Drama Centre London, then moved to Rome in 2005, where she began writing, mostly about food, on her blog, *Rachel Eats*. Her first book, *Five Quarters*, was published in 2015 and won the André Simon Memorial Fund Food Book Award and the Guild of Food Writers First Book Award. Her second book, *Two Kitchens*, was published in 2017. She has written for *Financial Times*, *Noble Rot*, *Vanity Fair*, *National Geographic*, and *Eater.com*, and has a weekly column in *The Guardian* called "A Kitchen in Rome." She lives in Rome with her Sicilian partner and son.

PHOTO © SOPHIE DAVISSON



**“I love this book. Every story is a little gem—a beautiful hymn to each curl, twist, and ribbon of pasta.”**  
—Nigel Slater

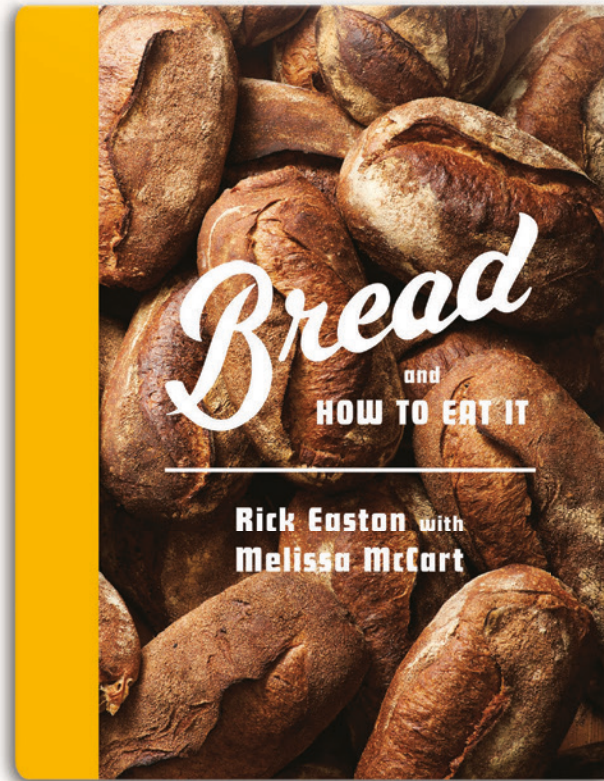
PHOTOS © JONATHAN LOVEKIN





# Bread and How to Eat It

A COOKBOOK AND MANIFESTO



This is a book about bread: how to make it and how to eat it at every stage of its life cycle—from the James Beard Award-nominated owner of cult-favorite bakery Bread and Salt.

*Bread and How to Eat It* is a timely revival of cucina povera (poverty cooking)—a bread-centric approach to meal prep that has fallen out of favor in American kitchens and that baker Rick Easton is hell-bent on restoring. In these pages, home cooks will discover everything they need for baking their own bread (although Easton strongly recommends you frequent your local bakery, as people have for hundreds of years); things to make with bread (Bread Meatballs! Pasta with Bread Crumbs and Cauliflower!); things to eat with bread (Greens and Beans! Dried Chestnut and White Bean Soup!); and, of course, the ultimate guide to sandwiches you never knew you needed (Tuna with Harissa, Eggs, and Olives! Frittata, Artichoke, Pecorino, and Mint!). A celebration of bread in all its forms—from fresh-baked to stale, from slices to crumbs—*Bread and How to Eat It* is an eminently accessible, riotously opinionated, and utterly indispensable cookbook for making the most of every loaf.

9780593319093  
5/2/23 | Hardcover  
\$30.00 | 7" x 9"  
272 Pages  
161 4-Color Photos

 breadandsaltbakery



PHOTO © JOHNNY FOGG

**RICK EASTON** is a baker and co-owner of Bread and Salt Bakery in Jersey City, New Jersey. He lives down the street from the bakery with coauthor Melissa McCart and their dog, Lucy.



