

FOOD &



DRINK

FALL
2020



POTTER



Modern Comfort Food

A BAREFOOT CONTESSA COOKBOOK

INA GARTEN

A brand-new collection of soul-satisfying dishes from America's favorite home cook.

Ina Garten is a *New York Times* bestselling author and James Beard Award-winning host of the Emmy-winning *Barefoot Contessa*, which airs on Food Network. She lives in East Hampton, New York, with her husband, Jeffrey. This is her twelfth book.



In *Modern Comfort Food*, Ina Garten shares 85 new recipes that will feed your deepest cravings. Many of these dishes are inspired by childhood favorites—but with the volume turned way up—such as Cheddar and Chutney Grilled Cheese sandwiches (the perfect match for Ina's Creamy Tomato Bisque), Smashed Hamburgers with Caramelized Onions, and the crispiest hash browns that are actually cooked in a waffle iron! Ina makes old-fashioned crowd pleasers like Roasted Sausages, Peppers, and Onions even more delicious and streamlined for quick cleanup. For dessert you'll find the best Boston Cream Pie and Black & White Cookies. Home cooks can always count on Ina's dependable instructions, with lots of notes for cooking and entertaining—it's like having Ina in the kitchen right there beside you.

HC ISBN: 9780804187060
125 FULL-COLOR PHOTOS
7 7/16 X 10 • 256 PAGES
\$35.00 US (\$47.00 CAN)
10/6/20



tomato & goat cheese crostata

Crostatas are rustic tarts and they can be either sweet or savory. These flavors—roasted tomatoes and cheese—are reminiscent of grilled cheese & tomato sandwiches but so this crostata is so much more modern. The layer of sautéed leeks and goat cheese make this a very special lunch. The upside down short pan is a trick to ensure the bottom of the crust browns.

SERVES 4

1 cup all-purpose flour
Kosher salt and freshly ground black pepper
1/2 pound (1 stick) very cold unsalted butter, diced
3 tablespoons ice water
4 tablespoons (1/2 stick) unsalted butter
4 cups chopped leeks, white and light green parts, dried (4 leeks)
1 teaspoon minced fresh thyme leaves
1 pound heirloom tomatoes, cored and sliced 3/8"-inch thick
Good olive oil
4 ounces creamy fresh goat cheese, crumbled
1 egg beaten with 1 tablespoon milk, for egg wash
Chopped fresh basil and chives

Cut the tomatoes crosswise with a serrated knife. I use only the round center slices and snack on the ends.

For the pastry, place the flour and 1/2 teaspoon salt in the bowl of a food processor fitted with the steel blade and pulse to combine. Add the butter and toss quickly with your fingers to coat each piece of butter with flour. Pulse 12 to 15 times, until the butter is the size of peas. With the motor running, add the ice water all at once through the feed tube. Pulse to combine, stopping just before the dough forms a ball. Turn the dough out onto a well-floured board and form it into a disk. Wrap in plastic and refrigerate for one hour.

Meanwhile, preheat the oven to 450 degrees. Heat the butter in a large (12-inch) sauté pan over medium to medium-high heat. Add the leeks, thyme, 1 teaspoon salt, and 1/2 teaspoon pepper and sauté for 8 minutes, until tender and starting to brown. Set aside. Place the tomatoes on a plate, sprinkle them with salt and pepper and drizzle lightly with olive oil. Set aside.

On a floured board, roll the dough to an 11-inch circle and place it on a sheet of parchment paper. Transfer the paper to an upside down sheet pan. Spread the leeks on the pastry, leaving a 1 1/2-inch border. Crumble the goat cheese evenly on top. Place an overlapping layer of the tomatoes on the goat cheese (they will shrink). Turn the edges of the pastry up and over the tomatoes, crimping so they lay flat. Brush the pastry with the egg wash and bake for 25 to 30 minutes, until the pastry is nicely browned. Allow to cool for five minutes, sprinkle lightly with the fresh herbs and salt, cut in wedges, and serve warm.

LUNCH | 73



“Food has an almost magical ability to comfort us, soothe us, and bring us together.”

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WITH RACHEL HOLTZMAN

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Eden Grinshpan, a chef and TV personality,
is the current host of *Top Chef Canada*.



In *Eating Out Loud*, Eden Grinshpan introduces readers to a whirlwind of exciting tastes, mixing and matching simple, traditional ingredients in bold, fresh ways. You'll be charmed by recipes inspired by her Israeli heritage and influenced by Mediterranean flavors, like Lamb Shakshuka with Lemony Yogurt, Tahini-Chocolate Babka Buns, and Honey-Roasted Parsnips with Dates and Tzatziki. *Eating Out Loud* is the perfect guide for quick-to-make meals—whether for hosting a night of friends eating with their hands, double-dipping, and letting loose, or for gathering the family around the kitchen table every day.

HC ISBN: 9780593135877
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9/1/20



“This is food for real life—feeding yourself, feeding your family, and feeding the people who you care about most; no big, annoying shopping lists or silverware required.”



Dessert Person

RECIPES AND GUIDANCE
FOR BAKING WITH CONFIDENCE

CLAIRE SAFFITZ

The must-have baking book from *Bon Appétit* star Claire Saffitz.

Claire Saffitz is the host of *Bon Appétit*'s "Gourmet Makes" and is a contributor to the magazine. She studied pastry in Paris after graduating from Harvard. She now lives in New York City.



Claire Saffitz is a baking hero for a new generation. In this, her first cookbook, fans will find more than 100 sweet and savory ways to be a dessert person as they bake their way through seasonal fruit slab pies, towering layer cakes, savory tarts, and cookies galore. Using her problem-solving skills and trademark precision, Saffitz's failsafe recipes exceed expectations. She exhaustively details dos and don'ts for every recipe, allowing readers to gain insight into her process and understand the how and why behind her instructions. Step-by-step photographs, foundational advice, and playful recipes all promise to make this the book everyone will be baking from.

HC ISBN: 9781984826961
125 FULL-COLOR PHOTOS
8 X 11 • 368 PAGES
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10/20/20



Season: All | Active Time: 30 minutes | Total Time: 3 hours (if roasting the squash), 1 hour 30 minutes (if using canned pumpkin), plus time to cool | Difficulty: Very Easy

Kabocha Turmeric Tea Cake

Makes 1 standard loaf

Special Equipment: 4½ × 8½-inch loaf pan

Coconut oil for the pan:
¼ cup halved pumpkin seeds (1.4 oz / 40g)
1½ cups all-purpose flour (7 oz / 200g)
1½ teaspoons baking powder (8.25 oz / 6g)
1 teaspoon ground turmeric
½ teaspoon Diamond Crystal kosher salt
½ teaspoon garam masala
2 large eggs (3.5 oz / 100g), at room temperature
2 tablespoons (1.2 oz / 35g) 1 teaspoon vanilla extract
¾ cup plus 2 tablespoons sugar (7.2 oz / 205g)
½ cup virgin coconut oil (3.9 oz / 110g), warmed slightly to liquid
1 cup mashed cooked kabocha squash (8.5 oz / 232g)

Preheat the oven and prepare the pan: Arrange an oven rack in the center position and preheat the oven to 350°F. Use a pastry brush or your fingertips to coat the bottom and sides of a standard loaf pan (4½ × 8½ inches, measured from the top) with coconut oil. Line the bottom and two longer sides with a piece of parchment paper, leaving an overhang of an inch or two on each side and set the pan aside.

Toast the pepitas: Spread the pumpkin seeds out on a small rimmed baking sheet and bake until golden, puffed, and starting to pop, 5 to 7 minutes. Set aside to cool.

Mix the dry ingredients: In a large bowl, whisk the flour, baking powder, turmeric, salt, and garam masala. Set aside.

Mix the wet ingredients: In a separate large bowl, whisk the eggshells to break up the yolks and whites, then add the maple syrup, vanilla, and ½ cup of the sugar (5.5 oz / 150g) and whisk vigorously until the mixture is smooth and slightly thickened, about 30 seconds. Slowly stream in the coconut oil, whisking constantly, until fully incorporated. Whisk in the mashed kabocha squash until smooth (a few lumps are okay). (continues)

Do Ahead: The cake, wrapped in plastic and stored at room temperature, will keep up to 4 days.

