

FALL 2025

FOOD & DRINK



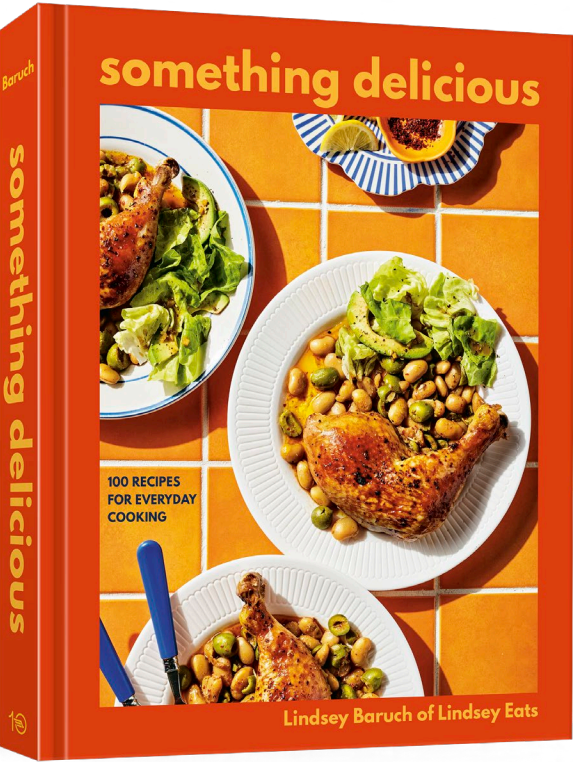
TEN SPEED PRESS



FOOD & DRINK

Something Delicious

100 Recipes for Everyday Cooking



LINDSEY BARUCH is the cook, recipe developer, writer, and photographer behind Lindsey Eats, an online platform sharing simple, approachable recipes and food insights. Baruch gleans her kitchen flair from a food-filled childhood, inspiring readers to cook using all their senses to enhance a recipe. She shares her beautifully curated recipes with viewers through Instagram, TikTok, and YouTube, as well as on her dynamic blog. Her work has been featured in *Teen*, *Teen* *Magazine* and more.

When you’re craving something delicious, crack open this vibrant cookbook for 100 flavorful, low-fuss recipes for any time of day, from the beloved creator behind Lindsey Eats.

When learning to cook you’re often told to rely on your senses: tasting as you go, listening for a sizzle when steak hits the pan. But in *Something Delicious* Lindsey Baruch pushes you to use all five senses, noting what you should see or feel as you’re cooking. Her grandmother taught her to be present in the kitchen, and Lindsey’s tips for reading recipes, setting up a pantry, and creating memorable dishes will help you create decadent meals whenever you want. Join Lindsey for boisterous family dinner parties with coveted staples like Uncle Ira’s “Good Dressing” and cozy days at home with Grandma Daisy’s Tomato and Chicken Rice Soup. Lindsey’s viral chicken dishes get a whole chapter with recipes for Crispy Sesame and Herb Chicken Schnitzel and Aleppo Braised Chicken Legs with Butter Beans and Smashed Olives. She also includes curated suggestions for what to make depending on the occasion, like a Chili Crisp and Strawberry Baked Brie for a holiday dinner or a Mushroom Miso Mascarpone Pappardelle for easy weeknight fare. This book has you covered for all meals of the day, ensuring something delicious will always end up on your table.

9780593835456 • 9/30/2025
HC • \$35.00 U.S. (\$48.00 CAN)
272 pages • 7½ x 9½ inches
100 photographs



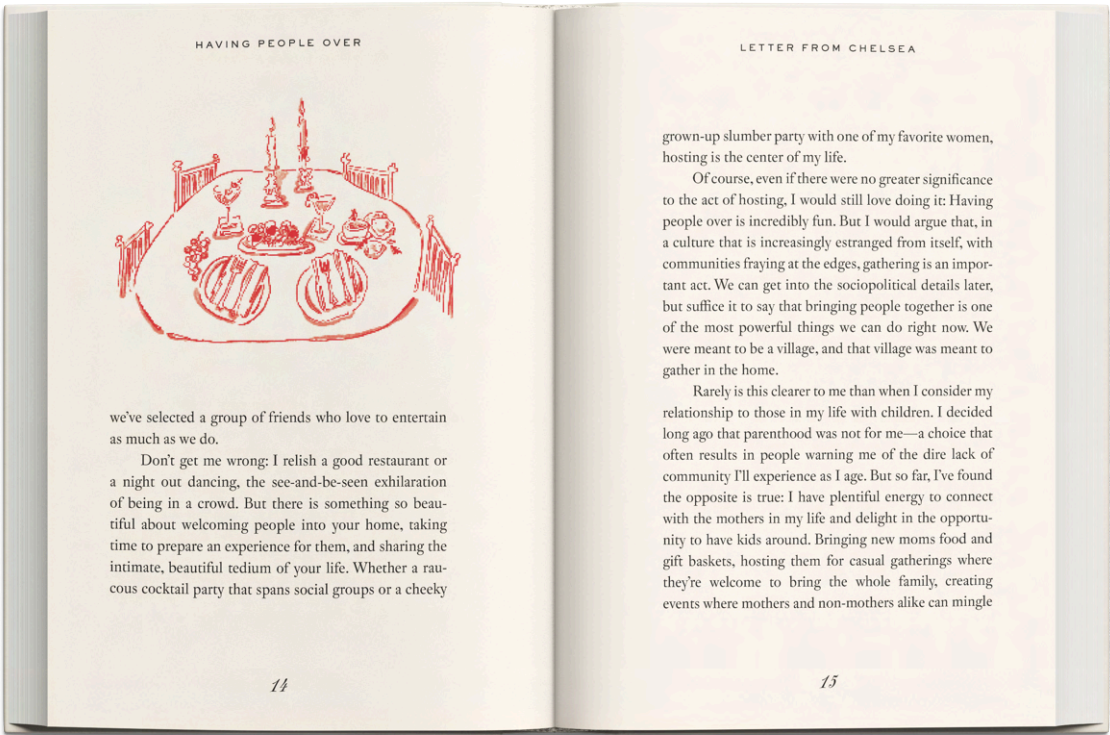
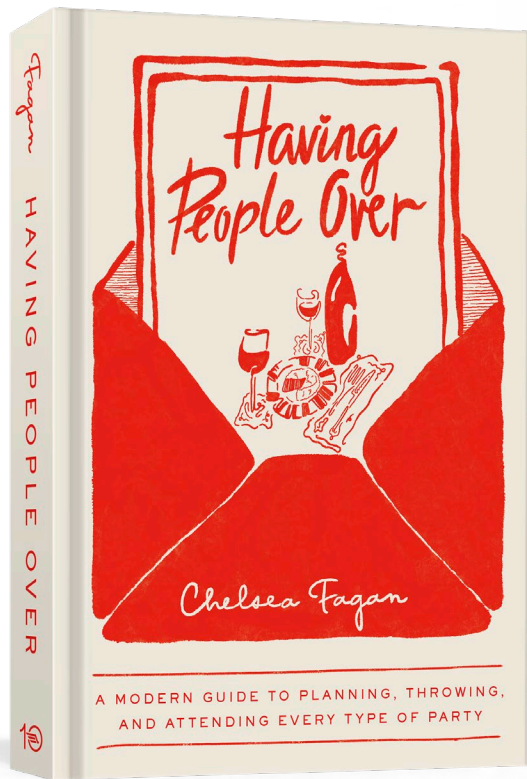


“Cooking for the family has been our way of connecting and showing up for each other. It is our way of conveying how much we all care and love one another. The beautiful thing about food and culture is that the learning never ends. I’m constantly discovering new food combinations and styles.”



Having People Over

A Modern Guide to Planning, Throwing, and Attending Every Type of Party



CHELSEA FAGAN is the CEO and co-founder of The Financial Diet, an author and a social media creator, and a home cook. She has published four books: *How to Cook*, *How to Party*, *How to Drink*, and *How to Live*.

9780593836866 • 10/21/2025
HC • \$30.00 U.S. (\$39.99 CAN)
208 pages • 5½ x 8 inches
30–40 photographs
and illustrations



Become the perfect host and learn how to foster community as an adult with this modern guide to hosting every type of gathering.

In a world that often feels disconnected and transactional, there’s nothing more radically hospitable than welcoming people into your space, your table, and your life. In this accessible, inviting book on hosting and entertaining, author, CEO, and internet big sister Chelsea Fagan guides readers on creating moments worth staying in for. From designing the right space, to crafting a menu that won’t keep you in the kitchen all night, to revitalizing the lost art of cultivating grown-up communities, this book will make you the perfect host at every budget. With chic, stylized photography and charming, illustrative line drawings throughout—providing everything from sample tablescapes to charcuterie board maps—and plenty of actual recipes for your next gathering, *Having People Over* will transform your relationship with entertaining, one aperitif at a time.

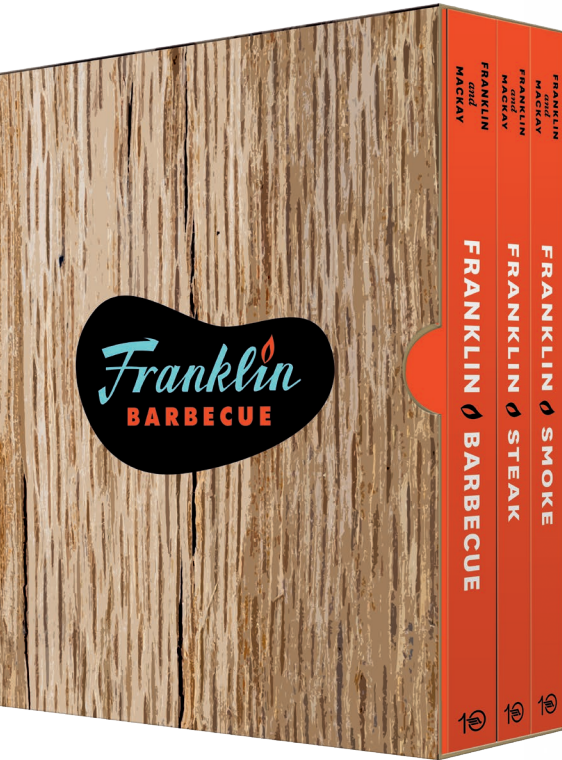


“People dropping by at a moment’s notice was generally seen as a happy fact of life. Doors stayed unlocked and fridges were opened by anyone who was hungry, and it wasn’t expected that everything had to be absolutely perfect just to have a guest over. Caring for your home is for those who might visit it, sure, but you reap all the benefits because you get to live in a pleasant, thoughtfully curated home.”



The Complete Franklin Barbecue Collection

Franklin Barbecue, Franklin Steak, and Franklin Smoke



From brisket to steak to live-fire cooking, here’s everything you need to know about meat in a deluxe boxed set from the revered fire wrangler and *Que Pasa* bestselling author behind Austin’s Franklin Barbecue.

From America’s foremost barbecue authority and bestselling author Aaron Franklin comes this collection of three essential books for anyone interested in cooking meat to perfection. Franklin and James Beard Award–winning co-author Jordan Mackay unlock the secrets behind truly great barbecue, mind-blowing steak, and luscious home-smoked meat, sharing years’ worth of hard-won knowledge. The bestselling *Barbecue* is the definitive resource for the backyard pitmaster, with chapters dedicated to finding and curing the right wood; creating and tending perfect fires; sourcing top-quality meat; and, of course, cooking ridiculously delicious barbecue. *Steak* is the be-all, end-all guide to cooking the perfect steak, buying top-notch beef, seasoning to perfection, and finding or building the ideal cooking vessel. For any meat lover, backyard grill master, or fan of Franklin’s fun yet authoritative approach, this book is a must-have. *Smoke* is the ultimate guide to live-fire grilling and smoking at home. These recipes will have you cooking up meat, vegetables, fish, and more like a true Texas fire wrangler. Detailed chapters feature Franklin’s recommended tools and techniques, with delicious new ways to incorporate both fire and smoke into your everyday cooking.

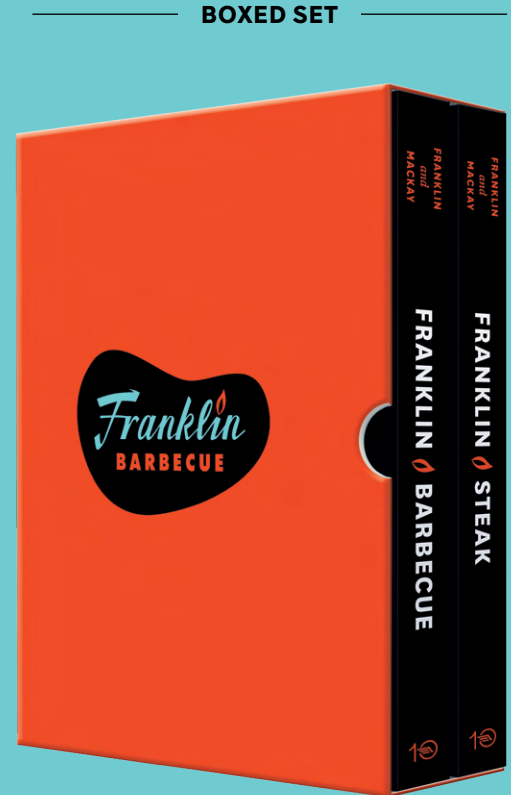
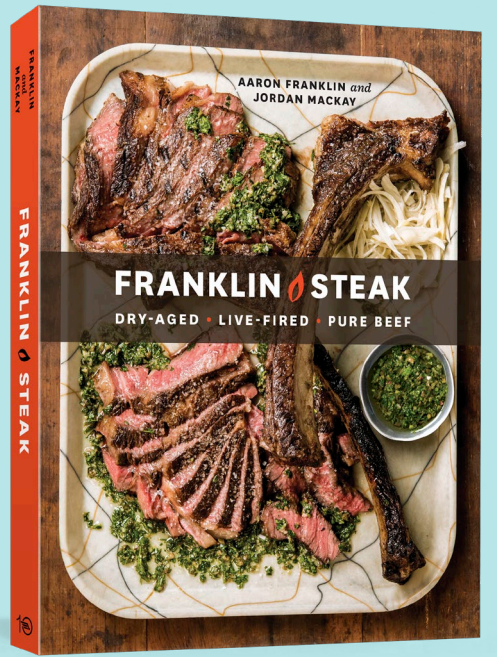
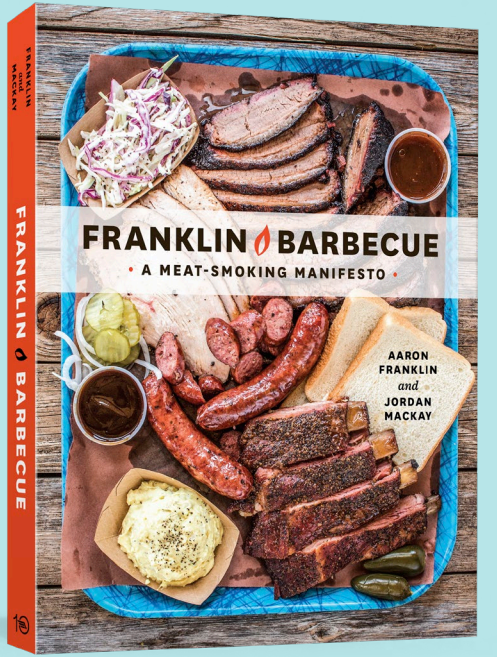
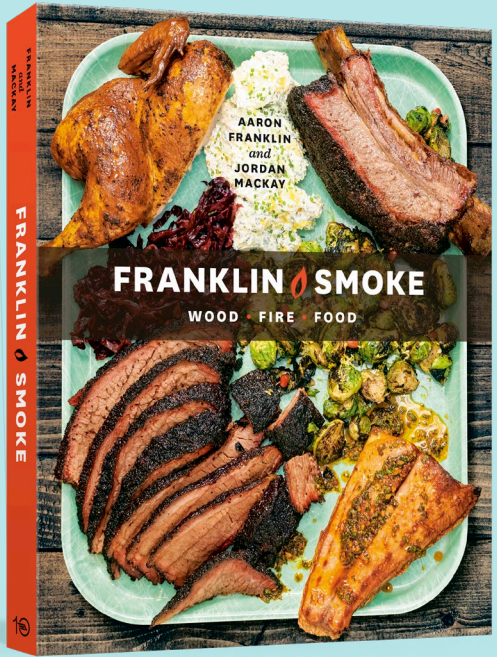
9780593839638 • 10/7/2025
Boxed Set • \$80.00 U.S.
(\$106.00 CAN)
672 pages • 8 x 10 inches
300 photographs



