



POTTER

food, drink & home

FALL
2021

welcome

to the
Fall 2021
collection

Clarkson Potter publishes today's most influential voices in the cooking, drinks, and lifestyle categories. Our award-winning authors, chefs, home cooks, designers, photographers, and illustrators come from a range of experiences and backgrounds, yet all share a singular pursuit: to affect positive change in ourselves and the world around us through delicious food and a life lived with meaning. We are proud to share with you our upcoming season of beautiful books, and hope that as you to explore the collection, you're as inspired by our authors as we are.



Cravings: All Together

CHRISSY TEIGEN WITH ADEENA SUSSMAN

Food to bring you comfort and joy, from bestselling author Chrissy Teigen.

“Cravings, by nature, are timely. But comfort, hopefully, lasts. These recipes are meant to be a cookable arsenal to hold on to forever.”



Chrissy Teigen has always found a big sense of fun in the kitchen, but more than ever, she turns to the stove for comfort and warmth. In her most personal collection yet, Chrissy shares the recipes that have sustained her and her family, the ones that made her feel like everything is going to be okay. Recipes for cozy-classic lentil soup, ingenious Chrissy signatures like PB&J-Stuffed French Toast and puff pastry-wrapped Meatloaf Wellington, and family favorites like her mom Pepper's Thai-style Sloppy Joes and John's Saturday morning Fluffy Blueberry Pancakes will have you feeling like you're pulling up a chair to her table.

Chrissy Teigen is known as many things—celebrity, mother, star of Instagram and Twitter, and two-time bestselling cookbook author. She lives in Los Angeles with her husband John Legend, their two children, her mom, and their three dogs.

HC ISBN: 9780593135426
100 FULL-COLOR PHOTOS
8 X 10 • 256 PAGES
\$29.99 US (\$39.99 CAN)
10/12/21



steak & creamy parmesan eggs on toast

SERVES: 2
ACTIVE TIME: 30 MINUTES
TOTAL TIME: 30 MINUTES

Ohhhhh how I brag about my creamy eggs, so creamy that people think they have to have cheese in them. But no, they don't, and just for the extremely skeptical, we even titled the original recipe for them "Cheesy but Cheeseless Creamy Eggs." Cooked lowwww and slowwww, they were made

7 days a week in my house, and many of yours as well. I still make them all the time, and they just make the morning feel like magic. But now ... we have added glitter to the magic show, glitter in the form of...cheese. Finely grated parmesan cheese. And then more glitter in the form of...steak. Ok, the analogy is kind of falling apart, but whatever. When we made this recipe, it was truly a dish I kept giving back, bite after bite, saying "no okay seriously, I'm done," until there was quite literally NOTHING left on the plate. If you want to make ABBBBBSOLUTELY SURE to find yourself in the same exact situation, use a thick slice of buttery brioche for the toast.

Steak

One 12-ounce (1¼-inch-thick) New York strip steak
1 tablespoon vegetable oil
2 teaspoons chili powder
¼ teaspoon kosher salt
¼ teaspoon freshly ground black pepper

Eggs

6 eggs
2 tablespoons heavy cream
¼ teaspoon kosher salt

2 tablespoons unsalted butter
½ cup freshly grated Parmigiano Reggiano cheese

Serving

2 thick (¾-inch) slices brioche bread (or other white bread), toasted
Cilantro leaves, for garnish
Hot sauce of your choice (it's always Cholula for me)

*If you're using other, less rich and buttery bread, butter the bread before you toast it.

1 PREPARE THE STEAK: Take the steak out of the fridge and let it sit at room temperature for 30 minutes; get your other ingredients in the meantime.

2 Rub the steak all over with the oil, then rub in the chili powder and season generously with salt and pepper. Heat a medium heavy or cast-iron skillet over medium-high heat until very hot. Add the steak to the skillet and cook until medium-rare (about 130°F if using a meat thermometer), 4 to 5 minutes per side.

3 PREPARE THE EGGS: While the steak is cooking, whisk the eggs in a medium bowl with the cream and salt. In a medium nonstick skillet, heat the butter over low heat, stirring occasionally, until the butter is melted but not super hot, 2 to 3 minutes. Add the eggs and cook, stirring constantly with a rubber spatula, until the eggs are custardy and form small curds, 12 to 14 minutes. Remove from the heat and stir in the parmesan. Press foil over the surface of the eggs to keep warm.

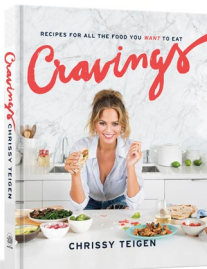
4 While the eggs are still cooking (you'll be stirring while you cook the steak), remove the steak to a cutting board and let rest for 10 minutes. Toast the bread.

5 After the resting time, cut the steak across the grain into thin slices. Top each toast slice with steak and eggs. Garnish with cilantro and hot sauce.

BREAKFAST 17



ALSO AVAILABLE



CRAVINGS
9781101903919



CRAVINGS: HUNGRY FOR MORE
9781524759728







Cooking at Home

Or, How I Learned to Stop Worrying About Recipes (and Love My Microwave)

DAVID CHANG WITH PRIYA KRISHNA

The chef of Momofuku cooks at home . . . and that means breaking the rules that chefs, magazines, and everyone else tell you about so you can get a great dinner done fast.



Being a chef can make you the worst kind of home cook. Either you're too fussy when dinner just needs to be on the table or, as Momofuku chef Dave Chang will tell you about his early years in the industry, you just . . . never cook at home.

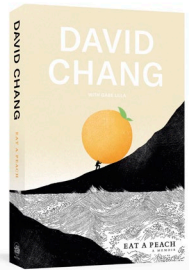
But now, with a family to feed, Dave faces the same challenges as any home cook: how to make something as delicious as possible, in the least amount of time possible, with as little mess as possible. It's no time for meticulous searing or searching for the perfect medium rare.

This is his guide to the culinary dark arts of substituting, adapting, shortcutting, and sandbagging, like par-cooking chicken in the microwave before showing you seven ways to blast it with flavor in a four-minute stir-fry or a ten-minute stew, because he is as tired as you are of doing things the hard way.

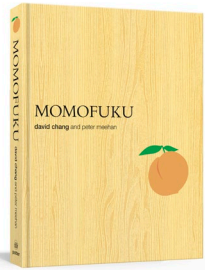
HC ISBN: 9781524759247
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ALSO AVAILABLE



EAT A PEACH
9781524759216



MOMOFUKU
9780307451958



Who Actually Has a Local Fishmonger?



Make shrimp with corn and potatoes

Serves 4

This is such a great riff-able shrimp dish (that you can make with or without the shrimp). I love how the starch of the corn and potatoes creates this thick, flavorful sauce—it's why low-country shrimp boils usually involve corn and potatoes. It's a no-brainer of a combination.

In a medium-size pan on high heat, cook [a few strips of bacon, diced](#). Once the bacon has crisped up and released some of its fat, add [1 yellow or white onion](#), finely diced, and a [garlic clove](#), minced, and cook until the onions are translucent, a few minutes.

Turn the heat down to medium, add a [large russet potato](#), diced, and cook, stirring, for about 5 minutes, until it is almost but not fully cooked (you should be able to pierce the potato pieces with a fork, but not all the way through). Add a [handful of shrimp](#) (if they are large shrimp, cut them into quarters), along with a knob of [butter](#), a splash of [water](#) or [stock](#) (if you want a saucier dish), a large pinch of [salt](#) and cracked [black pepper](#), and some fresh or frozen [corn kernels](#).

Toss it all around for a minute, until the shrimp is pink all the way through, then season—maybe it's [fish sauce](#), [basil](#), and [lime juice](#); or [chaat masala](#); or a [spoonful of white miso](#)—to create a richer sauce.

For a brothier dish: Add seafood stock and let it all simmer for a couple minutes.

For a vegetarian dish: Skip the shrimp and the bacon. Honestly, it's still great.

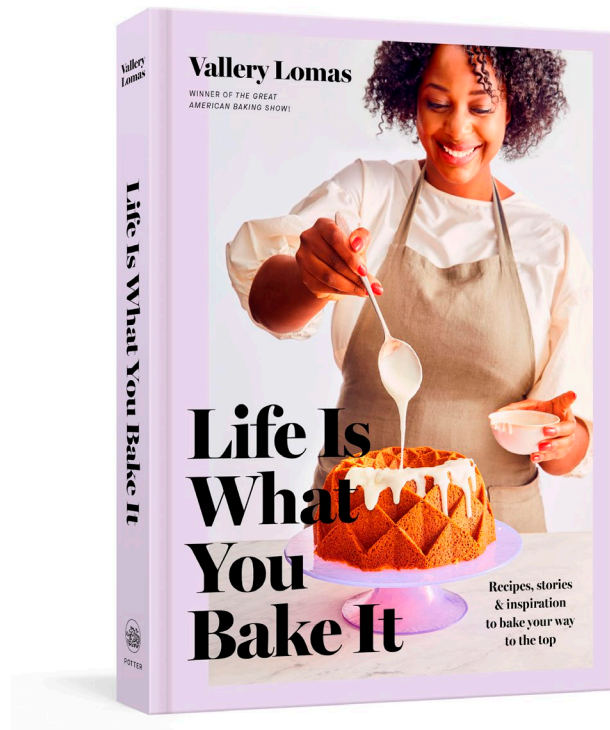
PS I have made this a few times, and the best version is with chaat masala. If we are talking heavenly combinations, chaat masala + corn + potatoes is it.

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“I like being a devil’s advocate for the *wrong* way to cook—which is to say, whatever way is right for you. When you’re cooking at home, it’s okay to prioritize time and tastiness.”





Life Is What You Bake It

Recipes, Stories, and Inspiration to Bake Your Way to the Top

VALLERY LOMAS

The first Black person to win *The Great American Baking Show* shares the recipes and techniques she counted on to achieve her sweetest, wildest dreams.



Featuring recipes for her great-grandmother's family heirloom accordion biscuits, her mom's Louisiana-style sweet potato pie, the lemon-honey madeleines that remind her of living in France, and the pillowy donuts that won her a Paul Hollywood handshake, Vallery's story will empower legions of bakers and fans to find their inner warrior and bake their best life.

Lawyer turned baker Vallery Lomas was ecstatic when she learned she won the third season of *The Great American Baking Show*. However, when her season was pulled after its premiere, rather than throwing in her whisk and lamenting all of the missed opportunities she hoped to receive, she held her head high and hustled. This is a story of persistence, passion, and perseverance—and how to take life's most challenging lemons and turn them into the world's silkiest and most delectable lemon curd.

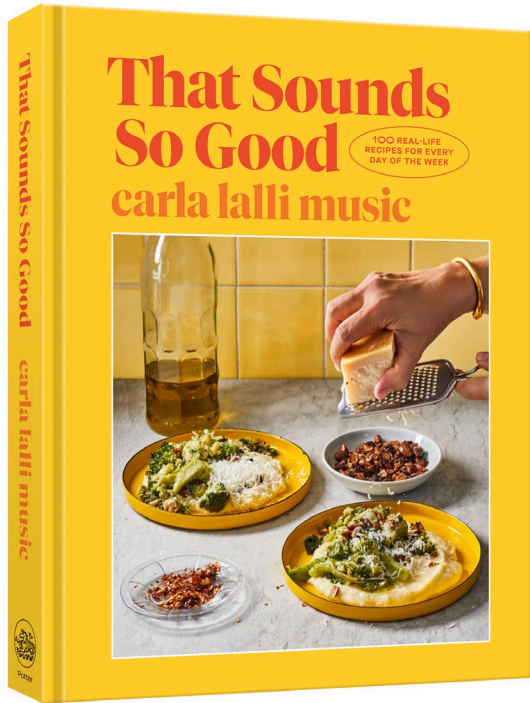
Vallery Lomas is the first Black winner of *The Great American Baking Show*. Her show, *Vallery Bakes Your Questions*, premiered in February 2021 on the Food Network Kitchens app, and she has also appeared on CNN, the *Today* show, and the Hallmark Channel. Originally from Louisiana, Vallery lived in Washington DC, Los Angeles, and Paris—where she became fluent in French and also took baking and pastry classes to perfect her meringue- and macaron-making skills—before settling in Harlem. She is a frequent columnist and recipe contributor to the *New York Times*.

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“This cookbook is a tribute to my family, especially the women and their resilience. They paved the path for my own strength. This is also a book about how I overcame potentially career-defining disappointment to live out my dreams, and how I continue to overcome the internal obstacles of doubt and learn to believe in myself.”





That Sounds So Good

100 Real-Life Recipes for Every Day of the Week

CARLA LALLI MUSIC

Recipes to match every mood, situation, and vibe from the James Beard Award–winning author of *Where Cooking Begins*.



Carla Lalli Music believes that no matter how busy you are, delicious food is an essential and attainable part of every day, and the key is to have recipes up your sleeve for every situation. The recipes in *That Sounds So Good* are organized by occasions we all experience: in the weeknight chapters, you'll find quick stovetop suppers, one-pot meals, and dinner salads; while weekends are for lazy lunches, simmering stews, and long roasts.

Carla's recipes are as delicious, simple, and efficient as ever with straightforward methods and swap-friendly ingredients, like in Fat Noodles with Pan-Roasted Mushrooms and Crushed Herb Sauce and Grilled Chicken Legs with Warm Spices. *That Sounds So Good* shows Carla at her effortless best, and shows how you can be, too.

Carla Lalli Music is the James Beard Award–winning author of the bestseller *Where Cooking Begins* and the host of *Carla's Cooking Show* on Patreon. Formerly the food director of *Bon Appétit*, she lives in Brooklyn with her family.

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125 FULL-COLOR PHOTOS
8 X 10 • 288 PAGES
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10/5/21



Cold Sliced Steak with Arugula, Lemon, and Parm

4 servings

People talk about a “hot juicy steak” as the height of steak enjoyment, but there’s something to be said for a cold or room-temperature version of the same. This flavor combo is based on a pretty classic Italian presentation—arugula, Parm, olive oil—and I added a Caesar-ish sauce to link the chewy bites of steak with the sharp and salty toppings. If you want to make the steaks a day ahead and refrigerate them overnight, don’t slice them before chilling, but do let them sit at room temperature for a couple of hours before serving.

2 (1½-inch-thick) boneless New York strip steaks (about 2 pounds total)
Kosher salt; freshly ground pepper
Extra-virgin olive oil, for drizzling
3 anchovy fillets, packed in oil
1 garlic clove
1 lemon
½ cup mayonnaise
2 cups baby arugula
4 ounces Parmigiano, for shaving
Flaky salt, for serving

Season steaks generously on both sides with salt and pepper. (You can do this an hour or two in advance and let the steaks sit at room temperature, or refrigerate them, uncovered, for 2 to 3 days.) Heat a large heavy skillet over medium-high and drizzle with a thin coating of oil. Place the steaks in the pan on the fatty edge and cook until the fat starts to render, 1 to 2 minutes. Turn steaks onto a flat side and cook, turning every 2 to 3 minutes, until the steaks are very dark brown and crisp and a thermometer inserted into the center registers 115° to 120°F for medium-rare. On the first or second turn, the steaks won’t be that browned, but turning them frequently will make them cook very evenly, and they will eventually pick up fabulous color. Transfer to a small rimmed baking sheet or dinner plate and let rest until they’re at room temperature.

At any point while the steaks are resting, mince the anchovies, then sprinkle with some salt and pepper and scrape the edge of your blade back and forth against the anchovies to smash them into a paste on your cutting board. Scrape into a medium bowl and finely grate the garlic and the zest of half the lemon over. Cut the lemon in half and squeeze the juice into the bowl. Add the mayo and stir to combine. Taste sauce and season with salt and pepper.

Thinly slice the steak against the grain and transfer to a platter. Drizzle with sauce. Scatter arugula over, then use a vegetable peeler to shave Parmigiano over. Drizzle with oil and top with a few pinches of flaky salt.

From the Market
New York strip steaks
Baby arugula

Spin It
Tender, not-too-fatty cuts of steak like Denver steak, tri-tip, or top sirloin can be used in place of New York strip. Instead of baby arugula, chop mature arugula, or use endive, mustard greens, or baby kale.

At Home
Kosher salt and pepper
Olive oil
Anchovies
Garlic
Lemon
Mayonnaise
Parmigiano
Flaky salt

Spin It
Season the mayo with a little fish sauce instead of the anchovies. Any crumbly, salty cheese, such as feta, Halloumi, pecorino, ricotta salata, or even aged cheddar, can replace Parm.

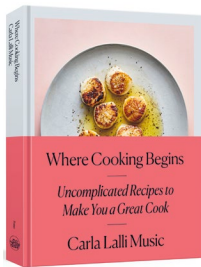


123 Day Drinking and Lazy Lunches

122 That Sounds So Good



ALSO AVAILABLE



WHERE COOKING BEGINS
9780525573340





“There’s a food for everything . . . People are coming over: I’ll roast two chickens. I’m tired but I’m hungry: grains and leafy greens, with yogurt on top. The purpose of this book is to provide dish inspiration and kitchen encouragement to go with every hunger.”



Ottolenghi Test Kitchen: Shelf Love

Recipes to Unlock the Secrets of Your Pantry, Fridge, and Freezer

EDITED BY NOOR MURAD AND YOTAM OTTOLENGHI

From the *New York Times* bestselling author and his superteam of chefs, recipes for flexible, everyday home cooking that unlock the secrets to your pantry, fridge, and freezer.



led by the revered chefs Yotam Ottolenghi and Noor Murad, the Ottolenghi Test Kitchen gives everyday home cooks the flexible yet innovative Middle Eastern-inspired recipes they need to put dinner on the table with less stress and less fuss. With fit-for-real-life chapters like “The Freezer Is Your Friend,” “That One Shelf in the Back of Your Pantry,” and “Who Does the Dishes?” (aka One-Pot Meals), *Shelf Love* teaches readers how to get creative with their pantry staples and add playful twists to familiar classics. These dishes pack all the punch and edge you expect from Ottolenghi, but offer more flexibility to make them your own, using what you’ve got on hand—that last can of chickpeas or bag of frozen peas—without extra trips to the grocery store.

With recipe features like MIYO (Make It Your Own) that encourage ingredient swaps and a whimsical, lighthearted spirit, the fresh voices of the Ottolenghi Test Kitchen will deliver kitchen confidence and joyful inspiration to new and old fans alike.

