

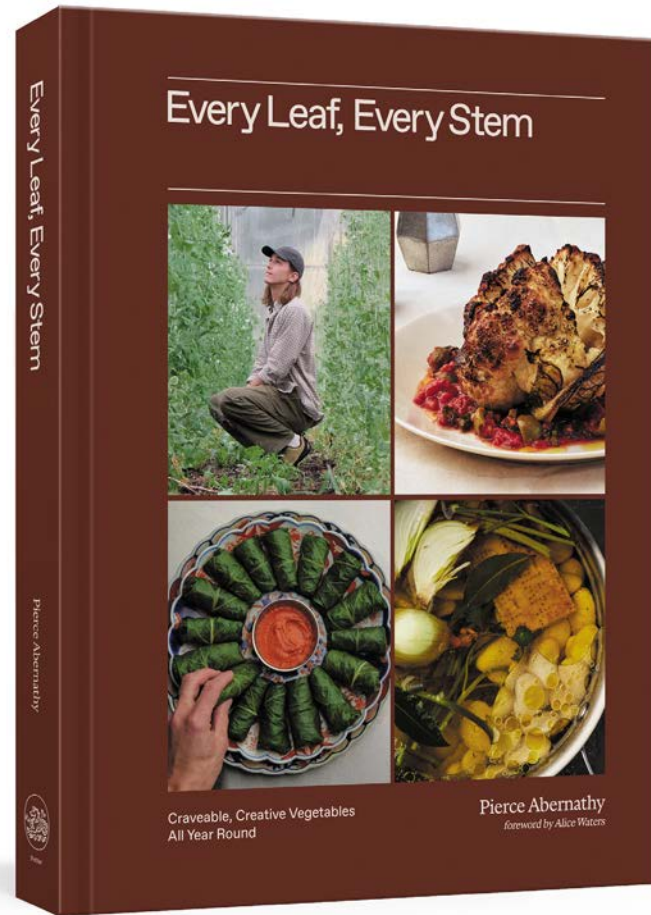


POTTER

food, drink & home

FALL 2026





Every Leaf, Every Stem

Craveable, Creative Vegetables All Year Round

BY PIERCE ABERNATHY
FOREWORD BY ALICE WATERS

Discover the joy of cooking the produce of each season with vibrant, creative, and approachable recipes from the acclaimed food content creator Pierce Abernathy.



Turning to the flavors of fresh, seasonal produce for inspiration, Pierce Abernathy's superpower is making unfamiliar or overlooked vegetables thrilling. With his laid-back approach and uniquely appealing recipes, he has attracted a devoted online following for his creativity in transforming healthy ingredients into meals that feel luxurious and indulgent.

In *Every Leaf, Every Stem*, seasonal ingredients take center stage in delicious and doable dishes, like a flavorful summertime Panzanella with Peaches and Fried Basil and a silky Squash Soup with Kimchi and Nori Croutons for the fall. There are plenty of his signature dips, like a vegan Swiss Chard and Artichoke Dip, and desserts, like a Rhubarb and Fennel Upside-Down Cake. The recipes flow naturally from light and crunchy to hearty and generous, so you can follow your cravings to a satisfying, plant-based meal, whether you're coming home from the farmers' market or your local grocery store.

Pierce Abernathy is a cook, recipe developer, content creator, and slow-food advocate based in New York. He is an auteur of the food content revolution, and his work, rooted in seasonality and whole-ingredient cooking, reflects a deep respect for ecological systems and culinary heritage.

Largely self-taught, Pierce has taken a path in the kitchen that has been shaped by curiosity, a reverence for the rhythms of the seasons, and his Armenian heritage. He encourages readers to play an active role in their food systems—inviting them to think more critically about their connection to the environment, their communities, and themselves.

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7 7/16 x 10 • 272 PAGES
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Little Gems with Sunflower Green Goddess

Serves 4 (makes 2 cups extra dressing)

1/4 cup raw sunflower seeds
4 cups lightly packed basil leaves
2 bunches of chives, coarsely chopped
2 cups lightly packed flat-leaf parsley leaves
1/2 cup tarragon leaves
1 cup olive oil
1/4 cup white wine vinegar or white balsamic vinegar
2 tablespoons drained capers
1 tablespoon kosher salt
2 garlic cloves
1 avocado, halved and peeled
4 heads of Little Gem lettuce or any crunchy lettuce (yes, even romaine)

GARNISHES

Thinly shaved red onion
Thinly shaved radishes
Toasted sunflower seeds
Squeeze of fresh lemon juice

Romaine is boring. It's a crop that has been mass-produced to the point where the majority of it on the market has zero flavor. Little Gem lettuce is the perfect alternative when you need a crunchy neutral lettuce. Slightly earthy, a bit sweet, and frankly, cute as hell, it's a small, compact green that holds its crunch even with a variety of dressings or some time on the grill. It has almost no bitterness, making it an extremely approachable salad green, and perfect for the salad later.

I'm doubling down on this process with this creamy, herby green goddess dressing. Sunflower seeds that have been toasted and soaked (which makes them go creamy when blended) make the base of this dressing—a perfect pairing with Little Gem, as it is also in the sunflower family. That creamy sunflower base is combined with a variation on the green dressing from the Cucumber Salad with Halloumi (page 154). It's dreamy-green, fresh, and the perfect counterpart to any summer meal, preferably one eaten outside.

- Place the raw sunflower seeds in a small heatproof bowl and cover with boiling water. Cover and set aside until cooled to room temperature. Drain the sunflower seeds, then transfer them to a blender along with the basil, chives, parsley, tarragon, olive oil, vinegar, capers, salt, garlic, and avocado and blend until smooth.
- Trim the root of each head of lettuce and separate the leaves. Place the leaves in a large bowl, add 3 tablespoons of the dressing, and toss to coat the leaves. Transfer the lettuce to a serving platter and garnish with onion, radishes, toasted sunflower seeds, and lemon juice. Serve the remaining dressing on the side. Store leftover dressing in the refrigerator for up to 3 days.

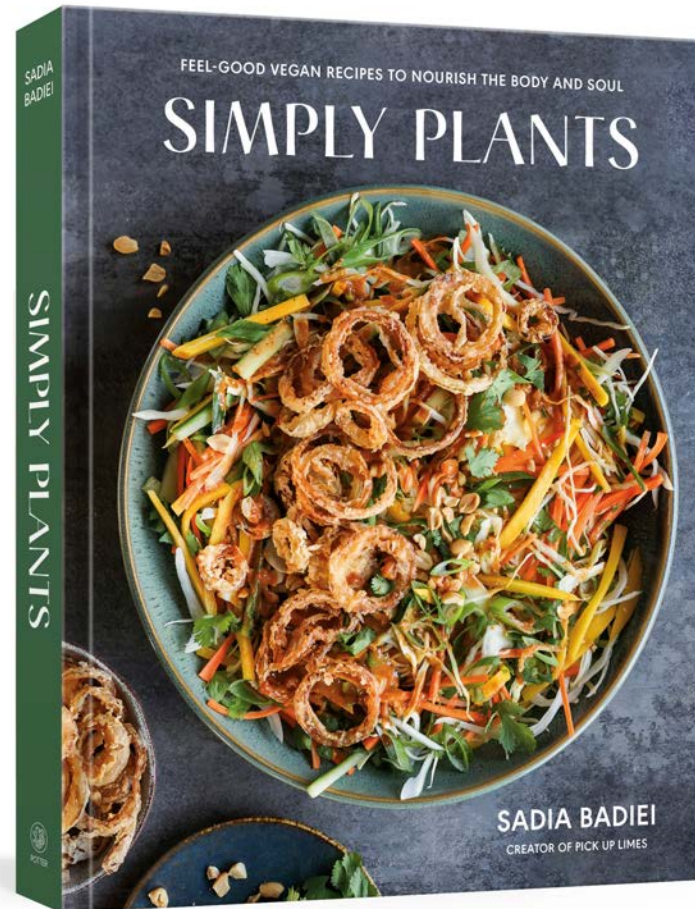
Summer
153





“When you treat your produce with intention, the food you make will naturally be more thoughtful, special, and delicious.”





Simply Plants

Feel-Good Vegan Recipes to Nourish the Body and Soul

BY SADIA BADIEI

More than 100 plant-based recipes that make cooking joyful, nourishing, and effortless—from the creator of the popular Pick Up Limes platform



If you're looking to embrace a vegan diet, start here. On her YouTube channel, Pick Up Limes, Sadia Badiei makes plant-based eating more accessible to everyone with vibrant and wholesome recipes guided by nutrition science and grounded in joy. With food designed to nourish both the body and the soul, Sadia shares everyday dishes that are simple to make, satisfying to eat, and easy to keep coming back to.

In *Simply Plants*, Sadia offers a curated collection of more than 100 recipes that encourage a kinder way of eating, including:

- **Breakfasts:** High-Protein Peanut Butter & Jelly Smoothie and Blended Tiramisu Oats
- **Handhelds:** Spicy Pulled Mushroom Tacos with Jalapeño Lime Aioli
- **Pastas & Noodles:** Creamy Green Macaroni and Lemony Tahini Tagliatelle with Burst Cherry Tomatoes
- **Curries & Stews:** Vegan "Butter Chicken" and One-Pot Creamy Tomato Chickpea Curry

Simply Plants shows you how joyful and rewarding a plant-based diet can be.

Sadia Badiei is the creator of Pick Up Limes, a platform that promotes plant-based living through recipes, nutrition tools, and practical lifestyle tips. With a background in clinical dietetics, she approaches veganism through the lens of evidence-based nutrition, paired with a gentle food philosophy that supports mental well-being. Through her website, mobile app, and YouTube channel, Sadia inspires millions to nourish themselves and others with compassion. Originally from Vancouver, Canada, she now lives in the Netherlands with her husband and their daughter.

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Roasted Sweet Potato & Kale Salad

Serves 4 • Prep: 15 minutes • Cook: 30 minutes • Total: 45 minutes

When we first shared this recipe, it immediately went viral. Maybe because of its proven ability to turn kale skeptics into kale fans. One of the comments we got was, "Best salad I've had in ages! I never really liked raw kale, but I decided to try it one more time, and I'm so very glad I did. I believe you have converted me!" That about sums it up.

ROASTED SWEET POTATO
3 medium sweet potatoes
(1 pound 5 ounces / 600g total), cut into 1½-inch / 1cm cubes
1 medium red onion, sliced
4 garlic cloves, unpeeled
1 teaspoon vegetable oil
1 teaspoon ground cumin
½ teaspoon fine sea salt
Pinch of ground black pepper

DRESSING
Juice of 1 lemon
6 fresh mint leaves, thinly sliced
1 tablespoon extra-virgin olive oil
1 tablespoon apple cider vinegar
1 tablespoon maple syrup
½ teaspoon onion powder
½ teaspoon fine sea salt

KALE SALAD BASE
1 tablespoon extra-virgin olive oil
1 large bunch curly kale, stemmed, leaves chopped (about 4 cups)
1 (15-ounce / 425g) can chickpeas, drained and rinsed
1 avocado, sliced
½ cup / 35g unsalted roasted almonds, chopped

- 1. ROAST THE SWEET POTATOES:** Preheat the oven to 425°F / 220°C. Line a baking sheet with parchment paper.
- 2.** Place the sweet potato cubes, red onion, garlic, vegetable oil, cumin, paprika, salt, and pepper on the sheet and toss to coat.
- 3.** Bake until the potatoes are tender, about 30 minutes, stirring halfway through. When the garlic is cool enough to handle, peel them and save for the dressing. Let the sweet potatoes cool slightly.
- 4. MAKE THE DRESSING:** In a medium bowl, combine the lemon juice, mint, olive oil, vinegar, maple syrup, onion powder, and salt. Mash the roasted garlic cloves and mix them into the dressing.
- 5. PREPARE THE KALE SALAD BASE:** In a large bowl, drizzle the olive oil over the kale and massage the leaves with your hands for 1 to 2 minutes, until softened.
- 6.** Add the sweet potatoes to the bowl along with the chickpeas, avocado, and dressing. Toss everything to combine.

2. Top with the roasted almonds and serve.

HEADS-UP: Massaging the kale breaks down its toughness and reduces bitterness. Just one minute with a drizzle of olive oil does the trick.

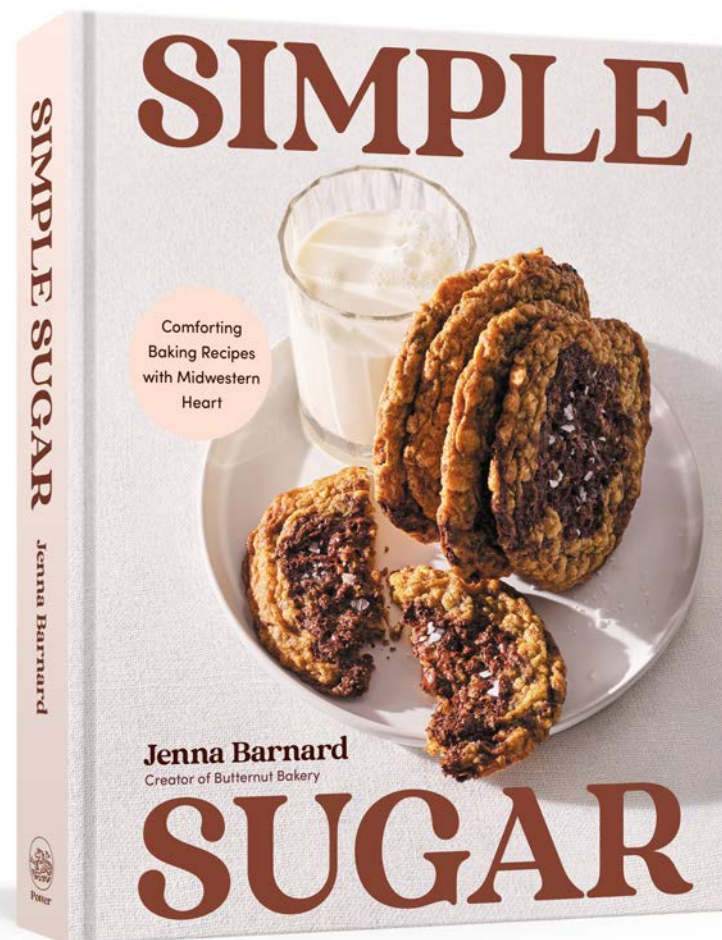
SALADS • 105





“When you eat more plants, good things ripple outward: for your health, for animals, for the planet.”





Simple Sugar

Comforting Baking Recipes with Midwestern Heart

BY JENNA BARNARD

Satisfy your sweet tooth with 95 easy recipes for crowd-pleasing, Midwest-inspired baked goods, like brownies, loaf cakes, cookies, and pies, from the creator of *Butternut Bakery*—plus simple swaps to make every recipe gluten-free or dairy-free.



Jenna Barnard is known for her comforting, down-to-earth, and delightfully simple baking recipes. She started her blog, *Butternut Bakery*, to capture the spirit of that delicious simplicity—no-fuss, nostalgic baking that is so beautifully unassuming, you can't help but fall for it. Now, in her debut cookbook, Jenna proves that baking trends may come and go, but fudgy brownies, pillowy sugar cookies, and gooey cinnamon rolls will always reign supreme.

In *Simple Sugar*, you'll find 95 irresistible and effortless desserts for every occasion, including:

- Cinnamon Sugar Butter Bars and Cookies & Cream Brownie Bark
- Fresh Strawberry Sheet Cake and Confetti Crunch Cupcakes
- Easy-Peasy Peach Cobbler and Vanilla Maple Pumpkin Pie
- Sticky Maple Pecan Monkey Bread

The best part is Jenna's bakes are accessible to everyone, including those with allergies or dietary restrictions—every single recipe includes optional swaps to easily make it gluten-free, dairy-free, or both, without sacrificing flavor.

Simple Sugar hits the sweet spot for all your baking needs: The ingredients are easy to find, the techniques take minutes instead of hours, and taste rules over everything.

Jenna Barnard is the creator behind *Butternut Bakery*. She started the blog to share her passion for baking. After discovering a dietary sensitivity to both gluten and dairy, Jenna began adapting her bakes to work for all diets. Now she's passionate about creating approachable and delicious recipes for anyone who has an insatiable sweet tooth, no matter their diet.

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8 x 10 • 272 PAGES
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Mint Chip Icebox Cake

MAKES 10 SLICES

- 2 cups (480g) heavy whipping cream, well chilled
 - ½ cup (50g) spooned and leveled powdered sugar
 - 1 teaspoon peppermint extract
 - 1 teaspoon vanilla extract
 - 1 drop green gel food coloring (optional)
 - 1 (2.5-ounce/100g) bar of 70% dark chocolate, chopped into a mix of flacks and shavings
 - 46 Oreo Thins (regular or mint flavor)
- Simple Swaps**
GF: Use gluten-free regular Oreo cookies, making a row of 6 cookies.
DF: Use plant-based heavy cream and make sure your chocolate is dairy-free.
GF & DF: Both work at the same time.

This may come as a shock to you, but my husband isn't much of a sweets guy, although he loves anything strawberries and cream, cinnamon rolls, and mint chip ice cream. Since that's about it, I wanted to make sure all his favorites were represented in my book. Oreo Thins meet a minty cream filling for an easy, no-fuss dessert that Nick and I both love!

Line a 9 × 5-inch loaf pan with plastic wrap, allowing enough plastic to hang over the sides to cover the pan.

