

TEN SPEED PRESS 

**FOOD & DRINK  
HOME & GARDEN**

FALL 2024



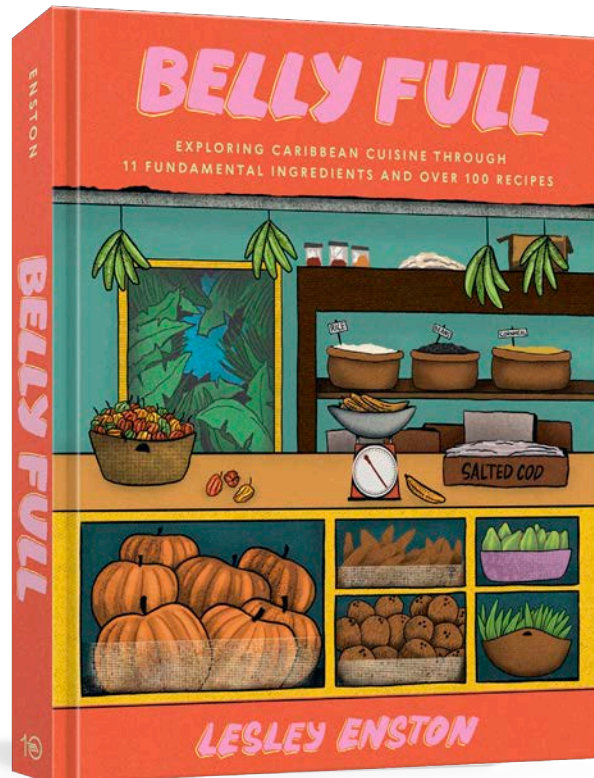
FOOD & DRINK





# Belly Full

Exploring Caribbean Cuisine through 11 Fundamental Ingredients and over 100 Recipes



For **LESLEY ENSTON**, cooking has always been a way to connect to her Caribbean roots. After growing up in Toronto, moving to Brooklyn, and spending a few years in London, she ultimately settled in Bedford-Stuyvesant, Brooklyn. Along the way she's consistently found herself over a stove top, preparing the dishes her Trini mother first introduced her to, along with all her favorite foods from around the islands—and putting Scotch bonnet in just about everything. Lesley is a seasoned home cook and takes great pleasure in spreading the joy (and heat) of these flavors to her friends and loved ones by way of her famed backyard dinner parties. You can find Lesley's recipes in *Bon Appétit*, *Food52*, and the *New York Times*.

A delectable exploration of Caribbean cuisine through 105 recipes based on eleven staple ingredients, featuring powerful insights into the shared history of the diaspora and gorgeous photography.

Across the English-speaking Caribbean, "me belly full" can mean more than just a satisfied stomach but a heart and soul that's full too. In *Belly Full*, food writer of Trinidadian food writer Lesley Enston brings us into the overlapping histories of the Caribbean islands through their rich cultures and cuisines. Eleven staple ingredients—beans, calabaza, cassava, chayote, coconut, cornmeal, okra, plantains, rice, salted cod, and scotch bonnet peppers—hold echoes of familiarity from one island to the next, and their widespread use comes in part from the harrowing impact of the Atlantic Slave Trade and colonialism. As Lesley delves into how history shaped each country and territory's cuisine, she shows us what we can learn from each island and encourages us to celebrate the delicious differences. Recipes include Conkies from Barbados, Callaloo from Trinidad and Tobago, Mofongo from Puerto Rico, and Ackee and Saltfish from Jamaica. *Belly Full*, with its breadth of stories, recipes, and stunning photography, will leave your stomach and heart more than satisfied.

9781984861825 • 9/10/2024  
HC • \$32.50 U.S. (\$42.50 CAN)  
256 pages • 7½ x 9½ inches  
100 photographs







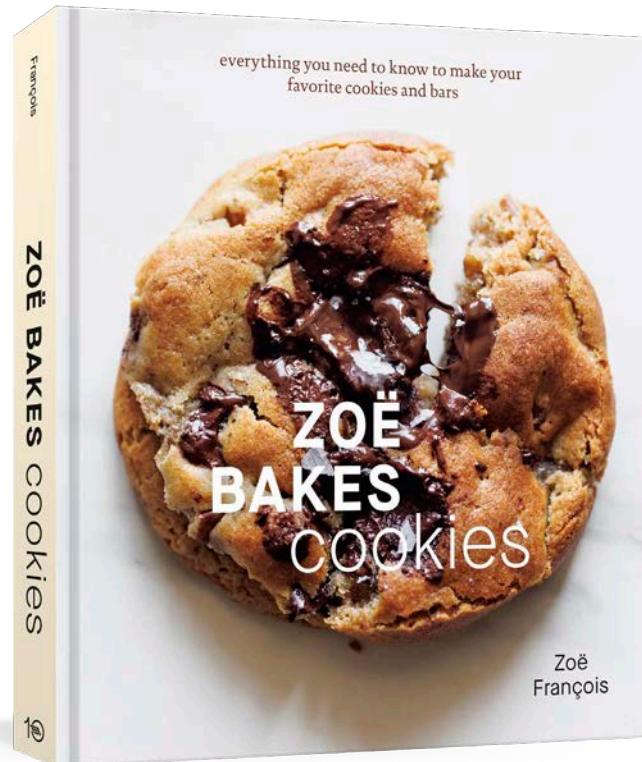
“The dishes found in the Caribbean region today come from all those who make up our history. ... All these influences have created a cuisine that is dynamic, diverse, and unique.”





# Zoë Bakes Cookies

Everything You Need to Know to Make Your Favorite Cookies and Bars



The expert baker and bestselling author behind *Zoë Bakes Cakes* and *Zoë Bakes on the Magnolia Network* takes us through her life with 75 cookies and bars from her Vermont roots and Midwestern living.

There are countless ways to make a cookie. Whether it's thin and crispy or soft and cakey, everyone has a different version they crave. In *Zoë Bakes Cookies*, Zoë François shares the classic cookie recipes every home baker wants to master and adds in some personal favorites from different eras of her life. She takes you through recipes from her hippie days in Vermont, with Ultra-Peanut Butter Cookies and Coconut Oatmeal Raisin Cookies. You get a chance to step into Bubbe and Granny's kitchens, where Zoë has adapted their recipes like, Lemon Lavender Shortbread Cookies and Chocolate Caramel Matzo. You'll find old favorites from her college cookie cart days, with recipes such as Zoë's Perfect Chocolate Chip Cookies and Smash Cookies. She has you covered beyond cookies as well, with Blueberry Goopy Butter Bars and Cocoa Nutella Brownies. With her easy-to-follow recipes, Zoë shows you how to make delicious cookies that touch on nostalgia while also helping you alter them to fit your ideal cookie needs today.



ZOË FRANÇOIS studied art at the University of Vermont while also founding a cookie company as a way to earn extra money. She later studied at the Culinary Institute of America in New York and has been a pastry chef at several Twin Cities restaurants. Zoë co-authored the bestselling book series, *Artisan Bread in Five Minutes a Day* and wrote the award winning *Zoë Bakes Cakes*. She created the Zoë Bakes website and Substack newsletter to share her passion for pastry and now has a hit TV series on the Magnolia Network. She lives in Minneapolis with her husband Graham and their poodle. Her two sons come home for cookies as often as possible.

9781984860804 • 9/3/2024  
 HC • \$30.00 U.S. (\$39.99 CAN)  
 256 pages • 8½ x 9½ inches  
 100 photographs



ALSO AVAILABLE  
 ZOË BAKES CAKES  
 9781984857361







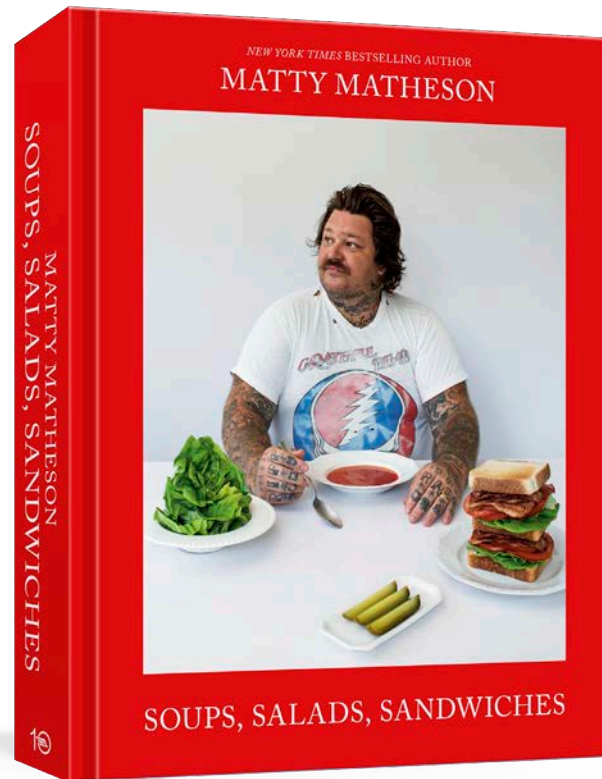
“Cookies are woven into my family history, my own life’s journey, and the everyday simple joy of baking for my friends and family.”





# Matty Matheson: Soups, Salads, Sandwiches

A Cookbook



One of North America's most celebrated and recognizable chefs, **MATTY MATHESON** is an internationally renowned restaurateur, chef, two-time *New York Times* bestselling author, producer, and television personality. He has been commended by *Architectural Digest*, the *New York Times*, *GQ*, *Interview*, *Jimmy Kimmel Live*, *Late Night With Seth Meyers*, *The Kelly Clarkson Show*, and more. With 100M+ YouTube views across his original cooking shows, eleven active restaurants in Canada (including the acclaimed Prime Seafood Palace), more than twenty years in the restaurant industry, his culinary brands Matheson Cookware and Matheson Food Company, and Canadian workwear line Rosa Rugosa, Matheson has proven himself to be a true auteur. Most notably, he recently stepped into new roles as an actor and executive producer on FX's Emmy- and Golden Globe-winning hit show *The Bear*.

The acclaimed chef, *New York Times* bestselling author, and executive producer and actor on *The Bear* redefines cooking's iconic trinity: soups, salads, and sandwiches.

Chances are you've eaten a soup, salad, or sandwich in the past day (or maybe all three). This trio makes up so many of our meals but is rarely given the attention it deserves—until now. Matty Matheson, known for his bold, innovative flavors, has created a cookbook that will revolutionize how you think of these kitchen basics. This book is for anyone and everyone, offering up Matty's signature twists on the classics, delivered with minimal effort for maximum flavor. Find your favorite combination by mixing and matching dishes with soups such as Giant Meatball Soup in Beefy Tomato Broth or Caldo de Pollo; salads including Everyone's Mom's Macaroni and Tuna Salad and Griddled Salami Panzanella Salad; plus, sandwiches such as the Cubano, Italian Combo, and Banana Bread French Toast with Fried Egg, Peameal Bacon, and Maple Syrup. Packed with character, personal stories, scrumptious recipes, and vivid photographs of a day-in-the-life with Matty and his family, *Soups, Salads, Sandwiches* will have you fearlessly whipping up your own combinations in the kitchen.

9781984862150 • 10/22/2024  
HC • \$35.00 U.S.  
368 pages • 8 x 10 inches  
200 photographs







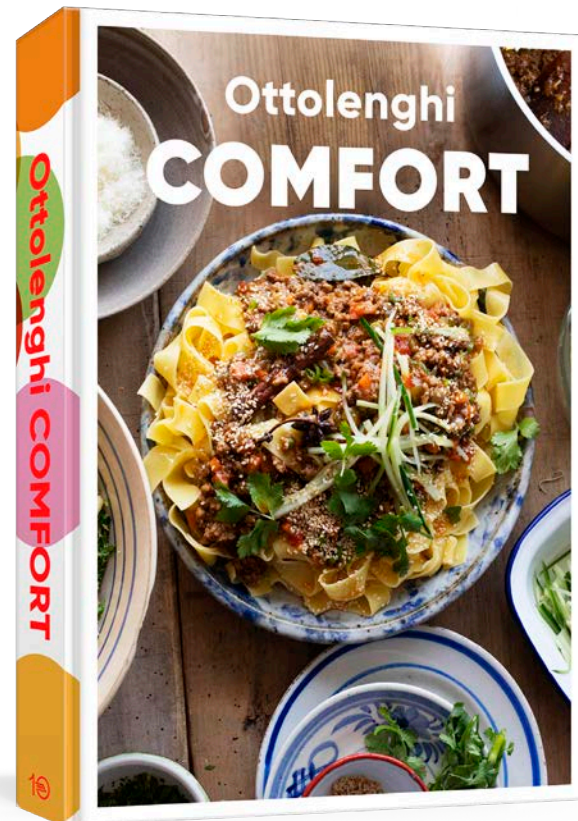
“You know that fun little shelf in your kitchen for the true cookbooks? This is one of those.”





# Ottolenghi Comfort

A Cookbook



## Chicken with Steph's spice

- 1 tsp whole allspice berries (aka pimentos)
- 2 bay leaves, roughly torn
- 1½ tsp chile powder
- 1½ tsp paprika
- ½ tsp ground cinnamon
- ½ tsp pumpkin pie spice
- 2 tbsp light brown sugar
- 1½ tsp honey
- 1–2 green jalapeños, finely chopped
- 1–2 red Scotch bonnet (habanero) chiles, finely chopped
- 1 small red onion, cut into ½-inch/1cm dice (½ cup/100g)
- 3 green onions, finely chopped (½ cup/30g)
- 3 tbsp/olive oil
- 2 lb 2 oz/1kg chicken thighs, bone in, skin on
- 2 tbsp white wine vinegar
- salt

Steph was a Jamaican chef Helen worked with many years ago in Melbourne. A lot of time has passed since the recipe for Steph's roasted jerk-spiced meats was handed on—passed around the kitchen, scribbled down on a scrap of paper—but it's been with Helen ever since. Recipes, like postcards, flying around the world with the scent of a place on one side, scribbled greetings on the other.

We served the chicken with a simple slaw made with half a small cabbage and a quarter of a pineapple, both thinly sliced, some freshly flaked coconut, sliced jalapeño, green onion, cilantro, and mint. It's dressed with olive oil, lime juice, and maple syrup.

### Serves 4, with rice and salad

Put the allspice and bay leaves into a dry pan and toast them for 1–2 minutes, until the bay leaves have blistered. Using a mortar and pestle, crush to a powder, then tip into a large bowl along with all the remaining ingredients except the chicken and vinegar. Add 1 teaspoon of salt, mix well to combine, then add the chicken. Massage well, so that all the thighs are coated, then keep in the fridge, covered, for at least 6 hours (or overnight).

Half an hour before you are going to cook the chicken, take it out of the fridge, add the vinegar, and toss to combine.

Preheat the oven to 400°F.

Spread the chicken out on a large parchment-lined baking sheet, skin side up. Bake for about 45 minutes, rotating the sheet halfway through, until crisp and golden brown. Remove from the oven and allow to rest for 10 minutes before serving.



