



POTTER

food, drink & home

SPRING 2025





Every Day with Babs

101 Family-Friendly Dinners for Every Day of the Week

BY BARBARA COSTELLO

Everybody's favorite grandmother is here to answer the age-old question "What's for dinner?" with 101 tried-and-true recipes, plus genius tips and tricks that make getting dinner on the table even easier.



From her years of experience feeding her family, Barbara Costello has perfected her roster of comforting and delicious family-approved meals. Now all that hard-earned mealtime ingenuity is here in this book, for you! *Every Day with Babs* will be your go-to dinner resource, with Babs as your surrogate mom or grandma helping to get delicious meals organized, prepped, and on the table in no time, every night of the week.

In these pages, Babs has done all the thinking for you, so you don't have to stress about dinner! The chapters are organized by day, each with a particular theme or cooking method that keeps in mind the rhythm of the week. We all know making dinner on a Monday feels very different than on a Sunday, so there are recipes to suit everyone's mood, schedule, and cooking style. Babs has you covered!

Barbara Costello, aka Brunch with Babs, is a mother of four and grandmother of nine. Babs has taken the internet by storm with her warmth, enthusiasm, practical tips, and motherly wisdom, earning her the title of "the internet's favorite grandma." The bestselling author of *Celebrate with Babs*, she's also a regular guest on *Today*, *Good Morning America*, and *The Drew Barrymore Show*, where she shares her household tips, tricks, hacks, and delicious recipes.

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CELEBRATE WITH BABS
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CLEAN-YOUR-FRIDGE FRITTATA

My grandmother was the original environmentalist. In the morning, she would take an old milk carton, set it on the counter, and put all the food scraps from the day in there—potato peels, onion crowns, anything you could compost would go in that carton. Then at the end of the day, my grandmother would take it and compost it for her garden. There was hardly ever any waste in her kitchen. Even now, the thought of tossing food away makes me a little anxious. So I do my best to use what I have, especially toward the end of the week when the clock starts ticking on fresh veggies.

This recipe is a perfect vehicle for any vegetable or protein you like! Eggs are magical in this way, they go with everything. Bacon and cheddar, chicken and feta, or tomatoes, mushrooms, spinach and a little mozzarella, mix any of those combinations into a fluffy warm frittata lunch, or breakfast. This frittata freezes exceptionally well, so you can portion it out for future meals. Who wouldn't love a meal that is as easy and practical as it is tasty!

Serves 4 to 6
 PREP TIME
 10 min
 COOK TIME
 30 min
 TOTAL TIME
 40 min

BABS SAYS
 For the frittata filling, all you need is 1 cup of any shredded cheese or a 1/2 cup of fresh cheese, and/or 2 1/2 cups cooked veggies, meats, you get it, just make sure they're cooked through because they won't cook much further in the oven.

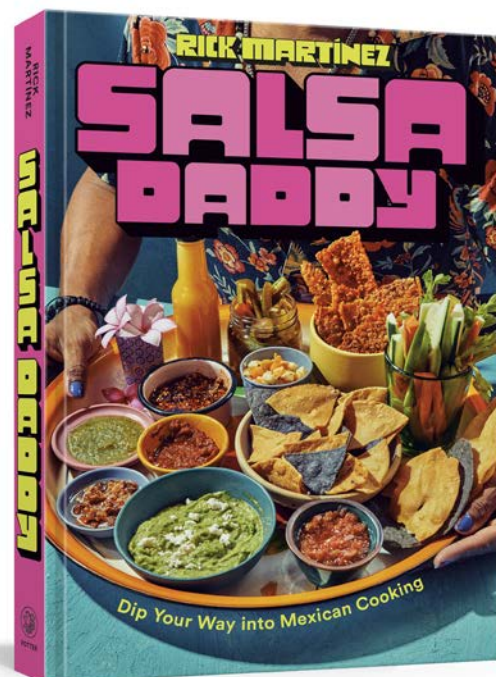
- 8 large eggs
 - 1/2 cup heavy cream
 - 1/2 teaspoon dried basil, dill, or Italian herb blend
 - Kosher salt and freshly ground black pepper
 - 1 cup (2 ounces) shredded Gruyère or another hard cheese (or 1/2 cup crumbled soft cheese like goat or feta)
 - 4 tablespoons unsalted butter
 - 4 ounces ham steak (or other cooked protein, like bacon!), coarsely chopped (about 1/2 cup)
 - 1 yellow onion, finely chopped
 - 1/2 bunch asparagus, thinly sliced (or 1 cup another thinly sliced vegetable)
 - 1 cup frozen peas (no need to thaw)
1. Arrange an oven rack to the middle position and heat to 375°F.
 2. In a medium bowl, whisk the eggs until just mixed (don't beat until fluffy). Whisk in the cream, dried herbs, 1 1/2 teaspoons salt, and 1/4 teaspoon pepper until well blended. Stir in the cheese. (If using soft or crumbled cheese, you'll mix in later.)
 3. Melt 2 tablespoons of the butter in a 12-inch cast-iron skillet over medium-high heat. Add the ham, onion, and asparagus and sauté until vegetables are softened, 3 to 5 minutes. Add the peas and cook, stirring occasionally, until bright green, 2 to 3 minutes. Season with salt and pepper, if needed. Add the remaining 2 tablespoons of butter, stir until melted, then arrange the filling in an even layer. Turn off the heat and pour in the egg mixture. If using soft or crumbled cheese, scatter it on top now.
 4. Transfer the skillet to the oven. Bake until the eggs are just set in the middle, 10 to 12 minutes. Cool slightly, then remove from the pan and slice into wedges. Serve immediately, or wrap tightly and refrigerate for up to 3 days.

Look at you!





“No matter how you’re feeling by dinnertime,
there is a recipe in here that will fit the bill.
You can just flip this book open and go!”



Salsa Daddy

Dip Your Way into Mexican Cooking

BY RICK MARTÍNEZ

The bestselling author of *Mi Cocina* is back with a guide to the brightest dish in any Mexican meal: salsa. From refreshing classic chopped salsas to rich simmered sauces, this collection of more than 70 salsas and 24 simple meals is a fun-loving introduction to the joy of Mexican cooking.



Chips, salsa, happiness. We know that essential truth. But after more than 500 years of salsa history, there's so much more to discover about this staple dish, one that cooks today can customize and riff on freely. Salsa can be an irresistible dip, yes, or a flavorful condiment, or it can be the basis for iconic Mexican meals—not to mention a savior for grilled cheese, burgers, rotisserie chicken, or platters of roasted vegetables.

Rick takes us deep into the world of traditional and modern salsas, where a playful pico de gallo with tomatoes, avocados, and chipotles is chopped up in a few minutes, or where you might blend roasted peanuts with caramelized onions and toasted chiles for a nutty-savory spicy sauce. With more than 70 salsa recipes and 24 simple meals that offer endless variation, this book shows you how salsa can catapult joy into your cooking and become the heart of every table.

Rick Martínez is a celebrated Mexican American, *New York Times* bestselling cookbook author, recipe developer, and food personality. His debut book, *Mi Cocina: Recipes and Rapture from My Kitchen in Mexico*, is a James Beard Award-winner, IACP Cookbook of the Year, IACP Best International Cookbook, and *New York Times* bestseller, and serves as a transporting tribute to his family's homeland of Mexico and a personal exploration of Rick's self-identity as a third-generation Mexican American.

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MI COCINA
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SALSA MACHA

PEANUT SALSA MACHA
 Peanuts, guajillo, and chile de árbol

Salsa macha is typically made of fried chiles ground with garlic and salt, to which fried peanuts and seeds are added. Praise be. I love it so much I have three recipes for it. One theory on the name is that macha (from macho) refers to the strength and bravery required to consume it because it's so hot, the other is that macha comes from the verb *machacar*, "to smash," because it was originally made in a molcajete. I decided to go with God and make it the traditional way, with a little Rick twist: adding piloncillo and vinegar to expand and explode the flavor, and olive oil to round things out, while also yielding more salsa.

MAKES 1½ CUPS

- 1 cup vegetable oil
- 1 cup roasted peanuts (4.8 oz/135 g)
- 6 garlic cloves, peeled and smashed (but still holding their shape)
- 3 chiles guajillos (0.8 oz/24 g), stemmed and seeded
- 10 dried chiles de árbol (0.4 oz/10 g), stemmed
- 1 chile morita (0.1 oz/2 g), stemmed
- ½ cup raw sesame seeds (1.8 oz/80 g)
- 1 tablespoon apple cider vinegar
- 1½ teaspoons Diamond Crystal kosher salt (0.21 oz/6 g), plus more to taste
- 1 teaspoon grated piloncillo (0.14 oz/4 g) or dark brown sugar
- ¼ cup extra-virgin olive oil

SERVING SUGGESTIONS

Use anywhere you'd want chile oil or chili crisp, like dumplings, roasted veggies, on pizza, soups, and stews—on anything, really.

1. In a medium saucepan, combine the oil, peanuts, and garlic and cook over medium heat until the garlic is golden brown and the peanuts are slightly deeper in color, 7 to 9 minutes (but not too dark! They burn quickly). Using a slotted spoon, transfer the garlic and peanuts to a heatproof bowl to cool.
2. Add the guajillos, chiles de árbol, and morita to the pan with the hot oil and cook over medium heat until the oil is slightly reddish and the chiles are brick red, about 30 seconds. Using a slotted spoon, transfer the chiles to the peanut mixture. Let cool for 5 minutes.
3. Remove the pan from heat and add the sesame seeds to the hot oil and set aside. They will toast as they sit.
4. Transfer the toasted chiles and garlic to a food processor and purée until coarsely ground (it should look like red pepper flakes). Add the peanuts and pulse 4 times to coarsely grind them but not make peanut butter.
5. Return to the heatproof bowl and stir in the vinegar, salt, piloncillo, and toasted sesame seeds (and the oil in the pan). Stir in the olive oil, taste, and season with more salt if desired.

Do ahead: The salsa can be made up to 2 weeks ahead. Store in an airtight container at room temperature.

SWAP CORNER

You can swap the chiles de árbol and moritas for an equal amount of red pepper flakes (not chili powder!). The flavor won't be as complex, but it gets the job done in a pinch. Add them during the last minute of cooking the garlic and peanuts, and don't worry if a few flakes get left behind with the sesame seeds.

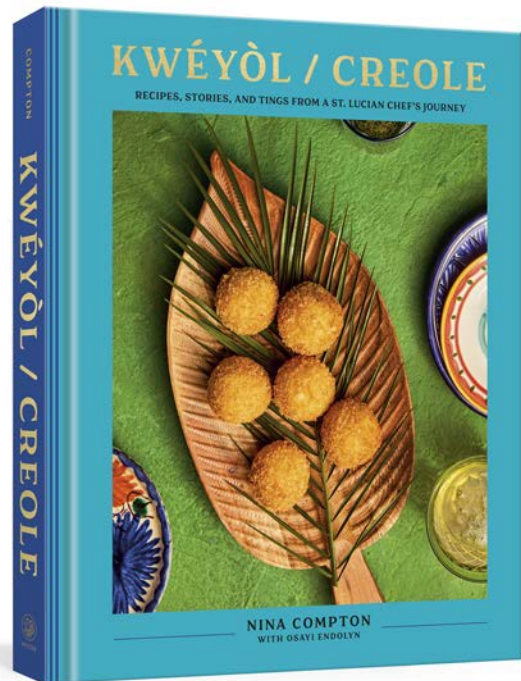


Shrimp summer rolls





“The role of any salsa is to complement and catapult the joy of eating. So shouldn't it be a joy to make? When it's time to make salsa, it's time to play. So, let's play!”



Kwéyòl / Creole

Recipes, Stories, and Tings from a St. Lucian Chef's Journey

BY NINA COMPTON WITH OSAYI ENDOLYN

James Beard Award-winning chef Nina Compton shares recipes that tell the story of her thrilling culinary journey—from St. Lucia to Jamaica, Miami, and New Orleans—and celebrates the diverse African heritage that threads these cuisines together.



Growing up in St. Lucia, a small island in the Eastern Caribbean, chef Nina Compton developed a strong sense of community through cooking and food. As she traveled and worked in restaurants abroad, she learned, improvised, and innovated by infusing flavors of home into her cooking. *Kwéyòl / Creole* explores the cuisines and pivotal locales that form the basis of Nina's unique culinary perspective: from her birthplace in St. Lucia, to Jamaica where her view of Caribbean cuisines broadened, to Miami where she was immersed in Afro Latin influences, and finally New Orleans, her adopted city, whose Creole cuisine brought her home in new ways.

The recipes in *Kwéyòl / Creole* are both transportive and irresistible, each telling a story of its multifaceted history and influences. Full of stunning travel photography and anchored by Nina's singular culinary vision, *Kwéyòl / Creole* celebrates the rich history of St. Lucia, while forging something that feels a little new, a little hers. And now, with this book, a little yours, too.

Nina Compton is a James Beard Award-winning chef and was named one of *Food & Wine's* "Best Chefs." She is also the chef and owner of the award-winning restaurants *Compère Lapin*, *BABs Nola*, and Nina's *Creole Cottage*. She was born and raised in St. Lucia and now resides in New Orleans, Louisiana.

Osayi Endolyn is a James Beard Award-winning writer, editor, and producer who creates culturally informed narrative, visual, and experiential storytelling. Her work is widely featured across media and entertainment platforms. She has authored famed cookbooks *The Rise* and *Black Power Kitchen*.



BARBECUE SHRIMP

SERVES 4

New Orleans barbecue shrimp refers not to the cooking process of grilling, but to the rich, flavor and color of the shrimp. My first time having this dish was at Emeril's and it blew my mind, the depth of flavor. Pasca's Manole, a classic restaurant in New Orleans, introduced this dish in the 1950s and other spots followed. The dish reminded me of having mackerel or crayfish in rundown sauce in Jamaica—the sauce is cooked down with tomatoes, coconut milk, and spices, and its super luscious complexity with the briny seafood is memorable. If you have access to shrimp from the Gulf, get them. You already know that sweetness is irreplaceable!

- 2 pounds U10-size shrimp, heads and shells on
- 2 tablespoons freshly ground black pepper
- 2 tablespoons jerk spice (page 000)
- 2 tablespoons extra-virgin olive oil
- ½ cup minced Spanish onion
- 2 tablespoons minced garlic
- 2 cups water
- ½ cup Worcestershire sauce
- ½ cup dry white wine
- 3 lemons, peeled and juiced (reserve the peel)
- 3 bay leaves
- ¼ teaspoon kosher salt
- 2 cups heavy cream
- 2 tablespoons unsalted butter
- 1 tablespoon chopped chives

SERVING SUGGESTION

Compère Lapin Buttermilk Biscuits (page 000) or thick slices of crusty bread

Peel the shrimp and completely remove the shells, but reserve the shells and set aside. To devein the shrimp, run a paring knife down the flesh to remove the vein that runs along the back. Repeat with all of the shrimp and set aside.