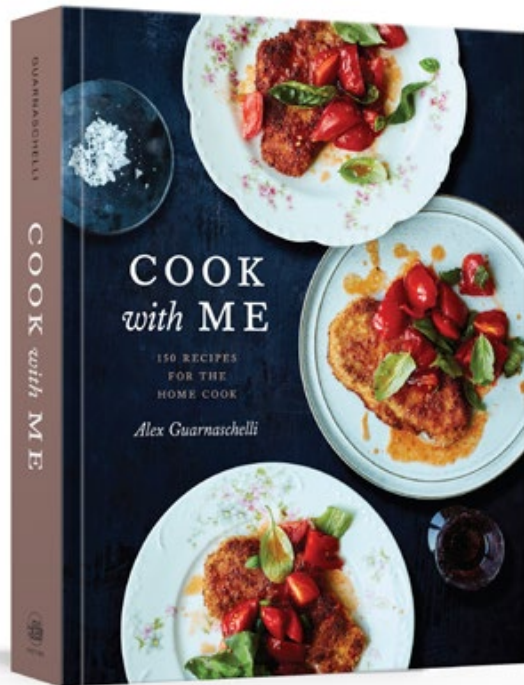
Do substitute on equal amount of canned pumpkin for the kabocha to make this a zero-prep recipe. You can also use mashed roasted sweet potato.

Do use refined coconut oil or vegetable oil if you don't like the flavor of coconut.

CLAP CAKES & SINGLE-LAYER CAKES
37



“This is a book about baking—most of it sweet, some of it savory—but, more broadly, it argues in favor of an approach to cooking and eating that is celebratory, abundant, and at times a tad luxurious.”



Cook with Me

150 RECIPES FOR THE HOME COOK

ALEX GUARNASCHELLI

Legacy recipes and new family favorites from bestselling author and chef Alex Guarnaschelli

Food Network judge and host **Alex Guarnaschelli** is the executive chef at Butter Restaurant in New York City, where she lives with her daughter, Ava. This is her third cookbook.



Growing up in New York City with a legendary cookbook-editor mother (Maria Guarnaschelli) and a food-obsessed father, Alex Guarnaschelli has always been immersed in the culinary world. Now, with a daughter of her own, food means even more to her. In her third cookbook, the Iron Chef shares the family recipes she grew up with, like her dad's steamed rice and pork dumplings, recipes she wishes she grew up eating, like baked ziti, and recipes she is teaching her daughter to love, like whole broiled cauliflower with butter-toasted quinoa. Alex's passion for food and heritage sparkles in this deliciously poignant tribute to the food that defines a family.

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ALSO AVAILABLE

Marble Coffee Cake

My mother would make the classic coffee cake with the super crunchy top but I love the novelty and flavors of a marble coffee cake; it also makes for stunning presentation. It almost feels like a flashy cousin of coffee cake. The chocolate chips are critical because they are tart as well as collaborating brilliantly with the spices in the topping.

SERVES 10 TO 12

BATTER

- 1 stick (8 tablespoons) unsalted butter at room temperature plus extra for greasing the pan
- 1 cup sugar
- 2 large eggs
- 1 1/2 cups sour cream
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons kosher salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon

FILLING

- 1/2 cup pecan halves, coarsely chopped
- 1/2 cup packed dark brown sugar
- 1/2 cup semi-sweet chocolate chips
- 3 tablespoons Dutch-processed unsweetened cocoa
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 2 to 3 tablespoons confectioners' sugar
- 1 small fennel bulb, peeled of tough outer layers, cored, and sliced as thinly as possible (preferably using a mandolin)

Preheat oven to 350°F. Grease a 10 1/2 by 3-1/2 inch Bundt pan with some softened butter and set aside.

MAKE THE BATTER: In the bowl of a mixer fitted with the paddle attachment, beat the 4 tablespoons of butter on high speed until it becomes fluffy, about 2 minutes, then, add the sugar. Beat the butter and sugar together they're light and fluffy, 5 to 8 minutes. Scrape down the sides of the bowl with a rubber spatula and then beat in the eggs, one by one, then add in the sour cream and vanilla.

FINISH THE BATTER: In a medium bowl, whisk together the flour, salt, baking soda, baking powder and cinnamon. Remove the bowl from the mixer and fold the dry ingredients into the batter. Do not over mix.

MAKE THE FILLING: In a medium bowl, combine the pecans, brown sugar, chocolate chips, cocoa, cinnamon, and allspice.

MAKE THE MARBLE: Grease the bottom and sides of the pan with butter. Spoon about 1/3 of the batter in the pan, gently evening it out. Sprinkle 1/3 of the filling on top. Add 1/3 more of the batter and 1/3 the topping. Finish with a third layer of batter and sprinkle the remaining filling on top. Stick a tablespoon in the batter and pull it back out. Rotate the pan by 1/4 and repeat until the pan has done a full turn. This is what creates the marble effect.

BAKE: Place the cake pan in the center rack of the oven and bake for until a small knife or toothpick inserted into the center of the cake emerges clean, 50 to 55 minutes. Cool the cake in the pan for about 10 minutes before unmolding the cake onto a cake plate cool for at least 30 minutes more. The topping will be on the bottom and spread around the cake on the plate as you unmold it.

SERVE: Combine the powdered sugar and remaining cocoa powder in a small strainer or sieve and dust the top of the cake before slicing and serving.

UNFILED ALEX GUARNASCHELLI



“In my family, food marks the spot. We use food for all occasions and all states of mind.”

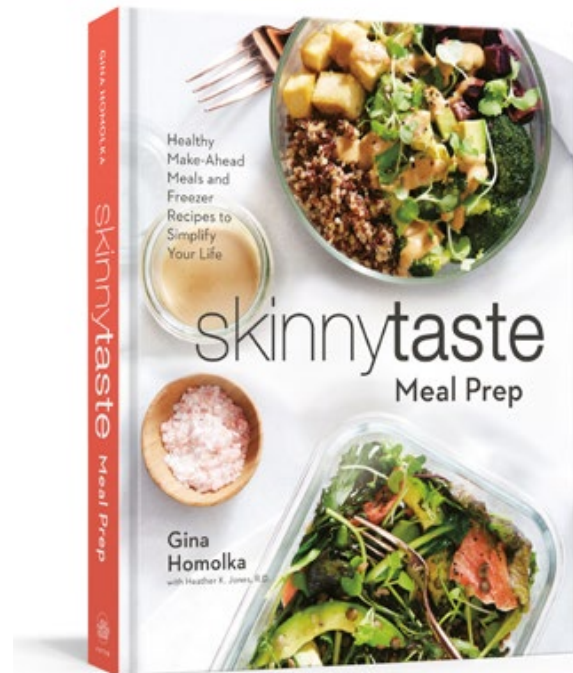


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Gina Homolka is the #1 *New York Times* bestselling author of *The Skinnytaste Cookbook*, *Skinnytaste Fast and Slow*, *Skinnytaste One and Done*, and *The Skinnytaste Air Fryer Cookbook*. She is the founder of the award-winning blog Skinnytaste.



Skinnytaste Meal Prep delivers more than 120 healthy, diverse recipes that turn simple, easy-to-find ingredients into flavor-packed meals and snacks to save time, money, and calories. Gina Homolka utilizes brilliantly efficient time hacks, including recipes to prep ahead so they can go straight from the freezer (your kitchen's secret weapon!) to the Instant Pot, slow cooker, or oven to finish cooking, along with dishes that are completely made ahead and then easily reheated. With these flexible techniques, you'll have meals on hand—sometimes even months in advance, with no last-minute shopping or cooking required. *Skinnytaste Meal Prep* makes cooking smarter and eating healthier a whole lot simpler.

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“Prepping meals in advance not only saves you time and money, it also saves your sanity—and it keeps you on your path to healthy eating.”