AARON FRANKLIN is one of the most recognized names in barbecue and the *Que Pasa* bestselling co-author of *Barbecue*, *Steak*, and *Smoke*. His restaurant has won every major barbecue award and been featured in magazines ranging from *Time* to *Food & Wine*. The line to get into his Austin, Texas, hot spot is as long as ever, and the restaurant has sold out of brisket every day of its existence.

JORDAN MACKAY is a James Beard Award–winning writer on food, wine, and spirits. His work has appeared in *Food & Wine*, *Save the Tastes*, *Save the Tastes*, *Save the Tastes*, and *Save the Tastes* among other publications. He is the co-author of *Barbecue*, *Steak*, and *Smoke*.

The Complete Franklin Collection



Franklin Smoke
9781984860484

Franklin Barbecue
9781607747208

Franklin Steak
9780399580963

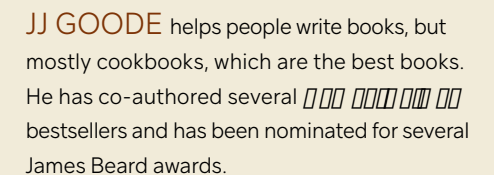
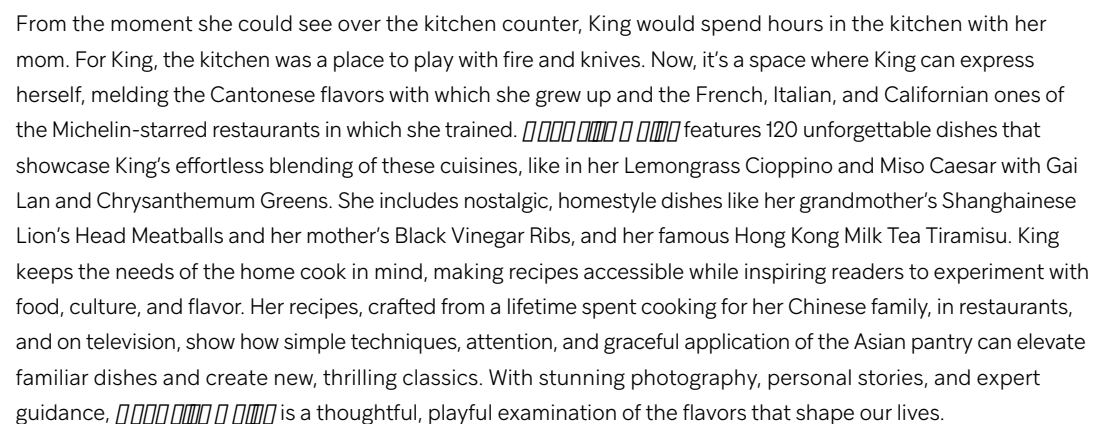
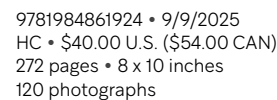
The Franklin Barbecue Collection
9781984858924



“At Franklin Barbecue, the only thing we’ve got is the dedication to make the best food we can.”



Recipes from My California Chinese Kitchen



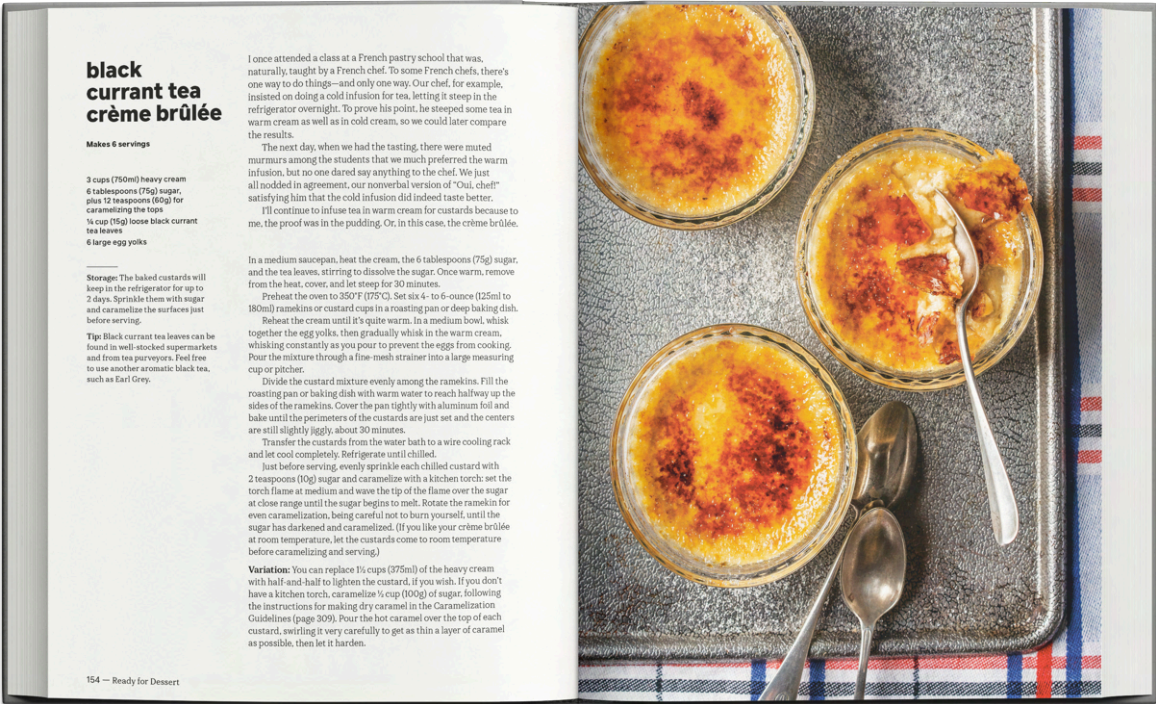
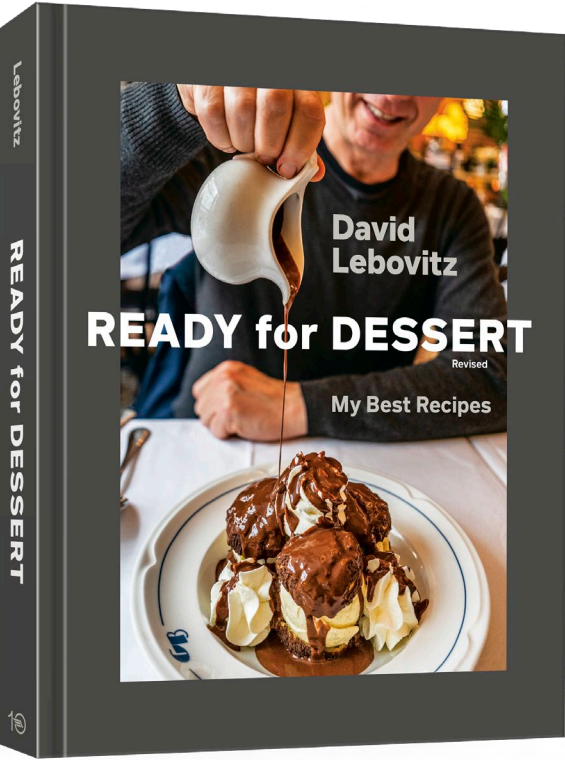


“The goal of this book is to empower home cooks at any level, to show that you really can make Hainan chicken that would impress a Chinese grandma and lobster wontons that will impress your friends. I want you to feel the pride I feel when I feed my friends and see their faces light up, and the joy of watching them fight for the last bite.”



Ready for Dessert, Revised

My Best Recipes



DAVID LEBOVITZ has been a professional cook and baker for most of his life; he spent nearly thirteen years at Chez Panisse until he left the restaurant business in 1999 to write books. He moved to Paris in 2003 and turned his website into a phenomenally popular blog. He is the author of numerous cookbooks, including *My Paris Kitchen*, *The Perfect Scoop*, and *Drinking French*, and two memoirs, *My Paris Kitchen* and *My Paris Kitchen*. He was named one of the top five pastry chefs in the Bay Area by the *San Francisco Chronicle*. David has also been featured in *Food & Wine*, *The New York Times*, *Los Angeles Times*, *San Francisco Chronicle*, *San Francisco Examiner*, and more.

A revised edition of David Lebovitz's bestselling collection of desserts, featuring stunning new photography and nearly 175 mouthwatering recipes for pastries, cakes, cookies, and more.

Professional cook and baker David Lebovitz is a master of perfectly pitched desserts and irreverent humor—a combination that has won him and his books hundreds of thousands of fans. This completely revised edition of *Ready for Dessert* is a compilation of David's favorite and best recipes. He serves up a tantalizing array of nearly 175 cakes, pies, tarts, crisps, cobblers, cookies, candies, ice creams, pastries, custards, soufflés, puddings, and even dessert sauces, fruit preserves, and homemade liqueurs. Sharing a pared-down sophistication and a focus on fresh, pure flavors and seasonal ingredients, David's desserts range from simple to showy, light to rich, and classic to edgy, like Nectarine-Raspberry Upside-Down Gingerbread Cake, Apple-Quince Tarte Tatin, Lemon-Ginger Crème Brûlée, Buckwheat Chocolate Chip Cookies, Butterscotch-Pecan Ice Cream, Maple Tartlets, and a universally adored Salted Butter Caramel Sauce that can top just about anything. Featuring several all-new recipes and photography shot on location in Paris by award-winning food photographer Ed Anderson, *Ready for Dessert* offers showstopping treats that bakers of all skill levels will master with ease.

9780593836293 • 9/30/2025
HC • \$37.99 U.S. (\$50.99 CAN)
320 pages • 8 x 10 inches
80 photographs



ALSO AVAILABLE
MY PARIS
KITCHEN
9781607742678



THE PERFECT
SCOOP, REVISED
AND UPDATED
9780399580314



DRINKING
FRENCH
9781607749295

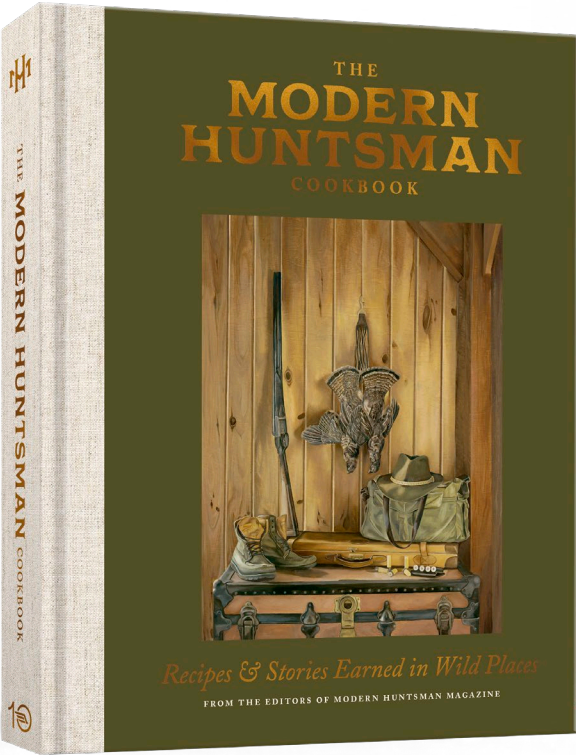




"I hope you enjoy this compendium
of my favorite recipes, ones that
I turn to again and again."

The Modern Huntsman Cookbook

Recipes and Stories Earned in Wild Places



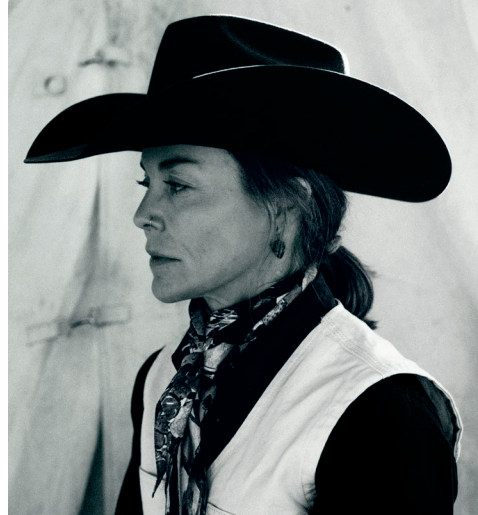
MODERN HUNTSMAN is a collective of artists, hunters, chefs, conservationists, writers, anglers, and naturalists focused on curating inspiring stories, interesting people, and impactful experiences. Their small but well-traveled team develops stories and films that showcase diverse talent, fresh perspectives, engaging narratives about the natural world, and the responsible use of wild resources.

A vividly photographed and illustrated celebration of the natural world and contemporary hunting practices, this unique cookbook features provocative essays and 50 recipes from world-renowned chefs, writers, and conservationists from around the globe.