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6 3/4 X 9 1/2 • 256 PAGES
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Grilled zucchini with warm yoghurt and saffron butter

Prep time: 10 minutes
Cook time: 30 minutes

This recipe is inspired by kousa b'laban, a Levantine dish of stuffed baby marrow cooked in yoghurt. In this simplified version the yoghurt sauce and grilled courgettes are cooked separately, then served with a quick saffron butter to spoon on top.

There's a bit of an art to cooking yoghurt without having it curdle; stabilisers such as cornflour and egg yolk tend to do the trick, as does cooking the yoghurt on a moderate heat, stirring continuously and gently warming through without boiling. The result: a silky-smooth and tangy sauce, great for these courgettes but also with other grilled veggies, fatty meats or even as a sauce to pasta.

Serves 2–4

- 30g unsalted butter
- 1/4 tsp saffron threads, roughly crushed
- 4 small, pale green or regular courgettes, tops trimmed slightly and courgettes halved lengthways (600g)
- 2 1/2 tbsp olive oil
- 1 tsp cornflour
- 300g Greek-style yoghurt
- 2 garlic cloves, crushed
- 1/2 tsp dried mint
- 1/4 tsp coriander seeds, toasted and roughly crushed with a pestle and mortar
- 1 1/2 tbsp picked mint leaves
- 1/2 lemon salt and black pepper

1. Preheat the oven to a high grill setting.
2. Put the butter and saffron into a small saucepan on a medium heat. When the butter has melted, set aside to infuse.
3. Place the courgettes on a parchment-lined baking tray and toss with 2 tablespoons of oil, 1/2 teaspoon of salt and a good grind of pepper. Arrange them cut side up and grill for 15–20 minutes, until nicely charred and softened.
4. Towards the last 10 minutes of grilling time, make the sauce. In a large bowl, whisk together the cornflour and 3 tablespoons

of water until smooth, then add the yoghurt, garlic, dried mint, the remaining 1/2 tablespoon of oil and 1/2 teaspoon of salt. Whisk to combine, then transfer to a large, non-stick sauté pan on a medium heat. Cook, stirring continuously, for about 10 minutes, or until thickened slightly and warmed through. Do not let the sauce boil, or it will split.

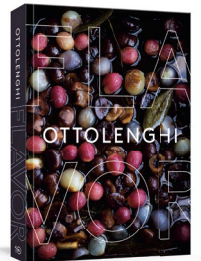
5. Transfer the warm yoghurt sauce to a plate with a lip and top with the courgettes, grilled side up. Spoon over the saffron butter, then sprinkle with the coriander seeds and mint leaves. Squeeze over the lemon half and serve right away.

Make it your own:
– No saffron? Use a pinch of turmeric instead.

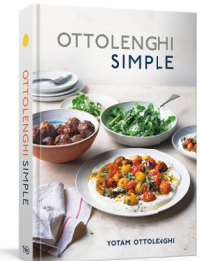


The Ottolenghi Test Kitchen includes Yotam Ottolenghi, the seven-time *New York Times* bestselling cookbook author; Noor Murad, crowned the queen of Middle Eastern feasts; Ixta Belfrage, coauthor of *Ottolenghi Flavor*; Verena Lochmuller, the human search engine to every baking question; Tara Wigley, the in-house word wizard; and Gitai Fisher, the man who keeps everyone in check while making sure they stay out of trouble.

ALSO AVAILABLE FROM TEN SPEED PRESS



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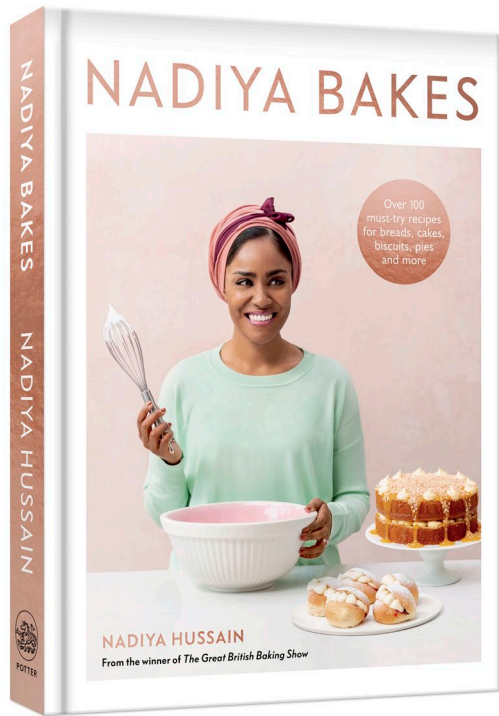
OTTOLENGHI SIMPLE
9781607749165





“These are recipes with stories and personalities, with swap-outs and suggestions—recipes that say without saying, ‘I’ll show you the rules, but here’s how to break them.’”





Nadiya Bakes

Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More

NADIYA HUSSAIN

The host of the beloved Netflix series *Nadiya Bakes* and winner of *The Great British Baking Show* returns to her true love: baking.



In her newest cookbook, based on her Netflix series *Nadiya Bakes*, Nadiya Hussain shares simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, just about every type of baked good is featured in this ultimate resource that will entice beginner bakers and experienced pastry makers alike.

Nadiya Hussain won season six of *The Great British Baking Show*. She has since hosted six BBC cooking shows and two Netflix shows including *Time to Eat* and *Nadiya Bakes*; she is the author of both companion cookbooks. Called the UK's "national treasure," she baked the Queen of England's 90th birthday cake and was appointed Member of the Order of the British Empire. Nadiya lives in the UK with her husband and three children.

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roasted fruit cobbler

Serves 8 Prep 30 minutes Cook 35 minutes
Best eaten straightaway but will keep in the fridge for 2 days

The fruit layer at the bottom of this cobbler is the sweet and colorful foundation for my unconventional chocolate coconut cobbles. Delicious to look at, delicious to eat, but satisfyingly simple to make, this dessert is a firm favorite in our house.

Start by getting a medium roasting dish, about 9 x 13 inches/23 x 33cm. Brush the bottom generously with butter. Preheat the oven to 375°F.

Cut the plums into quarters, cut the peaches into eighths, remove the pits, and drop the flesh into a large bowl. Sprinkle with the sugar and cornstarch and mix well until everything is evenly coated. Pour the mixture into the prepared dish and level the top. Sprinkle in the blueberries and finely grate the lemon zest on top, making sure you get it all. Finally, scatter the mint,

For the fruity layer
melted butter, for brushing the dish
4 plums
4 peaches
1/4 cup/50g granulated sugar
2 tablespoons cornstarch
1/4 cup/125g blueberries
1 lemon
a small handful of fresh mint, chopped

For the cobbles
1/2 cup + 2 tablespoons/150g unsalted butter, softened

1/4 cup/150g granulated sugar
3 large eggs
1 1/4 cups/150g all-purpose flour
2 teaspoons baking powder
1/2 cup + 2 teaspoons/50g dried shredded coconut
1/2 cup/30g cocoa powder
1/2 cup/50g chocolate chips, or roughly chopped chocolate
a sprinkling of salt

To serve
ice cream
1 1/4 oz/50g milk chocolate, melted

pushing the leaves in a little so they don't burn when baked.

Now, make the cobbles by putting the butter in a bowl with the sugar and the eggs and mixing by hand or using electric beaters. Add the flour, baking powder, coconut, and cocoa powder and mix well until you have a stiff cake batter. Add the choc chips and mix them in.

Take an ice cream scoop or use two large spoons and dollop the mixture sporadically all over the fruit, leaving little gaps in between.

Sprinkle the cobbles with a little salt and bake in the oven for 35 minutes, until the fruit is soft, the cobbles are crunchy, and you are ready to eat this bad boy!

We like to eat this with ice cream and a drizzling of melted milk chocolate.



desserts

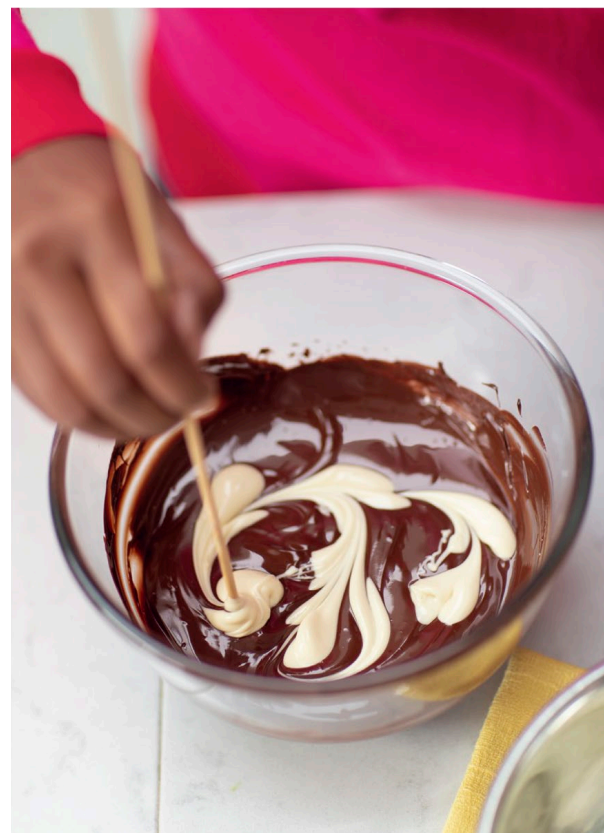


ALSO AVAILABLE



TIME TO EAT
9780593233535





“Baking doesn’t have to be your first love, or indeed anywhere in a long list of loves like mine, but perhaps it’s waiting to become one of yours, and maybe you’ll find just the recipe in here to ignite the love or at the very least fuel it.”





Skinnytaste Air Fryer Dinners

75 Healthy, Fast Recipes for Easy
Weeknight Meals

GINA HOMOLKA WITH HEATHER K. JONES, R.D.

In *Skinnytaste Air Fryer Dinners*, Gina Homolka delivers 75 air fryer recipes that are the perfect quick solution to weeknight meals—hearty dinners that are satisfying served as is or with just a simple salad or side.

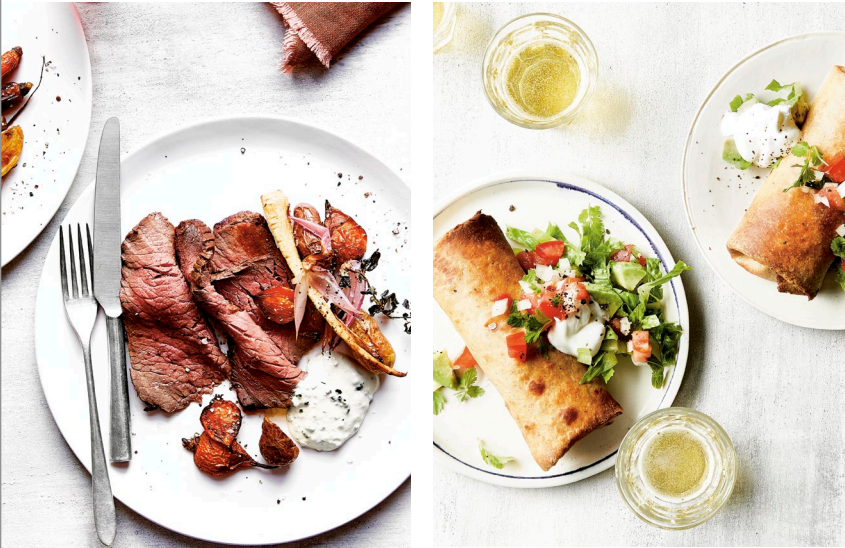


True to Gina’s signature “light on calories, big on flavor” promise, her new recipes allow you to indulge in creative and crave-worthy dishes, including Catfish and Hushpuppies with Creamy Slaw, Chicken-Fried Steak with Sage Gravy, Blackened Fish Tacos, Giant Samosas with Cilantro-Mint Chutney, and Fried Shrimp Po-Boy Wrap. All recipes include helpful icons for different diets (such as gluten-free and vegetarian) and nutritional information, with the most up-to-date Weight Watchers points available on the Skinnytaste website.

The recipes in *Skinnytaste Air Fryer Dinners* are sure to satisfy the whole family and show you just how versatile the air fryer is!

Gina Homolka is the #1 *New York Times* bestselling author of *The Skinnytaste Cookbook*, *Skinnytaste Fast and Slow*, *Skinnytaste One and Done*, *The Skinnytaste Air Fryer Cookbook*, and *Skinnytaste Meal Prep* and the founder of the award-winning blog *Skinnytaste*. She lives on Long Island with her husband and their two children.

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“For busy weeknights, I love the convenience of air frying. I made it my mission to use my air fryer on most nights for dinner, and my husband’s not too upset about that!”

POLLOCHON (WHOLE ROASTED CHICKEN)

SERVES 4



- 4 garlic cloves
- 2 1/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon dried oregano
- 1 teaspoon olive oil
- 1/2 tablespoon (1 packet) Sazon seasoning, with achiote
- 1 (3 1/2 to 4 pound) whole chicken, giblets removed, rinsed and pat dry with paper towels

Pavochon is basically a Puerto Rican-style Thanksgiving turkey—it’s a whole turkey (pavo) that’s cooked like a roast pork (lechón)... and it’s unbelievably delicious! I ran with the idea and marinated a whole chicken (pollo) instead of a turkey. The results were wonderful: juicy on the inside and so flavorful. Achiote paste is typically used for the deep burnished color and rich flavor, but since that’s not easy to find, using Sazon with achiote (sold in most supermarkets in the Hispanic aisle) works perfectly. This recipe requires an air fryer basket large enough to hold a whole chicken, at least 5.8 quarts or larger. If yours is smaller, you can use the same marinade on a cut-up chicken instead.

Crush the garlic with a garlic press or mortar and pestle together with the salt, pepper and oregano. Add the olive oil and achiote seasoning and mix well.

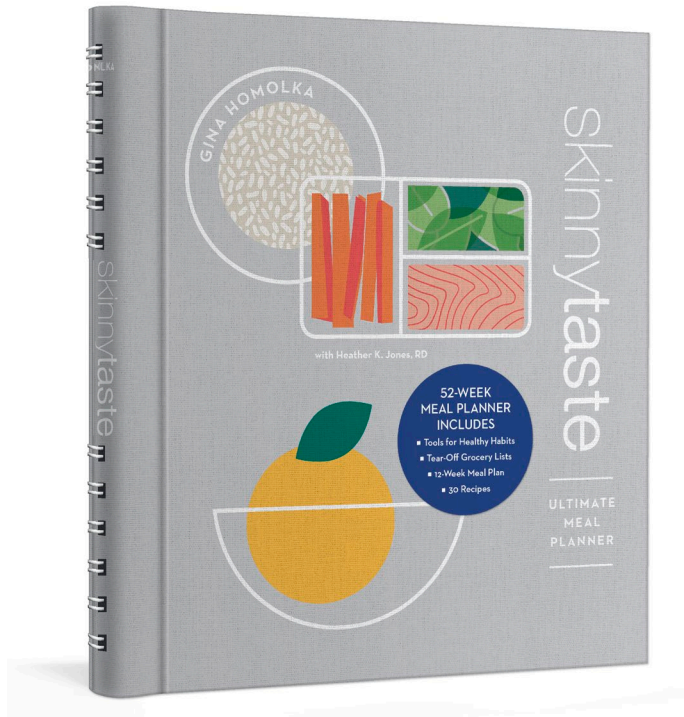
Using gloves to avoid staining your hands, rub the chicken inside and out with the garlic mixture. Refrigerate uncovered for at least 1 hour, or up to overnight.

Remove the chicken from the fridge 30 to 60 minutes before you plan to cook it. When ready to cook, add the chicken to the air fryer basket (at least 5.8 quart) belly side down. Cook at TK temperature until the top of the chicken is browned, about 25 minutes. Flip the chicken over and continue to cook until it is crisp and browned all over and the juices run clear when you insert a knife down to the bone between the leg and the thigh, about 25 minutes more.

Transfer the chicken to a platter and let it rest for 10 minutes before carving and serving.



PER SERVING: 1/4 skinless chicken • CALORIES 177 • PROTEIN 25 g • CARBOHYDRATE 1 g • FIBER 0 g • SUGARS 0 g • FAT 7.5 g • SATURATED FAT 2 g • CHOLESTEROL 76 mg • SODIUM 1,028 mg

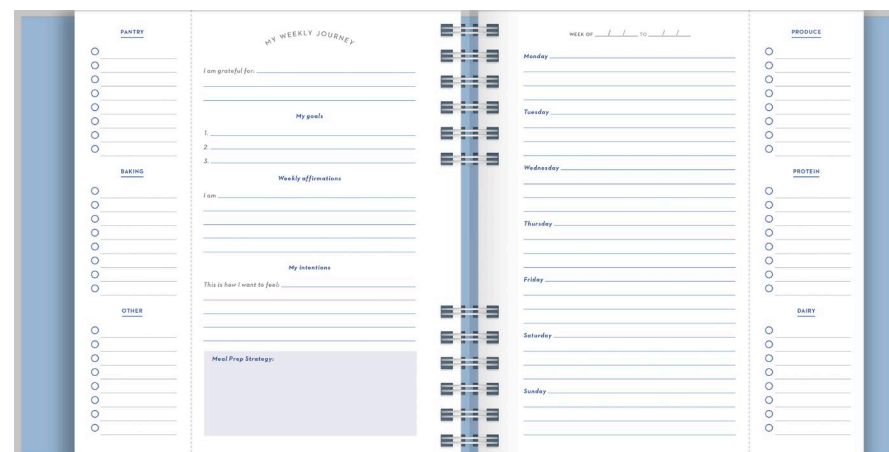
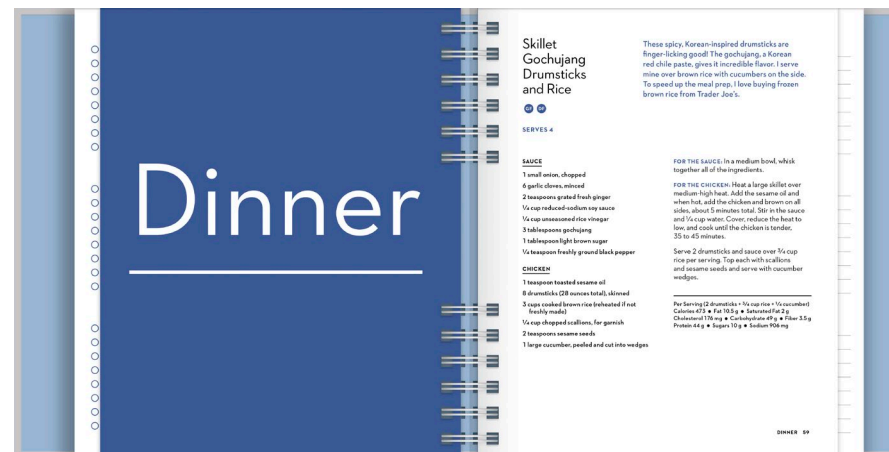


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GINA HOMOLKA WITH HEATHER K. JONES, R.D.

