



POTTER

food, drink & home

SPRING
2023



FROM SWEET ENOUGH
(P. 2)

welcome



to the
Spring 2023
collection

At Clarkson Potter, we're celebrating the arrival of spring with fresh ideas for food and drinks and inspiration for home and beyond. We invite you to explore this new collection, featuring diverse voices ranging from debut talents to social media sensations to beloved bestselling authors. Whether you're interested in exploring new cuisines, indulging a sweet tooth, or mixing the perfect cocktail, we have you covered. And if you're intrigued by fresh takes on flower arranging, or wondering how to live with more simplicity and joie de vivre, we have just the books for you. At the forefront of everything we do is our passion and commitment to supporting our authors in bringing their best work to you—we hope you enjoy our spring list.



Sweet Enough

A simple, stylish cookbook full of desserts that come together faster than you can eat them—from the *New York Times* bestselling author of *Dining In* and *Nothing Fancy*.

BY ALISON ROMAN



Casual, effortless, chic: These are not words you'd use to describe most desserts. But before Alison Roman made recipes so perfect that they go by one name—The Cookie, The Pasta, The Lemon Cake—she was a restaurant pastry chef who spent most of her time learning to make things the hard way. Now she's pared it all down to create recipes that feel special and approachable, impressive and doable.

In *Sweet Enough*, the desserts you want to make right away you can make right away, like Salted Lemon Cream Pie, Toasted Rice Pudding, or Caramelized Maple Tart, requiring little more than your own two hands and a few mixing bowls. *Sweet Enough* lets you finish any dinner, any party, or any car ride to a dinner party with a little something wonderful and sweet.

Alison Roman is the host of the *Home Movies* series on YouTube and author of "A Newsletter," the most popular food newsletter on Substack. She was a columnist for the *New York Times* Food section, and a former senior food editor at *Bon Appétit*. The author of *Dining In* and *Nothing Fancy*, Alison has worked professionally in kitchens such as New York's Momofuku Milk Bar and San Francisco's Quince. Originally from Los Angeles, she now lives in Brooklyn.

HC ISBN: 9781984826398
 100 FULL-COLOR PHOTOGRAPHS
 \$35.00 US (\$48.00 CAN)
 8 X 10 • 304 PAGES
 03/28/2023



ALSO AVAILABLE



DINING IN
 9780451496997



NOTHING FANCY
 9780451497017



salted lemon cream pie

Makes one 9-inch pie

For the crust

8 ounces/225g vanilla wafers, graham crackers, or Biscoff
 6 tablespoons/3 ounces/85g unsalted butter, melted
 1 teaspoon/4g kosher salt

For the filling and topping

4 large egg yolks
 1 (14-ounce/397g) can sweetened condensed milk
 1½ cups/295ml fresh lemon or Meyer lemon juice (about 6 lemons)
 Kosher salt
 1 cup/230ml heavy cream
 ½ cup/30g powdered sugar
 1 cup/220g sour cream

Eat with

A glass of sparkling wine or heavily lemony sparkling water.

Do ahead

This pie can be made 4 days ahead, stored loosely wrapped and refrigerated.

There are no meringues in this book. Before you get upset, please ask yourself, what is the meringue for? For whomst is the meringue? Raw egg whites (no flavor) and sugar (sweet) whipped together to give you something that looks pretty, except when you eat it, you're like, wait, did I just eat raw egg whites and sugar? Sure, the texture has the potential to be pleasant, but even on its best day it's not something I want to eat a ton of. And that's why a lemon meringue pie was never in the cards, but a lemon CREAM pie, now that is something I will die for. While the lemon (leam, acidic) merely tolerates meringue, it truly NEEDS the whipped cream (rich, fatty) to cut through, to round it out, to make the slice balanced and complete.

- 1 Make the crust:** Preheat the oven to 350°F.
- 2** In a bowl, smash the vanilla wafers with your hands until you've got coarse crumbs, nothing larger than a lentil. (Alternatively, place the wafers in a resealable bag and crush with a rolling pin or use a food processor.) Mix with the melted butter and salt until you've got really moist crumbs, almost like wet sand. Press the crumbs into a 9-inch pie plate.
- 3** Bake until the crust starts to lightly brown around the edges, 12–15 minutes. Remove from the oven and set aside to cool. Leave the oven on.
- 4 Make the filling:** In a large bowl, vigorously whisk the egg yolks until they're pale and fluffy, just a few minutes. Add the sweetened condensed milk and whisk a few more minutes, until the mixture is light and airy. Whisk in the lemon juice and a good pinch of salt.
- 5** Pour the filling into the partially baked crust and return it to the oven to bake until the center barely jiggles, another 30–35 minutes. FYI, the top should not brown, so keep an eye on it. Let the pie cool completely.
- 6 Make the topping:** When it's time to serve this gorgeous pie, in a large bowl, with a whisk, whisk the cream and powdered sugar together until they've achieved medium peaks (this means that it will basically stand up on the ends of the whisk); you can also do this with an electric mixer. Whisk in the sour cream (no need to fold, the cream should hold up), then swirl that all over the top of the pie, as high or decoratively as you please.





“The nice thing about dessert is that it doesn’t have to be a production—the offer itself can be enough. A little something sweet.”





Everyday Grand

Soulful Recipes for Celebrating Life's Big and Small Moments

BY JOCELYN DELK ADAMS
WITH OLGA MASSOV

A joyous cookbook full of gratitude, positivity, and 80+ Southern-inspired comfort food recipes from the culinary sweetheart and blogger behind *Grandbaby Cakes*.



Jocelyn Delk Adams believes every day deserves to be celebrated, from seemingly mundane weekdays to exuberant weekends and holidays. Her approachable take on comfort food features Southern-steeped recipes that are jazzed-up, remixed classics, all sprinkled with the vibrant, colorful personality she's best known for. Try the Georgia Peach Salad with Candied Pecans and Cornbread Croutons on that perfect summer day or the Mojito-Marinated Skirt Steak with Chimichurri for a backyard date night (BYO blanket and bubbly). Don't forget gooey Salted Caramel Chocolate Chip Cookies for a really good hair day (because yes, you deserve to celebrate this!). *Everyday Grand* shows readers how to cultivate their inner joy through affirmations, thankfulness, and most important, ridiculously good food.

Jocelyn Delk Adams is the founder, author, and national television personality behind the blog *Grandbaby Cakes*, which serves millions of readers per year. She is a regular food contributor on *Today* and *Good Morning America* and a guest judge on Food Network's *Beat Bobby Flay*. She lives in Texas with her family. **Olga Massov** is a food writer and an editor with *The Washington Post* Food section who has co-authored multiple cookbooks. Originally from Brooklyn, she now lives in the DC area with her family.

HC ISBN: 9780593236215
120 FULL-COLOR PHOTOGRAPHS
\$32.50 US (\$42.50 CAN)
7 3/8 X 9 1/8 • 256 PAGES
03/14/2023



Throw some refined, classy lobster into a hot dog bun, and it brings the whole thing back down to Earth. And when it comes to your lobster roll preference, are you Team Mayo or Team Butter? I roll with butter, because butter is bae all day. I opt for a brioche bun and put my own twist on this classic by spiking a puddle of butter with my fave Cajun seasoning.

cajun lobster rolls

SERVES 6

6 tablespoons (½ stick) unsalted butter , divided	¼ teaspoon kosher salt , plus more to taste	Juice of ½ lemon
1½ tablespoons No-Salt Cajun Seasoning (page 37) or store-bought	¼ cup chopped fresh chives	lobsters (¼ to ½ pounds each), coarsely diced (3 to 3½ cups meat)
4 garlic cloves , minced or finely grated	3 tablespoons chopped fresh dill	6 brioche hot dog buns
	2 tablespoons chopped fresh flat-leaf parsley , plus more for garnish	Lemon wedges , for serving

- Position a rack in the middle of the oven and preheat the oven to 450°F.
- In a small microwave-safe bowl, melt 2 tablespoons of the butter in 15-second bursts. (Butter tends to explode all over your microwave, so short bursts are best. You've been warned!)
- In a large skillet, melt the remaining 4 tablespoons butter over medium heat. Add the Cajun seasoning, garlic, and salt and cook, stirring continuously, until fragrant, then stir in the chives, dill, parsley, and lemon juice to incorporate. Add the lobster and cook, stirring, until warmed through, about 2 minutes. Taste and season with additional salt, if ya like. Remove from the heat and set aside.
- Brush the melted butter on the inside of the buns and place them on a large rimmed baking sheet. Toast in the oven until the buns are golden, 2 to 3 minutes.
- Divide the warm lobster among the toasted buns, garnish with the parsley, and serve it up with lemon wedges on the side for squeezing.



SEAFOOD 153



“These recipes and stories, full of comfort and inspiration, are just a jumping off point—where you take your own journey is truly up to you.”





Mary Berry's Baking Bible

Fully Updated with Over 250 New and Classic Recipes

BY MARY BERRY

Renowned baking legend Mary Berry, longtime judge of *The Great British Baking Show*, presents the revised and updated edition of her seminal baking book, featuring 250 recipes with 20 all-new bakes, updated photography, and Americanized measurements.



Mary Berry's *Baking Bible* has been thrilling home bakers with delectable, no-fuss, trustworthy recipes for more than a decade. Now the queen of British baking brings her straightforward advice and expertise to this fully revised edition of classic bakes. Her biggest collection yet also features 20 new recipes and mouthwatering photography. A sampling of her beloved desserts includes Victoria Sandwich, Bakewell Slices, Lemon Drizzle, Chocolate Eclairs, Sticky Apricot Pudding, and American Chocolate Ripple Cheesecake. Readers will also be delighted to discover that these treasured recipes have been updated and simplified to suit the needs and tastes of today's home bakers. And, as always with foolproof recipes from Mary Berry, there will be no soggy bottoms!

Dame Mary Berry is a BBC British television presenter and author of more than 80 cookbooks, including *Cooking with Mary Berry*; *Entertaining with Mary Berry*; *Mary Berry's Simple Comforts*; *Mary Berry's Complete Cookbook* and *Mary Berry's Ultimate Cake Book*. She was a judge on *The Great British Baking Show* and has had regular cooking shows on BBC.

