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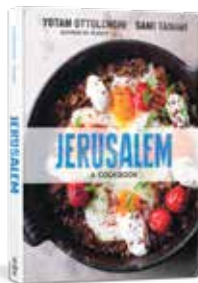
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SPRING + SUMMER 2018

Food + Drink



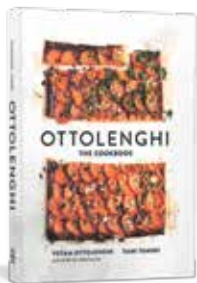
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SWEET

Desserts from London's Ottolenghi

YOTAM OTTOLENGHI AND HELEN GOH

The highly anticipated book that Ottolenghi fans have been waiting for, *Sweet* features more than 110 recipes for delicious baked goods, desserts, and confections from the best-selling chef and cookbook author.

“With *Jerusalem* and all the books that followed, Yotam Ottolenghi changed everything about what we cook and crave. Now, with *Sweet*, he and Helen Goh shake up dessert. In signature style, the recipes are generous, warm, inviting, and copiously sparked with inspiration. Yes, bake those brownies with tahini and halva. Add star anise to blackberry cakes. Revel in the exciting new flavors *Sweet* brings us. It's what I'll be doing.”

—DORIE GREENSPAN, James Beard Award-winning author

MUNCHIES

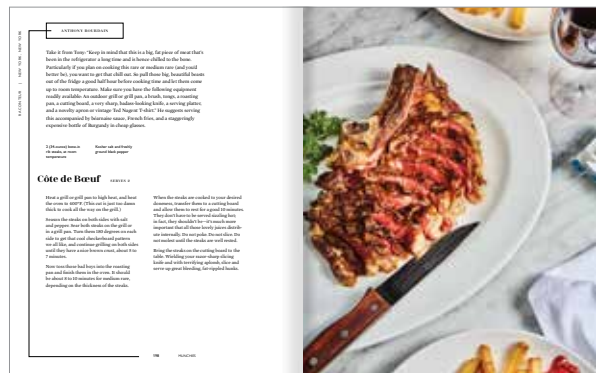
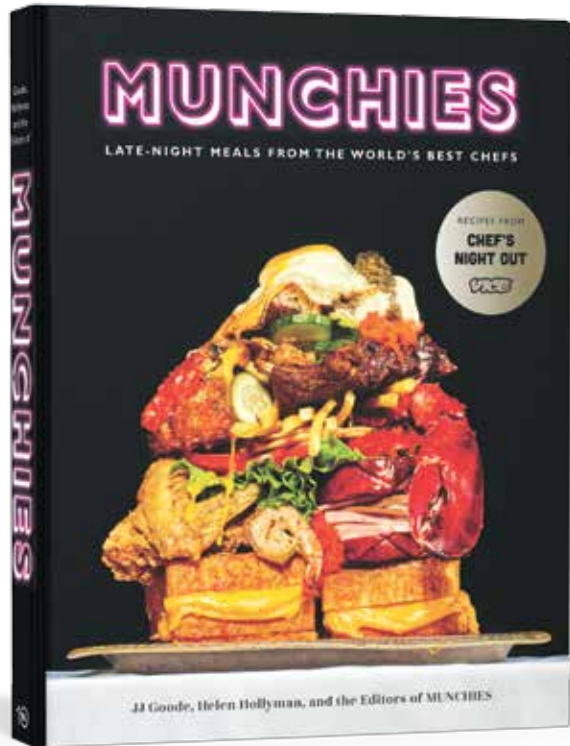
Late-Night Meals from the World's Best Chefs

JJ GOODE, HELEN HOLLYMAN, AND THE EDITORS
OF MUNCHIES

This cookbook, based on the game-changing web series *Chef's Night Out*, features stories of the world's best chefs' debauched nights on the town, and recipes for the food they cook to soak up the booze afterwards.

“MUNCHIES has a beautiful premise: you get to see not only what chefs actually like to eat late at night, at the end of a long shift, but also who they are . . . In this cookbook, you'll find recipes that are expressions of these moments, when some of the world's best cooks channel their toil and liberation on a plate.”

—MARIO BATALI, from the foreword



MUNCHIES
978-0-399-58008-6





FOOD52 ANY NIGHT GRILLING

60 Ways to Fire Up Dinner (and More)

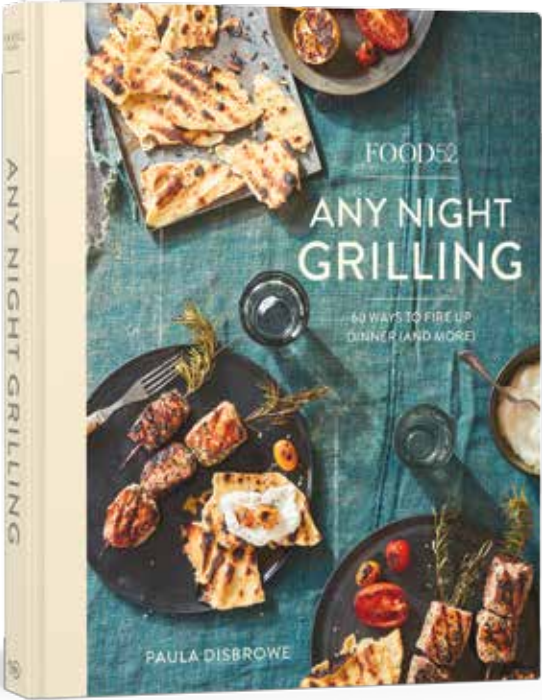
PAULA DISBROWE
FOREWORD BY AMANDA HESSER

This innovative collection of recipes will have you grilling deeply flavorful dishes for lunch, dinner, or any time.

In Food52's *Any Night Grilling*, author (and Texan) Paula Disbrowe coaches you through the fundamentals of cooking over fire so the simple pleasure of a freshly grilled meal can be enjoyed any night of the week—no long marinades or low-and-slow cook times here. Going way beyond your standard burgers and brats, Disbrowe offers up streamlined, surprising recipes for Crackly Rosemary Flatbread, Grilled Corn Nachos, and Porchetta-Style Pork Kebabs, alongside backyard classics like Sweet & Smoky Drumsticks, Gulf Coast Shrimp Tacos, and Green Chile Cheeseburgers. You'll also be charring fruits and vegetables in coals for caramelized sweetness, bringing day-old bread back to life, and using lingering heat to cook ahead for future meals. Filled with clever tips, lush photography, and what will surely become your favorite go-to recipes, *Any Night Grilling* is the only book you and your grill need.

FOOD52 is a groundbreaking online kitchen and home destination. Founded by Amanda Hesser and Merrill Stubbs—two authors and opinionated home cooks who formerly worked for the *New York Times*—the company celebrates home cooks, giving them recipes, cookbooks, and home goods all in one spot. PAULA DISBROWE is a food and travel writer based in Austin, TX, and the author of five cookbooks.

978-1-5247-5896-7 • 3/27/2018
HC • \$24.99 U.S. (Can \$33.99) • ¾ binding
224 pages • 7¼ x 9 • 80 color photos



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THE BURGER

Better Recipes and Fundamentals

CHRIS KRONNER WITH PAOLO LUCCHESI

A deep dive into the art of burger making, offering inspiration and techniques for creating the modern American burger.

The Burger redefines the backyard barbecue; this is a cooking manual for every person with a grill. Chris Kronner is a new breed of chef who is applying a fine dining approach to familiar and comforting foods. When you look at the dishes in this book, you recognize them: a burger, a patty melt, a wedge salad, a veggie burger, a chocolate milkshake. But these are different. Each has at least one component—maybe a seasonal ingredient, maybe a new method—that makes it perfect for this era and our modern palates. These are not reinterpreted classics; these are new, optimized versions of American cuisine.

