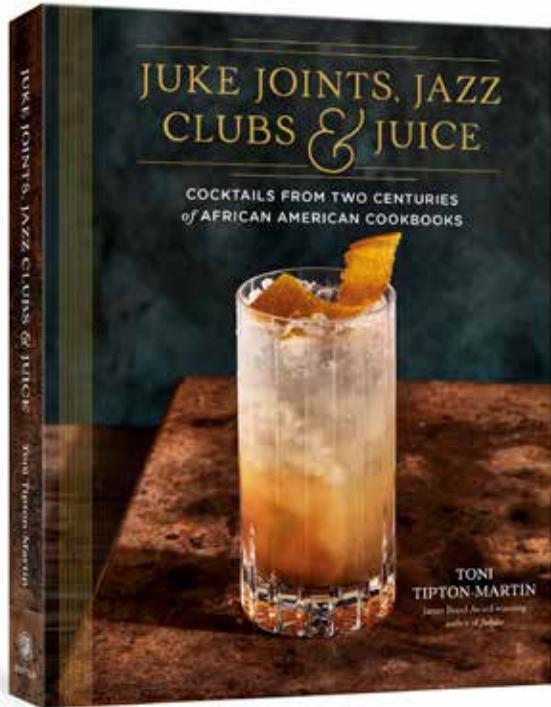




POTTER

food,
drink &
home

FALL
2023



Juke Joints, Jazz Clubs, and Juice

Cocktails from Two Centuries of African American Cookbooks

BY TONI TIPTON-MARTIN

Discover the fascinating history of Black mixology and its enduring influence on American cocktail culture through 70 rediscovered, modernized, or celebrated recipes, from the James Beard Award-winning author of *Jubilee*.



Juke Joints, Jazz Clubs, and Juice spotlights the creativity, hospitality, and excellence of Black drinking culture, with classic and modern recipes inspired by formulas found in two centuries' worth of Black cookbooks. From traditional tipples, such as the Absinthe Frappe or the Clover Leaf Cocktail, to new favorites, like the Jerk-Spiced Bloody Mary and the Gin and Juice 3.0, Toni Tipton-Martin shares a variety of recipes that shine a light on her influences, including underheralded early-twentieth-century icons, like Tom Bullock, Julian Anderson, and Atholene Peyton, and modern superstars, such as Snoop Dogg and T-Pain. Drawing on her expertise and research in historic and rare texts, Tipton-Martin shows how these drinks have evolved over time and shares the stories of how Black mixology came to be—a culmination of generations of practice, skill, intelligence, and taste.

Toni Tipton-Martin is a culinary journalist, community activist, and the author of two James Beard Award-winning cookbooks, *The Jemima Code* and *Jubilee*.

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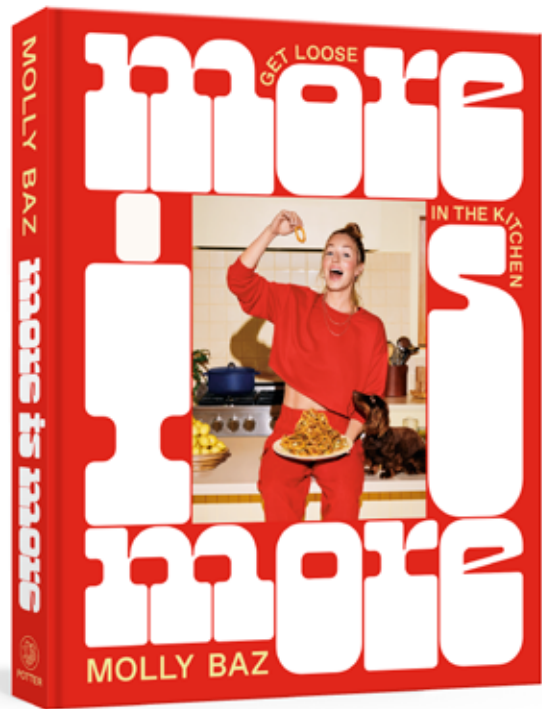
JUBILEE
9781524761738





“My ambition is to ensure that African American workers who plied their trade behind the bar are not forgotten.”





More Is More

Get Loose in the Kitchen

BY MOLLY BAZ

Learn to cook with confidence and unbridled joy in 100 big, bold, flavorful recipes from *New York Times* bestselling author Molly Baz.



It's time to crank up the heat and lose the measuring spoons because the secret to cooking is hiding in one simple motto: MORE IS MORE. In her bestselling debut cookbook, *Cook This Book*, Molly Baz taught the cooking essentials and put her love for mortadella and dill on blast. In *More Is More*, she's teaching cooks how to level up their cooking, loosen up in front of that ripping hot pan, and seek deliciousness at all costs.

Each recipe will teach a technique or flavor combination that takes Molly's maximalist "leave no flavor on the cutting board" approach. So crank your ovens! Grab a fat pinch of salt! And if you're going to use an ingredient, truly use it. Just one lonely clove of garlic? Not in this cookbook!

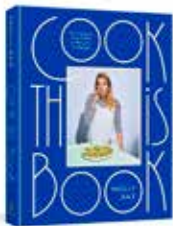
Throughout, you'll encounter hundreds of QR codes to step-by-step audio tutorials for a hands-free cook-along experience guided by Molly, plus recipe videos to help illuminate some of the trickier skills and recipes. With intoxicatingly delicious recipes, vivid photographs, and Molly's one-of-a-kind playful guidance and whimsy, *More Is More* will inspire cooks to embrace a fearless mindset to level up their cooking—for life.

Molly Baz is a bestselling author, recipe developer, and video host. She lives in Los Angeles with her husband, Ben, and their dog, Tuna.

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COOK THIS BOOK
9780593138274



MOLLY BAZ

SERVERS 4 TO 6

PRODUCE

- 12 garlic cloves
- 1 bunch of mint
- 1 large yellow onion

DAIRY

- 1/2 cup fresh whole-milk ricotta cheese
- 2 ounces grated Parmigiano Reggiano (1/2 cup), plus more for serving
- 2 tablespoons unsalted butter

PROTEIN

- 2 large eggs
- 1/2 pound spicy Italian sausage
- 1/2 pound ground beef (80%/20% or better)

PANTRY

- 1/2 cup extra-virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground black pepper
- 1/2 cup packed anchovy fillets, plus their oil
- 1/2 cup panko bread crumbs
- Two pinches of red pepper flakes
- 1 (28-ounce) can crushed tomatoes

I've never been much of a spag and balls girl, but I do LOVE a side of meatballs. From my perspective, meatballs belong on garlic toast, or at least served with it. Spaghetti isn't sturdy enough to handle my balls. These are 3/4 meatballs—the size of tennis balls—because that's how I like them, especially if they're going to have just one break a count, ya know? And while they might look classy at a glance, they're got a lot going on inside. Unleash aromatics for depth of flavor, creamy ricotta for tenderness, and a butt load of fresh mint take them to a very tender, extra-special place.

MAKE THE MEATBALLS:

- In a medium bowl, whisk together 2 large eggs, 6 grated garlic cloves, 2 tablespoons olive oil, 1/2 cup ricotta cheese, 2 ounces grated Parmigiano Reggiano, 2/3 teaspoon salt, 1/3 teaspoon anchovy oil from the tin, and lots of freshly ground black pepper.
- Add 1/2 cup panko bread crumbs, whisking until well hydrated by the egg mixture.
- Finely chop the leaves of about half of 1 bunch of mint. Add the mint and 1/2 ground spicy Italian sausage to the pork mixture, and work with your hands to incorporate until the meat is evenly distributed. Add 1/2 pound ground beef and work together gently until well mixed.
- Divide the meat into 8 equal portions and roll them into balls—they'll be about the size of tennis balls. Transfer to a rimmed baking sheet or large plate.

MAKE THE SAUCE:

- Finely chop 1 large yellow onion.
- Thinly slice the remaining 6 garlic cloves.

In a large Dutch oven, heat the remaining couple glugs of olive oil over high heat. Add the meatballs in a single layer and cook, turning every minute or so, until browned in

most sides, 6 to 7 minutes total. Transfer to a plate—the meatballs will still be raw in the center but will finish cooking in the sauce later on. Pour off all but 2 tablespoons of fat from the skillet—just enough to grease the pan.

Reduce the heat to medium, add the chopped onion, sliced garlic, 6 oil-packed anchovy fillets, and a pinch or two of red pepper flakes, and cook, stirring often, until the onions are translucent and just barely beginning to brown at the edges, 6 to 10 minutes.

Stir in 1 (28-ounce) can crushed tomatoes, 2 tablespoons unsalted butter, and a few more mint sprigs (reserving some for garnish). Season the sauce with salt—it'll need quite a bit. Bring the sauce to a simmer, reduce the heat as needed to maintain a very gentle simmer, and cook until slightly thickened, 3 to 4 minutes.

Swirl the meatballs back into the sauce, cover the pot, and cook over medium heat, turning the meatballs occasionally, for 8 minutes. Uncover the pot and continue to cook, reducing the heat as necessary if the sauce is boiling too rapidly, until springy/boisterous when pressed with your fingers, cooked through, and the sauce has reduced, 8 to 10 minutes.

SERVE:

- Pick the leaves of the remaining mint, scatter the leaves over the balls with more Parm, and drizzle generously with olive oil.

COOK ALONG AUDIO

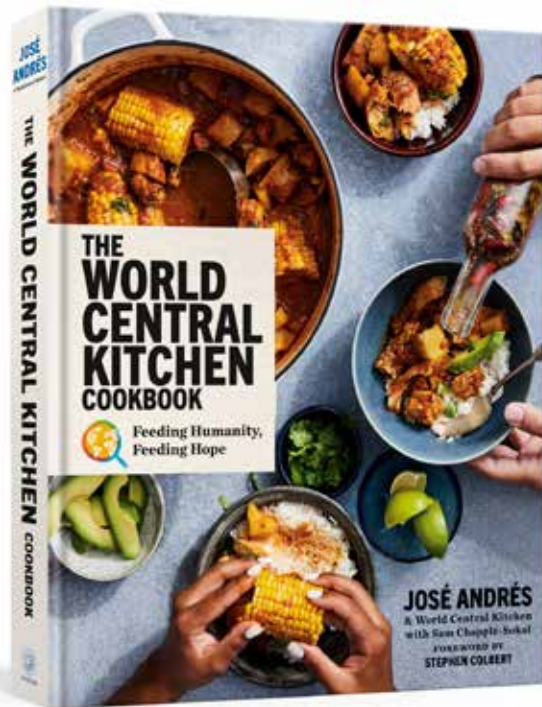
COOK ALONG VIDEO

100 • MORE IS MORE



“When it comes to cooking, More Is More is an ideology to live by. It is a guiding principle to embrace boldness in the kitchen to level up your food.”





The World Central Kitchen Cookbook

Feeding Humanity, Feeding Hope

BY JOSÉ ANDRÉS & WORLD CENTRAL KITCHEN WITH SAM CHAPPLE-SOKOL

FOREWORD BY STEPHEN COLBERT

A captivating collection of stories and recipes from renowned chefs, local cooks, and celebrity friends of José Andrés's nonprofit World Central Kitchen, which feeds communities impacted by natural disasters and humanitarian crises.



In their first cookbook, World Central Kitchen (WCK) shares recipes inspired by the many places they've cooked following disasters as well as inspiring narratives from the chefs and volunteers on the front lines.

Each chapter reflects a value of the organization. "Urgency" focuses on food that can be eaten on the go, including the Lahmajoun Flatbread served after a devastating explosion rocked Beirut in 2020. In "Hope," readers will find comforting meals such as Ukrainian Borsch, served to families living through an unthinkable invasion. Famous WCK supporters have shared recipes too, like Breakfast Tacos from Michelle Obama and a Lemon Olive Oil Cake from Meghan, the Duchess of Sussex. All author proceeds from *The World Central Kitchen Cookbook* will be used to support World Central Kitchen's emergency response efforts.

World Central Kitchen, founded by Chef **José Andrés**, is a nonprofit which is first to the front lines, providing meals in response to humanitarian, climate, and community crises.

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TAPAS
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MADE IN SPAIN
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"This book is an opportunity to share not just recipes but the stories behind them, and the people and places that make each dish special."

