



POTTER

Food + Drink
SPRING 2020



David Chang: A Memoir

DAVID CHANG WITH GABE ULLA

As a young, unspectacular cook, **David Chang** opened a noodle restaurant in Manhattan's East Village that should not have survived its first, misbegotten year. But, through sheer stubbornness and a series of utterly reckless choices, he became a chef who the *New York Times* once described as “the modern equivalent of Norman Mailer or Muhammad Ali.” In this part memoir, part philosophical thesis, Chang lays bare his self-doubt and ruminates on mental health. He explains the ideas that guide him and demonstrates how cuisine is a weapon against complacency and racism. Exhibiting the vulnerability of Andre Agassi's *Open* and the vivid storytelling of Patti Smith's *Just Kids*, this is a portrait of a modern America in which tenacity can overcome anything.

HC ISBN: 9781524759216
6 1/8 X 9 1/4 • 288 PAGES
\$28.00 US (\$37.00 CAN)
4/21/20



The chef behind Momofuku and star of Netflix's *Ugly Delicious* gets uncomfortably real in his debut memoir.

David Chang is the chef and owner of the Momofuku restaurants, with fifteen locations in six cities.

ALSO AVAILABLE



MOMOFUKU
HC ISBN: 9780307451958
\$40.00 US (\$49.00 CAN)



PHOTO CREDIT: TRUNK ARCHIVE

EXCERPT

High school is where I first noticed that something was off. I spoke to the in-house therapist, but I didn't feel comfortable spilling my guts to someone who had lunch with my teachers seven days a week (it was a boarding school). Instead I wrote about everything going on in my head. One day, my roommate dug through my computer and mocked me mercilessly for what he found. In college, I saw another counselor. It took him two minutes before he pulled the prescription pad out of the drawer to put me on Paxil. I never took it and I never saw him again.

I was embarrassed. I didn't feel justified in seeing a therapist or taking pills. A lot of my friends saw therapists in college, but their situations were different. They were wealthy white kids with actual bad shit going on at home in Westchester or whatever northeastern enclave had produced them. Rich kids are always the most fucked up. I wasn't rich or poor, and I didn't recognize my issues in anyone else. What did I have to complain about?

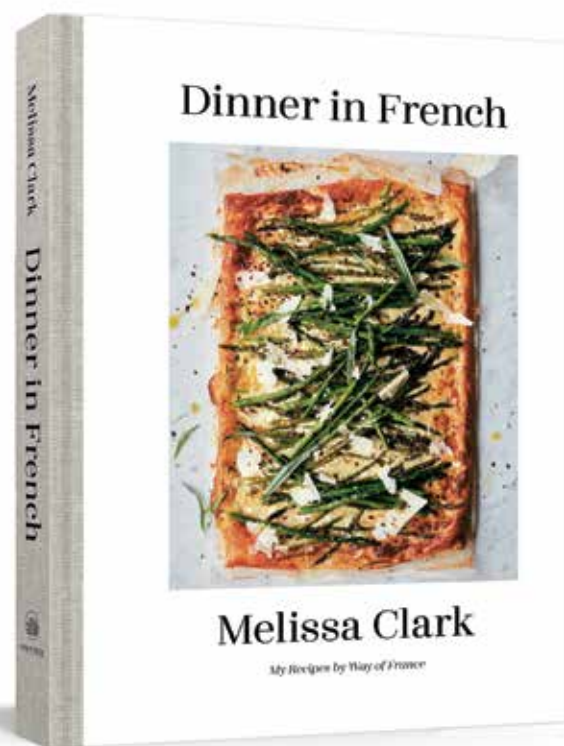
After college, I dealt with the problem by fleeing. I showed up to a post-grad career fair and signed myself up to teach English in Japan, because the booth was the closest stand to the door.

Cut to the cross-country track behind the high school in Izumi-Tottori and the largest Asian man within thirty miles running around and around and loving it: my first taste of the highs of a manic episode. I had boundless energy. I felt invincible. At night, I read dense Russian classics. I finished *War & Peace* in a couple of days, and plowed through the entire canon.

Most of my students were the downtrodden wives and disaffected kids of organized criminals. I did a little traveling while I was in Japan and was floored when I saw the vandalized monuments to Koreans who died in Nagasaki and Hiroshima. I'd hoped to find something in Japan—a sense of belonging, maybe. But I was still lost.

I'd always assumed that Japan was a country of extraordinary punctuality, but the train would sometimes be late in Izumi-Tottori. Eventually, I learned that the delays were caused by people jumping on the tracks. The government did everything it could think of to prevent it. They announced they would fine the families of the deceased. They painted the tracks a calming pastel yellow. None of it seemed to have an effect.

Between Tolstoy and Dostoyevsky, I read Camus. I fixated on his famous quote about finding an “invincible summer” within himself. I wondered about the car crash that ended his life, when he got in a vehicle with a notoriously bad driver. Did he *want* to get in that accident?



Dinner in French

MY RECIPES BY WAY OF FRANCE

MELISSA CLARK

The first authoritative French cookbook in a generation with 150 recipes.

Melissa Clark is a staff writer for the *New York Times* Food section, where she writes their wildly popular food column “A Good Appetite.” She is the author of *Dinner* and the recipient of multiple James Beard and IACP awards. She lives in Brooklyn with her husband and daughter.



Melissa Clark fell in love with French cuisine as a child and, to this day, as the *New York Times*'s star food columnist and bestselling cookbook author, French food is the foundation for the relaxed and eclectic recipes for which she is beloved. *Dinner in French* is the first authoritative French cookbook to be published in a decade, and this collection of all-new recipes is a perfect mix of classics—in their purest form as well as brilliantly updated to reflect how we shop, cook, and eat today. *Dinner in French* will quickly become a go-to resource and endure as an indispensable classic.

HC ISBN: 9780553448252
140 FULL-COLOR PHOTOS
8 X 10 • 336 PAGES
\$37.50 US (\$50.00 CAN)
3/10/20



HC ISBN: 9780553448252
140 FULL-COLOR PHOTOS
8 X 10 • 336 PAGES
\$37.50 US (\$50.00 CAN)
3/10/20



ALSO AVAILABLE



DINNER
HC ISBN: 9781524760816
\$35.00 US (\$47.00 CAN)



DINNER IN AN INSTANT
HC ISBN: 9781524762964
\$22.00 US (\$29.00 CAN)



“The ethereal creaminess of a soufflé, the anchovy funk of a pissaladière, the beuf Bourguignon I fell in love with in France as a child are as deeply part of me as the bagels and lox I ate in Brooklyn every Sunday.”

Chicken Tagine with Blood Orange

SERVED 4

I ate my first tagine at a Moroccan restaurant in Paris. I was with my friend Stephanie, and we had left Bamard for a semester at Reid Hall. Finding restaurants that fit our student budget was challenging. Luckily, I discovered Patricia Wells's *Food Lover's Guide to Paris*, and I used it for tracking down the best bakeries, cafes, and smaller restaurants (wait, was I supposed to be taking classes, too?).

I don't recall the name of the Moroccan place, but I do remember the freezing December day when Stephanie and I set out to find it. We stood on the corners, waiting one way then another, our noses stinging with cold and our breath fogging up around our hatless heads. Finally, we saw lights blaring in a damp window and knew cocoon was at hand. It came topped with chicken tagine thick with prunes, olives, and plenty of carrots, and flavored with preserved lemons, which I had not tasted before. Their humming, smoky, citrus flavor has stayed with me.

This tagine, without any dried fruit, is a more savory take. Salad oranges replace the preserved lemons for a slightly fresher and more vivid taste. And it's just as warming on a damp, chilly day, whether you've been lost in Paris or are just longing to be.

