

SPRING 2026

FOOD & DRINK



TEN SPEED PRESS

FOOD & DRINK



Scandinavian Everyday

Vibrant, Simple Meals from Northern Europe



NICHOLE ACCETTOLA is a CIA-trained chef and the owner of Kantine, a Scandinavian-inspired restaurant located in San Francisco serving breakfast, lunch, and snacks with a gorgeous menu of pastries, porridge, and jewel-like smørrebrød sandwiches. Her café has garnered glowing reviews from media such as the *San Francisco Chronicle*, *Time Out*, and *Eater*. Nichole is also the author of the IACP award-winning *Scandinavian from Scratch*.



9780593837788 • 5/26/2026
HC • \$29.99 US (CAN \$39.99)
256 pages • 7 1/16 x 10 inches
75 photographs



ALSO AVAILABLE
SCANDINAVIAN
FROM SCRATCH
9781984861948



Explore Scandinavian cuisine through more than 75 healthy, delicious, and easy-to-make recipes for bowls, salads, soups, desserts, and more, from the IACP Award–winning chef and author of *Scandinavian from Scratch*.

Contemporary Scandinavian cooking is approachable, fresh, and simple, made with an abundance of seasonal ingredients, artisan grains, and local and sustainable meat and fish. In *Scandinavian Everyday*, the Culinary Institute of America–trained chef and owner of San Francisco’s beloved Scandinavian-inspired eatery Kantine, shares more than 75 of her favorite homemade Scandinavian dishes for early mornings to late evenings. Written with expertise and warmth, these recipes, as well as personal essays about her life in Scandinavia, invite readers into Nichole’s kitchen. Each of *Scandinavian Everyday*’s chapters presents delicious Scandinavian recipes that have been broken down into easy, comprehensive steps and adapted for the American kitchen. Recipes include: Savory 3-Grain Porridge with Kale, Mushrooms, Farmer’s Cheese; Chicken Meatballs with Tarragon Cream; Beer-Braised Lamb with Winter Vegetables and Kale Cream; and Rhubarb Cake with Custard Sauce. With a focus on hearty ingredients and simple preparations, these vibrant recipes can be made with ease any time of the day.

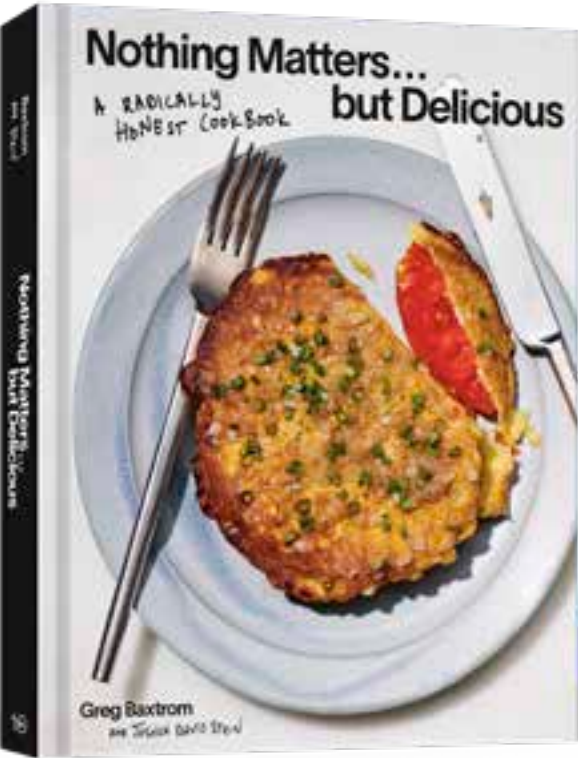


“The recipes encourage us to be mindful of the seasons, to make the most of what we have, and to find joy in the simple act of gathering.”



Nothing Matters...But Delicious

A Radically Honest Cookbook



Learn how to make restaurant-quality dishes at home with *Nothing Matters...But Delicious*, an accessible, achievable, and delicious collection of 75 recipes from the award-winning chef and owner of Olmsted, Patti Ann's, and 5 Acres.

So much of the fancy technique you see at restaurants doesn't really matter. Many tropes of fine-dining cookbook recipes—the hyperspecificity, the rigidity of the recipes—they don't matter, either. You can get the same effect with infinitely less work, it's more fun, and you might actually do it. Nothing matters but delicious, and this book shows you exactly how it is done. In *Nothing Matters...But Delicious*, award-winning chef and restaurateur Greg Baxtrom invites you into his kitchen, sharing his honest and encouraging methods for crafting exquisite home-cooked dishes with minimal effort. This is how a chef cooks when no one's watching: No-Big-Deal Roasted Beet Salad with Pickled Raspberries; An Ode to Popcorn and Its Many Variations; Heirloom Tomato Schnitzel; Super-Crunch Pork Nugs; and Sad Cookie for One. With insightful anecdotes and chefs' notes handwritten throughout, you will glean a new way of understanding kitchen processes and flavor combinations. Rich and informative, candid and irreverent, *Nothing Matters...But Delicious* will free you to rediscover the joy of cooking by letting go of traditional rules in the kitchen and out of it.



GREG BAXTROM is the chef and owner of 5 Acres in New York, New York, and was the longtime chef-owner of acclaimed restaurants Olmsted and Patti Ann's Family Restaurant and Bakery. Prior to opening Olmsted, Greg worked in some of the world's most exciting kitchens, including Alinea, Blue Hill at Stone Barns, Per Se, and Lysverket in Norway. Olmsted was named one of *Esquire's* Best New Restaurants in America; and *Bon Appétit's* 50 Best New Restaurants in America; *Food & Wine's* Restaurant of the Year; *The New York Times's* 10 Best Restaurants.

JOSHUA DAVID STEIN is an editor, author, and journalist. He is the co-author of numerous books including *My America: Recipes from a Young Black Chef*, *Notes from a Young Black Chef*, *The Nom Wah Cookbook*, *Vino: The Essential Guide to Real Italian Wine*; and *Il Buco: Stories & Recipes*, as well as many children's books about food. He regularly contributes to *Esquire*, *Men's Health*, *New York*, *Eater*, *Grub Street*, and more.

9781984863560 • 4/7/2026
HC • \$35.00 U.S. (CAN \$48.00)
224 pages • 7 3/8 x 9 1/8 inches
100 photographs + illustrations





“I’m using all the years I’ve spent cooking to take out what actually matters and share it with you. I don’t just mean technique, but really an honest evaluation of what is important in cooking and what isn’t.”



Solid Wiggles



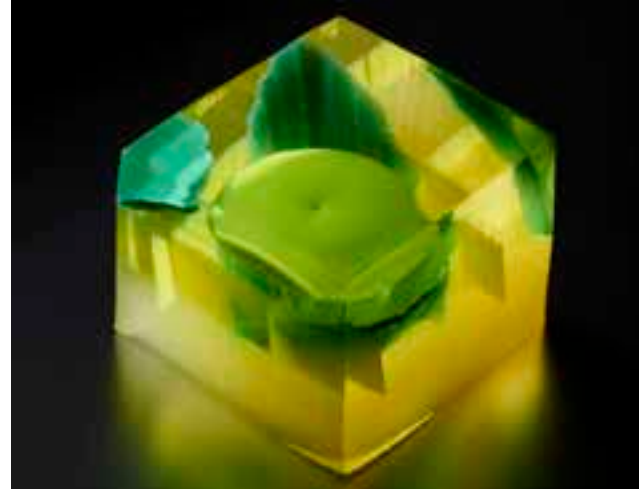
Pastry chef **JENA DERMAN** and master mixologist **JACK SCHRAMM** are the cofounders of Brooklyn-based Solid Wiggles. Solid Wiggles's boozy and non-alcoholic cocktail jellies and cakes have been featured in *The New York Times*, *Bon Appétit*, *Food & Wine*, *The Hollywood Reporter*, and more. Their products ship nationwide and can be found on the menus of popular New York restaurants and bars such as Tatiana, Milady's, Porchlight Bar, Champers Social Club, Jungle Bird, and others. They also write a monthly column for spirit website *VinePair*.

Learn how to make 50 artfully boozy and alcohol-free jelly shots and cakes, from the cofounders of Solid Wiggles.

Unlike the saccharine shots of our youths, Jena Derman and Jack Schramm of Solid Wiggles in Brooklyn, New York, have reimagined cocktail jellies flavored with natural ingredients and handcrafted into works of edible art. In *Solid Wiggles*, you will learn how to make your own bite-sized, delectable, and eye-catching jelly shots and cakes for any summer gathering or holiday soiree. Clear explanations for tools, prepping, and working with gelatin (easier than you think!) along with step-by-step decorating instructions, scaling, and alcohol-free variations will make you a jelly connoisseur in no time. The book is divided into two sections: Party Animal, for beginners, offers a range of recipes that are blended and can be made in two hours or less (including chilling time). Party Pro, for those who want more complex treats, includes layered recipes with whimsical design patterns that range from quick afternoon endeavors to delightful multiday projects. Recipes for cocktail jellies and cakes include: Whiskey Sour, Lychee Martini, Non-Alcoholic Cherry Lime Rickey, Negroni Sbagliato, Non-Alcoholic Spicy Mango Limeade, and more. With easy-to-use instructions and vibrant and whimsical step-by-step photographs galore, *Solid Wiggles* presents delicious, wiggly recipes for every person and occasion.

9780593838143 • 6/23/2026
HC • \$19.99 U.S. (CAN \$26.99)
160 pages • 6½ x 9 inches
45-50 photographs



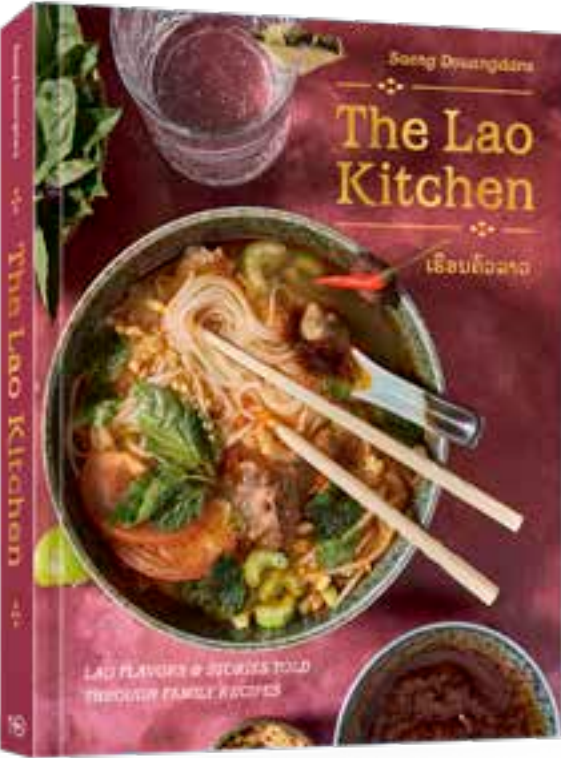


“These recipes are for spur-of-the-moment fun, with a beautiful, modern flavor profile that comes along with using real juice, high quality spirits, and great technique.”



The Lao Kitchen

Lao Flavors and Stories Told Through Family Recipes



SAENG DOUANGDARA is a content creator and personal chef specializing in Lao cuisine. As a first-generation Lao American, food has always been central to his life. Saeng's work has been featured in *Delish*, *BuzzFeed*, *The New York Times*, and the *Los Angeles Times*, and he is the winner of an episode of TBS's cooking show *Rat in the Kitchen*. A proud member of the Lao Food Movement, Saeng aims to inspire others to explore the delicious flavors of his culture.