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Once Upon a Chef: Weeknight/Weekend

70 quick-fix weeknight dinners + 30 luscious weekend recipes

JENNIFER SEGAL

From the bestselling author of *Once Upon a Chef*, 100 dependable no-fuss weeknight dinners and leisurely weekend meals to look forward to.



Years before she started her popular *Once Upon a Chef* blog, back when she became a new mom, Jennifer Segal kept a recipe binder divided into two sections: Weeknight and Weekend. This is how she thought about what to cook for dinner then, and, 15 years later, it still is. In this versatile collection, you'll find 70 recipes for fast and easy weeknight meals, like Sesame-Ginger Meatballs and Pecorino-Crusted Chicken with Rosemary, and 30 recipes for slow, soothing weekend cooking, like company-friendly Sear-Roasted Beef Tenderloin and lazy Sunday-morning Popovers with Salted Maple Butter. You'll also find blog fan favorites as well as Jenn's go-to desserts, like Cherry Ricotta Cake and Triple Chocolate Cheesecake—easy enough for weeknights and luscious enough for weekend celebrations.

Jennifer Segal is the founder of the blog *Once Upon a Chef*. Her first book, *Once Upon a Chef*, was a *Washington Post* and *Publishers Weekly* bestseller. She has been featured in *The Splendid Table*, *O: The Oprah Magazine*, *Food52*, and *Parade*, among others. When not cooking, Jenn loves to paint and cuddle her chocolate labs. She lives in Potomac, Maryland, with her family.

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Eggs in Purgatory

WITH GARLIC TOAST

MAKE-AHEAD INSTRUCTIONS
The tomato sauce can be made up to 2 days ahead and refrigerated, or frozen for up to 2 months. Reheat the sauce on the stovetop and proceed with the recipe when ready to serve.

PRO TIP
Diced canned tomatoes are treated with a chemical that prevents them from breaking down when cooking, so when I want a smooth tomato sauce, I prefer to use canned whole tomatoes and chop them myself. You can crush them by hand individually as you add them to the pan, but they splatter like crazy, so it's best to either use kitchen shears to cut them directly in the can or pour the entire contents of the can into a resealable freezer bag, press out any excess air, seal tightly, and then squish by hand.

Similar to Middle Eastern shakshuka or Mexican huevos rancheros, the Southern Italian dish known as eggs in purgatory, or uova in purgatorio consists of eggs gently poached in a fiery tomato sauce. The origin of the name is a bit of a mystery, but by most accounts, the eggs represent souls suspended in the fiery pits of... you know. Fittingly, the dish is considered a soothing morning-after hangover cure. To quote one of my favorite food writers, Nigella Lawson, "Eggs in purgatory is absolute heaven when you're feeling like hell." The dish also works well for dinner, especially paired with garlic toast and a salad or roasted vegetables. What's more, it's an affordable one-skillet meal that you can whip up in a flash from pantry staples.

Serves 3 to 4

3 tablespoons extra-virgin olive oil	1 teaspoon sugar
3 tablespoons unsalted butter	½ cup (25 g) finely grated Parmigiano-Reggiano cheese, plus more for serving
2 garlic cloves, chopped	6 large eggs
½ teaspoon red pepper flakes, plus more for serving	2 tablespoons chopped fresh basil
1 (28-ounce/794 g) can whole peeled plum tomatoes, chopped, with their juices (see Pro Tip)	Garlic toast, for serving (recipe follows)
1 teaspoon salt, plus more for the eggs	

1. In a large broiler-proof skillet with a lid, heat the oil and butter over medium heat until the butter is melted. Add the garlic and red pepper flakes and cook, stirring constantly, until fragrant, about 1 minute. Do not brown. Add the chopped tomatoes and their juices to the skillet and stir in the salt and sugar. Bring to a boil, then reduce the heat to a lively simmer and cook, uncovered, until the tomatoes break down and thicken into a sauce, 20 to 25 minutes.
2. While the sauce simmers, set an oven rack in the top position and preheat the broiler.
3. Add the Parmigiano-Reggiano to the sauce, then taste and adjust the seasoning if necessary. Using the back of a spoon, make 6 wells in the sauce, and then carefully crack an egg into each well. Sprinkle the eggs with a generous pinch of salt. Reduce the heat to low, cover the pan, and cook until

—RECIPE CONTINUES—





“This cookbook is filled with the food I make on weeknights and weekends, birthdays and holidays, crazy days and lazy days. I include old family favorites that fill the house with familiar aromas and warmth—and new recipes, too, because kids grow up, palates change, and we all get tired of the same-old same-old.”





Waffles + Mochi: The Cookbook

**BASED ON THE NETFLIX ORIGINAL SERIES
FEATURING MICHELLE OBAMA
RECIPES BY YEWANDE KOMOLAFE**

Inspired by *Waffles + Mochi*, the Netflix original children's series from Higher Ground Productions, President Barack Obama and Michelle Obama's production company with Netflix, this is the official cookbook, with 40 recipes that are fun to make and delicious to eat.



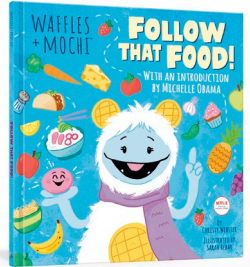
Join best friends Waffles and Mochi for global adventures that reveal the stories behind our food. Through an entertaining combination of puppetry, animation, celebrity chefs, and famous guest stars, Netflix's new show introduces young children and their families to a world of food, cooking, and fearless eating. In this cookbook for kids aged 3 to 7, food writer Yewande Komolafe translates dishes featured on the show and other inspired meals into accessible recipes that any family will love cooking together—including Pop a la Corn, Omurice, and Quickles. With make-ahead tips and ideas for substitutions, fun challenges for discovering new flavors, and engaging lessons on what our vegetables can teach us, Waffles and Mochi help the whole family complete their ultimate mission: dinner!

Yewande Komolafe is a writer, recipe developer, and food stylist. A cooking writer for the *New York Times*, she is the author of Ten Speed Press's forthcoming *My Everyday Lagos Kitchen: Nigerian Cooking at Home and in the Diaspora*.

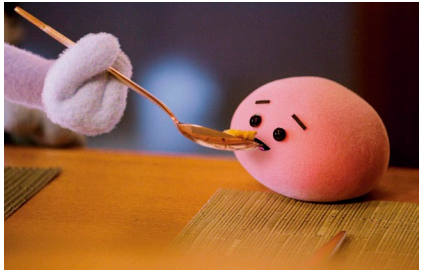
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PHOTOGRAPH OF YEWANDE KOMOLAFE BY JOHNNY MILLER

MAKES TK CUPS

cherry tomato candy

2 pints (800 grams) cherry tomatoes, stems removed
¾ cup (60 milliliters) extra virgin olive oil, divided
¼ teaspoon sugar
Fine sea salt

- Preheat the oven to 225° F. Set an oven rack to the middle position. Line a baking sheet with parchment paper.
- In a large bowl, toss the tomatoes with 2 tablespoons of olive oil to coat, then add sugar and ¼ teaspoon salt and gently toss again to coat.
- Using your hands, and being careful not to squish the tomatoes, spread the tomatoes onto the baking sheet in a single layer, then place in the oven on the middle rack.
- Every 30 minutes or so, jiggle the tomatoes to make sure they're not sticking and rotate the pan 180 degrees—all the way around—to keep the tomatoes from cooking unevenly. Roast until the tomatoes are semi-dried and shriveled and start to taste like CANDY, about 5 hours.

BEE FLEXIBLE

- If you don't have time to slow-roast the tomatoes, raise the oven temperature to 350° F. Skip the sugar (it will burn at the higher temperature) and toss the tomatoes with only olive oil and salt. Roast as directed until the tomatoes are shriveled and just starting to split, about 45 minutes. Tomatoes cooked at this temperature won't hold their shape in pasta and they won't be quite as sweet, but they will still be delicious!
- Because it takes so much time to make the tomato candy, this is a great recipe to double, or even triple in the summer when every store and farmer's market has lots of tomatoes! You can put any extra tomato candy in a glass jar, cover the tomatoes with olive oil, and refrigerate for up to 6 weeks. Or, freeze them in a single layer on a baking sheet until solid and then pack them into freezer bags and freeze for up to 6 months.
- Tomato candy is a great addition to pasta (See Samin's recipe below), or use it as a topping for the omelet (page xx).

Waffles + Mochi



“Potatoes can do anything and grow almost anywhere—even on Mars. They can taste soft and earthy on the inside, and be crunchy and crusty on the outside. Potatoes are far from ordinary. They’re out of this world!”



Cookies

The New Classics

JESSE SZEWCZYK

One hundred simple to bake and easy to love modern cookie classics from cookie pro and *The Kitchn* columnist Jesse Szewczyk.



Malted Chocolate Chunk Cookie Bars

Makes 16 bars

- Cooking spray
- 2 cups all-purpose flour
- 1 cup malted milk powder (see Note)
- ¼ teaspoon kosher salt
- ½ teaspoon baking soda
- 1 cup (2 sticks) unsalted butter, softened
- 1½ cups packed dark brown sugar
- 2 large eggs, room temperature
- 1 tablespoon vanilla extract
- 8 ounces bittersweet chocolate, roughly chopped
- 1 teaspoon granulated sugar
- Flaky sea salt, for sprinkling, optional

I like to think of malted milk powder as a secret flavor enhancer for cookies. The taste is a bit hard to describe, and its presence is not always obvious, but its addition can take a cookie from good to great. It's nothing more than a simple mixture of malted barley, wheat flour, and evaporated milk, but has the ability to completely transform a baked good. This recipe leans into that concept by taking a classic homemade chocolate chunk cookie dough and amping it up with a generous amount of malted milk powder. The resulting dough is complex, with rich caramel notes that taste almost like buttered toast. So although these bars might look a bit simple, the flavor is quite complex. They're the perfect treat to serve alongside a glass of cold milk, or stash in the freezer for a late-night snack you can warm up in the microwave.

1. Preheat the oven to 350°F. Grease a 8 by 8-inch baking pan with nonstick spray. Line with parchment paper, leaving overhang on the sides so it's easy to lift out the cookie bars after baking.
2. In a medium bowl, combine the flour, malted milk powder, kosher salt, and baking powder.
3. In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and dark brown sugar. (Alternatively, use an electric hand mixer and large bowl.) Beat on medium speed until light and fluffy, scraping down the sides of the bowl halfway through, 2 to 3 minutes. Turn the mixer off and add the eggs and vanilla extract. Mix on medium speed until light and ribbony, 2 to 3 minute.
4. With the mixer running on low speed, gradually add the dry ingredients, beating until just combined. Stir in the chopped chocolate.
5. Transfer to the prepared baking pan and press into an even layer using clean hands sprayed with nonstick spray. Sprinkle the top with granulated sugar and flaky sea salt, if using.
6. Bake for 30 to 35 minutes, until the top is lightly browned and the edges are set but the center is still slightly soft.
7. Let cool for at least 1 hour, then slice into 16 pieces.

Note: Malted milk powder can be found in the dried milk section of most well-stocked grocery stores. If unavailable you can use equal parts Ovaltine as a substitute, although it will add a subtle chocolate flavor to the dough. (Which, to be fair, would also be delicious.)



“I worked to fill this book with inspiring recipes, tips, tricks, and reassuring guidance to help readers confidently bake exciting and delicious cookies at home.”

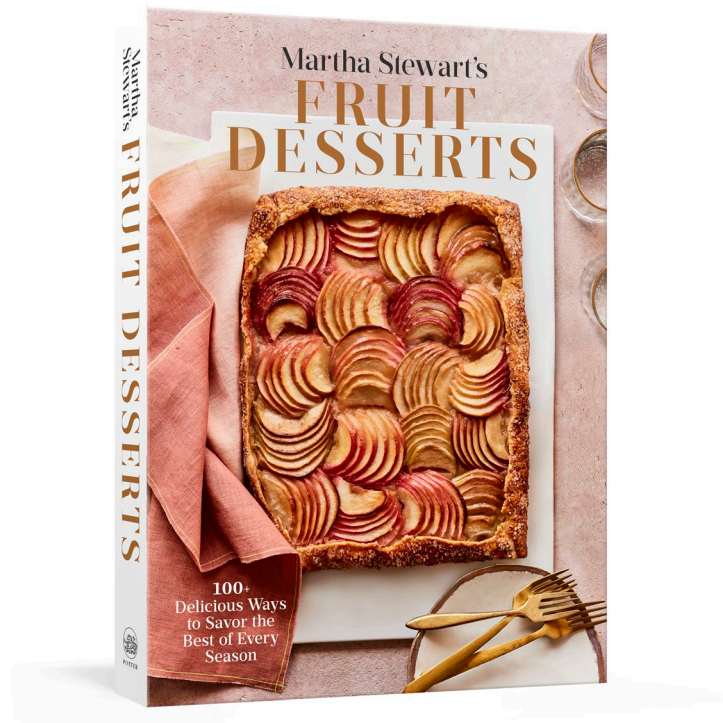
Move beyond the same-old chocolate chip, peanut butter, and oatmeal cookies with Jesse Szewczyk’s collection of 100 boldly flavored and intriguing-yet-familiar recipes. Divided into chapters by flavor profile—like Chocolatey (Salted Bittersweet Brownie Cookies), Boozy (Brown Butter and Guinness Skillet Cookie), Fruity (Blueberry Muffin Blondies with Cinnamon Sugar), Smoky (Smoked Butter Chocolate Chunks), and Savory (Cacio e Pepe Slice and Bakes)—these treats offer immediate gratification for hungry home bakers looking to step up their cookie game. Each cookie is paired with a sleek and stunning photograph to create a package that feels as at home on your coffee table as on your kitchen island.

Jesse Szewczyk is a writer, recipe developer, and food stylist. He is a cookie columnist at *The Kitchn* and his cookie articles (and other features) have been published by *Food52*, *The Washington Post*, *BuzzFeed*, *Forbes*, and *Tasty*, among others. When he is not baking cookies or zhushing food for the camera, he can be found reading graphic novels, consuming excessive amounts of caffeine, and cooking with his boyfriend in New York City.

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Martha Stewart's Fruit Desserts

100+ Delicious Ways to Savor the Best of Every Season

FROM THE KITCHENS OF MARTHA STEWART

Gorgeous seasonal fruits abound in Martha Stewart's collection of foolproof recipes for crumbles, pies, buckles, and more.



From perfectly ripe peaches and plump figs to crisp apples and juicy citrus, *Martha Stewart's Fruit Desserts* celebrates easy-to-prepare recipes that highlight the vibrant flavors of fruits at their peak. In spring and summer, delight in warm-weather desserts, such as Peach-Cardamom Upside-Down Sheet Cake, Giant Strawberry "Shortcake," Plum-Blackberry Cobbler, and Triple-Berry Swirl Ice-Cream Sandwiches. When the days grow shorter and cooler, enjoy such cozy comforts as Apple Fritters, Pear Skillet Cake, Deep-Dish Dried-Apple and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

Martha Stewart is America's most trusted lifestyle expert and teacher and the author of more than 95 books on cooking, entertaining, crafts, homekeeping, gardening, weddings, and decorating.

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PEAR SKILLET CAKE

Juicy and fragrant, Bosc pears keep their shape beautifully when cooked. Here they are sliced thin and fanned out to create a whimsical flower design. Use the 8-inch skillet the recipe calls for; in a smaller pan, the batter will bake over the pears—though no doubt the cake will be just as delicious. SERVES 6 TO 8

3/4 cup plus 2 tablespoons sugar
1/2 vanilla bean, split and seeds scraped
4 tablespoons unsalted butter, room temperature, plus more for skillet
1 cup unbleached all-purpose flour, plus more for pan
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon kosher salt
1 large egg
1/2 cup buttermilk
1 Bosc or Anjou pear, peeled, cored, and thinly sliced

1. Preheat oven to 375 F. In a small bowl, combine 2 tablespoons sugar and vanilla seeds.
2. Butter an 8-inch ovenproof skillet (preferably cast iron) and dust with flour. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With an electric mixer on medium speed, beat butter and remaining 3/4 cup sugar in a large bowl until pale and fluffy, 3 to 5 minutes. Beat in egg. Add flour mixture in three batches, alternating with buttermilk and beginning and ending with flour; beat until combined.
3. Transfer batter to prepared skillet, smoothing top with a small offset spatula. Arrange pears on top, fanning slices. Sprinkle with vanilla-sugar.
4. Bake until golden brown and a cake tester comes out clean, 35 to 40 minutes. Transfer to a wire rack to cool slightly before serving.

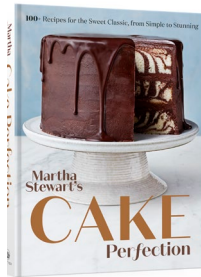
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FRUIT DESSERTS

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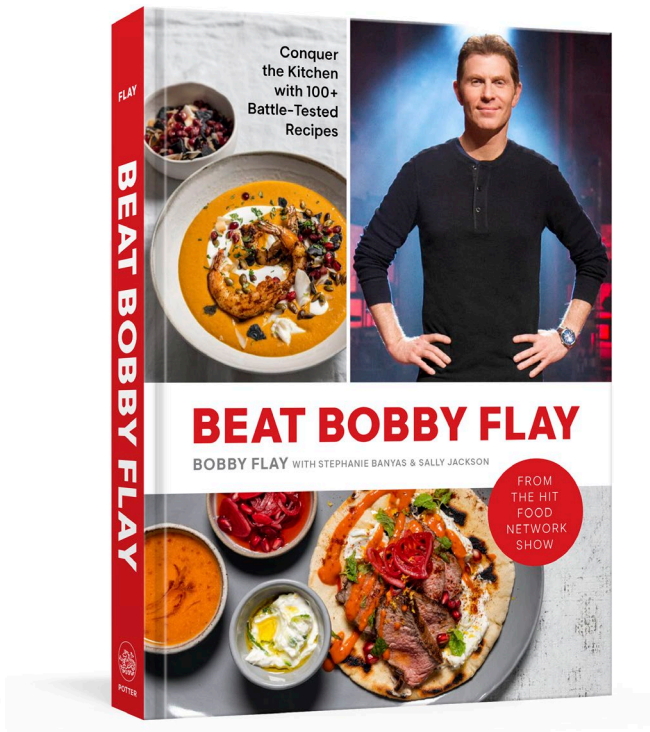
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“Baking with fruits at their best, if you can resist eating them out of hand, means beautiful desserts any time of year that truly celebrate the seasons.”





