FRANKLIN STEAK

Live-Fired • Dry Aged • Pure Beef

The be-all, end-all guide to cooking the perfect steak—from buying top-notch beef and dry-aging to perfection, to finding or building the ideal cooking vessel.

Aaron Franklin may be the reigning king of brisket, but in his off-time, what he really loves to cook and eat at home is steak. In Franklin Steak, Franklin and coauthor Jordan Mackay go deeper into the art and science of cooking steak than anyone has gone before. They travel the world—beyond Franklin’s native Texas to Spain, Scotland, California, and Japan—to uncover global steak preparations and traditions. They demystify butchery and ideal cooking methods for different cuts, explore dry-aging, and even teach you how to build custom, backyard grill setups inspired by the best steak chefs in the world. For any meat-lover, backyard grill-master, or fan of Franklin’s fun yet authoritative approach, this book is a must-have.

AARON FRANKLIN is one of the most recognized names in barbecue, and the winner of a James Beard Award for Best Chef: Southwest. The line to get into Franklin Barbecue is as long as ever, and the Austin restaurant has sold out of brisket every day of its existence. JORDAN MACKAY is the James Beard Award–winning coauthor of Secrets of the Sommeliers and Franklin Barbecue.

ALSO BY AARON FRANKLIN:

FRANKLIN BARBECUE

978-1-60774-720-8

224 pages • 8 x 10 • 100 color photos

978-0-399-58096-5 • 4/9/2019

HC • $29.99 U.S. (Can $39.99)

TEN SPEED PRESS
Internationally celebrated chef and culinary trend-setter Gabriela Cámara shares 150 recipes for her vibrant, simple, and sophisticated contemporary Mexican cooking. Inspired by the flavors, ingredients, and flair of Mexico City, Gabriela Cámara’s style of cooking is a siren call to all home cooks who crave authentic, on-trend recipes. With recipes for essentials, breakfasts, starters, mains, sweets, and drinks, Mexican food fans will find everything they love to cook—from chilaquiles verdes to chiles rellenos and flan de cajeta—plus many sure-to-be new favorites, such as Cámara’s signature tuna tostadas. With restaurants in Mexico City and San Francisco, Cámara is at the vanguard of Mexican cooking and her innovative, straight-forward recipes are exactly what home cooks want.

“GABRIELA CÁMARA’S CONTRAMAR IS ALWAYS MY FIRST STOP IN MEXICO CITY. IT FEELS LIKE THE CITY’S DINING ROOM.”
—ALICE WATERS
BAKING AT RÉPUBLIQUE

Masterful Techniques and Recipes

A stunning instructional that teaches the key doughs, batters, recipes, and ways for creating wow-factor and bakery-quality results at home.

For all who aspire to master brioche, croissant, pâte à choux, or even cookie dough and muffin and cake batter, Margarita Manzke, superstar baker and co-owner of Los Angeles hotspot République, takes bakers through her patented methods for perfecting texture and amplifying flavors, one inspiring photograph and brilliant trick at a time. With chapters dedicated to teaching each dough and batter and 100 recipes that put the lessons to work, plus more than 125 helpful and gorgeous photographs, and a foreword by Nancy Silverton, bakers will discover how to truly elevate their baking, whether they’re making Manzke’s Instagram-perfect chocolate chip cookies or her spectacular Strawberry-Pistachio Tart.

MARGARITA MANZKE is co-owner of République, a two-time finalist for the James Beard Foundation’s Outstanding Pastry Chef award, and has been named L.A.’s best pastry chef by LA Weekly. She lives in Los Angeles.

BETTY HALLOCK is a former staff writer and editor at the Los Angeles Times and Wall Street Journal, and the co-author of Bacó. She lives in Los Angeles.
WHOLE HOG BBQ

The Gospel of Carolina Barbecue, with Recipes from Skylight Inn and Sam Jones BBQ

The definitive guide to one of the most iconic barbecue traditions—Carolina-style chopped pork—from the third-generation pitmaster of Sam Jones BBQ and the legendary Skylight Inn.