Transfer the shrimp to a medium bowl. Sprinkle the shrimp with the black pepper and 1 tablespoon of the jerk seasoning. Use your hands to coat the shrimp with the seasonings. Refrigerate the shrimp while you make the sauce base.

Heat 1 tablespoon of the oil in a large pot over high heat. When the oil is hot, add the onions and garlic and sauté, stirring occasionally, until softened, about 1 minute. Add the reserved shrimp shells and the remaining 1 tablespoon jerk seasoning. Cook, stirring occasionally, until the shells turn pink, about 2 minutes. Add the water, Worcestershire, white wine, lemon peels, bay leaves, and salt. Stir well and bring to a boil. Reduce the heat to low and simmer, uncovered, until it thickens and develops a caramel color, about 30 minutes. Remove from the heat and allow to cool for about 15 minutes. Use a fine mesh strainer to strain the sauce into a small saucepan. You should have about ½ cups. Discard the solids.

Bring the sauce to a boil and reduce to a simmer, stirring occasionally, until it becomes syrupy and dark brown, simmering for about 10 minutes. This will yield about 2 tablespoons of the barbecue sauce base.

Heat the remaining 1 tablespoon of oil in a large skillet over high heat. When the oil is hot, add the seasoned shrimp and sauté them, occasionally shaking the skillet, until the shrimp turn pink, about 2 minutes. Whisk the cream and butter into the barbecue base. Add to the shrimp and stir to coat. Reduce to the heat to low. After 2 minutes, flip the shrimp and use a spoon to baste the shrimp with the barbecue sauce. Continue to cook for another 2 minutes until the sauce again coats the shrimp. Add the lemon juice and stir to incorporate. Sprinkle with the chives.

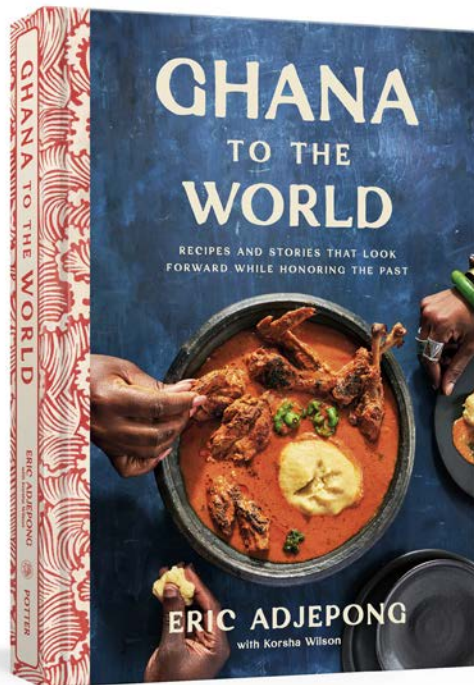
Serve right away with buttermilk biscuits or thick slices of crusty bread.

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“Our Creole, or Kwéyòl, celebrates a diverse African heritage, beautifully reflected in the dishes and customs that shape much of what I eat and how I cook today.”





Ghana to the World

Recipes and Stories That Look Forward While Honoring the Past

BY ERIC ADJEPONG WITH KORSHA WILSON

A transportive, highly personal cookbook of 100 West African-influenced recipes and stories from *Top Chef* finalist Eric Adjepong



In his moving debut cookbook, chef Eric Adjepong practices *sankofa*, a Ghanaian Twi word meaning that we must look back in order to move forward, by showcasing the beauty and depth of West African food through the lens of his own culinary journey.

With 100 soul-satisfying recipes and narrative essays, *Ghana to the World* reflects Eric's unique culinary perspective as a first-generation Ghanaian American. The recipes explore the lineage of West African cooking while embracing new elements. Eric includes traditional home-cooked meals from his mother, like a deeply flavorful jollof rice and a smoky, savory kontomire stew, alongside creative dishes influenced by his culinary education, like a sweet summer curried corn bisque and sticky tamarind-glazed duck legs.

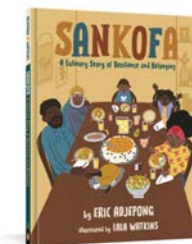
Eric Adjepong is a chef who has been featured on Bravo's *Top Chef* and *Top Chef All-Stars* and is currently the host on Food Network's *Alex vs. America*. He lives in Baltimore, Maryland, and New York City with his daughter.

Korsha Wilson is a food writer and graduate of the Culinary Institute of America. She is the host of *A Hungry Society* and is also coauthor of *Honeysuckle* with Omar Tate and *Vegan Mob* with Toriano Gordon.

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SANKOFA
PENGUIN WORKSHOP
HC: 9780593385944



GARLICKY GRILLED PRAWNS with Chermoula

Serves 6 to 8

Grilling is the favored technique to cook these crustaceans practically everywhere on the African continent. In Ghana, the aroma of prawns charring over charcoal is a sensory experience that locals are lucky to encounter every day, and one that visitors are immediately drawn to once they arrive. It's not uncommon for grilled prawns to be cooked with garlic, citrus, and spices, but my take also features Africa's herby condiment of choice: chermoula. Sop up the prawns with garlicky melted butter and a little chermoula for the perfect bite. It's an herbaceous bomb with beautiful notes of ginger, citrus, and smoke from the grill. Serve the prawns as a snack or really impress a crowd by featuring this at your next dinner party.

Garlic Sauce

6 tablespoons unsalted butter, diced
2 tablespoons high-quality extra-virgin olive oil
1/4 cup (packed) garlic cloves, minced
1 (1/2-inch) piece of fresh ginger, minced
2 teaspoons kosher salt, or more to taste
1/4 tablespoons Mom's Hot Pepper Sauce (page 43) or store-bought Scotch bonnet hot sauce

All-Day Seasoning Blend (page 35)

1/2 tablespoon grated lime zest, or more to taste
2 teaspoons (packed) light brown sugar
2 teaspoons fish sauce

Prawns

24 to 36 king or tiger prawns, peeled and deveined (see Note, page 184)
2 tablespoons high-quality extra-virgin olive oil

All-Day Seasoning Blend (page 35)

2 teaspoons kosher salt
1 1/2 teaspoons sweet paprika
1 teaspoon freshly ground black pepper
1/2 teaspoon cayenne pepper

Sliced sourdough bread

3 tablespoons Chermoula (recipe follows), for serving

Special Equipment

12 to 16 skewers (if using wooden skewers, soak in water for 40 minutes before grilling)

Preheat an outdoor grill to high heat for 20 minutes or a grill pan over medium-high heat for 10 minutes.

Make the garlic sauce: In a large saucepan (large enough to hold all of the sauce and shrimp once cooked), melt the butter and oil over medium-high heat. Add the garlic, ginger, and salt. Stir until the garlic and ginger are light golden brown, 40 seconds to 1 minute. Immediately remove from the heat, then stir in the hot pepper sauce, seasoning blend, lime zest, lime juice, brown sugar, and fish sauce. Season with more salt and lime juice, if desired, and keep warm.

Make the prawns: Using paper towels, dab the prawns to dry and remove any excess moisture, then place in a large bowl. Add the olive oil, seasoning blend, salt, paprika, black pepper, and cayenne and toss to coat the prawns.

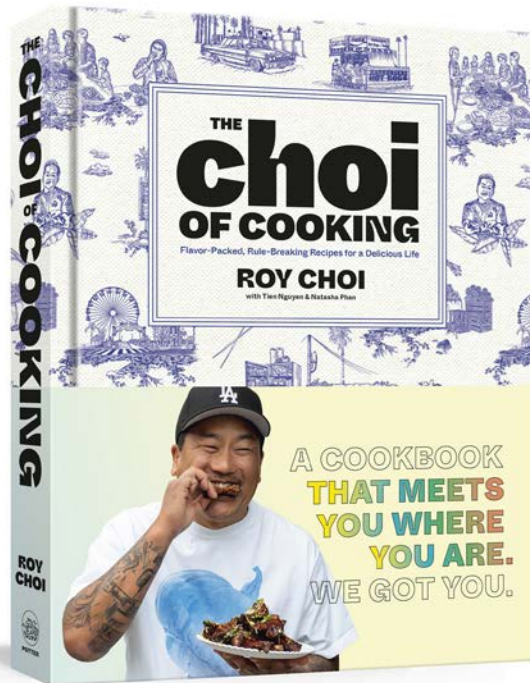
Recipe continues

Stagfood 183



“Much like *sankofa*, I work to carry the gift of calling both West Africa and America home into all that I do.”





The Choi of Cooking

Flavor-Packed, Rule-Breaking Recipes for a Delicious Life

BY ROY CHOI WITH TIEN NGUYEN AND NATASHA PHAN

Roy Choi, *New York Times* bestselling author of *L.A. Son* and star of Netflix's *The Chef Show*, shares 100 flavor-packed recipes that empower you to eat healthy—or, at least, healthier—without ditching your favorites.



Built on a foundation of balance and compassion, *The Choi of Cooking* is Roy Choi's magnum opus, reflecting his personal journey of cooking, living, and learning from mistakes. When Choi realized that falling victim to his greasy cravings was not sustainable, he began to eat more nutritious foods—but he did it *his* way—to build a more realistic lifestyle not based on extreme dieting or deprivation. This equates to vegetable-forward recipes, with plenty of pit stops of comfort along the way, and tons of flavors layered in every single bite.

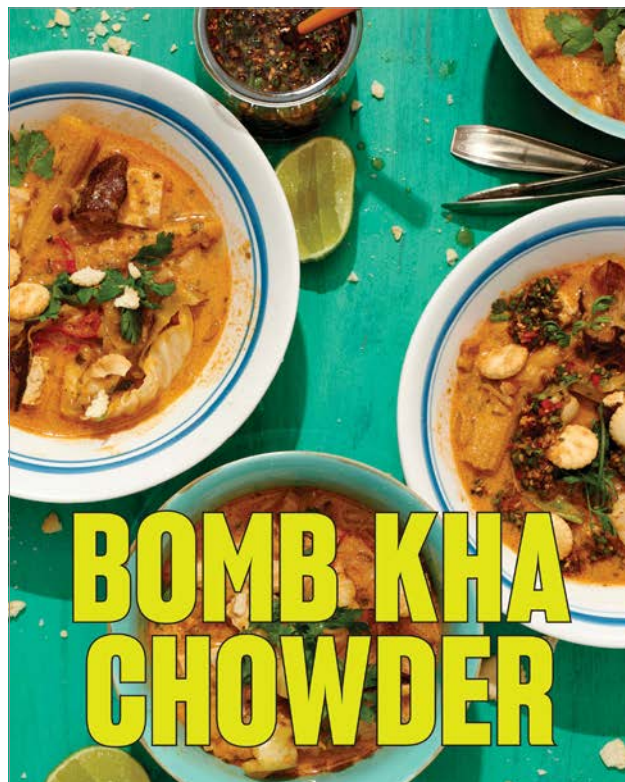
The Choi of Cooking focuses on foods that fuel your body, and Choi meets readers wherever they are. Reaching for healthier foods is like building a muscle, and the work begins with having the confidence to start cooking and exercising that muscle. To encourage readers to take those first steps in the kitchen, Choi shares his culinary philosophy, including bits of wisdom and stories that expand on his approach to food. *The Choi of Cooking* is more than a collection of recipes; it's a guide to creating a more balanced life.

Roy Choi was born in Seoul, and raised in Los Angeles. Choi is a voice and advocate for street food culture and the co-owner and chef of Kogi BBQ, Tacos Por Vida, The Chef Truck, and Best Friend at Park MGM. Choi is a *Time* 100 honoree and recipient of a James Beard Award and multiple Emmys for *Broken Bread*. He lives in Los Angeles.

Tien Nguyen is the coauthor of several cookbooks, including the *New York Times* bestseller *L.A. Son* with chef Roy Choi and *The Red Boat Fish Sauce Cookbook*, one of NPR's Books We Love.

Natasha Phan is an award-winning producer, author, co-owner of Best Friend, and the CMO and business partner for all of Roy Choi's endeavors. Among other initiatives, she coauthored *L.A. Son*, produced the Netflix series *The Chef Show*, and executive produced the Emmy-winning *Broken Bread*.

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I love the sourness of Thai soups like tom yum and tom kha. Because it's not just sour, right? It's also bright and full of umami, and you walk away feeling invigorated every time. This recipe riffs on tom kha a bit by giving it a chowder-ish vibe with some rendered bacon before adding the classic tom kha ingredients of coconut milk and galangal. It's bomb! If you're not familiar with the more sour side of Thai and other Southeast Asian soups, this take on it might be your stepping stone into that world.

SERVES 6 TO 8

- 1 tablespoon plus ½ cup extra-virgin olive oil, plus more as needed
- 6 ounces bacon or pancetta, diced
- 1 medium yellow onion, thinly sliced
- 1 Fresno chili, thinly sliced
- 2 cups minced scallions (15 to 20 scallions)
- ½ cup minced garlic (24 to 28 cloves)
- 3 tablespoons sliced fresh galangal or ginger
- Salt and freshly ground black pepper
- 9 ounces shiitake mushrooms, stems removed, caps quartered
- ½ cup Thai red curry paste
- 4 cups canned full-fat coconut milk
- 2 lemongrass stalks, smashed (see Lemongrass, page 93)
- 4 to 5 tablespoons fish sauce
- Juice of 2 to 3 limes
- 1 (14-ounce) package medium or firm tofu, drained and cubed
- ½ head green cabbage, sliced
- 1 (12-ounce) jar or 1 (15-ounce) can baby corn, drained and rinsed
- Crushed red pepper flakes
- 3 cups roughly chopped or torn fresh cilantro
- Lime wedges, for serving
- Oyster or saltine crackers (optional), for serving
- Korean Crying Tiger Sauce (optional; page 245), for serving

1. Set a large Dutch oven or other heavy-bottomed pot over high heat and add 1 tablespoon of the olive oil. After about a minute, add the bacon and cook, stirring occasionally, until the pieces have browned, started to crisp, and the fat has rendered, about 5 minutes.

2. Add the remaining ½ cup olive oil, the onion, chili, scallions, garlic, and galangal and sauté for about 1 minute, or until they release their aroma. Season with salt and pepper and sauté for 2 more minutes, adding more olive oil if necessary to keep things moving.

3. Add the mushrooms, then make some room at the bottom of the pot where you can add the curry paste. Toast the paste a bit before combining it with the other ingredients. Sauté until everything starts to caramelize, 3 to 4 minutes.

4. Reduce the heat to medium-low and add the coconut milk, lemongrass, and 2 cups water. Simmer for 10 minutes, then add 4 tablespoons of the fish sauce and the juice from 2 limes. Stir the pot, then add the tofu, cabbage, and baby corn. Simmer for another 8 minutes to allow everything to cook through and release their love, then begin finishing the soup to taste. Taste and add another 1 tablespoon fish sauce and the juice from another lime if you think it needs it. The broth should be loose but still viscous. If it's too thick, add ¼ cup water to thin it out. Taste again and make any other adjustments to the seasoning.

