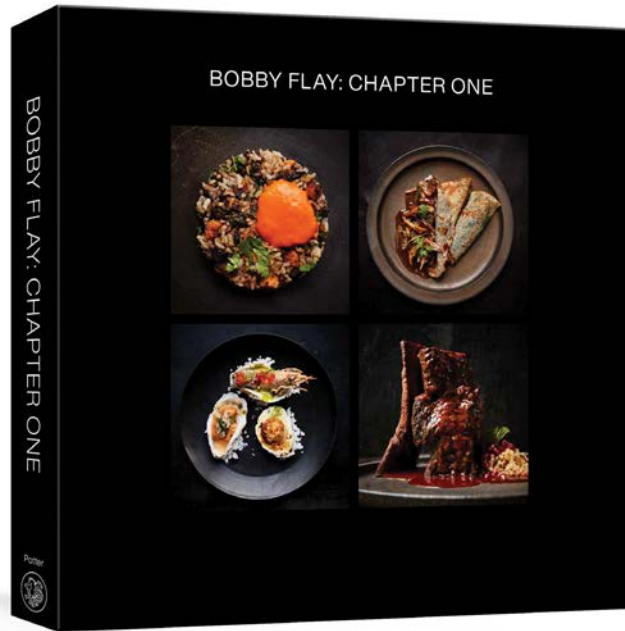


FALL
2024



POTTER

food,
drink &
home



Bobby Flay: Chapter One

Iconic Recipes and Inspirations from
a Groundbreaking American Chef

BY BOBBY FLAY WITH EMILY TIMBERLAKE

This stunning cookbook collects 100 of the most timeless and seminal recipes from the first leg of Bobby Flay's monumental career in one place, for the first time ever.



At the age of 16, Bobby Flay left high school and the idea of traditional education behind to pursue a life in professional restaurant kitchens. Through his groundbreaking restaurants, cookbooks, and numerous television shows, Flay has built a body of work that is one of the most influential in American culinary history.

Bobby Flay: Chapter One captures 100 of Flay's most important food moments, updated for today's modern home cook. The stories of his restaurants, exhilarating appearances on TV, and creative process for each dish will capture readers' attention and imaginations.

Read the essays, absorb the breathtaking photography by Johnny Miller, and most important, cook tantalizing dishes from this book like Bobby's King Crab Gumbo with Crab Rice and Crispy Okra or his signature Shrimp and Roasted Garlic Tamale. Bobby Flay has put decades of his daily work into these pages. The best part is: he's just getting started.

Bobby Flay has been a professional chef for more than four decades. He's opened influential restaurants across the country, including Mesa Grill, Bolo, Gato, and Bar Americain in New York City. He is one of the most prolific figures in food television history and has won a handful of Emmys. *Bobby Flay: Chapter One* is his 18th cookbook.

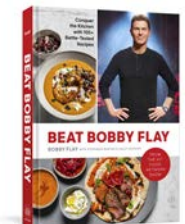
HC ISBN: 9780385345958
200 FULL-COLOR PHOTOGRAPHS
\$60.00 US (\$79.00 CAN)
10 X 10 • 320 PAGES
10/29/2024



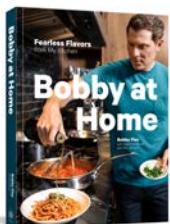
ALSO AVAILABLE



SUNDAYS WITH SOPHIE
9780593232408



BEAT BOBBY FLAY
9780593232385



BOBBY AT HOME
9780385345910



Surf 'n' Turf: Kobe Beef Filet with Béarnaise Sauce and Crawfish

When you hit an old-school classic restaurant in New Orleans, you're sure to see crawfish and either boudin or hot sauce on the same dish. Here I use that setup to create one of my favorite versions of surf and turf: the highest quality beef paired with a rich and peppery béarnaise and the unmistakable shellfish flavor of boiled crawfish. Also, I just think it looks cool to have a whole crawfish riding on top of the steak.

Serves 4

Béarnaise Sauce

1/4 cup white wine vinegar
1 small shallot, finely chopped
1/2 teaspoon freshly cracked black pepper, plus more as needed
2 tablespoons chopped fresh tarragon leaves
2 large egg yolks
12 tablespoons (1 1/2 sticks) unsalted butter, melted
Kosher salt

Beef and Crawfish

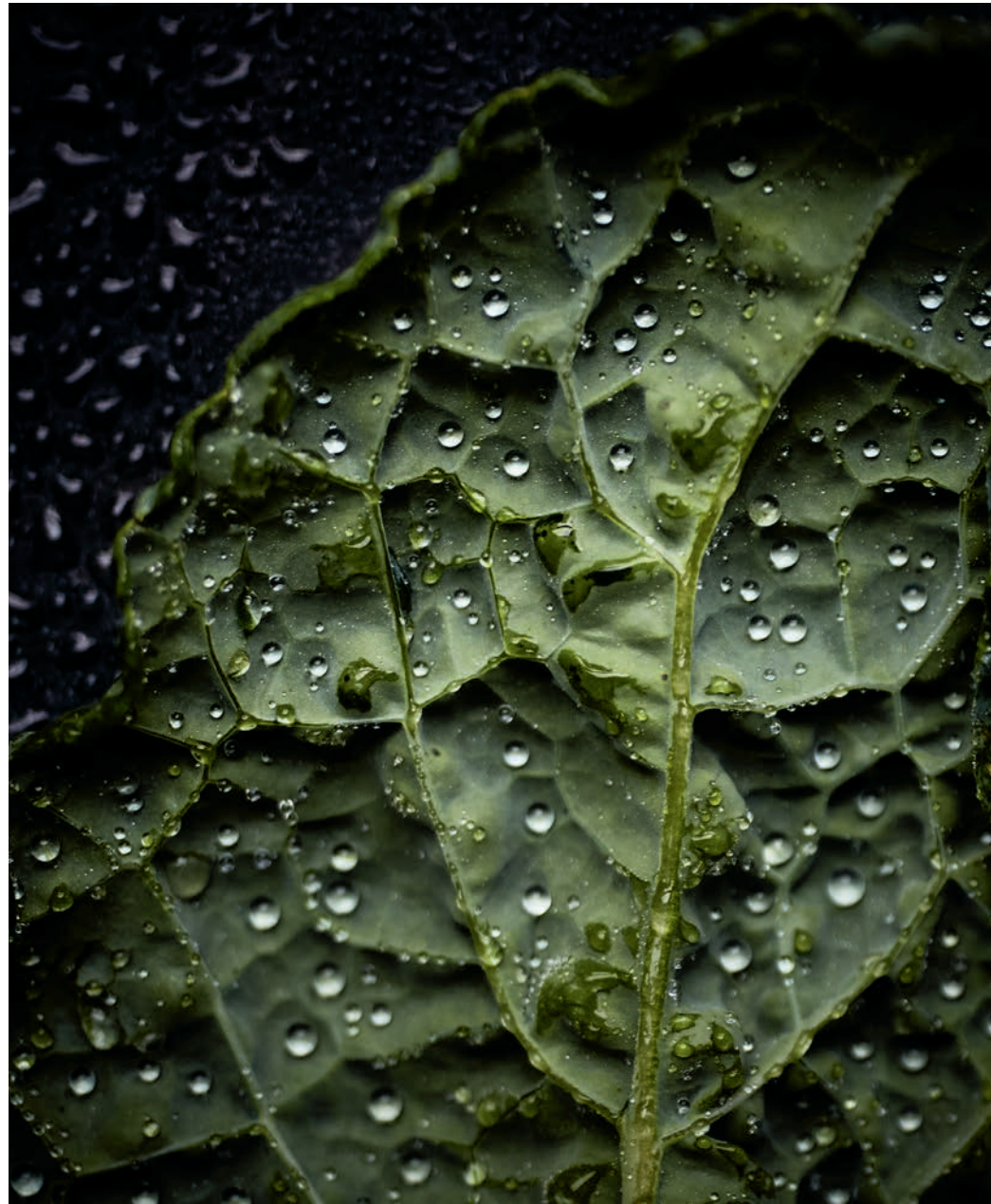
4 (1 1/2-inch-thick) Kobe beef filets
2 tablespoons paprika
2 teaspoons ground coriander
1/2 teaspoon ground cumin
1 1/2 teaspoons dry mustard
1/2 teaspoon chipotle chile powder
1/2 teaspoon ancho chile powder
Kosher salt and freshly ground black pepper
4 tablespoons neutral oil, such as avocado or canola
4 tablespoons (1/2 stick) unsalted butter
2 cups cooked crawfish tails, drained
2 tablespoons chopped fresh tarragon leaves, plus whole leaves for garnish
4 whole crawfish, cooked, for garnish

- 1. Make the béarnaise sauce:** In a small saucepan, combine the vinegar, shallot, pepper, and 1 tablespoon of the tarragon. Bring to a boil over medium heat, then immediately reduce the heat to maintain a simmer. Simmer until the liquid has reduced to about 2 tablespoons, about 4 minutes. Remove from the heat and set aside to cool.
- 2.** Fill a small saucepan with about an inch of water and bring to a simmer over medium-high heat. Meanwhile, strain the cooled vinegar mixture into a heatproof medium bowl that will fit on top of the saucepan. Add 1 tablespoon room-temperature water and the egg yolks to the bowl with the vinegar mixture and whisk to combine.
- 3.** Reduce the heat under the saucepan of water to low and set the bowl with the egg mixture over the saucepan, making sure the bottom doesn't touch the water. Whisk the egg mixture until thickened and almost doubled in volume, about 7 minutes. Add the melted butter 1 tablespoon at a time, whisking slowly after each addition until emulsified. Occasionally remove the bowl from the heat to keep the sauce from overheating. Season with salt and pepper, then add the remaining 1 tablespoon tarragon. Cover to keep warm.
- 4. Make the beef and crawfish:** Remove the steaks from the refrigerator 30 minutes before cooking. Preheat the oven to 450°F. Set a wire rack over a baking sheet.

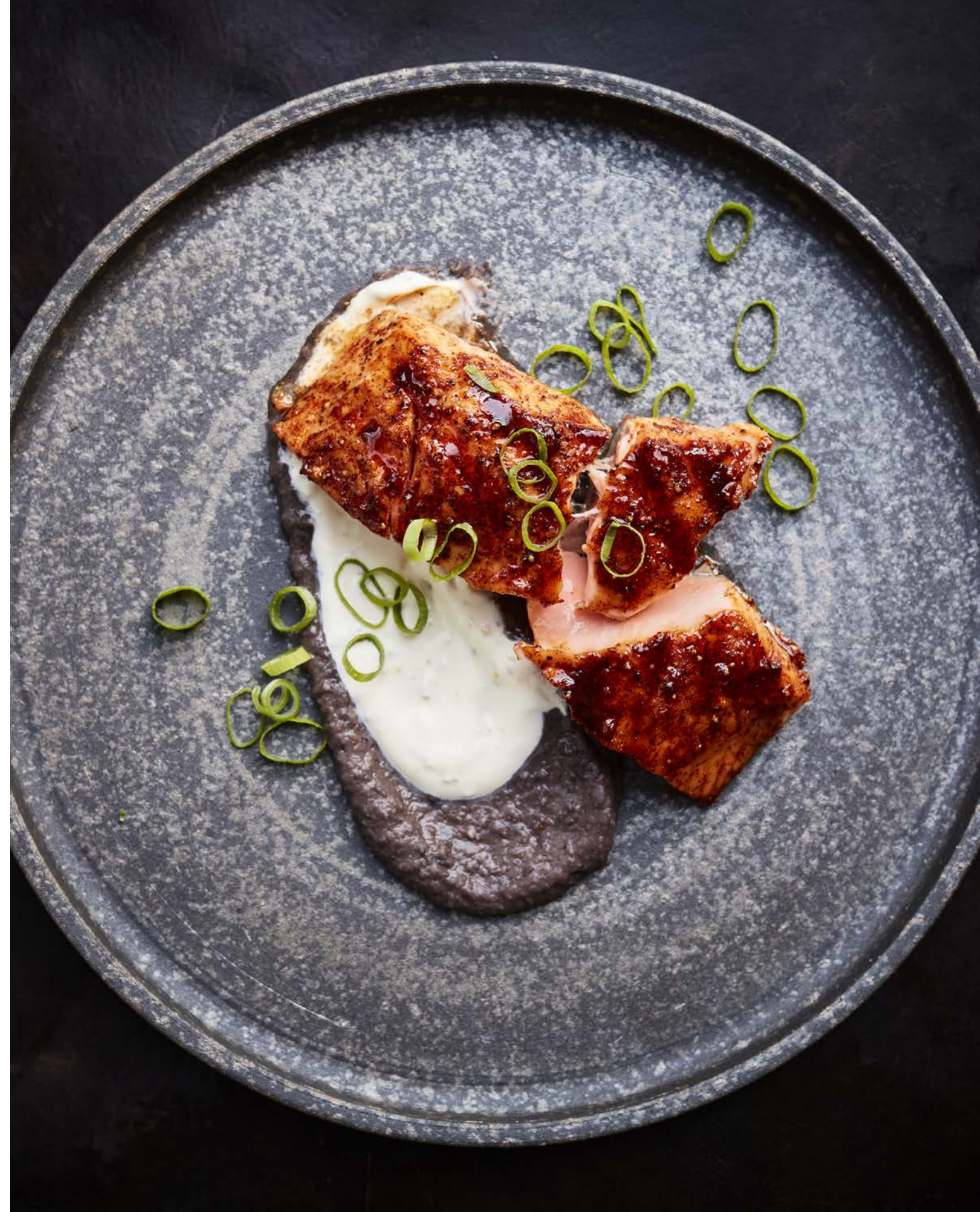
MEAT

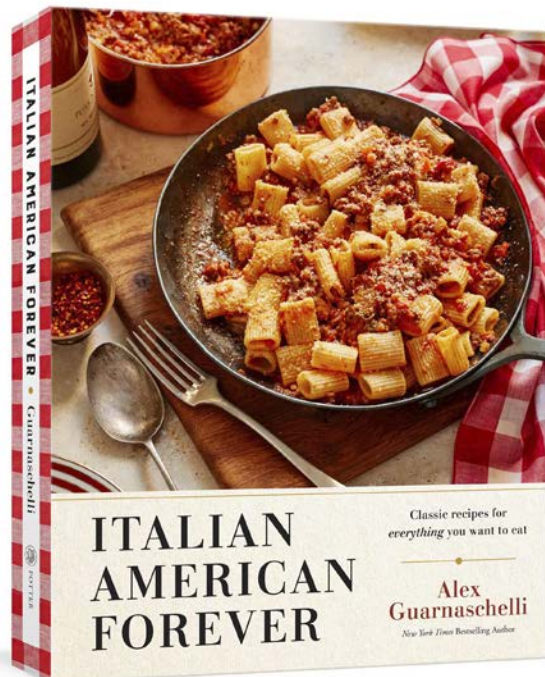
233





“The first chapter of my career has been an exciting and raucous one, and anyone who knows me well understands that I never stop looking for my next round of inspiration at the stove. Enjoy *Chapter One*. I’m just getting started.”