FOR THE TAGINE

- 2 garlic cloves, minced
- 1½ teaspoons fine sea salt
- ¼ teaspoon ground coriander
- ¼ teaspoon ground turmeric
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon ground ginger
- Large pinch of saffron threads, pulverized with a mortar and pestle
- Pinch of freshly grated nutmeg
- 1 (3½- to 4-pound) chicken, cut into 8 pieces

FOR THE QUICK-PRESERVED ORANGE

- 2 tablespoons extra-virgin olive oil
- 1 large white onion, diced
- 1 cup diced fresh or carved plum tomatoes
- 1 cinnamon stick
- ¼ cup mixed pitted olives (use your favorite kinds)
- ¼ cup chicken stock, preferably homemade
- 2½ tablespoons fresh lemon juice
- ¼ cup chopped fresh cilantro leaves
- Fresh orange wedges, for serving
- Couscous, for serving

FOR THE QUICK-PRESERVED ORANGE

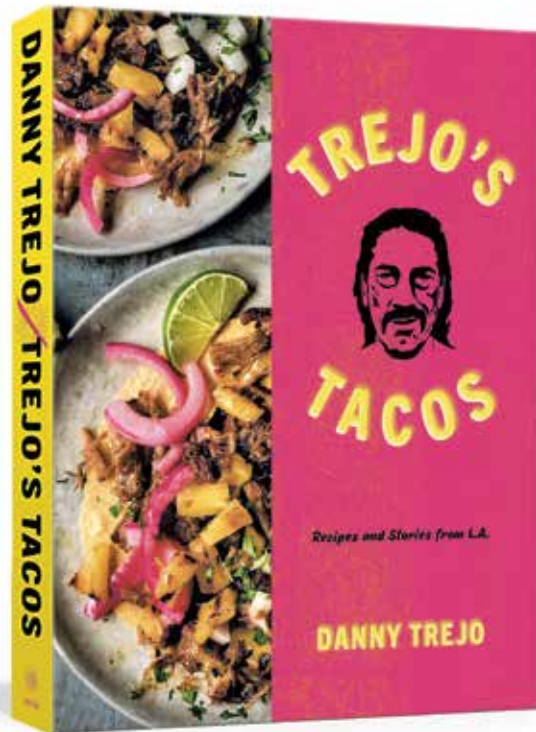
- 1 blood orange or small juice orange
- ¼ cup fresh lemon juice
- 3 tablespoons sugar
- 1½ tablespoons fine sea salt

1. First, marinate the chicken: In a large bowl, stir together the garlic, salt, coriander, turmeric, pepper, ginger, saffron, and nutmeg. Add the chicken pieces, rubbing the mixture all over to coat them, then cover the bowl and let the chicken marinate at room temperature for at

© CHRISTINE BROWN/REALLY

379





Trejo's Tacos

RECIPES AND STORIES FROM L.A.

DANNY TREJO WITH HUGH GARVEY

Famed vegan cauliflower tacos, “lowrider” donuts, spicy diablo shrimp, and more from the legendary actor’s L.A. restaurants.

Danny Trejo is an acclaimed actor and L.A. restaurateur. He owns seven locations of Trejo’s Tacos, Trejo’s Cantina, and Trejo’s Coffee & Donuts in the L.A. area.



You might know him from *Machete*, *From Dusk till Dawn*, or one of his other 360-plus movie credits, but in Los Angeles, **Danny Trejo** is just as famous for the award-winning tacos served at his cantinas and taquerias as he is for his silver-screen bravado. *Trejo’s Tacos* features 75 bold, fun, and versatile recipes for Mexican favorites by way of Southern California as well as stories from Trejo about his life—like how being incarcerated led to an unexpected career in Hollywood as an actor and restaurateur. Readers will learn to cook unbelievably flavorful carnitas with bacon and jalapeños, turn chile-spiced fried chicken or Mexi-falafel into tacos and burritos, and make salsas, guacamole, and margaritas that are hardcore delicious. Like Trejo’s restaurants, his debut cookbook is generous, hospitable, and symbolic of L.A.’s vibrant Latino culture.



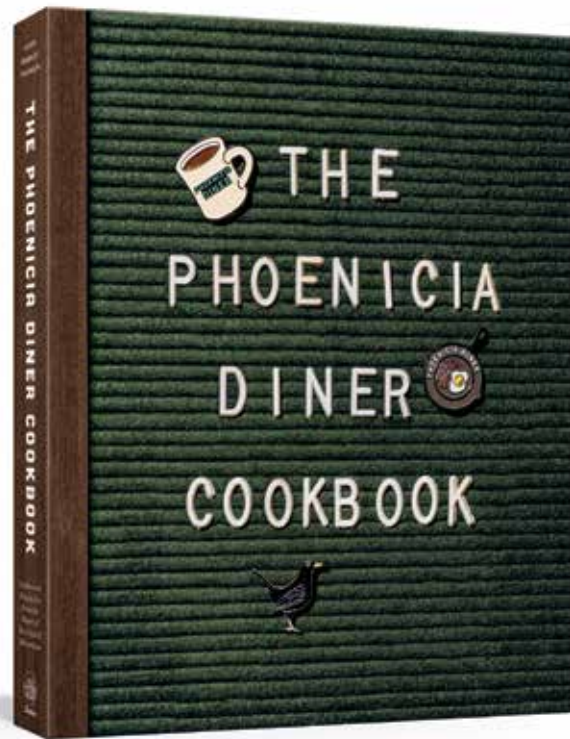
HC ISBN: 9781984826855
100 FULL-COLOR PHOTOS
7 7/16 X 9 3/4 • 224 PAGES
\$24.99 US (\$33.99 CAN)
4/21/20



“People think that just because you’re a celebrity you can do something . . . but the reality is if the food isn’t good, they ain’t coming back.”

—Danny Trejo (from his *New York Times* interview)





The Phoenicia Diner Cookbook

DISHES AND DISPATCHES FROM THE CATSKILL MOUNTAINS

MIKE CIOFFI, CHRIS BRADLEY,
AND SARA B. FRANKLIN

American diner classics and reimagined favorites from the celebrated Phoenicia Diner nestled in New York's idyllic Catskill Mountains.



Mike Cioffi, the owner of Phoenicia Diner, opened the revamped restaurant in 2012. **Chef Chris Bradley** spent two decades cooking in some of the most renowned restaurants in New York and Washington, DC, including Gramercy Tavern and Untitled at the Whitney, before moving to Upstate New York. **Sara B. Franklin** is a writer and a professor of food culture and history at New York University.

Whether you're a local or just passing through, the revamped Phoenicia Diner is an irresistible must-stop in the Catskill region, beloved for its honest cooking that seamlessly combines the best of the classics (Buckwheat Pancakes, Chicken with Chive-Buttermilk Dumplings) with the multifaceted way we love to eat today (Chile-Braised Lamb Tostadas, Kimchi-Bulgogi Sandwiches). In *The Phoenicia Diner Cookbook*, you'll find a roster of approachable, soulful dishes that are deeply delicious and full of life-satisfying abundance. "All-Day Breakfast" recipes, including a Twice-Baked Potato Skillet, and gold standards with a twist, such as Roasted Chicken with Tarragon-Honey Glazed Carrots, are complemented by rich essays on the region's fascinating history and the revival that defines it today, creating an evocative love letter to both the area and disappearing diners everywhere.



HC ISBN: 9780525575139
125 FULL-COLOR PHOTOS
8 1/4 X 10 • 272 PAGES
\$32.50 US (\$42.50 CAN)
3/3/20



"It may sound a little utopian, but these hills have always been a soft landing place for the dreamers among us."



