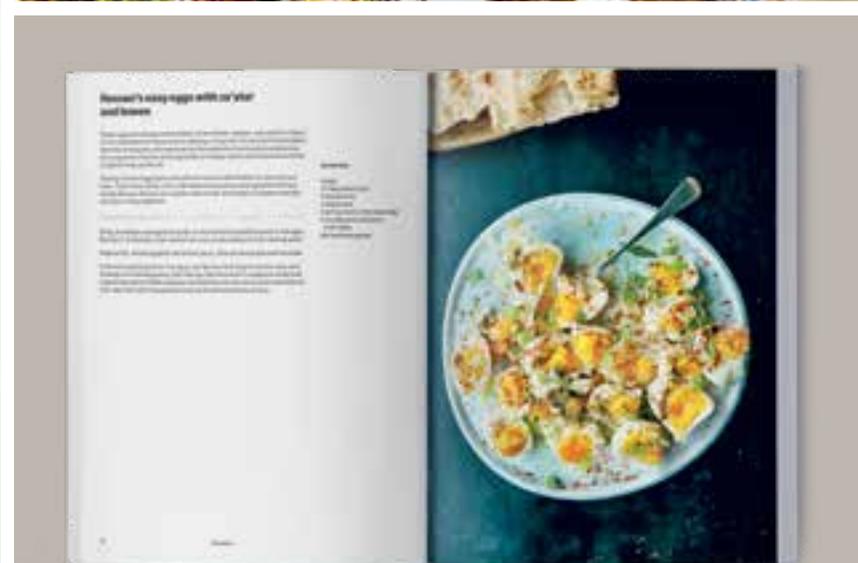




TEN SPEED PRESS  
Food + Drink  
Spring 2020





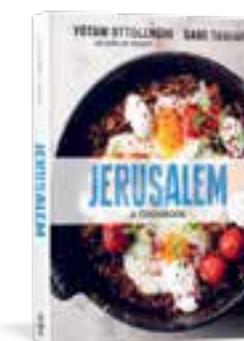
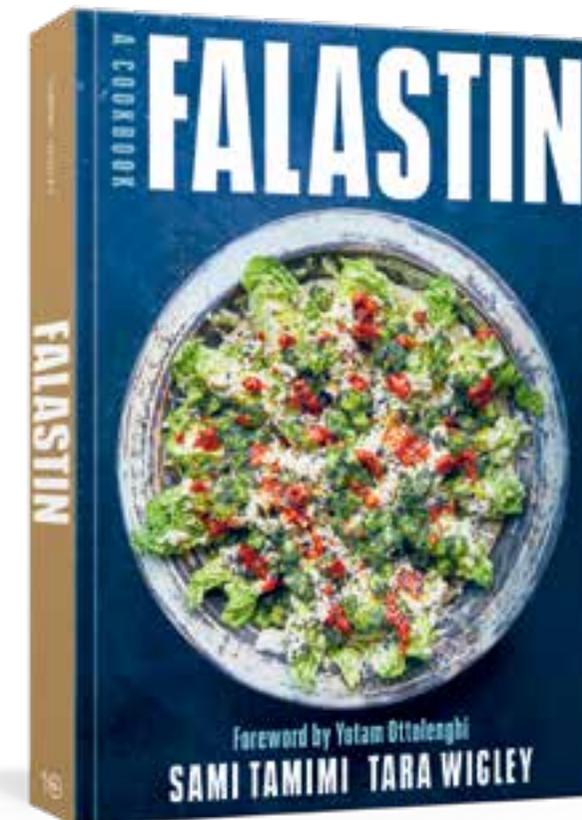
## Falastin

A Cookbook

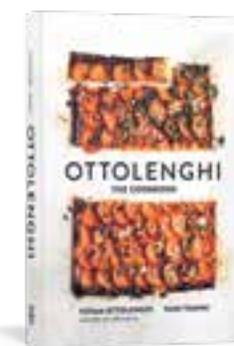
Foreword by Yotam Ottolenghi

A love letter to Palestine with more than 100 recipes shaped by Ottolenghi restaurants' executive chef and partner Sami Tamimi.

From the coauthors of *Jerusalem* and *Ottolenghi Simple* comes *Falastin*, an evocative collection of recipes handed down through generations and reworked for the modern home cook, as well as dishes inspired by the authors' travels throughout Palestine. The personal stories and more than 130 transporting photographs capture the essence of the people and the land, while the delicious, approachable recipes—including hearty breakfasts, snacks, salads, mains, bread and sweets with an emphasis on vegetables, grains, and aromatic spices and herbs—showcase Palestinian cooking's strong, simple flavors.



ALSO BY SAMI TAMIMI  
JERUSALEM  
978-1-60774-394-1



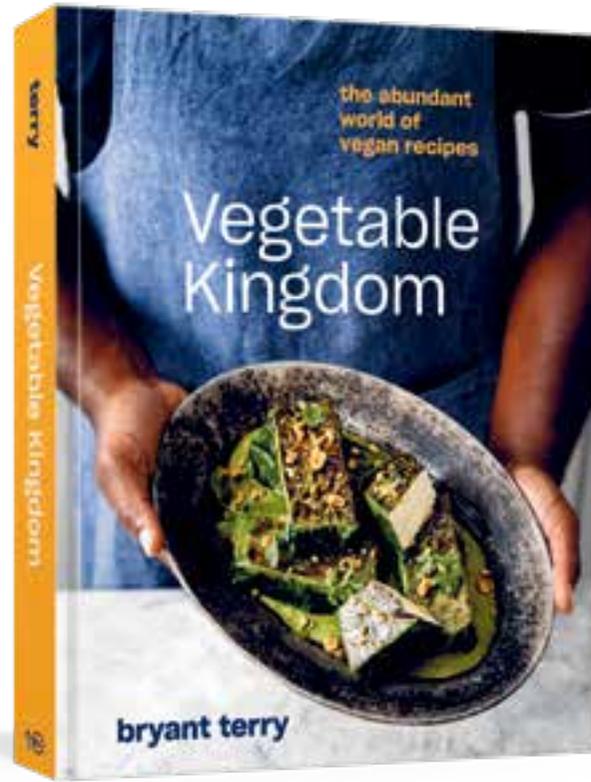
OTTOLENGHI  
978-1-60774-418-4



978-0-399-58173-1 • 4/28/20  
HC • \$35.00 U.S. (CAN \$47.00)  
352 pages • 7 7/8 x 10 1/4 inches • 130 color photographs



**SAMI TAMIMI** is the executive chef and partner of London's enormously popular Ottolenghi restaurant group. Alongside Yotam Ottolenghi, Sami Tamimi is the coauthor of two bestselling cookbooks: *Ottolenghi* and *Jerusalem*. **TARA WIGLEY** has worked as part of the Ottolenghi group, collaborating with Yotam on his columns and books, for nearly a decade. She is the coauthor of *Ottolenghi Simple*.



978-0-399-58104-5 • 2/11/20  
 HC • \$30.00 U.S. (CAN \$40.00)  
 256 pages • 8 x 10 inches • 80 color photographs



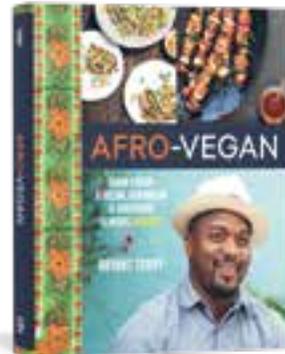
**BRYANT TERRY** is a James Beard Award–winning chef and educator and the author of *Afro-Vegan*. He is renowned for his activism and efforts to create a healthy, equitable, and sustainable food system. He is currently in his fifth year as chef-in-residence at the Museum of the African Diaspora in San Francisco.