In a large bowl using a hand mixer or stand mixer with the whisk attachment, combine the heavy cream and powdered sugar and mix on high speed. Once combined, add the peppermint extract, vanilla extract, and green food coloring (if using) while the mixer is still running. Continue whipping at high speed until you reach soft peaks (see page 090), about 1 to 2 minutes. Use a silicone spatula to fold in the chocolate.

Line the entire inside of the prepared pan with a layer of the whipped cream just thick enough that you can't see the pan through it (but don't use too much of the cream on this layer). Spread a cookie with a tiny bit of cream and place it vertically in the pan against the long side, using the bottom layer of cream to hold it in place. Keep going, so in total you will be lining up 4 rows of 10 cookies vertically in the pan with a layer of cream between each. When all the cookies are arranged, top with another layer of cream that fully covers the cookies. You should now be left with about ½-cups whipped cream; cover and store the leftover cream in the refrigerator for the next day.

Back to the loaf: Fold over the extra plastic wrap to cover the cake. Freeze overnight.

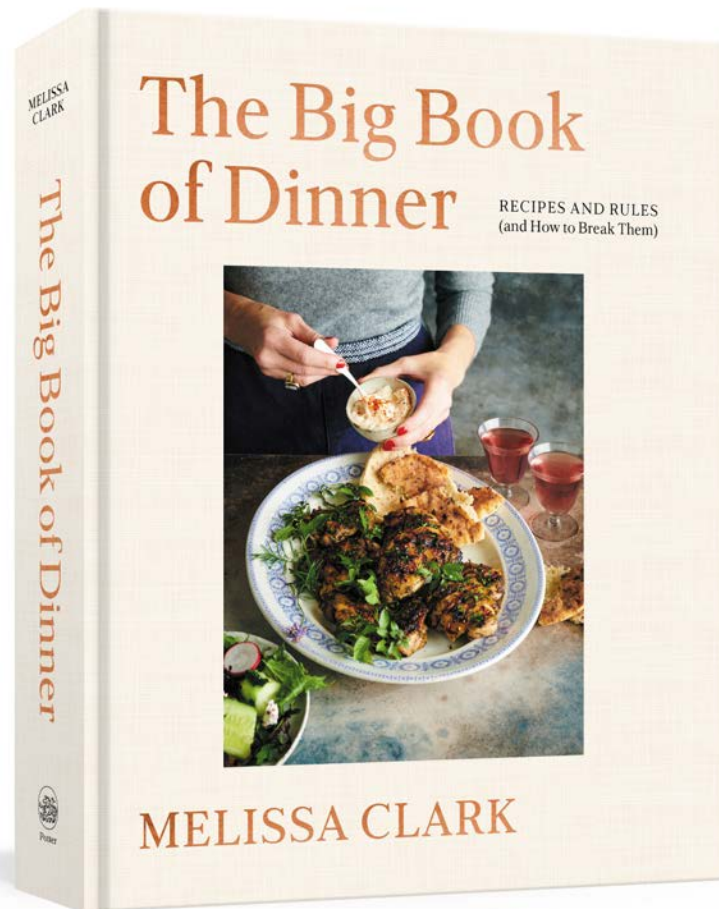
The next day, lift the loaf out of the pan and place upside down on a serving plate. Cover with a layer of the remaining whipped cream. Crush the remaining 6 cookies and top the cake with a handful of Oreo crumbs. For clean slices, cut into the cake when it's fresh and solid from the freezer, then allow to sit for 15 minutes to soften before serving.

The cake can be stored in the refrigerator for immediate serving, or back in the freezer, covered, where it will last a few weeks.



“I love finding that sweet spot between
effortless and photo-worthy.”





The Big Book of Dinner

Recipes and Rules (and How to Break Them)

BY MELISSA CLARK

Acclaimed *New York Times* food writer and James Beard Award-winning author Melissa Clark presents her ultimate guide to cooking just about anything, with 175 any-night recipes—plus 150 tested variations—and lessons to make cooking easy, intuitive, and a total joy.



Working with a chef's creativity for flavor and a home cook's sensibility for ease, Melissa Clark has been one of America's favorite recipe creators for decades, helping millions make stunningly great food with flair and no fuss.

And now, with *The Big Book of Dinner*, she gives you her ultimate treasure trove: all the recipes you need, the ways to riff off them, and lessons you learn along the way to make you a great cook. She shares the building blocks that make these recipes work, so you'll know exactly how to follow them to perfection or how to go off script if you want to make them your own.

Throughout, there are Melissa's signature favorites, lessons on cooking the perfect steak or nailing a braise every time, plenty of vegetables and plant-based dishes, a baker's dozen (and then some) of perfect desserts, and beautiful photographs for every recipe.

Whether you're a novice in the kitchen or a longtime cook, a devotee of Melissa's or just getting to know her, *The Big Book of Dinner* will be your cooking companion for a lifetime.

Melissa Clark is the *New York Times* bestselling author of *Dinner in One* as well as *Dinner: Changing the Game*, *Dinner in an Instant*, *Comfort in an Instant*, *Kid in the Kitchen*, and *Dinner in French*. She is a staff writer for *The New York Times* food section, where she writes their wildly popular food column, "A Good Appetite." The winner of multiple James Beard and IACP awards, Melissa earned an MFA in writing from Columbia, and her work has been selected for *The Best American Food Writing*.

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7 3/8 x 9 1/8 • 448 PAGES
11/17/2026



Coconut Curry Vegetable Noodle Soup

Adding extra aromatics (shallots, chiles, ginger, and herbs) to store-bought Thai curry paste gives it a deeper, fresher flavor—and is something to do with all those cilantro stems you'd otherwise probably toss. This breezy soup is lighter and a little less spicy than many classic Thai curries but is just as flavorful.

<p>3 shallots, or 1 small red or yellow onion, coarsely chopped</p> <p>4 garlic cloves, coarsely chopped</p> <p>2 small hot red or green chiles (seeded if desired), coarsely chopped</p> <p>2 to 4 teaspoons Thai red curry paste (see Rules)</p> <p>1 1/2-inch piece fresh ginger, peeled and coarsely chopped</p>	<p>1 small bunch of cilantro, stems finely chopped, leaves chopped and reserved for garnish</p> <p>3 tablespoons coconut oil or a neutral oil, such as grapeseed oil</p> <p>1 1/2 cups diced peeled sweet potato or butternut squash (about 9 ounces)</p>	<p>1 tablespoon fish sauce, coconut aminos, or Yoruba, plus more to taste</p> <p>8 cups vegetable or chicken broth, homemade (page 24) or store-bought</p> <p>1 (18.5-ounce) can coconut milk</p> <p>2 medium lime leaves (see Rules), or 2-inch strip lime zest</p>	<p>1 teaspoon fine sea/ table salt, plus more to taste</p> <p>5 cups bite-size pieces mixed tender vegetables, such as green beans, snow peas, asparagus, zucchini, cherry tomatoes, or leafy greens</p> <p>fresh lime juice</p>	<p>8 ounces rice noodles, ramen, or udon noodles, cooked according to package directions</p> <p>Chopped fresh basil, for serving</p>
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SERVES 4

- In a mini food processor or blender, combine shallots, garlic, chiles, curry paste, ginger, and cilantro stems. Blend until a chunky paste forms, scraping down the sides of the bowl as needed. This might take a few minutes. Add a teaspoon or two of water to get things moving if you need to (see Rules & Variations).
- In a large pot, heat oil over medium heat. Add the prepared paste and cook, stirring frequently and lowering heat if necessary to prevent burning, until fragrant and toasty, about 5 minutes.
- Stir in the sweet potato. Add fish sauce, broth, coconut milk, lime leaves, and salt. Bring to a boil over high heat. Reduce to a simmer and cook until potatoes are just tender, about 15 minutes.
- Stir in mixed vegetables and simmer until tender. To thicken, season with lime juice and additional salt or fish sauce, if needed.
- Divide noodles among bowls. Ladle in the hot soup and garnish with cilantro leaves and basil.

SOUP | 49





“The thing I keep learning after years of cooking is that there’s never only one way to do anything in the kitchen.”

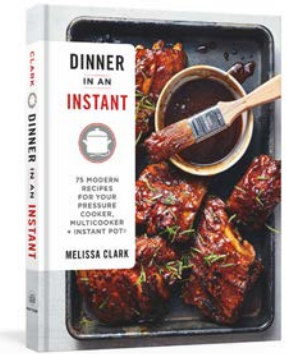
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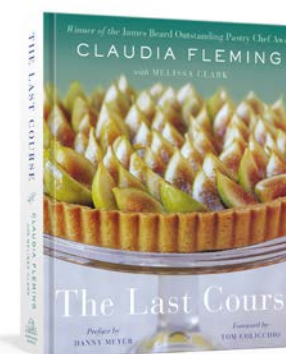
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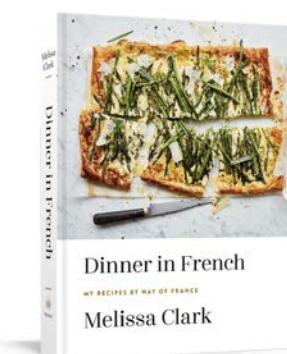
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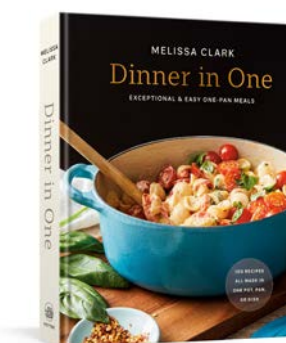
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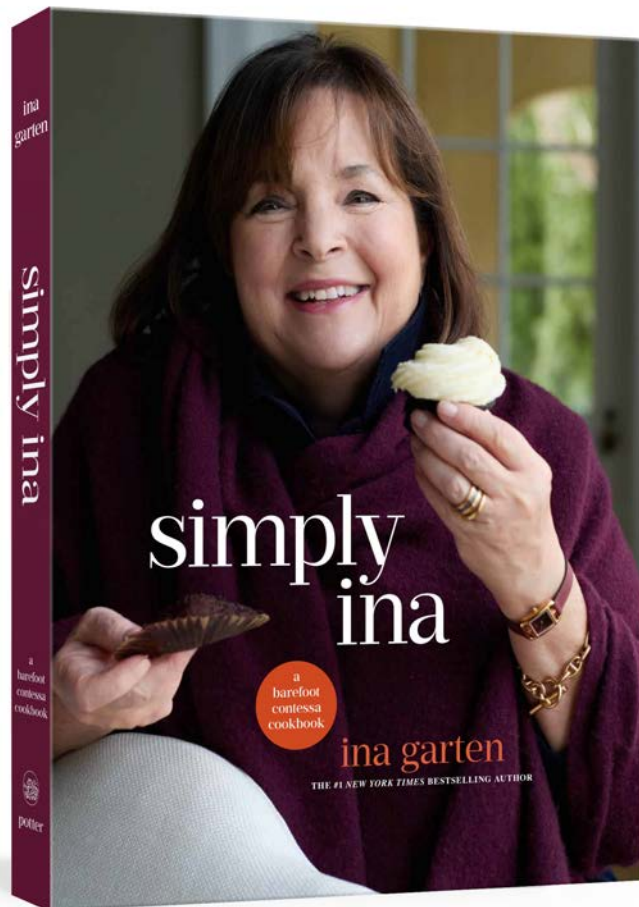


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Simply Ina

A Barefoot Contessa Cookbook

BY INA GARTEN

A brand-new collection of 85 easy-yet-impressive recipes for every meal of the day, from make-ahead lunches to effortless appetizers and showstopping dinners, from America's favorite home cook



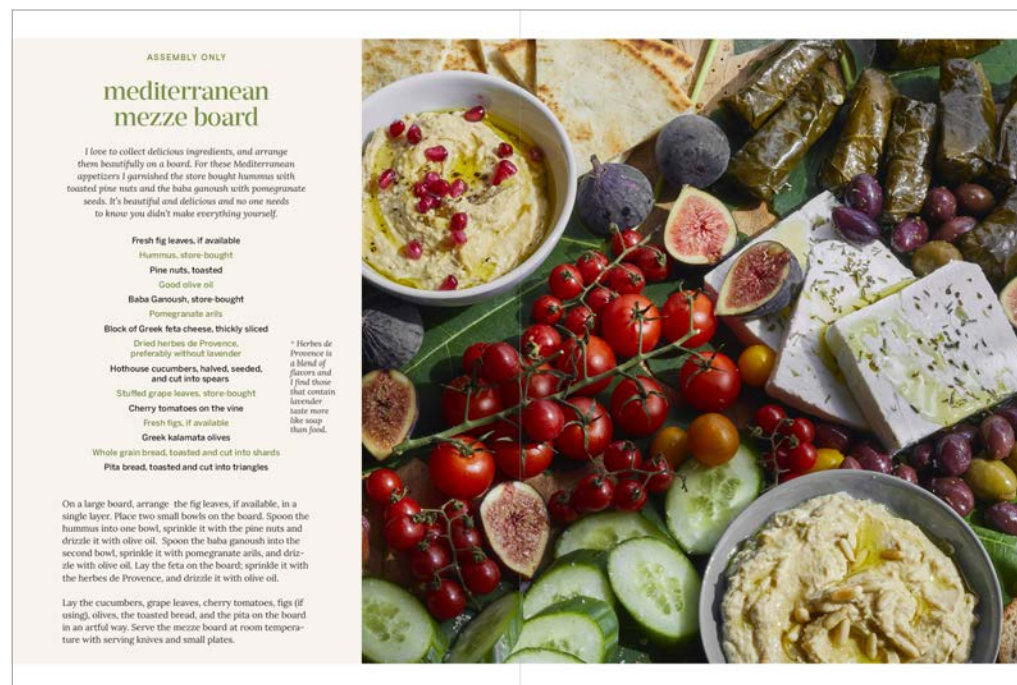
Through her years of experience as a home cook, Ina Garten has learned that the best food is often the simplest. With just a little thought and a few good ingredients, you can make truly impressive dishes without spending hours in the kitchen. *Simply Ina* celebrates the delicious results of streamlined cooking, sharing Ina's expert tips and tricks for achieving the best flavor with the least amount of effort.

Each recipe in this book has a secret that makes preparing it easier than you thought. Some dishes rely on smart store-bought shortcuts—like packaged mashed potatoes and canned baked beans—because sometimes store-bought really is just fine! For seamless gatherings, Ina's deeply flavorful Provençal Chicken with Olives & Capers can be reheated in its Dutch oven before dinner, and the crispy oatmeal topping on her Cherry Berry Crumble can be prepped in advance for easy assembly in the moment.

Whether you're feeding unexpected guests, pulling together a Tuesday night dinner, or hosting a dinner party, you'll be happy to have these simple, satisfying recipes to turn to. Because simple food shouldn't just save you time; it should let you enjoy the people you love.

Ina Garten is a #1 *New York Times* bestselling author and the host of *Be My Guest with Ina Garten* and *Barefoot Contessa* on Food Network and HBO Max, for which she has won five Emmy Awards and three James Beard Awards. She lives in East Hampton, New York, with her husband, Jeffrey.

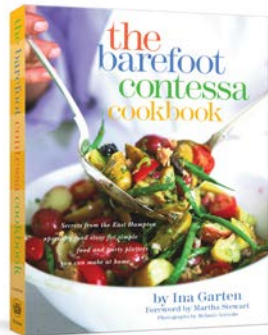
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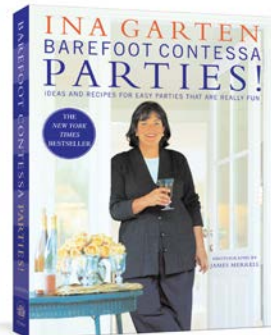
“I want you to feel completely confident that you can cook something delicious without a fuss and it won’t just be fine, it will be **wonderful.**”



Also Available from Bestselling Author Ina Garten



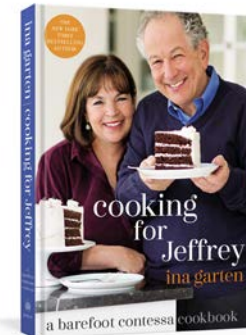
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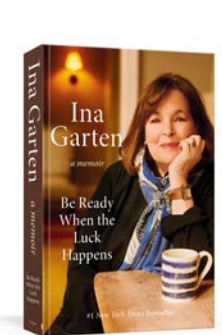
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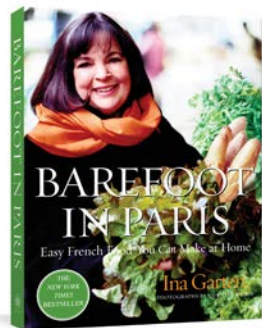
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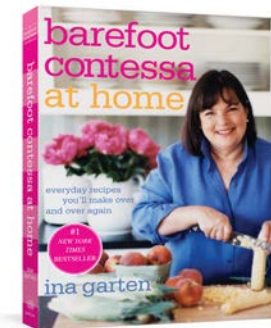
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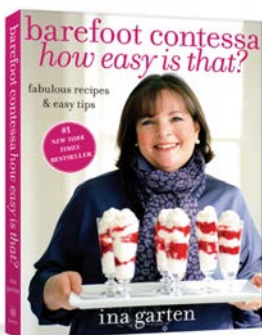
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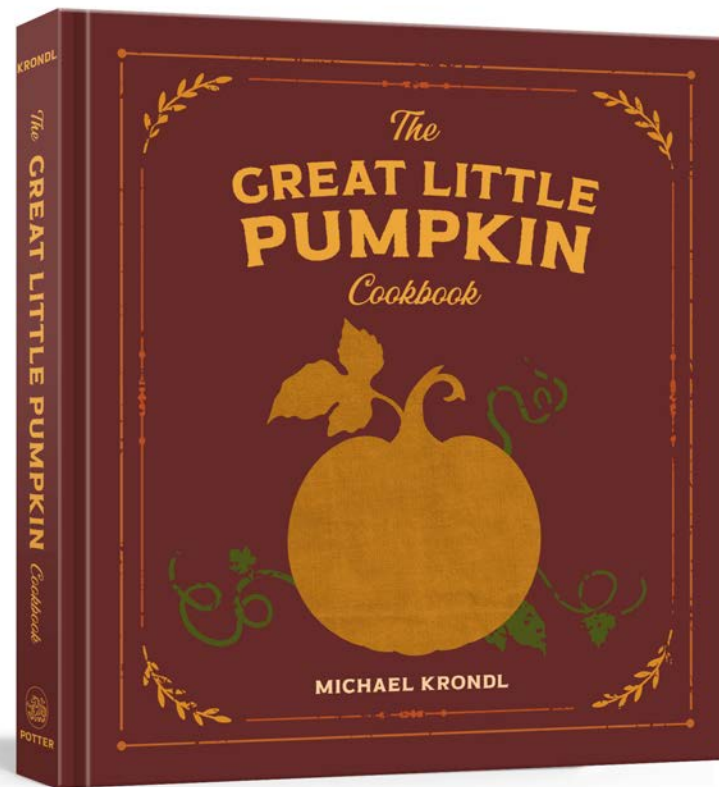


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The Great Little Pumpkin Cookbook

BY MICHAEL KRONDL

Celebrate the coziest flavor of fall with the quintessential collection of 50 pumpkin-based recipes for every occasion, from flavorful appetizers and hearty mains to irresistible desserts, now updated with new recipes, including the perfect pumpkin spice latte.