5. To serve, remove the lemongrass and galangal and discard (or compost). Ladle the soup into bowls and add a lot of pepper flakes and cilantro to each. Serve with the lime wedges. If you want, have oyster crackers and the crying tiger dipping sauce on the table.

Power Up

If you prefer, you can omit the bacon at the beginning and instead begin building the soup with the olive oil, onion, chili, scallions, garlic, and galangal.

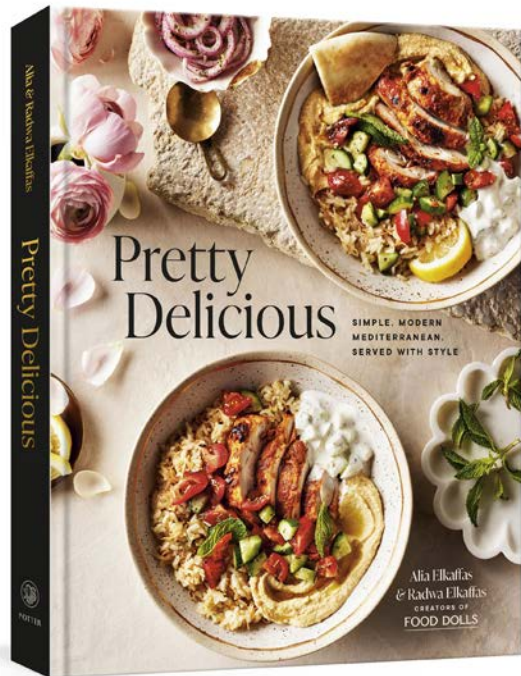
SOUPER SOUPS

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“My cooking philosophy is all about taking steps, not leaps, and moving away from extremes toward balance.”



Pretty Delicious

Simple, Modern Mediterranean,
Served with Style

BY ALIA ELKAFFAS AND RADWA ELKAFFAS

The debut cookbook from social media sensations Food Dolls, with more than 110 simply sophisticated, fresh, and vibrant Mediterranean dishes with a Middle Eastern twist



Born and raised in the Midwest to parents originally from Egypt, sisters Alia and Radwa Elkaffas created their Food Dolls platform to answer the question of how to put an exciting and healthful meal on the table without spending hours in the kitchen. And that's what *Pretty Delicious* is all about: flavor-packed, Mediterranean-inspired, and super simple recipes, all dolled up and plated with style.

Start with the How to Make Your Kitchen Your Happy Place chapter (life-bettering shortcuts and organizing and styling tips!) and then fall in love with dishes like: Banana Bread-Baked Oatmeal Three Ways, Sumac Chicken Wings, Pasta Salad with Green Goddess Dressing, Steak Shawarma Bowls, and Croissant Bread Pudding with Caramel Sauce.

Since serving with style is what Food Dolls love the most, they also share an entire chapter of menus and inspired ideas to zhuzh up the dinner table. *Pretty Delicious* will inspire you with dozens of ingenious ways to level up dinner.

Alia and Radwa Elkaffas are the sisters behind the beloved Food Dolls social media platform. Their unique blend of Middle Eastern flavors, Midwestern sensibility, and entertaining, decor, and organization hacks and tips has earned them millions of followers and partnerships with national brands. They live in Minneapolis, Minnesota.

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Spicy Aleppo Shrimp Tacos with Creamy Tahini Slaw

Shrimp is already at the top of our list for quick meals that feel so much fancier than they are, but bundling them up into tacos makes it a next-level favorite. Here, we toss the shrimp with a simple spice blend that gets a punch of citrus from sumac and a spicy kick from Aleppo pepper, quickly pan-sear it, pile it into tortillas, then top it off with a nutty, creamy slaw. There's not a summer spread or barbecue menu that wouldn't benefit from this dish.

SERVES 4 (MAKES 8 TACOS)

CREAMY TAHINI SLAW

- 1/2 cup sour cream
- 3 tablespoons fresh lime juice (from about 2 limes)
- 2 tablespoons well-stirred tahini
- 2 medium garlic cloves, minced
- 1 teaspoon fine sea salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 head green cabbage (about 1 pound), thinly sliced (see Tip)
- 1 cup packed fresh cilantro leaves, finely chopped

ALEPPO SHRIMP

- 1 pound large shrimp (21/25 count), peeled and deveined (see sidebar), tails off
- 1 teaspoon ground sumac
- 1 teaspoon Aleppo pepper
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon fine sea salt
- 2 tablespoons extra-virgin olive oil

ASSEMBLY

- 8 (8-inch) corn-flour blend tortillas (or your favorite tortillas)
- Finely chopped cilantro leaves
- Ground sumac and/or Aleppo pepper
- Hot sauce (optional)

MAKE THE CREAMY TAHINI SLAW: In a large bowl, whisk together the sour cream, lime juice, tahini, garlic, salt, black pepper, and 1/4 cup water until smooth. Add the cabbage and toss thoroughly to coat. Fold in the cilantro until it is evenly distributed. Set aside.

COOK THE ALEPPO SHRIMP: In a large bowl, combine the shrimp, sumac, Aleppo, salt, and black pepper. Toss together until the shrimp are evenly coated with the spices.

In a large skillet, heat the olive oil over medium heat until it shimmers. Add the shrimp in a single layer and cook until the first side is lightly golden and opaque, 2 to 3 minutes. (You may need to do this in batches.) Flip and repeat on the other side, until the flesh is completely pink and opaque, another 1 to 2 minutes. Remove the pan from the heat.

ASSEMBLE THE TACOS: Warm the tortillas directly over the flame of a stove burner until charred, about 30 seconds per side. Or you can do this on a baking sheet under the broiler for 1 to 2 minutes.

Place three shrimp in each tortilla and top with about 1/2 cup of the slaw. Finish with a sprinkle of cilantro and sumac and/or Aleppo and hot sauce, if desired.

Store leftover shrimp and slaw in separate sealed containers in the refrigerator for up to 3 days.

How to Devein Shrimp

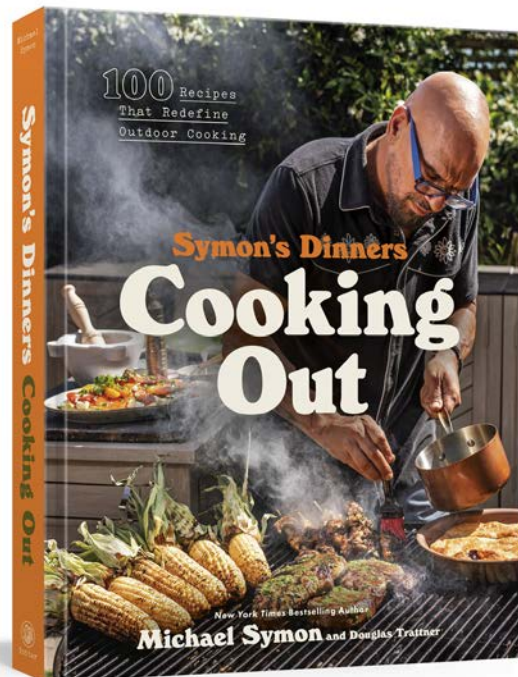
You can leave the shell on or off, depending on your preference. If you're leaving the shell on, use a pair of kitchen shears or a sharp knife to cut through the shell along the back of the shrimp. If you're removing the shell, gently peel it away starting from the underside of the shrimp. Lay the shrimp on a cutting board with its back facing up. Look for the vein; it should be visible as a dark line running along the back of the shrimp. Use the tip of the knife or your fingers to lift the vein out of the shrimp. You can use a paper towel to grab hold of it if it's slippery. After removing the vein, rinse the shrimp under cold water to remove any remaining debris.

WHAT'S FOR DINNER? SEASIDE 179





“What we all have in common is that we want a go-to stash of works-every-time recipes that don’t feel like the same-old same-old.”



Symon's Dinners Cooking Out

100 Recipes That Redefine Outdoor Cooking

BY MICHAEL SYMON AND DOUGLAS TRATTNER

Go beyond the basics with 100 recipes for showstopping mains, salads, even desserts—all cooked outside—from the host of *Symon's Dinners Cooking Out* on the Food Network.



In *Symon's Dinners Cooking Out*, Michael Symon offers 100 recipes for outdoor cooking, including desserts and drinks, too. Featuring fan-favorite recipes from his popular Food Network show *Symon's Dinners Cooking Out* and brand-new recipes, this cookbook is sure to excite budding and expert grillers alike. From live-fire classics like Bacon-Cheddar Smash Burgers to unexpected dishes like Fettuccine with Smoked Tomato Sauce, this book's recipes will help cooks who take it outside to find all kinds of creative ways to use their grills year-round.

Showstopping mains are divided into three chapters: Quick & Easy (Grilled Swordfish with Salsa Fresca), Feed a Crowd (Grilled Eggplant Parmesan), and A Bit Fancy (Pork Porterhouse with Chimichurri). Round out the meal with sides like Stuffed Squash Blossoms, Duck Fat-Fried Potatoes, and Blue Cornbread with Honey Butter, and serve up fresh and fast salads such as Shaved Carrots with Yogurt Dressing, Grilled Greens with Lime Vinaigrette, or Avocado, Orange, and Jicama Salad. And of course there are a few cocktails and desserts, too, from Frozen Strawberry Salty Dog to Chocolate Chip Cookie Bars—all cooked outside.

Michael Symon is a James Beard Award-winning chef and restaurateur, with restaurants in Cleveland, Las Vegas, and Atlantic City, an Emmy-winning television personality, and a bestselling author. He is the host of *Symon's Dinners Cooking Out* and a cohost of *BBQ USA*, *BBQ Brawl*, and *24 in 24: Last Chef Standing* and is working with Frontgate on an outdoor kitchen and lifestyle line. This is his ninth cookbook.

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 105 FULL-COLOR PHOTOGRAPHS
 7 1/16 X 9 1/2 • 256 PAGES
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Gyro-Style Lamb Burgers with Tzatziki and Grilled Onion

Serves 4

Tzatziki
 1 cup whole-milk Greek yogurt
 1/2 cup finely chopped cucumber
 1 1/2 tablespoons finely chopped fresh dill
 1 tablespoon finely chopped fresh mint
 1 garlic clove, minced
 Grated zest of 1/2 lemon
 Kosher salt and freshly ground black pepper

Lamb Burgers
 1 1/2 pounds ground lamb
 3 tablespoons finely chopped fresh mint
 2 teaspoons ground coriander
 Kosher salt and freshly ground black pepper

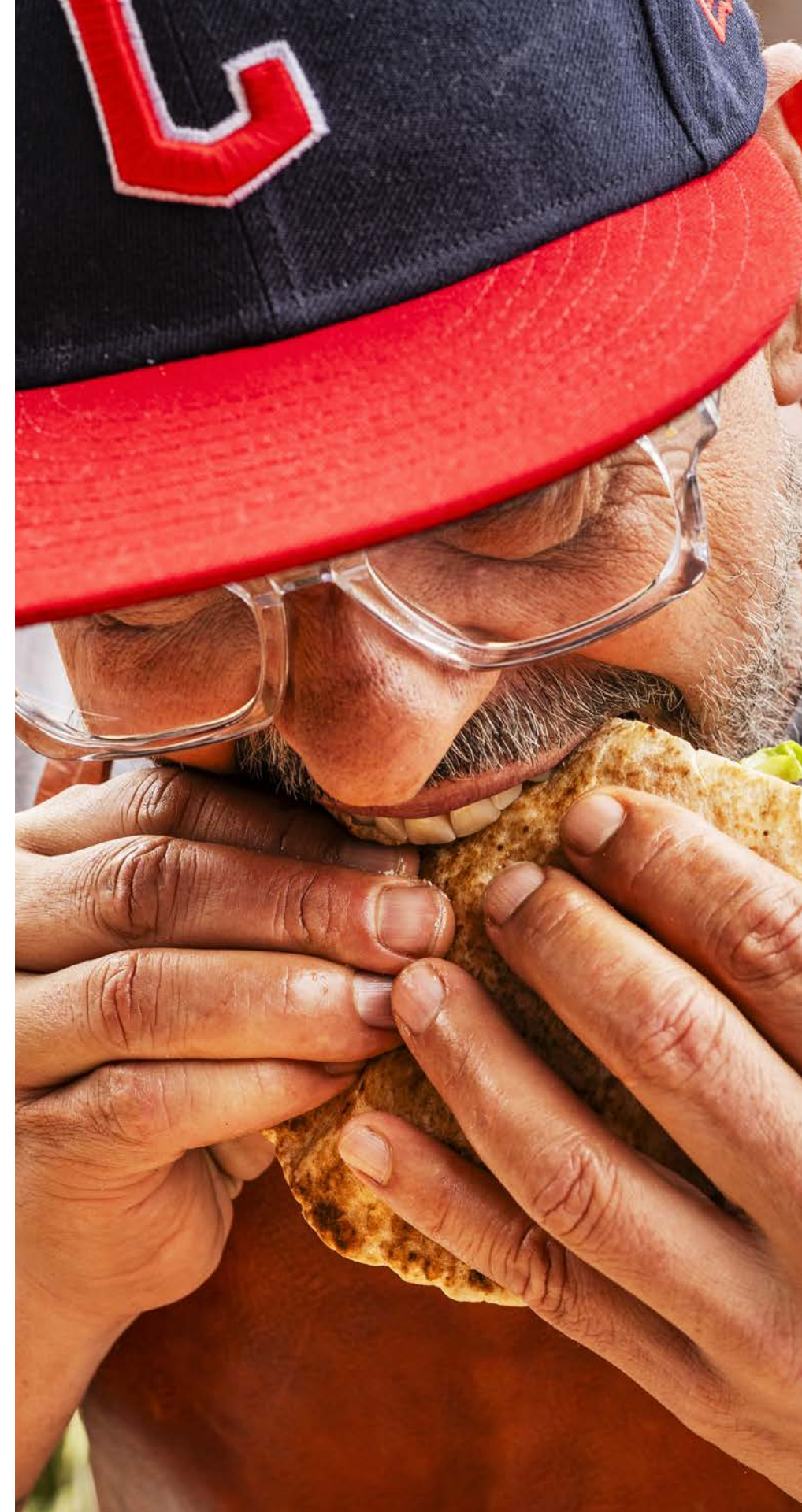
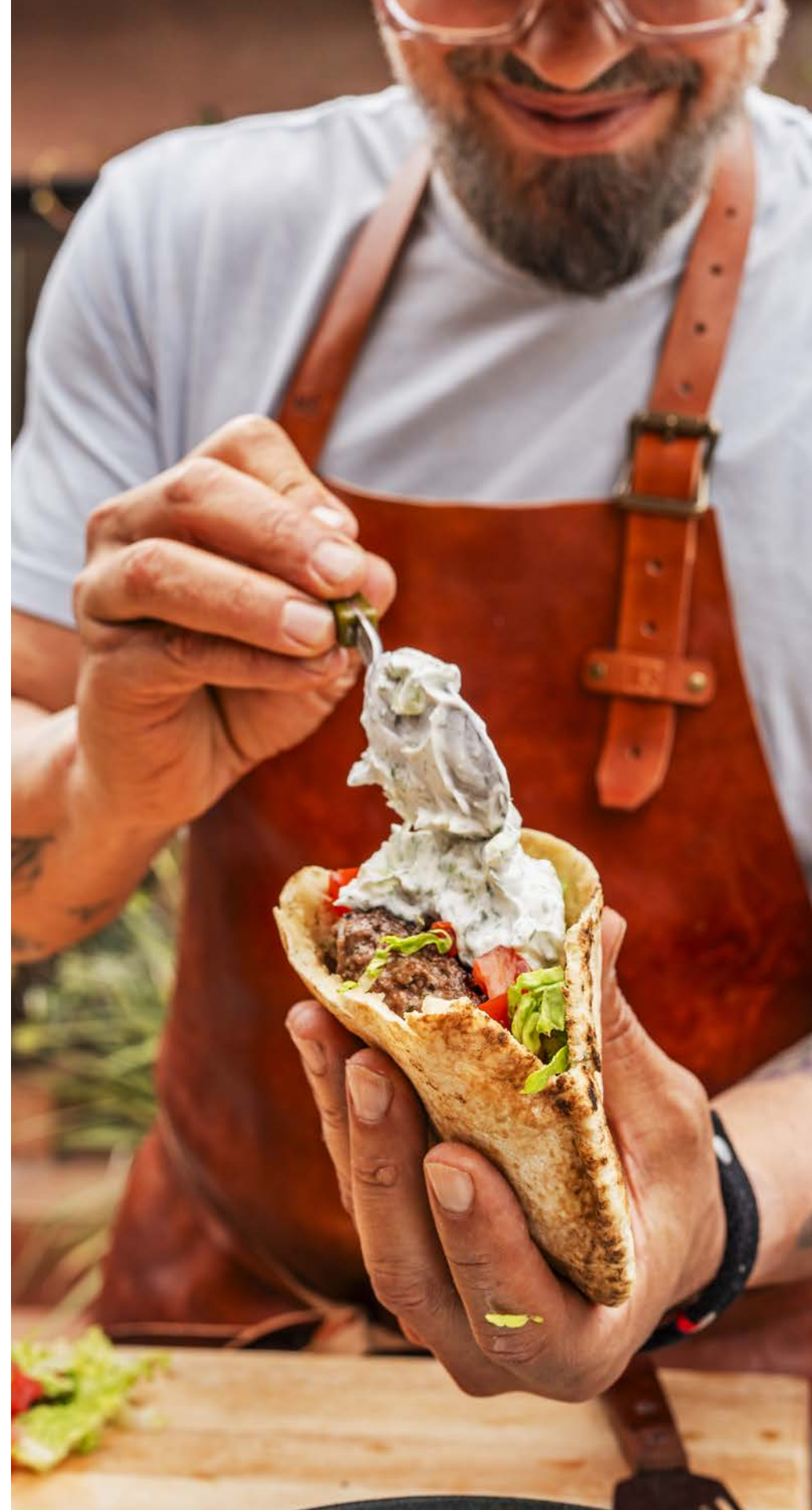
Assembly
 1 large red onion, sliced into 1-inch-thick rings
 Extra-virgin olive oil, for drizzling
 Kosher salt and freshly ground black pepper
 4 pita breads, split
 2 medium vine or heirloom tomatoes, diced
 1/2 head romaine lettuce, cored and roughly chopped