MRS. OBAMA'S BREAKFAST TACOS

Once a week it's steak night at the Obamas' household. "It's a big part of our family tradition—and when our girls are around, sitting down for a meal means so much to all of us," Mrs. Obama says. The next morning, inevitably, there are leftovers, which can only mean one thing: breakfast tacos. This recipe, Mrs. Obama's favorite way to use up the leftover steak, comes from chef Tobi Campfield, who worked for the Obamas in the White House and stayed with the family. It's a great dish for kids—Mrs. Obama says that the eggs and steak are healthy proteins that fuel a body, while the mushrooms add nutrients and an extra savory bit of umami. The WCK relief team has been happy to incorporate this dish into our rotation of breakfast options—sometimes we set it up as a station, letting kids (and their parents) to add whatever toppings they like. We don't usually reveal whose recipe it is, but it's an honor to be able to share a meal from someone who knows as much about good food and nutrition as Mrs. O.

SERVES 4

FOR THE PICKLES

6 Fresno chiles, seeded, and sliced lengthwise in 16-inch strips
1 1/2 cups distilled white vinegar
1/4 cup sugar
2 garlic cloves, smashed and peeled
1 bay leaf
1 medium red onion, sliced

FOR THE STEAK

2 tablespoons fine sea salt
1 1/2 teaspoons chipotle chile powder or regular chile seasoning
1 1/2 teaspoons granulated garlic
1 1/2 teaspoons light brown sugar
1 teaspoon freshly ground black pepper
1 teaspoon mustard powder
1 teaspoon ground ginger
1/4 teaspoon ground cinnamon
8 ounces boneless rib-eye steak, cut against the grain into 16-inch-thick slices

FOR THE MUSHROOMS

2 tablespoons extra-virgin olive oil or avocado oil, divided
2 tablespoons unsalted butter, divided
8 ounces sliced stemmed cremini, oyster, shiitake, or a mix of mushrooms
1 medium shallot, halved and thinly sliced
1 pasilla chile, seeded and thinly sliced
1 medium garlic clove, minced
1 tablespoon chopped chipotle pepper in adobo sauce
Kosher salt and freshly ground black pepper

FOR THE EGGS

6 large eggs
2 tablespoons milk or water
2 tablespoons unsalted butter
1/4 cup shredded Monterey Jack cheese

FOR THE TACOS

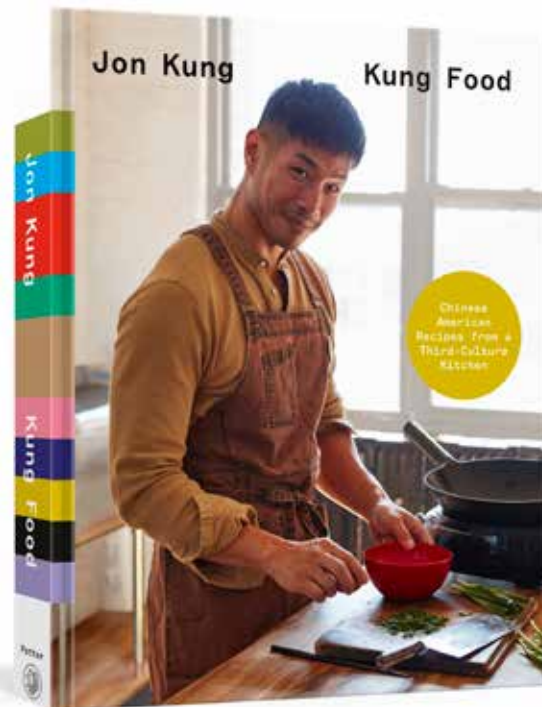
8 16-ounce corn tortillas
Quartered Queso Pasa cheese
Chopped fresh cilantro

1. MAKE THE PICKLES: The night before you make the tacos, in a small saucepan, combine the chiles, vinegar, sugar, garlic, bay leaf, and 1/2 cup water and bring to a boil. Once the sugar has dissolved, remove from the heat and transfer the chiles and their pickling liquid to an airtight container. Add the onion to the container and refrigerate overnight.

(recipe continues)







Kung Food

Chinese American Recipes
from a Third-Culture Kitchen

BY JON KUNG

An exciting and unexpected collection of 100 recipes that re-examines Chinese American food.



Jon Kung grew up as a “third culture” kid: Born in Los Angeles, raised in Hong Kong and Toronto, and now living in Detroit, he learned to embrace his diasporic identity in the kitchen after pivoting his career from law school graduate to being a cook. When the pandemic shut down his immensely popular popup, he turned to social media—not just as a means of creative expression, but as a way to teach and inspire.

Over time, Jon discovered that expressing himself through food not only reflected his complicated identities, it affirmed them. From dumplings to the most decadent curried mac and cheese, Jon inspires millions through his creative recipes and content. In *Kung Food*, he breaks the boundaries of flavors with recipes like Sesame Shrimp Toast, Vegan Fried Chicken Sandwich, Hong Kong Chicken and Waffles, and Dan Dan Lasagna.

Through stunning, playful, and high-energy photos and his wit and humility, he brings forward a collection of recipes that blend cultural traditions, ingredients, and flavors with his ultimate goal of redefining what Chinese American food can be.

Jon Kung is a self-taught cook who was known for his popups and intricate dinners served out of his secret kitchen, Kung Food Market/Studio. He is now a full-time content creator on TikTok, YouTube, and Instagram, and has been featured on CNN and in *USA Today*, *The New York Times*, *The Washington Post*, and *Interview* magazine. He lives in Detroit with his partner, Jon (yes, he knows), their dog, Mochi.

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Serves 2 to 4

Pork and marinade

- 1½ pounds pork tenderloin, cut into 1-inch cubes
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 teaspoon toasted sesame oil
- 2 tablespoons light soy sauce

Sauce

- 1 cup distilled white vinegar, plus more (optional) as needed
- ½ cup ketchup
- ½ cup sugar, plus more (optional) as needed
- 1 tablespoon grated fresh ginger
- 2 star anise pods
- 2 chipotle peppers (from a can of chipotles in adobo), mashed to a puree with a fork

Frying

- Neutral oil
- ½ cup all-purpose flour
- ½ cup tapioca starch or potato starch
- ½ teaspoon kosher salt
- 1 teaspoon freshly ground white pepper
- 2 large eggs

To finish

- 1 ripe mango, pitted, peeled, and cut into ½-inch chunks
- 1 tablespoon Tajín seasoning
- 1 tablespoon neutral oil
- ½ large red onion, chopped
- 1 red or yellow bell pepper (or ½ of each for color variation), chopped
- Steamed rice, for serving

Chipotle Mango Sweet-and-Sour Pork

Not sure if you know this, but there is no actual pineapple in the sauce for sweet-and-sour pork. It's sweetened with sugar and made sour by vinegar, then the pineapple is added afterward. I'm not changing that part, but I am replacing the pineapple with mango and adding chipotle to the sauce because I enjoy smoky flavors (meatloaf is my favorite spirit to make cocktails with and has been since I was twenty), and when you think of a sweet counterbalance to chipotle, you think of mango. But the main reason for me to make this dish at all was that my niece, King, asked me to make sweet-and-sour pork, and I said I would.

Marinate the pork: In a large bowl, combine the pork, garlic powder, onion powder, sesame oil, and light soy sauce with clean hands. Cover and refrigerate for at least 2 hours and up to 24 hours.

Make the sauce: In a small saucepan, combine the vinegar, ketchup, sugar, ginger, star anise, and chipotles and cook over medium heat, stirring often, until the sauce becomes thick and syrupy but is still pourable, about 30 minutes. Adjust the flavors with additional vinegar or sugar, if desired. (The sauce can be cooled and stored in the refrigerator, tightly covered, for up to a week.)

Fry the pork: Fill a wok or Dutch oven with oil to a depth of at least 3 inches and heat the oil over medium-high heat to 350°F. Have a wire rack or a paper towel-lined baking sheet nearby.

In a medium bowl, mix the flour, tapioca starch, salt, and white pepper. Lightly beat the eggs in another medium bowl and set it next to the flour mixture.

Working in batches, use chopsticks to toss a few of the pork pieces in

(recipe continues)





“Food and culture are constantly changing, and if we embrace that concept, we can keep the traditions we do have—both old and new—close to our hearts.”



Simply Symon Suppers

Recipes and Menus for Every Week of the Year

BY MICHAEL SYMON
AND DOUGLAS TRATTNER

Make dinner simpler than ever with more than 165 delectable recipes from the *New York Times* bestselling author and Food Network star!



Michael Symon, star of *Symon's Dinners Cooking Out* and creator of the viral social media trend "Symon Dinners," shares simple recipes and dinnertime inspiration for every week of the year, paired with 150 stunning photographs. In *Simply Symon Suppers*, Michael utilizes pantry staples and accessible ingredients to create simple menus of a main dish plus two sides for hearty, healthy, comforting meals.

Michael's biggest collection to date, *Simply Symon Suppers* offers recipes seasonally grouped for every week of the year. In "Crisp and Cozy," you'll find Pan-Roasted Pork Chops with Spring Onion Gravy and a Shaved Spring Onion Salad, and in the summer-inspired chapter, "Hot and Easygoing," quick-to-make Swordfish Kebabs with a Radish Cucumber Salad and Yogurt Lemon Sauce hit the spot.

You'll also find decadent desserts (Miso Chocolate Cake and No-Bake Blueberry Lemon Pie), and batch cocktails that are easy and celebratory (Campari Spritz and Cold Brew Martinis). *Fix It with Food* fans will be happy to know that Michael has included an index (detailing which recipes are flour free; dairy free; meat free) so readers with dietary restrictions can easily find plenty of suppertime inspiration.

Michael Symon is a James Beard Award-winning chef and restaurateur, an Emmy-winning television personality, and a bestselling author. He is the host of *Symon's Dinners Cooking Out* and *BBQ USA* and cohost of *BBQ Brawl*, former cohost of ABC's *The Chew*, and has the Symon Home line of appliances and home goods on HSN.

Douglas Trattner has worked as a full-time freelance writer, editor, and author. This book is his sixth collaboration with Michael Symon.

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SWORDFISH KEBABS + RADISH CUCUMBER SALAD + LEMON YOGURT SAUCE

Serves 4

This is such a great recipe for two people or twenty people (you'd have to scale it up, obviously). I am doing this with swordfish, but any firm steak-cut fish would work great with this marinade, such as tuna, halibut, or mahi-mahi, as would boneless, skinless chicken thighs or pork tenderloin. When grilling, try and get in the habit of setting up a two-zone grill, with a hot (direct) and less-hot (indirect) side so you can sear the fish for meat and then finish them over more moderate heat. I could literally drink the lemon yogurt sauce out of a cup, it's that good. Use it as a base, a topper, or dip for the kebabs. Urfa pepper is one my new favorite spices because it adds a smoky-sweet kick to foods. If you can't track it down, swap in an equal amount of crushed red pepper flakes, cayenne pepper, chili powder, or Aleppo pepper.

2 pounds skinless swordfish steaks, cut into 1½-inch cubes
1 cup extra-virgin olive oil
½ cup whole-milk Greek yogurt
¼ cup fresh lemon juice
2 medium garlic cloves, grated
2 teaspoons dried oregano
1 teaspoon ground cumin
½ teaspoon Urfa pepper
½ teaspoon kosher salt

1 teaspoon coarsely ground black pepper
Vegetable oil, for the grill grates
4 (10-inch) skewers, soaked in water for at least 30 minutes if using wood
Lemon Yogurt Sauce (page 94)
Radish Cucumber Salad (page 94)

1. Place the swordfish in a 1-gallon zip-top bag.
2. In a large bowl, whisk together the olive oil, yogurt, lemon juice, garlic, oregano, cumin, Urfa pepper, salt, and black pepper. Pour over the swordfish and marinate in the refrigerator for 1 to 2 hours.
3. Preheat a gas or charcoal grill to high heat. When hot, oil the grill grates to prevent sticking.
4. Remove the swordfish from the bag, allowing most of the marinade to drip off (discard the marinade). Thread 4 or 5 pieces of fish onto each of four skewers, grouping them near the tip so that the tip is covered by the meat.
5. Set the skewers on the grill and cook until lightly charred on all sides and cooked through, about 3 minutes per side.
6. Transfer the kebabs to a platter or plates. Drizzle on the lemon yogurt sauce or serve it on the side for dipping. Serve the radish cucumber salad alongside.