HC ISBN: 9780593578155
 200 FULL-COLOR PHOTOGRAPHS
 \$40.00 US (\$54.00 CAN)
 7 1/2" X 9 3/4" • 416 PAGES
 05/09/2023



A family classic. You could decorate this roll with butter cream and use it for a Christmas log.

CHOCOLATE ROULADE

SERVES 8

4 large eggs
 115g (4oz) caster sugar, plus extra for sprinkling
 65g (2 1/2oz) self-raising flour
 40g (1 1/2oz) cocoa powder, plus extra for dusting

For the filling
 115g (4oz) dark chocolate, broken into pieces
 3 tablespoons raspberry jam
 300ml (1 1/2 pint) pouring double cream, whipped

Preheat the oven to 220°C/Fan 200°C/Gas 7. Grease a 33 x 23cm (13 x 9in) Swiss roll tin and line with non-stick baking paper.

Whisk the eggs and sugar in a large bowl until the mixture is light and frothy and the whisk leaves a trail when lifted out. Sift the flour and cocoa into the mixture, carefully folding them in at the same time. Turn the mixture into the prepared tin and give it a gentle shake so that the mixture finds its own level, making sure that it spreads evenly into the corners.

Bake in the preheated oven for about 10 minutes, or until the sponge begins to shrink from the sides of the tin.

While the cake is cooking, place a piece of baking paper a little bigger than the size of the tin on to a work surface and sprinkle it with caster sugar. Invert the cake straight from the oven on to the sugared paper. Quickly loosen the paper on the bottom of the cake and peel it off. Trim the edges of the sponge with a sharp knife and make a score mark 2.5cm (1in) in from one shorter edge, being careful not to cut right through. Roll the cake firmly from the scored end, with the paper inside, and leave to cool.

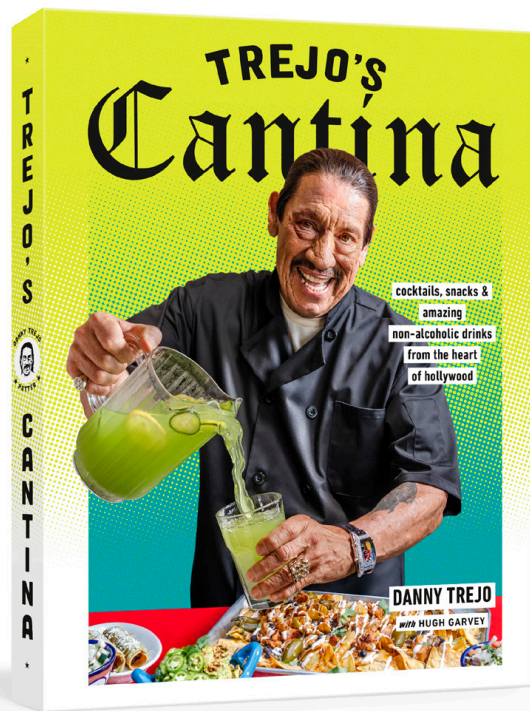
Place the chocolate in a small heatproof bowl. Place the bowl over a pan of simmering water, making sure the base of the bowl is not touching the water, until melted. Warm the jam gently in a small pan until easily spreadable. If it is too warm it will soak straight into the sponge.

Carefully unroll the cooled cake. Remove the paper and spread the sponge with jam, then the whipped cream. Drizzle half the melted chocolate over the cream and swirl into it. Re-roll the sponge, then drizzle the remaining chocolate over the top and dust with cocoa powder to serve.



“I hope this book will inspire a new generation of cooks as well as prove useful to seasoned bakers.”





Trejo's Cantina

Cocktails, Snacks, and Amazing Nonalcoholic Drinks from the Heart of Hollywood

BY DANNY TREJO WITH HUGH GARVEY

A cantina-style celebration of Mexican food, drink, and Hollywood culture from the legendary actor, LA restaurateur, and author of *Trejo's Tacos*



The cantina is the place where families, friends, and colleagues gather to celebrate. In *Trejo's Cantina*, beloved actor and restaurateur Danny Trejo shares recipes for snacks and drinks that highlight his traditions and spirit. Along with mouthwatering recipes like plant-based Vegan Tamales and Fight Night Nachos, home cooks will be inspired to make a Mexican Grilled Caesar and Chorizo Smash Burgers. There are also dozens of inventive takes on cocktails, including spicy Margaritas and Oaxacan "Moscow" Mules as well as thirst-quenching nonalcoholic drinks such as Agua Frescas (Pineapple, Guava Lime, Mango), a Tamarind Fizz, and a Cacao Chile Smoothie.

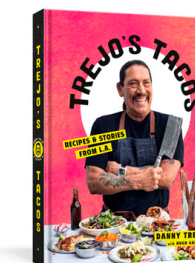
Danny includes helpful tips like how to build a booze-free bar, master making tamales, and mixing-and-matching salsas. *Trejo's Cantina*, at its heart, is about living to the fullest, and about how no matter what happens, you need to eat well, drink with gratitude, and celebrate life.

Danny Trejo is an acclaimed actor and the author of *Trejo's Tacos*. He has starred in dozens of films, including *Desperado*, *Heat*, *From Dusk Till Dawn*, *Con Air*, *Spy Kids*, *Grindhouse*, *The Book of Boba Fett*, and *Machete*. A Los Angeles native, Trejo began building his restaurant empire there in 2016, opening Trejo's Tacos, followed by Trejo's Cantina and Trejo's Coffee & Donuts. He now has six locations.

HC ISBN: 9780593235485
100 FULL-COLOR PHOTOGRAPHS
\$28.00 US (\$37.99 CAN)
7 1/2" X 9 3/4" • 224 PAGES
04/18/2023



ALSO AVAILABLE



TREJO'S TACOS
9781984826855



"Cantina food is fun food. We're not talking about preparations you need a culinary degree to perfect—these recipes are easy and forgiving, and once you cook them you can make them your own like any good abuela."

Grilled Mexican Caesar Salad

WITH PEPITAS

Serves 4

The Caesar salad was invented at the Hotel Caesar in Tijuana by an Italian immigrant named Caesar Cardini, but doesn't have any Mexican ingredients in it. We decided to change that with our adaptation that adds a hit of chipotle peppers in adobo for subtle deep heat, fresh cilantro, fresh lime juice for bite, and toasty pepitas for crunch. Grilling the romaine gives it all a little char. A perfect party dish for a backyard barbecue also starring the Pollo a la Brasa (page 000) or Arrachera Steak (page 000).

1 head romaine lettuce, quartered lengthwise	1/2 cup shaved Parmigiano-Reggiano cheese
1 tablespoon olive oil	1/4 cup chopped fresh cilantro
1 teaspoon kosher salt	2 tablespoons roasted pepitas (preferably unsalted)
1 teaspoon freshly ground black pepper	2 limes, quartered lengthwise, for squeezing
Caesar Dressing (recipe follows)	



Heat a charcoal or gas grill to medium. Brush the romaine pieces with the olive oil and season with the salt and pepper. Place the romaine cut side down on the grill and until slightly charred but still crisp in the center, about 2 minutes. Flip over and cook for 2 minutes more.

Place the romaine pieces cut side up on a serving platter. Drizzle with approximately 1/2 cup of the dressing and garnish with the shaved Parmigiano, cilantro, and pepitas. Serve with lime wedges on the side for squeezing.

CAESAR DRESSING

MAKES 1 1/2 CUPS

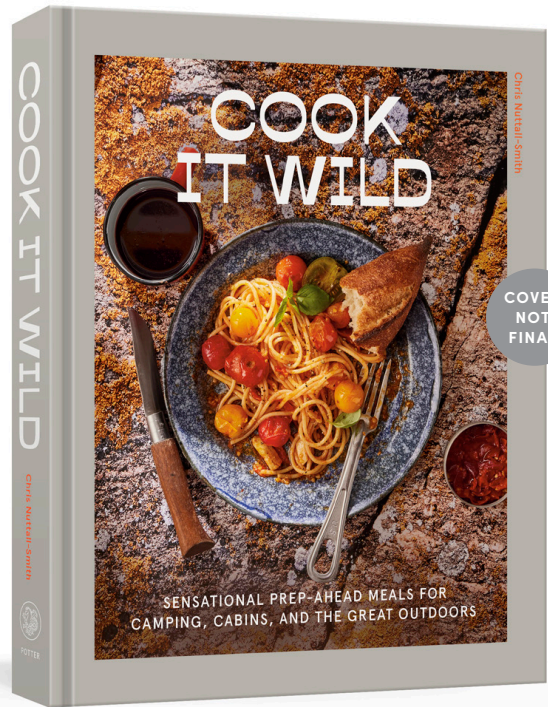
This makes enough to dress two salads. Trust me, you'll want to eat this killer Caesar two days in a row!

- 2 medium garlic cloves, minced
- 2 anchovies, minced
- 2 tablespoons fresh lime juice
- 1 teaspoon fresh lemon juice
- 1 teaspoon Dijon mustard
- 1 1/2 teaspoons adobo sauce from canned chipotle peppers in adobo sauce
- 1 cup mayonnaise
- 1/2 cup freshly grated Parmigiano-Reggiano cheese
- Freshly ground black pepper

In a medium bowl, combine the garlic, anchovies, lime juice, lemon juice, mustard, adobo sauce, mayonnaise, Parmigiano, and black pepper to taste and whisk to combine.

SNACKS AND SIDES





Cook It Wild

Sensational Prep-Ahead Meals for Camping, Cabins, and the Great Outdoors

BY CHRIS NUTTALL-SMITH

Enjoy incredible meals outside with this savvy, fun camping cookbook of 80 easy-to-make, ridiculously delicious recipes.



Say good-bye to your ho-hum canned beans and freeze-dried camping meals. Making impressive dishes like herby lemon Dijon chicken and fire-baked pecan sticky buns is not only doable but fuss-free—even out in the backwoods! Food writer and avid outdoorsman Chris Nuttall-Smith shows readers how. Dividing each recipe by “at home prep” and “at camp” sections, his ingenious approach gets most (if not all!) of the cooking done before a trip even begins. Then at camp, many recipes simply have you drop fully prepped ingredients into a pot or onto a grill, and just like that, you’re dining on Cumin Lamb Kebabs with Fresh Chapatis or showstopping Sweet-Tangy Ribs. Learn about the best-traveling cheeses, how to chill drinks when you don’t have ice, how to pick (and use) the right camp stove, and how to make great coffee in the wild! *Cook It Wild* proves that, with some simple prep and a bit of knowledge, cooks and campers of every level can have the most spectacular campfire meals.