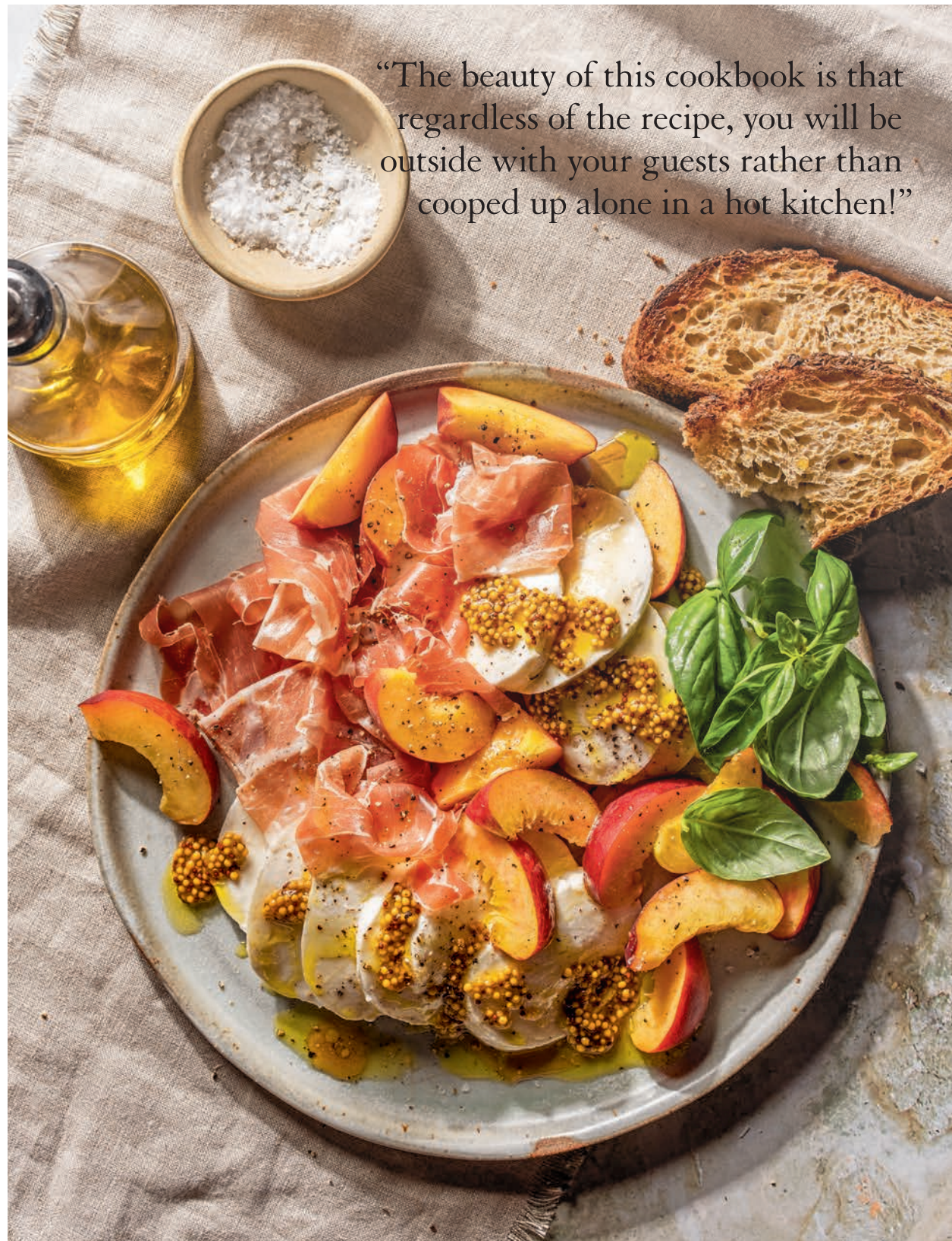
Every single time I make a lamb dish, the famous scene from *My Big Fat Greek Wedding* pops into my head. After Toula explains to her aunt that her boyfriend Ian is a vegetarian, her aunt says, "That's okay, I make him lamb!" Not quite "the other white meat," but lamb definitely deserves a more prominent place in people's diets, I think. It has so much flavor and is extremely versatile. Even if it's just the occasional gyro—or in this case, gyro-style burger—people should be stepping up to lamb.

1. Prepare and preheat a charcoal grill for direct cooking.
2. Make the tzatziki: In a medium bowl, stir together the yogurt, cucumber, dill, mint, garlic, and lemon zest. Season with a pinch of salt and twist of pepper. Refrigerate until needed.
3. Set two large cast-iron skillets on the grill to preheat.
4. Make the lamb burgers: In a medium bowl, mix together the lamb, mint, and coriander. Using your hands, form the meat into 4 patties. Season with a pinch of salt and twist of pepper. Place 2 patties into each skillet. Using a heavy metal spatula, press down on each patty until it is about 4 inches wide. Cook until the burgers are golden brown and crisp on the edges, about 4 minutes per side.
5. Meanwhile, to assemble: Drizzle the onion rings with olive oil and season with a few pinches of salt and twists of pepper. Put on the grill and cook, flipping the onions halfway, until nicely charred, about 10 minutes total.
6. Place the burgers in the pitas, top with the tzatziki, grilled onion, tomato, and lettuce and serve.

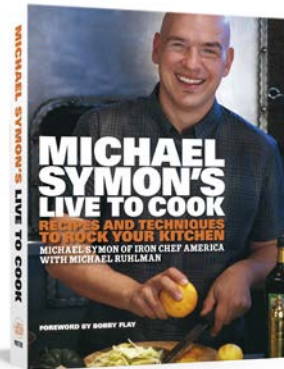
124 Cooking Out



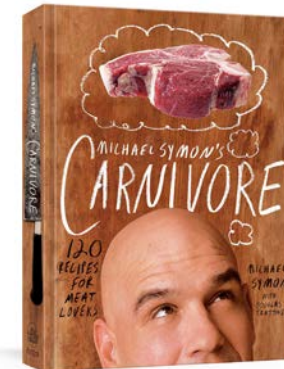




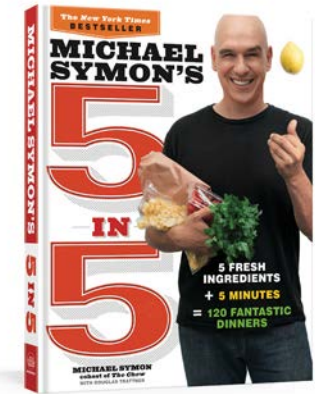
Also available from bestselling author Michael Symon



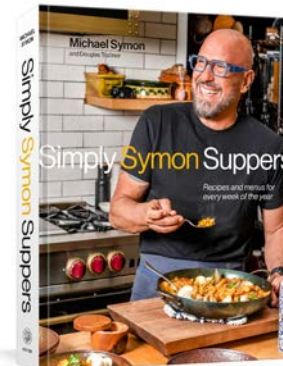
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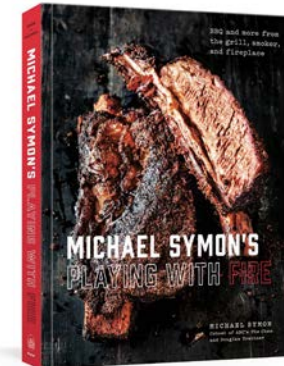
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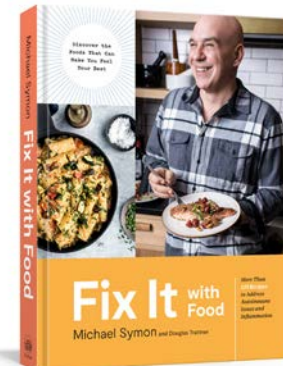
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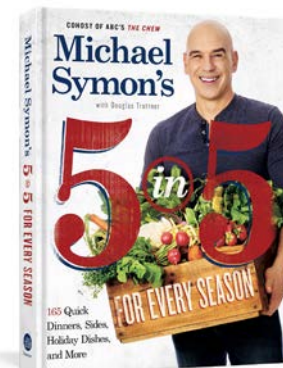
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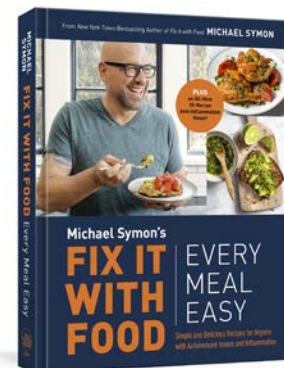
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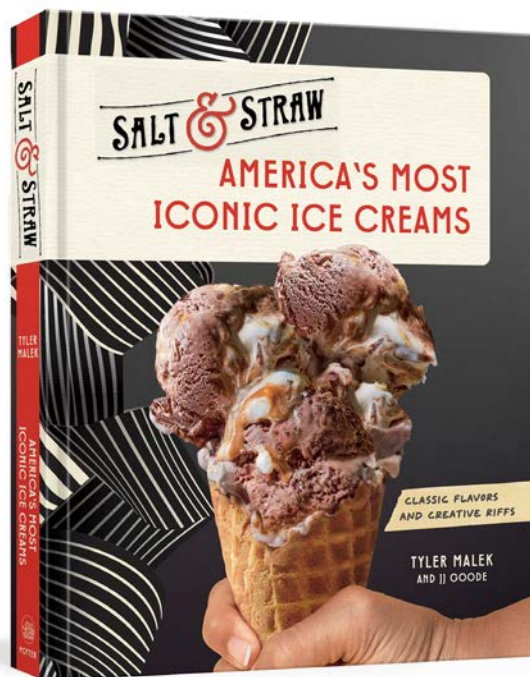


MICHAEL SYMON'S 5 IN 5 FOR EVERY SEASON
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FIX IT WITH FOOD: EVERY MEAL EASY
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America's Most Iconic Ice Creams

Classic Flavors and Creative Riffs

BY TYLER MALEK AND JJ GOODE

The creative flavor geniuses at Salt & Straw, the wildly successful small-batch ice cream brand, bring you the absolute best versions of classic American flavors . . . and zillions of ways to riff, twist, and spin them into outrageous new scoops.



For fans of Salt & Straw, America's fastest-growing artisan ice cream company, *America's Most Iconic Ice Creams* features the most surprising flavor they can imagine: plain old French vanilla. Known for his wildly inventive flavors, Tyler Malek, the company's cofounder, dives deep into what makes ten iconic flavors, like strawberry and chocolate, truly classic.

Using their signature, super simple base recipes, he presents the perfected, ultimate recipes for America's favorite flavors. But since creativity is still his core, Malek shares 75 more recipes inspired by, or riffing off of, those classics, like Roasted Strawberry-Whiskey and Bananas Foster Caramel, and everything you need to know to invent your own flavors.

Tyler Malek is head ice cream maker and cofounder of Salt & Straw Ice Cream. He has been selected as one of *Forbes's* 30 under 30 for "changing the way America eats." His first cookbook, *Salt & Straw Ice Cream Cookbook*, was named one of the best cookbooks of the season by *Eater*, *Delish*, and *Epicurious*.

JJ Goode is a James Beard Award-winning food writer and the coauthor of the books *Everyone's Table* with Gregory Gourdet, *Pok Pok* with Andy Ricker, and *State Bird Provisions* with Stuart Brioza and Nicole Krasinski.

