

 TEN SPEED PRESS

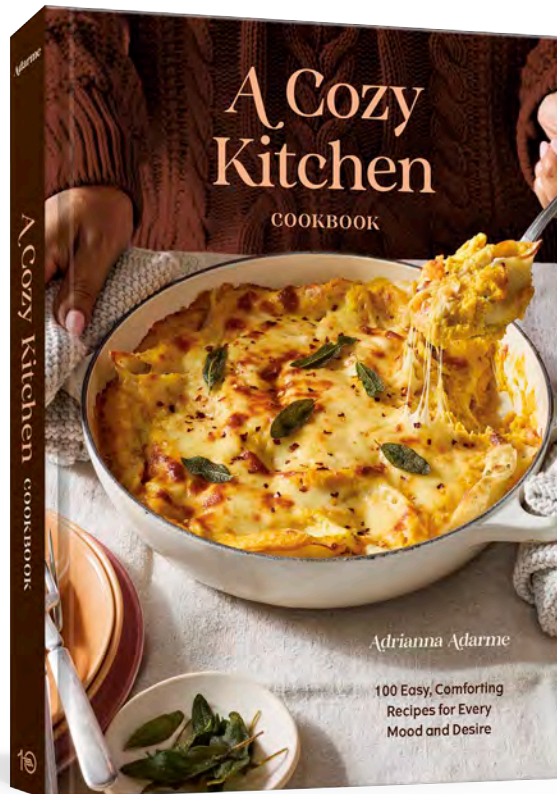
FOOD & DRINK FALL 2026 & HOME





A Cozy Kitchen Cookbook

100 Easy, Comforting Recipes for Every Mood and Desire



ADRIANNA ADARME is the creator of A Cozy Kitchen and bestselling author of *The Year of Cozy*. She's also a contributor to *New York Times Cooking*. She lives in Los Angeles with her family and mischievous corgi, Amelia.

The mastermind behind A Cozy Kitchen presents 100 easy, approachable recipes for quick weeknight meals, Peruvian and Colombian family recipes, and comforting baked goods.

To Adrianna Adarme of A Cozy Kitchen "cozy" isn't just about comfort—it's also about ease, intention, and beauty. *A Cozy Kitchen Cookbook* is a celebration of mood-based cooking. Of cozy cravings. Of trusting yourself enough to say: "What do I *actually* want to eat right now?" and then making it happen without any stress. Whether you're in lazy mode, party mode, or I-just-need-to-get-dinner-on-the-table mode, the 100 recipes in this book contain the solution. Each chapter sets a vibe and a pace. Some recipes are slow and meandering, like The Fluffiest Cinnamon Rolls with Cream Cheese Icing—perfect for when you want to lose track of time and end up with a kitchen full of warmth and sugar. Others are built for speed and ease, like the One-Pan Shrimp Orzo, made for weeknights when your brain is a little fried but you want something that tastes like you tried. Drawing from her Peruvian and Colombian heritage, Adrianna also includes traditional staples like Colombian Beef Empanadas and Aguadito (Peruvian Chicken Soup). Regardless of mood, *A Cozy Kitchen Cookbook* will leave you feeling nourished, grounded, and a little more at home with yourself.

9780593838617 • 9/29/2026
HC • \$40.00 US (\$54.00 CAN)
256 pages • 7 1/4 x 10 inches
125 photographs



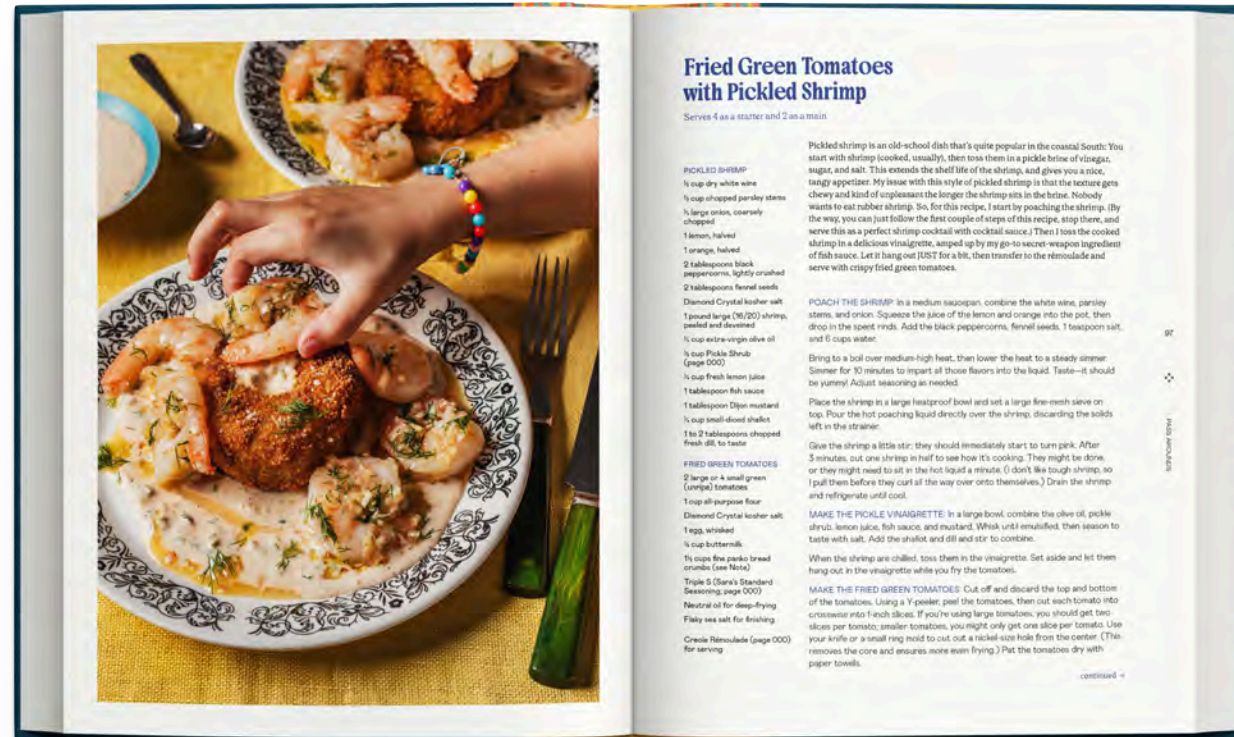
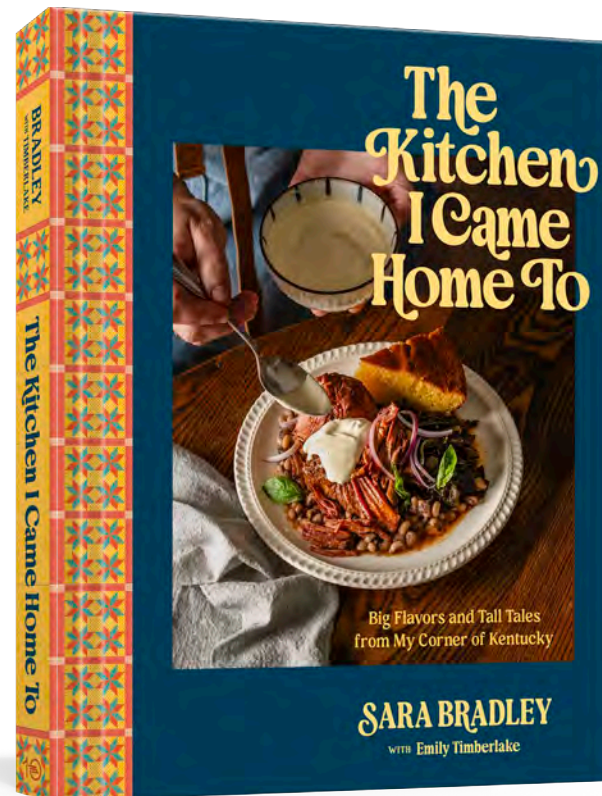


“Cozy is food that feels good, looks good, and makes you want to tie on an apron even when you’re still wearing your pajamas. It’s about food that fits your mood—and meets you exactly where you are.”



The Kitchen I Came Home To

Big Flavors and Tall Tales from My Corner of Kentucky



SARA BRADLEY grew up in Western Kentucky and has cooked professionally for more than twenty years, including for Michelin-starred chefs in New York and Chicago. In 2015, she opened her own restaurant, freight house, back home in Paducah, Kentucky, and in 2025 was a James Beard Award finalist for Best Chef: Southeast. Sara is a two-time runner-up on *Top Chef*, a *Chopped* Grand Champion, and the first-ever *Chopped* Legend. In 2025, she also became the first rookie competitor to make it to the finals of Food Network's *Tournament of Champions*. When she's not at the restaurant, you'll find her digging for lucky rocks with her husband, Austin, or with her daughters, Lula and Hazel.

EMILY TIMBERLAKE is the coauthor of award-winning and bestselling books including *House of Nanking* with Kathy and Peter Fang, *I Sleep in My Kitchen* with Mariam Daud, *Foodheim* with Eric Wareheim, *Cure* with Neal Bodenheimer, and *Chapter One* with Bobby Flay.

Two-time *Top Chef* finalist Sara Bradley invites you to pull up a chair for a celebration that's a little bit Sunday supper, a little bit Saturday night, with over 100 recipes packed with big flavor, moxie, and plenty of heart.

Growing up Jewish in Paducah with her mom and grandma's twists on Kentucky classics, Sara developed a deep love for exploring different cuisines while also staying rooted in the regional traditions that make the city what it is: not just the midwest, not just the south, but the middle of everywhere. Sara's recipes don't use fancy ingredients or tools and are based on easy-to-learn techniques she picked up in childhood and culinary school. Like how to know when heirloom stone-ground grits are done cooking (hint: use the roof of your mouth) and how to make a steak that's perfectly charred on the outside and medium-rare on the inside (lots of butter). Alongside these techniques are tips on using up leftovers and turning them into something new, plus heartfelt and hilarious stories that show just how deep the love for food runs in Sara's family. Sara shares more than 100 recipes, including: Goat Cheese and Honey Kugel, Sweet Tea-Brined Chicken Thighs, Cornmeal-Coated Catfish and Fried Pickle Chips, Braised Pork Pot Roast with Fennel Aioli, and River Bottom Peanut Butter Fudge. *The Kitchen I Came Home To* will fill you up with joy, laughter, and delicious food.

9780593837405 • 9/29/2026
HC • \$40.00 US (\$54.00 CAN)
272 pages • 8 x 10 inches
120 photographs



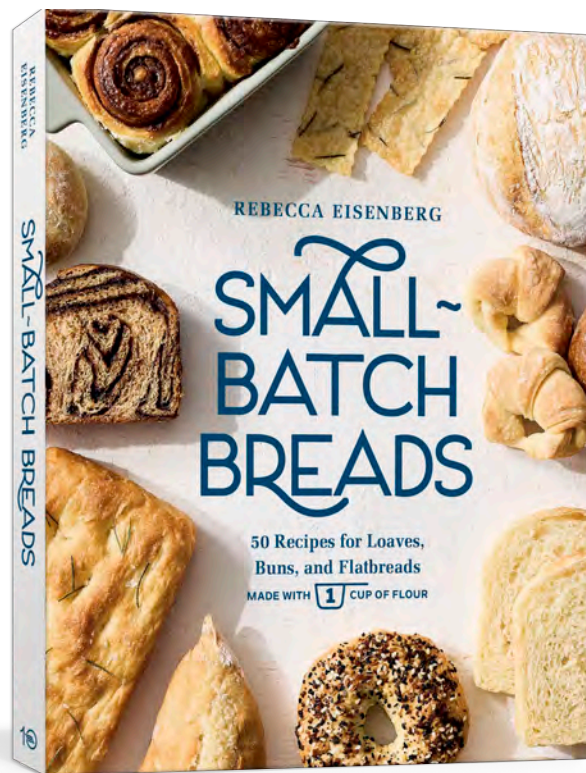


“When asked to describe my cooking style, I tell people ‘You wish your grandmother cooked like this.’ I want my food to transport you to slower, simpler times, but also taste better than anything you remember from your childhood.”



Small-Batch Breads

50 Recipes for Loaves, Buns, and Flatbreads Made with One Cup of Flour



REBECCA EISENBERG is a food blogger, recipe developer, and food photographer who founded the popular baking blog *The Practical Kitchen* in 2019. Her recipes have been featured on *BuzzFeed*, *King Arthur Baking*, *The Kitchn*, and *Well+Good*. Thanks in part to her viral small-batch bread recipes, she has built a community of devoted social media followers and newsletter readers.

Using just one cup of flour, create sweet and savory bagels, buns, rolls, and pastries with 50 approachable and accessible recipes from the creator of *The Practical Kitchen*.

It all started with a recipe for miniature focaccia made in a loaf pan. That recipe went viral again, and again, and again. Now, trusted food blogger Rebecca Eisenberg brings her baking expertise, accessible recipe writing, and gorgeous food photography to this collection of sweet and savory small-batch breads made with just one cup of flour. Whether you're brand new to bread baking or a seasoned baker, *Small-Batch Breads* is for you. Why bake small batch breads? Maybe you're serving just one or two. Or you're looking to minimize food waste. Maybe you're a new baker just learning the techniques—a small bread is lower-risk than a large loaf. Maybe you don't own a stand mixer or you've got a tiny kitchen counter. Or maybe you just like cute little things. With 50 easy-to-follow recipes, including 100+ step-by-step photographs, you can make adorable crusty loaves; two bagels for brunch on demand; an oversized, Nutella-filled pop tart; and, of course, Rebecca's viral Loaf Pan Focaccia. With easy-to-follow guidance and minimal ingredients, *Small-Batch Breads* is the perfect housewarming, engagement, graduation, birthday, or holiday gift for any budding bread baker.

9780593837726 • 8/18/2026
HC • \$32.00 US (\$44.00 CAN)
208 pages • 7 1/2 x 9 1/2 inches
150+ photographs

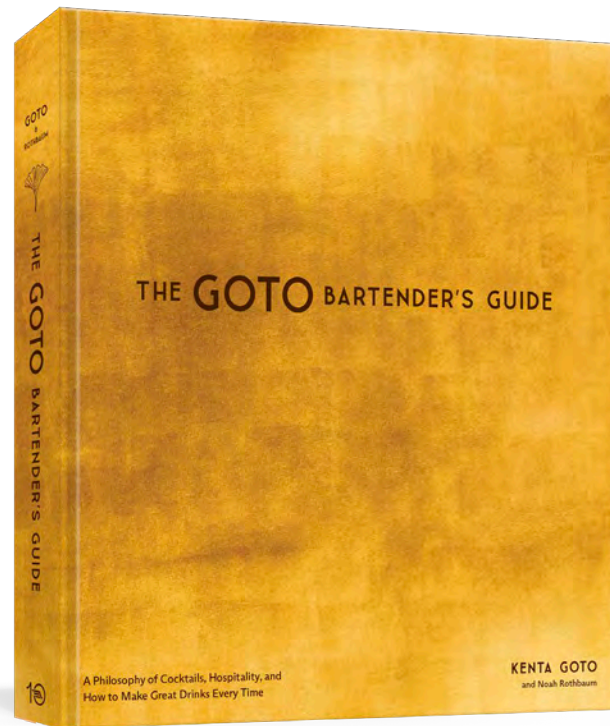


“The best part of these small-batch recipes is hearing from readers who found breadmaking less intimidating and more accessible with fewer ingredients at risk of waste.”