CHRIS KRONNER is the chef/owner of the beloved Oakland, CA restaurant Kronnerburger. Previously he was head chef at San Francisco's pioneering Martini-and-burger restaurant, Slow Club, and then the chef at Bar Tartine. PAOLO LUCCHESI is the food editor at the *San Francisco Chronicle* and the co-author of *Flour + Water*.



978-0-399-57926-4 • 4/10/2018
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240 pages • 7¼ x 10 • 75 color photos, 20 illustrations

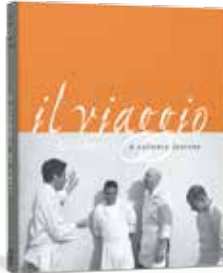




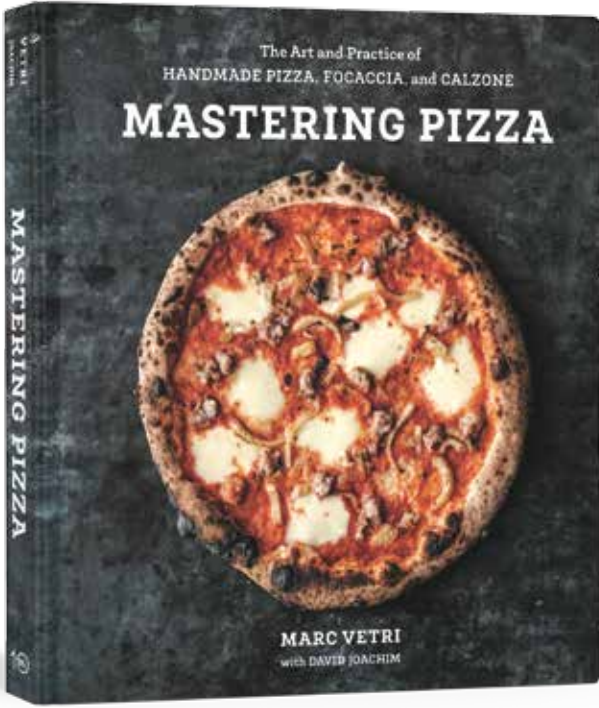
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IL VIAGGIO DI VETRI
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MASTERING PIZZA

The Art and Practice of Handmade Pizza, Focaccia, and Calzone

MARC VETRI WITH DAVID JOACHIM

This practical and beautiful book is a groundbreaking look at making delicious, perfect pizza at home, no specialty oven or equipment needed.

In *Mastering Pizza*, award-winning chef Marc Vetri uses his trademark passion and precision to tackle the topic of making pizza at home. The recipes, gleaned from years spent researching in Italy and testing in America, have a variety of base doughs as well as toppings. What makes this book revolutionary is its use of different dough hydration levels so that crust perfection can be achieved in any oven—from a wood-fired brick oven to a backyard grill to a standard home oven. With popular standards like Margherita and Carbonara as well as pizzas featuring mussels and even Nutella, *Mastering Pizza* will teach anyone the fundamentals of creating pies.

MARC VETRI is the chef/owner of Philadelphia's Vetri Cucina and the founder of Osteria, Amis, and Pizzeria Vetri. He is a *Food & Wine* Best New Chef and a James Beard Award winner for Best Chef Mid-Atlantic. DAVID JOACHIM is the author of the *New York Times* bestseller *A Man A Can A Plan* and a cookbook co-writer.

978-0-399-57922-6 • 8/28/2018
HC • \$29.99 U.S. (Can \$39.99)
272 pages • 8½ x 9½ • 75 color photos



QUATTRO FORMAGGI PIZZA

This pizza is for the patient who still likes a little acid in the 'R's basically gives more heart and balance with the additional dried sausage and dried garlic. For a baking pizza at 700°F on butter, use the Roman Dough at 67% hydration page 500. For oven at 500 to 600°F, use the Roman Dough at 70% hydration page 500.

Ingredients:

- 1 dough ball about 280 grams (12 ounces) (page 500)
- 1 tomato
- 100g ricotta
- 100g mozzarella
- 100g parmesan
- 100g prosciutto
- 100g arugula
- 100g olive oil
- 100g salt
- 100g pepper
- 100g garlic
- 100g onion
- 100g carrot
- 100g celery
- 100g zucchini
- 100g eggplant
- 100g mushrooms
- 100g bell peppers
- 100g tomatoes
- 100g olives
- 100g capers
- 100g anchovies
- 100g pine nuts
- 100g walnuts
- 100g almonds
- 100g hazelnuts
- 100g pistachios
- 100g cashews
- 100g macadamia nuts
- 100g pecans
- 100g Brazil nuts
- 100g pineapples
- 100g mangoes
- 100g papayas
- 100g guavas
- 100g passion fruits
- 100g limes
- 100g lemons
- 100g oranges
- 100g grapefruits
- 100g pomegranates
- 100g figs
- 100g pears
- 100g apples
- 100g plums
- 100g cherries
- 100g strawberries
- 100g raspberries
- 100g blueberries
- 100g blackberries
- 100g kiwis
- 100g avocados
- 100g coconuts
- 100g pineapples
- 100g mangoes
- 100g papayas
- 100g guavas
- 100g passion fruits
- 100g limes
- 100g lemons
- 100g oranges
- 100g grapefruits
- 100g pomegranates
- 100g figs
- 100g pears
- 100g apples
- 100g plums
- 100g cherries
- 100g strawberries
- 100g raspberries
- 100g blueberries
- 100g blackberries
- 100g kiwis
- 100g avocados
- 100g coconuts

Instructions:

Let the dough warm up at room temperature for at least 30 minutes. The dough will rise and become more pliable. To make a 12-inch pizza, place a rolling pin on the edge of the dough and roll it out to 12 inches. Repeat the process on the other side. Then place the dough on a pizza stone or a pizza peel. Bake in a 700°F oven for 10-12 minutes. For a 10-inch pizza, roll the dough to 10 inches and bake for 8-10 minutes. For a 9-inch pizza, roll the dough to 9 inches and bake for 7-8 minutes. For a 8-inch pizza, roll the dough to 8 inches and bake for 6-7 minutes. For a 7-inch pizza, roll the dough to 7 inches and bake for 5-6 minutes. For a 6-inch pizza, roll the dough to 6 inches and bake for 4-5 minutes. For a 5-inch pizza, roll the dough to 5 inches and bake for 3-4 minutes. For a 4-inch pizza, roll the dough to 4 inches and bake for 2-3 minutes. For a 3-inch pizza, roll the dough to 3 inches and bake for 1-2 minutes. For a 2-inch pizza, roll the dough to 2 inches and bake for 1 minute. For a 1-inch pizza, roll the dough to 1 inch and bake for 30 seconds. For a ½-inch pizza, roll the dough to ½ inch and bake for 15 seconds. For a ¼-inch pizza, roll the dough to ¼ inch and bake for 10 seconds. For a ⅛-inch pizza, roll the dough to ⅛ inch and bake for 5 seconds. For a 1/16-inch pizza, roll the dough to 1/16 inch and bake for 3 seconds. For a 1/32-inch pizza, roll the dough to 1/32 inch and bake for 2 seconds. For a 1/64-inch pizza, roll the dough to 1/64 inch and bake for 1 second. For a 1/128-inch pizza, roll the dough to 1/128 inch and bake for 1 second. For a 1/256-inch pizza, roll the dough to 1/256 inch and bake for 1 second. For a 1/512-inch pizza, roll the dough to 1/512 inch and bake for 1 second. For a 1/1024-inch pizza, roll the dough to 1/1024 inch and bake for 1 second. For a 1/2048-inch pizza, roll the dough to 1/2048 inch and bake for 1 second. 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HOT FOR FOOD VEGAN COMFORT CLASSICS