Beat Bobby Flay

Conquer the Kitchen with 100+ Battle-Tested Recipes

BOBBY FLAY WITH STEPHANIE BANYAS AND SALLY JACKSON

Think you can cook better than Bobby Flay? Put your kitchen skills to the test alongside Bobby and his competitors.



EPISODE 806: "Just Act Natural"
COMPETITOR: Gail Arnold
DISH: Chicken shawarma
WINNER: Bobby Flay

SERVES 4 TO 6

3-inch piece fresh ginger, peeled and chopped
6 garlic cloves
½ cup canola oil
1 pound boneless, skinless chicken thighs
2 tablespoons light brown sugar
1 tablespoon ground coriander
1 tablespoon ground cumin
1 teaspoon ground cinnamon
1 teaspoon ground turmeric
½ teaspoon ground allspice
Kosher salt and freshly ground black pepper
4 to 6 pitas
Red Pepper Tahini (recipe follows)
Mint Yogurt Sauce (recipe follows)
½ cup Pickled Shallots (page 000)
2 tablespoons finely chopped fresh mint leaves, for garnish

CHICKEN SHAWARMA with Red Pepper Tahini, Mint Yogurt Sauce & Pickled Shallots

Chef Gail Arnold gave me one of my most important jobs early on in my cooking career. She hired me as a line cook at a restaurant called Bud's, which was Jonathan Waxman's California-style restaurant with a Southwestern touch. It was in Gail's kitchen where I first learned about the world of fresh and dried chiles, blue corn, and so many of the elements that make up the palate of the American Southwest. It was those flavors that inspired me to continue my education in that genre and led to the opening of Mesa Grill. Now, why Gail challenged me to chicken shawarma, I'll never know. The flavors are big and bold, and I'm always here for that wherever the idea came from.

1. Combine the ginger, garlic, and oil in a food processor and process until almost smooth. Put the chicken in a bowl, add the marinade, and toss well to coat. Cover and refrigerate for at least 30 minutes and up to 24 hours.
2. Combine the brown sugar, coriander, cumin, cinnamon, turmeric, and allspice in a small bowl. Remove the chicken from the marinade and pat dry. Season on both sides with salt and pepper and the spice rub.
3. Heat a grill or grill pan to high. Grill the chicken until golden brown and slightly charred on both sides and just cooked through, about 5 minutes per side. Remove and let rest for 5 minutes before slicing crosswise into ¼-inch-thick slices. Grill the pita on both sides until lightly marked and soft, 1k minutes.
4. Place the pitas on plates. Slather some of the red pepper tahini on top of each pita, top with some of the chicken, then drizzle some of the yogurt sauce on top of the chicken. Garnish with pickled shallots and chopped mint.

continued >

POULTRY 171



Bobby Flay is one of the country's most celebrated chefs, media personalities, restaurateurs, and authors. He is a James Beard Award winner, the author of 13 cookbooks, and has starred in 14 Food Network programs. In 2015, he became the first chef to be awarded a star on the Hollywood Walk of Fame.

Stephanie Banyas has coauthored 10 cookbooks with Bobby Flay. She currently lives in Bozeman, Montana, with her beloved cat, Fred.

Sally Jackson lives in New York City with her children and husband, with whom she cofounded the nonprofit foundation KIF1A in 2016. This is Sally's ninth cookbook with Bobby and Stephanie.

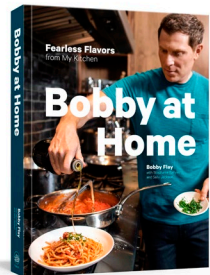
Beat Bobby Flay brings the excitement of the Food Network show stage into your home kitchen, with more than 100 recipes for breakfast and brunch, weeknight-worthy dinners, and stunning desserts that make every meal a winner. Bobby's best recipes and other favorites from the show make appearances, from Seafood Fra Diavolo with Saffron Fettuccine to Bittersweet Chocolate Soufflé. There are also recipes from his competitors on the show, such as Alex Guarnaschelli's Lobster Newberg and Marcus Samuelsson's Doro Wat (Ethiopian Chicken Stew).

The ultimate companion cookbook to one of the country's favorite Food Network shows, *Beat Bobby Flay* also features beautiful, all-new color photography as well as shots from popular episodes.

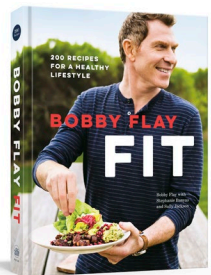
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“Cooking is the engine that wakes me every day . . . Whether it’s in one of my restaurants, at home, or on one of my shows, I need to be cooking. *Beat Bobby Flay* is my latest stage, and it’s one I’m ready and willing to share with any chef who wants it.”



Fix It with Food: Every Meal Easy

MICHAEL SYMON

125 simple and delicious solutions for anyone suffering from auto-immune issues, including a brand-new 10-day recipe reset to identify foods that cause flare-ups, from bestselling author Michael Symon.



In a follow-up to his bestseller *Fix It with Food*, celebrity chef Michael Symon combines two winning concepts—simple dishes for busy weekdays and meals that avoid auto-immune triggers, for a cookbook of 125 health-supportive recipes for anyone who needs to avoid dairy, wheat, flour, or sugar. Like *Fix It with Food*, the chapters in *Every Meal Easy* are divided by what trigger you're avoiding; for example, No Meat, No Dairy, and No Flour. Readers will also find a brand-new 10-day reset with 30 recipes completely free of all triggers to help them identify what foods to avoid.

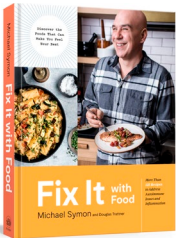
Based on feedback from his fans, Michael is including new guidance on how to reintegrate foods after the reset as well as a master substitution list that helps cooks use the ingredients they already have on hand rather than be locked into what is called for in the recipe. There is also a chapter devoted to big-batch cooking to help with meal planning throughout the week, and, aside from the Reset recipes which yield one serving, the recipes in the book now serve two rather than four (yet all are easily doubled), to address the needs of smaller households. With his encouraging voice and rock-solid recipes, Michael's book is a must-have for anyone looking to feel better without compromising eating well.



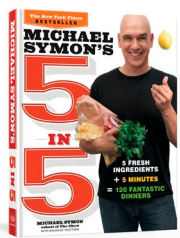
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ALSO AVAILABLE



FIX IT WITH FOOD
9781984825537



MICHAEL SYMON'S 5 IN 5
9780770434328



BRICK CHICKEN WITH SALSA VERDE

SERVES 1

Simply take two regular bricks and wrap them in aluminum foil. If you don't have any bricks, you can use heavy cans from the pantry.

1/2 (4-6 pound) whole chicken

Kosher salt and freshly ground black pepper

2 tablespoons extra-virgin olive oil

4 garlic cloves, skin-on and smashed

2 sprigs rosemary

1 beefsteak tomato, cut into 6 wedges

Salsa Verde

1/2 cup finely chopped fresh flat-leaf parsley

1 shallot, finely chopped

2 tablespoons salt-packed capers, rinsed and finely chopped

1/2 teaspoon dried red pepper flakes

2 anchovies, rinsed and finely chopped

1 garlic clove, minced

1 jalapeño, seeded and finely chopped

Grated zest and juice of 1 lemon

Kosher salt and freshly ground black pepper

1 Preheat the oven to 425°F.

2 Season the chicken on both sides with a few pinches of salt and twists of pepper.

3 Set a large cast-iron pan or heavy-bottomed, oven-safe skillet over medium-high heat. Add the olive oil and heat to shimmering, then add the chicken flesh-side-down. Cook without moving until the bottom turns golden brown, about 5 minutes.

4 Remove from the heat, flip the chicken, and carefully drain and discard all but a few tablespoons of fat from the skillet. Add the garlic and rosemary to the pan, place the foil-wrapped brick on top of the chicken, and place in the oven. Cook until golden brown and the thickest part of the thigh reaches an internal temperature of 160°F, about 15 minutes. Carefully remove the brick from the chicken, add the tomatoes to the skillet, and continue cooking until the tomatoes soften and begin to char, about 5 minutes.

5 While the chicken is cooking, make the salsa verde: In a medium bowl, combine the parsley, shallot, capers, pepper flakes, anchovies, garlic, jalapeño, lemon zest, lemon juice, and olive oil. Season with a pinch of salt and twist of pepper, toss to combine, and set aside for at least 15 minutes to marry the flavors.

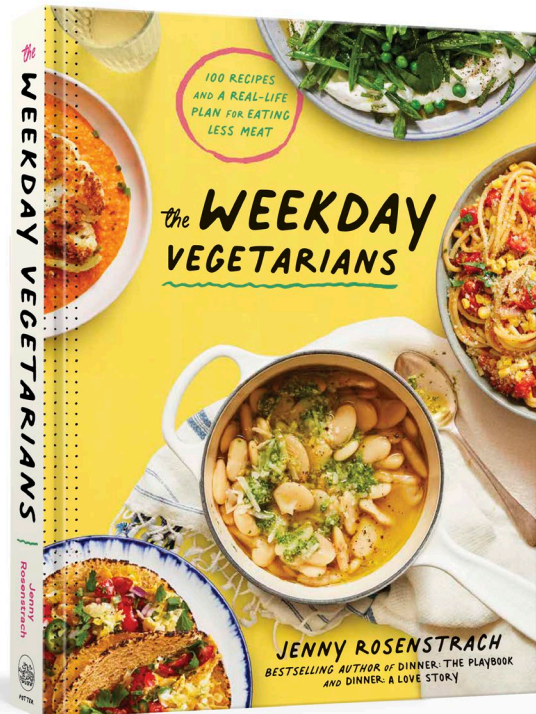
6 Remove the chicken from the oven (discard the rosemary and garlic) and set aside to rest, loosely tented with foil, for 5 minutes.



Michael Symon is a James Beard Award-winning chef, restaurateur, Emmy-winning television personality, and bestselling cookbook author. He is a longtime cohost of Food Network's *Iron Chef* and *Burgers, Brew & Cue* as well as *Symon's Dinners* and *BBQ Brawl*. He was the cohost on ABC's *The Chew* for seven years and launched Symon Home on HSN. This is his seventh cookbook.



“My goal with this book is twofold: First, I want to provide you with the information, tips, and recipes that will help you feel better. Second, I want you to enjoy cooking so you’ll do it more often.”



The Weekday Vegetarians

100 Recipes and a Real-Life Plan for Eating Less Meat

JENNY ROSENSTRACH

The bestselling author and founder of the blog *Dinner: A Love Story* is back with recipes and practical advice for adopting a “weekday vegetarian” mentality.



In her newest cookbook, Jenny Rosenstrach, creator of the beloved blog *Dinner: A Love Story*, writes about being a weekday vegetarian—eating a vegetable-based diet during the week and saving meaty splurges for the weekend. *The Weekday Vegetarians* shows readers how Jenny got her meat-loving family on board with meat-free meals using “Hooks” and “Protein Hits” that make vegetarian dishes irresistible, like spiced Crispy Chickpeas sprinkled over a Caesar Salad, and a Sweet Chili Glaze that’s amazing with charred broccoli.

Organized by meal type, the tempting recipes include Pizza Salad with White Beans, Cauliflower Cutlets with Ranch Dressing, and Black Bean Tacos, along with practical tips and plenty of engaging and witty food for thought. Who knows? Maybe you’ll learn what Jenny’s family learned: Eating less meat is an addictive lifestyle, and a philosophy that is likely to take over on the weekends, too.

Jenny Rosenstrach is the creator of the award-winning website and newsletter *Dinner: A Love Story* and the *New York Times* bestselling author of *Dinner: The Playbook*, as well as *How to Celebrate Everything* and *Dinner: A Love Story*. She is a food columnist for the website *Cup of Jo* and was formerly at *Cookie* magazine and *Real Simple*. She has been featured in the *New York Times*, *Food52*, *Food Network*, *Martha Stewart Living*, and *Bon Appétit*, where she and her husband, Andy Ward, co-wrote the “Providers” column. She has appeared on NPR’s *Weekend Edition* and NBC’s *Today* show. She lives with Andy and their two daughters in Westchester County, New York.

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85 FULL-COLOR PHOTOS
7 7/16 X 10 • 256 PAGES
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8/31/21



TOFU BÁNH MÌ

One of the most popular street foods in Vietnam, a bánh mì sandwich is a riot of contrasting textures and flavors—sweet, crunchy pickled carrots and daikon; sriracha-spiked mayo; light-yet-crusty French bread; a little funk from fish sauce, chili peppers, and cilantro; and usually a protein like pâté, pork, or fried tofu. It was always my favorite order at a Vietnamese restaurant, and because there’s so much happening in every bite, I just figured I could never replicate it at home. Then I discovered Andrea Nguyen, author of many cookbooks on Vietnamese cooking, including an entire one devoted to bánh mì. I learned a few crucial rules from her. For starters, you don’t want the bread to fight with what’s inside, Nguyen says, and to that end, don’t use fancy baguettes or buns; you want a roll that possesses a soft interior and is slightly sweet and “commonplace.” She also taught me not to overstuff the sandwich with protein. It should resemble a salad in a sandwich. We now make these as regularly as we used to make burgers in our house (especially in the summer), and when it’s on the menu, I have dinner on the brain all day long. (I mean that in the best possible way.) It’s important to know that in spite of the long list of ingredients, the only real work involved is quick-pickling the vegetables and marinating the tofu, both of which can be done in advance. Once they’re made, dinner is strictly an assembly job.

TOFU
3 tablespoons neutral oil (such as grapeseed, canola, or vegetable)
2 tablespoons mirin
2 tablespoons sambal oelek
2 tablespoons rice vinegar
1 tablespoon soy sauce
1 tablespoon honey
1 (14- to 15-ounce) block extra-firm tofu, pressed, drained, and cut into eight ½-inch-thick pieces as shown (see page 90)

QUICK-PICKLED VEGETABLES
½ cup distilled white vinegar
2 tablespoons sugar
1 teaspoon kosher salt
1 large carrot, shaved into ribbons with a vegetable peeler
1 small daikon radish, peeled and thinly sliced

PREPARE THE TOFU: In a BPA-free, zip-top bag, combine the oil, mirin, sambal oelek, rice vinegar, soy sauce, and honey, squishing them to blend thoroughly. Add the tofu and marinate in the refrigerator for at least 3 hours and up to 24.
MAKE THE QUICK-PICKLED VEGETABLES: In a small saucepan over medium-high heat, combine the white vinegar, sugar, and salt with 1 cup water. Stir occasionally until the sugar dissolves, about 2 minutes, then add the carrot and radish. Lower the heat and simmer for 5 minutes, then remove the pan from the heat to cool. Let sit until ready to use, or store in a covered container or jar with the cooled liquid for up to 5 days.

MAKES 4 SANDWICHES
SERVES 4
sandwiches & juice

CONTINUES



“These are the recipes that have convinced my family that plant-based eating is something we can stick with, feel satisfied by, and feel good about. I hope you’ll pull up a chair and join us at the table.”





VANILLA PANCAKES

MAKES 4 SERVINGS (2 PANCAKES EACH)

Think that you can't make a fluffy pancake or waffle without eggs? Think again. I found that the secret to egg-free pancakes and waffles is adding extra leavening (courtesy of baking powder and baking soda) to my self-rising flour and a splash of vinegar.... Vinegar? Yes, when vinegar is combined with baking soda it creates a chemical reaction which makes the mixture fizz. That is a chemical reaction, producing bubbles of carbon dioxide gas. These bubbles of carbon dioxide make baked goods light and fluffy, by lifting the batter as it bakes. My kids love colored sprinkles added to the batter for that funfetti vibe but blueberries, diced bananas, toasted nuts and even bitter-sweet chocolate chips are great additions too. Like your pancakes plain, simple drizzle with a bit of warm maple syrup. Prefer waffles instead? No worries, just pour the batter into a hot waffle iron for a perfect fluffy waffle.

IN A LARGE BOWL, sift together the flour, vanilla powder, sugar, baking soda, baking powder, and salt. Gently whisk to blend.

In a medium bowl, whisk together milk, vinegar, and the 1 tablespoon avocado oil. Make a well in the center of the dry ingredients. Add wet ingredients all at once, whisking to blend. Stir in baking sprinkles.

Heat a griddle or large skillet over medium heat. Grease the skillet with oil or spray with nonstick cooking spray. When hot, pour batter onto griddle in ½-cup portions (do not overcrowd—give the pancakes room to expand and rise). Splash about ¼ teaspoon water in the skillet without touching the pancakes. Cover pan with a lid. Cook pancakes for about 1½ minutes per side or until golden brown. Repeat entire process with remaining batter.

GET CREATIVE WITH IT: You can flavor pancakes in so many different ways. Add 1 tablespoon cocoa powder for chocolate pancakes. Add 1/4 cup sprinkles for birthday cake pancakes. Or some peanut butter to make peanut butter pancakes, or banana slices for banana pancakes. The possibilities are almost limitless.

- 1¼ cups self-rising flour
- 2 tablespoons vanilla powder or vanilla protein powder
- 2 teaspoons granulated sugar
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon fine pink Himalayan salt
- 1 cup unsweetened plant-based milk
- 1 tablespoon apple cider vinegar
- 1 tablespoon avocado oil or grapeseed oil

Avocado oil or nonstick cooking spray
Water, for cooking pancakes

*Note: Don't have self-rising flour? Make your own: In a medium bowl, combine 2 cups all-purpose flour, 3 teaspoons baking powder, and ¼ teaspoon fine pink Himalayan salt. Whisk until well-combined. This yields enough for one recipe of biscuits.

*Note this batter will be thicker than your traditional pancake batter. Want thinner pancakes? Add an extra ¼ cup of plant-based milk.

Unbelievably Vegan

100 Big, Bold, Game-Changing Plegan (Plant-Based + Vegan) Recipes

CHARITY MORGAN

Everything you want to eat—minus the meat!—from the breakout star of *The Game Changers*.