The Great Little Pumpkin Cookbook is a timeless tribute to one of America's favorite fall ingredients, with recipes for cozy soups, stews, pastas, and baked goods, plus so much more. It includes comforting classics like pumpkin pie and pumpkin soups among other dishes that show off the versatility of pumpkin, like Yucatan-Style Tacos and Pumpkin Spice Sweet Buns.

The Great Little Pumpkin Cookbook is your go-to guide for Halloween, Thanksgiving, and year-round cooking. First printed in 1999, and beloved by pumpkin lovers ever since, this edition has new recipes and photography and is packaged in an attractive hardcover. This charming volume features recipes that bring out the natural richness and versatility of pumpkin—fresh or canned—in both sweet and savory dishes.

Whether you're a seasoned home cook or just looking for a festive dish to serve at your next fall gathering, this delightful little cookbook is packed with seasonal flavors perfect for crisp autumn days.

Michael Krondl is a chef, food writer, and author of *The Taste of Conquest*, *Sweet Invention*, *The Donut*, *Around the American Table*, and *The Great Little Pumpkin Cookbook*. He has published articles in *Good Food*, *Family Circle*, *The Pleasures of Cooking*, and *Chocolatier* and has worked as an editor and contributor for *The Oxford Companion to Sugar and Sweets* and *Savoring Gotham*, among many other publications. He lives in New York City.



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PUMPKIN PANCAKES
 Makes about 12 pancakes;
 serves 4

2 cups bleached all-purpose flour	¼ teaspoon table salt	¾ cup pumpkin purée (see page 17)
1½ teaspoons baking powder	¼ cup packed light brown sugar	4 tablespoons (2 ounces/ ½ stick) unsalted butter, melted
½ teaspoon baking soda	3 large eggs	Neutral oil
1 teaspoon Pumpkin Pie Spice (page 120)	1½ cups buttermilk	Maple syrup, for serving

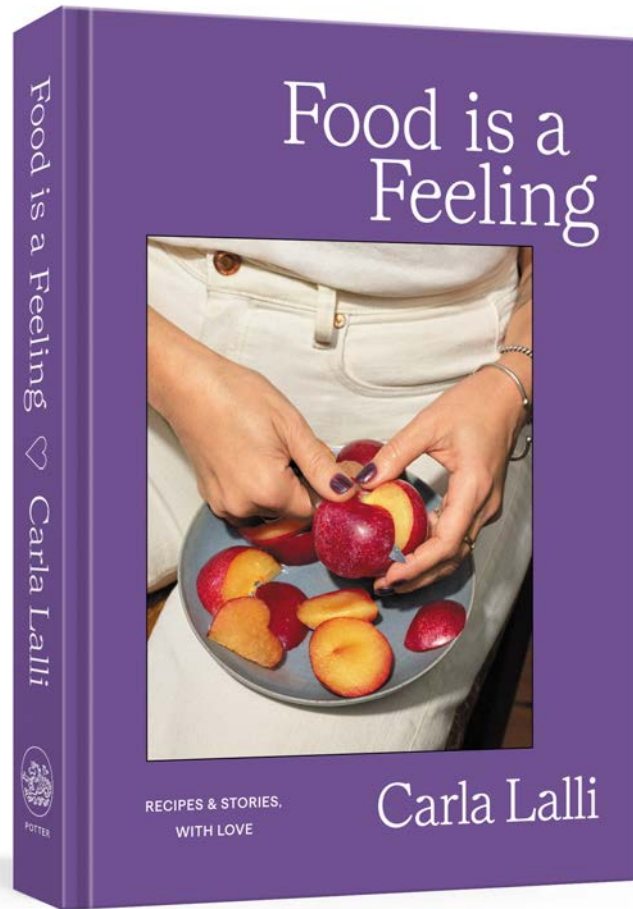
- Preheat the oven to its lowest temperature setting.
- In a large bowl, combine the flour, baking powder, baking soda, pumpkin pie spice, and salt. Whisk until completely incorporated. In a medium bowl, whisk together the brown sugar and eggs until well blended. Stir in the buttermilk, pumpkin purée, and melted butter. Add the dry ingredients to the wet and whisk just until smooth.
- Heat a griddle or cast-iron pan over medium-high heat and place a baking sheet nearby. Brush the griddle lightly with oil. Working in batches, drop batter by the ¼ cup onto the griddle. Cook the pancakes until bubbles form on top and the bottoms are golden brown, about 2½ minutes. Flip the pancakes and cook until the bottoms are golden brown, about 2 minutes. Transfer to the baking sheet and place in the oven to keep warm for up to 20 minutes. Repeat with the remaining batter, brushing the griddle with oil, as needed.
- Serve the pancakes hot with maple syrup.

82 The Great Little Pumpkin Cookbook





“Americans love pumpkins . . . We adore them in pie and in soup. Some of us are infatuated with pumpkin ravioli and fried pumpkin blossoms, with pumpkin muffins and cheesecakes, and, yes, anything pumpkin spice.”



Food is a Feeling

Recipes & Stories, with Love

BY CARLA LALLI

An intimate, story-driven cookbook that explores the idea of cooking and eating as an act of self-care, with 65 time-tested and nourishing recipes from the James Beard Award-winning author of *Where Cooking Begins* and *New York Times* bestseller *That Sounds So Good*



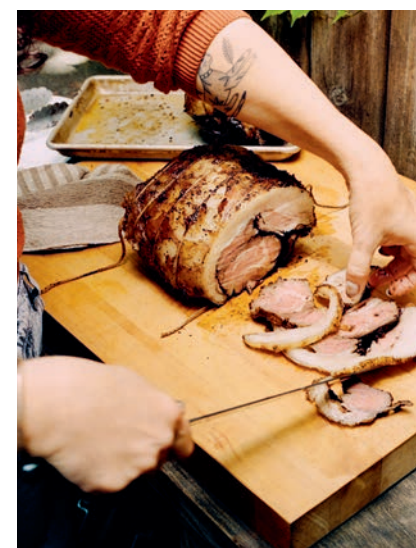
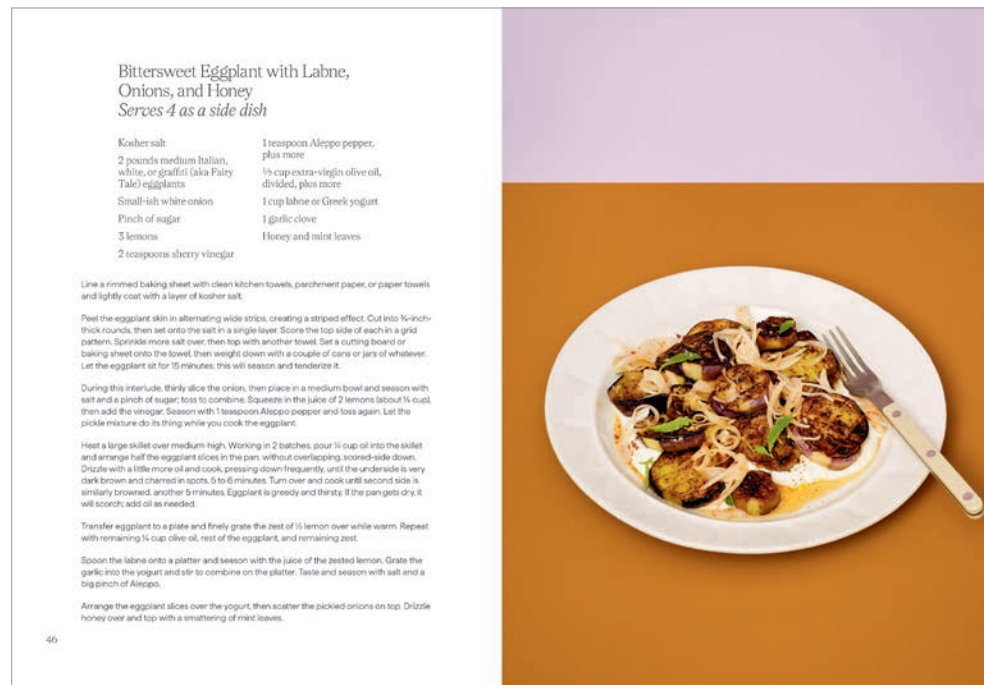
Carla has been writing about food, family, and feelings for many years, and she's always known that her recipes were about more than sustenance. The 65 recipes and 30 essays in *Food is a Feeling* are a powerful reminder of the nurturing, fulfilling, and joyful role that food plays in all of our lives.

For Carla, cooking is an expression of love. That core belief was put to the test the year she got divorced. As Carla started figuring out who she was going to be on the other side of a 24-year marriage, she took note of the cravings she was having and the meals she wanted to make and honored those desires by making herself something to eat: Lemony Chickpea Stew with Rice, Personal Pot of Beans and Greens, and Salad Sandwich, to name a few. Over time, she realized the creative, transformative work that happens in the kitchen is a potent antidote for the hurdles she has yet to overcome.

The food, the passage of time, and the lessons gained—all of it became perfectly intertwined. In writing that is revealing, relatable, and funny, Carla uses rich context from her own life to make the case that food is so much more than just fuel, and yes, we should eat our feelings. After all, they're delicious.

Carla Lalli is a Brooklyn-based writer, producer, podcast host, and the author of *That Sounds So Good*, a *New York Times* bestselling cookbook. She received a James Beard Award for her first book, *Where Cooking Begins*.

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 60 FULL-COLOR PHOTOGRAPHS
 7 x 9 3/4 • 272 PAGES
 9/8/2026





“Cooking is creating. It is, by nature, transformative. I’m here for you as a mentor and a guide—always—and I believe in your unique skill more than ever.”



ALSO AVAILABLE

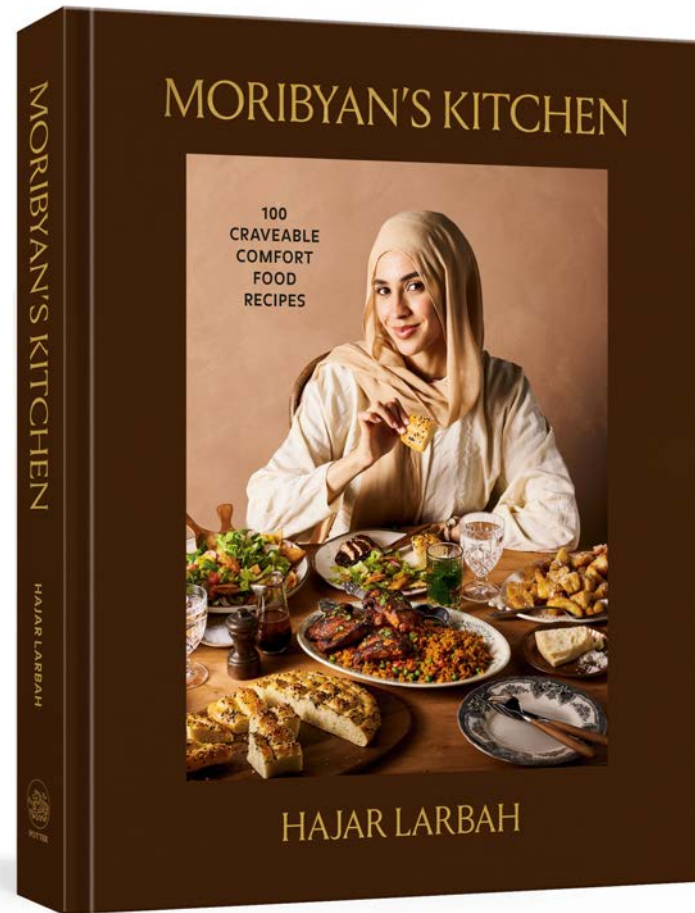


WHERE COOKING BEGINS
HC: 9780525573340



THAT SOUNDS SO GOOD
HC: 9780593138250





Moribyan's Kitchen

100 Craveable Comfort Food Recipes

BY HAJAR LARBAH

100 unfussy, comfort food recipes from the creator of *Moribyan*, including 30-minute dinners, one-pot and sheet pan suppers, popular restaurant remakes, decadent desserts, and the flavorful Moroccan and Libyan dishes she grew up on



On her wildly popular online platform, *Moribyan*, Hajar Larbah is known for sharing crave-worthy dishes that always deliver on flavor and quality without being overly complicated. With her carefully crafted recipes perfected for home cooks, from internet-famous comfort foods like Lasagna Soup to globally inspired dishes like Creamy Butter Chicken, Hajar's cooking brings big flavor without the fuss.

In *Moribyan's Kitchen*, Hajar presents 100 recipes for every meal that are bold, cozy, and super easy. You'll find cherished family recipes for the Moroccan and Libyan meals she grew up on in addition to inventive restaurant remakes that bring the excitement of viral dishes right into your kitchen. There's even a whole chapter devoted to quick and easy, weeknight-friendly options.

For Hajar, cooking is the ultimate expression of love, and *Moribyan's Kitchen* is designed to make the comfort of a home cooked meal accessible to everyone.

Hajar Larbah is the founder of the blog *Moribyan*, where she shares bold, flavorful recipes that make cooking at home feel exciting again. What began as a college passion project has grown into a community built on her belief that cooking is a love language and that food is always better at home and made from the heart. Hajar currently lives in Los Angeles but was born and raised in Orange County.

HC ISBN: 9798217034581
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 120 FULL-COLOR PHOTOGRAPHS
 8 x 10 • 272 PAGES
 10/13/2026



LIBYAN FASOLIA (White Bean & Tomato Stew with Lamb)

In Libya, where my dad is from, this is called fasollic; in Morocco, my mom's home country, it is called fousbia. Either way, it's a simple one-pot stew of beans, tender lamb, and a North African blend of warming spices like ginger and cumin. Different regions and families have different ways of making it; my mom's stew was always on the thicker side, which is how I like it, and my father likes it on the spicier side. When I asked her how she made it, her "measurements" were: Add water until it looks right, one big spoon of this, one small spoon of that. After lots of trial and error, I finally landed on a version that got her stamp of approval. I hope you love it as much as I do.

In a large soup pot or Dutch oven, heat the oil over medium heat. Add the onion and cook, stirring occasionally, until soft and translucent, 6 to 8 minutes.

Add the tomato paste and garlic and cook for 2 to 3 minutes, stirring constantly. This helps deepen the flavor and remove the raw, acidic taste. The color should darken slightly and the paste will start to caramelize.

Add the lamb and season with the paprika, salt, ginger, cumin, turmeric, black pepper, and cayenne. Toss to coat in the tomato paste and spices, then cook until the meat is browned on all sides, 6 to 8 minutes.

Stir in the grated tomatoes and cook until the mixture thickens slightly and the tomatoes break down, 3 to 4 more minutes.

Pour in 3 cups water and bring to a boil. Reduce the heat to low, cover, and simmer, stirring occasionally, until the lamb is tender, 1½ to 2 hours.

Add the white beans and cook uncovered for 20 minutes.

Scrap ¼ cup of the broth from the pot into a small bowl. Add the flour and mix until smooth, then stir the mixture back into the pot. Simmer until the sauce has thickened, 4 to 5 more minutes.

Turn off the heat and stir in the parsley and cilantro. Serve with lemons for squeezing and bread to dip and scoop!