Italian American Forever

Classic Recipes for Everything You Want to Eat

BY ALEX GUARNASCHELLI

120 go-to Italian American favorites for all the red-sauced, pan-fried, crispy-cornered, baked-until-bubbly comforting classics you'll want to eat every night.



Food Network star Alex Guarnaschelli may be a French-trained chef and an Iron Chef, but at her core, she's an Italian American home cook. She pledged allegiance to her father's marinara on weekdays and to her mom's Sicilian version on the weekend and grew up eating at many of the red-checked-tablecloth trattorias throughout New York City.

In her newest cookbook, she showcases recipes that are favorites for so many of us, whether your family is from Italy or not. From Carmela Soprano's Lasagna to Stuffed Artichokes so big that they're a main course unto themselves, these 120 recipes and 115 stunning photos are a celebration of garlic, tomatoes, and all the meatballs in between. There are both simple weeknight suppers and slowly simmered Sunday sauces, and they represent the food we make to celebrate, commiserate, and just to be—it's Italian, it's American, it's all of us.

Alex Guarnaschelli is the *New York Times* bestselling author of *Cook It Up*, *Cook with Me*, *The Home Cook*, and *Old-School Comfort Food*. She is the host of *Ciao House*, *Supermarket Stakeout*, and *Alex vs. America* and is a judge on *Chopped* and *Beat Bobby Flay*, all on Food Network. She has been the executive chef at Butter in New York City since 2003 and lives in the city with her teenage daughter, Ava Clark.

HC ISBN: 9780593578001
115 FULL-COLOR PHOTOGRAPHS
\$35.00 US (\$48.00 CAN)
8 X 10 • 288 PAGES
10/15/2024



ALSO AVAILABLE



COOK IT UP
9780593577981



COOK WITH ME
9780593135082



THE HOME COOK
9780307956583



CLASSIC MAINS

STUFFED ARTICHOKE

SERVES 6

This is the ultimate Italian American vegetarian main dish. There is no question the noble and meaty artichoke, stuffed with fennel, cheese, and parsley, can go toe to toe with any steak or chicken dinner. These can be assembled entirely in advance and just baked off when needed, and they're so impressive. The fontina, a mild Italian cow's milk cheese, is melty and earthy, while pecorino adds salt and fennel and shallots contribute bright, deep secondary flavors. You can also take a shortcut and use (thawed) frozen whole artichokes: Just stuff and bake.

- 6 large artichokes, the very end of the stems trimmed
- 3 large lemons, halved
- 1 cup finely grated Parmesan cheese
- ½ cup extra-virgin olive oil, plus more for drizzling
- ½ cup panko breadcrumbs
- 4 ounces fontina cheese, cubed
- 12 to 14 sprigs fresh curly parsley (stems and all), finely chopped
- 4 large shallots, thinly sliced
- 1 large bulb fennel, tough outer layer removed, quartered and thinly sliced
- Kosher salt
- 2 to 3 tablespoons balsamic vinegar

CLEAN THE ARTICHOKE: Peel off the outer leaves from each artichoke. Prepare a bowl of cold water large enough to hold all the artichoke hearts. Add the juice of 2 lemons and the lemon halves to the water. Use a paring knife to trim the dark green skin from the stem and the base of each artichoke. (Since the stem is edible, why cut it off? Plus, it makes for a more beautiful presentation.) Slice about 2 inches off the top of each artichoke and remove the small (and sharp edged) inner leaves. Use a tablespoon to scoop out the "hay" or "choke" from the center of each. Each one should now look like a flying saucer. Squeeze the remaining lemon juice over the artichoke, rub the lemon directly on them (to prevent discoloring), and submerge them in the lemon water.

MAKE THE STUFFING: In a large bowl, combine the Parmesan, olive oil, breadcrumbs, fontina, parsley, shallots, and fennel. Season with salt to taste.

Preheat the oven to 350°F. Position a rack in the center of the oven.

STUFF THE ARTICHOKE: Remove the artichokes from the water and pat dry with a kitchen towel. Drizzle a little oil on the bottom of a 9 × 13-inch glass baking dish. Season the artichokes with salt, drizzle with olive oil, and pack the center of each with about 2 heaping tablespoons of the stuffing. The amount of stuffing you need will vary depending on the size of each artichoke. Don't be afraid to really pack the stuffing in the natural crevice of the heart. Arrange the artichokes upright and in a single layer in the baking dish, placing them close together so they steam a little and create moisture as they cook. Top with any remaining stuffing.

BAKE THE ARTICHOKE: Add a little water to the bottom of the baking dish. Cover the dish with a tight layer of aluminum foil, seal the edges, and place in the center of the oven. Bake, undisturbed, for 40 minutes.

FINISH: Remove the dish from the oven. Remove the foil carefully (the steam that gets trapped in there as the artichokes cook can be very hot!) and sprinkle with a little more water. Return the dish to the oven and bake, uncovered, until the artichoke hearts (and not just the stuffing) are tender when pierced with the tip of a knife, 15 to 20 additional minutes. Remove the dish from the oven and allow to cool for a few minutes. I like to drizzle with the balsamic vinegar before serving.

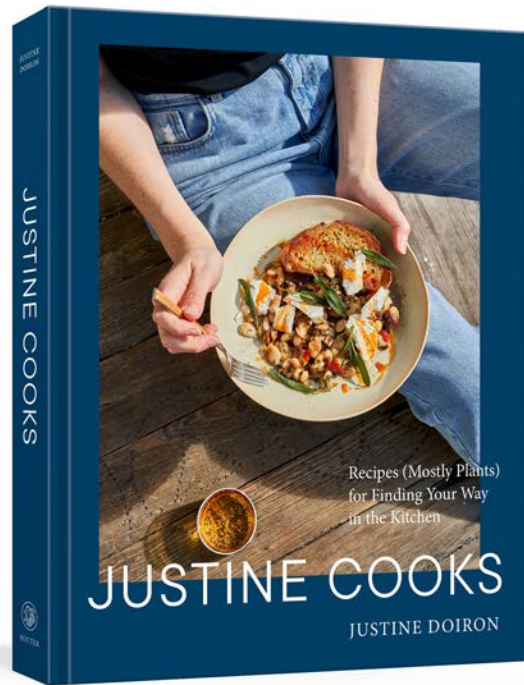
PS: I like to use a tablespoon measure to scoop the silky "hay" out of the artichoke hearts—it scrapes better than a regular spoon.

ITALIAN AMERICAN FOREVER • 197 •



“This book is from my heart, but it’s also likely already in yours. I almost called it *Things People Always Want to Eat*. I’m hoping that you’ll agree when you cook your way through it.”





Justine Cooks

Recipes (Mostly Plants) for Finding Your Way in the Kitchen

BY JUSTINE DOIRON

Find and refine your cooking style through 110 approachable and innovative plant-forward recipes from popular blogger and social media storyteller Justine Doiron.



Justine Doiron is known for approachable, inventive cooking that surprises with its unexpected flavor and ingredient pairings, as well as her love of vegetables, beans, bread, and farmers' markets. She is also known on social media for her funny, inspiring, validating stories about the ways we connect through food. Here she shares 110 plant-forward recipes for salads, snacks, vegetables, seafood, and tofu plus beans, breads (as well as things to eat on or with bread), and dessert.

Recipes include Baked Kale Salad with Chili Quinoa, Breaded Beans with Nutty Skhug, Whitefish Peperonata, and Crispy Rice in Sungold-Miso Broth plus simple breads like Sweet Potato Focaccia and Ripple Bread. The desserts chapter tempts with recipes like Tiny Salted Tiramisu Cookies and Butternut Squash Cake with Cinnamon Whipped Cream. With tips and techniques as well as kitchen wisdom she's picked up on her cooking journey, *Justine Cooks* is a delicious invitation to explore your own cooking style and creativity.



Justine Doiron is a recipe developer and food creator known for her simple, inventive recipes across Instagram, TikTok, and YouTube. She specializes in comfortable, cookable food with a focus on seasonality and approachable ingredients. Her work has been featured in *The New York Times*, *Bon Appétit*, and *The Washington Post*, and on *Good Morning America*, *The Rachael Ray Show*, and more. She lives in Brooklyn, New York.

HC ISBN: 9780593582305
115 FULL-COLOR PHOTOGRAPHS
\$35.00 US (\$48.00 CAN)
8 X 10 • 288 PAGES
10/29/2024



“I wrote these recipes for people who are deeply in love with food, but I also wrote them to satiate readers who, just like I once was, are learning and growing in their kitchen and looking for a way to make cooking feel uniquely theirs.”



SMOKY SCALLOPS OVER CRISPY QUINOA

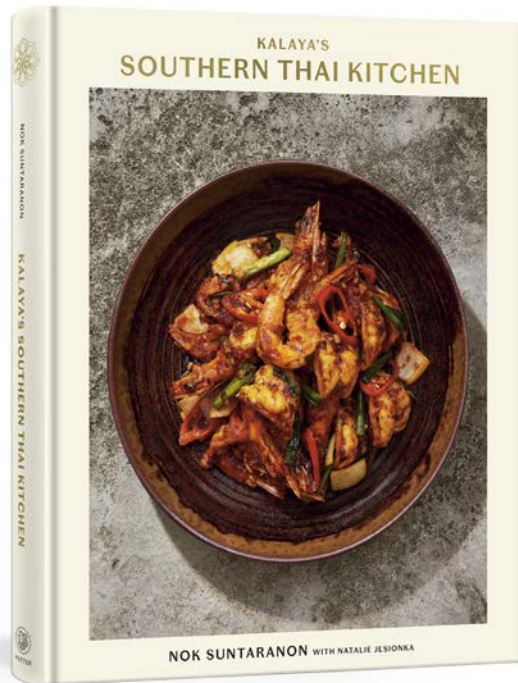
Serves 2 to 4

The secret to good scallops is a hard, fearless sear, which I learned the hard, fearful way. I served my culinary classmates blond, possibly undercooked, scallops, but hey, no one died. (I swear I know what I'm doing now!) If you're a beginner cook, stay with me, because scallops are one of the best starter proteins. Their disk shape browns evenly and is easy to flip with tongs, and they cook so quickly—once your pan is hot enough. We'll make a lemony pan sauce in the scallop juices that creates a flavor that reminds me of summertime crab boils. And the contrast of crispy quinoa with the buttery scallops is Texture 101.

- 1 pound dry-packed scallops
- Diamond Crystal kosher salt
- Freshly ground black pepper
- 2 tablespoons neutral oil, such as grapeseed oil
- 2 garlic cloves, smashed and peeled
- 2 tablespoons salted butter
- ½ small red onion, thinly sliced
- 1 teaspoon smoked paprika
- ½ teaspoon red pepper flakes
- 2 tablespoons fresh lemon juice (about ½ lemon)
- 1 cup tender fresh herbs, such as parsley, mint, dill, chives
- 1 cup Crispy Quinoa (page 000)

1. Pat the scallops dry with a paper towel and pull off any of the crescent-shaped pieces on their sides. (This is the muscle piece that can toughen as it cooks, but it's easy to remove.) Season the scallops with salt and pepper on both sides.
2. Set a large pan over medium heat and add the neutral oil, letting it heat up to where it is a little wispy and smoky. Working in two batches, sear the scallops until dark and golden on both sides, 3 to 4 minutes per side. For each batch, add 1 of the garlic cloves and 1 tablespoon of the butter. When the butter has melted, tilt the pan and baste the scallops for 30 seconds. Transfer to a platter and repeat with the second batch.
3. Scrape away any remaining scallop bits from the pan and remove the garlic cloves but leave any excess butter and oil. Turn the heat to medium-low, add the onion, and cook until softened, 4 to 5 minutes. Season with a pinch of salt and add the paprika, pepper flakes, ¼ cup water, and 1 tablespoon of the lemon juice. Swirl to combine, then bring to a simmer. Let the sauce reduce by half. Set aside.
4. In a small bowl, tear apart the herbs and toss with the remaining 1 tablespoon lemon juice and season with salt.
5. To serve, scatter the quinoa on a serving platter, top with the scallops, spoon on the sauce, and top with the herb salad.