PHOTO © JOHNNY FOGG

**MELISSA McCART** is a food journalist who has worked for Mark Bittman on Substack and Medium; and for Eater.com and the *Pittsburgh Post-Gazette*. You can also find her work in *Bon Appétit*, *Saveur*, *The Washington Post*, and elsewhere.





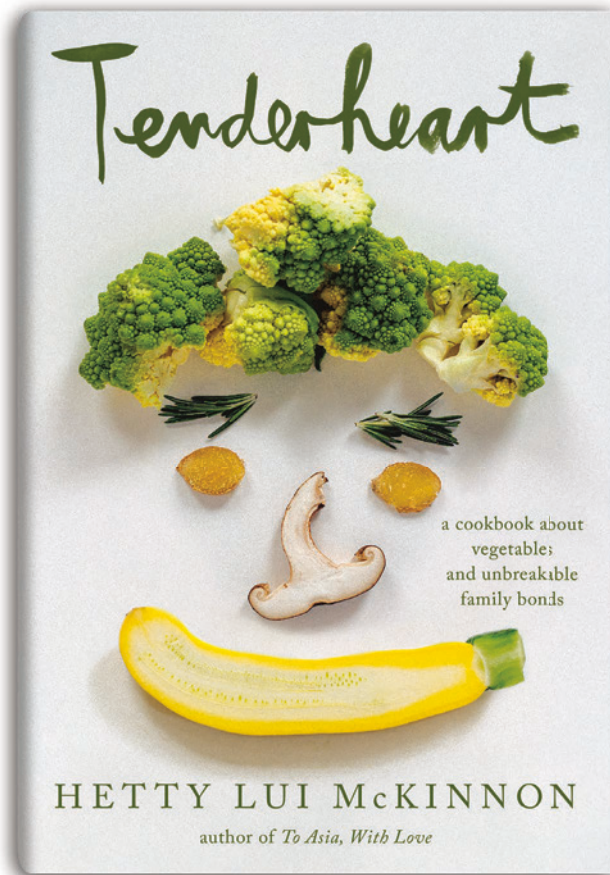
“What happens when an all-important subject like bread is tackled by one of the most talented chefs and one of the most engaging food writers in the country? Magic.”

—MARK BITTMAN,  
author of *How to Cook Everything*

PHOTOS © JOHNNY FOGG







# TENDERHEART

A COOKBOOK ABOUT VEGETABLES AND UNBREAKABLE FAMILY BONDS

From the acclaimed author of *To Asia, With Love*, a loving homage to her father, a Chinese immigrant in Australia, told in more than 180 flavorful, vegetarian recipes.

Heritage and food have always been linked for Hetty McKinnon. Growing up as part of a Chinese family in Australia, McKinnon formed a deep appreciation for her bicultural identity, and for her father, who moved to Sydney as a teenager and learned English by selling bananas at a local market. As he brought home crates full of produce after work, McKinnon learned about the beauty and versatility of fruits and vegetables.

*Tenderheart* is the happy outcome of McKinnon's love of vegetables. From Miso Mushroom Ragu with Baked Polenta to Celery and Vermicelli Spring Rolls to Sweet Potato and Black Sesame Marble Bundt, *Tenderheart* features twenty-two essential fruits and vegetables that become the basis for more than 180 recipes. In this tender tribute to her father and his experience as an immigrant, McKinnon explores how food connects us to our loved ones, even when they are no longer with us—and gives us the tools to make recipes that are healthful, economical, and bursting with flavor.

9780593534861  
5/30/23 | Hardcover  
\$40.00 | 7 11/16" x 10 7/8"  
528 Pages  
272 4-Color Photos



**HETTY LUI MCKINNON** is a Chinese Australian cook and food writer. A James Beard Award finalist, she is the author of four other cookbooks, including the much-loved *To Asia, With Love* (2021), the award-winning *Family: New Vegetarian Comfort Food to Nourish Every Day* (2019), *Neighborhood: Hearty Salads and Plant-Based Recipes from Home and Abroad* (2017), and *Community: Salad Recipes from Arthur Street Kitchen* (2014). Hetty is also the editor and publisher of the multicultural food journal *Peddler* and the host of the magazine's podcast *The House Specials*. She is a regular recipe contributor to *The New York Times*, *Bon Appétit*, *Epicurious.com*, and *ABC Everyday*; and her recipes have appeared in *Food52*, *The Guardian*, *The Washington Post*, and more. Born and raised in Sydney, she now resides in Brooklyn, New York.