- SERVES 4 TO 6**
- 3 tablespoons olive oil
 - ½ yellow onion, finely chopped
 - ½ cup tomato paste
 - 2 teaspoons minced garlic
 - ½ pounds lamb stew meat, cut into bite-size pieces
 - 2 teaspoons paprika
 - ½ teaspoon salt, or more to taste
 - 1 teaspoon ground ginger
 - 1 teaspoon ground cumin
 - 1 teaspoon ground turmeric
 - ½ teaspoon freshly ground black pepper
 - ½ teaspoon cayenne pepper, or more to taste
 - 2 tomatoes, grated on the large holes of a box grater
 - 2 (15-ounce) cans white beans, drained and rinsed
 - 1½ tablespoons all-purpose flour
 - 1½ tablespoons chopped fresh parsley
 - 1½ tablespoons chopped fresh cilantro
 - Lemon wedges, for serving
 - Bread, for serving

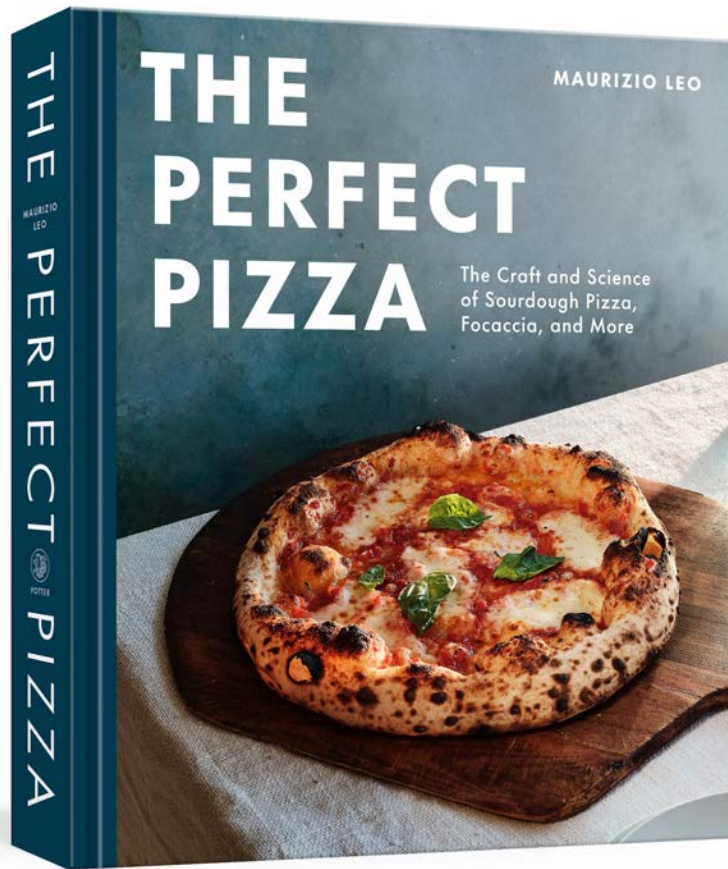
Soups & Stews 91





“To me, cooking is love made visible, and when you flip through these pages, my hope is that you’ll feel that love in every dish you make.”





The Perfect Pizza

The Craft and Science of Sourdough Pizza, Focaccia, and More

BY MAURIZIO LEO

Learn to make exceptional sourdough pizza at home with this groundbreaking, comprehensive guide from the *New York Times* bestselling and James Beard Award-winning author of *The Perfect Loaf*.



Sourdough baking expert Maurizio Leo grew up in his family's pizzeria, watching his dad launch and cook countless pies. In *The Perfect Pizza*, he returns to his roots, tackling pizza with his signature in-depth, technique-driven approach.

The key to making incredible pizza at home lies in making a great dough. *The Perfect Pizza* provides unique recipes for more than 40 specialty pizza styles, meticulously tested to achieve the best flavor and texture. With helpful QR codes and step-by-step photos, Maurizio dives into the techniques behind creating and maintaining a sourdough starter, mixing dough, managing dough fermentation, and the handling skills needed for balling, stretching, and launching the pizza into a home or specialty oven.

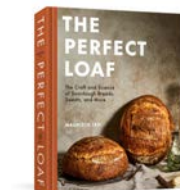
Explore a wide range of recipes and pizza styles, from classic New York and tavern to authentic regional Italian specialties, garlic knots, and a variety of focaccias. With the delectable recipes and comprehensive techniques in *The Perfect Pizza*, you're on your way to crafting a homemade pizza that perfectly suits your taste.

Maurizio Leo is the creator of the sourdough baking website The Perfect Loaf. His cookbook, *The Perfect Loaf: The Craft and Science of Sourdough Breads, Sweets, and More*, is a James Beard Award winner and a *New York Times* bestseller. He lives in Albuquerque, New Mexico, with his wife and their two sons, where he's been baking sourdough for more than a decade.

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FULL-COLOR PHOTOGRAPHS
9 x 10 1/4 • 432 PAGES
11/10/2026



ALSO AVAILABLE



THE PERFECT LOAF
HC: 9780593138410



RUSTIC PIZZA

A flavorful, hearty dough with an airy structure

THIS PIZZA features a large percentage of high-extraction flour, which kind of lands somewhere between white and whole wheat flour, adding a rustic edge. Yet, it still delivers a pronounced cricione (outer rim) with a light and open structure. I love using this flour in pizza because you get the best of both worlds: almost white flour performance (volume, light texture, and mild flavor) but with more crust color, flavor, and nutrition. If you don't have a high-extraction flour such as Type 85 (see Resources, page 424), blend together 70% high-protein white flour and 30% whole wheat to get close.

TIMELINE

- Levain
4 hours
 - Autolyse
30 minutes
 - Mix
 - Bulk Fermentation
5 hours 30 minutes
 - Divide and Ball
 - Cold Proof
About 17 hours (overnight)
 - Warm Proof
5 hours
 - Bake
8 to 9 minutes per pizza
- TOTAL**
About 28 hours

VITALS

Total dough weight	1180g	Oven type	Home oven or high-temperature oven (see page 130 for how to convert)
Extra dough buffer	4.0%	Bake temperature	510°F (266°C)
Pre-fermented flour	6.1%	Shape	Round
Levain	19.4%	Crust	Sturdy, crumbly, and crispy
Hydration	68.0%		
Yield	Four 12-inch pizzas (285g per dough ball)		

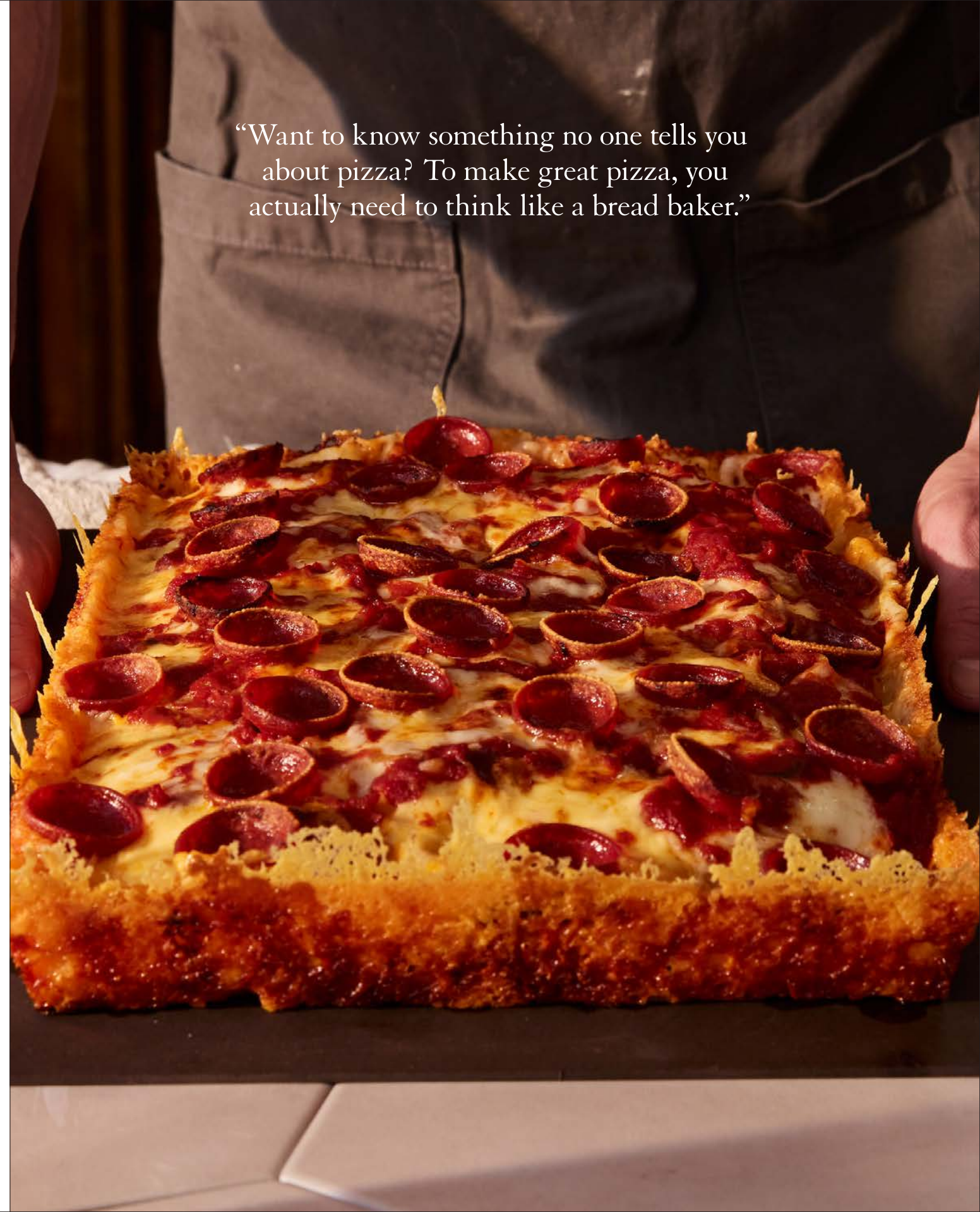
TOTAL FORMULA

INGREDIENT	BAKER'S %	WEIGHT
High-extraction flour (Type 85)	75.0%	495g
White flour (~11.5% protein)	25.0%	165g
Extra-virgin olive oil	3.0%	20g
Diastatic malt powder	0.3%	2g
Water 1 (levain, autolyse)	65.0%	416g
Water 2 (mix)	5.0%	33g
Fine sea salt	2.5%	17g
Ripe sourdough starter, 100% hydration	6.0%	40g

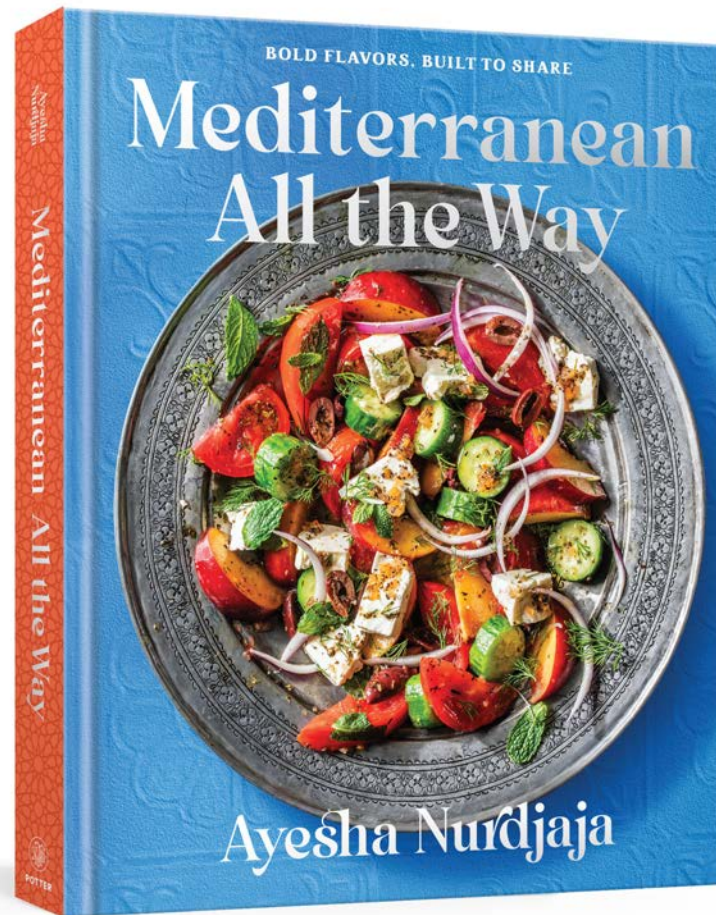
SUGGESTED TOPPINGS
Any hearty meat toppings and robust vegetables. The Mediterranean (pictures, page 349), The New Mexican (page 341), or see pages 350–349 for more ideas.

ADDITIONAL INGREDIENT
Semolina or white flour, for dusting.





“Want to know something no one tells you about pizza? To make great pizza, you actually need to think like a bread baker.”



Mediterranean All the Way

Bold Flavors, Built to Share

BY AYESHA NURDJAJA

In her debut cookbook, the powerhouse chef behind Shuka and Shukette, Ayesha Nurdjaja, serves up more than 120 seasonal, flavor-packed, Mediterranean and Levant-inspired dishes that don't hold back.



At her hit restaurants Shuka and Shukette, Chef Ayesha Nurdjaja brings the party with bold, colorful, vegetable-forward Middle Eastern and Mediterranean food. In her debut cookbook, she's doing the same—sharing more than 120 vibrant, foolproof recipes that let peak-season produce steal the show. No fussy steps, no endless ingredient lists—just big herbs, bold spices, and plenty of sauces to swipe, drizzle, and drag your bread through.

This is food meant to be ripped, dipped, and devoured. You'll find silky-smooth hummus, rich and creamy labne, and easy-to-make flatbreads to swipe it all up. The heart of *Mediterranean All the Way* is seasonal produce, and Ayesha brings it hard with knockout combos like Fig & Burrata finished with an icy shower of frozen fig or Halloumi with Strawberries, spiked with Aleppo pepper and sumac. There's tahini-drizzled Roasted Cauliflower with Dates & Pistachio Chermoula that hits every note—sweet, nutty, crunchy, caramelized—and a springy Pea Party that's exactly as fun as it sounds. Throw in an extra crispy Sesame-Crusted Chicken Schnitzel or juicy Middle Eastern Meatballs, and you're in business.

Whether you're cooking for two or for a crew, Ayesha's menus and mix-and-match dishes make it easy to build a table that's as generous and joyful as the food itself.

Ayesha Nurdjaja is a James Beard Award finalist (2022 and 2026, Best Chef: New York State) with multiple James Beard Award semifinalist nominations. Since 2025, she has been a titan on Food Network's *Bobby's Triple Threat*, with one of the strongest win records in the history of the show. She is the executive chef and partner at Shuka, the Eastern Mediterranean restaurant in SoHo, and Shukette, its faster, looser, and louder sister restaurant in Chelsea, which has been on *The New York Times* 100 Best Restaurants in New York City list three years in a row.

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 130 FULL-COLOR PHOTOGRAPHS
 8 1/4 x 10 • 304 PAGES
 10/20/2026



SPICY & TART CHICKEN WINGS

SERVES 4 TO 6
 My brother, Al, is a great cook—more freewheeling, like my mom. He thinks about what he wants to make and just makes it. One thing he always nails is wings. My version goes toe to toe with his—sticky, tangy, spicy, and completely addictive. And that glaze? Come on! Pomegranate molasses, honey, and hot sauce work together to wake up every part of your palate. Hit these with sesame seeds and scallions before serving and watch them disappear in minutes. Al, are you ready for a throwdown?!

WINGS
 2 pounds chicken wings, drumettes and flats separated
 2 tablespoons extra-virgin olive oil
 1 tablespoon packed light brown sugar
 2 teaspoons kosher salt
 1 teaspoon ground cumin
 1 teaspoon smoked paprika
 1 teaspoon sumac
 1 teaspoon Dijon mustard
 1/2 teaspoon freshly ground black pepper

GLAZE
 4 garlic cloves, grated
 3 tablespoons pomegranate molasses
 2 tablespoons honey
 2 tablespoons hot sauce, store-bought or Fresno Hot Sauce (page 280)

FOR SERVING
 Pomegranate molasses
 Juice of 1/2 lemon
 Thinly sliced scallions
 Toasted sesame seeds
 Flaky sea salt

PREPARE THE WINGS: In a large bowl, toss the wings, olive oil, brown sugar, salt, cumin, paprika, sumac, mustard, and black pepper. Get in there with your hands and make sure every piece is coated. Cover and marinate in the refrigerator overnight, or if time's tight, let them sit at room temperature for 30 minutes. Preheat the oven to 450°F. Line a sheet tray with aluminum foil and set a wire rack on top. Arrange the wings on the rack in a single layer. Roast for about 40 minutes, flipping halfway through, until crispy.

MAKE THE GLAZE: In the same large bowl, whisk together the garlic, pomegranate molasses, honey, and hot sauce. Add the hot wings to the bowl and toss to coat completely. Crank the oven to 500°F. Get the wings back on the rack and roast for another 10 minutes, flipping halfway, until they're sticky and caramelized.

