Jubilee
Recipes from Two Centuries of African-American Cooking
TONI TIPTON-MARTIN

The history—and tastes—of African-American cooking goes far beyond soul food.

In Jubilee, Toni Tipton-Martin sheds new light on the meaning of African-American food through graceful recipes and inspiring stories of a forgotten culinary class, from middle- and upper-class home cooks to Black entrepreneurs. With more than 100 recipes, including the classics (Sweet Potato Biscuits, Seafood Gumbo, Buttermilk Fried Chicken, and Pecan Pie with Bourbon) as well as lesser known but even more decadent dishes (Bourbon & Apple Hot Toddlies, Spoon Bread, and Baked Ham Glazed with Champagne), Jubilee presents techniques, ingredients, and recipes that reveal a far more rich, regionally diverse cuisine than what has ever been defined previously.

Through adaptations of historical texts and rare African-American cookbooks, Tipton-Martin—whose pioneering work in The Jemima Code on the stereotyping of Black cooks in American food culture earned her a James Beard Award—gives us enticing and enchanting recipes for everything from elegant appetizers to hearty, everyday mains. These are the strands of African-American cooking, simultaneously preserved from history and adapted for the modern home cook.

TONI TIPTON-MARTIN is a culinary journalist and community activist, and is the author of the James Beard Award-winning The Jemima Code. Her collection of more than 300 African-American cookbooks has been exhibited at the James Beard House, and she has twice been invited to the White House to participate in First Lady Michelle Obama’s programs to raise a healthier generation of kids. Tipton-Martin is a founding member of the Southern Foodways Alliance and Foodways Texas.
Nothing Fancy
The Art of Having People Over
ALISON ROMAN

It’s not entertaining. It’s having people over.

In Nothing Fancy, Alison Roman, columnist for the New York Times Food section and Bon Appétit, and Instagram must-follow, reinvents what it means to have people over: a relaxed affair, yet easily impressive. Just as Martha Stewart defined entertaining two generations ago, so Alison Roman does now.

Whether you’re having an impromptu weeknight meal with a neighbor or a weekend affair with several close friends, this wholly original collection of modern recipes and casual ideas for any kind of gathering is the new category killer. Abundant with vibe, voice, and edgy-beautiful photography by Michael Graydon + Nikole Herriot, Nothing Fancy features recipes such as Lamb Chops for the Table, Sticky Chili Chicken, and Lemony Turmeric Tea Cake, as well as non-recipe recipes for things like a martini bar, a baked potato bar, and a better cheese plate. Here, too, are sidebars with Roman’s thoughts on how to get the dishes done (ask a friend) and what can be done ahead (a lot). At once authoritative and entertaining, Nothing Fancy is the life-blood of any party.

“Alison Roman joyously leads you to the promised land of extraordinary home cooking.”
—Samin Nosrat

10/15/2019 • HC
$30.00 US ($40.00 CAN)

ALISON ROMAN is a columnist for the New York Times Food section and Bon Appétit. A former pastry chef, she worked at Momofuku Milk Bar and Quince. Known for her casual yet fashionable style both in and out of the kitchen, she has partnered with such brands as J. Crew, Madewell, Bumble, Kerrygold, Kellogg’s, and others. A Los Angeles native, she lives in Brooklyn.

ALSO AVAILABLE
“Thinking about what it means to cook locally in Houston means going out into the different neighborhoods of my city and taking a census of my own: one of flavors and culinary traditions.”

Cook Like a Local
Six Ingredients That Can Change How You Cook—and See the World
CHRIS SHEPHERD AND KAITLYN GOALEN

More than 120 recipes from the forefront of one of the country’s most eclectic food cities.

In this cookbook from celebrated chef Chris Shepherd, you will learn how to introduce flavors and foundational ingredients from around the globe—fish sauce, chiles, soy, and spices—into your home cooking. Though Shepherd, a James Beard Award–winning chef, was trained in fine-dining restaurants, his cooking is most influenced by Houston’s rich culinary landscape: Vietnamese noodle shops, Korean groceries, Mexican taquerías, Indian kitchens, and Chinese mom-and-pop stores. That inspiration results in recipes such as Korean Sloppy Joes, Fried Chicken Tamales, Crispy Brussels Sprouts with Caramelized Fish Sauce, and Vietnamese Steak au Poivre.

Shepherd uses these dishes to pay homage to the immigrant and multiethnic communities that taught him how to expand his horizons in cooking, introduces us to the cooks who have shaped him, and shows us how to look around, ask questions, and cook like a local.