PHOTO © SHIRLEY CAI

📷 [hettymckinnon](https://www.instagram.com/hettymckinnon)



**“A love letter to vegetables  
and almost a memoir through  
recipes, this truly special book  
speaks to the soul as much as  
to the stomach. I loved it more  
than I can say!”**

**—Nigella Lawson**

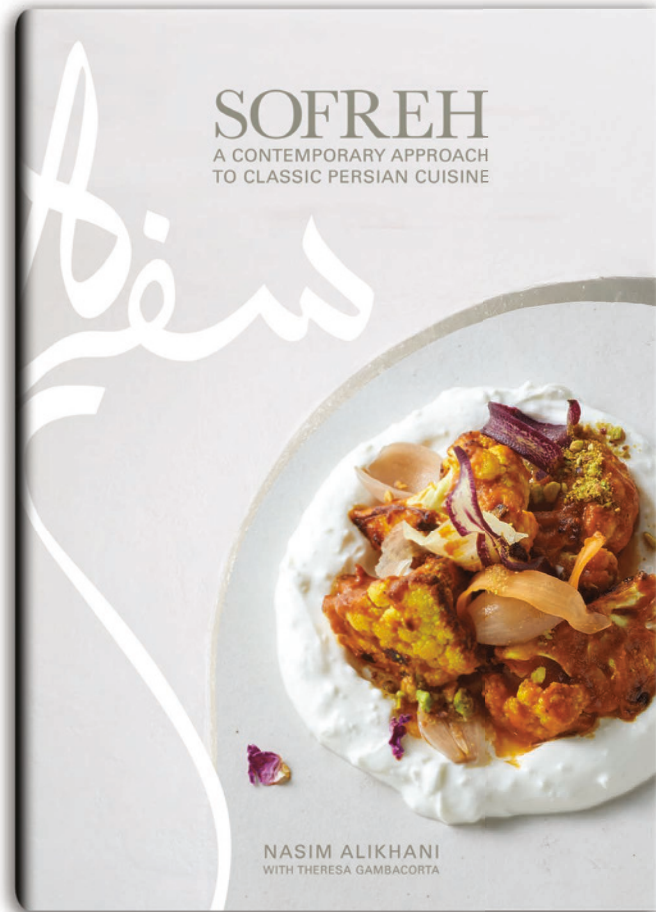
PHOTOS © HETTY MCKINNON





# SOFREH

A CONTEMPORARY APPROACH TO CLASSIC PERSIAN CUISINE



The much-anticipated cookbook—an exquisite collection of Persian recipes—from Sofreh, one of Brooklyn's most acclaimed restaurants.

Growing up in Isfahan, a province in central Iran, Nasim Alikhani was a passionate cook almost from birth, spending the first decades of her life in the kitchen alongside her mother. And so, when she departed after the revolution—with two suitcases, both filled with Iranian pantry staples—it was by re-creating the dishes of her childhood that she was able to feel connected to her home. After decades of cooking for friends and family, at the age of fifty-nine, she opened a restaurant in Brooklyn called Sofreh—a Farsi word meaning “a place of gathering and welcome.”

Containing more than 120 recipes, *Sofreh* brings together Iranian dishes new and old. A joyous celebration of one of the world's great cuisines, this essential guide will delight home cooks everywhere.