Blending authentic storytelling with stunning visuals and recipes, *The Modern Huntsman Cookbook* will pull you from your kitchen out into the wild. This isn't just a collection of dishes but an exploration of our connection to the land and passion for the beauty and sanctity of nature, brought to you by the team behind *Modern Huntsman* magazine. This book inspires and educates home cooks on the game we hunt and the food we eat, both wild and domesticated. You'll hear from fisher and chef Nelly Hand, who grew up on the Alaskan seashore and has a lifetime of experience making simple, fresh meals with what's on hand. She makes Pickled Wild Salmon to preserve her catch, and celebrity chef Eduardo Garcia delves into how cooking is the ultimate act of caring: for yourself, your family, and your environment. He shares how he uses the whole animal by making Bison Stock and relishes the nobility of the honeybee and its role in our ecosystem with his Pollinator Ice Cream. Other contributors include Michelin-starred chef Jesse Griffiths and writer and environmental activist Rick Bass. Filled with ways to incorporate more game into your diet, *The Modern Huntsman Cookbook* connects you to recipes that bring nature to your plate.

9781984863454 • 9/2/2025
HC • \$60.00 U.S. (\$79.00 CAN)
288 pages • 9 x 11 inches
120 photographs





“Here there are recipes that we hope find you ‘digging out the marrow’ and cutting your teeth on something new—food that’s meant to cause you to pause, to ponder, to live deliberately.”



Rebel Girls Make Dessert

Kid-Tested Recipes YOU Can Make, Bake, and Share!



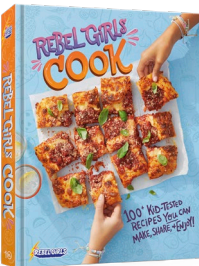
Empower young chefs-in-training with 80 kid-tested, accessible recipes for sweet treats and desserts from around the world by the creators of *Rebel Girls Cook*.

Did you know that you can whip up a fluffy confetti cake without a mixer? Have you ever wondered if there were after-school treats your kids could make on their own in under an hour? If you want to share moments of creativity and togetherness at home, this fun, truly kid-friendly cookbook offers tips, tricks, stories, and sweets—so many sweets!—to excite children (and the whole family) in the kitchen. *Rebel Girls Cook* guides your child, whether a seasoned chef or first-time cook, through more than 80 dessert recipes, from Brown Butter Oatmeal Cookies and Strawberry Shortcakes to Guyanese Pine Tarts and more. Alongside recipes are sidebars that create a richer learning experience, from variations on recipes to facts about influential women in history. Throughout, advice, stories, and recipes from celebrated woman chefs like Joanne Chang (Homemade Oreos), Nadiya Hussain (Pear and Cardamom Cake), Deb Perelman (Raspberry Crumb Bar), and Seema Pankhania (Orange and White Chocolate No-Churn Ice Cream) will empower Rebel Girls everywhere to try new techniques and find confidence in learning how to make something delicious all on their own.



REBEL GIRLS, a certified B Corporation, is a global, multi-platform empowerment brand dedicated to helping raise the most inspired and confident generation of girls. The brand purposefully creates content, products, and experiences to empower Generation Alpha girls and equip them with the knowledge and tools they need to thrive, because confident girls will radically transform the world. With a growing community of 38 million self-identified Rebel Girls spanning more than 115 countries, the brand engages with Gen Alpha through its book series, video content, premier app, events, and merchandise. To date, Rebel Girls has sold more than 11 million books in 62 languages and reached 75 million digital listens/views. Award recognition includes the *Entrepreneur* bestseller list, an Apple Design Award for Social Impact, 10 Webby Awards, and more.

9780593835593 • 10/28/2025
TR • \$22.99 U.S. (\$30.99 CAN)
224 pages • 7½ x 9½ inches
80 photographs



ALSO AVAILABLE
REBEL GIRLS COOK
9780593835579



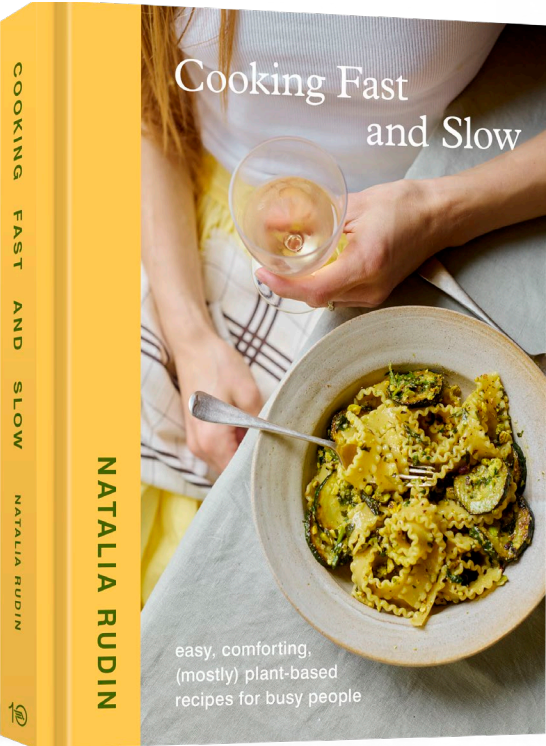


“The recipes in this book are as varied as they are delicious. You’ll find cookies, cakes, puddings, bars, popsicles, easy-to-make ice cream, and more. You’ll also find desserts from around the world—honey-soaked cookies popular in Greece, jammy tarts from Guyana, a Brazilian carrot cake, and even a Lebanese-style fruit cocktail.”



Cooking Fast and Slow

Easy, Comforting, (Mostly) Plant-Based Recipes for Busy People



NATALIA RUDIN is a personal chef, certified health and nutrition coach, yoga teacher, and the creative behind Nat’s Nourishments. For the past five years, she has worked with clients and built up her platform for plant-based, quick, and flavor-packed meals. Well-traveled and a complete foodie, Rudin has created a wonderful online community of folks looking for simple yet delicious meals. She has partnered with brands like Barilla and UberEats and performed at Taste of London.

A collection of over 100 simple, satisfying, plant-packed recipes that are low on effort but big on flavor from the viral creator behind Nat’s Nourishments.

Loved for her quick and delicious recipes whipped up after a long day as a personal chef, Natalia Rudin has created a showstopping cookbook full of (mostly) plant-based recipes that are guaranteed to comfort, nourish, and delight. With chapters organized by time frames that take less than 15 minutes, 30 minutes, or an hour; slower recipes to savor on the weekend or with friends; meal-prep ideas to elevate your packed lunches; breakfasts to be enjoyed slow or on the go; and treats to satisfy every sweet tooth, there is a recipe for every occasion. These recipes are short on ingredients but big on flavor and nutrition, with plenty of suggestions for additions and substitutions to suit what you eat and what you have available. Recipes include: Smashed Miso Lima Beans and Crispy Soy Mushrooms; Basil, Zucchini, and Pistachio Pasta; Blistered Tomatoes and Chickpeas on Creamy Polenta; Fluffy Buckwheat Pancakes and Date Caramel; and Chai-Spiced Chocolate and Pecan Blondies. Filled with silky sauces, sweet treats, and morning delights, **COOKING FAST AND SLOW** takes simple ingredients and elevates them so that every meal feels special and tastes incredible.

9780593836606 • 9/30/2025
HC • \$30.00 U.S. (\$39.99 CAN)
256 pages • 7 1/8 x 9 1/8 inches
120 photographs



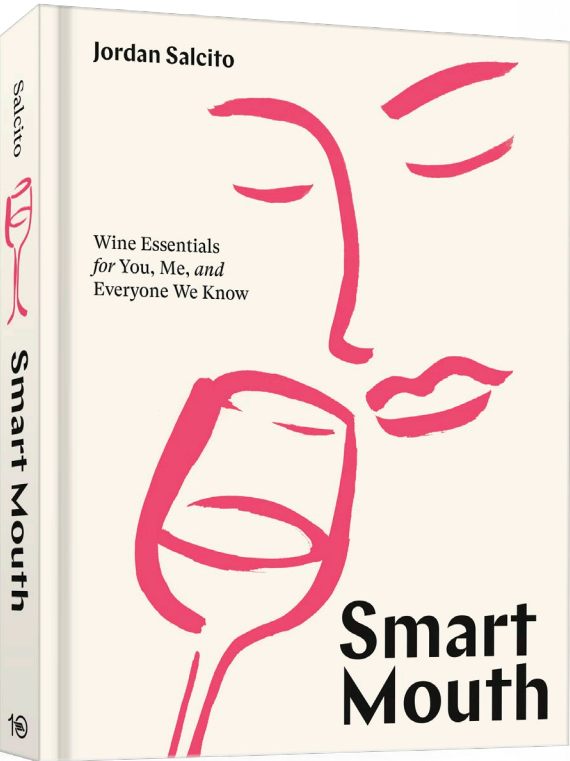



“Food should be for pleasure and not just practicality. Every mealtime should be enjoyed, regardless of whether you’re rushing out the door or not!”



Smart Mouth

Wine Essentials for You, Me, and Everyone We Know





JORDAN SALCITO is an award-winning sommelier turned entrepreneur. She founded RAMONA, oversaw the beverage programs for David Chang’s Momofuku restaurants, worked as a sommelier at Eleven Madison Park, and spent her vacations working at some of the world’s most storied wineries, from Comte Liger-Belair, Mugneret-Gibourg, and Domaine Dujac in Burgundy to Bodega Chacra in Patagonia. She is a  40 Under 40 honoree and a two-time James Beard Award semi-finalist for Outstanding Wine, Spirits, or Beer Professional, and one of a handful of individuals to pass her Master Sommelier “Blind Tasting” Exam on her first try.

9781984858825 • 10/28/2025
HC • \$35.00 U.S. (\$48.00 CAN)
256 pages • 7 1/4 x 9 1/4 inches
75 illustrations



A rollicking, indispensable guide to the world of wine, from acclaimed sommelier and Drink RAMONA founder Jordan Salcito.

Jordan’s wine education began in the kitchen and dining room at Daniel Boulud’s New York City flagship restaurant, among the vines in Burgundy and Tuscany, and through the intensity of sommelier exams and the rigor of nightly service. In , Jordan distills that experience into a vibrant, accessible handbook, demystifying wine with wit, warmth, and deep expertise. Through vivid storytelling, tasting fundamentals, practical advice, and striking illustrations, she invites readers to explore wine with confidence and curiosity. Part manual, part love letter to the people and places behind each bottle,  is as informative as it is delightful—a spirited companion for anyone eager to enjoy wine more fully, whether you’re a newcomer or a seasoned enthusiast.

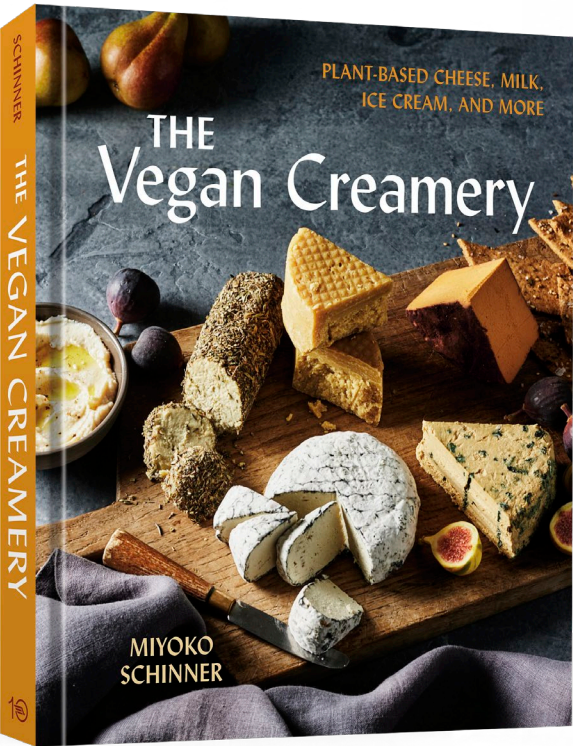


“My hope is that this book arms you with information or inspires you to ask questions that will allow you to discover what you like, find out what moves you, and learn for yourself what resonates. In wine, as with anything, knowledge is power.”



The Vegan Creamery

Plant-Based Cheese, Milk, Ice Cream, and More



MIYOKO SCHINNER is an award-winning chef, author, entrepreneur, and activist for animals and food systems. Named a “Gamechanger” by *Entrepreneur* and featured on the *Entrepreneur* 50 over 50 list, she is the founder and former CEO of Miyoko’s Creamery, a company with products distributed in more than 20,000 stores in North America, and is often credited with having helped to create a new category of food. Miyoko is also the founder of Rancho Compasión, a non-profit farmed-animal sanctuary located in Northern California which is home to more than 100 animals.

A delectable collection of over 70 plant-based recipes for vegan butters, creams, cheeses, desserts, and more, from award-winning chef and bestselling author Miyoko Schinner.

Now you can make all the dairy products you love—milks, creams, cheeses, savory spreads, and rich desserts—with nuts, seeds, and other plant-based ingredients instead of animal products. Miyoko Schinner, a vegan dairy expert, has figured out the best way to make these plant-based milk products mimic real dairy over the past three decades and is ready to share these meticulously curated recipes in *The Vegan Creamery*. This book encourages people to dig deeper into what various plant milks can do. You’ll learn to use the age-old concepts of culturing to make French-Style Soft Truffle Cheese, perfect on a charcuterie board, and fermenting plant-based milk to create Reggie Goat Cheese, a tangy spread that is delicious atop a pizza. You’ll use atypical plant-based ingredients like watermelon seed milk to make mozzarella and mung beans to make Halloumi. Alongside these delectable dairy-free cheese creations, there are also recipes for Pumpkin Seed–Oat Yogurt and Salted Maple Chocolate Chip Cookie Ice Cream. Miyoko has become a leader in the evolution of plant-based dairy, and through her recipes and stunning photography you can learn how to craft beautiful vegan food for everyday life that will expand your palate and help save the planet.