Explore Lao food through 95 approachable, flavor-packed recipes from the popular food content creator behind Saeng's Kitchen.

In Lao kitchens, every dish tells a story and every bite excites. The food culture of Laos has historically been preserved through oral tradition, and in this essential guide to Lao cooking, personal chef Saeng Douangdara draws on his expertise and the food knowledge passed down from his family to share the beauty and history of Lao cuisine. Discover the rich flavors of Laos through 95 recipes for dips, small plates, rice dishes, fermented foods and salads, laab, noodles, soups and stews, not-too-sweet desserts, and modern twists on traditional recipes, including Thum Khao Poon (Cold Vermicelli Noodle Salad); Som Moo (Fermented Pork Sausage); Galabao (Pork Steamed Buns); Khanom Mantone (Steamed Cassava Cake); and more. *The Lao Kitchen* dives into the heart of Lao foodways—often overlooked but deeply rooted in Southeast Asian traditions. Through thoughtful essays and memories connected to each recipe, Saeng tells his story as a member of the Lao diaspora, exploring his roots through food. Bold, flavorful, deeply personal, and featuring gorgeous photography from Laos and Saeng's own kitchen, *The Lao Kitchen* is a celebration of community, the connection that food brings, and what it means to cook from the heart.

9780593836170 • 4/21/2026
HC • \$32.99 U.S. (CAN \$44.00)
256 pages • 8 x 10 inches
150 photographs

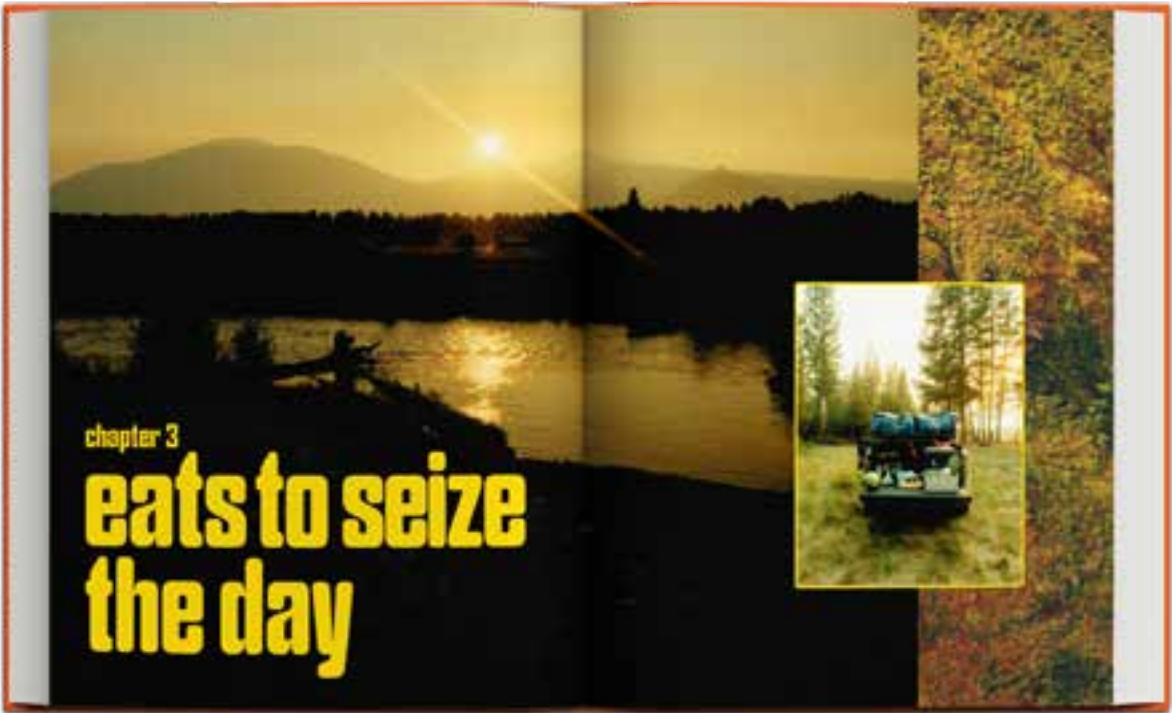
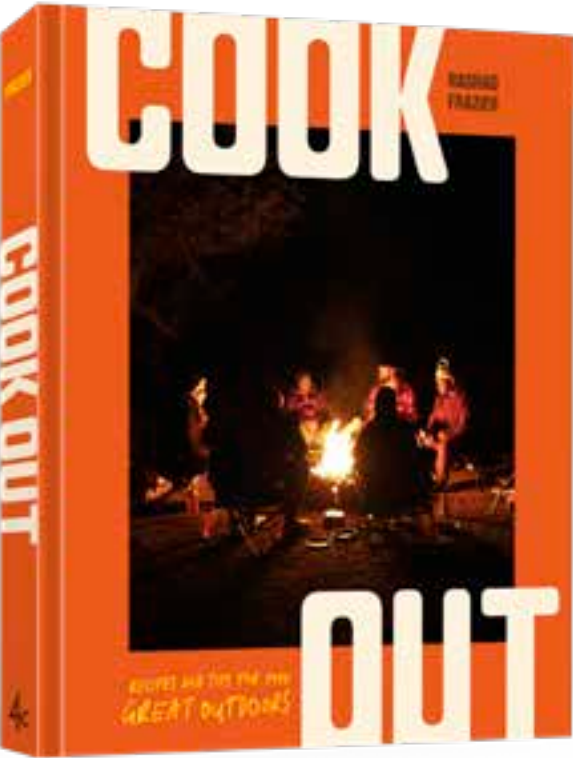


“Lao cuisine tells the story of a nation that is as diverse in its culinary creativity as it is united by its love of bold flavors and shared traditions.”



Cook Out

Recipes and Tips for the Great Outdoors



Reconnect to the natural world through more than 60 delicious recipes and practical tips for cooking outside from the founder of Camp Yoshi.

Nothing motivates, comforts, energizes, and brings people together like a delicious meal. For Rashad Frazier, founder of outdoor adventure company Camp Yoshi, the outdoors is a place for celebration, and a hot meal at the end of a long day is one of the best ways to celebrate. If you’ve ever felt intimidated by or excluded from the world of outdoor recreation and don’t know where to begin, *Cook Out* is your first step to unlocking your next adventure. Frazier shares his wisdom and approach to embarking in the outdoors with step-by-step tips for formulating comprehensive packing lists to properly equip your camp kitchen, cooking both on an open flame and on a camping stove, and setting yourself up for success with recipes you often start at home. As you conquer each meal of the day—whether that’s Fish and Grits to begin your morning, Banana Bread with Espresso Butter for a meal on the fly, or Fire-Roasted Curry Cauliflower and Tofu Doughnuts with Pear Compote to round out an epic day—you’ll realize that you can survive in the outdoors and thrive through community building in the natural world. A must-have guide for campers, explorers, and outdoor enthusiasts, *Cook Out* is a rallying cry for anyone who wants to diversify the outdoor space, one campfire-cooked meal at a time.



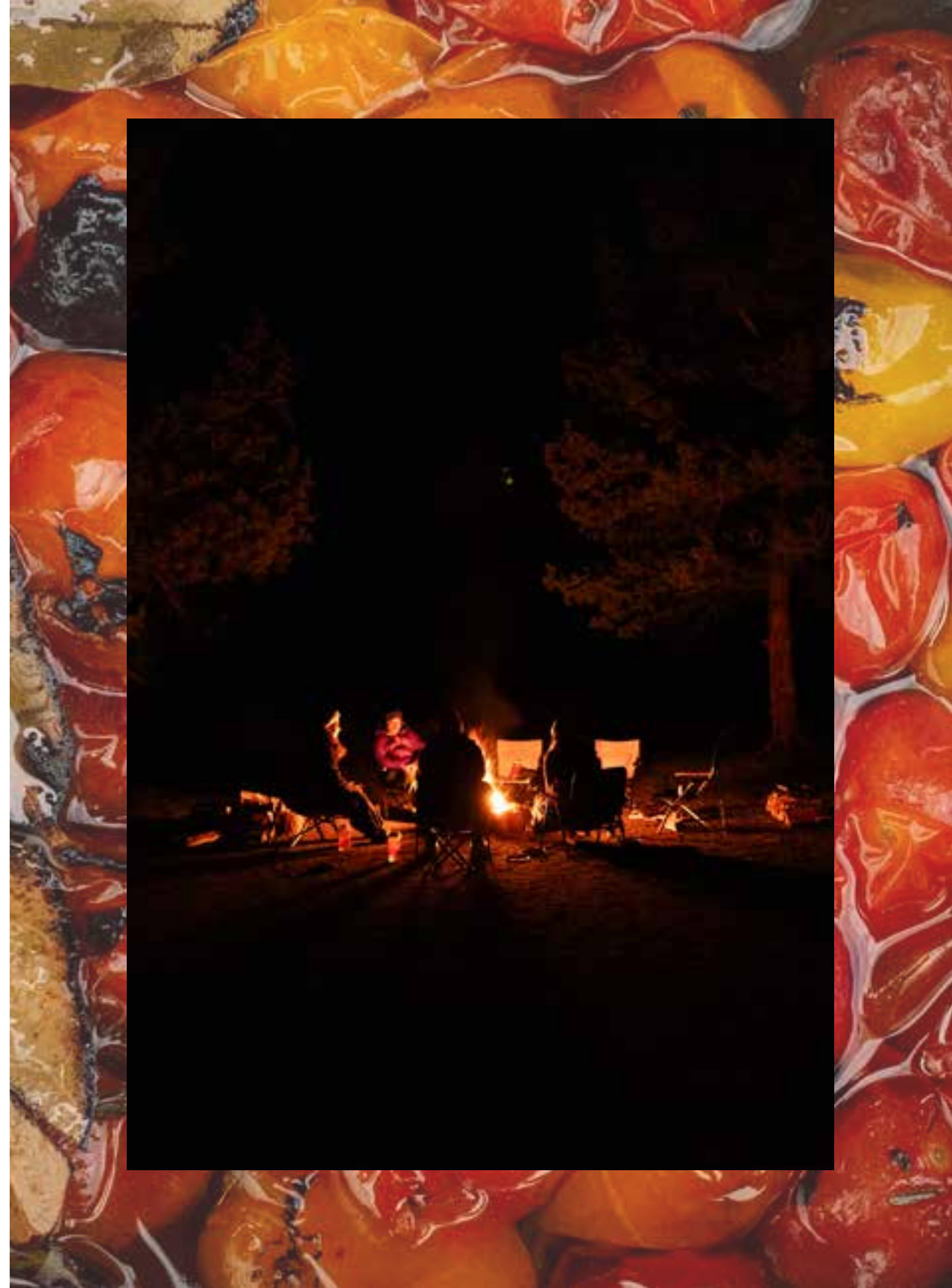
RASHAD FRAZIER, a native of the Carolinas, grew up spending countless springs and summers outdoors between Charlotte and the Lowcountry. He discovered his passion for cooking in his twenties, and after successfully founding and running the Afro-Asian pop-up catering company Yoshi Jenkins for several years, the 2020 pandemic required him to pivot his career. Camp Yoshi was born as a way for him to continue sharing his passion for food while also merging it with his love of the great outdoors. In the few short years since its founding, Camp Yoshi runs 40 trips annually, spanning everything from Oregon’s high desert to international locations. Rashad’s work has been featured in outlets such as *The New York Times*, *Condé Nast Traveler*, *Vogue*, and in Bryant Terry’s collection of essays, *Black Food*. Rashad currently lives in Portland, Oregon, with his wife Shequeita and their kids, Ellis, Zora, and Emory.