The Goto Bartender's Guide

A Philosophy of Cocktails, Hospitality, and How to Make Great Drinks Every Time



KENTA GOTO was born and raised in Tokyo and is now based in New York. After a seven-year tenure at Pegu Club, Kenta opened his first solo bar, Bar Goto, in Manhattan's Lower East Side in 2015, followed in 2020 by Bar Goto Niban in Brooklyn. Bar Goto has been recognized with two James Beard Award semifinalist nods for Outstanding Bar Program and *Bon Appétit* magazine's Bar of the Year award, among other accolades. In 2011, Kenta was named U.S. Bartender of the Year at the Tales of the Cocktail Spirited Awards.

NOAH ROTHBAUM has traveled the globe in search of a good drink, from the Arctic Circle to the agave fields of Mexico to Scotland's whisky distilleries. He is one of the world's leading authorities on cocktails and spirits, as well as a Kentucky Colonel, a James Beard Award winner, and the author of the acclaimed drinks books *The Whiskey Bible*, *The Art of American Whiskey*, and *The Business of Spirits*. Noah is also the associate editor of the *Oxford Companion to Spirits & Cocktails*.

The lauded and gifted bartender behind Bar Goto reveals his unique creative process for making classic and iconic cocktails, showcasing the techniques and 100 recipes that make up the next wave in the modern craft cocktail movement.

Kenta Goto spent seven years developing his craft at the acclaimed Pegu Club before opening Bar Goto in New York City. Over those years he honed his signature style, bringing precision and intention into every step of the cocktail-building process, from the number of stirs to the type of ice used to the proof of the alcohol. This precision, and his focus on hospitality, has made Bar Goto the new standard bearer in the cocktail world. In *The Goto Bartender's Guide*, Kenta distills his methodology for building perfect drinks without any special equipment, whether you're at home or behind one of the world's most famous bars. Kenta takes you through classic drinks like the Daiquiri and the Espresso Martini, with recipes reconfigured to his proportions and techniques. From there, he dives into Bar Goto classics like the Plum Sazerac and the Umami Mary. Each chapter delves into Kenta's journey as a bartender, outlining his philosophy on creating, serving, inventing, and enjoying drinks. From the 100 recipes to the stunning photography throughout, *The Goto Bartender's Guide* is sure to become a permanent fixture in your bar.

9780593837894 • 10/6/2026
HC • \$45.00 US (\$60.00 CAN)
304 pages • 8 x 9 inches
125 photographs



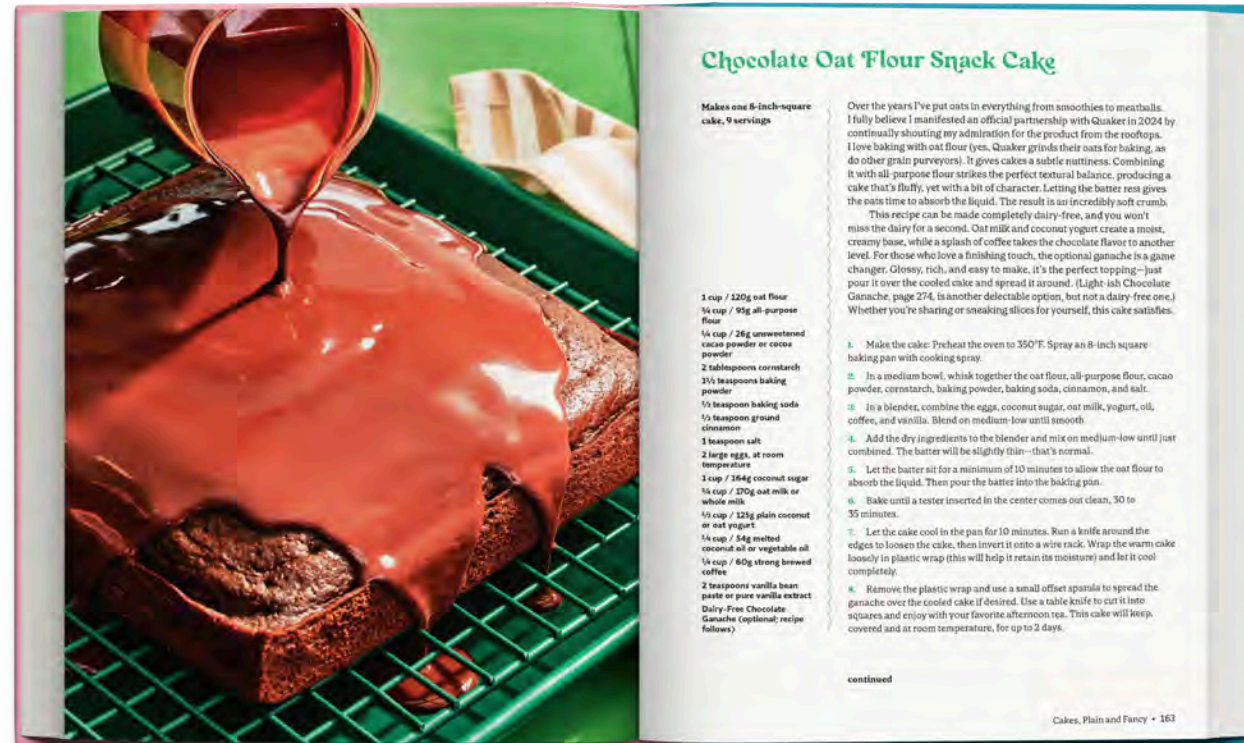
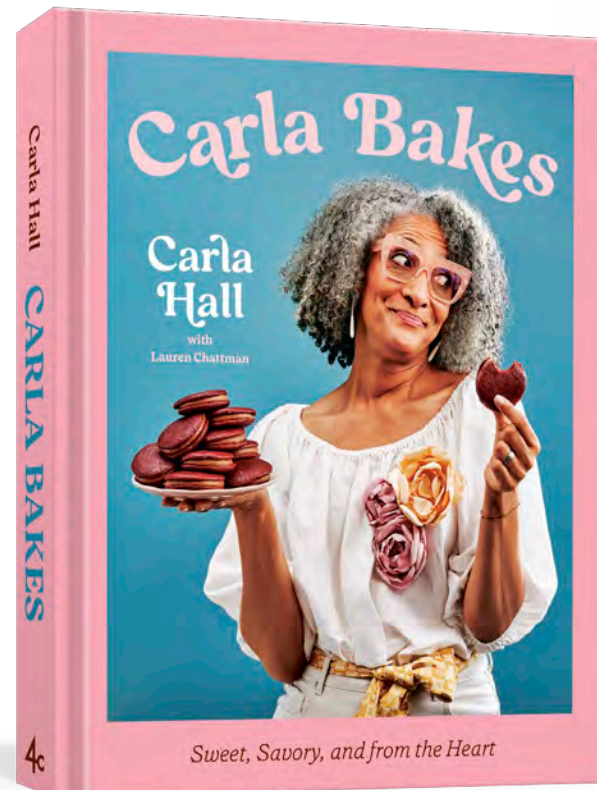


“Making a great cocktail doesn’t have to be complicated, and in this book, you will see that my recipes are straightforward. You don’t need fancy tools or equipment.”



Carla Bakes

Sweet, Savory, and from the Heart



CARLA HALL first won over audiences on Bravo's *Top Chef*, where her "cook with love" philosophy became her hallmark. Her belief that food connects us all provides a through-line in her work both on and off camera. Carla charmed viewers as a co-host on ABC's Emmy Award-winning *The Chew* for seven years, appearing on the Food Network on various baking shows and now on *Next Level Baker* on Fox. She is also the host of the Emmy-winning travel-food series *Chasing Flavor* on HBO Max. Carla is the author or co-author of five cookbooks and two children's books. She also hosts the hit podcast *Chewed Up* and created and stars in her acclaimed one-woman show, *Carla Hall: Please Underestimate Me*. Carla is active in many charitable endeavors and focuses her board member-level participation in organizations where she can make an impact advocating for children through Beyond Bedtime (formerly Pajama Program) and GENYOUth.

LAUREN CHATTMAN is an award-winning cookbook author, freelance writer, and former professional pastry chef.

Acclaimed chef, TV host, *Top Chef* fan-favorite, and author Carla Hall returns to her first culinary love story—baking—with over 80 sweet and savory recipes.

For Carla Hall, baking is a creative outlet, her source of play, and her first true passion. But her journey from absolute beginner to *Top Chef* fan-favorite didn't start until she was well into her twenties with two careers—accounting and modeling—already behind her. Away from home and missing the Southern flavors she grew up with, she took to the kitchen and began to experiment, master, and perfect. Now, as a multi-cookbook author and guest judge on multiple baking competitions, Carla is ready to share all her baking knowledge that will guide you whether you're a novice baker or an expert one. *Carla Bakes* is filled with over 80 recipes for baking savory and sweet goods rooted in her Southern traditions and inspired by her world travels. Carla brings her joy and playfulness to every recipe, showing you just how much fun it is to bring your own twists to recipes, including Sorghum Flour Drop Biscuits, Nut Butter Puffed Cereal Treats, Giant Frosted Strawberry Pop Tart, and Butternut Squash Beignets with Spiced Sugar. If you've ever felt intimidated by baking, set those fears aside. Carla's expert guidance and encouragement in *Carla Bakes* will leave you feeling confident and inspired in your kitchen!

9780593837245 • 9/8/2026
HC • \$40.00 US (\$54.00 CAN)
288 pages • 8 x 10 inches
130 photographs • 4 Color Books



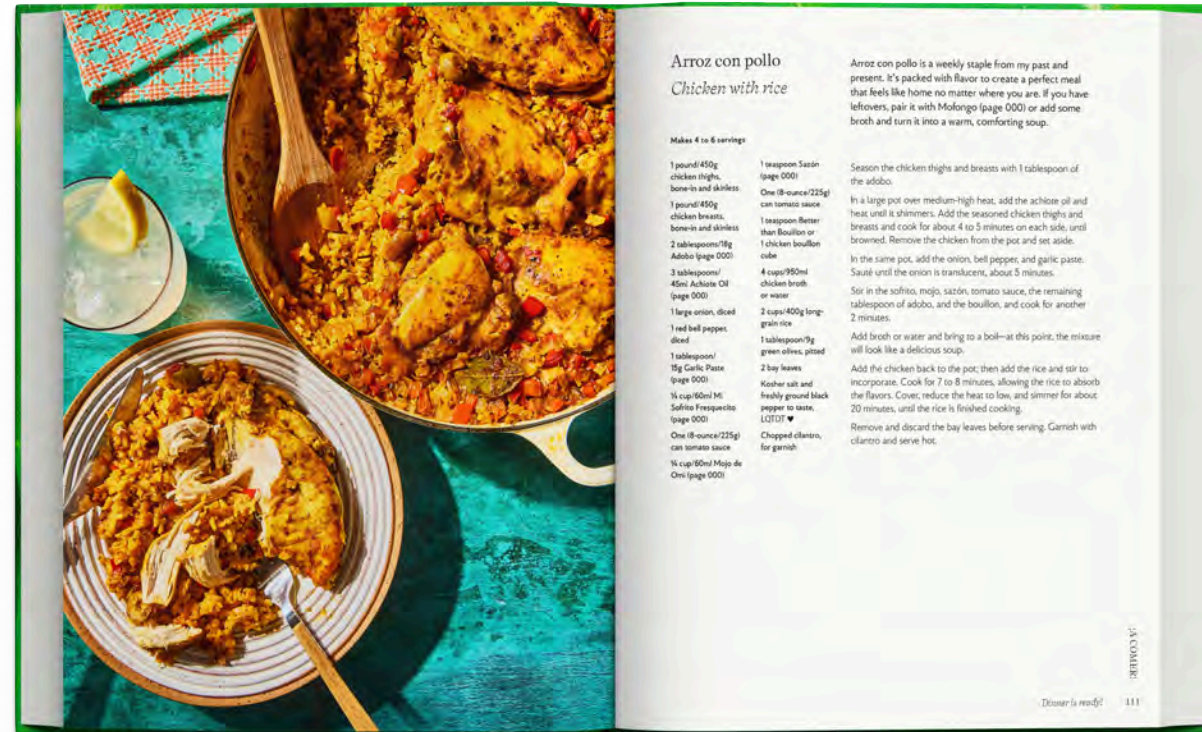
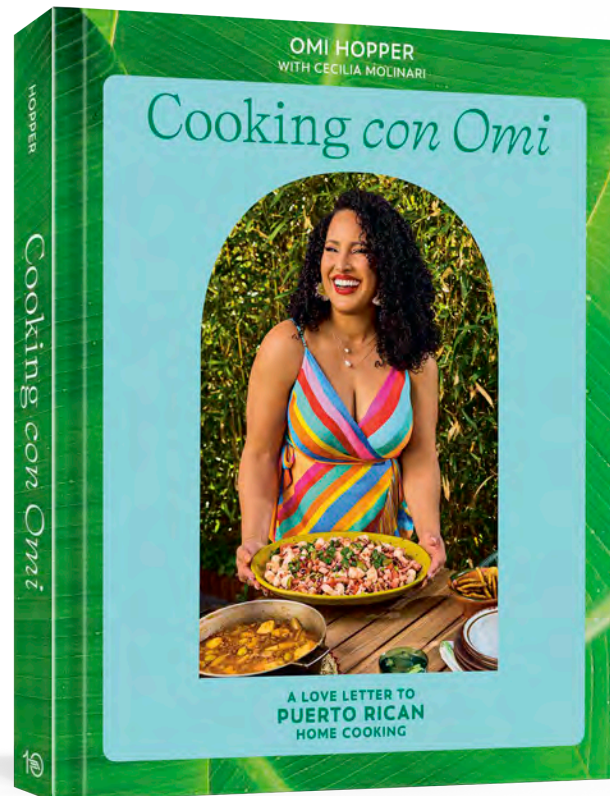


“Baking is my break from work, a creative outlet, a stress reliever, and so darn fun. I’ve wanted to write this book for what seems like forever, just to share my passion with you.”



Cooking con Omi

A Love Letter to Puerto Rican Home Cooking



OMALLYS "OMI" HOPPER is a food entrepreneur and content creator known for putting Puerto Rican cuisine on the map. She's been featured on *CBS Mornings*, *ABC News*, *The Today Show*, *Despierta America*, and was recently a semifinalist on FOX's *Next Level Chef* with chef Gordon Ramsey. She has garnered a substantial following across Instagram, YouTube, and TikTok, and she lives in Rhode Island with her husband and four boys.

A love letter to Puerto Rican cooking through 100 recipes interwoven with stories, histories, and traditions that shine with joy and a celebratory spirit, from TikTok star and *Next Level Chef* runner-up.

Growing up in Puerto Rico, food had as much of an impact on Omi Hopper's life as the culture. When her family moved to the mainland, Omi began to lose her connection with the island. She started cookingonomi to tie her life as a wife and mother to her desire to keep her culture alive and thriving. *Cooking con Omi* is a celebration of Puerto Rican cooking, featuring 100 classic and US-influenced Latino dishes like Tostadas Francesas de Pasta de Guayaba y Queso (Guava and Cheese French Toast), Guanimes en Coco con Bacalao Guisado (Coconut Dumplings with Stewed Codfish), and Flancocho de Chocolate y Dulce de Leche (Chocolate and Dulce de Leche Flancocho).