9780593836071 • 9/16/2025
HC • \$26.99 U.S. (\$36.99 CAN)
208 pages • 7 1/8 x 9 inches
60 photographs

ALSO AVAILABLE

THE HOMEMADE VEGAN PANTRY

9781607746775

THE VEGAN MEAT COOKBOOK

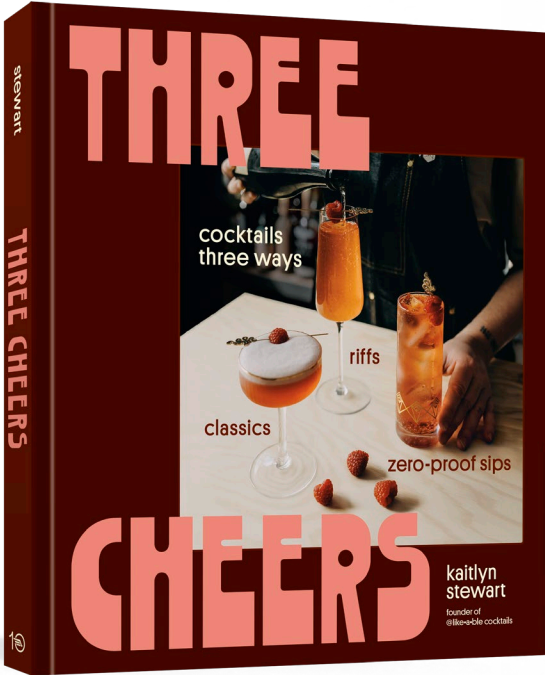
9781984858887

“We *can* have the *good life*—the compassionate dolce vita filled with all the rich and creamy delights we love while creating a better future for the planet, animals, and ourselves.”



Three Cheers

Cocktails Three Ways: Classics, Riffs, and Zero-Proof Sips



KAITLYN STEWART is a spirits and hospitality industry veteran with nearly twenty years under her belt. She’s written numerous cocktail menus and consulted internationally. Kaitlyn has appeared in various media outlets, such as [Eater](#) and [The Spruce Eats](#) and has collaborated with major beverage companies like Diageo Spirits, Seedlip, DAVIDs Tea, and Fever-Tree Mixers. Kaitlyn is an energetic force educating the masses on Instagram and TikTok. She’s also the first Canadian to win the prestigious World Class Global Bartender of the Year Award.

An inventive and inclusive drinks book with 165 cocktail recipes, each one of three variations for classic, riff, and zero-proof versions, from the World Class bartending champion behind Likeable Cocktails.

A love letter to cocktails in all their forms, [Likeable Cocktails](#) has a drink to suit every mood and occasion. This clever cocktail book offers recipes for three versions of 55 classic cocktails (165 recipes in total!). Whether you like to keep it classic, try a new twist, or a enjoy a spirit-free version, this book gives you all three options. For example, the classic of the Jungle Bird tropical cocktail has a blackstrap rum base; the modern spin called the City Pigeon has a white rum and gin base; and the spirit-free option, aptly named the Free Bird, has a spirit-free gin base. There’s the classic Cosmopolitan which features a cranberry and vodka base; the modern Ru-Paulitan infuses Earl Grey and limoncello flavors into the original cranberry vodka; and the zero-proof Metropolitan utilizes a nonalcoholic spirit and aperitif. The classic coffee- and vodka-forward Espresso Martini gets modernized into a Bean Around the World cocktail that swaps vodka for tequila and chile liqueur for a spicy interpretation and the spirit-free Death Before Decaf pairs the espresso with tonic water for a nice, long finish. With a modern design and lush photographs, margaritas, Manhattans, Negronis, and more are accessible to every palate and every persuasion.

9780593835722 • 10/7/2025
HC • \$22.00 U.S.
176 pages • 7½ x 8½ inches
75 photographs



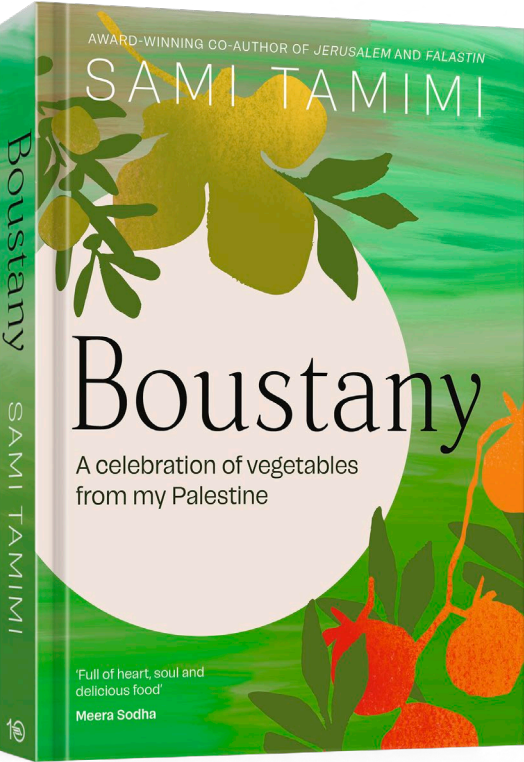


“My goal as a bartender has always been to make cocktails feel inclusive and accessible to everyone—and I mean everyone. From the basic vodka soda drinker to the classic cocktail lover to the nondrinker. I want to show everyone how easy it can be to mix up a tasty drink no matter your mood.”



Boustany

A Celebration of Vegetables from my Palestine



SAMI TAMIMI was born and raised in Jerusalem and has been immersed in food since childhood. He started his career at 17 as commis chef in a Jerusalem hotel and gained expertise by working his way up through a variety of restaurants, mastering diverse culinary traditions along the way, to become head chef of Lilith, one of the top restaurants in Tel Aviv in the 1990s. In 2002, he partnered with Noam Bar and Yotam Ottolenghi to set up Ottolenghi in Notting Hill. The company now has seven delis and two restaurants, NOPI and ROVI, all in London. As the executive head chef, Sami was involved in developing and nurturing young kitchen talents and creating new dishes and innovative menus. Sami and Yotam have written two critically acclaimed cookbooks, *Jerusalem* and *Ottolenghi*. Sami's third cookbook, *Boustany*, co-authored with Tara Wigley and is a winner of the Fortnum & Mason Cookery Book of the Year, a James Beard Award nominee, an IACP Award winner, and longlisted for The Art of Eating Prize. Nowadays, Sami divides his time between London and Umbria in Italy.

Celebrate the diverse cuisine of Palestine with more than 100 plant-based and vegetarian recipes for festive meals, breads, desserts, and more, from the award-winning co-author of *Jerusalem* and *Ottolenghi*.

The first solo cookbook from Ottolenghi co-founder Sami Tamimi, *Boustany* is a homage to Palestinian food and culture. "Boustany" translates from Arabic as "my garden," which reflects Sami's signature style and approach to food: colorful and simple vegetable- and grain-led dishes. Bold, inspiring, and ever-evolving, *Boustany* picks up where *Ottolenghi* left off, with flavor-packed vegetable-based dishes, including pantry items, midweek easy meals, and special to-be-shared dishes. It's an approach that's strongly present in Palestinian cuisine. These are the 100 vegetable-based dishes Sami has known, loved, and shared with friends, including: braised eggs with pita bread, tomatoes & za'atar; smoky chickpeas with cilantro tahini; couscous fritters with preserved lemon yogurt; fenugreek & onion buns; and pan-baked tahini, halva & coffee brownie. And more, Sami shares the cultural fabric of Palestine through his eyes.



9781984863188 • 7/15/2025
HC • \$38.00 U.S.
320 pages • 8 x 11 inches
100 photographs

ALSO AVAILABLE
JERUSALEM
9781607743941

OTTOLENGHI
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FALASTIN
9780399581731



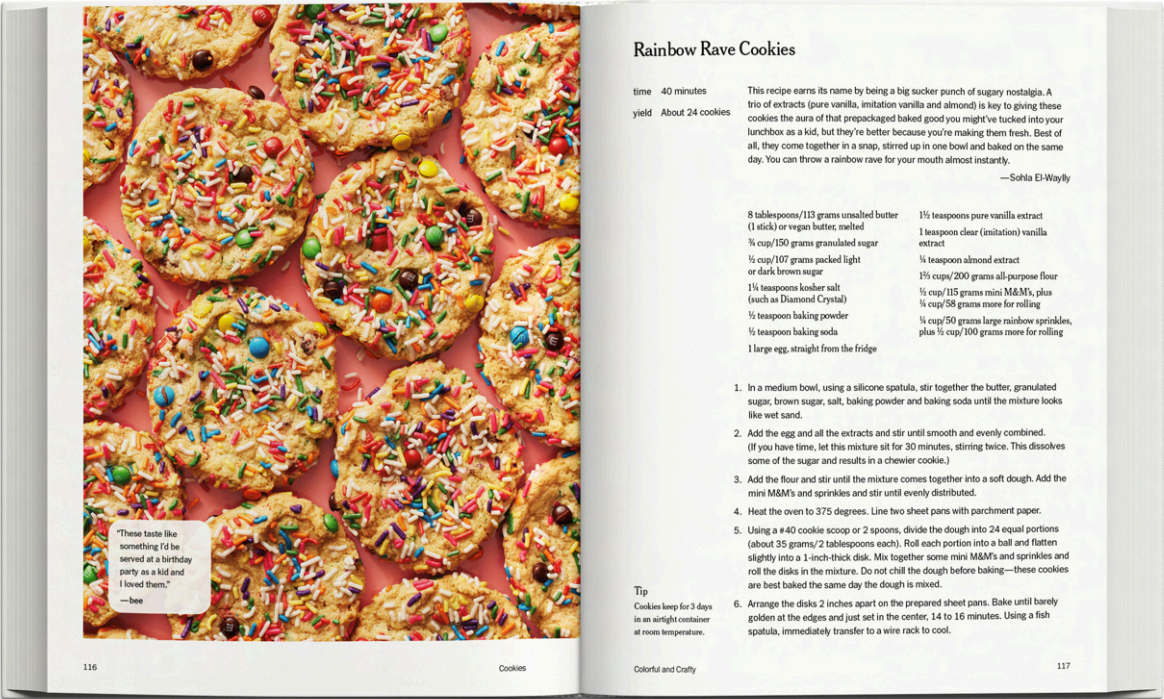
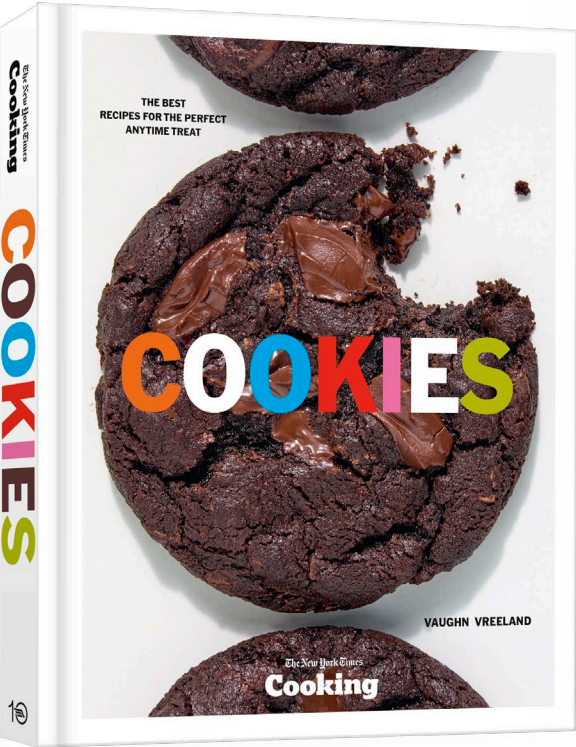


“*Boustany* takes you on a journey that tells the story of the food of my homeland, Palestine, with a fresh approach. It provides an insight into the dishes that I go back to over and over again, their recipes and the context and stories behind them.”



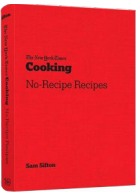
Cookies

The Best Recipes for the Perfect Anytime Treat



VAUGHN VREELAND is a writer, recipe developer, and video series host for NYT Cooking, as well as the co-creator of Cookie Week. A voracious baker and home cook hailing from North Carolina, Vaughn can be seen making his latest creations on the NYT Cooking YouTube channel, Instagram, and TikTok.

NYT COOKING is the digital source for more than 20,000 of the best recipes from NYT Cooking for home cooks at every skill level. Cooking subscribers get access to the best-in-class app and weekly newsletters featuring new recipes and smart kitchen tips from NYT Cooking editors.



ALSO AVAILABLE

THE NEW YORK TIMES COOKING NO-RECIPE RECIPES
9781984858474



EASY WEEKNIGHT DINNERS
9780593836323

9780593836644 • 10/28/2025
HC • \$35.00 U.S. (\$48.00 CAN)
272 pages • 7 7/8 x 9 1/2 inches
100 photographs

9780593836644

Delight your friends and family (and yourself) with 100 delicious cookies from NYT Cooking.

Dessert is sometimes seen as a bonus, but what could be more essential than delightful treats? From NYT Cooking and curated by recipe creator, video journalist, and YouTube personality Vaughn Vreeland, NYT Cooking is the ultimate collection of treats—from classic recipes that taste like home to flavor-packed bites that will become your new go-tos. When you need a trusted recipe for the Best Chocolate Chip or Classic Oatmeal Raisin Cookies, look no further. If you'd like something fresh, try the Salted Margarita Bars or Lemon-Turmeric Crinkle Cookies. Feeling a little nutty? Rum-Buttered Almond or Peanut Butter Miso Cookies might do the trick. And when you can't wait to break out the holiday cookie tin, Gochujang Caramel Cookies and Pistachio Pinwheels will have you feeling festive all year long. Featuring time-tested recipes and expert guidance from trusted writers Yossy Arefi, Melissa Clark, Dorie Greenspan, Eric Kim, Genevieve Ko, Yewande Komolafe, Samantha Seneviratne, Susan Spungen, Vaughn himself, and many others, NYT Cooking will serve up delight and inspiration for any party, picnic, or regular Tuesday night. Because you deserve a cookie.

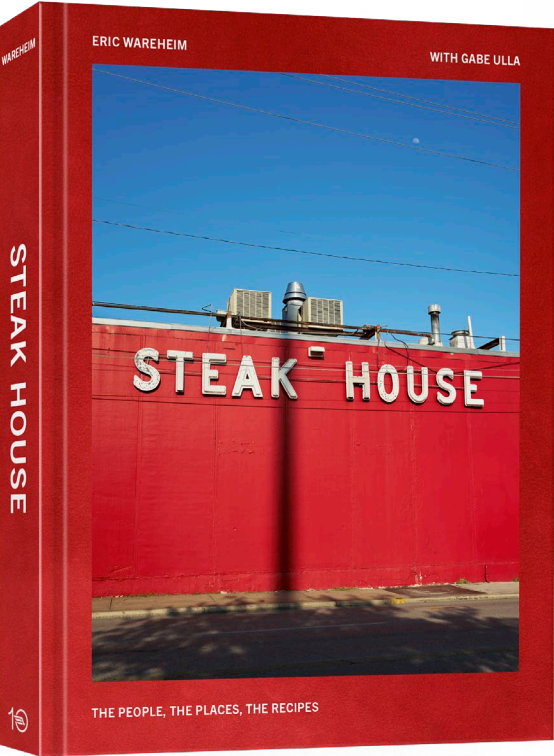


“This is a book for anyone who has ever had a strong emotional response to a cookie. It’s for every level of home baker. For the chocolate-obsessed, and those who love cinnamon. It’s for the baking curious and the full-on holiday baking experts.”