## Vegetable Kingdom

The Abundant World of Vegan Recipes

More than 100 beautiful, flavor-driven recipes that teach you the basics of a great vegan meal centered on real food.

Organized by vegetable type, *Vegetable Kingdom* makes it easy to create delicious dishes that rely on fresh ingredients, vibrant spices, and clever techniques to build flavor and texture. Bryant Terry breaks down the fundamentals of plant-based cooking, showing readers how to make meals from popular vegetables, grains, and legumes, with such recipes as Dirty Cauliflower, Barbecue Carrots with Slow-Cooked White Beans, Millet Roux Mushroom Gumbo, and Citrus and Garlic-Herb Braised Fennel. With beautiful imagery and a classic design, *Vegetable Kingdom* is an invaluable tool for plant-based cooking today.



ALSO BY BRYANT TERRY  
 AFRO-VEGAN  
 978-1-60774-531-0



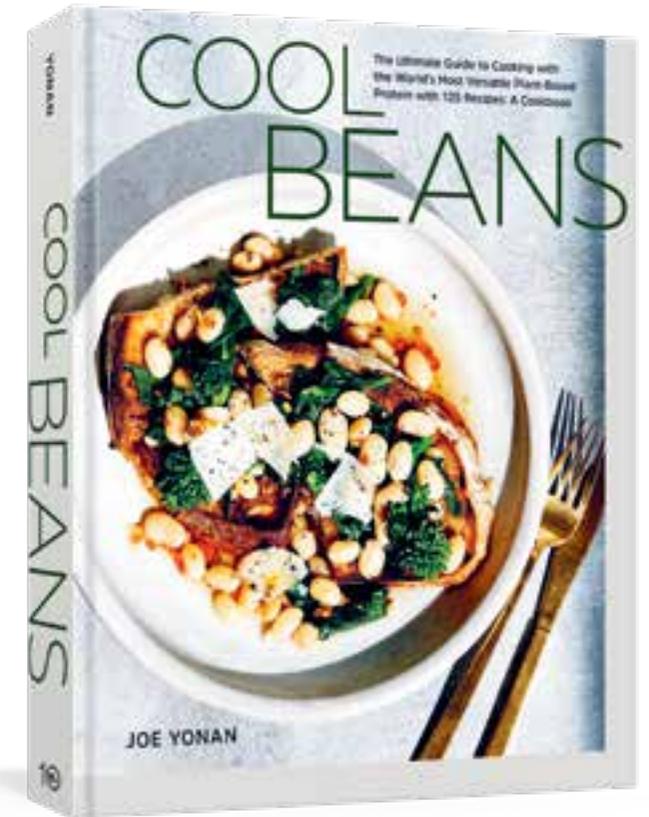


## Cool Beans

The Ultimate Guide to Cooking with the World's Most Versatile Plant-Based Protein, with 125 Recipes

A fresh, modern look at the diverse world of beans, chickpeas, lentils, pulses, and more.

Drawing on global culinary traditions, and with beautiful photography throughout, *Cool Beans* contains 125 recipes for inspired vegetarian mains, snacks, soups, and more. Joe Yonan provides a master base recipe for cooking any sort of bean in any sort of appliance, followed by dozens of flavorful spin-offs, from Harissa-Roasted Carrot and White Bean Dip to Crunchy Spiced Roasted Chickpeas to Smoky Black Bean and Plantain Chili. With fresh flavors, vibrant spices, and clever techniques, Yonan shows how beans can save you from boring dinners, lunches, breakfasts—and even desserts!



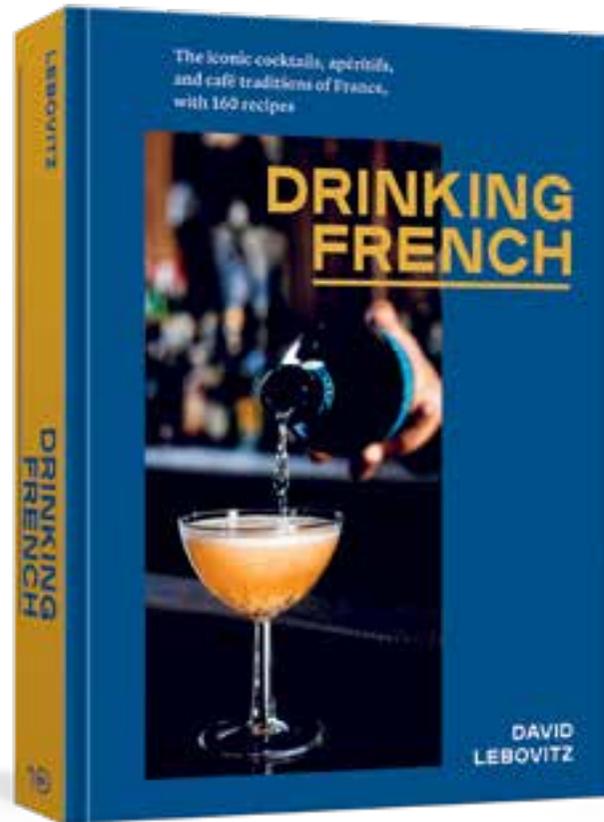
978-0-399-58148-9 • 2/4/20  
 HC • \$30.00 U.S. (CAN \$40.00)  
 240 pages • 8 x 10 inches • 50 color photographs



ALSO BY JOE YONAN  
 EAT YOUR VEGETABLES  
 978-1-60774-442-9



JOE YONAN is the two-time James Beard Award-winning food and dining editor of the *Washington Post*. He is the author of *Eat Your Vegetables* and *Serve Yourself*.



## Drinking French

The Iconic Cocktails, Apéritifs, and Café Traditions of France, with 160 Recipes

The *New York Times* bestselling author of *My Paris Kitchen* serves up 160 recipes for trendy cocktails, quintessential apéritifs, café favorites, complementary snacks, and more.

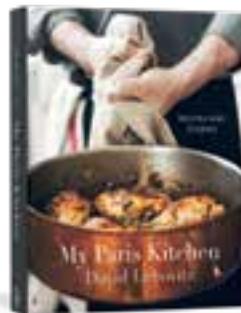
This beautifully photographed collection features everything from coffee, hot chocolate, and tea to apéritifs such as Kir and Lillet; classic and modern cocktails from the hottest Paris bars; and creative infusions using fresh fruit and French liqueurs. Because the French can't imagine drinking without having something to eat alongside, the book also includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by David Lebovitz's witty and informative stories about the ins and outs of life in France.



978-1-60774-929-5 • 3/3/20  
 HC • \$28.00 U.S. (CAN \$37.00)  
 304 pages • 7 x 9 inches • 140 photographs



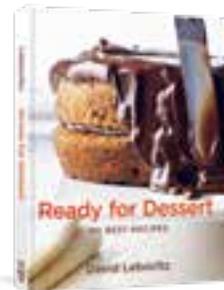
DAVID LEBOVITZ has been a professional cook and baker for most of his life, and spent nearly thirteen years at Chez Panisse. He moved to Paris in 2004 and is the author of numerous cookbooks, including *My Paris Kitchen*, *The Perfect Scoop*, and *Ready for Dessert*, as well as two memoirs, *The Sweet Life in Paris* and *L'Appart*.