Whether you're new to a plant-based diet or already a convert, when you cook vegan with Charity Morgan, private chef to superstar athletes and rock stars, you may be leaving out the meat, dairy, and eggs, but you won't be missing out on the flavor and indulgence of all your favorite foods. In more than 100 recipes that pull inspiration from her Puerto Rican and Creole heritage, as well as from Nashville, where she lives with her family, readers will find Charity's cooking to be big, bold, and revelatory—think Smoky Jambalaya with Blackened Veggies, Jerk Cauliflower Steaks with Mango Salsa, Jalapeño Corn Cakes with Chili-Maple, and Caramel Apple Crisp. In her highly anticipated cookbook, she guides readers on how to integrate more plant-based meals into a weekly routine, or completely transition to vegan cooking. With Charity's guidance, you'll learn how to use oyster mushrooms to stand in for pulled pork, how to spice walnuts so they taste like chorizo, and how to cook plant-based without sacrificing a thing.

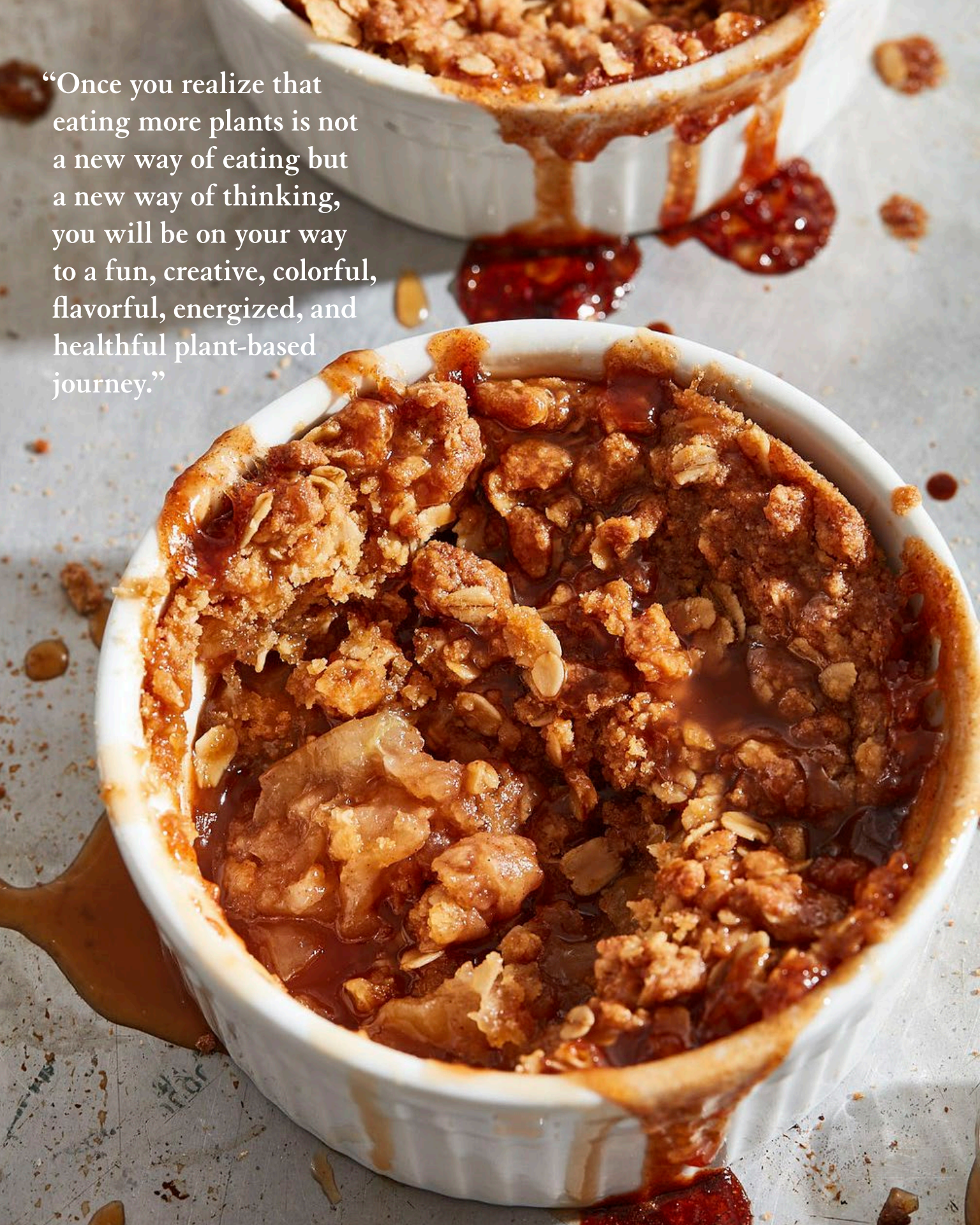
Whether you're new to plant-based or already a convert, you'll find plenty of ways to work more vegetables into your daily routine.

Charity Morgan is a wellness advocate and private chef to celebrities and top athletes and was featured in the documentary *The Game Changers*. She grew up on a farm near Sacramento, California, eating dishes from her mother's Puerto Rican heritage, like pasteles and arroz con gandules, as well as Creole dishes her grandma made, such as jambalaya and gumbo. She studied cooking at Le Cordon Bleu College of the Culinary Arts and now lives in Nashville with her husband, ex-Tennessee Titans linebacker Derrick Morgan, and their two children.

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7 7/16 X 10 • 288 PAGES
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1/4/22



“Once you realize that eating more plants is not a new way of eating but a new way of thinking, you will be on your way to a fun, creative, colorful, flavorful, energized, and healthful plant-based journey.”





Malibu Farm Sunrise to Sunset

Simple Recipes All Day

HELENE HENDERSON

More than 100 recipes capturing the essence of coastal living, from Malibu Farm's beloved chef and owner.



VEGAN CHOP SALAD

SERVES 4

2 cups chopped romaine lettuce
2 cups chopped fresh black kale (also called dinosaur kale or lacinato kale)
¼ cup cooked quinoa or other grain (optional)
Classic Chop Dressing (recipe follows)
2 cups Cubed Roasted Butternut Squash (page 54)
1 cup Classic Marinated Roasted Beets (page 79)
2 avocados, sliced
2 cups halved cherry tomatoes
2 cups garbanzo beans (chickpeas), purchased or homemade, drained (see Note, page 273)
Watermelon radishes, sliced thin, for garnish (optional)

NOTE The butternut squash and the beets can both be made several days in advance.

The original cafe menu has barely changed since the opening of the pop-up in September 2013. Those dishes worked. There was never a reason to change the menu, with the exception of one dish: the chop salad.

The original menu had a classic chop salad with cheese, meat, and garbanzo beans (see my first book, *Malibu Farm Cookbook*, page 271). It was and is a delicious salad, but customers kept trying to modify it with more vegetables, asking for vegetables we did not have available.

We experimented with several different vegetables and finally settled on squash, which is sweet, and marinated beets, which are acidic, for our perfect combo. And better yet, both are available year-round. The new vegan salad was a winner. However, guests often add grilled chicken, fish, or steak to the "vegan" salad!

In a large bowl, toss the romaine, kale, and quinoa (if using) with the Classic Chop Dressing. Then layer the butternut squash, roasted beets, avocado slices, cherry tomatoes, garbanzo beans, and radishes (if using) decoratively on top.

(RECIPE CONTINUES)

77 MIDDAY LUNCH



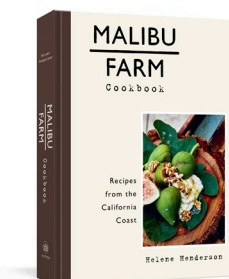
Experience the carefree vibe of a beachside vacation whenever you get the urge with simple and healthy farm-to-table recipes from Malibu Farm. The book's gorgeous photography highlights the changing light throughout a perfect Southern California day. The bright dawn will inspire you to make Surfers' Huevos Rancheros, the warm afternoon sun lends itself to a reflective midday pause with Pumpkin Chocolate Bread Pudding, and at the end of the day, linger over magic-hour meals like Spaghetti Squash Lasagna. In essays throughout the book, Helene shares memories from her early life in Sweden, insights from running the restaurant, and the joys of a life by the water. *Malibu Farm Sunrise to Sunset* encourages you to make every day a beach day, wherever you are.

Helene Henderson learned to cook in Sweden, where she grew up. Her restaurant Malibu Farm specializes in organic food. She began in her backyard with cooking classes and catered farm dinners and has since brought its unfussy farm-to-table fare to eight locations around the world, including Japan, Mexico, Miami, and Hawaii. She lives in Malibu with her husband, screenwriter and director John Stockwell, and their three children.

100 FULL-COLOR PHOTOS
8½ X 11¼ • 304 PAGES
\$40.00 US (\$54.00 CAN)
9/7/21



ALSO AVAILABLE

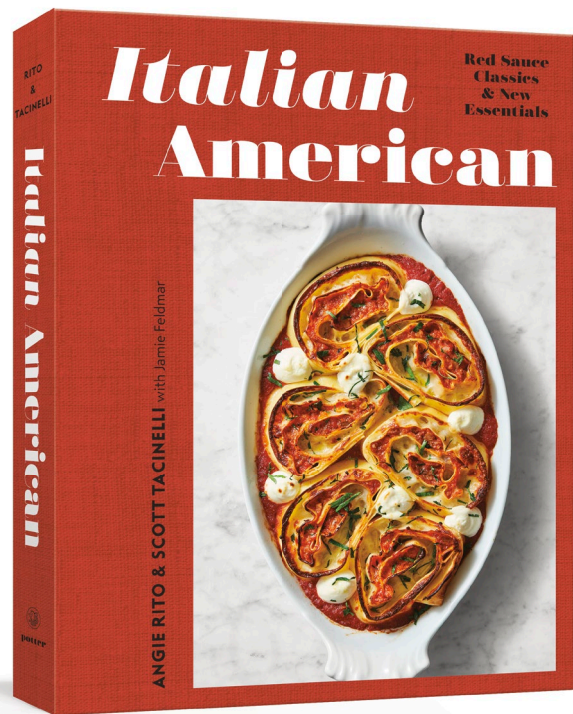


MALIBU FARM COOKBOOK
9781101907368



“We invite you on a journey,
from sunrise to sunset, from
morning to night, inspiring
you to make home-cooked
meals that sing a song of
simplicity and authenticity.”





Italian American

Red Sauce Classics and New Essentials

ANGIE RITO AND SCOTT TACINELLI
WITH JAMIE FELDMAR

Reimagine Italian American cooking with more than 125 big-hearted recipes from the celebrated husband-and-wife chef team of Don Angie in New York City.

Spicy Baked Clams Francesco

MAKES 25 CLAMS

This is our riff on clams oreganata, made spicy and named after our beloved Frank's hot sauce. You see all kinds of ingredients prepared "oreganata" style in Italian-American cuisine: Our grandmothers applied it to artichokes, and fish and shrimp often get the treatment, too, but clams are tops as far as we're concerned. The key ingredients are, unsurprisingly, oregano, along with garlic, bread crumbs, and parmesan. It's one of our favorite dishes to order at a red-sauce joint to start the meal, and we always include it in our Feast of the Seven Fishes dinner, served with a buttery sauce and fresh herbs to complement the spiciness.

We like Frank's hot sauce because it has a straightforward tangy cayenne flavor, and a vinegary sharpness that pairs well with seafood. Plus, it gives the baked clams a vibrant red color. Feel free to try other hot sauces, though, and if you can't find littleneck clams, this also works with Manilas and cherrystones.

Prepare the clams: Place the clams in a bowl of cold water and let sit for 20 to 30 minutes to purge any sand from the clams. If any shells are open, lightly tap them on the side of the bowl. If they do not close in response to the tapping, discard them, as this means they are dead. Rinse the clams with cold water and drain them in a colander. Store in the refrigerator until ready to shuck.

In a large sauté pan, heat the butter over medium heat until melted. Add the grated garlic, oregano, salt, and pepper and cook briefly, stirring often, until the garlic is fragrant and toasted, about 1 minute.

Transfer the garlic mixture to a medium bowl and add the panko, sugar, hot sauce, sriracha, chicken stock, parmesan, and olive oil. Using a spatula, gently mix to combine, carefully folding the ingredients together in a curting motion until they resemble coarse wet sand (do not overmix or it will become too gummy).

Clams

25 littleneck clams
2½ tablespoons unsalted butter
2 large garlic cloves, grated on a Microplane
1 teaspoon dried oregano (ideally home-dried, page 000)
¼ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
1¼ cups panko bread crumbs
¼ teaspoon sugar
2 tablespoons cayenne-style hot sauce, such as Frank's RedHot
1½ teaspoons sriracha sauce
¼ cup chicken stock, unsalted store-bought or homemade (page 000)
½ cup finely grated Parmigiano-Reggiano cheese
2 tablespoons extra-virgin olive oil
3 lemons, cut into wedges

Sauce

2 tablespoons extra-virgin olive oil
2 tablespoons finely chopped garlic
1 cup dry white wine, such as Pinot Grigio
1 cup chicken stock, unsalted store-bought or homemade (page 000)
2 teaspoons kosher salt
2 teaspoons sugar
1 tablespoon plus 2 teaspoons fresh lemon juice
½ cup finely grated Parmigiano-Reggiano cheese
1 cup (2 sticks) cold unsalted butter, cubed
3 tablespoons chopped chives
2 tablespoons chopped dill

RECIPE CONTINUES

HOT ANTIPASTI 51



Old-school Italian American "red sauce" is a beloved style of cooking that is rich with nostalgia, a deep sense of family, and the promise of irresistible food—copious amounts of it. In their debut cookbook, Angie Rito and Scott Tacinelli, the chefs of Don Angie in New York City's West Village, reinvigorate the genre with a modern point of view and updated dishes that proudly straddle the line between Italian and American. *Italian American* is organized by the backbones of the cuisine, including cold and hot antipasti, ragùs, pastas, and even entire chapters dedicated to lasagna and meatballs. Inspired by influences both old and new, these comforting dishes feel familiar but are far from expected.

Rich with family history from Scott and Angie's immigrant grandparents and great-grandparents, *Italian American* provides an essential, spirited introduction to an unforgettable way of cooking.

Angie Rito and **Scott Tacinelli** are a James Beard Award-nominated New York City-based husband-and-wife chef team that specializes in modern Italian American cuisine. You can find Scott and Angie at their restaurant, Don Angie, in Greenwich Village, New York.

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7½ X 10 • 304 PAGES
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10/5/21



“By cooking your way through this book, whether you were born Italian American or not, you become a part of that tradition, too. Welcome to the family.”





Maman: The Cookbook

All-Day Recipes to Warm Your Heart, From the Beloved Bakery and Café

ELISA MARSHALL AND BENJAMIN SORMONTE
WITH LAUREN SALKELD

Experience the sophisticated, rustic-chic charm and cozy recipes of the celebrated French-inspired Maman café.



EARL GREY TEA LATTE

makes 2 drinks

The scent of this tea latte brings to mind sweet memories of Ben's grandmother, who drank tea in the morning, afternoon, and after dinner. Adding hot milk and our Honey-Lavender Syrup to Earl Grey tea creates a latte so good even devoted coffee lovers find it hard to resist. Using high-quality tea is especially important—Sloane Tea from Toronto is our go-to source. We like to use whole milk, almond milk, or oat milk, but feel free to use your favorite. And if you have a steamer wand, steam the milk for a richer, creamier latte.

- 1 cup (240 ml) boiling water
- 1 Earl Grey tea sachet or 1½ teaspoons loose Earl Grey tea in a tea ball
- ½ cup (120 ml) whole milk or any nondairy milk
- 1 teaspoon Honey-Lavender Syrup (page 230)
- Dried lavender flowers (see Tip, page 189), for garnish

1. Pour the boiling water over the tea in a mug and steep for 3 to 5 minutes, depending on your desired strength. Remove the tea sachet or tea ball.
2. Meanwhile, in a small saucepan, combine the milk and honey-lavender syrup and warm, stirring, over low heat until hot to the touch, about 5 minutes.
3. Add the milk mixture to the mug of tea, garnish with dried lavender flowers, and enjoy.

notes

DRINKS • 233



Welcome to *Maman*, the cookbook inspired by the café that fiancés Elisa Marshall and Benjamin Sormonte created to fill a void in their hearts for beautiful, homey French-inspired spots in which to savor a freshly baked cookie or quiche and gather with friends. This collection of 100 recipes spans breakfast to dessert and everything in between, all united by the sense of family-inspired tradition. Handed down from generations of French mamans and grand-mamans, this is the kind of food that makes you feel at home while also appealing to modern tastes and design aesthetics. The spirit of the café is reflected in such recipes as Banana Lavender Waffles with Vanilla Mascarpone, Roasted Delicata Squash, Hazelnut and Taleggio Focaccia Tartine, and the made-famous-by-Oprah Nutty Chocolate Chip Cookie.

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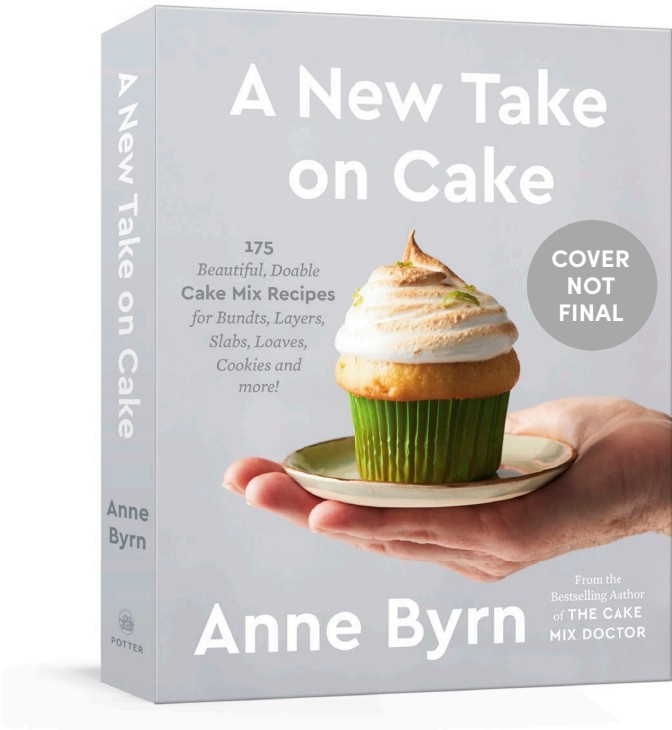


Elisa Marshall and **Benjamin Sormonte** are the cofounders and owners of Maman. Elisa, the creative director, oversees branding, communications, and events, and works with Maman's chefs to develop and fine-tune recipes and menus. She's also a contributing columnist for *Martha Stewart* online. As the CEO, Ben manages operations and business development, but he's also the creative mind behind some of Maman's most beloved savory dishes. Together, Elisa and Ben design the interiors of all Maman locations, which can be found throughout New York City, as well as in Montreal and Toronto. When they're not running their home away from home, they love to go antiquing or introduce delicious new tastes to their infant son.