Sofrito-Stuffed Cabbage Rolls

SERVES 8

SOFRITO

- 1 small onion, roughly chopped
- 2 cubanelle peppers, seeded and roughly chopped
- 1 large bunch fresh cilantro, 2-inch ends trimmed and roughly chopped
- 8 peeled garlic cloves, roughly chopped
- 1/2 tablespoon olive oil

ROLLS

- 1 large head cabbage
- 1 pound 93% lean ground beef
- 1 pound 93% lean ground turkey
- 2 cups cooked brown rice
- 1/2 cup chopped pitted green olives, plus 2 tablespoons of the brine
- 1 teaspoon dried oregano
- 1 large egg, beaten
- 1 1/4 teaspoons kosher salt
- Freshly ground black pepper

SAUCE

- 1 teaspoon olive oil
- 1/2 teaspoon kosher salt
- 3 (8-ounce) cans tomato sauce
- 1 cup reduced-sodium beef broth

FREEZER: UP TO 3 MONTHS

I grew up eating my Dad's Czech-style stuffed cabbage, but since I'm also half Colombian, I can't help but a Latin spin on them here by adding lots of sofrito and green olives. I'm happy to report they turn out delicious! Although they're a labor of love, once they're made, you can easily get two meals out of them for a family of four or freeze them in portioned servings for meals for the month. They can be prepped a day ahead and refrigerated until they're ready to bake. Freeze them cooked, then thaw overnight in the refrigerator and reheat in the oven or microwave.

Preheat the oven to 350°.

Make the sofrito: Working in 3 to 4 batches, add the onion, peppers, cilantro, garlic, and olive oil to the blender and pulse a few times until chopped, but not pureed. You should have about 1 cup.

Bring a large pot of water to a boil over high heat. Remove the entire core of the cabbage with a paring knife. Immerse the whole head of cabbage in the boiling water for a few minutes, peeling off each leaf with tongs as soon as it becomes flexible, about 3 minutes. Set the leaves aside to dry and cool. You will need about 16 outer leaves.

When cool, shave or cut out the thick rib of the cabbage leaves with a knife to make it easy to roll.

Make the sauce: Heat a medium pot over medium heat, add the oil, 1 cup of the sofrito, and 1 teaspoon salt and cook until soft, about 5 minutes. Add the tomato sauce and broth and simmer until the flavors meld, 5 minutes.

In a large bowl, combine the ground beef, ground turkey, remaining sofrito, brown rice, olives, oregano, egg, 1 teaspoon salt, and pepper to taste. Add 1 cup of the sauce and mix well. Scoop about 1 cup of the ground meat mixture into the center of each cabbage leaf. Roll up the leaves, tucking in the ends.

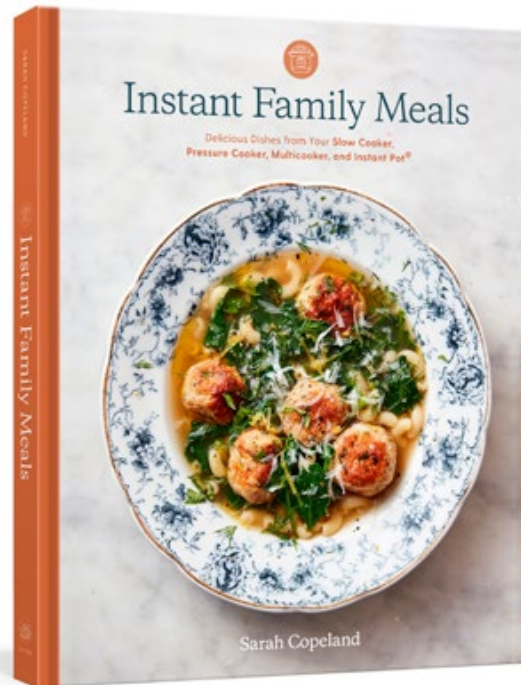
Ladle 1 cup of the tomato sauce on the bottom of a 9" x 13-inch casserole dish in an even layer. Transfer the cabbage rolls, seam side down, to the dish, tightly packing them into 2 rows of 8 each. Top with the remaining sauce. Tightly cover with foil and bake until the cabbage is tender enough to cut with a spoon, about 1 to 2 hours.

To store in the freezer, let cool completely before transferring a few at a time into separate freezer bags with the sauce, squeezing out any air. To reheat, remove from the bag and transfer to a baking dish. Thaw in the refrigerator overnight. Bake in a 350° oven until heated through, about 40 to 50 minutes.

SERVING SIZE: 2 ROLLS, WITH SAUCE • CALORIES 347 • FAT 27g • SATURATED FAT 8.5g • CHOLESTEROL 141mg • CARBOHYDRATE 31g • FIBER 4g • PROTEIN 40g • SUGARS 8g • SODIUM 837mg







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SARAH COPELAND

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Sarah Copeland is the award-winning author of three cookbooks, the former Food Director at *Real Simple* magazine, and a Food Network veteran. She lives in the Hudson Valley with her family.



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70 FULL-COLOR PHOTOS
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\$22.00 US (\$29.00 CAN)
10/27/20



Holiday Ham and Navy Bean Soup with Rosemary and Escarole

PREP TIME: 20 MINUTES
TOTAL TIME: 2 HOURS 30 MINUTES
SERVES 4 (MAKES 12 CUPS)

- 1 tablespoon extra-virgin olive oil
- 1 large onion, halved and sliced (about 2 cups)
- 2 celery stalks, cut into 1-inch pieces (about 1 cup)
- 2 medium carrots, scrubbed and cut into 1-inch pieces (about 1 cup)
- 2 bay leaves
- 1 large sprig fresh rosemary
- 1 1/2 pounds pork osso bucco, bone-in ham shank, or leftover ham bone (with meat remaining)
- 10 cups pork broth (page 000) or water
- 1 teaspoon maple syrup
- 1 teaspoon fine sea salt, plus more to taste
- 1 1/2 cups dried navy beans (or dried bean soup mix), rinsed
- 1/2 teaspoon freshly ground black pepper, plus more to taste
- 4 packed cups chopped escarole, or other sturdy greens like mustard greens or kale
- 1 cup roughly chopped fresh parsley, dill, rosemary or a combination, for garnish

This soup channels a classic ham dinner, rich with bay and rosemary and even a touch of maple syrup, without the 3-hour cook time. It's a great soup to make the day after a ham dinner—why waste all that good meat and flavor clinging to the bone? But don't wait for holidays only—this is deeply satisfying made with uncooked pork osso bucco or ham shank, as well. The flavor is the very best when the ham bones sit in the pot of beans in the fridge overnight, to let the beans soak up even more flavor, so if you can manage to plan ahead, make this soup the day before serving.

1. Add the oil to the liner of an electric pressure cooker and set to sauté. Add the onion, celery, carrots, bay leaves, and rosemary and cook, stirring occasionally, until the onion is slightly softened, about 8 minutes.
2. Add the ham bone, broth, maple syrup, salt, and beans. Seal and cook on high pressure for 35 minutes. Let the pressure release naturally (about 45 minutes).
3. Transfer the ham bone to a plate; pull the meat off the bone and discard the bone. Return the meat to the pot. Skim any excess fat from the soup and discard the bay leaves and rosemary stem; stir in the salt, and escarole to wilt.
4. Spoon the soup into bowls, and garnish with herbs. Add more sea salt or pepper if desired and serve warm.

IN THE SLOW COOKER Prepare the soup up to step 2 in the slow cooker; cook on high for 6 hours or low for 10 hours and proceed to step 3.

COOK'S NOTE If you can get your hands on them, fresh shelling beans, like cranberry beans, work brilliantly here—be sure to cut the cooking time in half. This soup will certainly rise to the top with any good-quality dried beans, too. If you want to use canned beans, stir them in at the end with the greens.



“For my busy family, I need a dinner helper that makes mealtime super simple—like walk-away-and-cannot-mess-up simple. These recipes are made for that.”