2 tablespoons vegetable oil
1 large onion, diced
Kosher salt and freshly ground black pepper
1 pound smoked ham, cut into 1/2-inch cubes
Phoenician Potatoes with Rosemary Salt (page 000)
6 ounces sharp white cheddar cheese, grated (about 1 1/2 cups)
4 large eggs

INTERSTATE 77 REVISITED

(A.K.A. CHEESE- AND HAM-SMOTHERED HASH BROWNS)

Serves 4

For Chef Chris, Interstate 77, which passes through the North Carolina town where he grew up, has none of the romance of Woodstock hero Bob Dylan's "Highway 61" nor the sweeping scenery of the Diner's Route 28, but it does carry its own nostalgia: high school nights spent speeding along the backroads for fun before, inevitably, ending up at the Waffle House. In the South, no matter where you might find yourself, you never need to travel more than an exit or two before spotting that familiar yellow-blocked sign rising over an exit ramp, promising hot coffee and greasy, satisfying grub. Chris's late-night go-to was cheese and ham-smothered hash browns. This is a (slightly) more grownup rendition, though it promises all the satisfaction of the version he craved back then. At Waffle House, the piped-in music would've been George Strait, Hank Williams Jr., or Garth Brooks, but given the Diner's home here in the Catskills, it seemed only appropriate to tip our hats to Mr. Dylan in this dish's title.

1. Preheat the oven to 350°F. Heat a 12-inch cast-iron skillet over medium-high heat.
2. Pour the vegetable oil into the skillet and wait until it just begins to smoke. Add the onion and sauté until golden brown, stirring occasionally to avoid burning, 7 to 8 minutes. Lightly season the onion with salt and pepper.
3. Add the ham and potatoes to the pan and toss to mix. Remove the pan from the heat and top the potatoes and ham evenly with the cheddar cheese. Slide the pan into the oven, cooking just long enough to melt the cheese, about 5 minutes.
4. Cook the eggs sunny-side up (see page 000), then slide them on top of the cheesy ham and potato skillet. Serve immediately.



Just the Good Stuff

100+ GUILT-FREE RECIPES TO SATISFY ALL YOUR CRAVINGS

RACHEL MANSFIELD

Welcome to food freedom: more than 100 comfort-food recipes that prove you can make healthy choices without sacrificing the meals, snacks, and sweets you love.

Rachel Mansfield is the creator of the wellness blog *rachLmansfield*, where she specializes in creating recipes made with simple, real ingredients that are suitable for anyone's diet (Paleo, gluten-free, dairy-free, plant-based, and more).



Celebrated blogger **Rachel Mansfield's** vibrant debut cookbook proves that living a healthy lifestyle doesn't mean adhering to restrictive diets or giving up all the foods you crave. Using better-for-you ingredients, such as grain-free flours, collagen peptides, and coconut sugar, you can indulge while still maintaining a balanced approach to eating. Rachel's recipes focus on creative, flavor-forward takes on favorite hearty dishes—think Almond Butter Pad Thai, Sweet Potato Nachos with Cashew Cheese, and Epic Quinoa Burrito Bowls. Though Rachel doesn't prescribe to a single diet or label, most recipes are Paleo-friendly, dairy-free, and gluten-free, and none includes any refined sugar. As Rachel says, "You can have your gluten-free cake and eat it too!"

HC ISBN: 9781984823366
120 FULL-COLOR PHOTOS
7 7/16 X 9 1/2 • 272 PAGES
\$28.00 US (\$37.00 CAN)
2/25/20



sweet breakfast pizza with an oatmeal crust

Pizza in the morning, pizza in the evening, pizza at supper time—how many of you know that pizza-based continental I am referring to? If you ask me, you definitely *must* eat pizza any time, and this sweet "pizza" with its delicious oatmeal crust is the perfect evidence of that. Coconut yogurt works as the "sauce," and the nut butter, granola, and fresh fruit are the toppings—the possibilities of which are endless. This is a personal favorite to make when I have friends or family coming over for breakfast or brunch. It's always so fun to start the day with this sweet brekkie pizza.



SERVES 4

3 tablespoons liquid coconut oil, plus more for greasing the pan

1 flax egg (see page 29)

2 cups sprouted gluten-free rolled oats

1/2 cup gluten-free oat flour

1/2 cup pure maple syrup

1 teaspoon pure vanilla extract

1 teaspoon ground cinnamon

1 cup coconut yogurt

1/2 cup mixed berries

1/2 cup gluten-free granola

1/2 cup creamy seed butter

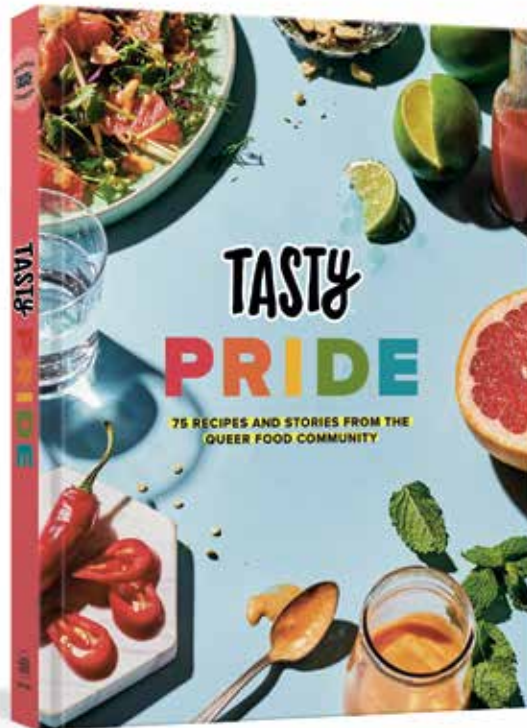
1. Preheat the oven to 350°F and grease a 9-inch round baking dish with coconut oil.
2. Add the flax egg, oats, oat flour, coconut oil, maple syrup, vanilla, and cinnamon to a large bowl and mix until combined.
3. Pour the batter into the prepared baking dish and press down firmly with a spatula to compact the crust on the bottom of the dish.
4. Bake the oatmeal crust until it is golden, about 10 minutes.
5. Remove the baking dish from the oven and let the crust cool for about 30 minutes. Spread the coconut yogurt across the top. Sprinkle the berries and granola over the yogurt. Drizzle the nut butter over the top. Slice and serve or store in an airtight container in the fridge for up to 5 days.

mansfield



"Sure, my recipes are 'healthy,' but they are also easy and the results are delicious. My food looks and sounds a hundred times more indulgent than it really is, which is the best part!"





Tasty Pride

75 RECIPES AND STORIES FROM THE QUEER FOOD COMMUNITY

TASTY

Cook with love, acceptance, and pride.

Tasty is the world's largest social food network, launched in 2015 and now reaching more than 500 million people globally with its signature fun, easy, and delicious video recipes.



From the wildly popular, fiercely inclusive BuzzFeed cooking vertical comes a cookbook featuring recipes from 75 prominent LGBTQ+ cooks and foodies. Whether pioneers in the queer food community or new faces already making a major difference, these contributors find common ground in the way their identities connect to cooking. The super-fun, highly original, always doable recipes include Attea Family Banana Pepper-Feta Dip by chef and restaurateur Anita Lo; Braised Chicken Legs with Tomato and Split Peas by *Bon Appétit's* Andy Baraghani; and Saffron and Dark Chocolate Mousse Cake by former White House Executive Pastry Chef Bill Yosses.