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NOTE • IN THIS RECIPE, YOU'RE CHURNING TWO DIFFERENT FLAVORS AND THEN COMBINING THEM IN CONTAINERS. IT'S EASY-PEASY IF YOU HAVE AN ICE CREAM MAKER CAPABLE OF MAKING MULTIPLE BATCHES WITHOUT REST, AND IT'S TOTALLY DOABLE IN A FROZEN-BOWL MACHINE, TOO. JUST TAKE A PAUSE BETWEEN CHURNING FLAVORS SO THE BOWL CAN REFREEZE FOR AT LEAST 12 HOURS.

THE RIFFS STRAWBERRIES & SOUR CREAM

MAKES ABOUT
 5% PINTS

STRAWBERRY ICE CREAM

- 1 pint ripe strawberries, hulled and cut into 1/4-inch pieces
- 1/2 cup granulated sugar
- 1/4 cup bourbon
- 3 cups 17% Butterfat Base (page 22)
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon Diamond Crystal kosher salt

SOUR CREAM GELATO

- 3 cups Gelato Base (page 25)
- 1 cup sour cream
- 1 tablespoon Diamond Crystal kosher salt
- 1 tablespoon fresh lemon juice

This flavor is designed to re-create one of my most vivid food memories: Grandma Malek serving me a bowl of fresh summer strawberries topped with sugar and crème fraîche. We even take care to replicate the pleasure of deciding whether each spoonful would be lots of strawberries with a little cream or lots of cream with a little strawberry. And so we essentially churn two flavors—one made with strawberries macerated with sugar and bourbon to draw out flavor, and one with tangy sour cream (like crème fraîche, but less expensive)—and freeze them side by side. It's kinda like those orange-vanilla sherbet cups some of us ate as kids, only a thousand times more delicious.

CHURN THE STRAWBERRY ICE CREAM

In a medium bowl, combine the strawberries, sugar, and bourbon and set aside to macerate, stirring and mashing occasionally, for about 30 minutes.

After macerating the strawberries, use a blender or stick blender to puree the berries to the texture of a smoothie.

In the bowl of an ice cream maker, combine the ice cream base, vanilla, salt, and strawberry puree and turn on the machine. Churn just until the mixture has the texture of soft serve, 30 to 40 minutes, depending on the machine.

Turn five freezer-safe pint containers on their sides. Transfer the strawberry ice cream to the containers, filling them halfway (sideways). Cover the containers and freeze, still on their sides, while you churn the sour cream gelato (see Note).

CHURN THE SOUR CREAM GELATO

In the bowl of the ice cream maker, combine the gelato base, sour cream, salt, and lemon juice and turn on the machine. Churn just until the mixture has the texture of soft serve, 30 to 40 minutes, depending on the machine.

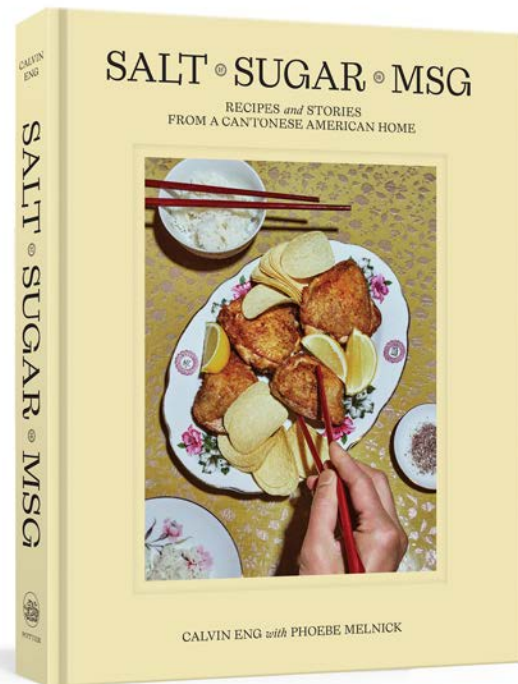
Transfer the gelato to the half-empty containers with the strawberry ice cream, turn the containers upright, and freeze until firm, at least 6 hours or for up to 3 months. (See Freezing & Storage, page 15, for tips.)





“Here are Salt & Straw’s version of ten of the country’s most famous flavors and mind-blowing renditions that stay true to their archetype.”





Salt Sugar MSG

Recipes and Stories from a Cantonese American Home

BY CALVIN ENG WITH PHOEBE MELNICK

The chef behind the groundbreaking Brooklyn restaurant Bonnie's shares more than 85 recipes that showcase his unique style of Chinese home cooking, a mash-up of Americana and Cantonese classics inspired by the flavors of his childhood.



GINGER CONGEE

SERVES 4

Congee is my comfort food. At its core, congee is just a bowl of broken-down grains of rice. My mom's biggest tip (which is now my biggest tip) for quickly achieving the ideal delicate, smooth, creamy congee texture every time is to freeze the rice. (Also, don't skip out on rinsing that rice until the water runs clear!) When you take the time to freeze the rice (in a freezer-safe container) for a few hours, it allows the grains to begin breaking down before you even start the cooking process. This drastically cuts down on the cooking time, and I promise you won't have to spend hours at the stovetop constantly whisking. I also promise you'll be shocked at how much you can stretch a single cup of rice to feed a whole family.

The most fun part about congee is that it is a delicious blank canvas, so you can really dress it up however you like. For some, congee is all about simplicity. My mom really likes to add a few pieces of raw squid or slices of fish, slowly poaching the seafood in the cooked grains. But for me, I love all the accoutrements. At Bonnie's, we top our bowls of ginger congee with peanuts, pork floss (a shredded, dried pork product with the texture of cotton candy), fresh scallions and cilantro, a jammy soy egg, and a *yushu ja gwai* (page 98) to serve alongside for dunking. Play with different mix-ins and toppings. Just remember, sometimes less is more.

Note

You can swap in 30 cups Cantonese Chicken Broth (page 29) or store-bought low-sodium broth for the water in this recipe for added flavor and nutrition.

1. MAKE THE GINGER CONGEE: Rinse the rice in a fine-mesh strainer under cold running water until the water runs clear. Turn off the tap, shake off as much water as possible from the rice, and then transfer the rice to a small freezer-safe container. Freeze the rice for at least 5 hours or up to 24 hours.

2. In a large pot, bring the water to a boil over high heat, then gently whisk in the frozen rice. Reduce the heat to medium and whisk every few minutes for 20 minutes. Add the ginger and continue to whisk until all the rice grains have broken down into a porridge-like texture with no whole grains, 15 to 20 minutes longer. Season with salt and MSG to taste.

3. TO SERVE: Ladle the congee into big bowls. Garnish with the scallions, cilantro, pork floss, peanuts, fried shallots, and/or eggs. Set the *yushu ja gwai* alongside to dunk, if using.

GINGER CONGEE

1 cup jasmine rice
30 cups water (see Note)
2-inch piece ginger, julienned
Kosher salt
MSG

TO SERVE
(choose any or all toppings)

2 scallions, thinly sliced
2 tablespoons chopped fresh cilantro
2 tablespoons pork floss
2 tablespoons roughly chopped roasted unsalted peanuts
2 tablespoons store-bought fried shallots
2 Jammy Marble Tea Eggs (page 82) or soft-boiled eggs, halved
4 *yushu ja gwai* (page 98), to dunk (optional)
Freshly ground white pepper, to garnish

RICE

145



As an American-born Cantonese kid, chef Calvin Eng grew up watching his mother, Bonnie, in the kitchen. He grew to love and embrace this tradition, eventually opening Bonnie's, which was praised as a top restaurant of the year by *The New York Times* and *Bon Appétit*.

Salt Sugar MSG is an introduction to Cantonese cooking through an American lens, full of easy flavor boosts and practical tricks, drawing a thread from his mother's cooking to what Calvin cooks for his own family today. Some recipes stick closer to tradition, like Sizzling Steamed Fish with Seasoned Soy Sauce and Ginger Congee, while others upend expectations, like Salt & Pepper Pork Schnitzel with Chinese Ranch. While these dishes may not look especially Cantonese at first glance, they certainly taste like it.

Written with his fiancée, Phoebe Melnick, *Salt Sugar MSG* is full of personal stories and practical tips and tricks as a loving ode to what it means to cook together as a Cantonese American family today.

Calvin Eng is the chef and owner of Bonnie's, a Cantonese American restaurant in Williamsburg. Bonnie's has been praised in *The New York Times*, *The New Yorker*, *New York* magazine, *Eater*, and *Bon Appétit*. Eng is a James Beard Emerging Chef finalist, *Food & Wine* Best New Chef, *Forbes* 30 under 30 recipient, StarChefs Rising Star, and two-time James Beard Best Chef: New York State semifinalist.

Phoebe Melnick is a video journalist with a deep love of storytelling and food. She has worked for *The New York Times*, Martha Stewart, Food Network, Thrillist, and *Food & Wine*, where she first met Calvin on set in 2016. The two have been inseparable ever since.

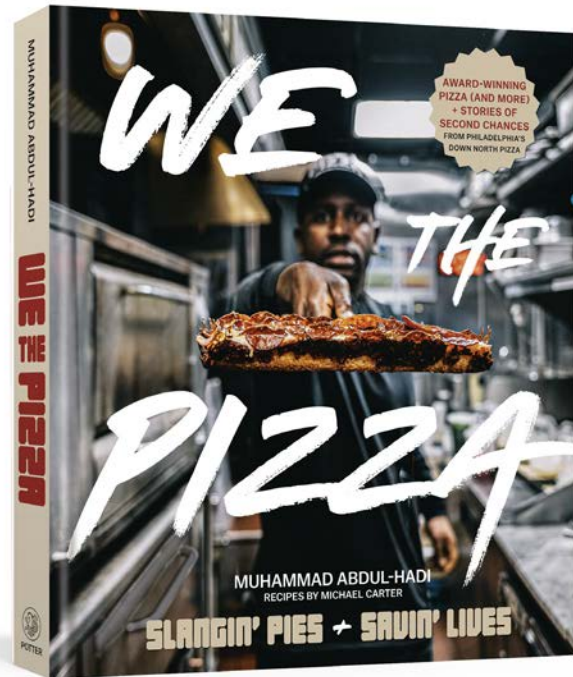
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“I’m not cooking with Cantonese flavors as some sort of gimmick. I’ve always thought of my cooking as a natural evolution from the food I grew up eating: a little bit of Americana mixed into Cantonese classics along with a heavy dash of nostalgia.”





We the Pizza

Slangin' Pies and Savin' Lives

BY MUHAMMAD ABDUL-HADI WITH MICHAEL CARTER AND DAVID JOACHIM

Knock-out recipes for award-winning, Philadelphia-style pizzas, wings, shakes, and more, from Down North, the pizzeria owned and operated exclusively by formerly incarcerated people, featuring poignant stories from its employees



Created and launched by Philly born-and-bred entrepreneur Muhammad Abdul-Hadi, Down North Pizza's mission is to reduce recidivism rates in North Philly and serve up the most insanely delicious food while doing it.

We the Pizza tells the story about how Down North fulfills its commitment to educate and support the formerly incarcerated while serving dope food. A testament to survival and second chances, this cookbook offers recipes for the tender, crispy-edged, square-cut, sauce-on-top pies that are Down North's signature dishes.

The 65 recipes for pizzas, sides, and drinks are paired with cinematic photography of the dishes out in the wilds of Philadelphia. *We the Pizza* also provides detailed historical information about incarceration in the United States along with empowering stories from Down North's formerly incarcerated staff. And with exclusive pizza recipes from renowned chef-supporters like Marc Vetri and Marcus Samuelsson, *We the Pizza* celebrates ingeniously delicious pizza as well as the power people have to rise above their circumstances—if simply given the chance.

Muhammad Abdul-Hadi is the founder and owner of Down North Pizza. Through Down North and the Down North Foundation, Abdul-Hadi is able to impact the economic realities of underserved communities through excellent food and uplifting endeavors. He has won the James Beard Foundation's Leadership Award, and he and the Down North team have been featured in *The New York Times*, *The Washington Post*, *Bon Appetit*, and *Eater*, and on the *Today Show*, *First We Feast*, and more.

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 3-4 ILLUSTRATIONS
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This recipe uses whole potatoes that are hand-cut into sticks, held in salted water until needed, then fried, topped, and served. The toppings are what make 'em great. I love beef bacon (I don't eat pork), and ya can't go wrong with fries and bacon. Spoon on some spicy cheese sauce and crispy dried shallots, and you're in business. Look for dried fried shallots (they come in big plastic containers) in an Asian market. My favorite place in Philly is Oregon Market. H-Mart has 'em, too. Or just fry up some sliced fresh shallots yourself until they get nice and crispy.

- 2 large russet potatoes (about 28 ounces total), scrubbed (not peeled)
 - Kosher salt
 - About 2 quarts neutral oil, such as canola
 - 4 to 6 slices beef bacon, cut into 1-inch squares
 - 1/4 to 1 cup Spicy Cheese Sauce (page 49)
 - About 1/4 cup Flip Side BBQ Sauce (page 39) or House BBQ Sauce (page 38)
 - Dirty Salt (see The Game)
 - About 1/4 cup crispy dried fried shallots
- Cut the potatoes into long, narrow sticks and drop 'em in a tub of cold salted water (about 1 1/2 teaspoons kosher salt per 4 cups water). Let them hang out in the water until you need them (up to 8 hours).
- Add the oil to a large pot or deep fryer and heat until it reaches 350°F on an instant-read thermometer. We like to deep-fry the bacon since the fryer is already at temperature, but you can cook the bacon in a pan or in the oven, if you prefer. If deep frying, just drop it into the oil and fry until crispy, 2 to 3 minutes, fishing it out with a spider or slotted spoon, then setting it onto paper towels to drain.
- Drop your fries in the hot oil and let 'em go until they float to the surface, then get nice and crispy, 6 to 8 minutes. They may not get super-brown—just make sure they're crispy. Test one to make sure. Use a spider or slotted spoon to transfer the potatoes to paper towels or a paper bag to drain. Immediately shake on the dirty salt to taste, tossing gently to coat.
- Serve up the fries on a shallow tray, topped with the bacon, cheese sauce, BBQ sauce, and fried shallots. Get 'em while they hot.

the game

I use salt and pepper so often, I mix them ahead and call it "dirty salt," which saves time. To make Dirty Salt, just mix kosher salt and ground pepper in a 7:1 ratio.

Potatoes get creamier inside and crispier outside when they are fried twice. If you have the time, you won't be disappointed by the results. To twice-fry, fry once at 350°F until the fries float, about 3 minutes, then drain and spread them out on a baking sheet to cool. Cover and chill until needed, then fry again at the same temperature until golden brown.

