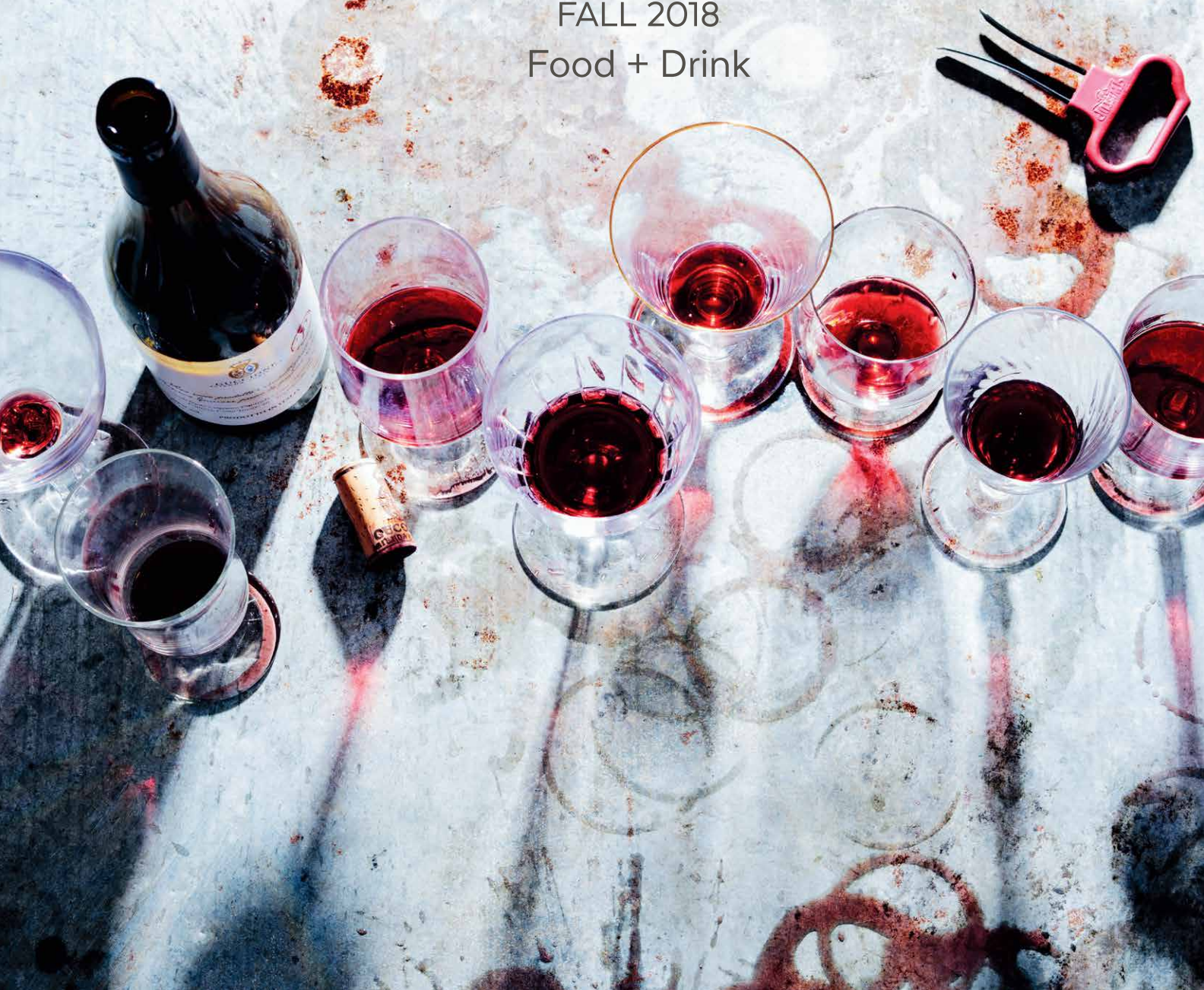




# TEN SPEED PRESS

FALL 2018

Food + Drink

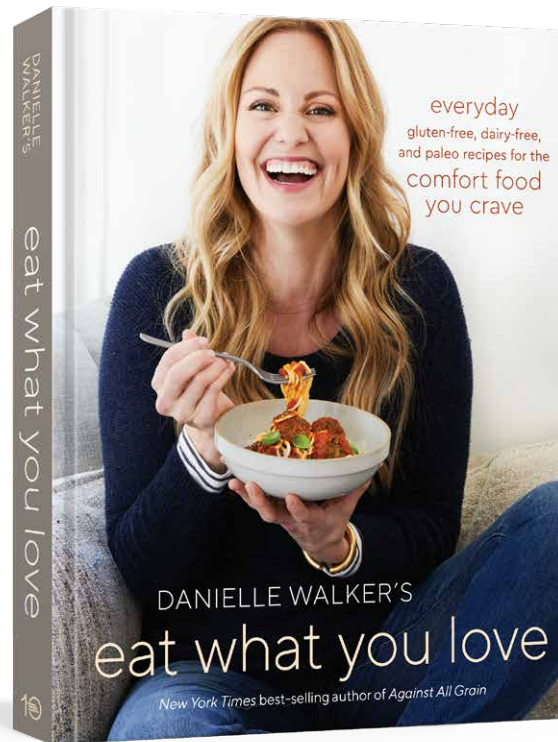






PIESUNG! Seamin - Seamin Thrown down  
Start w/ Oyster Bar  
Linner  
Bosintang  
Bibimbab  
Two Quiche Kimchi  
Steamed short grain rice  
Cucumbers, etc.





## DANIELLE WALKER'S EAT WHAT YOU LOVE

Everyday Gluten-Free, Dairy-Free, and Paleo Recipes  
for the Comfort Food You Crave

DANIELLE WALKER

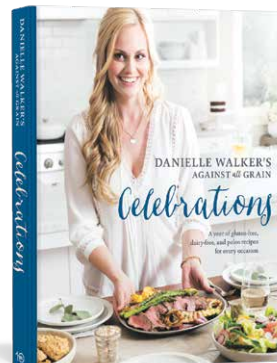
From the *New York Times* best-selling author of *Against All Grain*, this collection of 125 healthy re-creations of traditional comfort food dishes is designed to get crave-worthy food on the table quickly and easily.

Danielle Walker is back with the food you want to eat every day—nourishing breakfasts, packable lunches, and hearty classics like fried chicken, sloppy Joes, and chicken pot pie—made healthful and delicious so you can still eat what you love without sacrificing flavor. With meal plans; make-ahead options; and a host of sheet pan, slow cooker, pressure cooker, and one-pot dinners; following a special diet just got a little easier, and a *lot* tastier.



DANIELLE WALKER is the author of three *New York Times* best-selling cookbooks, and the voice behind one of the most popular grain-free blogs on the Internet, [AgainstAllGrain.com](http://AgainstAllGrain.com). She lives in the San Francisco Bay Area.

978-1-60774-944-8 • 12/4/2018  
HC • \$35.00 U.S. (Can \$47.00)  
336 pages • 7 3/4 x 9 3/4 • 150 color photos



ALSO BY DANIELLE WALKER:  
**DANIELLE WALKER'S AGAINST  
ALL GRAIN CELEBRATIONS**  
978-1-60774-942-4



A DELICIOUS COLLECTION OF  
THE CLASSIC COMFORT FOOD  
YOU WANT TO EAT EVERY  
DAY DESIGNED FOR THE WAY  
YOU COOK EVERY DAY—WITH  
ELECTRIC PRESSURE-COOKER,  
SLOW-COOKER, ONE-POT,  
SHEET-PAN, AND 30-MINUTE  
RECIPES.



### GRILLED CHICKEN CAESAR

Topped with a creamy dressing, lots of my tangy dairy-free Parmesan cheese, and perfectly croutons, a Caesar salad is always a crowd-pleaser. I've designed this one to be hearty with added chicken. Serve it as a meal or leave the chicken out and make it a side salad to accompany your favorite Italian entrée, like Chicken Parmesan with Roasted Spaghetti Squash (page 000) or Spaghetti and Meatballs (page 000). Serves 4 to 6

Preheat a grill or a grill pan on the stovetop to medium-high heat.

To make the dressing, coarsely chop the garlic cloves and place them in a blender with the lemon juice, anchovy paste, egg yolks, mustard, and vinegar. Blend on high speed for 10 seconds, until smooth. With the blender running on low speed, slowly drizzle in the olive oil until the dressing emulsifies. Season with salt and pepper to taste.

Place each breast between two pieces of parchment paper or plastic wrap. Using a kitchen mallet or heavy skillet, pound the chicken breasts until they're about 1/2 inch thick. Place the chicken in a bowl and season generously with salt and pepper. Add 2 tablespoons of the Caesar dressing and toss the chicken to coat. Grill the chicken breasts until golden and crisp, 3 to 4 minutes per side. Transfer the chicken to a clean plate to rest.

Remove any wilted outer leaves from the romaine, then cut each head lengthwise into quarters. Brush the cut sides with 1 tablespoon of the dressing, then grill the lettuce, turning the quarters so they are slightly browned on all sides, about 5 minutes total. Chop the grilled romaine heads into large ribbons and place them in a large salad bowl.

Brush the bread slices with the olive oil and place the bread on the grill. Toast until grill marks appear, about 2 minutes per side.

Cut the bread into bite-size pieces and slice the chicken breasts into thin strips. Place them in the bowl with the romaine. Toss with the remaining dressing, then sprinkle the Parmesan cheese on top. Serve immediately.

Store any unused dressing in an airtight container in the refrigerator for 1 week. Shake before serving.

**DRESSING**  
2 cloves garlic, peeled  
1/4 cup freshly squeezed lemon juice  
2 tablespoons anchovy paste  
2 egg yolks  
2 teaspoons Dijon mustard  
2 teaspoons apple cider vinegar  
1 cup extra-virgin olive oil or avocado oil  
Fine sea salt and freshly ground black pepper

2 pounds romaine chicken breasts or thighs  
Fine sea salt and freshly ground black pepper  
3 heads romaine lettuce  
6 slices Nut-Free Lunchbox Bread (page 000), 1/2 inch thick  
2 tablespoons extra-virgin olive oil or avocado oil  
2 tablespoons Parmesan Cheese (page 000)





“NO CHEF CAPTURES THE  
FLAVORS OF THE MOMENT  
BETTER THAN YOTAM  
OTTOLENGHI.”

—BON APPÉTIT

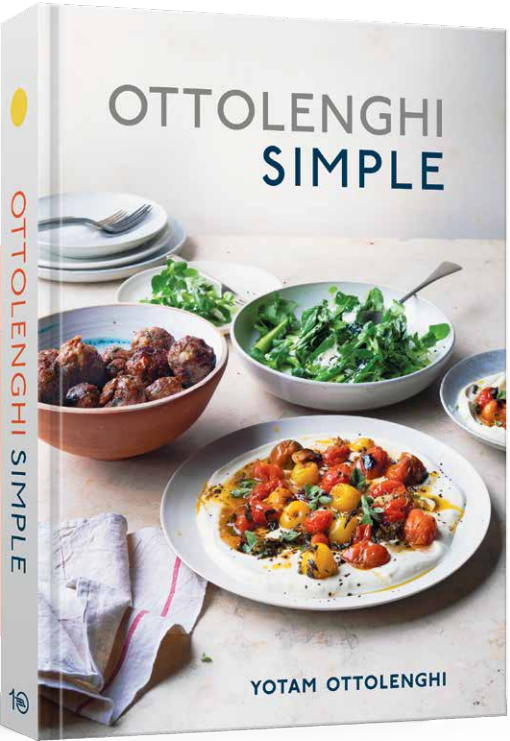


# OTTOLENGHI SIMPLE

YOTAM OTTOLENGHI

A collection of 130 easy, flavor-forward recipes from beloved chef Yotam Ottolenghi.