In the world of barbecue, Carolina-style pork is among the most delicious and obsessed-over slow-cooked meats. Yet no one has told the definitive story of North Carolina barbecue—until now. In Whole Hog BBQ, Sam Jones and Daniel Vaughn recount the history of the Skylight Inn, which opened in 1947, and share step-by-step instructions for cooking a whole hog at home, along with two dozen classic family recipes including cornbread, coleslaw, spare ribs, smoked turkey, country-style steak, the signature burger, and biscuit pudding.

SAM JONES is the owner of Sam Jones BBQ and the grandson of Pete Jones, founder of the Skylight Inn in Ayden, North Carolina, which won a James Beard Award and has been open since 1947. DANIEL VAUGHN is the barbecue editor at Texas Monthly magazine and the author of Prophets of Smoked Meat.
POK POK NOODLES

Recipes from Thailand and Beyond

From chef and bestselling author Andy Ricker comes this definitive guide to some of the most delicious and time-honored noodle dishes of Thailand, with detailed recipes anyone can make at home.

From iconic dishes like phat thai and phat si ew to lesser-known (at least Stateside) treasures like kuaytbow reua neua (beef noodles), noodles represent many of the most delicious and satisfying dishes in the Thai culinary canon. In Pok Pok Noodles, chef Andy Ricker shares recipes for many of his favorites—including noodle soups, noodle stir-fries, and khonom jin, Thailand’s only indigenous noodle. Filled with stunning food and location photography and the thoughtful, engaging storytelling that has earned Ricker legions of fans, this book will become an instant classic for armchair travelers and lovers of Thai food and culture.

ANDY RICKER is a James Beard award–winning chef and the owner of six Pok Pok restaurants. Andy splits his time between Chiang Mai, Thailand; New York City; and Portland, OR. JJ GOODE is a Brooklyn-based food writer.
EAT. COOK. L.A.
Recipes from the City of Angels

An intimate culinary portrait of Los Angeles today—a city now recognized among food lovers for its booming, vibrant, international restaurant landscape—with 100 recipes from its restaurants, juice bars, coffee shops, cocktail lounges, food trucks, and hole-in-the-wall gems.

Once considered a cultural wasteland and food desert, Los Angeles is now one of the most exciting food cities in the world. Like the multi-faceted, sprawling city itself, the food of Los Angeles is utterly its own, an amalgam of international influence, disposable income, glamour, competition, immigrant vitality, health consciousness, purity, and beach-loving, laid back, hip, unrestrained creativity. With 100 recipes pulled from the city’s best restaurants but retooled for the home cook—like Charred Cucumber Gazpacho, Roast Chicken with Aji Verde, Vietnamese Coffee Pudding, and Thai Basil Margarita—EAT. COOK. L.A. Notes and Recipes from the City of Angels is both a culinary roadmap and a sophisticated insider’s look at one of America’s most iconic and fascinating cities.

ALSO BY ALEKSANDRA CRAPANZANO
THE LONDON COOKBOOK
978–1–60774–813–7

EAT. COOK. L.A.
Recipes from the City of Angels
Notes and Recipes from the City of Angels
100 recipes pulled from the city’s best restaurants but retooled for the home cook—like Charred Cucumber Gazpacho, Roast Chicken with Aji Verde, Vietnamese Coffee Pudding, and Thai Basil Margarita—EAT. COOK. L.A. Notes and Recipes from the City of Angels is both a culinary roadmap and a sophisticated insider’s look at one of America’s most iconic and fascinating cities.