101 Recipes to Feed your Face

LAUREN TOYOTA

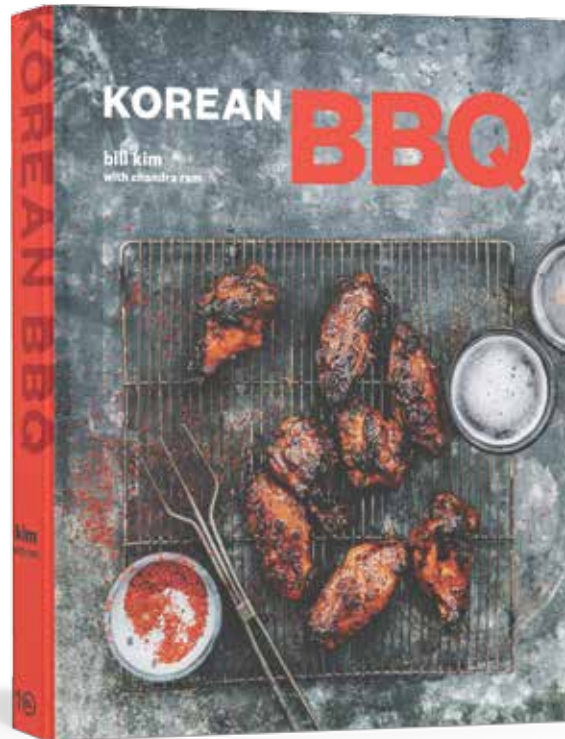
A fun and irreverent take on vegan comfort food, that's saucy, sweet, and most definitely deep-fried, from online sensation Lauren Toyota of YouTube's hot for food channel.

In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, crave-worthy food—like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts—made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

LAUREN TOYOTA is a former MTV Canada host and a YouTube star. Her channel and blog, *hot for food*, attract a wide and engaged audience of young people curious about how to make vegan food fast and fun. In less than two years, her YouTube channel has gained 330,000 subscribers. She lives in Toronto, Canada.

978-0-399-58014-7 • 2/27/2018
TR • \$22.00 U.S.
240 pages • 7½ x 10 • 150 color photos





KOREAN BBQ

BILL KIM WITH CHANDRA RAM

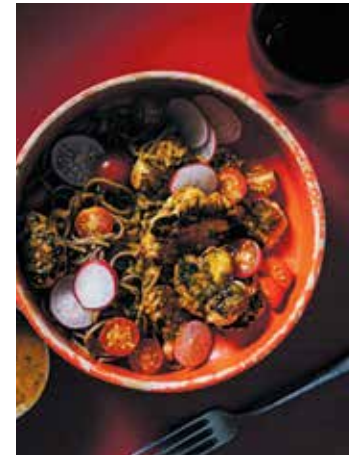
A casual and practical guide to grilling with Korean-American flavors from chef Bill Kim of Chicago's award-winning bellyQ and Urban Belly restaurants, with 80 recipes tailored for home cooks to impart maximum flavor in minimal time.

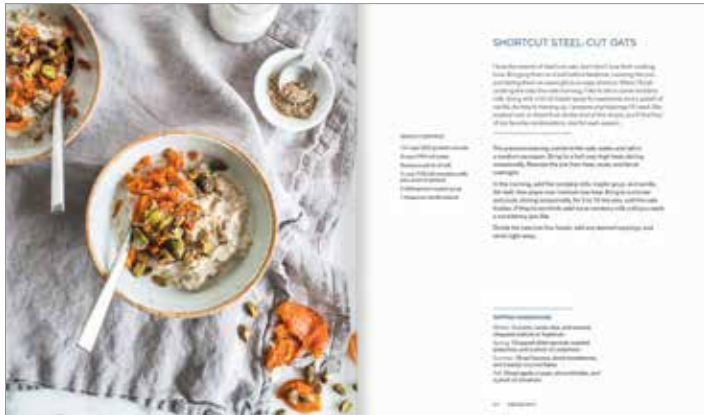
Born in Korea but raised in the American Midwest, chef Bill Kim brings these two sensibilities together in *Korean BBQ*, translating Korean flavors for the American consumer in a friendly and accessible way. This isn't a traditional Korean cookbook but a Korean-American one, based on gatherings around the grill on weeknights and weekends. Kim teaches the fundamentals of the Korean grill through flavor profiles that can be tweaked according to the griller's preference, then gives an array of knockout recipes for feeding friends and family, such as Hoisin and Yuzu Edamame, Kimchi Potato Salad, and Korean BBQ Skirt Steak.

Award-winning chef **BILL KIM** got his start in the restaurant industry at world-renowned establishments Charlie Trotter's and Bouley Bakery. Kim eventually ventured out on his own in 2008, bringing his imaginative Asian-inspired cuisine to his Chicago restaurants Urbanbelly, bellyQ, and Belly Shack. **CHANDRA RAM** is the editor of *Plate* magazine.



978-0-399-58078-9 • 4/17/2018
HC • \$29.99 U.S. (Can \$39.99)
240 pages • 7³/₈ x 9¹/₄ • 80 color photos





POWER PLATES

100 Nutritionally Balanced,
One-Dish Vegan Meals

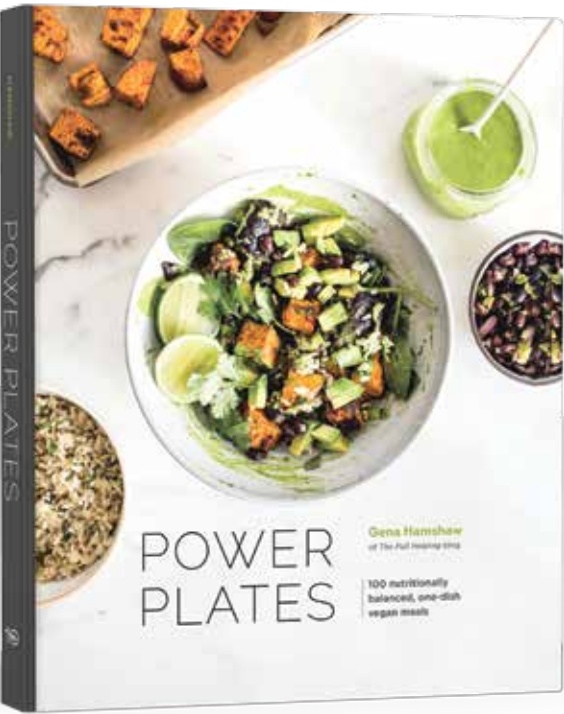
GENA HAMSHAW

In *Power Plates*, nutritionist and blogger Gena Hamshaw has crafted 100 delicious and satisfying vegan recipes—each with a mix of healthy fats, complex carbohydrates, and hearty plant-based proteins—that provide you with the macronutrients you need in every meal.

Healthy eating isn't just a matter of choosing healthier foods. It's the art of creating complete, balanced meals that deliver sustained energy and nourishment for a well-balanced lifestyle. In *Power Plates*, author Gena Hamshaw delivers recipes that make wholesome meal planning intuitive and fun—think dishes like Smoky Red Lentil Stew with Chard, Falafel Bowls with Freekeh and Cauliflower, and Stuffed Peppers with Farro, Herbs, and Tempeh Sausage. Using Hamshaw's simple techniques and fresh ingredients, you can have beautiful, energizing plates any day of the week.