Kalaya's Southern Thai Kitchen

BY NOK SUNTARANON WITH NATALIE JESIONKA

Bring the bold, spicy, beautiful world of Southern Thai cooking to your kitchen through recipes and stories from the James Beard Award-winning chef of Kalaya, in Philadelphia.



CAENG PU southern-style crab curry

SERVES 6 When you feel tired but also crave luxurious food, what should you do? (Haven't we all been there?) Make *gaeng pu!* This curry is easy to make even when you're exhausted. If you have Kalaya curry paste premade and a can of crabmeat, you're ready to make this quick curry, where the curry paste and shrimp paste blend together beautifully with coconut milk, hitting sweet and peppery notes. Healthy and quick; eat it with rice, or it can make simple rice noodles and raw vegetables taste delicious.

At the market in Trang, we have an abundance of freshly caught and affordable seafood and what is available depends on the time of the day. When I was a child, my mom and I would wake up at 4 a.m. and go to the market to buy fresh picked crabmeat before it was sent to the city for export.

If you don't live near the ocean, I understand that access to fresh ingredients can vary depending on where you are located, and using canned lump crab is just as good. And while I believe in treating yourself, of course crab can be expensive. This recipe would also be delicious using chopped raw fish fillets or shrimp. Just cook them a bit longer to make sure the seafood is cooked.

- 5 tablespoons Kalaya House Curry Paste (page 55)
- 3 cups canned coconut milk
- ½ tablespoon shrimp paste
- 1 pound canned crabmeat (jumbo lump if you are feeling luxurious!) or chopped raw fish or shrimp
- 1 tablespoon light brown sugar
- ½ to 1 teaspoon kosher salt
- 2 tablespoons fish sauce
- 1 teaspoon freshly ground black pepper
- 2 red long hot chilies, thinly sliced on the diagonal
- 3 makrut lime leaves, torn
- 1 cup packed fresh basil leaves

1 In a blender or food processor, blend together the curry paste, 1 cup of the coconut milk, the shrimp paste, and ¼ cup of the canned crabmeat until very smooth.

2 In a medium pot or deep skillet, bring the mixture to a boil over high heat. When the liquid comes to a boil, pour in the remaining 2 cups coconut milk and stir until it comes back to a bubble. Stir in the brown sugar, salt, fish sauce, and black pepper and reduce the heat to low. Add the remaining crabmeat, chilies, lime leaves, and basil leaves. Stir until the basil leaves are wilted, then remove the pot from the heat. (If you're using raw fish or shrimp, cook for a minute or two longer to make sure they are cooked through.)

Serve with: Rice noodles or somen noodles, sliced raw cucumber, and raw or stir-fried long beans.

COURTESY

117



Growing up in the tropical region of Southern Thailand, Nok Suntaranon helped her mother pound the fresh curry pastes she would sell at their local market. But decades later, after making a life in the United States, she returned home and saw that the food had become watered-down—sweeter and more geared toward a tourist's palate. Her life mission became clear: to preserve the flavors of Southern Thai food as she remembers them and to show American home cooks how delicious, intricately flavored, and doable Thai cooking is.

This is the cuisine of her homeland, both balanced and fiery, rustic or refined. From peppery fish sauce-garlic Hat Yai fried chicken to an extra-fresh, extra-herbal green curry to a celebratory turmeric sticky rice with savory coconut shrimp topping, this is Thai food as you've probably never seen it.

With easy-to-follow instructions, beginner-friendly tips, suggested recipe pairings, and stunning on-location photography, *Kalaya's Southern Thai Kitchen* allows all cooks to bring a piece of Thailand into their kitchens.

Nok Suntaranon is the chef and owner of Kalaya, a celebrated Thai restaurant in Philadelphia. A former flight attendant, Nok reinvented herself at age 50 to become a James Beard Award-winning chef. Kalaya was named Best New Restaurant by *Esquire* magazine and has topped lists from *The Philadelphia Inquirer* and *Eater Philly*. She has also starred in the Netflix docuseries *Chef's Table*.

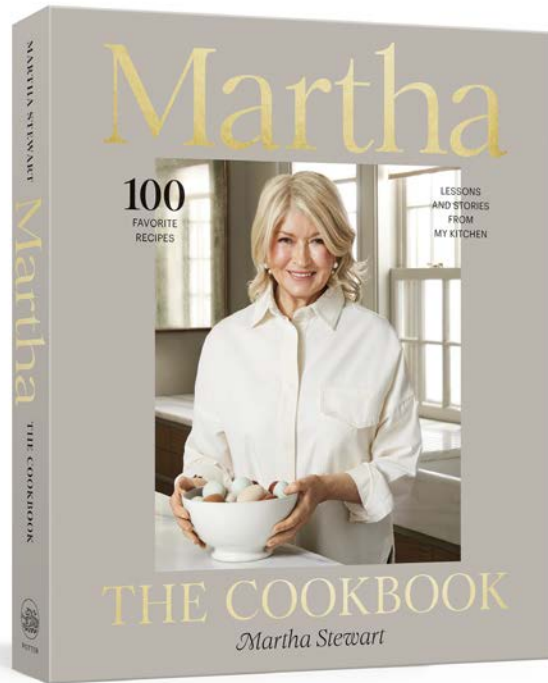
Natalie Jesionka is a journalist who writes about food, community, and social impact. Her work has appeared in *The Washington Post*, *Toronto Star*, *National Post*, *Canadian Press*, and *Forbes*. She served as a Fulbright scholar in Northern Thailand and is a recipient of the Paul and Daisy Soros Fellowship for New Americans.

HC ISBN: 9780593580875
100 FULL-COLOR PHOTOGRAPHS
\$35.00 US (\$48.00 CAN)
8 X 10 • 288 PAGES
11/05/2024





“The food I cook is the food of my childhood and of my memories in Southern Thailand, and it is the product of my experiences.”



Martha: The Cookbook

100 Favorite Recipes, with Lessons and Stories from My Kitchen

BY MARTHA STEWART

Culinary icon Martha Stewart celebrates her 100th book with an intimate collection of 100 favorite recipes and the memories behind them.



Join Martha in the kitchen as she shares favorite recipes and invaluable tips along with charming stories and stunning photos from her private archives. Her most personal book yet, *Martha: The Cookbook* is a must for everyone who has ever been inspired by the legend. Learn how to cook her mother's humble Potato Pierogi, a comforting Apple Brioche Bread Pudding, and the famous Paella she makes for summer guests. You'll find something to satisfy, whether it's a simple meal you make for yourself, a weeknight family dinner, or a special celebration. Recipes range from breakfast and brunch to soups and salads, hors d'oeuvres, cocktails, dinner, and, of course, dessert.

Like a scrapbook of Martha's life in cookbook form, this is the ultimate collection for devotees as well as newer fans who want to become more confident in the kitchen and do what Martha does best: Start with the basics and elevate them. From timeless classics to contemporary delights, these recipes reflect storied moments from her trailblazing career.

Martha Stewart is America's most trusted lifestyle expert and teacher, and the author of 100 books on cooking, entertaining, crafts, homekeeping, gardening, weddings, and decorating.

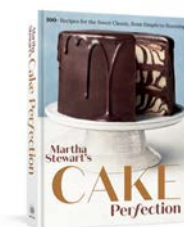
HC ISBN: 9780593139202
 245 FULL-COLOR PHOTOGRAPHS
 \$40.00 US (\$54.00 CAN)
 8½ X 10 • 304 PAGES
 11/05/2024



ALSO AVAILABLE



MARTHA STEWART'S
 FRUIT DESSERTS
 9780593139189



MARTHA STEWART'S
 CAKE PERFECTION
 9780593138656



MARTHA STEWART'S
 COOKIE PERFECTION
 9781524763398

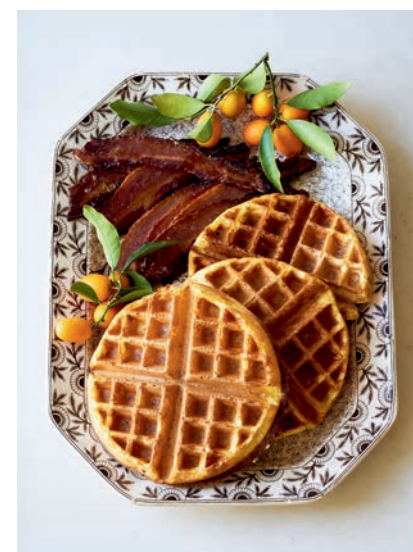


REMEMBERING GROWING GREENS

Among the wonders of my very earliest gardens, plotted carefully to maximize the sunlight and have a pleasingly organized, symmetrical layout, were the rows upon rows of lush, beautiful lettuce. So abundant were the leafy greens—and fast growing—that I quickly had more than enough to keep my family and our friends and neighbors well supplied for salads throughout the spring and summer. I delighted in those greens and still do. Now I keep a good supply of fresh vegetables and salad greens year-round by cultivating them in a greenhouse. I had it constructed several years ago next to the equipment barn on my farm at Bedford; it was inspired by Eliot Coleman, an expert in four-season farming.

I rarely have a dinner that is not accompanied by a salad. There is something so fresh and delicious about a well-dressed mound of garden-fresh lettuces or other greens. The gardens I grow always have various types of greens—mesclun, arugula, butter lettuce, romaine, salad bowl, spinach, and chicories of red, green, white, and pink. All these make wonderful salads for every lunch and dinner. And learning how to make a good dressing is not hard; it is all about the ingredients, which is why I have two shelves of my kitchen pantry filled with the very best oils and vinegars I can find. Wherever I go, I visit shops in search of local olive oil, special vinegar, and delicious salts and peppercorns from all over the world. The proportion of oil to acid is especially important, and I use a ratio of two parts oil to one part acid (primarily vinegar), whisked or shaken with two tablespoons of fresh Dijon mustard. Finely minced shallots add a wonderful taste, as does a squeeze of citrus right before serving.

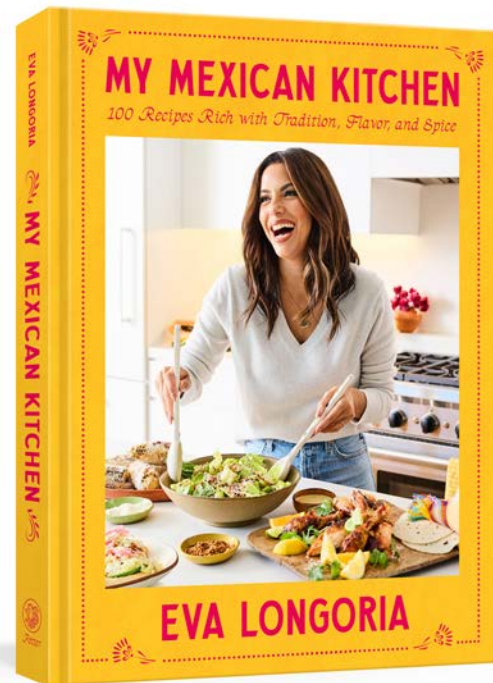
Photo courtesy of author, 1970s





“This is a very exciting moment for me. It’s hard to believe that I have created 100 personal, beautiful, and educational books in the last 42 years since the publication of my first Clarkson Potter book, *Entertaining*.”





My Mexican Kitchen

100 Recipes Rich with Tradition, Flavor, and Spice

BY EVA LONGORIA

A celebration of Mexican ingredients and traditions—plus 100 favorite recipes—from Eva Longoria



While hosting *Eva Longoria: Searching for Mexico* on CNN, Eva Longoria reconnected with her Mexican roots and tasted iconic Mexican dishes like meat-stuffed Chiles en Nogada draped in a creamy walnut sauce and the Yucatán classic Pollo Asado, made with an aromatic garlic-citrus-achiote paste. In *My Mexican Kitchen*, she embraces the techniques and flavors she discovered and brings them home to her Southern California kitchen. From dishes based on long-heeded Aztec traditions like Chicken Enchiladas with Salsa Verde to her Tia Elsa's Pork and Red Chile Tamales and Conchas that remind her of Mexico City, each recipe offers a delicious tribute to Mexican food and flavors.

In addition to recipes for Enfrijoladas, White Pozole, Shrimp Aguachile, Cheesy Tacos de Fideo with Chorizo, and Butternut Squash with Coconut Oil and Cayenne, Eva dives into the backstory of many key Mexican ingredients from vanilla to agave. Alongside recipes that are masa-based like gorditas and sopas, she writes about the history of maiz and masa, nixtamalization, and the commercialization of corn, and she speaks to tequila production and traditions prior to showcasing not one but three recipes for margaritas.

Eva's genuine love for cooking and culinary-related history along with her pride for her heritage shine on every page of this beautiful, meaningful, and delectable cookbook.



Eva Longoria is an award-winning actor, director, producer, and cookbook author. Her first cookbook was *Eva's Kitchen*, and she also has a culinary podcast called *Hungry for History with Eva Longoria and Maite Gomez-Rejón* and cofounded the tequila brand Casa Del Sol. She hosts the CNN show *Eva Longoria: Searching for Mexico* and splits her time between Los Angeles and Mexico City with her husband and their son.

HC ISBN: 9780593796429
 105 FULL-COLOR PHOTOGRAPHS
 \$35.00 US (\$48.00 CAN)
 7 1/2 X 10 • 256 PAGES
 10/29/2024



CARNE ASADA TACOS

with Pico and Guac

Beef is king in Texas, so I grew up eating a lot of carne asada tacos. A classic Tex-Mex preparation usually involves a marinade with spices, garlic, and citrus, but when I traveled to Monterrey, Alejandro Gutiérrez—the founder of the Mexican Society of Grill Masters—showed me that all you need for really good grilled steak is some smoked salt (Alejandro gave me an amazing one, but any grocery-store smoked salt will work!) and a good cut of meat. I use this technique for my tacos made with skirt steak (called *arrechera* in Spanish) and serve them simply with pico de gallo and guacamole, but you could top with whatever fixings you like.