**YOTAM OTTOLENGHI** is the restaurateur and chef-patron of the seven UK-based Ottolenghi delis, as well as the NOPI and ROVI restaurants. He is the author of ten bestselling and multi-award-winning cookbooks. Yotam's championing of vegetables, once seen as "exotic," has led to what some call "The Ottolenghi Effect": the creation of a meal that is full of color, flavor, bounty, and sunshine.

**HELEN GOH** was born in Malaysia and migrated with her family to Australia at the age of ten. Co-author of *Sweet*, she has worked closely with Yotam for more than ten years. Helen's recipes appear in the *Sydney Morning Herald*, *Guardian*, and *Observer*.

**TARA WIGLEY** worked in publishing for a decade before switching to food and writing in 2010. She trained at the Ballymaloe cooking school in Ireland before starting work with Yotam in 2011. Tara co-authored *Ottolenghi Simple* and *Falastin*. Her first solo book, *How to Butter Toast* was published in 2023.

**VERENA LOCHMULLER** is a recipe and product developer. She was born in Germany, grew up in Scotland, and studied pastry and baking arts in New York City. She has been at Ottolenghi since 2015, and has contributed recipes to two Ottolenghi Test Kitchen books—*Shelf Love* and *Extra Good Things*. She is the Head of Food Quality and Product Development at the OTK.



The *New York Times* bestselling author of *Ottolenghi Flavor* reimagines comfort food with more than 100 global, personal recipes.

Yotam Ottolenghi—the beloved chef who has captured the hearts of home cooks looking for inspiration and great-tasting cooking—is back. In *Ottolenghi Comfort*, he brings his inspiring, flavor-forward cooking to comfort dishes. With game-changing low-lift recipes as well as recipes to spend an afternoon on, *Ottolenghi Comfort* presents creative dishes that are comfortable to both cook and eat. In more than 100 recipes, Ottolenghi—and co-authors Helen Goh, Verena Lochmuller, and Tara Wigley—brings together childhood memories and travels around the world, celebrating food and friends and the connections they build together. For Ottolenghi, a bowl of pasta becomes Caramelized Onion Orecchiette with Hazelnuts & Crispy Sage, a warming soup is Cheesy Bread Soup with Savoy Cabbage & Cavolo Nero, and potatoes are transformed into Garlicky Aligot Potato with Leeks & Thyme. In *Comfort*, he tackles everything from crepes to hummus; lamb meatloaf to quick ramen; savory rugelah to chocolate mousse. This is a book filled with meals that are easy and exciting, familiar and fresh, new and nostalgic, revelatory yet reassuring.

9780399581779 • 10/8/2024  
HC • \$37.99 U.S.  
320 pages • 7½ x 10½ inches  
130 photographs



ALSO AVAILABLE  
**OTTOLENGHI COMFORT**  
[ALTERNATE COVER]  
9780593836941





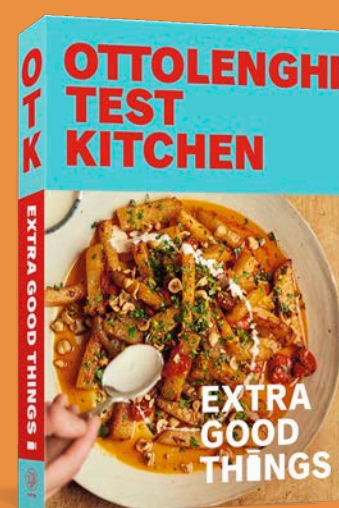
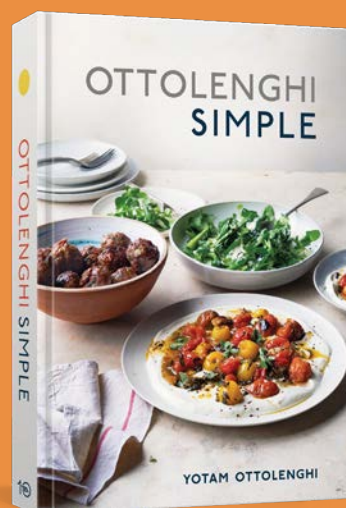
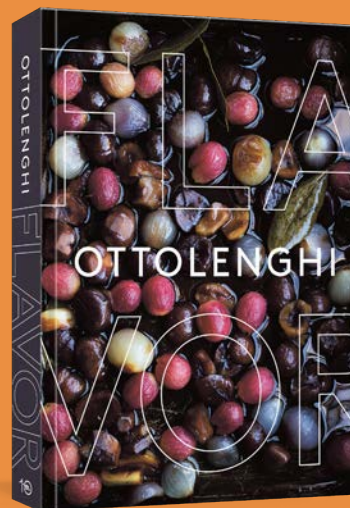
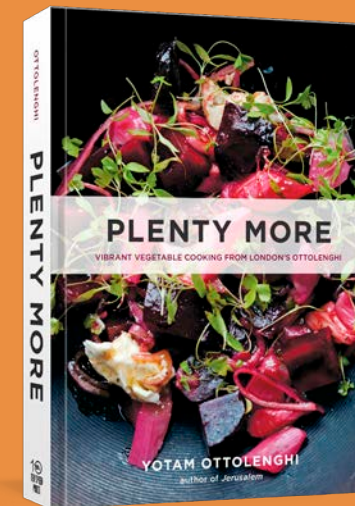
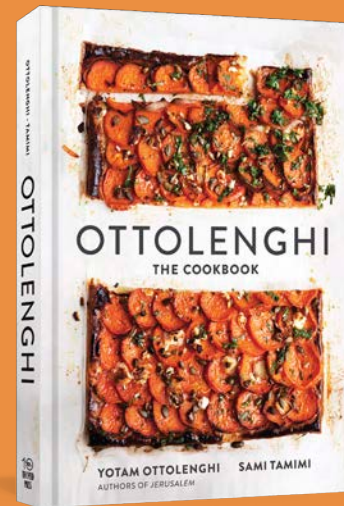
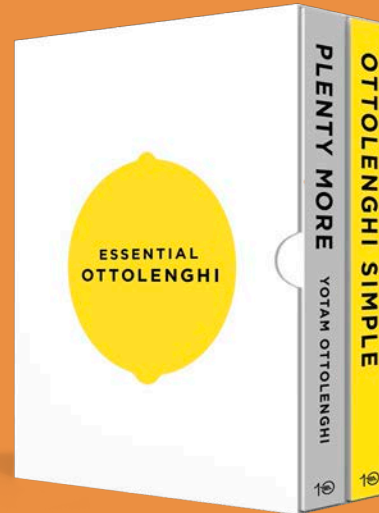


“It’s this—the ability of a dish to be nostalgic and novel at once—that’s at the heart of our interpretation of comfort. In this book we offer dishes that are both comfortable and creative, familiar and fresh, reassuring and revelatory.”





JAMES BEARD AWARD WINNERS



## The Complete Ottolenghi

JERUSALEM  
9781607743941



NOPI  
9781607746232



ESSENTIAL OTTOLENGHI  
9781984858337



OTTOLENGHI  
9781607744184



PLENTY MORE  
9781607746218



SWEET  
9781607749141



OTTOLENGHI FLAVOR  
9780399581755



OTTOLENGHI SIMPLE  
9781607749165



OTTOLENGHI TEST KITCHEN:  
EXTRA GOOD THINGS  
9780593234389



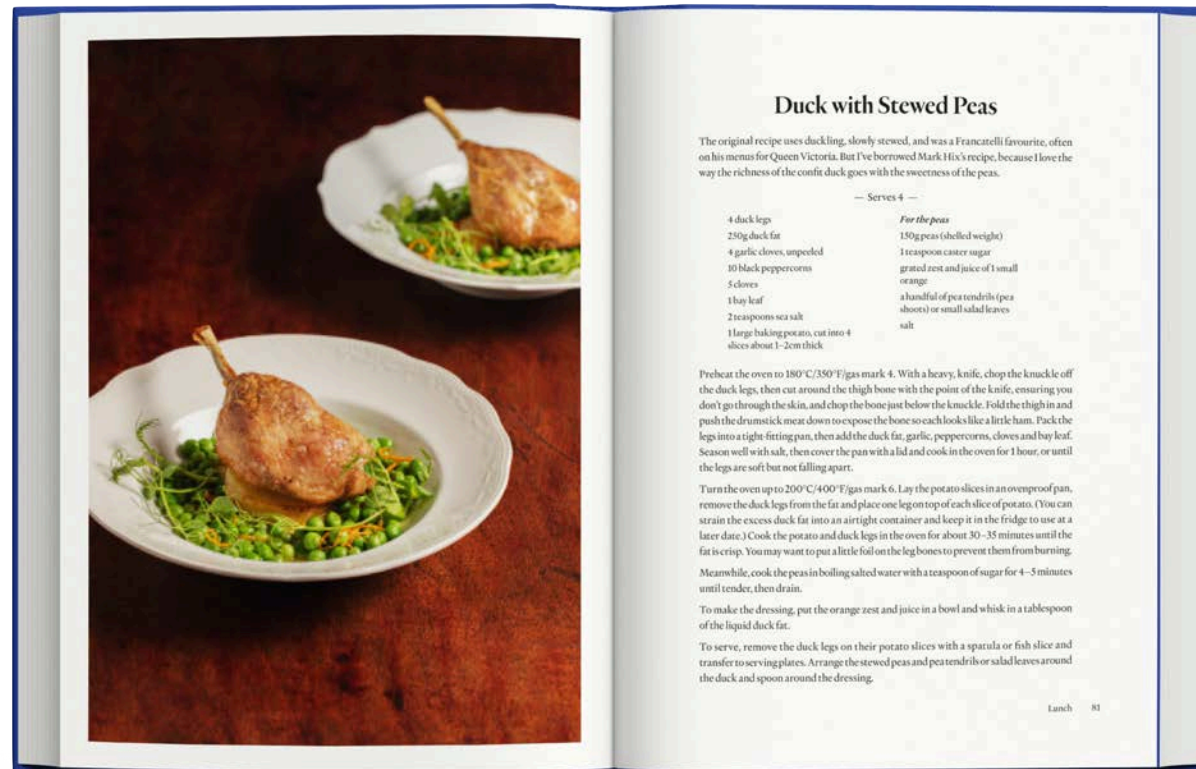
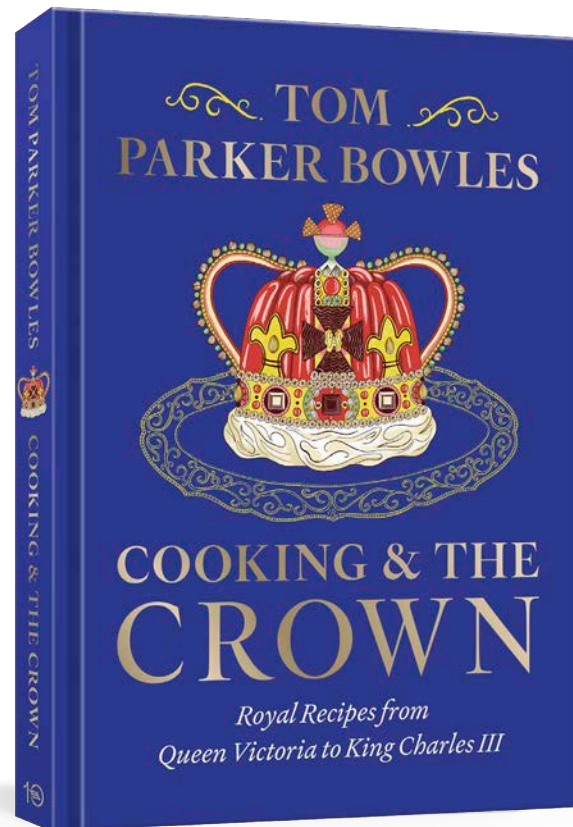
OTTOLENGHI TEST KITCHEN:  
SHELF LOVE  
9780593234365





# Cooking and the Crown

Royal Recipes from Queen Victoria to King Charles III



TOM PARKER BOWLES has been an award-winning food writer for more than twenty years and is the author of eight books on food (including the bestselling Fortnum & Mason cookbooks). He is the restaurant critic for *The Mail on Sunday* and is also a contributing editor for *Esquire*, *Country Life*, and *Condé Nast Traveller*, plus a regular judge on the BBC's *Masterchef*. Tom is a godson of King Charles III, and his mother, Camilla, is Queen.

An intimate cookbook exploring 200 years of British royal food, studded with anecdotes, delectable tidbits, and nuggets of history, with 100 accessible recipes.

In *Cooking and the Crown*, Tom Parker Bowles, award-winning food writer, restaurant critic, and son of Queen Camilla, blends history, monarchy, and gastronomy to provide a fascinating window into the world of royal tastes and traditions as far back as Victorian times. The 100 dishes featured are of surprising simplicity, for everyday occasions as well as celebrations of all kinds, and include: George V's Curry, Buckingham Palace Mutton Pies, Queen Mary's Birthday Cake, Welsh Teabread, and Bombe Glacée Princess Elizabeth. Punctuating the delectable recipes are essays offering behind-the-scenes peeks into the histories of kitchen suppers, garden parties, coronations, and state banquets, as well as tales of the chefs, customs, and predilections of royal kitchens. With material from the archives woven together with contemporary accounts and personal insights, *Cooking and the Crown* is a glorious recipe collection that offers a glimpse into the tastes and pleasures of the royal table from Queen Victoria to present day.

9780593835555 • 10/22/2024  
HC • \$35.00 U.S. (\$48.00 CAN)  
240 pages • 7½ x 10¼ inches  
100 photographs



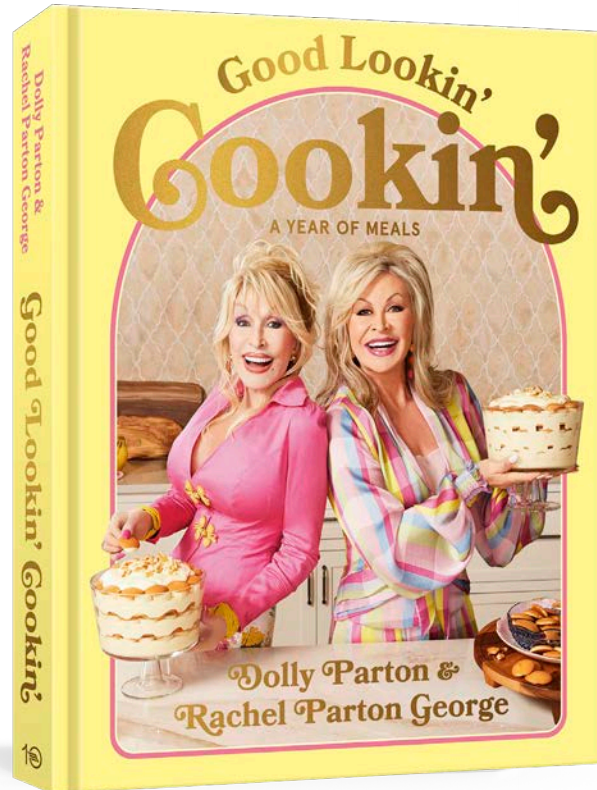






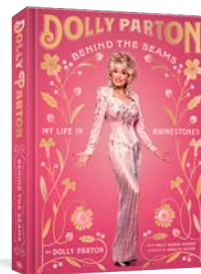
# Good Lookin' Cookin'

A Year of Meals—A Lifetime of Family, Friends, and Food



**DOLLY PARTON** is the most honored and revered female singer-songwriter of all time. She has garnered eleven Grammy Awards and more than fifty nominations, including the Lifetime Achievement Award. Achieving twenty-seven Recording Industry Association of America gold, platinum, and multiplatinum awards and certifications, she has had twenty-six songs reach the top of the *Billboard* country charts, a record for a female artist. In 1999, Parton was inducted to the Country Music Hall of Fame, and in 2022, became a member of the Rock & Roll Hall of Fame. No dream is too big and no mountain too high for the country girl who turned the world into her stage.