Chris Nuttall-Smith is a well-known food writer and critic, as well a *Top Chef Canada* resident judge. Chris has also served as food editor, chief restaurant critic, and dining columnist at *Toronto Life* and national food critic for *The Globe and Mail*. Chris’s writing about food and other subjects has appeared in *Lucky Peach*, *Esquire*, *Toronto Life*, *enRoute*, *The Wall Street Journal*, and *New York* magazine. He lives in Toronto with his wife, Carol, and son, Cormac.

HC ISBN: 9780593578476
 100 FULL-COLOR PHOTOGRAPHS
 \$29.99 US (NCR)
 7 3/8 X 9 1/8 • 224 PAGES
 05/09/2023



Chimi-Spiked Flank Steak

Serves: 4
 Packed Weight: 30 ounces
 [850 grams]



Chimichurri plays double duty in this crowd-pleasing grill-up: as a slightly sweetened marinade for beef flank, and as a deliciously big-flavored finisher to serve on the side.

AT HOME

- 2 garlic cloves, coarsely chopped
- 2 teaspoons crushed red pepper flakes
- 1 cup flat leaf parsley leaves, loosely packed
- 1/2 cup cilantro leaves, loosely packed
- 1/2 cup fresh oregano leaves, loosely packed
- 1/4 cup red wine vinegar
- 1/2 cup good extra-virgin olive oil
- 1/2 teaspoon kosher salt
- 1 tablespoon packed brown sugar
- 1 1/2 pounds flank steak

AT CAMP

- Marinated flank steak (thawed)
- Flaky salt
- Prepared chimichurri sauce

KEEPS

Kept cold, the steak will hold 2 days after thawing, and the chimichurri 1 week.

1. MAKE THE CHIMICHURRI

In a food processor, combine the garlic, red pepper flakes, herbs, vinegar, oil, and salt and pulse to form a coarse sauce.

2. DIVIDE, MARINATE, PACK

Divide the chimichurri into two portions. Pack one half into a leak-proof container and freeze. This will be your sauce. (It will keep for 1 month frozen.)

Add the brown sugar to the remaining half and stir to mix to make the marinade. Combine with the flank steak in a resealable bag or container, marinate for 8 to 12 hours in the refrigerator, then freeze. (The marinated, frozen steak will keep for 1 month.)

3. GRILL THE MEAT

Remove the steak from the marinade and pat dry with paper towels if you’ve got them.

Grill the steak over high heat (you should be able to hold your hand 5 inches above the grate for 2 to 4 seconds) until it’s nicely browned and cooked to no more than medium doneness, 3 to 5 minutes per side, or 130°F on an instant-read thermometer. (Flank steak goes flubbery beyond that point.)

Transfer to a warm plate or cutting board to rest for at least 5 minutes.

4. CARVE AND SERVE

Carve the steak across the grain and on a bias (with your knife edge at a slight forward angle).

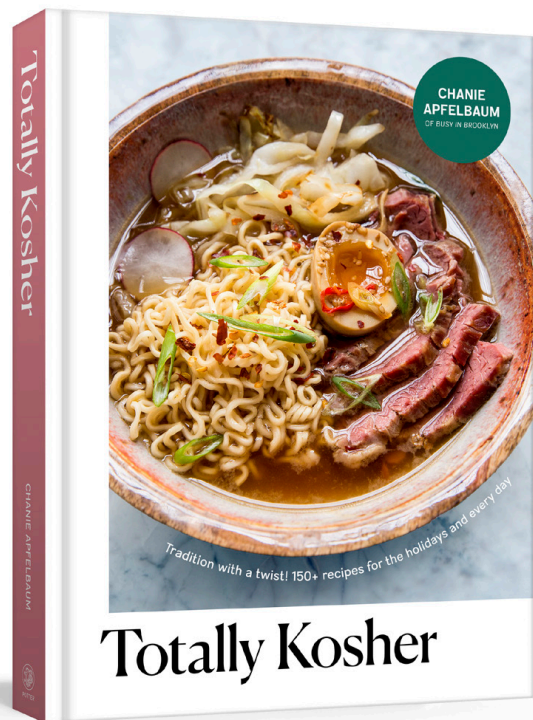
Arrange on a platter, season liberally with the flaky salt, and serve with the chimichurri.





“By harnessing the hassle-free power of meal prepping, *Cook It Wild* puts sensational outdoor eating in the hands of any camper or cook.”





Totally Kosher

Tradition with a Twist! 150+ Recipes for the Holidays and Every Day

BY CHANIE APFELBAUM

More than 150 fun and flavorful kosher recipes inspired by dishes from around the world—featuring quick-and-easy weekday meals traditional recipes, and unfussy holiday dinners from the creator of the popular blog *Busy in Brooklyn*.



Known for bringing a trendy edge to kosher meals, Chanie Apfelbaum is changing the way kosher cooks approach weekday dinners and holiday celebrations. In *Totally Kosher*, she introduces home cooks to exciting ways to bring global flavors to their kosher kitchens—such as with homemade Chili Crisp, Miso Matzo Ball Soup, Kishke Dogs, Tahdig Toast, Chicken and “Waffle” Drumsticks, Cauliflower Kasha Varnishkes, and Brownie Bar Hamantaschen.

Chanie keeps family meals fresh and practical, and shares her cooking secrets, kitchen hacks, and favorite pantry ingredients that will transform your cooking, as well as meal planning advice and make-ahead tips. Whether you’re cooking a traditional holiday feast or preparing a crowd-pleasing Baked Potato Board, home cooks will discover more than 150 accessible, approachable ways to keeping kosher food exciting and delicious for the entire family.

Chanie Apfelbaum is the founder of the popular blog *Busy in Brooklyn* and author of the cookbook *Millennial Kosher*. She is a contributing writer to *Mishpacha* magazine’s Family Table and has been featured in the *The Wall Street Journal*, *HuffPost*, *The Meredith Vieira Show*, *Thrillist*, and more. She was born and raised in Brooklyn and lives there with her five children.

HC ISBN: 9780593232613
 135 FULL-COLOR PHOTOGRAPHS
 \$37.50 US (\$50.00 CAN)
 7 1/8 X 10 • 320 PAGES
 03/21/2023



Roasted Eggplant with Harissa-Braised Chickpeas

Serves 8

People often ask me if all of my kids eat my food, and the answer is “No.” I wish I could say I am the fairy godmother of children’s meals, but the truth is, I’ve got picky eaters just like everyone else. Case in point: I often tease one of my picky eaters that everything on her plate is brown (she’s not a fan of fruits or vegetables). She happens to love chickpeas, so I started preparing a braised version with a spicy harissa sauce that I serve every Shabbat. Now her plate has red on it, and since there’s tomato sauce in it, we like to say she’s eating a vegetable!

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons Smoky Harissa, or to taste (page 000 or store-bought)
- 3 tablespoons tomato paste
- 3 garlic cloves, minced
- 2 (15-ounce) cans chickpeas, rinsed and drained
- ½ bunch of cilantro, leaves and stems (leaves for garnish)
- Juice and zest of 1 lemon
- 1 to 2 tablespoons honey
- 2 teaspoons kosher salt

- FOR EGGPLANT**
- 2 eggplants
 - 2 tablespoons grapeseed oil
 - Kosher salt to taste
 - Juice of 1 lemon
 - Extra-Creamy Tahini (page 000), for serving

1. In a 10-inch sauté pan over medium heat, heat the olive oil. Add the harissa and tomato paste and sauté for 4 minutes, until the paste is dark and caramelized. Add the garlic and stir about 1 minute, or until fragrant. Add the chickpeas, cilantro, lemon zest, lemon juice, honey, 2½ cups water and salt. Cover the pot, leaving the lid slightly ajar, bring to a boil, then reduce to a simmer and cook over low heat for 1 hour, until the chickpeas are very soft and the sauce has thickened.

2. Preheat the oven to high broil with the oven rack in the highest position. Place the eggplants on a baking sheet and brush with grapeseed oil on all sides. Poke the eggplants with a fork a few times. Broil the eggplant for about 25 minutes, turning every 5 minutes or so, or until the skin is charred all over and the flesh is soft.

3. To serve, cool the eggplant slightly and gently remove and discard the charred skin (it’s okay if some of it stays on), leaving the stem intact. Transfer the eggplant to a serving platter and spread the flesh out, seasoning it with salt and lemon juice. Top the eggplant with the braised chickpeas and Extra-Creamy Tahini and garnish with cilantro.

Note
 You can adjust the sweetness depending on the spiciness of the harissa.





“Kosher food can be both timeless and modern, simple or sophisticated, healthy or indulgent; it can be traditional or cultural (or both!). Kosher food is good food. Kosher food is comfort food. Kosher food is whatever you want it to be.”



Indian Flavor Every Day

Simple Recipes and Smart Techniques to Inspire

BY MAYA KAIMAL

Introduce rich, complex Indian flavors to your everyday cooking with 80 easy recipes and ingenious guidance from Julia Child Best First Book Award winner Maya Kaimal.



In *Indian Flavor Every Day*, Indian cooking authority Maya Kaimal proves it's possible to experience the joy of this cuisine with minimal time and a handful of special ingredients like ghee and dried chilis. She distills essential flavor-building methods, like creating spice blends and tempering whole seeds in oil to release their essence, and applies these techniques to accessible ingredients any home cook has on hand. *Indian Flavor Every Day* includes both simplified classic dishes and new twists. Recipes like Golden Noodles with Tarka Crunch, Potato Bonda Burgers, and deeply flavorful Chettinad Chicken with Black Pepper Coconut Masala are designed to spark inspiration, so incredible new flavors can become an everyday pleasure.

Maya Kaimal is an award-winning cookbook author and founder of Maya Kaimal Foods, a line of premium Indian foods available nationwide. Her first book, *Curried Favors*, won the Julia Child Best First Book Award from the International Association of Culinary Professionals. She has appeared on the *Today* show, *Martha Stewart TV*, *Food Network*, and the *Discovery Channel*, and has written features for *Saveur*, *Food & Wine*, and *Gourmet* magazines.