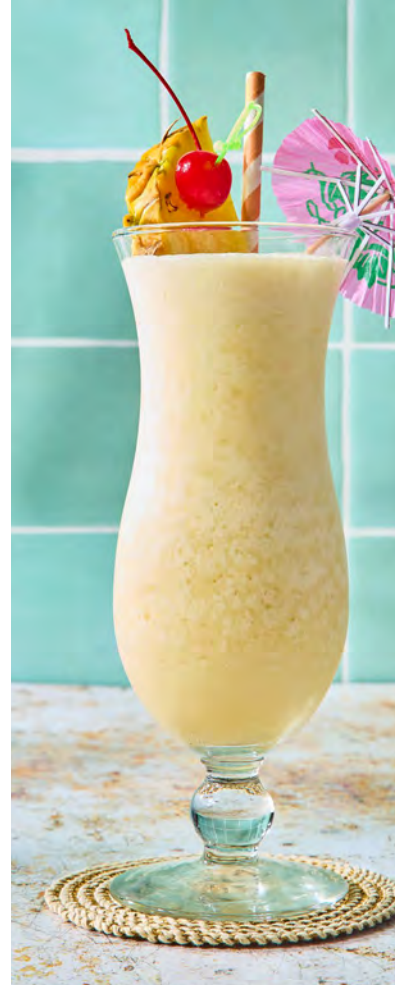
For Omi, cooking is not a task or a chore, but a memory-making experience. It's the crush of garlic in a pilón, the scent of sizzling sofrito, and the bubbling of the caldero alongside music and laughter. *Cooking con Omi* is a culinary record of the power of food to keep tradition alive. For some, it will be a chance to discover Puerto Rico; for others, it will be a way back home.

9780593837689 • 8/11/2026
HC • \$32.99 US (\$45.00 CAN)
256 pages • 7 1/4 x 9 1/2 inches
60-70 photographs



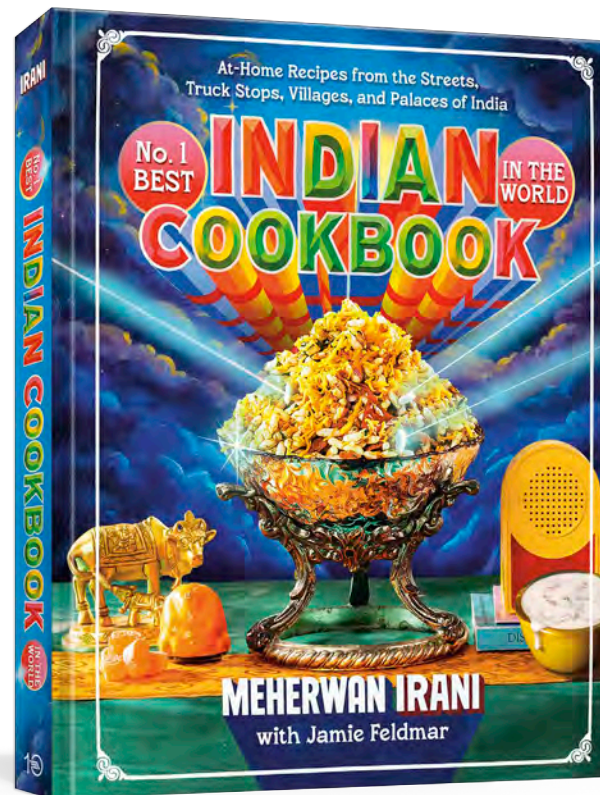


“This is more than just a collection of recipes. It’s a tribute to my heritage, a bridge between cultures, and a culinary journey that shows the power of food in keeping tradition alive, from my heart to your table.”



No. 1 Best Indian Cookbook in the World

At-Home Recipes from the Streets, Truck Stops, Villages, and Palaces of India



James Beard Award-winning chef Meherwan Irani is here to tell you that Indian street food is the best food on the planet—and that with more than 100 of his recipes you can have it at home any time you want.

Entering Meherwan Irani's restaurants feels like walking into a party—whether it's a Chai Pani or a Botiwalla—and opening his cookbook is no different. With warmth, affection, and a bit of swagger, Irani makes a compelling, delicious case for adding Indian food to your weekly rotation. In *No. 1 Best Indian Cookbook in the World*, Irani provides clear instruction on how to build layers of flavor and texture, putting beloved favorites like bhel puri, vada pav, kathi rolls, and more within your grasp. He covers classics like pakoras and chaats as well as stews from roadside cantinas and Chinese-Indian stir fries. Irani shares his tips for making street food with minimal time and effort, like sweet, bright, and crunchy Corn Bhel and a Mumbai Toastie (one of the best uses of white sandwich bread). From Dhansak, the triple lentil stew his mom used to make, to the golden-crisp Dosa, now in the lexicon of street food, these recipes are rooted in childhood memories, travels through India, and deeply conducted research on the cultures that have contributed to Indian cuisine. With more than 100 recipes, you'll quickly see why this is the *No. 1 Best Indian Cookbook in the World*.



MEHERWAN IRANI has spent time as a jewelry importer, car salesman, computer builder, and luxury real estate agent, and is now living his best life as a chef, restaurateur, and spice mogul. Along the way he's been named one of *Time's* People Changing the South, a *Food & Wine* Gamechanger, Southerner of the Year, and has won the James Beard Award for Outstanding Restaurant. Meherwan lives in Asheville, North Carolina, with his wife and business partner, Molly, and a minimum of two goldendoodles at all times.

JAMIE FELDMAR is the co-author of five previous cookbooks and one memoir, including the James Beard Award-winning *Taste & Technique* and IACP Award-recognized *Italian American*. After starting her career as a *Gourmet* magazine intern in New York (while moonlighting as a farmers market manager), she has gone on to write and edit for many of the country's top food publications. She lives in Los Angeles, California.

9780593836132 • 9/22/2026
HC • \$40.00 US (\$54.00 CAN)
288 pages • 8 x 10 inches
120 photographs



“There’s a whole universe of Indian street food out there, from the crunchy- soft- spicy-cool world of chaats to the constellation of hearty homestyle cooking at roadside dhabas (truck stops) to the seemingly limitless sandwich iterations Indians have invented.”



Breaducation

The Science and Practice of Baking Bread at Home



An all-inclusive guide to understanding the science behind making the best leavened bread at home with over 50 recipes from the founder of the IACP nominated newsletter *Wordloaf*.

Whether just starting on your bread-baking journey or looking to create your own recipes, Andrew Janjigian is here to meet you where you are. For over twenty years, Andrew has been baking bread and teaching people how to do it. Now, he brings his years of experience, love for science, and detailed precision to *Breaducation*. Andrew covers the gamut, from describing every stage in the lifespan of a loaf to a deep dive in the core ingredients in breadbaking, and from explaining baker's math to reading and understanding recipe formulas. And just as he does in *Wordloaf*, Andrew geeks out over the finer details, such as how temperature, flour type, your oven, pH level, and more impact your final loaf. Recipes include Cheesy Grits Sourdough, Gateway Rye Sourdough Pan Bread, Sweet Starter Brioche, Bagels, Fougasse, and Sourdough Olive Oil Granola. Through every iteration of your bakes, Andrew encourages you to build off the techniques you've learned and bring in your own adjustments to taste. With step-by-step photographs and illustrations, charts that break down scaling, hydration percentages, and more, these 50 reliable recipes will teach you what goes into making great bread at home.

9781984862969 • 11/17/2026
HC • \$45.00 US (\$60.00 CAN)
384 pages • 8 x 10 inches
400 photographs



ANDREW JANJIGIAN is the head baker at *Wordloaf*, the IACP-nominated "breaducational" newsletter focused on all things bread, baking, flour, and grains. Before launching *Wordloaf*, Janjigian was a test cook and senior editor at America's Test Kitchen's *Cook's Illustrated*, where he worked for eleven years. He developed more than a hundred recipes, including more than two dozen of the company's most popular bread and pizza formulas. Since leaving ATK, he continues to develop recipes and write about food and baking for venues including *Serious Eats*, *King Arthur Baking*, *Epicurious*, *Edible Boston*, *Anova*, and *Ooni*.

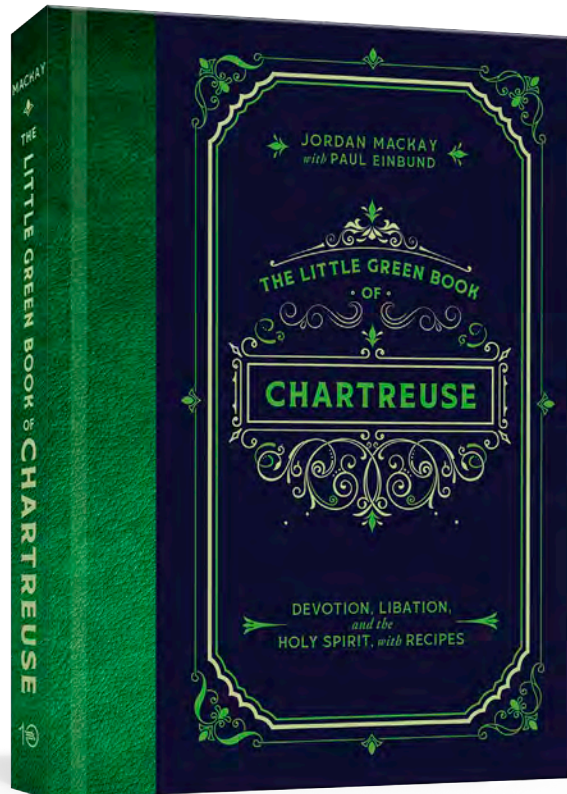


“Whether an absolute beginner in search of reliable recipes and clear guidance; a baker who has mastered a few trusted recipes and is ready for others; or a competent, confident baker who wants to create recipes of your own, *Breaducation* will meet you where you are.”



The Little Green Book of Chartreuse

Devotion, Libation, and the Holy Spirit, with Recipes



JORDAN MACKAY is an Andre Simon Award- and James Beard Award-winning journalist on food, wine, and spirits. His work has appeared in *Food & Wine*, *The New York Times*, *Los Angeles Times*, *San Francisco Chronicle*, and many others. He is the author and co-author of nine books. While working as the wine and spirits columnist for *San Francisco* magazine, he spent a few years bartending during the rise of San Francisco's celebrated cocktail revival, during which he became a passionate devotee of Chartreuse.

PAUL EINBUND is a well-known sommelier and restaurateur, notably the creator of The Morris, an acclaimed restaurant celebrated not only for its amazing beverage programs and excellent kitchen but also for being one of the world's great Chartreuse destinations. It features iconic cocktails such as the Chartreuse Slushy and possesses a world-class Chartreuse collection open for tasting. Over the course of building this extraordinary Chartreuse program, Paul has become recognized as one of the planet's top experts on the spirit.

A first-of-its-kind guide to the 400-year-old spirit, including its history, resurgence, and 35 recipes for cocktails and sweet and savory dishes.

Created as a medicinal elixir in the 1700s, and still made exclusively by Carthusian monks in the French Alps from a secret recipe, Chartreuse gained renewed popularity during the cocktail revival of the 2000s. In *The Little Green Book of Chartreuse*, authors Jordan Mackay, an award-winning spirits journalist, and Paul Einbund, owner of The Morris, whose world-class Chartreuse collection helped usher in its US revival, distill their knowledge and passion in this unique overview of the liqueur. Parts 1 and 2 of this guide take readers through Chartreuse's history and early development, its ingredients and distillation process, and how to buy, store, serve, and collect the spirit. Part 3 offers new and vintage ways to use it in 25 cocktail recipes, including the pre-prohibition Brandy Daisy, the martini-adjacent Alaska Cocktail, and The Last Word, the cocktail that saved Chartreuse from the dustbin of forgotten spirits. The innovative cocktail recipes are accompanied by ten sweet and savory food recipes, including Coconut Chartreuse Marshmallow, Elixir Végétal Asparagus with Butter, and Chartreuse Chocolate Pot de Crème. Along the way, the book traces the spirit's evolving forms, obsessive collectors, and delirious role in the world of cocktails, old and new.

9780593837917 • 11/10/2026
HC • \$28.00 US (\$38.99 CAN)
176 pages • 6 x 8 inches
65 photographs

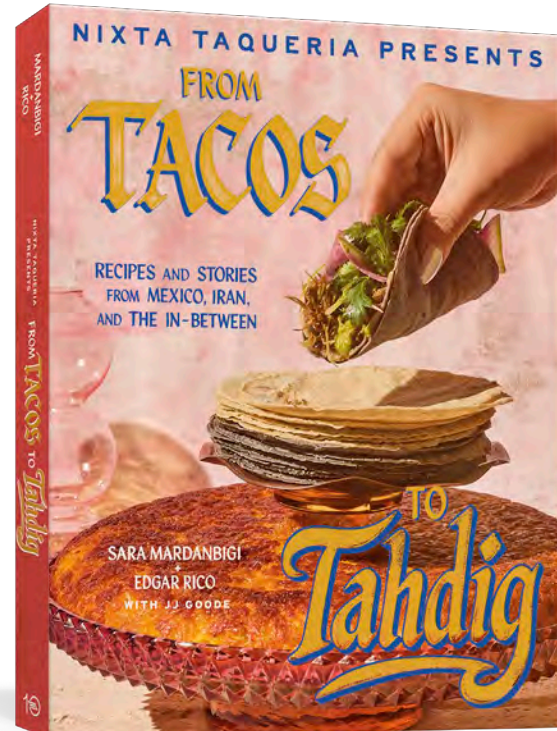


“Chartreuse is not only a relic of the sacred past, it’s alive in the secular now. It’s a paradox, a collision: ancient majesty and pop-culture absurdity mashed up together, bottled beneath a silvery screw cap.”



Nixta Taqueria Presents: From Tacos to Tahdig

Recipes and Stories from Mexico, Iran, and the In-Between



SARA MARDANBIGI is the co-owner of the James Beard and Michelin award-winning Nixta Taqueria. She is an Iranian-American creative, community builder, and leader of Nixta's operations. This cookbook is her attempt to bottle the Nixta magic, while sparing you the stress dreams, teeth grinding, and broken water pipes it took to make it happen.

EDGAR RICO is the co-owner of Nixta Taqueria. He's a Mexican-American chef, a James Beard Award winner, a *Time* 100 recipient, a *Food & Wine* Best New Chef, a winner of *Food & Wine's* Best New Restaurant, an American Culinary Corps Ambassador for the U.S. State Department, and a proud World Central Kitchen member. This cookbook is his tribute to the people and foods that shaped him—and to everyone who's ever trusted him when he said, "Just taste this. You're gonna love it."

JJ GOODE helps people write books, and mostly cookbooks, which are the best books. He has coauthored several *New York Times* bestsellers and has been nominated for several James Beard awards.

More than 100 recipes for tacos, salsas, polos, khoreshts, and more from the Iranian-Mexican team behind James Beard Award-winning restaurant Nixta Taqueria.

Sara Mardanbigi and Edgar Rico are proud hyphenated Americans: Iranian and Mexican, respectively. It's their superpower and what they called on to build their award-winning restaurant Nixta Taqueria. Pulling from their rich culinary heritages, they've done what first-genners do best—created delightful twists on classics that reflect their Mexican, Iranian, and American heritage. In *Nixta Taqueria Presents: From Tacos to Tahdig*, they sling tacos and tostadas alongside platters of golden, fluffy rice; rich stewed meats; and so, so, so many herbs. *Nixta Taqueria Presents: From Tacos to Tahdig* takes you through recipes from Edgar's childhood in Visalia, California, with family dishes like Rajas con Crema and Chicharrones en Salsa Verde. Then it's Sara's turn, sharing recipes from Arkansas and family trips to Iran for Maman's Fish with Kuku Sabzi and Baba's Kabobs. Lastly, they bring it all together, showing the full-force beauty and surprising connection between the two cuisines with recipes like Smashburgers Al Pastor and Saffron Tres Leches. With more than 100 recipes and stunning photography, this is a celebration of where Edgar and Sara come from and where they are.