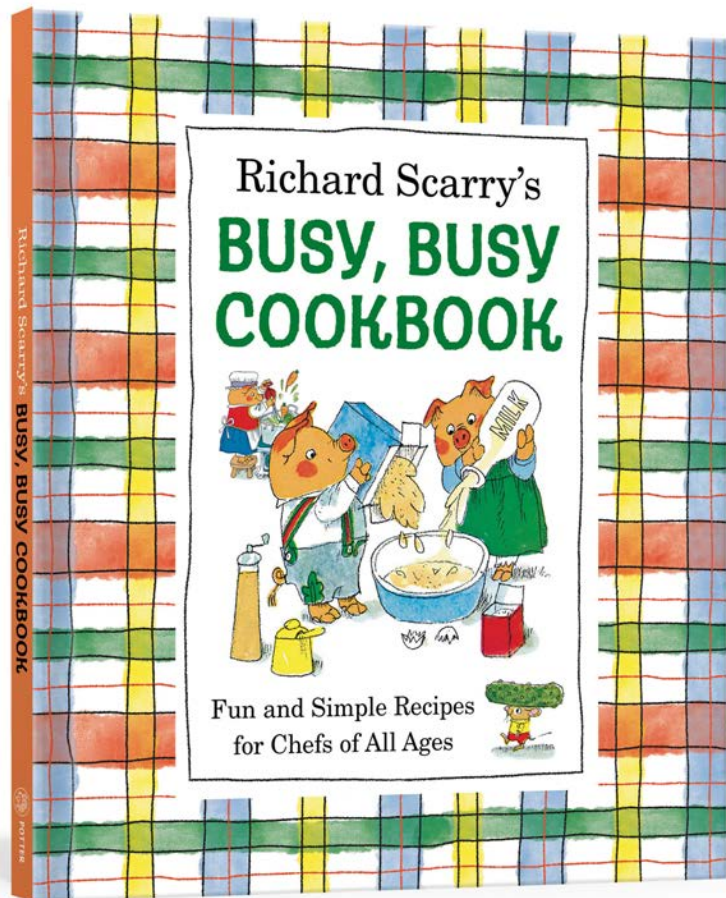
Transfer the wings to a serving plate. Finish with a drizzle of pomegranate molasses, a squeeze of lemon, and a sprinkle of scallions, sesame seeds, and flaky salt. Serve hot.





“These recipes are built for real life, for home kitchens where time is short, appetites are big, and flavor is non-negotiable.”



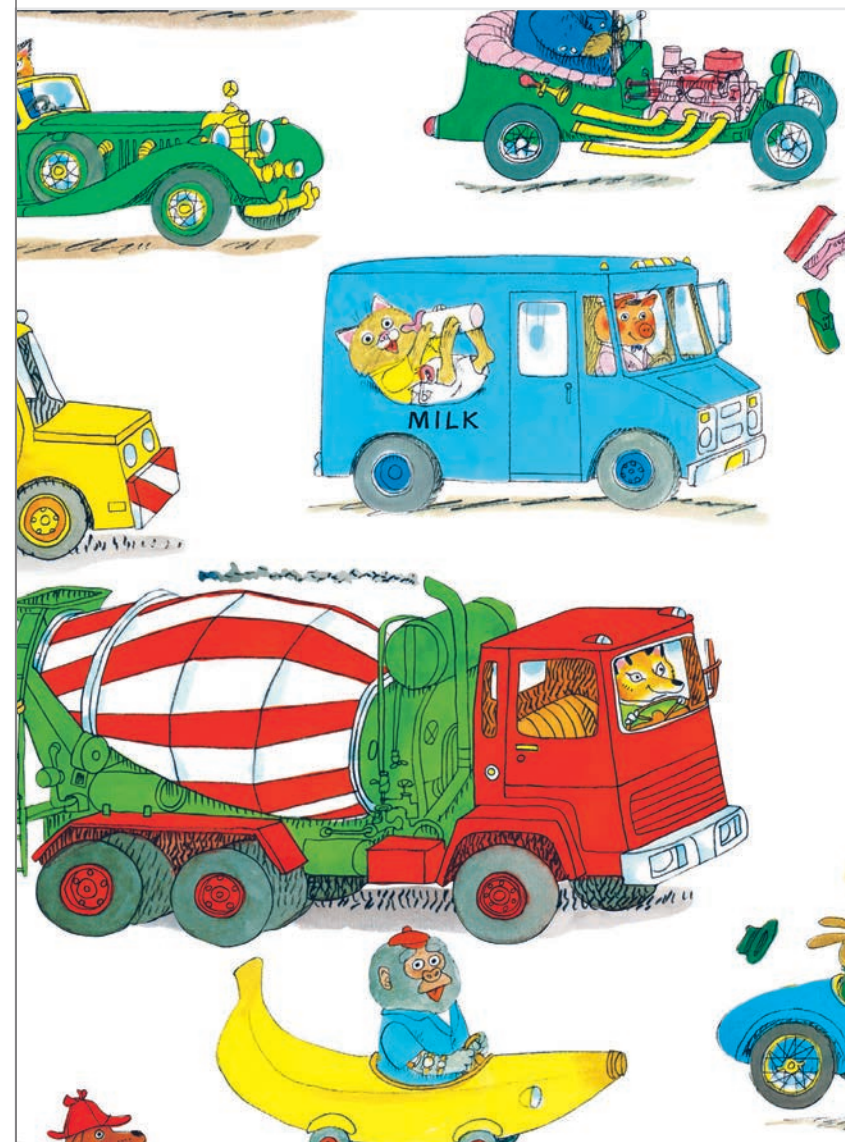


Richard Scarry's Busy, Busy Cookbook

Fun and Simple Recipes for Chefs
of All Ages

BY RICHARD SCARRY

Bring the beloved characters from Richard Scarry's busy, busy world into your kitchen with the 20 easy, hands-on recipes for chefs of all ages in this officially licensed, family-friendly cookbook.



Richard Scarry's Busy, Busy Cookbook invites families to cook together with 20 delightful recipes inspired by the beloved characters and scenes of Busytown. Now, for the first time, you can share Richard Scarry's love for food with your own family using this charming cookbook of crowd-pleasing recipes to enjoy, including:

- Lowly Worm's Applemobile
- The Best Big Green Salad Ever
- Robber Soup
- Ma Dog's Cherry Pie

Designed for cooks of all ages and skill levels, the recipes encourage collaboration, creativity, and confidence for children as young as ones in preschool and their adult family members. Each dish includes clear step-by-step instructions, simple ingredients, and tips that highlight basic kitchen skills, such as following directions, measuring, mixing, and cleaning up along the way.

Packed with Scarry's iconic, full-color illustrations, *Richard Scarry's Busy, Busy Cookbook* combines education and entertainment in one whimsical package. It's the perfect introduction to cooking for young readers, a joyful celebration of family time, and a nostalgic keepsake for generations of Richard Scarry fans.

Richard Scarry is one of the world's best-loved children's authors. In his extraordinary career, Scarry published more than 300 books, many of which have never been out of print. His books have sold more than 160 million copies and have been translated in more than 30 languages. Richard Scarry was posthumously awarded a lifetime achievement award from the Society of Illustrators in 2012.

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70-80 ILLUSTRATIONS
8½ x 9½ • 64 PAGES
11/3/2026



I CAN FRY MY OWN EGG

Makes 1 serving

A fried egg and Not-Burnt Toast (page 22) can give you the energy you need to start your day. It's still a good idea to have a grown-up help with this, since you'll be cooking on a hot stove, but in no time, you'll be able to make a fried egg all by yourself.

- 1 tablespoon butter
- 1 egg
- Pinch of salt and pepper



1. In a small nonstick pan over medium heat, melt the butter.
2. Meanwhile, crack your egg into a small bowl. (This way you'll be able to scoop out any eggshell bits easily—just use one half of the empty shell to pick them up.)
3. Swirl the butter around the pan, and then pour in the egg. Sprinkle with salt and pepper.
4. Cook the egg for 1 to 2 minutes, until the top is no longer runny, and then use a spatula to carefully flip the egg. Cook for another minute on the other side.



BACON IN THE OVEN

Makes 3 to 4 servings

After you eat bacon for breakfast, you can save some for lunch, too. In the oven, you can make a lot of bacon all at once, and it will come out perfectly crispy.

- 1 pound bacon

1. Start by preheating your oven to 350° Fahrenheit.
2. Use parchment paper or foil to line a baking sheet.
3. Place the slices of bacon on the lined baking sheet, side by side.
4. Place the baking sheet on the middle oven rack. Bake for 15 to 20 minutes, until the bacon is nice and crispy.



TIP: Want to use the stovetop instead? Place the bacon slices side by side in a pan, making sure they're in a single layer (cooking in 2 or 3 batches). Turn the burner to medium heat and cook the bacon, flipping it with tongs every 1 to 2 minutes, until each side is as crispy as you like.

COOKING TOOLS YOU WILL NEED

Just like the builders in Busytown use hammers and screwdrivers, cooks have their own trusty tools.

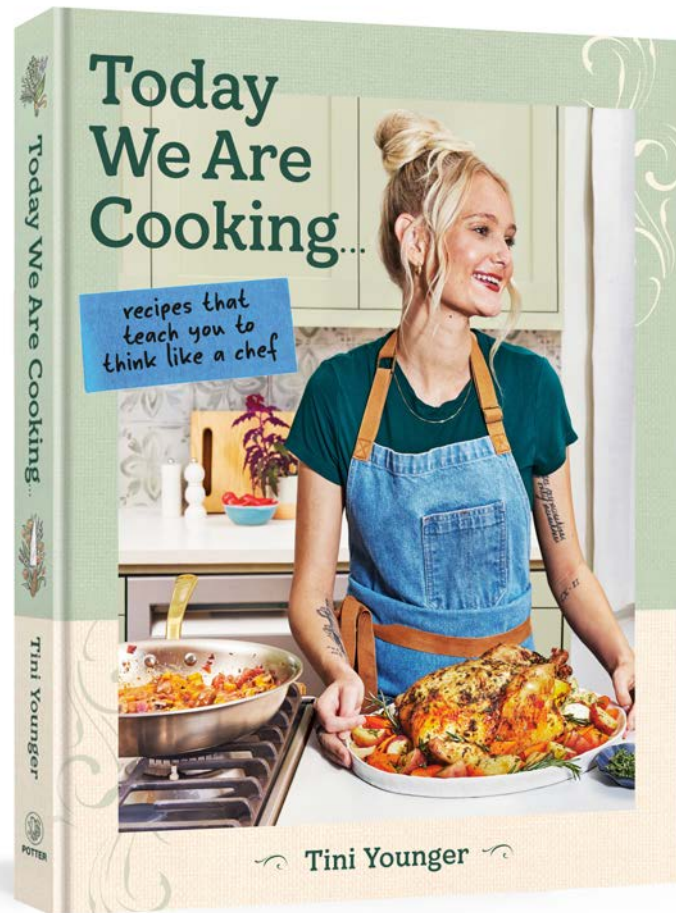
- Measuring cups and spoons help you make sure you're using the right amount of an ingredient.
- Whisks, spoons, and spatulas help you stir together ingredients.
- Ovens, pots, and frying pans make sure everything gets cooked.

Some tools may need a grown-up's help, like a blender, hot pan, or electric mixer. Others are perfect for little hands, like a sifter, whisk, or spatula. If you're not sure about what tools you can use by yourself, it's always a good idea to ask a grown-up first.



“The busy world of Richard Scarry is full of adventure, and today’s adventure is cooking! Measure, mix, and eat your way through more than twenty recipes inspired by your favorite characters.”





Today We Are Cooking . . .

Recipes That Teach You to Think Like a Chef

BY TINI YOUNGER

Cook like a pro with this approachable collection of more than 100 foolproof recipes for go-to, comforting dishes from chef and creator Tini Younger.



Social media sensation Tini Younger is a strained chef who loves classic and familiar comfort food dishes.

In *Today We Are Cooking . . .*, Tini shares more than 100 recipes that build a strong foundation for beginner cooks. With learning opportunities baked into every recipe, Tini teaches you *why* you are doing something rather than just how to do it, all with her casual, unfussy approach. *Today We Are Cooking . . .* is packed with plenty of easy, everyday meals that you'll want to cook time and time again. You'll find OG favorites like Tini's Viral Mac and Cheese and her favorite Banana Bread, plus dozens of new, elevated comfort food recipes, all of which have a special Tini spin—like Oven-Cooked BBQ Pulled Pork with Spicy Slaw. Every recipe highlights the skills you'll learn while making it and includes pro tips from Tini along with ideas for how to personalize the dish. Tini covers all the staples for breakfast, dinner, game days, and beloved holiday dishes.

Tini is passionate about helping home cooks gain their own confidence in the kitchen, and *Today We Are Cooking . . .* will be a go-to resource for recipes that work every time.

Tineke "Tini" Younger is a chef and digital creator whose warm, relatable approach to cooking has made her one of the most beloved culinary personalities on social media today. Tini first caught the nation's attention in 2023 on Gordon Ramsay's *Next Level Chef*. After the show, she posted a viral mac and cheese tutorial to TikTok that would go on to break the internet—drawing more than 100 million views to her creamy, no-frills recipe. Since then, Tini has been profiled by *Forbes*, *People*, *Rolling Stone*, *EatingWell*, *Food & Wine*, and more.

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 8 x 10 • 272 PAGES
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LEARN IT (MARRINATE) | SAUTE

Scampi-Style Sautéed Shrimp

Serves 4

MARRINATE

- 2 pounds large, peeled and deveined shrimp, tails removed
- 5 tablespoons Tini's Southern Seasoning (page 009) or store-bought Creole seasoning
- 1 teaspoon grated lemon zest
- 1/2 teaspoon cayenne pepper

SAUCE

- 6 tablespoons unsalted butter
- Extra-virgin olive oil
- 10 garlic cloves, finely grated or minced (about 1/2 cup)
- 2 large Fresno chiles, finely sliced
- 1 cup dry white wine, such as sauvignon blanc
- 1 cup low-sodium chicken or vegetable broth
- 2 lemons, one for 3 tablespoons juice, one for wedges for serving
- 1/2 cup finely chopped parsley
- Kosher salt and freshly ground black pepper

SERVING

Cooked linguine or toasted rustic bread

1. Marinate the Shrimp

In a medium bowl, toss the shrimp with 4 tablespoons of the Southern or Creole seasoning, the lemon zest, and cayenne pepper. Let stand at room temperature for at least 15 minutes, or cover and refrigerate for up to 2 hours.

2. Cook the Shrimp and Vegetables

In a large skillet over medium-high heat, add 2 tablespoons of the butter and 2 tablespoons olive oil. When the butter is melted, add the shrimp in an even layer, working in batches, if necessary. Cook, flipping once, until lightly browned and curled, about 2 minutes per side. Transfer to a plate.

To the same skillet, add 1 tablespoon butter and 1 tablespoon olive oil. Add the garlic, chiles, and a pinch of salt. Reduce the heat to medium, and cook stirring occasionally, until softened and browned in places, 6 to 7 minutes. Add the remaining 3 teaspoon Creole seasoning and cook until fragrant, about 1 minute.

3. Finish the Sauce

Strain the wine and broth, then bring to a simmer, scraping up any browned bits from the bottom of the skillet. Cook until reduced by about half, 4 to 5 minutes. Add the lemon juice and the remaining 3 tablespoons butter, and cook just until the butter melts. Taste the sauce to see if you need any salt, and add to taste. Remove the pan from the heat and stir in the cooked shrimp and parsley. Season with a pinch of pepper, and salt if needed (grip a shrimp in your mouth to test).

Serve over plates of linguine or with warm bread for sopping up the sauce.

PRO TIPS

- Shrimp can be purchased peeled and deveined, but if you need to do it yourself, it's simple. Using a paring knife or your fingers, tug at the legs on the belly of the shrimp to loosen the shell, then pull it off. Run a paring knife down the back of the shrimp, all the way to the tail, to expose the digestive tract. Sometimes it's already clean, but if you see a dark vein running down the center, go ahead and pull it out.
- The amount of salt in Creole seasonings can vary, so I don't give salt amounts in this recipe. Be sure to season to taste.

LEARN IT

- If you're using linguine, try the creamy version—it's so good. Add 1/2 cup heavy cream when you add the lemon juice—it will warm up as the butter melts.

TINI'S SOUTHERN SPICE BLEND

Use this in place of a Creole spice blend, or anywhere you want a little Southern kick!