HC ISBN: 9780593235065
80 FULL-COLOR PHOTOGRAPHS
\$28.00 US (\$37.99 CAN)
7 1/16 X 9 • 240 PAGES
03/28/2023



“As you purchase a few ingredients for your pantry and embrace the techniques in this book, I promise you will soon have a comfort level with Indian food you didn't believe was possible.”

SERVES 4 TO 6 TIME: 30 MINUTES

WARM CHICKPEA SALAD WITH COOL LIME CUCUMBERS

CHICKPEAS
2 tablespoons neutral vegetable oil
1 medium red onion, finely chopped (about 1 1/2 cups)
1 teaspoon ground coriander
1/2 teaspoon ground cumin
1/4 teaspoon ground turmeric
1/2 teaspoon cayenne
1/2 teaspoon coarsely ground black pepper
1 (15-ounce) can chickpeas, rinsed and drained
1/2 teaspoon fine sea salt

CUCUMBERS
1 large seedless English cucumber, cut into 1/2-inch cubes
2 1/2 teaspoons fresh lime juice
Fine sea salt

TOPPING
1/2 cup Pickled Red Onion (page 000), plus extra for serving

SERVING
• Enjoy this as a main dish with toasted naan or pita bread and Minty Cucumber Raita (page 00).
• Serve as a first course to any meal.

1. **Prepare the chickpeas:** In a 10-inch skillet, heat the oil over medium-high heat. Add the onion and cook, stirring frequently, until lightly browned at the edges, 5 to 8 minutes. Add the coriander, cumin, turmeric, cayenne, and black pepper and cook, stirring constantly, until the spices' aromas soften, about 1 minute. Reduce the heat to medium, add the chickpeas and salt, and cook until the onions are browned, about 5 minutes. Add a little water by the tablespoon if the mixture sticks to the pan. The texture should be somewhere between dry and juicy. Set aside; the dish can be prepared ahead of time up to this point.

2. **Prepare the cucumbers:** In a wide serving bowl, toss the cucumber cubes with 2 teaspoons of the lime juice and a pinch of salt and spread them out over the bottom.

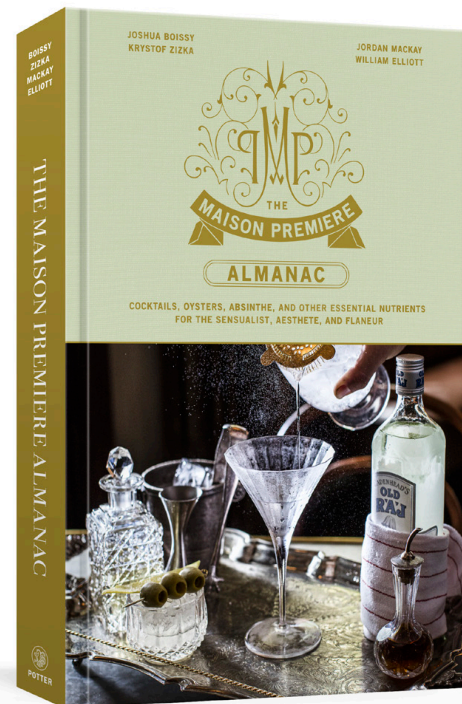
3. Stir the remaining lime juice into the chickpeas and spoon them over the cucumbers, allowing the cucumbers to show around the edges.

4. Distribute the pickled onions over the top and serve with more pickled onions on the side.

92 Indian Flavor Every Day







The Maison Premiere Almanac

Cocktails, Oysters, Absinthe, and Other Essential Nutrients for the Sensualist, Aesthete, and Flaneur

BY JOSHUA BOISSY, KRSTOF ZISKA, AND JORDAN MACKAY WITH WILLIAM ELLIOTT

A delightful, imaginative, and thoroughly original cocktail compendium and bartending manual with 90 drink recipes from the popular and influential Brooklyn bar and restaurant.



A major player in both the craft cocktail revival, Maison Premiere offers an experience that channels a time when cocktails were an essential part of daily life in New York, New Orleans, and Paris. As captivating as the bar itself, *The Maison Premiere Almanac* is both a visual delight—with stunning photography, illustration, and graphic design—and a detailed guide to the rarefied subjects that make Maison Premiere unique, including deep explorations into the art of the cocktail and cutting-edge bartending techniques and equipment. There are also primers on absinthe (a Maison specialty) and recipes for highly refined cocktails, including martinis, toddies, and punches, and tutorials on oysters and other accompaniments. And while packed with curious information and useful knowledge for both enthusiastic beginner bartenders and seasoned cocktail lovers, the *Almanac* is also a visually arresting objet d'art that will make a perfect addition to any bookshelf.

Joshua Boissy and **Krystof Ziska** are co-founders and co-owners of Maison Premiere, as well as co-owners of Premier Enterprises, a New York and London design and hospitality firm. **Jordan Mackay** is journalist, writer, and co-author of several award-winning books on wine and food, including *Secrets of the Sommeliers*, *The Sommelier's Atlas of Taste*, *Franklin Barbecue*, and *Franklin Steak*. **William Elliott** was an opening member of the bar staff of Maison Premiere and is now a partner and co-owner of Premier Enterprises.

MAISON PIÑA COLADA

*Sneer if you like, but this drink should be irresistible to all who lack a coconut allergy. When well-made it's simply that delicious, no matter how your impression of it may have been colored by a family vacation to Club Med or reruns of *The Love Boat*. Our version, besides being served impressively in a hollowed-out coconut shell branded with our logo, is somewhat straightforward. But our two coconut syrups—one toasted, the other untoasted—give it a dimension you don't taste in other versions. Pimento dram is also known as allspice dram. We use a brand called St. Elizabeth.*

- 1 teaspoon pimento dram
- ¼ ounce Maison Coconut Syrup (page 000)
- ¼ ounce Maison Toasted Coconut Syrup (page 000)
- 1 ounce lime juice
- 1 ounce pineapple juice
- 2 ounces Santa Teresa rum
- Finely shredded toasted coconut, lime peel, a cinnamon stick grated on a Microplane, mint bouquet, 2 straws, spray of Hamilton navy strength rum, for garnish

In a Boston tin shaker, combine the pimento dram, coconut syrups, lime juice, pineapple juice, and rum, and add 1 cup of crushed ice. Give a quick vigorous shake and dump the drink and remaining ice into the coconut (see photograph). Garnish with the finely shredded toasted coconut, lime peel, and grated cinnamon stick. Spray Ed Hamilton's navy strength rum over the top. Insert a cinnamon stick, mint bouquet, and the straws.



HC ISBN: 9781984825698
 85 FULL-COLOR PHOTOGRAPHS
 50 ILLUSTRATIONS
 \$40.00 US (\$54.00 CAN))
 7 X 10 1/2 • 272 PAGES
 04/18/2023



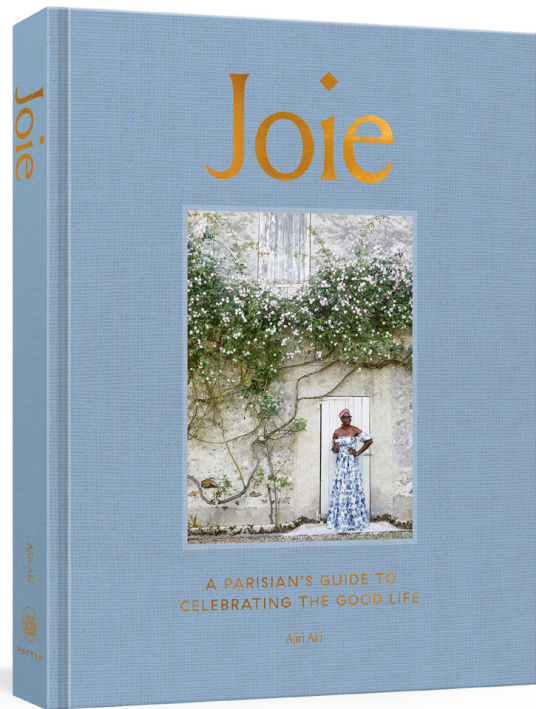
“Maison Premiere is one of those rare places that has both style and substance to a degree that’s almost mind-boggling, given how difficult each is to pull off.”





home & garden

FROM FLOWER LOVE (P. 44)



Joie

A Parisian's Guide to Celebrating the Good Life

BY AJIRI AKI

A joyful, aspirational, and approachable guide to embracing life the Parisian way, from American expat and founder of the French lifestyle brand Madame de la Maison.



The French are known for their *joie de vivre*—celebrating the simple things in life—a philosophy Ajiri Aki has embraced over the past 10 years of living in Paris. She fell in love with city, and after moving there, she began to absorb lessons from the French: decorating with fresh flowers and flea market finds, taking time to find the best ingredients for a dish, gathering with loved ones around the table to share a meal or a glass, and, perhaps most important, learning how to “être”—or just be. In this beautifully photographed volume of everything French, Ajiri shares how to find and celebrate *joie de vivre*. Explore all the prettiest Parisian cafés, plan a multicourse dinner party, learn how to properly loaf like the French—who work to live, rather than live to work—and allow yourself to slow down and find beauty and joyful moments all around you. *Joie* makes you eager to book your next trip to the City of Light and to create that magic no matter where in the world you are.

Ajiri Aki is the co-author of the *New York Times* bestseller *Where's Karl?* and has worked as a stylist and on fashion exhibitions for the Metropolitan Museum of Art and the Museum of the City of New York. She is the founder of the lifestyle brand Madame de la Maison, where she plans events, sells antiques, and designs linens and home accessories. Ajiri currently lives in Paris with her husband and two children.