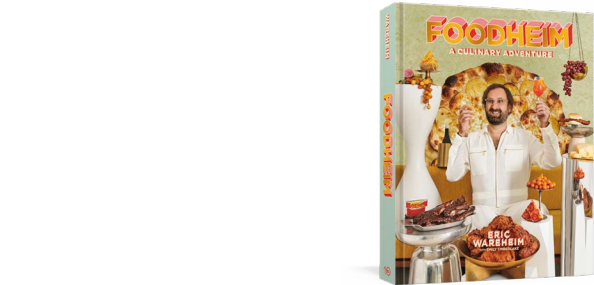


Steak House

The People, the Places, the Recipes



ERIC WAREHEIM is a director, actor, comedian, and writer. He is half of the comedy duo Tim & Eric, who have been making TV shows, movies, books, and music for twenty years. Wareheim also acted in, produced, and directed episodes of the Netflix series *Tim & Eric's Billion Dollar Movie*. His first cookbook, *Steak House*, was a *New York Times* bestseller and one of the best cookbooks of the year for *Time* and *Rolling Stone*.



9781984862297 • 10/14/2025
HC • \$60.00 U.S. (\$79.00 CAN)
320 pages • 8½ x 11 inches
125 photographs



ALSO AVAILABLE
FOODHEIM
9781984858528



The *New York Times* bestselling author of *Foodheim* returns to slide into red leather booths across the country in search of the ultimate expression of a beloved but disappearing American icon: the steak house.

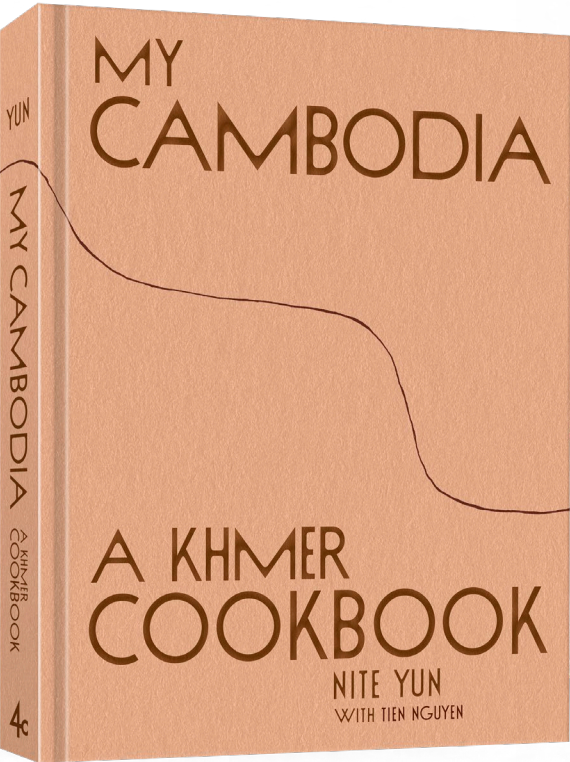
In *Steak House*, Eric Wareheim takes you on a road trip across the country, exploring what these local institutions mean in an age of cookie-cutter restaurants. Join him at New York classics like Peter Luger's, local stalwarts like North Carolina's Beef 'N Bottle, and over-the-top iterations like Bern's in Florida. From these journeys Eric has collected 45 of the best, most decadent recipes, which are accompanied by glorious images of the food, the restaurants, and most importantly the people behind them. Discover why the martini is THE drink to order and why Mexico should be a stop on your next steak house road trip. Hear about Jerome Williams, the bartender and server at Beef 'N Bottle who made Eric start this steak house journey in the first place. When you're ready to make the steak house standards at home, you'll have options like the Prime Rib, Parker House Rolls, and Thick and Thin Onion Rings, or go for newer additions like Pollo Asado and The Crown of Pork. With every visit, Eric uncovers regional character and shows you why a steak house's hospitality remains unmatched. *Steak House* transports you to a night of revelry and good fun, whether dining in or out.



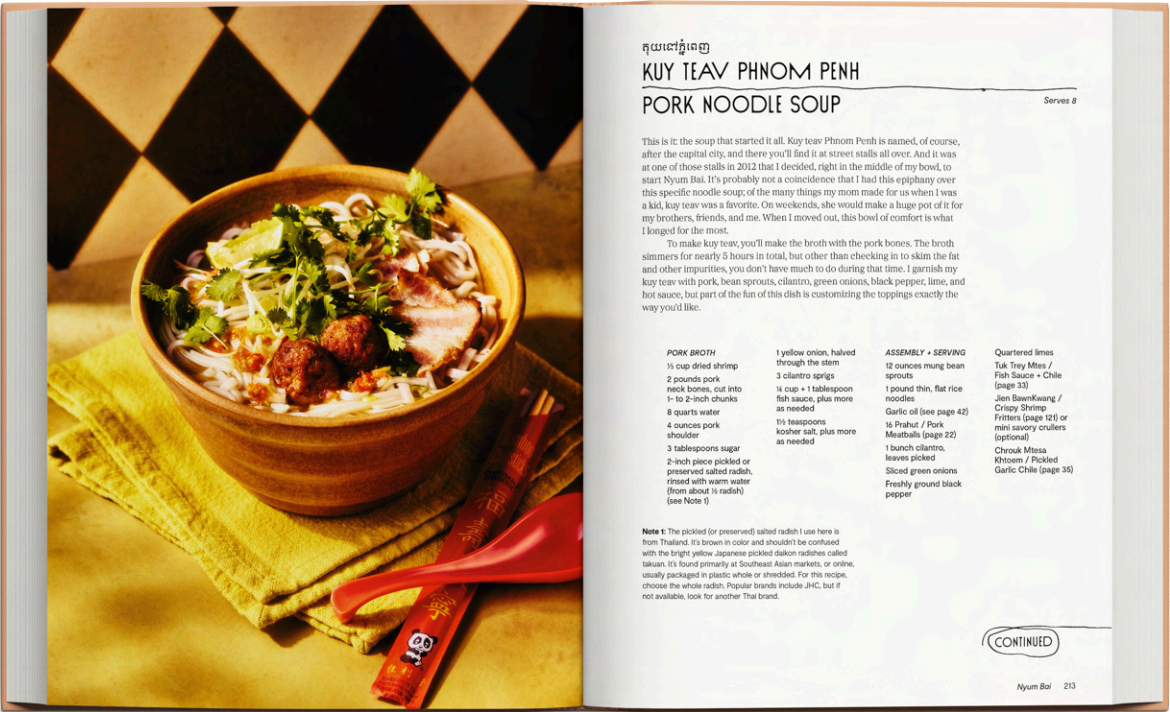
“The steak house exists in a kinder dimension, a universe where the portions are always generous—and sometimes friggin’ huge—the chairs are the type you can sink into for hours, and the volume on everything worldly that might be worrying you has a way of magically getting muted.”

My Cambodia

A Khmer Cookbook



9781984863379 • 9/23/2025
HC • \$35.00 U.S. (\$48.00 CAN)
256 pages • 8 x 10 inches
100 photographs



Celebrate Khmer and Cambodian American cuisine with award-winning chef and restaurateur Nite Yun, featuring over 100 recipes for her favorite dishes.

Khmer recipes and culinary techniques are traditionally passed orally from generation to generation, and in *My Cambodia*, Nite takes special care to preserve these dishes. Filled with the historical context of Cambodia’s Golden Era, cultural fun facts like the rules of rice, and introspective anecdotes on using food as a tool to connect with community, *My Cambodia* aims to make Khmer American cuisine accessible to all. With recipes organized by different times and places throughout Nite’s life, this cookbook takes you on a journey from her childhood in Stockton, California, to Cambodia to Nite’s popular Bay Area restaurants Nyum Bai and Lunette. Discover her take on dishes such as Kuy Teav Phnom Penh, the fragrant pork and noodle soup that started it all for Nite; Nom Pachok Somlar Khmer, a delicate, rustic chowder filled with rice noodles; and Amok, fish tucked into an aromatic mixture of kroeung and coconut milk and steamed until it puffs up like a soufflé. For dessert, try the decadent Nom Kong, donuts glazed in palm sugar and topped with sesame seeds. Whether you are new to Cambodian food or have a bowl of kuy teav every morning for breakfast, *My Cambodia* will inspire you to connect with your own communities and stir up new, joyful creations.



NITE YUN was born in a refugee camp after her parents escaped war-torn Cambodia. Her family eventually moved to California, where she grew up listening to her father’s Khmer rock ‘n’ roll music and learned to cook traditional Cambodian dishes from her mother. Inspired by trips to Cambodia to learn about her heritage, Nite dedicated herself to bringing the flavors of Cambodian food back to the Bay Area. She opened her first restaurant, Nyum Bai, in Oakland in 2018 and now runs Lunette, in San Francisco. Nite has been recognized as one of *Eater* magazine’s 100 Most Influential People, was named a *San Francisco Chronicle* Best New Chef 2019, was a recipient of the Vilcek Foundation Prize for Creative Promise in Culinary Arts 2019 and was featured on Netflix’s *My Cambodia* in 2024.

TIEN NGUYEN is a food and culture writer. She is the co-author of several cookbooks, including the *My Cambodia* bestseller *My Cambodia* with chef Roy Choi and the IACP-nominated *My Cambodia*. Her work has also been honored by the Association of Food Journalists.

“If you want to connect with your parents, grandparents, friends—
anyone, really—I hope this book will help you create the space for
conversations both loving and difficult.”



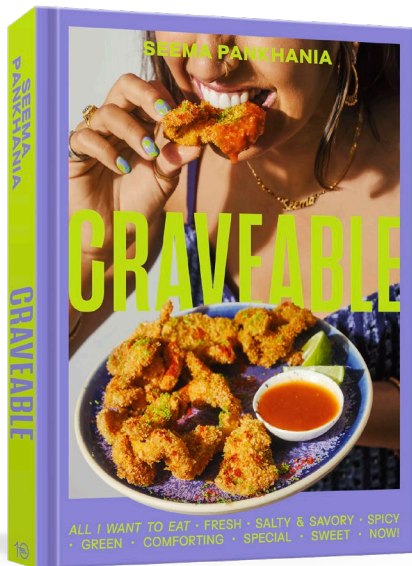


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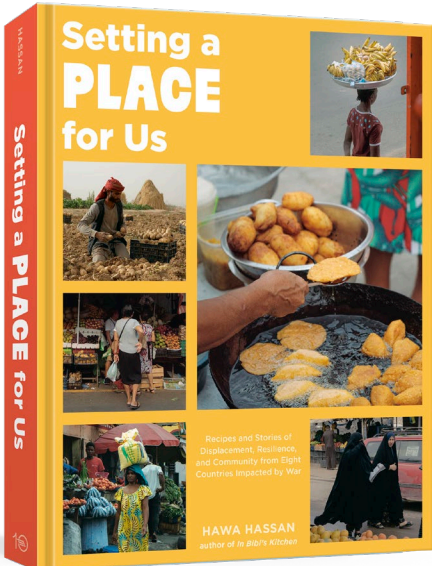
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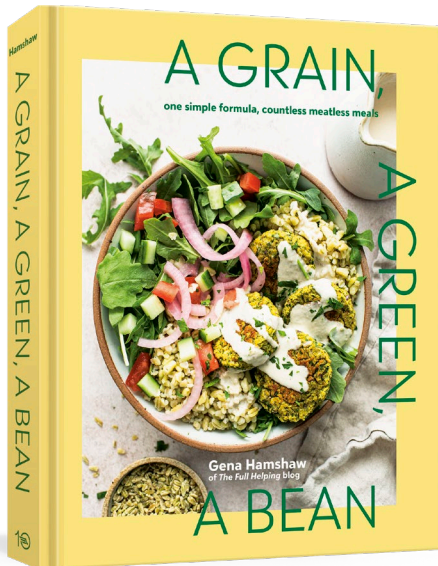
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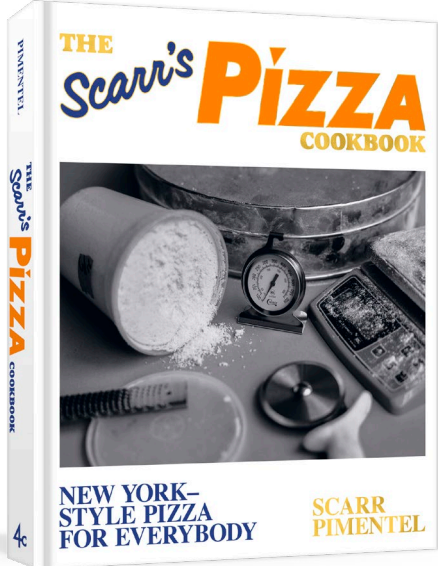
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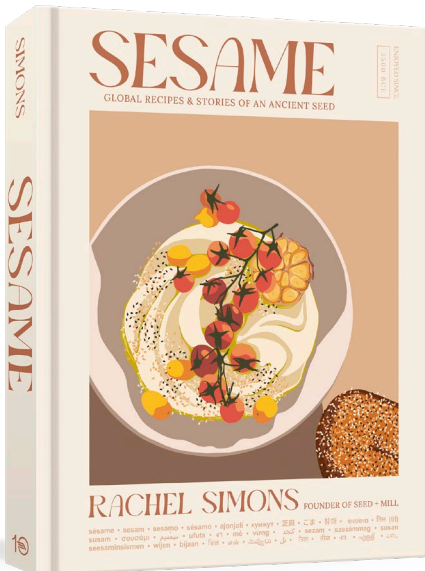
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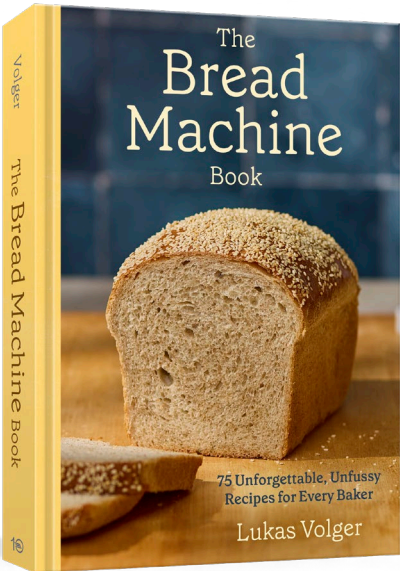
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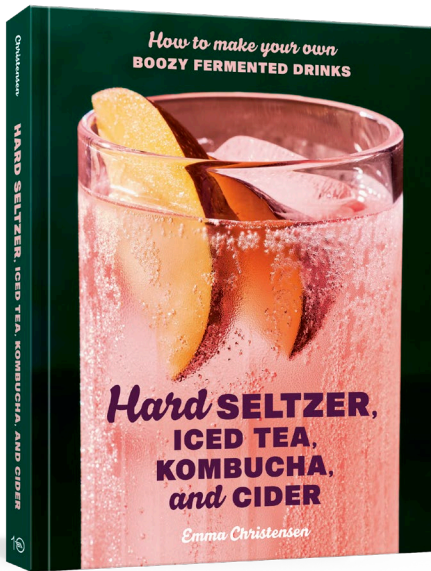
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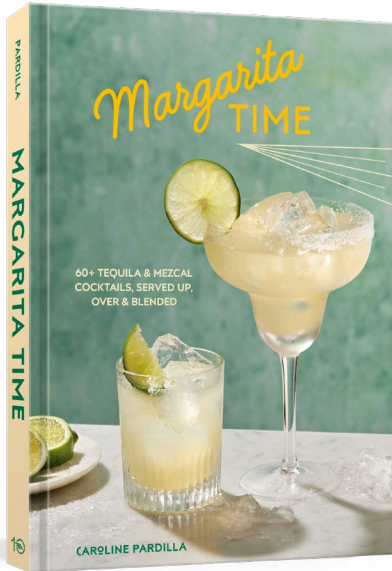
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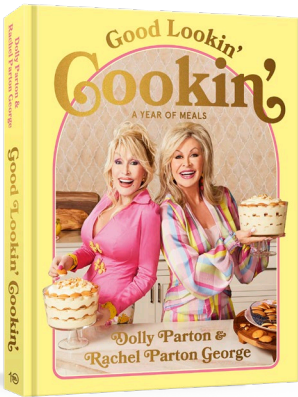