9780593835999 • 3/31/2026
HC • \$29.99 U.S. (CAN \$39.99)
224 pages • 7 3/8 x 9 1/8 inches
60-80 photographs • 4 Color Books



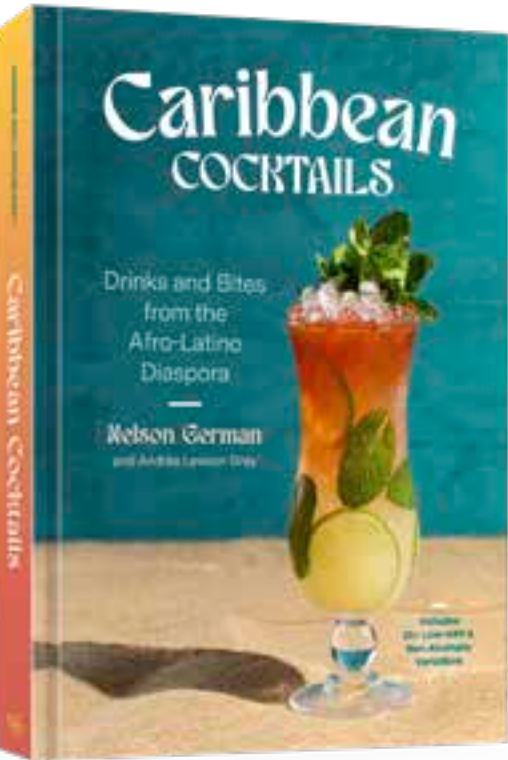


“Getting out there looks different for everyone. This book is about one way: eating some of the best food you’ve had anywhere in the middle of nowhere, giving yourself a chance to reflect and recharge, and just the right amount of swagger.”



Caribbean Cocktails

Drinks and Bites from the Afro-Latino Diaspora



Sip and savor the bold flavors and vibrant culture of the Afro-Latino diaspora with more than 40 drink recipes and 20 food recipes from *Top Chef* alum and acclaimed chef-restaurateur Nelson German.

For Afro-Dominican chef German, drinks and food are about connection—whether it’s sharing stories over cocktails on a stoop in Washington Heights or under the warm lights of his restaurants. In *Caribbean Cocktails*, he brings the rich culinary history of the Afro-Latino diaspora straight to your home bar and kitchen. You’ll find cocktail recipes easy enough for home bartenders and inventive enough for seasoned mixologists, tips on how to make batch cocktails, and plenty of alcohol-free and low-ABV variations. Each chapter focuses on a distinct flavor profile, including concoctions for: Warm & Sweet flavors like the Heights Mamajuana and Coconut Rum–Caramelized Sweet Plantains; Floral, Fruity & Herbal flavors like Coconut Daiquiri and Dominican Chorizo “Kipe” Bites; Sour & Bitter flavors like La Cultura Old Fashioned and Coffee Cake with Guavaberry Caramel Sauce; Spicy flavors like Dominican Date Sour and Afro-Cuban Mojo Olives with Peanuts; and Smoky & Salty flavors like El Premio and Dungeness Crab–Stuffed Piquillo Peppers. With *Caribbean Cocktails*, you’ll soon be entertaining impressively at home.

9780593837740 • 6/2/2026
HC • \$24.00 U.S. (CAN \$32.00)
176 pages • 6½ x 9 inches
40 photographs



NELSON GERMAN is the Dominican American chef-owner behind Oakland’s alaMar Dominican Kitchen, the Afro-Latin cocktail lounge Sobre Mesa, and Meski, a soulful Afro-Latin brunch and dinner destination in San Francisco. A *Top Chef* Season 18 contestant and one of *Plate’s* “2020 Chefs to Watch,” Nelson’s unorthodox culinary style blends his Dominican heritage, African roots, and Mediterranean and Asian influences with a deep love of local, sustainable California ingredients. His work has been featured in *The New York Times*, the *San Francisco Chronicle*, *Ebony*, and *Forbes* as well as on, KQED, KRON, and more.

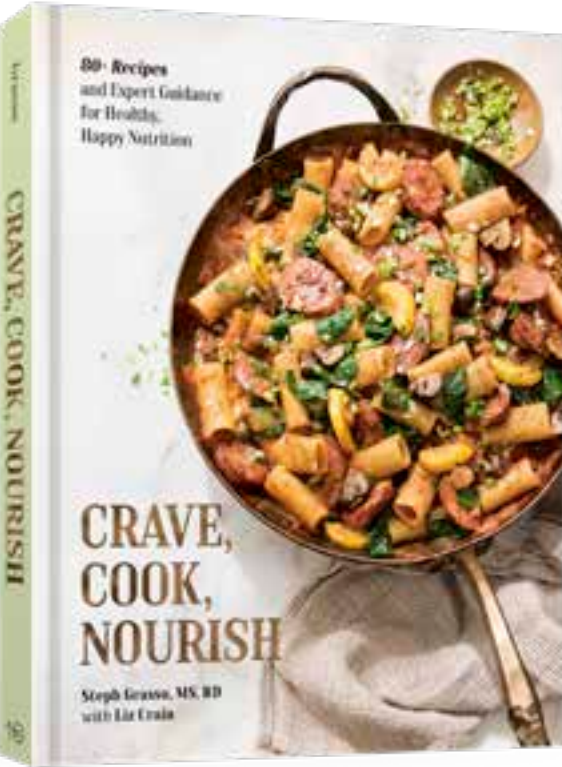
ANDRÉA LAWSON GRAY is a James Beard Award–winning food writer who has shared the richness of Latino culture, history, and cuisine through her cookbooks *Convivir* and *Celebraciones Mexicanas*.



“The cocktail world was underrepresenting and under-utilizing the spices, ingredients, and stories tied to the African diaspora. I wanted to change that. I wanted to honor this vast history and culture through drinks, blending them together to tell a richer story.”

Crave, Cook, Nourish

80+ Recipes and Expert Guidance for Healthy, Happy Nutrition



Develop a healthier, happier relationship with food by tapping into these 80+ nourishing recipes with zero intimidation factor from dietitian, nutrition expert, and TikTok sensation Steph Grasso, Dietitian.

The internet is filled with diet fads and nutrition misinformation, and registered dietitian Steph Grasso is here to steer you clear of all of it. In her debut cookbook and nutrition go-to, Steph debunks diet culture and offers up fun and easy ways to make healthy, accessible, and affordable food choices. *Crave, Cook, Nourish* subscribes to the notion that all bites are good bites when balanced: Why restrict your favorite foods when you can simply add more nutrients to your plate? Starting with a brief history of diet culture, *Crave, Cook, Nourish* is packed with tips and hacks to make grocery shopping and meal prep feel like second nature. Included in the book are more than 80 of Steph's delicious, nutrient-packed, easy-to-make recipes and viral sensations like her weeknight favorite Lemony Salmon Orzo, morning sweet tooth treats such as her Pumpkin Protein Pancakes with Cinnamony Yogurt, balanced snacks to keep you fueled including an On-the-Go Trail Mix, nourishing mains like her killer Cheesy Kielbasa Skillet, and doctored-up classics such as her Chicken Nugget Veggie Power Wrap. Even if you have a super-busy schedule or limited funds, Steph is here to show you how to make easy and attainable healthy lifestyle choices in your own kitchen.



STEPH GRASSO is a registered dietitian and social media influencer known for making balanced eating simple, enjoyable, and accessible. By blending evidence-based nutrition with her signature charm and humor, she helps folks ditch food guilt and embrace a more sustainable, satisfying approach to eating. With more than 2.2 million followers, Steph has been a featured dietitian on everything from *Good Morning America* and *The Rachael Ray Show* to *ABC News Live Prime* with Linsey Davis. She has also contributed to *Health Digest* and serves as a member of the U.S. News & World Report Best Diets expert panel.

LIZ CRAIN is a longtime writer on Pacific Northwest food and drink. She is the author of *Dumplings Equal Love* and *Food Lover's Guide to Portland*, and is the co-author of *Fermenter*, *Toro Bravo*, *Hello! My Name Is Tasty*, and *Grow Your Own*.

9780593837221 • 2/24/2026
HC • \$32.99 U.S. (CAN \$44.00)
256 pages • 8 x 10 inches
95 photographs





“I want to empower you to make your own delicious and nutritious choices. My recipes are all extremely accessible. Life is hard. Eating well shouldn’t be.”



The Salad Project

How to Build Unlimited Salads



CLEM HAXBY is a qualified nutritional adviser, personal trainer, and chef. She is the culinary director of The Salad Project, a fast-casual salad restaurant with eleven sites and counting in the UK. She has designed and innovated all of The Salad Project's menus since their opening.

Take your salads to the next level with recipes for 56 flavorful, customizable meals featuring 28 creamy, zingy, herby, and spicy dressings from the culinary director of The Salad Project.

Nutritionist and chef Clem Haxby has discovered the secret to building a perfect salad: It's all in the dressings. In *The Salad Project*, every chapter begins with a formula for what makes the best creamy, zingy, herby, or spicy dressing (it's all in the balance of salt, fat, acid, and sweet!). Each of the 28 dressings gets used twice and Clem offers even more suggestions for other salad recipes to pair it with. Toss the Tahini + Preserved Lemon Dressing with the Sumac Salmon with Honey Carrots, Roasted Broccoli, + Lemony Grains; savor the Brown Butter + Miso Vinaigrette with the Roasted Squash, Stracciatella + Toasted Maple Buckwheat salad; and have the Caper + Dill Dressing with the Garlic + Thyme Chicken, Butter Bean + Sun-Dried Tomato salad. The 56 salad recipes include tips from what to swap in to make a salad fully plant-based to how to convert your leftovers into a new dish. Clem also categorizes the salads by prep intensity and includes a handful of weekly meal prep plans crafted around prioritizing protein, keeping blood sugar levels steady, and making your gut happier. Say goodbye to sidelining dressings and ending up with soggy salads on repeat. *The Salad Project* shows you how to make dressings for stellar restaurant-level results that come together in minutes.