9780593320747  
6/6/23 | Hardcover  
\$40.00 | 8" x 11"  
400 Pages  
112 4-Color Photos



PHOTO © QUENTIN BACON

**NASIM ALIKHANI** has always expressed herself best through food. Coming from a tradition of strong women who are great cooks, she began cooking for large gatherings and parties at a young age. In 2018, she opened Sofreh, a Brooklyn-based Iranian restaurant, to acclaim.

sofreh\_brooklyn





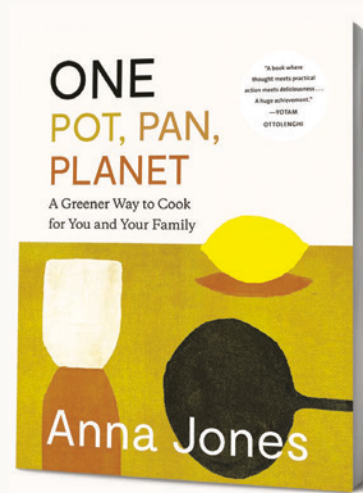
**“An important resource to guide us through the rich and fragrant foods of Iran. I got lost in the flavors of Nasim’s mint oil, saffron rice pudding, and meltingly tender chicken stew ... What a treasure!”**

**—Suzy Karadsheh,**  
*New York Times* best-selling author of  
*The Mediterranean Dish*





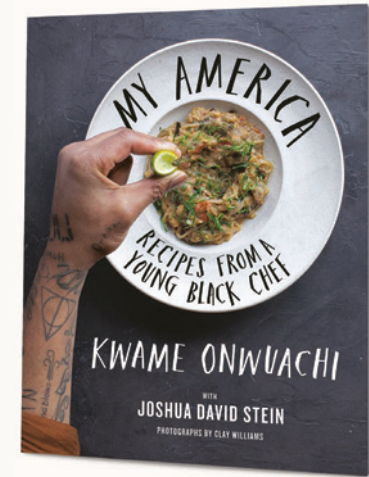
# RECENTLY PUBLISHED



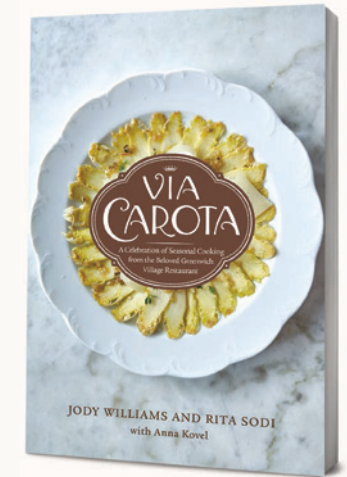
**One: Pot, Pan, Planet**  
Anna Jones  
9780593320327



**Zabar's**  
Lori Zabar  
9780805243390



**My America**  
Kwame Onwuachi  
9780525659600



**Via Carota**  
Jody Williams and Rita Sodi  
9780525658573



**Essentials of Classic Italian Cooking**  
Marcella Hazan  
9780593534328



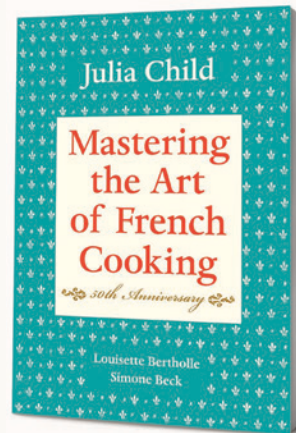
**Smitten Kitchen Keepers**  
Deb Perelman  
9780593318782



**Cook As You Are**  
Ruby Tandoh  
9780593321546



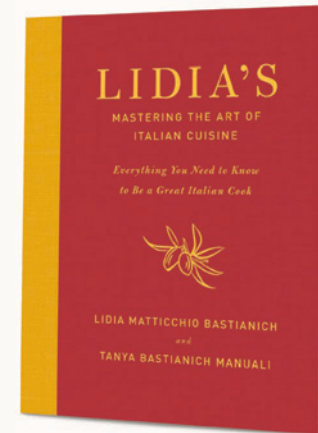
# KITCHEN ESSENTIALS



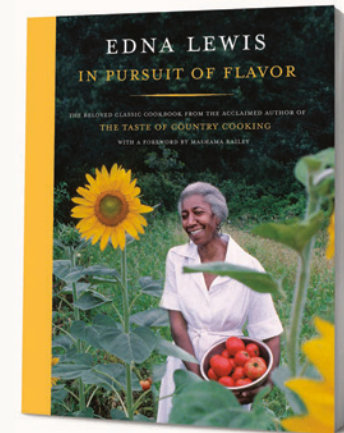
Mastering the Art of French  
Cooking, Volume I  
Julia Child  
9780375413407