9780593838778 • 10/6/2026
HC • \$38.00 US (\$51.00 CAN)
256 pages • 8 x 10 inches
80 photographs



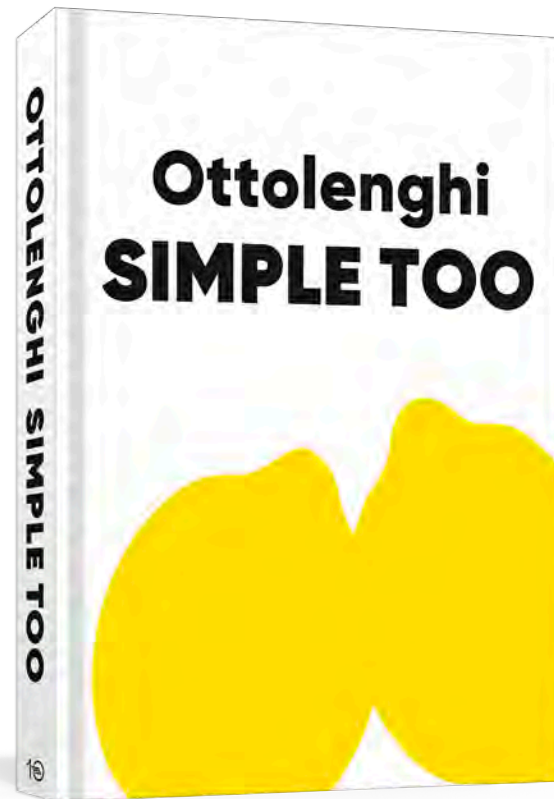


“We’re proud
hyphenated
Americans. We’re
happy in-betweeners.
It’s our super power.
We’re able to call
upon a rich culinary
heritage when we
cook. It inspires us
but doesn’t bind us.”



Ottolenghi Simple Too

A Cookbook



YOTAM OTTOLENGHI is a *New York Times* bestselling cookbook author who contributes to the *New York Times* Food section and has a weekly column in *The Guardian*. His *Ottolenghi Simple* was selected as a best book of the year by NPR and the *New York Times*; *Jerusalem*, written with Sami Tamimi, was awarded Cookbook of the Year by the International Association of Culinary Professionals and named Best International Cookbook by the James Beard Foundation. He lives in London, where he co-owns an eponymous group of restaurants and the fine-dining destinations Nopi and Rovi.

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

It's a noisy world out there, and simple cooking is our solution.

Bring Yotam Ottolenghi's innovation to your everyday with 135 new recipes for breakfast, lunch, dinner, and dessert. Every dish has simplicity at its core and can be made in less than 30 minutes, cooked in one pot, or prepped ahead. Whatever your barriers to cooking, this book brings you into the kitchen with a promise that even the simplest of meals can be full of flavor and joy. So stop, take a minute or two, listen to the soup bubble or the egg crackle . . . and discover the pleasure of keeping things *Simple Too*.

9781984860088 • 10/6/2026
HC • \$45.00 US
304 pages • 7½ x 10½ inches
120 photographs



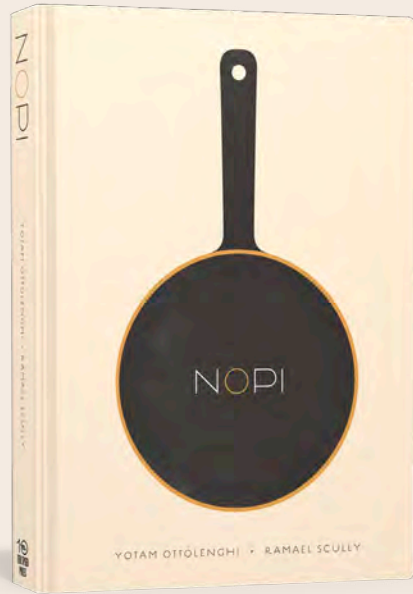


“I’m a father, a son, a friend, a colleague. I’m someone who’s hungry at 7pm on a Tuesday and needs an answer to ‘What’s for dinner?’ *Simple Too* is an extension of *Simple*, yes, but it’s also a response to where our lives are now.”



The Complete Ottolenghi

JAMES BEARD AWARD WINNERS



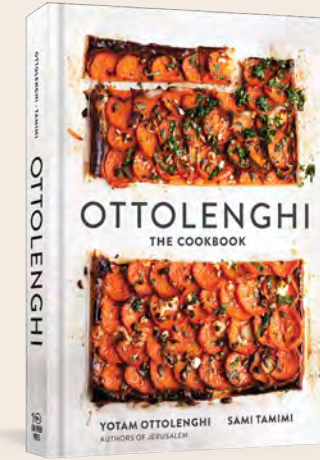
NOPI
9781607746232



Essential Ottolenghi
9781984858337



Jerusalem
9781607743941



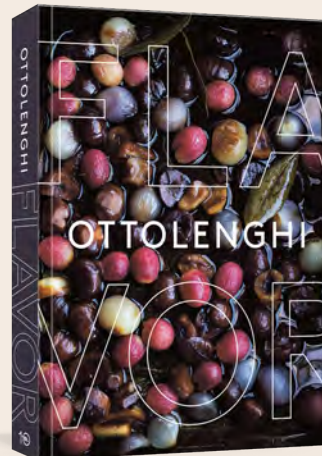
Ottolenghi
9781607744184



Plenty More
9781607746218



Sweet
9781607749141



Ottolenghi Flavor
9780399581755



Ottolenghi Simple
9781607749165



Ottolenghi Test Kitchen:
Extra Good Things
9780593234389



Ottolenghi Test Kitchen:
Shelf Love
9780593234365

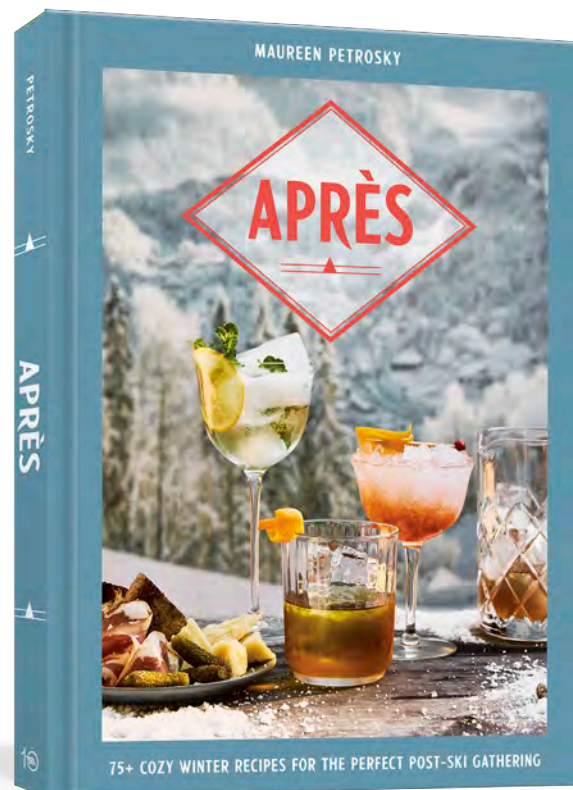


Ottolenghi Comfort
9780399581779



Après

75+ Cozy Winter Recipes for the Perfect Post-Ski Gathering



MAUREEN PETROSKY is the author of *The Wine Club*, *The Cocktail Club*, and *Zero-Proof Drinks and More* as well as the co-host of the popular podcast *She WHAT?*. She appears regularly as an entertaining and lifestyle expert on NBC's *Today Show* and *CBS Mornings*. Petrosky is a graduate of Villanova University and The Culinary Institute of America and is certified by the Court of Master Sommeliers. She creates and writes in her Bucks County, Pennsylvania home, where she lives with her husband, Michael, twins Chris and Elliot, and her faithful dog, Bowie.

Celebrate the art of gathering after a day on the slopes with more than 75 inviting recipes for delicious cocktails and decadent après snacks.

Après ski is the French term for "after ski." It's the time when everyone gets off the mountain, sheds their gear, and decompresses from a long day on the slopes. Whether you're toasting with champagne coupes and caviar, dancing on tables in your ski boots, or cuddling up with a fuzzy blanket, après has become its own occasion—with or without the skiing. This celebration of all things après allows you to revel in wintry delights all year long with classic cocktails like the Negroni Sbagliato, the more elaborate Spiked Hot Nutella with Toasted Marshmallows, and tonics that skip the booze like the Skiwasser. And to round out the perfect après, you'll find a series of snacks inspired by some of the most famous après spots across the globe, including Poutine Arancini, Raclette Baguette with Cured Meat & Cornichons, and Warm Dubai Chocolate Chunk Cookies. Whether you think of après as an occasion or a vibe, *Après* is the quintessential guide to cool-weather gathering and imbibing, on or off the mountain.

9798217273379 • 10/27/2026
HC • \$24.00 US (\$33.00 CAN)
160 pages • 7 x 9 inches
30 photographs



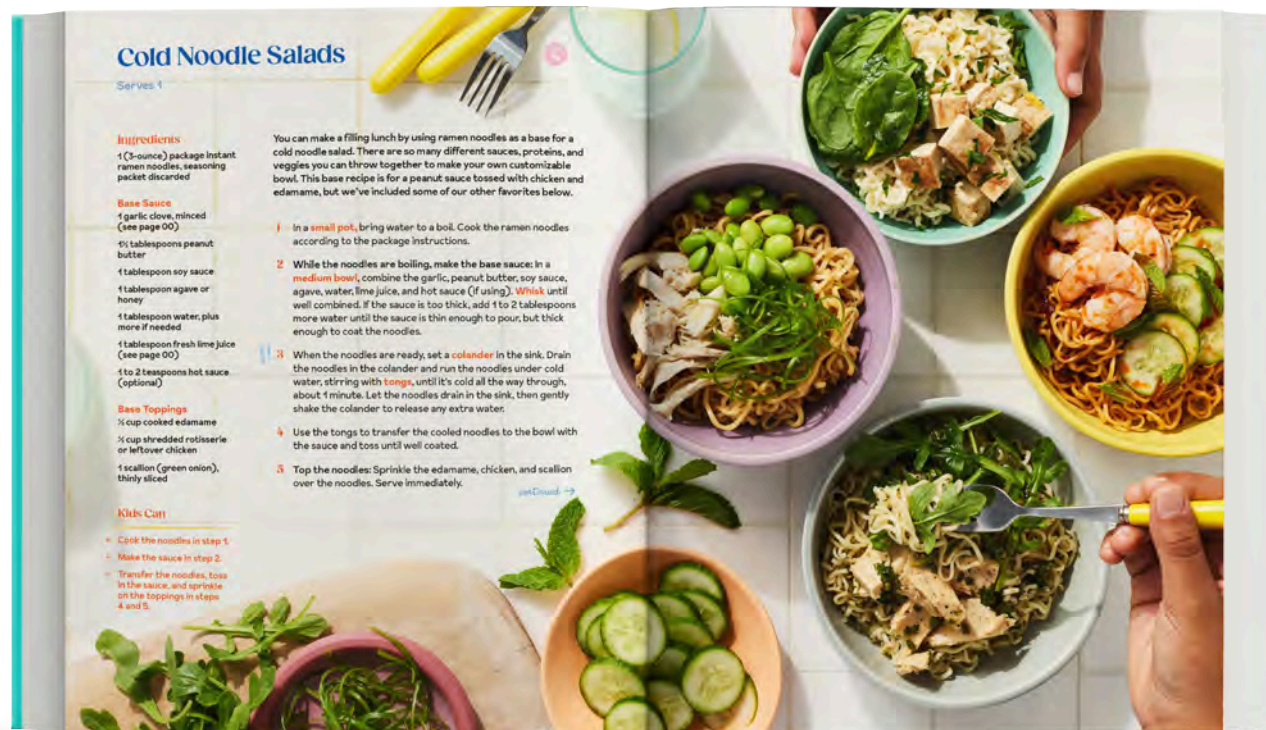
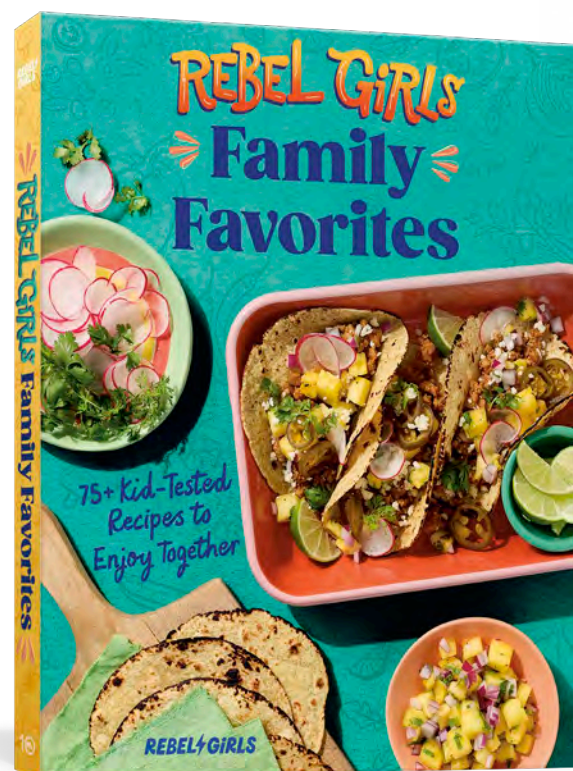


“Whether you feel like comfort, luxury, or dancing on tables in your ski boots, we’ve got you covered with great drinks and delicious snacks for whatever après ski style you seek.”



Rebel Girls Family Favorites

75+ Kid-Tested Recipes to Enjoy Together



75+ family-tested, crowd-pleasing recipes to enjoy together for fun, empowering, and stress-free family time.

Did you know the fastest way to get lasagna on the table is to use store-bought ravioli instead of lasagna sheets? Or that date and coconut energy bites and breakfast burritos are make-ahead wonders that can streamline mealtimes on busy weeks? This fun family cookbook is filled with handy dishes that will bring everyone together in the kitchen. *Rebel Girls Family Favorites* guides you through more than 75 easy and approachable recipes, from Muffin Tin Pizza Bites and Raspberry French Toast Breakfast Casserole to Ground Pork Tacos with Pineapple Salsa and Kale and Gruyere Cheesy Rice Bake—with plenty of vegan and vegetarian options. Alongside recipes are tips for variations, family bonding questions, and notes on which steps kids can tackle fully on their own.

Throughout the book, advice, stories, and recipes from celebrated women chefs like Carla Hall (Peanut Butter Cornbread Muffins with Crunchy Crumble), and Melissa Clark (Lemony Glazed Banana Loaf Cake with White Chocolate), will empower Rebels of all ages to try new techniques and find confidence. With clear instructions and step-by-step photography, *Rebel Girls Family Favorites* will help you get meals on the table easily while also creating memories in and out of the kitchen.