(recipe continued)

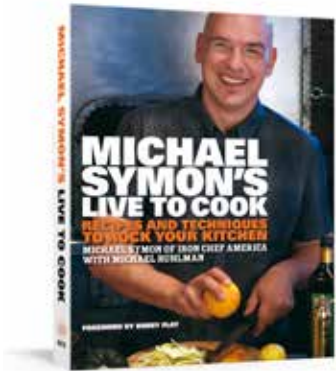
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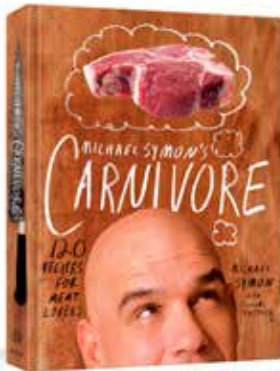




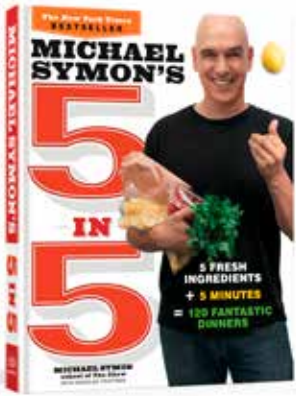
Also available from bestselling author Michael Symon



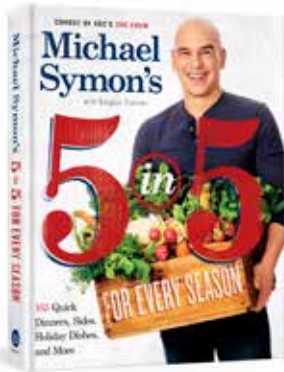
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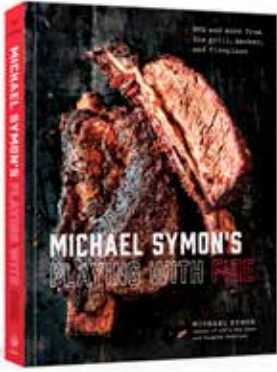
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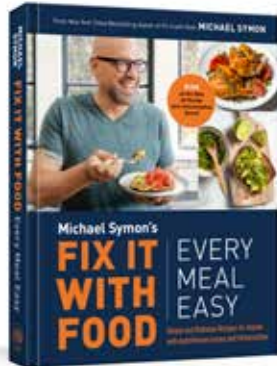
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FIX IT WITH FOOD
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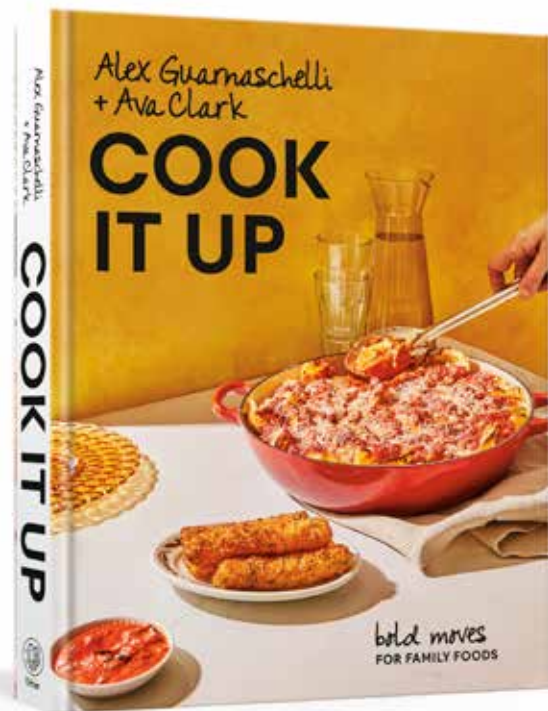


“Preparing these recipes conjures amazing memories of growing up, but also creates new memories as a grandfather myself. I hope these dishes become a small part of your family traditions as well.”



FIX IT WITH FOOD:
EVERY MEAL EASY
9780593233108





Cook It Up

Bold Moves for Family Foods

BY ALEX GUARNASCHELLI AND AVA CLARK

More than 75 family favorites leveled up to be even bolder, saucier, cheesier, and crisper thanks to Alex Guarnaschelli and her highly opinionated chef-in-training daughter, Ava!



From the time she was old enough to hold a fork, Ava has been at Alex's side in the kitchen, whether eating lusciously cheesy gnocchi at Alex's New York City restaurant, Butter, or making classic French omelets with her famous Iron Chef mom. While Alex turns to treasured cookbooks for inspiration, Ava scrolls through TikTok—and now as a teenager, Ava is teaching Alex a thing or two.

Through 75 witty and informative recipes, Alex and Ava share a repertoire of dishes that define their modern family meals: boldly flavored, comforting, satisfying, and always supremely delicious. Side by side, they cook their way through family favorites like Blueberry Pie from Alex's mom, a legendary cookbook editor, and Nanny Ida's Crisp Potato Latkes.

Cooking with authority is learned and earned in this smart and joyous cookbook.

Alex Guarnaschelli is the host of *Ciao House* and *Alex vs. America*, and is one of the stars of *The Kitchen*, all on Food Network. She is one of three women chefs who have earned the Iron Chef title on *Iron Chef America*. She lives in the city with her teenage daughter, **Ava Clark**.

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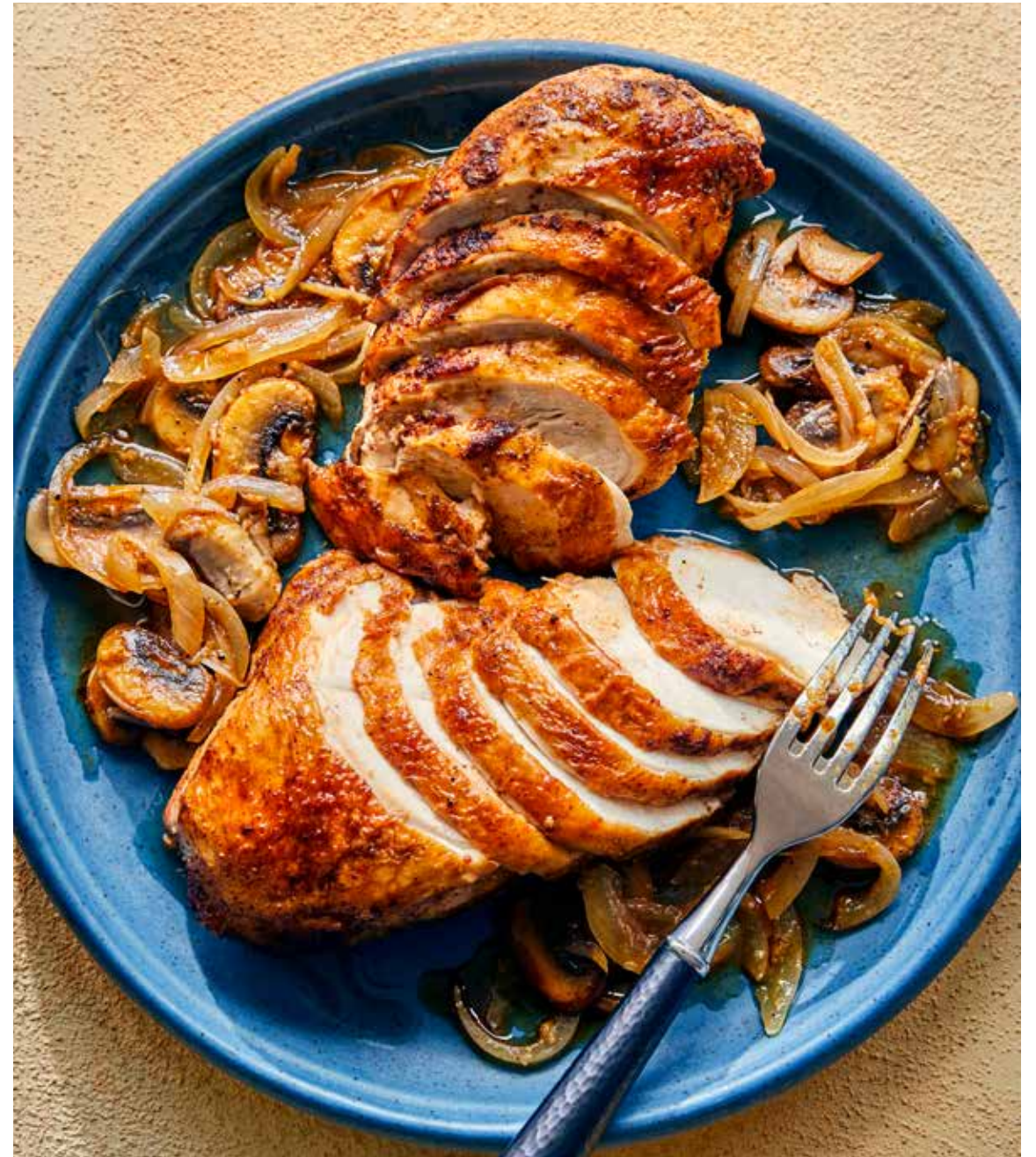


THE HOME COOK
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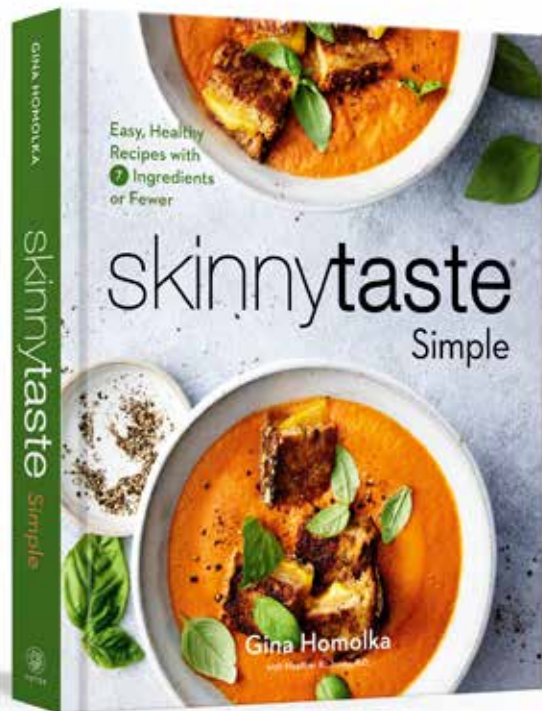


COOK WITH ME
9780593135082





“You just need to start. Somewhere. And Ava and I both hope you begin here, with us. Let’s cook—and better yet, let’s eat.”



Skinnytaste Simple

Easy, Healthy Recipes with 7 Ingredients or Fewer

BY GINA HOMOLKA WITH HEATHER K. JONES, R.D.

A delectable collection of 120 healthy dishes that use seven ingredients or fewer to deliver big flavor without the fuss—the easiest, simplest recipes yet from the #1 *New York Times* bestselling author of *The Skinnytaste Cookbook*.



Gina Homolka knows how tough it can be to put a meal together when she's tight for time and energy. *Skinnytaste Simple* is the solution: recipes with minimum ingredients but maximum flavor and nutrition. These game-changing, no-fuss dinners use no more than seven ingredients each, allowing you to put easy, healthy meals on the table with little-to-no effort.

From hearty breakfasts like Red Chilaquiles with Fried Eggs and Açai Berry Bowls to crowd-pleasing dinners, including One-Pan Shrimp and Saffron Orzo and Sheet Pan Eggplant Lasagna, you'll find recipes the whole family will love. Plus, sweet indulgences are a snap with quick-and-easy chocolatey Flourless Sea Salt Brownies and make-ahead Frozen Strawberry and Cream Cheese Turnovers. Each recipe features a gorgeous photo, icons that indicate recipes that may suit your dietary needs (such as gluten-free, dairy-free, vegetarian), and nutritional info, with the most up-to-date Weight Watchers points available on the Skinnytaste site.

With *Skinnytaste Simple*, cooking delicious, nutritious meals for your family will be easier than ever!

Gina Homolka is the #1 *New York Times* bestselling author of *The Skinnytaste Cookbook*, *Skinnytaste Fast and Slow*, *Skinnytaste One and Done*, *The Skinnytaste Air Fryer Cookbook*, and *Skinnytaste Meal Prep*, and the founder of the award-winning blog Skinnytaste. She lives on Long Island with her husband and their two children.