The Smitten Kitchen Cookbook  
Deb Perelman  
9780307595652



Lidia's Mastering the Art of  
Italian Cuisine  
Lidia Bastianich  
9780385349468



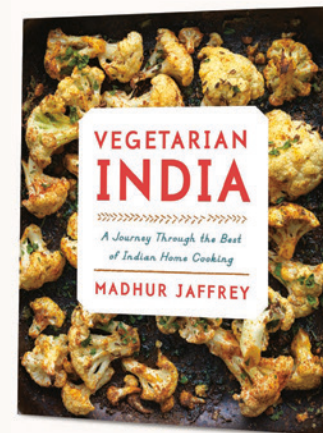
In Pursuit of Flavor  
Edna Lewis  
9780525655510



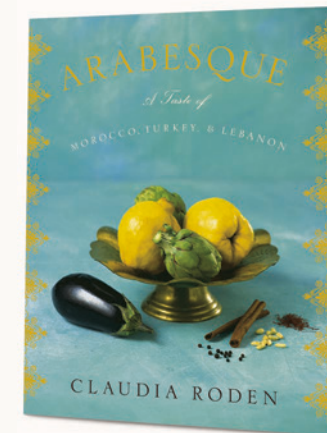
Essentials of Classic  
Italian Cooking  
Marcella Hazan  
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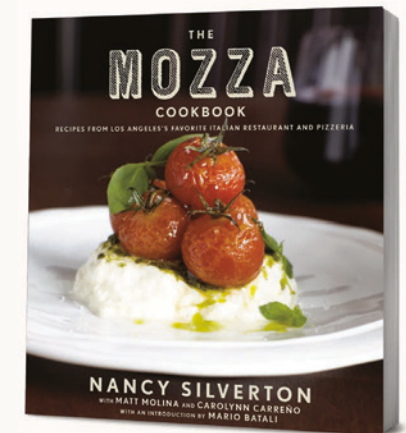
King Solomon's Table  
Joan Nathan  
9780385351140



Vegetarian India  
Madhur Jaffrey  
9781101874868



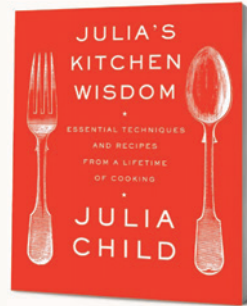
Arabesque  
Claudia Roden  
9780307264985



The Mozza Cookbook  
Nancy Silverton  
9780307272843



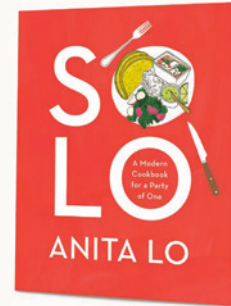
# HOLIDAY GIFTING



**Julia's Kitchen Wisdom**  
Julia Child  
9780375711855



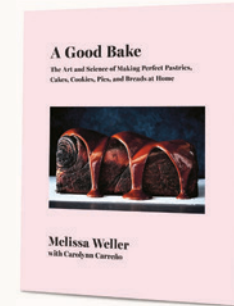
**Chi Spacca**  
Nancy Silverton  
9780525654650