**RACHEL PARTON GEORGE** was born into a musical family from East Tennessee, the youngest of twelve. She followed her siblings who found their ways onto concert stages, also becoming a songwriter in her own right. She starred in the TV comedy *9 to 5*, reprising the role originated by her sister on the silver screen. Retiring from performing to raise a family, Rachel has become an essential member of her sister's business operations and team and remains an avid cook and self-professed collector of recipes and cookbooks.



You're invited to pull up a chair to a year of meals, friends, and fun with the Partons, as Dolly and her sister (and favorite cook) Rachel share beloved, crowd-pleasing recipes and family stories.

"Hey, good lookin'—what ya got cookin'?" This is what Dolly Parton sings to her sister Rachel Parton George whenever she walks into her kitchen. It's what you do when a love for good music and good food runs in the family. In *Good Lookin' Cookin'* Dolly and Rachel share tips for hosting events all year long, including twelve multi-course menus of cherished recipes for New Year's Day, Easter, Mother's Day, Thanksgiving, Christmas, and more. You'll learn how much butter or whipped cream goes into a "Dolly Dollop," what condiment is almost always on the table at Parton family meals, and what special dish Rachel makes at Dolly's request every year for her birthday. Recipes include American classics such as Country Ham and Biscuits, Barbecue Spare Ribs, Slaw of Many Colors, Watermelon Fruit Salad, Mac and Cheese, and Strawberry Shortcake. Filled with more than 80 delicious dishes as well as photographs of Dolly and Rachel cooking and hosting all year long, *Good Lookin' Cookin'* is a treasured cookbook that will make you feel like part of the Parton family.

9781984863164 • 9/17/2024  
 HC • \$35.00 U.S. (\$48.00 CAN)  
 272 pages • 8 x 10 inches  
 125 photographs



ALSO AVAILABLE  
**BEHIND THE SEAMS**  
 9781984862129







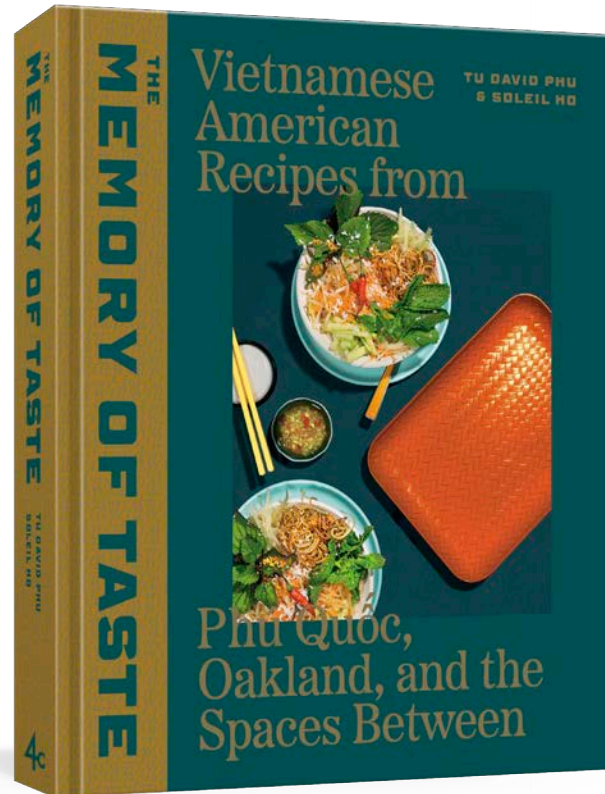
“Recipes should be easy—even if what ends up on the table looks like it wasn’t. We’re not complicated people. And who needs anything complicated in their life these days?”





# The Memory of Taste

Vietnamese American Recipes from Phú Quốc, Oakland, and the Spaces Between



A playful collection of more than Vietnamese and Viet American dishes and immersive travel photography from *Top Chef* alum Tu David Phu.

Tu David Phu trained in the nation's top restaurants only to realize the culinary lessons that truly impacted him were those passed on by his parents, refugees from Phú Quốc. In his hometown of Oakland, California, his parents taught him hard-won lessons in frugality, food-covery cooking, and practical gill-to-fin eating. With tried-and-true tips, tastebud-tingling flavor combinations, and stunning photographs, Tu guides both novice and experienced chefs alike in his take on Viet cooking. Recipes include staples in every Vietnamese kitchen, like Nước Mắm Cham (Everyday Fish Sauce); seafood dishes such as Canh Chua Đầu Cá Hồi (Hot Pot-style Salmon Head Sour Soup); fine-dining dishes from Tu's pop-up days such as Bánh Canh Carbonara; and adapted recipes from new traditions such as Phở Vịt Nướng (Roasted Duck Phở). *The Memory of Taste* is Tu's story of returning to his roots and finding long-hidden culinary treasure.



TU DAVID PHU is a Vietnamese American, *San Francisco Chronicle* Rising Star Chef, a *Top Chef* alumnus, author, and an Emmy-nominated filmmaker from Oakland. In 2024, he became the executive chef and managing partner at District One in Las Vegas. Tu has cooked across various cultures, from the American culinary treasures to classical European traditions. But it is what he calls "the memory of taste" that pulled him back to his roots: the practices, ingredients, techniques, and flavors of Vietnamese cuisines, and he is passionate about sharing the riches and lessons of his birthright through food.

SOLEIL HO is a Vietnamese American writer, podcaster, and burnt-out chef. They served as the *San Francisco Chronicle's* restaurant critic for four years, and their writing has also appeared in *The New Yorker*, *Bitch Media*, *GQ*, and *The Best American Food Writing*. They've also won the James Beard Foundation's Craig Claiborne Distinguished Restaurant Review Award.

STEPHEN SATTERFIELD is the founder of Whetstone and the host of the critically acclaimed Netflix docuseries, *High on the Hog*.

9781984861900 • 9/10/2024  
HC • \$32.50 U.S. (\$42.50 CAN)  
240 pages • 8 x 10 inches  
100 photographs







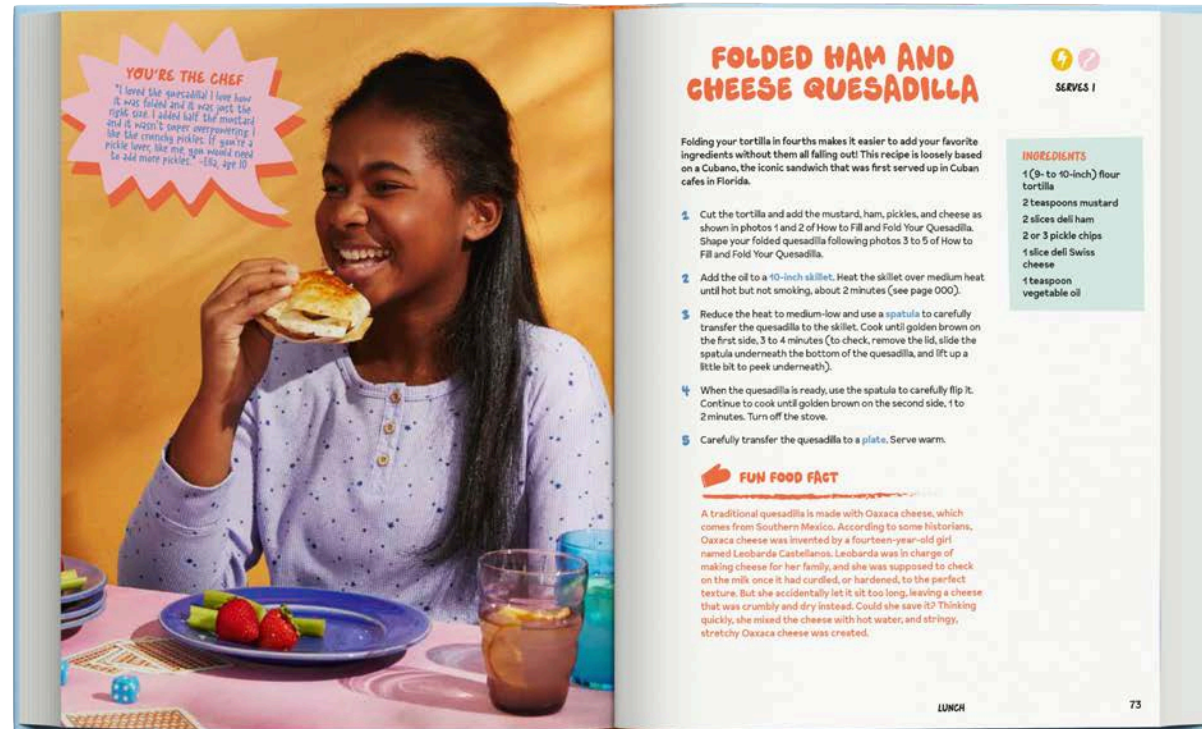
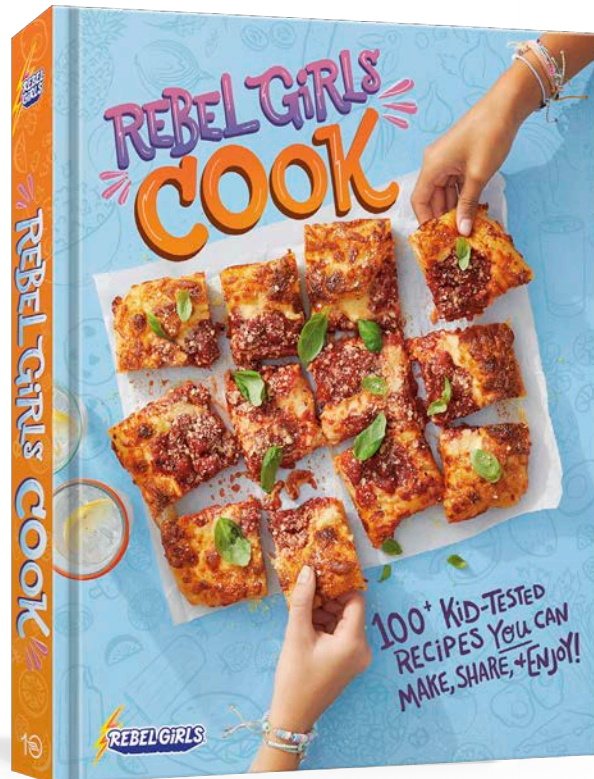
“My take on Viet cooking is exactly this extremely Californian combination of nostalgia for what came before as well as a strong sense of pride in the place that raised me.”



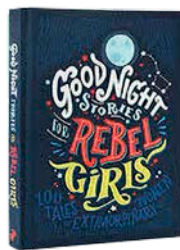


# Rebel Girls Cook

100+ Kid-Tested Recipes YOU Can Make, Share, and Enjoy!



REBEL GIRLS is a global, multi-platform empowerment brand dedicated to helping raise the most inspired and confident generation of girls. Rebel Girls amplifies stories of real-life, extraordinary women throughout history, geography, and many other fields of excellence. To date, they've sold more than 11 million books in 50 languages and reached 50 million audio listens. Their books *Good Night Stories for Rebel Girls* and *Good Night Stories for Rebel Girls 2* were *New York Times* bestsellers. Other awards include eight Webby Awards and Common Sense Media Selection honors. As a B Corp, they're part of a global community of businesses that meet high standards of social and environmental impact.



ALSO AVAILABLE  
GOOD NIGHT  
STORIES FOR REBEL  
GIRLS  
9780997895810



GOOD NIGHT  
STORIES FOR  
REBEL GIRLS 2  
9780997895827

With 100 kid-tested recipes, the first cookbook from the creators of the *New York Times* bestseller *Good Night Stories for Rebel Girls* empowers beginning cooks and young rebel chefs-in-training to take charge in the kitchen.