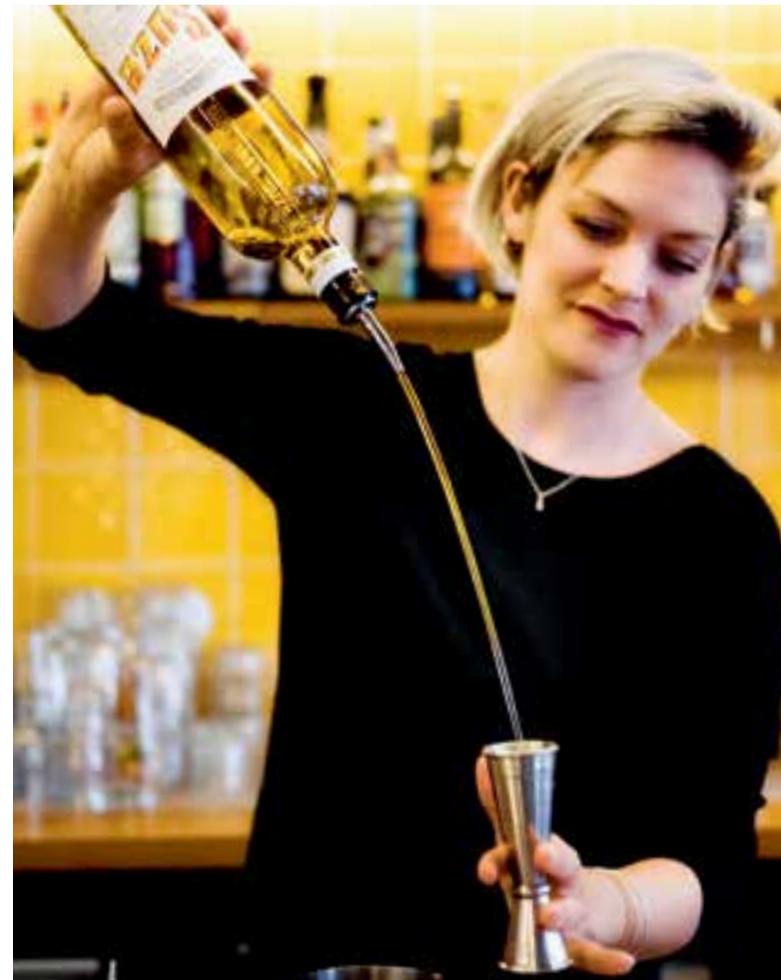
ALSO BY DAVID LEBOVITZ  
 MY PARIS KITCHEN  
 978-1-60774-267-8



THE PERFECT SCOOP  
 978-0-399-58031-4



READY FOR DESSERT  
 978-1-58008-138-2



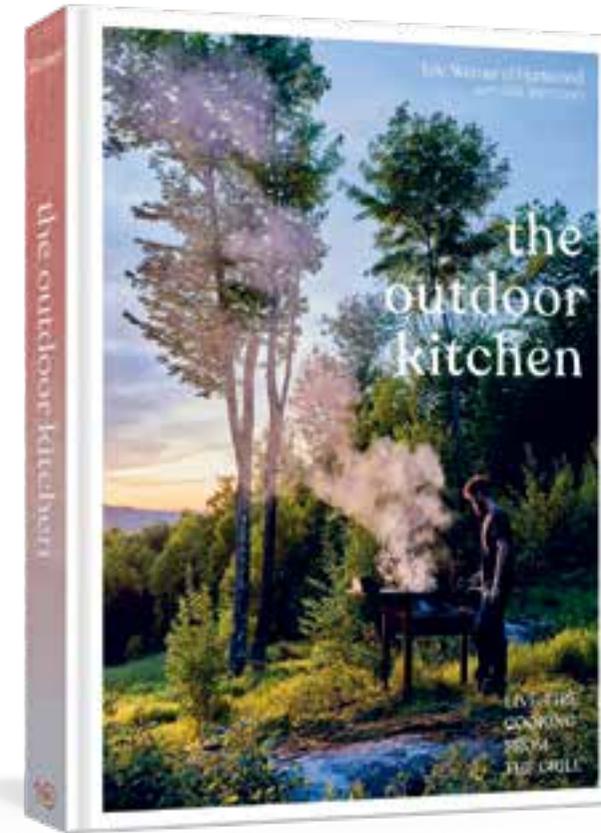


## The Outdoor Kitchen

Live-Fire Cooking from the Grill

A dazzling guide to setting up an outdoor kitchen, featuring practical tips and 80 recipes from the award-winning chef of Mexico's Hartwood restaurant.

In this first-of-a-kind cookbook, chef Eric Werner shares the secrets to simple, unrestricted, foolproof outdoor cooking in a way that reimagines home cooking. The book features step-by-step blueprints for constructing your own outdoor kitchen plus variations and modifications for store-bought grills, followed by recipes ranging from grilled meats, fish, and vegetables to marinades, quick pickles, cocktails, and desserts. All the recipes are straightforward, with just a few ingredients and simple methods, for dishes that emphasize fresh flavor and the magic of wood-fire cooking.



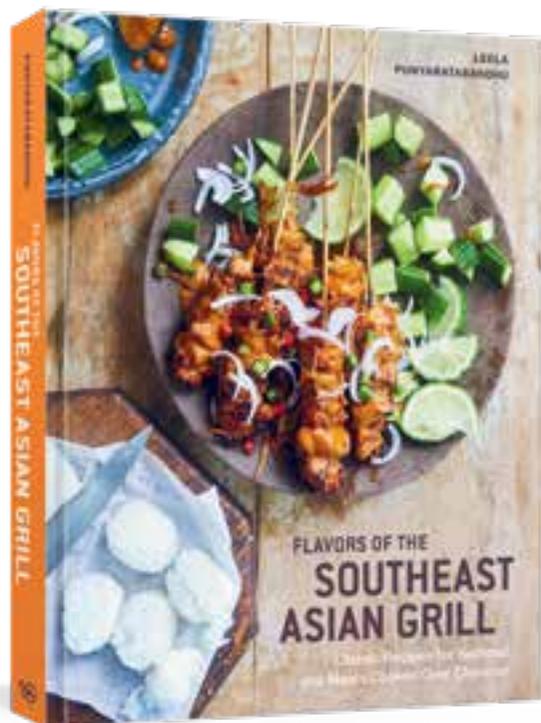
978-0-399-58237-0 • 3/24/20  
HC • \$35.00 U.S. (\$47.00 CAN)  
256 pages • 7 7/8 x 10 inches •  
120 color photographs and 8 illustrations



**ERIC WERNER** is the chef and owner of Hartwood restaurant in Tulum, Mexico, renowned for its dedication to wood-fire cooking. His first book, *Hartwood*, was the recipient of the IACP Cookbook Award for Culinary Travel. **NILS BERNSTEIN** is the food editor for *Wine Enthusiast* magazine, and writes and develops recipes for a variety of publications.