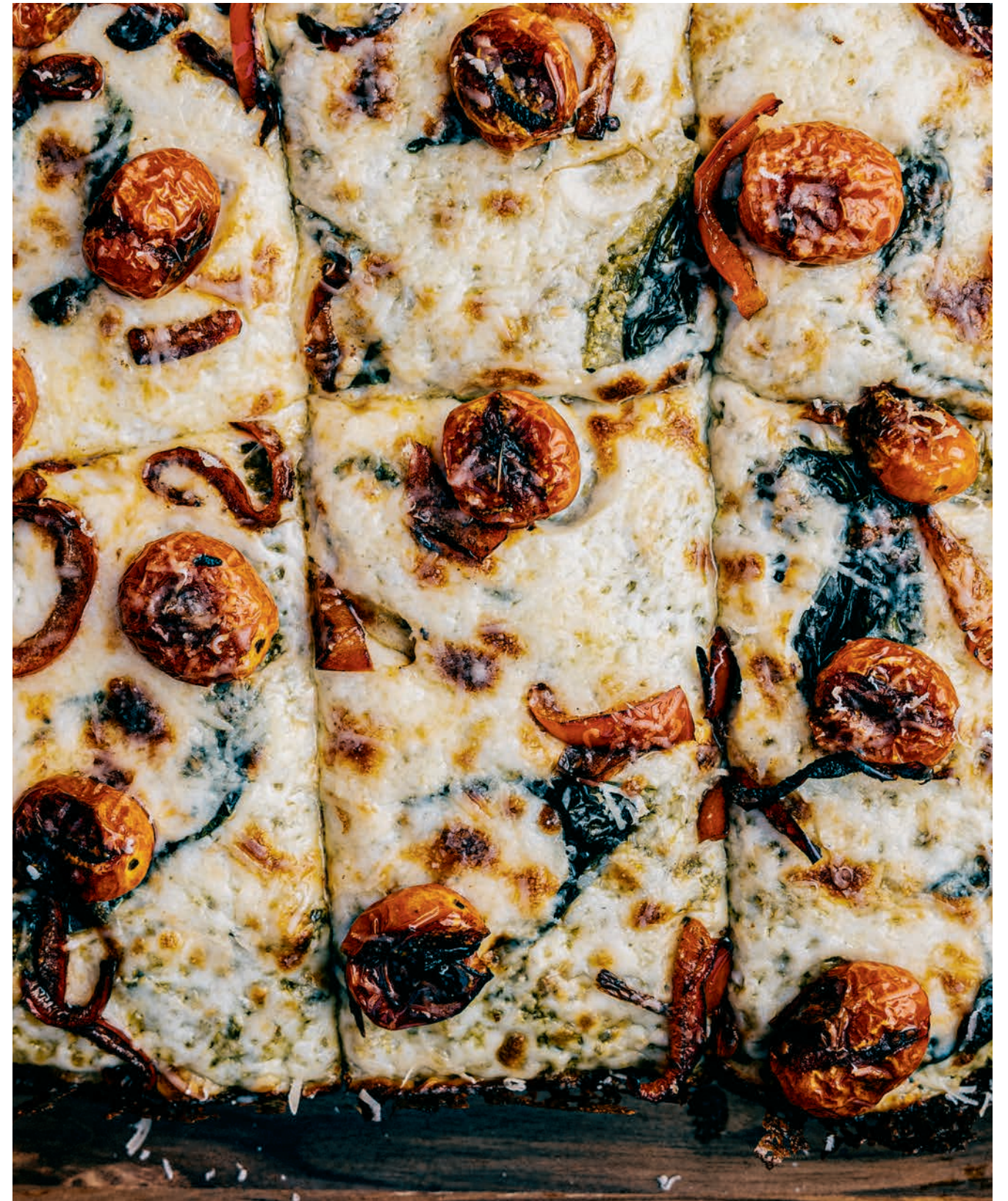
For extra-crispy fries, follow the directions for twice-frying (see above), but after the first fry, toss the par-fried fries in 1 to 2 tablespoons potato starch while they still have some grease on them. Get 'em coated evenly, then cool them completely, cover, and chill until needed. Fry again and they'll get nice and crunchy on the outside.

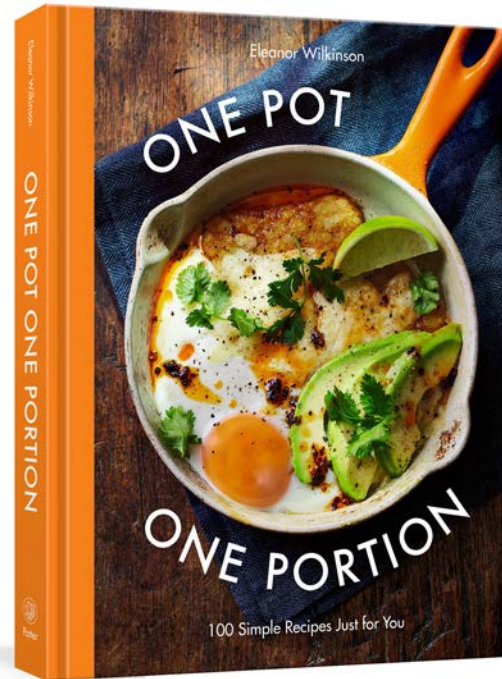
JANUARY 27, 2017 President Trump issues a Muslim ban, facilitating the systematic detainment of Muslim immigrants and travelers at airports. Widespread protests immediately ensue and police are deployed.¹⁰⁴





“Pizza has this ability to bring people together. It’s feel-good food that people from all walks of life can get behind.”





One Pot One Portion

100 Simple Recipes Just for You

BY ELEANOR WILKINSON

100 simple, comforting, and special one-pot recipes that yield the perfect single serving for people who cook, eat, or live alone and want to eat well



Cooking for one just got easier and more delicious—no more eating leftovers or washing multiple pots and pans. Here you'll find 100 easy recipes for everything you're craving, even dessert. And to solve the solo cook's dilemma of what to do with the rest of that butternut squash or a half-can of coconut milk, each recipe references another that uses one or more of the same ingredients. If you've used an egg white to make the Crispy Chili Beef, you can use the leftover egg yolk to make a cozy Lemon Bread and Butter Pudding for a sweet treat.

One Pot One Portion also includes an index of all the ingredients and the recipes that use them to help make grocery shopping easier, plan your meals ahead of time, and minimize waste. Cooking for one has never felt easier, more practical, or more satisfying.

Eleanor Wilkinson is a content creator and recipe developer from East Yorkshire, England. Her *One Pot, One Portion* series has garnered millions of views and hundreds of thousands of followers across social channels. Eleanor believes that cooking for yourself is a huge act of self-care; her aim is to bring the joy and excitement back to the kitchen, showing solo cooks that they don't have to choose between eating leftovers for three days straight or sticking to soup!

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 75-100 FULL-COLOR PHOTOGRAPHS
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STEAK + POTATO CHIP SANDWICH WITH CHIMICHURRI

Prep Time: 15 minutes
 Cook Time: 10 minutes

This sandwich transcends the two ends of the eating-on-your-own spectrum. At one end, we have the humble potato chip sandwich—the meal you eat when no one else is around and quite frankly you can't be bothered. And at the other end, a perfectly cooked steak, a date night for one or a weekend treat. Together they create MAGIC. Salt and vinegar chips would be my choice, but other flavors are available, of course.

1 steak (filet or rib eye)
 extra-virgin olive oil
 1 tbsp butter
 1 large ciabatta roll
 handful of arugula leaves
 1 small bag of thickcrinkle-cut salt and vinegar potato chips
 salt and black pepper

For the chimichurri:
 2 tbsp/5g fresh cilantro, finely chopped
 2 tbsp/5g fresh parsley, finely chopped
 1 small garlic clove, finely chopped
 1/2 red chili, finely chopped
 1½ tsp extra-virgin olive oil
 2 tsp red wine vinegar
 pinch of sugar

Take the steak out of the fridge to rest at room temperature while you make your chimichurri.

Add the herbs, garlic, and chili to a bowl along with the oil and vinegar. Season with a pinch of salt and sugar.

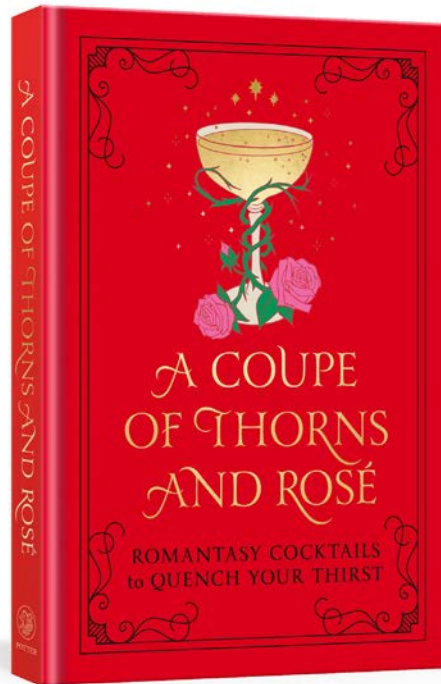
Heat a frying pan over high heat. While that gets hot, put your steak on your cutting board and drizzle with a little olive oil, covering both sides. Season generously with salt and pepper. When the pan is very hot, add the steak and allow it to cook on both sides until it is done to your liking. For a rare filet steak, I cook it for 90 seconds on each side. When cooked, let it rest on the chopping board and add a tablespoon of butter to the pan. Slice your ciabatta in half and place it cut-side down in the butter to toast.

When the ciabatta is golden brown and toasted, you can start assembling the sandwich. Place the arugula on top of the bottom half of the ciabatta. Slice the steak into 1/2- to 3/4-inch/1 to 2cm slices and lay it on top of the arugula. Spoon over the chimichurri. Finally, lay the chips on top of the steak and sauce and top with the other half of the ciabatta. Devour.





“I want to make cooking for yourself—both the process and the result—easy, enjoyable, and delicious.”

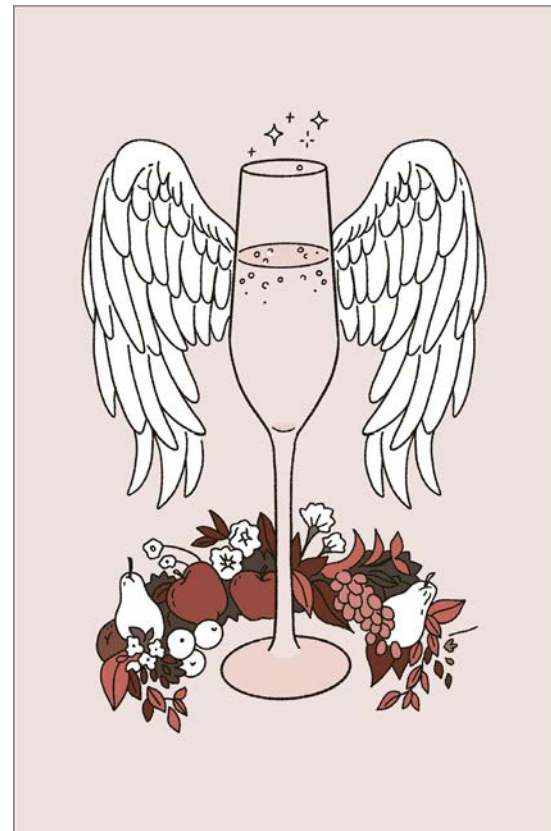


A Coupe of Thorns and Rosé

Romantasy Cocktails to Quench Your Thirst

BY POP PRESS

60 sweet and spicy classic cocktails inspired by your favorite romantasy stories, for fans of Sarah J. Maas, Rebecca Yarros, and Heather Fawcett



AMBROSIA

NEON GODS BY KATEE ROBERT

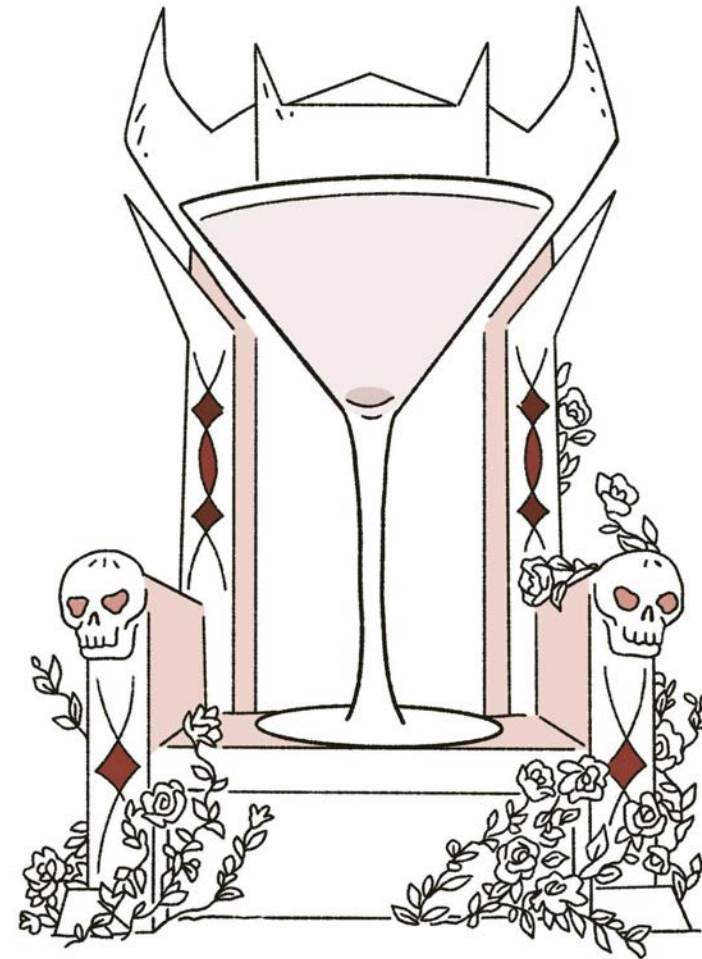
One of the lesser-known classics, the Ambrosia is a glittering Champagne cocktail named after the drink of the gods. According to Greek mythology, any mortal who drank ambrosia became immortal. And after reading what Hades does to Persephone in Katee Robert's red-hot retelling, you'll be on your knees, begging for a sip. We've heard one taste is all you need . . .

- 1 ounce Cognac
- 1 ounce Calvados
- 2 or 3 dashes triple sec
- 2 or 3 dashes lemon juice
- Champagne, to top

Glassware: Champagne flute or coupe

Pour the Cognac, Calvados, triple sec, and lemon juice into a cocktail shaker. Add ice and shake well. Strain into a chilled Champagne flute or coupe and top with Champagne.

Scrumptious Spritzes 93



With toe-curling tipples and scrumptious spritzes, *A Coupe of Thorns and Rosé* is the perfect companion to add some serious spice to your next reading session. These single-serving recipes easily scale up to serve a crowd, with enticing ties to your favorite romantasy books. Whether you fancy a Vampiro to enjoy with a bloodthirsty lover, a Crescent City Cosmopolitan to fight your demons, or an Emyrean Espresso Martini to bond over, this book has a drink for every romantasy fan. For lovers of stabby heroines, elven warriors, and twisted faeries with enormous wingspans alike, *A Coupe of Thorns and Rosé* will have an intoxicating cocktail to escape to your favorite realm.