HC ISBN: 9780593236574
 225 FULL-COLOR PHOTOGRAPHS
 \$37.50 US (\$50.00 CAN)
 8 X 10 • 272 PAGES
 04/18/2023



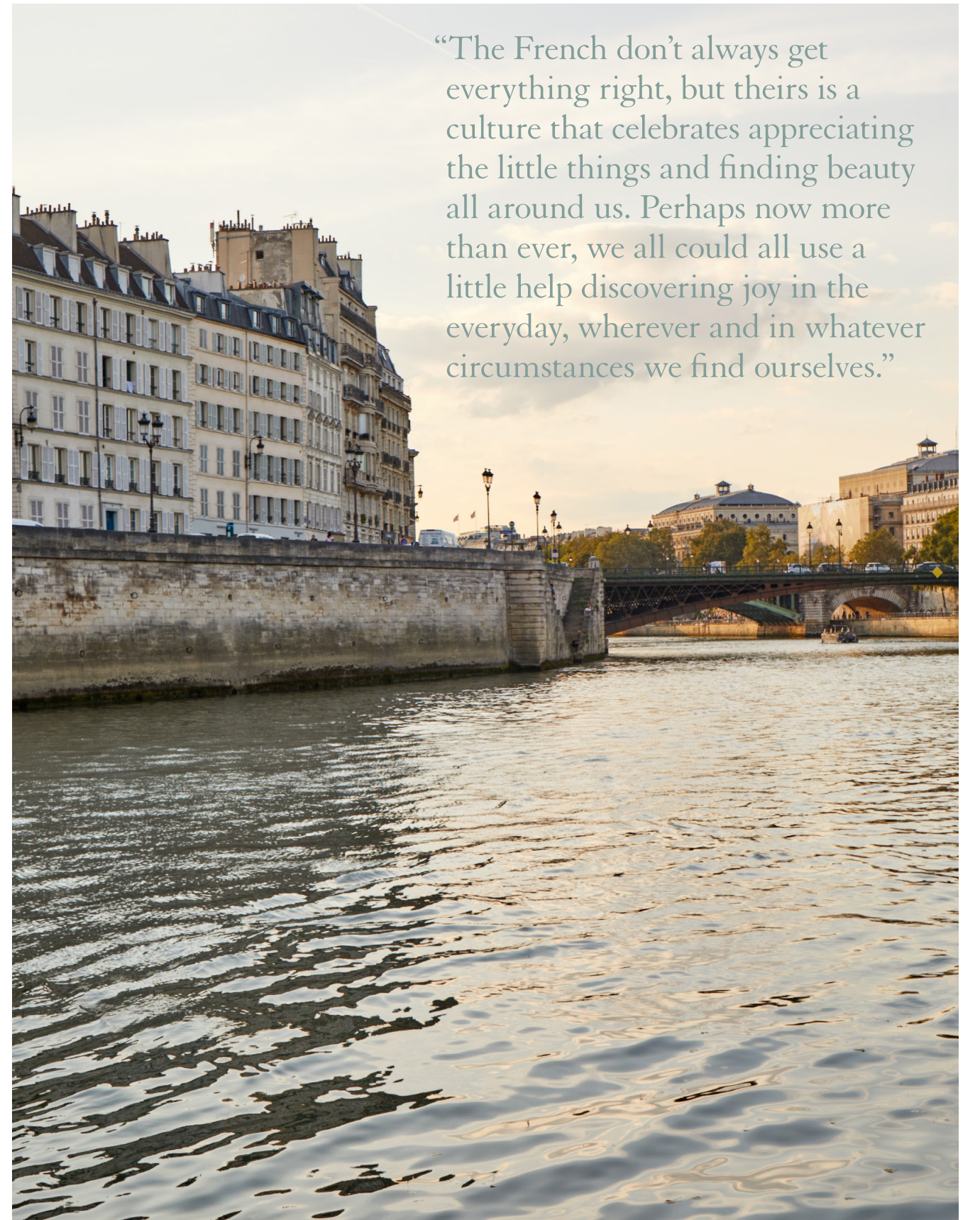
A CASE FOR THE WEEKEND RETREAT

Whether or not you live in France, when you have a break—even if it's just a Saturday or a Sunday—take it! And I mean, truly savor it. Make your own “right to disconnect” law and plan your break ahead of time, so you have something to look forward to.

My French friend Laura is the queen of planning trips for our parents’ group—and she does it super far in advance. One year, she organized a September weekend getaway to Gervy for four families (six adults and six kids) and a big birthday trip to Provence for a group of twenty friends. The best was when she urged us to commit to a May weekend at Maison Ceronne, in Le Perche, where we sang karaoke and just loafed for two days straight.

There is so much you can do with a weekend and a variety of ways to extend those two days into slightly longer retreats without using too many vacation days. This is where *les ponts*, or the “bridges,” come in. For example, if Thursday is a public holiday—think of American Thanksgiving—you *faire le pont* to Saturday by taking Friday off, and—voilà! Four-day weekend! If Friday is a public holiday, you take Thursday off and—four-day weekend! Most Americans are already keen to this concept, what with the likes of one-day public observances such as President’s Day, Martin Luther King Jr. Day, and the Fourth of July. Maybe if you give it a cute name like the French do, you’ll feel more willing to take a leap over that bridge and allow yourself the rest you deserve.

Changing your mentality from living to work to working to live may take time—it did for me—but it’s a worthwhile ethos to consider. Your job is not who you are, but rather something you do. Sure, it’s ideal if you enjoy it. Maybe it brings you happiness and fulfillment. But it is work, and its ultimate purpose is to pay for your day-to-day life and, certainly, your vacations. In my experience, the “just being” moments will ultimately bring more joy, happiness, and purpose than any nine-to-five job ever could.



“The French don’t always get everything right, but theirs is a culture that celebrates appreciating the little things and finding beauty all around us. Perhaps now more than ever, we all could all use a little help discovering joy in the everyday, wherever and in whatever circumstances we find ourselves.”



Weekend Refresh

Home Design in 48 Hours or Less

TASTEMADE

Tastemade's design experts are here with innovative and accessible ideas, tips, and projects to make over your home—one weekend at a time.



Time to spruce up your space! Whether you have a few hours or an entire weekend to spare, the easy-to-follow DIYs in this book include illustrations, photos, and diagrams to help you achieve transformational results—from a portrait gallery wall to a succulent coffee table to a vintage trunk bar cart. And when you need a quick fix, you'll find plenty of inspiration for small tweaks that require no tools, such as making a mood board to direct your vision, styling your entryway, or being a good plant parent.

Design is for everyone, and whether you're a renter, new homeowner, or DIY-aholic—even if you're working with a small space or a tight budget—your home should make you feel good. With *Weekend Refresh*, you'll be on your way to personalized, intentional, and well-thought-out rooms.

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

HC ISBN: 9780593232866
 100 FULL-COLOR PHOTOGRAPHS
 \$30.00 US (\$41.00 CAN)
 8 X 9 • 250 PAGES
 04/04/2023



Entrances & Entryways

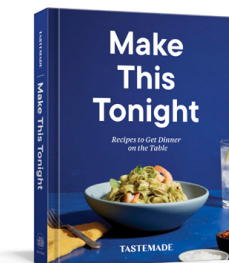
Entrances and entryways are the welcome sign for the rest of your house. Take a walk around the exterior of your house and make some decisions about what you want to see when you walk in the door and what you want others to know about you. It's not just about throwing your keys on a hook; it's about escaping from the outside world and transitioning into what should be the very best of YOU.

Do you ever drive around during the holidays and smile at all the care and cheer emanating from your neighborhood? Wouldn't it be great to capture that same essence all year round? We're not saying keep the holiday décor up for 12 months but it should always be a joy to pull up to your home. Curb appeal has a lot to do with that. What exactly is curb appeal? Basically, it's anything on the property you see from the street, like the landscaping, front entrance, and paint color. When you're a renter, there aren't many permanent changes you can make, but that doesn't mean you can't maximize your home's curb appeal.

Think about what would make you feel most welcome when walking up to your own home, then set aside 48 hours to make it happen.



ALSO AVAILABLE



MAKE THIS TONIGHT
 9780593232187



To us, upgrading your space doesn't have to include knocking down walls or gutting your house. You'd be amazed by what the power of paint, a few projects, and a well-thought-out vision can do for your home.





Flower Love

Lush Floral Arrangements
for the Heart and Home

BY KRISTEN GRIFFITH-VANDERYACHT

A playful, approachable guide to a rainbow of flower arrangements from the expert floral designer and host of Netflix's *The Big Flower Fight*.



For Kristen Griffith-VanderYacht, flowers are everything—reminders of nature's beauty, delicate tools for creative expression, delectable eye candy, and a gateway to self-care. In *Flower Love*, Kristen brings accessible, sumptuous floral arrangements to flower lovers of all experiences. With stunning photography of a rainbow of arrangements, visual step-by-step instructions, and a unique geometric approach to floral design, *Flower Love* is a design resource for anyone who wants to add fanciful floral whimsy to their everyday life. This book includes a complete list of tools for beginners; the elements of foolproof floral design: shape, color, and depth; step-by-step instructions for dozens of breathtaking arrangements, organized by color; helpful design hacks you won't find anywhere else; and a detailed flower glossary organized by season. Learn to source and style lush floral arrangements with this primer on design—all you need are some flowers, scissors, and an appreciation for our planet's ubiquitous natural beauty.

Kristen Griffith-VanderYacht is a celebrity floral designer and the owner of the floral design studio Wild Bloom in Seattle. Best known as the sassy head judge with a big heart on Netflix's *The Big Flower Fight*, he has been named a top floral designer by *Harper's Bazaar*. He and his designs have been featured in *Vogue*, *O the Oprah Magazine*, *WWD*, *Town and Country*, *Traditional Home*, *New York, People*, *Martha Stewart Weddings*, and *The Knot* and on *Good Morning America* and E! Network.

HC ISBN: 9780593234969
250 FULL-COLOR PHOTOGRAPHS
\$35.00 US (\$48.00 CAN)
8 X 11 • 288 PAGES
04/25/2023



WARNING: Working with flowers may cause feelings of happiness and serenity and an increased level of self-worth.



DIFFICULTY LEVEL *advanced* SEASON *summer* MOOD *drama queen*

WILD BLOOM

If you ever have an opportunity to visit the flower market in New York City, go! It is where I cut my teeth as a young designer and first encountered Cotinus. This centerpiece pairs decadent dinnerplate dahlias and playful scabiosa pods with ghostly wisps of taupe Cotinus. Together they create an arrangement that is earthy and architectural. Traditionally, branches with woody stems are positioned in the vase first. They help to build shape and bolster support for the more delicate stems that follow. This piece reverses the process, adding delicate dahlias first and the sturdy branches second, as plumes of Cotinus are fragile and shed easily. The scabiosa pods, added last, bounce about the arrangement like jubilant sprites dancing in a garden.