In *Ottolenghi Simple*, powerhouse author and chef Yotam Ottolenghi presents 130 streamlined recipes packed with his signature Middle Eastern-inspired flavors. Each dish can be made in 30 minutes or less, with 10 or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals. Brunch gets a make-over with Braised Eggs with Leeks and Za’atar; Cauliflower, Pomegranate, and Pistachio Salad refreshes the side-dish rotation; Lamb and Feta Meatballs bring ease to the weeknight table; and every sweet tooth is sure to be satisfied by the spectacular Fig and Thyme Clafoutis. With more than 130 photographs, this is elemental Ottolenghi for everyone.



5 | TEN SPEED PRESS



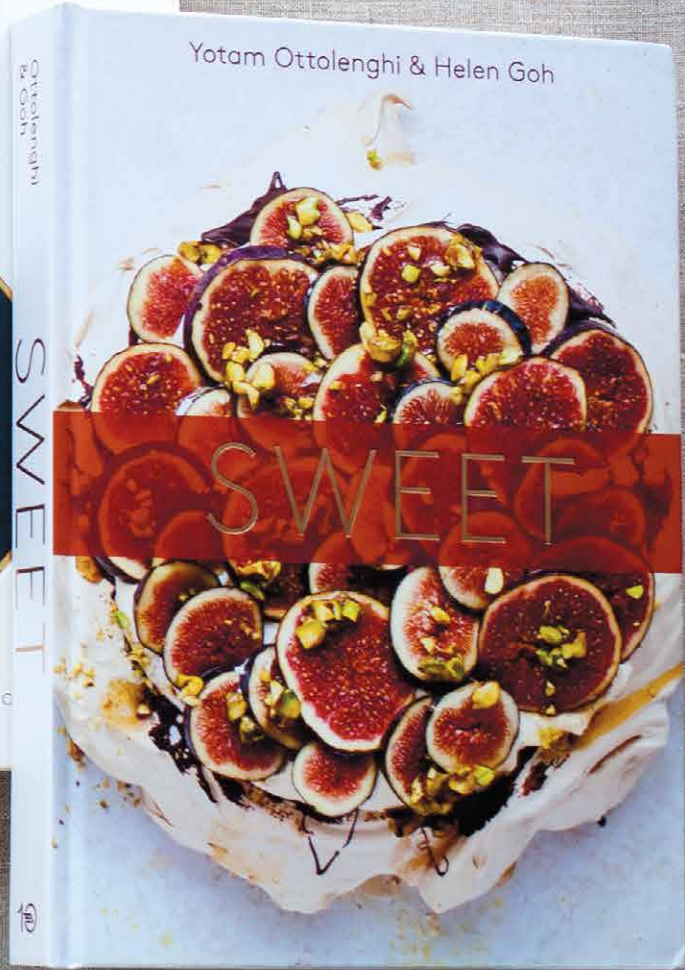
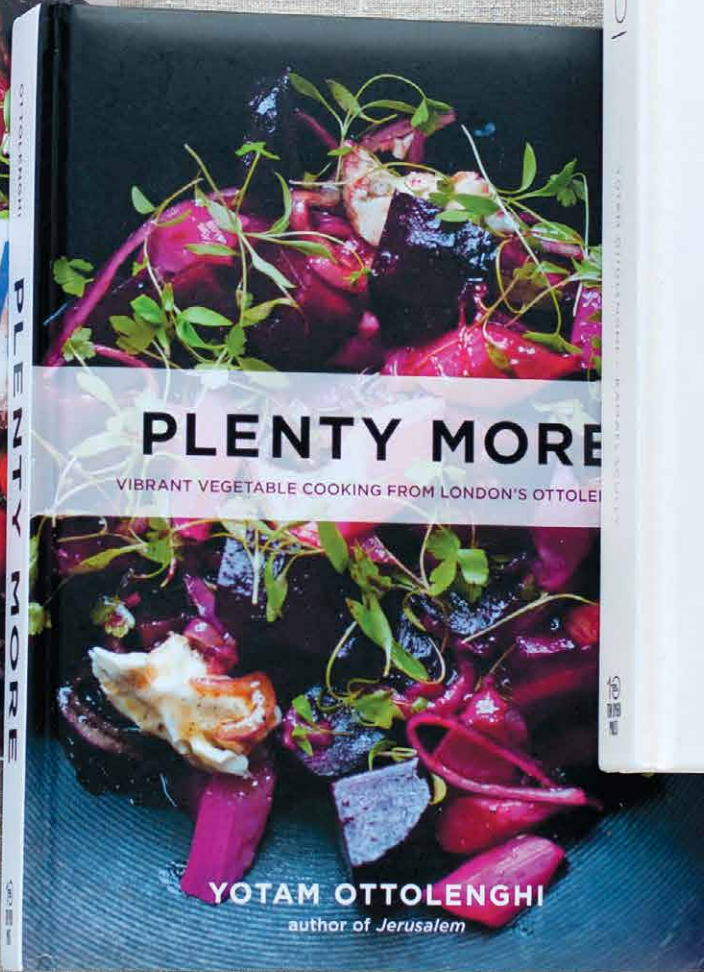
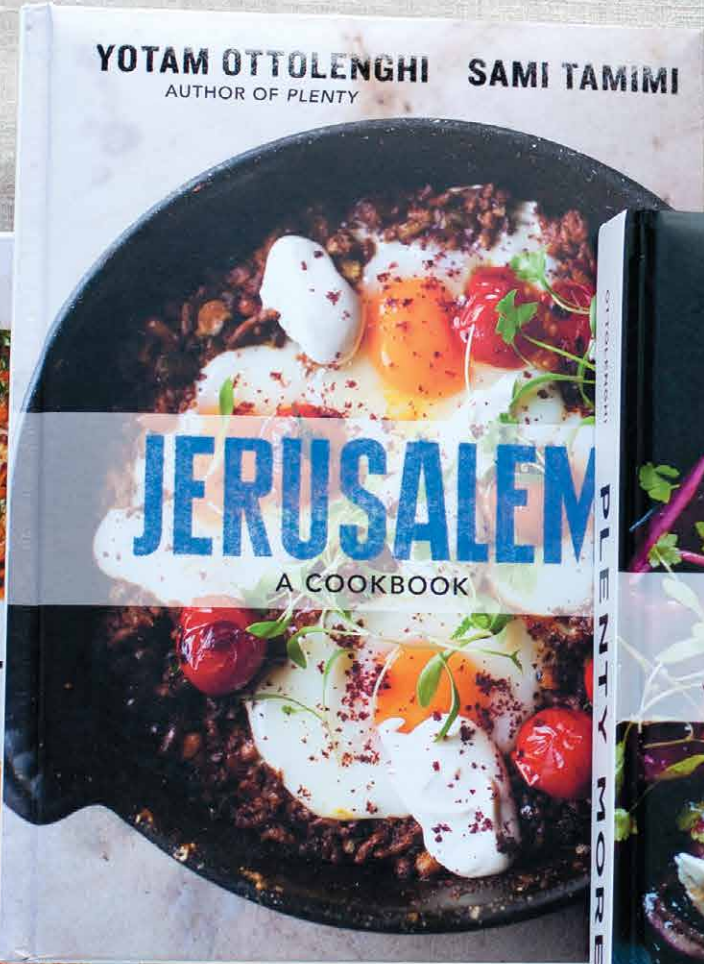
YOTAM OTTOLENGHI is the author of the *New York Times* best-selling cookbooks *Plenty*, *Ottolenghi*, *Jerusalem*, *Plenty More*, *NOPI*, and *Sweet*. He lives in London, where he co-owns an eponymous group of restaurants and the fine-dining restaurant Nopi.

978-1-60774-916-5 • 10/16/2018  
HC • \$35.00 U.S.  
320 pages • 7½ x 10½ • 130 color photos





THE  
OTTOLENGHI  
LIBRARY



OTTOLENGHI  
978-1-60774-418-4



JERUSALEM  
978-1-60774-394-1



PLENTY MORE  
978-1-60774-621-8



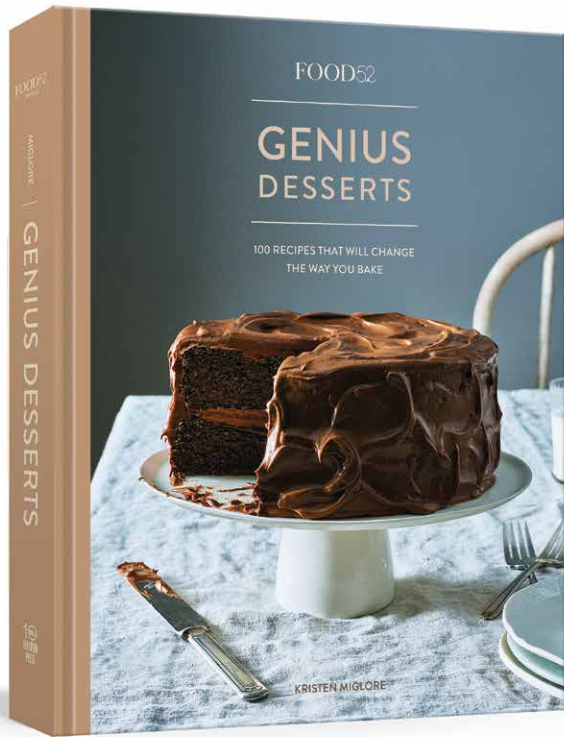
NOPI  
978-1-60774-623-2



SWEET  
978-1-60774-914-1







# FOOD52 GENIUS DESSERTS

100 Recipes That Will Change the Way You Bake  
KRISTEN MIGLORE

In the follow-up to the IACP award-winning, *New York Times* bestselling *Genius Recipes*, Food52 is back with an all-star collection of recipes that will transform the way you bake.

Drawing from her Genius Recipes column and the Food52 community, Kristen Miglore has scouted and tested more than 100 standout recipes from the most trusted names in desserts. Each recipe teaches you something new, such as how to use unconventional ingredients (like *Sunset's* whole orange cake), how to make the most of brilliant discoveries (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan's three-ingredient cookies). *Genius Desserts* is destined to become every baker's go-to reference for truly legendary desserts.



KRISTEN MIGLORE is Food52's creative director and lives in New York City. 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.

