

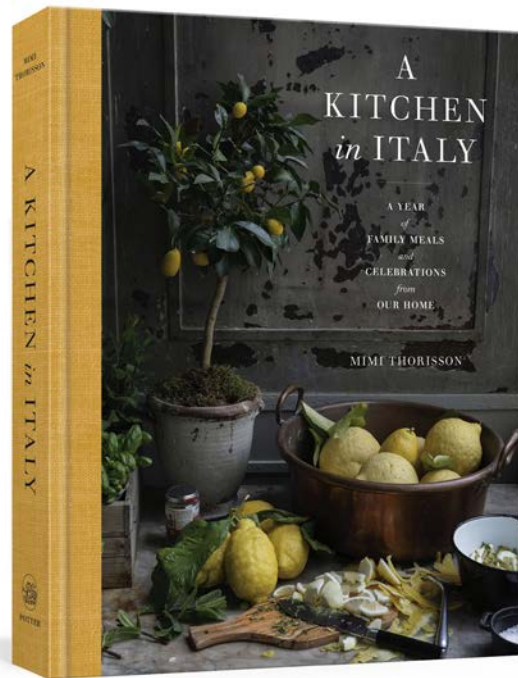


POTTER

FALL
2025

food,
drink &
home





A Kitchen in Italy

A Year of Family Meals and Celebrations from Our Home

BY MIMI THORISSON

Discover the rich culinary treasures of Italian cuisine in this personal, transportive collection of 100 simple yet elegant recipes from the award-winning author of *Old World Italian*



Mimi Thorisson first captivated readers with *A Kitchen in France*, which displayed her family's idyllic lifestyle in the French countryside and the delectable cuisine of France. Now that she has found a true home in Italy, Mimi presents a new Italian cookbook that shares the sumptuous meals she cooks and eats in her Italian kitchen. The 100 recipes in *A Kitchen in Italy* are Mimi's beloved, family-approved favorites—the staple dishes, perfected over several years of living in Italy, that she returns to again and again.

With recipes spanning antipasti, primi, secondi, and dolci, you can tuck into a rustic countryside dish on a weeknight or build a special occasion menu to delight your friends. Featuring 150 photographs shot by Mimi's husband, Oddur Thorisson, *A Kitchen in Italy* brings Mimi's Italian secrets to your dinner table.

Mimi Thorisson is a French cook and writer living with her family in Turin, Italy. She is the author of *A Kitchen in France*, *French Country Cooking*, and *Old World Italian*.

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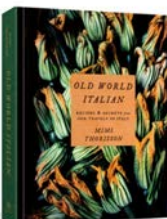
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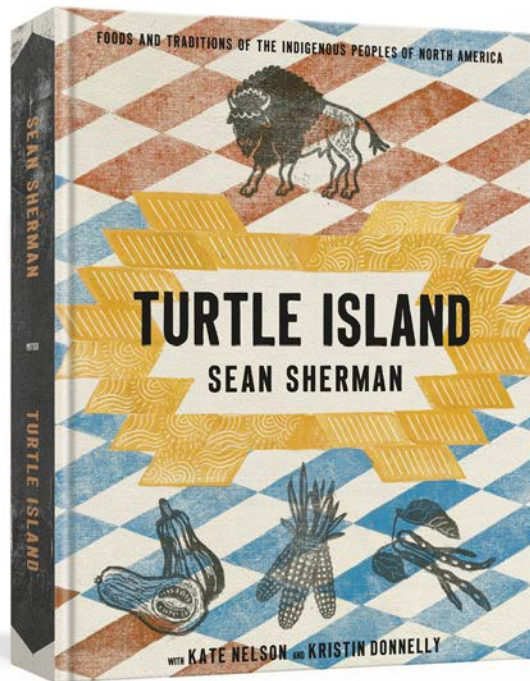
OLD WORLD ITALIAN
HC: 9781984823595





“There are few greater pleasures than buying simple ingredients and cooking a beautiful meal from scratch.”





Turtle Island

Foods and Traditions of the Indigenous Peoples of North America

BY SEAN SHERMAN WITH KATE NELSON AND KRISTIN DONNELLY

Turtle Island is a beautiful exploration of the delicious foods that have, for millennia, linked the environments, traditions, history, and cultures of the Native communities of the North American continent, with ancestral and modern Indigenous recipes from three-time James Beard Award winner Sean Sherman, Oglala Lakota, founder of The Sioux Chef.



RABBIT SOUP WITH CORN DUMPLINGS

serves 4 to 6

Throughout many parts of Turtle Island, from Mexico to southern Canada, people historically ate various forms of dumplings, breads, and cakes made from nixtamalized corn. The dumplings here are inspired by Mexican chochoyotes, which have a divot in the center to help them cook through and capture some of the broth.

Cut the onion in half. Coarsely chop one half and cut the other half into 1/2-inch pieces.

Place the rabbit pieces in a large pot, cover with water, and season generously with salt. Add the sage, coarsely chopped onion, carrot, and maple syrup and bring to a boil over high heat. Reduce the heat to medium-low, cover, and simmer for about 1 1/2 hours, or until the meat is so tender that it pulls apart.

Using tongs, transfer the rabbit to a plate to cool slightly. Strain the broth into a clean pot (discarding any solids), then taste and season with more salt and maple syrup, as needed. Keep the broth warm over medium-low heat.

When the meat is cool enough to handle, pull it from the bones. Be very careful to remove all of the rabbit bones, as they are small.

In a large skillet, heat the oil over medium heat until shimmering. Add the diced onion, season with salt, and cook, stirring, for about 5 minutes, or until softened. Add the pulled rabbit meat, taste and season with more salt and a little bit of maple syrup.

Set a piece of parchment paper on a baking sheet or a work surface. In a large bowl, combine the masa and fat or oil. Test the dough by rolling it into a small ball and pressing it to about 1/2 inch thick. If the edges crack, add warm water 1 teaspoon at a time and knead for 1 minute, adding more water as needed until the dough is soft and no longer cracks.

Using a 1-ounce scoop, portion the dough into 20 pieces and roll into balls. Press your thumb into each one to create a divot in the center.

Bring the rabbit broth to a simmer and drop the dumplings gently into the broth. Simmer for about 10 minutes, or until the dumplings are cooked through and tender. Be careful not to overcook them or they will begin to fall apart in the broth.

Add the pulled rabbit meat to the broth just to warm it through.

Ladle the rabbit, broth, and dumplings into bowls and garnish with the onion greens. Serve hot.

- 1 medium yellow onion
- 1 rabbit (about 2 1/2 pounds), cut into 6 serving pieces (rib cage removed)
- Sea salt
- 1 tablespoon crumbled dried prairie sage or culinary sage
- 1 large carrot, scrubbed well and coarsely chopped
- 3 tablespoons maple syrup, plus more to taste
- 2 tablespoons sunflower oil
- 1 pound Fresh Masa (page 000) or use masa harina (see chart, page 000)
- 2 tablespoons melted duck fat or sunflower oil
- Thinly sliced wild onion greens or scallion greens, for serving

GREAT PLAINS

63



Growing up on the Pine Ridge Indian Reservation, Sean Sherman always knew that the food of the Oglala Lakota tribe was rich in flavor and deeply connected to the natural environment. But as a chef, it took a mid-career revelation to recognize the absence of Native American cuisine in the modern culinary scene. Since then, he's been on a mission to understand and highlight these beautiful and diverse foods that have continued to thrive through the centuries.

Now a leading figure in the Indigenous food movement, he guides readers through the unique and varied Native foods of North America—sharing both traditional and modern recipes inspired by dishes that have nourished Native peoples physically, spiritually, and culturally for generations. Organized by region, this book delves into the bountiful culinary landscapes of Turtle Island—as the continent is called by multiple Indigenous cultures—that are as diverse as the many terrains from which they arise.

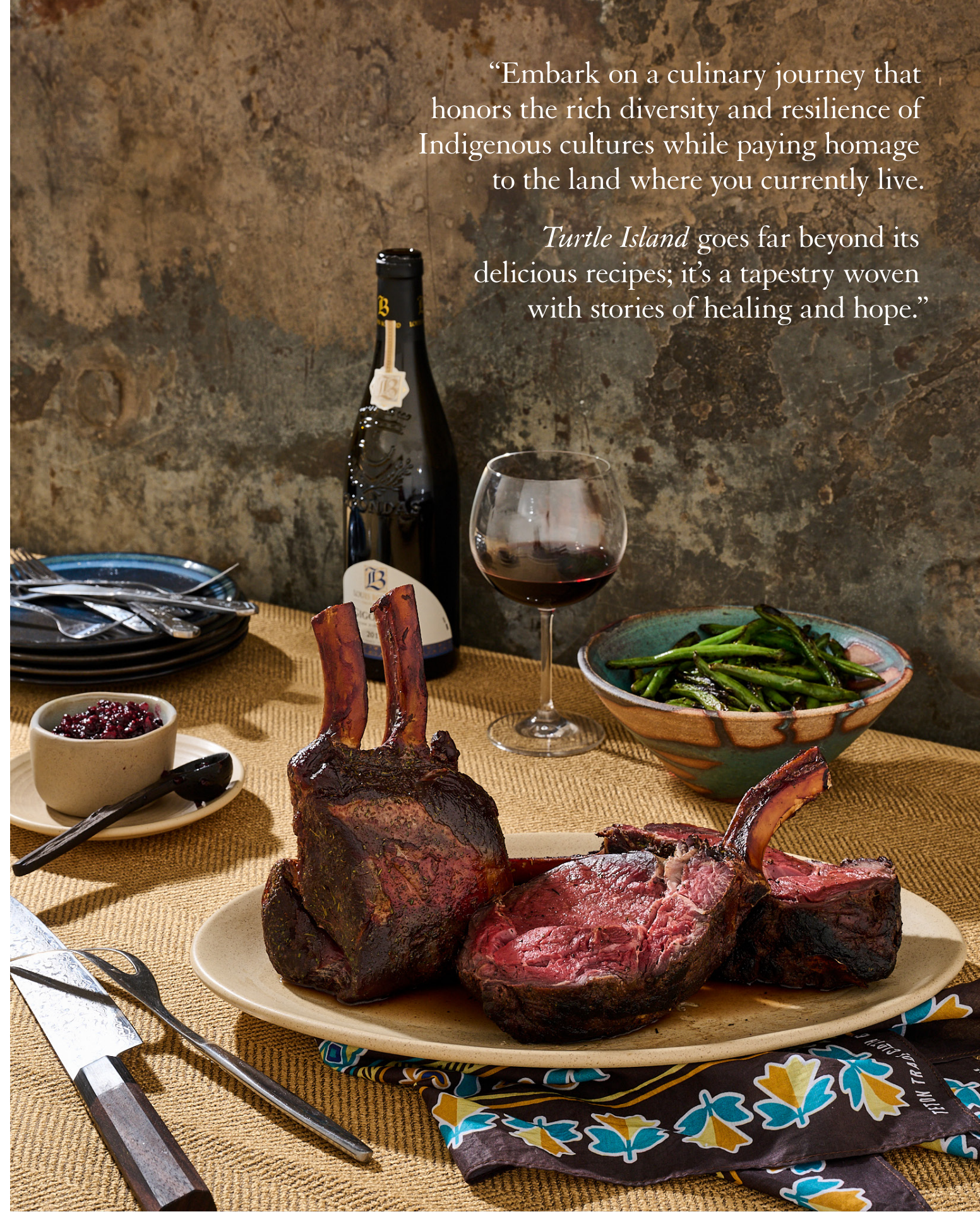
Sean Sherman, Oglala Lakota, is a chef and leader who has been cooking across the world for the past thirty years. In 2014, he founded The Sioux Chef, a food education and catering project. His first book, *The Sioux Chef's Indigenous Kitchen*, was published in 2017 and won a James Beard Award for Best Book in American Cooking. His restaurant Owamni opened in 2021 and won the James Beard Award for Best New Restaurant. In 2023, Sean was named on *Time* magazine's list of 100 most influential people.

Kate Nelson, Tlingit, is an award-winning writer and editor based in Minneapolis, who focuses on amplifying important Indigenous changemakers and issues.

Kristin Donnelly is the author of *Modern Potluck* and *Cauliflower*, from Short Stack Editions, and has worked on more than a dozen other cookbooks as a coauthor, recipe developer, and project manager.

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“Embark on a culinary journey that honors the rich diversity and resilience of Indigenous cultures while paying homage to the land where you currently live.

Turtle Island goes far beyond its delicious recipes; it's a tapestry woven with stories of healing and hope.”



Sally's Baking 101

Foolproof Recipes from Easy to Advanced

BY SALLY MCKENNEY

The ultimate baking book for home cooks of all skill levels with 101 sweet and savory, foolproof recipes plus helpful tips for best results—from the creator of the beloved website Sally's Baking Addiction



Buttermilk Chive Fantail Rolls

MAKES 12 ROLLS

When you want to add a little pizzazz to your dinner rolls—I'm talking tangy buttermilk, flavorful seasonings, fragrant chives, and an ornate shape—this recipe delivers. Shaping requires rolling out the dough, covering it in butter and seasonings, and cutting it into strips that are then layered together. As the rolls bake, the bottoms stay plush and soft, while the fanned-out tops develop a chewier, crispier texture. We love peeling away the layers and eating them one by one!