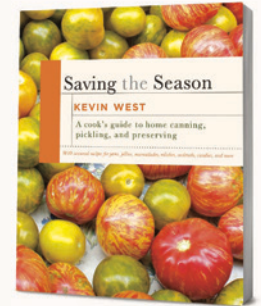
**Solo**  
Anita Lo  
9780451493606



**The Food of Oaxaca**  
Alejandro Ruiz  
9780525657309



**A Good Bake**  
Melissa Weller  
9781524733438



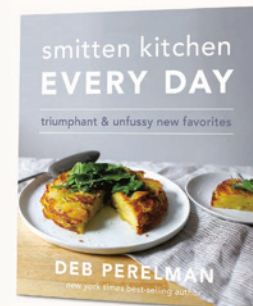
**Saving the Season**  
Kevin West  
9780307599483



**In Pursuit of Flavor**  
Edna Lewis  
9780525655510



**King Solomon's Table**  
Joan Nathan  
9780385351140



**Smitten Kitchen Every Day**  
Deb Perelman  
9781101874813



**The Art of French Pastry**  
Jacquy Pfeiffer  
9780307959355



**Lidia's Celebrate Like an Italian**  
Lidia Bastianich  
9780385349482



**Mastering the Art of French Cooking**  
(2 Volume Box Set)  
Julia Child  
9780307593528



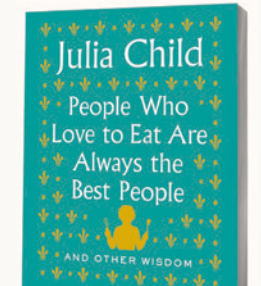
**Via Carota**  
Jody Williams  
and Rita Sodi  
9780525658573



**Essentials of Classic Italian Cooking**  
Marcella Hazan  
9780593534328



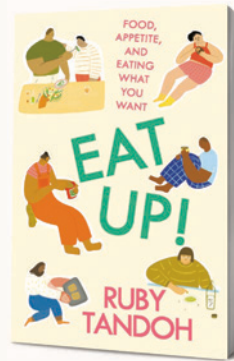
**Madhur Jaffrey's Instantly Indian Cookbook**  
Madhur Jaffrey  
9780525655794



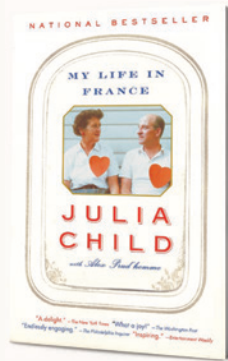
**People Who Love to Eat Are Always the Best People**  
Julia Child  
9780525658795



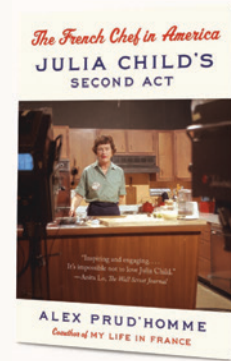
# FICTION AND NARRATIVE NONFICTION



**Eat Up!**  
Ruby Tandoh  
9780593466810



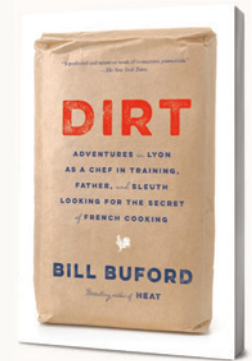
**My Life in France**  
Julia Child  
9780307277695



**The French Chef in America**  
Alex Prud'homme  
9780804168793



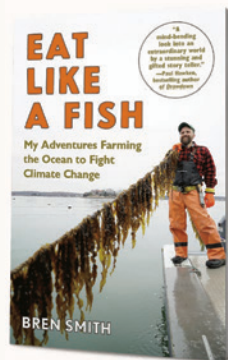
**Always Home**  
Fanny Singer  
9780525433873