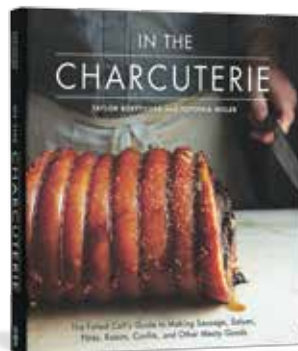
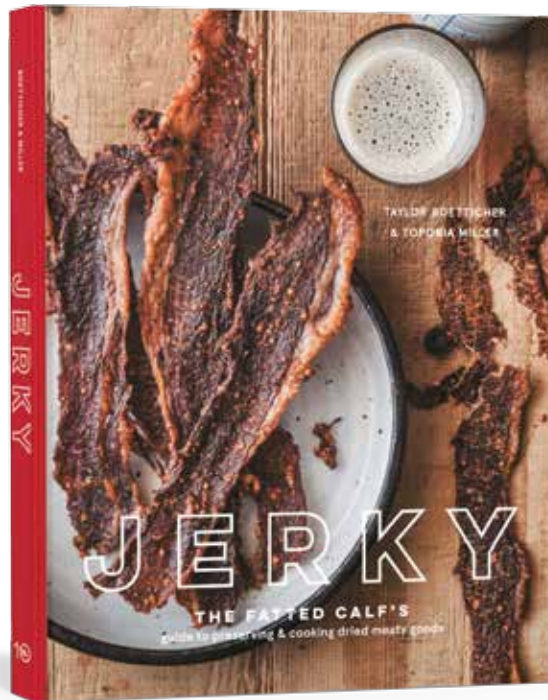
GENA HAMSHAW is a certified nutritionist, recipe developer, cookbook author, and food writer. Her recipes and articles have been featured in the *Huffington Post*, *Whole Living*, *O* magazine, *VegNews*, *Thrive* magazine, *Well + Good*, *Mind Body Green*, *Glamour*, and the *Chalkboard*, among other publications. She has written two cookbooks, *Food52 Vegan* and *Choosing Raw*, and lives in New York, NY.

978-0-399-57905-9 • 1/23/2018
HC • \$24.99 U.S. (Can \$33.99)
256 pages • 8 x 9½ • 120 color photos



ALSO BY GENA HAMSHAW:
FOOD52 VEGAN
978-1-60774-799-4





ALSO BY TAYLOR BOETTICHER AND TOPONIA MILLER:
IN THE CHARCUTERIE
 978-1-60774-343-9



JERKY

The Fatted Calf's Guide to Preserving
 & Cooking Dried Meaty Goods

TAYLOR BOETTICHER AND TOPONIA MILLER

A beautifully photographed cookbook dedicated to homemade jerky from the founders of San Francisco's Fatted Calf Charcuterie, with easy-to-follow recipes perfect for home canners and preservers; hunters; followers of a Paleo, Keto, or high-protein diet; fans of dehydrators; or anyone looking to explore the centuries-old craft of drying meat.

From the IACP and James Beard Award-nominated authors of *In the Charcuterie* comes this concise guide to the art of making jerky at home. Approximately 40 recipes teach you how to make jerky and other dried meat dishes from a variety of proteins, including beef, pork, venison, and wild game. Clear step-by-step instructions plus beautiful and informative photographs show you how to butcher and season your meat, use a range of techniques and equipment, and even cook with your homemade jerky. These globally inspired recipes pull from Italian, French, Vietnamese, and Mexican culinary traditions, making this the perfect book for the modern meat enthusiast.

TAYLOR BOETTICHER and TOPONIA MILLER are the co-owners and co-founders of beloved San Francisco Bay Area institution the Fatted Calf Charcuterie. The couple has been featured in the *New York Times*, *Food & Wine*, and *Saveur*, where the Fatted Calf was included in the editors' annual list of their 100 favorite food items and trends.

978-1-5247-5902-5 • 3/20/2018
 HC • \$22.00 U.S. (Can \$29.00)
 160 pages • 7 1/8 x 9 • 50 color photos



Carne Seca, Spanish for "dried meat," is a specialty of the borderlands of Northern Mexico and the Southwestern U.S. Simply seasoned with lime and chili dried Anchocho chile the makes a great everyday snack as well as an essential component for the Mexican specialty, Machaca (page 222). You can make Carne Seca in a dehydrator or oven but we prefer the interesting perfume of wood smoke obtained by drying the beef in a smoker or over the embers of a low fire.

MAKES ABOUT 1 POUND OF CARNE SECA
 2 pounds of well-trimmed beef brisket slices
 1 tablespoon plus 1/2 teaspoon of fine sea salt
 Juice of 1 lime

When you are ready to dry the beef remove the marinating meat from the refrigerator. Arrange the slices out on the rack of dehydrator or smoker making sure that no slices are overlapping. If you are using a dehydrator, set the temperature to 145°F. If you are using a smoker you will want to keep the temperature between 140°F and 150°F. Insert the rack being as much space between each rack as possible. Dehydrate for about two and a half hours or until the slices are firm but still pliable, rotating the racks front to back halfway through to ensure even drying.

Allow the jerky to cool at room temperature then transfer to a container and place in a cool, dark location for storage. Well kept, you can store the jerky for up to 6 weeks.





tips for outdoor cooking

Buy fresh, local food when possible. Fresh, local food is usually the most flavorful, which means even if you batch your dish, you'll still come out on top! It also spends less time traveling on a truck, making it more nutritious and reducing your greenhouse miles for daily from the nearest grocery store. I also prefer organic and non-GMO ingredients, because they're produced in a way that minimizes harm to the environment and our bodies. *Backlist.org* is a great resource for finding fresh food near your campsite, and *Good and Beautiful* Top 5 Tips to not will help you when it comes to cooking local, sustainably raised meat.

Use your senses. Though every recipe was designed and tested to be foolproof, rarely do two people interpret a recipe the same way. There will also be variables like wind, a warped pan, or a different product brand that can affect the outcome of a recipe. Luckily, you have all the tools you need to make a dish successfully: eyes, ears, a nose, a mouth, and two hands. Engage them, and listen to your intuition.

At Home vs. At Camp. The instructions in most of my recipes are divided into these two sections. The former acts as a food prep list, so that once you arrive at camp, preparing your meal will be quick, easy, and fun. Of course, it's not required, and you can prepare nearly everything outside. At Camp describes how to finish the recipe with your prepared ingredients. If you are preparing the entire recipe in your home kitchen, that's fine. At Home as your meal place, the French concept for putting everything in its place before you start cooking.

Refrigerate. When you use "refrigerate" in a recipe's instructions, this refers to either your home refrigerator or camp cooler.

"Use it up, wear it out, make it do or do without." When Anne-Laure took me under her wing at Millstone Farm in Connecticut, she taught me something that was more important than how to grow vegetables. I learned the value of repurposing common objects that I was used to throwing away. She turned an old clothes dryer into a salad spinner, empty water jugs into tin greenhouses for the seedlings, and rusty t-shirts into sunshades. This philosophy stuck with me. There are so many things to buy in the camping world, but if there's one place you don't need something new and shiny, it's the great outdoors. So catch your items, clean your grandma's cast iron and be resourceful with food storage. Bring reusable containers and wash Ziploc bags with warm soapy water.

How to test hot oil. When you're any cooking fat is a pan to put, the surest way to test if it's hot is by sprinkling a tiny droplet of water or beer in the pan or pot. Be careful, as water will splatter in hot oil and could burn you. If it sizzles, it's ready.

How to pack fresh herbs. To keep whole herbs (not minced or chopped) fresh when packing, first wash them and shake the excess water off, and then wrap them with a moist paper towel. Seal the herbs loosely in a Ziploc bag.

Adjusting the heat on your camp stove. Most often, camp stoves have more limited range of heat than home stoves, and the food they nearly always burn hotter and higher. You may need to adjust the recipes in this book based on your stove. For example, if I write "medium heat" you might adjust your knob to "medium-low" or "low."