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ALEKSANDRA CRAPANZANO is a screenwriter and food writer, and the author of The London Cookbook: Recipes from the Restaurants, Cafés and Hole-in-the-Wall Gems of a Modern City. A recipient of The M.F.K. Fisher Award for Distinguished Writing from The James Beard Foundation, she has been widely published in The New York Times Magazine, Food & Wine, Saveur, Travel & Leisure, Gourmet, Elle, Departures and the Wall Street Journal, where for the last 8 years she’s been a food columnist. She lives in New York City.
THE TEEN KITCHEN

Recipes We Love to Cook

A fun and easy cookbook, written by teenage stars The Kitchen Twins, with more than 75 delicious recipes for everyday cooking.

Lyla and Emily Allen are not even in high school yet, but they’ve been cooking for years both on and off TV and know how to put beginning cooks and budding chefs at ease with friendly advice, colorful photos, tons of tips, and step-by-step directions for fresh, natural recipes from comfort foods such as Margarita Flatbread Pizza, to healthy options such as power smoothies, to family favorites such as Cauliflower Truffle Lasagna and Deep Dark Chocolate Pudding.

EMILY and LYLA ALLEN, known as The Kitchen Twins (kitchen-twins.com), are teens who live in New Jersey and have appeared on the Rachael Ray Show, Chopped Junior, Today, and Kid Food Nation.
VIETNAMESE FOOD ANY DAY

Simple Recipes for True, Fresh Flavors

A guide to making delicious Vietnamese food any night of the week—with 80 accessible recipes using ingredients found at your local grocery store.

Drawing upon decades of experience, Vietnam native Andrea Nguyen shows you how to use everyday ingredients to create Vietnamese flavors at home—fast. With Nguyen as your guide, there’s no need to visit a specialty market for favorites like banh mi, dumplings, lettuce cups, and pho, as well as dishes like Honey-Glazed Pork Riblets, Chile Garlic Chicken Wings, Vibrant Turmeric Coconut Rice, and No-Churn Vietnamese Coffee Ice Cream. Her approachable methods, as well as her practical tips and tricks, give you all the tools you need to make true Vietnamese dishes whenever you want.

ANDREA NGUYEN’s five cookbooks include Into the Vietnamese Kitchen, The Banh Mi Handbook, and James Beard Award–winner The Pho Cookbook. Her writing has appeared in the Washington Post, Wall Street Journal, and Cooking Light. She lives in the San Francisco Bay Area.
ALOA KITCHEN

Recipes from Hawai’i

From a Maui native and popular food blogger, this beautiful cookbook of 85 fresh and sunny recipes reflects the major cultures that have influenced Hawaiian food over time: Native Hawaiian, Japanese, Filipino, Portuguese, Chinese, Korean, and Western.

In this transporting cookbook, Alana Kysar takes you into the homes, restaurants, and farms of Hawai‘i, exploring the geographic and agricultural influences that have made dishes like plate lunch and poke beloved around the world. Using history, local knowledge, and aloha spirit, Kysar introduces staples like saimin, steamed pork buns (manapua), shaved ice, and loco moco, tracing their roots and history on the islands. With stunning photography, accessible recipes, and engaging writing, Kysar paints an intimate and enlightening portrait of Hawai‘i and its multicultural heritage.

ALANA KYAR’s blog Fix Feast Flair won Saveur’s blog award for Best New Voice; her photos and recipes have been picked up everywhere from Food & Wine to Yahoo Food. A Maui native, she lives in Los Angeles, CA.
SIMPLE CAKE
All You Need to Keep Your Friends and Family in Cake
A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week.

S’mores cupcakes. Sprinkle-laden birthday cake. Fruit-laden pavlovas. Everyone has a favorite style of cake, whether it’s citrusy and fresh or chocolatey and indulgent. All of those recipes and more are within your reach in Simple Cake, a love letter from Brooklyn apron designer Odette Williams to her favorite treat. Here she gives you 10 base cakes, 15 toppings, and endless decorating ideas that are robust enough to withstand the chaos of the modern kitchen. That way, perfect treats such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake are available whenever the craving strikes.
PERFECT PAN PIZZA

Square Pies to Make at Home, from Roman, Sicilian, and Detroit, to Grandma Pies and Foccacia

A deep-dive on the pan-pizza trend featuring achievable recipes for making Detroit, Sicilian, and Roman pan pizzas and foccias in a home oven.