Dough

- ¾ cup warm buttermilk (about 122°F/45°C) (180g/ml)
- 2 teaspoons instant or active dry yeast (6g)
- 2 teaspoons granulated sugar
- 3 cups bread flour or all-purpose flour, plus more as needed (360g)
- 4 tablespoons unsalted butter, melted (56g)
- 1 large egg, at room temperature
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Nonstick spray or butter, for the bowl and pan

Shaping & Brushing

- 4 tablespoons unsalted butter, melted and divided (56g)
- 3 tablespoons chopped fresh chives, plus more for garnish
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Coarse or flaky sea salt

OVERNIGHT OPTION: Prepare the dough through covering the shaped rolls in step 7, and place the muffin pan in the refrigerator for up to 16 hours. Remove from the refrigerator and let the dough rise at room temperature for 1 hour or until slightly puffy, then bake as directed.

1. Make the dough: In the bowl of a stand mixer fitted with the dough hook, whisk the warm buttermilk, yeast, and sugar. Cover and let sit for 5 to 10 minutes or until foamy and frothy on the surface. (If you don't have a stand mixer, use a large mixing bowl and mix the dough with a wooden spoon or spatula in the next step.)

2. Add 1 cup (150g) of the flour, the melted butter, egg, salt, garlic powder, and onion powder and mix on low speed for 30 seconds. Scrape down the sides of the bowl, then add the remaining flour. Beat on medium speed until the dough comes together and pulls away from the sides of the bowl, about 2 minutes. If it seems too sticky and clings to the sides of the bowl instead of forming a rough mass around the dough hook, add more flour, 1 tablespoon at a time, and continue to mix until the dough pulls away from the sides of the bowl but is still moist and tacky. If it feels dry and crumbly, add more buttermilk, 1 teaspoon at a time, mixing well after each addition.

3. When the dough reaches the proper consistency, beat on low speed for 5 minutes more, or until the dough is smooth, supple, and elastic. (Or knead by hand on a lightly floured surface for 5 minutes. Keep a small bowl of flour nearby to lightly flour your hands and/or the dough as needed, as it can be quite sticky.) To see if the dough is ready, use the poke test or the window-pane test (see page 241). If it's not ready, keep kneading.

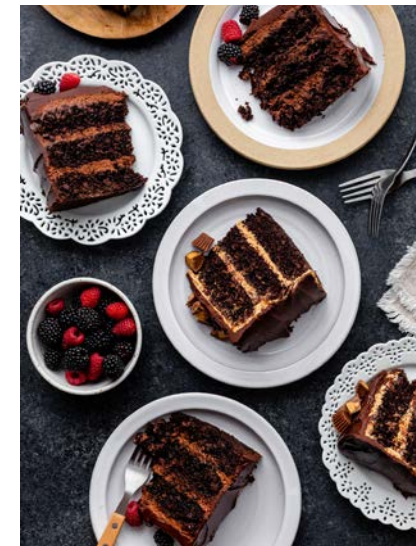
4. Lightly grease a large bowl with nonstick spray. Place the dough in the bowl, turning it to coat. Cover the bowl with a tea towel or plastic wrap and let the dough rise at room temperature for 1 to 2 hours or until doubled in size.

5. Generously grease a 12-cup muffin pan with nonstick spray.

6. Shape and brush the rolls: When the dough is risen, punch it down to release the air and divide it in half. With a lightly floured rolling pin on a lightly floured surface, roll each piece of dough to a 12-inch square. Brush each square with 1 tablespoon of the melted butter (reserve the rest for the topping), then sprinkle each evenly with chives, garlic powder, and onion powder. With a pizza cutter or sharp knife, cut 1 of the dough squares into six 2-inch-wide strips (1). Layer the strips on top of each other to make a tall 6-layer stack of dough (2). Using a sharp knife, cut it into 6 equal squares (3). If the layers slide around because of the melted butter, do your best to keep them neatly stacked. Repeat with the second square of dough, so that you have 12 layered squares.

recipe continues >

YEAST BREADS & PIZZA • 361



In this collection of 101 irresistible recipes, Sally McKenney, creator of Sally's Baking Addiction, presents an array of crowd-pleasing bakes to suit every occasion and craving, from cookies and bars to cakes, pies, breads, and brunch fare. Sprinkled throughout the book, you'll find a selection of her most treasured fan favorites, including Chewy Chocolate Chip Cookies, Strawberry Cake, Homemade Pizza Dough, and Classic Apple Pie.

Sally shares everything you need to know to be a successful home baker, including basic baking principles, tools and ingredients, detailed how-to's, and step-by-step photos. She also offers her best tips and tricks, such as how to brown butter, prepare your baking pans, freeze baked goods, test for doneness, and so much more. With *Sally's Baking 101* as your guide, you'll gain the knowledge you need to feel confident baking from scratch with tempting, reliable recipes.

Sally McKenney is the creator of the hugely popular website Sally's Baking Addiction (aka Sally's Baking). She is known for providing clear, concise instructions, tips, and tutorials to make every recipe approachable for home bakers of all skill levels. Her work has been featured in *People*, on *Good Morning America*, and more. She lives in Maryland with her husband, their two children, and their rescue dogs.

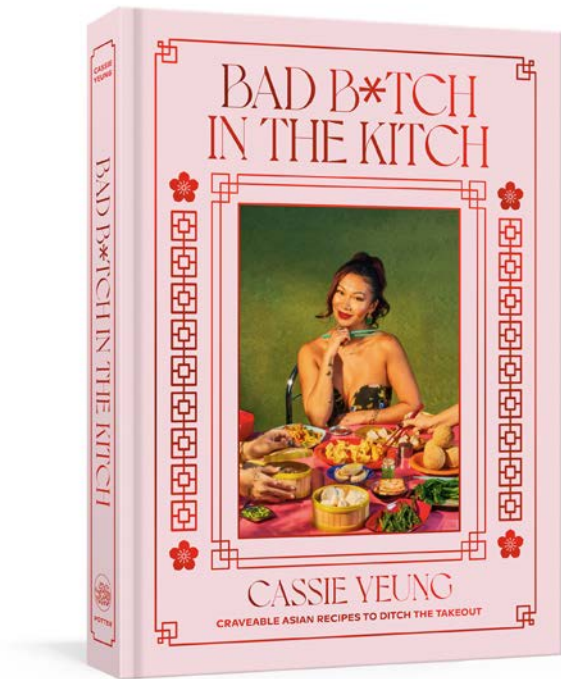
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“My recipes are approachable for everyone, because I focus on the fundamentals and take the time to explain how and why the recipes work.”





Bad B*tch in the Kitch

Craveable Asian Recipes to Ditch the Takeout

BY CASSIE YEUNG

Add some razzle-dazzle to your home cooking with 75 recipes for your favorite Asian takeout dishes from *Next Level Chef* contestant and TikTok star Cassie Yeung



CONGEE (Chinese Jook)

SERVES 4 TO 6

- 1 cup jasmine rice
- 1 (3-pound) rotisserie chicken, meat removed and shredded and carcass reserved
- 2-inch knob of ginger, peeled and thinly sliced
- 1 teaspoon chicken bouillon powder
- ½ teaspoon kosher salt

FOR SERVING

(choose a few or all of them!)

- Ground white pepper
- Toasted sesame oil
- 2 green onions, green tops only, thinly sliced, for razzle-dazzle
- Chinese donut, sliced (see Note)
- 1 fried egg, per person
- Chili oil

NOTE

Chinese donuts, or youliao, are light and crispy crullers that are so good for dipping. They go hand in hand with jook the same way bread does soup. I stash them in the freezer and heat in the air fryer on 350°F for about 4 minutes until they're crisp again.

Chinese people believe in healing foods, and jook (congee rice porridge) is what my family believes is the cure to any sickness or blues you might have. This was the first thing my mother made the minute I showed any sign of sickness, and now it's the first thing on the stove when I visit home. It's extremely quick and affordable, and always delivers big on comfort. Jook calls for the carcass of a cooked chicken, but my mother will make a congee out of essentially any leftover protein we have around, from Thanksgiving turkey to lobster shells. Rotisserie chickens are easily accessible so that's what I use here—but don't be afraid to switch it out for anything from lobster shells to your leftover Thanksgiving turkey bones, or even dried shitake mushrooms if you don't eat meat!

In a fine mesh strainer, rinse the rice 2 to 3 times under cool water until the water runs clear. Let any excess water drip off then add the rice to a small resealable bag. Spread the rice into a flat layer on a plate, then freeze for at least 30 minutes and up to overnight. Freezing your rice before adding it to the boiling water will help the starches break down faster, decreasing the cook time. We love efficiency.)

In a large pot, bring 8 cups of water to a boil over high heat. Add the frozen rice, chicken carcass, ginger, chicken bouillon powder, and salt. Stir once and reduce the heat to medium. Partially cover the pot and then leave her and leave her alone or else the rice can stick to the bottom of the pot! Cook for 30 minutes, until the water looks cloudy from the rice breaking down.

Remove the carcass and discard (or set aside to pick off any extra meat if you were lazy the first time around—chef's treat). Now whisk the congee aggressively to break up the rice. Add in 1 cup of the reserved shredded chicken (or more depending on how moody you like it—save any leftover chicken in the fridge to make the Spicy Miso Instant Ramen on page 91).

Now it's time to serve, and the beauty of congee is the fixings: I like mine with white pepper, a drizzle of sesame oil, and green onion razzle-dazzle, or occasionally with Chinese donuts for dunking, a fried egg, and a final drizzle of chili oil. But you do you.

YUM TONG • 173



Cassie Yeung likes to think of herself as a chef for the people—no professional culinary training here, just a girl who really loves to cook (and eat, obvi). She believes that the number one rule in the kitchen is to have fun, let loose, and cook the way you want to.

In *Bad B*tch in the Kitch*, Cassie serves up the food she loves most: the Asian dishes she grew up eating and now craves on the regular. So many people know and love Chinese, Thai, Vietnamese, and Singaporean cuisine, but they don't always know how easy it can be to re-create their favorite dishes at home. Cassie shares some of her go-to dishes, dialed in for home cooks, like a perfectly tangy, crispy, and saucy Orange Chicken, homemade Pork Dumplings to stash in your freezer and eat on repeat, and a Lazy Girl Mango Sticky Rice that hits every time.

You'll not only save money by skipping takeout but also everything tastes better homemade. With Cassie's delicious and approachable recipes, you can confidently whip up classic noodles, stir fries, and soups whenever the craving strikes

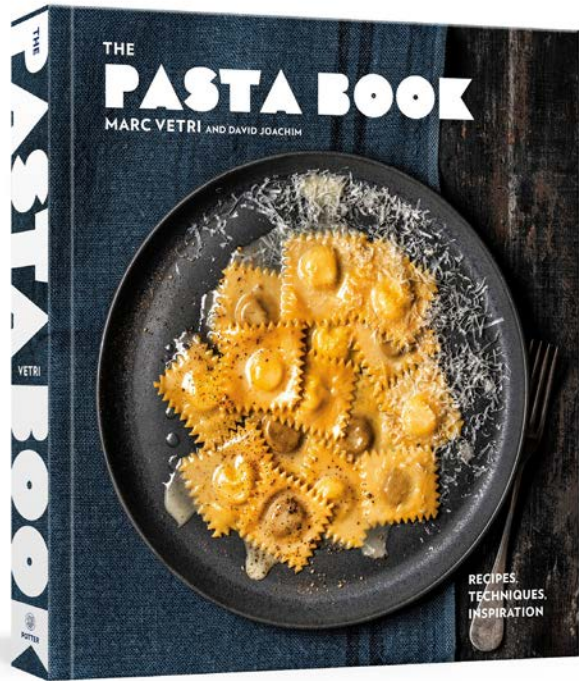
Cassie Yeung is a food content creator known for her authentic voice and delicious, approachable recipes. Formerly a professional dancer, Cassie decided to share her love for Asian cuisine on social media, and her cooking videos quickly went viral. She was a contestant on season two of the reality cooking show *Next Level Chef* with Gordon Ramsay.

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7 1/16 X 10 • 272 PAGES
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“Instead of trying to fit the mold of what people *thought* a chef should look and act like, I showed people that you can be a *bad b*tch in the kitch.*”





The Pasta Book

Recipes, Techniques, Inspiration

BY MARC VETRI AND DAVID JOACHIM

Unlock the secrets of making creative pasta dishes with more than 75 simple and spectacular recipes, featuring helpful QR codes to step-by-step video tutorials—from the James Beard Award-winning author of *Mastering Pasta*



In *The Pasta Book*, acclaimed chef Marc Vetri presents a wide range of easy-to-impressive pasta dinners, using both dried and fresh pastas. With a dish for every shape, sauce, mood, and timeline, Vetri demystifies the process of “marrying” pasta and sauce into one harmonious dish and creating your own flavor combinations. Vetri shares both weeknight classics and popular pastas from his restaurants, adapting his methods so home cooks can experience these acclaimed dishes in their own kitchens, with chapters including: Vegetable Pasta, Seafood Pasta, Poultry and Game Pasta, Pork Pasta, and Beef and Lamb Pasta.

Vetri guides you through the foundations of making fresh pasta with a chapter devoted to pasta doughs and shapes such as pappardelle and orecchiette, including QR codes that link to easy-to-follow technique videos. With 90 stunning photographs, *The Pasta Book* includes ideas to level up or simplify every recipe, so you can choose the pasta adventure you crave.