978-1-5247-5898-1 • 9/4/2018  
HC • \$35.00 U.S. (Can \$47.00)  
288 pages • 8 x 10 • 150 color photos



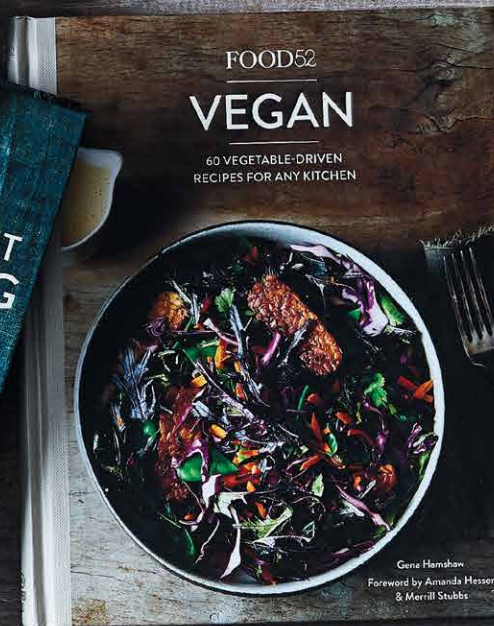
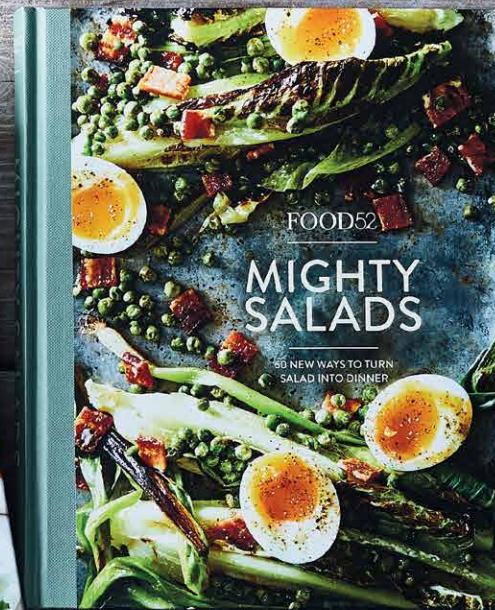
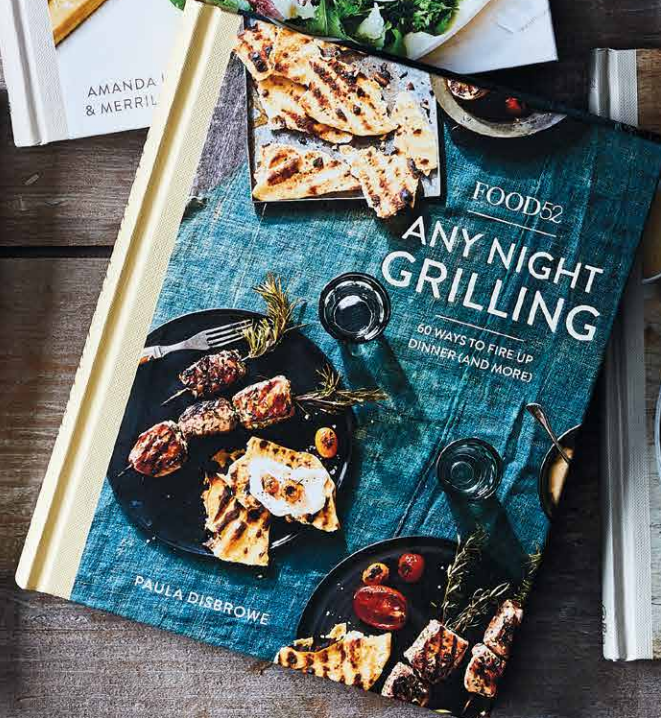
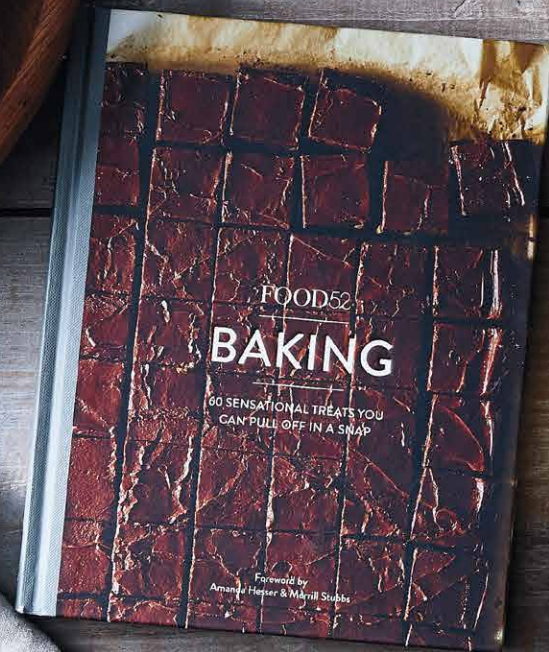
PRAISE FOR GENIUS RECIPES:

“THIS IS MY NEW FAVORITE COOKBOOK.”

—MICHAEL RUHLMAN



# FOOD52 WORKS



BAKING  
978-1-60774-801-4

A NEW WAY TO DINNER  
978-0-399-57800-7

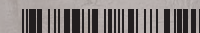
ANY NIGHT GRILLING  
978-1-5247-5896-7

MIGHTY SALADS  
978-0-399-57804-5

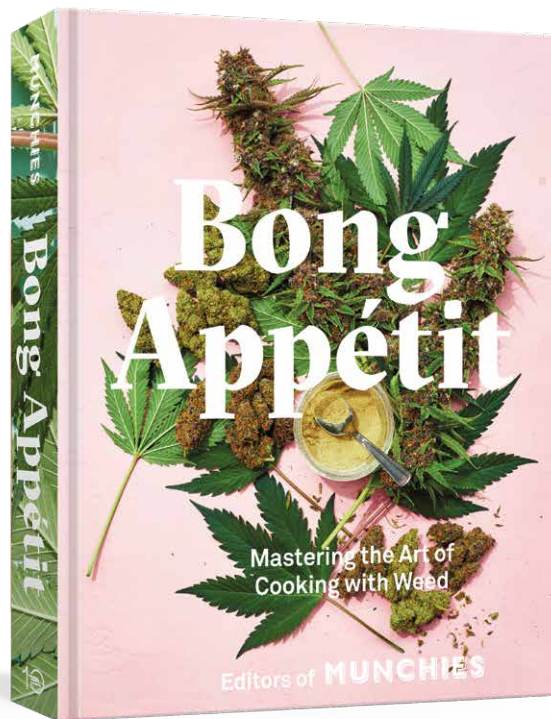
VEGAN  
978-1-60774-799-4

GENIUS RECIPES  
978-1-60774-797-0

ICE CREAM & FRIENDS  
978-0399-57802-1







## BONG APPÉTIT

Mastering the Art of Cooking with Weed

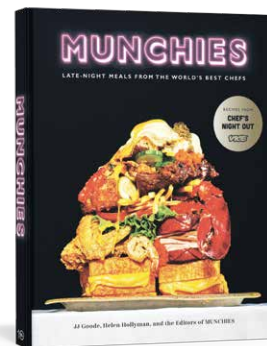
EDITORS OF MUNCHIES

Inspired by the popular MUNCHIES and VICELAND television series, this cannabis cookbook features 65 “high”-end recipes for sweet and savory dishes as well as cocktails.

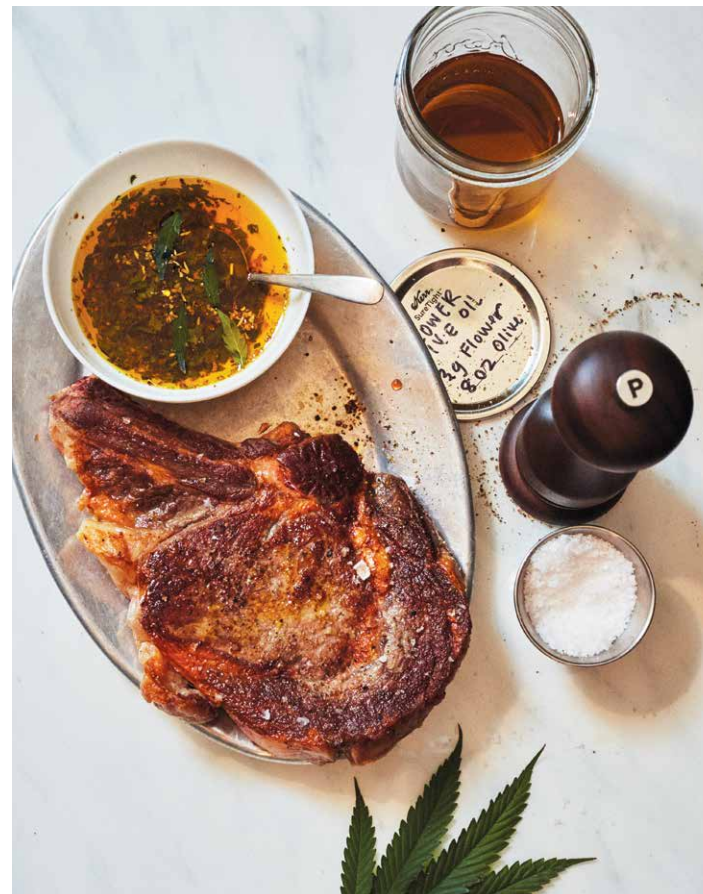
Going beyond pot brownies, this is the *Joy of Cooking* for a new generation interested in serious, sophisticated food—with weed. *Bong Appétit* breaks down the science of infusing (oils, butter, milks, alcohol, and more) with cannabis, and offers recipes ranging from weed butter-basted roast chicken to weed chimichurri to weed brownie sundaes. Along the way, the book hits on pot politics, dosage, and pairing strains and flavors, and has tips from MUNCHIES’s vast network of chefs and experts.

Based in Brooklyn, NY, MUNCHIES features groundbreaking content from a youth-driven perspective. Through engaging original video content, compelling editorial features, articles, how-tos, recipes, and events, MUNCHIES offers a signature perspective on the intersection where humans and food connect.

978-0-399-58010-9 • 10/2/2018  
HC • \$30.00 U.S. (Can \$40.00)  
256 pages • 8 x 10 • 100 color photos and 20 illustrations



ALSO BY MUNCHIES  
**MUNCHIES**  
978-0-399-58008-6



“THE TEAM BEHIND VICELAND’S  
‘BONG APPÉTIT’ AREN’T SIMPLY  
ADDING WEED BUTTER TO RECIPES,  
THEY’RE REINVENTING WHAT IT  
MEANS TO COOK WITH CANNABIS.”

—THE CANNABIST





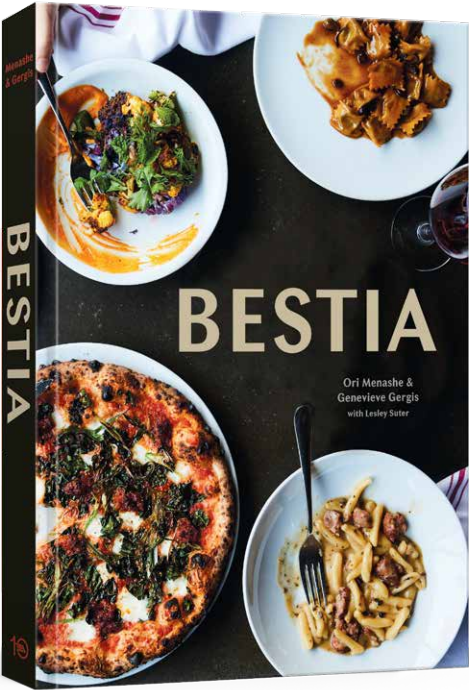


# BESTIA

Bold Italian Cooking  
ORI MENASHE AND GENEVIEVE GERGIS  
WITH LESLEY SUTER

From LA’s phenomenally popular Bestia restaurant, this debut cookbook features rustic Italian food with Middle Eastern influences, house-made charcuterie, pizza and pasta from scratch, and innovative desserts inspired by home-baked classics, all driven by intense flavors.

In this long-awaited debut cookbook, chef Ori Menashe shares the food that marries his training in Italian restaurants with the Israeli and Middle Eastern food that he grew up eating to create a delicious hybrid of two of the most popular cuisines. *Bestia* is a tribute to the direct and bold flavors that put the restaurant on the map, finally bringing these accessible recipes into the home kitchen so you can recreate this culinary magic yourself.

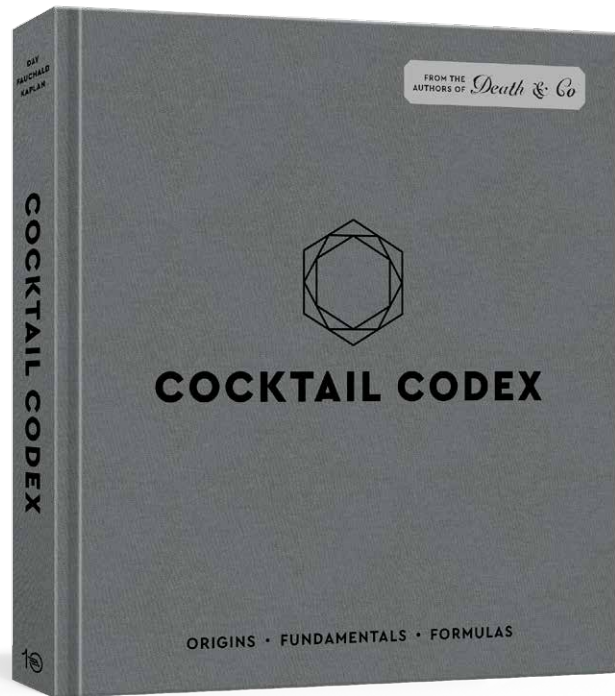


ORI MENASHE is the co-owner and executive chef of Bestia. GENEVIEVE GERGIS is the co-owner and pastry chef of Bestia. LESLEY SUTER is the travel editor for Eater and a two-time James Beard Award-winner for food writing. All three authors live in Los Angeles, CA.