How to pack fresh herbs. To keep whole herbs (not minced or chopped) fresh when packing, first wash them and shake the excess water off, and then wrap them with a moist paper towel. Seal the herbs loosely in a Ziploc bag.



1

FEAST BY FIRELIGHT

Simple Recipes for Camping, Cabins and the Great Outdoors

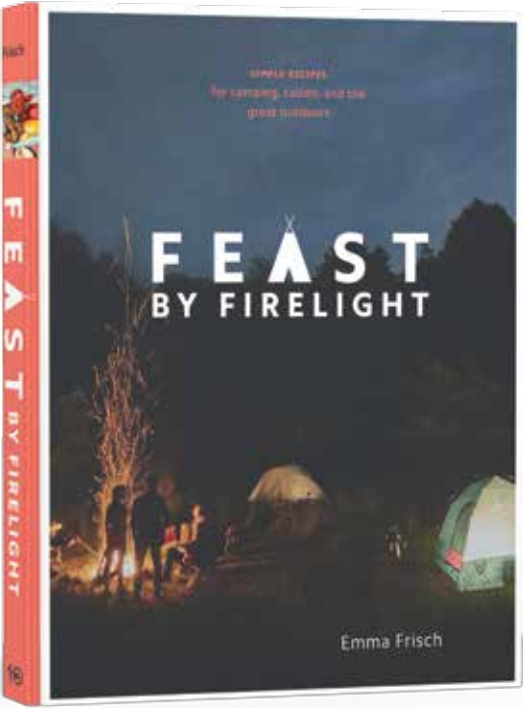
EMMA FRISCH

A transporting and lushly photographed book evoking the pleasure of eating in the outdoors, with easy-to-prepare recipes for gatherings at campgrounds and cabins alike.

Feast by Firelight offers solution-oriented recipes that make cooking outdoors feel effortless and downright fun. It includes menu planners, handy illustrations, equipment lists, and tips showing how to prepare for any trip, even if it's just to the local park. Featuring 70 accessible recipes, it is the first of its kind in the outdoor-cooking niche to pair practical information with evocative photography, setting a new standard for camping cookbooks.

EMMA FRISCH is the cofounder and culinary director of a premiere glamping destination in the U.S., Firelight Camps, featured in *Vogue*, *Travel Channel*, *Wall Street Journal*, and *Martha Stewart*. She was a top finalist on *Food Network Star* season 10, and lives in Ithaca, NY.

978-0-399-57991-2 • 4/10/2018
HC • \$22.00 U.S. (Can \$29.00)
192 pages • 7 x 9 • 50 color photos





JAM SESSION

A Fruit-Preserving Handbook

JOYCE GOLDSTEIN

The right-sized handbook for all-natural fruit preserving, packed with evocative photographs and simple, reliable recipes for 120 jams, jellies, chutneys, and compotes.

Jam Session is a lushly photographed guide to making fruit preserves, organized by type of fruit and seasonal availability, with descriptions of the best varieties to use plus master recipes and special variations for each fruit.

Former restaurant chef/owner and master preserver Joyce Goldstein gives straightforward guidance as well as serving ideas for using preserves for much more than toast. Packed with ideas and practicality, preserving novices and veterans alike will find this guide the ideal amount of instruction and inspiration.

JOYCE GOLDSTEIN is a former Chez Panisse chef and the retired chef/owner of her James Beard Award-winning restaurant, Square One. She is the author of 28 books and a preserves maker for Bi-Rite Market (San Francisco), Danny Meyer, and her very lucky grandchildren. She lives in San Francisco, CA.



978-0-399-57961-5 • 6/5/2018
HC • \$24.99 U.S. (Can \$33.99)
240 pages • 7 x 9 • 80 color photos





THE PERFECT SCOOP, REVISED AND UPDATED

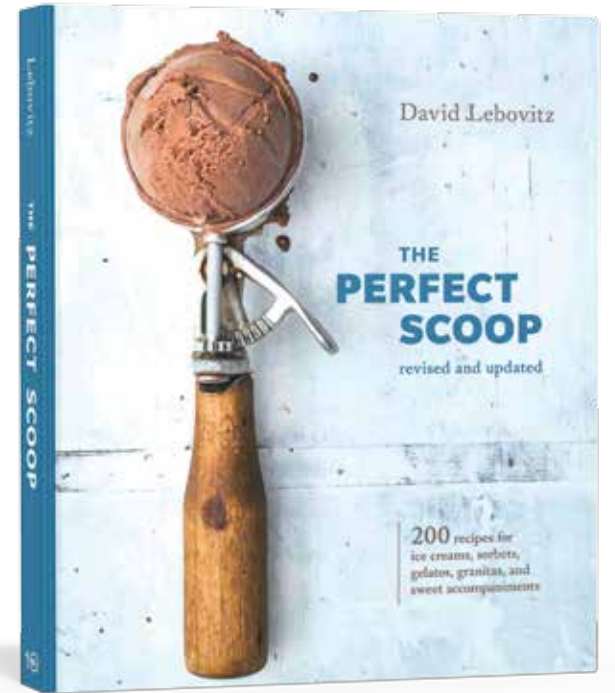
200 Recipes for Ice Creams, Sorbets, Gelatos,
Granitas, and Sweet Accompaniments

DAVID LEBOVITZ

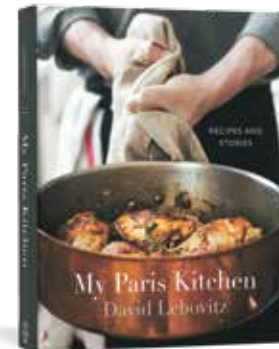
A revised and updated edition of the world's best-selling ice cream book, featuring a dozen new recipes, a fresh design, and all-new photography.

This comprehensive collection of homemade ice creams, sorbets, gelatos, granitas, and accompaniments from *New York Times* best-selling cookbook author and blogger David Lebovitz emphasizes classic and sophisticated flavors alongside a bountiful helping of personality and proven technique. David's frozen favorites range from classic (Chocolate-Peanut Butter) to comforting (S'mores Ice Cream) and contemporary (Lavender-Honey) to cutting-edge (Labneh Ice Cream with Pistachio-Sesame Brittle). Also appearing: a brand new selection of frozen cocktails, including a Negroni Slush and Spritz Sorbet, and indulgent sauces, toppings, and mix-ins to turn a simple treat into a perfect scoop of delight.

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 in 1999 to write books. He is the author of six books, including *My Paris Kitchen*, *Ready for Dessert*, *The Sweet Life in Paris* and the forthcoming *L'Appart*. David has been featured in *Bon Appétit*, *Food & Wine*, *Cook's Illustrated*, the *New York Times*, and more. He moved to Paris, France, in 2004 and turned davidlebovitz.com into one of the first phenomenally popular food blogs.



978-0-399-58031-4 • 3/27/2018
HC • \$24.99 U.S. (Can \$33.99)
272 pages • 8 x 10 • 50 color photos



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





978-0-399-58074-1 • 8/7/2018
 HC • \$16.99 U.S. (Can \$22.99)
 144 pages • 7 x 8 • 75 color photos



THE GREAT GRILLED CHEESE BOOK

50 Recipes for Everyone's Favorite Sandwich

ERIC GREENSPAN

A collection of 50 crave-worthy recipes, some classic, some boundary pushing, for everyone's favorite sandwich, the grilled cheese.