Chef and restaurateur **Marc Vetri** is renowned worldwide for his rustic yet sophisticated interpretation of Italian cuisine, which he has perfected over the last 35 years in the restaurant industry. Outside of the kitchen, Marc is the driving force behind the Vetri Community Partnership, a nonprofit organization that provides nutrition education through cooking, and he is the author of five highly acclaimed cookbooks. He lives in Philadelphia with his wife and their three children.

David Joachim has authored, edited, or collaborated on more than 50 cookbooks. *The Pasta Book* is the sixth cookbook he has written with Marc Vetri, and it is their second book on pasta, after *Mastering Pasta*. Joachim lives near Philadelphia.

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90 FULL-COLOR PHOTOGRAPHS
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RIGATONI WITH FIORELLA SAUSAGE RAGÙ

This is the recipe that started it all for the Fiorella pasta bar! It inspired every other dish on the menu and carries on the traditions started back in 1904 by the Fiorella family in South Philadelphia. The warm, spicy taste of fennel seed with a hint of heat from chile flakes softened by the creamy mouthfeel of milk in the ragù make it a crowd-pleaser. A grating of sharp aged Locatelli pecorino on top ties it all together. If you start with sweet Italian sausage, add some chile flakes to give it that extra oomph. To watch a video of making this pasta, scan the QR code on page 210. **SERVES 6**

Fiorella Sausage Ragù
1 pound hot Italian fennel sausage, preferably loose
½ medium yellow onion, finely diced
¼ small fennel bulb, cored, trimmed, and finely diced
¼ medium carrot, finely diced
¾ cup dry red wine, such as Chianti
1 small sprig fresh rosemary
1 small sprig fresh thyme
1 small dried bay leaf
1 small garlic clove, smashed
1 small Parmesan rind (about 1 inch square)
2½ cups chopped canned tomatoes, with their juice
¼ cup whole milk
Kosher salt

Make the Fiorella sausage ragù: If the sausage is in links, remove them from the casings. Heat a deep 12-inch sauté pan over medium-high heat. Scatter the loose sausage over the pan and bust up the meat into small pieces with a spatula. Make a fairly even layer in the pan and then let the sausage cook until the underside is deeply browned, 6 to 8 minutes. Don't worry about browning the top side; it will cook through and remain tender, while the browned underside delivers deep flavors.

Once the underside is browned, stir in the onion, fennel, and carrot, breaking up the sausage even more. The sausage will be stuck to the pan here and there but should start to loosen up as the vegetables release moisture. Cook over medium heat until the vegetables are beginning to soften, 4 to 6 minutes, stirring now and then to loosen the sausage from the pan. Check a carrot for tenderness; it should have lost most of its crunch. When it has, stir in the red wine, scrape up the browned bits from the pan bottom, and let simmer until the liquid reduces in volume by about two-thirds, about 5 minutes.

Meanwhile, tie the rosemary, thyme, bay leaf, garlic, and Parmesan rind in cheesecloth (or a coffee filter) with kitchen twine to make a sachet. Add the sachet to the pan along with the tomatoes (and juice), stirring until the tomatoes are evenly distributed. Once the mixture returns to a simmer, reduce the heat to medium-low and simmer gently until the pan goes dry, about 15 minutes.

RECIPE CONTINUES

208 THE PASTA BOOK



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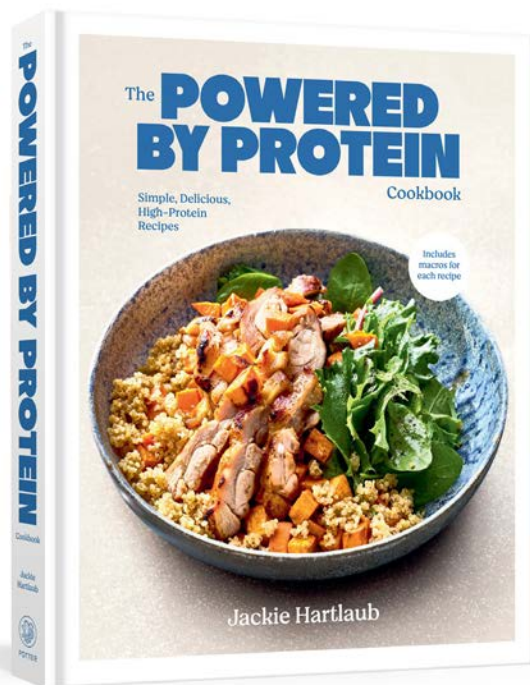


RUSTIC ITALIAN FOOD
TEN SPEED PRESS HC:
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“*The Pasta Book* shares everything I’ve learned over the past thirty years, like how to simplify things so making pasta is fun and how to get creative with your own new flavor combinations.”



The Powered by Protein Cookbook

Simple, Delicious, High-Protein Recipes

BY JACKIE HARTLAUB

100 easy and delicious high-protein recipes to power your day from the creator behind lowcarbstateofmind



Jackie Hartlaub is a self-taught home cook and social media content creator. Her food is not always fancy or pretentious. But it's simply delicious, easy to make, and designed to get every meal of the day packed with protein. For years, Jackie found herself struggling with her health and unhappy with how she felt.

So she honed in on her cooking—making her food delicious so she'll keep craving it and making it easy enough so she'll keep doing it. She started sharing these recipes online, and now millions of followers log in to find hits like her Roasted Garlic-Parmesan Chicken Wings and her BBQ Chicken Crust Pizza (yes, the crust is chicken).

In her debut cookbook, you'll find those hits and more than 85 all-new recipes. Whether you're focused on building muscle mass, eating meals that keep you feeling satiated, or supporting your overall nutrition, it can be a challenge to reach your daily protein target. Power your day with these delectable, high-protein recipes that prove healthy eating can be both effortless and extraordinary.

Jackie Hartlaub is the creator behind the hugely popular account lowcarbstateofmind, which she launched to share her journey following the keto diet. She has since shifted her focus toward high-protein content and shares realistic, easy recipes that make people want to cook their own food and grow confident in the kitchen.

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7 3/8 X 9 1/8 • 256 PAGES
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For the longest time, these bacon cheddar egg bites were hands-down my favorite thing to meal prep for breakfast (they freeze and reheat beautifully). Adding cottage cheese bumps up the protein, but it also makes the egg bites super creamy and soft on the inside. For me, nothing tops classic bacon-and-cheese, but some other combinations I've enjoyed are ham with shredded Swiss; turkey bacon with spinach, and chicken sausage with bell pepper and feta.

bacon cheddar egg bites

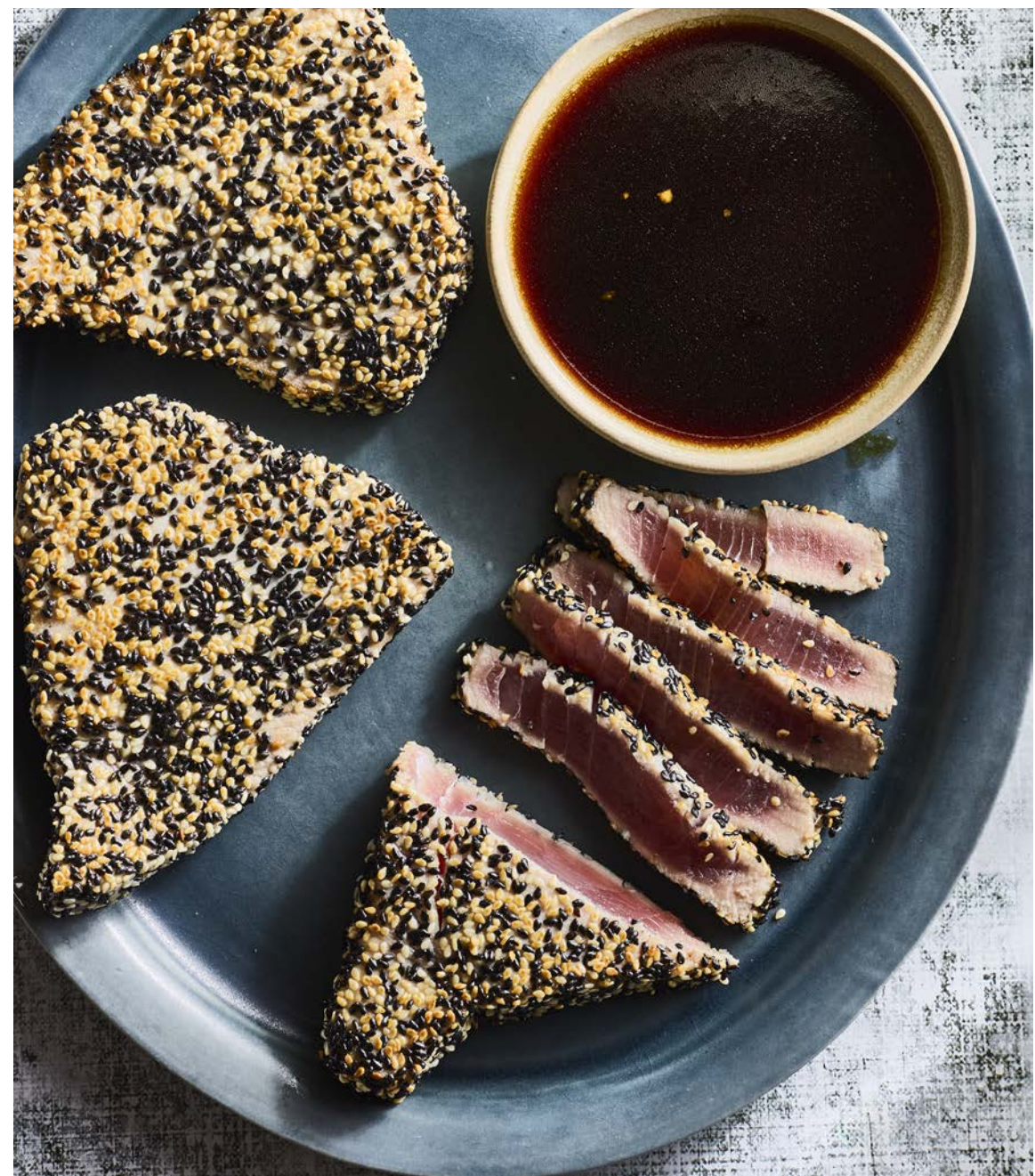
Olive oil cooking spray
8 slices center cut bacon, cooked, then chopped
4 ounces cheddar cheese, shredded
6 green onions, green tops only, thinly sliced
8 large eggs
1 1/2 cups whole-milk cottage cheese
1/2 teaspoon hot sauce
1/4 teaspoon kosher salt

1. Preheat the oven to 375°F.
2. Grease 12 cups of a standard muffin tin with cooking spray. Place the chopped bacon, cheddar, and green onion tops into each muffin cup, evenly divided.
3. In a blender, combine the eggs, cottage cheese, hot sauce, and salt. Blend until smooth and well combined.
4. Pour the egg mixture into the muffin cups, filling them about three-quarters of the way. Use chopsticks or a small spoon to mix the filling around to ensure eggs and filling are incorporated.
5. Transfer to the oven and bake until the eggs are set, about 15 minutes.
6. Allow the egg bites to cool in the pan for 1 for 2 minutes, then use a small silicone spatula to remove them from the muffin tin. Enjoy immediately or transfer to a plate or glass container for storing.

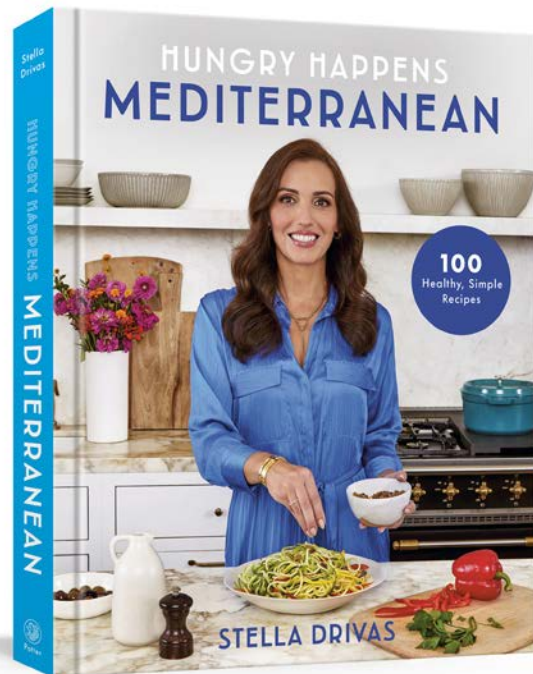
Makes 12 egg bites (6 servings) • Total time: about 20 minutes
Per serving • Calories: 280 • Protein: 22g • Carbohydrates: 4g • Fat: 19g

26 protein powered





“Whether you’re cooking for family, friends, or just yourself, there’s something here for every craving. So, let’s get cooking!”



Hungry Happens: Mediterranean

100 Healthy, Simple Recipes

BY STELLA DRIVAS

100 healthy, deliciously doable, and Greek-Mediterranean recipes from the creator of Hungry Happens



Stella Drivas created her website Hungry Happens to share her easy, healthy meals that use wholesome ingredients. She was raised in a Greek household where meals were made from scratch and featured extra-virgin olive oil, citrus, fresh greens, beans, lean meats, seafood, and, of course, feta cheese. The classic Greek cooking traditions passed down from her grandmother form the foundation of *Hungry Happens*: balanced, homemade meals with an emphasis on nourishing food.