Snacking Cakes

SIMPLE TREATS FOR ANYTIME CRAVINGS

YOSSY AREFI

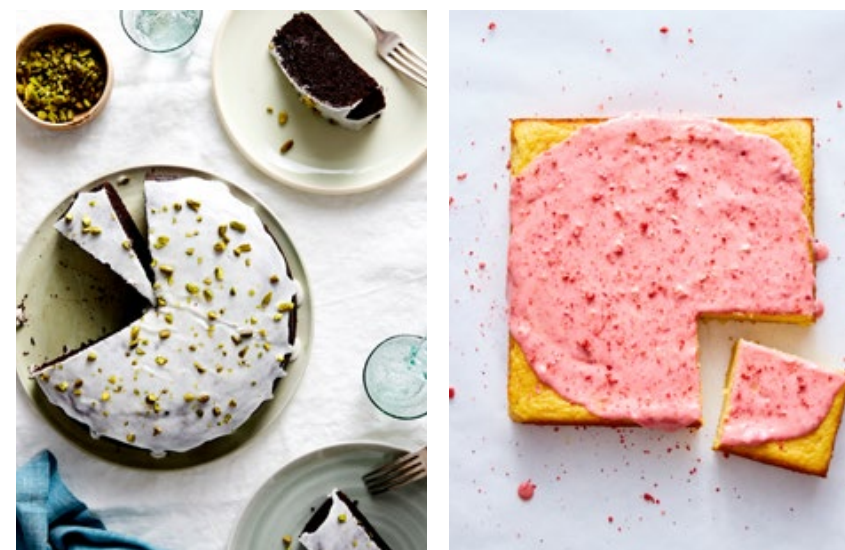
Find sweet satisfaction with 50 everyday-easy cake recipes made with simple ingredients, one bowl, and no fuss.

Yossy Arefi is a recipe developer, photographer, food stylist, and cookbook author. She is a regular contributor to *New York Times Cooking*, *Food 52*, *Bon Appétit*, *Martha Stewart Living*, *Better Homes & Gardens*, *Bake from Scratch*, and *Good Housekeeping*.



Expert baker Yossy Arefi's collection of no-fuss cake recipes is for anyone who craves near-instant satisfaction. Make these single-layered cakes with one bowl and a whisk (no electric mixer needed) and using ingredients you likely have in your cupboard and basic pans you probably already own. Finished with only the most modest adornments—a dusting of powdered sugar, a drizzle of glaze, or a dollop of whipped cream—these humble, comforting treats couldn't be simpler to create, making them easy for bakers of all skill levels—even kids. Arefi's rustic, elegant style combines accessible, diverse flavors in intriguing ways that are special enough to serve to company and easy enough to bring to the potluck you forgot about!

HC ISBN: 9780593139660
60 FULL-COLOR PHOTOS
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10/27/20



“These simple cakes are the kind of baking I love—they are low stress and don't require much besides a reasonably stocked pantry, a bowl, and a whisk.”

Black and Blueberry Ricotta Cake

This deceptively simple ricotta cake is perfectly light and fluffy and couldn't be easier to make. Here, I've folded in a combination of sweet and tart blueberries and blackberries, but just about any other fruit or even a bit of chocolate would work beautifully.

MAKES ONE 8x8 CAKE

1/2 cup (150g), plus 1 tablespoon (13g) sugar
2 large eggs
1 cup (220g) whole milk ricotta
1/2 cup (120ml) neutral oil
1 teaspoon vanilla extract
1/4 teaspoon kosher salt
1 1/4 cups (160g) all purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 1/2 cups (240g) mixed black and blueberries

1. Position a rack in the center of your oven and heat to 350°F. Butter or spray an 8x8-inch baking pan with nonstick spray. Line the pan with a strip of parchment paper that hangs over two of the edges.
2. In a large bowl whisk the 1/2 cup (150g) sugar and eggs until pale and foamy, about 1 minute. Add the ricotta, oil, vanilla and salt. Whisk until smooth and emulsified.
3. Add the flour, baking powder and baking soda and stir until well combined, making sure to scrape the bottom and sides of the bowl. Use a rubber spatula to fold in 1 cup (160g) of the berries, reserve the remaining berries to sprinkle over the top.
4. Scrape the batter into the prepared pan and gently smooth the top. Tap the pan on the counter a few times to release any air bubbles. Scatter the reserved 1/2 cup (80g) of the berries over the top and sprinkle with 1 tablespoon sugar.
5. Bake the cake until puffed and golden and a skewer inserted into the center comes out clean, 40–50 minutes. Set the pan on a rack to cool for about 15 minutes. Then use the parchment paper to lift the cake out of the pan and set it on the rack to cool completely.

Use Another Pan

Loaf: Butter or spray a 9x5x3-inch loaf pan with nonstick spray. Line the pan with a strip of parchment paper that hangs over the long edges. Bake until puffed, golden and a skewer inserted into the center comes out clean, 60–70 minutes.

Round: Butter or spray a 9-inch round cake pan with nonstick spray and line with a circle of parchment paper. Bake until puffed and golden and a skewer inserted into the center comes out clean, 40–50 minutes.

Dress it Up

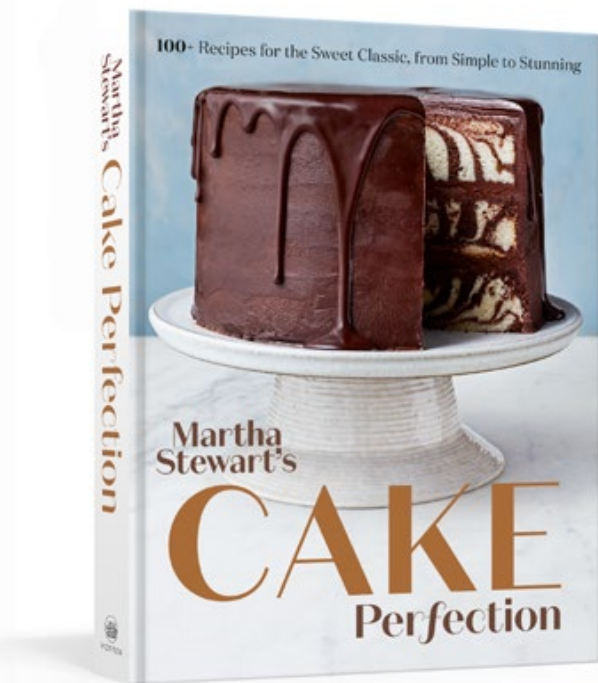
Add a dollop of Whipped Honeyed Ricotta page xxx or ice cream and fresh fruit.

Buckwheat Banana Cake with Tahini Glaze

Flavor Variations

Zesty Ricotta Cake: Add the zest of one lemon or lime when you whisk the eggs and sugar, substitute 1/4 cup (60ml) olive oil for 1/4 cup (60ml) neutral oil then top the finished, cooled cake with Yogurt Glaze page xxx or Citrus Glaze xxx.

Stone Fruit Ricotta Cake: Try it with chopped stone fruit instead of blue and blackberries. Plums or



Martha Stewart's Cake Perfection

100+ RECIPES FOR THE SWEET CLASSIC,
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THE EDITORS OF MARTHA STEWART LIVING

Martha Stewart perfects the art of cakes and offers more than 100 recipes for all occasions, with exciting flavors, must-try designs, and dependable techniques.

Martha Stewart is America's most trusted lifestyle expert and teacher and the author of more than ninety books on cooking, entertaining, crafts, homekeeping, gardening, weddings, and decorating.



This authoritative baking guide presents a beautiful collection of tiers and tortes, batters and buttercreams, and sheet cakes and chiffons. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her tips and tricks for delicious cake perfection. From simple everyday favorites to stunning showstoppers, she creates bold, modern flavors and striking decorations that are ideal for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and treats that take it up a notch such as a Lemon Mousse Cake, plus a whole chapter devoted to cupcakes. With Martha's advice for flawless results, even the most impressive, towering cakes will be within your reach.

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MARTHA STEWART'S
COOKIE PERFECTION
HC ISBN 9781524763398
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A NEW WAY TO BAKE
TR ISBN 9780307954718
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“These beauties are all about the fabulous techniques, towering tiers, miniature delights, and delicious flavors. They have a way of making the everyday extraordinary.”