A fresh take on the beloved American classic—the grilled cheese sandwich. From the ever-popular white bread with American Cheese to Chef Eric Greenspan's signature sandwich, "The Champ" (a taleggio and short rib extravaganza), to the Cuban Reuben and the Buffalo Blue, Greenspan dishes up something for every taste, and delivers sidebars and headnotes championing the best American products that can be used to up your grilled cheese game. With this book in hand, you'll elevate the often simple grilled cheese into something new and delicious with just a few touches of creativity, craftiness, and chef know-how.

ERIC GREENSPAN was executive chef at Patina in Los Angeles and in 2007 opened The Foundry on Melrose, which was nominated by the James Beard Foundation as Best New Restaurant in America. Eric is probably best known for running his most popular eatery—Greenspan's Grilled Cheese—and for the clever grilled cheese sandwiches that have won him praise time and again. He has appeared on Food Network's *Cutthroat Kitchen*, *Chopped*, *The Next Iron Chef*, and *Big Cheese* and on NBC's *Hell's Kitchen* and *Man Finds Food*, as well as in his own series, *Eric Greenspan is Hungry* on National Geographic. He lives in Los Angeles, CA.

PIZZAPEDIA

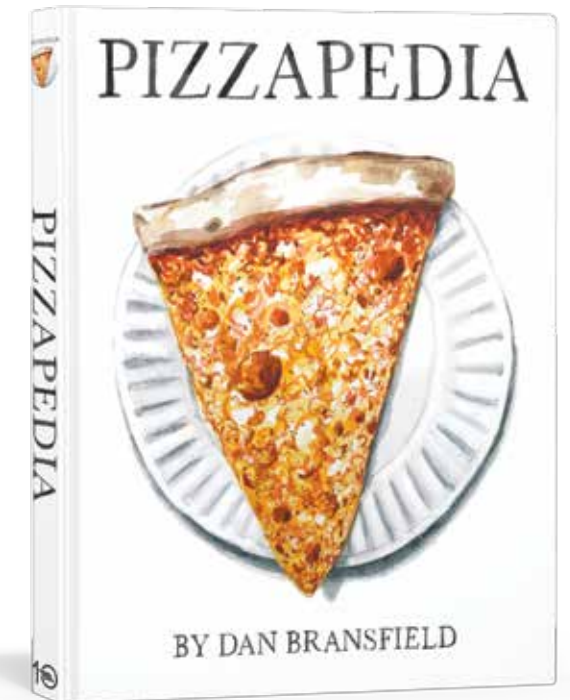
An Illustrated Guide

DAN BRANSFIELD

A book for the pizza obsessed, with 80 charming illustrations detailing the history, ingredients, and legends of the world's favorite food.

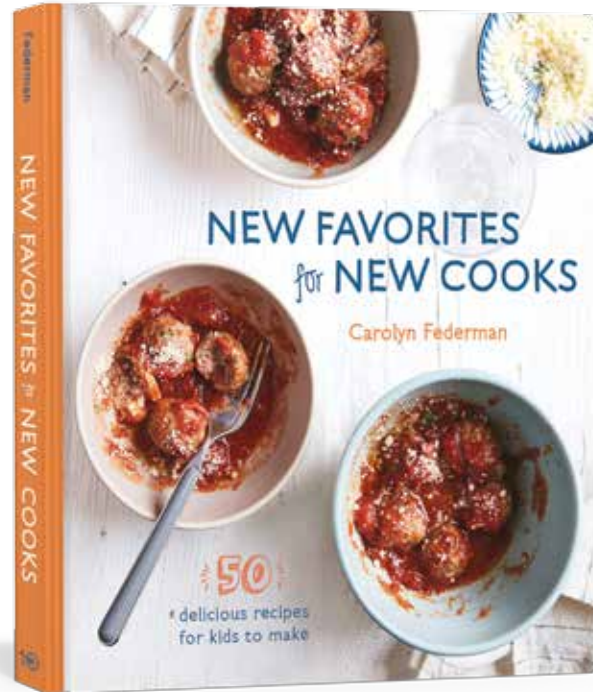
Pizza is a food that lends itself to legend, devotion, even obsession. In lavish illustrations and hand-lettered text, this love letter of a book celebrates the wonders of the slice of life: the lore behind its origin (we have the Greeks to thank before the Italians); the delectable ingredients and toppings; the merits of the many styles, from Naples to New York to Chicago and beyond; and much more pizza trivia. Much like the universally beloved food, the art-driven miscellany in this book is inviting, colorful, and as fun to share as to enjoy solo.

DAN BRANSFIELD is a food-loving illustrator and pun enthusiast who lives in San Francisco, CA. His illustrations have appeared in ads for Applegate Farms and Beringer Winery, *The New Yorker*, NOPA, and in regular contributions to *Edible San Francisco*.



978-0-399-57997-4 • 4/3/2018
 HC • \$16.00 U.S. (Can \$22.00)
 112 pages • 6½ x 8 • 80 color illustrations





NEW FAVORITES FOR NEW COOKS

50 Delicious Recipes for Kids to Make

CAROLYN FEDERMAN

A smart and fun cookbook for kids of all ages showcasing delicious, healthy, and seasonal recipes, and packed with tips and tricks for using a knife, picking out the best ingredients, and making great food for any time of the day.

Finally, a cookbook for kids that is in sync with the way we cook and eat now. *New Favorites for New Cooks* introduces the concepts of seasonal, organic, and local through delicious and easy recipes that kids can tackle on their own. Recipes like Peanut Butter Power Shake, Sweet Potato Fries, Mozzarella Pesto Panini, Cheesy Frittata, and a Taco Bar are filling and satisfying to make and eat, and each recipe is accompanied by beautiful and instructive photography.

CAROLYN FEDERMAN is the founder of the Charlie Cart Project, a nonprofit that provides tools and curriculum for food education in schools. Carolyn has worked in food education for more than a decade, leading Alice Waters's Edible Schoolyard Project, consulting for the Jamie Oliver Foundation, and co-founding the Berkeley Food Institute. For three years, she co-produced UC Berkeley's Edible Education course with Michael Pollan. Carolyn lives in Berkeley, CA, with her two teenage children.

978-0-399-57945-5 • 3/20/2018
HC • \$19.99 U.S. (Can \$25.99)
144 pages • 8 x 9 • 100 color photos



WHAT TO FEED YOUR BABY AND TODDLER

A Month-by-Month Guide to Support Your Child's Health and Development

NICOLE M. AVENA, PHD

A science-based manual for feeding babies exactly what they need to hit physical and intellectual milestones from 6 to 24 months, with 60 recipes.

World-renowned research neuroscientist and nutrition expert Dr. Nicole M. Avena presents an essential guide for new parents on feeding babies during their critical first two years. Answering common questions about picky eaters, food allergies, diversifying baby's appetite, eating out or on the go, feeding baby at daycare or when with another caregiver, and food safety, this comprehensive guide offers easy monthly meal plans and baby-friendly, nutrient-rich recipes designed to support your baby's developmental milestones.

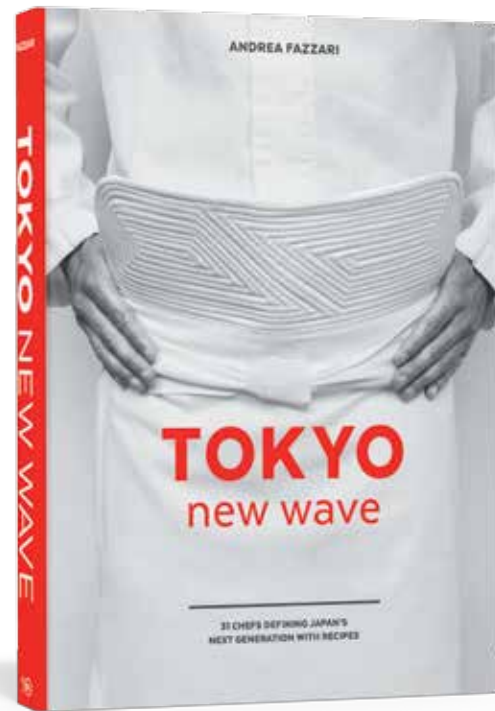
NICOLE M. AVENA, PhD, is the mother of two daughters; a research neuroscientist at Mount Sinai School of Medicine in New York City; and the author of *What to Eat When You're Pregnant* and coauthor of *Why Diets Fail*. Her research has been featured in *Shape*, *Men's Health*, *Glamour*, *Women's Health*, and *Prevention*, and she regularly appears on television, including *The Dr. Oz Show*, *The Doctors*, and *Good Day NY*. She lives in New York, NY.