ALSO AVAILABLE



**REBEL GIRLS
MAKE DESSERT**
9780593835593



**REBEL GIRLS
COOK**
9780593835579

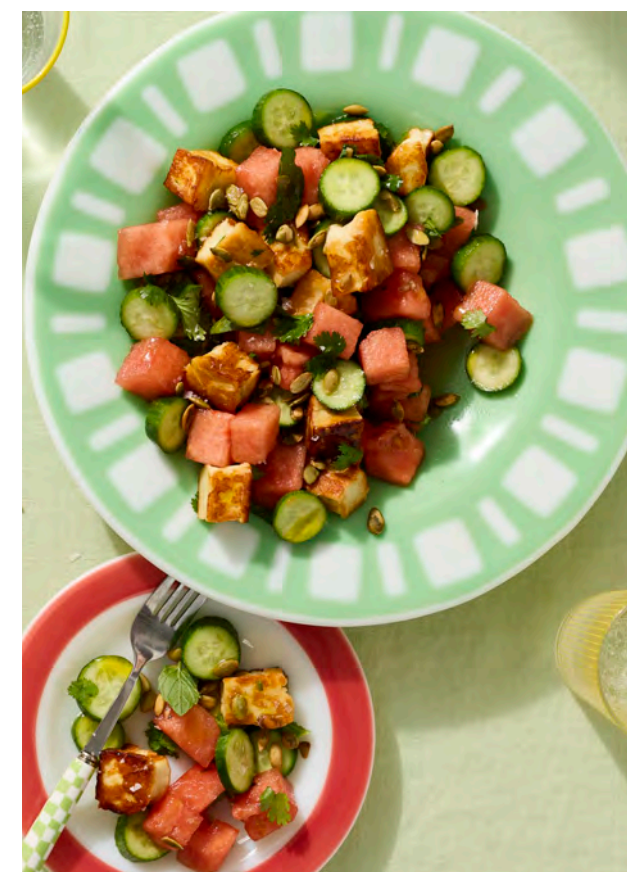
9780593835616 • 8/18/2026
TR • \$22.99 US (\$31.99 CAN)
224 pages • 7 3/4 x 9 1/4 inches
80 photographs



REBEL GIRLS

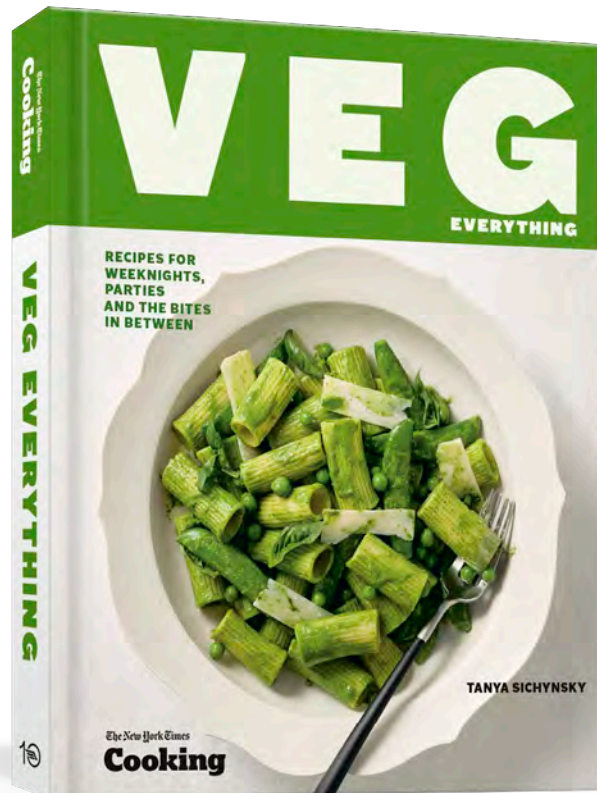
REBEL GIRLS, a certified B Corporation, is a global, multi-platform empowerment brand dedicated to helping raise the most inspired and confident generation of girls. The brand purposefully creates content, products, and experiences to empower Generation Alpha girls and equip them with the knowledge and tools they need to thrive, because confident girls will radically transform the world. With a growing community of 48 million self-identified Rebel Girls spanning more than 115 countries, the brand engages with Gen Alpha through its book series, video content, premier app, events, and merchandise. To date, Rebel Girls has sold more than 11 million books in 62 languages and reached more than 100 million digital listens/views. Award recognition includes the *New York Times* bestseller list, Clio Sports Award Shortlist, 2022 Apple Design Award for Social Impact, Webby Awards, Telly Award, and more.

“We reached out to hundreds of Rebel families and some beloved professional chefs to help us discover what dishes families are loving and what kinds of food they want to cook and eat more of.”



Veg Everything

Recipes for Weeknights, Parties and the Bites in Between



This collection of 100 recipes from NYT Cooking invites you to discover just how bold and satisfying vegetarian dishes can be—for weeknight cooking, celebrations and all the bites in between.

Have you ever feared that you would still feel hungry after a vegetarian feast? Tried to cook for meat lovers... without the meat? Craved a more vibrant vegetable-packed breakfast worth jumping out of bed for? Whether you're a devoted vegetarian or expanding your palate, *Veg Everything* will change how you think about plant-forward meals. Curated by Tanya Sichynsky, author of the popular NYT Cooking newsletter *The Veggie*, *Veg Everything* serves up not only culinary inspiration (with mouthwatering photographs), but also tips and meal plans to make vegetarian cooking feel as easy as it is delicious. Enjoy 100 standout NYT Cooking recipes, grouped by themes: hearty breakfasts and finger foods, seasonal salads and soups, meatless mains and party showstoppers. Think Cauliflower Shawarma with Tahini for a weeknight dinner; Spicy Tomato Beans and Greens to work magic with pantry staples; Creamed Greens Pot Pie on a holiday table; or a Golden Potato and Greens Soup that turns crisper-drawer veggies into the main event. Featuring time-tested recipes and from trusted writers, *Veg Everything* is an enthusiastic celebration of vegetables—for the veg-forward, the veg-skeptical and everyone in between.

9780593836620 • 9/15/2026
HC • \$38.00 US (\$51.00 CAN)
240 pages • 7 1/4 x 9 1/2 inches
100 photographs



TANYA SICHYNSKY is a Food and Cooking editor at *The New York Times* and the author and host of *The Veggie*, a YouTube series and weekly vegetarian newsletter.

NEW YORK TIMES COOKING is the digital source for more than 24,000 of the best recipes from *The New York Times*, for home cooks at every skill level. Cooking subscribers get access to the best-in-class app, including tools for recipe organization and shopping lists, and weekly newsletters that offer new recipes and smart kitchen tips from *New York Times* editors.

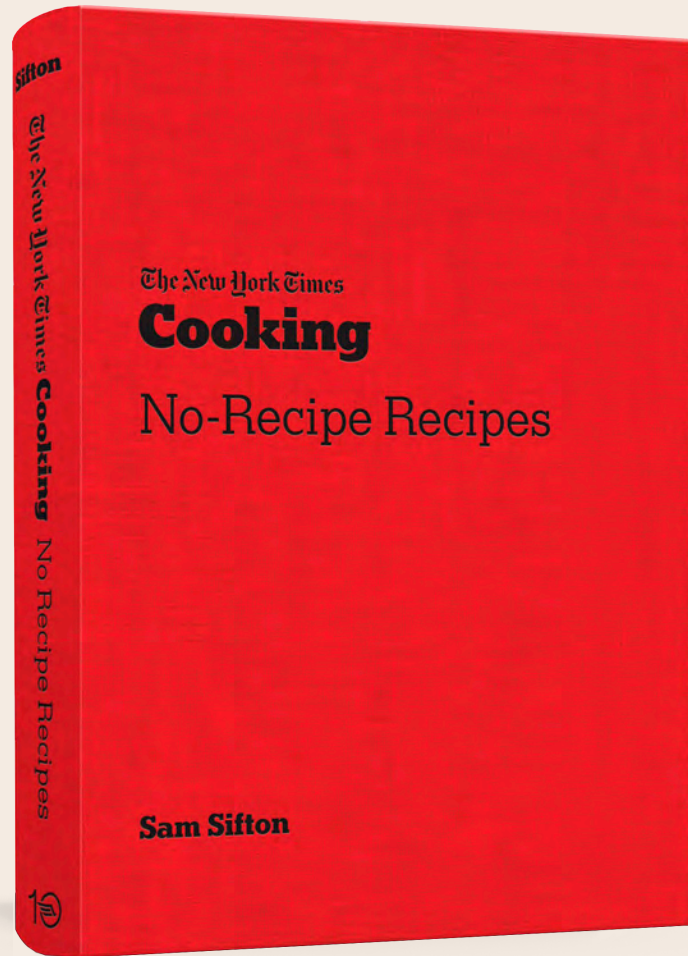


“Whether you’re a decadeslong vegetarian or a casual observer of Meatless Monday, a climate-conscious eater or you just really love vegetables, damn it, this cookbook has 100 ways to do so.”

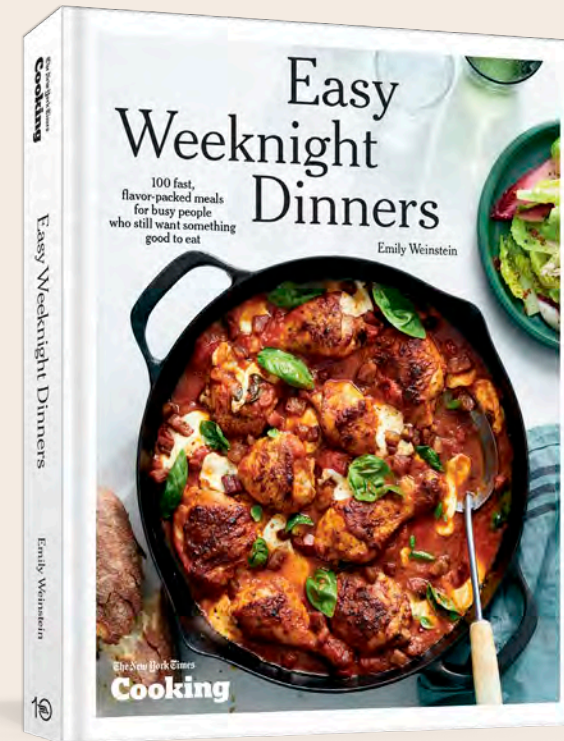


The Complete *New York Times* Cooking

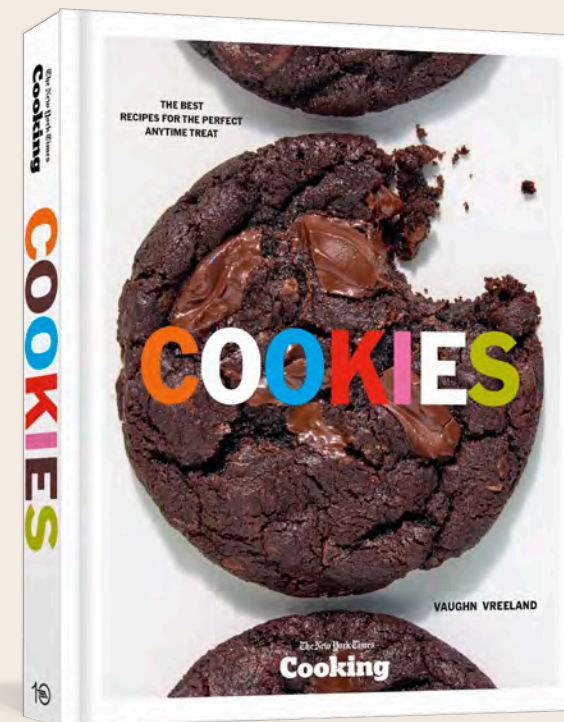
NATIONAL BESTSELLER



No-Recipe Recipes
9781984858474



Easy Weeknight Dinners
9780593836323

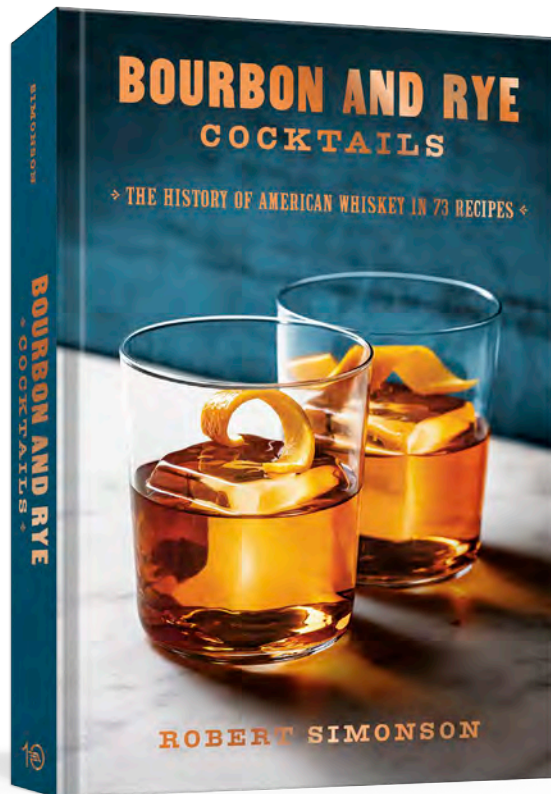


Cookies
9780593836644



Bourbon and Rye Cocktails

The History of American Whiskey in 73 Recipes



ROBERT SIMONSON is the author of seven acclaimed books on cocktails and cocktail culture, including *The Old-Fashioned*, *A Proper Drink*, *3-Ingredient Cocktails*, *The Martini Cocktail*, *Mezcal and Tequila Cocktails*, *Modern Classic Cocktails*, and *The Encyclopedia of Cocktails*. He has written about cocktails, spirits, and bars for the *New York Times* since 2009, publishing more words about cocktails than any writer in the history of the newspaper. As such, he was the primary contributor to *The New York Times Essential Book of Cocktails*. In 2022, he and his wife, Mary Kate Murray, co-founded the well-read Substack newsletter *The Mix with Robert Simonson*, which was nominated for a Tales of the Cocktail Spirited Award in 2023 and won an IACP Award in 2024. Simonson began writing a cocktail column for *The Wall Street Journal* in 2024, and also contributes regularly to *New York Magazine*, *Imbibe*, *Men's Journal*, *Esquire*, and *Vinepair*.

Explore the storied history of American whiskey through more than 70 bourbon- and rye-based cocktail recipes, from an award-winning author and *New York Times* and *Wall Street Journal* cocktail and spirits writer.

A must-have for whiskey enthusiasts and cocktail aficionados, *Bourbon and Rye Cocktails* chronicles the rich, centuries-long history of American whiskey and offers a curated collection of expertly crafted cocktails. Using a timeline format with entries spanning the late eighteenth century to today, award-winning spirits writer Robert Simonson spotlights the key moments (Prohibition, the rise of modern craft distilleries), pioneering personalities (Elijah Craig, Abe Overholt), and legendary brands (Buffalo Trace, Old Forester, Maker's Mark) in the history of American whiskey. Most timeline entries are accompanied by a related cocktail, for a total of 73 simple recipes contributed by some of the best bartenders in America. Recipes include riffs on classic cocktails—the Old-Fashioned, Manhattan, Mint Julep, Sazerac, Whiskey Sour—as well as new favorites such as the Barrel Hopper (refreshing and boozy with chocolate bitters and cinnamon), Autumn Leaves (a hot toddy, but cold), and The Ninth Ward (a tropical quaff featuring fresh lime and elderflower liqueur). Sporting stylish illustrations and a wealth of whiskey knowledge, *Bourbon and Rye Cocktails* is a worthy addition to every home bartender's bookshelf.

or distillers when choosing spirits.)
The sourcing arrangement with Stitzel obviously couldn't go on indefinitely so, beginning in 2002, Pappy started being distilled at Buffalo Trace, which is owned by the New Orleans-based Sazerac Company. Once the Stitzel juice ran out and the Buffalo Trace stuff took its place, people were just buying a name and a recipe. It was no longer rare because it was actually rare; it was rare on purpose, because Buffalo Trace only made so much.
These days, a bottle will go for thousands of dollars on the secondary market; a one-ounce dram in a bar sells for hundreds. The arguments about whether it's that good or worth it are all academic at this point, because Pappy is now permanently a bourbon for the 1 percent.
(There is no cocktail recipe for this chapter. If you're fortunate enough to lay your hands on a bottle of Pappy, I suggest you make it straight up on the rocks.)