In *Hungry Happens: Mediterranean*, Stella makes it easier than ever to cook healthy meals the whole family will love on repeat. She delivers simple, Mediterranean-inspired recipes bursting with fresh flavors that anyone can re-create. Chapters include: Mornings, Sunset Mezze, Hungry in a Hurry, Go Greek, and Sweet Spot.

Stella believes that cooking is one of life's greatest pleasures, and with *Hungry Happens: Mediterranean*, she encourages us to embrace it with vibrant flavors and the freshest ingredients and share it all with the ones we love.

Stella Drivas is a content creator, a recipe developer, a photographer, and the founder of Hungry Happens, a website dedicated to sharing her love of cooking easy, delicious, Greek-inspired foods and healthy desserts. The daughter of Greek immigrants, she has been influenced and surrounded by Greek culture her entire life. Stella lives on Long Island, New York, with her two children.

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AVGOLEMONO Lemony Chicken Soup

This is an iconic dish in Greek cuisine, and it's what my mom and my yiaia would make for me whenever I was sick. But with a short, simple ingredient list and so much flavor and nourishment in each spoonful, it's an anytime soup to enjoy year-round. It's unique for a few reasons. First, avgolemono does not joke around with the lemon—the citrus is forthright, not a subtle back note. Second, the silky richness comes not from adding cream to the soup but by whisking tempered eggs into the broth; this requires your attention but isn't a complicated process. Even though it's traditionally made with rice, in my family and at all my favorite Greek restaurants, orzo is always the starchy component.

Serves 4
Ready in 50 minutes

1½ pounds boneless, skinless chicken thighs (see Note)
4 cups low-sodium chicken broth
5 cups, plus 1 tablespoon water
2 teaspoons fine sea salt, plus more as needed
¼ teaspoon freshly ground black pepper, plus more for garnish
1 cup orzo
2 large eggs
½ cup fresh lemon juice (about 3 small lemons)
Grated lemon zest, for garnish
Chopped fresh dill, for garnish
Crusty bread, for serving

Note: No need to trim off the fat from the chicken thighs—it enriches the soup! And for a milder lemon flavor, feel free to scale back on the lemon juice.

1. In a large soup pot, combine the chicken, broth, and 5 cups water. Cover and bring to a boil. Add the salt and pepper, turn down the heat to low, and simmer gently, periodically peeking in to skim off any foam from the surface of the water, until the chicken is just cooked through, about 15 minutes.
2. Using tongs or a slotted spoon, transfer the cooked chicken pieces to a cutting board (don't toss the liquid!). When cool enough to handle, cut the chicken into bite-size pieces and return to the pot.
3. Return the soup to a simmer and stir in the orzo. Cover and cook for 10 minutes, stirring occasionally. Uncover, increase the heat to medium, and continue cooking until the orzo is tender, another 15 minutes. Taste the broth, adding more salt if needed. Remove the pot from the heat.
4. Crack the eggs into a large measuring cup or bowl (at least 1 quart in capacity). Add 1 tablespoon water and whisk well for about 30 seconds. Whisk in the lemon juice. Whisking constantly, slowly stream in about 2 cups of the hot broth, taking care to add it bit by bit so that you don't curdle the eggs.
5. Whisk the warmed lemon sauce into the soup pot until it's fully incorporated and silky smooth.
6. Serve immediately, garnished with the lemon zest, dill, and pepper. Serve with crusty bread. Leftover soup will keep for up to 2 days. Warm it over low heat—do not bring to a boil or else the soup will curdle.

Change It Up
Make it gluten-free: Substitute white rice for the orzo.
Lemony Greek Veal Soup: Substitute 1½ pounds veal stew meat for the chicken thighs.

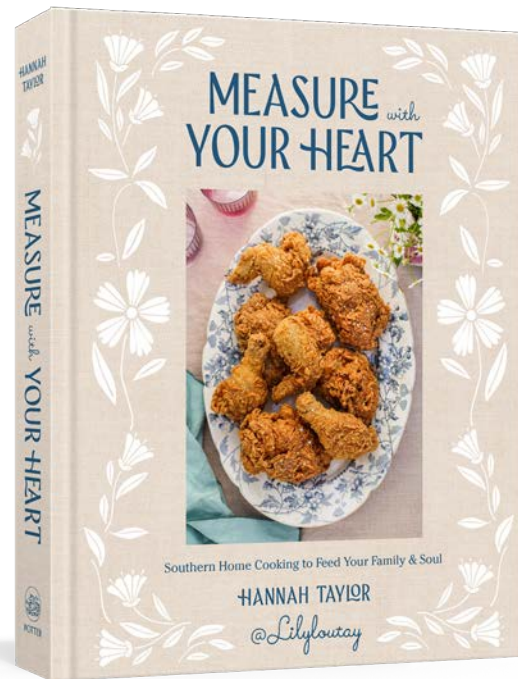
GO GREEK

123





“My goal with this cookbook is to share with you my conviction that homemade is always better!—and through my recipes, to show you how truly attainable it is to make healthy, delicious meals at home.”



Measure with Your Heart

Southern Home Cooking to Feed Your Family and Soul

BY HANNAH TAYLOR

100 free-spirited, comforting recipes for Southern-style dishes made with love from the social media icon behind LilyLouTay



Hannah Taylor is a culinary creator from Georgia known for her Southern charm, down-to-earth personality, and carefree, “measure with your heart” cooking content. When Hannah began sharing her experimental cooking projects online, her platform exploded with support for her bighearted spirit and off-the-cuff style, and her debut cookbook embraces this playful side of cooking.

Measure with Your Heart is filled with Hannah’s twists on classic Southern cooking, with an emphasis on making everything from scratch so you know exactly what’s in it. Featuring 120 gorgeous photographs and 100 mouthwatering recipes, *Measure with Your Heart* has ideas for sweet and savory breakfasts, lunches, and dinners as well as drinks, appetizers, and, for parents reading, snacks for your kids (and pups!)—so get in the kitchen and try things out. If you totally mess up, even better! For Hannah, home cooking is not about being perfect—it’s about having fun and nourishing the ones you love.

Hannah Taylor is the fast-growing culinary creator known on TikTok and Instagram as LilyLouTay. She is a proud mother of three and prioritizes her family while working as a creator, elopement wedding photographer, and entrepreneur.

HC ISBN: 9780593800645
\$35.00 US (\$48.00 CAN)
120 FULL-COLOR PHOTOGRAPHS
8 X 10 • 288 PAGES
10/21/2025



Fry Me a River, Corny Fritters!

FEEDS 4 TO 6 • TAKES 1 HOUR

When I figured out how to make my own corn fritters at home, well, that was a life milestone, up there with becoming a mother and meeting James. When I was a kid, if there were corn fritters on a menu, you better believe I was ordering them. They were, and continue to be, my favorite food (or one of them, anyway). This recipe is perfection. They’re sweet, creamy, spicy, and crunchy—everything I want from a fritter. I had to mess around with the ingredients quite a bit to get it perfect, so I suggest you try it once as is, before you get to experimenting yourself.

◆ Gather Up

4 ears of fresh sweet corn, or 3 cups frozen sweet corn (no need to thaw it)
½ small Vidalia onion
2 garlic cloves
1 cup shredded sharp white Cheddar cheese (4 ounces)
½ cup heavy whipping cream
½ cup all-purpose flour
2 large eggs
1 tablespoon sugar
1 teaspoon baking powder
All-purpose seasoning, like Everglades, or homemade if you want (see page 060)
Onion powder
Garlic powder
Cayenne pepper
Vegetable oil, for frying
Fine sea salt and ground black pepper
A couple fresh chives

◆ Let’s Fry Some Fritters

Slice the kernels off 4 ears of sweet corn, or use the 3 cups frozen sweet corn. Chop up ½ small Vidalia onion nice and small so you get ¼ cup or so, and chop the 2 garlic cloves.

Add the corn, onion, and garlic to a large bowl, then add 1 cup shredded sharp white Cheddar cheese, ½ cup heavy whipping cream, ½ cup all-purpose flour, 2 large eggs, 1 tablespoon sugar, 1 teaspoon baking powder, a couple pinches each of all-purpose seasoning, onion powder, and garlic powder, and a pinch of cayenne pepper. Mix together until you get a batter that’s a little thicker than pancake batter.

Pour enough vegetable oil into your 12-inch cast-iron skillet to cover the bottom by ½ inch. Heat the oil over medium until it reaches 300° to 350°F. (If you don’t have a thermometer, a drop of batter should start sizzling immediately. While you’re at it, eat your test fritter and make sure you’re happy with the seasoning.) Put some paper towels on a plate.

When the oil is ready, add heaping tablespoons of the batter to the pan, making sure not to crowd the fritters; I can usually get 8 to 10 in the pan at a time. Fry the fritters, not messing with them except to flip them once so they get good and crisp, until golden brown and cooked through, 3 to 4 minutes on each side. You’ll know it’s time to flip them when the tops start to bubble and the bottoms release easily from the pan. Using tongs or a slotted spoon, move the finished fritters to the paper towels. Repeat with the rest of the batter.

Sprinkle the hot fritters with fine sea salt and black pepper. Chop a couple fresh chives up nice and small and shower them on top. Aren’t they just perfect?

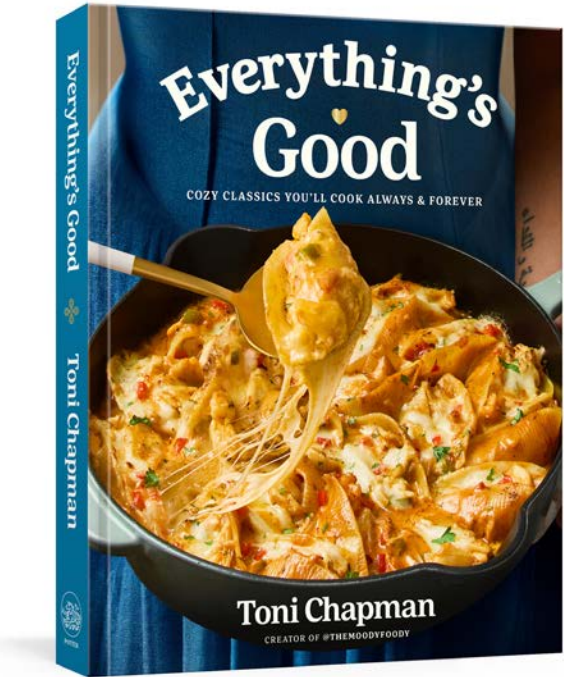
Snacks, Apps & Sides

- 121 -





“I want to encourage people to see cooking as a way of appreciating themselves and embracing what feels good.”



Everything's Good

Cozy Classics You'll Cook Always and Forever

BY TONI CHAPMAN

Find joy in the kitchen with 100 recipes for nostalgic, flavorful comfort food from the creator of *The Moody Foody*



Toni Chapman is a social media star who shares easy recipes for the homey classics you crave. Her dishes are inspired by the multicultural community she grew up in, with flavors from all over the globe. The 100 recipes she shares in *Everything's Good* are approachable and weeknight friendly, dialed in with her relentless attention to detail and brought to life by her bold and flavorful style.

In *Everything's Good*, Toni offers a treasure trove of brand-new recipes (and some viral favorites) with tips and tricks to set you up for success. Toni's dishes are soulful and cozy—several recipes have been passed down from her family, like Pollo Guisado (Puerto Rican Chicken Stew); some are inspired by the Southern staples she grew up eating, such as Honey Butter Corn Bread; and others are Toni's takes on the classics, like Creamy White Chicken Enchiladas with Salsa Verde. For Toni, food is a source of solace. *Everything's Good* is a reminder that no matter what life throws your way, you can find comfort in preparing and sharing a delicious meal.

Toni Chapman is a passionate home cook, a recipe developer, and the creator of *Toni's Recipes* and *The Moody Foody*, where she shares bold, comforting dishes made for real life. Her flavor-packed, approachable cooking has landed her on *Good Morning America*, *Live with Kelly and Mark*, and *CBS Mornings*. Inspired by childhood favorites, takeout classics, and family traditions, her recipes are designed to impress, without the stress. Based in Miami, she loves cooking, entertaining, and traveling.

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95 FULL-COLOR PHOTOGRAPHS
8 X 10 • 256 PAGES
10/28/2025



Honey Butter Hawaiian Rolls

Makes 15 Rolls

Making bread at home isn't as tough as you might think, and these copycat King's Hawaiian rolls are the real deal. They get topped with a honey butter and flaky salt, but the pillowy fluffy texture is what will make the prep time worth it. I love using these for sliders, or lathering them up with a ton of butter as a savory snack, or, using the leftovers for my famous Brioche Bread Pudding (page 000). This recipe guarantees the fluffiest, sweetest, warmest, most delicious buns you'll ever taste.