CHRIS SHEPHERD is the chef-owner of Underbelly Hospitality, which is home to six Houston restaurants. His first restaurant, Underbelly, was named a Bon Appétit Best New Restaurant in 2012. Shepherd is the 2014 James Beard Award winner for Best Chef: Southwest and was also named one of the Top 10 Best New Chefs in America by Food & Wine.

KAITLYN GOALEN is a writer, cook, and editor and cofounder of Short Stack Editions. Previously, she was the editor of Tasting Table and has cowritten several cookbooks, including Poole’s: Recipes & Stories from a Modern Diner with chef Ashley Christensen and The Short Stack Cookbook with Nick Fauchald.
“At the end of the day, all we have is our integrity, and I’ll be damned if anyone ever says I sold out.”

Butcher & Beast
Mastering the Art of Meat
ANGIE MAR

Stories and recipes from the fierce chef who brought the grit and glamour back to one of New York City’s most storied institutions.

New York’s lauded Beatrice Inn is revered for its upscale menu and atmosphere. Its renewed star status, however, comes from executive chef and owner Angie Mar, whose creative, no-BS personality, expertise, and cooking skills speak for themselves. In her first cookbook, she organizes the recipes by season, like she does at the restaurant, and covers nearly every animal out there—from butchering to cooking. The recipes range from Buttermilk Fried Chicken (summer) to Lavender Aged Beef (winter) to Lamb Poutine (spring) to Bone Marrow & Bourbon Crème Brûlée (fall). Mar also shares personal anecdotes and family stories about her introduction to cooking and her climb to the top, invaluable culinary tips, and even a guide to building an at-home larder to make these complexly flavored dishes as straightforward as possible. With Butcher & Beast, readers will learn how to imbue every meal with passion and a dash of swagger.

ANGIE MAR is the owner and executive chef of the Beatrice Inn, one of the most coveted dining spots in New York City. Known for her preparation of meats, Mar, “The Queen of Pork,” was named a Food & Wine Best New Chef in 2017 and is a James Beard Award semifinalist for Best Chef: New York City. She has been featured in the New York Times, T Magazine, Condé Nast Traveler, Women’s Wear Daily, Eater, Apartment Therapy, Tasting Table, and more.
“If you think of spices as what’s in those jars that have been in your pantry for the last decade, think again. With Lior Lev Sercarz’s guide, you’ll want to roast and grind your own—and you’ll wonder why you never did it before!” —Ina Garten, ABOUT THE SPICE COMPANION

Mastering Spice
Recipes and Techniques to Transform Your Everyday Cooking

Lior Lev Sercarz with Genevieve Ko

Become a more creative and intuitive cook by learning to use and blend spices.

Lior Lev Sercarz is the spice authority who chefs turn to when they are looking for the highest quality, most unique, and bespoke blends to give their food an extra-special and evocative edge. For years fans have wanted a cookbook from him that offers recipes and explains his approach to cooking with spices. In Mastering Spice, he delivers with more than 250 recipes that teach how spices can completely change the way you cook.

Sercarz begins each section with a master recipe and then explains how to use other spices to alter the flavor and create something entirely new. Every recipe has four or five spice enhancements and variations that showcase the master recipe taken in a completely new direction. Short ribs braised with citrus, star anise, and cocoa are a world apart from short ribs braised with red wine, ginger, and yellow mustard seeds. A simple olive oil cake takes on sweet notes when made with ginger and fennel seeds or can turn savory with goat cheese and herbs. With Lior Lev Sercarz to guide you, your spice journey is sure to be informative and ultimately delectable.

Lior Lev Sercarz is the owner of La Boîte, a destination spice atelier in New York, and the author of The Spice Companion. He worked for multiple Michelin-starred chefs before turning to his true passion: helping home cooks and chefs discover the world of spice. His spice collections are sold at laboiteny.com and in select stores.

Also Available

THE SPICE COMPANION
HC, ISBN: 9781101905463
$40.00 US ($50.00 CAN)

THE SPICE COMPANION
EBOOK, ISBN: 9781101905456
$15.00 US ($20.00 CAN)

03/12/2019 • HC
$30.00 US ($40.00 CAN)
“My intention is to help you, as readers and cooks, get the people you care about around your table just a little more often. I hope these dishes bring as much joy to your home as they do to mine.”

Welcome to Bobby’s kitchen, where powerhouse flavors rule the day.