9780593839584 • 1/6/2026
HC • \$28.00 U.S. (CAN \$37.99)
208 pages • 7 1/25 x 9 1/25 inches
TK photographs

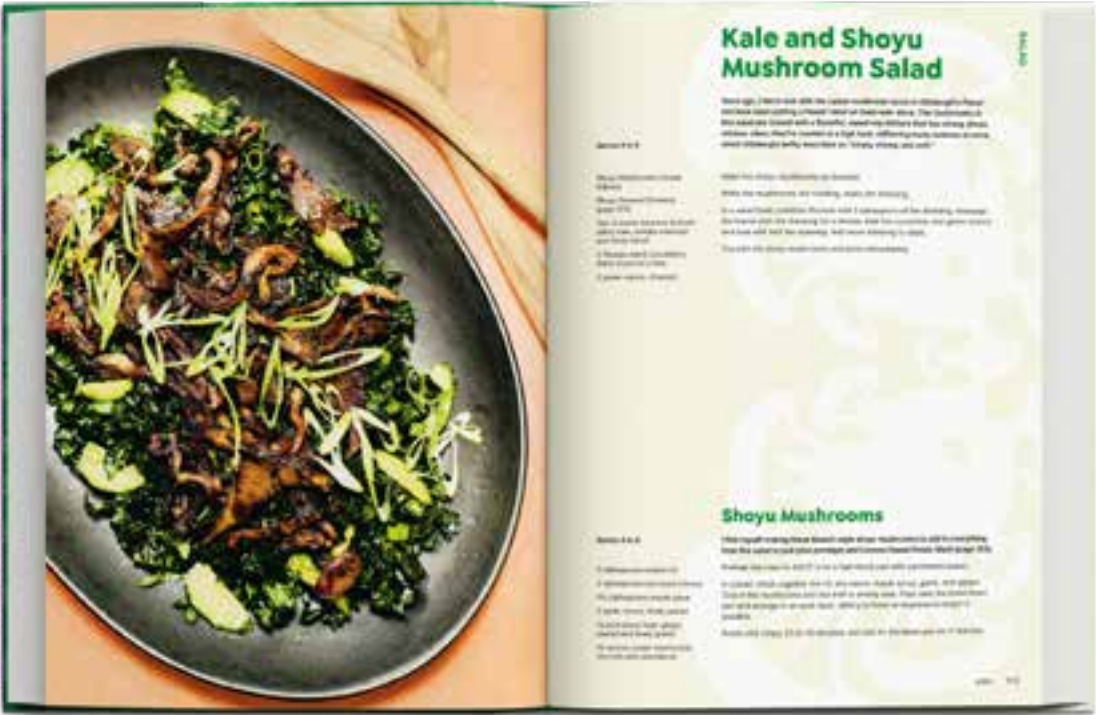
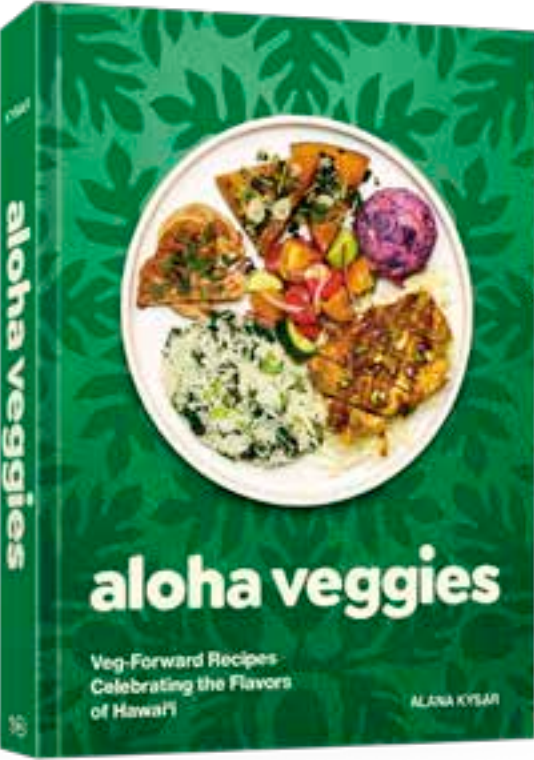


“Life is too short for boring food, and certainly too short to find yourself burned out from lack of effective fueling, so it seems obvious to me that delicious, nutritious food should be fuss-free and accessible to everyone living with busy schedules.”



Aloha Veggies

Veg-Forward Recipes Celebrating the Flavors of Hawai‘i



ALANA KYSTAR is a Hawai‘i-born cookbook author, recipe developer, and photographer whose work celebrates the islands’ multicultural culinary heritage. Her debut cookbook *Aloha Kitchen* was an IACP Award finalist and named one of the best cookbooks of 2019 by NPR, *The New York Times*, and *Library Journal*. After launching her acclaimed blog Fix Feast Flair in 2015 and winning *Saveur*’s Best New Voice award, Alana spent over a decade in California before returning home to Hawai‘i. She lives in Kula, Maui, with her husband and miniature dachshunds, working from her home studio to share Hawai‘i’s cultural stories through food.



9780593836194 • 4/28/2026
HC • \$32.99 U.S. (CAN \$44.00)
240 pages • 7½ x 10 inches
120 photographs

ALSO AVAILABLE
ALOHA KITCHEN
9780399581366

Explore Hawai‘i’s diverse culinary heritage through 100+ flavor-packed, approachable, plant-based recipes for local Hawai‘i favorites.

In this vibrant follow-up to her bestselling cookbook *Aloha Kitchen*, Alana Kysar explores Hawai‘i’s diverse culinary heritage through a vegetable-forward lens. Drawing from the rich food culture built largely by Hawaiian, Chinese, Japanese, Portuguese, Korean, and Filipino communities alongside inspiring local farms statewide, she transforms beloved local flavors and produce into satisfying plant-based meals. Using the iconic plate lunch formula of Main + Grain + Side = Complete Meal, Alana offers 100+ flavor-packed and approachable recipes that celebrate the islands’ cultural tapestry—think Huli Huli Zucchini with Crispy Chickpeas, Sweet Potato and Black Bean Lū‘au Stew, Furikake-Roasted Cauliflower, Breadfruit Mac Salad, Tofu Burger Loco Moco, Roasted Beet Poke, and a rainbow of variations on local Hawai‘i sweets like butter mochi, chiffon cakes, and more. *Aloha Veggies* reveals the limitless possibilities that arise when you center vegetables on your plate, inspiring a new generation of home cooks in Hawai‘i and beyond.





“Vegetables are so diverse—much more than meat, in textures, tastes, and so on—that making them taste good is easy. When you pick the right vegetable for the dish, you will be amazed by what you can create.”

The Great Book of Chocolate, Revised

The Chocolate Lover’s Guide with More Than 50 Recipes



A completely revised edition of David Lebovitz’s guide to all things chocolate, featuring 50 classic recipes—including 15 decadent new creations—for cookies, brownies, cakes, pies, tarts, and more.

For seasoned bakers and chocolate lovers alike, there’s something to savor among these devilishly rich desserts, including Melting Chocolate Cakes, Chocolate–Cherry Buttermilk Scones, Chocolate Espresso Cookies, Chocolate Chip Pecan Pie, Chocolate-Chocolate Pound Cake, Homemade Rocky Road, and even a Chocolate Negroni. With his signature wit and irreverent humor, pastry chef and professional baker David Lebovitz demystifies the history of chocolate, catalogs his favorite bean-to-bar producers and Parisian chocolatiers, and recounts his time working in a Belgian chocolate shop. He also shares expert tips for baking with, sourcing, storing, and using everybody’s favorite ingredient. Featuring all new photography from Paris and San Francisco, *The Great Book of Chocolate, Revised*, is a sweet treat for chocolate devotees everywhere.

9780593836958 • 5/5/2026
HC • \$24.99 U.S. (CAN \$33.99)
192 pages • 7 x 9 inches
75 photographs



DAVID LEBOVITZ has been a pastry chef and professional 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 2004 and turned his website into a phenomenally popular blog, and now one of the top Substack newsletters in the food and drink category. He is the author of numerous cookbooks, including *My Paris Kitchen*, *The Perfect Scoop*, *Ready for Dessert*, *Revised*, and *Drinking French*, and two memoirs, *The Sweet Life in Paris* and *L'Appart*. He was named one of the top five pastry chefs in the Bay Area by the *San Francisco Chronicle*. Lebovitz has also been featured in *Bon Appétit*, *Food & Wine*, *Cook's Illustrated*, *Los Angeles Times*, *The New York Times*, *Saveur*, *Travel + Leisure*, and more.



“After all these years of cooking, baking, and eating chocolate, I still love the taste and sensation that I get from it, even if it’s just one exquisite bonbon from a box of chocolates.”



The Complete Lebovitz Collection

MY PARIS KITCHEN
9781607742678



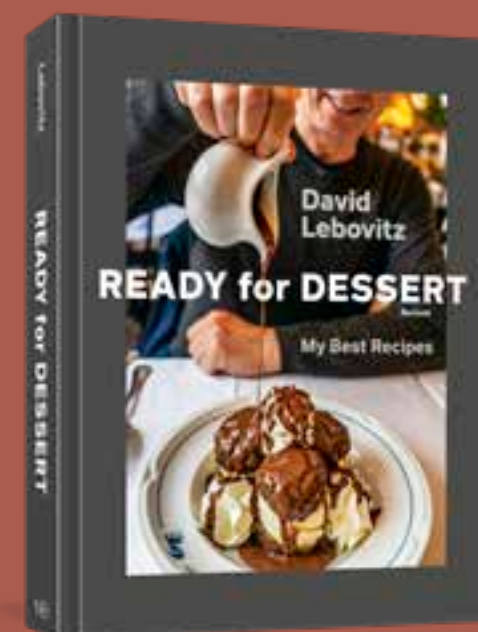
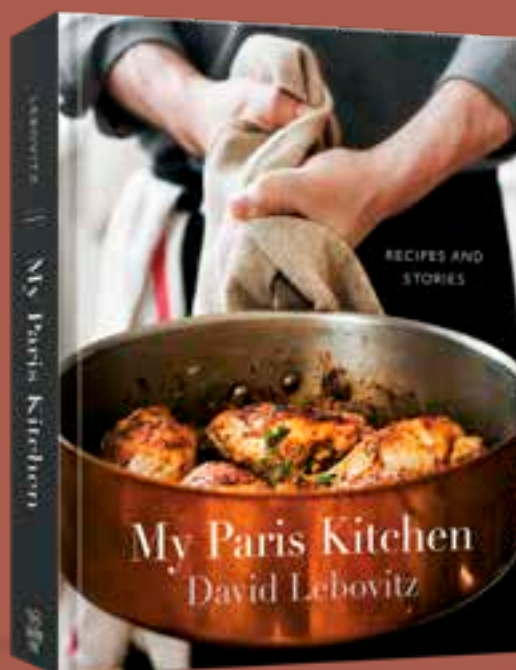
THE PERFECT SCOOP,
REVISED AND UPDATED
9780399580314



DRINKING FRENCH
9781607749295

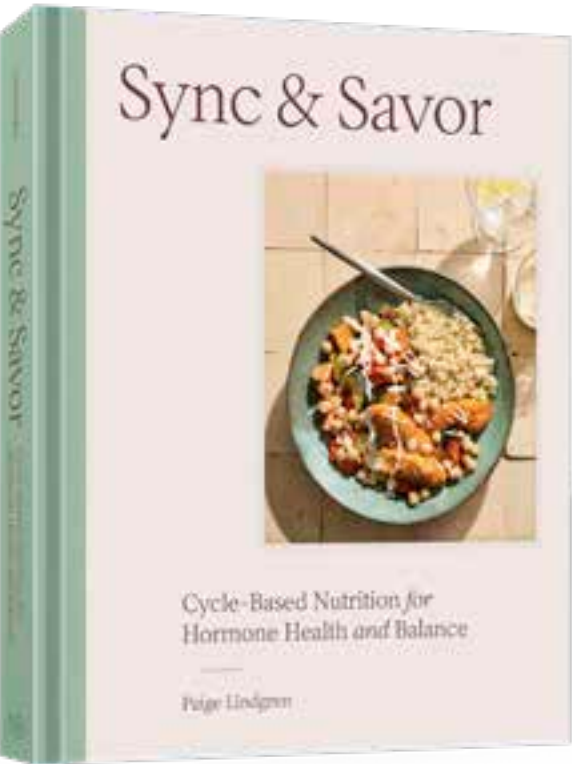


READY FOR DESSERT, REVISED
9780593836293



Sync & Savor

Cycle-Based Nutrition for Hormone Health and Balance



PAIGE LINDGREN is a Los Angeles-based Certified Hormone Specialist, Holistic Nutritionist, and social media creator with 550,000+ followers across Instagram, YouTube, TikTok, and Substack. She is on a mission to empower women with knowledge about their bodies, promote holistic well-being, and help them find balance in their lives. Paige has been featured on a number of podcasts, including *Pursuit of Wellness* and *Good Instincts*, to discuss women's health topics. Her expertise and contributions have been recognized and featured in prestigious publications such as *Well+Good*, *mindbodygreen*, and *Yahoo News*.

A revolutionary cookbook to live in tune with your cycle to balance hormones, heal from hormonal birth control, regain a regular menstrual cycle, promote fertility, and mitigate the effects of PCOS, endometriosis, and more.