Hawaiian Slider Rolls

1/2 cup whole milk
1 packet instant yeast (2 1/4 teaspoons)
1/2 cup sugar
4 1/2 cups all-purpose flour
2 tablespoons freshly squeezed lemon juice
2 tablespoons honey
1 teaspoon kosher salt
3 large eggs, at room temperature
2 sticks (8 ounces) unsalted butter, at room temperature, cut into tablespoon slices
Softened butter, for the baking dish
Egg wash: 1 large egg (at room temperature) beaten with 1 tablespoon heavy cream or whole milk

Honey Butter

4 tablespoons (1/2 stick) 4 ounces) unsalted butter
2 tablespoons honey
Flaky sea salt

Make the Hawaiian slider rolls: In a heatproof liquid measuring cup, microwave the milk until warm but not hot, it should be 110° to 115°F. Add the yeast and a pinch of the sugar and stir to combine. Set aside for 5 minutes to allow the yeast to bloom.

In a large bowl, combine the flour, the rest of the sugar, the lemon juice, honey, and salt. Use a spoon to mix until combined, then add the milk and yeast mixture. Stir with a spoon for 5 to 10 minutes, until the dough comes together and is relatively smooth.

Stir in the eggs, one at a time, waiting until each is fully incorporated before adding the next. Stir in the butter, 1 to 2 tablespoons at a time, once again waiting until each bit is fully incorporated before adding the next. Use your hands to knead the dough for about 10 minutes, or until it's glossy and smooth. Tilt the dough onto the counter and shape into a neat ball. Return the ball to the bowl, cover with plastic wrap or a damp cloth, and set in a warm place to proof until it's about doubled in size, 1 1/2 to 2 hours.

Butter a 9 x 13-inch baking dish. Once proofed, cut the dough into 15 equal portions (if possible weigh the portions; they should be about 78g each). Roll each portion into a ball and place evenly spaced in the baking dish.

Allow the dough balls to proof again uncovered, until roughly doubled in size and touching each other, 1 to 1 1/2 hours. (An instant-read thermometer poked into the center of the middle roll should read between 70° and 75°F.) With 20 minutes left in the proofing time, preheat the oven to 350°F.

Meanwhile, make the egg wash, whisking until smooth.

When the dough is ready to bake, brush each dough ball with the egg wash. Transfer to the oven and bake for 25 to 30 minutes until pulled up, deeply browned, and cooked through and an instant-read thermometer poked into the center of the middle roll reads 190°F.

Meanwhile, make the honey butter: In a small saucepan, combine the butter, honey, and a pinch of salt and heat over medium-low heat until the butter is melted, 2 to 3 minutes.

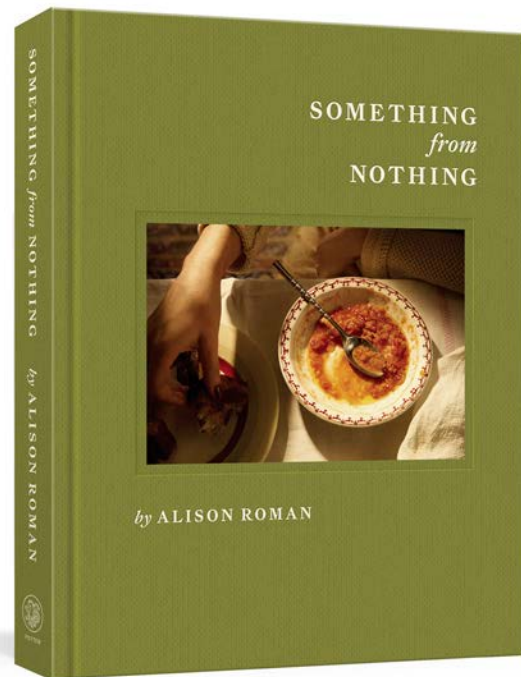
When the rolls are done, immediately brush each one generously with the honey butter and sprinkle with flaky salt. Let sit in the pan for 15 minutes, then enjoy warm!





“These recipes will set you up for a lifetime of comforting, impressing, partying, and finding solace through tough times.”





Something from Nothing

BY ALISON ROMAN

Something from Nothing is Alison Roman's latest book, featuring more than 100 deceptively simple, casually stylish, impossibly delicious recipes that make the most of your pantry.

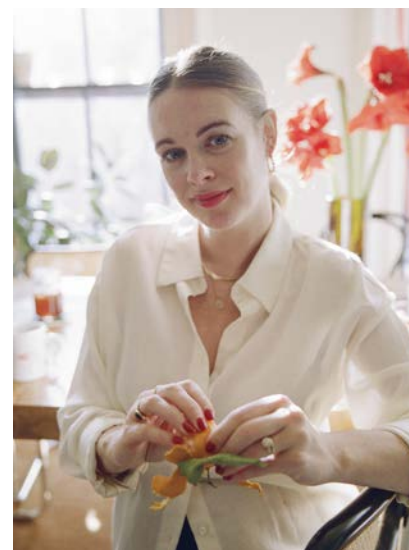


In *Something from Nothing*, bestselling author Alison Roman gives you a collection of simple, smart, timeless recipes that rely on a home cook's best-kept secret: a well-stocked pantry. Making the most of your shelf-stable bottles, bags, jars, and cans, Alison shows you how to cook as she does—loosely, intuitively, and with maximum flavor. With each recipe, you'll fall deeper in love with the magic of pantry cooking by using flavorful, hardworking ingredients, leaving you to ask, "How did something so wonderful come from basically nothing?" You'll find classic recipes with signature Alison spins in chapters covering: Snacks and Things to Start With; Soups and Stews; Vegetables and How to Make Them Taste Even Better; Beans and Grains; Pasta and Noodles; and Meats and Some Fishes.

Whether you're feeding yourself on a busy weeknight or hosting a last-minute dinner party, this book has just what you need. For easy, straightforward recipes that still impress, *Something from Nothing* has you covered, showing you how to turn every bag of beans, tin of anchovies, and jar of olives into a meal worth celebrating.

Alison Roman is a New York-based cook, a writer, and the author of the *New York Times* bestselling cookbooks *Nothing Fancy*, *Dining In*, and *Sweet Enough*. She writes the newsletter titled *A Newsletter*, hosts the cooking show *Home Movies* on YouTube, and runs First Bloom, a corner store in Bloomville, New York. You can find her recipes, videos, recommendations, and more on her website.

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\$37.99 US (\$50.99 CAN)
100 FULL-COLOR PHOTOGRAPHS
8 X 10 • 304 PAGES
11/11/2025



OLIVE OIL-ROASTED CHICKEN & CHICKPEAS

SERVES 4

2-2½ pounds whole chicken legs, or bone-in, skin-on drumsticks or thighs

Kosher salt, freshly ground black pepper

2 garlic heads, unpeeled, halved crosswise

1 (15-ounce) can chickpeas, drained and rinsed

1 lemon, thinly sliced, seeds removed

¼ bunch oregano, plus more leaves for garnish

1 bunch small, thin carrots, halved lengthwise (quartered if large)*

1 cup olive oil

* 1 medium fennel bulb, thinly sliced, or ½ winter squash, peeled and thinly sliced, or 1 bunch baby turnips, greens removed and halved.

DO AHEAD

Actually one of the best make-ahead dinners (for company or just yourself). The chicken and chickpeas can be cooked 3 days ahead, stored in the baking dish and flat they're roasted in, covered, and refrigerated.

EAT WITH

Greens dressed in mustard vinaigrette, Sauté Celery Salad with Anchovy (page 66).

This is an infinitely adaptable base recipe for one of my favorite combinations (and not just because it's fun to say): chicken and chickpeas. Specifically, chicken and chickpeas covered in olive oil, slow roasted together until tender and browned and crisped in all the right places. Not quite a true confit, but the spirit is there: the chicken nearly falls off the bone while the chickpeas turn into rich little orbs, creamy on the inside, lightly frizzled on the outside.

While the basic chicken and chickpea combination is impossibly delicious on its own, any number of fabulous items can be added to roast and sizzle alongside them: vegetables (carrots or fennel are nice); spices (crushed red pepper flakes, fennel seed, cumin); a dab of something like tomato paste, harissa, or gochujang; or various herbs. No matter what, there's always lemon (never forget the lemon!). The chewy, caramelized little slices add so much bright acidity, sweetness, and texture, which you'll definitely want after eating something bathed in all that olive oil and chicken fat.

1 Preheat the oven to 325°F.

2 Season the chicken with salt and pepper. Arrange the chicken in a large, shallow baking dish or shallow braising pot (2½-3 quarts) so that the legs are snug and lying flat. Scatter the garlic head halves, chickpeas, lemon slices, and oregano sprigs among the chicken, nestling everything in there.

3 Add your vegetables (carrots, fennel, squash, turnips, etc.), letting them poke out a bit—they'll get the most color by not being submerged. Pour the olive oil over the chicken, chickpeas, and vegetables. Season again with salt and pepper.

4 Roast, uncovered, until the chicken is so tender it nearly falls off the bone and the vegetables and lemons are nicely caramelized, 90-110 minutes.

5 Remove from the oven and let cool slightly. Divide the chicken, chickpeas, vegetables, and lemons among plates (or serve straight from the dish it was cooked in). Scatter with more oregano before eating. Reserve the leftover schmaltzy olive oil in the baking dish for another purpose. (It can be strained, stored in an airtight container, and refrigerated for up to 1 month. Use it to fry eggs, roast vegetables, or make breadcrumbs.)

256

SOMETHING FROM NOTHING

38

39

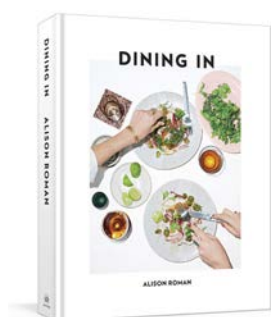
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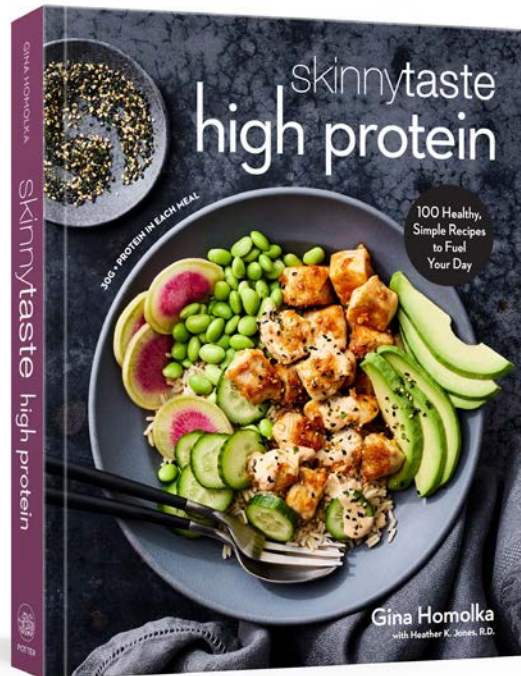
SWEET ENOUGH
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HC: 9780451496997



“A well-stocked pantry allows you to return from the grocery store with nothing but a whole chicken or bunch of kale and a huge vote of confidence that you’ve got everything else you need to make something perfectly delicious.”



Skinnytaste High Protein

100 Healthy, Simple Recipes to Fuel Your Day

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

100 easy, high-protein recipes you can depend on for every meal of the day from *New York Times* bestselling author Gina Homolka



Gina Homolka, founder of the longstanding go-to healthy eating blog *Skinnytaste*, is an expert at creating super-simple, weeknight-friendly, flavor-packed recipes that meet all your dietary needs, and in *Skinnytaste High Protein*, she delivers on that promise with 100 high-protein meals. Whether you're looking for creative ways to incorporate more protein into your diet, go-to recipes to jazz up your favorite proteins, or ideas for nutritionally balanced meals that will keep you satiated, Gina has you covered. Each meal packs at least 30 grams of protein per serving (including options for vegetarian, dairy-free, and gluten-free eaters), and there are plenty of one-pot, meal-prep friendly, and streamlined recipes for every meal of the day.

With nutritional information included for each recipe and recipes labeled for gluten-free and dairy-free ingredients, *Skinnytaste High Protein* will be your go-to resource for nutritious meals that pack a protein punch.

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

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

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111 FULL-COLOR PHOTOGRAPHS
7 3/8 X 9 1/8 • 240 PAGES
10/07/2025



TOMATO-SCALLION LENTIL BOWLS with Jammy Eggs

🍅 🥚 🌱 🥑

Making jammy eggs is a life skill everyone needs to know! They have runny, jam-like yolk centers with perfectly set egg whites. Serving them over steamed lentils with hogao, a Colombian sofrito made with tomatoes and scallions, is one of my favorite ways to eat them since I'm always trying to get more fiber in my diet. This delicious dish is simple, hearty, and loaded with protein and fiber. And for me, a meal becomes complete when you put an egg on it!

In a medium skillet, heat the oil over medium-low heat. Add the tomatoes, scallions, garlic, and cumin and cook gently, stirring, until softened, 6 to 8 minutes. Reduce the heat to low, add the salt, and cook, stirring, until the tomatoes have broken down slightly and become saucy, about 3 more minutes. Add the lentils and cook until heated through, about 1 minute. If needed, add a few tablespoons of water or broth to loosen if dry.

Meanwhile, set up a bowl of ice and water and have near the stove. Bring a medium saucepan of water to a boil over medium-high heat. Using a slotted spoon, carefully lower the eggs into the water one at a time. Cook for 6 minutes, adjusting the heat to maintain a gentle boil. Transfer the cooked eggs to the ice bath and chill until just slightly warm, about 2 minutes.

Gently crack the eggs all over, peel, and rinse under warm water to remove any stubborn bits of shell.