In his most personal cookbook yet, Bobby Flay shares 165 bold, approachable recipes he cooks at home for family and friends, along with his well-earned secrets for executing them perfectly. Everyday favorites—from pan-seared meats and hearty pastas to shareable platters of roasted vegetables, bountiful salads, and casual, homey desserts—go bigger and bolder with his signature pull-no-punches cooking style. Expect crowd-pleasing classics taken to the next level with exciting flavors, such as Spanish-Style Shrimp and Grits, Pumpkin Pancakes with Apple Cider Syrup, and sticky-savory-sweet Korean BBQ Chicken. Riff on go-to dishes just as Flay does with his master recipes for essentials along with creative variations. Take base recipes in a range of directions to suit your mood, such as crispy bacon glazed with pomegranate molasses, deviled eggs topped with fried oysters, and mussels steamed in a heady green curry broth. With Bobby Flay by your side, cooking at home just got a lot more exciting.

“Bobby at Home”
Fearless Flavors from My Kitchen

BOBBY FLAY WITH STEPHANIE BANYAS AND SALLY JACKSON

“With Bobby Flay by your side, cooking at home just got a lot more exciting.”

BOBBY FLAY is one of the country’s most celebrated chefs and restaurateurs, and the author of 13 cookbooks. He has starred in 14 Food Network shows, and in 2015, became the first chef to be awarded a star on the Hollywood Walk of Fame.
Lasagna

A Baked Pasta Cookbook

BY ANNA HEZEL AND THE EDITORS OF TASTE

Change the way you think about lasagna.

Whether you’re craving a meatball lasagna, keeping it stupid simple with a slow cooker spinach lasagna, or hosting brunch with an eggy carbonara lasagna that shouts “Hello!” from the center of the table, you’ll find plenty of new ways to cook the classic dish in Lasagna: A Baked Pasta Cookbook.

In addition to a lasagna recipe for every occasion, the book features many creative ideas for what to eat with—think the perfect iceberg lettuce salad you’ve ordered a million times in Italian restaurants, pillowy garlic knots, and a tiramisu for the 21st century. A baked pasta chapter delivers non-lasagna showstoppers, like skillet-baked spaghetti and timpano. With 50 recipes, photographs, and plenty of tips, Lasagna is a detailed and delicious celebration of a baked pasta icon.

“...you’ll find new interpretations that will challenge that archetype and stretch the definition of lasagna to the wildest, furthest possibilities of what it can be.”

ANNA HEZEL is the senior editor at TASTE and lives in Brooklyn, New York. TASTE is an online food magazine for people who love to cook at home and enjoy reading about approachable recipes, popular and emerging ingredients, and stories reported from the frontlines of today’s quickly moving food culture.
“Food made with freshly milled flour is better for your health, the environment, and flavor. I want everyone to start using it.”

Flour Lab
An At-Home Guide to Baking with Freshly Milled Grains

ADAM LEONTI WITH KATIE PARLA
FOREWORD BY MARC VETRI

Fresh flour is the foundation for great food.

As the pioneer of the home-milled grains movement, chef Adam Leonti delivers a definitive and authoritative master class in fresh flour. Beyond a history of grains, Flour Lab features expert tips on where to source wheat, how to mill it at home, and how to work with different varieties. Leonti’s main message is clear: fresh flour is better-tasting, more nutritious, and will transform your cooking and baking. Here, too, he addresses the idiosyncrasies of working with fresh flour as opposed to what’s found on supermarket shelves. Twenty mother recipes for breads, pasta, pizza, cakes, and pastries—along with dozens of ideas for tailoring them—serve as a practical instruction for using home-milled grains in a multitude of ways.

With a foreword by Marc Vetri, the chef-owner of Vetri, the lauded Philadelphia mainstay where Leonti got his start, and the writing expertise of Katie Parla, Flour Lab highlights just how good whole grain cooking can be. Chefs, adventurous home bakers, and health-minded cooks alike will make freshly milled flour a part of their repertoire.

ADAM LEONTI is the chef-owner of Leonti, an upscale Italian restaurant in New York City. He is the founder of Brooklyn Bread Lab, a bakery and mill where he taught classes on baking bread and making pizza and pasta.

KATIE PARLA is a journalist, a blogger, and an app creator. She is also the coauthor of the award-winning Tasting Rome and the author of Food of the Italian South.

09/03/2019 • HC
$35.00 US ($47.00 CAN)
Sous Vide

Better Home Cooking

HUGH ACHESON

A chef’s take on sous-vide—for the home cook.

Sous vide, the method of cooking in bags or jars in a precise hot-water bath, is not just for restaurants anymore. But who better than a chef to teach you how to take the technique—like the ability to cook a steak to a perfect medium-rare and walk away to do a crossword while it cooks—and apply it to your home cooking?