9781984863331 • 10/13/2026
HC • \$26.00 US (\$36.00 CAN)
224 pages • 6 x 8 1/4 inches
50 photographs





“Bourbon and rye are two types of whiskey that, together, can be considered the United States’ homegrown spirits. Their histories go back as long or longer than the history of the nation itself.”

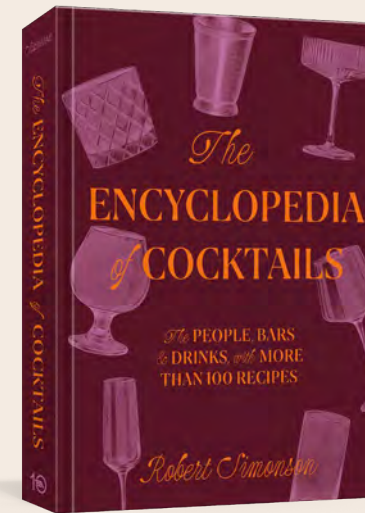


The Complete Simonson

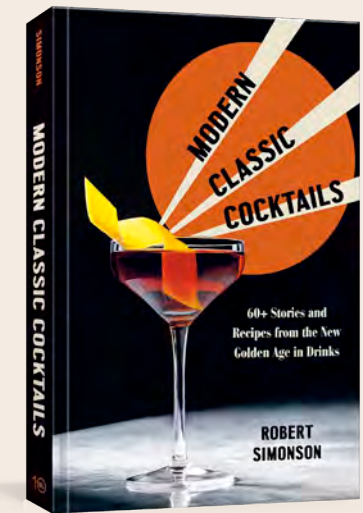
IACP AWARD WINNER



Mezcal and Tequila Cocktails
9781984857743



The Encyclopedia of Cocktails
9781984860668



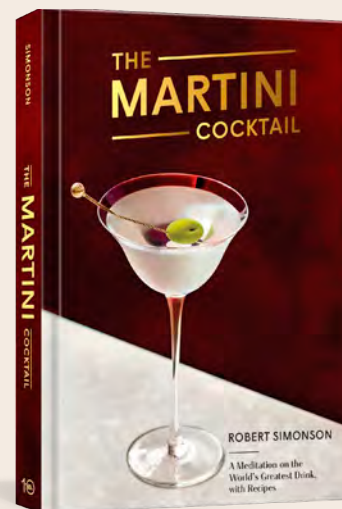
Modern Classic Cocktails
9781984857767



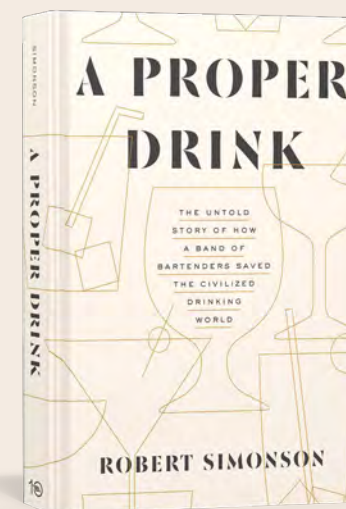
JAMES BEARD AWARD NOMINEES



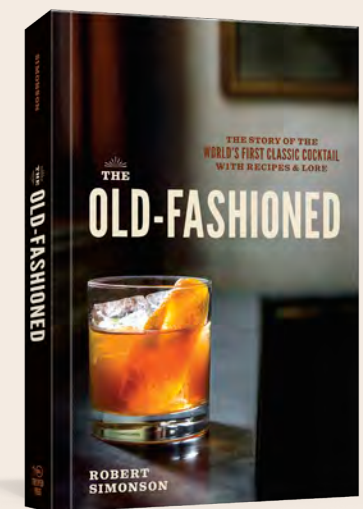
3-Ingredient Cocktails
9780399578540



The Martini Cocktail
9780399581212



A Proper Drink
9781607747543

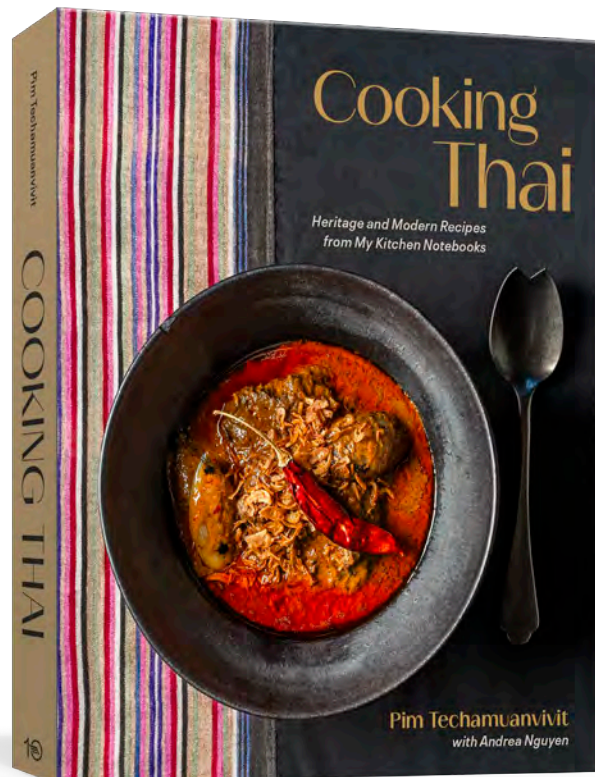


The Old-Fashioned
9781607745358



Cooking Thai

Heritage and Modern Recipes from My Kitchen Notebooks



Through 100 stunning recipes, an award-winning chef shares her Thai culinary heritage, blending intriguing flavors, rich culture, and multi-hued stories.

After emigrating to America as an adult with a deep respect for the savors and traditions of her native country, Pim Techamuanvith noticed assumptions around Thai cuisine being cheap or foreign. Driven to change that perception, she opened multiple Michelin-starred restaurants to celebrate the richness of Thai cuisine and her family's culinary heritage. *Cooking Thai* presents a collection of Techamuanvith's best recipes and breaks down traditional Thai techniques with simple dishes and cultural insights, encouraging readers to craft their own Thai culinary journeys. With an explanation of how to source core ingredients, home cooks will be whipping up incredible meals without a hitch. From deeply flavorful dishes like Grilled Shrimp and Lychee Salad and Massaman Curry with Beef Cheeks, Potatoes, and Burnt Shallots to Nam prik Gapi Fried Rice and Kin Khao Wings, cooks of all abilities will have an abundance of delectable, sharable recipes at their fingertips. *Cooking Thai* showcases Techamuanvith's award-winning culinary prowess as she guides you through the landscape of Thai cuisine, helping you understand the veracity, complexity, and deliciousness it has to offer.

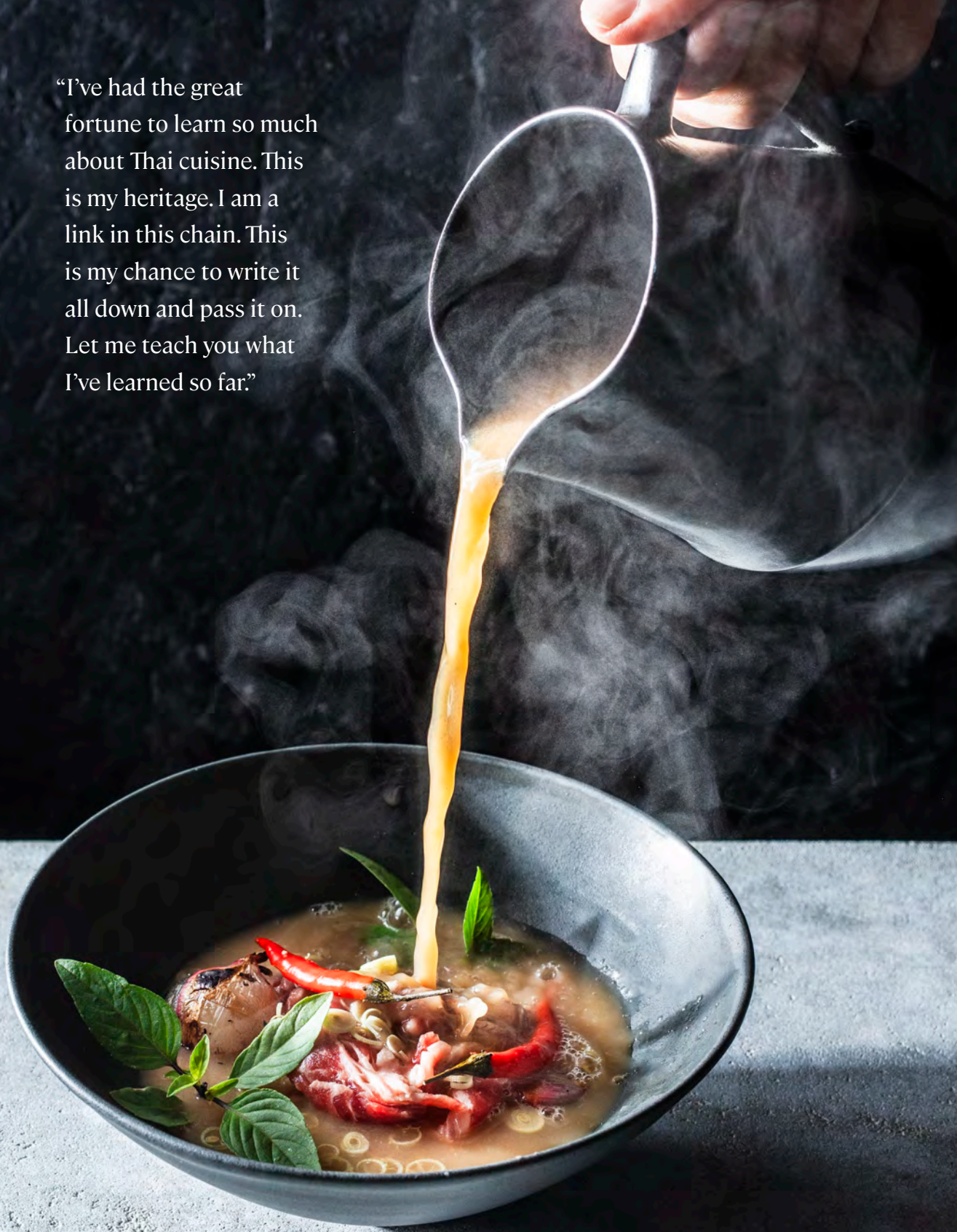
9780593836583 • 8/25/2026
HC • \$40.00 US (\$54.00 CAN)
304 pages • 8 x 10 inches
182 photographs



PIM TECHAMUANVIT has fearlessly pushed boundaries, as noted by the *New York Times*, *San Francisco Chronicle*, *Food and Wine*, and many others. Born and bred in Bangkok, Pim's longing for the flavors from her childhood drove her to give up a thriving career in Silicon Valley for the restaurant business. Her first project, Kin Khao in San Francisco, received a Michelin star in its second year. Nari in San Francisco and Nahm in Bangkok followed suit. Having successfully sustained Michelin stars and other awards while also maintaining cancer remission and navigating the global pandemic, Pim is now energized to advance the understanding of Thai cuisine.

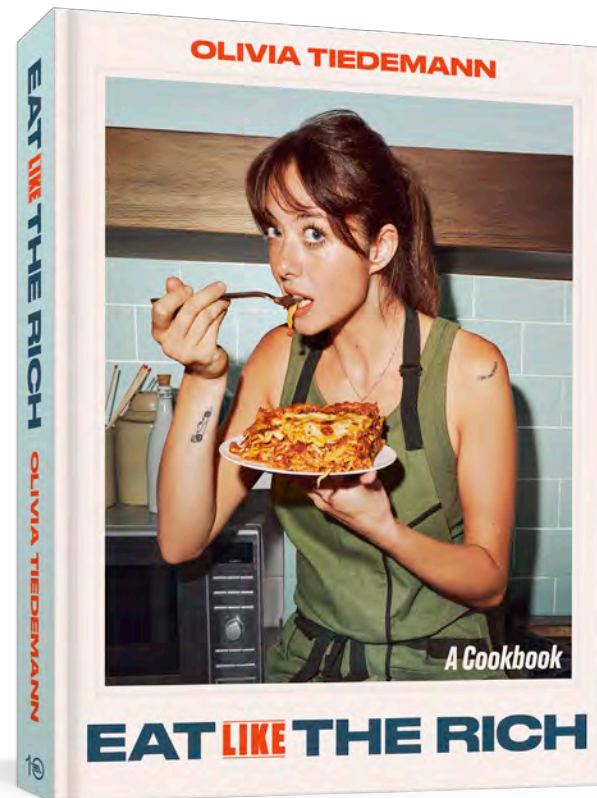
ANDREA NGUYEN is a leading authority on Asian cuisines and an award-winning author of seven acclaimed cookbooks recognized by the James Beard Foundation and the IACP. A former *Saveur* editor and *Cooking Light* columnist, Andrea has contributed to *Food & Wine*, *The New York Times*, and *The Wall Street Journal*.

“I’ve had the great fortune to learn so much about Thai cuisine. This is my heritage. I am a link in this chain. This is my chance to write it all down and pass it on. Let me teach you what I’ve learned so far.”



Eat (Like) the Rich

A Cookbook



OLIVIA TIEDEMANN is a private chef and creator (@oliviatied) whose dry sense of humor, banging playlists, and no-nonsense culinary techniques have garnered her millions of followers across platforms.

You too can *Eat (Like) the Rich* with over 75 damn near perfect recipes from former private chef and social media sensation Olivia Tiedemann.

Olivia is not here to tell you her whole life story or share some cute memories of cooking in the kitchen with her mom. Okay, she'll give you some of that, but mostly she's going to teach you how to make some really good food. In *Eat (Like) the Rich*, Olivia lays down her kitchen commandments, the lessons she's learned from years working as a restaurant chef and private cook for high-end clients. She tells you which tools you need (she'd better not have to tell you why plastic is out) and what high-quality ingredients are non-negotiable. She'll get into techniques like how to actually make a French omelet, how to make good whipped cream without maiming your arms, and how to make condiments you'll want to use instead of that crusty jar of mayo you've got in the back of the fridge. Recipes include: Steak Sandwiches with Peppers, Onions, and Provolone Whiz; Summer Lobster Salad; Not Your Grandma's Chicken Parm; and Seared Ribeye with Charred Scallion Chimichurri and Perfect Roasted Potatoes. Olivia shares these recipes and tips with you not to get a "yes, chef" but so you can learn how to make whatever you want, whenever.