Syncing to your cycle—or, the practice of living in sync with the four phases of the menstrual cycle—is a paradigm-changing approach to honoring, nurturing, and supporting your hormones by focusing on the key foods and daily mindset and lifestyle shifts that will help you feel your best every day of the month. *Sync & Savor* is a collection of 85+ steadfast, delicious recipes that highlight Paige's signature philosophy for affordable, accessible meals that will make honoring your body feel intuitive and easy. Grouped into four chapters for each phase of the cycle, mouthwatering recipes include: Almond Flour-Crusted Chicken and Roasted Veg Buddha Bowl with Maple-Tahini Dressing, Pumpkin Spice Overnight Oats, Thai Peanut Chicken Lettuce Wraps, and Creamy Butternut Squash Pasta; plus desserts like My Famous Sweet Potato Brownies, Chocolate-Almond Energy Bites, and Single-Serve Fruit Crisp. Packed with lifestyle tips and hacks to structure workouts, social commitments, and home care throughout the month, this book will help you feel your best every day. *Sync & Savor* is not only a cookbook you'll turn to time and time again: It's a celebration of femininity, an ode to resilience, and a testament to the incredible potential that lies in learning not to fight your body, but to live in sync with its unique needs.

9780593838013 • 4/14/2026
HC • \$32.00 U.S. (CAN \$42.00)
256 pages • 7 3/8 x 9 1/8 inches
85-95 photographs



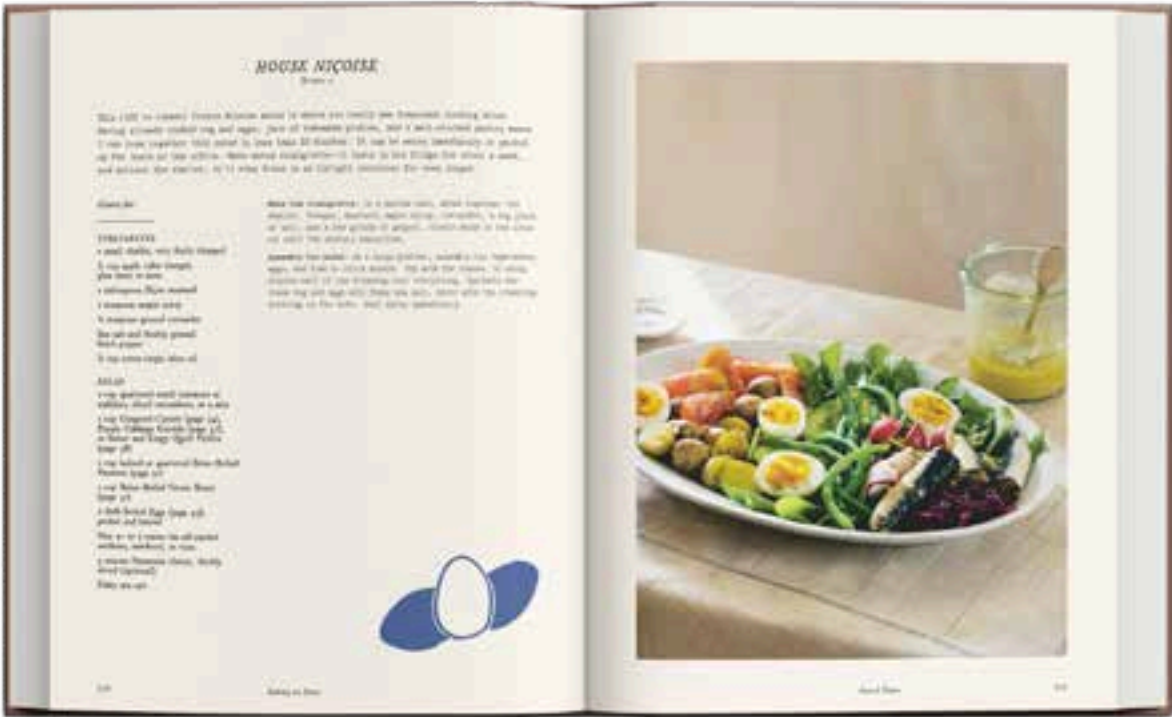
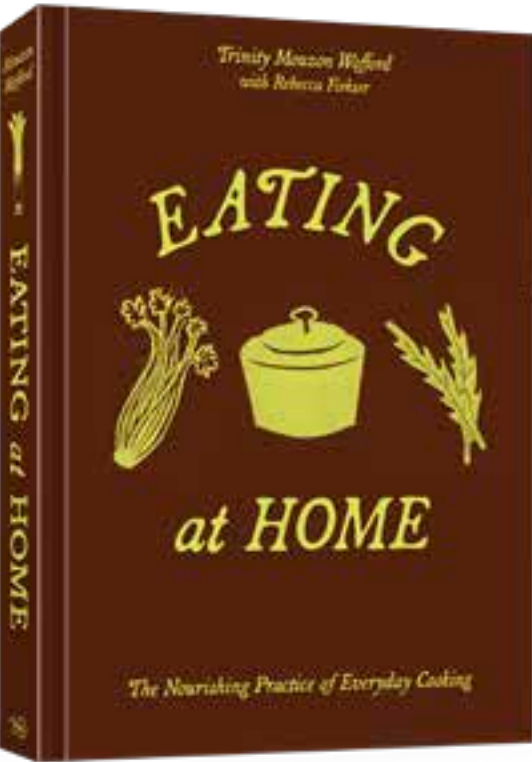


“The recipes are all intentionally simple and easy to pull together on a busy weeknight, and they will slot easily into your life whether you’re just starting to get curious about cycle-tuned living or are already a pro looking to incorporate some fresh recipes into the mix.”



Eating at Home

The Nourishing Practice of Everyday Cooking



TRINITY MOUZON WOFFORD is an entrepreneur and writer. In 2017, she founded Golde, the category-defining wellness brand best known for its café-inspired matcha and turmeric blends. Her work has been featured in *W* magazine, *The New York Times*, *Vogue*, and *New York Magazine*, among others. She lives in the Hudson Valley with her husband and two daughters.

A celebration of the gentle act of eating at home, with recipes that illustrate how affordable, good-for-you ingredients can become the foundation for memorable meals, from the founder of the bestselling superfood brand Golde.

In Trinity Mouzon Wofford’s home, meals are more than just a bite to eat—they’re everyday moments to connect, ground, and nourish. We’ve never been so collectively starved for moments of pause, and *Eating at Home* is a manifesto for taking pleasure in the act of cooking—and more than that, pleasure in the act of taking time to enjoy your food. Good-quality, simple food is health food, and the ingredients you cook with are as important as the gentleness you bring to the process. In *Eating at Home*, Trinity Mouzon Wofford’s simple, healthful recipes embrace affordable, local produce, lean on approachable techniques without fuss or formality, and celebrate her family’s multicultural culinary heritage, including: \$0 Scrap Stock; Soft Dashi Scrambled Eggs over Rice; Bitter Greens with Black Vinegar; and Olive Oil and Matcha Day Cake. While some of these recipes take time, they’re all beginner-friendly and largely passive—each is an easy, mindful process that is also deeply satisfying. With gentle, unhurried recipes, techniques that are easy and forgiving, and sidebars with advice for bringing wellness practices into quotidian moments, *Eating at Home* is an invitation and a reclamation: of our time, our nourishment, and our sense of connection to the people with whom we break bread.

9780593836927 • 4/14/2026
HC • \$32.99 U.S. (CAN \$44.00)
224 pages • 7½ x 10 inches
100 photographs

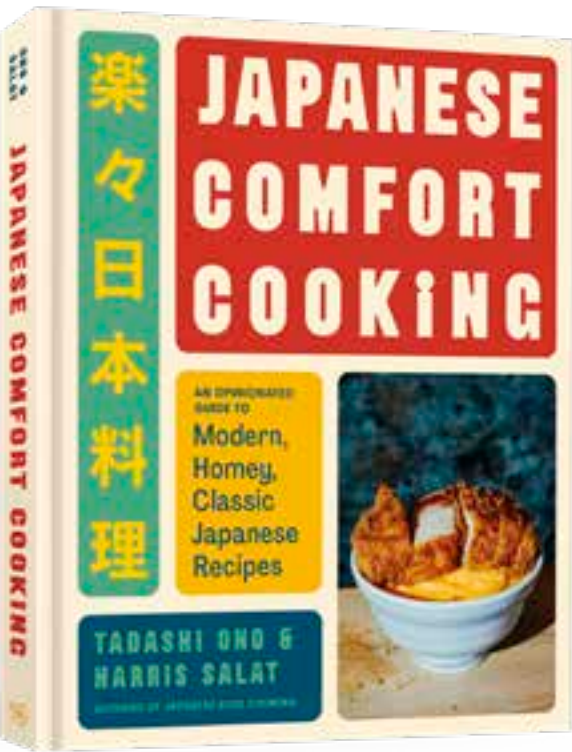




“Make space for food. Let the shopping, cooking, and sitting at the table for mealtime be the restorative part of your day. Let eating at home be the thing that we’ve been missing.”

Japanese Comfort Cooking

An Opinionated Guide to Modern, Homey, Classic Japanese Recipes



Join the bestselling authors of Japanese Soul Cooking for a fun, passionate dive into modern Japanese comfort cooking, with over 100 achievable recipes.



These authentic Japanese recipes are fast enough for easy weeknight meals, elegant enough for special weekend dinners. In Japanese Comfort Cooking, celebrated chef Tadashi Ono and James Beard Award–nominated food writer Harris Salat show you why traditional miso, soy sauce, and sake producers are your BFFs in the kitchen; how to create healthy meals the Japanese way; and how to ace the “refrigerator test”— conjuring a quick, tasty Japanese dish with whatever’s on hand. They also include 100 recipes and helpful advice for: All-purpose miso soups like Chilled Heirloom Tomato and Silken Tofu Miso Soup; nutritious weeknight meals that come together in under 30 minutes, like Next-Level Karaage and Sauteed Bronzini with Yuzu Brown Butter; classic and modern twists on Japanese sandwiches like Pork Katsu, Tori Nanban, and Waygu for on-the-go lunches and picnics.



TADASHI ONO is a celebrated chef who has won acclaim for both his Japanese and French cooking in *The New York Times* and other major publications. Born and raised in Tokyo, he began training as a chef at the age of sixteen. Moving to Los Angeles, then New York, Tadashi cooked at some of America’s top French restaurants before feeling the tug of his Japanese cooking roots and opening several successful Japanese restaurants in New York, including Matsuri, which introduced vibrant, modern Japanese cooking to a wide audience.

HARRIS SALAT is a James Beard Award–nominated writer whose stories have appeared in *The New York Times* and the late, great *Gourmet* and *Saveur*, as well as other glossy magazines of yore. Besides writing about Japanese cuisine, Harris has also completed kitchen stages at RyuGin, a three-star Michelin restaurant in Tokyo; Hyotei, a hallowed 400-year-old establishment in Kyoto (the first Westerner ever allowed into their kitchen); and Tadashi’s restaurant Matsuri.