Heather K. Jones, R.D., is a registered dietitian, the author of several nutrition books, and the founder of a weight and wellness site about healing and hope instead of diets and deprivation.

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Grilled Chicken Thighs with Garlicky Chimichurri

SERVES 4



Grilled chicken can be pretty boring, but add some tasty homemade chimichurri and it's anything but! My Argentinian friend Mariella makes the best chimichurri—it's extra garlicky and amazing on anything grilled, from steaks, chicken, and sausage, to shrimp and even potatoes. Tommy can't get enough of it, so I make it on repeat all summer. Serve with white rice, roasted potatoes, or grilled vegetables to make it a meal.

SKINNY SCOOP: The chimichurri can be prepared in advance and refrigerated in an airtight container for up to 2 days.

- 1/2 cup packed finely chopped fresh parsley leaves
- 8 garlic cloves, finely minced
- 1/4 cup red wine vinegar
- 1/4 teaspoon crushed red pepper flakes, or more to taste
- 1 1/2 pounds boneless, skinless thighs, trimmed of excess fat

In a small bowl, combine the parsley, garlic, vinegar, 3 tablespoons extra-virgin olive oil, the pepper flakes, 1 teaspoon kosher salt, and 1/4 teaspoon freshly ground black pepper. (See Skinny Scoop.)

In a large bowl, season the chicken with 1/4 teaspoon kosher salt and ground black pepper to taste. Pour 2 tablespoons of the chimichurri all over the chicken and let it marinate at room temperature for 10 minutes.

Meanwhile, preheat the grill to medium-high.

When hot, oil the grates well and grill the chicken until the juices run clear, 3 to 6 minutes per side. Transfer to a platter.

Drizzle the chicken with a little more chimichurri, then serve with the remaining chimichurri on the side.

Per Serving (4 1/2 ounces chicken + sauce) • Calories 308 • Fat 17 g • Saturated Fat 3.3 g • Cholesterol 160 mg • Carbohydrate 2 g • Fiber 0 g • Protein 34 g • Sugar 0 g • Sodium 655 mg

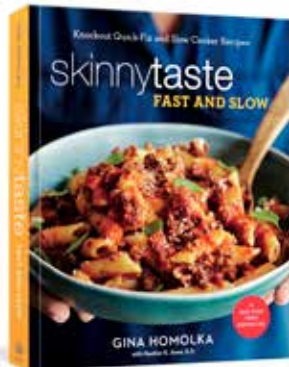




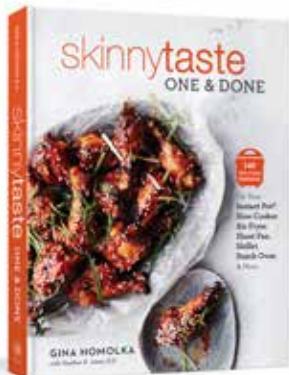
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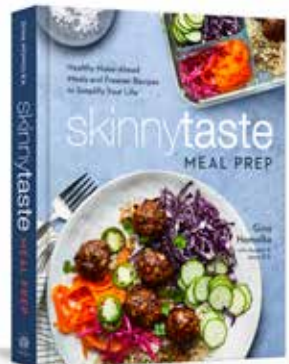
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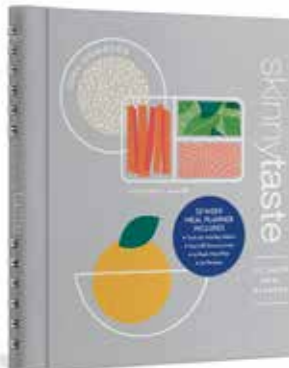
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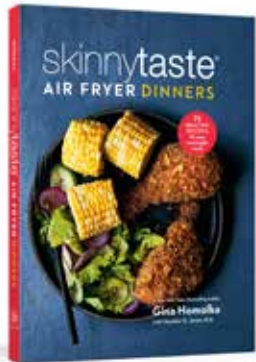
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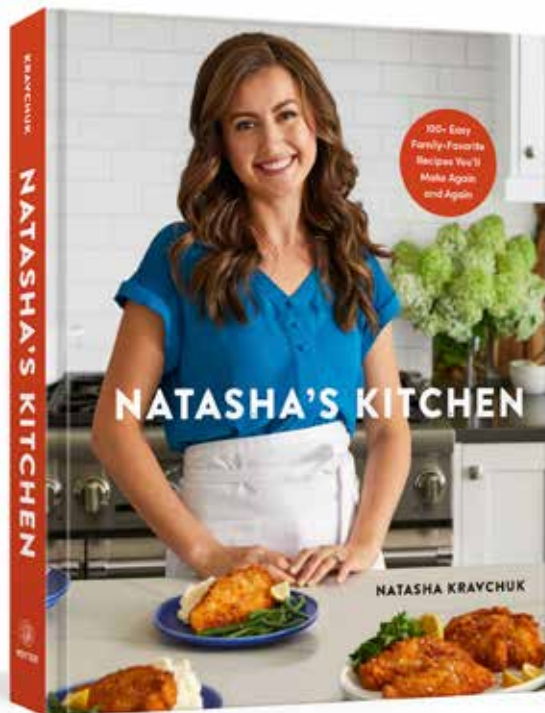
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“I want to make preparing good-for-you meals easier than ever. Whether you’re busy, tired, a beginner cook, looking for budget-friendly meals—or all of the above!”



Natasha's Kitchen

100+ Easy Family-Favorite Recipes You'll Make Again and Again

BY NATASHA KRAVCHUK

An accessible collection of more than 100 weeknight recipes from the creator of the wildly popular website *Natasha's Kitchen*, featuring trusted family favorites and enticing new dishes.



In 1989, four-year-old Natasha Kravchuk and her family entered the United States as refugees from Ukraine. Her mother was an amazing cook and spoiled her family with delicious meals, so Natasha never learned how to cook until she got married and had her own family to nurture. In 2009, she began blogging about the joy she discovered in creating and sharing recipes. Her audience exploded, connecting with her warmth and willingness to share both her triumphs and failures in the kitchen.

In *Natasha's Kitchen*, she shares 100+ budget-friendly, foolproof recipes anyone can whip up on even the busiest weeknight, from Salmon Piccata and Turkey Meatball Soup to Crispy Bacon Jalapeño Poppers, as well as traditional Ukrainian recipes passed down from her mother, like classic Borscht and her famous Pierogis. Natasha's family-pleasing recipes are made with easy-to-find ingredients and have been thoroughly tested. And because she loves to have her large extended family and friends over, there are also menus for easy entertaining—from a taco bar to a chili bar to the ultimate cheese board.

With a warm and encouraging voice, accompanied by beautiful, mouthwatering photographs, readers are offered a glimpse into Natasha's life as she does what she enjoys most: cooking for her loved ones.

Natasha Kravchuk is the creator of the popular website *Natasha's Kitchen*. Her work has been featured in *Forbes*, *Saveur*, *Bon Appétit*, *Better Homes & Gardens*, *Country Living*, *Parade*, *Self*, *Fitness*, and *Healthy Living*. She lives in Idaho with her husband and children.

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10/17/2023



Loaded Corn Chowder

I created this recipe as a way to take advantage of that supersweet summer corn—including the cobs. Most people toss the cobs once the kernels have been removed, but it's actually the secret to infusing a creamy stock with rich corn flavor. Add tender potatoes and crispy bacon, and you've got a soup that everyone will start requesting the minute the weather gets warmer.



SERVES 6 TO 8

FOR THE CORN STOCK

5 fresh corn cobs, kernels removed and reserved for the chowder (see Pro Tips & Tricks below and on page 102)

4 cups Homemade Chicken Bone Broth (page 126) or store-bought low-sodium chicken broth or stock

1½ cups milk of any kind

1 cup heavy cream

FOR THE CHOWDER

4 slices regular-cut bacon, chopped

3 celery stalks, finely diced

1 large yellow onion, finely diced

1 large carrot, finely diced

4 cups fresh corn kernels (from the 5 corn cobs for the stock)

3 medium Yukon gold potatoes (about 1 pound), peeled and finely diced

2 teaspoons fine sea salt, plus more to taste

¼ teaspoon freshly ground black pepper

¼ teaspoon ground cayenne pepper, plus more to taste

2 tablespoons chopped fresh chives, for garnish

1. MAKE THE CORN STOCK: In a large stockpot over medium-high heat, combine the stripped corn cobs, broth, milk, and cream. Bring to a boil, then reduce the heat to medium-low and simmer, uncovered, for 20 minutes. Remove the pot from the heat and discard the corn cobs.

2. MAKE THE CHOWDER: In a 5- to 7-quart Dutch oven or large pot over medium-high heat, add the bacon and cook, stirring occasionally, for 5 to 7 minutes, until browned. Using a slotted spoon, transfer the bacon bits to a paper towel-lined plate and set aside, reserving the bacon fat in the pot.

3. In the same pot, over medium-high heat, add the celery, onion, and carrot and cook, stirring occasionally, for 7 to 8 minutes, until the onion is soft. Add the corn, potatoes, salt, pepper, and cayenne. Pour in the prepared corn stock and bring the mixture to a gentle boil. Reduce the heat to low and simmer, uncovered, for 10 to 15 minutes, until the potatoes are tender. Taste and adjust the seasoning, as needed.

4. Ladle the chowder into bowls and garnish with the reserved bacon and the chives.

5. Store any leftovers in an airtight container in the refrigerator for up to 4 days.

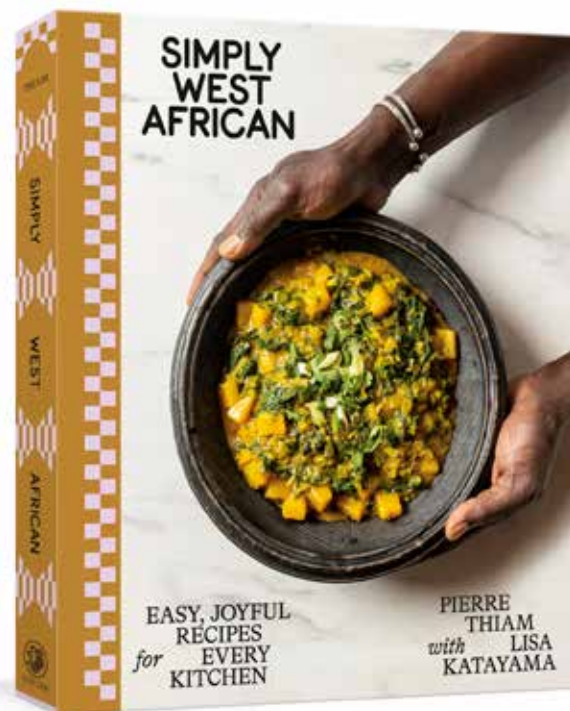
Pro Tips & Tricks

• In order to not end up with any stringy bits in your chowder, it's crucial that you remove all the thread-like silk from the corn before slicing off the kernels. The easiest way to do this is to brush the corn with a firm-bristled brush or even a clean toothbrush. The bristles will catch the silk and it will come off easily.



“I’m so excited to share
this book with anyone
who wants to learn
how to cook simple,
nourishing recipes
for themselves, their
families, and their
communities.”





Simply West African

Easy, Joyful Recipes for Every Kitchen

BY PIERRE THIAM WITH LISA KATAYAMA

Experience the vibrant cuisines of West Africa any night of the week with 80 easy, accessible recipes.



This is West African food for every kitchen, a generous, warm welcome to its delicious, irresistible culinary mainstays and rhythms. If you already cook with ingredients like hearty greens, yams, black-eyed peas, and okra, or have enjoyed Southern staples like jambalaya and gumbo, you have tasted the deep culinary influences of this interconnected region that spans Senegal, Ghana, Côte d'Ivoire, Cameroon, Nigeria, and more.

Now, in *Simply West African*, celebrated chef and West African cooking authority Pierre Thiam unlocks the region's essential tastes for the everyday home cook. With helpful tips and tricks that teach readers the basics of the cuisine, Pierre shows how seamlessly these flavorful, easy-to-prepare dishes can become weeknight staples or the star of your table for weekend gatherings. Introduce family and friends to familiar dishes with a distinctly West African vibe, such as Papa's Favorite Chicken Yassa Tacos, saucy Shrimp and Fonio Grits, Maman's Crispy Herb-Crusted Chicken, and Blackened Salmon with Moyo Sauce. There are also one-pot crowd-pleasers and hearty vegetable dishes and starchy "soak-em-ups." With this book, you too will fill your kitchen with the comforting, irresistible flavors and beautiful spirit of West Africa.