“Our recipes are drawn from a repertoire of family classics. They are meant to draw you to the kitchen, inspire you to create, and then lead you to the table to nourish and connect with the ones you love.”





A New Take on Cake

175 Beautiful, Doable Cake Mix Recipes for Bundts, Layers, Slabs, Loaves, Cookies, and More!

ANNE BYRN

Author of the bestseller *The Cake Mix Doctor* cookbook returns with 125 brand-new and 50 modernized classics for baking showstopping desserts with ease—and from a mix!



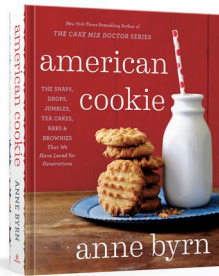
When *The Cake Mix Doctor* was published two decades ago, it delivered exactly what people wanted and needed: a shortcut for baking delicious and beautiful cakes that appeared and tasted to be made from scratch. A bestseller that has sold more than 250,000 copies, it amassed a cult following.

Now, Anne’s newest cake cookbook takes its cue from the shifting landscape of the baking aisle. In these 175 new and revised recipes, she taps into modern flavor profiles (Blood Orange Loaf with Campari Glaze), changing dietary needs (Gluten-Free Chocolate Swirled Apricot Cake; Vegan Chocolate Cake with Nutella Frosting), and trends (Ice Cream Cone Cake) while staying true to evergreen classics (Buttermilk Yellow Cake with Chocolate Fudge Icing). With variations between simple sheet and loaf cakes, baby cakes, cupcakes, muffins, mug cakes, cake pops, and even cookies made from cake mix, there are hundreds of options for today’s busy home baker—plus dozens of lusciously simple frostings and icings, too. With just a little time and only a few ingredients, Anne is here to show you how to turn a mix into a masterpiece.

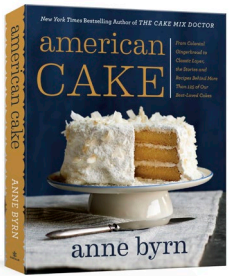
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\$26.99 US (\$35.99 CAN)
11/9/21



ALSO AVAILABLE FROM RODALE



AMERICAN COOKIE
9781623365455



AMERICAN CAKE
9780593135303



Texas Sheet Cake

While the mention of “sheet pan” brings to mind the large, shallow, rimmed pans used in restaurant kitchens, the original meaning of this term was any long pan made from a sheet of metal. In Texas, the sheet pan is equated to the “sheet cake,” made of buttermilk and chocolate and baked in a 13 × 9-inch pan. This cake is cloaked in a fabulous cinnamon-scented chocolate icing where pecans are folded in before pouring it over the warm cake.

1. Make the cake: Place a rack in the center of the oven and preheat the oven to 350°F (see Cook’s Note). Mist a 13 × 9-inch metal baking pan with oil and set the pan aside.
2. In a large mixing bowl, stir together the cake mix and cocoa. Add the eggs, buttermilk, melted butter, vanilla, and cinnamon. Beat with an electric mixer on low speed until blended, about 30 seconds. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat until the batter is smooth, about 1 minute. Pour the batter into the prepared pan, smoothing the top with a rubber spatula.
3. Place the pan in the oven and bake until the cake springs back when lightly gently pressed in the middle, 23 to 28 minutes.
4. Meanwhile, make the sheet cake icing: In a medium saucepan, melt the butter over low heat, 2 to 3 minutes. Stir in the salt, cocoa, and milk. Cook, stirring, until the mixture just begins to come to a boil, about 2 minutes. Remove from the heat. Place the confectioners’ sugar in a large bowl and pour the hot cocoa mixture over it. Stir until smooth. Fold in the vanilla and pecans.
5. When the cake is done, transfer the pan to a wire rack. Pour the warm icing over the top of the cake, smoothing it out quickly with a long metal spatula. Let the cake rest at least 30 minutes before slicing and serving. Store, lightly covered, at room temperature for up to 4 days.

SNACK CAKES AND SLABS • 227



COOK’S NOTE:
If you want to toast the chopped pecans for the icing, place them on a small baking pan in the preheating oven until they take on a little color, 4 to 5 minutes. Set the pecans aside until ready to make the icing.

SERVES 12 TO 16

PREP: 20 TO 25 MINUTES

BAKE: 23 TO 28 MINUTES

CAKE

Vegetable oil spray,
for misting the pan

1 (15.25-ounce) package
chocolate cake mix

1 tablespoon unsweetened
cocoa powder

2 large eggs

1 1/2 cups buttermilk,
preferably whole milk

12 tablespoons (1 1/2 sticks)
unsalted butter,
melted and cooled

1 teaspoon vanilla extract

1 teaspoon ground cinnamon

SHEET CAKE ICING

8 tablespoons (1 stick)
unsalted butter

1/2 teaspoon salt

1/2 cup unsweetened
cocoa powder

1/2 cup whole milk

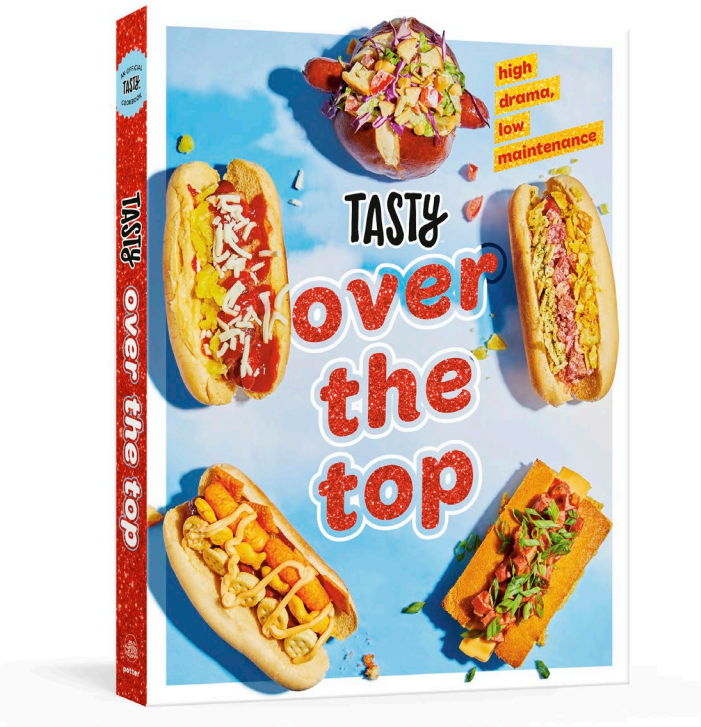
3 cups confectioners’ sugar

1 teaspoon vanilla extract

1/2 to 1 cup chopped toasted
pecans (see Cook’s Note)

“This book is for bakers of all ages, regardless of how much you have to spend on ingredients, where you live, what your baking preferences are, or whether you follow a vegan, gluten-free, or sugar-free diet—and no matter your baking skill level.”





Tasty Over the Top

High Drama, Low Maintenance

TASTY

Have fun in the kitchen and wow your friends with 75 of Tasty's biggest, boldest, and most showstopping "over the top" recipes that are easy to make for any occasion.

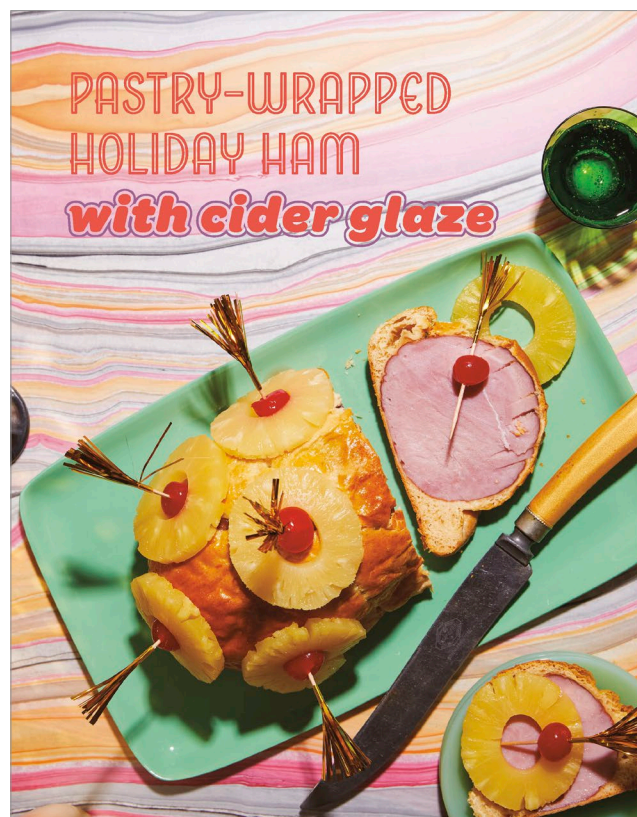
"Will these recipes mark the moment that begins now, your new life, full of over-the-top food? Yaaaassss! That's absolutely what this book is all about."



Tasty was built on creative, playful, jaw-dropping, mouthwatering recipes. By that definition, *Tasty Over the Top* is Tasty to the core, with straightforward, easy recipes just like the ones fans have loved from the start and that keep them coming back for more. Here are 75 recipes that pull out all the stops but are still a cinch to put together, like Breakfast Biscuit Nachos, a sloppy-Joe/bacon-cheeseburger mash-up, and a BLT sandwich deconstructed into the salad of your dreams—plus even more out-of-this-world ideas for breakfast, lunch, dinner, dessert, and drinks. This is the book to pull out when you need a quick and easy recipe but also want to knock your friends' socks off.

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, pans, kitchen gadgets, a seasoning line, and an ice cream brand.

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75 FULL-COLOR PHOTOS
7 X 9 • 192 PAGES
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11/9/21



Who knows how pineapple and maraschinos became synonymous with ham, but they are arguably the original over-the-top garnish. A dish that screams "old-fashioned" in the best way possible, this little ham gets wrapped in store-bought crescent roll dough (you know the one!) that bakes into a crisp golden brown crust. The sliced ham gets a spoonful of tangy apple cider sauce for a perfect accent. But we all know the real stars are those yellow and red circles covering the surface. Don't settle for regular toothpicks here; find some real showstoppers to rise to the occasion.

SERVES 4

For the Ham
¼ cup (packed) light brown sugar
¼ cup Dijon mustard
1 (1½- to 2-pound) smoked boneless ham
1 (8-ounce) tube crescent roll dough
1 egg, beaten

For the Cider Glaze
1 cup apple cider
½ cup cider vinegar
½ cup honey
1 tablespoon Dijon mustard
1 teaspoon chili powder
Pineapple rings and maraschino cherries, for serving

- 1 Make the ham:** Preheat the oven to 350°F and set a rack in the center. Line a baking sheet with parchment paper.
- 2** In a small bowl, whisk together the brown sugar and mustard until combined.
- 3** Score the top of the ham diagonally in one direction, making cuts about 1 inch apart and about ¼ inch deep, then score diagonally in the opposite direction. Brush the mustard mixture all over the ham. Set the ham on the prepared baking sheet and bake for about 20 minutes, until the ham is golden on the outside and an instant-read thermometer inserted into the thickest part of the meat registers 160°F.
- 4** Spread out the crescent dough as one intact sheet on a work surface. Remove the baking sheet from the oven (keep the oven on) and use tongs to transfer the ham to the center of the dough. Wrap the dough around the ham to cover it, then brush with the egg. Return the ham to the oven and bake for about 20 minutes more, until the pastry crust is golden brown and flaky.
- 5 Meanwhile, make the cider glaze:** In a medium saucepan, combine the apple cider, vinegar, honey, mustard, and chili powder and bring to a boil over medium-high heat. Reduce the heat to medium-low and simmer for about 10 minutes more, until the sauce is slightly reduced and thickened.
- 6** Transfer the ham to a serving platter. Set a pineapple ring on the surface of the ham, then hold a maraschino cherry in the center. Stick a toothpick through the cherry to hold it in place. Repeat to cover the ham with pineapple and cherries. Pour the cider glaze into a gravy boat to pass at the table.

Come and Get It | 103



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Sheet Cake

Easy One-Pan Recipes for Every Day and Every Occasion

ABIGAIL JOHNSON DODGE

Fuss-free baking with 50 easy-to-master recipes that put an inventive spin on beloved cakes.



Baking cakes can be difficult, messy, and a big time commitment. With baking guru and author Abigail Johnson Dodge’s simplicity-forward approach, you’ll be whipping up impressive and delicious sheet cakes of all kinds, no matter your skill level.

Abby teaches you how to build spectacular sheet cake creations with her three techniques for assembly—classic, stacked, and rolled—along with everything else you need to turn your cake into a masterpiece. With endless options for variation and customization with flavors and frostings, *Sheet Cake* will be your go-to for dessert, including tried-and-true options like Tiramisu and Boston Cream and fun new flavors such as Salty Pretzel Caramel Cake, Fluffernutter, and Chai Mango.

Abigail Johnson Dodge, a widely respected food writer, acclaimed instructor, and popular media personality, is the author of 11 cookbooks, including *The Everyday Baker*, which was a James Beard Award finalist and IACP Cookbook Award winner.

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40 FULL-COLOR PHOTOGRAPHS
7 X 10 • 192 PAGES
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S'MORES STACKED CAKE

DEVOURING A GOOEY MIX OF SLIGHTLY CHARRED MARSHMALLOWS and a slab of milk chocolate sandwiched between graham crackers is a summertime camp snack or backyard barbecue or fire pit favorite that few can resist. This is a riff on these ingredients and builds into a sumptuous and festive cake that is officially approved for year-round enjoyment.

cake

1/2 cup (4 oz/113 g) whole milk

5 tablespoons (2 1/2 oz/71 g) unsalted butter, cut into pieces

2 teaspoons pure vanilla extract

1 1/2 cups (7 1/2 oz/223 g) unbleached all-purpose flour

1 tablespoon baking powder

1 teaspoon table salt

7 large eggs, at room temperature

1 1/2 cups (12 1/2 oz/350 g) granulated sugar

3/4 cup (2 1/4 oz/74 g) ground graham crackers (plain or cinnamon flavored)

assembly and serving

Bittersweet Chocolate Ganache (half recipe; Milk Chocolate variation, page 140)

Vanilla Marshmallow Frosting (half recipe, with Cookie Crumbs add-in using graham crackers; pages 142 and 153)

2 cups (8 oz/227 g) graham cracker crumbs

Chocolate Curls (using milk chocolate; page 163; optional)

BAKE THE CAKE

1. Position a rack in the center of the oven and heat the oven to 350°F (180°C/gas mark 4). Lightly grease the bottom and sides of the half-sheet pan. Line the bottom with parchment and lightly grease and flour the bottom and sides.

2. In a small saucepan over medium-low heat, or in a heatproof container in the microwave for 15-second increments, heat the milk and butter together until the butter is melted and the mixture is very hot but not boiling. Stir in the vanilla.

3. Combine the flour, baking powder, and salt in a medium bowl and whisk until blended. In the bowl of a stand mixer fitted with the whisk attachment (or use a handheld electric mixer), beat the eggs on medium-high speed until pale in color and foamy, about 3 minutes. Gradually add the sugar and continue beating until a ribbon of batter falls when the beater is lifted, about 3 minutes more.

4. With the mixer on medium-low speed, gradually add the flour mixture and mix until just blended, about 15 seconds. With the mixer on low speed, gradually add the hot milk mixture and mix briefly until just blended, about 15 seconds. Add the ground crackers and, using a rubber spatula, fold in until blended.

5. Scrape the batter into the prepared pan and, using an offset spatula, spread evenly. Bake until a toothpick inserted in the center comes out clean, 15 to 17 minutes.

6. Unmold, let cool, and cut out 3 rounds or 4 rectangles (see page 67).

ASSEMBLE AND SERVE THE CAKE

7. Assemble the cake, spreading the ganache between the layers. Top with the final layer. Spread the frosting on the top and sides of the cake (see page 67). Coat the sides with the ground crackers and top with the chocolate curls, if desired.

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8. Follow the directions for storing and serving the cake (see page 21). Slice and serve.

Flavor swap

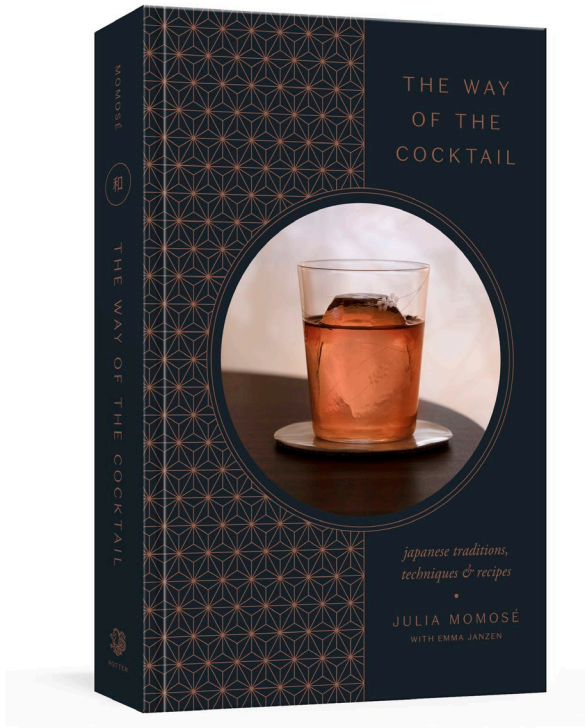
CHOCOLATE COOKIE CAKE Use an equal amount of chocolate graham crackers in place of the cinnamon or plain in the cake batter. Prepare a full recipe of Vanilla Buttercream Frosting (Double Chocolate variation, pages 150 and 151) in place of the ganache filling and marshmallow frosting.





“Within these pages, you’ll discover that one half-sheet pan—the same one you already own and use for shortcut dinners—is the only pan you need to create fun and festive cakes that are surprisingly easy to make.”





The Way of the Cocktail

Japanese Traditions, Techniques, and Recipes

JULIA MOMOSÉ WITH EMMA JANZEN

A rich, transportive guide to the world of Japanese cocktails.

shōsho

SUIKA SPRITZ

When we'd go to the beach in the summer, my brothers and I would play a game called suikawari, where you blindfold someone and guide them with your voice to break a watermelon open with a stick. Everyone would eat the juicy fruit with salty fingers after swimming in the ocean, and even though the whole melon would be well covered in sand by then, everything in that instant made the melon taste even more delicious. The Suika Spritz is a gleeful wave back to those summers and is loosely modeled after the Aperol Spritz. Awamori brings a floral and grassy quality to the pairing of watermelon and sparkling wine and adds a slight peppery undercurrent to the drink that keeps everything in balance. In the spirit of the classic, the lower-proof awamori base keeps the drink at a sessionable strength.