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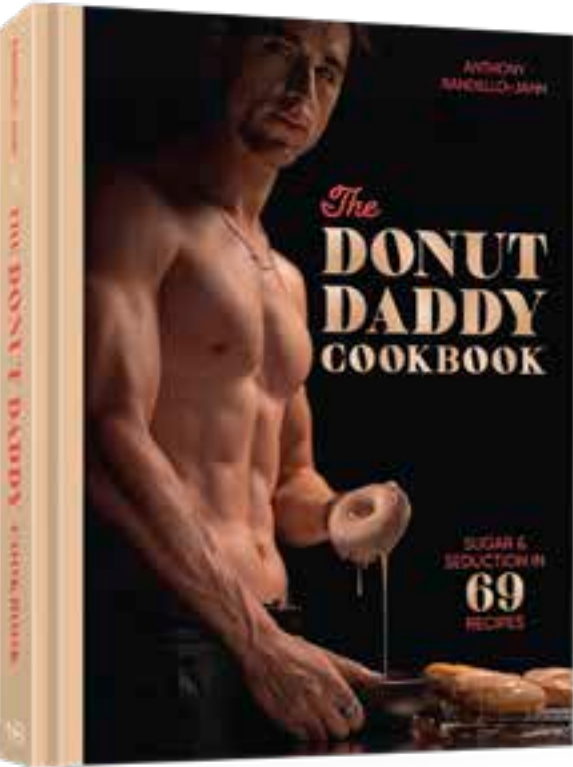


“What’s Japanese comfort food? It’s a crazy quilt blend of traditional washoku classics and modern, inventive cooking. It’s miso soup, soba noodles, cured fish, and vegetables steeped in fragrant umami seasonings. It’s also Japanese-style sandwiches, salads, steak, wagyu burgers, gobo fries, oven-roasted vegetables, and baked chicken.”



The Donut Daddy Cookbook

Sugar & Seduction in 69 Recipes



ANTHONY RANDELLO-JAHN (the Donut Daddy), born into the vibrant hum of Melbourne’s bustling streets, ventured into the competitive arena of donuts and pastries. His foray into entrepreneurship was marked by the inception of Levain Doughnuts and Jamm’d Dessert Bar, which began as ambitious dreams in the heart of Melbourne. In an unexpected twist, Anthony’s journey into the digital world as the Donut Daddy catapulted him into viral fame. His unique blend of culinary excellence and provocative, sensually suggestive videos not only captured the imaginations of hundreds of thousands online, but also underscored his marketing genius. For Anthony, the blend of sex appeal, sweets, and social media savvy is not just a recipe for his current success but the foundation of his dreams for the future.

TikTok sensation the Donut Daddy is here to play with 69 seductive dessert recipes for getting all hot and bothered in the kitchen.

Tantalizing heat, magical ecstasy, and sigh-inducing satisfaction is what pastry chef and bakery owner Anthony Randello-Jahn, the Donut Daddy, has waiting for you in the kitchen. The art of pastry making is more than just throwing ingredients together—it’s about tapping into your deepest desires. In *The Donut Daddy Cookbook*, Anthony blends sensuality with visually stunning gastronomy, showcasing the true beauty and sinful complexity of desserts across 69 alluring recipes. Let him take you by the hand as he guides you through setting up your pantry, then get your hands working in the Dangerously Decadent Desserts chapter. Each recipe has a tongue-in-cheek headnote followed by detailed steps like how to properly caress your doughs into submission, fill them with flavorful creams or cover in sticky glazes, and bake them until golden and ready to consume. Learn how to create delectable delicacies that will always leave you satisfied, including: My Pleasure Bombs, Alpine Affair Cakes, Jam and Cream Splits, Sweet Sin Crullers, Black Raspberry Rendezvous Truffles, and Sticky Cinnamon Buns. With wit and a wink, *The Donut Daddy Cookbook* brings Anthony’s seductive persona and tantalizing dessert recipes into home kitchens—and bedrooms—everywhere.

9780593837627 • 2/3/2026
HC • \$29.99 U.S. (CAN \$39.99)
224 pages • 7 x 9 1/8 inches
85 photographs





“You didn’t come here to
behave, did you? Good,
because neither did I.”



Equal Parts Cocktails

The Simple Ratio for Spectacular Drinks



Final Cover Coming Soon



Ditch the measuring cup and easily whip up drinks with this collection of 50 cocktail recipes made with equal part components.

Love making drinks but hate measuring out each ingredient? In *Equal Parts Cocktails*, you'll find classic reimagined cocktail recipes with simple formulas where all the ingredients have the same measurements without compromising on flavor. They're easy to make, easy to remember, and all you need is a few simple tools, plus ingredients you can find at your local liquor store or supermarket. Bar veteran and writer Fred Siggins sets you up for success by walking you through the basic techniques of making a cocktail (mix, chill, and dilute), the tools of the trade, easy garnishes, and advice from the professionals (use lots of ice!) to serve the best drinks possible. He also includes smart tips on how to stock your bar depending on the types of drinks you like and how to make cocktails in bulk so you can serve a group of friends and still relax when it's party time. Organized by style of drink, *Equal Parts Cocktails* delivers on simple classic and modern recipes, variations, and guidance to tweak the recipes to adjust them to your liking, including recipes for classics like the Negroni, Manhattan, and Corpse Reviver #2; party drinks like the Cosmopolitan, Japanese Slipper, and Espresso Martini; and modern drinks like the Paper Plane, Praying Mantis, and Kalimotxo.



FRED SIGGINS is a Melbourne-based writer and drinks expert with more than twenty-five years of experience in the drinks and hospitality industry. His articles can be found in various local and international lifestyle publications including *T Magazine*, the *New York Times*, *Australia* style magazine, *PUNCH*, and A+ Insights. When he's not writing, he can be found judging spirits competitions, hosting spirits and cocktail events, or helping manage Goodwater, the new American whiskey and cocktail bar he co-owns in Melbourne.

9780593838815 • 7/7/2026
HC • \$22.00 U.S. (CAN \$29.99)
160 pages • 6½ x 9 inches
35 photographs



“No more remembering how many dashes of this or barspoons of that, no need to know if this drink has a 1:2:3 ratio of ingredients or a 1:3:5. With equal parts drinks, it's simply one ounce of each ingredient, and away you go.”



The Tupperware Cookbook

Over 100 Make-Ahead Recipes with Low Waste and High Flavor



The **TUPPERWARE** brand began in 1946 with the invention of unique preparation, storage, and serving containers for the kitchen and has evolved into so much more. With products originally sold almost exclusively by direct sales people from their homes and at parties, the Tupperware brand launched the concept of social selling. Over the last 80 years, Tupperware products have helped address food waste and empower women entrepreneurs in the growing gig economy.

The makers of Tupperware kitchen solutions present a modern twist on make-ahead meals with over 100 recipes for family-friendly breakfasts-on-the-go, retro-inspired desserts, veggie-forward weeknight dinners, and more, plus tips and tricks for meal prepping for large gatherings.

For generations, Tupperware innovations have brought people together by offering handy ways to store food and keep it at its best. Now, the experts behind the beloved brand have poured their meal prepping secrets into a cookbook full of scrumptious recipes. Each of the 100 recipes contains tips for prepping, cooking, and storing—and each recipe has been developed for use with whatever home cooks have in their kitchens already. Accessible and contemporary, *The Tupperware Cookbook* is filled with family meals that come together in no time, like: Coffee Shop–Style Cheddar Bacon Egg Bites, Sweet Potato Burritos with Chipotle Crema, Chicken Kofta Slab Kebabs, Lemon Ricotta Shells with Melted Cherry Tomatoes, Brisket Melts with Horseradish Mayo, Strawberry Crunch Ice Cream Bars, and more! A trusted guide to taking the stress out of meal prepping, *The Tupperware Cookbook* is a modern solution to making the most of what you’ve got—and making it last.

9780593837443 • 4/14/2026
HC • \$35.00 U.S. (CAN \$48.00)
240 pages • 8 x 10 inches
100 photographs



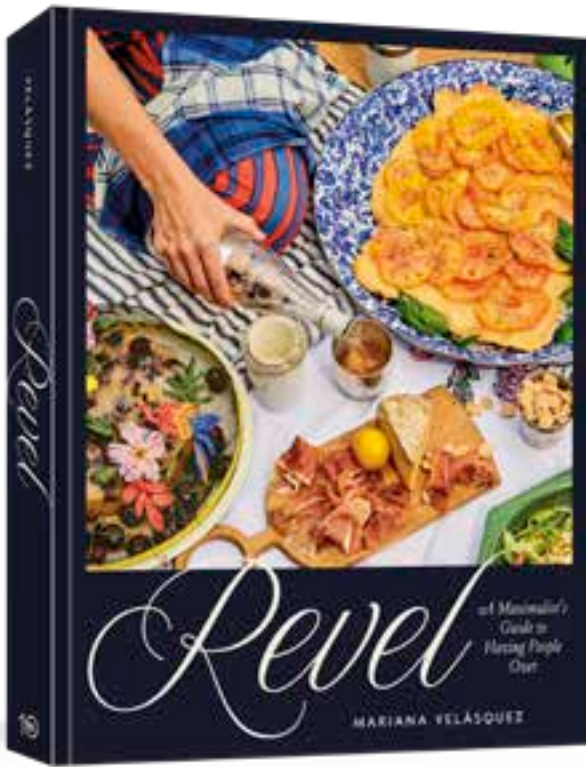


“The recipes take inspiration in part from the early days of Tupperware parties—from the smart prep, ingenious food hacks, and clever kitchen know-how passed down through generations, with an emphasis on spending less time in the kitchen and bringing joy by sharing and gathering.”



Revel

A Maximalist’s Guide to Having People Over



A fresh take on the art of having people over, this modern guide to hosting offers 85 recipes across 15 distinctive menus from the author of *Colombiana*.

The art of entertaining starts long before your guests arrive. *Revel* is chef, food stylist, and housewares designer Mariana Velásquez's playbook for setting up a headache-free affair. Her starting place is always the why—why are you inviting people over? This answer becomes your North Star, guiding you through planning from what mood you'd like to set to how many people to invite. Since no gathering is complete without food, Mariana provides 15 tried-and-true menus for any type of event. Organized by time of day, each menu is accompanied by a detailed plan and setup, where Mariana pulls from her countless hours of hosting experience to guide you through the process. You'll have recipes for Morning Rituals like a Cardamom Labneh with Lemon Verbena Poached Rhubarb for breakfast in bed. A Fragrant Soupy Salmon Rice with Chorizo and Citrus Pork Belly and Radicchio Salad grace the table for a fun pink-hued sit-down lunch fit for Midday Affairs. Maximize the Afternoon Light with the ultimate aperitivo spread. Settle into your Evening Moves featuring a Salt-Roasted Chicken with a luscious harissa-inspired Salsa Rouge and a Sesame Whiskey Cocktail that kicks off the night. Mariana reminds you that hosting can be as extravagant or unfussy as you'd like as long as you are having a fabulous time through it all.



MARIANA VELÁSQUEZ is a trained chef, stylist, designer, and passionate hostess with decades of experience in the realm of food. A tastemaker who explores the juxtaposition of food, fashion, and art, Mariana creates edible canvases where she invites the viewer to eat with their senses. She is the author of *Colombiana*, which was named one of the best cookbooks of the year by *Bon Appétit*, *Real Simple*, and *Los Angeles Times*. She started the retail line Casa Velasquez, a brand that ventures into an unexplored consumer category: hostingware. The company is a twofold concept encompassing textiles and stationery for the table as well as fabulous garments for the host, redefining the boundaries of home and fashion. Mariana has been featured in *The New York Times*, *T magazine*, *Cherry Bombe*, *Vogue*, *InStyle*, and more.