978-0-399-58090-1 • 10/30/2018  
HC • \$35.00 U.S. (Can \$47.00)  
304 pages • 7 7/8 x 10 3/4 • 125 color photos







ALEX DAY and DAVID KAPLAN are the co-owners of the Los Angeles-based Proprietors LLC, a full-service hospitality company (Death & Co, Nitecap, The Walker Inn, Honeycut, The Normandie Club, and more). NICK FAUCHALD is a Brooklyn-based writer, editor, and publisher of print and digital products.

978-1-60774-970-7 • 10/30/2018  
HC • \$40.00 U.S. (Can \$54.00)  
320 pages • 9¼ x 9½ • 150 color photos and 50 illustrations



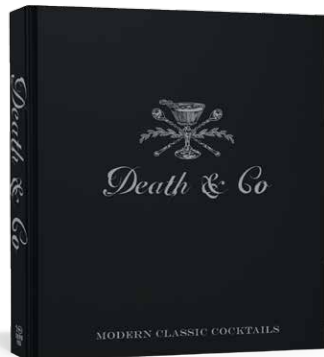
## COCKTAIL CODEX

Origins, Fundamentals, Formulas

ALEX DAY, NICK FAUCHALD, AND DAVID KAPLAN

From the authors of the genre-defining cocktail book *Death & Co*, this primer on mixing drinks gives imbibers of every level the tools to understand, execute, and improvise both classic and original cocktails.

“There are only six cocktails.” So say the visionaries behind the seminal bar Death & Co. In *Cocktail Codex*, these experts reveal their surprisingly simple approach to mastering cocktails: the “root recipes,” six easily identifiable (and memorable) templates that encompass all cocktails. Once you understand the hows and whys of each family, you’ll understand why some cocktails work and others don’t, when to shake and when to stir, what you can omit and what you can substitute when needed, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new.



ALSO BY DAVID KAPLAN, ALEX DAY,  
AND NICK FAUCHALD:  
**DEATH & CO**  
978-1-60774-525-9



### OUR ROOT RECIPE

As you can see from the classic recipe, the Old Fashioned is basically a glass of booze that's been sweetened with sugar and seasoned with bitters. That's the crux of what makes an Old Fashioned an Old Fashioned: a spirit makes up what we call the core—the defining flavor of the cocktail. Over years of making Old Fashioneds, we've tweaked the classic “spice” bartender slang for recipe into our ideal Old Fashioned in several ways.

First, we select a bourbon that's distinct without being too dominant. The world of bourbon has many options that can take the Old Fashioned in different directions. Bourbons are bottled to various proofs and can be made from different mixes of sweet and spicy grains: more corn and the bourbon is sweeter; more rye and it will be dry and spicy. For the root recipe we'll present shortly, we chose a bourbon that sits in the middle of the spectrum, being both full-bodied and full of personality: Elijah Craig Small Batch. It also happens to be affordable.

Second, the classic Old Fashioned starts with muddling a sugar cube. We find this technique outmoded because a sugar cube doesn't dissolve easily, so we use a sugar syrup to ensure that the sugar is distributed throughout the cocktail. But adding standard simple syrup in a proportion equivalent to the sugar cube—1½ ounces—would dilute the cocktail too much, given that simple syrup is comprised of equal portions of sugar and water. So we instead use our house Demerara Gum Syrup (page 56), which adds a rich viscosity to the cocktail while also drawing out some of the whiskey's agal characteristics.

Third, to deepen the structure that Angostura bitters provides and create more intrigue, we include an additional dash of Bitter Truth aromatic bitters, which provides a barely perceptible layer of cinnamon and clove that further emphasizes the bourbon's flavor profile.

Fourth, and finally, we garnish the Old Fashioned with both lemon and orange slices. We first squeeze or express the orange twist over the cocktail, and then rub it gently around the rim of the glass so the sweet orange oils not only perfume the cocktail but also become an element of the first sip. We then express the lemon twist over the cocktail, but because lemon oil is less sweet and more pungent than orange—and also risks the fishy bite for the entire cocktail—we don't rub it around the rim. Both twists are then inverted vertically into the cocktail so they continue to flavor the drink, or may be removed by the drinker if desired. (For an in-depth discussion of citrus twists, see “The Seasoning,” on page 67.)

The result of all this tinkering is our ideal Old Fashioned:

### Our Ideal Old-Fashioned

2 ounces Elijah Craig Small Batch bourbon  
1 heaping Demerara Gum Syrup (page 56)  
2 dashes Angostura bitters  
1 dash Bitter Truth aromatic bitters  
Garnish: 1 orange twist and 1 lemon twist

Stir all the ingredients over ice, then strain into a double Old-Fashioned glass over 1 large ice cube. Express the orange twist over the drink, then gently rub it around the rim of the glass and place it into the drink. Express the lemon twist over the drink, then place it into the drink.







“NO ONE UNDERSTANDS THE MEANINGFUL DETAILS OF ENJOYING WINE—AND HOW TO COMMUNICATE THEM TO THE PUBLIC—QUITE LIKE A SKILLED SOMMELIER, AND RAJAT PARR . . . IS ONE OF AMERICA’S BEST.”  
—PHILADELPHIA INQUIRER

RAJAT’S TOP PRODUCERS

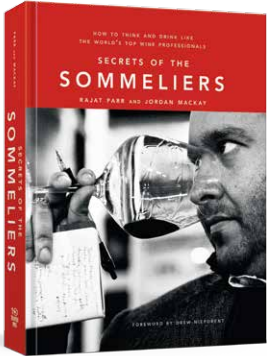
- ◆ **FRANÇOIS CHIDAINE (MONTLOUIS & VOUREY)** • The pope of Montlouis and Vouvray. Just a subtly great producer. He knows his vineyards better than anyone, and he styles his wines to the contours of each vineyard. He lets the vintage dictate the wine, which is a very honest way of making wine old school style, using big barrels and older barrels. The wines are pure and clean, yet profoundly expressive. And they’re all phenomenal values.
- ◆ **JACKY BILOT (TAILLE AU LOUPS • MONTLOUIS & VOUREY)** • Amazingly, this is still one of the most under-the-radar producers who has been quietly making exceptional wines for many years. The wines are serious, driven and sharp, always interesting, always saving something new. His use of barrels new and old sometimes make the wines lush and soft, but they always have great aging potential.
- ◆ **LA ORANGE TIPHANIE (MONTLOUIS)** • Cécile et Damien Delchamps run this fourth-generation family domaine set on a beautiful plateau in the floodplain subdistrict of Amboise, overlooking the Loire. Damien is an excellent vintner, crafting terrific wines from Chenin Blanc, Gamay, Cabernet Franc, Côt, and Croisenois. Some of the vines are very old, but the sense of experimentation and play is alive here.
- ◆ **DOMAINE HUET (VOUREY)** • The sole in 2003 of the majority of this eminent domaine to the American family of Anthony Huet created much controversy and intrigue that another precious French hillside wine estate was finished. However, that’s been the case. From the outside, at least, the wines are as polished and precise as they’ve ever been and have remained true to the style of Huet—long aging, precision, uncompromising. Demand has clearly surpassed supply here, so it’s great to see these wines maintain their standards and still sell at relatively good prices.
- ◆ **DOMAINE DU CLOS NAUDIN (PHILIPPE FOREAU, VOUREY)** • The great grandson of Vouvray maintains his elegant time capsule well. These wines are throwbacks to a classic age, and beautifully take one back to simpler times, when it wasn’t only about vineyard but about domaine, a style which Foreau’s wines proudly carry. The use is always home dry, the sparkling is always magical. Wine comes in the Foreau style, and it’s always consistent, not cutting edge, but always reliable—every vintage, every wine is true to place.

# THE SOMMELIER’S ATLAS OF TASTE

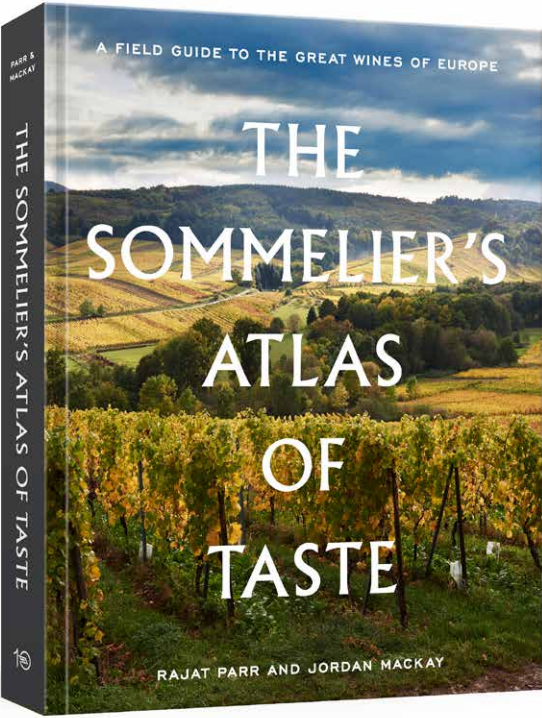
A Field Guide to the Great Wines of Europe  
RAJAT PARR AND JORDAN MACKAY

From the world’s most acclaimed sommelier comes this modern guide to the iconic wines of Europe, perfect for anyone who wants to improve their blind tasting skills or find a straightforward and visceral way to understand and describe wine.

In this seminal addition to the wine canon, noted experts Rajat Parr and Jordan Mackay share everything they’ve learned in their decades of tasting wine. The result is the most in-depth study of the world’s greatest wine regions ever published. Now, for the first time ever, you can learn about the differences between wines from the seven grand crus and forty premier crus of Chablis, or the terroirs in Barolo and Bordeaux. This book explains how to understand wine in the modern way—appellation by appellation, soil by soil, technique by technique—making it an instant classic.



ALSO BY RAJAT PARR AND JORDAN MACKAY:  
**SECRETS OF THE SOMMELIERS**  
978-1-58008-298-3



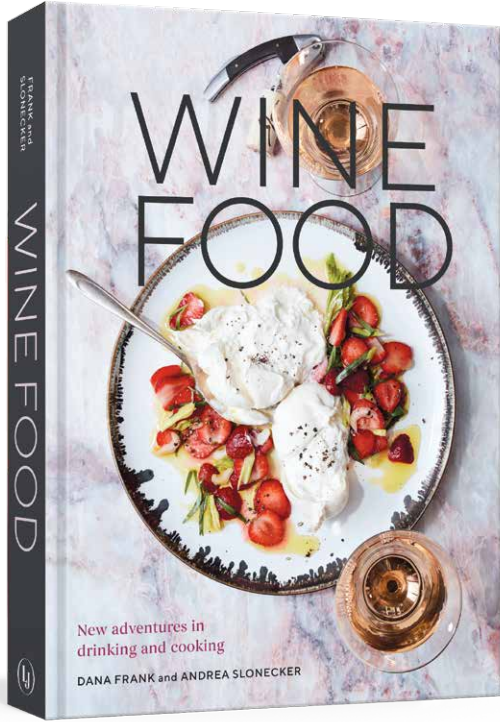
GI | TEN SPEED PRESS

RAJAT PARR is one of the most celebrated sommeliers in the world, and the cofounder of the wine labels Domaine de la Cote, Sandhi, and Evening Land Vineyards. JORDAN MACKAY is the coauthor of *Franklin Barbecue*. Together, they are authors of the James Beard Award-winning *Secrets of the Sommeliers*.