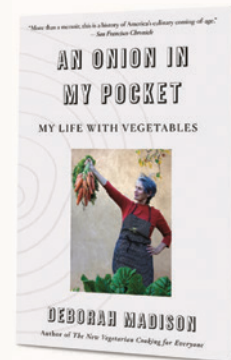
**Dirt**  
Bill Buford  
9780307455802



**Heat**  
Bill Buford  
9781400034475



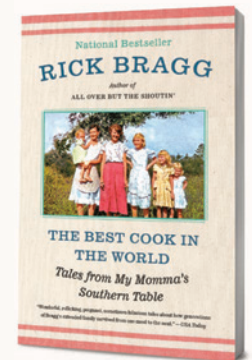
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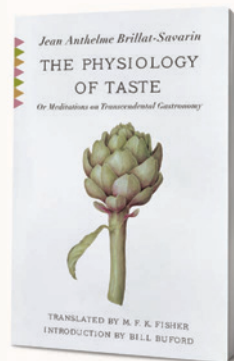
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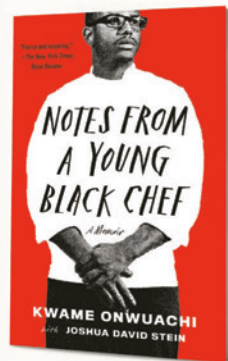
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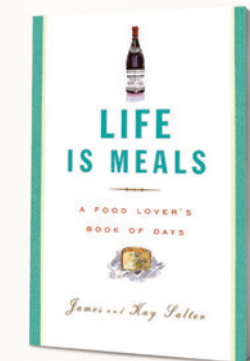
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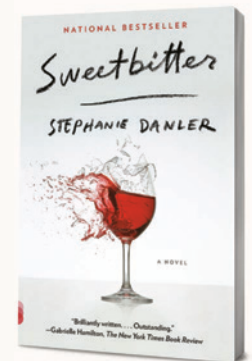
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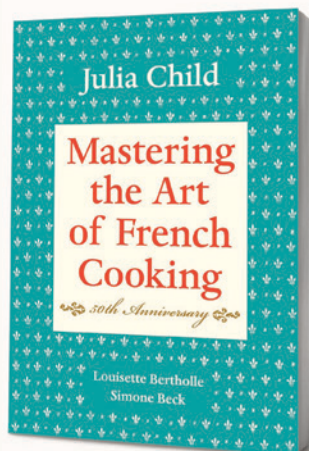
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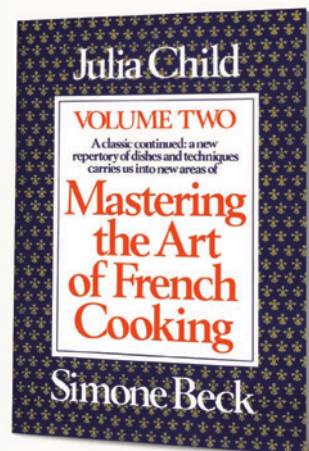
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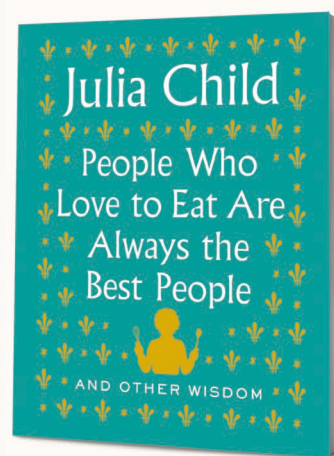
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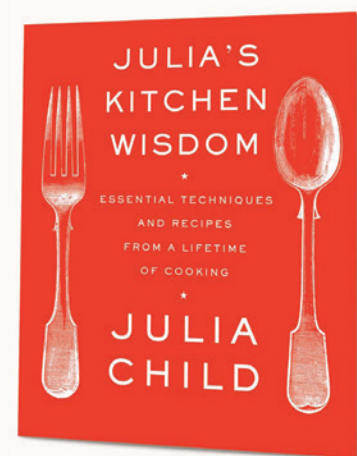