978-1-9848-5724-8 • 3/31/20  
HC • \$30.00 U.S. (CAN \$40.00)  
256 pages • 8 x 10 inches • 100 color photographs



**LEELA PUNYARATABANDHU** grew up in a traditional Thai home in the heart of Bangkok. She is the author of *Bangkok* and *Simple Thai Food*.

## Flavors of the Southeast Asian Grill

Classic Recipes for Seafood and Meats Cooked Over Charcoal

A deep dive into the flavors of Asian grilling, with 60 vibrant recipes for an easy and authentic way to expand a home barbecue repertoire.

Asian cooking expert Leela Punyaratabandhu shares the authentic, accessible, and beloved barbecue dishes of Thailand, Burma, Laos, Cambodia, Vietnam, Malaysia, Singapore, Philippines, and Indonesia in this beautiful book, and teaches readers how to set up a smoker, cook over an open flame, and grill on the equipment they likely already own. The mouthwatering recipes include Grilled Chicken Skewers with Sweet-and-Sour Curry Sauce, Malaysian Grilled Soy Sauce Chicken Wings, and Thai Grilled Sticky Rice, as well as recipes for cooking bone-in meats, skewered meats, and even vegetable side dishes and flavorful sauces.



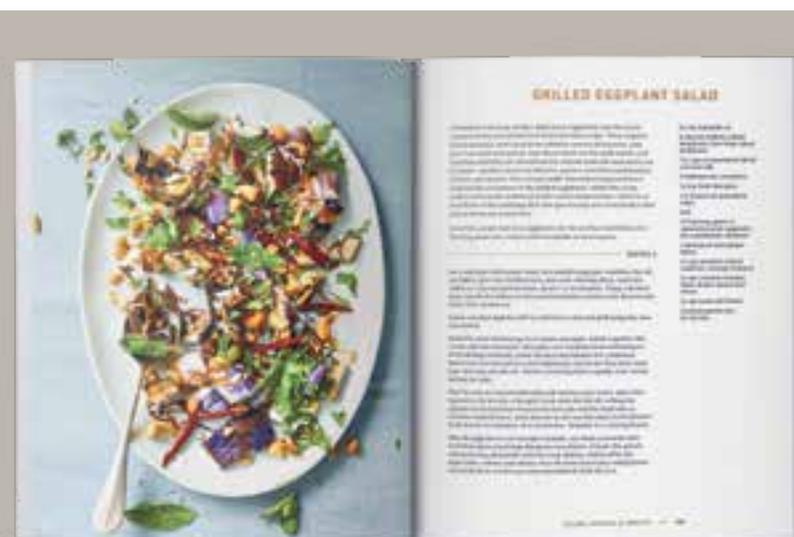
ALSO BY LEELA PUNYARATABANDHU  
**BANGKOK**  
978-0-399-57831-1



15



**SIMPLE THAI FOOD**  
978-1-60774-523-5



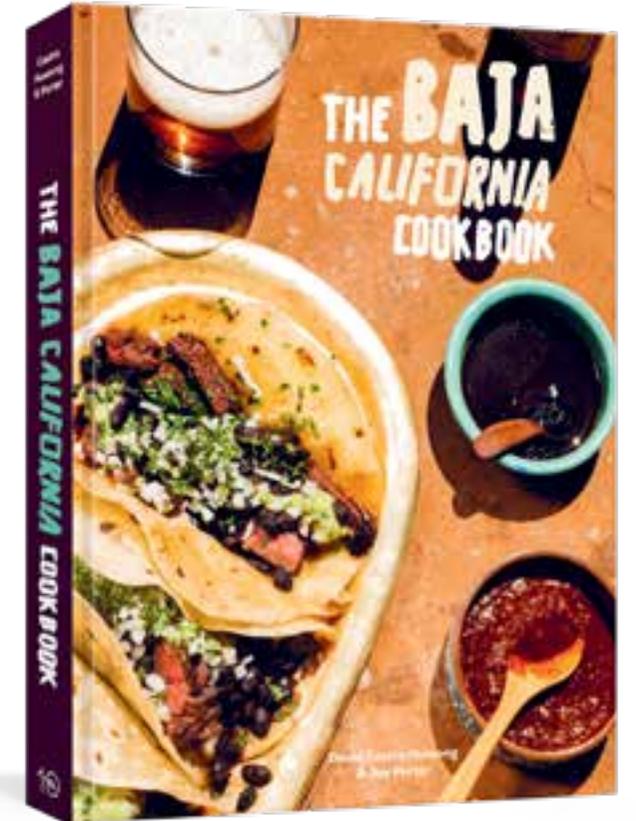


## The Baja California Cookbook

Exploring the Good Life in Mexico

A joyful exploration of the cuisine of Baja California, with 60 recipes celebrating the laidback lifestyle found right across the border.

Baja cuisine showcases grilled meats, freshly caught fish, and produce straight from the garden, all mingled with the salt spray of the Pacific Ocean. Inspired by the incredible local landscape and his food from the award-winning restaurant Fauna, chef David Castro Hussong conducts a dreamy exploration of Baja cuisine, featuring recipes ranging from street food such as Grilled Halibut Tacos and Chicharrones to more refined dishes such as Grilled Steak in Salsa Negra and Tomatillo-Avocado Salsa. The book is enriched with hand-drawn maps and gorgeous photographs of the region, bringing Baja to life for readers.



978-0-399-58283-7 • 3/17/20  
HC • \$30.00 U.S. (CAN \$40.00)  
272 pages • 7 1/16 x 9 3/4 inches  
150 color photographs



**DAVID CASTRO HUSSONG** graduated from the French Culinary Institute, and in 2017 opened Fauna, his restaurant in the Bruma winery and hotel in Valle de Guadalupe, Mexico. **JAY PORTER** is a writer and restaurateur based in Oakland, California.





## La Buvette

Recipes and Wine Notes from Paris

A lushly photographed guide featuring 50 recipes for simple, grazing-style food, tips for selecting wines, and insight into the secrets of French entertaining.

Inspired by the stylish, intimate, and laid-back vibes of La Buvette in Paris's 11th Arrondissement, this guide to wine, food, and Parisian lifestyle unlocks the secrets to bringing some *je ne sais quoi* to your entertaining, along with revealing the best of the City of Light. Included are recipes for delicious snacks and full meals perfect for impromptu gatherings—with plenty of wine—such as Camille's famous Giant Beans with Citrus Zest; Pickled Eggs with Furikake; Tartines with Canned Sardines and Burnt Lemon; and Crème Caramel. *La Buvette* makes re-creating the charm and ease of Parisian-style entertaining effortless.