Divide the lentils between two shallow bowls. Cut each egg in half and divide among the bowls along with the avocado and some cilantro. Season with a pinch of salt and pepper. Top with hot sauce, if you like it spicy, and enjoy!

TIP Many brands offer precooked lentils such as Melissa's, Trader Joe's, or Nature's Promise, to name a few. Some come seasoned, others you will need to add your own seasonings, so adjust to your taste.

Per Serving (1 bowl) Calories 470 | Protein 32 g | Carbohydrate 48 g | Fiber 19 g
Sugars 7 g | Fat 18 g | Saturated Fat 4.5 g | Cholesterol 372 mg | Sodium 775 mg

132 Skinnytaste Everyday High Protein

SERVES 2

- 1 1/2 teaspoons extra-virgin olive oil
- 1 cup diced tomato (2 medium tomatoes)
- 1/2 cup chopped scallions
- 2 garlic cloves, minced
- 3/4 teaspoon ground cumin
- 1/4 teaspoon kosher salt, plus more to taste
- 2 cups cooked lentils, homemade, canned or from 2 (5.3-ounce) packets
- 4 large eggs
- 2 ounces sliced avocado (about 1/2 small Hass)
- Chopped fresh cilantro, for garnish
- Freshly ground black pepper
- Hot sauce (optional)

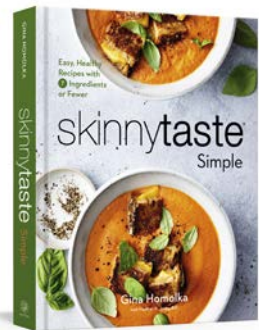




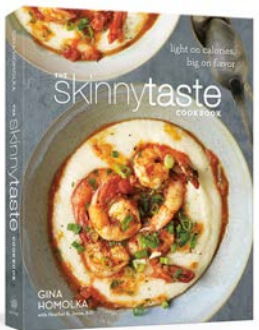
“These aren’t just recipes I’ve perfected through countless tests—they’re the ones I turn to time and again in my own home.”



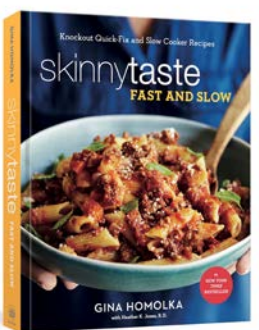
The Complete Skinnytaste Collection!



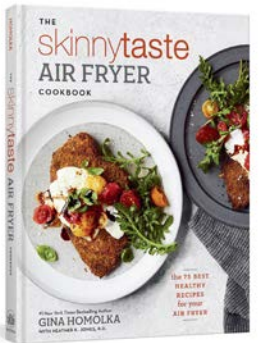
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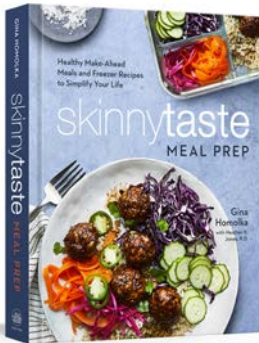
THE SKINNYTASTE COOKBOOK
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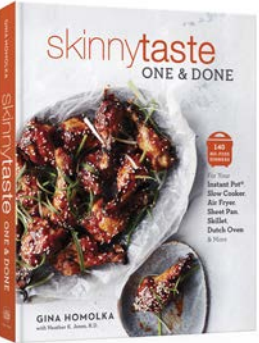
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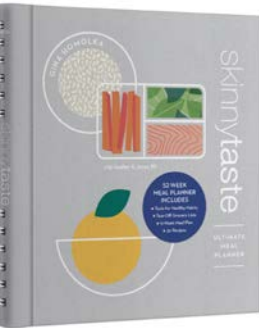
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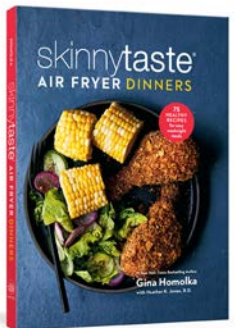
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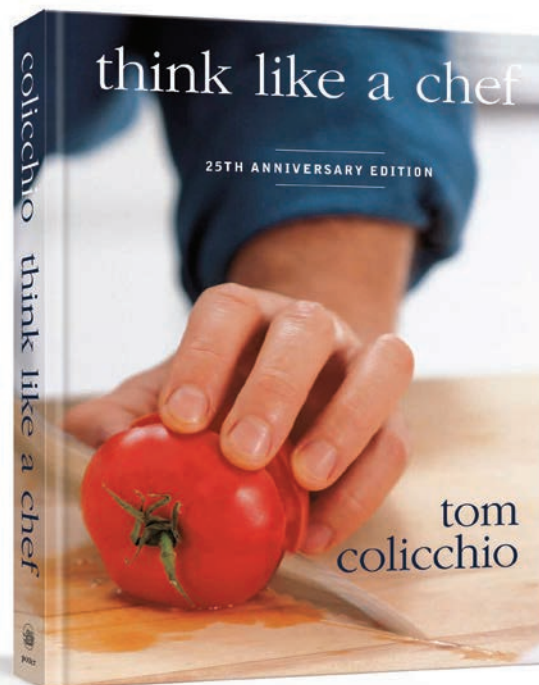


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Think Like a Chef

25th Anniversary Edition

BY TOM COLICCHIO

Chef, restaurateur, and television personality Tom Colicchio celebrates the 25th anniversary of his first cookbook with a stunning anniversary edition featuring a new foreword.



A groundbreaking volume when it was first published in 2000, *Think Like a Chef* is the perfect manual for a new generation of culinary professionals and passionate cooks everywhere. In this beloved classic, Tom uses simple steps to deconstruct a chef's creative process, making restaurant-style meals easily accessible to any home cook.

Think Like a Chef starts with the essential techniques that form the basis of any chef's repertoire: roasting, braising, sautéing, and making stocks and sauces. Tom introduces building-block ingredients, like roasted tomatoes and braised artichokes, and shows how to use them in a variety of ways, from an easy vinaigrette to a caramelized tomato tart. In a section called Trilogies, Tom combines three basic ingredients to present several recipes, with one dish that's quick and other dishes that are increasingly more involved. As he says, "Juxtaposed in interesting ways, these ingredients prove that the whole can be greater than the sum of its parts," and you'll agree once you've tasted the Ragout of Asparagus, Morels, and Ramps or the Baked Free-Form "Ravioli"—both dishes made with the same trilogy of ingredients. The final section of the book offers simple recipes—from Zucchini with Lemon Thyme to Roasted Endive with Whole Spices to Boulangerie Potatoes—for components that can be used in endless combinations.

Illustrated with glorious photographs, *Think Like a Chef* offers a master class from one of America's most celebrated chefs.

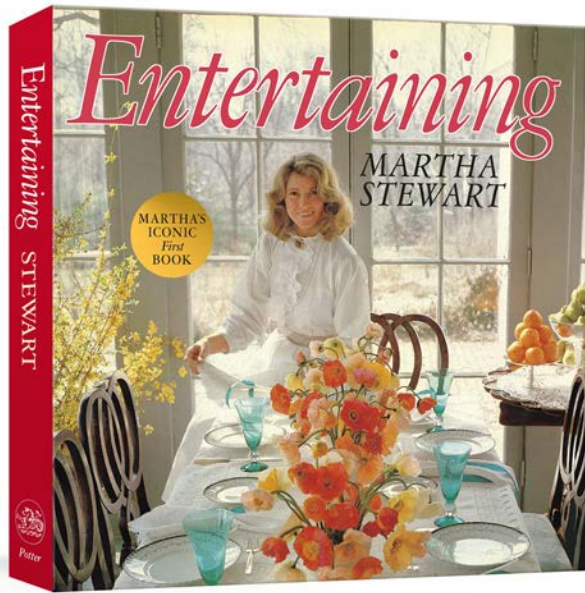
Tom Colicchio is an award-winning chef, outspoken social justice advocate, multicookbook author, Emmy Award-winning judge, producer on Bravo's *Top Chef*, and owner of Crafted Hospitality, with restaurants in New York, Los Angeles, and Las Vegas.

HC ISBN: 9798217034888
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125 FULL-COLOR PHOTOGRAPHS
7 1/16 X 10 • 272 PAGES
10/21/2025
25TH ANNIVERSARY REISSUE





“My ultimate goal is to free you from the feeling that you must follow a recipe—to help you trust your instincts and let fresh, seasonal ingredients dictate the way to go.”



Entertaining

BY MARTHA STEWART

A reissue of the book that started it all: the essential guide to entertaining from cultural icon Martha Stewart, with more than 300 recipes, 450 full-color photographs, and thousands of inspiring ideas that have stood the test of time



Published in 1982, *Entertaining* turned Martha Stewart into a household name. In this timeless classic, she presents a style of entertaining that is personal, relaxed, and expressive. Drawing on her experience as a professional caterer, she shares tips and techniques for hosting fun and original parties, no matter the occasion or setting. *Entertaining* no longer has to be stiff and formal—it can be omelets served on the lawn, dim sum before the theater, tempura in the kitchen, a boisterous pasta buffet, champagne and desserts at midnight, or a weekend country breakfast. Whether a party is small or large, indoor or outdoor, fancy or simple, impromptu or carefully planned, there are many ways to make a gathering special.

Yet entertaining well demands more than originality. Planning and organization are the backbone of a successful party, and Martha gives invaluable advice on this as well as on creating a comfortable ambience for guests, presenting food beautifully, setting the perfect table, choosing the ideal lighting and music, and working efficiently with a caterer if the occasion arises. Imaginative yet practical—with more than 300 original recipes—*Entertaining* will ensure that you never run out of ideas or inspiration for hosting the perfect event.

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

HC ISBN: 9798217034871
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9 3/4 X 9 3/4 • 320 PAGES
10/28/2025



ENTERTAINING

A Country Buffet Breakfast for Forty

THE DISTINCTION AND JOY OF this breakfast is that it is not Continental (croissants and brisoles) or English (kippers and toast) or chic (omelettes aux fines herbes), but old-fashioned, rib-ticking all-American. It is also Country, not strictly because of its menu, but because of its presentation, which calls for gingham, yellowware bowls and earthenware crocks, and bushel baskets of flowers. The occasion for the original party was a breakfast meeting hosted by a designer about to launch a new collection of country fabrics. The place was a cavernous loft in downtown Manhattan; on the walls were racks of fresh plaids, small prints, and checks. We covered a central serving table with an antique crib-quilt and in baskets stacked napkins cut from cloth in various patterns. As guests served themselves scrambled eggs and sausage, country ham, scones and buttermilk biscuits, homemade jams and fruit butters, and wandered about the displays, business and pleasure seemed to merge beautifully.

MENU

Fresh Orange Juice with Champagne Bloody Marys
Scrambled Eggs Sausage Patties Sausage in Puff Pastry
Baked Country Ham
Buttermilk Biscuits Currant Scones Ginger Muffins
Homemade Jams
Applesauce Apple Butter Honey Sweet Butter
Hot Coffee and Tea



THE BUFFET

Scrambled Eggs

SERVES 40

Ever since I was small I have loved scrambled eggs, but generally only at my mother's table—fresh eggs, lightly beaten with a fork and cooked in melted butter—nothing added.

80 eggs
1 pound (4 sticks) unsalted butter
Salt and pepper to taste

A dozen at a time, break the eggs and lightly whisk them. Heat 3 tablespoons butter in a very large skillet until very hot. Pour the eggs in all at once and move them around with a wooden spoon. Cook the eggs quickly, and do not overcook.

Remove each batch to a heated, ovenproof shallow dish. Brush tops of cooked eggs with butter to keep them from hardening. Keep warm in the oven until all the eggs are cooked.

Repeat the process until all the eggs have been cooked.

Sausage Patties

30 PATTIES

It is simple and fun to make your own old-fashioned sausage meat. Experiment with various seasonings.

2 pounds pork, finely ground
1 pound pork fat, finely ground
2 teaspoons salt
1 teaspoon freshly ground pepper
2 teaspoons leaf sage, crumbled
1 teaspoon ground coriander
Pinch of freshly grated nutmeg

Combine all the ingredients, mixing well. Sauté a bit of the mixture in a hot frying pan and taste for seasoning. Roll mixture into 1½-inch balls, and flatten.

Place the patties on foil-covered cookie sheets and cook in a hot 375° oven until brown (about 20 minutes). Drain on paper toweling and serve hot.

NOTE: Patties may be made ahead and frozen. To cook, thaw slightly and bake as directed.

Sausage in Puff Pastry

APPROXIMATELY 100 HORS D'OEUVRES

I often make saucisson en croûte for dinner parties or lunches, but could not think of a way to use this combination for large-scale cocktail parties. Dorcas Leigh, the famous "Fire and Ice" model, showed me her way, and we now make this delicious puff pastry by the hundreds.

1 pound Perfect Puff Pastry (page 237)
1 pound ground pork
2 teaspoons ground cumin
1 teaspoon thyme
3 cloves garlic, peeled and crushed to a paste
Salt and pepper to taste
1 egg yolk mixed with 1 tablespoon cream

Roll the puff pastry into a rectangle ½ inch thick. Cut into lengthwise strips about 3 inches wide. Put on baking sheets sprayed with cold water. Refrigerate.