9780593836842 • 3/17/2026
HC • \$36.00 U.S. (CAN \$48.00)
288 pages • 7 3/8 x 9 1/8 inches
100 photographs



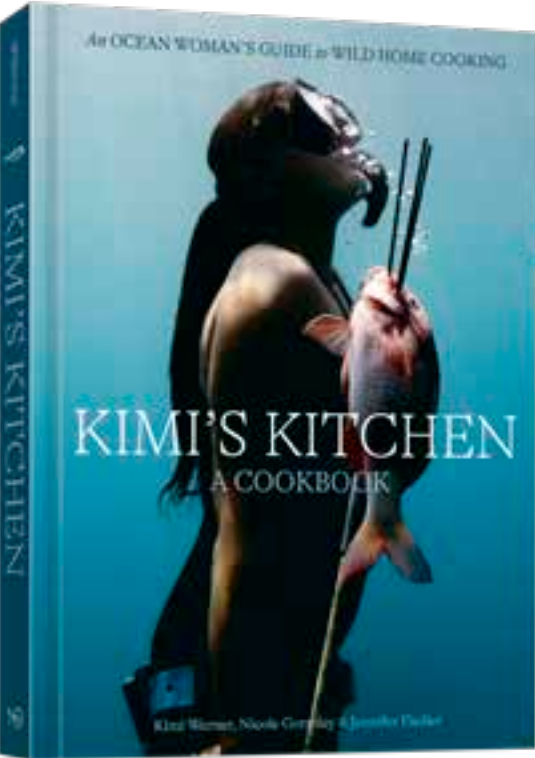


“This is for you to revel in the art of inviting guests into your home, being unafraid of authenticity and being open to discovering your personal zeal as a host.”



Kimi's Kitchen

An Ocean Woman's Guide to Wild Home Cooking



Dive into the abundance of the ocean and reconnect with nature through food in this deeply personal guide to wild cooking, with more than 75 recipes inspired by the memories and ingredients that have shaped spearfishing champion, chef, and award-winning environmentalist Kimi Werner.

Kimi grew up getting lost in the magic of the ocean while tagging along with her dad on his spearfishing dives off the coast of Maui. Upon returning from freediving, Kimi's family would prepare his catches into wholesome meals. Though her family drifted away from this simple lifestyle, she reconnected with these practices at the age of 24—and is now one of the most celebrated spearfishers in the world. For Kimi, going to the ocean and catching her own food reignited a sense of belonging with nature. *Kimi's Kitchen*, a collaboration with award-winning filmmaker Nicole Gormley and food writer Jennifer Fiedler, is both an intimate biography and a collection of recipes drawn from a lifetime in the ocean. From her roots in Hawai'i and the food that raised her to the lessons and meals she's learned from adventures around the globe, Kimi invites you into her world with each recipe, where sustenance is earned, gratitude is practiced, and every meal tells a story of connection. Her grounded, easygoing spirit reminds us that it's okay to slow down and break a few rules. In cooking a little more wild, we might just rediscover something essential in ourselves.

9780593837146 • 3/10/2026
HC • \$35.00 U.S. (CAN \$48.00)
256 pages • 8 x 10½ inches
100 PHOTOGRAPHS



KIMI WERNER is a national champion free-diving spearfisher, chef, and an advocate for environmental conservation. She has been featured in *Bon Appétit*, *Outside*, *Sports Illustrated*, and *USA Today*, as well as on National Geographic, Fox, the BBC, *Gordon Ramsay: Uncharted*, and *Taste the Nation with Padma Lakshmi*. She lives on the North Shore of O'ahu with her husband, Justin Turkowski, and son, Buddy.

NICOLE GORMLEY is an award-winning filmmaker, photographer, and ocean advocate dedicated to telling stories that inspire people to rethink our relationship with the natural world. She has produced and directed projects for the world's leading media outlets, including Netflix, PBS, and National Geographic, and received the Tribeca Festival's award for Best New Documentary Director.

JENNIFER FIEDLER was born and raised on O'ahu. She is a Hale'iwa-based food-and-drink writer, recipe tester, and author of *The Essential Bar Book* and co-author of *Lei Aloha*.

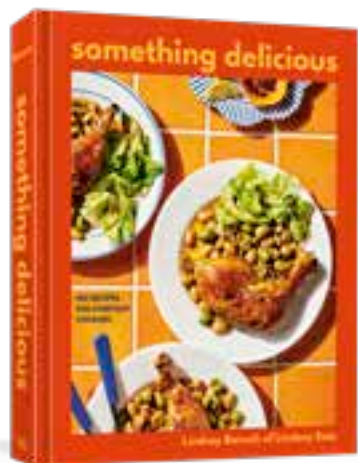


“Knowing where to find food and how to cook it is a combination that will give you far more than just survival. It will give you community and an inner sense of belonging no matter where you go.”

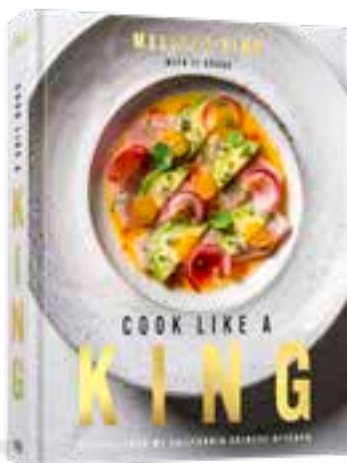
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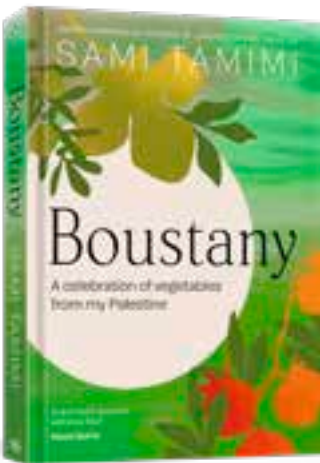
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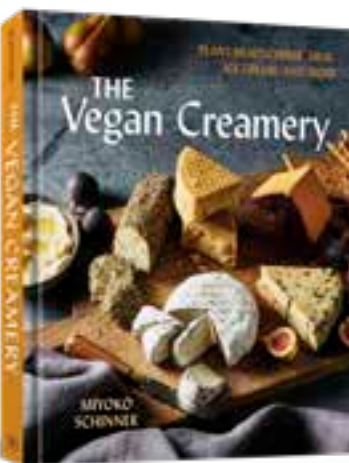
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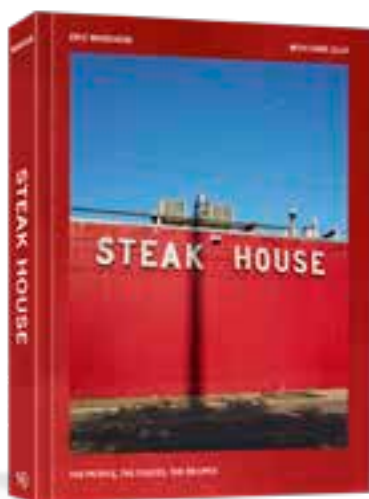
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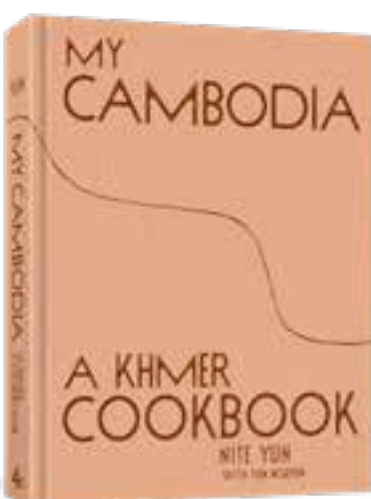
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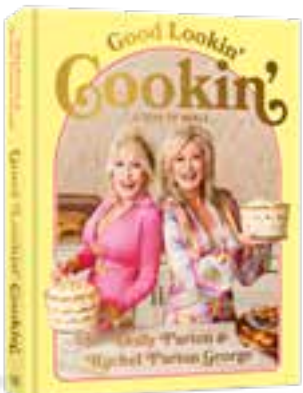
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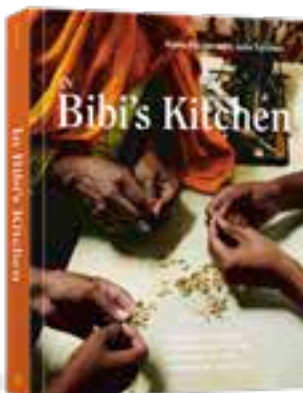
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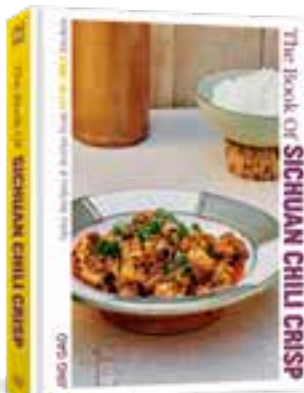
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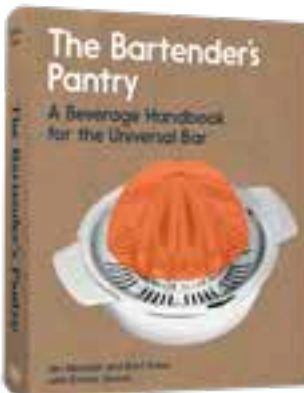
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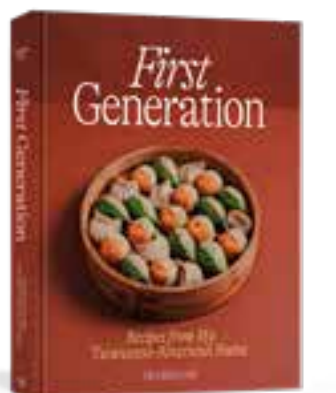
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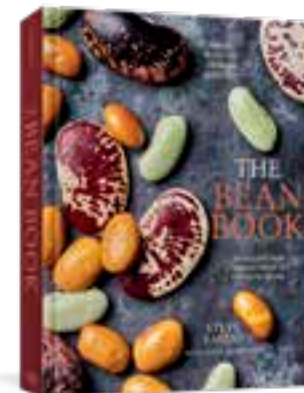
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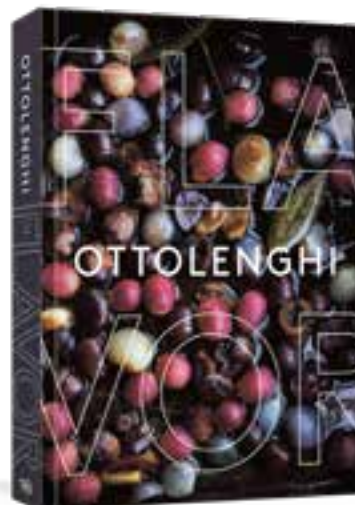
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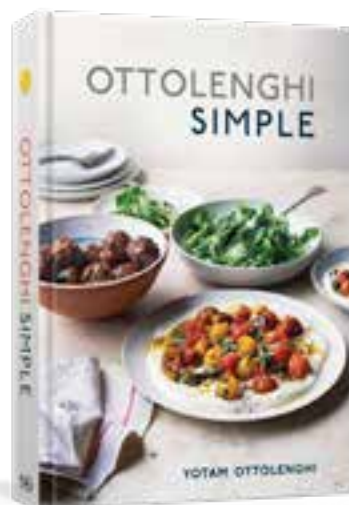
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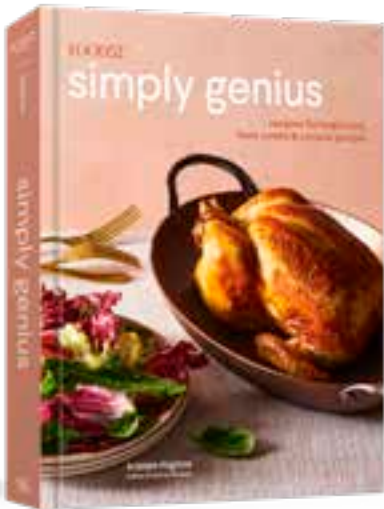