HC ISBN: 9780593136980
100 FULL-COLOR PHOTOS
7 3/8 X 9 3/8 • 224 PAGES
\$25.00 US (\$34.00 CAN)
5/12/20



Date-Night Salmon Salad JUSTIN CHAPPLE

- SERVES 2**
- 2 tablespoons extra-virgin olive oil
 - 1 small red onion, half finely chopped and half thinly sliced, divided
 - 2 cloves garlic, minced
 - 1 cup Basmati rice, rinsed and drained
 - 1 cup orzo pasta
 - 1/4 cup chicken stock or low-sodium chicken broth
 - 1/4 teaspoon ground fennel
 - Kosher salt, to taste
 - 1 12-ounce center-cut salmon fillet
 - 1 tablespoon tequila
 - 2 teaspoons lime zest
 - Freshly ground black pepper, to taste
 - 4 cups lightly packed baby arugula
 - 1 cup lightly packed fresh cilantro leaves
 - 2 tablespoons fresh lime juice

My affection for tegula-foe salmon began with a version I ate while sitting on a leather couch. The couch belonged to Jason, a police officer I'd met two weeks before at Stonewall Inn, and the salmon he cooked that night has since become my most memorable meal. The rice, Jason—my now husband of over 10 years—didn't "cook" in our family, but he stole my heart with a plate of roasted salmon that he thoughtfully placed on a pile of rice pilaf. But what's even more thoughtful was the accompanying salad, which he meticulously arranged in a ring around the rim of the plate, surrounding the salmon and pilaf like a halo. To this day the memory of it makes me both laugh and cry. That meal filled me with inner peace and a sense of love that I don't think I'd felt until that moment. It offered a taste of what some might call a "normal" life. A life where you care for someone so much that you put heartfelt effort into putting salmon on a plate. As a gay man it was hard to visualize what my future would be, knowing I might never be able to marry. That has since changed, but this meal reminds me it wasn't long ago when I didn't have that right. And I don't ever want to take that for granted. My affection for this recipe began in 2003, and so did my love for the man who is now my husband.

1. Heat the olive oil in a large skillet over medium heat. When the oil is shimmering, add the chopped onion and garlic and cook, stirring occasionally, until softened, about 5 minutes. Add the rice and orzo and cook, stirring, until the rice is translucent on the edges, about 3 minutes. Add the chicken broth, fennel, and a generous pinch of salt. Increase the heat to high and bring to a boil. Stir once, then cover, reduce the heat to low, and simmer until the liquid is absorbed, about 20 minutes. Remove from the heat and let steam, covered, for 15 minutes. Fluff the rice with a fork, then spread on a baking sheet to cool completely.
2. Meanwhile, preheat the oven to 375°F. Line a baking sheet with foil.
3. Place the salmon skin-side down on the prepared baking sheet. Brush with the tequila and sprinkle with the lime zest, then season generously with salt and pepper. Bake the salmon for about 20 minutes, until just cooked through. Let cool completely, then flake the salmon into 2-inch pieces and discard the skin.
4. In a large bowl, toss the cooled rice pilaf with the arugula, cilantro, lime juice, and sliced onion. Season the salad with salt and pepper. Gently fold in the salmon. Then serve immediately.

“Whether you’re a member of the LGBTQ+ community or a supportively searching for dinner inspiration, you’re guaranteed to find a recipe you’ll love within these pages.”

—from Jesse Szweczyk’s introduction

ALSO AVAILABLE

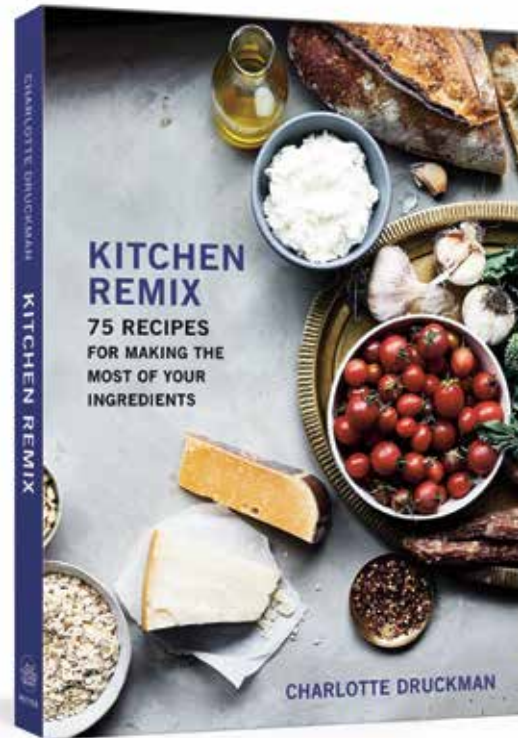


TASTY EVERY DAY
HC ISBN: 978052575887
\$19.99 US (\$25.99 CAN)



TASTY DESSERT
HC ISBN: 978052575900
\$19.99 US (\$25.99 CAN)





Kitchen Remix

75 RECIPES FOR MAKING THE MOST OF YOUR INGREDIENTS

CHARLOTTE DRUCKMAN

Get to know a few ingredients and cook more confidently and creatively.

Charlotte Druckman is a journalist, food writer, cookbook author, and the creator of *Food52's* Tournament of Cookbooks (aka the Piglet). She lives in New York City.



In *Kitchen Remix*, food writer **Charlotte Druckman** shares 25 sets of recipes, each relying on three core ingredients to deliver modern and entirely doable dishes. Goat cheese, strawberries, and balsamic vinegar become Goat Cheese Salad, Strawberry-Chèvre Parfaits, and Strawberry Shortcakes. Meanwhile, salmon, peas, and celery root are the key players in One-Pan Peas 'n' Salmon, Roasted Salmon with Cast-Iron Celery Root & Green Pea Mash, and Salmon Tartare with Peas & Pickled Celery Root. The recipes in this book are the ultimate starter pack for curious home cooks.

I'm going to be officious and insist you treat pizza dough as a kitchen staple; it's a meal-in-waiting. It's also one of many places to rally potatoes with mushrooms and Taleggio. The payoff is a lip-smacking, chewy plank that yields down-to-earth charm drawn from the soil-born tubers, the loamy 'shrooms, the fungally funky cheese, and the scent-o'-the-piney rosemary and sage. Once cooked, the potatoes and mushrooms can be stored (separately), tightly covered, in the refrigerator for up to 24 hours, so practice a little time management and give yourself a head start when hosting guests or getting dinner on the table.

FLATBREAD WITH POTATOES, MUSHROOMS & TALEGGIO

serves 6 as an appetizer or 4 as a main course

- 1 large Yukon Gold potato (about 1/2 pound), peeled
- 2 sprigs fresh rosemary
- 3 cloves garlic, peeled and smashed
- 1 1/4 teaspoons kosher salt, plus more to taste
- 5 tablespoons extra-virgin olive oil, plus more for brushing
- 3 cups cleaned, stemmed, and thinly sliced mushrooms
- 1/4 teaspoon freshly ground black pepper, plus more to taste
- All-purpose flour, for rolling
- 2 (12-ounce) balls high-quality store-bought pizza dough
- 4 fresh sage leaves, roughly chopped
- 1/2 pound Taleggio cheese, rind removed, cut into 1/2-inch cubes

Preheat the oven to 475°F, placing one rack in the middle and another at the bottom. Line two baking sheets with parchment paper.

In a medium saucepan over medium-high heat, combine the potato, rosemary, 1 clove of garlic, 1 teaspoon of salt, and enough water to cover everything by 1 inch. Bring to a boil, then reduce the heat to medium-low and simmer, uncovered, until the exterior of the potato has softened but its crater remains firm, 6 to 8 minutes. Drain the potato, discarding the rosemary and garlic, and let it dry and cool for 3 minutes. Slice the potato into 1/4-inch rounds.

Heat a large cast-iron skillet on the stove, gradually increasing the heat from low to medium. Add 3 tablespoons of the olive oil. When the oil is shimmering, add the remaining 2 cloves of garlic and cook for about 1 minute to infuse the oil, flipping the cloves midway to prevent burning. Add the mushrooms and sauté until they shrink, stirring constantly, about 3 minutes. Season with 1/4 teaspoon each salt and pepper. Transfer the mushrooms to a medium bowl.