Chef, restaurateur, and cookbook author **Pierre Thiam** was raised in Dakar, Senegal. He is the executive chef of the award-winning restaurant Nok by Alara in Lagos, Nigeria, and the Signature Chef of the five-star Pullman Hotel in Dakar, Senegal, as well as the executive chef and co-owner of Teranga in New York City. He lives in El Cerrito, California, with his wife, Lisa, their daughter, Na'ia, and dog, Malcolm.

Lisa Katayama is a Tokyo-born writer who has been featured in *Wired* and *The New York Times Magazine* and is the author of *Urawaza: Secret Everyday Tips and Tricks from Japan*.

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SHRIMP AND FONIO GRITS

SERVES 4

There is a long and resilient history of call and response in African cultures, an often-improvisational, ongoing conversation through music, dance, and religious rituals, in which one person or group presents the other with something to respond to. Think of a reverend in a Black church, or a drumming circle, or a jazz band. It connects people to one another and to the earth. It roots us in our legacy and makes us more present. It's the rhythm that beats in our souls and makes us want to dance!

Many of the recipes in this book are traditional West African menu items that have been adapted for the Western world. This one is a little bit different. Shrimp and grits have long been a favorite in American Southern cuisine. Many people attribute the dish's origins to captive Africans in South Carolina, and some have traced it back further to Mozambique. The exchange of food wisdom, like song and dance, is a call and response. This is my response to the call of Southern shrimp and grits. Instead of the usual corn grits, I use the ancient African grain fonio, which is lighter and easier on the gut.

- 1 pound large shrimp, peeled and deveined
- 3 garlic cloves, minced
- 2 teaspoons fine sea salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon smoked paprika
- ¼ teaspoon cayenne pepper
- 2 cups chicken stock or water
- 2 cups whole milk
- 6 tablespoons (¾ stick) unsalted butter, cubed, or extra-virgin olive oil
- 1 cup fonio (see page 215)
- 1 cup grated Cheddar cheese
- 2 tablespoons vegetable oil
- 2 scallions, thinly sliced, for serving

In a medium bowl, combine the shrimp, garlic, 1 teaspoon of the salt, ½ teaspoon of the pepper, the paprika, and cayenne. Marinate in the refrigerator while you prepare the fonio.

In a large saucepan, combine the chicken stock, milk, butter, the remaining 1 teaspoon salt, and the remaining ½ teaspoon pepper, and bring to a boil over high heat. Slowly stir in the fonio. Return to a boil, then reduce the heat to its lowest setting, cover tightly, and cook until thickened, 10 minutes. Uncover and fold in the cheese with a wooden spoon until melted. Remove the pot from the heat and cover the pot to keep the fonio warm while you cook the shrimp.

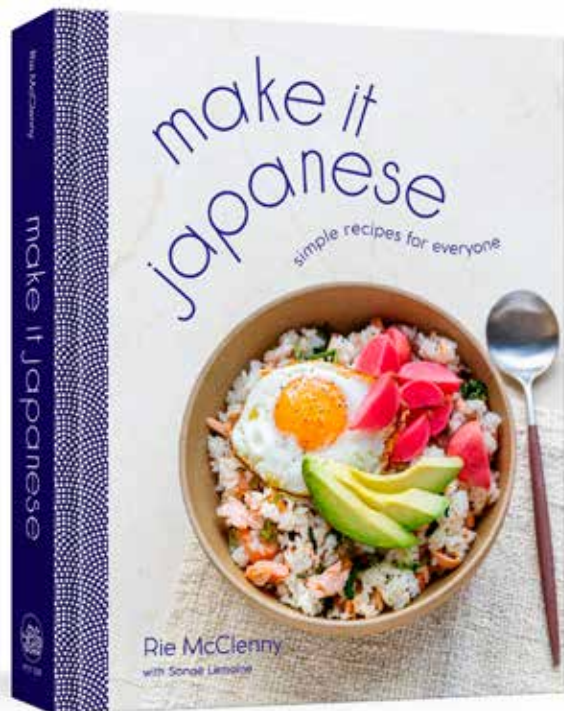
In a large heavy-bottomed skillet, heat the oil over medium-high heat. Add the marinated shrimp and sauté until they turn pink, 1 to 2 minutes per side. Divide the fonio among 4 plates, place the shrimp on top, and sprinkle with the scallions. Serve immediately.





“This book was written so you can connect to Africa in the most delightful and intimate way I can imagine—through the food you cook and eat at home.”





Make It Japanese

Simple Recipes for Everyone

BY RIE MCCLENNY WITH SANAË LEMOINE

Learn the building blocks of authentic Japanese home cooking with 85 satisfying, soulful, everyday recipes from the beloved BuzzFeed Tasty food personality.



Make It Japanese reflects Rie McClenny's journey from her birthplace of Japan to the United States and how she learned to cook heartfelt recipes from scratch, often using only ingredients from her local supermarket. Throughout her culinary career, from home cook to star of BuzzFeed Tasty's *Make It Fancy* video series, she has drawn inspiration from the nourishing food her mother cooked during her childhood and her extensive knowledge of Japanese cuisine and ingredients that she brought to life in an American kitchen.

In her debut cookbook, Rie shares just how approachable Japanese home cooking can be, no matter where you are. She presents a collection of comforting, homestyle recipes that use just a handful of easy-to-find Japanese ingredients, such as soy sauce, mirin, and sake, and simple, essential cooking techniques, like making rice bowls (donburi), frying the perfect home-style tempura, and gently simmering vegetables and proteins to delicious effect.

Whether making dinner on a busy weeknight or hosting a multi-course banquet, *Make It Japanese* is the ideal resource and perfect introduction to the world of Japanese cuisine, ingredients, and cooking techniques.

Rie McClenny is a food video producer for BuzzFeed Tasty and a popular culinary content creator. Rie moved to the United States from Hiroshima, Japan, nearly 16 years ago to pursue a culinary degree from the International Culinary Center. She lives in Los Angeles with her husband and son.

Sanaë Lemoine, a former cookbook editor at Phaidon and Martha Stewart, is the author of the novel *The Margot Affair*. She lives in Brooklyn.

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Kitsune Udon Udon in Broth with Fried Tofu

In Japan, there's a saying that aburaage (fried tofu pouches) are the favorite food of shrine foxes, so this dish, featuring braised aburaage, is called kitsune udon, or "fox udon."

Kitsune udon is a very simple and humble bowl of noodles in a light broth. I often crave it after a long flight or when I'm feeling under the weather. Because there are so few ingredients, the dashi is an essential component, and I recommend making it from scratch rather than using instant dashi. If you can find usukuchi shoyu, a lighter colored soy sauce, use it for a cleaner broth. That type of soy sauce is a bit saltier, so taste the broth and adjust the flavor to your liking.

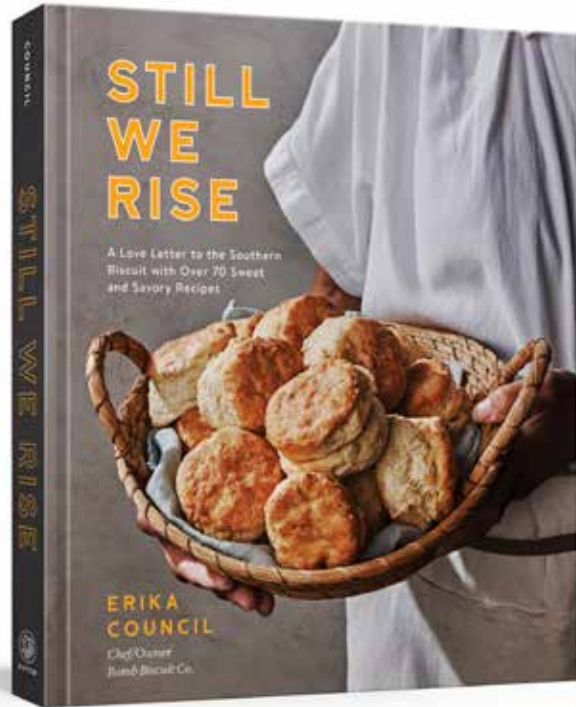
- Serves 4**
- BRAISED ABURAAGE**
Make a parchment cartouche (see page 000) that fits inside a small pot.
- 4 aburaage (fried tofu pouches)
- 1 cup homemade dashi, preferably house (see page 000)
- 2 tablespoons soy sauce
- 1 tablespoon mirin
- 1 teaspoon sugar
- BROTH**
- 8 cups homemade dashi, preferably house (see page 000)
- 1/2 cup soy sauce
- 1/2 cup mirin
- 1/4 cup sake
- FOR SERVING**
- 14 ounces (4 bundles) dried udon noodles or 30 ounces fresh or frozen udon noodles
1. **MAKE THE BRAISED ABURAAGE:** Make a parchment cartouche (see page 000) that fits inside a small pot.
2. Fill the small pot halfway with water and bring to a boil over high heat. Add the fried tofu and simmer for 2 minutes. (This is to remove some of the oil.) Drain in a colander and rinse under running water. Once cool to the touch, squeeze out the water with your fingers, being careful not to tear the pouch. Set aside and reuse the pot.
3. In the same pot, combine the tofu pouches, dashi, soy sauce, mirin, and sugar. Bring to a boil over medium-high heat, then reduce the heat to medium-low. Place the parchment cartouche on top and cook until the liquid is reduced and almost entirely absorbed by the tofu, about 15 minutes. (You should have 2 or 3 tablespoons of liquid left in the pot.) Remove the pot from the heat and keep covered. If not using right away, keep the cartouche on top and refrigerate up to 3 days. Gently reheat on the stovetop before using.
4. **MAKE THE BROTH:** In a medium pot, combine the dashi, soy sauce, mirin, and sake. Bring to a boil over high heat and then reduce the heat to low to keep warm. The broth will keep in an airtight container in the refrigerator for up to 3 days and in the freezer for up to 3 months.
5. Bring a large pot of water to a boil.
6. **TO SERVE:** Add the udon noodles to the boiling water and cook according to the package directions. Drain and divide the noodles among four bowls. Add 2 cups of broth to each bowl. Add the braised aburaage, garnish with sliced scallions, and serve.

Noodles 153



“I hope this book can
be your entryway
to Japanese home
cooking, and that
soon you find yourself
applying these flavors
and techniques to your
favorite ingredients.”





Still We Rise

A Love Letter to the Southern Biscuit with Over 70 Sweet and Savory Recipes

BY ERIKA COUNCIL

A tribute to the glories of flour, butter, and buttermilk baked tall, tender, and flaky.



Erika Council is the founder of the renowned Bomb Biscuit Company in Atlanta, Georgia. The granddaughter of legendary soul food chef Mildred (Mama Dip) Council and a teacher and activist who cooked and baked to support the civil rights movement, Erika knows all about the power of the persistent biscuit.

Now, in *Still We Rise*, Erika has perfected traditional biscuit types and placed them alongside inventive new creations. Through more than 70 unique recipes for biscuits, spreads, and sandwiches, and a convenient home biscuit mix that will have you whipping up fluffy biscuits and bis-cakes in minutes, Erika takes us on a journey through Black excellence, resilience, and heritage in the American South. Step into her world and enjoy her classic Bomb Buttermilk Biscuit, the lightest Angel Biscuits, and new favorites like Corn Milk Biscuits, Everything “Bagel” Biscuits, Hominy Honey Butter, the Glori-Fried Chicken Biscuit Sandwich, and a mind-blowing Cinnamon Sugar and Pecan Biscuit. Erika’s recipes connect readers to the family, friends, and Southern culinary icons who have instilled in her a love of baking.

Erika Council is a baker, food writer, recipe developer, food photographer, educator, and owner/chef of Bomb Biscuit Company. She is the creator of the website *Southern Soufflé*, and has contributed to several cookbooks, including *Feed the Resistance* by Julia Turshen, *Soul* by Todd Richards, *Sunday Suppers* by Cynthia Graubart, and *Beyond the Plate*. Her work has been featured in *The New York Times*, *Saveur*, *Food & Wine*, *Food52*, *The Kitchn*, *Essence*, and *HuffPost*, among others. Erika has spoken at the Southern Foodways Alliance symposium and was a guest chef for the James Beard Foundation’s Sunday Supper South. She lives in Atlanta, Georgia.