SERVES 4 TO 6

- 1 1/2 pounds skirt steak
- 1 1/2 teaspoons smoked salt
- 12 corn tortillas, homemade (page 247) or store-bought
- Raw Avocado and Tomatillo Salsa (page 235) or Chipotle Salsa (page 230)
- Pickled Red Onions (page 238)
- For topping: crumbled Cotija cheese and chopped fresh cilantro
- Lime wedges, for squeezing

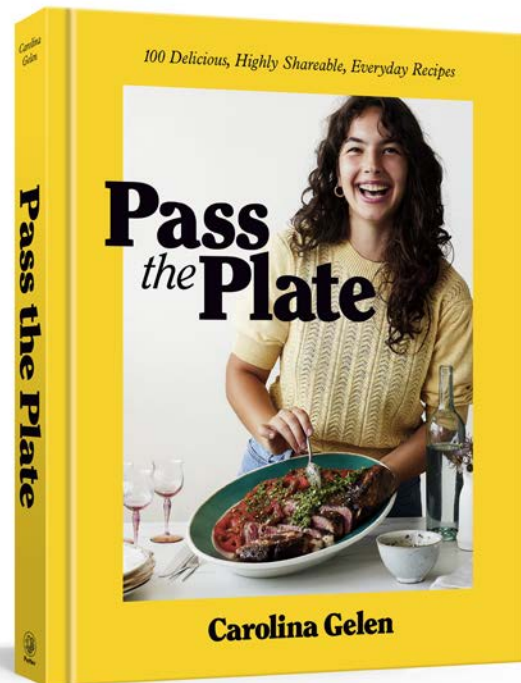
Heat a grill or grill pan over medium-high heat. Season the steak generously with smoked salt and cook, flipping every 2 minutes, until the outside is charred and the inside is medium-rare, about 10 minutes. Transfer the meat to a cutting board and let rest for 5 minutes before thinly slicing against the grain.

Quickly grill the corn tortillas on both sides to warm them up. Divide the steak among the tortillas, top with the salsa of your choice, pickled onions, Cotija, and cilantro. Serve with lime wedges on the side.





“Standing at the port of Veracruz where my family, along with so many others, first entered the country unlocked something in me. It opened my eyes and showed me how vast, beautiful, and ever-changing Mexican cuisine really is: based on essential ingredients, shared traditions, and exciting new influences.”

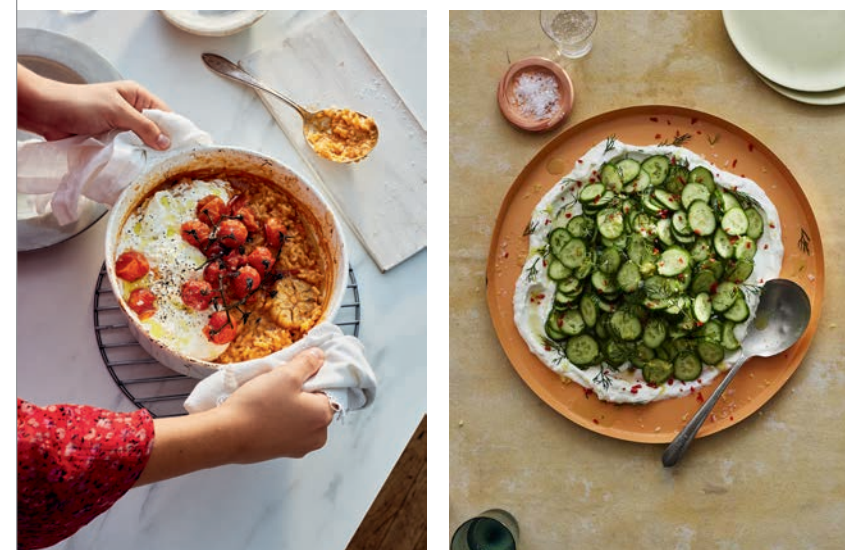


Pass the Plate

100 Delicious, Highly Shareable, Everyday Recipes

BY CAROLINA GELEN

Popular recipe creator Carolina Gelen presents effortlessly delicious recipes that achieve great flavor and satisfaction with approachable, pantry-friendly ingredients.



Far from a fussy chef or unrealistic food influencer, Carolina learned to cook at home with a family who loved food but could rarely afford to eat out. Taking her passion to the next level, she worked in restaurants and translated her skills into a successful full-time recipe developer who cultivated an online community of millions who love her recipes.

Her debut cookbook, *Pass the Plate*, features 100 recipes for creative but familiar takes on flavorful, crowd-pleasing foods—mostly brand-new, plus a few beloved fan favorites. Dishes such as Chicken Schnitzel with Caramelized Lemon Gremolata and Many Mushrooms Lasagna to Broccoli Cheddar Beans with Crispy Cheddar Panko and Upside-Down Pineapple Coconut Cake will satisfy cravings and inspire confidence in the kitchen, regardless of your skill level. With personality-packed chapters such as Egg-Stravaganza, Nosh & Nibble, Salad Days, and Veg Out, everyone will find something to enjoy.

Full of gorgeous photography and heartwarming stories about Carolina's Romanian family, *Pass the Plate* will bring comfort to your kitchen and have friends and family asking for seconds.

Carolina Gelen is on a mission to share her love of food with you. Her journey began in Transylvania, Romania, where she was born and raised. In 2021, she immigrated to the United States to pursue her passion for food full-time. She is a recipe developer and food content creator who cultivated an online community of millions. While most people know her for her popular food blog and social media channels, her work can also be found in *The New York Times* and on Food Network and *Food52*. She loves nature and fell in love with the mountains of Utah, where she currently resides.

HC ISBN: 9780593581872
 125 FULL-COLOR PHOTOGRAPHS
 \$35.00 US (\$48.00 CAN)
 8 X 10 • 272 PAGES
 09/24/2024



Caramelized Lemon Pesto Pasta

Serves 4 to 6 | Prep Time: 25 minutes | Cook Time: 25 minutes | Total Time: 50 minutes

Another page, another caramelized lemon recipe! This isn't the first time you're seeing this ingredient in the book. I like it so much I made it my mission to demonstrate its versatility, whether I'm showcasing it in a sauce, over fried chicken (see Chicken Schnitzel, page 81), or in a salad dressing (see Crisp Green Salad with Caramelized Citrus Dressing, page 205). This lemon pesto started as a completely different recipe that ended up not working out. I decided to blend the forever-present caramelized lemons from my fridge into a pesto-like mixture. While this "pesto" might be missing the basil, you certainly won't miss out on any flavor. The lemon paste emulsifies with the starchy pasta water into a decadent sauce, ready to coat your favorite pasta shape. It's unique, yet familiar at the same time—my favorite combination.

- 1½ cups chopped walnuts
- ¼ cup extra-virgin olive oil, plus more for cooking the lemons
- 3 medium Meyer or regular lemons (see page 21), very thinly sliced (⅛ to ¼ inch), seeded, ends reserved
- 1½ cups (about 4½ ounces) finely grated Parmesan cheese, plus more for serving
- 3 garlic cloves
- Kosher salt
- 1 pound pasta, any shape

In a large skillet, toast the walnuts over medium heat, shaking the pan occasionally, until fragrant and toasty, 3 to 4 minutes. Remove the pan from the heat. Transfer the walnuts to a food processor. Carefully wipe the pan clean.

Return the pan to medium heat and add about 2 tablespoons of the olive oil. Working in batches, arrange the lemon slices in an even layer in the pan. Cook the lemon slices, undisturbed, until they begin to caramelize and take on a darker color around the pith and peel, 2 to 3 minutes. Flip the slices and cook until most of the center flesh has cooked away and the lemons are caramelized, 2 to 3 minutes. Set aside a few fried lemon slices for serving and transfer the remaining slices and any residual oil to the food processor. Use the reserved lemon ends to clean the pan between batches, and scrape off any solids into the food processor, then discard the ends. This will ensure there are no lemon bits in the pan that will burn as you cook an additional batch of lemons. Repeat with any remaining lemon slices, adding 2 tablespoons of oil to the pan.

To the food processor, add the Parmesan, garlic, ½ cup olive oil, and a hefty pinch of salt. Pulse until just combined, aiming for a coarse paste. Taste and add more salt or olive oil as needed.

Meanwhile, bring a large pot of well-salted water to a boil over medium-high heat. Add the pasta and cook for a minute less than what the package directions call for. Reserving 2 cups of the pasta water, drain the pasta and return it to the pot.

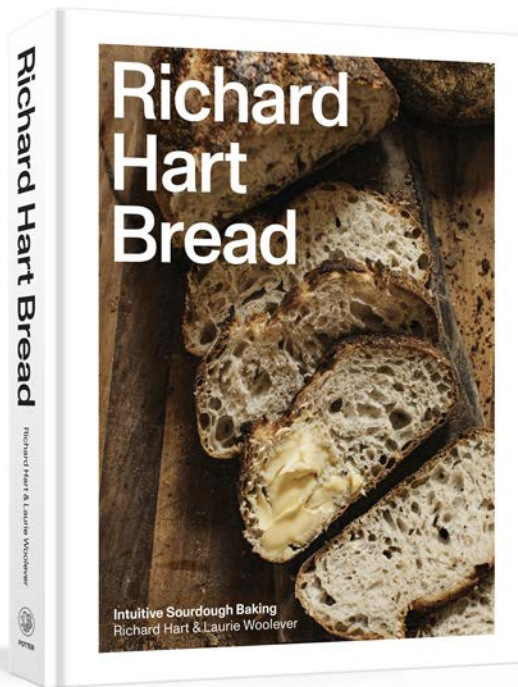
Set the pot of pasta over low heat and add the pesto and about 1 cup of the pasta water. Mix to coat the pasta in the pesto, adding more pasta water a splash at a time to bring it to a saucy, glossy consistency.

Divide the pasta among bowls, top with the reserved lemon slices and a shower of Parmesan, and serve immediately.



“If this cookbook keeps you inspired, satisfied, and brings you closer to your community, I have fulfilled my biggest goal. I hope you will love the food so much that you can’t help but ask for seconds and pass the plate to the person next to you.”





Richard Hart Bread

Intuitive Sourdough Baking

BY RICHARD HART AND LAURIE WOOLEVER
WITH HENRIETTA LOVELL

A comprehensive guide to the craft of baking bread, featuring more than 60 recipes filled with all the expertise and experience of the former head baker of San Francisco's Tartine and the founder of Copenhagen's Hart Bageri and Mexico City's Green Rhino



Richard Hart Bread is the guide to the intuitive art of baking bread. By learning how to see, taste, touch, and adapt, readers can find their own way to making truly wonderful bread—from blistering sourdoughs to rich rye pan loaves and more. Rather than focusing obsessively on precise formulas, Richard teaches both aspiring and seasoned bakers all his key techniques without holding anything back.

Through gorgeous photography, descriptions of methods, and explanatory videos accessed through QR codes, you'll have all the tools you need to make great breads. Rich in stories and Richard's boundless enthusiasm, this book will make you fall ever deeper in love with bread.

Richard Hart is the founder of Hart Bageri, with multiple locations in Copenhagen, partnered with René Redzepi of Noma. Previously, he was the head baker at the legendary Tartine in San Francisco. Originally from London, England, he currently lives in Mexico City, where he is opening his newest project, Green Rhino.

HC ISBN: 9780593234297
150 FULL-COLOR PHOTOGRAPHS
\$35.00 US (\$48.00 CAN)
8 X 10 • 304 PAGES
11/05/2024



CITY LOAF MASTER RECIPE

MAKES TWO 950-GRAM LOAVES

My sourdough City Loaf is the full expression of everything I've learned in all my time as a baker.

For years, I'd been making a bread called Country Loaf, which is a fairly common name for a slightly wheasty sourdough bread. I started calling my bread City Loaf when I moved to Copenhagen, seeing as I was in a city. You can call your bread anything you like. It's as simple as that. When you make something that's popular, whatever you call it sticks.

Start off with all your equipment at hand, and keep a bowl of warm water nearby to easily rinse off your hands and dough scraper.

STARTER

BAKER'S %	WEIGHT	INGREDIENT
100%	104g	Hot water (104°F / 40°C)*
100%	104g	Whole wheat flour
40%	42g	12-hour wheat or rye starter (your choice; see pages 000 and 000)

DOUGH

BAKER'S %	WEIGHT	INGREDIENT
50%	500g	Bread flour
50%	500g	All-purpose flour
75%	750g	Hot water (104°F / 40°C)*
20%	200g	Freshly fed starter (above)
2.5%	25g	Salt

ADDITIONAL INGREDIENTS

A handful each of all-purpose and rice flour (for coating baskets and tops of loaves)

*As of this writing, I am baking in Copenhagen, and the specifics of this recipe reflect those climatic conditions. The temperatures listed here are for bakers working in temperate climates. If you're in a very hot place, the water should be cooler (86°F / 30°C), to avoid speeding up fermentation too much. Otherwise the temperature of the hot water (104°F / 40°C) is perfect because once you've added all your other ingredients, the temperature of the dough will be around where you want it, 86°F / 30°C.