978-0-399-58023-9 • 5/8/2018
TR • \$16.99 U.S. (Can \$21.99)
240 pages • 6½ x 9¼



ALSO BY NICOLE AVENA
WHAT TO EAT WHEN YOU'RE PREGNANT
978-1-60774-679-9





978-0-399-57912-7 • 3/13/2018
 HC • \$40.00 U.S. (Can \$54.00)
 288 pages • 8 x 11 • 125 color photos



TOKYO NEW WAVE

31 Chefs Defining Japan's Next Generation,
 with Recipes

ANDREA FAZZARI

Showcasing the new talent of Tokyo's vibrant food scene, Andrea Fazzari profiles 31 chefs who are shaping the future of one of the world's most dynamic food cities.

A young and charismatic generation is redefining what it means to be a chef in the celebrated food city of Tokyo, yet this group still remains distinctly Japanese, influenced by a style, tradition, and terroir to which they are inextricably linked. This combination of the old and the new is on display in *Tokyo New Wave*, a transporting cookbook and armchair travel guide that captures the current moment in Japanese cuisine and brings it to a savvy global audience. This luxe collection is filled with portraits, interviews, recipes, and stunning photographs that transport you to the streets and restaurants of a dynamic city.

ANDREA FAZZARI is a photographer and writer who specializes in portraiture, travel, and the culinary world. Her clients include *Travel + Leisure*, *Saveur*, and Four Seasons Hotels. She lives in Tokyo, Japan.



LISBON

A Cookbook from Portugal's City of Light

NUNO MENDES

In this groundbreaking cookbook, Lisbon native and renowned chef Nuno Mendes reveals the alluring food of one of the great undiscovered culinary centers of Europe.

Sharing recipes inspired by the dishes that he grew up eating, Nuno Mendes takes you to his beloved Lisbon, revealing the secrets for recreating the city's most vibrant dishes. Via evocative essays and luminous photography, Mendes gives recipes for delicious Bolas de Berlim (fluffy doughnuts often sold on the beach), Sizzling Squid with Coriander, and Roasted Orange-Rub Pork Belly with Fennel. This is a heart-warming and intimate look at a city with a modern, bustling food scene that is nevertheless steeped in centuries-old traditions.

Born and raised in Lisbon, NUNO MENDES worked in America, Japan, and Spain before heading up a string of critically acclaimed restaurants in London, including Bacchus and Viajante. In 2015 he launched his first solo venture, restaurant Taberna do Mercado.



978-0-399-58171-7 • 4/24/2018
 HC • \$40.00 U.S.
 372 pages • 7½ x 10½ • 120 color photos





978-0-399-58004-8 • 3/6/2018
HC • \$22.00 U.S. (Can \$29.00)
192 pages • 6½ x 9 • 60 color photos • gold foil



THE ONE-BOTTLE COCKTAIL

More than 80 Recipes with Fresh Ingredients and a Single Spirit

MAGGIE HOFFMAN

A collection of 80 wonderfully creative, fresh, and delicious cocktails that only require a bottle of your favorite spirit, plus fresh ingredients you can easily find at the market.

In *The One-Bottle Cocktail*, Maggie Hoffman brings craft cocktails to the masses by making these drinks approachable enough for those with a tiny home bar. Conversational and authoritative, this book puts simple, delicious, and inventive drinks into your hands wherever you are, with easily sourced ingredients including pantry staples and seasonal produce, and no more than one spirit. Organized by spirit—vodka, gin, agave, rum, brandy, and whiskey—each chapter offers fresh, eye-opening recipes that will delight cocktail lovers of all stripes.

MAGGIE HOFFMAN is the former managing editor (and resident cocktail expert) at the James Beard Award-winning website *Serious Eats*. She is now a freelance writer based in San Francisco, CA.

DRINKING DISTILLED

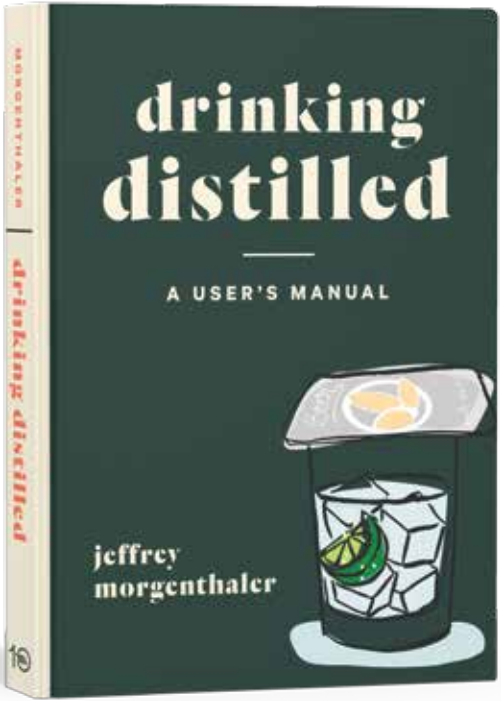
A User's Manual

JEFFREY MORGENTHALER

The opinionated illustrated guide for cocktail-drinking beginners by craft cocktail bartender Jeffrey Morgenthaler.

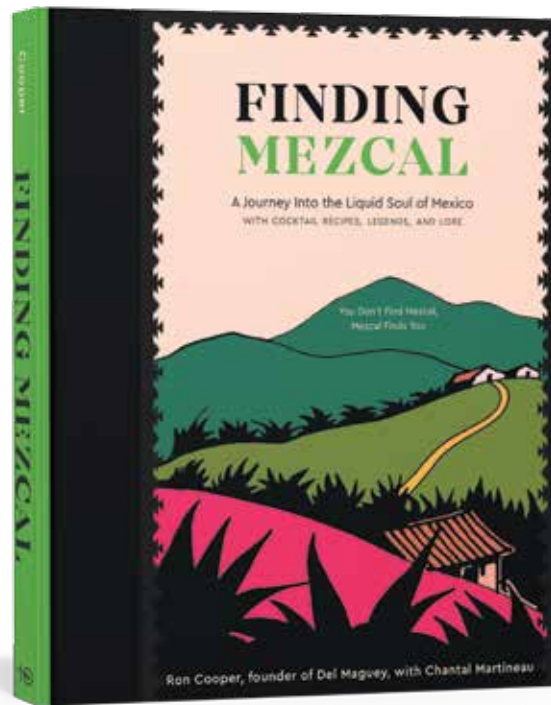
An easy-reading, colorful introduction for cocktail beginners, with brief lessons on spirits, cocktail making, and cocktail drinking (in all situations), all delivered in Morgenthaler's pithy style. Novices will learn how to order a drink, how to drink with the boss, how to drink at the airport, and more. Twelve perfect starter recipes and approximately 30 full-color illustrations round out this giftable distillation.