Make 1/2 cup

- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 2 teaspoons kosher salt
- 2 teaspoons dried thyme
- 1 teaspoon dried oregano
- 1 teaspoon black pepper
- 1/2 teaspoon cayenne pepper

PHOTOGRAPHS

1. Peeling and deveining shrimp. 2. Marinating shrimp. 3. Sautéing shrimp. 4. Finishing the sauce. 5. Plating the dish.

78 TODAY WE ARE COOKING

SUCCESS WITH SEAFOOD 78

“I’m not fancy. I have a lot of training,
but absolutely nothing about my teaching,
my equipment, or my ingredients is out
of reach for the everyday cook.”

balsamic



ranch



lemony-garlic



peach-rosemary

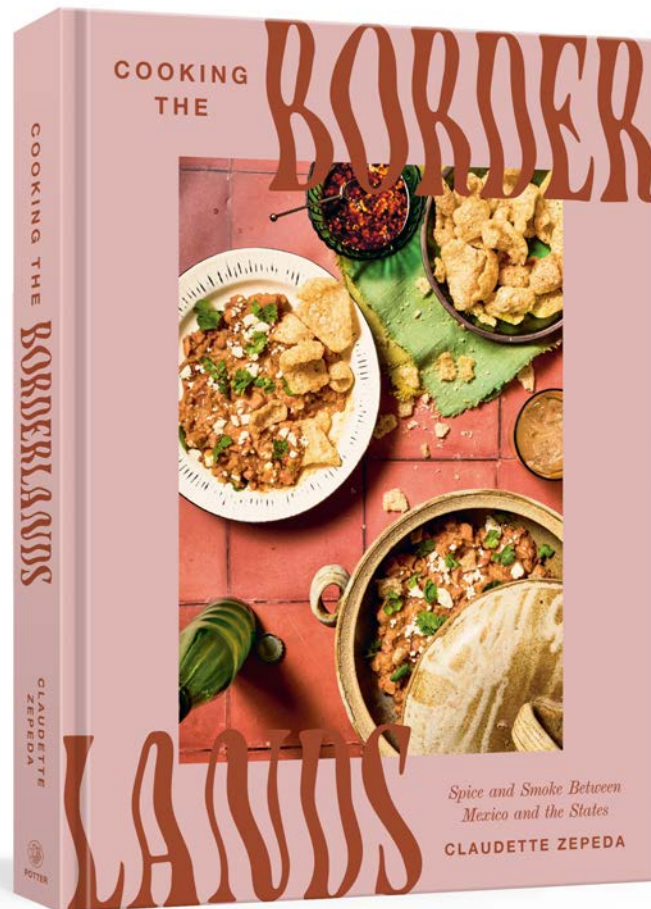


Italian



herby-mango



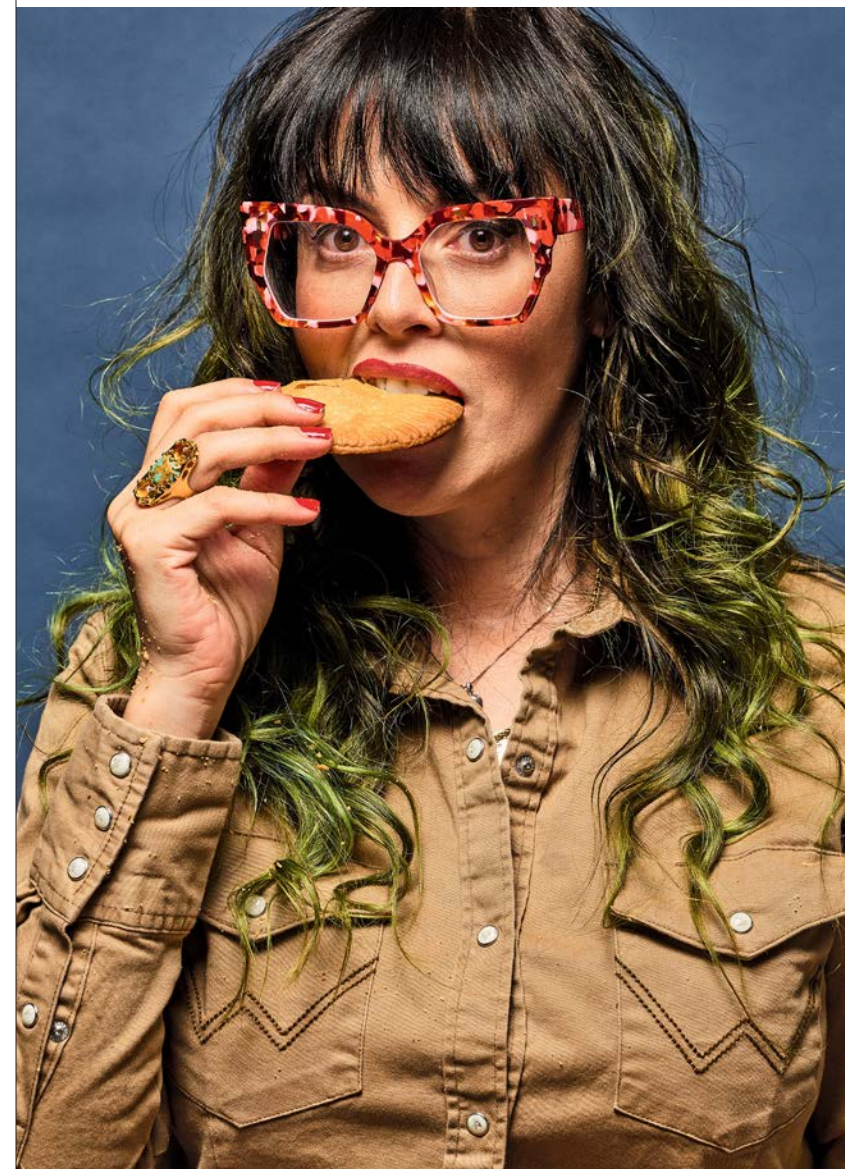


Cooking the Borderlands

Spice and Smoke Between Mexico and the States

BY CLAUDETTE ZEPEDA

A culinary journey along the Mexican-American border, telling the story of its intertwined cultures and communities with more than 100 vibrant, flavor-packed recipes from *Top Chef* star, *Iron Chef Mexico* finalist, and Tijuana–San Diego border kid Claudette Zepeda



The Mexican-American border has been an inflamed political focal point within the US; at the same time, Mexican food has long been the most popular “ethnic” cuisine in America. A child of the border herself, Claudette Zepeda grew up in both California and Mexico and sees the border as a vibrant, vital, and unique cultural and culinary place. A gifted storyteller and chef, Claudette’s recipes and ruminations humanize border culture through 100 accessible and beloved dishes, such as:

- Coahuila’s Esquites/Elote en Vaso (Street Corn in a Cup)
- Las Calandrias Caballitos (Chicken Sopos)
- Arroz Poblano (Creamy Rice with Charred Poblanos)
- Camarones al Ajillo (Baja Style Garlic Shrimp)
- Capirotada (Piloncillo “Bread Pudding”)

Cooking the Borderlands details the Mexican dishes Claudette grew up eating and loves, their American counterparts, and how the fluidity and flexibility between the two nations shows us a way of being in the world. With her sophisticated, firsthand perspective of the Mexican-American border, Claudette shines a human light on the imaginary line stretching from California through Texas and shows how vital this place is in American culture.

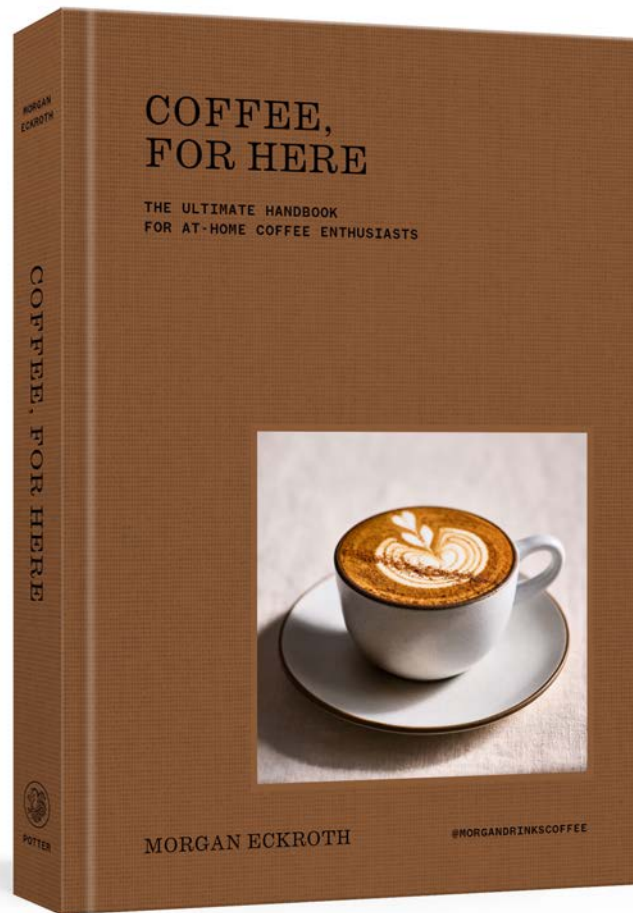
Claudette Zepeda is an award-winning, San Diego-based celebrity chef and culinary entrepreneur known for her fearless style and bold approach to regional Mexican cuisine. Zepeda’s multifaceted expertise is showcased in her role overseeing the creative vision as founder of Chispa Hospitality, with projects in San Diego, Nashville, Australia, and México. Her latest project, *Novcientos Grados*, a Mexican food restaurant in partnership with Tony Hawk located in the San Diego airport, celebrates both the border and skater culture through delicious food.

HC ISBN: 9780593796139
 \$35.00 US (\$48.99 CAN)
 100 FULL-COLOR PHOTOGRAPHS
 7 7/16 x 10 • 288 PAGES
 6/2/2026





“I want you to see, smell, hear, and taste these with me, and hopefully feel, as I do, that there is a connection to be shared.”



Coffee, for Here

The Ultimate Handbook for At-Home Coffee Enthusiasts

BY MORGAN ECKROTH

Make café-quality coffee at home with this beautiful, hands-on book from U.S. Barista Champion Morgan Eckroth, the creator behind the popular @morgandrinkscoffee.



Coffee, for Here is both a practical handbook and a guide to building real coffee skills at home, designed to help you brew with confidence and curiosity. Whether you're just beginning your coffee journey or ready to refine your technique, Morgan—your friendly internet barista—meets you where you are, breaking down each step so even more complex methods feel approachable.

The book explores coffee from bean to cup, covering origins, flavor profiles, and how coffee is grown, roasted, and tasted. Morgan then walks you through every major brewing method, including pour-over, French press, AeroPress, Moka pot, cold brew, and espresso, with clear instructions, illustrations, and QR-code video walk-throughs. You'll also learn how to build a streamlined home coffee bar and master espresso fundamentals, like shot pulling, milk steaming, and latte art.

Once you've mastered the basics, experiment with 40 inventive, café-style drink recipes that are both impressive and achievable at home.

Perfect for coffee lovers, fans of nonalcoholic craft beverages, and anyone drawn to the home café lifestyle, *Coffee, for Here* is an essential companion for making great coffee, right where you are.

Morgan Eckroth (they/she) is an internationally awarded barista and video creator with the handle MorganDrinksCoffee on TikTok, Instagram, and YouTube. They specialize in signature coffee drink recipes and coffee education with an approach that's grounded in warm hospitality and inventive flavors. They currently live in Portland, Oregon, and have the titles of 2022 U.S. Barista Champion, World Barista Runner-Up, and two-time U.S. Barista Runner-Up.

HC ISBN: 9798217035366
 \$30.00 US (\$41.99 CAN)
 40 FULL-COLOR PHOTOGRAPHS
 30 ILLUSTRATIONS
 6½ x 9 • 240 PAGES
 10/20/2026



ESPRESSO TONIC
 FIZZY | BITTER | ESPRESSO-FORWARD

RECOMMENDED COFFEE
 ROAST LEVEL: LIGHT
 PROCESSING: WASHED
 PRIMARY FLAVOR: FLORAL
 DIFFICULTY: BEGINNER

SERVES 1
 7 ounces tonic water (I prefer Fever-Tree Premium)
 2 ounces freshly pulled espresso (see page 109)
 1 (3-inch-long) strip of grapefruit peel for garnish

The espresso tonic has become so ubiquitous on summer coffee menus that it is hard to remember a time before it existed. However, all roads point to the espresso tonic originating in 2007 and being popularized by Kopps Roasters in Helsingborg, Sweden.

The drink itself is simple, relying on a high-quality tonic water to balance the bright flavors of freshly pulled espresso. Tonic water is unique for its inclusion of quinine, a bitter compound that comes from the bark of the *Cinchona* tree. Tonic water is simultaneously sweet and bitter, meaning that the best coffees to use with it should provide a balancing acidity. Citric, floral, and fruit-forward coffees are always my favorites when it comes to the espresso tonic, but I encourage you to explore for yourself.

ESPRESSO TONIC TIPS AND TRICKS
 The order of operations is important. Begin with the ice, then the tonic water, then the espresso.
 Layer your espresso gently to avoid the drink foaming over from the agitation of the CO₂.
 Use a full glass of ice, as some of it will melt when you add the espresso.
 Experiment with expressing different citrus oils. I enjoy grapefruit, lemon, and orange.

—Fill a 16-ounce Collins glass with ice and then add the tonic water, leaving 1 inch of room at the top of the glass. Holding a spoon just above the glass, carefully pour the espresso over the back of the spoon to float it on top of the tonic water.

—Holding the grapefruit peel between your thumb and pointer finger, pinch it to express its oil while directing it over the surface of the drink. Wipe the peel along the rim of the glass to spread the remaining oil. Place the peel on the rim of the glass as a garnish.

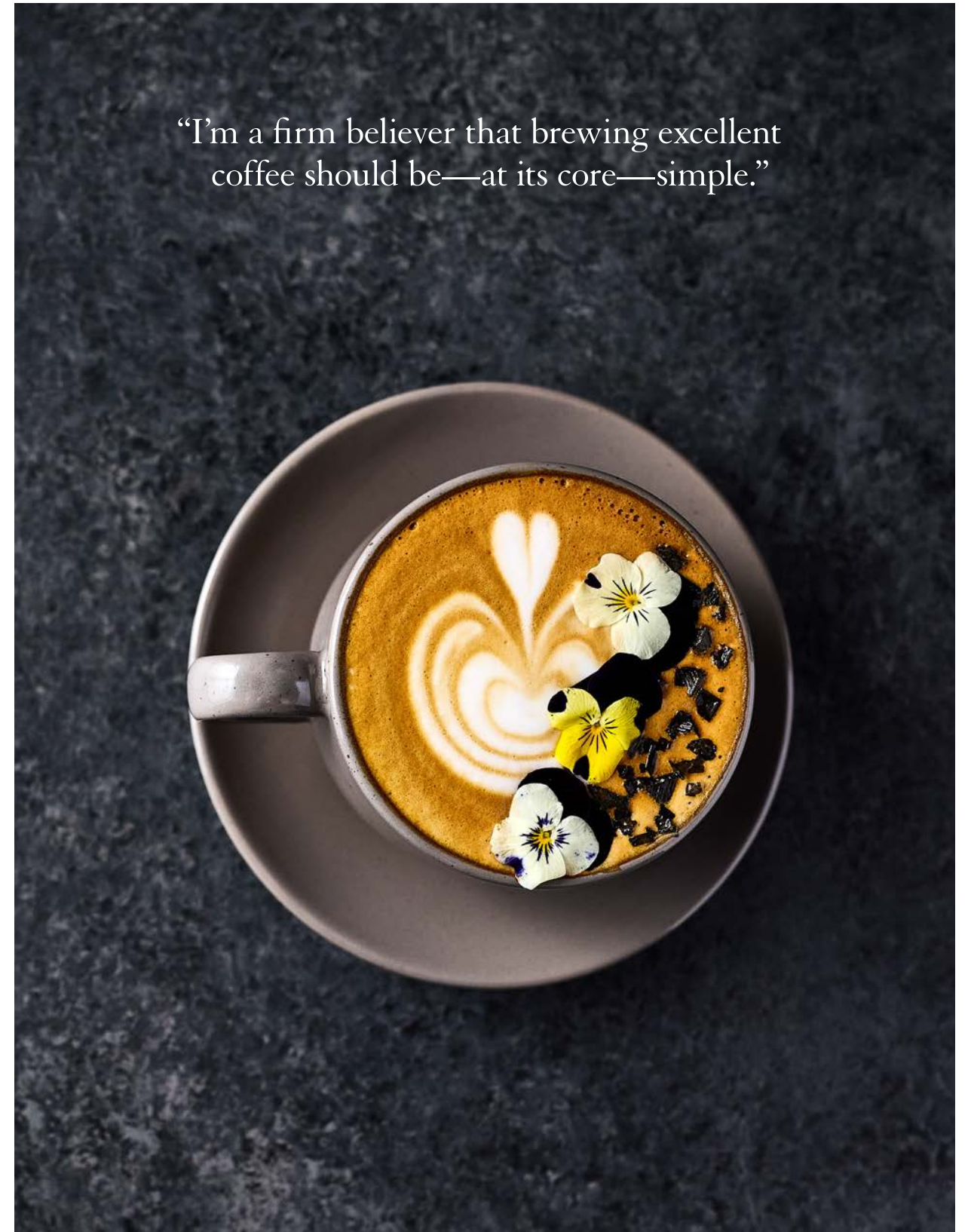
—Gently stir or swirl to combine before enjoying.

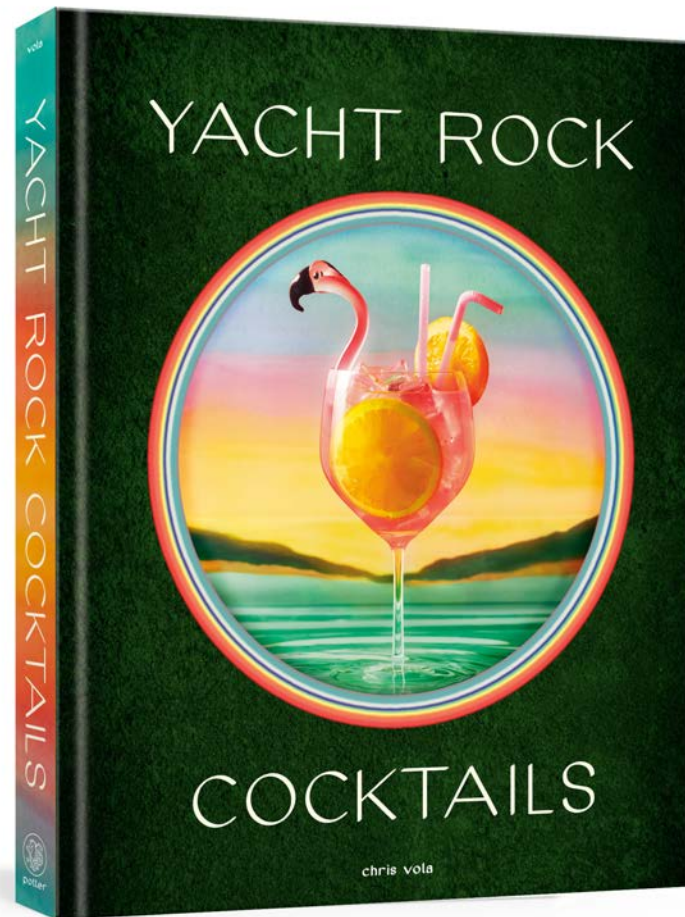
COFFEE, FOR HERE 114





“I’m a firm believer that brewing excellent coffee should be—at its core—simple.”