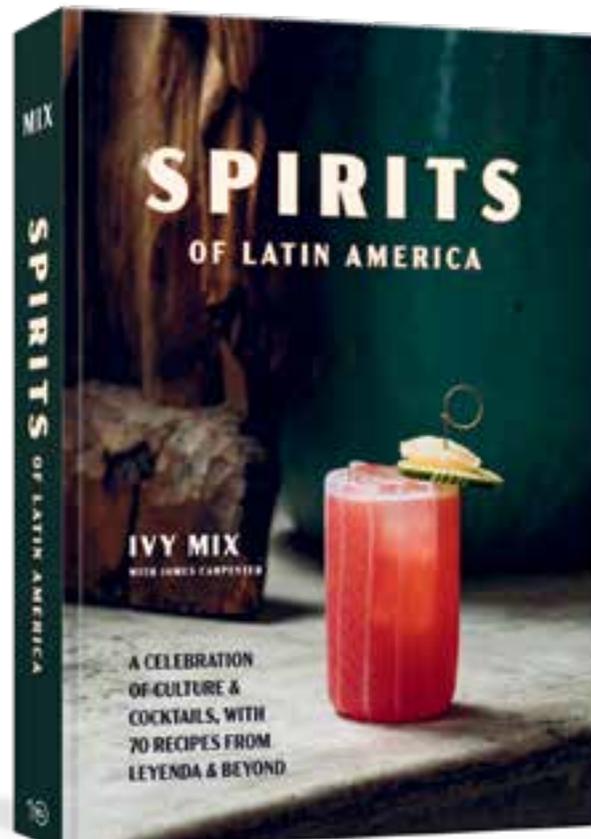
COVER NOT FINAL

978-1-9848-5669-2 • 6/2/20  
 HC • \$24.99 U.S. (CAN \$33.99)  
 224 pages • 7 x 9 inches • 100 color photographs



**CAMILLE FOURMONT** is the proprietor behind La Buvette, which opened in 2012 and has been internationally recognized. **KATE LEAHY** is a San Francisco chef turned journalist, who has written ten books, including *A16: Food + Wine*, an IACP cookbook of the year.





COVER NOT FINAL

978-0-399-58287-5 • 4/7/20  
 HC • \$24.99 U.S. (CAN \$33.99)  
 256 pages • 6½ x 9 inches • 100 color photographs



## Spirits of Latin America

A Celebration of Culture and Cocktails, with 70 Recipes from Leyenda and Beyond

The ultimate book on Latin American spirits and a stunningly photographed travelogue with 70 irresistible cocktails.

This in-depth look at drinking culture in Latin America starts with tequila and Mexico's other traditional spirits, then follows the sugar trail through the Caribbean and beyond, and winds up in Chile, Peru, and Bolivia, where grape-based spirits like pisco and singani have been made for generations. Each section is accompanied by the recipes that have garnered acclaim at author Ivy Mix's celebrated Brooklyn bar, Leyenda, including fun spins on traditional cocktails such as the pisco sour, margarita, and mojito, plus drinks inspired by Ivy's travels, such as the Tia Mia and the Sonambula. Not just a collection of cocktail recipes, this gorgeous book—filled with mouthwatering photos and breathtaking travel images—offers a rich cultural and historical context for understanding Latin spirits.

IVY MIX won the Spirited Award for Best American Bartender of the Year at Tales of the Cocktail, and *Wine Enthusiast* named her "Mixologist of the Year." Her Brooklyn-based pan-Latin bar, Leyenda, was nominated for the James Beard Award for Outstanding Bar Program in 2019.



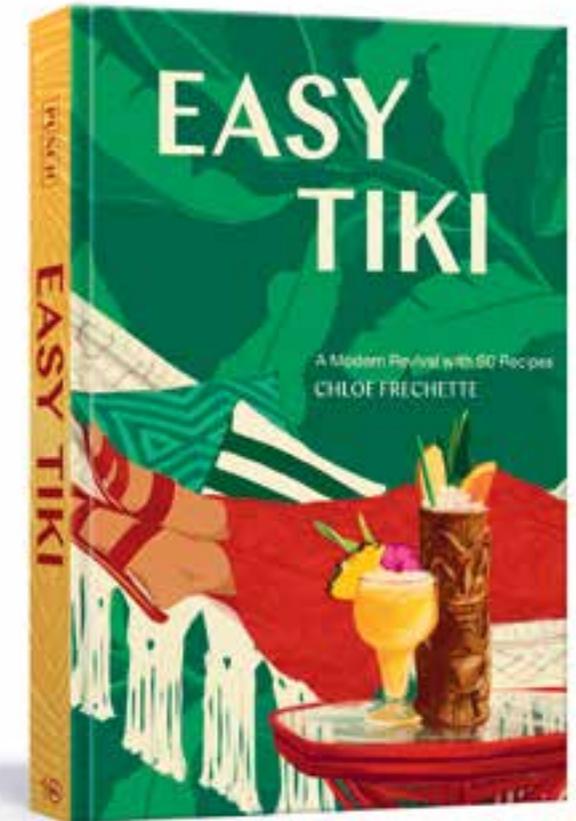


## Easy Tiki

A Modern Revival with 60 Recipes

A collection of 60 recipes inspired by the history of tiki as well as the modern revival that's putting a fresh spin on tropical tiki drinks—all simplified for the home bartender.

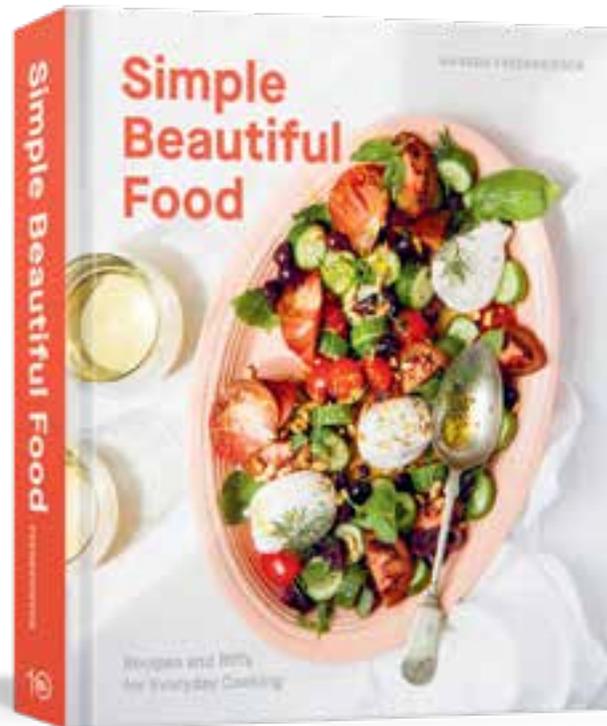
Kicking back with a tiki cocktail may be the epitome of easy living, but ironically, tiki drinks are among the hardest to make, often requiring eight or more ingredients. But now it's easy to make tiki drinks at home: *Easy Tiki* examines the modern tiki revival through 60 transporting recipes that rejigger the classics with minimal ingredients while still maintaining the delicious balance, spices, and stunning garnishes that define tiki cocktails. Drinks include classics such as the Beachcomber's Gold and Fog Cutter and modern cocktails such as the Elusive Dreams and Paradise Lost. With *Easy Tiki* you can enjoy island life wherever you are.



978-1-9848-5675-3 • 4/14/20  
 HC • \$18.99 U.S. (CAN \$24.99)  
 176 pages • 5½ x 8 inches • 50 color photographs



CHLOE FRECHETTE is the senior editor at PUNCH and regularly contributes articles on tiki and cocktail culture. SPIROS HALARIS is a multidisciplinary award-winning illustrator.



## Simple Beautiful Food

Recipes and Riffs for Everyday Cooking

Get inspired to make delicious food any day of the week with this playful and inventive cookbook featuring 100 recipes from the creator of Instagram's Fridge Foraging series.