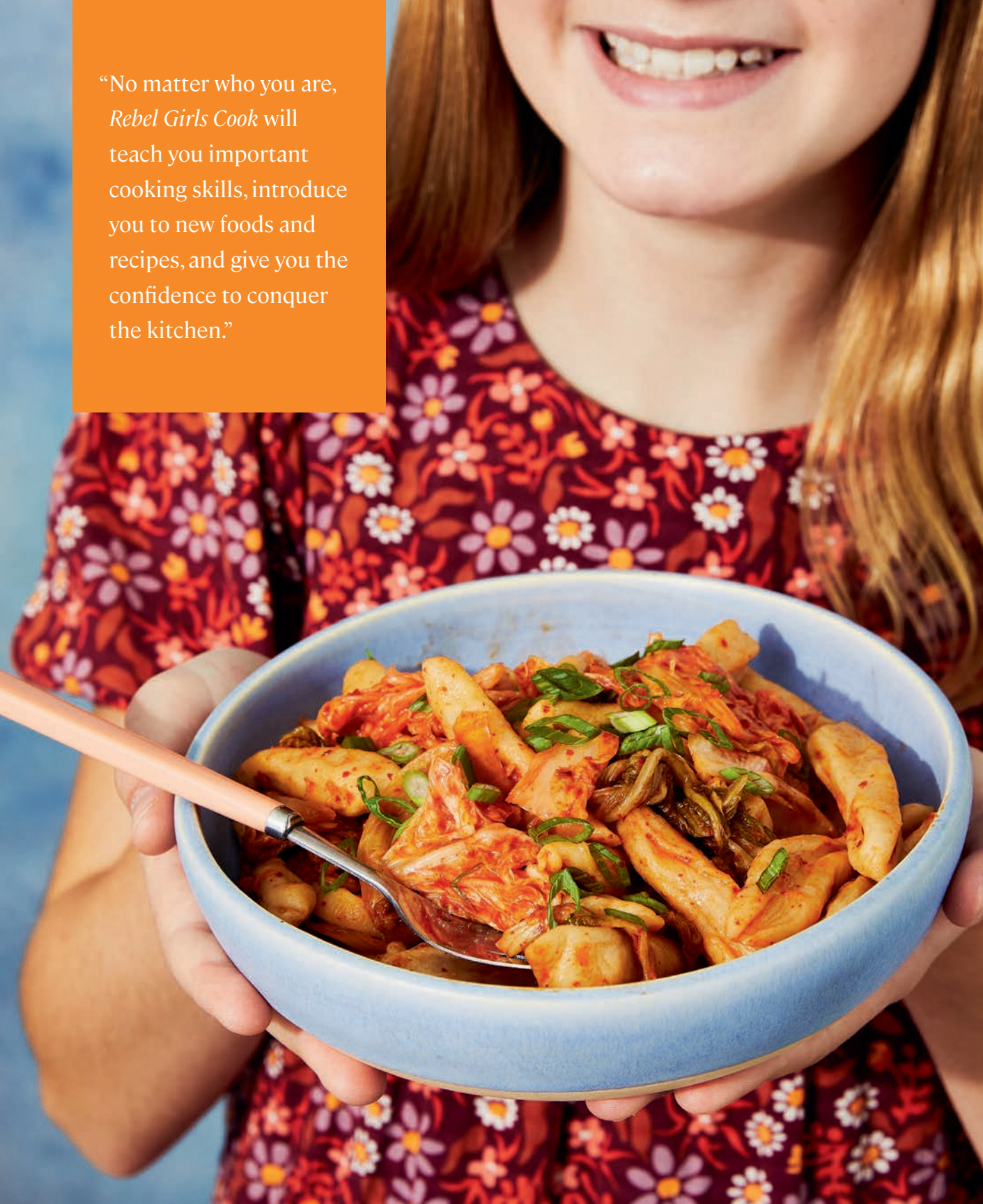
Ever wanted to whip up a fun breakfast with your family on a Saturday mornings? Struggled to find simple meals that your kids could cook on their own? Wanted to encourage creativity around food and cooking? This truly kid-friendly cookbook shares tips, tricks, and stories to excite young people eight and up in the kitchen. *Rebel Girls Cook* will guide your kid, whether a seasoned chef or first-time cook, through more than 100 kid-tested recipes, from quick weekday breakfasts to show-stopping desserts—with plenty of vegan and vegetarian options, too. Peppered throughout are fun culinary history facts, and advice and charming anecdotes from celebrity chefs such as Ali Slagle and Priya Krishna. Some recipes that'll wow friends and family include Mini German Pancakes, Chickpea "Tuna" Melts, Cháo Gà (Overnight Chicken and Rice Porridge), London Fog Paletas, and Chocolate-Hazelnut Swirl Banana Bread. With a mixture of doable recipes, helpful photography, and fun illustrations, *Rebel Girls Cook* will build any young person's skills and confidence in and out of the kitchen.

9780593835579 • 10/8/2024  
HC • \$28.99 U.S. (\$38.99 CAN)  
240 pages • 7 7/8 x 9 1/4 inches  
100 photographs, 30 illustrations





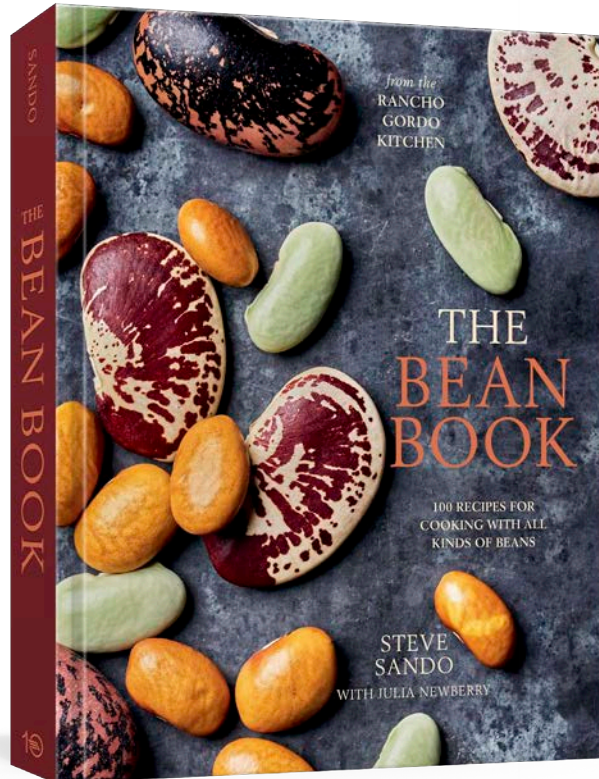
“No matter who you are, *Rebel Girls Cook* will teach you important cooking skills, introduce you to new foods and recipes, and give you the confidence to conquer the kitchen.”





# The Bean Book

100 Recipes for Cooking with All Kinds of Beans, from the Rancho Gordo Kitchen



**STEVE SANDO** is the founder of Rancho Gordo, a specialty food company that grows and sources heirloom beans, grains, corn, and more. He has been featured in *The New Yorker*, the *New York Times*, *Saveur*, *O*, *The Oprah Magazine*, *CBS Sunday Morning*, and *From the Source* on the Magnolia Network.

**JULIA NEWBERRY** is the general manager of Rancho Gordo and co-author of *The Rancho Gordo Vegetarian Kitchen* and *The Rancho Gordo Heirloom Bean Guide*.

From the founder of the acclaimed Rancho Gordo bean company, an authoritative guide to 50 bean varieties and how to cook with them, featuring 100 classic and modern recipes.

Learn how easy it is to cook beans from scratch with the king of beans. Rancho Gordo beans, the legumes with a cult following and Bean Club waiting list more than 20,000 names long, brought attention to heirloom bean varieties through chefs such as Thomas Keller and Marcella Hazan. Founder and owner Steve Sando, with twenty-five years' experience in growing, sourcing, and cooking with beans, is the perfect home cook to present classic recipes as well as new combinations for all kinds of eaters. With more than 100 recipes, there are vegan and vegetarian dishes such as Fennel, Potato, and White Bean Soup with Saffron and Pizza Beans, as well as full-on meat-lovers' meals, like Southwestern Chile con Carne and Clay-Baked Pacific Cod Gratin with Onions and White Beans. *The Bean Book* includes instructions for cooking beans using multiple methods, then transforming those cooked beans into satisfying dips, soups, salads, mains, sides, and desserts. There is nobody better than Steve Sando to share recipes, tips, and historical background in this beautifully photographed, comprehensive collection.

9781984860002 • 9/10/2024  
HC • \$35.00 U.S. (\$48.00 CAN)  
288 pages • 8 x 10 inches  
125 photographs





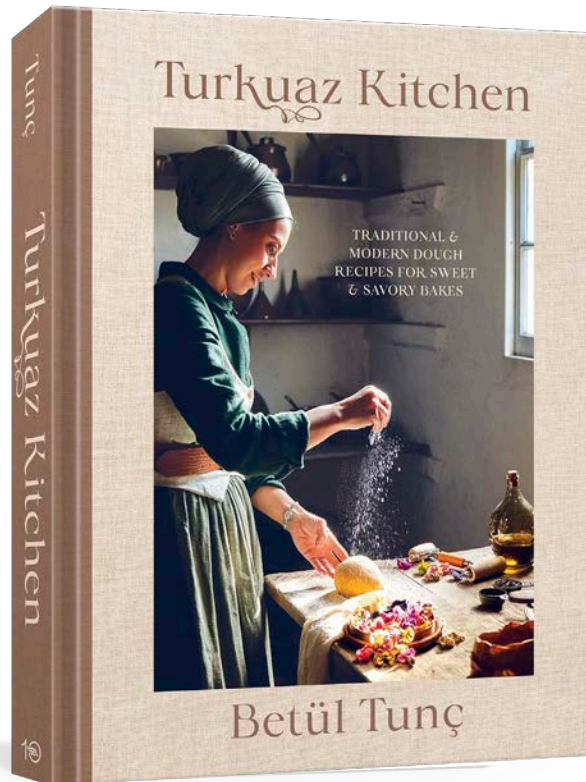
“No longer the bland, chalky kidney beans in that salad bar of long ago, the beans we have available today are gaining cultlike status, and demand for all sizes and colors and shapes continues to grow.”





# Turkuaz Kitchen

Traditional & Modern Dough Recipes for Sweet & Savory Bakes



BETÜL TUNÇ is a baker originally from Turkey, and the founder of the social media phenomenon Turkuaz Kitchen with more than 9 million followers on Instagram and 1 million on TikTok. She lives in Blacksburg, Virginia, with her family.

In her first cookbook, social media star and baker Betül Tunç of Turkuaz Kitchen shares 85 recipes for sweet and savory doughs and the dishes to make with them.

Betül Tunç's love affair with dough began when she was just eight years old in Erzurum, a city nestled in northeastern Turkey, where she found solace baking Turkish breads and desserts with her mother and sisters. While searching for a creative outlet to share her cooking when she moved to the US, Bëtul began creating vintage-style videos on Instagram, garnering an audience that grew rapidly with each personal post she shared. Now with *Turkuaz Kitchen*, Betül shares eighty recipes for her most beloved sweet and savory bakes. With inspiration from traditional Turkish recipes, as well as recipes she discovered in her travels, *Turkuaz Kitchen* includes basic doughs (bagels, pita, and pizza), enriched doughs (croissants and cardamom buns), quick breads and short doughs (pie and tart, scones, and biscotti), and unleavened doughs (pastas and dumplings), plus doughs from Turkey (Turkish style phyllo, Spinach Triangle Borek, and Grandma's Lavash). With warm, achievable, and inspiring recipes, *Turkuaz Kitchen* invites readers into the kitchen to create their own food memories with those they cherish most.

9781984862228 • 11/5/2024  
HC • \$35.00 U.S. (\$48.00 CAN)  
288 pages • 8 x 10 inches  
100 photographs







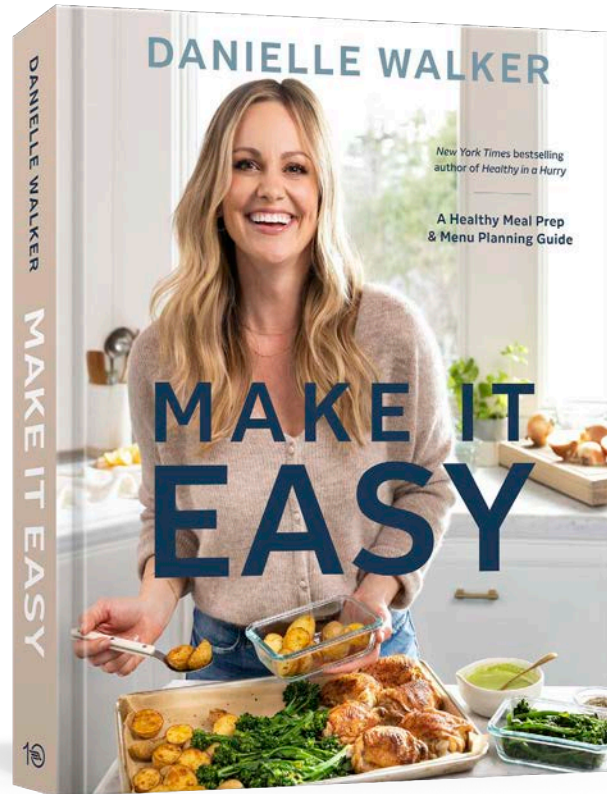
“Ever found yourself wistfully staring at the perfectly crafted dough from your favorite bakery or restaurant, thinking such feasts are impossible to achieve in your humble home kitchen? Well, brace yourself for a revelation: You too can re-create the magic of the bakery at home.”





# Make It Easy

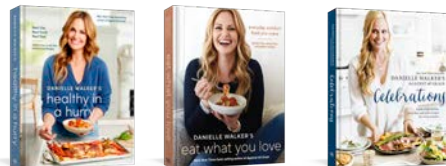
A Healthy Meal Prep and Menu Planning Guide



DANIELLE WALKER is the *New York Times* bestselling author of *Against All Grain*, *Meals Made Simple*, *Celebrations*, *Eat What You Love*, *Healthy in a Hurry*, and *Food Saved Me*, as well as a health and wellness advocate and self-trained chef. After being diagnosed with an autoimmune disease at age twenty-two and suffering for many years, Danielle found health through dietary and lifestyle changes. Danielle regularly shares her health journey, recipes, and expert tips on *Today*, *The Doctors*, *E! News*, *Access Hollywood*, Hallmark's *Home & Family*, and many other nationally syndicated shows. Her work has been featured in *People*, *O, The Oprah Magazine*, *USA Today*, *Shape*, *Women's Health*, *Parents*, *Well + Good*, and more.

A super-flexible meal prep cookbook featuring 125 healthy gluten-free, grain-free, and paleo recipes plus 15 weeks of menu plans, detailed meal prepping advice, grocery lists, and more—from the *New York Times* bestselling author of the *Against All Grain* series.

In this practical, time-saving guide to meal prepping and menu planning, beloved author Danielle Walker removes all the guess work from your daily effort to get food on the table. *Make It Easy* presents fifteen weeks of menus, along with prep-ahead and make-ahead tips, shopping lists organized by grocery store departments, and proven methods for getting it all done quickly and effortlessly. Recipes such as Greek Lemon Chicken with Artichokes or Teriyaki Meatballs can be made in large quantities and frozen for later, while Fried Pineapple and Pork Rice or Meatballs Marsala with Mashed Roots use store-bought ingredients for no-fuss, quick meals. Meal plans can be followed in any order and nearly every recipe is photographed. And with additional recipes for breakfasts, snacks, sides, and back-pocket pantry dinners, this deliciously healthy cookbook provides everything you need to meal plan right.



ALSO AVAILABLE

DANIELLE WALKER'S HEALTHY IN A HURRY  
9781984857668

DANIELLE WALKER'S EAT WHAT YOU LOVE  
9781607749448

DANIELLE WALKER'S AGAINST ALL GRAIN CELEBRATIONS  
9781607749424

9781984863096 • 9/10/2024  
HC • \$35.00 U.S. (\$48.00 CAN)  
304 pages • 7 1/4 x 9 3/4 inches  
150 photographs







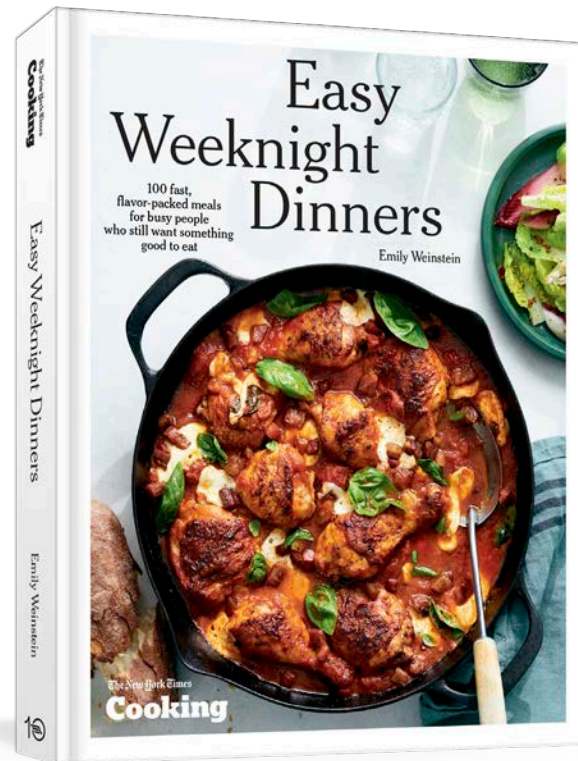
“My goal is to eliminate the stress you feel about what to eat and teach you how to plan meals that use a variety of ingredients to their full potential.”