Mix the meat with the spices, garlic, and salt and pepper. Divide into as many portions as you have strips of pastry. Roll each portion of sausage into a cylinder as long as the pastry strips. With a pastry brush, lightly paint the surface of each strip of pastry with water. Put the sausage meat near one long edge and roll up, pinning the closing edge firmly to seal it. Chill for at least 1 hour.

You can refrigerate the rolls for a day, until ready to bake, or wrap well and freeze for several weeks.

To bake, preheat oven to 375°. Cut the rolls into ½-inch sections. Put on water-sprayed baking sheets, 2 inches apart. Bake with egg wash and bake until puffed and golden brown, about 12 to 18 minutes. Serve hot.

NOTE: You can bake these rolls to a light golden brown (10 to 12 minutes) and store until just before the party, reheating before serving.

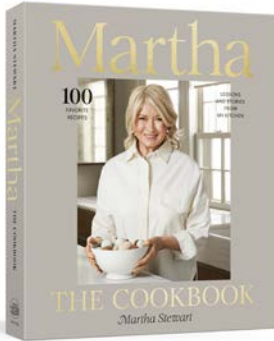
Baked Country Ham
SEE RECIPE, PAGE 37



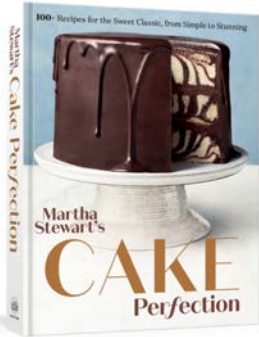


"I hope to show that there are many ways of entertaining and that each ultimately depends not on pomp or show or elaborate technique, but on thought, effort, and caring—much like friendship itself."

Also Available from Bestselling
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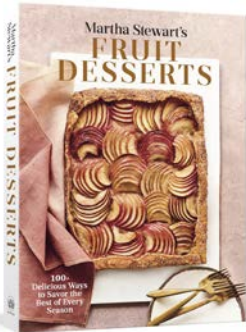
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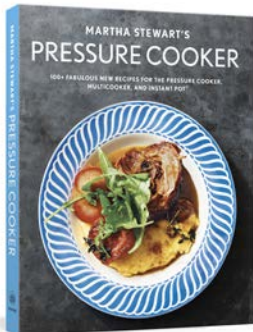
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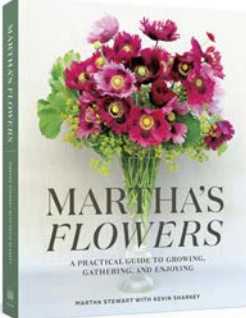
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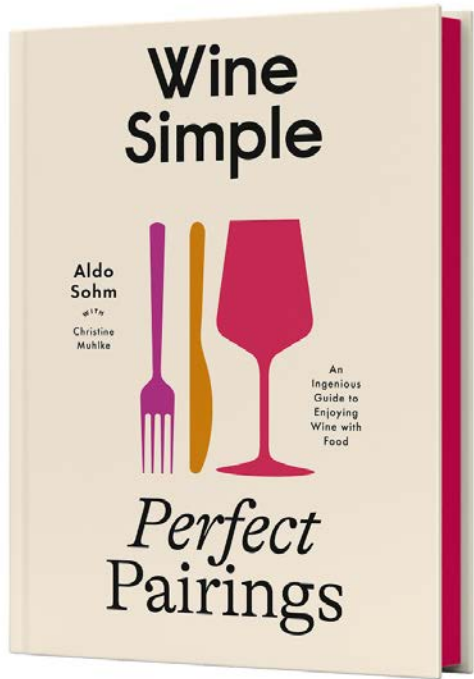


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Wine Simple: Perfect Pairings

An Ingenious Guide to Enjoying Wine with Food

BY ALDO SOHM WITH CHRISTINE MUHLKE

Choose the right bottle for any occasion, whether you're out to eat or staying in, by learning to think like a sommelier—from the world-renowned wine expert and author of *Wine Simple*



249

Sommelier Aldo Sohm knows that the right wine can make or break a meal. As the wine director of New York's three-Michelin-starred restaurant Le Bernardin, he draws on his decades of experience to help diners navigate a carefully curated wine list and select the ideal bottle to accompany their food. The perfect pairing can take your meal to a whole new dimension. If you're not a professional, however, understanding how to pair food and wine can be daunting. Enter *Wine Simple: Perfect Pairings*.

Whether you're scanning a restaurant's giant wine list or picking up a bottle for a dinner party, *Wine Simple: Perfect Pairings* teaches you how to choose the right wine for the moment. Aldo distills his vast database of expert knowledge into a fun and useful guide that you can turn to at any time. Most wine pairing books simply list which wines to pair with which foods, but *Wine Simple: Perfect Pairings* goes a step further, teaching you how to *think like a sommelier* and create the pairings yourself. Plenty of visual guides, cheat sheets, and hand-holding will guide you along the way. Whether you're new to wine pairing or want to level up your knowledge, *Wine Simple: Perfect Pairings* will become your go-to guide for deciding what to drink with your meal.

Aldo Sohm is the James Beard Award-winning wine director of Le Bernardin and a partner in the eponymous Aldo Sohm Wine Bar. Sohm was named Best Sommelier in the World by the Worldwide Sommelier Association, Best Sommelier in America by the American Sommelier Association, and Best Sommelier of Austria four times by the Austrian Sommelier Union. He lives in Brooklyn, New York.

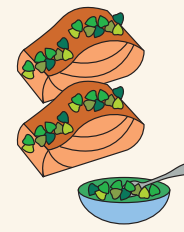
Christine Muhle is a culinary consultant and the creator of the *xline* newsletter. The coauthor of *Wine Simple*, she has authored cookbooks with Eric Ripert, David Kinch, and Eric Werner.

HC ISBN: 9780593796955
\$37.99 US (\$50.99 CAN)
65 INFOGRAPHICS
7 X 10 • 272 PAGES
11/18/2025



PERFECT PAIRINGS

Grilled Salmon *with* Salsa Verde



FOOD WEIGHT 3 **WINE WEIGHT** 3

Dominant Taste Fat (salmon, salsa verde)
Supporting Taste Acid (salsa verde)

Acidic wines only! Aromatics cover any bitterness.

Wine Style: white, chilled red, or orange

THE PERFECT PAIRING ★ Orange wine

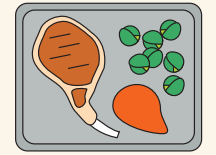
→ **NOTES:** Salmon is a fatty fish to begin with. Once you add the olive oil from salsa verde, you're in Weight 3 territory and need to **look for a wine with enough acidity—medium to high—to cut through the fat**, such as **sauvignon blanc** (oaked in this weight), **chardonnay**, **Grüner Veltliner**, or **listán blanco**. **To my mind, salmon is a very flavorful (almost aromatic) fish compared to white-fleshed varieties, so I'd like the wine to have an aromatic quality as well.** That keeps us with sauvignon blanc, which has an herbal quality that also lends itself well to the salsa verde. Grilling adds a bitterness that acts as a bridge to chilled red wine, connecting with the bitterness of the tannins to effectively neutralize them. That said, a Weight 3 red would be too tannic and concentrated,

so I'd step it down a weight toward **village-level or Sonoma Coast pinot noir**. Better yet, look to **orange wine**: Not only can its acidity tackle the sourness of the salsa verde as well as absorb the fat of the salmon, the phenolics in the wine build a bridge to all of the tricky herbs in the salsa verde.

* **Remember when pairing:** Don't forget to start with the sauce. Chances are, it's what's driving the dish.

PERFECT PAIRINGS

Pan-Seared Pork Chop *with* Roast Brussels Sprouts & Romesco



FOOD WEIGHT 3 **WINE WEIGHT** 3

Dominant Taste Fat (pork chop, romesco sauce)
Supporting Taste Sweetness (romesco sauce, Brussels sprouts)

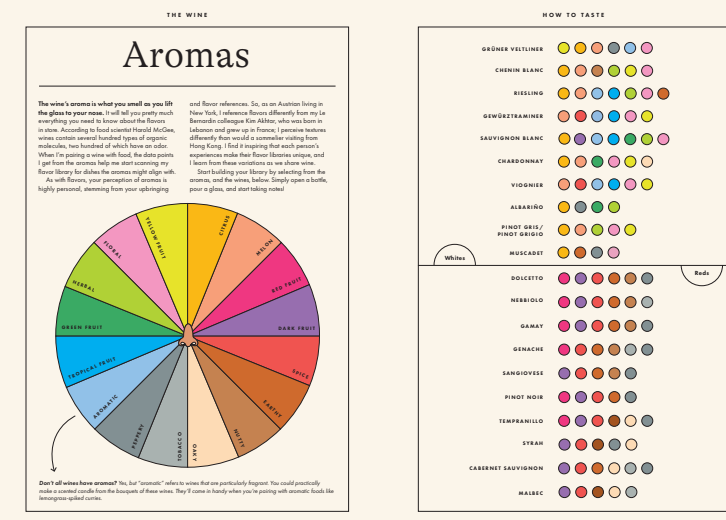
Searing gives you access to more tannic wines. The fruitier the better.

Wine Style: red, white, or orange

THE PERFECT PAIRING ★ Rioja

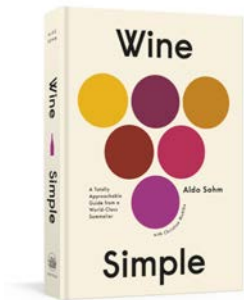
→ **NOTES:** Sure, pork is fatty. But it's the hearty romesco sauce—with its oily, smoky-sweet combination of charred red pepper and garlic with tomato, bread, nuts, sherry vinegar, dried chiles, and sweet smoked paprika—that's adding a lot of texture, flavors, and layers for a wine to contend with. **You need a white wine with structure and power, as well as an aromatic element to meet the sauce.** While not technically aromatic, **listán blanco** has enough personality, with a fiery temper that can hold its own here. An **oaked sauvignon blanc** has personality plus an aromatic element that includes green bell pepper—a nice aromatic match—while the vanilla component introduced by the oak harmonizes with the spices. **If you prefer red wine, look for a Weight 3 that has enough sweetness (i.e., red fruit), acidity, and tannins.** **Rioja** would be fantastic.

I know I said earlier that what grows together doesn't necessarily have to go together, but I did just choose two Spanish wines for this Catalan sauce. See? Breaking rules is part of the game. Want to factor in another element? Sauce aside, this is a pretty neutral dish that gets its sweetness from the fat and seared crust of the meat as well as those Brussels sprouts, which are surprisingly sweet, especially when roasted—just like the red peppers and garlic in the romesco sauce. An **orange wine** would be good here: The sweetness of the Brussels sprouts and seared pork would absorb any excess acidity. Again, the red fruit of the **Rioja** meets the sweetness. If you want to try a white wine, **Grüner Veltliner** checks all the boxes.



26

27



WINE SIMPLE
HC: 9781984824257



“A perfect pairing makes you want to take another bite and have another sip, as little bells go off in your head.”

MEET THE ALGORITHM

MATCH

This chart shows basic guidelines for what kind of wine a dish needs to

	FATTY FOOD	SWEET FOOD	ACIDIC FOOD
WINE QUALITIES	SWEET RESIDUAL SUGAR ACIDIC HIGH ABV TANNIC AGED	SWEET RESIDUAL SUGAR ACIDIC HIGH ABV TANNIC AGED	SWEET RESIDUAL SUGAR ACIDIC HIGH ABV TANNIC AGED

MATCHMAKING 101

MAKING

achieve harmony—or at least a pleasing contrast—in the pairing.

SALTY FOOD	BITTER FOOD	SPICY FOOD	UMAMI FOOD
SWEET RESIDUAL SUGAR ACIDIC HIGH ABV TANNIC AGED	SWEET RESIDUAL SUGAR ACIDIC HIGH ABV TANNIC AGED	SWEET RESIDUAL SUGAR ACIDIC HIGH ABV TANNIC AGED	SWEET RESIDUAL SUGAR ACIDIC HIGH ABV TANNIC AGED

NOTES:

1. Acid and acid balance each other out (as long as the acid in the food is not vinegar, in which case you need a buffer of residual sugar).

2. See page 000

THE ELEMENTS OF TASTE



TASTING GAME

Here is another tasting angle you can take. (If you want to try a third game, ask your wine store to set you up with three Rieslings with different alcohol levels.)

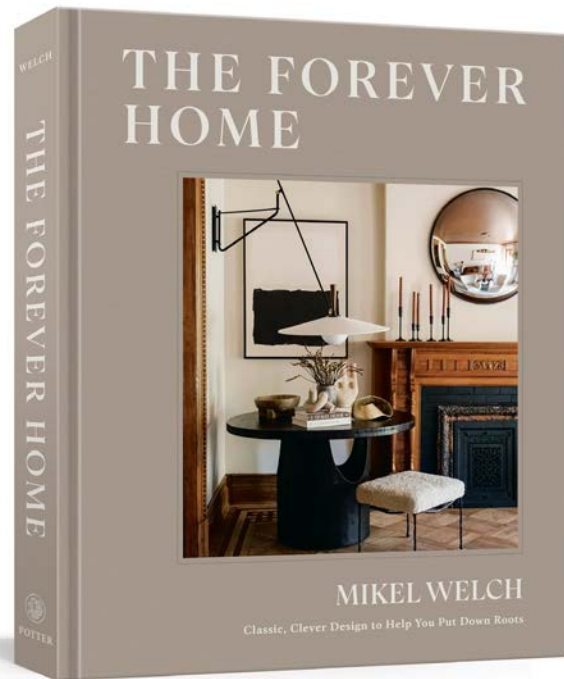
Try three red wines that gradually step up in alcohol:

- Lambrusco di Sorbara
Vecchia Modena, Cleto Chiarli,
Modena, Italy (11%)
- Bordeaux Château de
Camensac, Haut-Médoc, France
(13%)
- Amarone della Valpolicella
Costasera, Masi, Veneto, Italy
(15%)



You don't have to find these exact wines to play the tasting game. Give your wine store the list and they'll point you in the right direction.