This gorgeous and engaging book is packed with tasty, easy recipes for quick meal inspiration right now. Amanda Frederickson shares an image and recipe on every spread, as well as “choose your own adventure” style recipes where one ingredient is used in many different ways. Her lookbook shows home cooks how to make breakfast bites like Baked Eggs in Prosciutto Cups, work lunches like Salmon and Avocado Nori Wraps, and quick dinners like Shrimp Tacos with Roasted Tomatillo Salsa. With its clever and bright design, as well as food styling tips, *Simple Beautiful Food* teaches you how to create your (new) favorite dishes whenever cravings strike.



978-1-9848-5734-7 • 4/7/20  
HC • \$22.00 U.S. (CAN \$29.00)  
240 pages • 7 x 8 inches • 120 color photographs



**AMANDA FREDERICKSON** is a Nashville-based professional cook, food stylist, and author of *The Staub Cookbook*. She attended San Francisco Cooking School and then landed in the Williams-Sonoma Test Kitchen, where she developed recipes and cowrote eleven Williams-Sonoma Test Kitchen cookbooks.

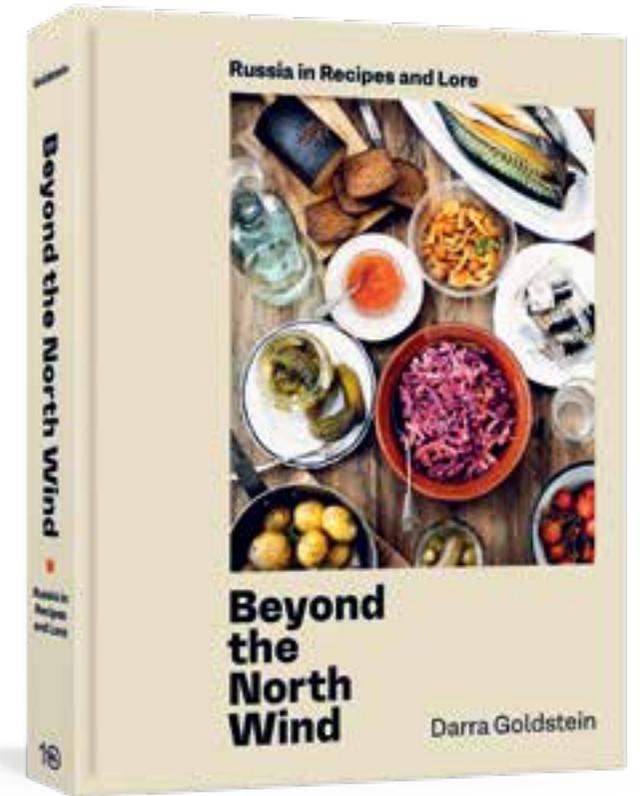


## Beyond the North Wind

Russia in Recipes and Lore

One hundred traditional yet surprisingly modern recipes from the far northern corners of Russia, featuring ingredients and dishes that young Russians are rediscovering as part of their heritage.

*Beyond the North Wind* explores the true heart of Russian food, a cuisine that celebrates whole grains, preserved and fermented foods, and straightforward but robust flavors. Recipes for a dazzling array of pickles, infused vodkas, homemade dairy products such as farmers cheese and cultured butter, stuffed puff pastry hand pies, and seasonal vegetable soups showcase Russian foods that are organic and honest. This home-style cookbook with a strong sense of place and a knack for storytelling brings to life a rarely seen portrait of Russia, its people and palate—with gorgeous photography and essays on the little-known culinary history of this fascinating and wild part of the world.



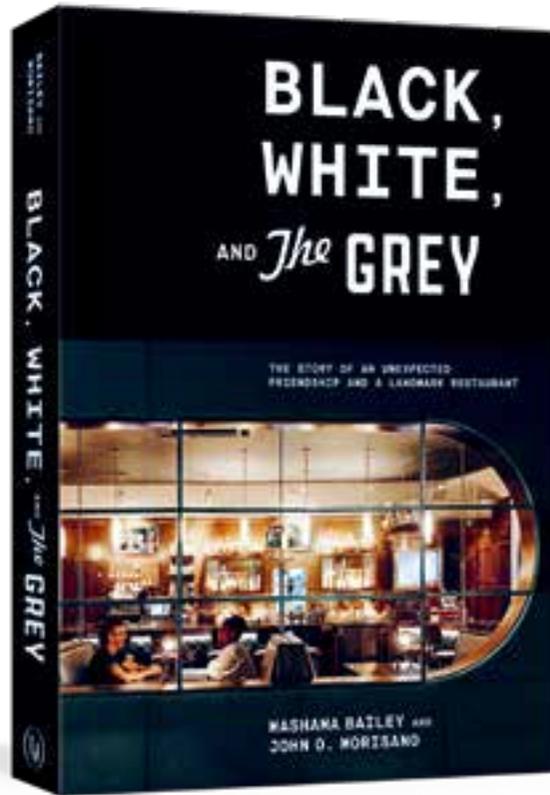
978-0-399-58039-0 • 2/4/20  
HC • \$37.50 U.S. (CAN \$50.00)  
320 pages • 8 x 10 inches • 120 color photographs



ALSO BY DARRA GOLDSTEIN  
FIRE + ICE  
978-1-60774-610-2



DARRA GOLDSTEIN is the author of *Fire + Ice*, which was nominated for James Beard, IACP, and *The Art of Eating* awards. She is the founding editor of *Gastronomica: The Journal of Food and Culture*, named Publication of the Year by the James Beard Foundation.