# Easy Weeknight Dinners

100 Fast, Flavor-Packed Meals for Busy People Who Still Want Something Good to Eat



EMILY WEINSTEIN is the editor in chief of New York Times Cooking and Food, including the NYT Cooking app. She is also the author of the *New York Times* recipe newsletter “Five Weeknight Dishes,” which reaches millions of readers every week. Emily, a James Beard Foundation award recipient, holds an MFA in nonfiction writing from Columbia University.

NEW YORK TIMES COOKING is the digital source for more than 20,000 of the best recipes from *The New York Times*, for home cooks at every skill level. Cooking subscribers get access to the best-in-class app, including tools for recipe organization and shopping lists, and weekly newsletters that offer new recipes and smart kitchen tips from New York Times editors. Visit or download the NYT Cooking app at [nytcooking.com](https://nytcooking.com).



ALSO AVAILABLE  
THE NEW YORK TIMES  
COOKING NO-RECIPE  
RECIPES  
9781984858474

Take the stress out of weeknights with 100 easy, quick, and flavorful recipes from NYT Cooking.

It's Tuesday, 4 p.m. What's for dinner? For busy people who want something good to eat, culinary powerhouse New York Times Cooking makes meal planning easy, with thousands of recipes to explore in the app. In *Easy Weeknight Dinners*, editor in chief Emily Weinstein has curated some of the greatest hits—100 favorite dishes that you can make in 30 minutes or less, from trusted writers Melissa Clark, Eric Kim, Yewande Komolafe, Ali Slagle, and more, served with mouth-watering photos and notes from the NYT Cooking community. Organized by main ingredient, length of cooking time, and wow factor, you'll find: truly fifteen-minute recipes, like Beef Short Rib Rice Bowls; sheet-pan miracles like Feta with Chickpeas and Tomatoes; and quick comforts like San Francisco-Style Vietnamese American Garlic Noodles, and in Shrimp Fried Rice with Yum Yum Sauce. Whether you're seeking a standout meal for one, crowd-pleasers for picky kids, or something special for company, *Easy Weeknight Dinners* offers versatile, flavor-packed meals for busy lives.

9780593836323 • 10/1/2024  
HC • \$35.00 U.S. (\$48.00 CAN)  
256 pages • 7 1/2 x 9 1/2 inches  
120 photographs





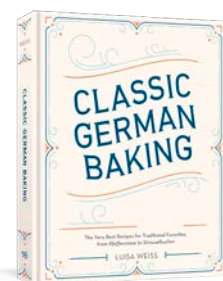
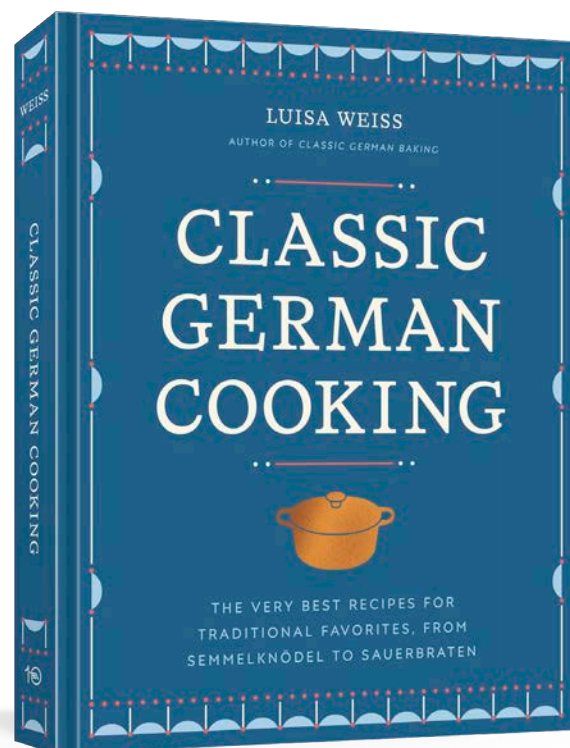
“That’s why we’ve created this cookbook. It’s for busy people—like you—who still want something good to eat but don’t know where to start or what to cook.”





# Classic German Cooking

The Very Best Recipes for Traditional Favorites, from Semmelknödel to Sauerbraten



A collection of more than 100 of the best, most emblematic recipes of German and Austrian home cooks, from the author of *Classic German Baking*.

To many, German food is humble comfort food, the kind of food that may not win a beauty award, but more than makes up for it with its power to soothe, nourish and cheer. In *Classic German Cooking*, Luisa Weiss—who was born in Berlin to an Italian mother and American father, and married into a family with roots in Saxony—has collected and mastered the essential everyday recipes of Germany and Austria. *Classic German Cooking* features traditional and time-honored recipes that are beloved in homes across the region, such as Rinderrouladen (Braised Beef Rolls), Quarkauflauf (Fresh Cheese Soufflé), authentic Viennese Gulasch, and Alpine Germknödel (Plum Butter-Stuffed Steamed Dumplings). Cozy Apfelküchle (Apple Fritters) bring warmth to an afternoon snack, while tangy Spargelsalat (White Asparagus Salad) signals the sweet start of spring. Luisa gives history and context to the cooking of Germany and its influences worldwide. Sprinkled with both personal stories and historical insights, *Classic German Cooking* will leave you with a well-rounded understanding of the cuisine and its lasting influence.



LUIISA WEISS is an Italian and American food writer based in Berlin, Germany. She is the creator of The Wednesday Chef blog and author of the critically acclaimed memoir *My Berlin Kitchen* and baking book *Classic German Baking*. She grew up in Berlin and Boston and graduated from Tufts University with degrees in English and French literature. She spent a decade working in book publishing in New York and was *Harper's Bazaar Germany's* food columnist for four years.

9781984861887 • 10/29/2024  
HC • \$35.00 U.S. (\$48.00 CAN)  
288 pages • 8 x 10 inches  
60-70 photographs

ALSO AVAILABLE  
CLASSIC GERMAN BAKING  
9781607748250







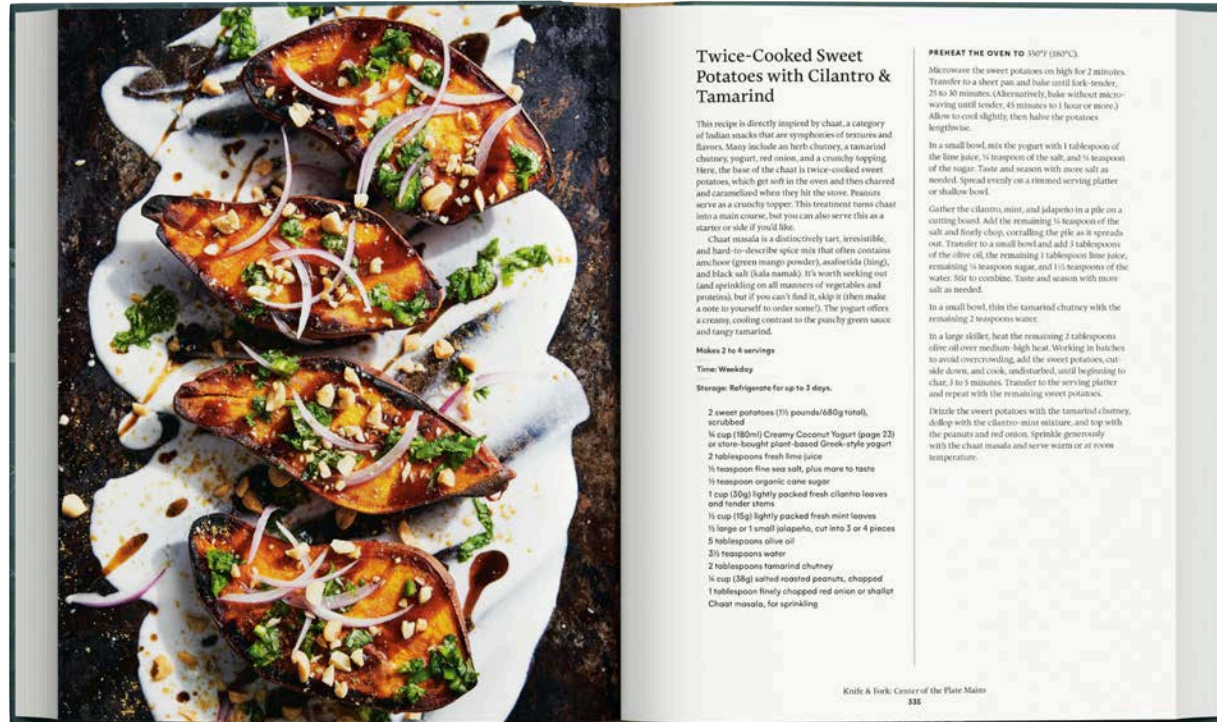
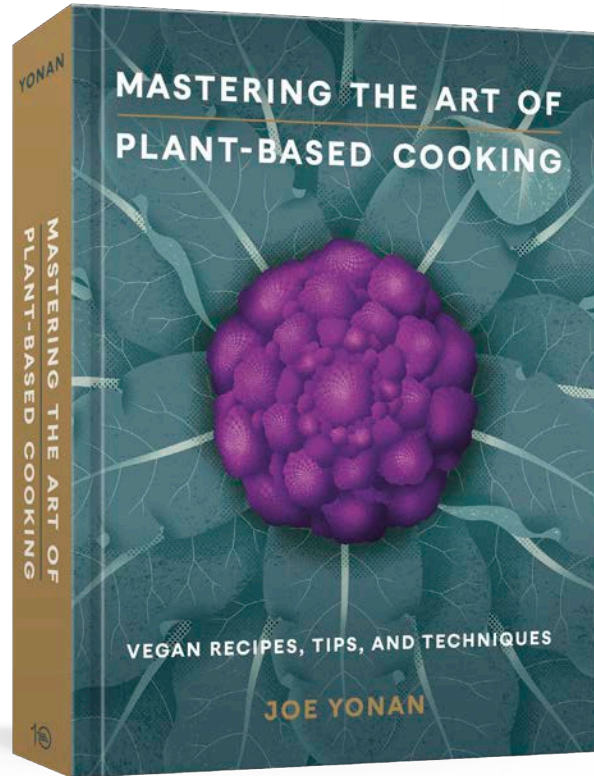
“Pork, potatoes, and cabbage may be a large part of the traditional German diet, but so are the flavors of fresh milk and sour cheese, elderberries and red currants, mugwort and nutmeg, quince and pears.”



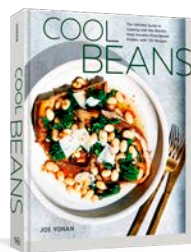


# Mastering the Art of Plant-Based Cooking

Vegan Recipes, Tips, and Techniques



JOE YONAN is the two-time James Beard Award-winning food and dining editor of *The Washington Post*. He is the author of the bestseller *Cool Beans*, which was named one of the top cookbooks of the year by Food Network, NPR, *Forbes*, *Wired*, and more. Joe writes the *Post*'s "Weeknight Vegetarian" column. He is also a prolific interviewer for public author events, known for leading entertaining on-stage conversations with such figures as José Andrés, Madhur Jaffrey, Jacques Pepin, Ruth Reichl, Pati Jinich, Deborah Madison, Claire Saffitz and many more. He teaches cooking classes every year at Rancho La Puerta spa in Tecate, Mexico.



Discover the richness of global vegan cuisine with more than 300 mouthwatering recipes for flavorful staples, weeknight meals, and celebratory feasts, from a James Beard Award-winning food writer.

Plant-based eating has been evolving for centuries, creating a storied base of beloved recipes that are lauded around the globe. *Mastering the Art of Plant-Based Cooking* collects this wisdom into a single volume, treating vegan food as its own cuisine, worthy of mastery. As an award-winning food editor and writer, Joe Yonan has his finger on the pulse of this ever-growing cuisine, and has channeled his knowledge into a book that has something for everyone. The book opens by showing how to create homemade versions of foundational ingredients such as milks, butters, stocks, dressings, and spice mixes. The following chapters build on these elements, with recipes, like Chile-Glazed Sweet Potato and Tempeh Hash, Citrus and Mango Salad with Fresh Turmeric and Cucumbers, Bibimbap with Spicy Tofu Crumbles, and White Pizza with Crispy Cauliflower and Shitakes. With variations on base recipes, an extensive dessert section, hundreds of meals, and stunning photography, *Mastering the Art of Plant-Based Cooking* will become a mainstay in your kitchen, delivering new ideas for years to come.

9781984860644 • 9/3/2024  
 HC • \$50.00 U.S. (\$66.00 CAN)  
 496 pages • 8 x 10 inches  
 150 photographs

ALSO AVAILABLE  
**COOL BEANS**  
 9780399581489

**EAT YOUR VEGETABLES**  
 9781607744429







“This is for those who want to improve their plant-based cooking skills for whatever reason—and for however many meals they desire, from a special-occasion dinner party to a weeknight dinner and every frequency in between.”





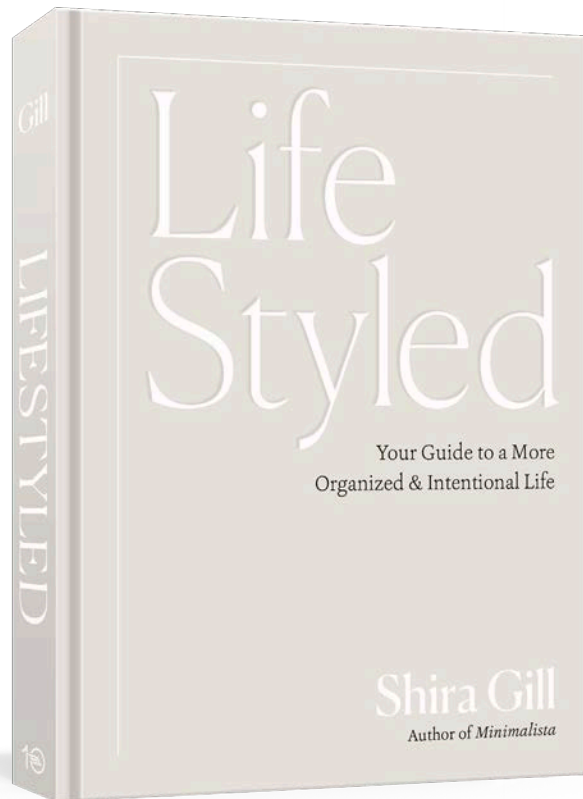
# HOME & GARDEN





# LifeStyled

Your Guide to a More Organized and Intentional Life



SHIRA GILL is a globally recognized home organizing expert, speaker, coach, and content creator with a less-is-more philosophy. Over the past decade, she has helped thousands of people around the world reduce clutter and create more space for what matters. Shira's books center around the intimate relationship between people's homes and lives and how they inform and inspire each other. Her work and home have been featured in *Vogue*, *Dwell*, *Better Homes & Gardens*, *House Beautiful*, *Architectural Digest*, *Domino*, *Forbes*, *goop*, *Harper's Bazaar*, *HGTV*, *InStyle*, *Parents*, *Real Simple*, and *The New York Times*.