TIMING

Day 1 (morning): Feed starter, autolyse and mix dough, ferment, preshape, and final shape a total of 8 hours (most of which is allowing the dough to bulk ferment and proof), plus an overnight cold retard of up to 12 hours

Day 2 (morning): Preheat oven, transfer dough to Dutch oven, score, and bake: a total of 2½ to 3 hours

EQUIPMENT

Medium and large mixing bowls, flexible plastic dough scraper, bowl or pitcher of warm water (for rinsing), two tea towels, bench scraper, two bannetons (proofing baskets), cast-iron or enameled Dutch oven (with a flat, handleless lid), lame or scissors, cooling rack

DAY 1

Feed the starter: In a medium bowl, use your hands to mix the water, flour, and 12-hour starter for a minute or so. You'll notice that you're making 250g freshly fed starter, but the dough calls for only 200g. The extra 50g are held back as starter for tomorrow's bread.

Take the starter's temperature. At this point, it should be about 96°–95°F / 30°–35°C. Don't worry if it isn't in this range; simply place the bowl into a larger bowl of warm or cold water, if necessary, depending on which direction you need it to go. (See Controlling Temperature, page 000.)

Make sure your dough scraper and a bowl of warm water are close at hand.

Scrape the excess mixture off your fingers and back into the bowl, then rinse them in the bowl of warm water. Now, use your plastic scraper to push the starter mix together, getting everything off the insides of the bowl and into one cohesive body. Cover the bowl with a tea towel and leave the freshly fed starter in a warm, draft-free place.

Set a timer for 45 minutes.

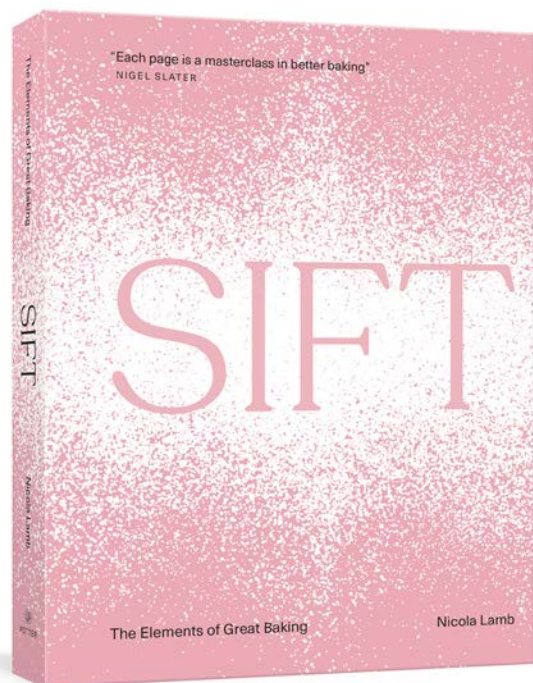
Recipe continues

CITY LOAF & VARIATIONS



“I want to help you develop your intuition and become a baker of great bread that has amazing flavor and texture. It will look beautiful, too. I want us all to make good bread—and this book is about how to do that.”





Sift

The Elements of Great Baking

BY NICOLA LAMB

An essential guide to baking that combines easy-to-follow, science-based advice with 100 reliable and delicious recipes for both novices and more experienced bakers, from the renowned pastry chef behind the *Kitchen Projects* newsletter



Sift begins with the foundational ingredients that underpin great bakes—flour, sugar, eggs, fat—before delving into the techniques that bring recipes to life: texture, color, how things rise, and a technical overview. One hundred tested, tried, and true recipes follow and are organized by difficulty and time commitment, ranging from easy 30-minute cakes to spectacular showstoppers you can devote a weekend to, including:

- **Bake in an afternoon:** Marble Cake with Chocolate Frosting, Lemon Curd Meringue Tarts with Blackberries, and Miso Walnut Double-Thick Chocolate Chip Cookies
- **Bake in a day:** Mango Shortcake with Candied Lime, Fancy Rhubarb Tart with Pistachio Custard, and Olive Oil Brie-oché with Roasted Grapes, Honey, and Thyme
- **Bake over a weekend:** 3-Day Focaccia, Pain au Chocolat, and Classic Fruit Custard Danish

Gorgeous photos accompany every recipe, and the infographic-style illustrations help home bakers easily grasp the hows and whys of baking so they can tackle any project with confidence.

Nicola Lamb is a pastry chef who trained in top New York and London bakeries, including Dominique Ansel, Ottolenghi, and Little Bread Pedlar. She is also a food writer and recipe developer whose work has been featured in *The Guardian*, *Vogue*, the *Evening Standard*, and *Olive* magazine. She lives in London.

HC ISBN: 9780593797129
 100 FULL-COLOR PHOTOGRAPHS
 \$36.99 US (\$49.99 CAN)
 7 1/2 X 9 5/8 • 352 PAGES
 11/12/2024



48 ALL ABOUT EGGS

TYPES OF EGG FOAMS

Name	Type of egg	Type of sugar	Key temps	Action	Examples	Stability
RIBBON-STAGE	Whole egg	Granulated	n/a	Whisk whole eggs with sugar until fully volumized, decreasing speed from fast to slow. Fold in flour and the butter	• Genoise sponge • Baked chocolate tart	Least stable
FRENCH	Egg whites	Granulated	Room temperature	Add sugar slowly to egg whites	• Baked meringue nests • Pavlova • Roulade • Folded into mousses	
SABAYON	Egg yolks	Granulated	158°F	Whisk egg yolks with sugar over a bain-marie until 158°F and very thick	• Tiramisu • Decoration for desserts	
SWISS-FRENCH	Egg whites	Granulated	Heat sugar in oven until 212°F	Whisk egg whites until foamy like a cappuccino, then add hot sugar all at once, then whip	• Baked meringue nests • Pavlova • Roulade • Meringue-pie topping	
SWISS	Egg whites	Granulated	Heat sugar and eggs until 158°F	Whisk sugar and eggs together, heat over a bain-marie until 158°F, then whip	• Buttercream • Base of crème chiboust • Meringue-pie topping	
PÂTÉ À BOMBE	Egg yolks	Syrup	Take sugar syrup to 244°F	Whisk egg yolks until fully volumized, then slowly pour in 244°F sugar syrup, then whip	• French buttercream • Mousse • Parfait	
ITALIAN	Egg whites	Syrup	Take sugar syrup to 244°F	Whisk the egg whites until foamy like a cappuccino, then slowly pour in 244°F sugar syrup, then whip	• Buttercream • Base of crème chiboust • Meringue-pie topping	Most stable

49 ALL ABOUT EGGS

COOKED EGG FOAMS

Italian meringue and *pâté à bombe* are examples of cooked egg foams. Using a hot syrup (between 244–250°F) rather than cold granulated sugar to create a foam has a few benefits. Firstly, you're pasteurizing/cooking your eggs.

Pouring in the syrup raises the temperature above a safe-to-eat temperature, rapidly denaturing those egg proteins and coagulating the mixture. This means the mixture can hold its structure for longer since it is fixed in place.

As well as this, sugar syrup absorbs extremely quickly and well into the mix, so you don't have any issues with graininess later on. As the mixture is cooked, it is the most stable, but it is also the most dense and will have the least volume. Swiss meringue, which is heated to a much lower temperature, benefits from the stability (but to a lesser extent) and retains more volume.

ONE LAST CRACK

Eggs provide us with the widest range of alchemy in the kitchen. The white and yolk's ability to work together and in direct opposition (think of the meringue failing if the yolk is involved!), make these an extraordinary duo.

Understanding these properties and unique transformative powers—from the lauded ribbon stage to smooth custards to stiff meringues—when you approach a recipe will give you an advantage. Whether it's extra flavor or lift you're looking for, tweaking the eggs—or the way you treat the eggs—will make a big difference.



“When you learn to bake, it sometimes feels like you’re becoming a magician. And although it IS magical, it isn’t magic. And I want to tell you why.”





Sweet Tooth

100 Desserts to Save Room For

BY SARAH FENNEL, CREATOR OF BROMA BAKERY

100 stunning, delicious, must-bake recipes for everyone who saves room for dessert, from the wildly popular baker and social media star behind Broma Bakery



Sarah Fennel began her website, Broma Bakery, as a hobby that combined her love of baked goods with her passion for photography. Soon, millions of readers fell in love with her reliable recipes for nostalgic desserts with a modern twist like Strawberry Shortcake Cake, Oatmeal Cream Cookies, and White Chocolate Brownies.

In *Sweet Tooth*, Sarah introduces brand-new recipes—like Espresso Martini Cake and Vanilla Bean-Blackberry Scones—and shares a few classic fan favorites, too, including her Best Chocolate Chip Cookies in the World, shared, liked, and commented on by millions of fans. Whether you're a new or experienced baker, the tips and insights throughout the book will make your cakes fluffier and crusts flakier while building your confidence along the way. With an essential baker's pantry and a guide to never overbaking again, Sarah sets you up for success with each recipe, from Small Batch Blueberry Muffins and a make-ahead Tiramisu Icebox Cake to an impressive Apple Rose Tart for a crowd.

Irresistible, entertaining, and with "I can't believe it was so simple!" instructions, *Sweet Tooth* is for bakers of all levels. The only requirement? A deep, unwavering love for dessert.

Sarah Fennel is a self-taught baker and photographer. Her website, Broma Bakery, and her social platforms attract millions of fans monthly. She lives in New York City with her husband, Alex, and their dog, Tilly.

HC ISBN: 9780593581995
 100 FULL-COLOR PHOTOGRAPHS
 \$35.00 US (\$48.00 CAN)
 8 X 10 • 288 PAGES
 10/08/2024



S'mores Tart

MAKES ONE 9-INCH TART

PREP TIME 45 MINUTES (PLUS 2 HOURS CHILL TIME)
 COOK TIME 25 MINUTES
 TOTAL TIME 3 HOURS 10 MINUTES

FOR THE GRAHAM CRACKER CRUST
 1 1/4 cups graham cracker crumbs (about 14 sheets, crumbled)
 1/2 cup (1 stick) unsalted butter, melted
 1/2 cup granulated sugar
 1/2 teaspoon salt

FOR THE CHOCOLATE FILLING
 6 ounces semisweet or bittersweet chocolate, coarsely chopped (or 1 cup semisweet or bittersweet chocolate chips)
 1/2 cup (1 stick) unsalted butter
 3 large eggs, at room temperature
 1/2 cup granulated sugar
 1/2 teaspoon salt

FOR THE MERINGUE TOPPING
 4 large egg whites, at room temperature
 1 cup granulated sugar



PRO TIP You can bake the crust and filling up to 2 days in advance. Just cover the cooled tart with plastic wrap and keep it in the fridge. Right before serving, make and top with the meringue.

No one asked for my feedback on s'mores, but here it is: the chocolate's too hard, the graham crackers are too breakable, and the hands... so sticky. This S'mores Tart is my revision. The crunchy graham cracker crust stays sturdy, thanks to our good friend butter; the fudgy chocolate filling has a hint of bitterness to balance the sweet; and the simple meringue is like a giant marshmallow cloud. To prevent you're at a bonfire, use a kitchen torch to char the meringue before serving.

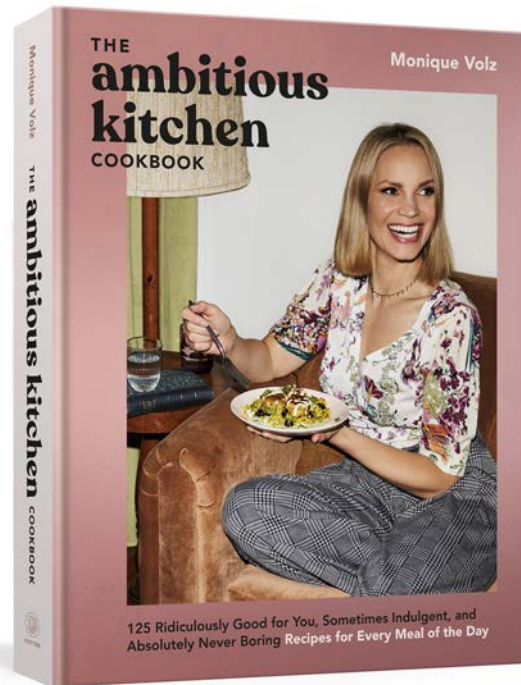
- 1 First, make the graham cracker crust. Preheat the oven to 325°F. Line the bottom of a 9-inch round tart pan with parchment paper (see page 25) and grease the sides with nonstick cooking spray.
- 2 In a medium bowl, add the graham cracker crumbs, melted butter, granulated sugar, and salt, and use a silicone spatula to mix until the mixture resembles wet sand.
- 3 Transfer the mixture to the prepared pan and use your fingers to press the crust into an even layer along the bottom and sides of the pan. Then use a measuring cup (or something else with a flat bottom) to really pack the crust in.
- 4 Next, make the filling. In a small saucepan over low heat, combine the chocolate and butter and cook, stirring occasionally, until it melts completely. Remove from the heat and allow to cool slightly while you make the rest of the filling.
- 5 In a stand mixer fitted with the whisk attachment, combine the eggs, granulated sugar, and salt and beat on medium-high speed until light and fluffy, about 3 minutes.
- 6 Remove the bowl from the stand mixer and use the silicone spatula to fold one-third of the chocolate mixture (it's okay that it's still hot!) into the egg mixture until combined. Gently fold in the remaining two-thirds of the chocolate mixture.
- 7 Pour the chocolate filling into the prepared crust and use the silicone spatula to spread it into an even layer. Place the tart pan on a large sheet pan (this will ensure that you don't accidentally push the bottom of the tart pan up while handling it). Bake until the filling has puffed up slightly and is just beginning to crack around the edges, about 25 minutes. Place the tart on a cooling rack and allow it to cool to room temperature before transferring it to the fridge to cool completely, about 2 hours.
- 8 When you're ready to serve, make the meringue topping. In a stand mixer fitted with the whisk attachment, add the egg whites and beat on high speed until frothy. Continue beating while slowly streaming in the granulated sugar. Beat until the meringue is no longer gritty and holds stiff peaks when you lift up the whisk, 3 to 5 minutes.
- 9 Remove the tart from the tart pan and place it on a serving dish. Spread the meringue over the top of the tart, using a spoon to create big swirls and peaks. Use a kitchen torch to toast the exterior of the meringue. Enjoy!