## Black, White, and The Grey

The Story of an Unexpected Friendship and a Landmark Restaurant

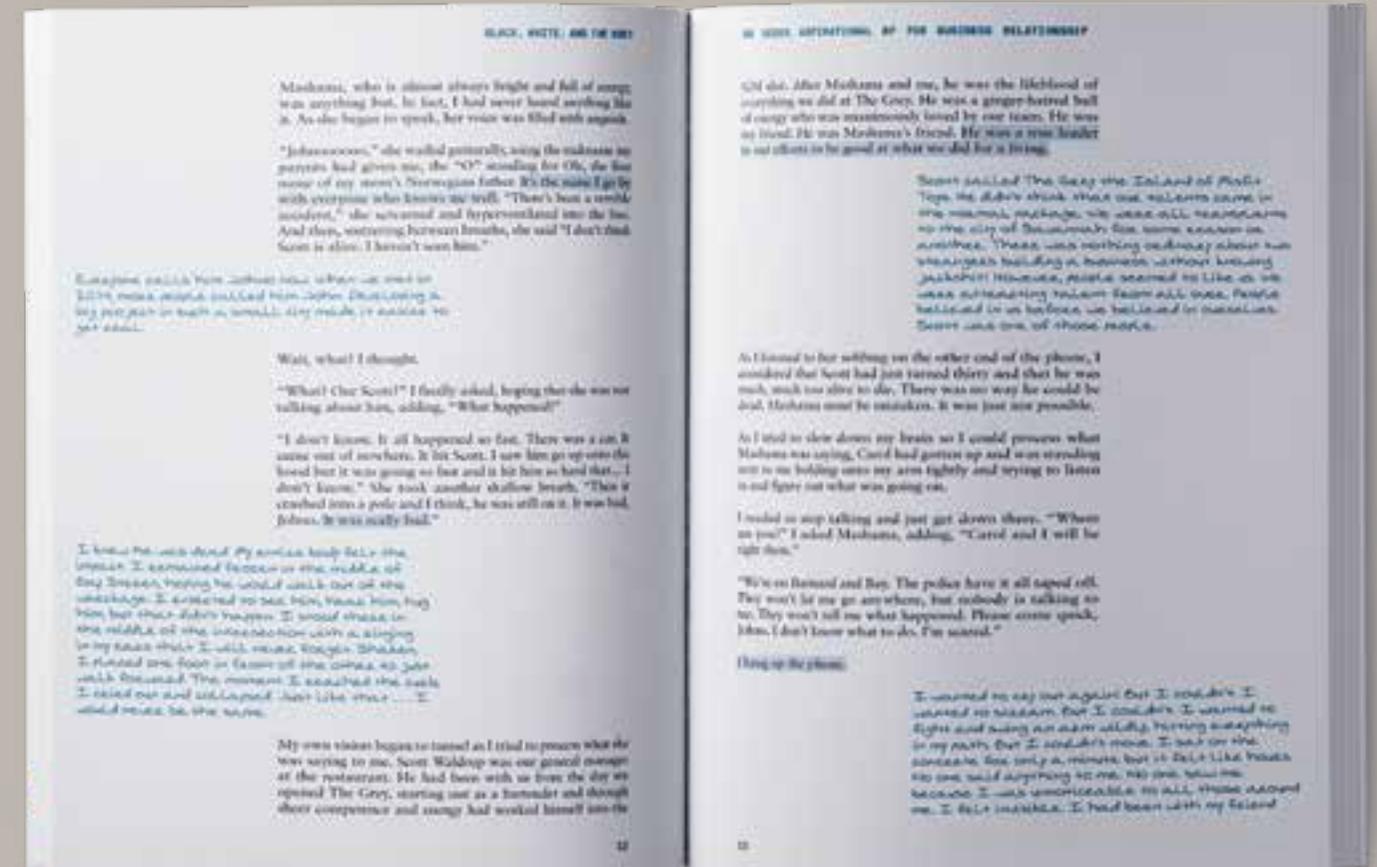
At The Grey in Savannah, Georgia, an award-winning black female chef and a food-obsessed white businessman are equal partners who are breaking barriers—one plate at a time.

This is a story about the mission, trials, and triumphs of two individuals who had little in common—except an obsession for great food—until they came together through a determination to play a part in bridging the deep cultural divide in America. Media startup defector John O. Morisano and chef/partner Mashama Bailey tell of how they went from hesitant business partners to best friends as they turned a dilapidated Jim Crow-era Greyhound bus station into one of the hottest restaurants in the country. Morisano provides the main narrative and Bailey elucidates—commenting and correcting his retelling to reveal the rawness, vulnerability, and humanity that make their partnership so inspiring. A recipe caps each chapter, peppering their conversation with the food from their story.

978-1-9848-5620-3 • 2/18/20  
 HC • \$28.00 U.S. (CAN \$37.00)  
 256 pages • 6½ x 9 inches  
 Lorena Jones Books



**MASHAMA BAILEY**, executive chef and partner at The Grey and The Grey Market, and winner of the James Beard Award for best chef (Southeast), was previously the head chef at Gabrielle Hamilton's Prune and chairs the board of the Edna Lewis Foundation. **JOHN O. MORISANO** is the founding partner at The Grey and The Grey Market.





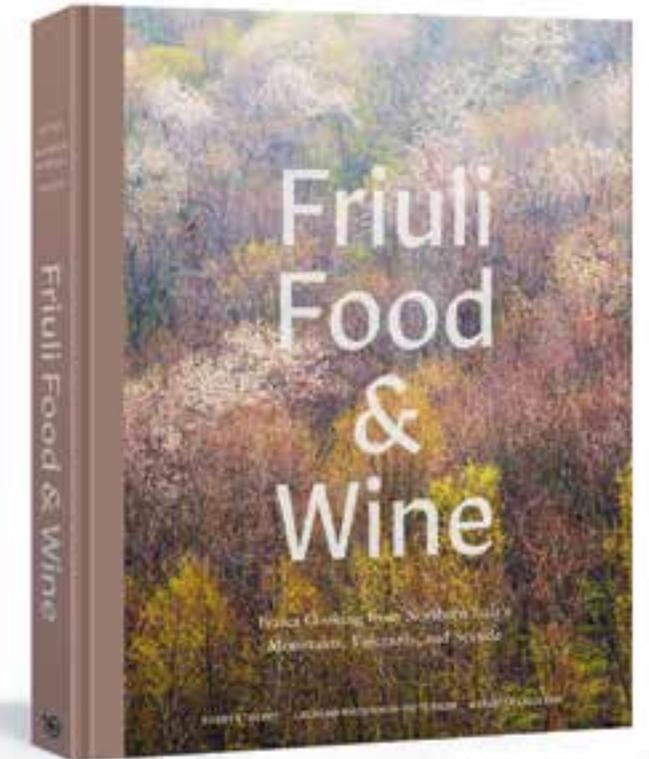
## Friuli Food and Wine

Frasca Cooking from Northern Italy's Mountains, Vineyards, and Seaside

An eye-opening exploration of a unique region of Italy that bridges the Alps and the Adriatic Sea, featuring 80 recipes and wine pairings from a master sommelier and James Beard Award-winning chef.

The northeastern Italian region of Friuli Venezia Giulia is home to one of the most refined food and wine cultures in the world. This unique cuisine is what inspires the menu at Frasca, a James Beard Award-winning restaurant in Boulder, Colorado.

*Friuli Food and Wine* celebrates the wine and cuisine of Friuli through 80 recipes and detailed wine descriptions. Featured dishes include Squash Gnocchi with Smoked Ricotta Sauce, Whole Branzino in a Salt Crust, and Bean and Pork Shoulder Soup from Trieste, while profiles of local winemakers and wines open up new pairing possibilities. This beautifully photographed cookbook, wine guide, and travelogue brings the delicious secrets of this untouched part of Italy into the home kitchen.



COVER NOT FINAL

978-0-399-58061-1 • 4/21/20  
 HC • \$45.00 U.S. (CAN \$60.00)  
 272 pages • 9¼ x 11 inches • 120 color photographs



**BOBBY STUCKEY** and **LACHLAN MACKINNON-PATTERSON** are co-owners of Frasca Food and Wine in Boulder, Colorado. Frasca won a James Beard Award for Outstanding Wine Service in 2013 and Outstanding Service in 2019. **MEREDITH ERICKSON** is the author of *Alpine Cooking* and the coauthor of several other bestselling cookbooks.

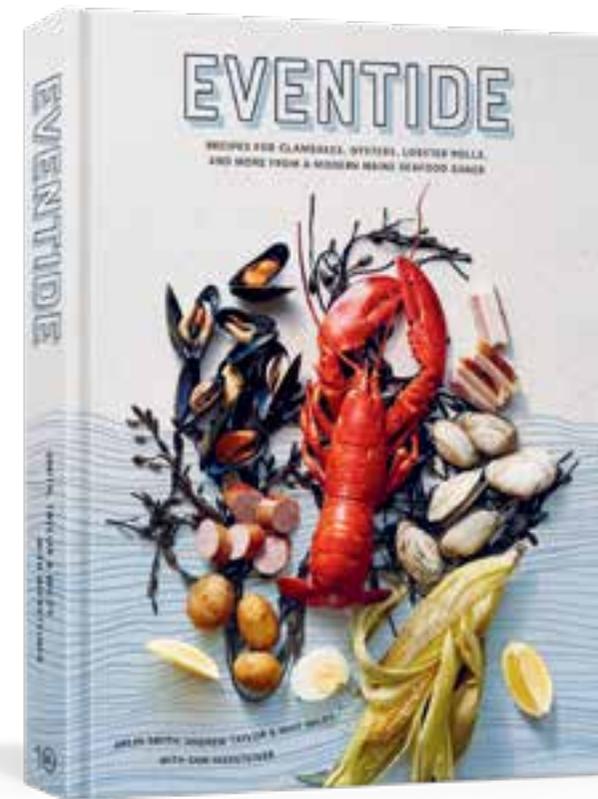


## Eventide

Recipes for Clambakes, Oysters, Lobster Rolls, and More from a Modern Maine Seafood Shack

More than 100 coastal-inspired recipes from the James Beard Award-winning restaurant that personifies the allure of Maine.