Acclaimed chef Hugh Acheson will introduce you and your kitchen to this friendly piece of technology to make your cooking life easier, more creative, and more delicious. He wants you to dive deep into the world of chicken thighs with perfectly crisp skin. He wants you to make Pork Ribs with Guajillo BBQ Sauce to prove you really don’t need a backyard smoker. He wants you to know that for all the hype about cooking meat and fish sous vide, you can also experience the beauty of perfectly cooked Artichokes with Lemon Butter, Garlic and Thyme Grilled Asparagus, and Spiced Red Wine–Poached Pears. It’s like restaurant cooking, but better.

“It might seem that sous vide is from the future, but really, it’s just about getting back to the days when humans first discovered cooking—a way to get us cooking more, at home, for the people around us.”

Hugh Acheson is the chef/partner of the restaurants Five & Ten, The National, and Empire State South, named restaurant of the year by Atlanta magazine. The winner of James Beard Awards for Best Chef Southeast and Best American Cookbook, he lives in Athens, Georgia.
GIANT COOKIES
A big cookie for a big sweet tooth, or for sharing with a big group of friends, or for a hearty (and healthy) breakfast. Whatever the reason to go big, supersizing is simply big fun.

“Just when you think a tried-and-true cookie couldn’t possibly be more perfect, it is. We’ve taken it to the next level—in shape, color, and flavor—making it far more impressive and delicious.”

Martha Stewart’s Cookie Perfection

100+ Recipes to Take Your Sweet Treats to the Next Level
FROM THE KITCHENS OF MARTHA STEWART

A creative collection of showstopper cookies that highlight the best in taste, technique, and decorative appeal.

The editors of Martha Stewart Living offer a new go-to source for anyone looking to make ordinary cookies absolutely extraordinary. In Cookie Perfection, you’ll find all the familiar favorites you love but taken up a notch in variety, flavor, and creativity. Classic recipes discover new life with unexpected twists such as Brown-Butter Crinkle Cookies and Carrot Cake Thumbprint Cookies. Go over-the-top in supersized fashion with Chocolate–Chocolate Chip Skillet Cookies; get inspired by cultures around the globe with Brazilian Wedding Cookies and Stroopwafels; and celebrate with beautifully decorated holiday treats, such as Easter Egg Puzzle Cookies and Snowball Truffles. Whether for a special celebration or a sweet anytime-treat, you’ll be sure to find inspiration to upgrade your everyday cookies to versions far more special—and especially delicious.

Martha Stewart is America’s most trusted lifestyle expert and teacher and the author of more than 90 books on cooking, entertaining, crafts, homekeeping, gardening, weddings, and decorating.

ALSO AVAILABLE

ISBN: 9781524763398
EBOOK ISBN: 9781524763404
$26.00 US ($35.00 CAN)

MARTHA STEWART’S PRESSURE COOKER
$26.00 US ($35.00 CAN)

MARTHA STEWART’S SLOW COOKER
$26.00 US ($35.00 CAN)

A NEW WAY TO BAKE
$26.00 US ($35.00 CAN)
The techniques and recipes in these pages offer a practical guide that will open up the wide world of baking and have you feeling like the master of your kitchen in no time.

MasterChef Junior Bakes!

Bold Recipes and Essential Techniques to Inspire Young Bakers

MASTERCHEF JUNIOR
FOREWORD BY CHRISTINA TOSI

Inspire bakers of all ages with 100 recipes from the junior chef-contestants of the hit TV show.

From “America’s most watched cooking show,” MasterChef Junior, comes a cookbook of 100 baking recipes inspired by the young and talented chef-contestants who have won our hearts for seven seasons and counting. Approachable and fun, the recipes run from simple to sophisticated and will empower young bakers to learn how to cream butter for Vanilla Bean Sugar Cookies, shallow-fry dough for Glazed Jelly Doughnuts with Powdered Sugar, cook up a silky ganache for German Chocolate Cupcakes with Ganache Filling, and knead dough for cheesy Garlic Knots. With sidebars on specific techniques, behind-the-scenes info from the show, and plenty of sweet photographs of baked treats as well as favorite show moments, MasterChef Junior Bakes! brings the spirit of the show, the enthusiasm of the contestants, and dozens of must-bake recipes to your home kitchen.

ALSO AVAILABLE

MASTERCHEF JUNIOR, based on the hit FOX television show MasterChef, blends exciting challenges and inspirational stories with talented young contestants. Junior home cooks face fun and technical challenges, proving that when it comes to cooking, age doesn’t matter! This is their second cookbook.