Serves one


Lemon or lime wedge, to rim the glass	1 ounce Masahiro Shuzō Shimauta awamori
Salt and Pepper Mix (recipe follows), to rim the glass	1 ounce Aperol
2 ounces watermelon juice	Splash of club soda, to top
	Splash of dry sparkling wine, to top

Prepare a spritz glass by running a lemon or lime wedge along the outer edge of the rim. Pour a line of salt and pepper mix on a plate and gently tap the prepared glass along the spice blend to create a light dusting halfway around the rim. Fill the spritz glass three-quarters of the way with ice. Add the watermelon juice, awamori, and Aperol and stir briefly to combine and chill. Add more ice if needed, then top with club soda and sparkling wine. Finish with a gentle nuzzle.

SALT AND PEPPER MIX

Press 1 tablespoon of whole pink peppercorns through a fine sieve to separate the pink shell from the pepper-core. Combine the sifted pink shells with ¼ cup granulated sugar and 1 tablespoon sea salt.

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With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treated with reverence. In this essential guide, Japanese American bartender Julia Momosé of Kumiko and Kikkō in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving into the soul of the culture: the traditions and philosophy, the tools and the spirits—and the complex layering of these elements that makes this approach so significant.

The recipes are inspired by the 24 microseasons that define the flow of life in Japan, and include riffs on some of Japan’s most beloved cocktails like the Whiskey Highball, and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umé.

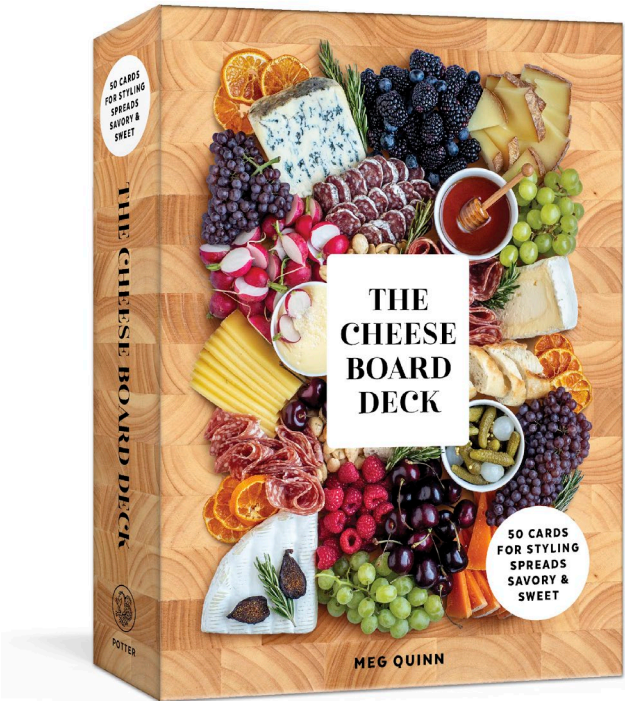
Born and raised in Japan, **Julia Momosé** has infused the sensibilities of Japanese bartending culture into every cocktail program she has contributed to, from Michelin-starred GreenRiver and The Annex to Oriole, a two-Michelin-starred tasting-menu restaurant in Chicago. She opened the acclaimed Kumiko, an intimate Japanese drinking experience in Chicago, followed by the omakasé counter Kikkō, which earned a Michelin star.

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75 FULL-COLOR PHOTOS; 15 LINE DRAWINGS
6½ X 10 • 336 PAGES
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10/5/21



“A cocktail can truly only be ‘Japanese’ if it reflects the broader sense of harmony and interconnectedness that defines Japanese culture at large. It is about intention, mind-set, and technique.”





The Cheese Board Deck

50 Cards for Styling Spreads, Savory and Sweet

MEG QUINN WITH SHANA SMITH

Build your own board with 50 creative cards for styling food platters, whatever the occasion.



CRUDIT-YAY

Gone are the days of boring crudité platters with sad little carrot sticks, celery, and cherry tomatoes. People eat with their eyes, so this board is packed with color! Surprise your guests with a rainbow of veggies—think: watermelon radish, purple and orange cauliflower, mini bell peppers cut lengthwise, and teeny heirloom tomatoes or sweetie drop peppers (not pictured here, but a delicious addition). Nine times out of ten, veggies served with dip get gobbled up faster. That's a scientific fact that any kid will confirm. Load up the board with creamy ranch, onion, and dill dip (or swap in some hummus instead) and get yourself on the back for getting your friends to eat their daily serving of veggies.

1. Gently slice off one side of a few of your snap peas to expose the peas. They look cooler this way and exponentially more appealing. Blanch cauliflower to take the edge off. To do so, add cut veggies to boiling water for three minutes, then remove and dunk them in ice water to stop them from cooking. (Blanching also works great for other veggies like broccoli.)

Produce
Purple, Orange & White Cauliflower; cut into florets (see tip)
Les Petites Carottes
Many Colors (Shed)
Trader Joe's
Cucumbers, sliced
Mini Heirloom Tomatoes
Watermelon Radish
Mini Bell Peppers, halved
Snow Peas (see tip)
Blackberries

Dips
Ranch
Dill
French Onion
Cauli

Plus
Pita Chips
Accompaniments
Cashewvinaigrette
Pistachios

Garnish
Olive Oil
Basil
Parsley

SEE CARD 36 FOR AN ARTICHOKE HUMMUS RECIPE.



CHEESE & CHARCUTERIE



N2 3

Ultimate BURRATA BOARD

I'm just gonna say it: Burrata is hands down the best cheese ever. A cow's milk mozzarella filled with stracciatella and rich cream, it's buttery and delicate in flavor with a supple texture. (In fact, burrata means "buttery" in Italian.) This board lets the burrata shine. Simply arrange the peaches, burrata, cherries, prosciutto, and tomatoes in rows; drizzle the cheese, peaches, and tomatoes with olive oil; and sprinkle with salt and pepper. Finally, tuck in a few garnishes. Burrata pairs well with sweet and acidic flavors. I used heirloom tomatoes, peaches, cherries, and basil, but you can put your own personal spin on this board and use figs, raspberries, blackberries, pistachios, argula... the options are endless! Or adjust it for the season. Warm up an autumn gathering by swapping in roasted butternut squash, fresh persimmons, and a pomegranate balsamic reduction.

How do you eat this thing of beauty? Treat it like a lettuce-free salad and set out bowls and wooden spoons, or serve it with crostini.

1. Burrata always should be eaten fresh and served at room temperature. Cross-cutting the burrata makes for maximum scoopability. Just cut an X into the top and spread the cheese along the row.

Cheese
Burrata

Meat
Prosciutto

Produce
Peaches, sliced
Black Cherries, pitted and halved
Heirloom Tomatoes, quartered

Garnish
Olive Oil
Basil
Mint

Seasoning
Salt
Pepper



Everyone knows the cheese board gets all the attention at the party, so why not make sure you get all the credit? With ideas for holidays, special days, and every day, expert food stylist Meg Quinn gives you 50 creative boards that anyone can assemble. Just pick a card from the deck, collect and prep the ingredients using the shopping list and tips, then refer to the beautiful photograph. Soon you'll be styling cheese boards (both fancy and budget-minded), meal boards, and even colorful dessert and candy boards.

Meg Quinn is a food stylist who has produced beautiful products for brands including Samsung, West Elm, Crate & Barrel, Williams Sonoma, and Sur La Table, among others. She has also been featured by the Food Network, Hallmark Channel, *The FeedFeed*, *Food52*, *Better Homes & Gardens*, and more.

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50 FULL-COLOR PHOTOS
5½ X 7½ • 52 CARDS
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home & garden



Hill House Living

The Art of Creating a Joyful Life

PAULA SUTTON

A stunning guide to the simple pleasures of cottage living—antique hunting, gardening, and enjoying the seasons—from beloved British design and fashion influencer Paula Sutton.



CHAPTER 2

Country House Style

The feel of my interiors certainly isn't anything ground-breaking or new. It's a seasoned look that falls under the umbrella term known as 'country house style'. To me and numerous others, this style isn't a trend, but a way of life. Above all, the country house 'look' is about combining casual elegance with lots of comfort. This approach is all about allowing yourself the freedom to experiment and be unconventional.



A happy home is everything. No one knows this better than Paula Sutton, the stylist and blogger behind the popular Instagram account *Hill House Vintage*. After spending years living in the city, Paula decided to uproot her glamorous London life to move to Hill House, a gorgeous home in the English countryside. Beautifully illustrated with hundreds of photographs and drawings, this book gives you a full glimpse of life at Hill House. Inspired by Paula's love of all things vintage, and filled with simple, stylish, and thrifty tips and tricks for every area of the house, this book will bring the best of country life into your home, no matter where you live. In a world that often moves too fast, *Hill House Living* is an invitation to take a moment to style, make, or cook something nice for its own sake—and yours. Slow down, cozy up, and join the quest to make each day more intentionally joyful.

Paula Sutton is a stylist, writer, and creator of popular blog and Instagram *Hill House Vintage*. A born and bred south Londoner, having trained as a town and urban planner, she worked at Elle as bookings editor and Elite models as head of press. *Hill House Living* is her first book.

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“From making and cooking to styling, growing, upcycling, and repurposing, the idea that our homes can become our own self-contained mini oases of calm and well-being resonates more than ever. It doesn't take a castle or a country estate to find happiness in your own home.”





Take It Outside

A Guide to Designing Beautiful Spaces Just Beyond Your Door

MEL BRASIER
GARRETT MAGEE
JAMES DESANTIS

The ground rules to designing an outdoor oasis, from the hosts of Bravo's popular series *Backyard Envy*.



Design and style your backyard, patio, or porch to be everything you envision. Dubbed the “plantfluencers” by the *New York Times*, Mel, Garrett, and James do more than sow, mulch, and manicure a garden; they look at the space as interior designers do a room, considering the elements and the way people live in it. *Take It Outside* applies familiar decorating principles to the outdoors, taking you from early planning stages to laying pavers to lighting lanterns. Learn how to decide on a concept; “zone” your outdoors into areas for dining, relaxing, and entertaining; carve out space for furniture, a deck, and pathways; and implement textiles, plants, and other special details that will make you want to linger long after the sun sets.

Mel Brasier, Garrett Magee, and James DeSantis got their start in landscape design as best friends and founders of the Manscapers, an exterior design firm with locations in Brooklyn and Los Angeles. Since then, they’ve been profiled in *Architectural Digest*, *New York Times*, *People*, *Los Angeles Times*, and *Vogue*, and on *Rachael Ray* and *Today*. They’re now hosts of Bravo’s *Backyard Envy*, which the media has referred to as the “Two Wills and a Grace” of the outdoors.

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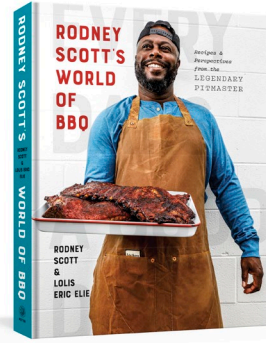
“We learned to transform city lots into lush retreats, tiny terraces into chic outdoor rooms, and suburban yards into anything-but-cookie-cutter retreats. No matter the size, location, or budget of the outdoor location, the process is pretty much the same.”



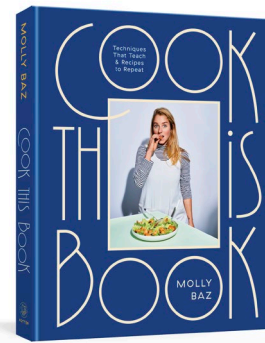
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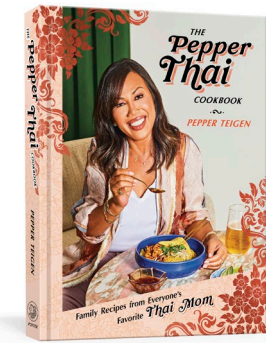
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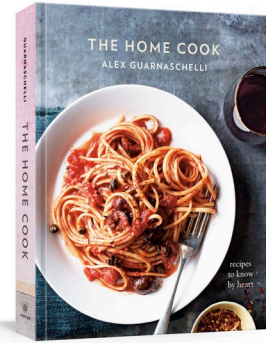
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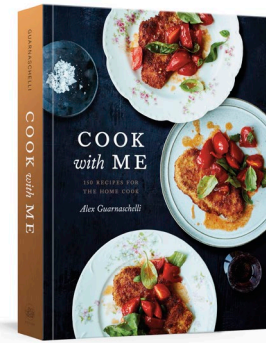
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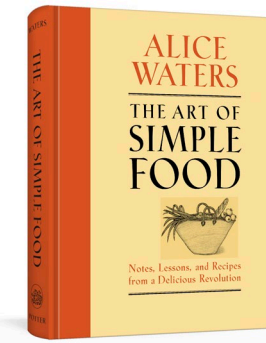
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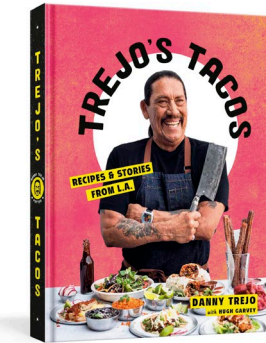
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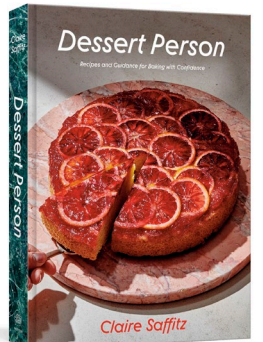
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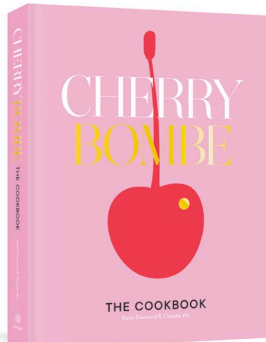
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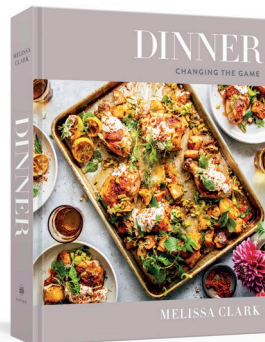
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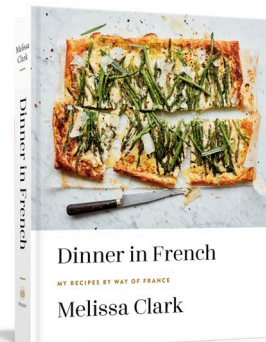
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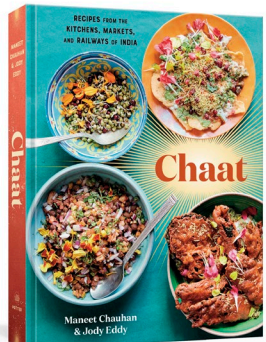
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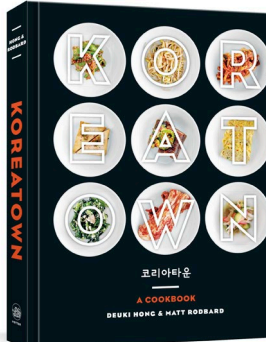
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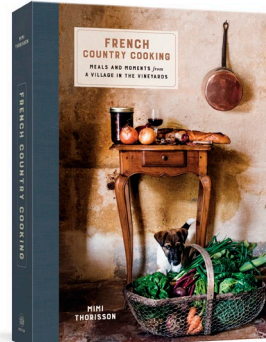
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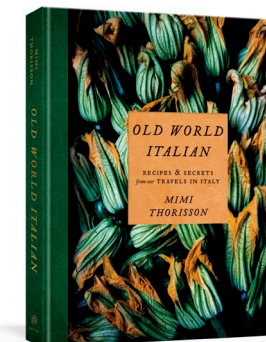
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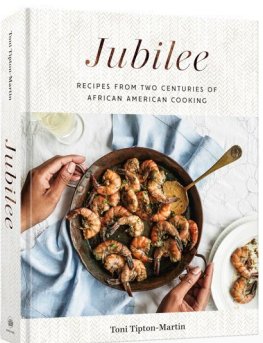
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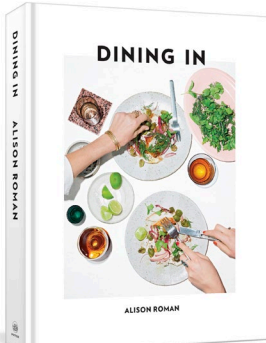
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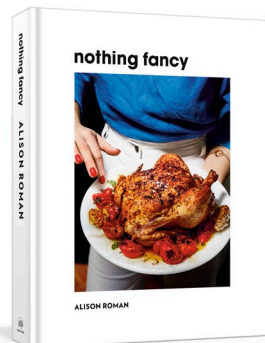
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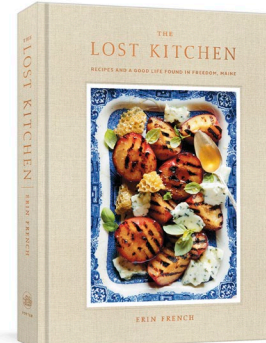
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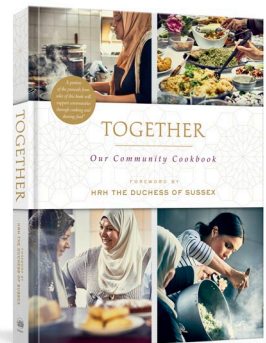
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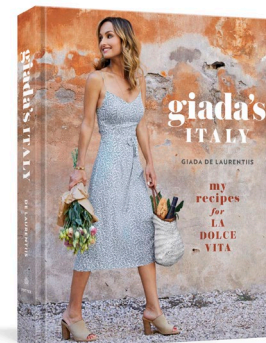
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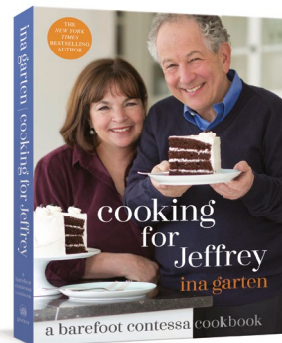
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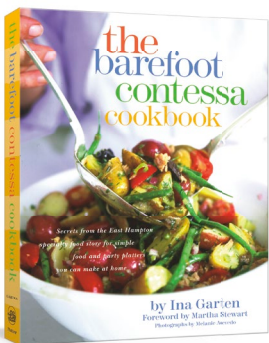
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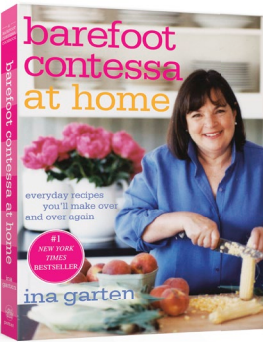
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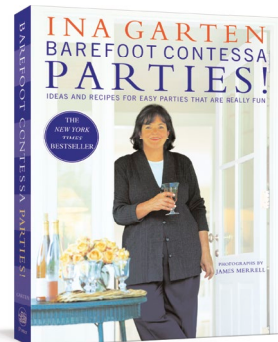
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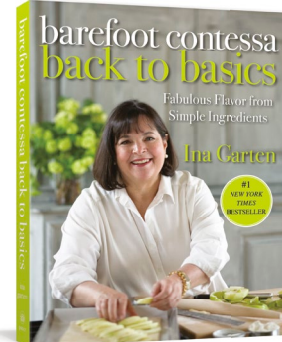
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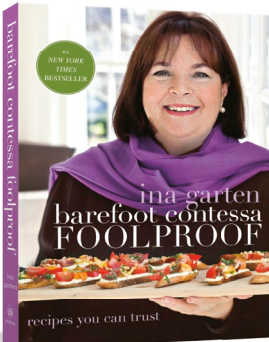
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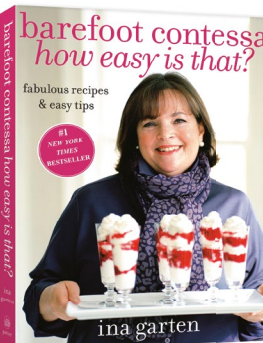
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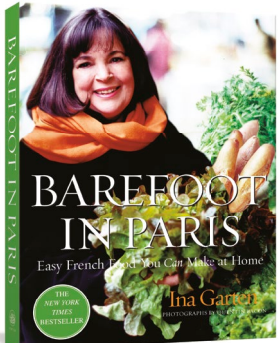
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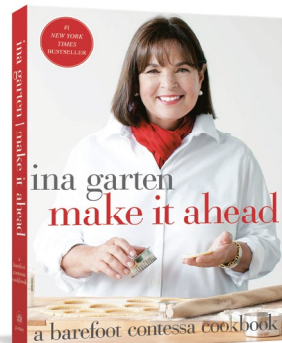
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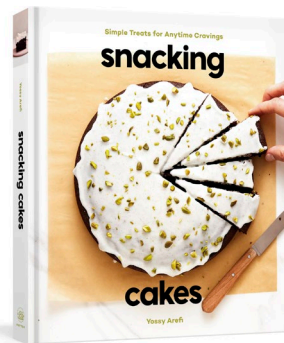