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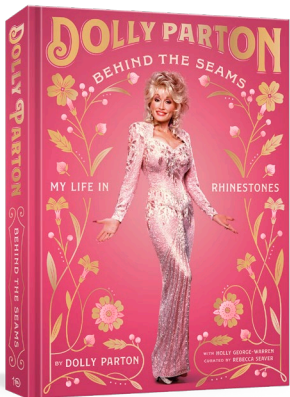


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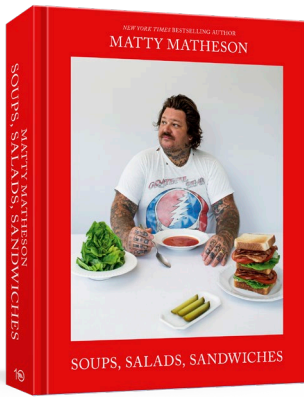
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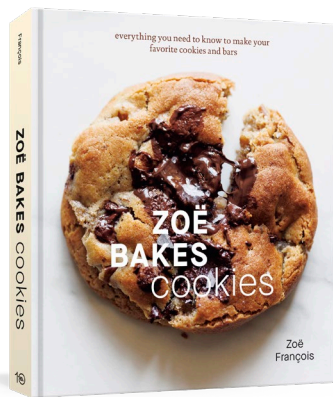
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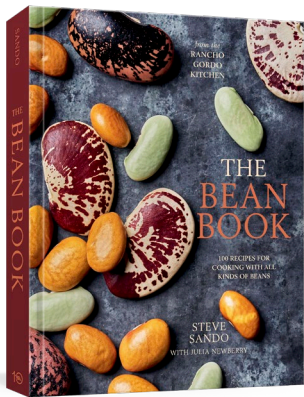
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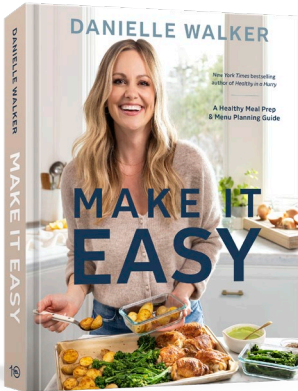
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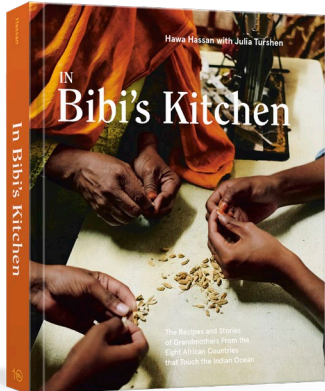
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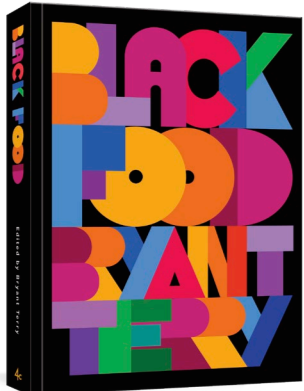
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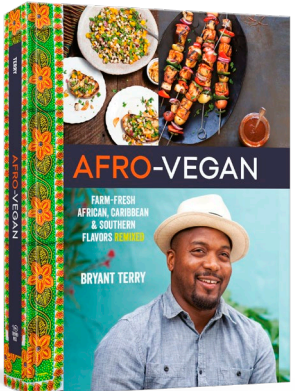
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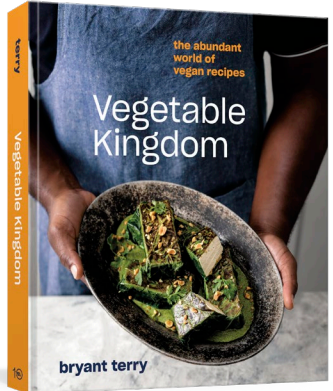
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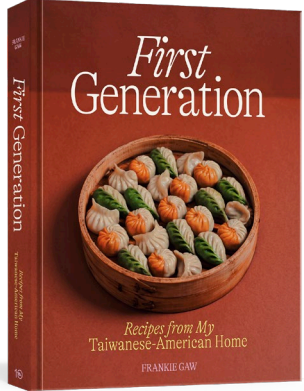
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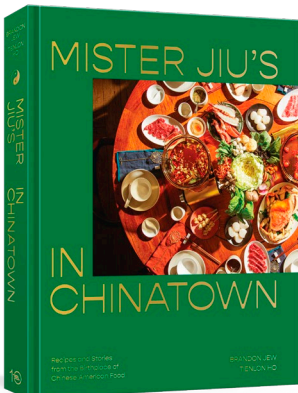
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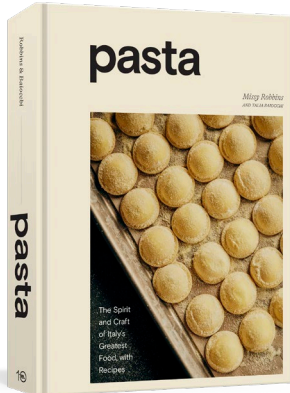
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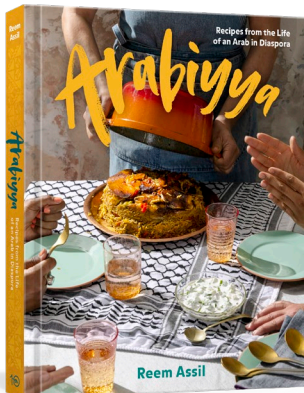
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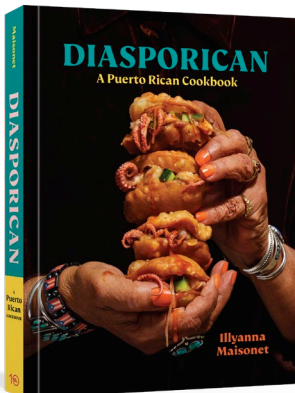
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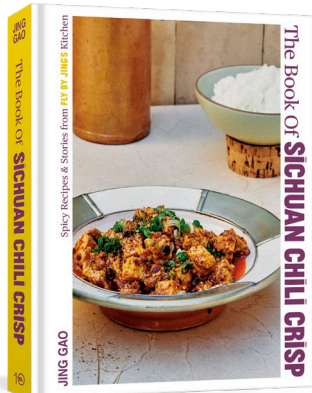
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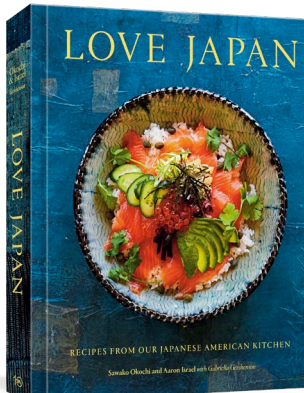
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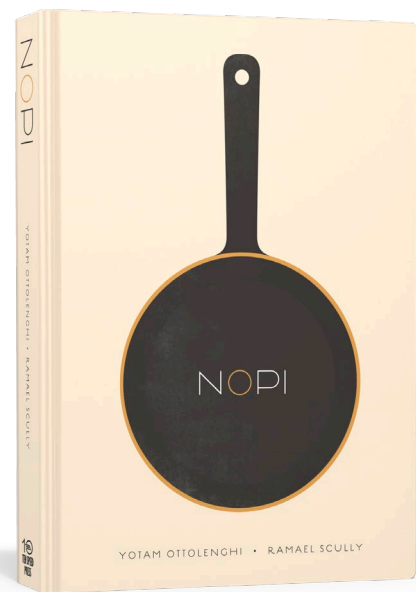
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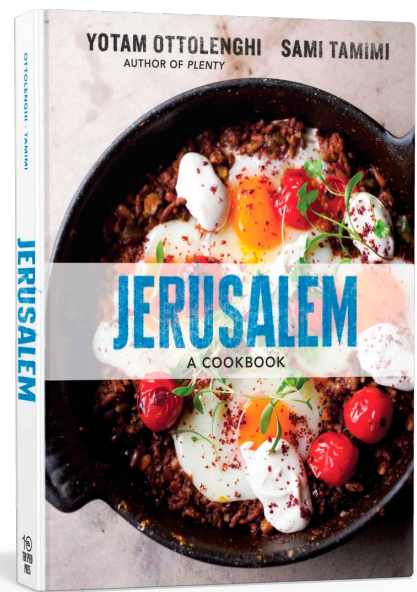
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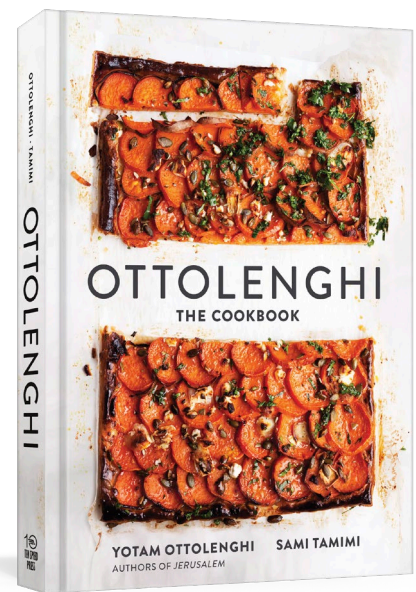
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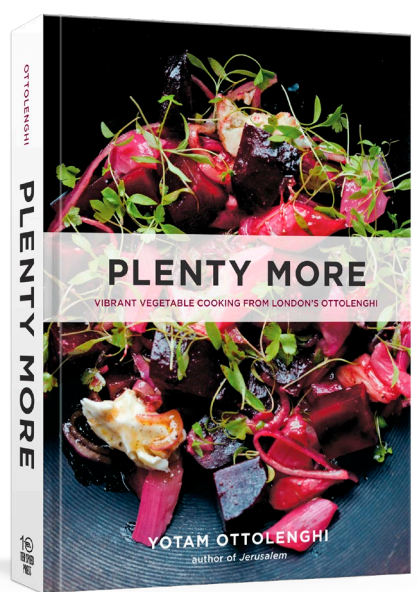
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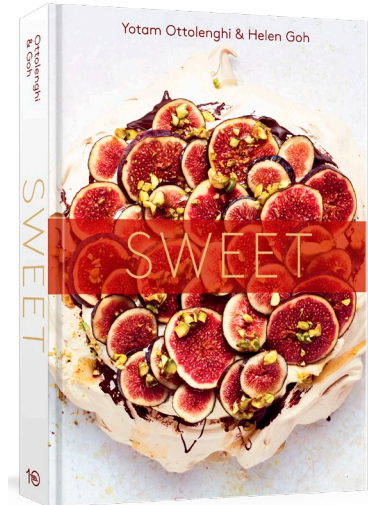
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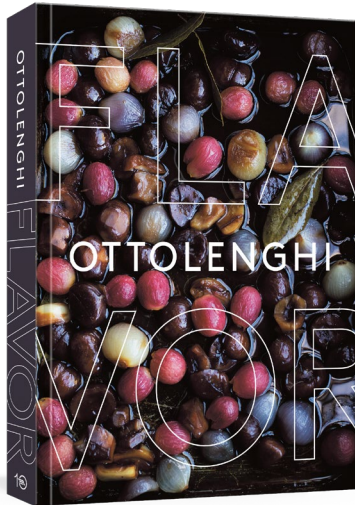
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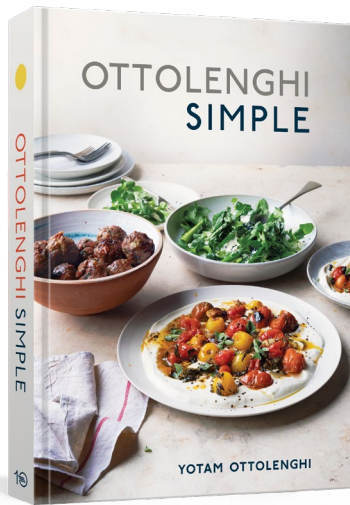
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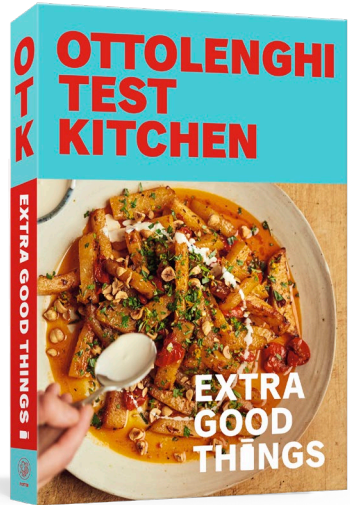
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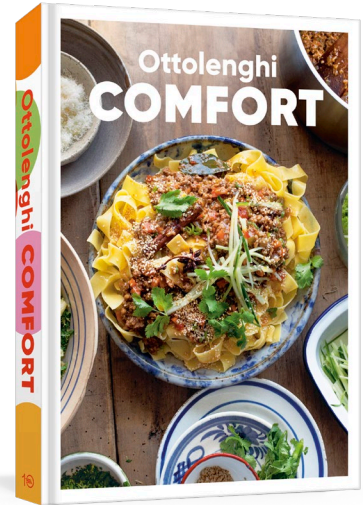
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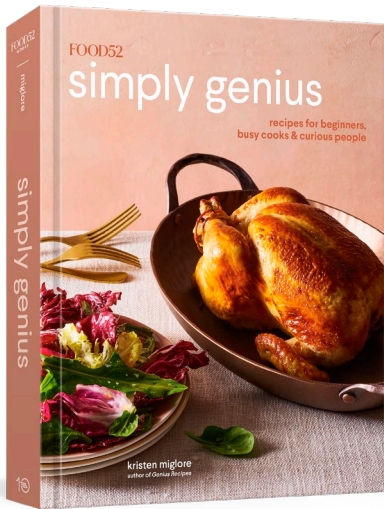