Faux-Stone Cake

MAKES ONE 9-INCH LAYER CAKE

The key to this high-gloss showstopper is combining different shades of white chocolate glaze: Pour it over the cake at the right temperature so it dries to a mirror-like finish with its pretty faux-stone pattern intact. We chose three shades of blue here, but you could use a different color combination to replicate your favorite stone.

Frosting (see Martha's Mix-and-Match Frostings, page TK)

One 9-inch layer cake (see Martha's Mix-and-Match Cakes, page TK)

3 envelopes (1/4 ounce each) unflavored gelatin

1/2 cup cold water

1 1/2 cups sugar

7 ounces sweetened condensed milk

Pinch of kosher salt

12 ounces white chocolate, chopped

Gel-paste food coloring in 3 shades of blue, such as Wedgwood, Sky Blue, and Royal Blue

1. Frost trimmed layers with desired flavor, such as a Swiss meringue, Seven-Minute, or buttercream. Chill in freezer until cold and firm, about 2 hours.

2. In a small bowl, sprinkle gelatin over cold water. Let stand until softened, about 5 minutes. Meanwhile, combine sugar, condensed milk, salt, and 1/2 cup water in a small saucepan; bring to a gentle simmer over low heat. Remove from heat; stir in gelatin mixture until dissolved (mixture should feel smooth when rubbed between your fingers).

3. Place white chocolate in a medium bowl. Pour milk mixture over chocolate and let stand 5 minutes; mix with a spatula until combined. Using an immersion blender, blend until mixture is smooth. Using a fine-mesh sieve, strain mixture into a large measuring cup.

4. Divide glaze into 4 small bowls. Add gel, a drop at a time, to 3 bowls until desired shades are reached. Pour all 4 glazes back into measuring cup (do not mix). Let glaze cool until it registers 85°F on a candy thermometer.

5. Meanwhile, place a wire rack across a parchment-lined rimmed baking sheet. Transfer chilled cake to rack, elevating it on a smaller-size cake pan or sturdy bowl, to allow glaze to drip down and cover sides neatly.

6. Using a back-and-forth motion, pour glaze over cake. (Gently shake baking sheet and tap it on a counter, if necessary, to ensure that glaze covers cake.) Using a skewer or toothpick, pop any air bubbles. Let glaze set at least 30 minutes before serving. To serve, dip a knife in hot water, wipe it dry, and cut cake into wedges.

DECORATING TIP
Chill the cake, for about 2 hours, before glazing to help the pattern set.



Milk Bar: Kids Only

CHRISTINA TOSI

Stellar desserts and other fun-fueled treats for kids to make, from Milk Bar founder Christina Tosi.

Christina Tosi is the James Beard Award-winning chef and owner of Milk Bar, with locations in New York City, Toronto, Washington DC, Boston, Las Vegas, and Los Angeles. She is also a judge on Fox's *MasterChef Junior* series.

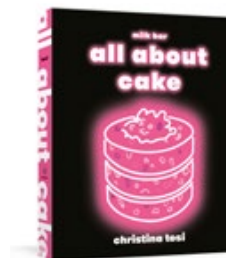


Dedicated to the next generation of young bakers, *Milk Bar: Kids Only* presents 90 recipes—from cookies and cupcakes to bars and breads to shakes and smoothies—to inspire and empower kids in the kitchen. This is a cookbook that will teach kitchen basics but also instruct bakers on the brilliance of what a little personality can bring into the mix. Whether they're learning how to transform a waffle into a savory breakfast or creating their own flavored glazes for cookies, readers will have plenty of opportunities for mixing-and-matching within recipes.

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“This is the cookbook I didn’t have growing up . . . a book that gives kids permission to make a mess, to let their imaginations run wild and share a part of them with their family and friends. There will also be a section about cleaning up, I promise.”



Tasty Adulting

ALL YOUR FAVES, ALL GROWN UP

TASTY

More than 75 totally doable recipes for young cooks who are just starting out in the kitchen.

Tasty is the world's largest social food network, reaching more than 500 million people around the globe with its signature fun, easy, and delicious video recipes.



From Tasty, BuzzFeed's beloved cooking vertical, comes the solution for building confidence in the kitchen. Millennials and Gen Z-ers, who make up over 50 percent of the Tasty audience, are craving a resource to guide them in cooking on their own. *Tasty Adulting* delivers, bringing fun and ease to mealtime. These are accessible and exciting recipes, with chapters like Souper Heroes, Put Some Meat on Your Bones, and A Sweet Finish, as well as a whole section devoted to hosting. This book covers all the basics and more, setting readers up for a lifetime of kitchen success.

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TASTY EVERY DAY
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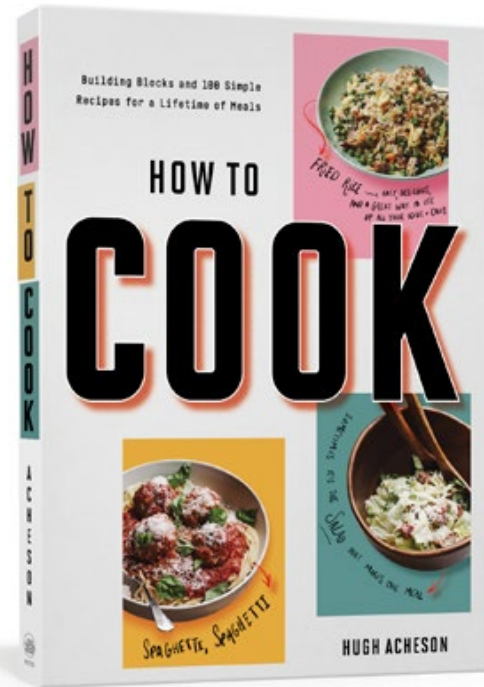


TASTY PRIDE
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“Tasty is not just about how to make the recipe. It gives you a reason to reach out to your friend. It allows you to connect with another person.”

—Ashley McCollum, Tasty Global Manager



How to Cook

BUILDING BLOCKS AND 100 SIMPLE RECIPES FOR A LIFETIME OF MEALS

HUGH ACHESON

An empowering cookbook that teaches young adults the skills they need to improvise in the kitchen.

Hugh Acheson is the chef of Five & Ten, Empire State South, and By George restaurants. The winner of James Beard Awards for Best Chef Southeast and Best American Cookbook, he lives in Georgia.



Acclaimed chef Hugh Acheson taught his teenage daughters how to cook, with the belief that cooking is an essential life skill. In *How to Cook*, he distills the lessons that everyone should master into 25 basic building-block recipes, and follows with 75 more recipes that expand on these foundations. From pan-roasting a steak to whisking together quick, go-to sauces that can make a meal out of just about anything, this book teaches the principles of cooking and back-pocket techniques that will prepare you for a lifetime's worth of dishes you can whip up with confidence.

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ROASTED CHICKEN LETTUCE WRAPS WITH HERBS AND PEANUTS

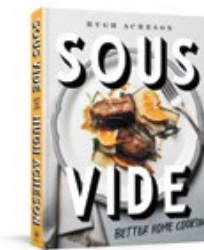
Fresh and easy should be just that. If you have some roasted chicken (page 000), pork shoulder (page 000), or roasted tofu (page 000) already cooked, then this crunchy, crisp, meaty, satisfying recipe takes about 10 minutes to get done, assuming your knife skills are pretty speedy. The sauce, Nuoc Cham (page 000), is a classic Vietnamese condiment/sauce/dip you should have in your fridge at all times; it makes just about anything taste great. **SERVES 2**

- 1 shallot, minced
- 1 tablespoon minced fresh ginger
- 1 tablespoon rice vinegar
- 1 tablespoon roasted peanut oil
- 1 tablespoon fish sauce
- 1 teaspoon toasted sesame seeds
- Kosher salt
- 6 Bibb lettuce leaves
- 2 cups minced cold Roasted Chicken (page 000)
- 1 cup julienned carrot
- 1 cup julienned cucumber
- 1/2 cup minced scallions
- 6 sprigs fresh cilantro
- 12 fresh mint leaves
- 1 cup Nuoc Cham (page 000)

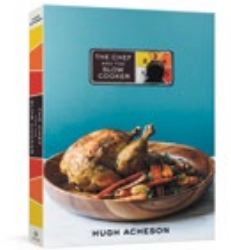
In a bowl, combine the minced shallot, ginger, vinegar, peanut oil, fish sauce, and sesame seeds. Mix well and then season with a pinch or two of salt. Mix again and set aside.