978-0-399-57823-6 • 10/23/2018  
HC • \$40.00 U.S. (Can \$54.00)  
304 pages • 8 x 10 • 100 color photos







## WINE FOOD

New Adventures in Drinking and Cooking

DANA FRANK AND ANDREA SLONECKER

The playbook for wine drinkers of all knowledge levels.

*Wine Food* is a wine education in a cookbook for those who want to learn about wine by drinking it. Sommelier Dana Frank and professional cook Andrea Slonecker distill the basics wine lovers need to know—how to buy, how to store, how to taste—and then deliver 75 instant-hit recipes, all inspired by 75 delicious and affordable wines. Recipes include a succinct overview of the featured wine style and explain the flavor play between the wine and food. Whether brunch, picnic fare, weeknight meals, or weekend feasts, *Wine Food* makes learning more about wine flavorful and fun.

DANA FRANK is a respected sommelier and the co-owner of the urban winery Bow & Arrow. ANDREA SLONECKER is a cookbook writer, recipe developer, and food stylist. They live in Portland, OR.

978-0-399-57959-2 • 9/11/2018  
HC • \$25.00 U.S. (Can \$34.00)  
256 pages • 7¼ x 10 • 160 color photos, 10 illustrations



“DANA FRANK IS AN INFORMED, CHARISMATIC GUIDE, EAGER TO INVITE YOU IN FOR A GLASS OF SOMETHING YOU’VE PROBABLY NEVER HEARD OF BEFORE.”

— TALIA BAIOCCHI, PUNCH







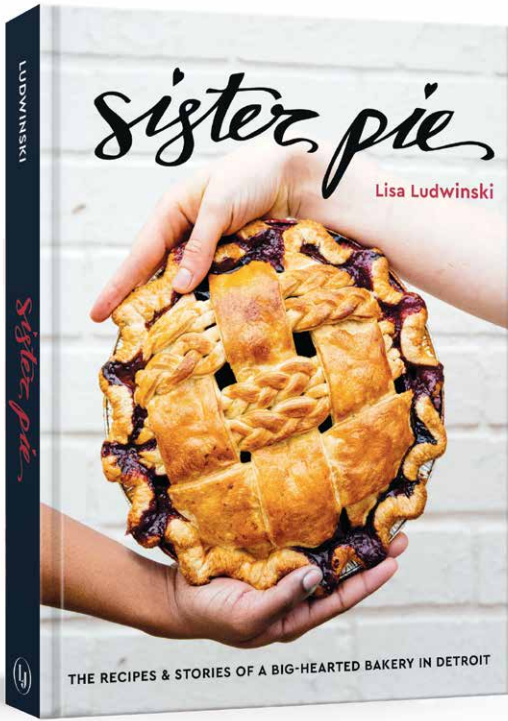
# SISTER PIE

The Recipes and Stories of a Big-Hearted Bakery in Detroit

LISA LUDWINSKI

A charming, mouth-watering cookbook from Sister Pie, the bakery that's making Detroit more delicious every day.

Bakers and bakery lovers will be delighted by the all-American recipes from Sister Pie, the breakout Detroit bakery. With 75 recipes, including 45 of the sweet and savory pies that put the bakeshop in the national spotlight plus 30 of the fan-favorite goodies and salads that make it a favorite breakfast and lunch destination, Lisa Ludwinski celebrates the remarkable agriculture, people, and pluck of her city and state. Filled with joyful photography and Ludwinski's whimsical drawings, this cookbook is as big-hearted and irresistible as the bakery's signature wedges of pie.



23 LORENA JONES BOOKS

“WE’D VISIT DETROIT JUST  
TO EAT AT THIS PIE SHOP.”  
—BON APPÉTIT

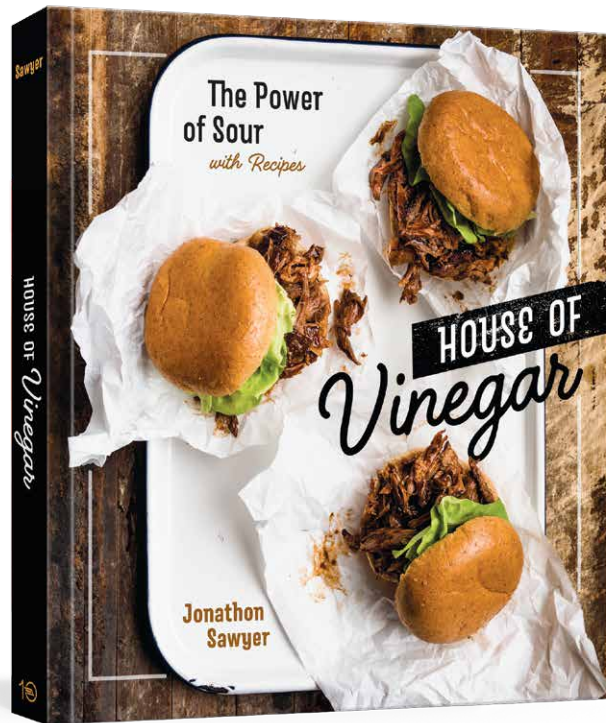


LISA LUDWINSKI is a Michigan native with Detroit roots and the owner of Sister Pie, which has been featured in *Bon Appétit*, the *Wall Street Journal*, and the *New York Times*. She lives in Detroit, MI.

978-0-399-57976-9 • 10/2/2018  
HC • \$25.00 U.S. (Can \$34.00)  
256 pages • 7 1/16 x 10 • 70 color photos,  
15 illustrations







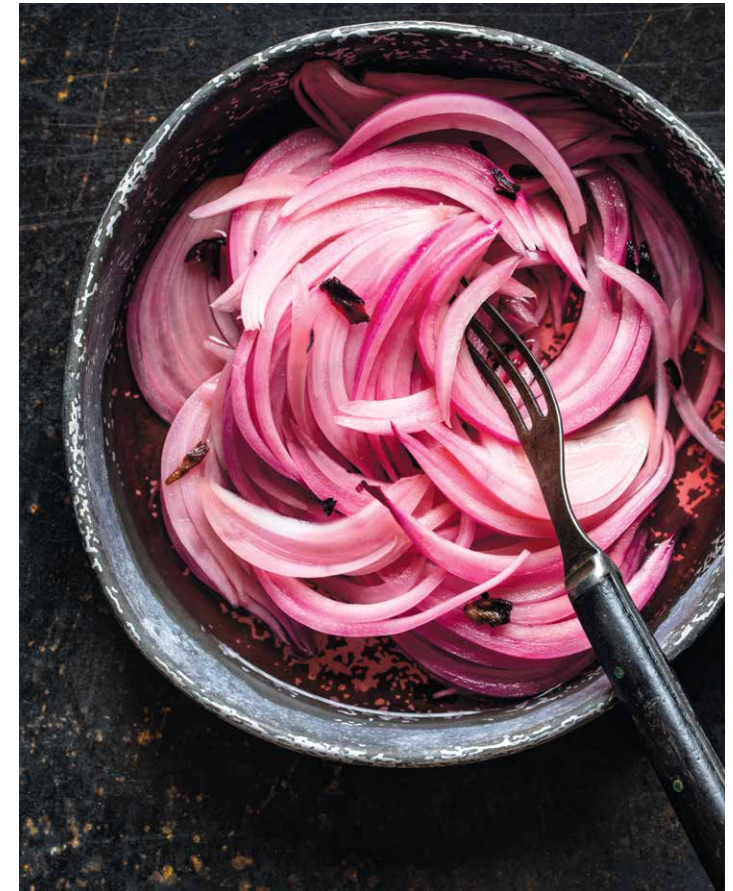
## HOUSE OF VINEGAR

The Power of Sour, with Recipes

JONATHON SAWYER

An exploration of the acid bite of vinegar and how it influences and elevates all aspects of cooking, with 80 recipes for vinegars and dishes that use them.

In this compelling chef's take on using vinegar, Jonathon Sawyer utilizes acid to revolutionize dishes by enhancing and balancing flavor. Starting with the history of vinegar, he describes how to make your own vinegars at home, followed by preparations for use in vinaigrettes, sauces, marinades, braises, desserts, and even drinks—dishes like Monday Night Pork Chop with Salsa Verde, Smoky Peach Confit Chicken Wings, Sea Scallop Ceviche, and Olive Oil and Vinegar Gelato. With his unique and engaging voice, Sawyer helps you understand how to channel the power of sour.



Chef JONATHON SAWYER is a proud Cleveland and the owner of Greenhouse Tavern, Trentina, Noodlecat, and Street Frites. He has won the James Beard Award for Best Chef Midwest, *Food & Wine's* Best New Chef, and *Bon Appétit's* Best New Restaurant.

978-0-399-57916-5 • 10/23/2018  
HC • \$30.00 U.S. (Can \$40.00)  
256 pages • 8½ x 9½ • 80 color photos



### STEAK FRITES WITH RED WINE VINEGAR DEMI-GLACE BEURRE

*Scene 2*

2 (8-ounce) bone-in  
steaks, trimmed and  
seasoned  
Kosher salt and freshly  
ground pepper  
¾ (750 ml) bottle  
Clos du Val red wine  
2 cup Old School Red  
Wine Vinegar (page 21)  
1 cup rich dark stock,  
demi-glace, or roasted  
beef or chicken stock  
that has been reduced  
by half  
2 minced medium  
shallots  
1 fresh bay leaf  
1 tablespoon  
unsalted butter  
The Greenhouse  
Tavern's Proper Pommes  
Frites (page 39)

When it comes to this recipe, I need to share with you two unrelated things—the first being why I'm obsessed with demi-glace, the rich, brown French sauce. I love a classic sticky veal demi-glace, but I don't love buying bones specifically to make it. We prefer to use the bones of the animals we are butchering and eating. This recipe is the ultimate demi-glace go-to for home cooks, utilizing trim and waste from the steaks to fortify the sauce. Pair this demi-glace (which calls for a tougher, tougher belly cut like skirt, flank, hanger, or shell, or a shoulder cut like tri-tip, flat iron, or chuck roll that has traditionally been the favorite of bistro chefs in France, thus the name) with the Greenhouse Tavern's Proper Pommes Frites (page 39) and a fat glass of Rhône red, and all will be bliss.

- Season the steaks with salt and pepper and allow them to sit at room temperature for at least 1 hour and up to 4 hours before cooking.
- Disc all the trim from the steaks and render it in a large cast-iron skillet over medium-high heat with a few tablespoons of water. Stir frequently until the trim is almost burnt, about 20 minutes.
- Remove the pan from the heat and allow it to cool to room temperature. Strain and reserve all of the beef fat.
- Transfer all the browned beef trim to a large stainless steel sautépan and cover with the wine and ¼ cup wine vinegar. Over medium-high heat, reduce the liquid by half, then add the stock, shallots, and bay leaf. Bring the mixture to a boil, then turn the heat to low and position your pan on the burner so it simmers just on one side of the pan. Reduce it by three-fourths, 1 to 2 hours, stopping to skim off some of the impurities that bubble to the surface. Strain and transfer the sauce to a small sautépan, add the remaining vinegar, and then allow the sauce to stay warm while you cook the steak.
- Place the cast-iron skillet in the oven and preheat it to 500°F.
- When the oven is fully heated, carefully remove the pan and put it on a burner over high heat. Heat about 2 tablespoons of the reserved rendered beef fat in the skillet and sear the seasoned steaks.