Yacht Rock Cocktails

BY CHRIS VOLA

Set sail with this collection of cocktails for smooth drinking inspired by yacht rock's most beloved tunes.



Drop anchor, dust off your captain's hat, and pull out your cocktail shaker. *Yacht Rock Cocktails* is your invitation to the golden age of good vibes. Whether you're hosting the soiree of the summer or settling in for an evening of easy listening, this is your ticket to beachy drinks, watercolor sunsets, and that breezy West Coast sound.

Part cocktail book and part soundtrack, *Yacht Rock Cocktails* pairs 50 iconic yacht rock hits with delicious drinks so transportive, they might just trick you into thinking you're on a boat with Kenny Loggins or Steely Dan.

With cocktail expert and yacht rock connoisseur Chris Vola at the helm and recipes that feature a mix of everyday and unique ingredients, you will be laughing into your shaker as you mix a Gentleman's Daiquiri while contemplating the deep blue depths of the ocean . . . and Michael McDonald's eyes. Each recipe is delivered with Chris's trademark wit and includes delightful trivia any yacht rock aficionado will appreciate.

Featuring gorgeous, nostalgic photography, this stunning book will make you feel like you're riding the waves, even if you're docked at home. Whether you're a die-hard music or umbrella-drink fan or not, *Yacht Rock Cocktails* will soon have you mixing, sipping, and—to paraphrase noted yacht rock scholar Questlove—dancing while still sitting down.

Chris Vola, a graduate of the Columbia University MFA writing program, was formerly the head bartender at New York City's neo-speakeasy Little Branch, where he trained under the late cocktail pioneer Sasha Petraske. He is the author of *Cheers to Today*, *Pour One Out*, and *I is for Illuminati*. His writings about drinks, literature, food, and pop culture have appeared in print and online journals, including *The Brooklyn Rail*, *Thrillist*, *Supercall*, and *McSweeney's Internet Tendency*. He lives in New York City.

HC ISBN: 9798217035830
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 100 FULL-COLOR PHOTOGRAPHS
 6½ x 8 • 144 PAGES
 11/24/2026



Captain Hook
 SHARING THE NIGHT TOGETHER
 Dr. Hook

Two lonely souls on the prowl for connection, conversation, and maybe a bit more. What could go wrong? According to the narrator of Dr. Hook's seductively scintillating hit "Sharing the Night Together," not a damn thing. The lead-off track on 1978's *Pleasure and Pain*, the song marks a major shift away from the band's country rock roots in favor of slow-burning, mellow pop, R&B-flavored stylings, and gentle vocals that perfectly capture the electric vulnerability of two strangers drawn together by the hope for intimacy, however fleeting it might be. A universal testament to the subtle power of suggestion, the tune was originally recorded by Lenny LeBlanc and has been covered by artists as far-flung as Jamaican ska and reggae legend Delroy Wilson and Auto-Tune icon T-Pain. But the Dr. Hook version is still the cream of the crop, possessed of an easy-listening *je ne sais quoi* that feels as soft and inviting as an available seat at a candlelit bar.

If you're going to have the confidence of the narrator of "Sharing the Night Together"—"Would you like to dance with me and hold me? / You know I want to be holding you (UH)"—you'll want a tall glass of liquid courage in a flashy package. The Captain Hook from Nashville bar owner Brandon Bramhall is all that and then some. A modern tiki treasure, its bold, multilayered presentation and nutty, herby aroma is pretty much guaranteed to turn the head of any sultry stranger who's caught your eye. Just be forewarned: with two kinds of rum (one overproof) and a bit of absinthe, you might not only be sharing the night together, but also a few *Adios* and *Catorades* when you're finally able to drag yourselves out of bed.

MAKES 1 COCKTAIL

- 1½ ounces Jamaican rum, such as Appleton Estate 8 Year Reserve Rum
- ½ ounce overproof Jamaican rum, such as Smith & Cross
- 1 ounce fresh lime juice
- ¼ ounce simple syrup (page 000)
- Dash of absinthe
- 3 dashes of Angostura bitters
- 1 thin orange slice, for garnish

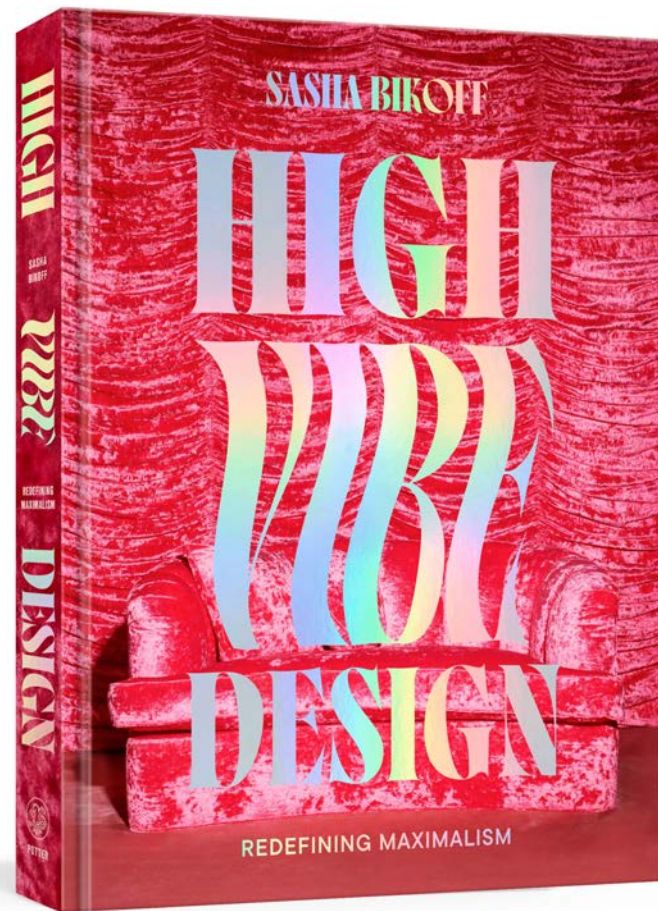
Combine both rums, the lime juice, simple syrup, and absinthe in a cocktail shaker. Add 1 or 2 small ice cubes, shake briefly, and pour into a tall glass or tiki mug. Fill the glass two-thirds of the way with crushed ice, add a straw, and top with more ice. Float the bitters and place the orange slice in the glass beside the ice.

YACHT ROCK COCKTAILS
 71





“There are few pleasures in life greater than cruising the waves and enjoying a deck-side sunset, with solid-gold tunes on the stereo and an equally bodacious beverage in hand.”



High Vibe Design

Redefining Maximalism

BY SASHA BIKOFF

Embrace abundance in every room of the house with this unapologetically exuberant guide to maximalist decor from interior designer Sasha Bikoff, featuring stunning photographs of the fantastic and inspired homes she creates.



Step into a world of curated excess, where every project begins with a feeling. *High Vibe Design* invites you to explore the art of creating vibrant, eclectic interiors that tell deeply personal and transformative stories. Whether it's the specific vibe of 1970s Italian modern meets gritty 2000s or the blend of Marie Antoinette and Studio 54, each design is a celebration of individuality.

Sasha Bikoff's bold design perspective brings together colors, textures, patterns, and objects to create balanced and yet wildly imaginative interiors that embrace the joy of living fully—from a hallway lacquered in marigold and bedecked with a mirrored ceiling to sculptural drawer pulls cast from megalodon teeth to a color drenched living room in a hypnotic, deep blue palette that goes from floor to ceiling.

In *High Vibe Design*, Sasha delves into her process of layering meaning, building suspense, and creating rhythm and tension within a space to bring a next-level vibe to any room. Filled with photographs of her incredible spaces, her personal tips and tricks, and key design takeaways, it's a guide to maximalist homes infused with meaning, not just crammed with stuff. *High Vibe Design* will unlock an entirely new way to think about interiors.

Sasha Bikoff has made a name for herself with her unapologetically maximal, imaginatively bold interiors. She has produced collaborations with the likes of Vervain, Versace, Fabricut, Rug Art, New Ravenna, and Currey & Company, to name a few. Her work has made a splash at Salone del Mobile.Milano and Art Basel in addition to the illustrious Kips Bay Decorator Show House. Sasha splits her time between Manhattan and a—surprisingly subdued—modern farmhouse in the Hamptons.

HC ISBN: 9798217034048
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 250 FULL-COLOR PHOTOGRAPHS
 9 x 12 • 304 PAGES
 10/13/2026



THE TAKEAWAY

The Flash is a maximalist's dream, but it's not for the faint of heart. It's for the person who doesn't mind being looked at. Who wants to make a statement. Who gets dressed for dinner even when no one's coming over. It's theatrical, confident, and, yes, flashy.

But the Flash also requires intention. You don't throw it in for shock value. And it's not one-size-fits-all. The Flash feels depending on where you are. In an urban apartment, you can go all in. In a beachside cottage or countryside estate, you might scale it back—a little shimmer here, a glint of metal there. The key is finding the balance that fits your architecture and your life.

It can be a single metallic moment or an all-out mirrored fantasy. Either way, it's never basic. It's your glam rock side. Your Donatella moment. Your midnight swim under the stars.

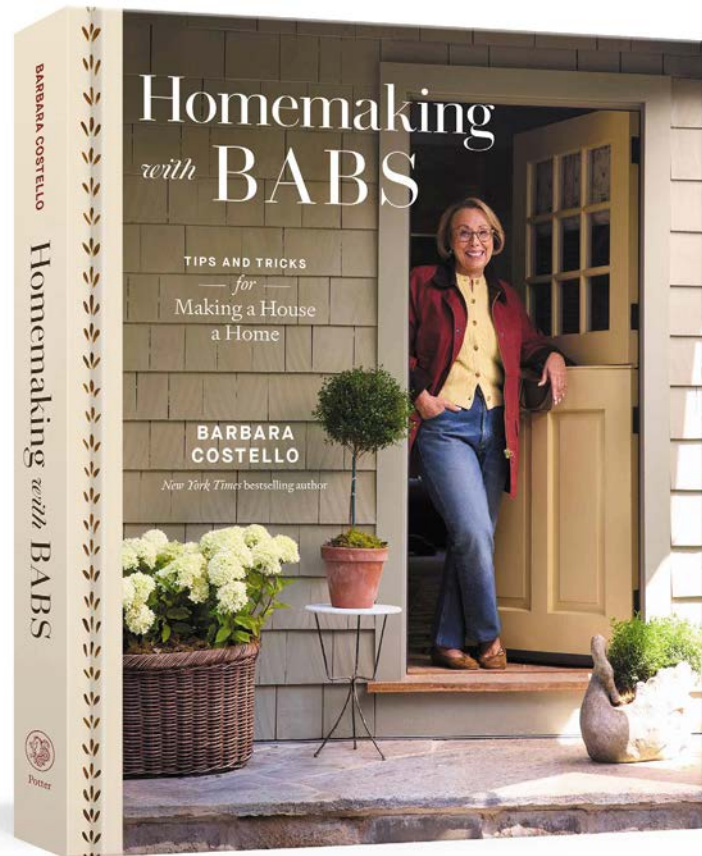
MY GUIDE TO METALLIC FINISHES

- COOL METALLICS—SILVER, CHROME, POLISHED NICKEL:** These read modern and industrial. They have a cool, contemporary energy and saturated quality, like a special or dense, sleek edge.
- WARM METALLICS—BRASS, BRONZE, GOLD:** These feel classic and luxurious. They add warmth and drama, especially in traditional or ornate settings.
- GOLD AND SILVER LEAF:** My favorite way to do wall finishes, leafing creates an intense shimmer and elegance that completely transforms a room. It's decadent but not overwhelming.
- MIRROR ACCENTS:** Mirrors reflect light beautifully and make a room feel larger. They also warm and brighten a space. Look for gilded or vintage 1950s Italian mirrors. Look for gilding to avoid that too-perfect showroom look.
- HARDWARE:** These beyond function. High-style pulls, sculptural knobs, and gilded fixtures can give your cabinetry or bookshelves a jewel-like finish that elevates the entire space.



“Maximalism isn’t about excess for its own sake. It’s about intensity. Atmosphere. World-building. Each space is designed to transport you—to tell a story, spark a feeling, or pull you into a moment that lives outside the ordinary. It’s a little like falling in love.”





Homemaking with Babs

Tips and Tricks for Making a House a Home

BY BARBARA COSTELLO

From the *New York Times* bestselling author of *Every Day with Babs* comes Babs's life-tested advice and tricks for setting up, cleaning, and maintaining an organized, happy, and healthy home.



Everyone's favorite grandma is back with a comprehensive guide to caring for the home, whether you live in a house or an apartment. Through their decades of experience as homeowners, Babs and her husband—aka Mr. Babs—have figured out the most efficient ways to manage a home with ease. From daily routines to seasonal cleaning, organizing, and home maintenance, Babs shares her innovative methods and family traditions.

Perfect for renters and homeowners alike, *Homemaking with Babs* also includes DIY solutions for natural cleaning and pest control, making it a valuable resource for anyone looking to create a peaceful and well-maintained home. This book offers advice and tips, covering:

- Practical routines for morning and nighttime to keep the home running smoothly
- Seasonal checklists and tips, including specific tasks for each area of the home
- Guidance on maintaining home systems and planning for repairs
- DIY recipes for natural cleaners, pest deterrents, and seasonal simmer pots

With more than 100 easy home hacks, practical tips, and seasonal checklists, *Homemaking with Babs* makes managing the home feel, well, manageable!

Barbara Costello, known as BrunchwithBabs on social media, 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 *Every Day with Babs* and *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. A former teacher and preschool founder, she is also a wife to her loving husband, Mr. Babs.

HC ISBN: 9780593797921
 \$38.00 US (\$51.00 CAN)
 120 FULL-COLOR PHOTOGRAPHS
 8 x 10 • 272 PAGES
 9/1/2026





“My tools and tips are passed down from family, developed by yours truly, and life-tested. I call this system the Babs Method, and it’s designed to be doable for anyone.”



ALSO AVAILABLE

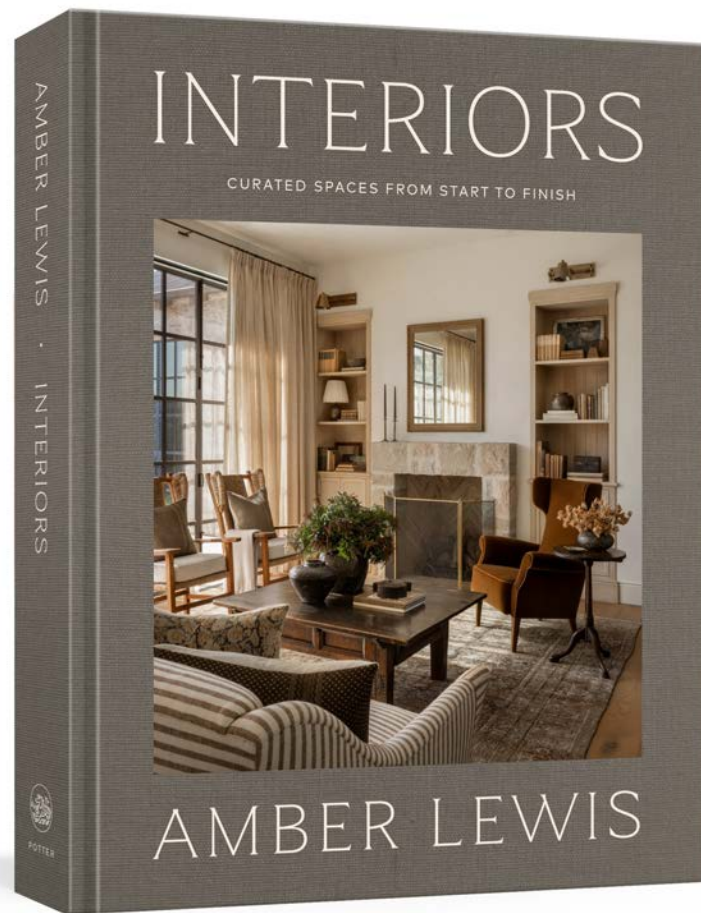


CELEBRATE WITH BABS
DK ALPHA HC: 9780744056921



EVERY DAY WITH BABS
HC: 9780593797907





Interiors: A Home Renovation and Interior Design Book

Curated Spaces from Start to Finish

BY AMBER LEWIS

The bestselling author of *Call It Home* and *Made for Living* presents a deep dive into her own process and offers valuable insights into the challenges and triumphs of high-end interior design projects.