Arrange the lettuce leaves on a work surface. Evenly divide the minced chicken into the lettuce leaves, then evenly distribute the carrot, cucumber, scallions, cilantro, and mint leaves onto the chicken piles. Serve nuoc cham on the side. Eat them like tacos, splashing on the sauce with a spoon.

“Envision a Lego set of cooking skills. Once you have those building blocks at hand, cooking becomes a skill you have forever.”

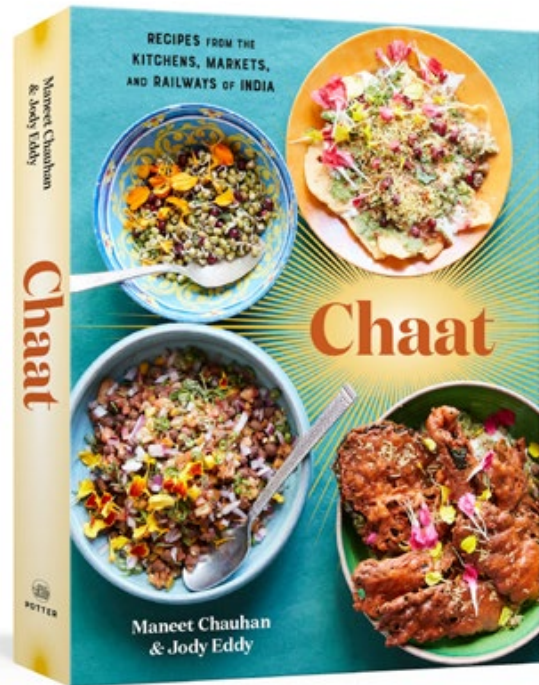


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THE CHEF AND THE SLOW COOKER
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Chaat

RECIPES FROM THE KITCHENS, MARKETS,
AND RAILWAYS OF INDIA

MANEET CHAUHAN AND JODY EDDY

Explore the bold flavors, regional dishes,
and stunning scenery of India.

Maneet Chauhan, a featured judge on *Chopped*, is the James Beard Award-winning chef-owner of Chaatable, Chauhan Ale and Masala House, The Mockingbird, Tansuo, and Mantra Artisan Ales brewery. She lives in the Nashville area with her husband and two children.

Jody Eddy is a food and travel writer whose work has appeared in *Saveur*, *Food + Wine*, *Vogue*, and more. She coauthored the IACP Award-winning cookbook *North* and the James Beard-nominated cookbook *Come In, We're Closed*.



A chaat is a crunchy-sweet-spicy-tangy-creamy Indian snack (yes, usually all of these things at once!), and the train stations, street vendors, and markets throughout the country are each famous for their own unique creations. In *Chaat*, Food Network star and award-winning chef and restaurateur Maneet Chauhan and award-winning cookbook author Jody Eddy explore these hyper-local and incredibly special dishes, complementing them with Chauhan's eloquent and touching stories and cultural notes. The recipes—like Tibetan-influenced chicken dumplings from Guwahati in the north, Hyderabad's simple and spicy pineapple chaat, and carrot and semolina pudding from Amritsar near Punjab—celebrate India's regional foods and the diversity of its people and places.

HC ISBN: 9781984823885
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Hyderabadi Chicken Biryani

(SLOW-COOKED RICE)

We have the Persians to thank for introducing so many of India's most venerated recipes during the Mughal era, which began in the sixteenth century. This includes biryani, a universally beloved recipe deriving its name from the Persian word *biryan*, which essentially means "to fry before cooking." Biryani was a prized component of the royal Mughal cooking repertoire, but its unique preparation eventually found its way to the people. Variations exist in nearly every state in India, but it's the Hyderabadi version that is perhaps most famed. Biryani is typically served at a sit-down meal, but in Hyderabad it's a popular street food scooped from massive brass vats onto newspaper pages or palm-leaf plates. The star of a biryani is usually the meat that is cooked alongside the rice. The Hyderabadi version is more rice-forward, with protein such as chicken or lamb playing second fiddle to the slow-cooked rice.

Marinate the chicken: In a large bowl, stir together the chiles, oil, lemon juice, ginger-garlic paste, ghee, the chile powder, cumin, garam masala, coriander, turmeric, and salt to taste. Add the chicken pieces and rub the chicken all over with the paste until all of the nooks and crannies are covered. Cover and refrigerate for 12 hours.

Start the rice: Place the rice in a medium bowl, cover with lukewarm water, and set aside to soak for 45 minutes.

Drain the rice and rinse again, then transfer to a large heavy-bottomed pot. Add 3 quarts (12 cups) water and the ginger-garlic paste. Fold a piece of cheesecloth over to double it and cut it into a 6-inch square. Place the cumin, black and green cardamoms, nutmeg, cloves, peppercorns, cinnamon, and bay leaves in the center of it, gather the corners, and use twine to tie it up in a bundle. Add the spice sachet to the rice. Bring the water to a boil over high heat, reduce the heat to medium, half cover the pot with a lid, and simmer until the rice is just tender but not fully cooked, about 20 minutes. Remove the sachet, drain the rice, and season with salt.

SERVES 4
PREPARATION TIME: 1 hour
30 minutes, plus 12 hours to marinate the chicken

MARINATED CHICKEN

- 2 green chiles, finely chopped
- 2 tablespoons vegetable oil
- 2 tablespoons fresh lemon juice
- 1½ tablespoons store-bought ginger-garlic paste
- 3 tablespoons ghee, store-bought or homemade (page 900), melted
- 2 teaspoons Kashmiri or other red chile powder
- 1 teaspoon cumin seeds, toasted
- 1 teaspoon garam masala
- 1 teaspoon ground coriander
- 1 teaspoon ground turmeric
- Salt

RICE

- 3 cups basmati rice, well rinsed under cold water
- 1 tablespoon store-bought ginger-garlic paste
- 1 teaspoon cumin seeds, toasted
- 2 black cardamom pods
- 2 green cardamom pods

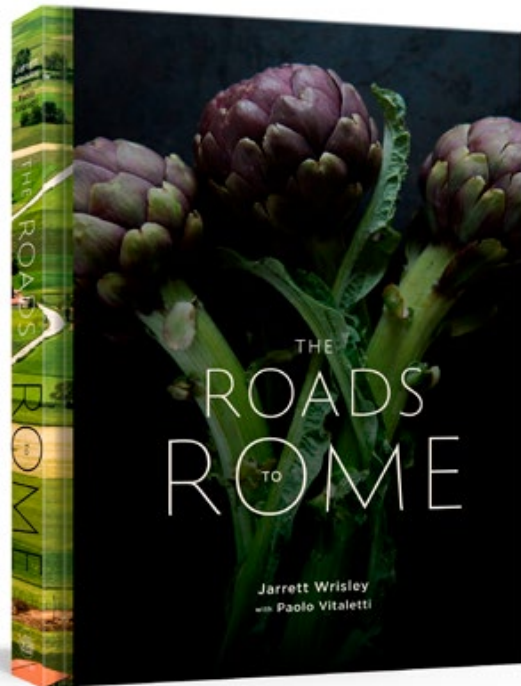
THE SOUTH: HYDERABAD • 175



“Looking back on the experiences of traveling throughout India by train, I realize I not only ate deliciously well, but also learned about the food history of my nation through these humble dishes illuminated with nuance, regionality, and character.”

A chaat party from Chaat.





The Roads to Rome

JARRETT WRISLEY AND PAOLO VITALETTI

Discover the origins of Rome's most iconic dishes by cooking along the roads that built one of the world's favorite cities.