Cut mental clutter, reduce overwhelm, and simplify your life with this inspiring and comprehensive guide from the bestselling author of *Minimalista* and *Organized Living*.



As a professional home organizing expert with a diverse roster of clients ranging from students to CEOs, Shira Gill realized that almost everyone she worked with was overscheduled, and overwhelmed. So, Shira designed a simple tool kit to help reduce stress and create more spaciousness, ease, and freedom in every part of your life, regardless of lifestyle or budget. Featuring full-color photographs throughout, *LifeStyled* is built around three key steps: adjusting volume, creating systems, and implementing habits. Part One shares the tools to transform your home, life, mindset, and schedule. Part Two will kickstart you into action with real-life examples, prompts, and easy wins—little things you can integrate for quick, transformative results. There are chapters on Health and Wellness for setting up systems to drink more water and exercise, Home and Environment, Relationships and Community, and Personal Development. Shira has dedicated her career to helping people gain clarity and activate their best selves, even when they are short on time or capacity. In *LifeStyled*, she shows readers how to achieve more ease, alignment, and freedom, one tiny step at a time.

9781984863508 • 12/3/2024  
HC • \$29.99 U.S. (\$39.99 CAN)  
256 pages • 6½ x 8½ inches  
100 photographs

ALSO AVAILABLE  
**MINIMALISTA**  
9781984859273

**ORGANIZED LIVING**  
9781984861184



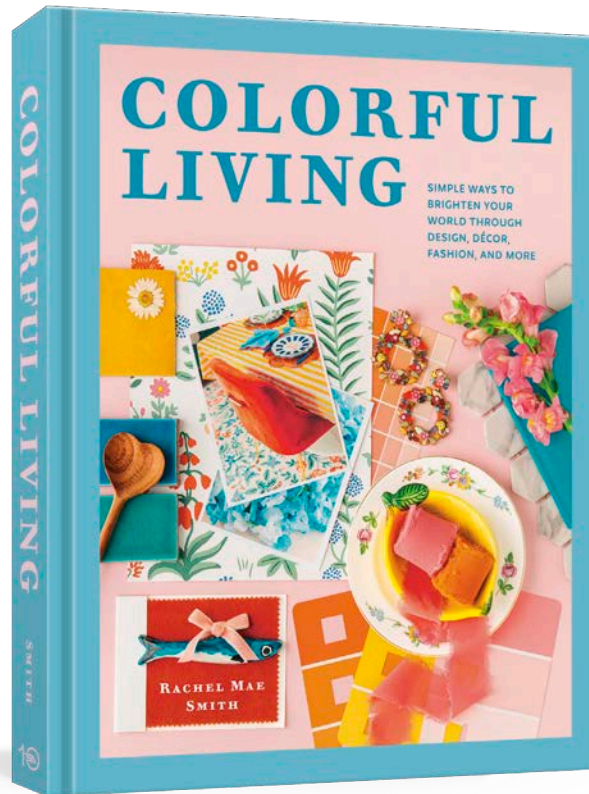






# Colorful Living

Simple Ways to Brighten Your World through Design, Décor, Fashion, and More



RACHEL MAE SMITH is the author of *The Crafted Life* blog. Her work has been featured in *HGTV Magazine*, *Better Homes & Gardens*, and *Good Housekeeping*, and on *Today* online, Apartment Therapy, Refinery29, BuzzFeed, Domino, and more. One of Pinterest's most promising creators in 2022, she has consulted with brands including West Elm, Michaels, Lowe's, Marie Kondo + The Container Store, Rit Dye, and HP.

Learn how to use color to create a vibrant living space, a wardrobe you love, and a life filled with wonder in this practical guide from the color expert and DIY maven behind *The Crafted Life*.

Color can influence your feelings, affect your moods, control how you interact with your home, and even change how you feel about yourself. In *Colorful Living*, writer, photographer, and professional color consultant Rachel Mae Smith explains why color is so powerful and how you can use it to brighten up your world. After a fascinating (and painless!) introduction to color theory, Rachel takes you step-by-step through your home (walls, furniture, decor, art), your closet (clothing, jewelry, shoes, accessories), and other aspects of your lifestyle, sharing simple, creative, and fun ways to add pops of your desired colors everywhere. Easy-to-follow exercises help you define your personal color palette and inspire you to harness the power of color in your life. Rachel's ideas are accessible, affordable, and designed for longevity—because when you mindfully choose items based on colors and styles that make you happy (versus those that social media says you should buy), you're more likely to love what you have. This one-of-a-kind, vividly illustrated guide to color will help you liven up your life, whether you love chartreuse, light gray, hot pink, haint blue—or all four at the same time.

9781984863072 • 9/24/2024  
HC • \$26.00 U.S. (\$36.00 CAN)  
224 pages • 7½ x 9½ inches  
100 photographs







“Focusing on color puts you in the mindset of choosing joy. Choose what you like and what makes you happy.”



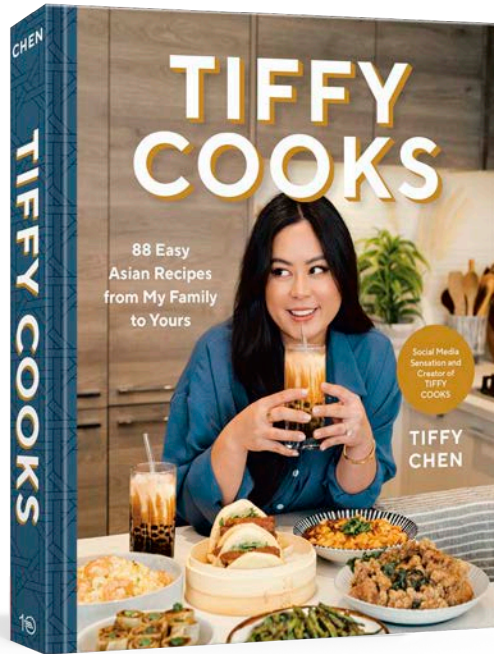




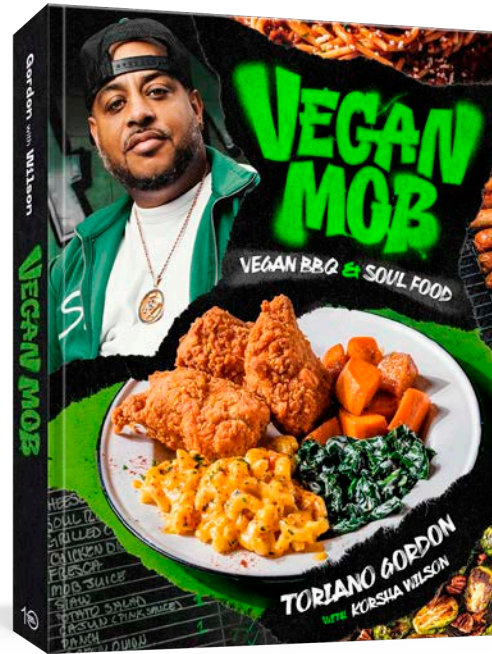
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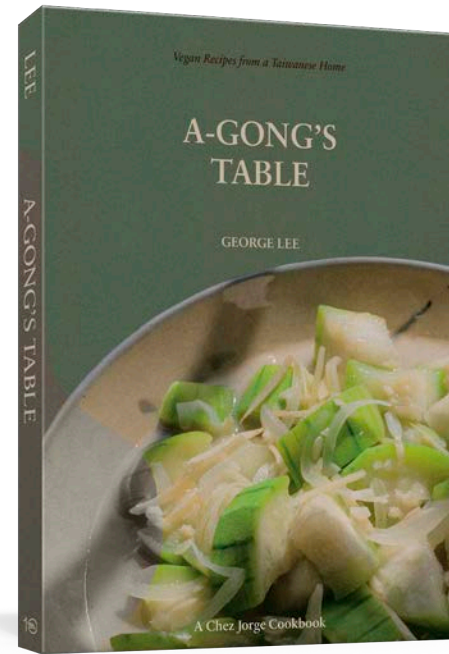
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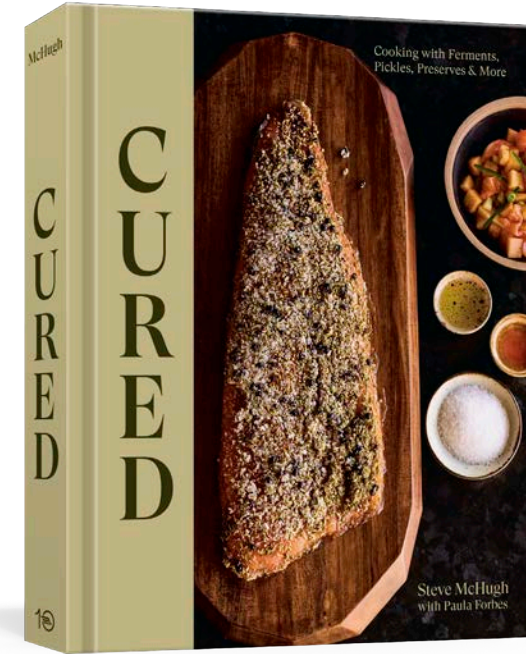
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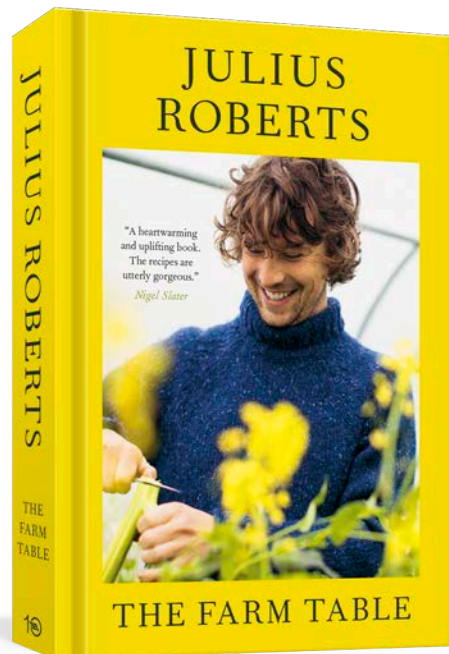
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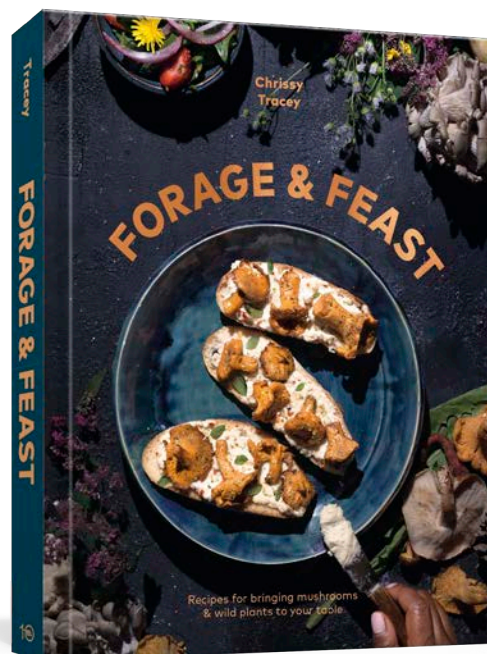
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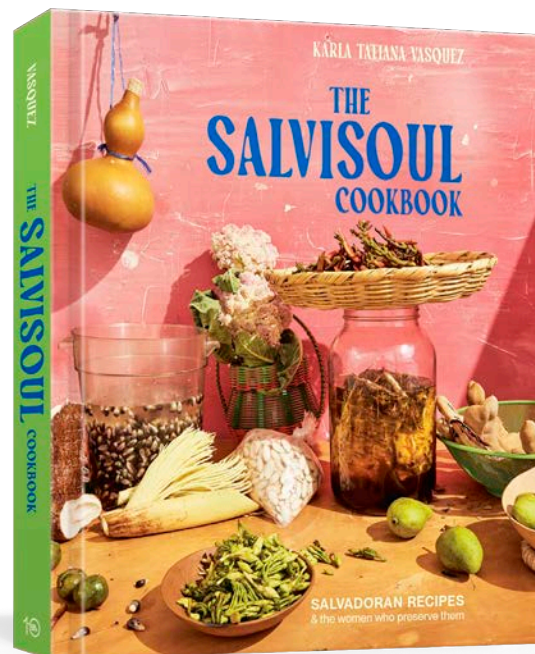
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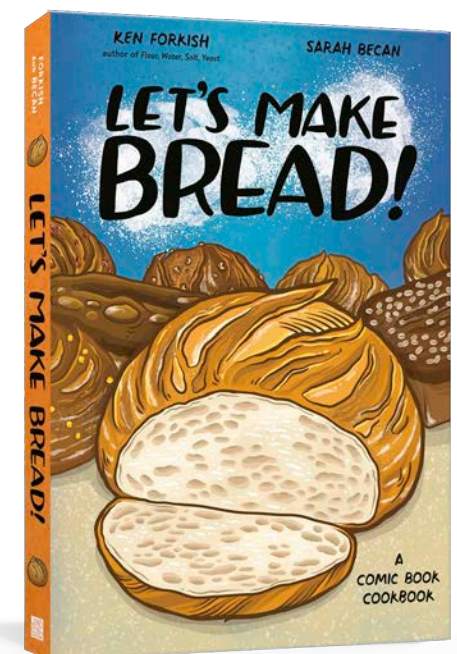
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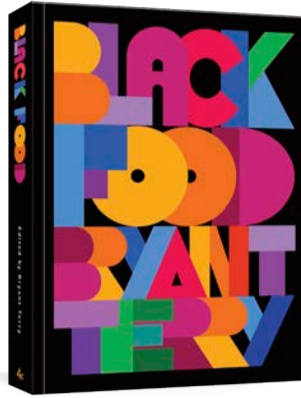


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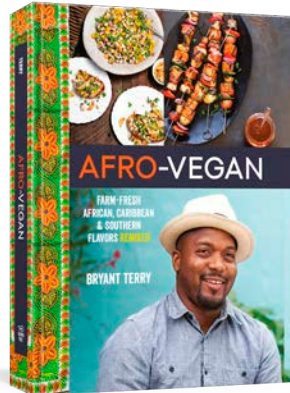