CHRISTINA TOSI is a judge on MasterChef Junior, a two-time James Beard Award–winning chef, and founder and owner of Milk Bar. She is featured on the Netflix docu-series Chef’s Table. She is also the author of the cookbooks Momofuku Milk Bar, Milk Bar Life, and All About Cake.
“This colorful and exciting cookbook ... is a must-have.”
—The Chalkboard Mag, ABOUT HALF BAKED HARVEST

Half Baked Harvest Super Simple
150 Recipes for Instant, Overnight, Meal-Prepped, and Easy Comfort Foods
TIEGHAN GERARD

Foolproof recipes for every kind of meal, from meal-prepping to easy entertaining.

Tieghan Gerard is known, both on the Half Baked Harvest blog and in the eponymous cookbook, for her stunningly beautiful meals and thoughtful recipes that taste even better than they look. Half Baked Harvest Super Simple takes what fans loved most about her debut, and promises all of those comfort-food-forward recipes distilled into quicker, more manageable meals—whether made in a pressure cooker or in one pan or prepped the night before. Readers will whip up everyday dishes and crowd-pleasers like 30-Minute Beef Bourguignon, Slow-Roasted Moroccan Salmon, Fresh Corn and Zucchini Summer Lasagna, and Cardamom Apple Fritters. Half Baked Harvest Super Simple teaches the most important cooking basics and delivers sometimes-good-for-you, always-hassle-free meals without ever sacrificing taste.

TIEGHAN GERARD is the bestselling author of Half Baked Harvest Cookbook. Her blog, Half Baked Harvest, receives over 3 million monthly views. Her work has been featured on Today, GMA, and Food Network, and in People, Food & Wine, Better Homes and Garden, Self, and Shape. She lives in the mountains of Colorado.

ALSO AVAILABLE

$29.99 US ($39.99 CAN)

ISBN: 9780553496390
$29.99 US ($39.99 CAN)
You Suck at Cooking
The Absurdly Practical Guide to
Sucking Slightly Less at Making Food

Recipes and how-tos from a YouTuber’s kitchen
that will make you laugh as much as you learn.

Cooking is not all straight faces and fancy culi-
nary school techniques. In You Suck at Cooking,
the recipes are easy to follow, use unintimidating
ingredients, taste like a million bucks, and boast a
hearty pinch of comedy to boot. The tutorial style of
You Suck at Cooking’s uber-popular YouTube videos
translates remarkably well onto the quirky, illus-
trated pages of this book that outlines the basics of
cooking. You Suck at Cooking delivers laugh-out-
load sidebars like “How to Play the Guitar” and
“Claw Grip Haiku” as well as lessons for preparing
meals, from breakfast to dessert and everything
in between, so readers can successfully wang-
jangle, roast, and pan-fry their way to home-cooked
masterpieces (and if not, they’ll also learn the art of
mooching). Whether readers are drawn to simple
dishes, such as a Gas Station Charcuterie Plate,
Bacon Leek Wrap, or Broccoli Cheddar Quiche
Cupcake Muffin-Type Things, or want to conquer
stunners like Maple-Baked Salmon or Spicy Peanut
Butter Soup, they will laugh their way to a diploma
in not sucking.

One boring afternoon four years ago, the author
of You Suck at Cooking (who chooses to remain
anonymous to preserve his mystique) decided to
make tutorial videos on YouTube. His channel
rapidly grew to more than 1.6 million subscribers
and 150 million channel views. His fans express
their love of his style with comments like “I’m
basically ready to found a religion around this
guy,” and “PLEASE write a book,” which he’s now
achieved. Featured on The Tonight Show Starring
Jimmy Fallon, YSAC blends food, humor, surreal-
ism, and practical tips into an unpredictably en-
tertaining exploration of cooking and absurdity.
“Spices and herbs are the easiest and most affordable way to boost your health every day. By adding them to your daily routine, you’ll convert your dining room into the world’s tastiest health club.”

Power Spicing
60 Simple Recipes for Well-Seasoned Meals and a Healthy Body

RACHEL BELLER

Dive into the wide world of spices with 80 weeknight-worthy, vibrant recipes.

Power Spicing is your primer to demystifying the healing powers of spices and their ability to help you fight inflammation, burn fat, protect your organs, and boost your metabolism, all while enjoying flavor-packed dishes throughout the day. From turmeric, which gives your morning latte an antioxidant boost, to cayenne, which infuses bar-snack popcorn with an anti-inflammatory kick, spices are superfoods in their own right.

Registered dietitian Rachel Beller teaches you how to build a pantry, sharing the health benefits of herbs and spices and explaining how they work synergistically—for example, antioxidant, cancer-fighting garlic is even more effective when combined with rosemary. Whether you’re in search of quick tricks, such as stirring paprika and sumac in homemade hummus for their anti-inflammatory qualities, or you’re looking to add extra antioxidants to your weeknight repertoire with dishes like Glowing Green Frittata, Power Spicing provides countless ways to mix and match spices in order to get the most out of every dish you cook.