On a lightly floured surface, using a lightly floured rolling pin, roll out one ball of dough to a 19-inch rectangular shape about 1/4 inch thick and transfer it to a prepared baking sheet. Scatter half of the potato slices on the dough, leaving a 1/4-inch perimeter. Liberally brush olive oil over the potatoes and dough. Sprinkle on half the sage, followed by half the mushrooms. Scatter half the cheese on top. Drizzle with 1 tablespoon olive oil and season with salt and pepper. Repeat with the second ball of dough and the remaining ingredients on the other baking sheet.

Bake the flatbreads until the crusts have just turned golden, their edges begin to brown, and the cheese is bubbling, 12 to 15 minutes, rotating the sheets and switching their racks halfway through baking.

Transfer the flatbreads to a cutting board. Let cool about 5 minutes, then cut into squares with a sharp knife and serve right away.



HC ISBN: 9780553459685
75 FULL-COLOR PHOTOS
7 7/16 X 10 • 224 PAGES
\$28.00 US (\$37.00 CAN)
4/7/20



ALSO AVAILABLE

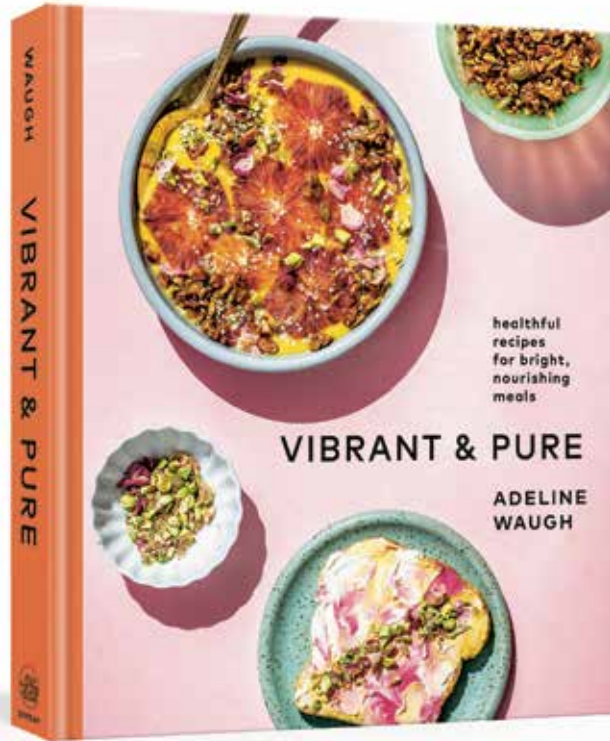


STIR, SIZZLE, BAKE
HC ISBN: 9780553459661
\$25.00 US (\$34.00 CAN)



“Charlotte’s knowledge, imagination, and passion for food make her an incredible resource.”

—Christina Tosi, chef-owner of Milk Bar and author of *Momofuku Milk Bar*



Vibrant & Pure

HEALTHFUL RECIPES FOR BRIGHT, NOURISHING MEALS

ADELINE WAUGH

A food experience for all your senses.

Adeline Waugh is the creator of Vibrant & Pure, a website and an Instagram account that celebrates healthy eating and food styling. Her work has been featured in *Vogue*, *Food & Wine*, the *New York Times*, and more.



Filled with 80 recipes that are just as delicious as they are beautiful, *Vibrant & Pure* captures Instagram sensation Adeline Waugh's philosophy to eat the rainbow. After curing her chronic skin issues with an all-natural whole-foods diet, Adeline took to Instagram to share her recipes for eating creatively and holistically. Here, too, she shares food-styling tips and fresh, satisfying options for colorful, playful meals and drinks, such as Golden Yogurt Bowls, Lemon-Blueberry Pie Smoothies, Creamy Coconut Bolognese, and Roasted Cauliflower Tacos. The dishes encourage home cooks to fall in love with food and treat their bodies right. *Vibrant & Pure* is proof that eating healthy should never be boring.



HC ISBN: 9780525575092
80 FULL-COLOR PHOTOS
7 X 8 • 224 PAGES
\$24.00 US (NCR)
2/4/20



beet rosewater sorbet smoothie bowl

SERVES 1 OR 2

This bowl of sorbet is a breakfast treat as delicious and decadent in flavor as it is brilliant in color. Using almost exclusively frozen ingredients and minimal liquid produces a thick texture that rivals your favorite sorbet. The crunchy, aromatic Pistachio Coconut Rose Dukkah is the perfect topping (seriously, it's going to be your new obsession). Make sure you plan ahead, as you'll need to prepare the coconut-milk ice cubes ahead of time. If you're a rosewater fan, consider adding an extra ½ teaspoon to each serving.

<p>4 ice cubes made from full-fat coconut milk</p> <p>1 cup frozen raspberries</p> <p>½ teaspoon rosewater</p> <p>1 tablespoon chia seeds</p> <p>½ cup diced peeled raw beet</p>	<p>2 pitted dates</p> <p>1 frozen banana (about 1 cup sliced)</p> <p>2 tablespoons water, plus more as needed</p> <p>1 tablespoon Pistachio Coconut Rose Dukkah (recipe follows)</p>
---	--

1 Place the ice cubes, raspberries, rosewater, chia seeds, beet, dates, banana, and water in a blender, and blend on high until smooth and thick. Add up to ½ cup water, a tablespoon or two at a time, to thin as desired.

2 Immediately spoon into bowls and top each with some Pistachio Coconut Rose Dukkah.

pistachio coconut rose dukkah

MAKES ABOUT ½ CUP

<p>2 tablespoons shelled pistachios</p> <p>2 tablespoons pumpkin seeds</p> <p>2 tablespoons hazelnuts</p> <p>3 tablespoons unsweetened shaved coconut</p>	<p>1 teaspoon fennel seeds</p> <p>2 teaspoons sesame seeds</p> <p>1 to 2 tablespoons dried edible rose petals, finely chopped</p> <p>See salt, to taste</p>
---	--

1 Either by hand or using a chopper, finely chop the pistachios, pumpkin seeds, hazelnuts, and coconut.

2 In a small skillet, toast the pistachios, pumpkin seeds, hazelnuts, coconut, fennel seeds, and sesame seeds over medium-high heat for about 3 minutes, or until the nuts and coconut start to turn a light golden brown. Let cool for 5 minutes.

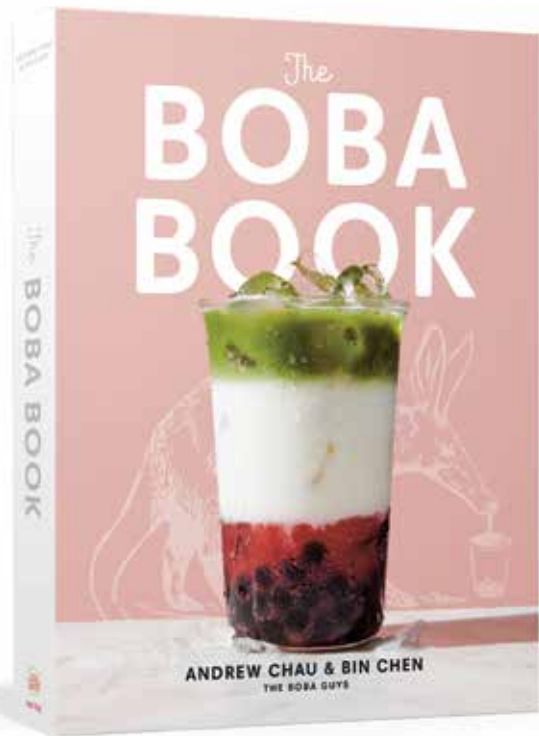
3 In a small bowl, combine the toasted nuts and seeds, rose petals, and salt. Use immediately or store in an airtight container at room temperature for up to 2 months.

VIBRANT AND PURE 32

SMOOTHIES, SHAKES, AND JUICES 33

“Adeline makes clean eating an art form with vivid colors and beautiful, holistic ingredients. Her recipes are a joy for the senses and the taste buds.”