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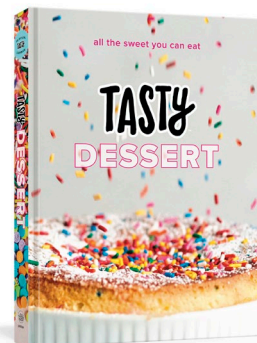


MAKE IT AHEAD
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Baking & Desserts



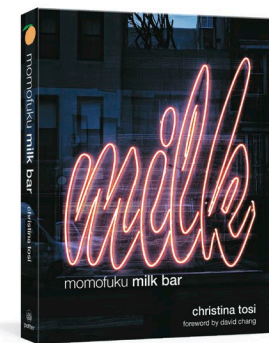
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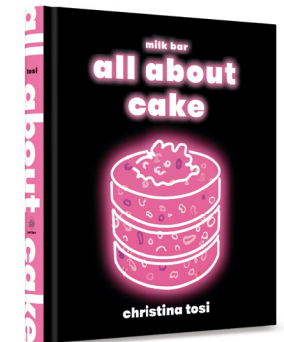
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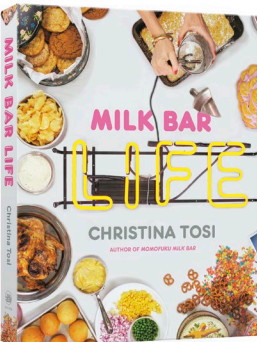
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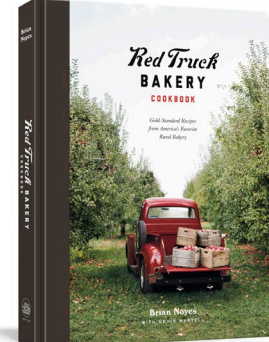
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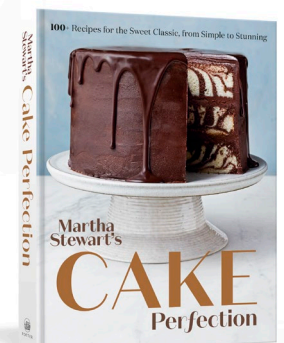
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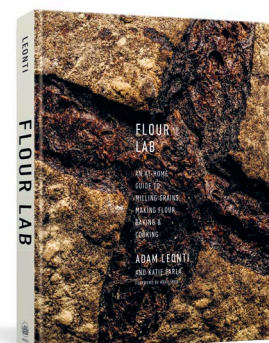
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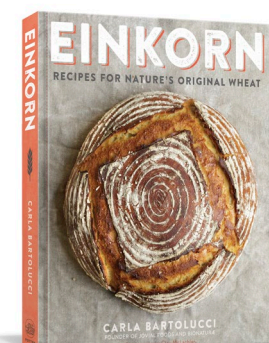
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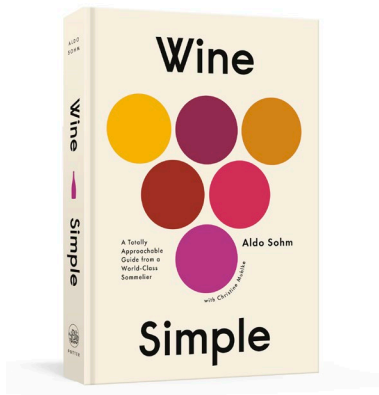


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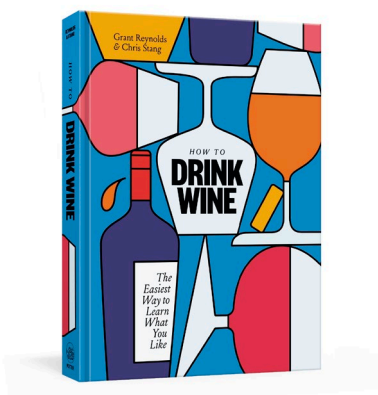


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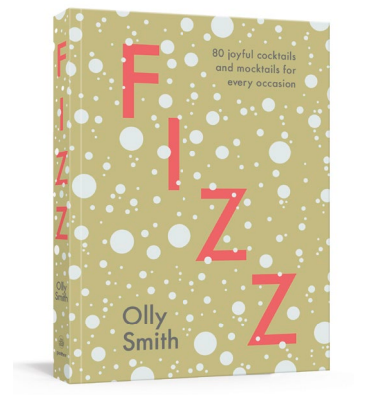
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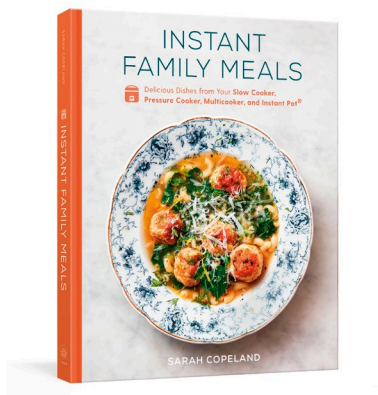
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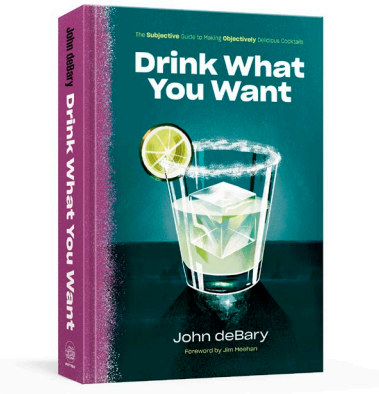
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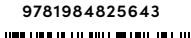
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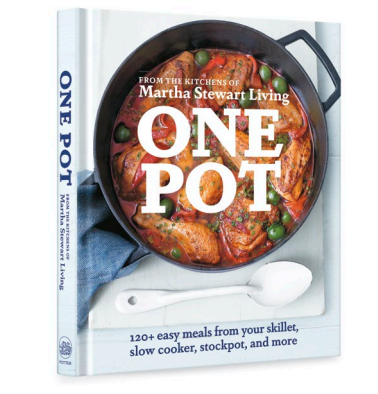
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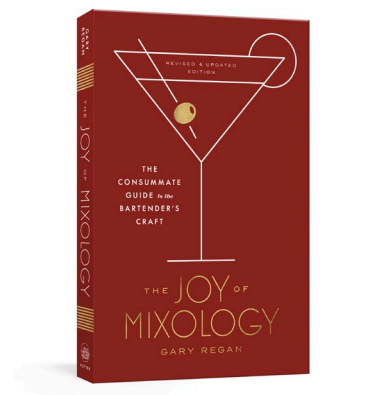
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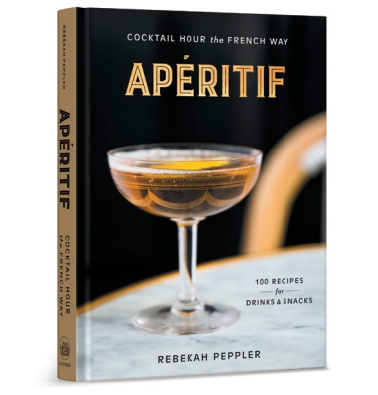
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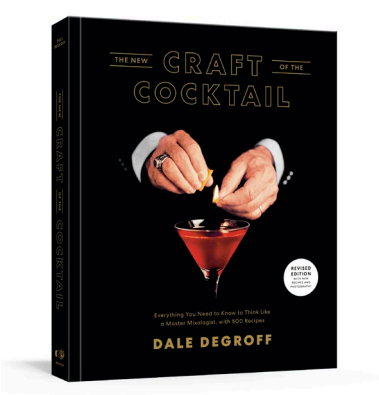
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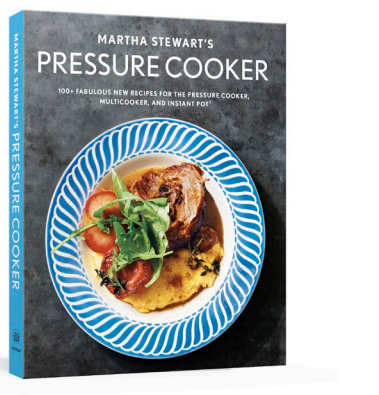
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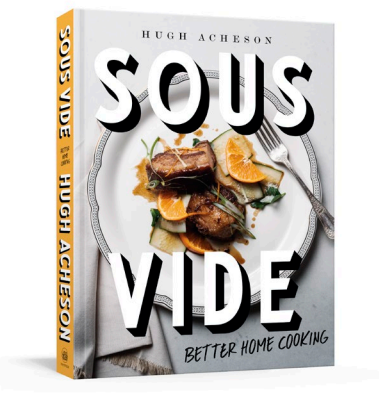
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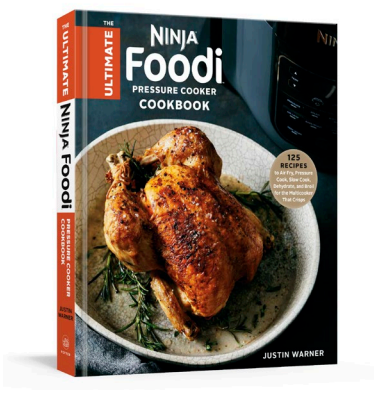
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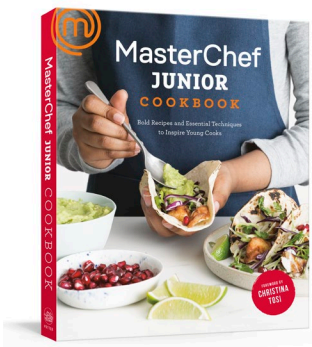


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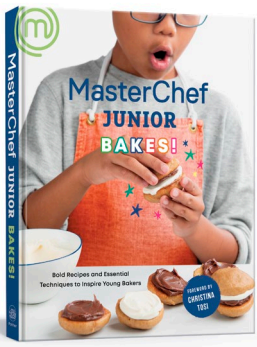


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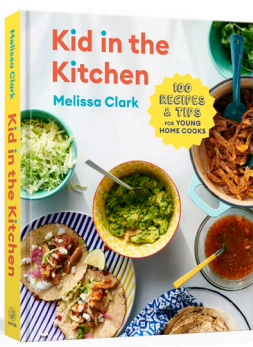
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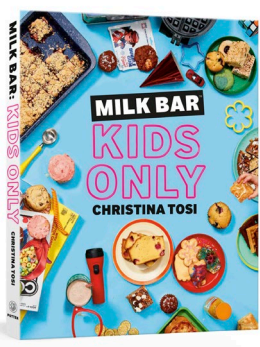
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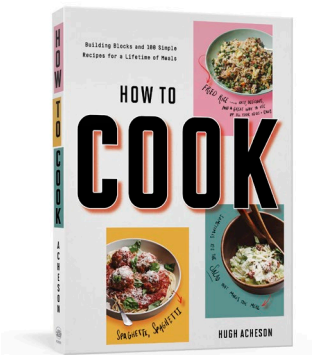
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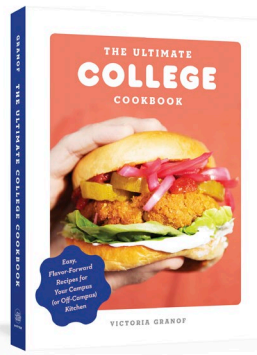
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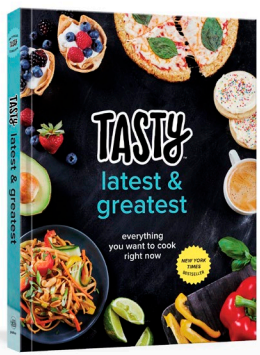
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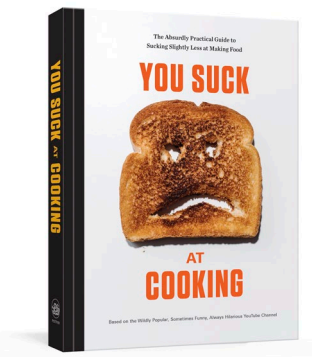
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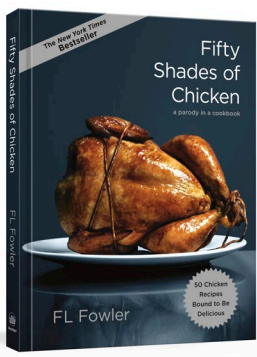
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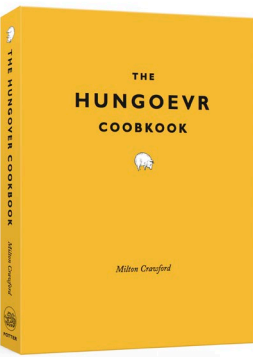
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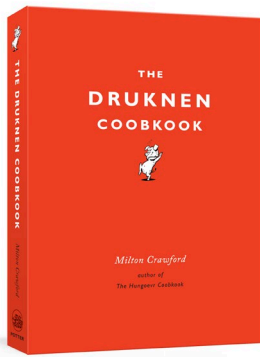
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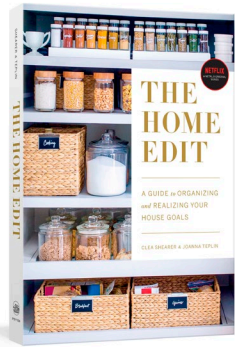


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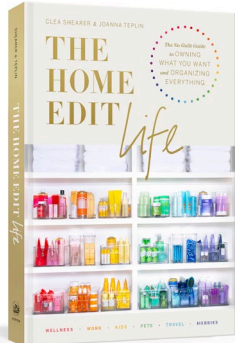


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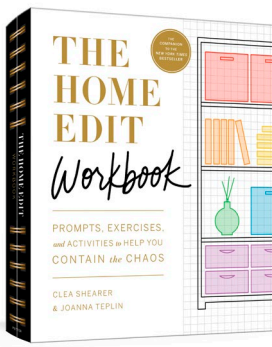
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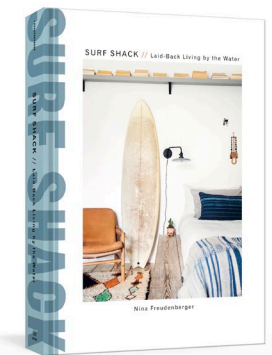
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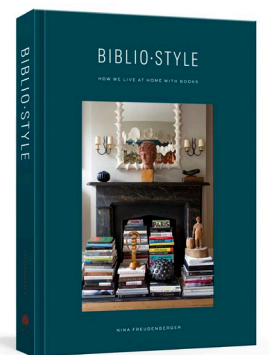
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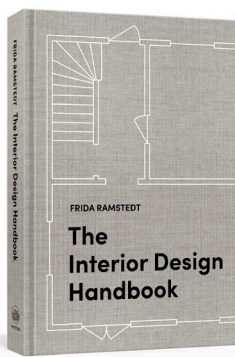
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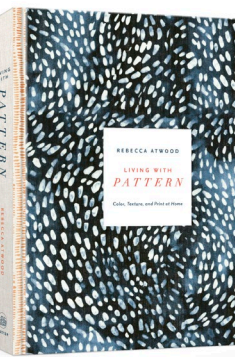
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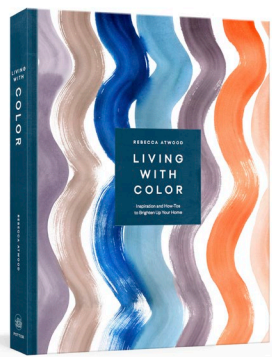
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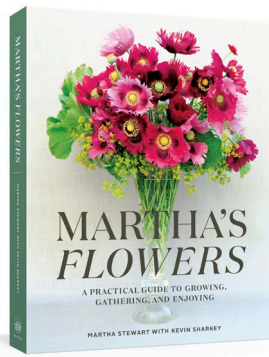
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