RACHEL BELLER, author of the bestselling book Eat to Lose, Eat to Win, is a registered dietitian and founder of the Beller Nutritional Institute in Beverly Hills. She is a spokesperson for the American Cancer Society and is actively involved in community outreach. She also serves as a nutrition expert for Glamour magazine and was previously the nutritionist for NBC’s hit series The Biggest Loser. Beller appears frequently on Good Morning America, The Dr. Oz Show, CNN, and ABC’s World News Tonight.

12/03/2019 • HC
$16.99 US ($22.99 CAN)
“By the time you’ve finished this book, you’ll be able to look at a wine list with your eyes wide from the excitement of possibility, not from fear.”

Wine Simple
A Very Approachable Guide from an Otherwise Serious Sommelier
ALDO SOHM WITH CHRISTINE MUHLKE

From a world-renowned sommelier, a dynamic, essential wine guide for a new generation.

Aldo Sohm is one of the most respected and widely lauded sommeliers in the world. He’s worked with celebrated chef Eric Ripert as wine director of Le Bernardin for over a decade, yet his philosophy and approach to wine is anything but pretentious. Sohm’s debut book, Wine Simple, is full of confidence-building infographics and illustrations, an unbeatable depth of knowledge, effusive encouragement, and, most important, strong opinions on wine—so you can learn to form your own. This user-friendly approach to understanding wine will inspire readers to have the confidence, curiosity, and enthusiasm to taste smarter and drink boldly.

The essential guide begins with the fundamentals of wine in easy-to-absorb hits of information and pragmatic, everyday tips, then progresses to teachings on how to take your wine knowledge to the next level and evolve your palate. Imbued with Sohm’s insatiable passion and eagerness to teach others, Wine Simple is accessible, educational, and lively and fun, both in voice and in visuals.

ALDO SOHM is the James Beard Award-winning wine director of Le Bernardin and co-partner of the eponymous Aldo Sohm Wine Bar. He was named Best Sommelier in the World in 2008, Best Sommelier in America in 2007, and Best Sommelier of Austria four times. He lives in Brooklyn.

CHRISTINE MUHLKE is a contributing editor at Bon Appétit, the founder of Bureau X food consultancy, and the creator of the newsletter Xtine. She has authored cookbooks with Eric Ripert, David Kinch, and Eric Werner.
“Knowing what foods to avoid puts you in control and provides the best opportunity to live pain-free while eating well.”

Fix It with Food
More Than 125 Recipes to Address Autoimmune Issues and Inflammation

MICHAEL SYMON AND DOUGLAS TRATTNER

The first-ever health-focused cookbook from everyone’s favorite celebrity chef.

When Michael Symon learned he had several autoimmune diseases, specifically rheumatoid arthritis and external lupus, he decided to see if changing his diet could help with inflammation. As his millions of fans witnessed on The Chew, he committed to a reset, during which time he ate no red meat, white flour, sugar, or dairy. What happened next was incredible: Michael felt amazing! Thousands of fans reached out to him for recipes so they, too, could improve how they feel.

In his newest cookbook, Fix It with Food, Symon details how he manages his autoimmune afflictions by avoiding “trigger” foods and using naturally anti-inflammatory ingredients like turmeric, oregano oil, avocados, and more to help live with less pain. Through more than 125 recipes for the bold, decadent, and delicious food that Symon is known for, the Iron Chef shows readers how they can eat without sacrificing taste for healthfulness—and feel better for it.

MICHAEL SYMON is cohost of Food Network’s Iron Chef America and Burgers, Brew & ‘Que and was a cohost on ABC’s The Chew for seven years. He is the chef and co-owner of Lola and Mabel’s BBQ in Cleveland, a new Mabel’s BBQ and Sara’s speakeasy in Las Vegas, Angeline in Atlantic City, the BSpot burger restaurants throughout Ohio and in Detroit, and Roast in Detroit.
Tasty Every Day
All of the Flavor, None of the Fuss
TASTY

Cutting to the chase has never tasted so good.

Tasty, BuzzFeed’s beloved cooking vertical, is known for inventive yet stunningly simple meals. In this official cookbook, they have compiled 75 quick and easy options that are perfect for both the seasoned cook looking to add to their repertoire and the novice chef who just wants some answers to the eternal question of “What’s for dinner?” The recipes range from take-it-with-you sandwiches to one-pot wonders to meal-prep masterpieces that help get dinner on the table lickety-split. Only have five ingredients? No problem—Tasty will turn that into dinner. With Tasty Every Day, complete with viral hits such as One-Skillet Chicken Pot Pie and Cauliflower Mac ‘n’ Cheese and new exclusives like Spicy Butternut Squash Soup with Peanut Gremolata and Easy General Tao’s Chicken, readers can indulge in their cravings in a flash.