— Shiva Rose, author of *Whole Beauty*



The Boba Book

ANDREW CHAU AND BIN CHEN
WITH RICHARD PARKS

A cookbook and guide to the cultural phenomenon that is bubble tea.

Andrew Chau and Bin Chen are the co-owners and founders of Boba Guys, one of the country's most popular bubble tea shops, with locations in San Francisco, Los Angeles, and New York.



Boba, or bubble tea, isn't just a drink. It's the slurpable, chewable, colorful, flavorful symbol of Asian-American youth, and **Andrew Chau** and **Bin Chen** are here to tell you that it's for everybody. In this guide to boba culture, you will find the recipes that fans of Boba Guys line up for—from staples like Classic Milk Tea to signatures like Strawberry-Matcha Latte, Roasted Banana Milk, and Dirty Horchata. The Boba Guys also show you the ropes on how to prepare their delicious toppings and how to mix and match them with different drinks. (And how to 'gram your drink once it's picture-perfect.) For the Boba Guys, boba is Taiwanese, it's Japanese, it's Mexican, and more—which means it's an all-American, drinkable, chewable way to bridge cultures.

HC ISBN: 9781984824271
100 FULL-COLOR PHOTOS
7 7/16 X 9 3/4 • 224 PAGES
\$22.00 US (\$29.00 CAN)
3/17/20



CLASSIC MILK TEA

This is what started everything. Take what is basically a simple British milk tea and put a Taiwanese dessert into it. Nothing fancy. But it's unmistakable. The classic combination of sweetened black tea, milk, and tapioca balls is the very definition of bridging cultures with a drink.

However much you tweak it with different amounts of syrup or milk, you just hear that same beat underneath and you know what it is.

It's like Queen and David Bowie's "Under Pressure." It's in "Ice Ice Baby" and a million other songs, but no matter who's spitting rhymes, you'd never mistake it for something else.

Like that sample, you'll hear this basic beat throughout the recipes in this book.]

MAKES 1 GLASS
RECOMMENDED TOPPINGS: BOBA, COCONUT ALMOND JELLY, GRASS JELLY

- 2 to 4 tablespoons toppings of your choice (optional)
- 5 ounces (by weight) ice cubes
- 2 ounces Hojote Syrup (page 000), or to taste
- 1 cup Brewed Boba Guys' Black Tea (page 000)
- 2½ ounces (½ cup plus 1 tablespoon) half-and-half (or oat milk, almond milk, soy milk, etc.)

Fill a glass with the toppings, if using, the ice, and then add the syrup. Pour the tea over the ice. Add the half-and-half. Stir until everything is mixed.

Q: This needs an analogy—something everybody knows.

A: Like a pop song?

Q: Maybe a sample. Because we're remaking it in our other mixes.

A: I think I got something... (sings the line "Under Pressure" on generic Spotify-looking streaming service.)

Q: When you see both and feel not just where you're at?

A: This is a strong tea and can be a little bitter and astringent, so the half-and-half counters that with a creamy mouthfeel.

Q: Could we substitute something else... like... fat?

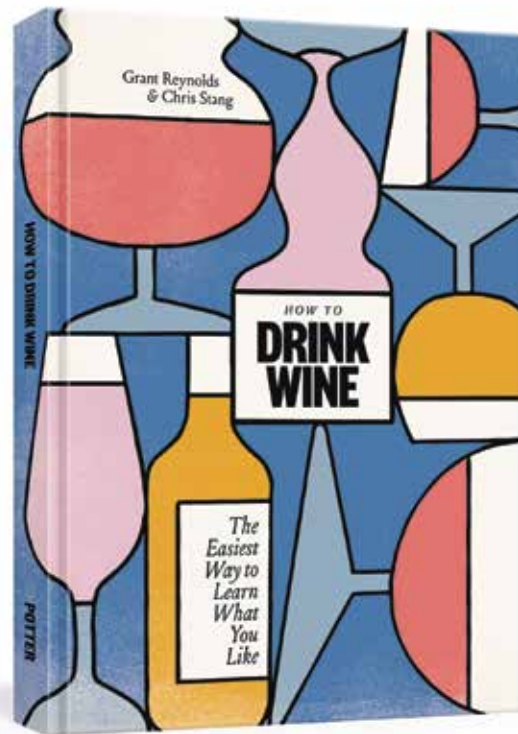
A: Definitely! Substitute whole milk, soy milk, almond milk... or even... Dairy brand and milk?

Q: Is that a step to the company that's going to sponsor the book later?

A: Maybe! We'll save the story about how our milk came to America for the second book.



“Asia doesn't feel like our place. And to be honest, a lot of the time America doesn't feel like our place either. But the boba shop does. And the boba shop is a little bit of both places.”



How to Drink Wine

THE EASIEST WAY TO LEARN WHAT YOU LIKE

GRANT REYNOLDS AND CHRIS STANG

Start with a wine you already enjoy, and take it from there.

Grant Reynolds is an acclaimed sommelier and the owner of the wine shop Parcelle. He is also the wine director and a partner in Delicious Hospitality Group, which owns New York City restaurants Charlie Bird, Pasquale Jones, and Legacy Records.

Chris Stang, James Beard Award-nominated cofounder and CEO of the restaurant-rating website and app *The Infatuation*, also serves as the CEO of Zagat, which the company recently acquired.

How To Seem Like You Can Navigate A Wine List Even Though You Definitely Can't

WE'VE ALL BEEN THERE. YOU'RE AT DINNER WITH SOMEONE you hope will find you appealing as a human being, whether it be to breed with, to do business with, or just to share stories about cats with. Somehow, the wine list ends up in your hands and you either blindly choose something that you proceed to pronounce as "Cabinet Frank," or you freeze up completely. Not ideal.

Don't worry. We can help without arming you with a 2,000 page textbook about wine. All you have to do is follow these 8 simple steps.

1.

Find someone who knows the list. If there's a wine list in your hand, it's because someone in that restaurant who chose the wines that are on it. That may be a sommelier, a wine director, or some other wine professional. It could also be the owner or a manager who knows what he or she is talking about. If no one is around who knows what

they're talking about, it probably doesn't matter what you choose from that list. Close your eyes and point at something. Or maybe have a beer instead.

2.

Start with how much you want to spend. And be direct, even if it's \$40. Good restaurants take pride in having good value on their list, and the sommelier/wine

person will be glad you told them regardless of your budget.

3.

Decide on a general category: red, white, sparkling, rosé, etc. Do not, under any circumstance, say "white zinfandel." That isn't wine, and it should only exist in grocery stores and trash cans.

4.

Pick a country or large wine producing region. If you are unsure, play it safe and say France or California for the sake of simplicity and because you'll find bottles from both on almost every list. Italy is safe too, but follow up questions may be tough to answer because there are so many grapes and regions there.

5.

Choose either a style or a grape varietal. Style = light, medium, full bodied. Grape varietal = Pinot Noir, Chardonnay, etc.

6.

Be confident. Even if you have no idea what you're saying.

7.

Ask for input. Leaving it open ended allows for the wine person to help guide you.

8.

Never pronounce a "t." Just to be safe.

138

HOW TO DRINK WINE

WHY DID I BOTHER LEARNING ALL THIS?

139



Riesling

If you like it, here's why

You like wines to be very cold and refreshing.

You like the dry versions because they taste like Sour Patch Kids.

You like the sweet versions because they taste like that pineapple syrup you pour over a sundae.

You like the idea of people thinking you're a wine nerd.