Set the mood with a drink inspired by your current obsession or branch out and find an intriguing recipe to inspire your next read. Whether you're into faeries, vampires, demons, or dragons, this collection of delicious drinks is sure to satisfy.

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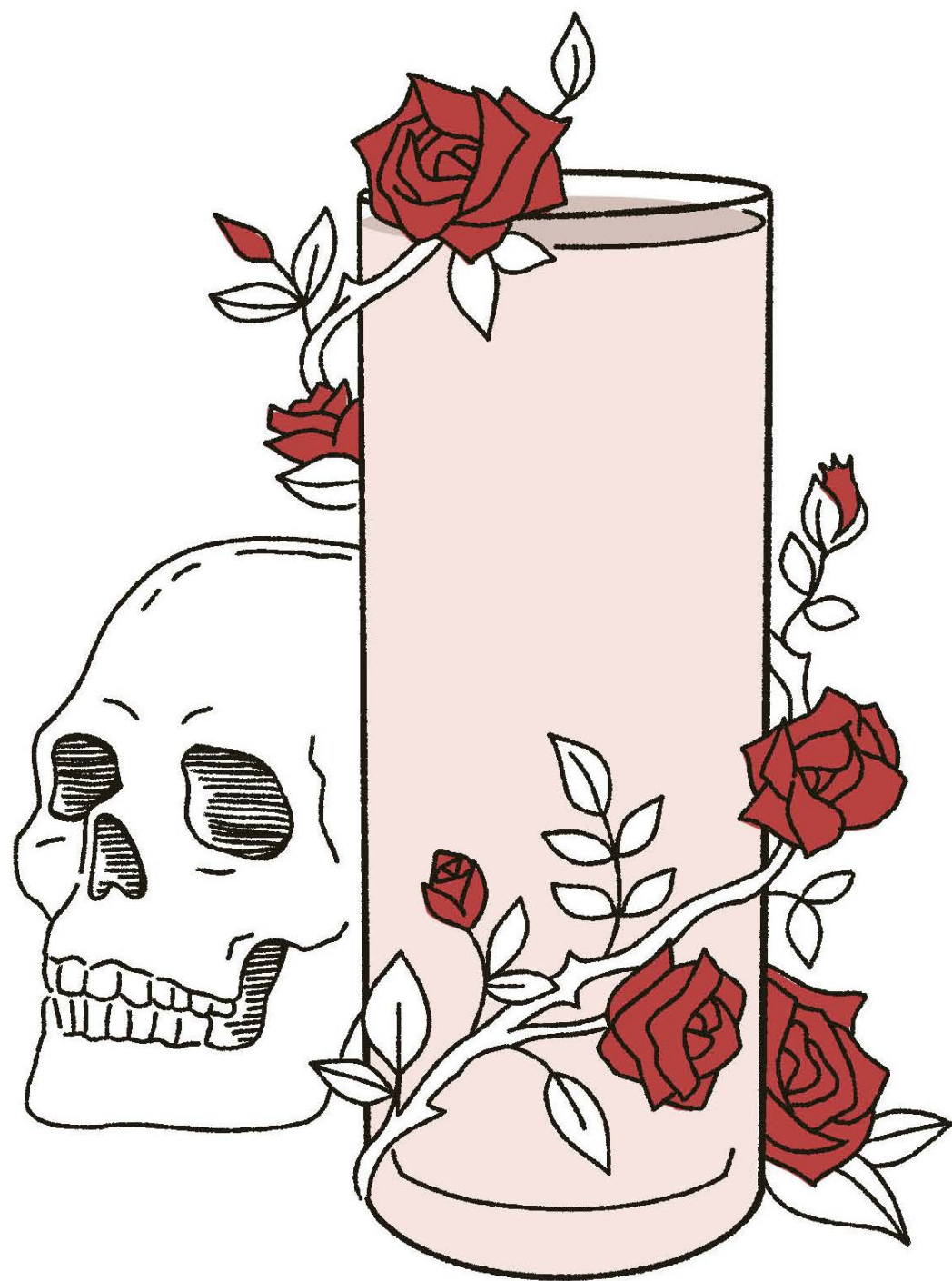


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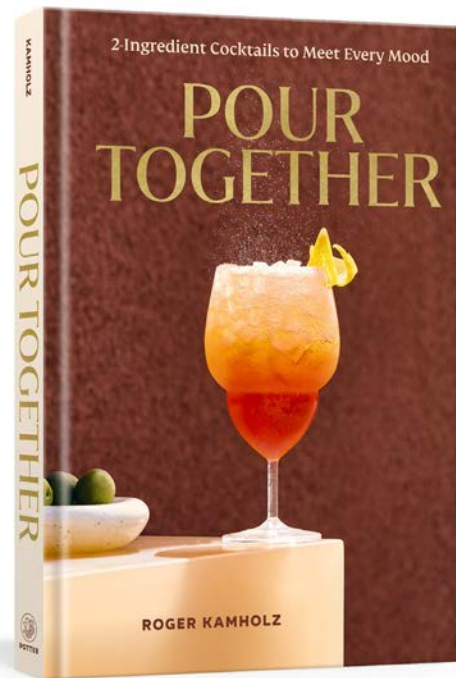


LLIVE, LLAUGH, LLOVE LLIKE A LLAMA
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“This is a cocktail you fight for, that you fly eight hours straight for without even stopping to get your leathers. Forget dragons, this will be the ride of your life.”



Pour Together: A Cocktail Recipe Book

2-Ingredient Cocktails to Meet Every Mood

BY ROGER KAMHOLZ

Make great cocktails, super simply, with this collection of quick, easy, and creative two-ingredient drinks that you'll be mixing again and again.



Pour Together is filled with tasty, easy, and elevated drinks that go beyond your average gin and tonic in style but not in fussiness. You don't need complicated infusions or a bundle of ingredients to create a delicious cocktail. Food and beverage writer Roger Kamholz teaches you how to whip up innovative two-ingredient cocktails to sip again and again.

From light and spritzly drinks like an Oolong-hai to a more decadent option like the Debonair or to easily batchable beer beverages such as the Smoky Paloma Radler, this book covers all your cocktail wants and delivers them quickly with minimal—if any—prep and little to no equipment. Whether you're looking for a quick sip to enjoy at home or a new and interesting beverage to bring to your next dinner party, *Pour Together* will have you on your way to mixing up something delicious in no time.

These recipes feature beautiful photographs as well as optional garnishes and modifications, each offering ways to elevate your cocktail game without overcomplicating it. Casual and approachable, *Pour Together* is for anyone who wants to mix fun, creative drinks with ease.

Roger Kamholz is an editor and writer based in New York City. He has covered food and drinks for *The Kitchn*, *Food & Wine*, *Serious Eats*, and *Refinery29*, among others. Roger is a longtime PUNCH contributor and expert in the cocktail world.



Moto Guzzi
BOURBON & PUNT E MES
CHERRY-VANILLA, TANNINS & BITTER HERBS | LOWBALL

Think of this cocktail as a shortcut to a Manhattan. Whereas that drink—a cocktail in the historical sense of the word—combines whiskey, sweet vermouth, and bitters, the Moto Guzzi leans on Punt e Mes, an Italian vermouth that's "half bitter" (hence "e Mes"), to do the work of the vermouth and the bitters, all in one dosage. Efficiency without sacrificing flavor or depth. I love the viscosity of this drink; it embraces the palate as a big-shouldered cocktail should.

SERVES 1	HAVE HANDY
1½ ounces overproof bourbon, such as Wild Turkey 101	Cubed ice
1½ ounces Punt e Mes	Large ice cube (optional)

Add the bourbon and Punt e Mes to a mixing glass. Add ice and stir for 30 seconds. Strain into a lowball glass filled with ice, or a large cube.

ENHANCEMENTS & DEPARTURES

- The original specs of this drink (developed by bartender John Gertsen) call for Booker's Bourbon, which is bottled without any dilution, usually around 120 proof. If you opt to use it—be warned, bottles of Booker's, like well-aged bourbons in general, have gotten quite expensive (but are well worth the investment)—adjust the measurements to 1½ ounces for both ingredients.

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“There’s no more remarkable alchemy
in the realm of cocktails than when
a pair of ingredients pour together
to make magic happen.”





Tiny Cocktails

The Art of Miniature Mixology

BY TYLER ZIELINSKI

Discover the art of miniature drinks that pack a full punch and create cocktail flights at home with 60 small pours full of complex flavors and measured luxury.



Tiny Cocktails offers a unique and creative approach to mixology for those who want to savor delicious cocktails without overindulging. The recipes showcase smaller drinks with big flavors—an ideal way to explore new tastes and refine your mixology skills without making a full-drink commitment. Each drink comes in around 3–6 ounces, with about half the alcoholic punch of a full-sized cocktail.

There are pre-dinner libations to welcome guests, caffeinated cocktails in small doses so they don't keep you up at night, and over-the-top indulgences that make a delicious treat. The drinks are complex in flavor but easy to put together with a simple stir or shake. Along the way you'll learn techniques and simple ways to up your bartending game, make infused liquors and syrups to enhance your drinks, and get tips on selecting the right glassware to make your tiny drinks look top shelf.

Featuring bold and immersive photography from Eric Medsker, *Tiny Cocktails* is the perfect addition to any cocktail enthusiast's collection.

Tyler Zielinski is a London-based drinks professional. He's best known for his work in drinks journalism, writing about bars, cocktails, and other subjects for an array of publications including *PUNCH*, *Eater*, *Food & Wine*, and more.

Eric Medsker is a photographer, content creator, and director who focuses on food and beverage stories. He lives and works in New York City.

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A WEE IRISH COFFEE

I'll never forget my first Dead Rabbit Irish Coffee (the best in the world, for the record). Ever since that momentous occasion—when I nearly vibrated into the ether from the absurd amount of caffeine and sugar coursing through my body—I've been hooked.

I've spent months—years, even—of my life dissecting the anatomy of an Irish coffee, to understand what makes a perfect one. The quality of ingredients matters, including the freshness of the heavy cream and roast of the coffee beans (preferably until dark or even over-roasted). But I've learned that more than anything, an Irish coffee relies on flawless technique to ensure the drink is balanced and served at its optimal temperature.

My Wee Irish Coffee recipe doesn't reinvent the wheel, but it does call for finer versions of each ingredient for a more luxurious take on the classic. A smaller version is not only ideal for cutting the caffeine but also a good format for ensuring the cocktail retains its heat from start to finish. Follow the directions carefully, and Sláinte mhath! ("Good health!")

2 OUNCES FRESHLY BREWED DARK ROAST COFFEE (FOR BEANS ROASTED IN IRELAND, TRY CALENDAR COFFEE)
 LIGHTLY WHIPPED HEAVY CREAM, CHILLED, FOR SERVING

1/4 OUNCE DEMERARA SYRUP (SEE NOTE, PAGE 22)
 1/4 OUNCE REDBREAST 21 YEAR IRISH WHISKEY

Garnish: FRESHLY GRATED NUTMEG (OPTIONAL)

Pour boiling water into a tiny ceramic tumbler or heatproof glass to warm. Meanwhile, brew the coffee according to the roast's directions, then lightly whip some heavy cream (the consistency shouldn't be runny, but it also shouldn't be thick like fully whipped cream). Dump out the hot water from the glass and pour in the Demerara Syrup, whiskey, and hot coffee. Give the mix a gentle stir, and then float the whipped cream over the drink by pouring it over the back of a bar spoon placed just above the cocktail. Garnish with some freshly grated nutmeg, if you fancy it.

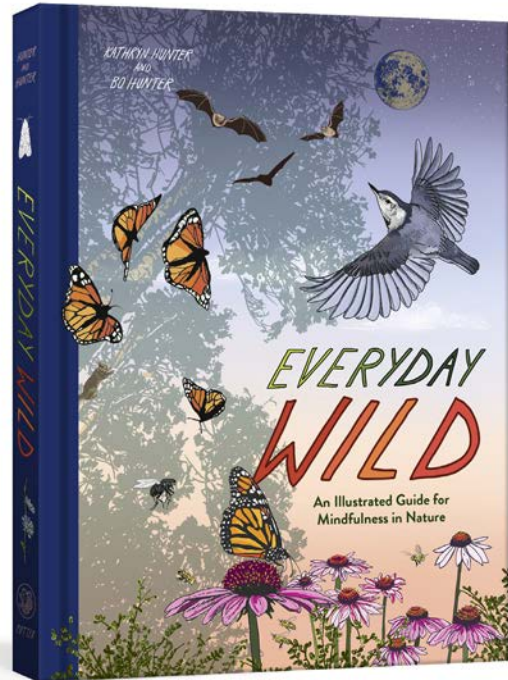
LITTLE LUXURIES

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“Tiny Cocktails is an appreciation, as well as an exploration, of flavor. There’s a time and place for the standard-sized cocktail, of course, but this book champions the act of savoring the flavor of every last fleeting drop of liquid from a cocktail that you never want to end.”



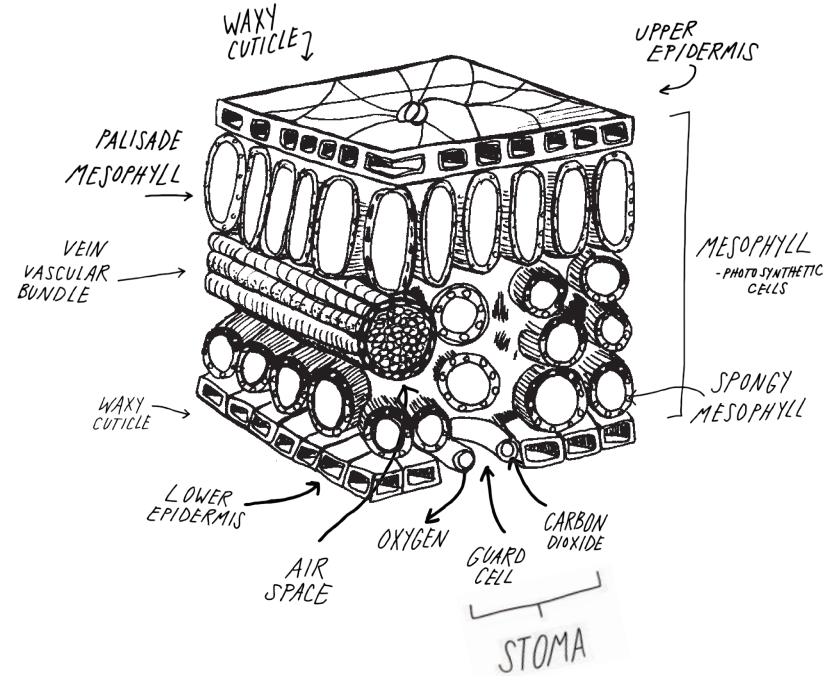
Everyday Wild

An Illustrated Guide for Mindfulness in Nature

BY KATHRYN HUNTER AND BO HUNTER

A colorful, charming, and immersive guide to exploring and treasuring the complex, miraculous natural world in your own backyard and beyond

LEAF CROSS SECTION



PILEATED WOODPECKERS BUILD A CAVITY NEST



AND SO DO RACCOONS!