CONTINUED

JONATHON SAWYER IS  
A JAMES BEARD AWARD-  
WINNING CHEF AND  
VINEGAR EVANGELIST.



### RED-WINE BRAISED LENTILS & FRISÉE SALAD DIJON

*Scene 2*

1 cup french green lentils  
1 cup red wine vinegar  
1 cup red wine  
1 to 1½ gallon water  
1 cup whole vinegars  
(Don't choose of sliced  
vegetables such as  
celery, carrot, celery,  
garlic, mushroom stems,  
and whatever else your  
kitchen has on hand)

Here's a great chance to revive items that would otherwise be compostables. If you're a meat like me and are in the habit of dehydrating, roasting or drying the vegetable peels to intensify that rich veggie umami flavor. You can also take all of your veggie scraps, toss them in a freezer bag, and freeze to preserve. Any way you do it, those scraps are perfect to use for a day of stock or legume cooking.

#### FOR THE LENTILS

- Rinse your lentils in cold water.
- Soak for a couple of minutes. Anything that floats remove.
- Strain off the soaking water from the lentils.
- Bring to boil in a medium sauce pot in the red wine vinegar, the red wine, the water, and the sliced kitchen vegetables and reduce to simmer. Simmer over medium-low heat for 30 minutes or until cooked through. The texture should be fork-tender.
- Remove pot from the stove and let cool for 20 minutes to 1 hour maximum and remove as much of the vinegar with your hands as possible.
- Season aggressively with half of the pepper and salt to taste.
- Or you can use a shortcut and buy pre-cooked lentils.

#### TO PLATE

- Combine in a medium-sized mixing bowl, and to the herbs and a ¼ cup of the Dijon vinaigrette.
- In a second medium-sized mixing bowl, combine frisée, 2 tablespoons of vinaigrette, salt, and pepper.
- Fold in the remaining herbs, and then plate your salad. Top in a proper and evenly distributed order, starting with lentils, parsnip, bread crumbs, and then any other vegetables such as the bottarga, bacon or poached egg.





## WINTER DRINKS

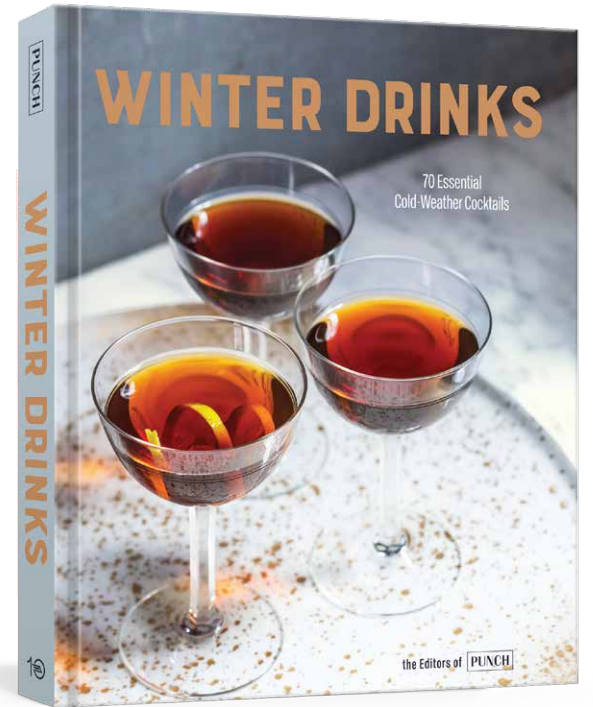
70 Essential Cold-Weather Cocktails

THE EDITORS OF PUNCH

A giftable collection of 70 cocktails built to fortify against the cold, featuring essential classics; updated riffs on traditional toddies, punches, nogs, and spiked coffees; and thoroughly modern drinks built to channel the season.

Packed with hot, spiced, and buttered seasonal imperatives, plus plenty of nostalgic favorites and homegrown creations, *Winter Drinks* offers the ultimate collection of cold-weather cocktails, both classic and modern. Curated by the PUNCH editorial team with the help of its network of top bartenders, each recipe has been tested and adapted to contemporary tastes, alongside creative tweaks that offer new ways to incorporate the season's flavors into foolproof drinks. The book covers the ins-and-outs of making a spirit infusion, how to batch drinks for a crowd, how to bottle favorite stirred drinks and freeze them ahead for on-the-fly Manhattans and martinis, three-step syrups and shrubs to keep on hand, and tips and tools to build a winter-ready bar.

PUNCH is a James Beard Award-winning online magazine devoted to all things drinks and drinking culture. Visit them at [punchdrink.com](http://punchdrink.com) to learn more.



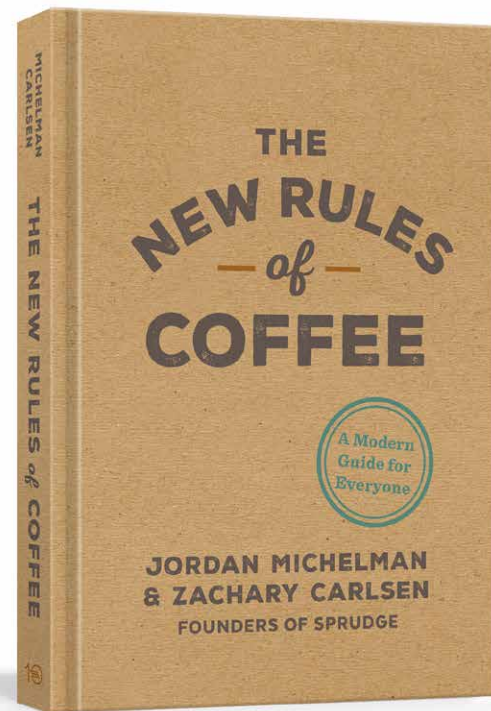
978-0-399-58166-3 • 9/25/2018  
 HC • \$19.99 U.S. (Can \$25.99)  
 160 pages • 7 x 8 • 50 color photos



ALSO BY THE EDITORS OF PUNCH:  
**SESSION COCKTAILS**  
 978-0-399-58086-4







## THE NEW RULES OF COFFEE

A Modern Guide for Everyone

JORDAN MICHELMAN AND ZACHARY CARLSEN

An illustrated guide to the essential rules for enjoying coffee at home and in cafes, including tips on storing and serving coffee, coffee growing, and roasting and brewing, plus facts, lore, and popular culture.

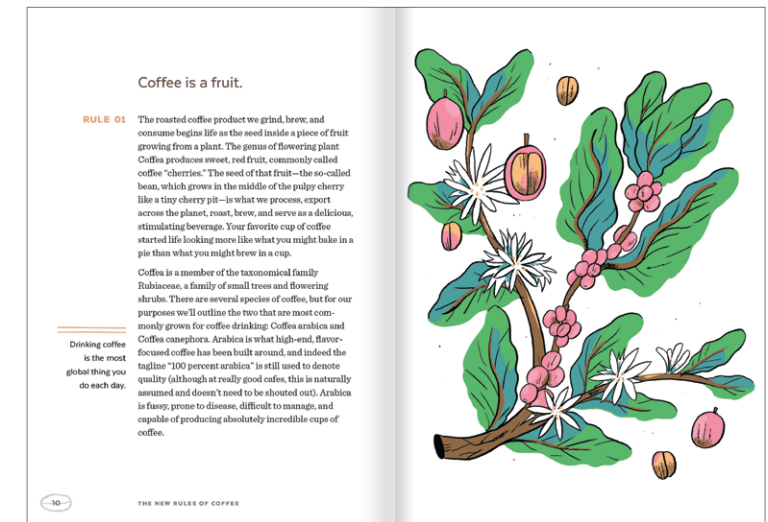
This primer, written by the founders and editors of *Sprudge*, the premier online outlet for coffee content, features a series of digestible rules accompanied by more than 30 whimsical illustrations. Divided into four sections—including Around the World, At Home, and At the Cafe—it covers the basics of brewing and storage, cafe etiquette and tips for enjoying your visit, and essential information about coffee production (What is washed coffee?), coffee myths (Darker is not stronger!), and international coffee culture.

JORDAN MICHELMAN and ZACHARY CARLSEN are the co-founders of Sprudge .com and publishers of the Sprudge Media Network, an international network of websites covering coffee around the world. They live in Portland, OR.

978-0-399-58162-5 • 9/25/2018  
HC • \$14.99 U.S. (Can \$19.99)  
160 pages • 5 x 7 • 40 illustrations



WE ARE COFFEE OBSESSED:  
APPROXIMATELY 150 MILLION  
AMERICANS DRINK 400 MILLION  
CUPS OF COFFEE PER DAY—OR  
MORE THAN 140 BILLION CUPS  
PER YEAR.





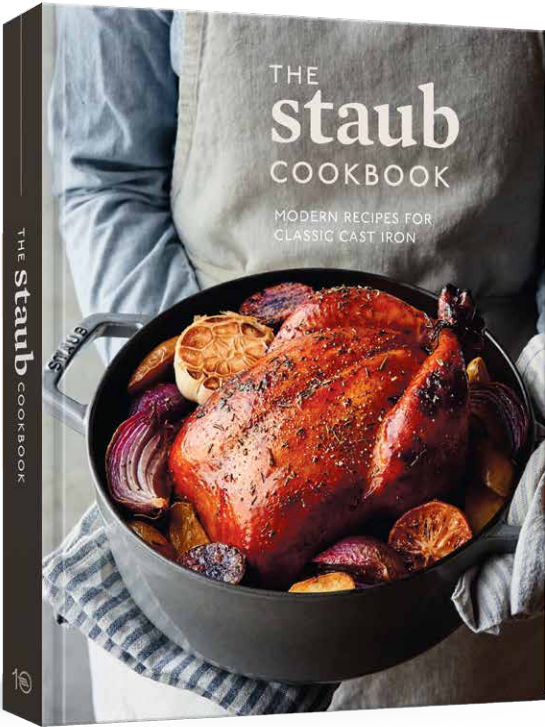


# THE STAUB COOKBOOK

Modern Recipes for Classic Cast Iron  
STAUB WITH AMANDA FREDERICKSON

A beautiful book highlighting the enameled cast-iron cookware of Staub, with 100 achievable, modern recipes for delicious home-cooked meals.

For decades, Staub has been an international tastemaker in cookware. Based in France, the company’s products grace the shelves of professional chefs as well as home cooks, all of whom rely on the cast iron’s versatility, durability, and heat-retaining properties—as well as its beauty. In this book, written by popular blogger Amanda Frederickson, and featuring recipes from top chefs and bloggers, Staub cookware of all models is used to create such everyday, inspiring recipes as Vanilla Bean Old-Fashioned Doughnuts, Yogurty Beet Salad with Za’atar, and Roast Chicken with Fingerling Potatoes and Lemon.



31 | TEN SPEED PRESS

CRISPY PORCHETTA WITH FENNEL SEED AND CITRUS ZEST

MAKES 6 TO 8 SERVINGS

2 Tbs. whole fennel seeds  
1 tsp. whole coriander seeds  
1 tsp. chili pepper flakes  
1 tsp. pepper  
1 Tbs. lemon zest  
2 Tbs. orange zest  
2 Tbs. orange juice  
2 cloves garlic, minced  
1 Tbs. fresh sage  
1 Tbs. fresh rosemary, minced  
Salt  
1.5 lb (240g) skin-on pork belly  
1 pork tenderloin, (about 2 • 1 lb (450g))  
Fifty sea salt

Porchetta sounds like a super-complicated recipe but it actually is really easy. The hardest part of the recipe is finding a butcher that carries pork belly. If you plan in advance you can ask your butcher at your local grocery store to order some, or seek out a specialty butcher that has a variety of cuts in stock. Consider making this for a special occasion or holiday as it is super easy and requires little to no hands-on time when cooking.