You Might Also Like

Chenin Blanc

Further Exploration

Gruner Veltliner
Sylvaner from Germany

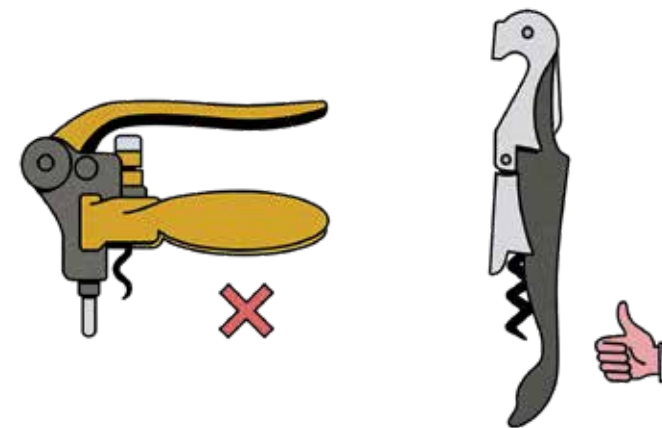
You've probably heard of Riesling. You probably hate it. You probably know someone who tells you that you don't "get it" even though the only reason they do "get it" is because they watched the Somm documentaries on Netflix.

That's not to say that we don't like Riesling. We do. Sometimes. Kind of. It can be delicious and in some scenarios, it's the exact right wine to drink. For example, when you're eating spicy foods or trying to drink all day and need something lower in alcohol.

Riesling is a grape grown mostly in Germany and Austria, though you can find it being made in other places as well, most notably Australia and New York. Some people say that Australian Rieslings smell like tennis balls. They actually kind of do. The rest smell like white peaches and perfume and taste like tart citrus and honey. How much honey will depend on the sweetness, and that can vary greatly. This grape can be made into sweet dessert wines that look like maple syrup, and it can also be so tart that you'd think you just bit into a lemon as though it was an apple.

29 WINES

121

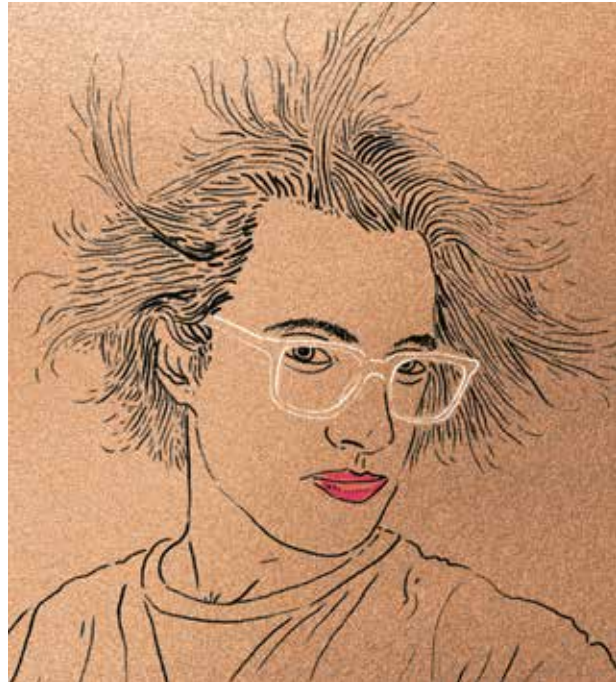


"Instead of spending a bunch of time with a textbook and a highlighter, we'd rather have you start by pouring yourself a glass of something you know you like and thinking about why you like it as you drink."

With its conversational tone, playful maps, and witty illustrations, *How to Drink Wine* is a brand-new kind of resource. Award-winning sommelier **Grant Reynolds** and *The Infatuation* cofounder **Chris Stang** share an enticing overview that will boost the confidence of anyone who wants to know how to choose a bottle in the store, dissect a label, taste and talk about wine like an aficionado—without sounding pretentious—or pick the perfect vintage for any social event. Just begin by pouring a glass of wine you like and simply asking *why?* If you can't quite put your finger on the answer, that's exactly where this book comes in.

HC ISBN: 9781984824684
50 FULL-COLOR ILLUSTRATIONS
5 X 7 • 160 PAGES
\$16.99 US (\$22.99 CAN)
5/5/20





Drink What You Want

THE SUBJECTIVE GUIDE TO MAKING OBJECTIVELY DELICIOUS COCKTAILS

JOHN DEBARY

A refreshing back-to-basics approach to cocktails that's as fun as it is definitive.

John deBary started off as a bartender at New York's legendary Please Don't Tell (PDT) and rose to become the national beverage director for David Chang's Momofuku restaurants. John is the founder of Grand Street Beverages and cofounder and board president of Restaurant Workers' Community Foundation.



In *Drink What You Want*, cocktail expert **John deBary** breaks down the science of mixology and explains the rules of drink-making with a dash of fun and a garnish of flair. Mixed-drink aficionados, bottomless brunchers, and cocktail newbies alike will learn how to tweak any drink—classic or inventive—to suit their tastes and moods. Feeling fancy? Indulge in a White Birch Fizz or a Saffron Collins. Feeling a little lazy? Sit back with a Death in the Afternoon. The recipes and know-how in this book, which are accompanied by incredible, personality-filled illustrations, will be put to good use in any cocktail enthusiast's home.

HC ISBN: 9780525575771
65 FULL-COLOR ILLUSTRATIONS AND PHOTOS
6 1/2 X 9 • 240 PAGES
\$25.00 US (\$34.00 CAN)
6/2/20



Singapore Sling

In the canon of reasonably-well known classic cocktails, the Singapore Sling gets the saddest amount of play. It's never been the subject of breathless trend pieces and that's a shame. This drink is awesome. It's got something for everyone—it's fruity, complex, and slightly bitter, and surprisingly strong³⁷. Allegedly the drink was created in Singapore at the Raffles Hotel's Long Bar and it would be appropriate for such a refreshing drink to originate in a place that's 95 degrees with 50% humidity, 365 days per year. But if you actually look into the history, the story starts to fall apart under the weight of profoundly uninteresting questions such as: "What is the exact definition of a 'sling?'" and "Is the recipe that was written on a napkin the actual original recipe?"

Honestly, who cares. There seems to be no standard recipe for this. Case in point, I went to the Long Bar in 2013 and was served, in immediate succession, the best, and then the worst versions I've had in my life. This is the recipe that I find to be the most delicious—perfect on a hot and steamy summer evening.

Makes one drink

- 1 1/2 ounces **Plymouth navy strength gin**
- 1 1/2 ounces **pineapple juice**
- 1/2 ounce **Cherry Heering**
- 1/2 ounce **grenadine** (see pg. XXX)
- 1/4 ounce **Cointreau**
- 1/4 ounce **Bénédictine liqueur**
- 1/4 ounce **fresh lime juice**
- 2 dashes **Angostura bitters**
- Pineapple wedge** and **cocktail cherry**, on a pick, for garnish

Combine all ingredients in a shaker. Fill with ice and shake for 15 seconds. Strain into an ice-filled Collins or water glass. Garnish with the pineapple wedge and cherry. Serve with a straw.

TIP I find that using a high-proof, or navy strength, gin gives the drink the best balance, but you can use regular gin if you want.

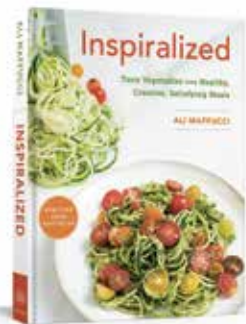
Chapter Title **5**



“I want to teach you that there are a small number of archetypal drink recipes whose patterns are endlessly riffed to create new drinks.”