INGREDIENTS

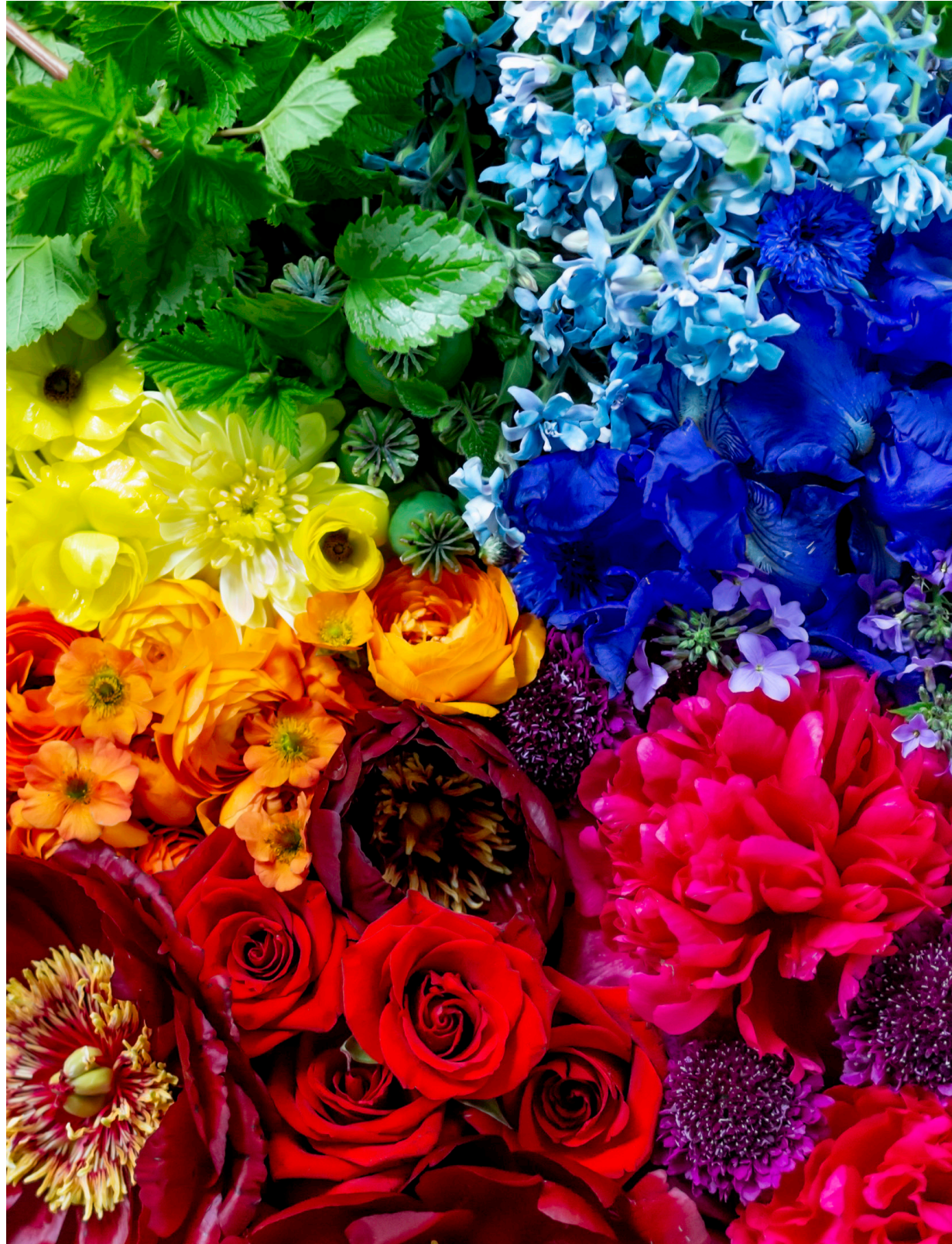


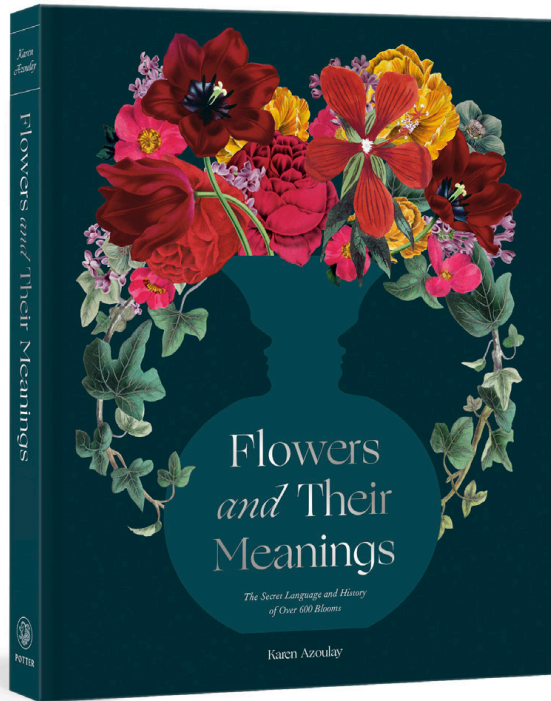
18 STEMS DAHLIA 'CAFÉ AU LAIT'
10 STEMS COTINUS COGGYGRIA (AKA SMOKE TREE) 'YOUNG LADY'
10 STEMS TALL SCABIOSA STELLATA 'STARFLOWER'

COLOR PALETTE



85
A RAINBOW OF ARRANGEMENTS



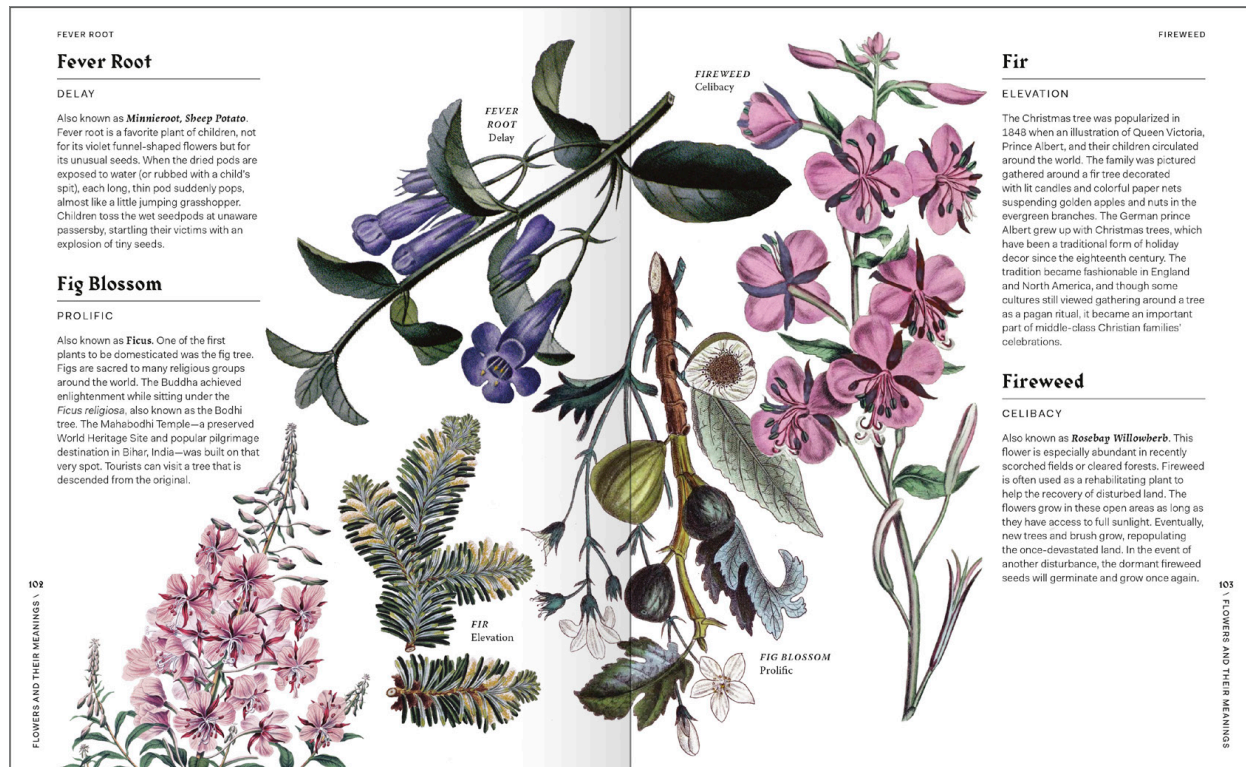


Flowers and Their Meanings

The Secret Language and History of Over 600 Blooms

BY KAREN AZOULAY
FOREWORD BY KATE BOLICK

Uncover secret meanings behind bouquets and floral arrangements with this stunningly illustrated exploration of the Victorian language of flowers, including the multicultural history, rituals, and mythology behind more than 600 flowers, herbs, and trees.



In the Victorian language of flowers, hundreds of blooms were ascribed specific meanings based on mythology, science, and ancient history. Page through this botanical encyclopedia to learn each flower's common name, cultural significance, and Victorian meaning (ranunculus, for example, boldly states, "I am dazzled by your charms" while marigold represents despair). There is also an index of the flowers grouped by theme, should you want to challenge your local florist to create a coded message for a loved one. Karen Azoulay pairs 19th-century botanical drawings with electric photography, creating a one-of-a-kind flower dictionary with a contemporary, artful feel. *Flowers and Their Meanings* is both a beautiful volume and a practical guide to incorporating the language of flowers into your own life.

Karen Azoulay is a Canadian-born, Brooklyn-based artist and author whose projects have been featured and reviewed in publications such as *The New York Times*, *The New Yorker*, *Hyperallergic*, and *Vogue*. Azoulay incorporates performance, photography, sculpture, and video into her art. She has a fascination with floral symbolism and secret messages are often embedded in her work. Inspired by "feminine" motifs, Azoulay explores cultural phenomenons that have historically been overlooked with the purpose of recontextualizing and championing them.

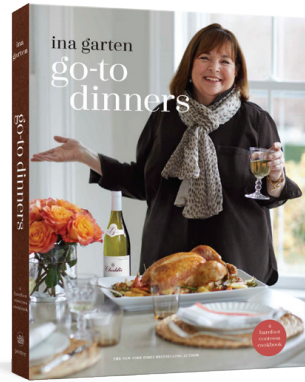
HC ISBN: 9780593234679
FULL-COLOR PHOTOGRAPHS AND ILLUSTRATIONS
\$20.00 US (\$27.99 CAN)
6 1/2 X 8 • 248 PAGES
03/21/2023



"Once you start looking, you will find that countless secret floral messages have been left for you to discover."