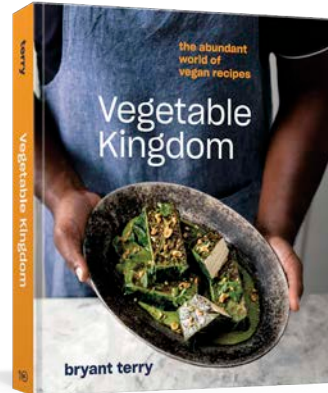
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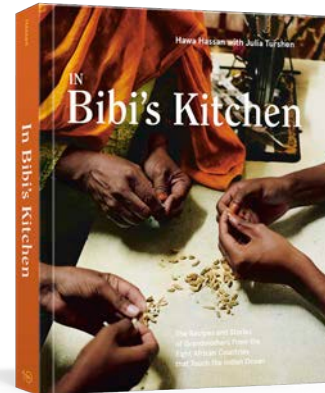
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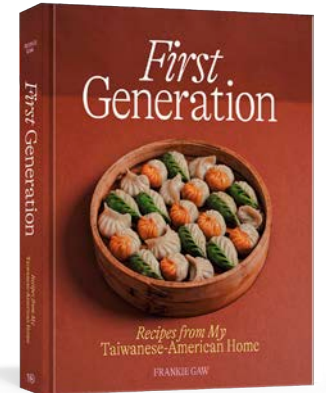
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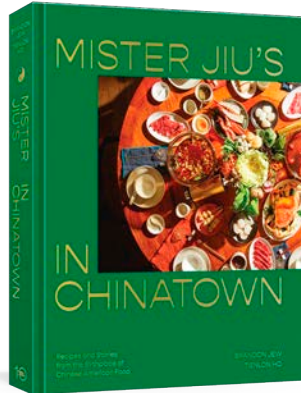
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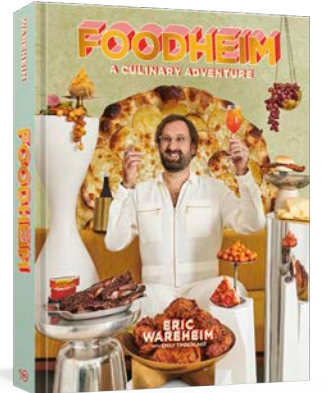
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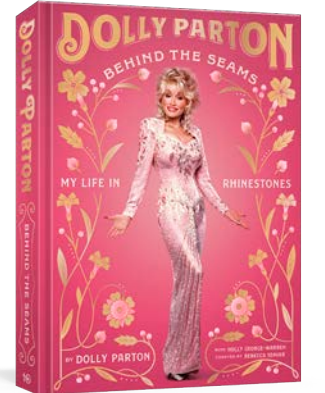
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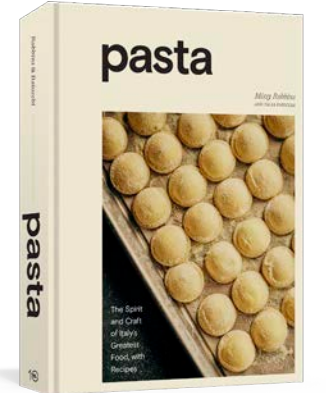
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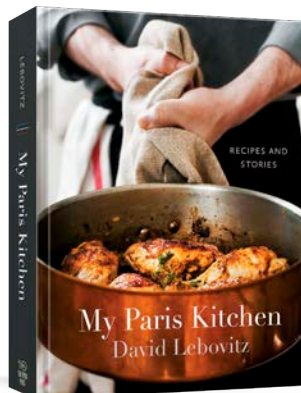
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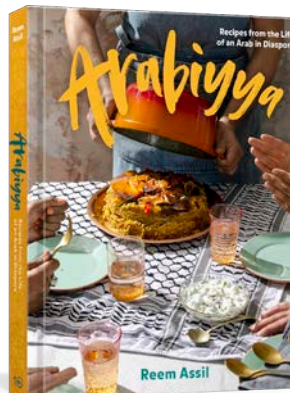
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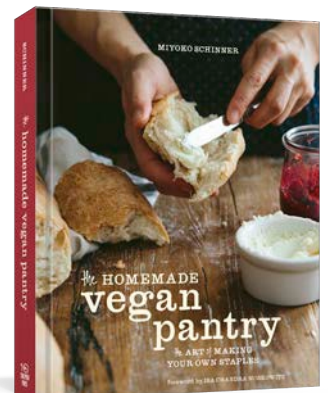
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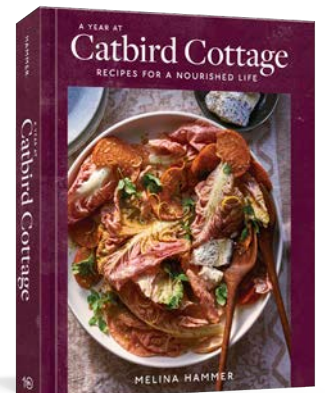
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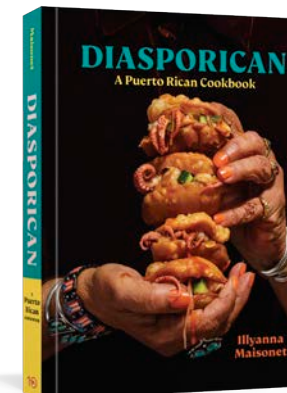
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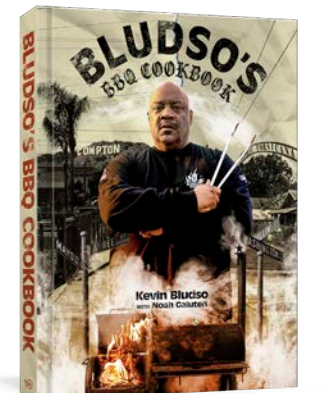
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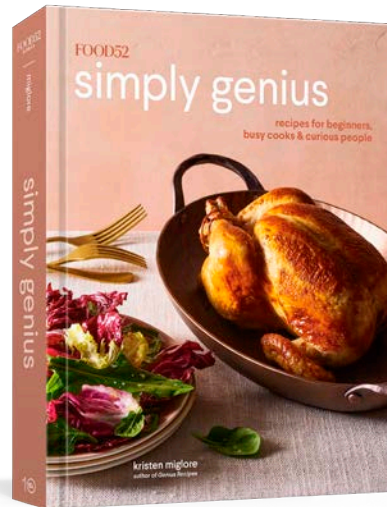


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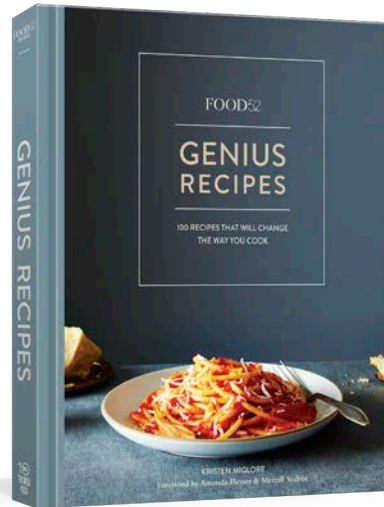




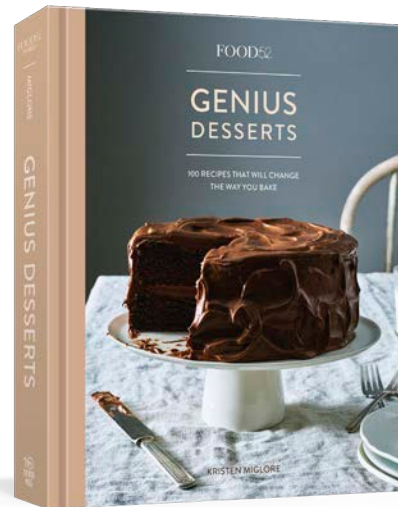
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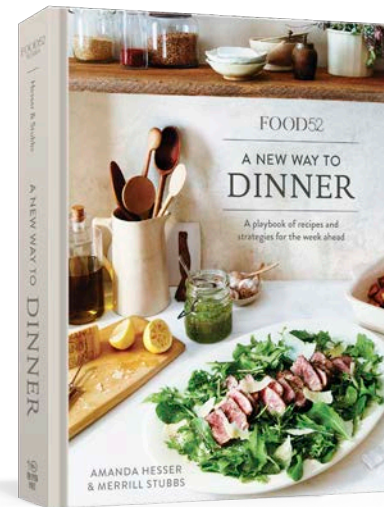
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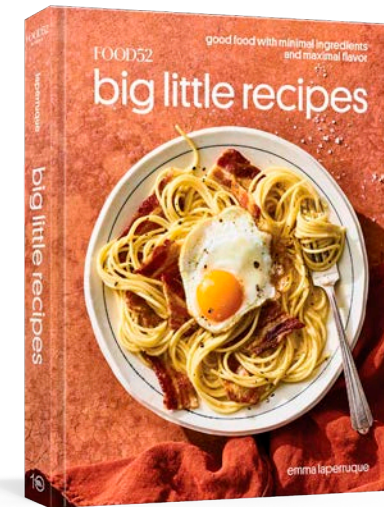
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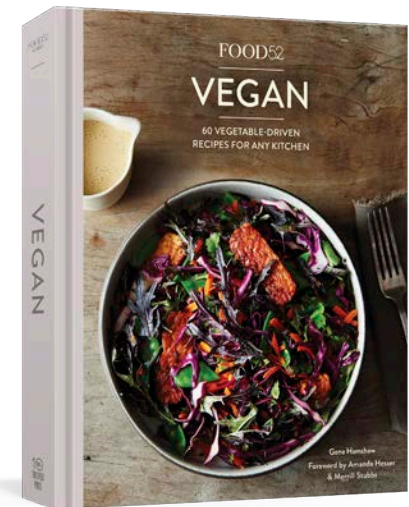
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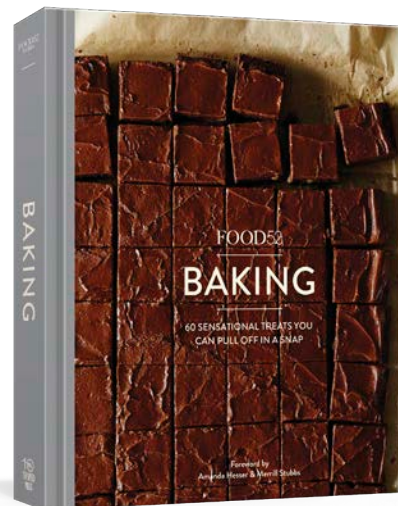
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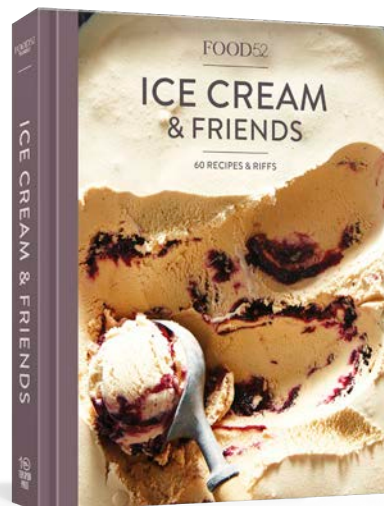
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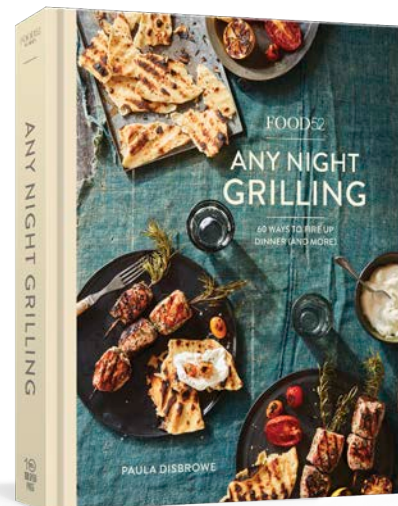
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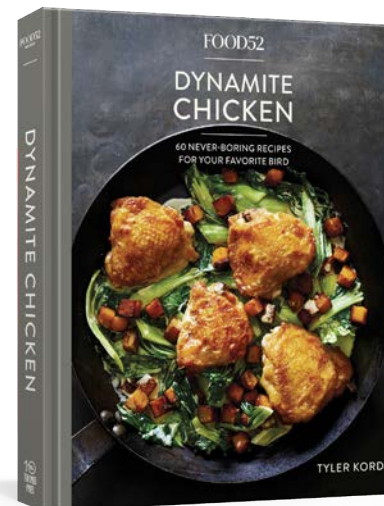
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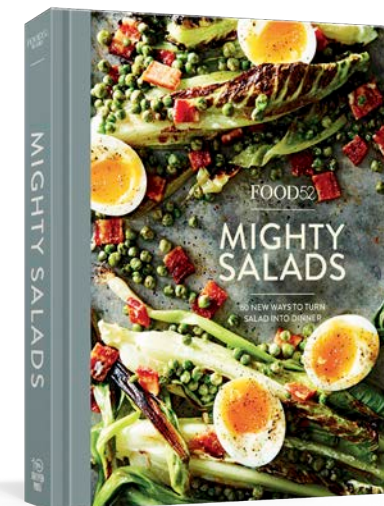
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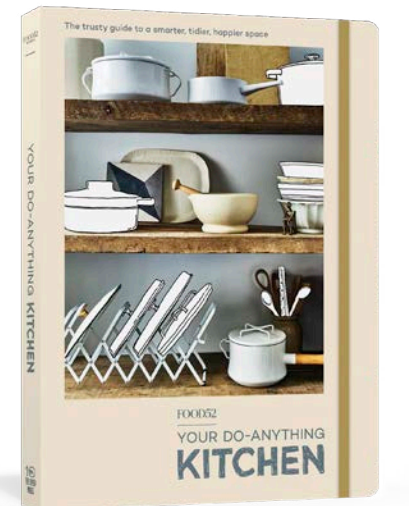
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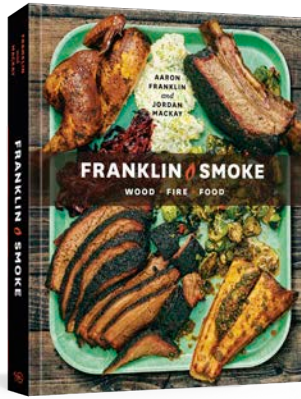