Favorite Health + Wellness Titles

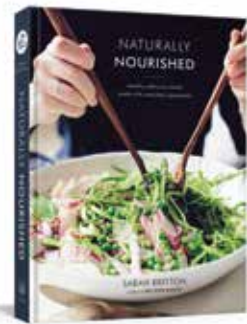
Favorite Health + Wellness Titles



INSPIRALIZED
TRADE PAPERBACK
ISBN 9780804186834
\$19.99 (\$23.99 CAN)



EAT BEAUTIFUL
HARDCOVER
ISBN 9780804189583
\$30.00 (\$40.00 CAN)



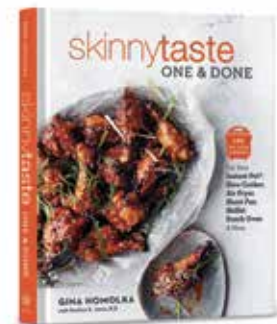
NATURALLY NOURISHED COOKBOOK
HARDCOVER
ISBN 9780804185400
\$29.99 (NCR)



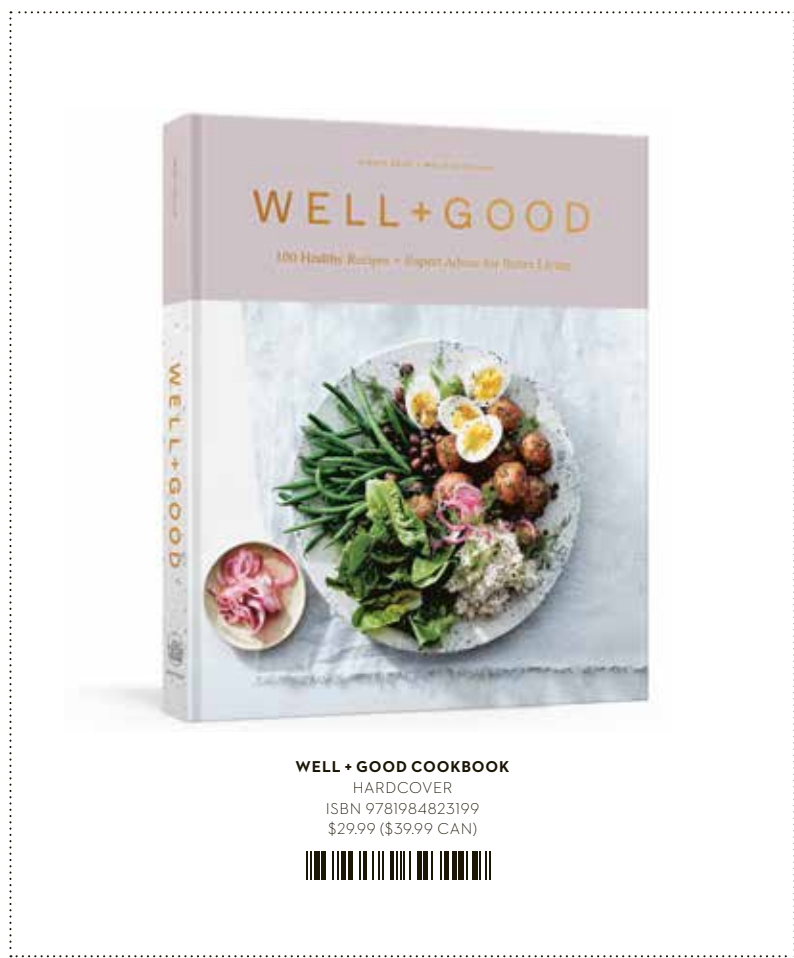
COOK TO THRIVE
HARDCOVER
ISBN 9781524762179
\$25.00 (\$34.00 CAN)



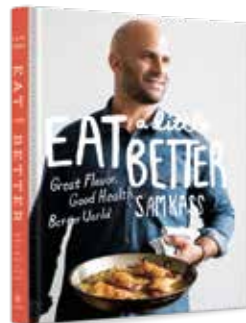
HEALTHIER TOGETHER
HARDCOVER
ISBN 9780525573272
\$25.00 (\$34.00 CAN)



SKINNYTASTE ONE AND DONE
HARDCOVER
ISBN 9781524761255
\$30.00 (\$40.00 CAN)



WELL + GOOD COOKBOOK
HARDCOVER
ISBN 9781984823199
\$29.99 (\$39.99 CAN)



EAT A LITTLE BETTER
HARDCOVER
ISBN 9780451494948
\$32.50 (\$42.50 CAN)



FIX IT WITH FOOD
HARDCOVER
ISBN 9781984825537
\$30.00 (\$40.00 CAN)



THE COMPLETE VEGAN COOKBOOK
HARDCOVER
ISBN 9781524759810
\$35.00 (\$47.00 CAN)



A NEW WAY TO BAKE
TRADE PAPERBACK
ISBN 9780307954718
\$26.00 (\$35.00 CAN)



SWEET LAUREL
HARDCOVER
ISBN 9781524761455
\$28.00 (\$37.00 CAN)



CHLOE FLAVOR
HARDCOVER
ISBN 9780451499622
\$27.99 (\$36.99 CAN)



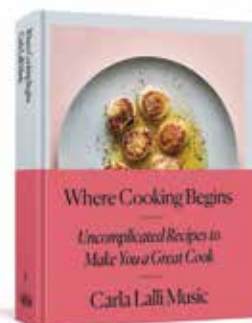
EINKORN
TRADE PAPERBACK
ISBN 9780804186476
\$25.00 (\$29.95 CAN)



THE SKINNYTASTE AIR FRYER COOKBOOK
HARDCOVER
ISBN 9781984825643
\$22.00 (\$29.00 CAN)



Bestsellers



WHERE COOKING BEGINS
HARDCOVER
ISBN 9780525573340
\$32.50 (\$42.50 CAN)



CRAVINGS
HARDCOVER
ISBN 9781101903919
\$29.99 (\$38.99 CAN)



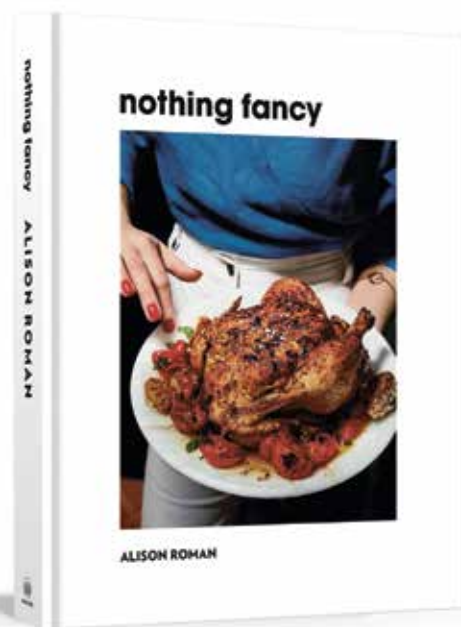
COOK LIKE A PRO
HARDCOVER
ISBN 9780804187046
\$35.00 (\$47.00 CAN)



HALF BAKED HARVEST SUPER SIMPLE
HARDCOVER
ISBN 9780525577072
\$29.99 (\$39.99 CAN)



TASTY ULTIMATE
HARDCOVER
ISBN 9780525575863
\$29.99 (\$39.99 CAN)



NOTHING FANCY
HARDCOVER
ISBN 9780451497017
\$32.50 (\$42.50 CAN)



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

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

Leilani Zee, 212-782-9164 or
lzee@penguinrandomhouse.com

TRADE RETAILERS

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

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

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

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

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

SPECIAL MARKETS FIELD REPRESENTATIVES

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

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

Fieldstone Marketing
207-284-2000
NY (Metro and Westchester)

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

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

Karen Sobolesky & Co.
907-929-3161
AK

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

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

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

SPECIAL MARKETS ORDERING INFORMATION

New accounts, sales representatives, and general information:

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

Front cover illustration © Sarah Tanat-Jones, from *Drink What You Want*

Back cover photograph © Adeline Waugh, from *Vibrant and Pure*

Printed in the U.S.A.



POTTER

NEW YORK

An imprint of Random House,
a division of Penguin Random House LLC

 @clarksonpotter