9780593837320 • 9/15/2026
HC • \$40.00 US (\$54.00 CAN)
272 pages • 8 x 10 inches
100 photographs



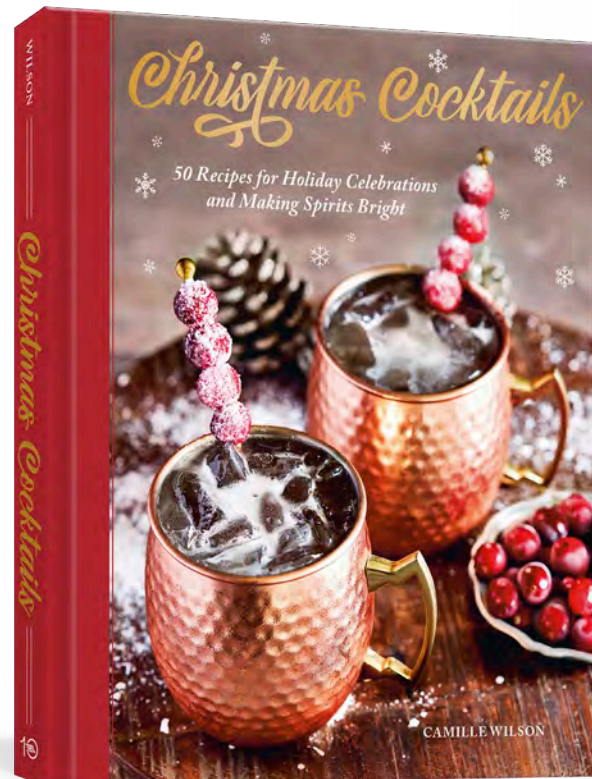


“You need to prioritize doing whatever you want. You can follow these recipes exactly as they’re written and never know a bad meal. But also, the choice of which ingredients to use can be personal.”



Christmas Cocktails

50 Recipes for Holiday Celebrations and Making Spirits Bright



CAMILLE WILSON is an author and recipe developer based in New York, New York. Her previous books include *Christmas Cocktails*, *Dinks & Drinks*, and *Free Spirit Cocktails*. Her blog, *The Cocktail Snob*, provides her audience of home bartenders with elevated, yet approachable ways to create happy hour at home. She was highlighted in *Food & Wine* as one of the “20 Black Mixologists You Need on Your Radar.” When she’s not developing cocktail recipes, she’s shopping for chic glassware or inspiring young minds at her day job.

Create new holiday traditions with this cozy and cheerful collection of 50 cocktails perfect for any celebration.

Christmas Cocktails is your helpful guide to holiday cocktail-making and keeping spirits bright. In addition to the 50 delicious cocktail recipes, you’ll find lots of tips on making the most of these drinks, like how to gift your cocktails, ways to level up your cocktail glass decorating, a guide to setting up your holiday cocktail-making spread, a quick primer on pairing cookies with your cocktails, and more. Each of the cocktails in these pages uses beloved seasonal ingredients and flavors: spicy cranberry syrup swirled into Christmas Palomas; wintery fresh and delightfully minty rims on Peppermint Snowball; apple cider-infused glasses of Stocking Stuffer Punch; fragrant cinnamon notes in the lower-ABV The Nice List (or The Naughty List, depending on how boozy you like your beverage). All of these are simple and flavorful recipes that any level of cocktail-maker can whip up in a flash, whenever you’re craving some holiday spirit, no matter the time of year. The perfect companion for the holiday season, *Christmas Cocktails* invites you to create some Christmas magic through cocktails!

9780593840030 • 9/8/2026
HC • \$22.00 US (\$30.99 CAN)
144 pages • 6½ x 8 inches
40 photographs



“No matter what your holiday traditions are, I hope you’ll join me on this journey of creating Christmas magic through cocktails.”

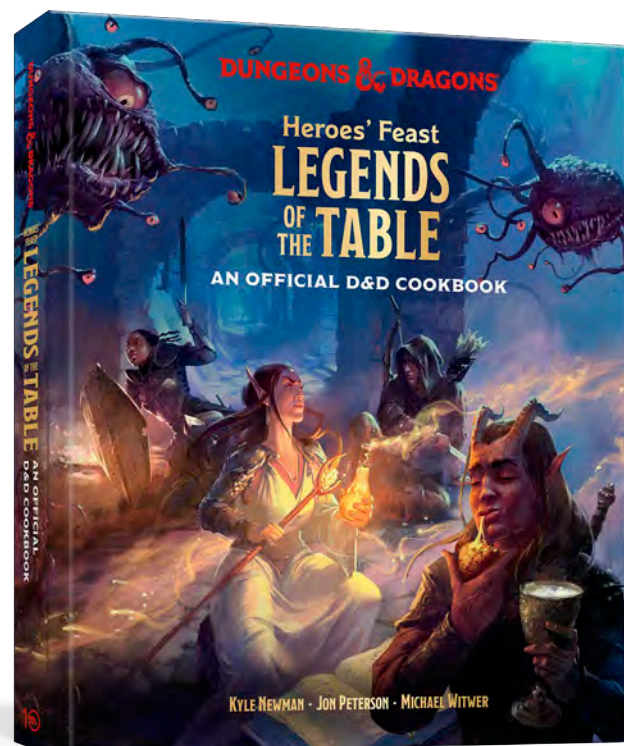




POP CULTURE INSPIRED COOKBOOKS

Heroes' Feast Legends of the Table

An Official D&D Cookbook



KYLE NEWMAN is a Hugo Award-nominated, *New York Times* bestselling author and an award-winning filmmaker. He has also directed the music industry's top artists, with his work garnering over a billion views. His books include *Dungeons & Dragons: Art & Arcana*, the Heroes' Feast cookbook series, and *Legend Lore*.

JON PETERSON is widely recognized as an authority on the history of games. He is best known as the author of *Playing at the World*, *The Elusive Shift*, and *Game Wizards*. He also co-authored *Dungeons & Dragons: Art & Arcana*, the Heroes' Feast cookbook series, and worked on the *Trivial Pursuit: Dungeons & Dragons Ultimate Edition*.

MICHAEL WITWER is a *New York Times* bestselling author known for his work on *Dungeons & Dragons: Art & Arcana*, *Empire of Imagination: Gary Gygax and the Birth of Dungeons & Dragons*, the Heroes' Feast cookbook series, *Dungeons & Dragons: The Legend of Drizzt Visual Dictionary*, *Legend Lore*, and *Vivian Van Tassel and the Secret of Midnight Lake*.

Delve into the cuisines and foodways of the Dungeons & Dragons classes with 80 delicious new recipes from the *New York Times* bestselling authors of *Heroes' Feast*.

The team behind the bestselling *Heroes' Feast* and *Heroes' Feast Flavors of the Multiverse* explore the tastes and delights of each playable class, introducing you to the culinary traditions of druids, bards, sorcerers, and more. The 80 recipes are pulled from the beloved inns, magical colleges, ancient scrolls, and regions that span the realms. Each recipe, developed by a professional chef from one of America's top test kitchens, is delicious, easy to prepare, and composed of ingredients readily found in our world. The immersive recipes in *Heroes' Feast Legends of the Table* are the perfect accompaniment for your next campaign. Bring along appetizers like Flash-Fried Berry Fritters, soups and mains like Wren Pot Pie and Silverquill Squid Ink Pasta with Scallops, desserts like a Faerie Cake and Spiced Plum and Hazelnut Financiers, and alcoholic and non-alcoholic drinks like Trolltide Punch and Sweet Butter Ale. Filled with spellbinding photography, *Heroes' Feast Legends of the Table* will have you cooking up flavorful adventures no matter what class you play!

ALSO AVAILABLE



HEROES' FEAST
FLAVORS OF
THE MULTIVERSE
9781984861313

9780593838273 • 9/15/2026
HC • \$40.00 US (\$54.00 CAN)
240 pages • 8½ x 9½ inches
50 photographs, 12 illustrations



HEROES' FEAST
9781984858900



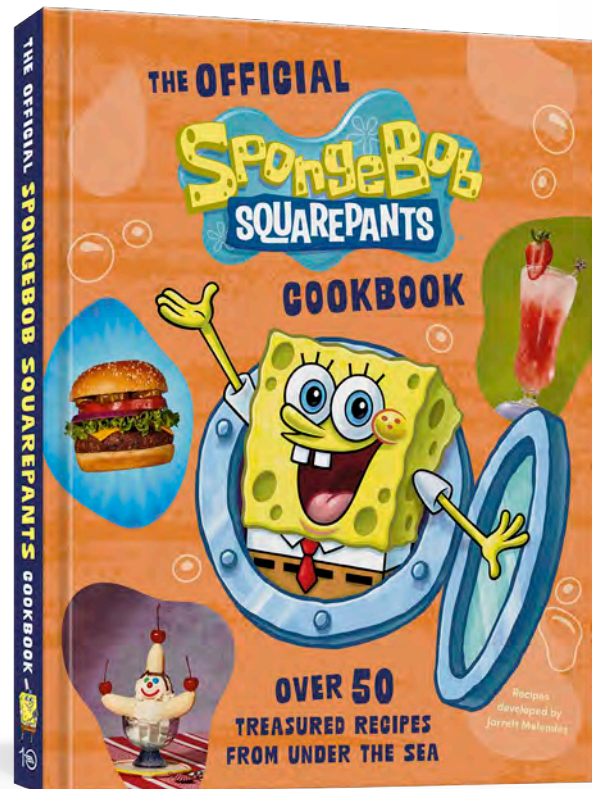


“If food nourishes the body, then perhaps Dungeons & Dragons feeds and sustains the imagination. It’s no wonder that both dining and D&D so often find themselves at the center of our tables as hubs of community and connection.”



The Official SpongeBob SquarePants Cookbook

Over 50 Treasured Recipes from Under the Sea



JARRETT MELENDEZ is a GLAAD Media Award– and Eisner Award–nominated comic and graphic novel writer, cookbook author, and food journalist who has written countless articles and developed hundreds of original recipes that have appeared on *Kitchn*, *Bon Appetit*, *Epicurious*, *Saveur*, and *Food52*. He's written a total of ten cookbooks to date, including *My Pokémon Baking Book*, *RuneScape: The Official Cookbook*, *Percy Jackson and the Olympians: The Official Cookbook*, *The Official Wednesday Cookbook*, *The Official Borderlands Cookbook*, *The White Lotus: The Official Cookbook*, *Persona: The Official Cookbook*, *The Official SpongeBob SquarePants Cookbook*, and *Santa Claus Conquers the Martians: The Cookbook*. Jarrett grew up on the mean, deer-infested streets of Bucksport, Maine, but currently resides in Watertown, Massachusetts, with his fiancé, Theo, a collection of Monokuro Boo plush pigs, and a carefully curated library of more than 100 cans of tinned fish.

The beloved characters from *SpongeBob* invite you to dive into the delicious world of Bikini Bottom and beyond with over 50 treasured recipes adapted for your above-sea kitchen.

SpongeBob, Patrick, and all their friends in Bikini Bottom have come together to share their most treasured recipes! You can finally recreate foods featured in the show—like Hot Crossed Nuts, Canned Bread (the best thing since sliced!), Radioactive Popcorn, and other surprises. And even more recipes for tiki-inspired meals, colorful drinks, and gooey, decadent desserts—all of them vegetarian-friendly or offer vegetarian alternatives. Recipes include Sea Pickle Chips, Swedish Barnacle Balls, Sandy's Texas-Style Chili Con Carne, Double Dark Deep Sea Cake (CHOCOLATE!!), Krakatoa Lava Cake, and Patrick's Pink Punch. Bring the world of *SpongeBob SquarePants* home with this cookbook perfect for cooks of all levels—no Krusty Krab fry cook training required.

9798217273454 • 9/22/2026
HC • \$28.00 US (\$38.99 CAN)
176 pages • 7½ x 9½ inches
50 photographs





CHOOOOOOOOO COLAAAAATE!

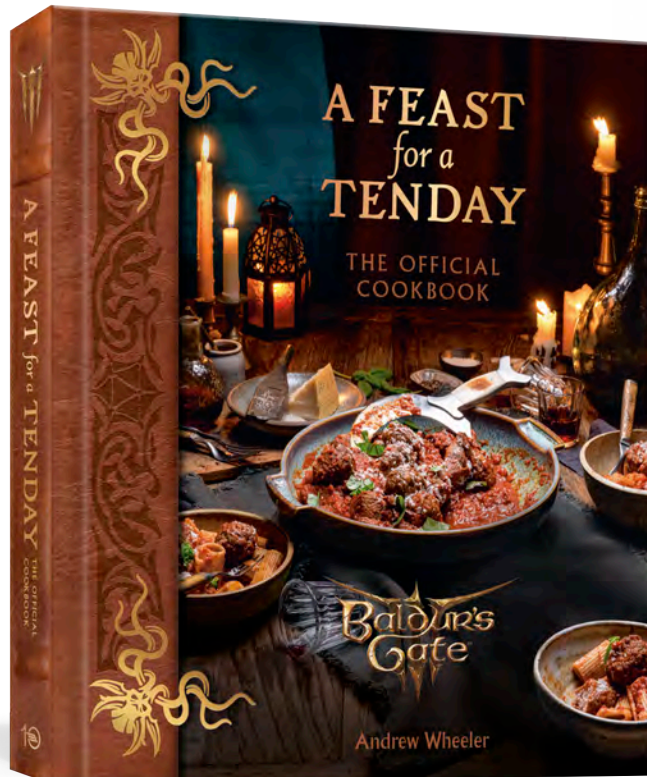


“Bring the world of SpongeBob SquarePants home with this cookbook perfect for cooks of all levels—no Krusty Krab fry cook training required.”



A Feast for a Tenday

The Official Baldur's Gate 3 Cookbook



Make the most of your Long Rest and fully restore yourself with 65 delicious dishes inspired by the award-winning video game *Baldur's Gate 3*.

Join the adventure as a cook traveling with Lae'zel, Shadowheart, Astarion, Gale, Wyll, and Karlach from the Wilderness, through the Underdark and the Shadow-Cursed Lands, all the way to Baldur's Gate, transforming the food they've foraged into delicious meals that fuel their magic and fill your hunger. Begin at the Wilderness Camp with a Beregost Blue Cheese Souffle or some Garlicky Buttery Potatoes. Soups and stews are on the menu in the Underdark Camp, from a bubbling pot of frugal Everything Soup to a vibrant serving of Emperor's Fiddlehead Soup. Camp at the Last Light Inn and tuck into a Hearty Dinner, grill a Campfire Pizza, or indulge in an aromatic Sun-Dappled Paella. Finish your meal with something from the bakery in Baldur's Gate Harbor, whether it's a fresh Berry Tart or a batch of Bex's Handmade Cookies. Serve the same camp supplies, ingredients, and prepared meals found within the game at your own table with these 65 mouthwatering and immersive recipes from *Baldur's Gate 3*. With original illustrations and photographs, *A Feast for A Tenday* provides delectable instructions for restoring your hit points—no dice roll required!



ANDREW WHEELER is an award-winning genre fiction writer whose works include the multi-volume Dungeons & Dragons Young Adventurers' Guides series and the comics series *Cat Fight*, *Sins of the Black Flamingo*, *Love and War*, and the upcoming *Hey Mary*. He's also written a book about the wonders of British food and a column about sauce for Serious Eats. Andrew was born in the South of England and now lives in Toronto with his well-stocked home bar and too many Barbra Streisand LPs.

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

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“The call to adventure can come to any of us. When it does, be sure to eat breakfast before you set off.”





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Dopamine Design

Creating a Home That Makes You Happy



Create a colorful, unique home that invokes joy in every room with this playful guide filled with renter-friendly tips and more than 100 stunningly vibrant photographs from the creator behind @honeyidressedthepug.