Built on the pristine ingredients of southern Maine, including the world's best shellfish, Eventide restaurant is renowned for bringing a bounty to the table with a thoughtfully rooted yet improvisational style of cooking. The result is modernized lobster shack and oyster bar fare, in a distinctly Maine style. The book's recipes include Eventide's famed Brown Butter Lobster Roll on a bao bun, Family-Style Maine Clambake, and Blueberry Lattice Pie. Through profiles of local food makers, and stories of Maine's foodways and of the seafood that makes its coastline so iconic, *Eventide* brings the region to life.



978-1-9848-5632-6 • 6/2/20  
HC • \$30.00 U.S. (CAN \$40.00)  
272 pages • 7 3/8 x 9 1/8 inches • 120 color photographs



**ARLIN SMITH** is general manager/co-owner and **ANDREW TAYLOR** and **MIKE WILEY** are the chefs/co-owners at Eventide in Portland, Maine. They also are co-owners of Eventide at Fenway Park in Boston, Massachusetts, as well as Honey Paw and Hugo's in Portland, Maine. **SAM HIERSTEINER** is a Boston-based food writer.



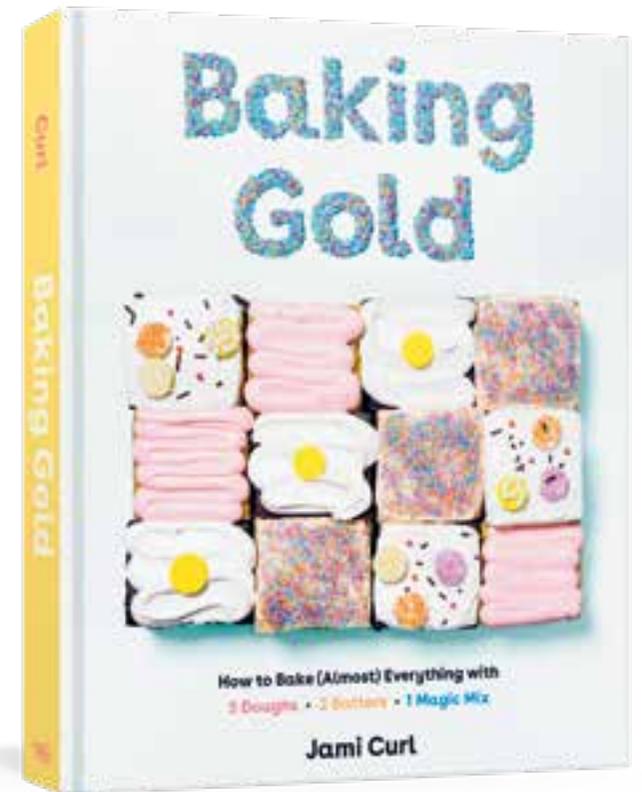


## Baking Gold

How to Bake (Almost) Everything with 3 Doughs, 2 Batters, and 1 Magic Mix

A smarter, easier, and more fun way to bake: turn just three doughs, two batters, and one magic mix into more than seventy-five different cookies, cakes, buns, brownies, and tarts!

An ingenious collection of recipes and preparation methods that streamline baking while producing top-notch results, making sure every recipe comes together easily and works perfectly every time, *Baking Gold* features six base recipes that can be repurposed and reinvented in order to create more than 75 unique and special treats. With recipes ranging from mainstays such as Ginger-Molasses Cookies with Orange Zest, Peanut Butter Brownies, and breakfast goodies like Caramel Sticky Buns to showstoppers such as the quintessential Vanilla Celebration Cake, *Baking Gold* is perfect for bakers of all ages and skills.



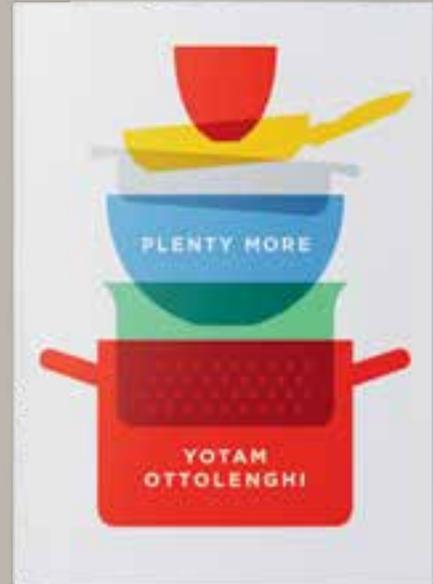
978-1-9848-5665-4 • 2/18/20  
 HC • \$25.00 U.S. (CAN \$34.00)  
 224 pages • 7½ x 9 inches • 80 color photographs



ALSO BY JAMI CURL  
 CANDY IS MAGIC  
 978-0-399-57839-7



JAMI CURL is an experienced pastry chef, home baker, and author of *Candy Is Magic*, winner of the IACP Cookbook Award in Baking. She was named one of *Fast Company's* 100 most creative people in food. Jami lives in Portland, Oregon.



## Essential Ottolenghi

Experience Yotam Ottolenghi's wholly original approach to Middle Eastern-inspired, vegetable-centric cooking with more than 280 recipes in a deluxe boxed set of the beloved *New York Times* bestselling cookbooks *Plenty More* and *Ottolenghi Simple*, now in paperback for the first time.

From the powerhouse chef and author comes this collection of two fan favorites featuring collectible paperback covers. These visually stunning books feature recipes spanning every meal, from breakfast to dessert, including snacks and sides, all showcasing Yotam's trademark dazzling, boldly flavored, Middle Eastern cooking style.



**YOTAM OTTOLENGHI** is the author of the *New York Times* bestselling cookbooks *Plenty*, *Ottolenghi*, *Plenty More*, *NOPI*, *Sweet*, and *Jerusalem*, which was awarded Cookbook of the Year by the International Association of Culinary Professionals and Best International Cookbook by the James Beard Foundation. He lives in London, where he co-owns an eponymous group of restaurants and the fine-dining restaurants, *Nopi* and *Rovi*.



978-1-9848-5833-7 • 11/5/19  
Two-Book Boxed Set/Trade Paperback • \$50.00 U.S.  
672 pages • 7 7/8 x 10 7/8 x 2 1/8 inches • 300 color photographs





**SOME OF OUR FAVORITES**

LAST CALL  
978-0-399-58276-9

THE STAUB COOKBOOK  
978-0-399-58082-6

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

FOOD52 DYNAMITE CHICKEN  
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