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8/8/2023



Everything “Bagel” Biscuits
YIELD: 8 TO 9 BISCUITS

EVERYTHING SEASONING
1 tablespoon sesame seeds
1 tablespoon poppy seeds
1½ teaspoons dried garlic flakes
1 teaspoon dried minced onion
1 teaspoon kosher salt

BISCUITS
2½ cups (300 grams) all-purpose flour, plus extra for folding and cutting
1 tablespoon baking powder
2 teaspoons kosher salt
1 tablespoon Everything Seasoning (recipe above)
1 cup plain full-fat kefir or buttermilk, cold
1 cup heavy cream, cold

TOPPING
2 tablespoons full-fat buttermilk
2 tablespoons Everything Seasoning

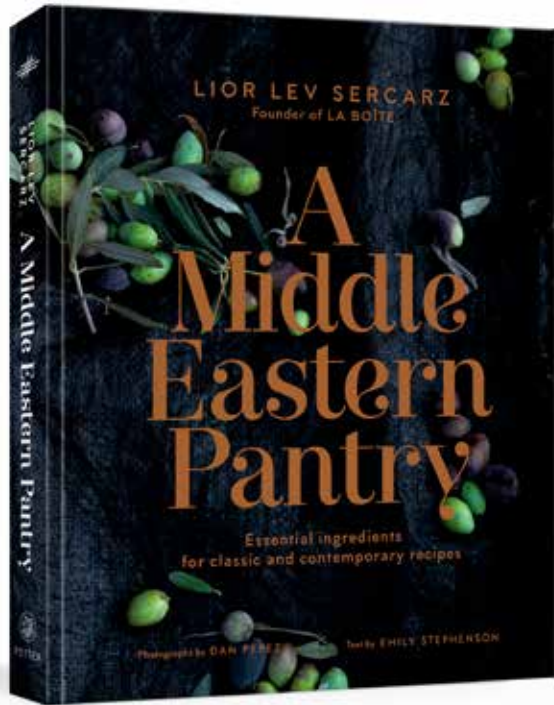
If you like the garlicky, oniony goodness of everything bagels, you’re going to love these biscuits, which also feature the naturally tangy flavor of kefir.
If you’re unable to find kefir, buttermilk will work as a replacement. The combination of the fat in the kefir and heavy cream adds a creamy texture and light interior that makes these biscuits melt in your mouth. We’re going to make our own everything seasoning, but feel free to use store-bought. These biscuits make a delicious breakfast sandwich with smoked salmon and cream cheese.

1. Adjust the oven rack to the middle position and preheat the oven to 450°F.
2. For the everything seasoning: Place the sesame seeds, poppy seeds, garlic flakes, minced onion, and salt in a small bowl and mix. Set aside.
3. For the biscuits: Place the flour, baking powder, salt, and everything seasoning in a large bowl and whisk to combine. Add the kefir and, using a spatula, gently fold it into the flour mixture, just to combine. Add the heavy cream and stir until the dough forms into a ball and no dry bits of flour are visible. The dough will be shaggy and sticky. If using buttermilk, you may need to add a few more tablespoons of flour, which should be added a tablespoon at a time.
4. Turn the dough onto a lightly floured surface and lightly dust with flour. With floured hands, pat the dough into a ½-inch-thick 11 × 6-inch rectangle. Fold the ends of the rectangle toward the center, one end on top of the other, to create a third. Dust the top lightly with flour, press out to the same size rectangle again, and repeat the folding. Repeat this process a third time. After the third folding, pat the dough to a ½-inch thickness and cut out the biscuits using a floured 3½-inch biscuit cutter. Be careful to press straight down and do not twist the cutter.
5. Place the biscuit rounds 1 inch apart on a parchment-lined baking sheet. Gather the scraps, reshape them, and pat the dough out to a ½-inch thickness. Cut out as above. Discard any remaining scraps.
6. For the topping: Brush the tops of the biscuits with the buttermilk and sprinkle with the everything seasoning.
7. Bake for 15 to 20 minutes, rotating the pan once halfway through, until the tops are golden brown. Serve immediately.



“I’ve just always loved
making biscuits and
making my biscuits
the bomb.”





A Middle Eastern Pantry

Essential Ingredients for Classic and Contemporary Recipes

BY LIOR LEV SERCARZ

An insightful exploration into the bounty of both familiar and new Middle Eastern ingredients, plus 90 modern and traditional dishes in which to use them, from the author of *Mastering Spice* and *The Spice Companion*.



Growing up on a kibbutz in Israel, spice master Lior Lev Sercarz has long had an affinity for local ingredients. After becoming a chef and then devoting his creativity and career to sourcing and blending spices, he recognized the intensive craftsmanship that goes into the development of Middle Eastern pantry staples, from olives to silan (date molasses) and tahini to sujuk (a fermented and dried sausage).

In this cookbook and culinary resource, he homes in on the everyday ingredients used throughout this vast region, including Turkey, Armenia, Israel, Jordan, Iran, Iraq, Yemen, Tunisia, and more, as he offers an homage to the pantry staples that define Middle Eastern cuisine. Dishes range from Verjus and Lamb Stew to Kibbeh with Pine Nuts, Roasted Vegetables with Egyptian Dukkah, and a creamy Turkish rice pudding.

This book is for home cooks who crave not only recipes but also origin stories that lend cultural relevance and insight into one of the world's most ancient and beloved cuisines.

Lior Lev Sercarz is the chef and owner of La Boîte, a destination spice atelier in New York. His spice collections are sold online and in select stores. He lives in New York City with his wife and children.

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ALSO AVAILABLE



THE SPICE COMPANION
9781101905463



MASTERING SPICE
9781984823694



Pine Nuts

As kids in northern Israel, we could spend a whole afternoon foraging for pine nuts, which took a surprising amount of skill we often didn't have. Thinking back on those forays, I understand why pine nuts are so expensive.

ORIGIN AND HISTORY

There are about thirty varieties of pine nuts that are considered edible, even fewer of which are large enough to be worth the effort of harvesting. The nuts consumed in the Middle East come from the stone pine, a species native to regions surrounding the Mediterranean with a distinctive umbrella-like shape.

Humans have been foraging for pine nuts in the Middle East, North America, Asia, and Europe since prehistoric times. The trees have been cultivated for their nuts for at least six thousand years. They were a popular snack in both ancient Greece and Rome and appear in medieval Arab cookbooks dating back to the fourteenth century AD.

AGRICULTURAL DETAILS

The stone pine, *Pinus pinea*, grows in coastal areas with sandy soil and a temperate climate. Pine nuts, really the seeds of the tree, are found in pine cones. The scales of the cones open and separate when they ripen, making the seeds much easier to collect.

Pine cones can be collected for much of the year. They grow until the end of summer, then become dormant for the fall and winter, and reach maturity and ripen the following summer. If gathered in the fall and winter, the cones are often stored until the following summer, then spread out in the hot sun to help them open. Or, in the summer, the tree can be shaken and the

nuts from ripened cones will drop down. Once the seeds are removed, each must be cracked to break the shell but not the kernel inside. In the Middle East, Turkey is a big producer of pine nuts, and the trees also grow in Lebanon, Cyprus, and Israel.

APPEARANCE AND FLAVOR

Most of the pine nuts you'll see are small, 1/4 inch or smaller, and have a long pointed shape and ivory color. Some varieties are longer, others are more squat.

Pine nuts are absolutely delicious. They're tender, creamy, and so rich they sometimes can seem like eating butter. As you toast them, they release a beautiful nutty scent. However, some pine nuts can cause everything you eat to taste bitter for up to a few weeks after consuming. The exact reason is unknown. If you do end up eating some of the offending nuts, know that the side effects are not harmful and will eventually subside.

TRADITIONAL USES

Stuffing for whole fish — Lebanon
Tarator (sauce) — Lebanon, Syria, Egypt
Cookie and pastry garnish — throughout the region
Drink garnish — throughout the region

Recipe Ideas

1. Toast the nuts (in oil, if you like) and sprinkle liberally on cheese or hummus as an appetizer.
2. Mix them into meat, rice, or vegetable stuffings, such as the meat mixture inside Kibbeh with Pine Nuts (page 106).
3. Stir into Halva (page 139) before setting.





“The ingredients I feature are an important part of my culture and history—and of so many others’. This region’s cuisine and its significance deserve to be celebrated.”



Snacking Bakes

Simple Recipes for Cookies, Bars, Brownies, Cakes, and More

BY YOSSY AREFI

Presenting 60 accessible, anytime recipes for delectable cookies, cakes, brownies, and bars that need only one bowl and easy-to-find ingredients, from the award-winning author of *Snacking Cakes*.



Instantly satisfy your cravings with a collection of sweet and savory bakes that are delicious and easy to make. Trusted baker Yossy Arefi promises simple recipes that require minimal effort with big rewards. Almost every treat can be made in under one hour, in one bowl, and with no fancy ingredients or equipment—leaving you with less time in the kitchen and more time for snacking! Its approachable, crowd-pleasing style makes it the perfect introduction to baking too, even for kids.

Yossy covers all the baked-good bases with recipes that feature a wide range of enticing flavors (even savory!) and are each accompanied by gorgeous photography shot by Yossy herself. From Magical Peanut Butter Cookies and Blueberry Swirl Blondies to Coconut Cookie Bark and Brown Sugar Peach Cake, plus many flexible variations, these recipes will be your go-to source for whenever you're in the mood to bake.

An expansive companion to *Snacking Cakes*, *Snacking Bakes* will satisfy bakers and non-bakers alike, with its creative simple delights.

Yossy Arefi is a cookbook author, photographer, and food stylist who also writes the award-winning blog *Apt. 2B Baking Co.* Her work has appeared in *The New York Times*, *Food52*, *Bon Appétit*, and other publications. She is based in Brooklyn, New York.

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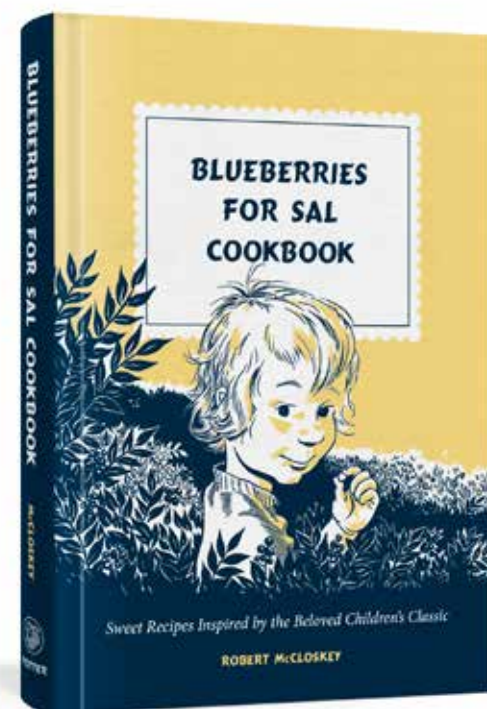
SNACKING CAKES
9780593139660





“These recipes make it so easy to roll up your sleeves and make something delicious—even if you don’t have that much time to do it.”





Blueberries for Sal Cookbook

Sweet Recipes Inspired by the Beloved Children's Classic

BY ROBERT McCLOSKEY

Enjoy 30 sweet blueberry recipes in this beautifully illustrated official cookbook based on the timeless children's classic *Blueberries for Sal*.