JEFFREY MORGENTHALER is the award-winning bar director of Clyde Common and Pépé le Moko in Portland, Oregon, and the author of the lauded *The Bar Book: Elements of Cocktail Technique*. His recipes and wisdom have appeared in the *New York Times*, the *Wall Street Journal*, and *Wired*; he writes a column for *Playboy.com* and contributes to *PUNCH*; and *Food & Wine* named him one of the ten most influential bartenders.



978-0-399-58055-0 • 6/5/2018
HC • \$16.99 U.S. (Can \$22.99)
176 pages • 5½ x 7½ • 30 color illustrations





FINDING MEZCAL

A Journey Into the Liquid Soul of Mexico

RON COOPER WITH CHANTAL MARTINEAU

In this groundbreaking and deeply personal book, Ron Cooper—the leading voice in the artisanal mezcal movement, and the person largely responsible for popularizing the spirit in the United States—shares everything he knows about this storied, culturally rich, and now hugely in-demand spirit, along with 50 recipes.

Finding Mezcal recounts artist and spirit importer Ron Cooper's love affair with this traditional Mexican spirit and the people who make it; its meteoric rise in popularity; and the delicate balance between sharing mezcal with the world and facilitating its preservation. Each chapter introduces a new mezcal, its producer, and its place of origin, while also covering mezcal production methods and the botany of the maguey, or agave, plant. Featuring recipes developed for Del Maguey by chefs and bartenders from around the world, the book is copiously illustrated with photographs and the art of Ken Price, who illustrated Del Maguey's now-iconic labels.

RON COOPER is a celebrated visual artist, mezcal importer, and the founder of Del Maguey Single Village Mezcal, who splits his time between Taos, New Mexico, and Oaxaca, Mexico. CHANTAL MARTINEAU is a wine, spirits, food, and travel writer whose work has appeared in *Vogue*, *Food & Wine*, *Saveur*, and *The Atlantic*, among others. She is the author of the book *How the Gringos Stole Tequila*. She lives in upstate New York.

978-0-399-57900-4 • 6/12/2018
HC • \$30.00 U.S. (Can \$40.00)
272 pages • 7 $\frac{1}{8}$ x 9 • 100 color photos and illustrations



SESSION COCKTAILS

Low-Alcohol Drinks for Any Occasion

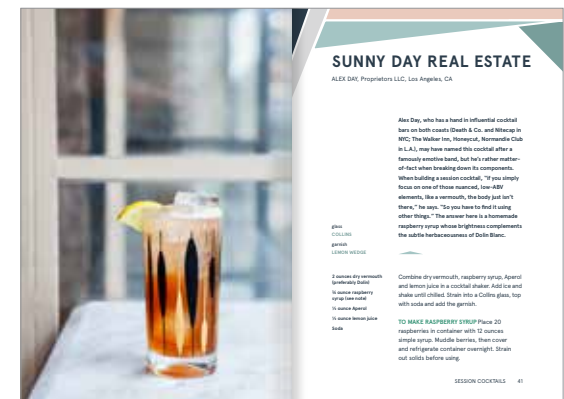
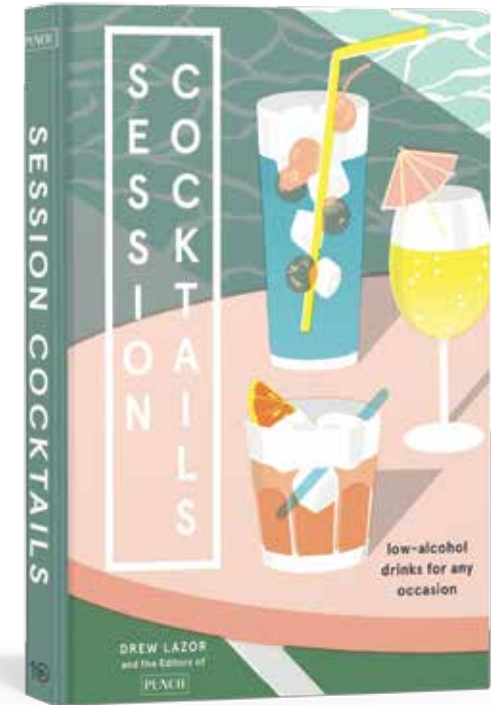
DREW LAZOR AND THE EDITORS OF PUNCH

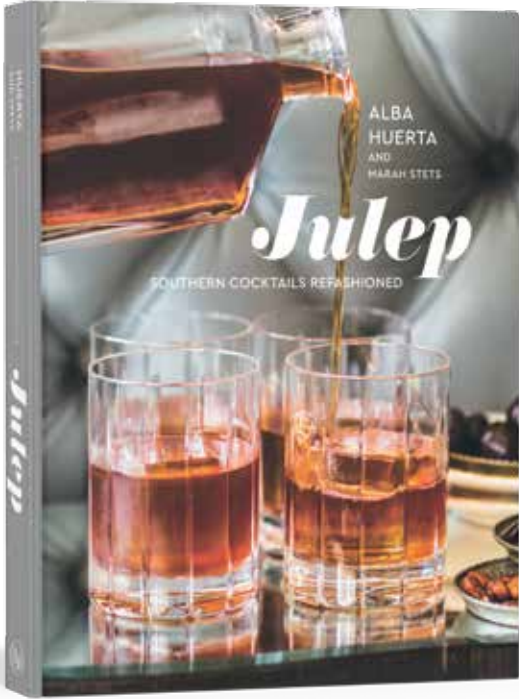
A cocktail book featuring 65 inventive and delicious recipes for low-proof drinks suitable for any time of day.

Bartenders are increasingly moving away from strong, spirituous cocktails toward a lighter canon of low-alcohol drinks that highlight fresh flavors and facilitate conviviality. These drinks provide an occasion for more leisurely socializing through their “sessionability”—you can have a few at a time without having to go down for a nap. *Session Cocktails* explores this trend through the history and evolution of low-proof drinks, tips on building a low-ABV (alcohol by volume) bar, and 65 recipes appropriate for occasions ranging from brunch to the end of the night, contributed by some of the industry’s best-known mixologists.

DREW LAZOR is a food, drinks, and travel writer and a contributor at PUNCH. His work has appeared in *Bon Appétit*, *Lucky Peach*, and *Saveur*, among other publications. He lives in Brooklyn, NY. PUNCH is a James Beard Award-winning online magazine devoted to narrative journalism about wine, spirits, beer, and cocktails.

978-0-399-58086-4 • 5/1/2018
HC • \$18.99 U.S. (Can \$24.99)
176 pages • 5 $\frac{1}{2}$ x 8 • 65 color photos





978-0-399-57941-7 • 3/13/2018
HC • \$24.99 U.S. (Can \$33.99)
224 pages • 7 x 9 • 80 color photos



JULEP

Southern Cocktails Refashioned

ALBA HUERTA AND MARAH STETS

A celebration of the spirits and cocktail traditions of the South from the first lady of craft cocktails, Alba Huerta.

In *Julep*, Huerta tells the colorful story of drinking in the South through 65 bespoke cocktails, each with the historical context behind their invention. Arranged by themes such as “Trading with the Enemy” and “The Rural South,” Huerta recounts the tales and rituals that have come to define drinking culture in the American South. A dozen bar snacks round out the recipes and 80 evocative photographs convey the Southern charm and ingenuity that have earned accolades for Huerta and her bar, Julep.

ALBA HUERTA is the owner of Julep and co-owner of The Pastry War, both nationally recognized craft cocktail bars in Houston, Texas. She is a two-time James Beard Award semifinalist. *Bon Appétit* and *Esquire* have named Julep one of the best bars in America. MARAH STETS is a food writer and editor based in Washington, D.C.



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Catalog design by Emma Campion
Front cover image by Christina Holmes from *Feast by Firelight*
Back cover image by Kelly Puleio from *The One-Bottle Cocktail*