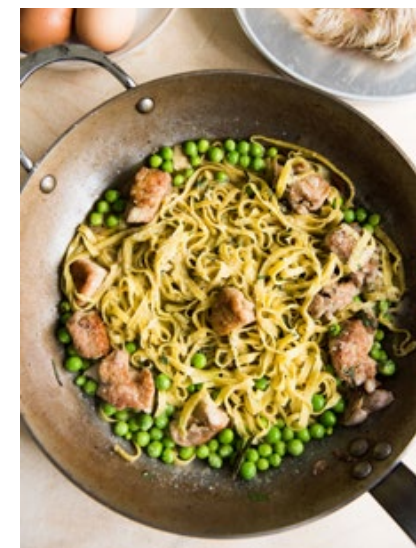
Jarrett Wisley, whose writing has appeared in *The Atlantic*, *Lucky Peach*, and *Travel + Leisure*, is a food writer-turned-restaurateur in Bangkok.

Paolo Vitateletti, chef and co-founder of Appia, also owns Peppina, Bangkok's best Neapolitan pizzeria.

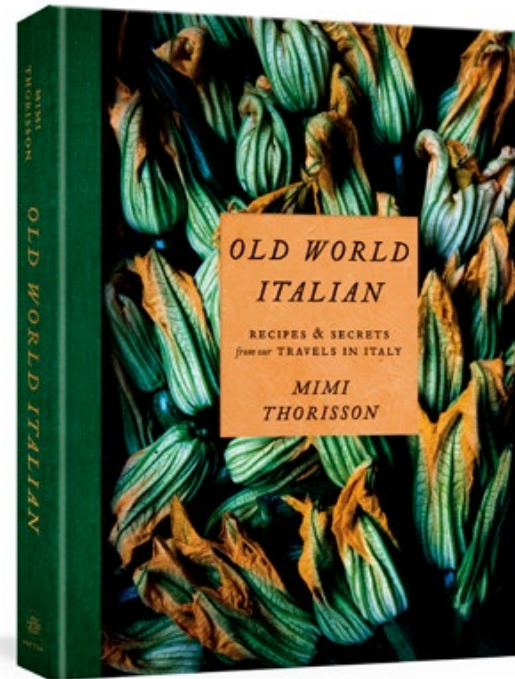


When Jarrett Wisley opened an Italian restaurant in Bangkok with his business partner and chef, Paolo Vitateletti, he wanted to run the most authentic Roman trattoria he could. But travels in Italy taught him that Roman cuisine doesn't come from Rome, exactly, but from the roads to Rome—the trade routes that bring food from all over Italy to the capital. As the authors weave their way between Roman kitchens and through the countryside of Lazio, Umbria, and Emilia-Romagna, they encounter farmers and artisans who provide the ingredients for such iconic Roman dishes as Tonnarelli Cacio e Pepe (with cheese from Umbrian sheep) and Pasta all'Amatriciana (with guanciale from local pigs). The exquisite journey also sheds light on the dishes of the countryside—from Vignarola (sautéed artichokes, fava beans, and spring peas with guanciale) to Cozze alla Marinara (mussels pulled straight from the Amalfi coast). *The Roads to Rome* is an ode to the Norcian butchers, Campanian fishermen, and other artisans who feed the city, and deliciously illustrates how their history and culture come to the plate.

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120 FULL-COLOR PHOTOS
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“A meal in Rome opens so many windows into the past. Just as the architecture—the monuments and ruins—speaks of great empires and eras of despair, so too does the food.”



Old World Italian

RECIPES AND SECRETS FROM
OUR TRAVELS IN ITALY

MIMI THORISSON

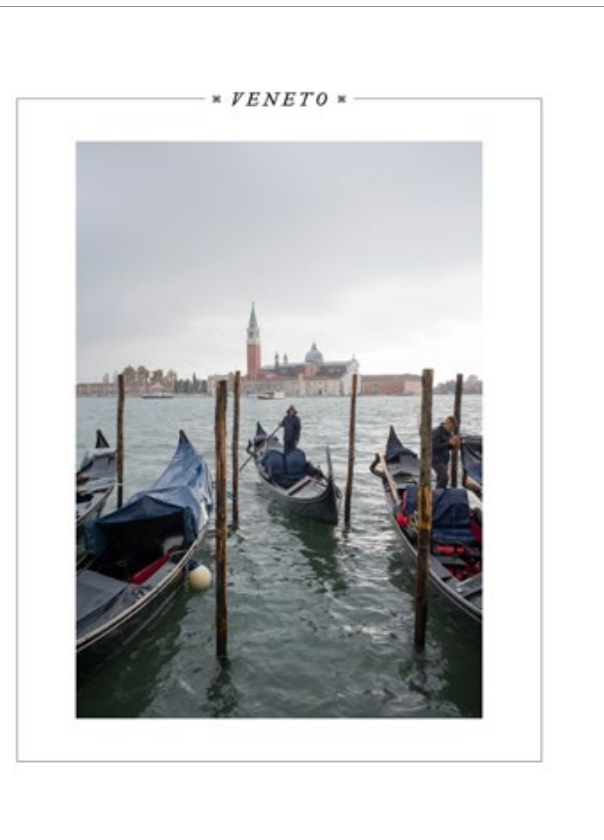
Join Mimi Thorisson and her family as they immerse themselves in the beautiful food, traditions, and regions of Italy.

Mimi Thorisson is a French cook and writer who runs the award-winning food blog Manger. She and her family divide their time between Medoc, France, and Turin, Italy.



In *Old World Italian*, Mimi Thorisson pauses her life in the idyllic French countryside to begin a captivating new adventure in Italy and satisfy her endless curiosity and passion for Italian cooking. From Venice and Umbria to Naples and beyond, she dives into diverse regional cuisines and shares 100 simple, authentic recipes. Thorisson proves there is magic in the food of Italy, with dishes like Sardinian ragù with saffron tagliatelle, whose strands drape like necklaces made of gold, and stuffed zucchini blossoms that light up your table like fireflies. Whether it's an elemental yet sublime cacio e pepe or a pistachio-studded lemon pound cake, the recipes are chic, traditional, and timeless—and thus, perfectly Italian.

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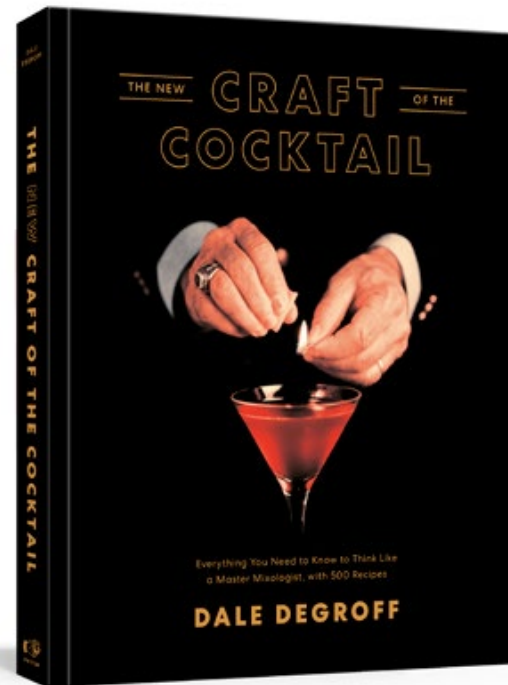
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FRENCH COUNTRY COOKING
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“These are the ‘best of’ recipes plucked from my Italian culinary dreams—steeped in tradition or renegade versions of what Italian food can taste like when executed with flair, passion, and a touch of modernity.”



The New Craft of the Cocktail

EVERYTHING YOU NEED TO KNOW TO THINK LIKE A MASTER MIXOLOGIST, WITH 500 RECIPES

DALE DEGROFF

From “King Cocktail” himself, the original, comprehensive mixed drinks bible, completely revised and updated.

With his groundbreaking work at the Rainbow Room in the 1980s, James Beard Award winner **Dale DeGroof** reinvented the bartending profession, setting off a cocktail revival that continues to flourish to this day.