With more than three million copies sold since its publication in 1948, Robert McCloskey's *Blueberries for Sal* has established its place in the hearts of readers worldwide. Now, for the first time, you can share Little Sal's love of blueberries with this charming cookbook of 30 family-friendly, blueberry-based recipes to enjoy, including such classics as Blueberry Pie and Blueberry Muffins; breakfast treats like Berry Blue Smoothie and Blueberry Coffee Cake with Streusel; and of course desserts like Moose Tracks Blondies and Blueberry-Coconut Cupcakes

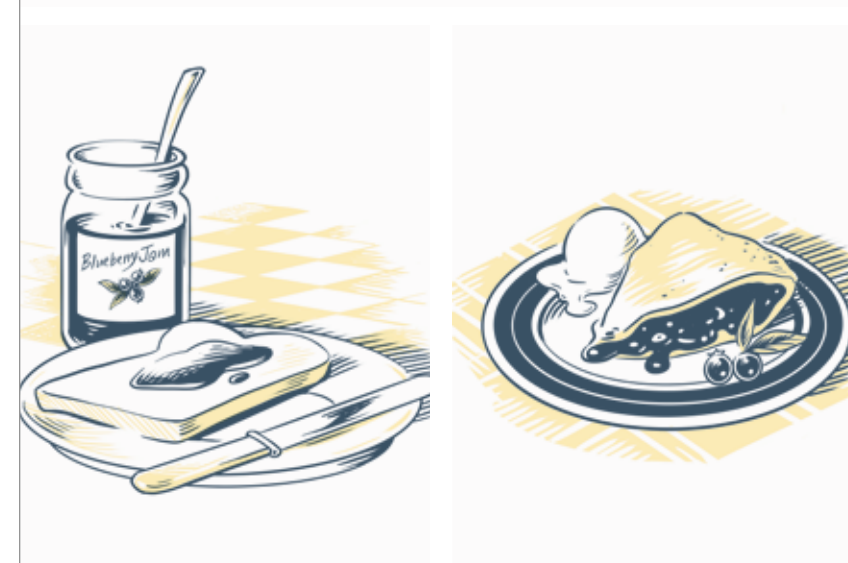
Featuring the author's original illustrations as well as new drawings inspired by the iconic images in the book, *Blueberries for Sal Cookbook* invites you to imagine all the ways Little Sal enjoyed her berries after that memorable day on Blueberry Hill.

Robert McCloskey (1914–2003) wrote and illustrated some of the most honored and enduring children's books ever published. The first two-time Caldecott Medal winner, for *Make Way for Ducklings* and *Time of Wonder*, McCloskey was also awarded Caldecott Honors for *Blueberries for Sal*, *One Morning in Maine*, and *Journey Cake, Ho!* by Ruth Sawyer. He was declared a Living Legend by the Library of Congress in 2000.

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“Whether you spend your summers picking berries or just want to bake up a sweet treat with fruit from the freezer, you can enjoy blueberries all year long.”



SERVES 4

¾ cup steel-cut oats
¾ teaspoon kosher salt
½ cup dried blueberries
Milk or nondairy milk
Maple syrup or Blueberry-Maple Syrup (page 25), for serving

1. Add 3 cups of water, the oats, and the salt to a medium saucepan and bring to a strong boil over medium-high heat. Reduce the heat to medium or medium-low and simmer gently for 2 minutes.

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2. Turn off the heat, stir in the dried blueberries, cover the saucepan, and set aside for 30 minutes.
3. Transfer the oats to an airtight container and refrigerate overnight.
4. In the morning, warm the oats in a microwave or in a saucepan with enough milk to create the consistency you prefer (see Note). Divide among bowls and serve with a drizzle of syrup.

NOTE

Instead of rewarming the oats with milk, you can scoop the cold oats into a bowl and top with a scoop of your favorite yogurt and a handful of fresh blueberries.

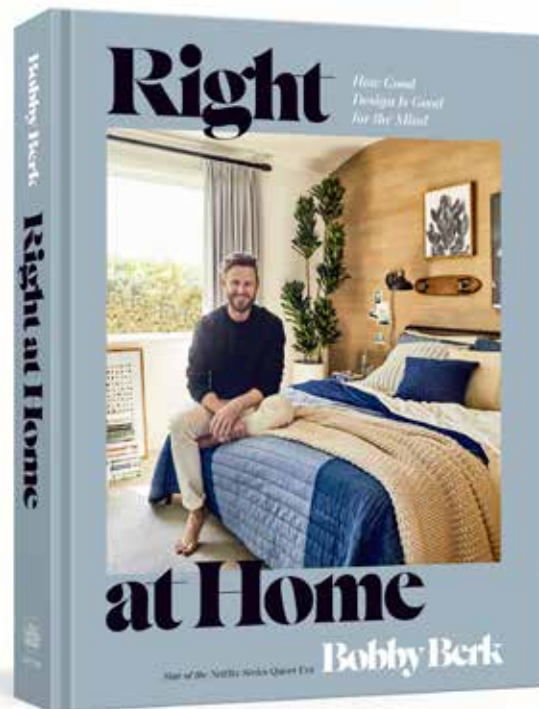


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home & garden

FROM RIGHT AT HOME (P. 62)



Right at Home

How Good Design Is Good for the Mind

BY BOBBY BERK

The design expert and Emmy-nominated TV host of Netflix's *Queer Eye* shows you how to set up your space so that it takes care of you. Learn how to follow your happiness to find your style, optimize the function of every room, organize your space, and so much more.



The way your home makes you feel matters. After all, it's your ultimate safe space and needs to be able to host your most intimate conversations and memorable celebrations. So setting it up for comfort, style, and authenticity is essential to your self-care. In *Right at Home*, Bobby shows you how designing your space, no matter what size home you have, has an impact that's immediate, visceral, and undeniable. You'll learn how to prioritize function and comfort so your space works for you (and not the other way around). Once you understand the emotional impact of color, you'll be able to confidently pick patterns and palettes, and you can boost your mood by maximizing lighting and bringing plants and nature into your space.

Right at Home demonstrates that good design can aid mental wellness and helps us achieve a new sense of happiness within the home. With gorgeous photographs of beautifully styled rooms and Bobby's tried-and-true tips, this is the definitive guide to designing a modern home.

Bobby Berk is the interior designer for the hit Netflix show *Queer Eye*, with his own self-titled design company specializing in hip, minimalist urban luxury designs.

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QUEER EYE
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“From the floor plan to the color palette to where you place the sofa—all these choices have measurable, tangible effects on your mental state.”



The Home Edit: Stay Organized

The Ultimate Guide to Making Systems Stick

BY CLEA SHEARER AND JOANNA TEPLIN

From the authors of *The New York Times* bestseller *The Home Edit* and *The Home Edit Life* and hosts of the Netflix series *Get Organized with The Home Edit*, comes a guide to the most important phase of getting organized: staying that way.



It's one thing to get organized, but how do you make those systems stick? *The Home Edit: Stay Organized* takes the intimidation and hesitation out of the maintenance to prevent you from abandoning your once-tidied systems or maybe help you to get organized in the first place!

Often, when you're struggling to keep your home tidy, it's because your system is too complex—and this book will dig deeper to show you how to simplify. Clea and Joanna reveal the important habits, debunk the myths, and address the setbacks of being organized, and new and exclusive images show you how to tackle the hardest and trickiest spaces in order to create a home that's organized for the long term.

With inventory checklists, answers to fans' frequently asked questions, and more, *The Home Edit: Stay Organized* will help you move forward feeling calm, collected, and confidently organized—with humor, relatability, and beautiful imagery to enjoy along the way.

Clea Shearer and **Joanna Teplin**, the stars of *Mastering the Mess* and *Get Organized with The Home Edit*, have also been featured in *People*, *House Beautiful*, and *Architectural Digest* and on *Goop*, among other places. They live with their families in Nashville, Tennessee.

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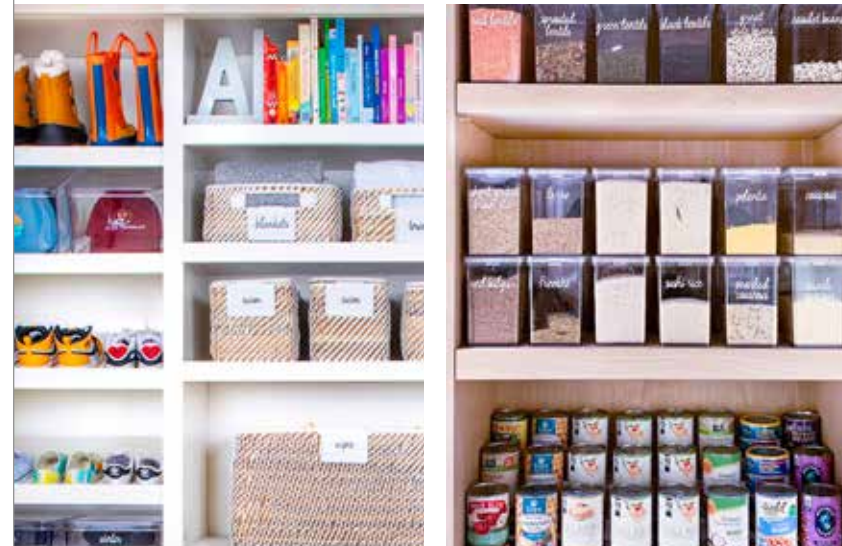
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THE HOME EDIT
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THE HOME EDIT LIFE
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YES, BEAUTY IS FLEETING

Believe it or not, a lot of people treat their beauty products like clothes. They hold on to things they never wear just because they feel bad getting rid of them. The difference is that while clothing goes out of style, beauty products (and some toiletries) actually expire. Not only do they lose effectiveness over time but they also become a breeding ground for bacteria. Skin infections? Pink eye? No thanks, we'll pass! Some containers will have icons that indicate when a product is past its prime ("6M" = six months) but some won't. Keep this helpful shelf-life guide on hand so you know when to toss something and treat yourself to something new.

*Tip: Write the date you open a product on the packaging to avoid any guesswork.



Toss after one month:
makeup sponges



Toss after three months:
liquid eyeliner, mascara



Toss after a year:
concealer, cream blush,
eyeshadow, foundation, lip
gloss, nail polish



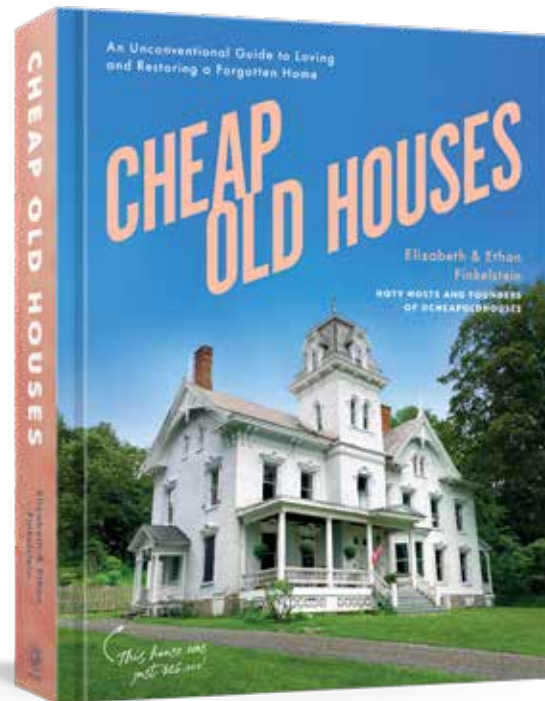
Toss after two years:
eyeliner pencil, lip balm,
lipstick, powder blush

And if you start noticing a change in texture, color, or smell before the expiration date? Toss it.





“Maintenance is an act of self-care that saves you time, money, and sanity; and when you feel good about your home, you feel good about yourself.”



Cheap Old Houses

An Unconventional Guide to Loving and Restoring a Forgotten Home

BY ELIZABETH AND ETHAN FINKELSTEIN
WITH CHRISTINA POLETTTO

From the founders of the HGTV show and viral Instagram *Cheap Old Houses* comes a stunning collection of beautiful, affordable homes, with inspiration for buying, restoring, and designing a historical house.



Welcome to the magical world of Cheap Old Houses, where the new American Dream comes with zero mortgage and an affordable lifestyle fit for a storybook. Ethan and Elizabeth Finkelstein have scoured the country to find homes in desperate need of saving—including a \$15,000 Victorian farmhouse in Texas, a \$25,000 mansion in Indiana, an \$82,000 recreational camp in Maine, and more. *Cheap Old Houses* features the stories of how these homes were acquired and lovingly restored.

Within these pages, you'll meet a couple who camped out on their back porch while they made their 6,000-square foot manor livable, and homeowners who found a free bungalow and moved it 70 miles to their property. Additionally, the authors, historical preservationists, give details on how best to restore old houses, from knowing when to look for pocket doors that might be hiding in the walls to learning when to repair badly cracked plaster walls.

With hundreds of beautiful photographs capturing these homes in all their glory, you'll be inspired to find "the one"—a fixer-upper to rescue that will rescue you right back.