In a small sauce pan, add the fennel, coriander seeds, and red pepper flakes. Toast over low heat for about 1 to 2 minutes or until fragrant. Using a mortar and pestle, or a spice grinder, grind the spices until the texture of a powder.

In a small bowl, combine the ground spices, pepper, lemon zest, orange zest, orange juice, garlic, sage, rosemary and a large pinch of salt. Set aside.

Lay pork belly skin side up on a cutting board. Using a paring knife cut the skin in a checkerboard pattern. Liberally sprinkle with salt. Flip the pork belly over and poke holes into the meat, using a wooden skewer, careful not to poke all the way through the skin. Using a smaller or rolling pin, tenderize the meat for 2 to 3 minutes.

Sprinkle half of the herb mixture over the pork belly then lay the tenderloin on the meat and spread with the remaining herb. Roll the pork belly around the tenderloin and tie with butcher twine. Let sit in the fridge overnight uncovered, occasionally blotting the skin dry.

Pre-heat an oven to 450°F. Place the porchetta in 10" x 15" (25cm x 37cm) roasting baker and roast for 45 minutes. Reduce the heat to 325°F (163°C) and continue cooking for 1 to 1½ hours or until a meat thermometer reads 145°F (63°C). Let porchetta rest for at least 30 minutes before slicing and serving. Serve warm.



A LOVE LETTER TO THE ICONIC COOKWARE OF STAUB, WITH DELICIOUS RECIPES FOR THEIR MOST POPULAR PIECES INCLUDING COCOTTES, GRILL PANS, BRAISERS, GRATINS, FRY PANS, AND MORE.

CHOCOLATE BABKA MORNING BUNS

MAKES 7 TO 9 BUNS

FOR THE BUTTERFLICK DOUGH  
2 1/2 cups (312g) all-purpose flour, plus more if needed  
2 Tbs. granulated sugar  
1 Tbs. dry active instant yeast  
1/2 cup baking soda  
1 cup kosher salt  
1 cup (220g) buttermilk, warmed, plus more if needed  
1 egg  
1/4 cup (60g) vegetable oil  
For the Chocolate Filling:  
4 oz (112g) chocolate  
1 stick (50g) unsalted butter, at room temperature  
1/4 cup (40g) dark brown sugar, packed  
1/4 cup ground cinnamon  
pinch of kosher salt

FOR THE SIMPLE SWEEP  
1/2 cup (100g) granulated sugar  
1/2 cup (100g) water

FOR GARNISH  
roughly chopped pecans  
cinnamon's sugar

This recipe from Michelle Lopez combines three of my favorite breakfast treats: babka, morning buns, and cinnamon rolls into one tasty recipe. I am a huge fan of Michelle's baking blog Hummingbird High and found her chocolate babka morning buns super tasty. Couple notes on the recipe. First as with any yeast bread, do not heat the liquid more than 120°F / 51°C actually recommended keeping the water lower, around 105°F or 100°F max. Also when rolling out the dough the longer your rectangle, the more attractive your rolls will be. It doesn't have to be perfect but try and make that 20 inches work. Lastly, it may seem like there is a lot of sugar syrup for the baked rolls to absorb, but be patient and keep on brushing the buns so they absorb all of the liquid.

In a large bowl, make the dough by combining the flour, sugar, instant yeast, baking soda, and salt. Set aside.

In the bowl of a stand mixer fitted with the whisk attachment, which together with butter, egg, and vegetable oil. Add the flour mixture into the bowl and change the whisk attachment to the dough hook. With the mixer on low, begin to mix the dough. Continue kneading until the dough is smooth and elastic, about 10 minutes. If the dough is sticky, add flour a tablespoon at a time until the dough is smooth or if the dough is dry add more buttermilk a tablespoon at a time.

Transfer the dough to a greased bowl, cover with plastic wrap, and store in a warm place until the dough has doubled in size, about 1 1/2 hours.

As the dough is rising, prepare your filling. In the bowl of a food processor, pulse dark chocolate until the chocolate is very finely chopped with some parts almost powdery. Add butter and pulse processor until the butter is evenly distributed. Add brown sugar, cinnamon, and a pinch of kosher salt and process until evenly distributed—at this point, you

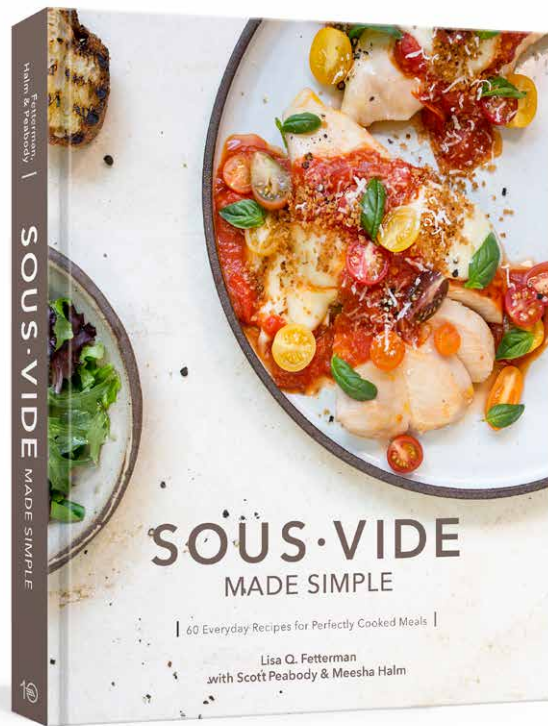


The grandson of a cookware merchant, Francis Staub designed his first enameled pot in an old artillery factory in 1974, merging cast iron’s utility with the latest technology available. Today, the success of these designs has become the benchmark for enameled cast-iron cookware. AMANDA FREDERICKSON is a recipe developer and food stylist.

978-0-399-58082-6 • 9/4/2018  
HC • \$32.50 U.S. (Can \$42.50)  
240 pages • 8 x 10 • 120 color photos







LISA Q. FETTERMAN is the author of *Sous Vide at Home* and founder and CEO of Nomiku, the first home sous vide immersion circulator. Lisa has worked at some of the top restaurants in the country including Babbo and Jean-Georges in New York City and Saison in San Francisco. She lives in San Francisco, CA.

MEESHA HALM is the author of several cook-books and the co-author of *Sous Vide at Home*. Her writing and food videos can be seen on The Food Network, Bravo, and Tastemade.

SCOTT PEABODY is a professional chef who has worked in the kitchens of Jean-Georges Vongerichten and Thomas Keller.

## SOUS VIDE MADE SIMPLE

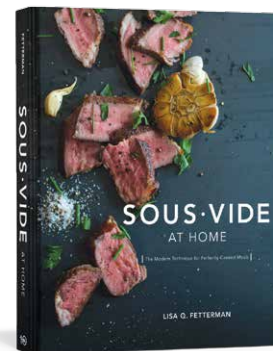
60 Everyday Recipes for Perfectly Cooked Meals

LISA Q. FETTERMAN WITH SCOTT PEABODY  
AND MEESHA HALM

From a tested author and trusted sous vide maker, this book makes sous vide cooking accessible to every home cook with recipes for easy weeknight meals.

Sous vide cooking has become one of the most popular cooking techniques in the country and *Sous Vide Made Simple* satisfies the demand for weeknight-friendly sous vide meals. The book features foolproof master recipes for flawless meat, poultry, fish, and vegetables that can be easily made with your home sous vide machine, and then 50 inventive spin-off recipes for turning these into crowd-pleasing full meals.

978-0-399-58201-1 • 10/9/2018  
HC • \$30.00 U.S. (Can \$40.00)  
192 pages • 8 x 10 • 75 color photos



ALSO BY LISA Q. FETTERMAN:  
**SOUS VIDE AT HOME**  
978-0-399-57806-9



## THE ULTIMATE INSTANT POT COOKBOOK

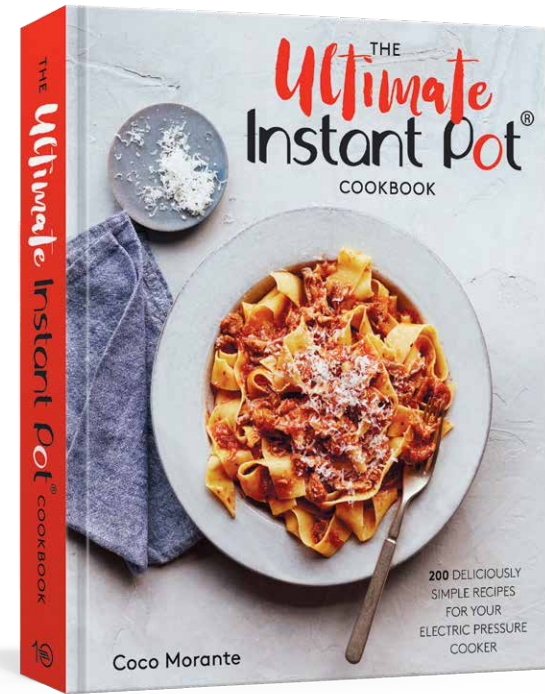
200 Deliciously Simple Recipes for Your  
Electric Pressure Cooker

COCO MORANTE

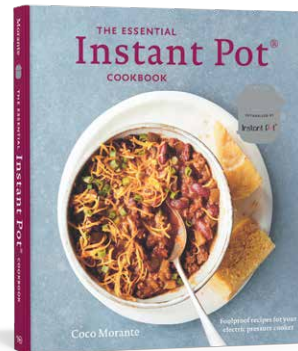
From breakfast to dessert, with more than 100 images, this Instant Pot-authorized collection of 200 easy, surefire classics for the incredibly popular electric pressure cooker is a beautifully photographed, one-stop source for mouthwatering weekday meals.

*The Ultimate Instant Pot Cookbook* sets itself apart from other less comprehensive books with 200 authorized, well-tested recipes covering every meal of the day. This is the only book you'll need when looking for classics like creamy tomato soup, beef stroganoff, or chicken mushroom casserole; international favorites like carnitas, chicken tikka masala, or refried beans; and crave-worthy treats like French toast casserole and triple chocolate cheesecake.

COCO MORANTE is a recipe developer and food blogger who runs the extremely popular Instant Pot Recipes Facebook page and writes the blog *LeftySpoon*. She lives in the San Francisco Bay Area.



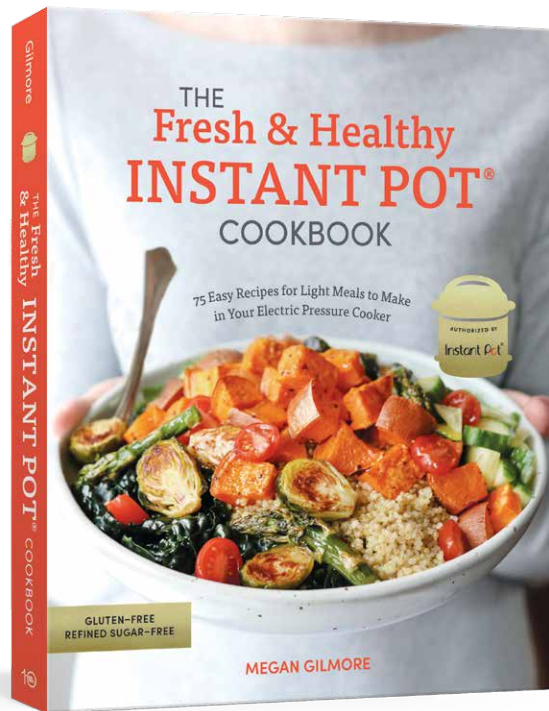
978-0-399-58205-9 • 11/20/2018  
HC • \$29.99 U.S. (Can \$39.99)  
320 pages • 8 x 10 • 100+ color photos



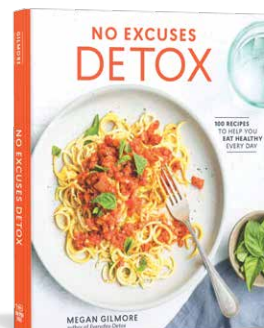
ALSO BY COCO MORANTE:  
**THE ESSENTIAL INSTANT POT COOKBOOK**  
978-0-399-58088-8







978-0-399-58261-5 • 10/9/2018  
 TR • \$19.99 U.S. (Can \$25.99)  
 208 pages • 7<sup>1</sup>/<sub>16</sub> x 9 • 90 color photos



ALSO BY MEGAN GILMORE:  
**NO EXCUSES DETOX**  
 978-0-399-57902-8



## THE FRESH & HEALTHY INSTANT POT COOKBOOK

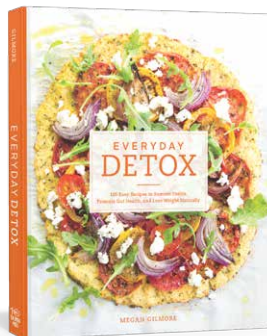
75 Easy Recipes for Light Meals to Make in Your Electric Pressure Cooker

MEGAN GILMORE

This authorized collection of recipes, developed by a certified nutritionist to be gluten- and allergen-free and low in sugar, carbs, and fat, makes healthy eating a whole lot easier.