ALMOST TOO PRETTY TO EAT

181



“There is no greater bribe than a homemade cherry pie.”



The Ambitious Kitchen Cookbook

125 Ridiculously Good for You, Sometimes Indulgent, and Absolutely Never Boring Recipes for Every Meal of the Day

BY MONIQUE VOLZ

Recipe queen, social media star, and the beloved blogger behind the popular recipe website Ambitious Kitchen presents more than 125 nutrient-dense, flavor-packed recipes for every meal of the day.



Millions of readers know Monique Volz's website, Ambitious Kitchen, as a go-to resource for inventive, flavorful recipes that are full of nutrition, comfort, and personality. Now in her debut cookbook, Monique wants others to find their own Ambitious Kitchen and discover their own version of health, bold flavors, and above all, the unique happiness that food can bring to your life. Whether you're looking for a showstopping dish to bring to a gathering, a new home-cooked tradition, or a nourishing meal everyone will love, *The Ambitious Kitchen Cookbook* has the answers.

Monique joyfully showcases a balanced approach to health, with comforting, vibrant dishes that are amped up with extra vegetables, protein, and fiber.

Most recipes include "Make It Your Way" and "Make It Nutrient Dense" tips to customize food to your tastes. And as an added bonus, most can be made gluten-free or dairy-free, allowing readers to tailor recipes to their own version of health.

As you turn the pages, you'll find yourself a guest at Monique's table, enjoying playful, comforting recipes that will impress everyone (including yourself!).

Monique Volz founded her food and wellness website, Ambitious Kitchen, with the hopes of sharing her healthy comfort foods with the world while processing the unexpected passing of her father. Monique immediately connected with readers looking for a dose of inspiration, storytelling, and comfort through food. Now you'll not only find a website with hundreds of unique nourishing recipes but also a dedicated, ambitious community that craves Monique's inspiration. Monique currently lives in Chicago with her husband and three little boys.

HC ISBN: 9780593581650
130 FULL-COLOR PHOTOGRAPHS
\$35.00 US (\$48.00 CAN)
8 X 10 • 288 PAGES
09/17/2024



DAIRY-FREE (IF MODIFIED), GLUTEN-FREE (IF MODIFIED), VEGAN (IF MODIFIED), VEGETARIAN (IF MODIFIED)
diy sweet & salty protein bars
MAKES 8 TO 10 ■ PREP TIME: 15 MINUTES, PLUS 2 HOURS CHILLING TIME ■
COOK TIME: NO COOKING REQUIRED!

Years ago, when I was learning how to refuel my body, I would grab whatever store-bought protein bar was available for a quick snack. I remember gobbling down bars with fake fiber and ingredients I couldn't even pronounce. Once I realized that I could make a satisfying, DIY, nutrient-dense protein bar at home full of superfoods and real ingredients, I never went back. These sweet-salty nutrient-powerhouse bars promise to keep you both satisfied and nourished and my kids delightfully think they taste like candy bars.

1. Line an 8 x 4-inch loaf pan with parchment paper.
2. **Mix the bar ingredients:** In a medium bowl, mix together the nut butter, honey, vanilla, cinnamon, and salt until smooth. Stir in the protein powder, flaxseed meal, oats, coconut, chia, and hemp hearts (if using) until well combined. You may need to use your hands to help the mixture come together. Fold in the dried cherries (if using).
3. Transfer the mixture to the prepared pan and spread out evenly. Use the bottom of a measuring cup to press the mixture down firmly.
4. **Make the topping:** Place the chocolate chips and coconut oil in a small microwave-safe bowl. Microwave in 30-second intervals, stirring in between, until melted. Drizzle the melted chocolate back and forth over the bars.
5. **Chill:** Refrigerate until completely hardened, about 2 hours. Sprinkle with sea salt; lift it out of the pan, transfer to a cutting board, and cut into 8 to 10 squares or bars.
6. **To store:** Cover the bars and store in the fridge for up to 1 week, or individually wrap them in plastic wrap, then place in an airtight container or reusable silicone bag and freeze for up to 3 months. Thaw individual bars in the fridge or at room temperature before enjoying.

make it your way
TO MAKE DAIRY-FREE: Use dairy-free chocolate chips and dairy-free protein powder.

TO MAKE VEGAN: Use pure maple syrup or date syrup, dairy-free chocolate chips, and plant-based protein powder.

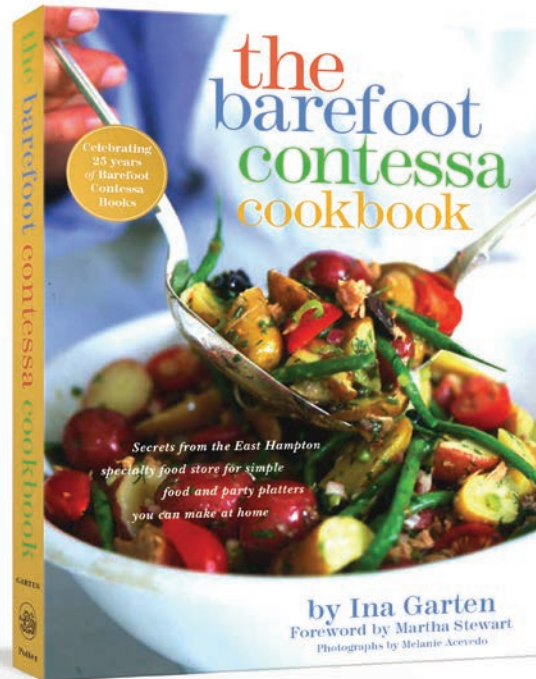
TO MAKE VEGETARIAN: Use a plant-based protein powder.

BARs
¾ cup (192 grams) natural creamy peanut butter, almond butter, or cashew butter
½ cup (112 grams) honey (or sub pure maple syrup or date syrup)
1 teaspoon vanilla extract
½ teaspoon ground cinnamon
¼ teaspoon kosher salt
½ cup (40 grams) unflavored or vanilla protein powder of choice (I like collagen peptides)
¼ cup (40 grams) flaxseed meal
¼ cup (24 grams) rolled oats (gluten-free if desired)
¼ cup (21 grams) unsweetened shredded coconut
1 teaspoon chia seeds
2 tablespoons hemp hearts (optional)
¼ cup (30 grams) dried cherries (optional)

TOPPING
2 tablespoons dark or semisweet chocolate chips
½ teaspoon virgin coconut oil
Flaky sea salt (I like Maldon)



“My years of rediscovering food as a source of joy will help you become your healthiest, most satisfied, most authentic self—no matter where you are in your journey to discover your own Ambitious Kitchen.”



The Barefoot Contessa Cookbook

Secrets from the East Hampton Specialty Food Store for Simple Food and Party Platters You Can Make at Home

BY INA GARTEN

The 25th anniversary edition of Ina's first cookbook, with a new letter from Ina



Twenty-five years ago, *The Barefoot Contessa Cookbook* launched Ina Garten's now-legendary publishing career, heralding a new era for home cooks with food that was both comforting and delicious, beautiful but unfussy. Originally published in 1999, Ina shared the most popular recipes from her specialty food store in the Hamptons, along with more than 160 breathtaking photographs that brought readers into her kitchen for the first time.

What made—and still makes—*The Barefoot Contessa Cookbook* special is Ina's signature straightforward style. The recipes rely on familiar ingredients and taste even better than you'd expect. Her Pan-Fried Onion Dip is the real thing, made with slowly caramelized onions; tomato soup is created from oven-roasted tomatoes and fresh basil; and meat loaf is as good as your grandmother's, but healthier because it's made with ground turkey and fresh herbs.

In addition to recipes that have become favorites made by generations of fans, like Perfect Roast Chicken and Raspberry Corn Muffins, Ina shares tips that take the stress out of cooking. She teaches us how to entertain with simplicity, style, and a relaxed sense of fun.

Featuring a ribbon marker, a new letter from Ina, and updates to recipes and resources, this 25th anniversary edition is a gift to all home cooks, whether they've been fans since the beginning, or have just discovered the Barefoot Contessa.

In 1978, **Ina Garten** left her job as a budget analyst in the White House to pursue her dream: operating a specialty food store in the Hamptons. Twenty years later, Barefoot Contessa is celebrated for its stylish charm as well as its delicious food. Ina lives in East Hampton, New York, and Southport, Connecticut, with her husband, Jeffrey.

HC ISBN: 9780609602195
150 FULL-COLOR PHOTOGRAPHS
\$35.00 US (\$48.00 CAN)
7 1/4 X 10 • 256 PAGES
10/01/2024
25TH ANNIVERSARY REISSUE



perfect roast chicken

SERVES 3 OR 4

This is my husband's favorite Friday night dinner. It's a tradition with us. He has to drive 3½ hours to get home every weekend, and there's nothing like the smell of a fresh roast chicken to make him feel that the trip was worth it. Of course, I would never tell him that it is also the world's easiest dinner. I love to get the chickens at the Iacono's farm in East Hampton.

- 1 5- TO 6-POUND *roasting chicken*
- Kosher salt*
- Freshly ground black pepper*
- 1 LARGE BUNCH *fresh thyme*
- 1 *lemon, halved*
- 1 HEAD *garlic, cut in half crosswise*
- 2 TABLESPOONS *butter, melted*
- 1 *Spanish onion, thickly sliced*
- 1 CUP *chicken stock*
- 2 TABLESPOONS *all-purpose flour*

Preheat the oven to 425 degrees.

Remove the chicken giblets. Rinse the chicken inside and out. Remove any excess fat and leftover pinfeathers and pat the outside dry. Place the chicken in a roasting pan just large enough to hold the chicken. Liberally salt and pepper the inside of the chicken. Stuff the cavity with the bunch of thyme, both halves of the lemon, and all the garlic. Brush the outside of the chicken with the butter and sprinkle again with salt and pepper. Tie the legs together with kitchen string and tuck the wing tips

under the body of the chicken. Scatter the onion slices around the chicken.

Roast the chicken for 1½ hours, or until the juices run clear when you cut between a leg and thigh. Remove to a platter and cover with aluminum foil while you prepare the gravy.

Remove all the fat from the bottom of the pan, reserving 2 tablespoons in a small cup. Add the chicken stock to the pan and cook on high heat for about 5 minutes, until reduced, scraping the bottom of the pan. Combine the 2 tablespoons of chicken fat with the flour and add to the pan. Boil for a few minutes to cook the flour. Strain the gravy into a small saucepan and season it to taste. Keep it warm over a very low flame while you carve the chicken.

Slice the chicken onto a platter and serve immediately with the warm gravy.

If you want to roast vegetables with the chicken, place 8 whole new red potatoes, 4 carrots, cut diagonally into quarters, and add them with the onions. Place the chicken on top of the vegetables for roasting.





“I hope that *The Barefoot Contessa Cookbook* stands the test of time for you as it has for me. These are classic recipes that I make all the time.”



The Mediterranean Dish: Simply Dinner

125 Easy Mediterranean Diet-Inspired Recipes to Eat Well and Live Joyfully

BY SUZY KARADSHEH

Keep the love, ditch the labor, with more than 125 fresh, hearty, Mediterranean diet-friendly sheet pan, one-pot, and mix-and-match meals from the *New York Times* bestselling author of *The Mediterranean Dish*.



In *The Mediterranean Dish: Simply Dinner*, beloved blogger and bestselling author Suzy Karadsheh offers more than 125 recipes for incredibly delicious, nutritious Mediterranean diet-inspired meals that are so easy to get on the table.

Each chapter hones in on a different save-the-day technique, like the magic of one-pan cooking, efficient and cozy one-pot suppers, and fast and lean grilling. Skillet meals, supper salads, and mix-and-match mezze abound, along with a section devoted to protein add-ons in case you just want to add a boost to Blistered Green Beans with Hazelnuts and call it a day.

Along with meal planning, storage tips, and no-fuss shortcuts, Suzy shows cooks how to build flavor the Mediterranean way. Both new fans and devoted ones will love Suzy's joyful, relaxed approach to accessible and bold-flavored cooking.

Suzy Karadsheh is the founder of The Mediterranean Dish, the leading site for modern Mediterranean cooking and lifestyle, and the bestselling author of *The Mediterranean Dish*. She has been featured on *Good Morning America* and CNN, as well as in *USA Today*, *Good Housekeeping*, and more. She was born and raised in Port Said, Egypt, and now lives in Atlanta, Georgia, with her husband and their two daughters and two dogs, Max and Minnie.

HC ISBN: 9780593582121
120 FULL-COLOR PHOTOGRAPHS
\$35.00 US (\$48.00 CAN)
8 X 10 • 288 PAGES
09/24/2024



ALSO AVAILABLE



THE MEDITERRANEAN DISH
9780593234273



sheet-pan chicken meatballs and veggies

This recipe involves good news and more good news. First, it's a nutritious one-pan family dinner with protein and veggies snuggled together in one pan, and it's an easy dish to make any night of the week! You might be used to meatballs with sauce, but think outside the box here and you'll be pleasantly surprised. I coat the meatballs with bread crumbs, which gives them a little texture, even though they are baked instead of fried. With a little bit of prep (either the night before or in the morning while you wait for your coffee to brew), you'll be able to walk in the door on a random weeknight and put this pan of meatball and veggies goodness in the oven while you get your comfy sweatpants on (at least, that's what I like to do).