The Forever Home

Classic, Clever Design to Help You Put Down Roots

BY MIKEL WELCH

This stunning, easy-to-follow design book shows homeowners and renters how to maximize their budget and create a space that is functional, timeless, and uniquely their own—from the cohost of Netflix’s *Hack My Home* and in-house design expert on *The Drew Barrymore Show*.



If you’ve ever felt overwhelmed by what color to paint your walls or which wall coverings to buy, Mikel Welch takes the stress out of decorating by walking you through approachable design principles to help you create a home you can love forever. At every step, realistic budgeting is front of mind as Mikel shows when it makes sense to splurge and how else you can save through the art of illusion (AKA making things look expensive without spending a lot of money!).

With forewords by Drew Barrymore and Shea McGee of Studio McGee—as well as photographs of stunning spaces and graphics to illustrate design concepts—*The Forever Home* walks you through how to make informed decisions on decorating details. You’ll learn Mikel’s point of view on determining the proper rug size for a room, developing a cohesive color palette, shopping for pieces that will last a lifetime, and more.

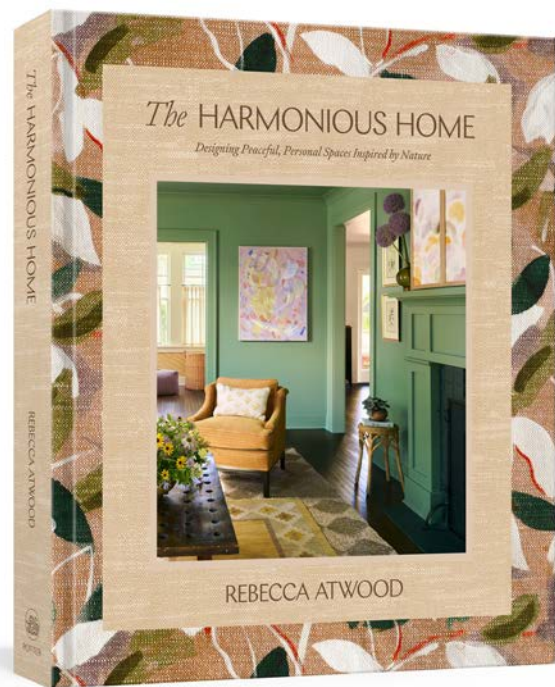
Mikel Welch is the founder of Mikel Welch Designs, celebrated for its sophisticated and accessible approach to interior design. He won an Emmy for his work on Netflix’s hit series *Hack My Home* and currently serves as the in-house design expert on *The Drew Barrymore Show*. His work has been featured on *Today* and in *House Beautiful*’s prestigious Next Wave designers list and received accolades from *Architectural Digest*, *Traditional Home*, and *Elle Decor*, among others. Welch’s designs have graced the sets of HGTV, and he’s lent his expertise to shows like TLC’s *Trading Spaces* and Roku’s *Murder House Flip*.

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225 FULL-COLOR PHOTOGRAPHS
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10/14/2025





“This book is your guide to creating a space that feels distinctively yours, whether in a home you can stay in forever or in a series of rentals.”



The Harmonious Home

Designing Peaceful, Personal Spaces Inspired by Nature

BY REBECCA ATWOOD

A holistic approach to creating a home using the colors, patterns, and textures found in the natural world, from the author of *Living with Pattern* and *Living with Color*



Hailed by *Vogue* for her “approachable patterns and textiles,” Rebecca Atwood shares a new method for styling your interiors—one guided by nature, specifically landscapes that capture your imagination. As an artist, she has found that the details of a landscape helps make design accessible, and when decorating a home, they can even direct the decisions you make.

Think of a place outside that contains a mood you want to bring into your home, such as the beach or a garden you love. Identify the colors in its landscape to help choose a room’s paint colors. Pick out its textures to decide what materials to bring into the room. *The Harmonious Home* walks you through six different landscapes—dunes, ocean, field, forest, garden, and city—and shows you how to pull together color and pattern combinations you might not have imagined on your own that evoke the feeling of the place without looking overly thematic.

Throughout, you’ll find gorgeous photographs of interiors around the country and expert advice from celebrated interior designers. With endless inspiration for building a room around a mood, *The Harmonious Home* takes you from fabric and paint swatches to a beautiful design that feels like home.

Rebecca Atwood received her BFA in painting from the Rhode Island School of Design before beginning her career designing and consulting for major retailers. Today, she is an artist and textile designer who creates timeless designs that celebrate artistry, color, and the beauty of nature for her namesake line. She is also the author of *Living with Pattern* and *Living with Color*. Her interest in pattern is deeply rooted in her childhood on Cape Cod and her everyday observations of life in Charleston, South Carolina, where she lives with her family.

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200 FULL-COLOR PHOTOGRAPHS
8½ X 10 • 288 PAGES
08/26/2025



LESSON How to Choose Paint Colors

THE PRO
Kevin Isbell
Kevin Isbell Interiors
Los Angeles, California

Kevin Isbell founded his design firm in 2009 in New York and moved to California a decade later. He's worked with design icons like Orlando Diaz-Arojo, Celeste Cooper, and Jeffrey Bilhuber. I love seeing the color palettes Kevin builds using my designs—his decisions always surprise and delight me. He has a particular knack for choosing paint colors that are modern and creative but above all livable.

For me, paint is the last thing that happens, and that's toward installation. It's like, Okay, I have the rug. I have the materials. I have everything that's going to happen now. Do we want to contrast with all that, or do we need something that will pull this all together?

I prefer to test paint colors right on the wall or on a 2-by-2-foot board so we can move it around the room. You need to see how the actual paint cures and see the finish in different light, different times of day.

So much of paint selection is location-specific—LA is so different from New York and, say, Charleston—and then site-specific within the home. Does the room face north? Does the room face south?

If you want a room to feel brighter, you can paint the vestibule before it a darker color. I learned this trick from Frank Lloyd Wright—I think he

called it “compression.” After you come through the dark space, when you go into the next room, it automatically feels brighter.

If you want a room to feel taller, paint the walls, ceiling, and trim the same color. Then there's no visual break that the eye connects.

For a small room that has tall ceilings that feel out of proportion with the footprint, you can bring the ceiling color down 12 or 15 inches and put some molding there and start the wallpaper below it. It brings the elevation down to a more comfortable, human scale. That can be really helpful in new construction, where they want to give you the ceiling height. The right paint can help correct the proportions and make the room more comfortable to be in.

The higher the sheen, the more imperfections you will see. If you want to hide imperfections, use a matte finish.

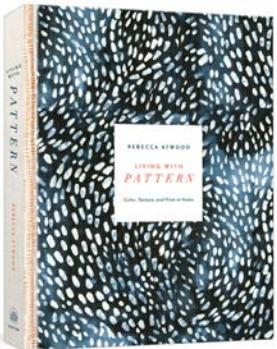
CREATE THE MOOD



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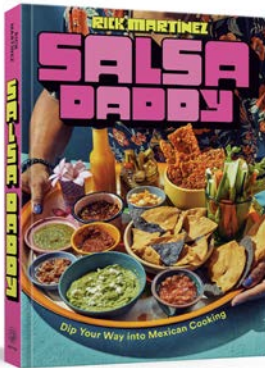
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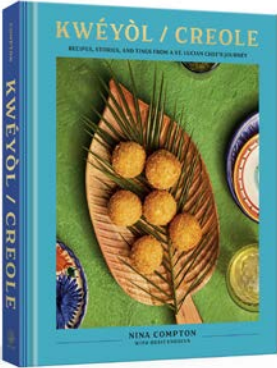
“Decorating by landscape is more intuitive, looser, and more livable than designing a room around a theme. It’s how a truly harmonious home comes together.”

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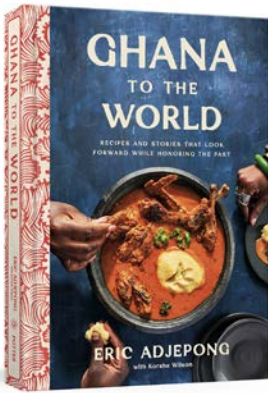
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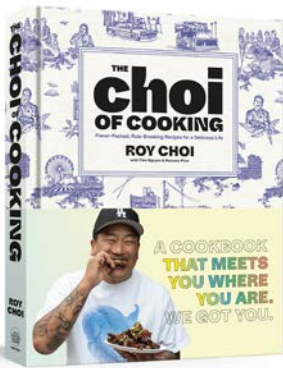
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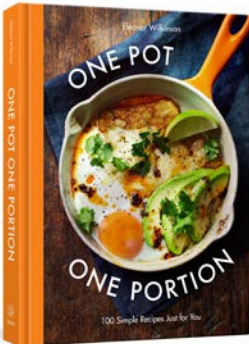
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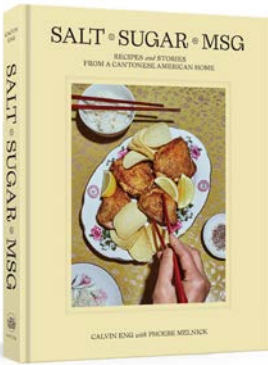
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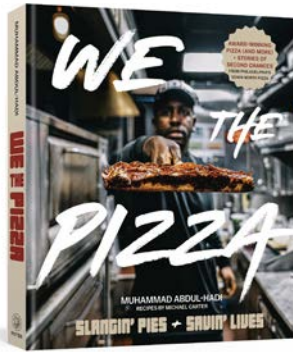
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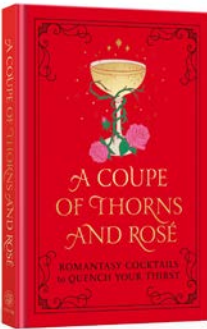
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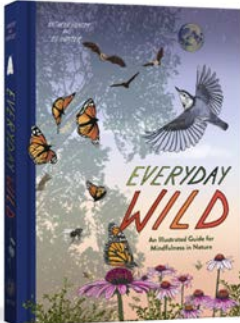
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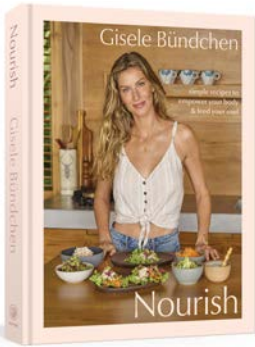

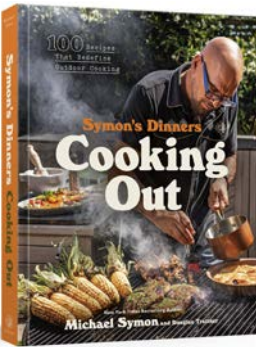

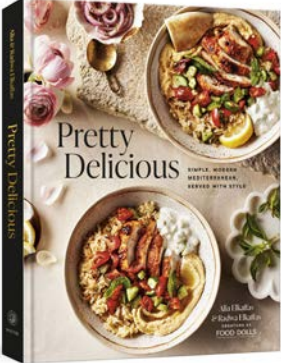
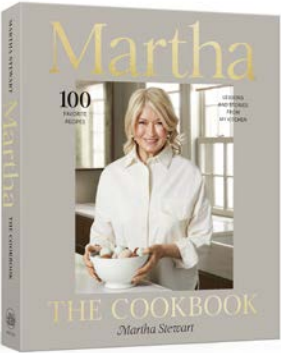






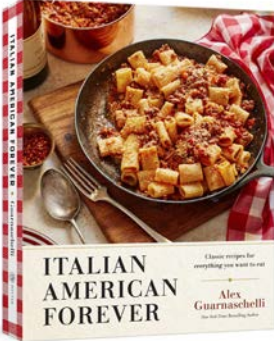
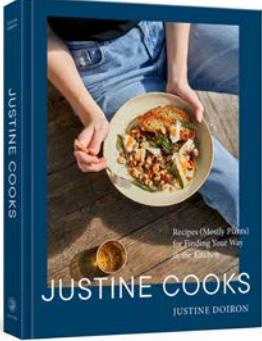










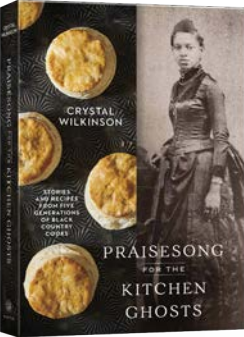

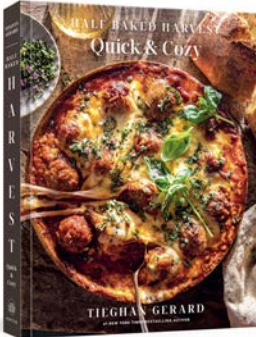







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