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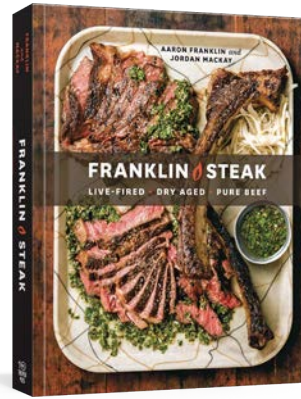
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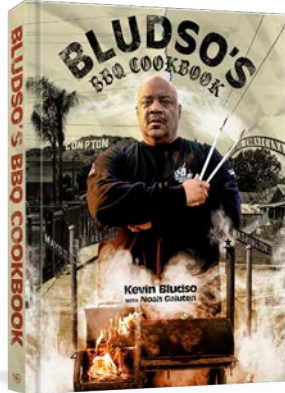
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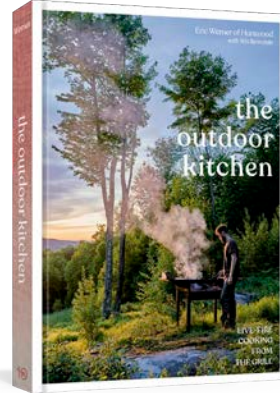
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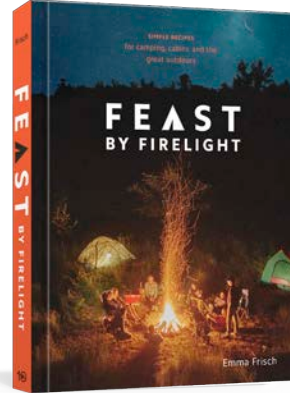
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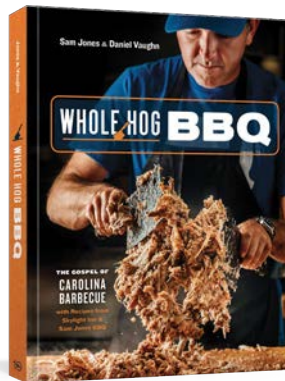
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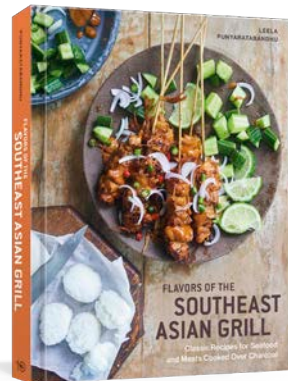
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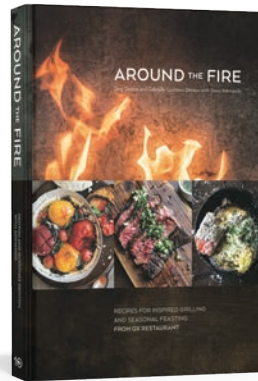
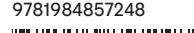
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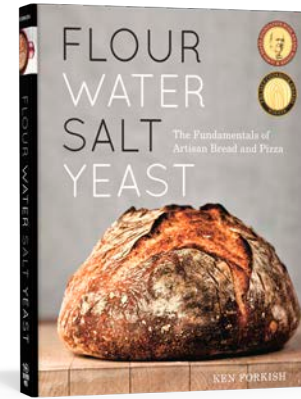
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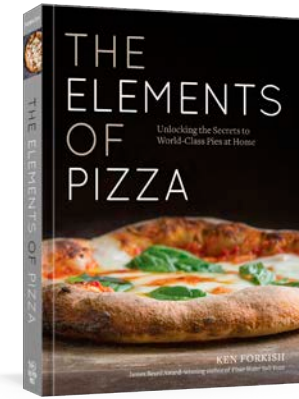
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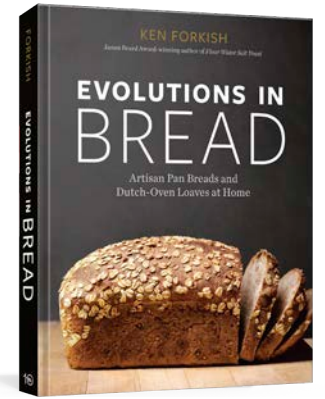
## Bread & Pizza



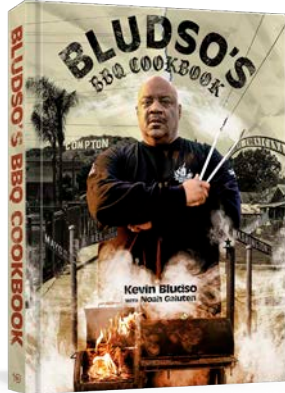
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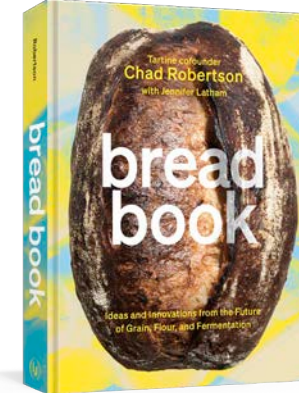
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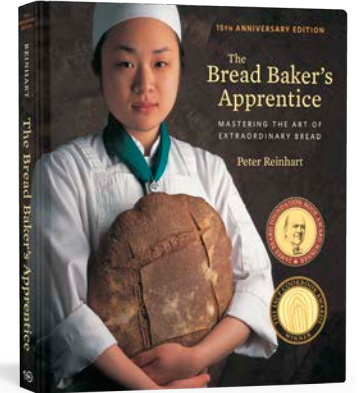
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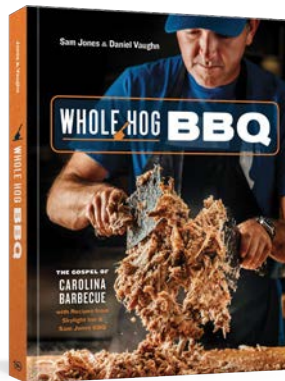
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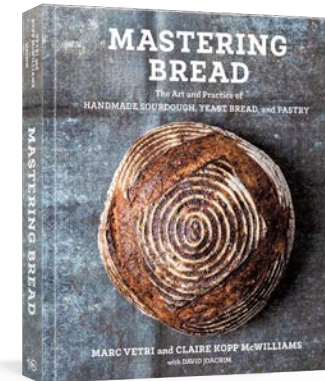
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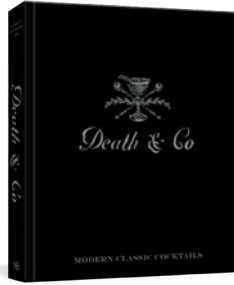




# Cocktails & Wine



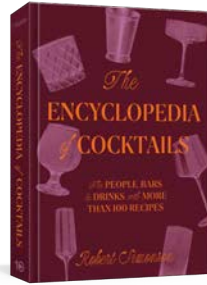
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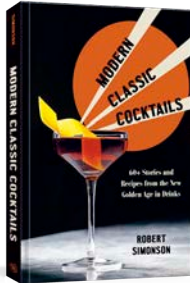
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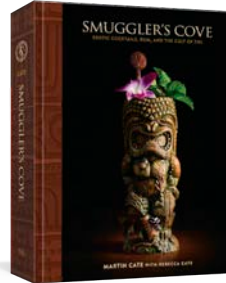
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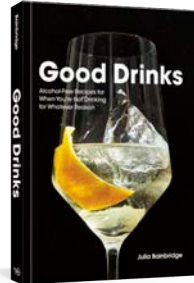
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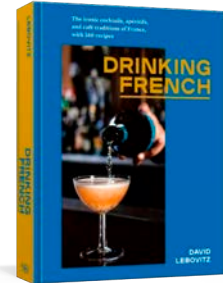
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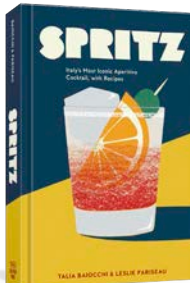
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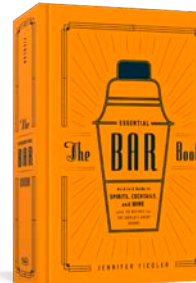
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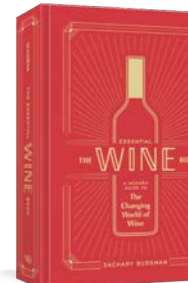
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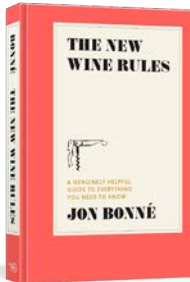
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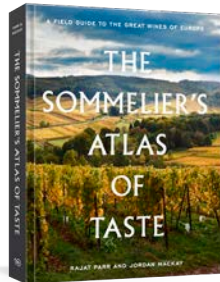
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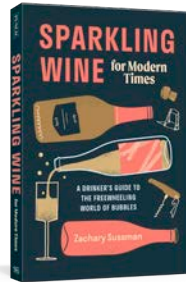
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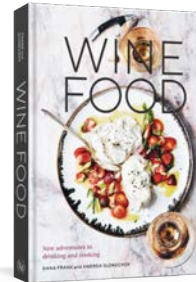
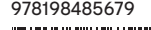
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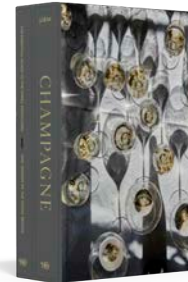
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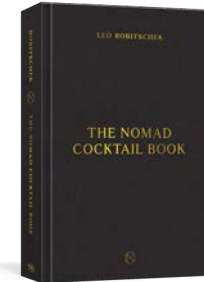
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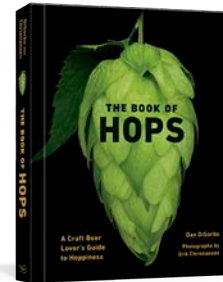
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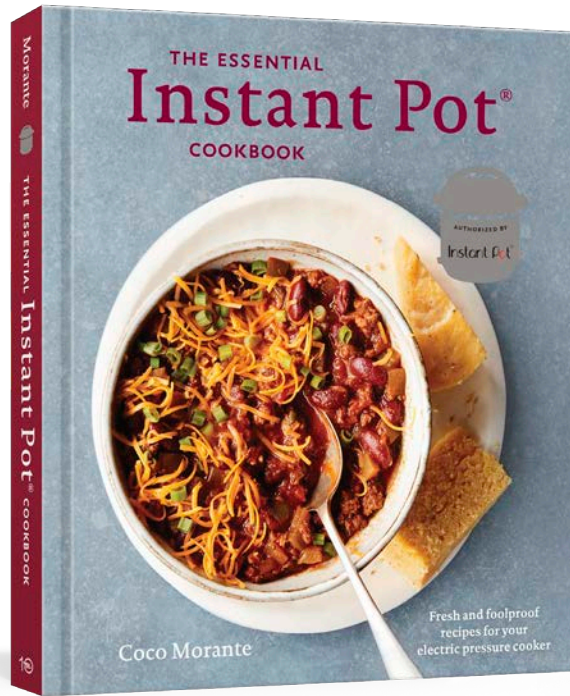


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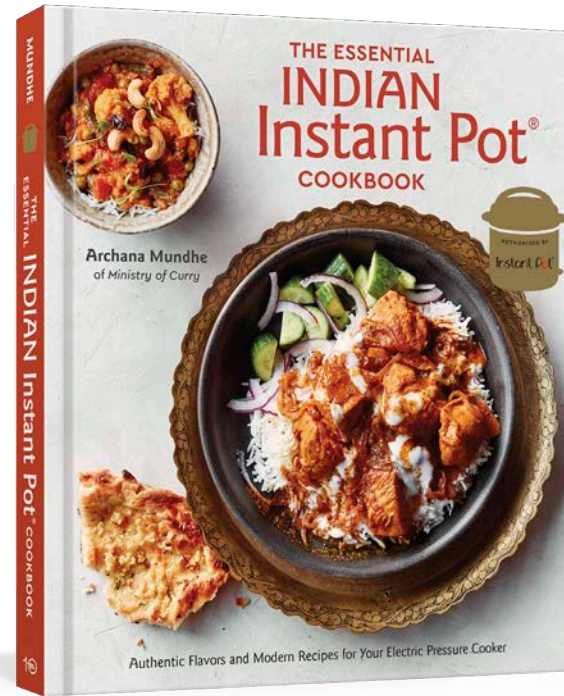




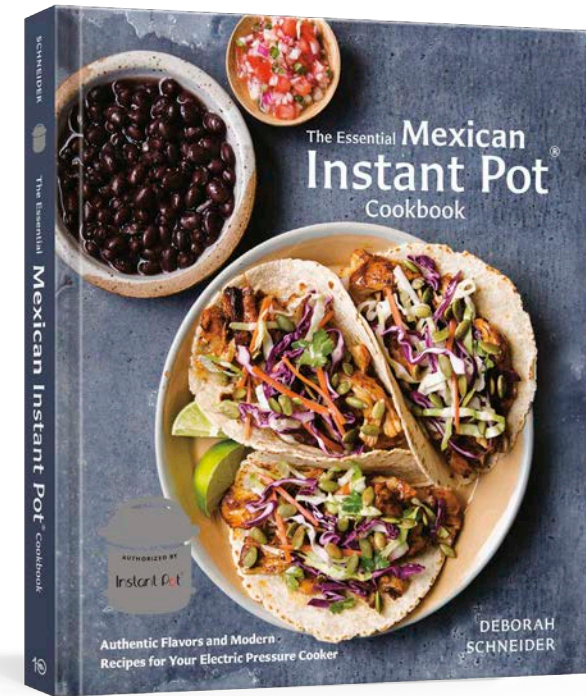
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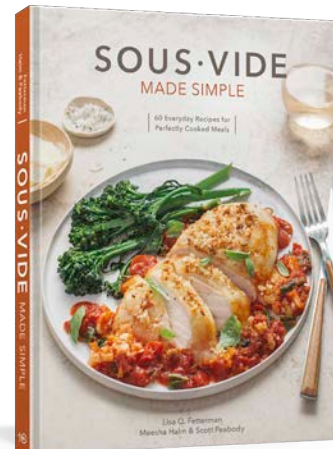
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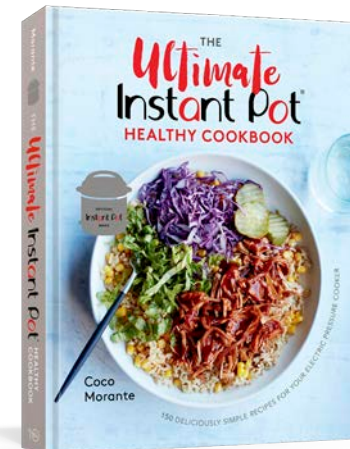
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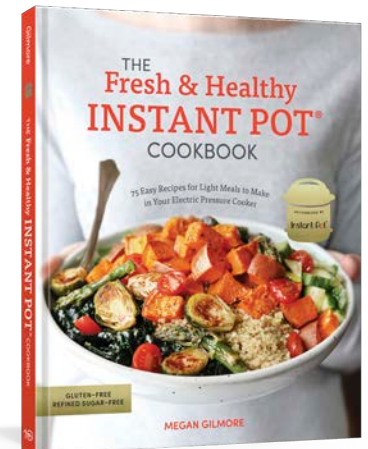
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# Home & Garden



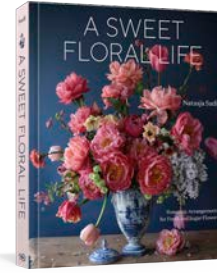
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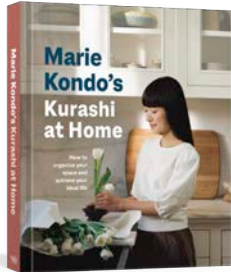
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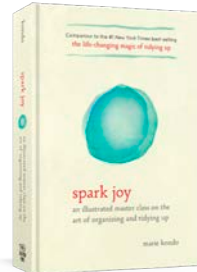
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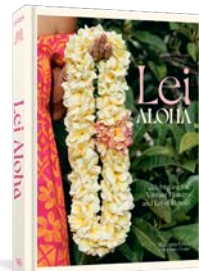
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