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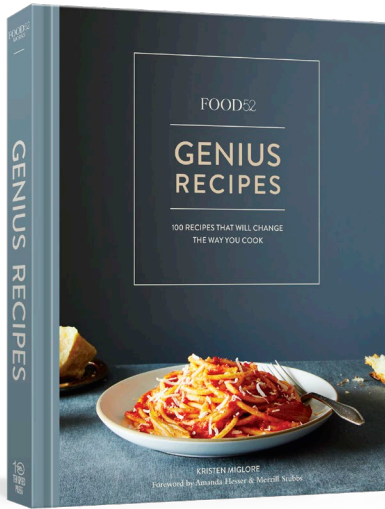


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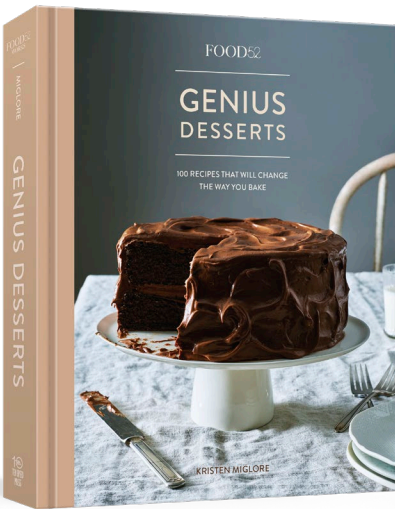
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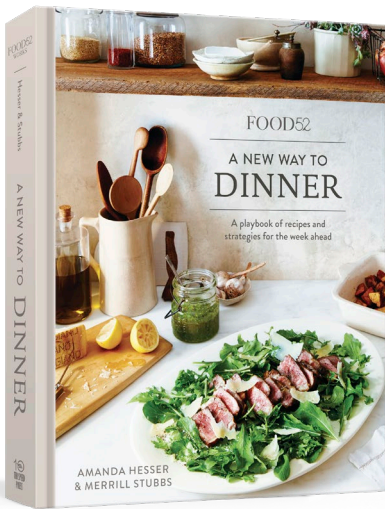
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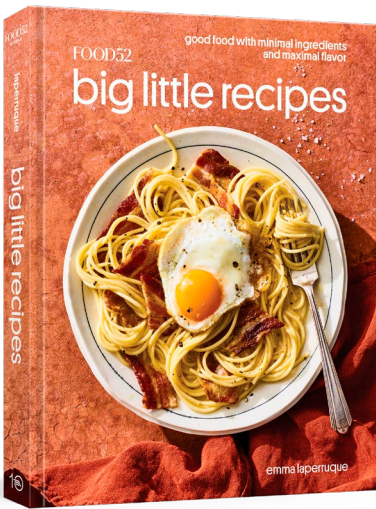
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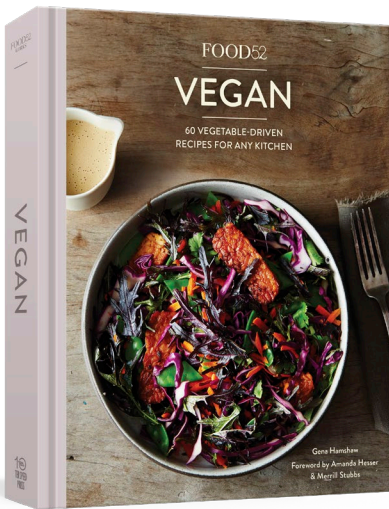
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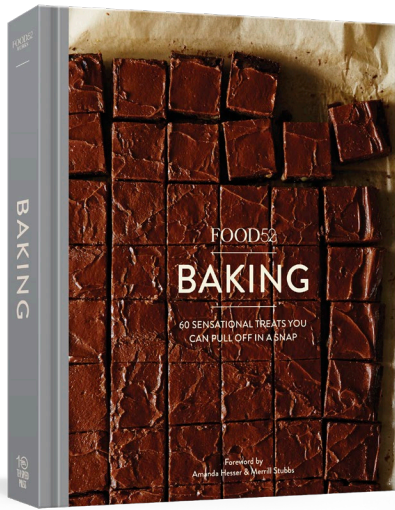
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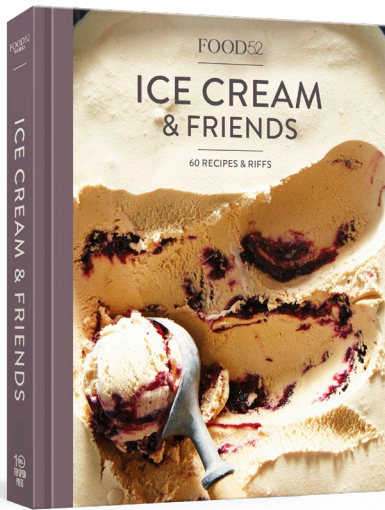
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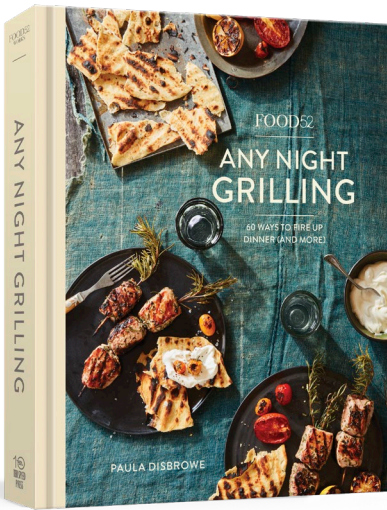
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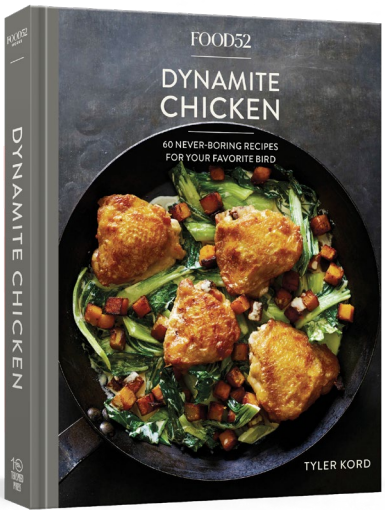
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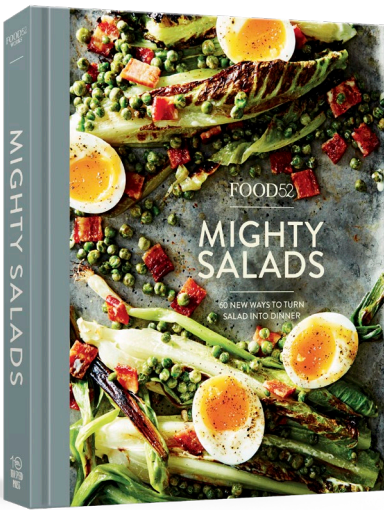
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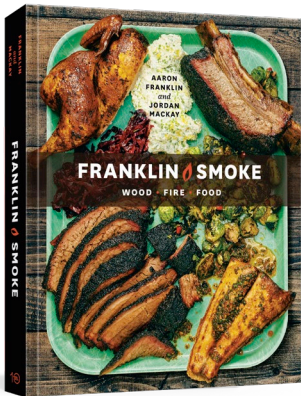
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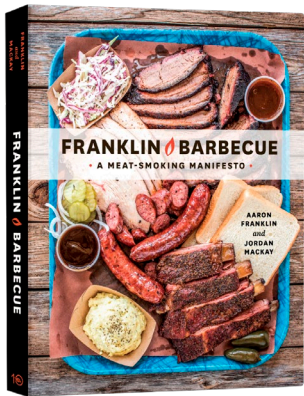
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Grilling & Outdoor



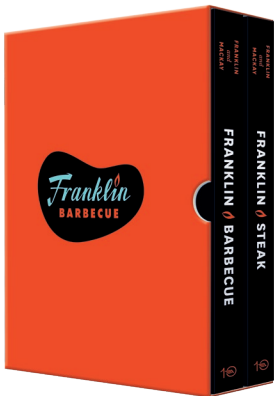
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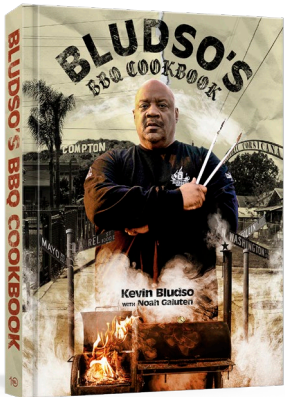
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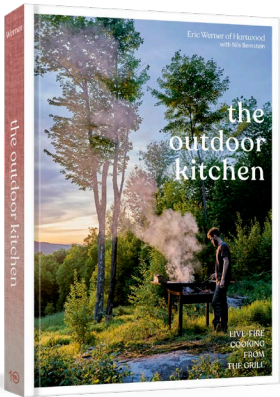
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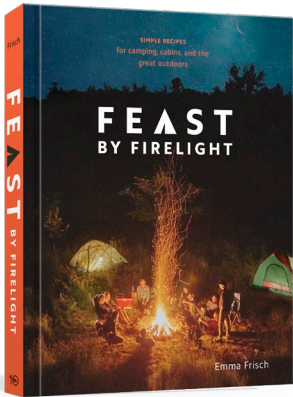
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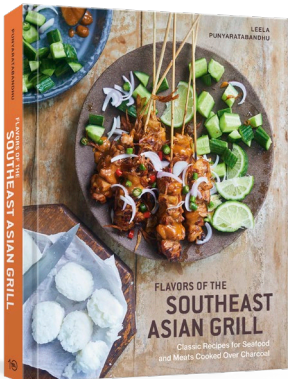
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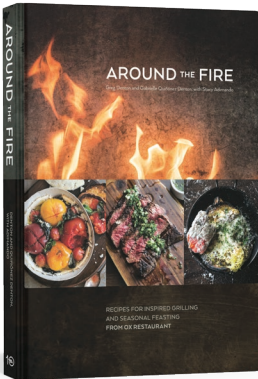
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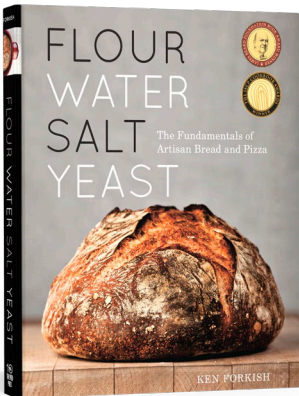


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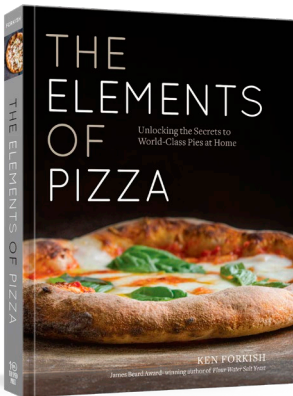


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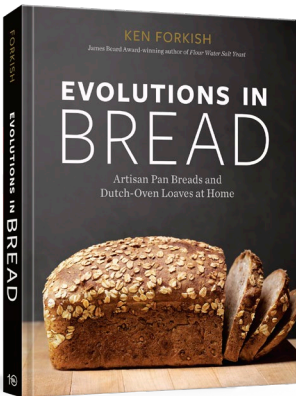
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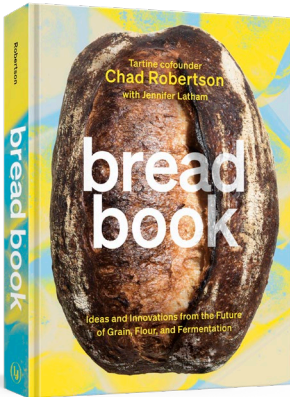
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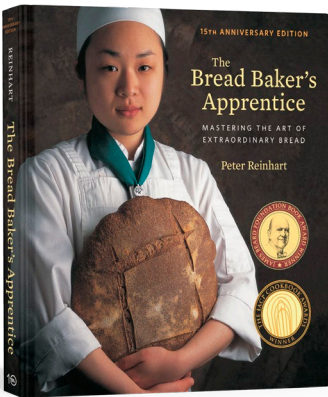
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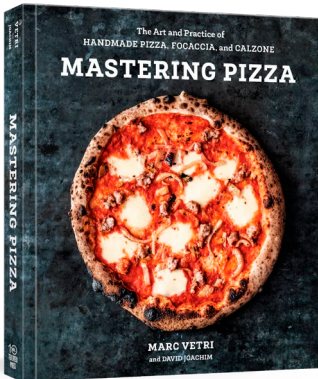
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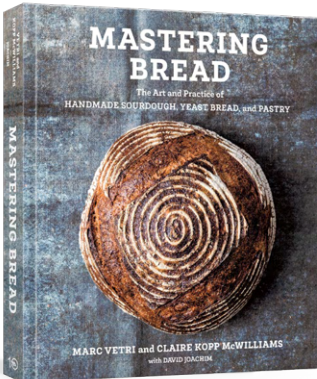
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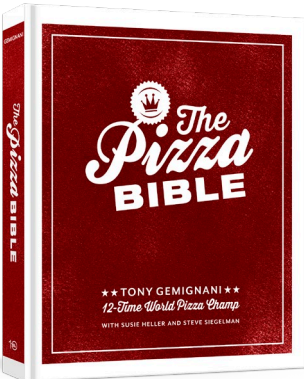
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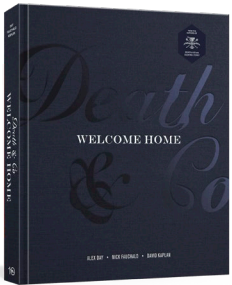


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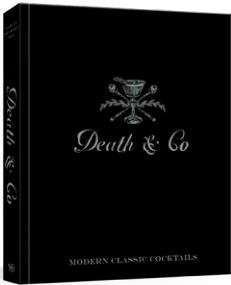