“Tasty is not just how to make the recipe, how to chop the onion. It gives you a reason to reach out to your friend. It allows you to connect with another person.”
—Ashley McCollum, TASTY GLOBAL GENERAL MANAGER

TASTY is the world’s largest social food network, reaching more than 500 million people with its signature fun, easy, and delicious video recipes. The brand, launched in 2015, is focused on making cooking accessible for beginner cooks and expert chefs alike. It has studios in Los Angeles, New York, London, Paris, Berlin, Mexico City, and São Paulo, and a full product line, including cookbooks, a smart appliance, and a mobile app.

TASTY DESSERT HC • ISBN: 9780525575900
$19.99 US ($25.99 CAN)

TASTY LATEST & GREATEST HC • ISBN: 9780525575641
$19.99 US ($25.99 CAN)

TASTY ULTIMATE HC • ISBN: 9780525575863
$29.99 US ($39.99 CAN)

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TASTY

Cutting to the chase has never tasted so good.

Tasty, BuzzFeed’s beloved cooking vertical, is known for inventive yet stunningly simple meals. In this official cookbook, they have compiled 75 quick and easy options that are perfect for both the seasoned cook looking to add to their repertoire and the novice chef who just wants some answers to the eternal question of “What’s for dinner?” The recipes range from take-it-with-you sandwiches to one-pot wonders to meal-prep masterpieces that help get dinner on the table lickety-split. Only have five ingredients? No problem—Tasty will turn that into dinner. With Tasty Every Day, complete with viral hits such as One-Skillet Chicken Pot Pie and Cauliflower Mac ‘n’ Cheese and new exclusives like Spicy Butternut Squash Soup with Peanut Gremolata and Easy General Tao’s Chicken, readers can indulge in their cravings in a flash.

“Tasty is not just how to make the recipe, how to chop the onion. It gives you a reason to reach out to your friend. It allows you to connect with another person.”
—Ashley McCollum, TASTY GLOBAL GENERAL MANAGER

TASTY is the world’s largest social food network, reaching more than 500 million people with its signature fun, easy, and delicious video recipes. The brand, launched in 2015, is focused on making cooking accessible for beginner cooks and expert chefs alike. It has studios in Los Angeles, New York, London, Paris, Berlin, Mexico City, and São Paulo, and a full product line, including cookbooks, a smart appliance, and a mobile app.

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To be completely honest, I didn’t realize narwhals were real animals until I made these cake pops and looked online for reference photos. Can you believe it? They’re practically swimming unicorns! While I may never be a marine biologist, I do know that these narwhal cake pops are “shore” to make someone’s day!

**Ingredients**

- 1 9 x 13-inch cake
- ¼ to ⅓ cup frosting
- 24 ounces blue candy coating
- 72 mini candy-coated chocolates, such as mini M&M’s
- 36 pieces of slivered almonds
- 4 ounces white candy coating
- ⅛ teaspoon gold luster dust
- ¼ teaspoon clear vanilla extract
- Decorating icing in black and pink, fitted with small round tips (I like Wilton brand)

**Instructions**

1. Cut off the browned edges of the cake, and then cut the cake into eight pieces. Put the pieces into the bowl of a stand mixer fitted with the paddle attachment and beat on low speed to break the cake into fine crumbs, about 3 minutes. Beat in the frosting, 1 tablespoon at a time, until the mixture is moist enough to hold its shape when compacted. Scoop out 1½-tablespoon-size portions and roll them into an oval shape. Place the ovals on a parchment paper–lined baking sheet.

2. In a microwave-safe bowl or tall glass, microwave the blue candy coating in 20-second intervals, stirring after each interval, until melted.

3. Dip ½ inch of the ends of the cake pop sticks into the melted blue candy coating and insert them into the bottom of the cake ovals. Return the cake pops to the baking sheet (do not attempt to stand them up straight at this point). Let them set completely, about 10 minutes.

4. Dip the ends of two mini candy-coated chocolates in the melted blue candy coating and insert the coated ends into one side of an oval to make a tail. Dip the end of a slivered almond in the melted blue candy coating and insert it into the top of the other end of the oval for a horn. Repeat for the remaining cake pops. Let them set completely, about 10 minutes.

5. Working with one at a time, dip the cake pops into the blue melted candy coating to fully coat them (but do not stir). Tap your wrist over the bowl to remove the excess candy coating, and then insert the sticks into a Styrofoam block. Let them set completely, about 10 minutes.