Everyday Wild is an illustrated celebration of the vast natural diversity of the world, one that you can find by simply stepping outside.

Interact mindfully with the great outdoors while gleaning tidbits of scientific information written to teach and inspire all ages. Each chapter—teeming with gorgeous, intricate nature illustrations—begins with prompts like “Notice the Small Things,” “Taste the Wild,” or “Discover Patterns,” encouraging curiosity about communication between birds or what a cloud can tell us about the future. Learn about foraging, sacred geometry, moon phases, animal tracks, clouds, weather, and more.

As you leaf through *Everyday Wild*, you will find your understanding of nature’s everyday feats expanding. Let wonder and curiosity bloom as you embark on this illustrated journey of the outdoors.

Kathryn Hunter is a printmaker and mixed media artist in Baton Rouge, Louisiana. Since 2003, she has operated Blackbird Letterpress, specializing in handmade notebooks, quirky animal-shaped greeting cards, and products featuring inspiring women. She exhibits her fine artwork in galleries across the United States.

Bo Hunter is a poet, writer, and musician who recently finished his first novel. He is a graduate of the University of Alabama with a BA in English and political science. He currently lives in Nashville, Tennessee, and is the brother of Kathryn.

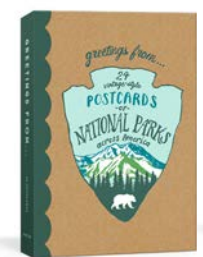
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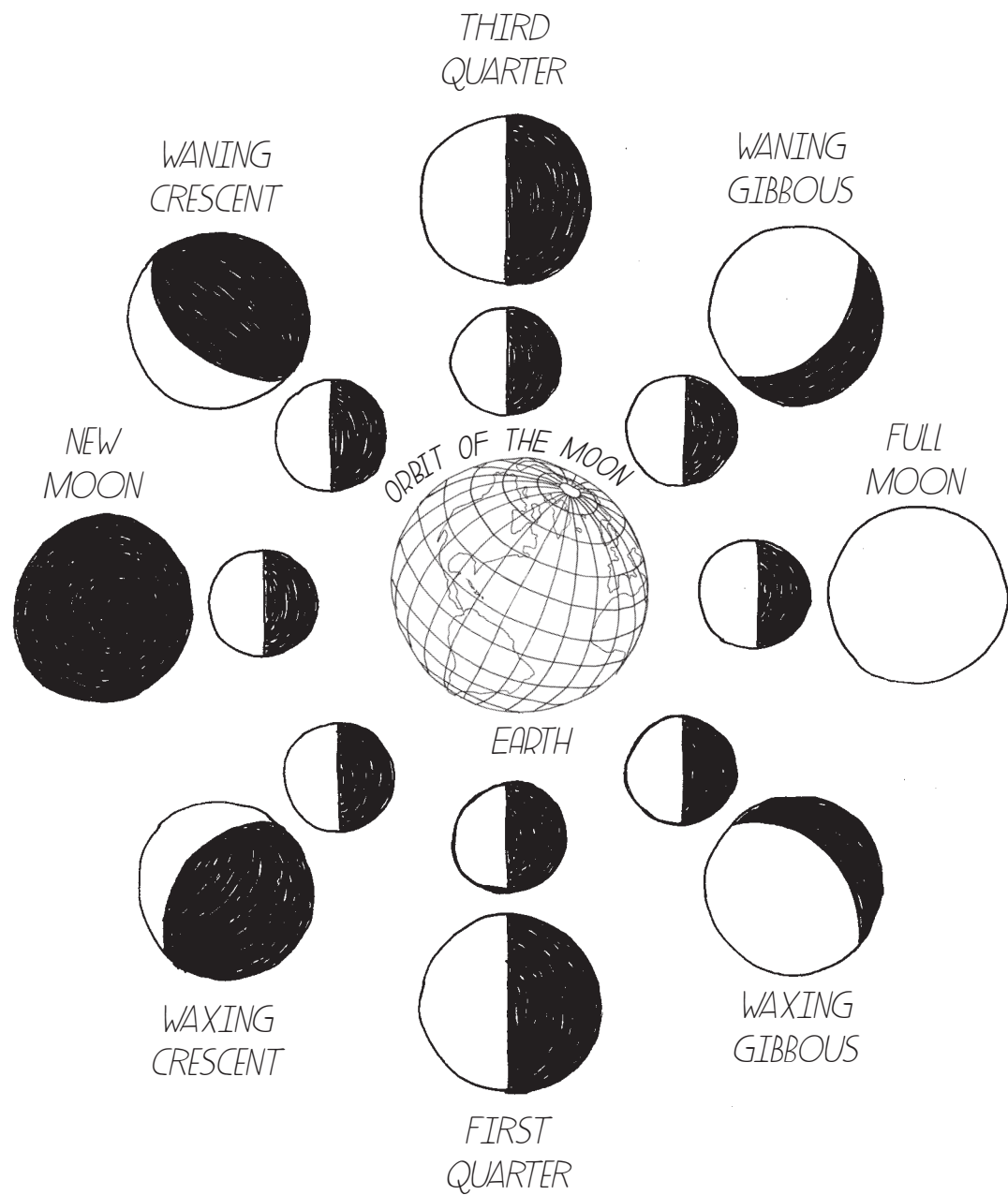
REFLECTION

THE BUTTERFLY EFFECT

The butterfly effect in chaos theory, proposed by Edward Lorenz in 1961, is the phenomenon whereby a minute, localized change in a complex system can have a large effect elsewhere. It directly opposed Isaac Newton’s tidy, predictable “clockwork universe,” which relied on predictability. Lorenz’s idea was that something small or random, even imperceptible, can change things dramatically. His prime example was that the energy created by a butterfly beating its wings in Rio de Janeiro could theoretically be a catalyst that generates a tornado in Chicago. Lorenz would later write that there was an equal likelihood that the energy created by the butterfly’s wing could have the exact opposite effect by preventing a tornado from forming—these unpredictable outcomes from the same initial action defined the chaos theory.

22 • Backyard Wonders

Chapter 1: Notice the Small Things • 23



“Nature is our ever dependable access point to mindfulness. Enjoy the wonderful illustrations and lessons in these pages, then go outside and just be with your wonderful world.”



CLOUD TYPES

CIRROSTRATUS

very thin, consisting of ice crystals, can visually create a moon halo at night and “milky sun” during the day

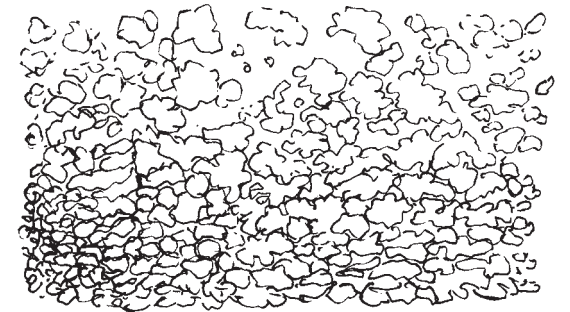
CIRRUS

feathery, weather is fair right now, but a change is coming



ALTOSTRATUS

often signify a warm front is coming along with rain or snow



ALTOCUMULUS

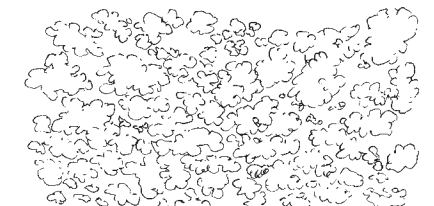
rows, patches, or layers of globular masses, occasional showers possible



NIMBOSTRATUS

dark gray at the base, bringing rain but not thunder and lightning

6,500 ft



STRATOCUMULUS

layer of white and gray puffs, usually threaten rain more than produce rain



STRATUS

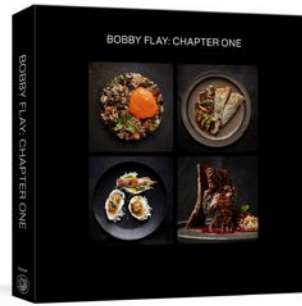
stable clouds, featureless, hazy, sometimes foggy



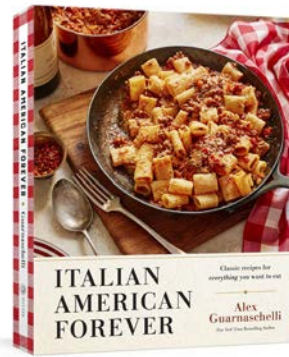
CUMULUS

fluffy, popcorn-shaped with flat bottoms, fair weather

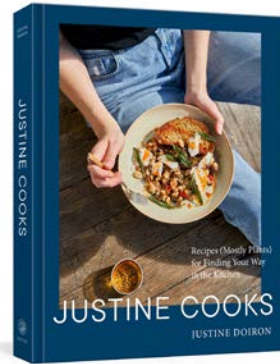
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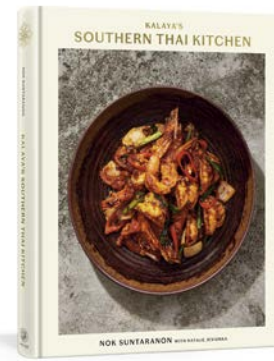
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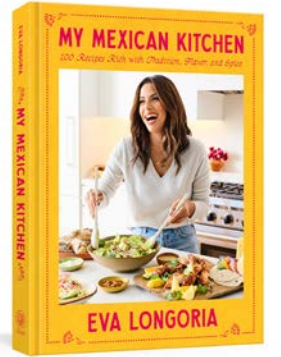
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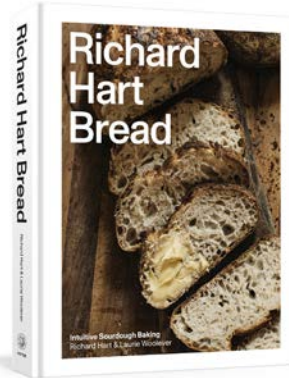
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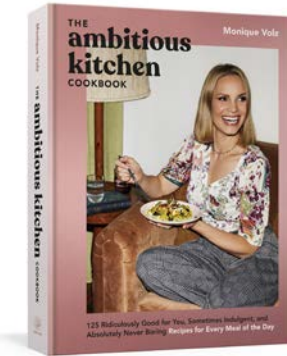
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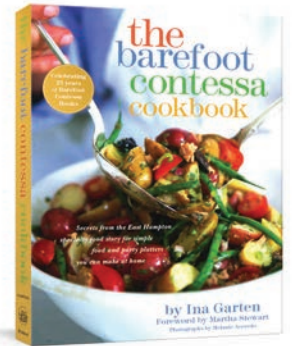
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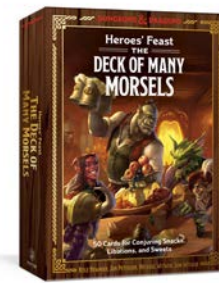
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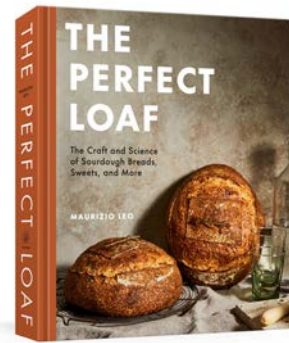




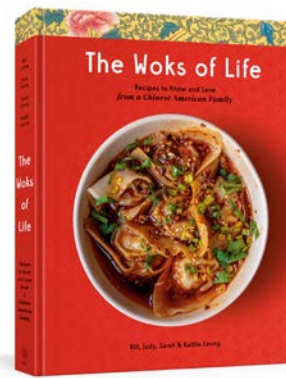
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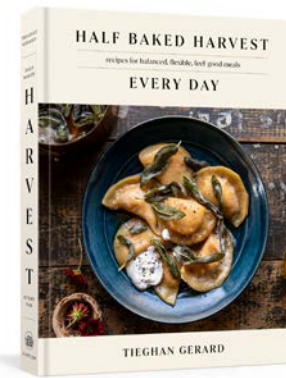
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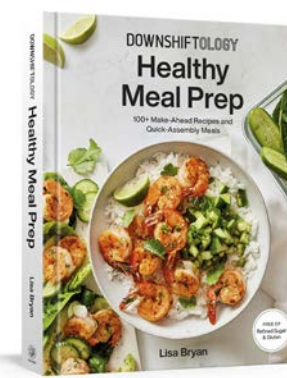
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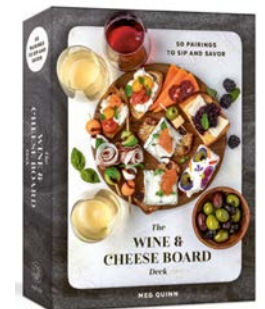
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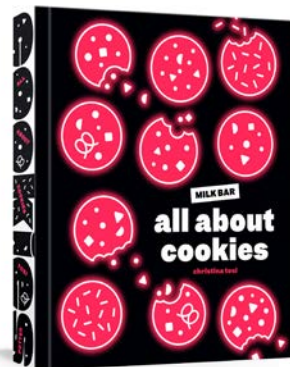
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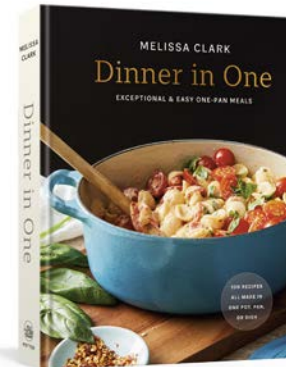
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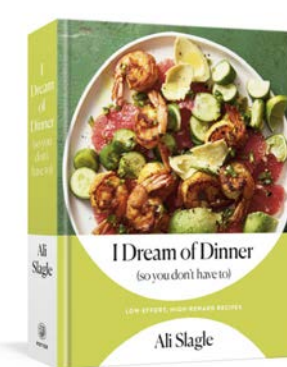
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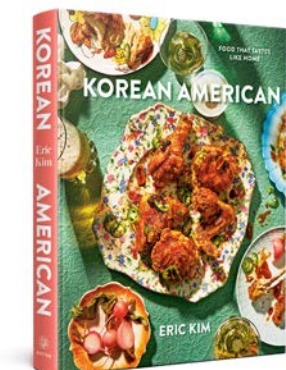
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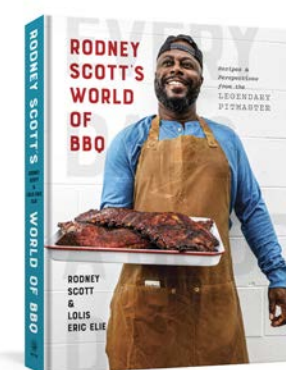
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(p. 22)



FROM *PRETTY DELICIOUS*

(P. 22)