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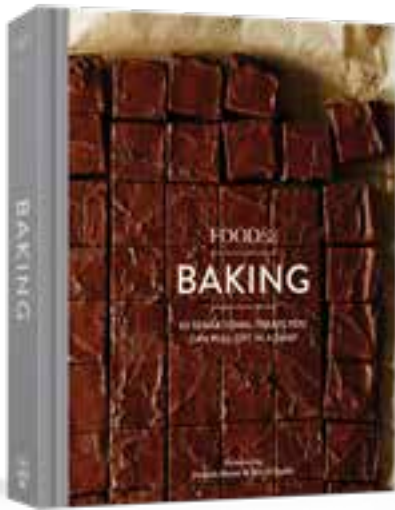
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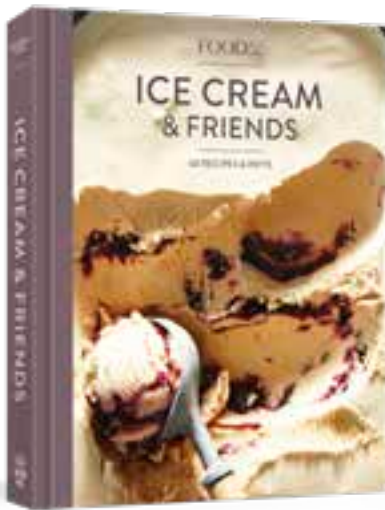
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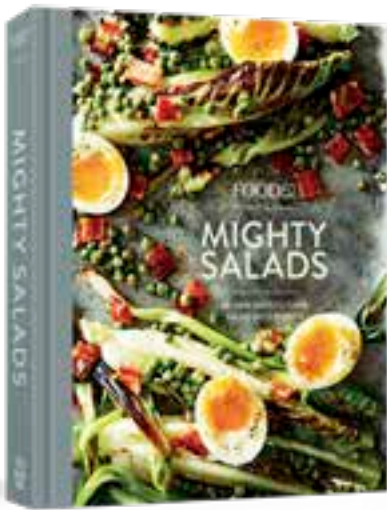
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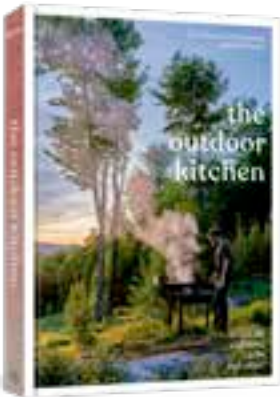
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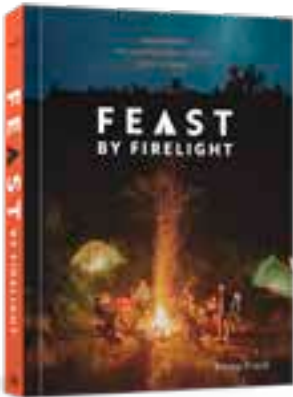
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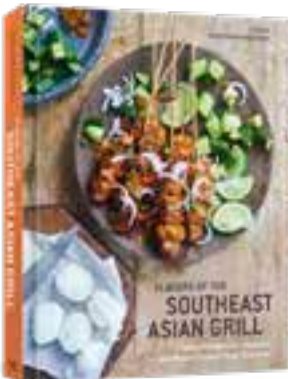
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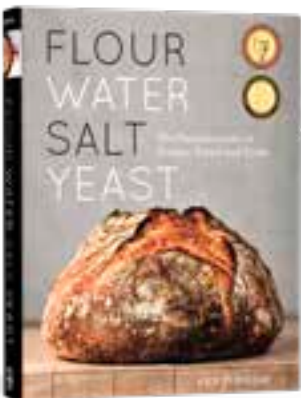


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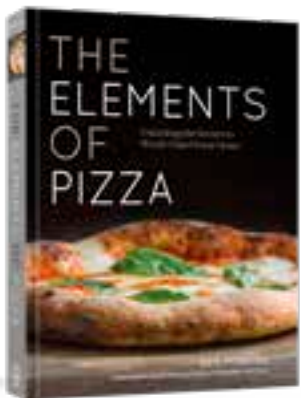


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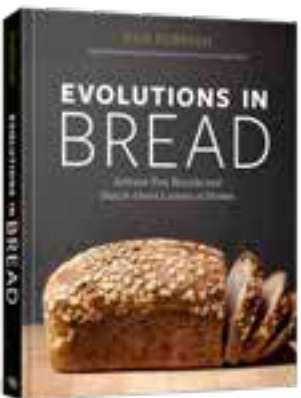
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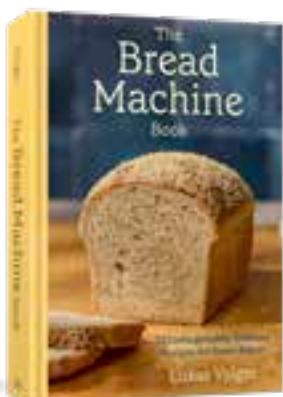
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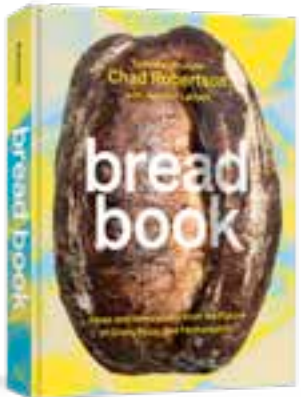
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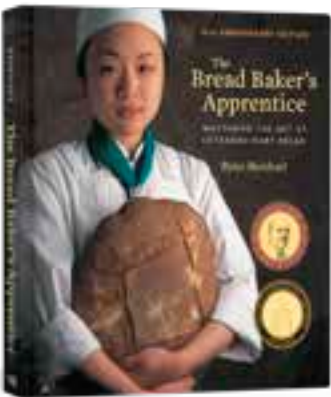
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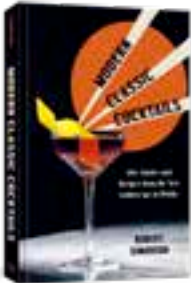
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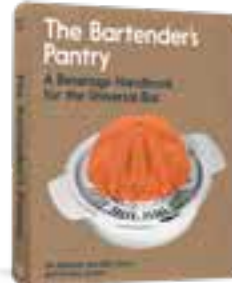
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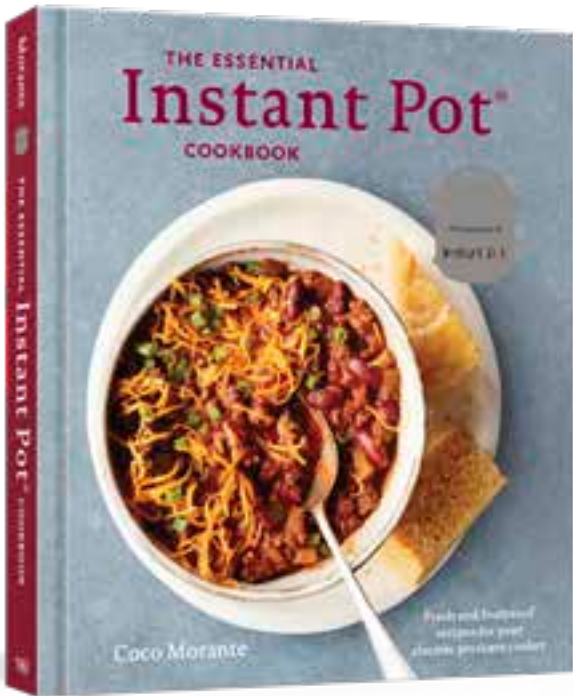


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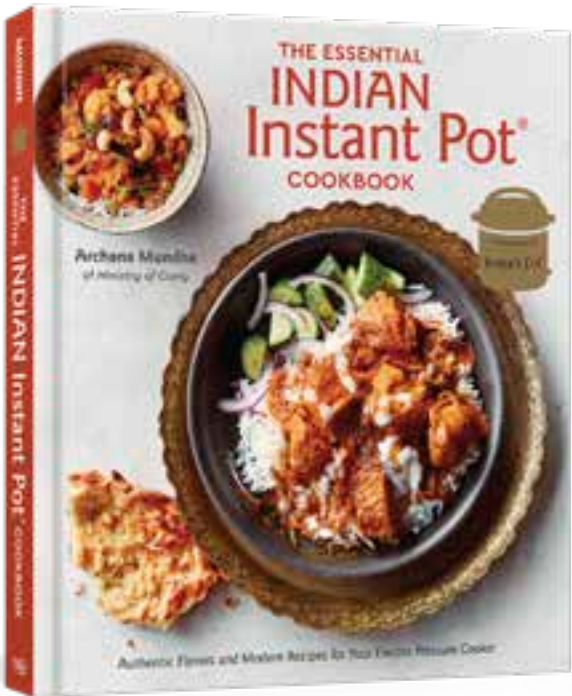


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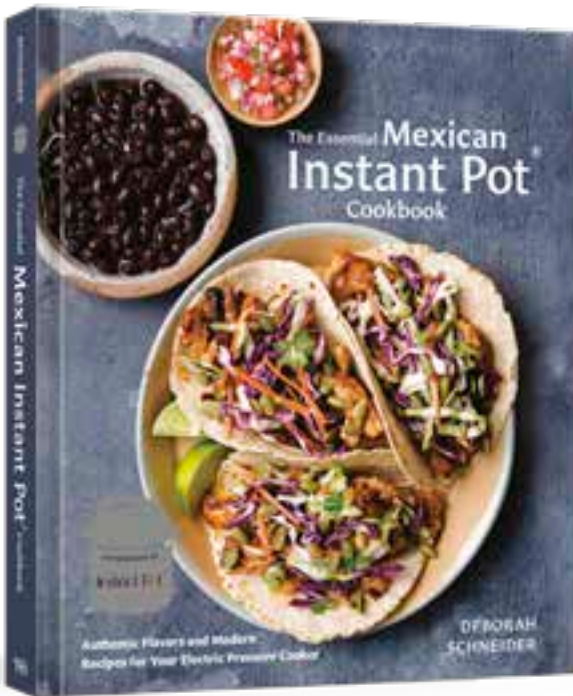
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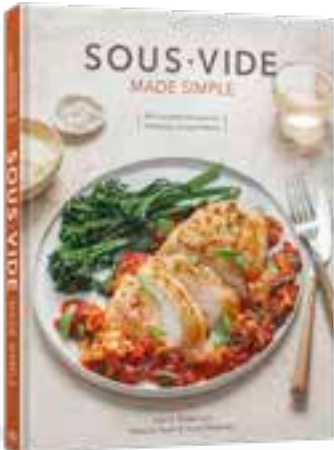
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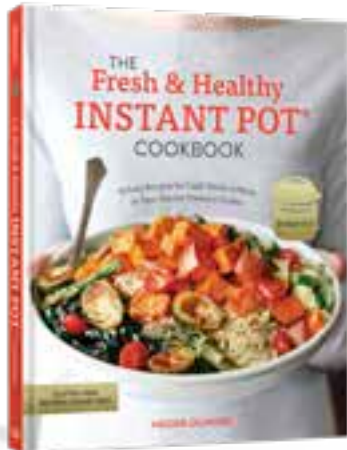
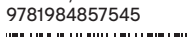
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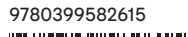
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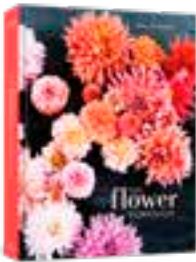
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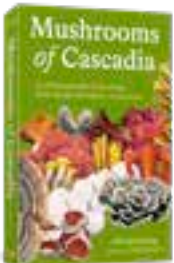
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