Celebrated interior designer Amber Lewis invites you to join her journey from idea to installation. Offering bite-size takeaways that anyone can apply to their own living spaces, Amber breaks down her Process (with a capital P) while showcasing projects she and her team have created since 2020.

With tours of nine gorgeous homes around the country, from the coast to the mountains and the desert, *Interiors* takes you through the six stages that define an Amber Interiors project: Ponder, Play, Procure, Patience + Panic, Pull It Together, and Pride, guiding you from the beginning of each new build or renovation project to the end. Peppered with helpful notes and advice on topics like playing with scale, selecting art, or how to work with an interior designer, *Interiors* gives readers insights into Amber's inspirations and decisions as well as her personalized source callouts, highlighting specific products, finishes, paint colors, and brands that she returns to again and again.

With more than 200 stunning images, *Interiors* is a gorgeous object for the home that gives you a deeper look inside the mind of a designer.

Amber Lewis, author of *Made for Living* and *Call It Home*, is the principal and founder of Amber Lewis Interior Design Studio, a full-service firm with clients worldwide. She and her team collaborate with architects and contractors to bring to life the distinct visions seen in her work and in her retail locations through Shoppe Amber Interiors. She lives with her daughter in Southern California.

HC ISBN: 9780593797143
 \$45.00 US (\$60.00 CAN)
 200 FULL-COLOR PHOTOGRAPHS
 8 x 10 • 304 PAGES
 9/29/2026



AUTHOR PHOTO CREDIT: LOLOI



#OAKHAVEN1937

THE BEST HOUSE ON THE LAKE

I love my work. I love my family. And I love spending time with my family when I'm not buried in work. So to have a chance to work on a project that fundamentally combined this trio of personal loves felt so ridiculously special that the lucky feeling stays with me still. Now, here's the crazy part. Having a recreational retreat for my close family and friends was something I'd wanted for pretty much forever. But having a lake-life fantasy come to fruition in the summer of 2020 gave this personal life change and major project a whole new layer of meaning (you know why?). When the world becomes unpredictable, you want your closest as close to you as humanly possible. This house was the answer. Just

roomy enough for adults, kids, and pets to rally through the days together in, with the right kind of spaces for playing games, whipping up comforting meals, recovering from outdooring, and, of course, resting.

This home, and the people in it, felt just right when everything else in the world felt wrong. But like all projects in my world, it didn't come to me turnkey. I didn't start renovations for a couple of years—mostly because I kinda needed to cool my jets a bit after deciding to make the purchase. Buying this beautiful place was the first major step, and it felt intuitive to me to take some time with the design.

That pause wasn't just practical. Turns out, it was kind of magical. We got to spend a couple years living in the house—like, really living in it. Shoes on the furniture, wine spills on the rug, kids doing parkour off the sofa. Getting acquainted with a territorial skunk

The vaulted ceiling in the living room required nothing except a fresh coat of paint. My go-to color here is Ball of Withering Yarns by Sherwin-Williams. It's the perfect off-white that feels bright, but not too intense.



“The real work of interior design is the entire process. It’s about refining your palette, sharpening your instincts, and knowing which details truly matter.”



ALSO AVAILABLE

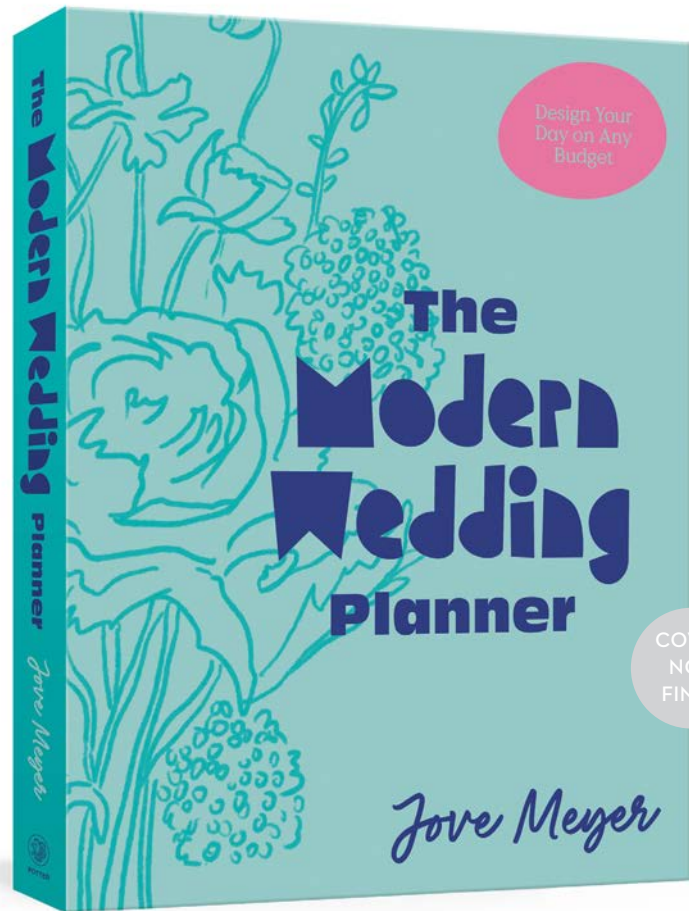


CALL IT HOME
HC: 9780593235522



MADE FOR LIVING
HC: 9781984823915



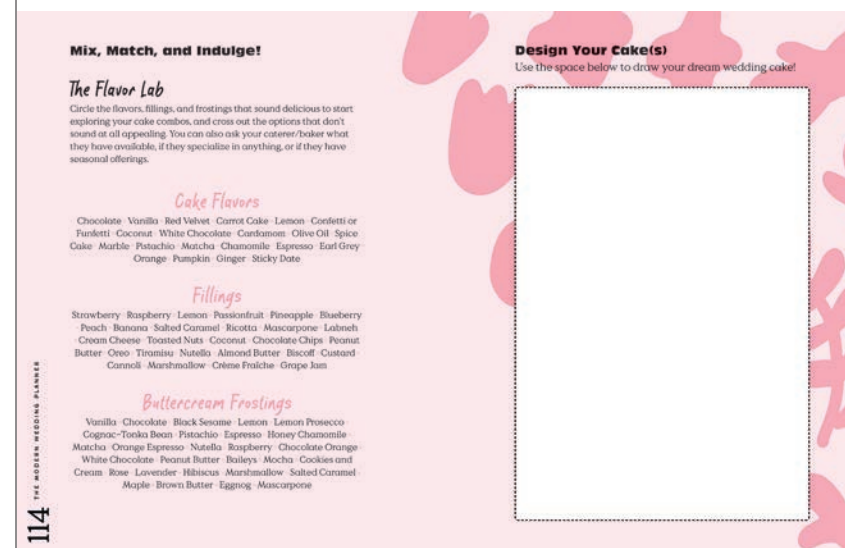
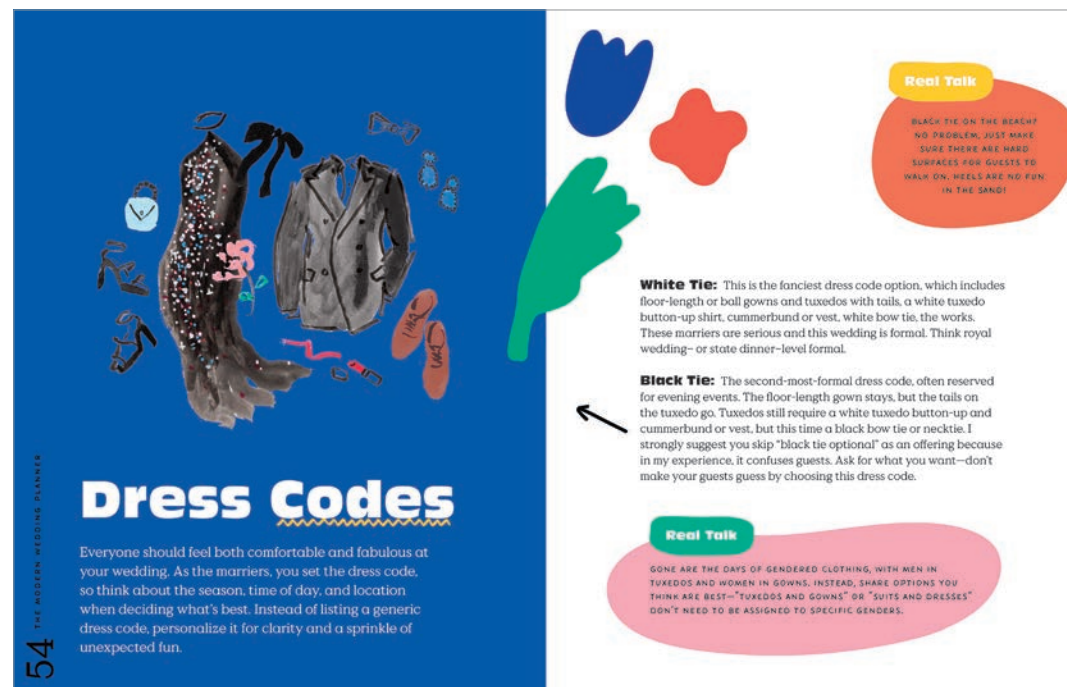


The Modern Wedding Planner

Design Your Day on Any Budget

BY JOVE MEYER

From one of the top wedding planners in the world comes a bold, playful, and inclusive wedding planning and design guide featuring stunning illustrations, thoughtful questions, and suggestions for how to make your big day truly your own!



Well-known and renowned in the wedding planning and design space, Jove Meyer has been named one of the top wedding planners in the world. *The Modern Wedding Planner* is a joyfully inclusive guide that includes his expert ideas and tips for planning weddings regardless of budget, religion, sexuality, gender orientation, or age. You'll find many thoughtful prompts (What do you love about weddings? What emotions are important for you to capture with your style?), plenty of space for jotting down answers with your partner, and illustrated visual options on everything from bouquet styles and wedding cakes to dress codes, ceremony styles, and more. Jove encourages you to bring this guide to every appointment, make notes in the margins, and paste in samples to keep track of all your favorite details.

From timing to menus to decor to music, this comprehensive book guides couples, no matter who they love and how they identify, through a contemporary and custom wedding planning and design process. Providing tools, language, and illustrations to plan your dream wedding based on your unique love story, styles, and personalities, Jove shows exactly how to bring joy into wedding planning to make your special day perfect.

Jove Meyer set out to build a global design firm antithetical to his conservative and rigid upbringing by encouraging authenticity, celebrating diversity, and empowering marginalized communities. As a result, his work has been featured in *Vogue*, *The New York Times*, *Elle*, and more. Martha Stewart named him one of the top wedding planners in the country.

TR ISBN: 9780593799512
 \$25.00 US (\$34.00 CAN)
 ILLUSTRATIONS
 7 x 9 • 256 PAGES
 11/17/2026



Let's Play with Color!

Some popular wedding palettes are below for inspo. Choose a palette that speaks to you, whether it's a vibe, a season, or just something you're drawn to. Grab whatever inspires you—from paint swatches, magazine clippings, fabric swatches, or even a screenshot living in your camera roll. There is no wrong way to explore. Color is where your vision starts to come to life.



Citrus



Pastel



Jewel tone



Seventies retro



Coastal



Mountain



Green and white



Rustic



Winter

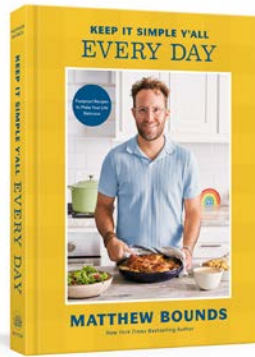


Rainbow

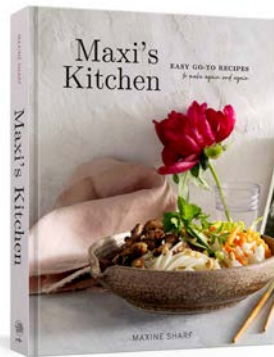


“Your wedding should reflect your love story, and I’m here to help you create a celebration that’s true to you and your fiancé’s vibes.”

Recently Published



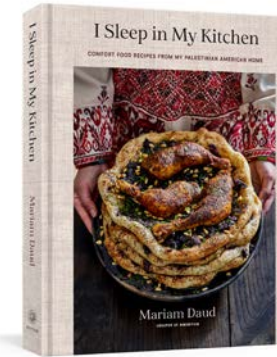
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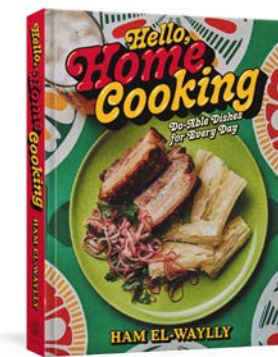
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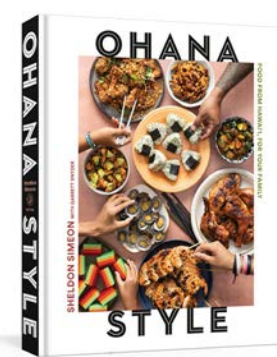
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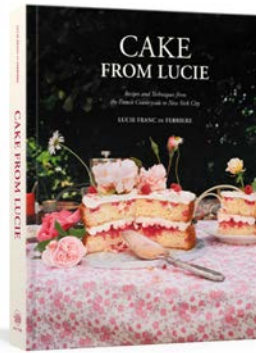
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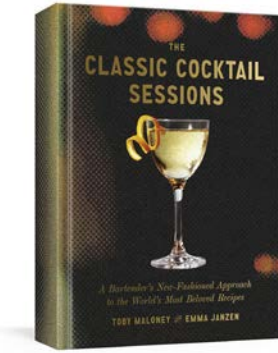
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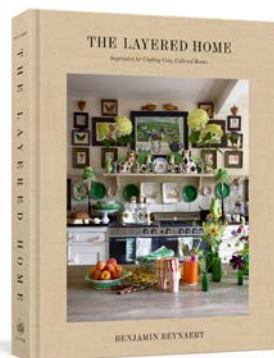
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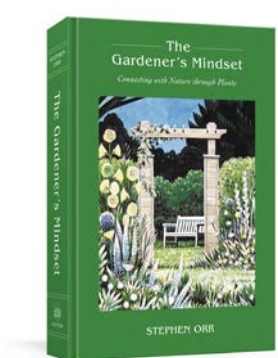
THE LAYERED HOME
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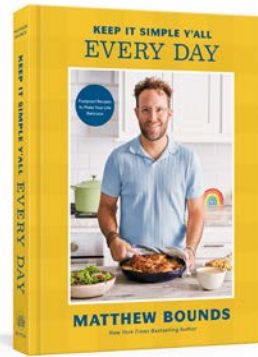


THE GARDENER'S MINDSET
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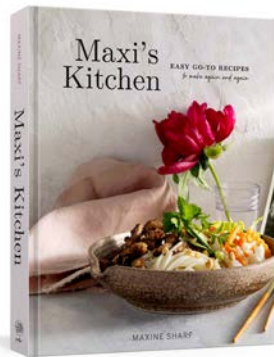




Recent Bestsellers



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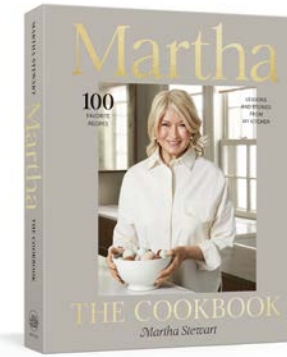
MAXI'S KITCHEN
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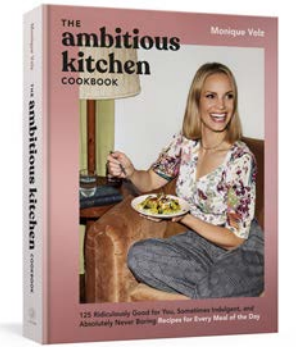
EVERY DAY WITH BABS
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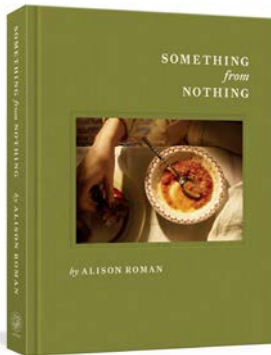
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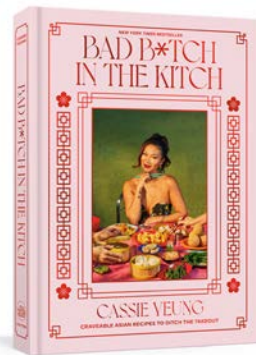
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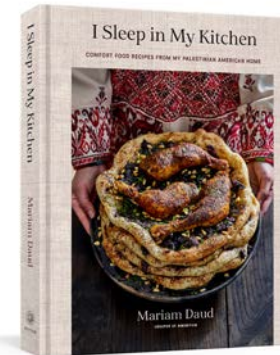
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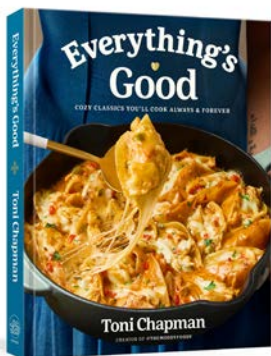
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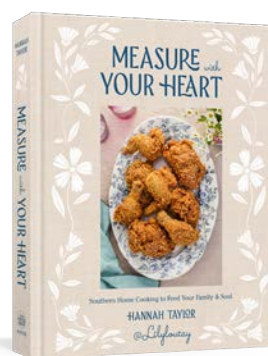
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