SERVES 4

vegetables

Extra-virgin olive oil

1 large red onion, halved and sliced into 1/4-inch-thick half-moons

1 large zucchini, halved lengthwise and sliced 1/4 inch thick

2 vine-ripened medium tomatoes, cut into wedges

8 ounces fresh white button mushrooms, stems removed

2 large garlic cloves, minced

1 tablespoon dried Italian seasoning, homemade (see page 257) or store-bought

1 teaspoon sweet paprika

Kosher salt and ground black pepper

chicken meatballs

1 pound ground chicken

3/4 cup dried bread crumbs

1/2 cup finely chopped fresh flat-leaf parsley

1/2 cup grated Parmesan cheese

1 large egg

1 tablespoon dried Italian seasoning, homemade (see page 257) or store-bought

2 garlic cloves, minced

Kosher salt and ground black pepper

Extra-virgin olive oil

Make-Ahead Tip

Slice the veggies and prepare the meatballs the day before. Arrange everything in the sheet pan, cover tightly, and refrigerate for up to one night.

recipe continues

THROW IT TOGETHER

77





“My mission has always been to help you eat well and live joyfully. One way to get there is to keep the love and ditch the labor—and that’s what I’m emphasizing in this book of simple, efficient, Mediterranean—delicious dinners (with desserts, too, of course).”



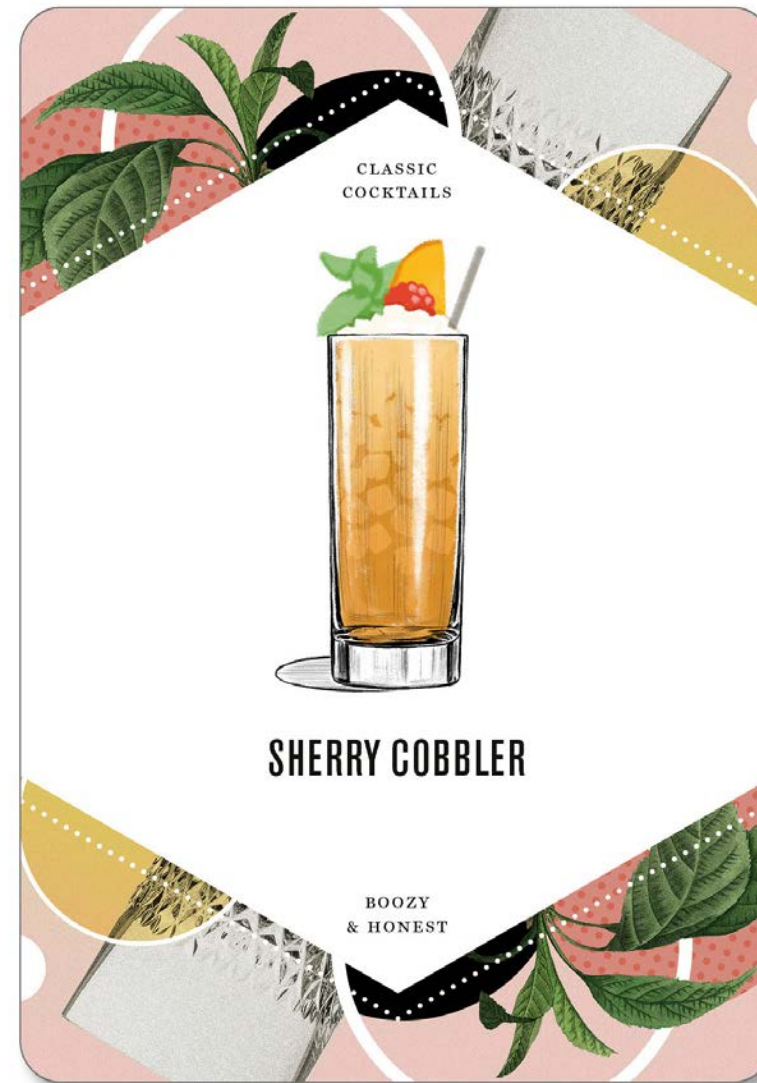


Death & Co Bartender's Choice

Cards for Discovering Classic Cocktails
and Inspiring New Drinks

BY ALEX DAY, NICK FAUCHALD, AND
DAVID KAPLAN

From America's most influential cocktail bar comes two cocktail decks in one for the home mixologist: a deck of 52 classic cocktail recipes and another deck of 52 cards to help you come up with brand-new concoctions.



This double deck is a comprehensive primer on the art of handcrafted drinks. The first set of cards, the Classics Deck, features Death & Co's take on 52 classic and modern classic recipes, each labeled with categories that reflects its cocktail personality ("Fresh & Lively," "Elegant & Timeless," "Rich & Comforting").

The other deck, called the Roots Deck, is a choose-your-own-cocktail-adventure based on Death & Co's fan favorite book *Cocktail Codex*. You pull a root cocktail card—Martini, Old Fashioned, Daiquiri, Sidecar, Highball, or Flip—which will prompt you to pull additional cards to continue the assembly of components (specific spirits, citrus, sweeteners, and more) of your drink, leading you to the creation of a brand-new cocktail for your repertoire. The decks can also be used in unison; start with a recipe from the Classics Deck and use the ingredients from the Roots Deck to help you swap ingredients and make new discoveries.

With a booklet that includes instructions for using the decks together or separately and information on the most basic kit for the home bar, *Death & Co Bartender's Choice* is an essential tool for drink makers.

Alex Day and **David Kaplan** are co-owners of Gin & Luck, the hospitality company behind the world-renowned cocktail bar Death & Co (with locations in New York, Los Angeles, and Denver), and the global hospitality consulting and management company Proprietors LLC.

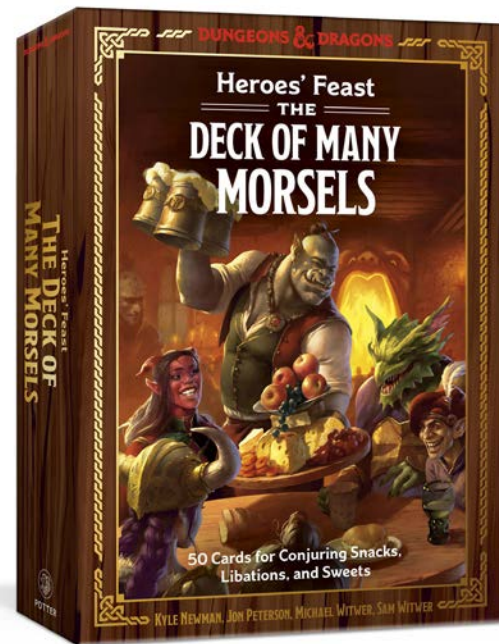
Nick Fauchald is an author, editor, and publisher. He is the coauthor, with Alex Day and David Kaplan, of *Death & Co, Cocktail Codex*, and *Death & Co Welcome Home*.

HC ISBN: 9780593581988
\$26.00 US (\$36.00 CAN)
7 1/2 X 5 3/8 • 104 PAGES
11/05/2024





“We designed this pair of decks to help you answer that persistent question: What should we drink tonight?”



Heroes' Feast: The Deck of Many Morsels

50 Cards for Conjuring Snacks, Libations, and Sweets

BY KYLE NEWMAN, JON PETERSON, MICHAEL WITWER, SAM WITWER, AND OFFICIAL DUNGEONS & DRAGONS LICENSED

Sip and snack your way through the realms of Dungeons & Dragons with these 50 recipe cards from the *New York Times* bestselling authors of the Heroes' Feast cookbooks.

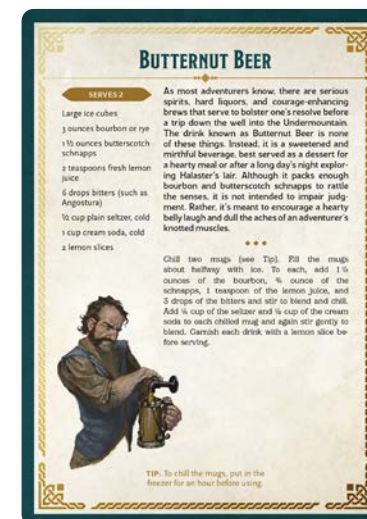


This oversize deck of 50 cards with photographs brings to life festive foods and drinks that span the vast multiverse of Dungeons & Dragons—culled from the menus of taverns and markets to the recipe books of halflings and night hags. Just pick a card, use it as a shopping list at the store, and then reference the photograph on the front while you follow the heroically simple steps on the back.

You'll find 10 new recipes and 25 photographs exclusive to this deck and a mix of noshes, cocktails, and desserts sure to satisfy the most mystical of cravings, including Underdark Forage Board, Halfling Tea Sandwiches, Exploding Cheese Puffs, Butternut Beer, and Figs Cakes. With coated cards to protect against spills, *The Deck of Many Morsels* will help you with hosting your next campaign session, bringing goodies to game night, or trying new foods at home.

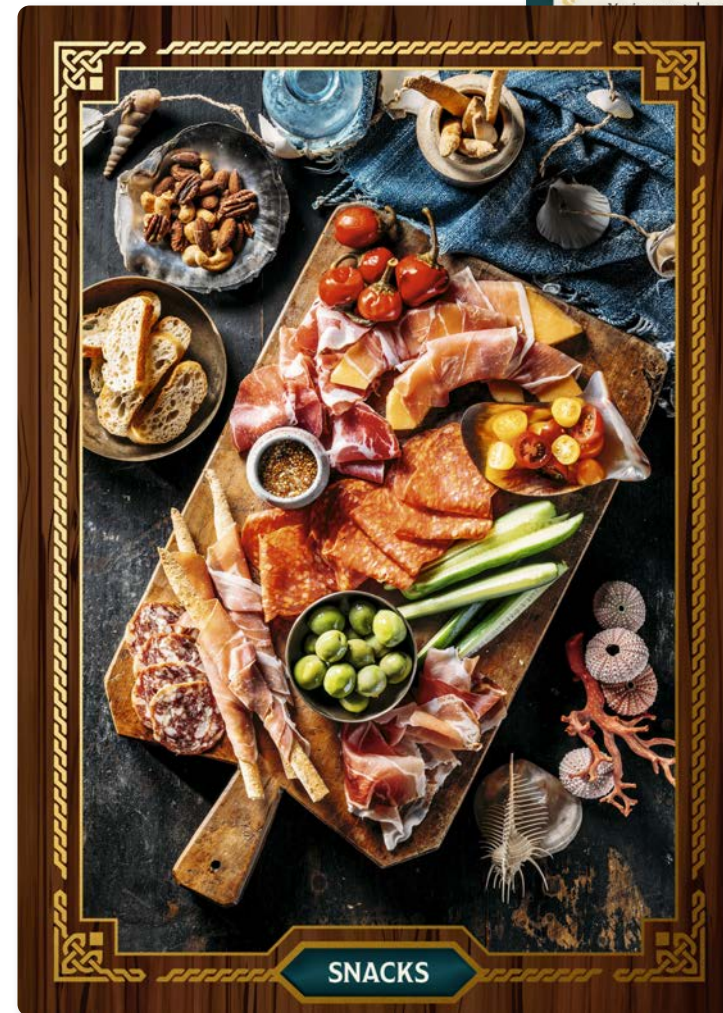
Dungeons & Dragons launched the great tradition of role-playing games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences and influencing numerous writers, directors, and game designers by tapping into an innate human need to gather with friends and tell an exciting story together.

HC ISBN: 9780593580738
\$25.99 US (\$34.99 CAN)
5 1/2 X 7 1/2 • 52 PAGES
10/01/2024





SWEETS



SNACKS

WATERDEEP CHARCUTERIE

SERVES 4 TO 6

About 4 ounces grissini (breadsticks)

In the city of Waterdeep, the Yawning Portal tavern garners all the fanfare, but when it comes to charcuterie, nothing can match the delectable spread on offer at the Gentle Mermaid tavern of the North Ward. A variety of premium salted meats sourced from nearby Oglyntyr Farm in Amphail are complemented by the freshest breads from Goldenfields granary. Spicy Delzoun mustard from Gauntlgrym and Shaarite green olives add a briny zip to the mix, while hothouse cherry tomatoes, cucumbers, and Peppadew peppers picked fresh from Snobeddle's Orchard and Meadery—a halfling-run marketplace situated in the Undercliff district—abound to cleanse your palate between every delicious bite.

Wrap a few breadsticks and cantaloupe slices with pieces of prosciutto, if desired. Place the wrapped and unwrapped grissini in a glass so they stand up. Roll or fold the remaining pieces of prosciutto attractively.

Place the olives, Peppadews, tomatoes, nuts, and mustard in separate small bowls and add the bowls and breadsticks to a large platter or board with some space among them. Arrange the folded meats (keeping the types separate), prosciutto-wrapped melon slices (if using), cucumber spears, remaining melon, and baguette slices attractively around them, and serve.

Check out your supermarket olive bar for good olives, as for any extra goodies, like cheese-stuffed Peppadews that might catch your fancy.

“These snack and drink recipes offer a unique opportunity to enhance the social experience that is D&D, whether it happens to be a game night, or you just wish it were.”