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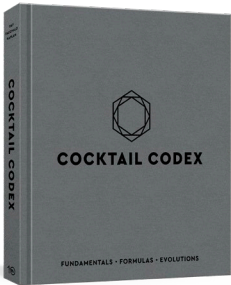
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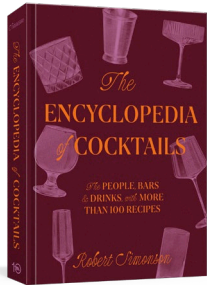
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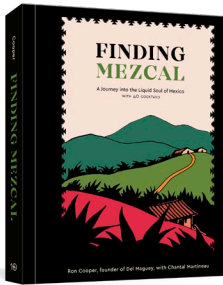
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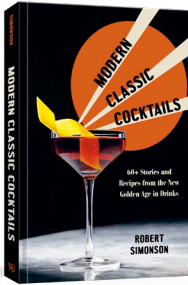
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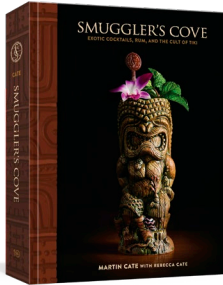
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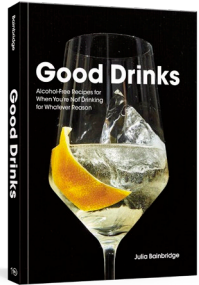
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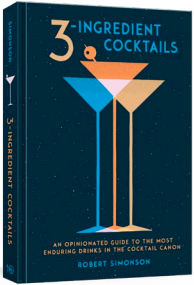
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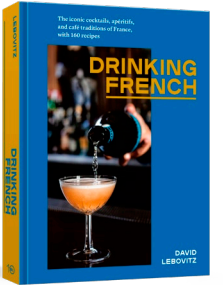
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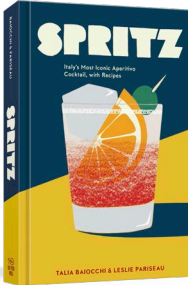
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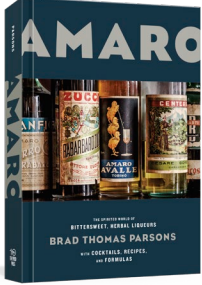
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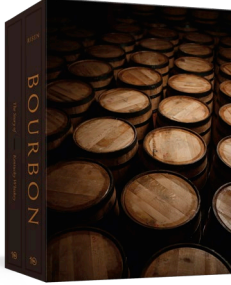
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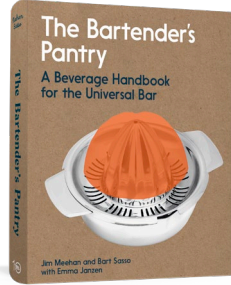
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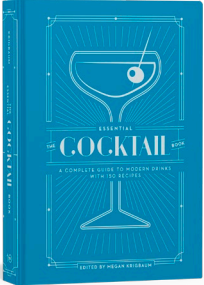
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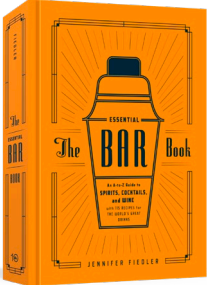
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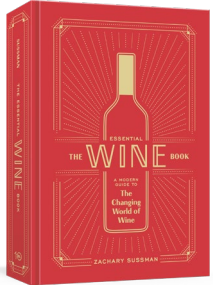
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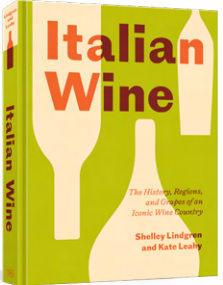
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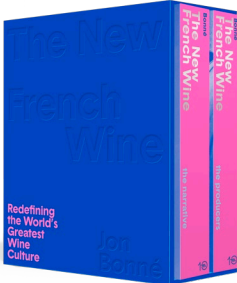
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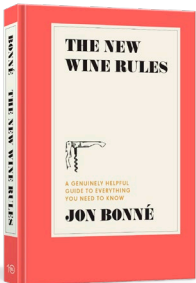
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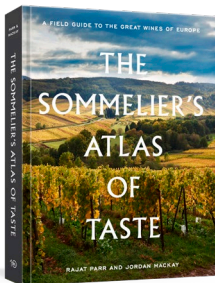
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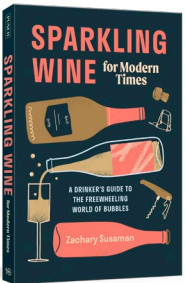
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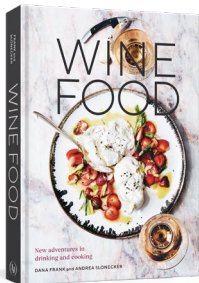
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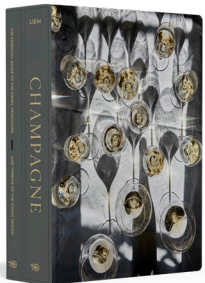
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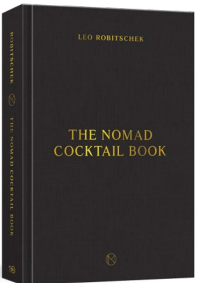
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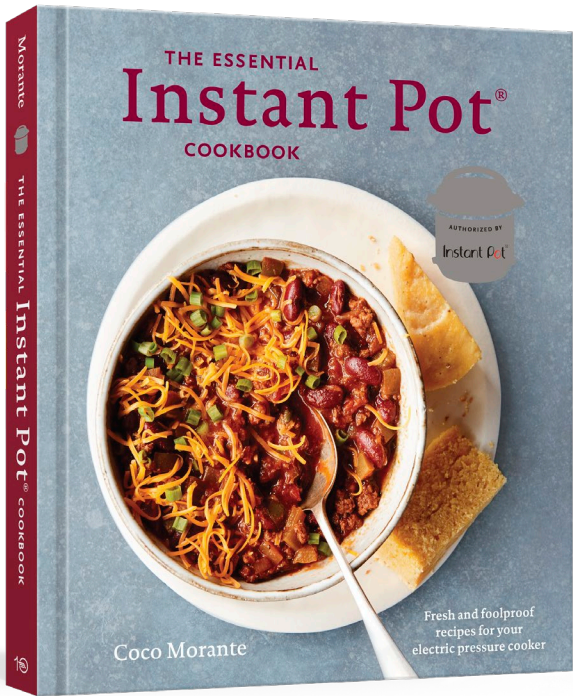


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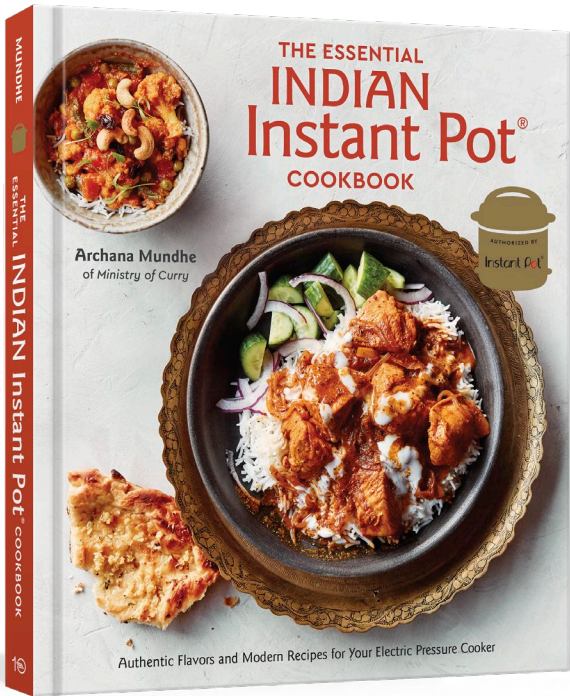


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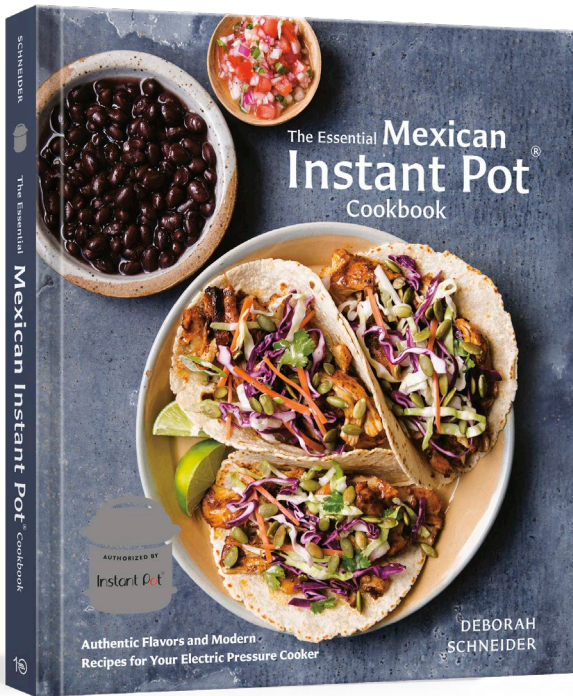
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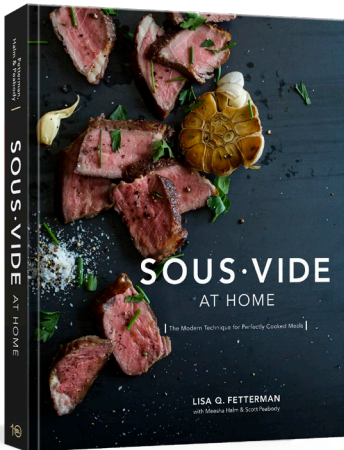
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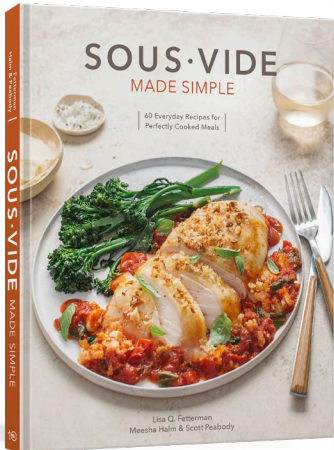
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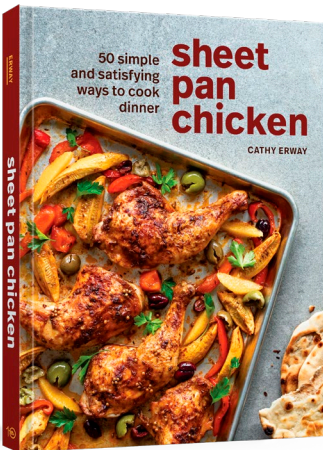
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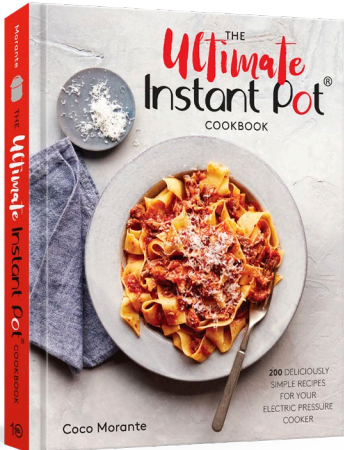
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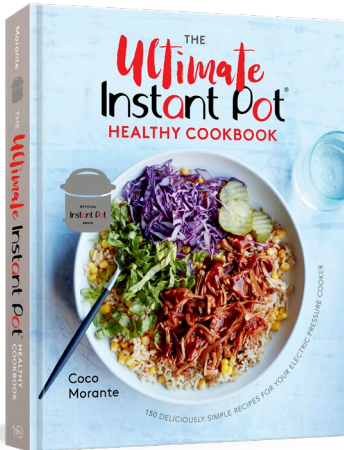
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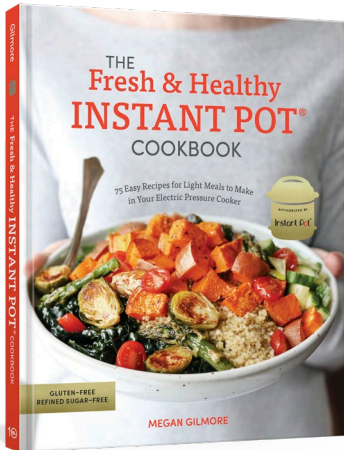
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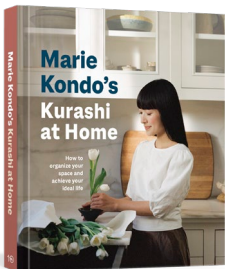
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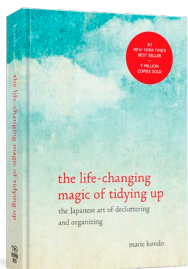
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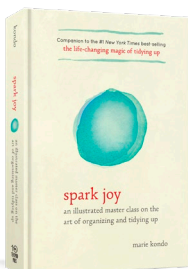
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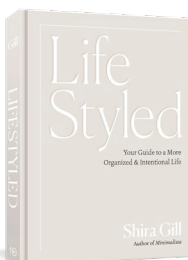
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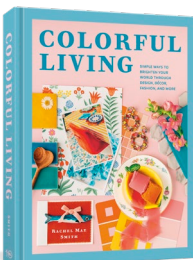
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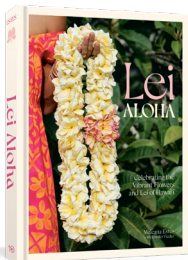
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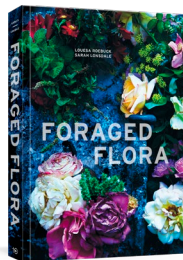
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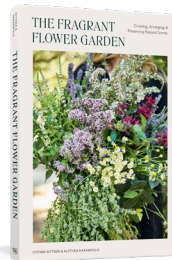
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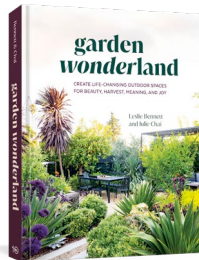
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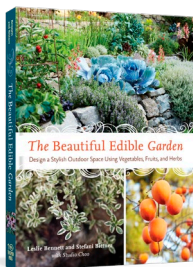
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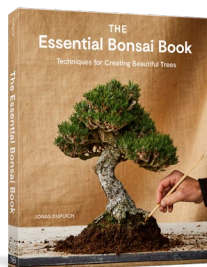
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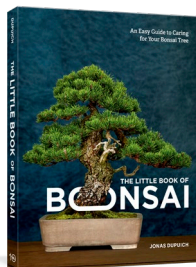
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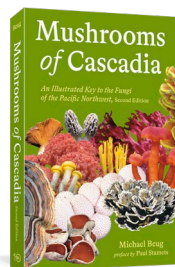
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