Recently Published



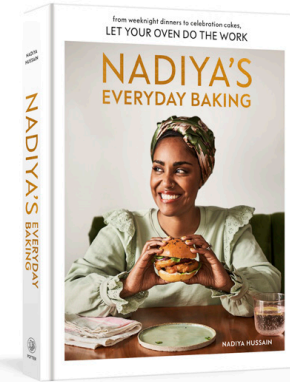
GO-TO DINNERS
9781984822789



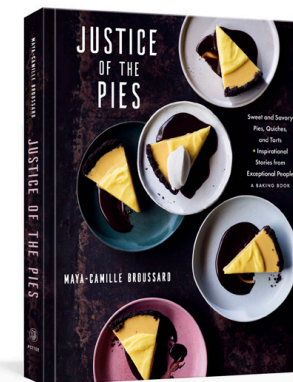
WHAT'S FOR DESSERT
9781984826985



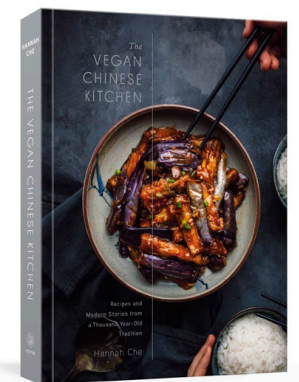
THE MEDITERRANEAN DISH
9780593234273



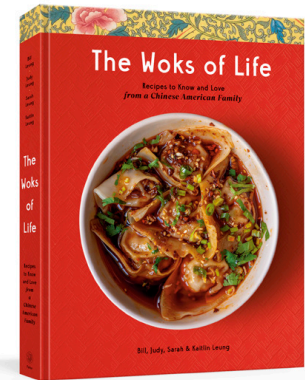
NADIYA'S EVERYDAY BAKING
9780593579053



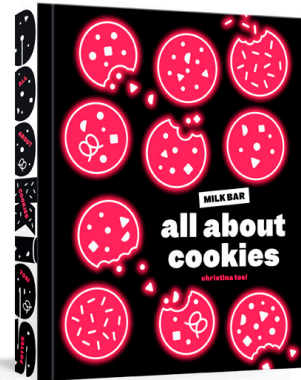
JUSTICE OF THE PIES
9780593234440



THE VEGAN CHINESE KITCHEN
9780593139707



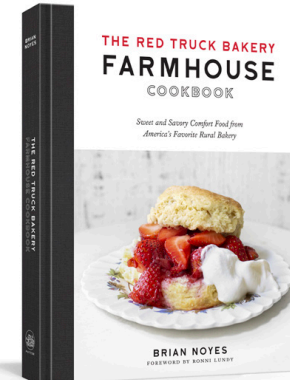
THE WOKS OF LIFE
9780593233894



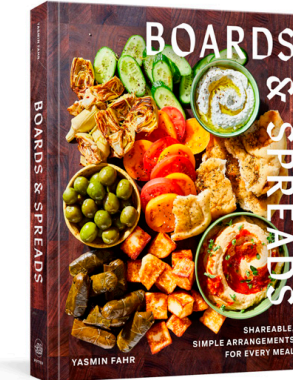
ALL ABOUT COOKIES
9780593231975



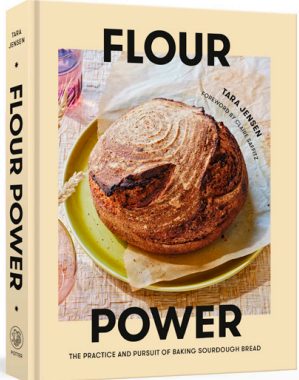
SUNDAYS WITH SOPHIE
9780593232408



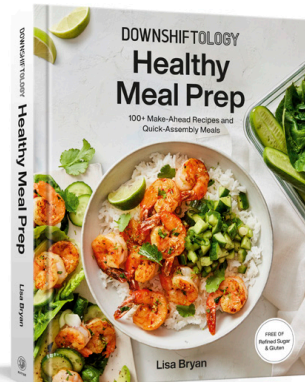
THE RED TRUCK BAKERY FARMHOUSE COOKBOOK
9780593234815



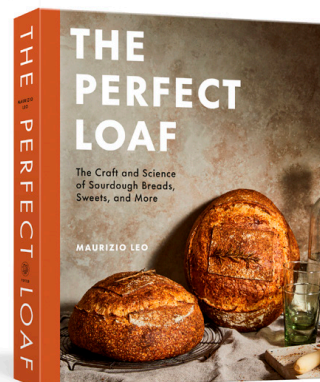
BOARDS & SPREADS
9780593236246



FLOUR POWER
9780593232460



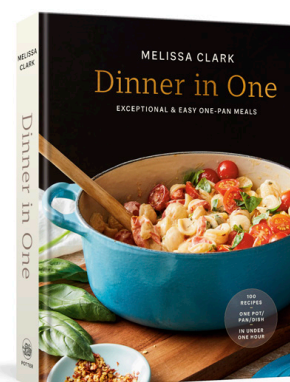
DOWNSHIFTOLGY HEALTHY MEAL PREP
9780593235577



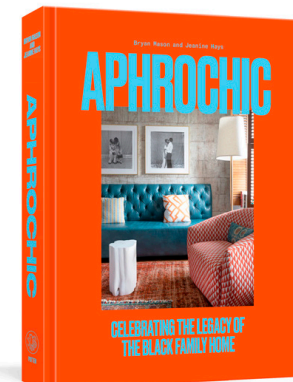
THE PERFECT LOAF
9780593138410



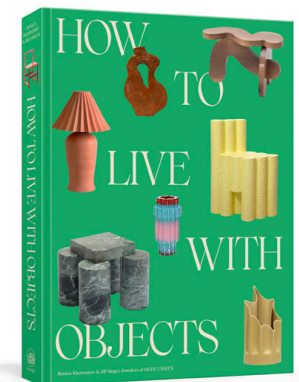
OTK: EXTRA GOOD THINGS
9780593234389



DINNER IN ONE
9780593233252



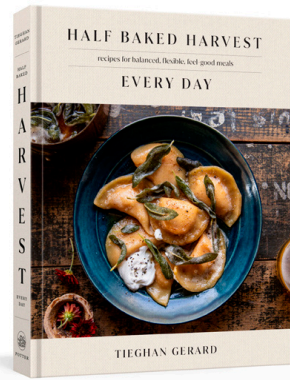
APHROCHIC
9780593234006



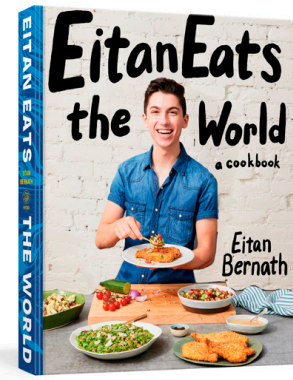
HOW TO LIVE WITH OBJECTS
9780593235041



Recently Published



HALF BAKED HARVEST EVERY DAY
9780593232552



EITAN EATS THE WORLD
9780593235362



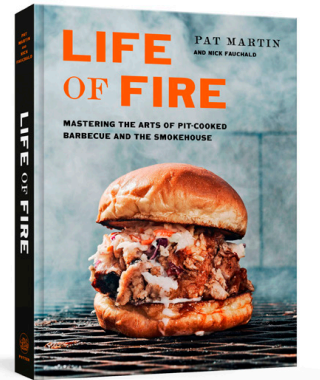
MALIBU FARM SUNRISE TO SUNSET
9780593138724



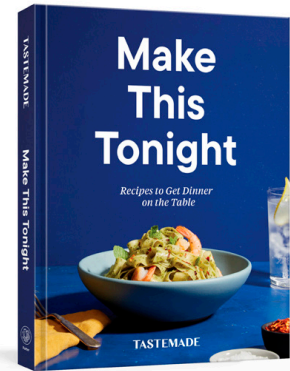
MAMAN
9780593138953



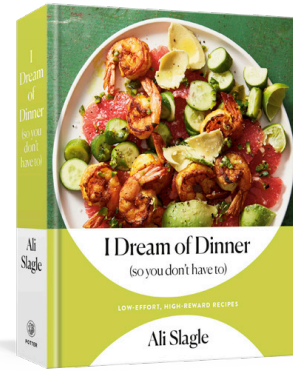
SUNDAY BEST
9780593233122



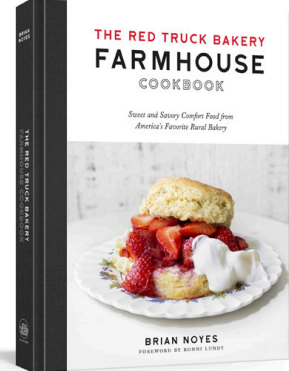
LIFE OF FIRE
9781984826212



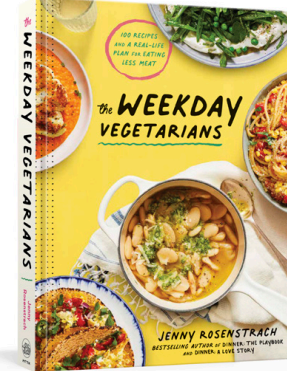
MAKE THIS TONIGHT
9780593232187



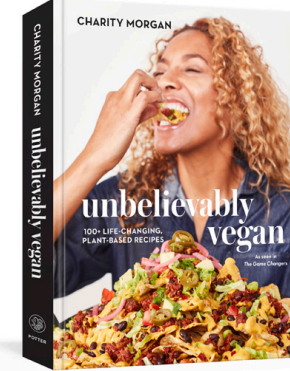
I DREAM OF DINNER
(SO YOU DON'T HAVE TO)
9780593232514



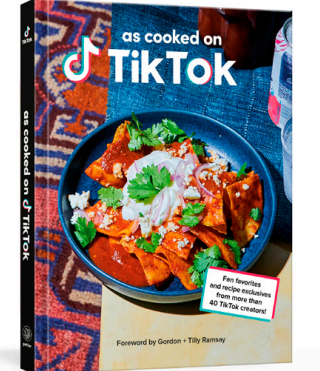
THE RED TRUCK BAKERY
FARMHOUSE COOKBOOK
9780593234815