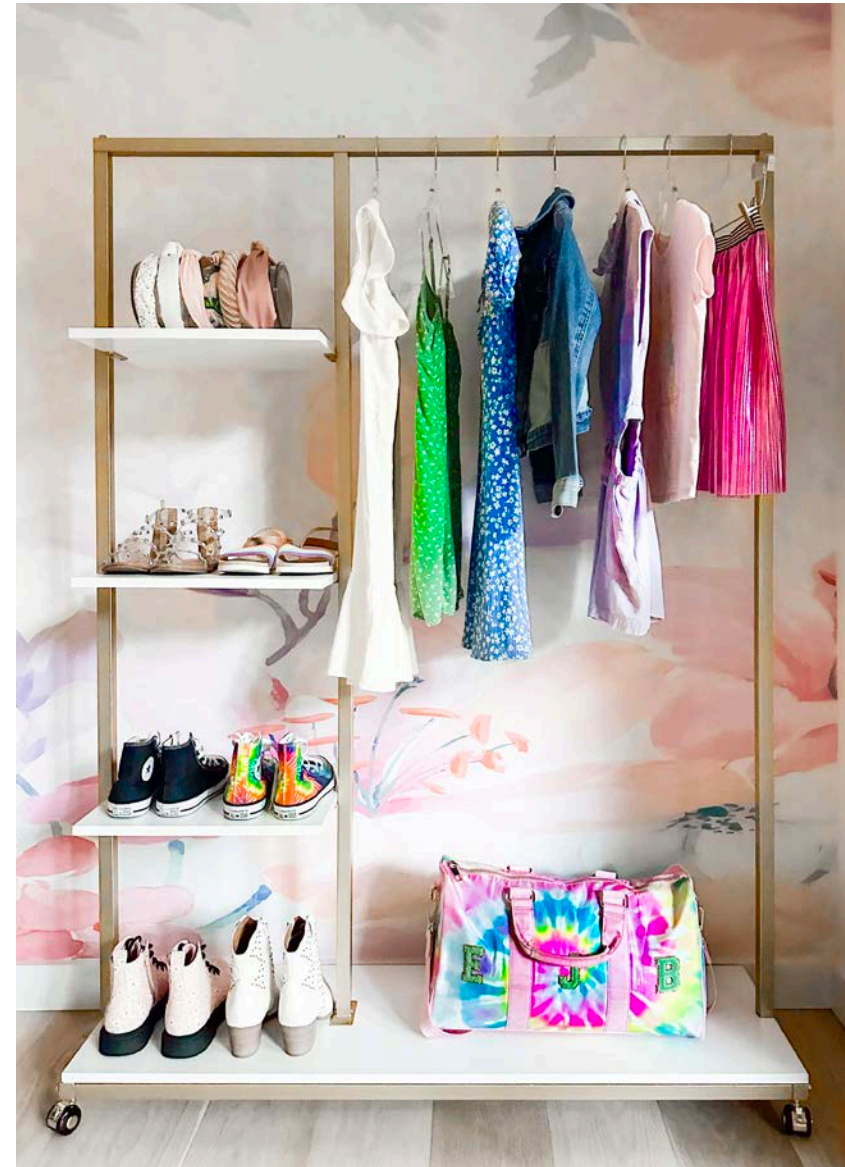


The Home Edit for Teens

How to Edit Your Space, Express Your Style, and Get Things Done!

BY CLEA SHEARER AND JOANNA TEPLIN

The ultimate guide for getting it together, from lockers and backpacks to bedrooms, closets, and vanities—by the *New York Times* bestselling authors of *The Home Edit*



The Home Edit for Teens is a playbook for owning your style, your confidence, your life. Being organized means you'll never scramble to find your favorite sweatshirt again and forgetting assignments will be a thing of the past. But the best part of Clea and Joanna's signature approach to organizing is that it makes space for you to have fun and enjoy the process.

Full of captivating photography and tips and tricks for every space, *The Home Edit for Teens* is your guide to finding a system that works for your needs and things, including hauls of makeup, hair accessories, or a room full of crafts and books. The best part: you'll feel calmer, more confident, and in control of your life.

Clea Shearer and **Joanna Teplin** founded The Home Edit with the goal of merging conventional organization and interior design. With clients all over the country, they offer both full and virtual services through their website. They have also been featured in *People*, *House Beautiful*, and *Architectural Digest* and on Goop, among other places. They are the authors of *The New York Times* bestseller *The Home Edit*, *The Home Edit Life*, and *The Home Edit: Stay Organized*. Clea and Joanna live with their families in Nashville, Tennessee.

HC ISBN: 9780593712221
150-175 FULL-COLOR PHOTOGRAPHS
\$19.99 US (\$26.99 CAN)
6 X 8½ • 176 PAGES
09/03/2024



Make a Plan

Nothing feels better on Sunday evening than having a solid game plan for the week. (No unexpected tests or forgotten cleats!) You can write one out in your journal or on a whiteboard. Here's an example:

SCHOOL WEEK AT A GLANCE	TESTS	TASK	ACTIVITIES
MONDAY		BRING BOOK FAIR MONEY	
TUESDAY			SOCCER PRACTICE @4:30
WEDNESDAY	MATH TEST		
THURSDAY		FIELD TRIP FORM DUE	
FRIDAY			SPIRIT DAY!
WEEKEND READY!			
SATURDAY			SLEEPOVER AT ADDISON'S
SUNDAY			LUNCH AT GRANDMA'S

WHAT I'M LOOKING FORWARD TO THIS WEEK

- BOOK FAIR
- PEP RALLY ON FRIDAY!
-
-

SHOPPING LIST

- GREEN TOP FOR SPIRIT DAY
- MORE BLUE PENS
-
-

GOLD STAR OF THE WEEK

- I ORGANIZED MY BATHROOM DRAWER!
-
-



ALSO AVAILABLE



THE HOME EDIT
9780525572640



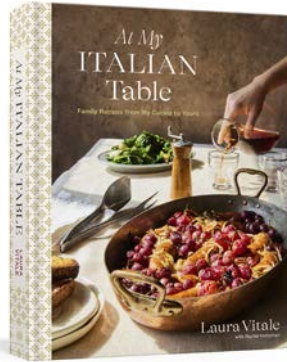
THE HOME EDIT LIFE
9780593138304



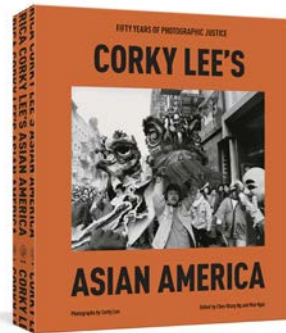
“Let your self-expression—not piles of clothes—take center stage in your sanctuary with some super-simple systems that keep you organized while spotlighting your style.”



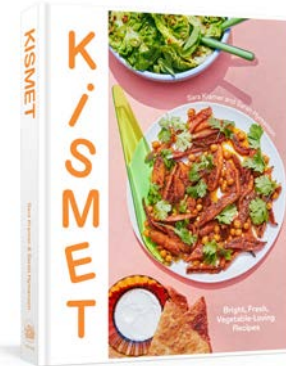
Recently Published



AT MY ITALIAN TABLE
9780593579862



CORKY LEE'S ASIAN AMERICA
9780593580127



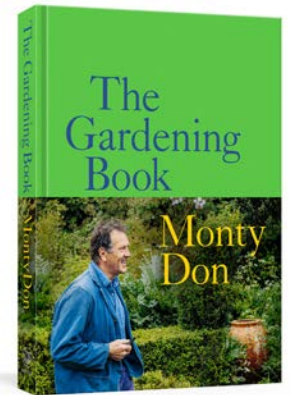
KISMET
9780593139240



PATTERNS OF PORTUGAL
9780593578193



THE FURNITURE HANDBOOK
9780593796153



THE GARDENING BOOK
9780593797792



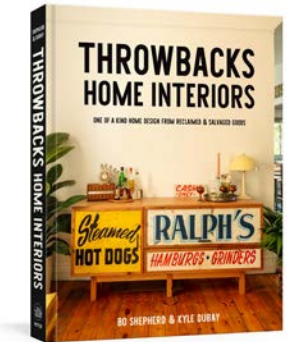
KOREAWORLD
9780593235942



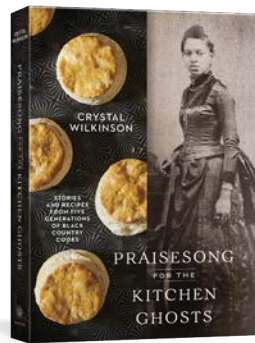
NOURISH
9780593580486



PIZZA NIGHT
9780593579947



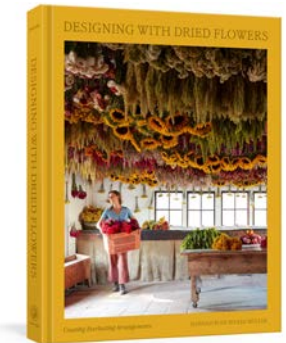
THROWBACKS HOME INTERIORS
9780593580509



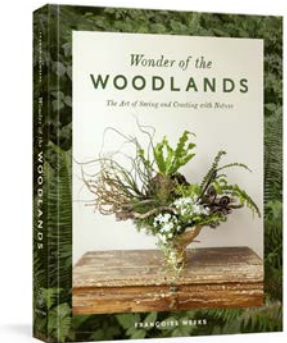
PRAISESONG FOR THE KITCHEN GHOSTS
9780593236512



ROOTED KITCHEN
9780593579329



DESIGNING WITH DRIED FLOWERS
9780593580981



WONDER OF THE WOODLANDS
9780593578384

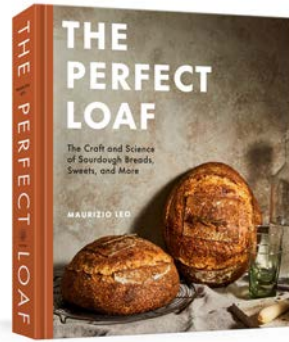


FROM MY MEXICAN KITCHEN
(P. 22)

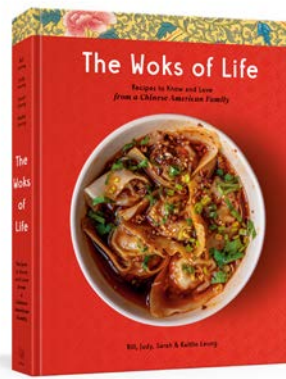
Recent Bestsellers



WHAT'S FOR DESSERT
9781984826985



THE PERFECT LOAF
9780593138410



THE WOKS OF LIFE
9780593233894



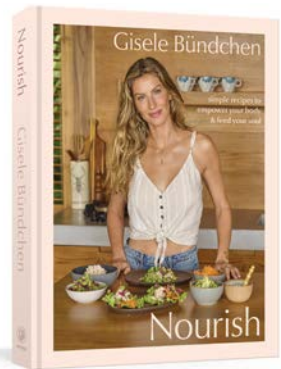
SINGLE AF COCKTAILS
9780593796870



**DOWNSHIFTOLOGY
HEALTHY MEAL PREP**
9780593235577



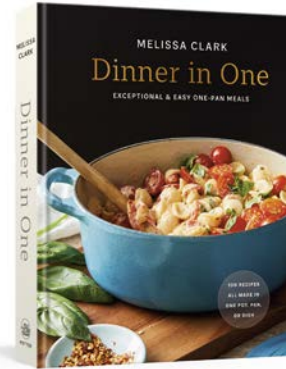
**THE WINE AND CHEESE BOARD
DECK**
9780593581049



NOURISH
9780593580486



GO-TO DINNERS
9781984822789



DINNER IN ONE
9780593233252



**OTTOLENGHI TEST KITCHEN:
SHELF LOVE**
9780593234365



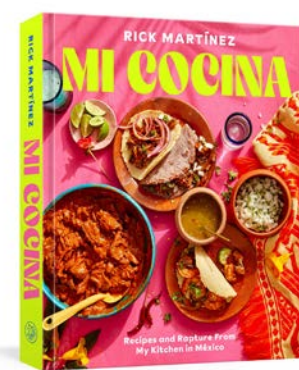
**I DREAM OF DINNER
(SO YOU DON'T HAVE TO)**
9780593232514



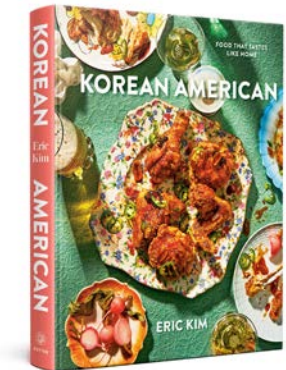
PIZZA NIGHT
9780593579947



THE MEDITERRANEAN DISH
9780593234273



MI COCINA
9780593138700



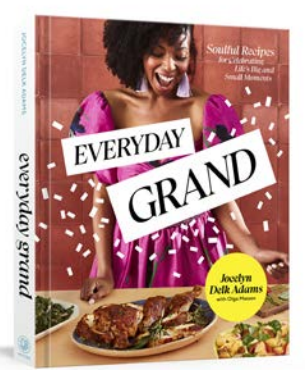
KOREAN AMERICAN
9780593233498



SKINNYTASTE SIMPLE
9780593235614



SWEET ENOUGH
9781984826398



EVERYDAY GRAND
9780593236215



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

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

TRADE RETAILERS

Send orders to:

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

Established accounts order department:

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

For accounts wishing to be serviced by a field rep, call our Field Sales Department:

Phone: 800-729-2960
Fax: 800-292-9071

For foreign territories, please contact:

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

For Canadian orders and inquiries:

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

SPECIAL MARKETS FIELD REPRESENTATIVES

Anne McGilvray & Company

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

Darrah & Company

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

Fieldstone Marketing

207-284-2000
NY (Metro and Westchester)

Fine Lines

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

Harper Group

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

Karen Sobolesky & Co.

907-929-3161
AK

Main Street Reps

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

Stephen Young & Associates

213-748-8814
AZ, CA, CO, HI, NM, NV, UT, WY

Styles That Work

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

PUBLICITY AND MEDIA QUESTIONS

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

SPECIAL MARKETS ORDERING INFORMATION

New accounts, sales representatives, and general information:

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



Front cover photograph from
PASS THE PLATE
(p. 26)



FROM *JUSTINE COOKS*
(P. 10)