Each nutritious and satisfying dish—from Broccoli Cheese Soup and Barbecue-Stuffed Sweet Potatoes to One-Pot Fettucine Alfredo and Deep Dish Pizza Casserole—is designed to come together quickly using the revolutionary cooking power of the Instant Pot. Featuring photographs, detailed cooking times, and nutritional information for every recipe, following a healthy diet while enjoying your favorite whole foods has never been more achievable.

MEGAN GILMORE is the creator of healthy living website Detoxinista.com, and the author of *Everyday Detox* and *No-Excuses Detox*. She lives in Kansas.



ALSO BY MEGAN GILMORE:  
**EVERDAY DETOX**  
 978-1-60774-722-2



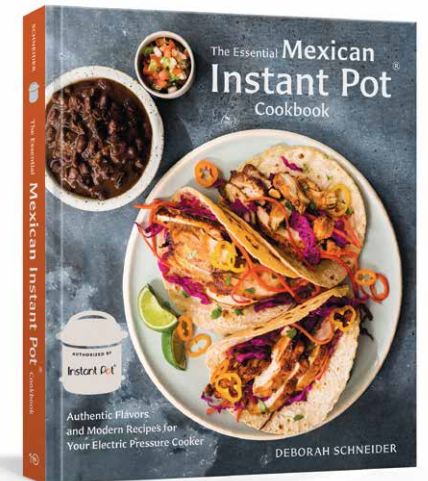
## THE ESSENTIAL MEXICAN INSTANT POT COOKBOOK

Authentic Flavors and Modern Recipes for Your Electric Pressure Cooker

DEBORAH SCHNEIDER

Authorized by Instant Pot and beautifully photographed, this enticing collection of 75 original Mexican recipes for soups, tacos, burritos, tamales, beans, salsas, desserts, and more are all made in minutes thanks to the Instant Pot's revolutionary cooking power. Award-winning chef and author Deborah Schneider includes all of her best tips and tricks, and dishes you'll want to make over and over again.

DEBORAH M. SCHNEIDER is the James Beard-nominated author of eight cookbooks. She is the executive chef/owner of six Mexican restaurants located in Southern California, Scottsdale, AZ, and Denver, CO.



978-0-399-58249-3 • 10/30/2018  
 HC • \$19.99 U.S. (Can \$25.99)  
 176 pages • 8 x 9 • 40 color photos



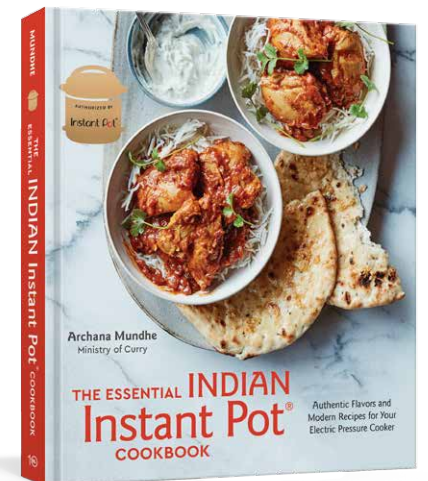
## THE ESSENTIAL INDIAN INSTANT POT COOKBOOK

Authentic Flavors and Modern Recipes for Your Electric Pressure Cooker

ARCHANA MUNDHE

Authorized by Instant Pot, this collection of contemporary and favorite Indian dishes is reimagined for easy electric pressure cooking, from curries and stews to breakfasts, main dishes, and sweets.

ARCHANA MUNDHE is a former Oracle engineer who turned her passion for cooking into the popular *Ministry of Curry* food blog. She lives in Ridgewood, NJ.

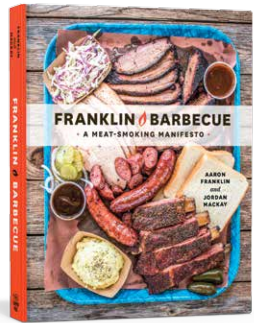


978-0-399-58263-9 • 10/16/2018  
 HC • \$19.99 U.S. (Can \$25.99)  
 176 pages • 8 x 9 • 40 color photos

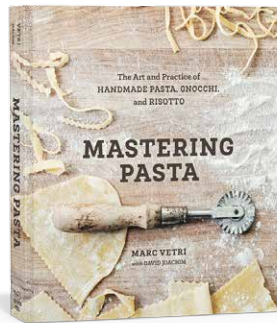




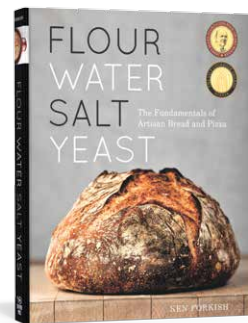
## BACKLIST HIGHLIGHTS



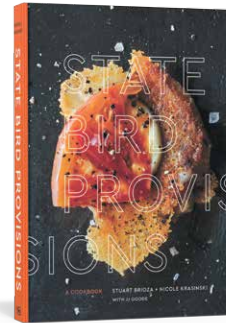
FRANKLIN BARBECUE



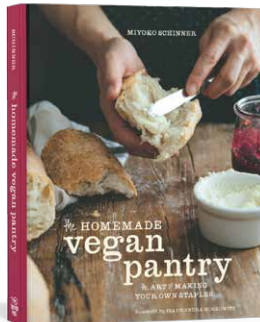
MASTERING PASTA



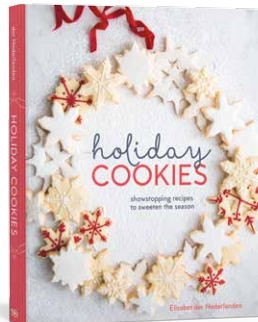
FLOUR WATER SALT YEAST



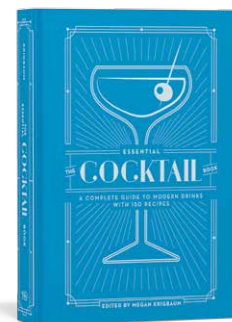
STATE BIRD PROVISIONS



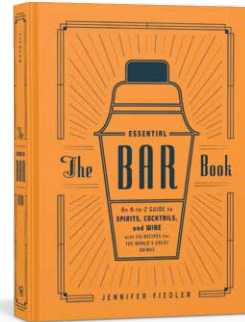
THE HOMEMADE VEGAN PANTRY



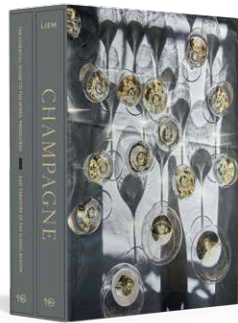
HOLIDAY COOKIES



THE ESSENTIAL COCKTAIL BOOK



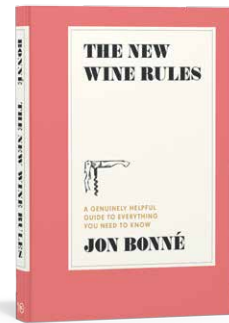
THE ESSENTIAL BAR BOOK



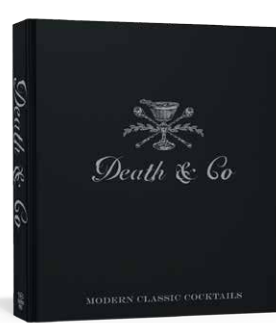
CHAMPAGNE



MEEHAN'S BARTENDER MANUAL



THE NEW WINE RULES



DEATH & CO



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

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

Publicity and media questions: 510-285-3034 or [publicity@tenspeed.com](mailto:publicity@tenspeed.com).

### TRADE RETAILERS

Send orders to:  
Penguin Random House, Inc.  
400 Hahn Road  
Westminster, MD 21157  
800-733-3000  
[csorders@randomhouse.com](mailto:csorders@randomhouse.com)

Established Accounts Order Department:  
Penguin Random House, Inc.  
Attn: Order Entry  
400 Hahn Road  
Westminster, MD 21157  
Phone: 800-733-3000  
Fax: 800-659-2436

For accounts wishing to be serviced by a field rep,  
call our Field Sales Department:  
Phone: 800-729-2960  
Fax: 800-292-9071

For foreign territories, please contact:  
Penguin Random House, Inc.  
International Division  
1745 Broadway, 3rd Floor  
New York, NY 10019  
[international@randomhouse.com](mailto:international@randomhouse.com)

Customer Service and Credit Departments:  
800-726-0600

For Canadian orders and inquiries:  
Penguin Random House of Canada, Inc.  
320 Front Street West Suite 410  
Toronto, ON M5V 3B6  
Phone: 888-523-9292  
Fax: 888-562-9924

Printed in the U.S.A.  
Copyright © 2018 by the Crown Publishing Group  
Visit [CrownPublishing.com](http://CrownPublishing.com)

### SPECIAL MARKETS FIELD REPRESENTATIVES

Harper Group  
888-644-1704  
DE, MD, S. NJ, E. PA, VA,  
Washington, D.C.

Anne McGilvray & Company  
800-527-1462 (Dallas)  
952-932-7153 (Minnetonka)  
AR, IL, IN, KS, LA, MI, MO, MN,  
N. KY, ND, OK, OH, SD, TX,  
W. PA, WI

Darrah & Company  
800-741-6614  
AL, FL, GA, MS, NC, S. KY, SC, TN

Fieldstone Marketing  
843-715-0005  
NJ (excluding southern tip)  
NY (Metro and Westchester)

Karen Sobolesky & Co.  
907-929-3161  
AK

Stephen Young & Associates  
213-748-8814  
AZ, CA, CO, HI, NM, NV, UT, WY

Ted Weinstein and The Company He Keeps  
206-763-9474  
ID, MT, OR, WA

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

### SPECIAL MARKETS ORDERING INFORMATION

New Accounts, Sales Representatives, and General Info.:  
Penguin Random House, Inc.  
Specialty Retail Division  
375 Hudson Street  
New York, NY 10014  
Phone: 800-729-2960  
Fax: 800-292-9071  
[specialmarkets@randomhouse.com](mailto:specialmarkets@randomhouse.com)

Catalog design by Emma Campion  
Front cover image by Eva Kolenko from *Wine Food*  
Back cover image by Nicole Franzen from *Bestia*





TEN SPEED PRESS

An imprint of the Crown Publishing Group,  
a division of Penguin Random House

Visit us at [tenspeed.com](http://tenspeed.com)

🐦 @tenspeedpress

📷 @tenspeedpress

📘 @tenspeedpress

TEN SPEED PRESS

6001 Shellmound St., Suite 600  
Emeryville, CA 94608





# TEN SPEED PRESS

FALL 2018

Food + Drink