Brilliantly bold colors and patterns, eclectic prints, inviting textures, and a nostalgia-infused vibe—these design elements lay at the heart of dopamine decorating. More than just an interior design handbook, *Dopamine Design* (named after the feel-good neurotransmitter) inspires you to embrace colorful, daring, and lively elements to create a space—and a life—filled with things that invoke pleasure and joy, without breaking the bank. Social media star designer Maitri Mody guides readers through the pillars of dopamine living in five chapters: Learning: Making, Mending & Finding Your Flow, Pleasure: The Thrill of the Hunt and the Joy of Vintage, Mood: Color That Hits Different, Movement: Playing With Lighting, Textures, and Patterns, and Motivation: Finding Your Drive Through Design. Studded with 100 smile-inducing photographs, eight home tours from popular designers, and actionable, step-by-step tips and renter-friendly advice, *Dopamine Design* is the only guide you need for crafting your own unique happy place.

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MAITRI MODY is an interior designer and founder of @honeyidressedthepug. With a background shaped by living and working across Mumbai, New York City, and London, she brings a global, fashion-informed perspective to home design. Drawing from her experience as an editorial and costume stylist, she creates colorful, functional spaces that prioritize joy, individuality, and emotional connection. Her work has been featured in *The New York Times*, *Apartment Therapy*, *Better Homes & Gardens*, and more.



“What do I want this space to feel like? The answer was crystal clear: Joy. Bold, bright, fierce, unstoppable joy. The kind that dances on tables and wears sequins to breakfast.”





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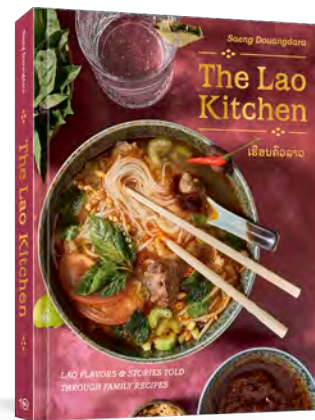
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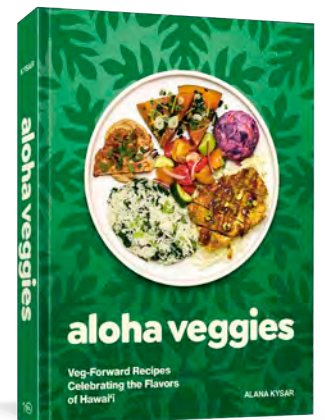
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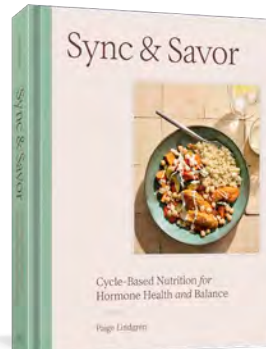
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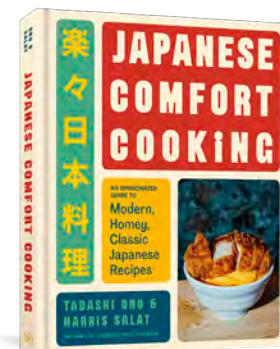
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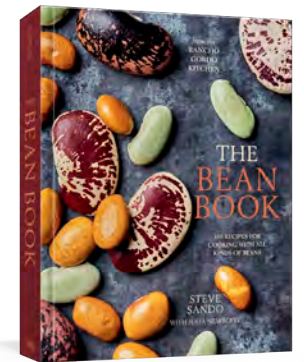
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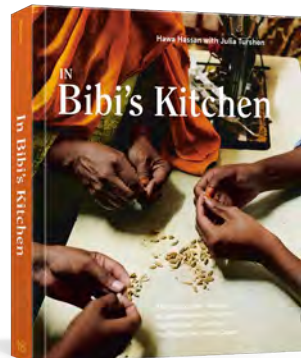
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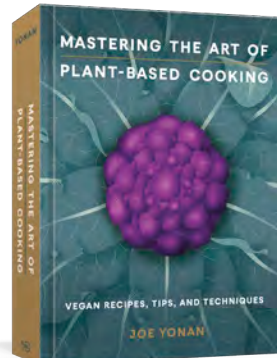
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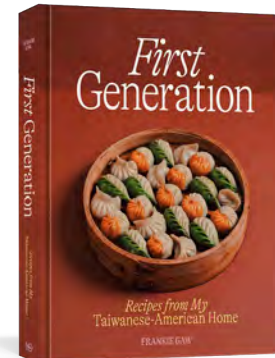
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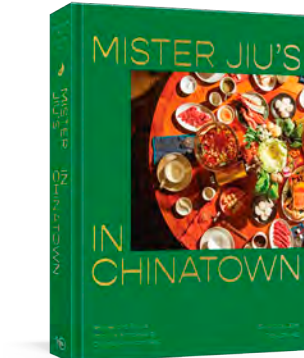
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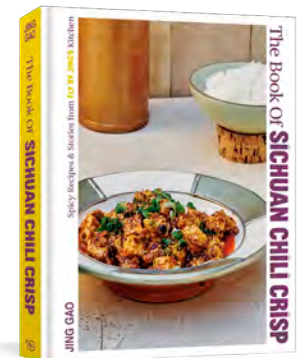
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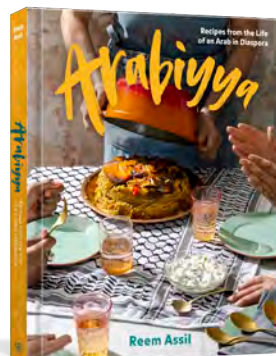
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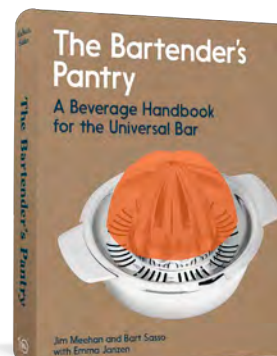
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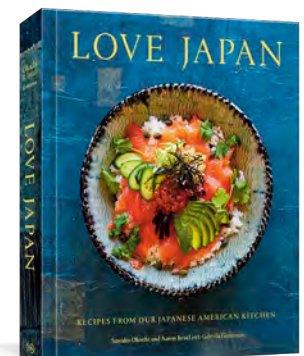
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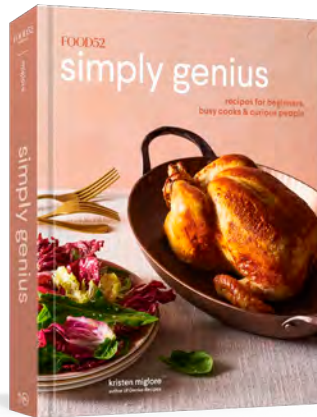
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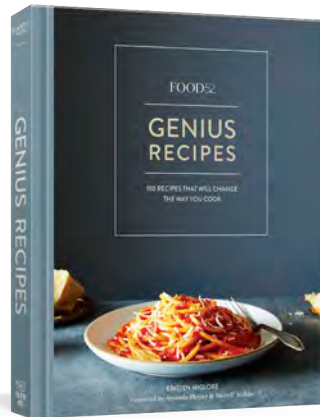
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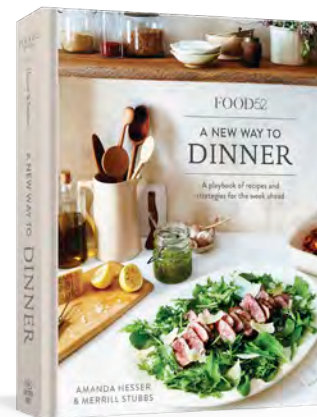
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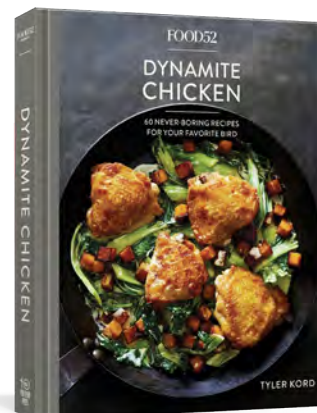
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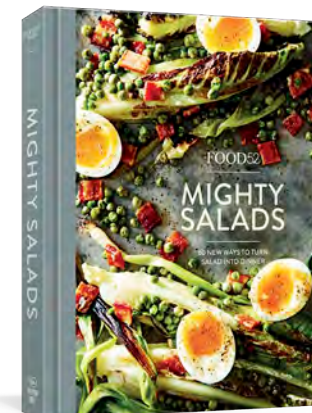
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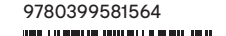
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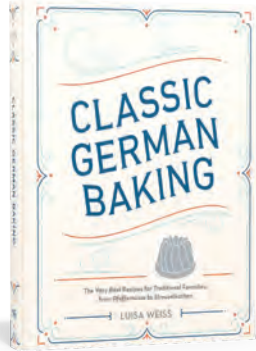
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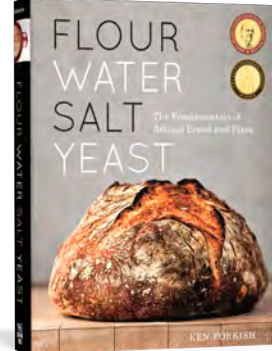
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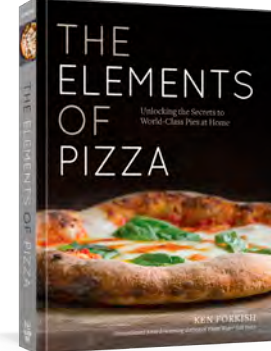
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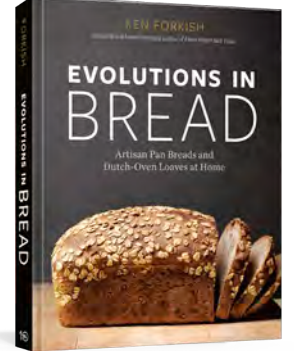
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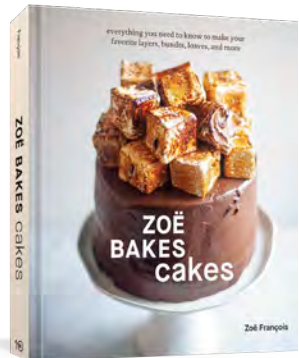
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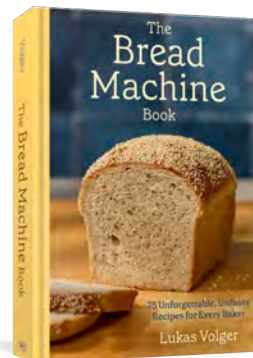
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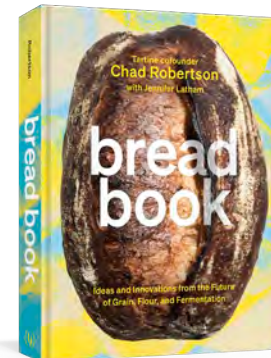
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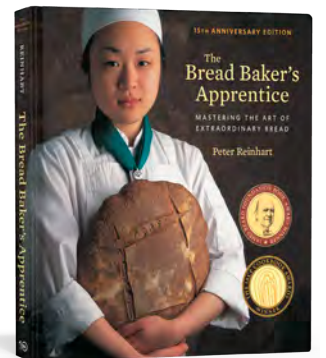
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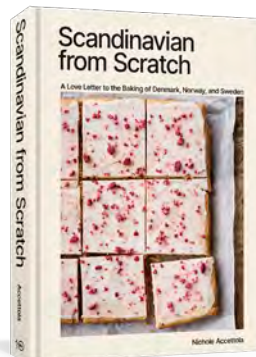
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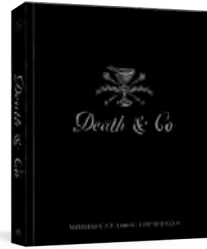
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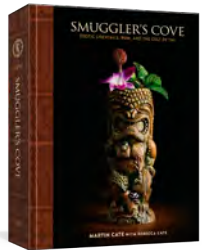
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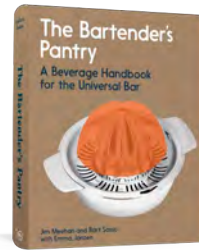
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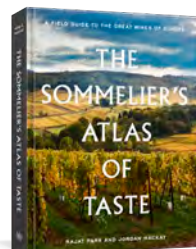
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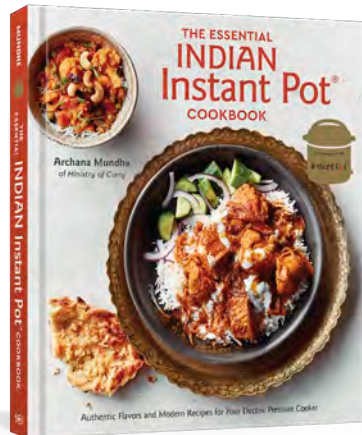


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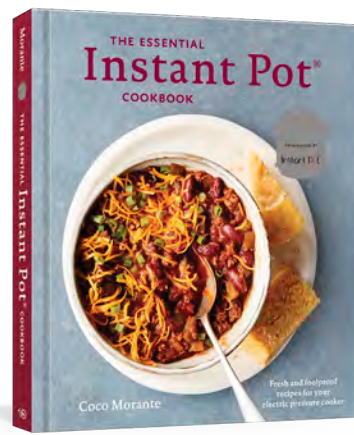
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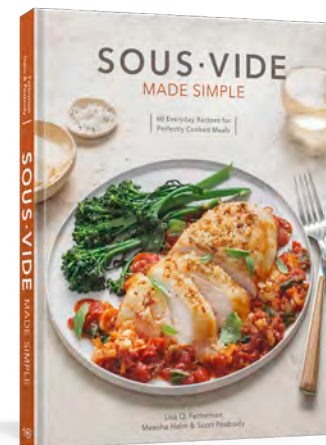
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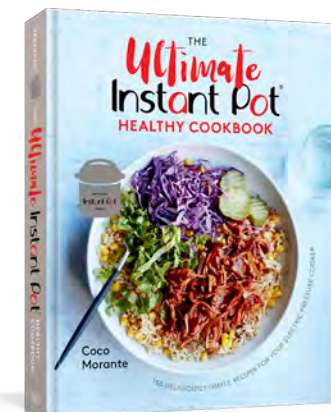
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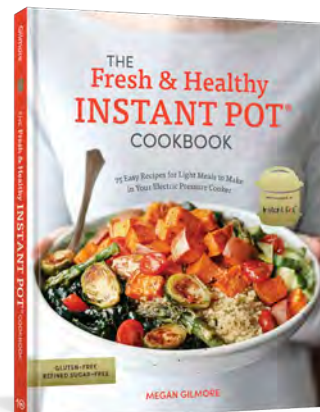
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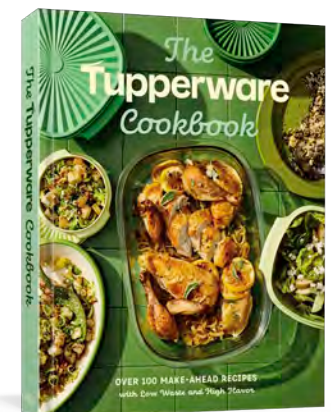
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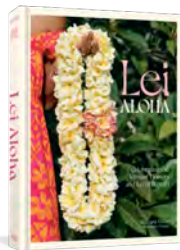
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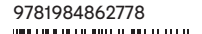
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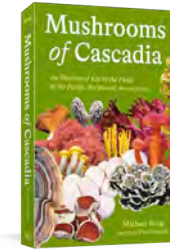
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