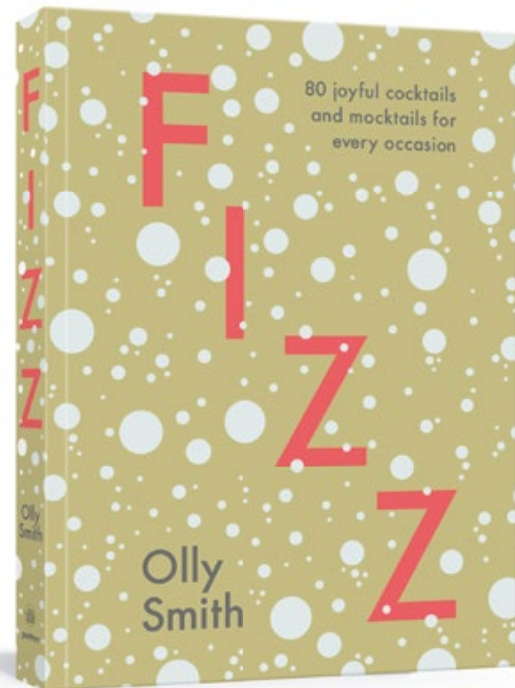


Acclaimed for being the first to revive historic recipes with simple fresh ingredients, Dale DeGroof has mentored legions of the world’s top bartenders and mixologists—including Clover Club’s Julie Reiner, Pegu Club’s Audrey Saunders, and the late Milk & Honey founder Sasha Petraske. His book *The Craft of the Cocktail*, which was published in 2002, is still regarded as the “essential bartending guide” by the *New York Times*. Now Dale’s seminal bible gets an enticing update with 100 brand-new recipes, all-new photography, and an up-to-date history of imbibing. With his favorite liquor recommendations for each recipe and his beloved stories, tips, and tricks spanning his three decades behind the bar, *The New Craft of the Cocktail* is like having the world’s best bartender by your side as you mix, shake, and stir your way to impeccable results.

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“This new edition is an opportunity to introduce unique brands from the vastly expanded repertoire of spirits, resulting in a much tighter focus on flavor and a better drink.”



Fizz

80 JOYFUL COCKTAILS AND MOCKTAILS FOR EVERY OCCASION

OLLY SMITH

Eighty simple, bubbly cocktails—both with alcohol and booze-free—for celebrating with sparkle!

Olly Smith is a multi-award-winning wine writer and broadcaster. He appears on BBC One and writes a weekly wine column for *The Mail on Sunday*.



Everything is more fun with bubbles. Whether you use Champagne, cava, cider, beer, soda, or kombucha, *Fizz* is the ultimate guide to introducing more liveliness into your cocktail repertoire and bringing the most casual fête to the next level of celebration. Organized by occasion and purpose, the 80 recipes are for all kinds of gatherings—whether it’s a summer dinner party, holiday drinks for a crowd, or an after-work fizzy Negroni for yourself. Simple and stunning, the drinks in *Fizz* are gorgeous excuses for dazzling up any occasion.

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INGREDIENTS
 1 oz egg white
 1 oz lemon juice
 1 tbsp Simple Sugar Syrup (see page 11)
 2 oz bourbon
 ice cubes
 good-quality ginger beer (such as Franklin & Sons)

GLASS
 Rocks glass or tumbler

GARNISH
 Crumbled graham crackers, orange peel

Englishman in Kentucky

This cocktail tastes like liquid gingerbread! In particular, Franklin and Sons ginger beer—with its malted barley—gives the taste of a cookie base with a warming gingery boost, but you can always use any good-quality ginger beer instead. With its velvety and smooth texture you could serve this tippie as a dessert or anytime you feel like some delicious indulgence.

In this order, combine the egg white, lemon juice, Simple Sugar Syrup, and bourbon in a Boston shaker. Add one ice cube and shake until the ice cube has completely dissolved. Keep the liquid in the glass of your Boston shaker and fill the tin section with ice cubes. Pour in the liquid, and shake again until the tin turns cold. Pour the ginger beer into the glass and fine strain the shaken mixture over the top. This creates a scrumptious foam that’s lovely and light.

Smash up some graham crackers and sprinkle on top. For aroma, cut a small disc of orange peel from the side of a fresh orange and spray it over the drink by squeezing—peel side facing the drink.

FIZZ 68



“With simplicity, these drinks are designed to take your mood to cruising altitude without taking off.”



Kid in the Kitchen

100 RECIPES AND TIPS
FOR YOUNG HOME COOKS

MELISSA CLARK WITH DANIEL GERCKE

Melissa Clark, the home-cooking authority, brings her warmth and expertise to a new audience—kids.

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

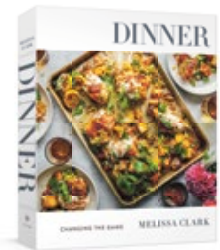
Now, the next generation of home cooks can enjoy and learn from Melissa’s signature cooking style, with 100 brand-new recipes designed for kids and preteens in *Kid in the Kitchen*. These easy-to-follow recipes will appeal to all kinds of eaters (picky and otherwise) while also broadening their culinary horizons. From Caesar Salad with homemade croutons to make-your-own flavored popcorn, Melissa creates recipes that teach back-pocket techniques that will be essential parts of kids’ repertoires for years to come. Soon they’ll be poised to manage breakfast, lunch, and dinner any day of the week.

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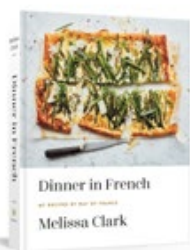


“This isn’t just a guide to being a beginner cook. It is also a set of rock-solid starting points that will help you cook what you want to eat, in just the way you like.”

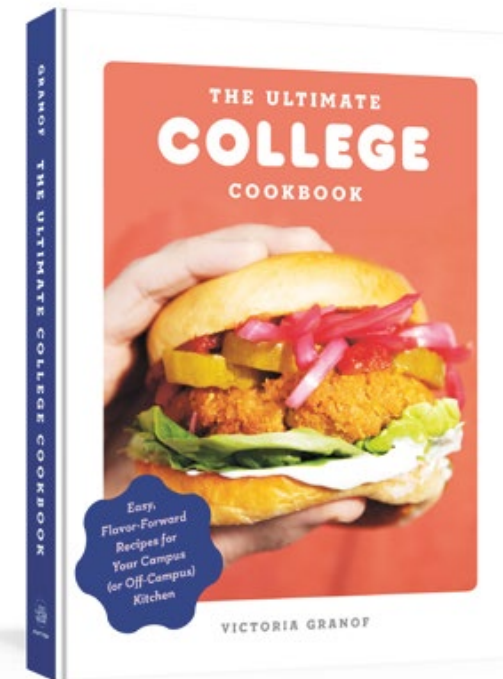
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The Ultimate College Cookbook

EASY, FLAVOR-FORWARD RECIPES FOR
YOUR CAMPUS (OR OFF-CAMPUS) KITCHEN

VICTORIA GRANOF

The definitive guide to cooking through your college years, with 60 recipes for quick, creative meals made in dorm-friendly appliances.

Victoria Granof is a Brooklyn-based food creative and stylist. Her work has appeared in *Bon Appétit* and the *New York Times*, among others. She is the author of the *Chickpeas* Short Stack Edition.

The *Ultimate College Cookbook* offers 60 recipes for easy, delicious meals for everything from breakfast to weeknight cooking and weekend gatherings that students on- and off-campus can easily (and inexpensively) make in a dorm room, shared kitchen, or sparsely equipped apartment. Students will discover the simplicity of cooking on their own with Baked Ravioli Lasagna (use frozen ravioli instead of pasta sheets) and Hot Chocolate Lava Cakes (baked in individual mugs), whether they’re using a microwave, toaster oven, rice cooker, or slow cooker to get the job done.



“If this is your first foray into cooking, fear not, young grasshopper. You made it past the SATs, so this is nothing. In cooking, like anything, practice makes perfect.”

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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
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ID, MT, OR, WA

Harper Group
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Karen Sobolesky & Co.
907-929-3161
AK

Main Street Reps
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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:

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Specialty Retail Division
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New York, NY 10019
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specialmarkets@penguinrandomhouse.com

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