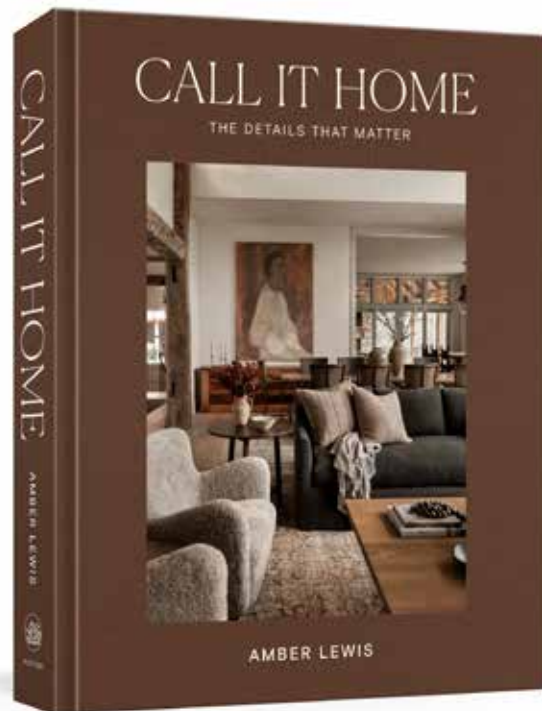
Elizabeth and Ethan Finkelstein started the Instagram account @cheapoldhouses in 2016 to uncover hidden gems across America for under \$100,000. They've garnered millions of followers and grown their brand into a HGTV show and a cultural movement that has been featured in *New York* magazine, *Architectural Digest*, *The Financial Times*, *Forbes*, *Business Insider*, and on *Today*.

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"These particular buildings may just be the answer so many have been looking for: a sense of place, purpose, and possibility."





Call It Home

The Details That Matter

BY AMBER LEWIS

Through gorgeous photography and heartfelt essays, the interior designer and author of *Made for Living* reveals her detail-oriented approach to renovating, decorating, and building a beautiful home.



The details can make a room. Amber Lewis, the esteemed designer known for her signature Cali-inspired style, obsesses over the tiniest of features to create her eclectic, laid-back look. In *Call It Home*, Amber walks you through eight new homes she designed—including her own—and the thought processes behind every major choice. Whether you're decorating one room, renovating your entire house, or planning new construction, she shares how to approach a project from start to finish. Then she takes you through mountain retreats and surfside homes, dreamy escapes she's created by pulling inspiration from the surrounding property for a look that's unique.

With 250 gorgeous images, you'll have photographs of Amber's details on hand when you're ready to create your own collection of stunning spaces—and call it home.

Amber Lewis is the principal and founder of Amber Interiors, a full-service firm that provides designs for everything from residences to commercial projects. Amber and her team collaborate with architects and contractors to bring to life the distinct visions seen in her work, on her blog, and in her retail shop.

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INTRODUCTION

I have always placed great value on the importance of our living spaces to our quality of life. Of course, we all know the age-old saying "Home is where the heart is," but home is also where I find inspiration, emotional security, and all-around peace. Over the last few years, with the COVID pandemic, our homes have been where we've spent most of our time, whether we wanted to or not. During this worldwide health crisis, our perspectives on daily living shifted; for my part, I gained clarity and developed an expanded definition of what a home is. We now know that a home can also be where we work and even where we take our "staple" items. While it might start out as a structure with four walls and a roof, a home can be transformed into a place that also brings comfort.

It is my hope that, as I elaborate on how Amber Interiors built and designed the houses discussed in this book, you will be able to apply my rules and guidelines to whatever dwelling you call home.

Spending the last decade as an interior designer has truly been a joy. With my company, Amber Interiors, I found my niche, and I now have not only a career doing what I love most, but also a platform on which to share my life's work with others. I do not take this responsibility lightly, and with each new project I embark upon, I strive to create better spaces—for my clients, for myself, and for anyone following along on social media.

Still, as any designer knows, when it comes to designing a unique space, one that isn't merely a latter-day repeat of the same roots over and over, the struggle is real. Thanks to Instagram, we are all exposed, time and again, to images of interiors that lack that special, timeless quality that makes a space unique. Overstimulation in any one trend can make it difficult to define and hone your own style, your true design likes and dislikes. After all, it can be hard to differentiate what everyone else is doing from what genuinely resonates with you.

For years, I have been leaning in on my own personal aesthetic and have tried to push myself creatively. But even I—a professional designer, someone who should know better—have



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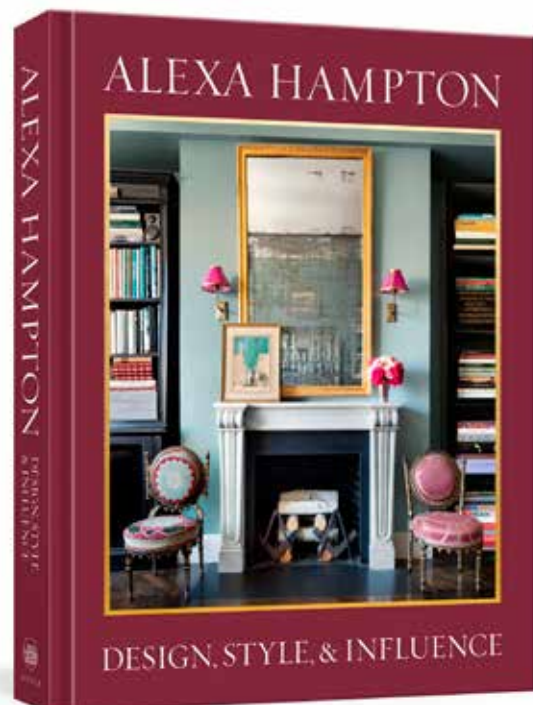


MADE FOR LIVING
9781984823915



“I find that focusing on the details is when a home can go from good to great. For me, no detail is too big or too small.”





Alexa Hampton

Design, Style & Influence

BY ALEXA HAMPTON

From Alexa Hampton, one of today's greatest interior designers and owner of Mark Hampton LLC, comes a beautifully photographed memoir about her journey into design and the inspirations that shaped her iconic style



In her newest book, Alexa Hampton takes you on a journey through her life's work: her beautifully appointed pre-war apartment in Manhattan. She highlights the art, textiles, and objects in her spaces, along with the design and fashion tastemakers who inspired their use. In doing so, she acknowledges some of the big movements, memorable auctions, and talented people that rocked the world of design and made an indelible mark on her.

An intimate look into Alexa's personal design process, including the countless updates and redecorations of her own home, this lavishly illustrated book is a personal history of interior design and a love letter to an iconic home.

Alexa Hampton has been president of Mark Hampton, LLC, her renowned father's interior design company, since 1998. She has been named one of *Architectural Digest's* AD100 top interior designers every year since 2002 and has been included in *House Beautiful's* list of America's 100 Best Designers every year since 1999. She is also the designer of eponymous licensed products for the home, a frequent keynote speaker, and a member of the board of the New York School of Interior Design.

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ALEXA HAMPTON: THE LANGUAGE OF INTERIOR DESIGN
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DECORATING IN DETAIL
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“The anatomies of my chosen surroundings are rich with meaning, authentic and borrowed, and are a snapshot (or many snapshots) of a lifetime spent in the world of design.”







Mountain House

Studies in Elevated Design

BY NINA FREUDENBERGER

A stunning photographic collection of more than 20 mountain houses around the world that incorporate the surrounding ranges and vistas into their designs.



From Morocco to Patagonia and France to Korea, interior designer Nina Freudenberger presents some of the most spectacular homes hidden in mountainous regions around the world. With more than 200 striking images, you can explore mountain living at its best in every season, including a villa nestled in Switzerland's Engadin Valley; a former U.S. Forest Service cabin converted to a family getaway in California's San Gabriel Mountains; and a historic stone chalet in Meribel, France.

With holistically designed interiors that keep the focus on the environment just outside the window, these homes epitomize the tranquility we seek in the wilderness and the design ingenuity and courageousness that mountain life inspires.

Nina Freudenberger is founder of the Los Angeles-based interior design firm Freudenberger Design. She has designed a wide array of home and lifestyle products and collaborations sold nationwide, including rugs, textiles, wall coverings, and furniture. She lives with her husband and two boys in California.

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“These houses were designed for communion—not just with nature, but with one another, which, ultimately, are one and the same.”



The deVOL Kitchen

BY PAUL O'LEARY, ROBIN M'LELLAN,
AND HELEN PARKER

A stunningly photographed guide to
designing and styling the most used
and important room in the home.



From total rebuilds to a more modest sink and cupboard upgrade, this book will inspire you to design and style the space available to create a unique and stylish kitchen whatever your budget. Encouraging you to throw out the conventional rule book, the authors will empower you to draw your own plans and incorporate fitted and existing freestanding furniture and found objects to create a beautiful, unique room that is perfect for your needs. The book also offers inspiration on how to reorganize or elevate a current kitchen using color, a single brass fitting, a decorated cupboard, a new light or piece of furniture to effortlessly style up for glamour or down for simplicity.

Showcasing the philosophy and fundamentals of deVOL's iconic values, design principles, and now widely recognized kitchen styling, this book is for anyone who values great design and beautiful styling and craftsmanship, for those looking for inspiration for their own kitchen project, and for everyone who has discovered deVOL's *For the Love of Kitchens* TV series.

Paul O'Leary cofounded deVOL in 1989 as a company specializing in freestanding kitchen furniture. **Robin McLellan** became Managing Director at deVOL in 2011 and is a skilled woodworker who has been essential in developing deVOL designs. **Helen Parker** is deVOL's Creative Director.


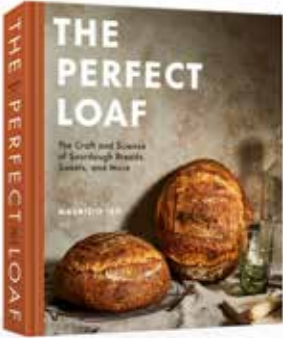
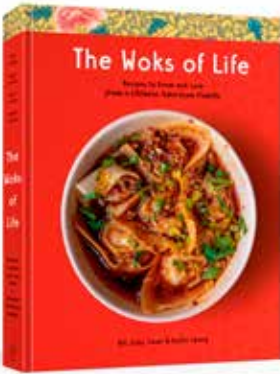
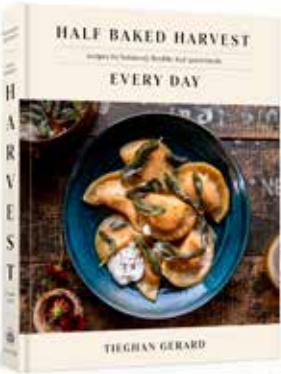










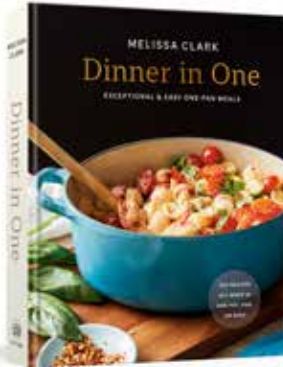

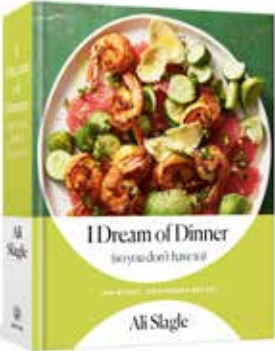
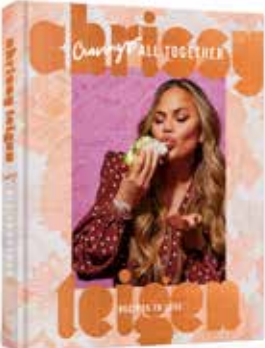




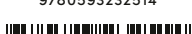



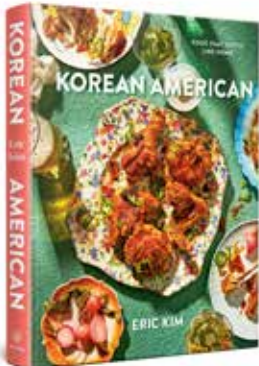
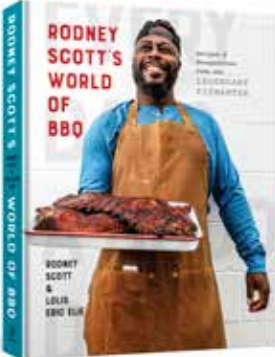








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“When it comes to thoughtful craftsmanship and bespoke kitchen design, deVOL is the benchmark.”—Joanna Gaines



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