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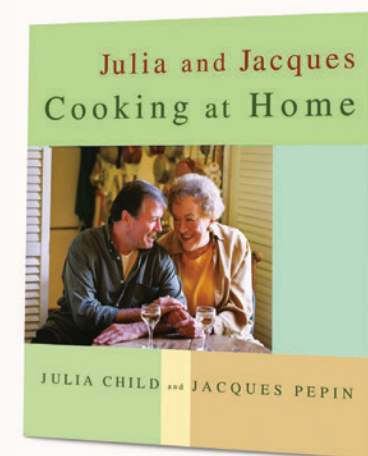
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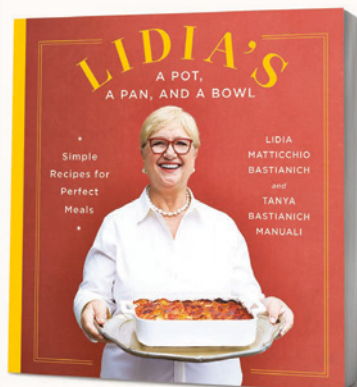
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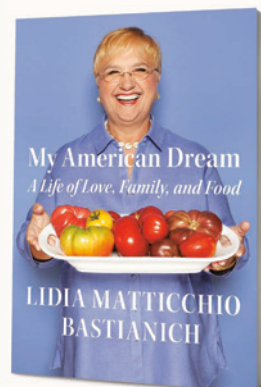
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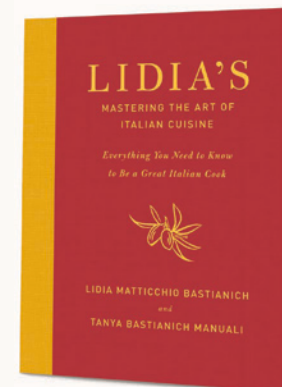
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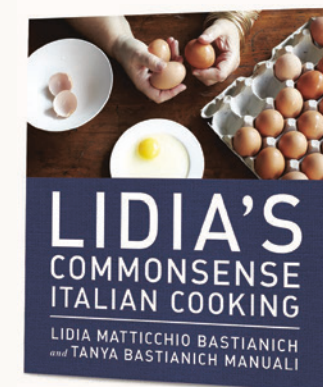
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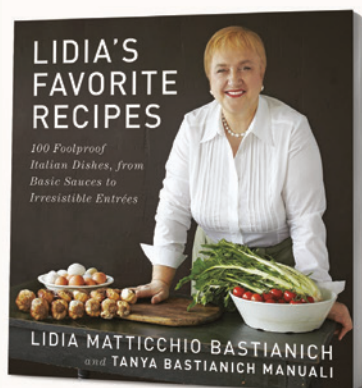
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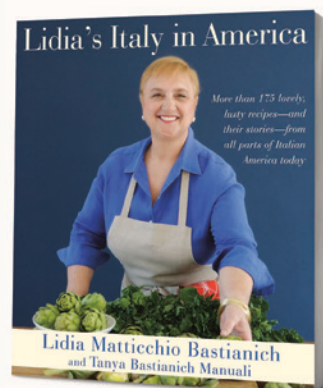
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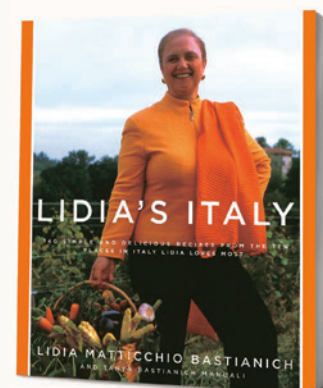
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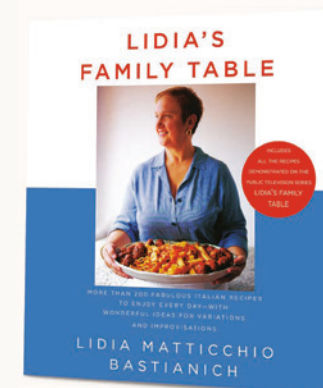
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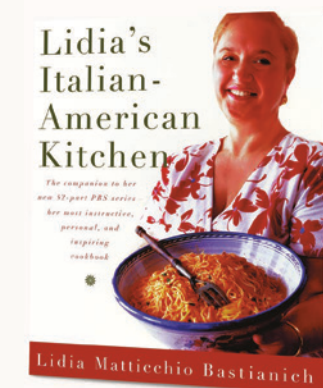
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