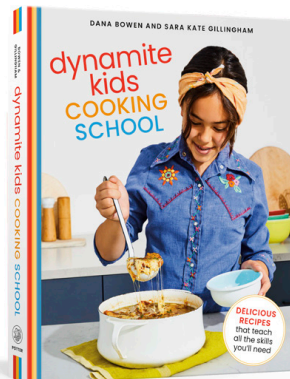
THE WEEKDAY VEGETARIANS
9780593138748



UNBELIEVABLY VEGAN
9780593232989



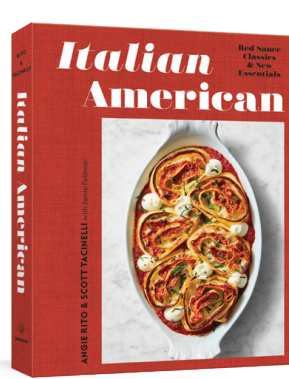
AS COOKED ON TIKTOK
9780593235508



DYNAMITE KIDS COOKING SCHOOL
9780593138458



ONCE UPON A CHEF: WEEKNIGHT/WEEKEND
9780593231838



ITALIAN AMERICAN
9780593138007



OTTOLENGHI TEST KITCHEN:
SHELF LOVE
9780593234365



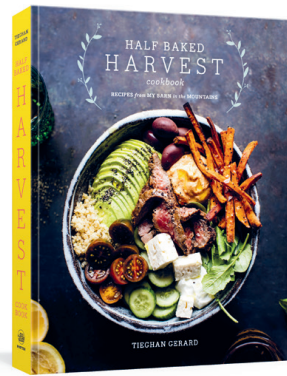
TASTY TOTAL COMFORT
9780593233450



HOME THERAPY
9780593233238



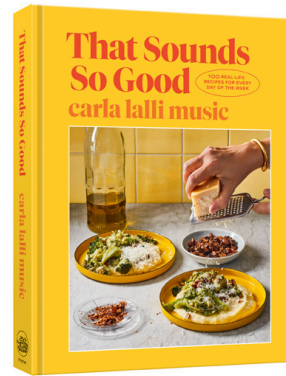
Bestsellers



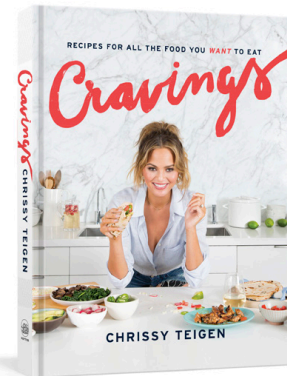
HALF BAKED HARVEST
COOKBOOK
9780553496390



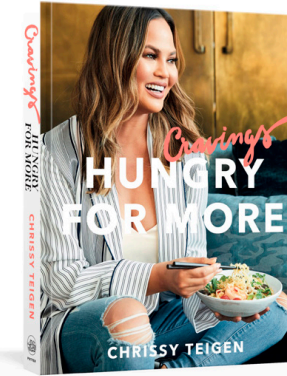
HALF BAKED HARVEST
SUPER SIMPLE
9780525577072



THAT SOUNDS SO GOOD
9780593138250



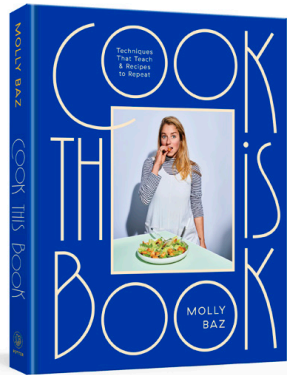
CRAVINGS
9781101903919



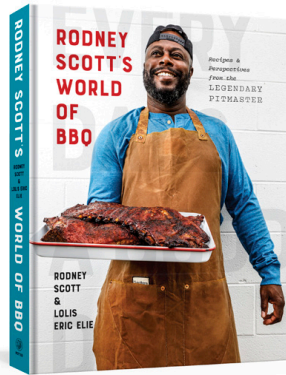
CRAVINGS HUNGRY
FOR MORE
9781984823854



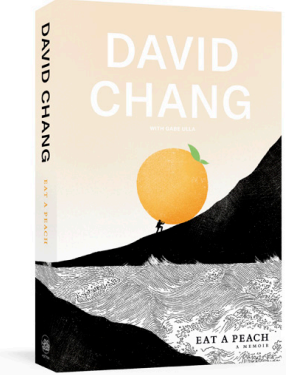
CRAVINGS: ALL TOGETHER
9780593135426



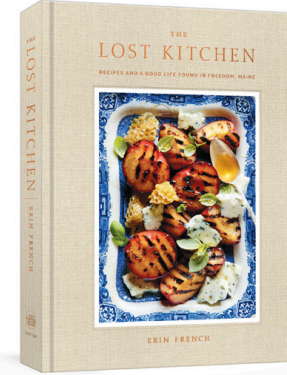
COOK THIS BOOK
9780593138274



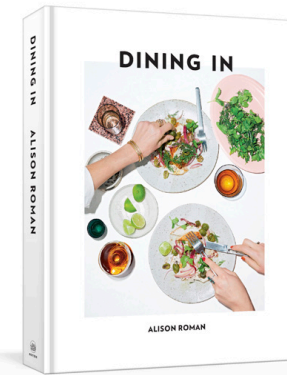
RODNEY SCOTT'S
WORLD OF BBQ
9781984826930



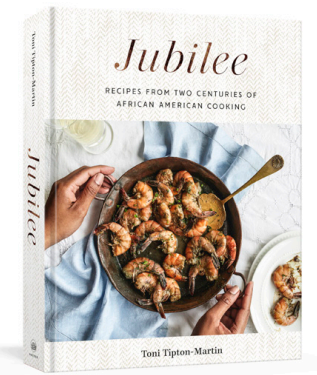
EAT A PEACH
9781524759230



THE LOST KITCHEN
9780553448436



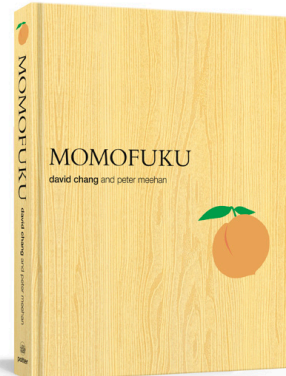
DINING IN
9780451496997



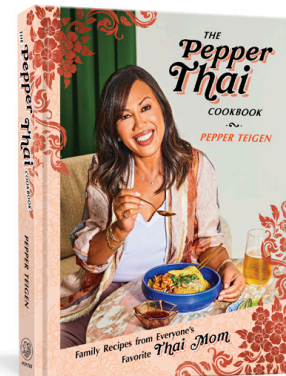
JUBILEE
9781524761738



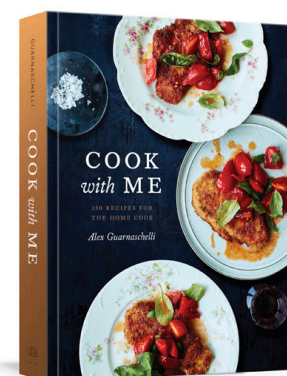
COOKING AT HOME
9781524759247



MOMOFUKU
9780307451958



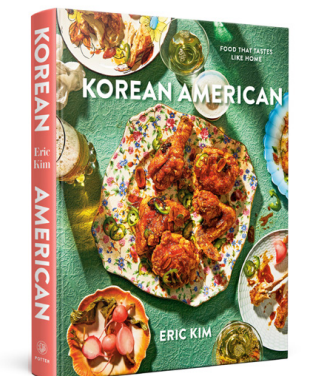
THE PEPPER THAI COOKBOOK
9780593137666



COOK WITH ME
9780593135082



MI COCINA
9780593138700



KOREAN AMERICAN
9780593233498



Titles, prices, and other contents of this catalog are subject to change without notice. All orders are subject to acceptance and availability and are F.O.B. Publisher's shipping point. Orders will be filled at prices and on terms in effect on date of shipment.

All prices shown are Publisher's suggested prices. Any reseller is free to charge whatever price he or she wishes for the products listed in this catalog.

TRADE RETAILERS

Send orders to:

Penguin Random House LLC
400 Hahn Road
Westminster, MD 21157
800-733-3000
csorders@randomhouse.com

Established accounts order department:

Penguin Random House LLC
Attn: Order Entry
400 Hahn Road
Westminster, MD 21157
Phone: 800-733-3000
Fax: 800-659-2436

For accounts wishing to be serviced by a field rep, call our Field Sales Department:

Phone: 800-729-2960
Fax: 800-292-9071

For foreign territories, please contact:

Penguin Random House LLC
International Division
1745 Broadway, 3rd Floor
New York, NY 10019
internationalsales@prh.com
Customer Service and Credit
Departments: 800-726-0600

For Canadian orders and inquiries:

Penguin Random House of
Canada, Inc.
320 Front Street West Suite 410
Toronto, ON M5V 3B6
Phone: 800-668-4247
Fax: 416-598-7764

SPECIAL MARKETS FIELD REPRESENTATIVES

Anne McGilvray & Company

800-527-1462
AR, IL, IN, KS, LA, MI, MO, MN,
ND, OK, OH, SD, TX, W. PA, WI

Darrah & Company

800-741-6614
AL, FL, GA, MS, NC, KY, SC, TN

Fieldstone Marketing

207-284-2000
NY (Metro and Westchester)

Fine Lines

206-763-6957
ID, MT, OR, WA

Harper Group

888-644-1704
DE, MD, S. NJ, E. PA, VA, DC

Karen Sobolesky & Co.

907-929-3161
AK

Main Street Reps

888-654-6246
CT, MA, ME, NH, NY, RI, VT,
upstate NY (zips 120-125/127-149)

Stephen Young & Associates

213-748-8814
AZ, CA, CO, HI, NM, NV, UT, WY

Styles That Work

Phone: 301-933-8906
Fax: 866-228-8838
NJ (excluding southern tip)

PUBLICITY AND MEDIA QUESTIONS

Kate Tyler, 212-572-2551 or
ktyler@penguinrandomhouse.com

SPECIAL MARKETS ORDERING INFORMATION

New accounts, sales representatives, and general information:

Penguin Random House LLC
Specialty Retail Division
1745 Broadway
New York, NY 10019
Phone: 800-729-2960
Fax: 800-292-9071
specialmarkets@penguinrandomhouse.com



Front cover photograph from
INDIAN FLAVOR EVERY DAY
(p. 26)

FROM JOIE
(P. 36)