6. In a microwave-safe bowl, microwave the white candy coating in 20-second intervals, stirring after each interval, until melted.

7. Use a popsicle stick to apply white candy coating to the belly of the narwhals.

8. Using a food-safe paintbrush, combine the gold luster dust and clear vanilla extract in a small bowl. Paint the tusks of the narwhals gold and let them dry, about 2 minutes.

9. Pipe on two eyes and a smile with the black decorating icing. Pipe on cheeks using the pink decorating icing.

**Special Equipment**

- 36 cake pop sticks
- Food-safe paintbrush

Kawaii Sweet World

75 Yummy Recipes for Baking That’s (Almost) Too Cute to Eat

**Rachel Fong**

Irresistibly sweet recipes for showstopping desserts.

When it comes to baking, YouTube sensation Rachel Fong and her 2 million fans know that the secret to preparing the tastiest treats is making them look as sweet as they taste. In Kawaii Sweet World, she teaches experienced and aspiring bakers how to create the most adorable, delectable, and surprisingly easy desserts. Kawaii means “cute” in Japanese, and cuteness is the hallmark ingredient in these 75 all-new recipes, which are accompanied by bright photography that features step-by-step instructions. Fong covers baking basics for such treats as a cuddly Corgi Puppy Layer Cake, Koala Cupcakes, Narwhal Cake Pops, and Pig Cream Puffs. From making the perfect sheet cake to whipping up the best buttercream, the fun is baked right in.

Rachel Fong is a self-taught baking sensation, YouTube star, and one of the Tastemade network’s superstar bloggers. At age 12, she launched Kawaii Sweet World, a vlog dedicated to DIY-ing kawaii crafts and baked goods, which now boasts more than 1 million subscribers. Fong is a student at Stanford University.
The Truffle Underground

A Tale of Mystery, Mayhem, and Manipulation in the Shadowy Market of the World’s Most Expensive Fungus

RYAN JACOBS

A journey through the underworld of the truffle industry.

Beneath the gloss of star chefs and crystal-laden tables, the truffle supply chain is touched by theft, secrecy, sabotage, and fraud. Farmers patrol their fields with rifles and fear losing trade secrets to spies. Hunters plant poisoned meatballs to eliminate rival truffle-hunting dogs. Naive buyers and even knowledgeable experts are duped by liars and counterfeits.

Deeply reported and elegantly written, this page-turning exposé documents the dark, sometimes deadly crimes at each level of the truffle’s path from ground to plate, making sense of an industry that traffics in scarcity, seduction, and cash. Through it all, a question lingers: What, other than money, draws people to these dirt-covered knobs?

RYAN JACOBS is an investigative reporter who has written for The Atlantic, Mother Jones, and Pacific Standard, where he serves as deputy editor and oversees the magazine’s investigations desk. Before joining Pacific Standard, he covered international crime for The Atlantic’s global channel, reporting on the largest diamond heist in French history, international carbon market scams, and the dark side of the truffle trade, among other subjects of intrigue.
The Ultimate Ninja® Foodi Cookbook

Recipes to Air Fry, Pressure Cook, Slow Cook, Dehydrate and Broil for the Multicooker that Crisps

JUSTIN WARNER

More than 125 recipes for the newest, hottest does-it-all multicooker—The Ninja® Foodi.

It’s an air fryer, a pressure cooker, a slow cooker, a dehydrator, and has a built-in browning element—meaning no more transferring your buttery bread crumb–topped macaroni and cheese from the multicooker to the oven to get crispy-golden on top. The Ninja® Foodi is a truly one-stop countertop appliance that can streamline your cooking by doing everything in just one pot, from braising to frying to browning the cheese on your baked ziti until it’s perfectly molten. Justin Warner, winner of Food Network Star, host of the web series Marvel Eat the Universe, and the development partner who helped Ninja test the Foodi, has created 125+ recipes to showcase the appliance’s unique breakfast-to-dessert capabilities. In The Ultimate Ninja® Foodi Cookbook, you’ll find recipes and full-color photos for a wide range of dishes, like crisp-tender Air-Fried French Toast Sticks, succulent pork Carnitas with Fried Jalapeños, and Crème Brûlée that actually has the signature crackling, caramelized sugar veneer. Classic, eclectic, and easy enough for every day, this collection offers something for everyone, and a meal for every occasion and craving.

JUSTIN WARNER is the winner of the eighth season of Food Network Star and the former chef/co-owner of the Michelin-starred Do or Dine restaurant in Brooklyn, New York. He continues to be a guest on Food Network shows and also hosts Marvel Eat the Universe, a digital series for Marvel. He consulted with Shark Ninja to create the Ninja® Foodi.

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