Bread legend Peter Reinhart’s newest book is a lushly photographed ode to the pan pizza, a cheesy, crispy, crowd-pleasing version of everyone’s favorite food that is easy to make without specialty equipment like stones and peels. Perfect Pan Pizza illustrates how to make and bake doughs through step-by-step photographs, and introduces you to an exciting variety of recipes like the sandwich-inspired Philly-style Roast Pork and Broccoli; Bacon and Egg with Tomato and Arugula Pizza; and Blue Cheese, Balsamic Onion Marmalade, and Walnut Focaccia. With plenty of informative FAQs, this book will appeal to both experienced bread bakers and novice home pizza makers alike.

ALSO BY PETER REINHART:
THE BREAD BAKER’S APPRENTICE, 15TH ANNIVERSARY EDITION
978–1–58008–796–2
PETER REINHART’S ARTISAN BREADS EVERY DAY
978–1–58008–998–2
PETER REINHART’S WHOLE GRAIN BREADS
978–0–399–58195–3

PETER REINHART is the author of eleven books on bread and pizza, including the James Beard Award- and IACP cookbook award-winning The Bread Baker’s Apprentice, and American Pie: My Search for the Perfect Pizza. He is a full-time baking instructor at Johnson and Wales University. He lives in Charlotte, N.C.
THE ESSENTIAL VEGAN INSTANT POT COOKBOOK

Fresh and Foolproof Plant-Based Recipes for Your Electric Pressure Cooker

This enticing collection of 75 easy, inventive, well-tested vegan recipes for the incredibly popular electric pressure cooker, the Instant Pot, is the go-to source for mouthwatering plant-based weekday meals. The best-selling Instant Pot makes cooking delicious meals a snap! But finding vegan recipes that are both inspiring and trustworthy has proven difficult, until now. This beautifully photographed collection presents tried-and-true dishes with a modern twist, such as Black Bean Tamale Casserole, Root Vegetable Tagine with Couscous, Jerk Tofu Wraps, and more. And best of all, they’re all well-tested and authorized by Instant Pot.

COCO MORANTE is a Portland-based recipe developer and blogger who runs the Instant Pot Recipes Facebook page, founded the blog LeftySpoon, and is the author of The Essential Instant Pot Cookbook and The Ultimate Instant Pot Cookbook.

LET’S MAKE RAMEN!

A Comic Book Cookbook

An illustrated cookbook with accessible ramen recipes for the home cook, from simple weeknight broths to weekend project stocks and homemade noodles, which include contributions and tips from notable ramen chefs.

Playful and instructive, Let’s Make Ramen! shares recipes for everything you need to make perfect ramen at home, including stocks, broths, noodles, toppings, and accompaniments. Authors Hugh Amano and Sarah Becan present colorful, humorous, and easy-to-follow comics that fully illustrate all the steps and ingredients necessary. Along the way, they give tips for preparation shortcuts that make weeknight ramen a reality, provide meaty tidbits on Japanese culinary traditions, and feature words of wisdom, personal anecdotes, and cultural insights from ramen chefs like Ivan Orkin and other luminaries including Brian MacDuckston of Ramen Adventures.

HUGH AMANO is a Chicago-based chef and writer. He was the opening sous chef at Abraham Conlon’s Chicago exploration of Macanese cuisine, Fat Rice and is coauthor of The Adventures of Fat Rice. SARAH BECAN is a comics artist, author, illustrator, and designer based in Chicago. Her work has appeared in various publications, including Saveur, Eater.com, and Tasting Table.
THE TINY MESS
Recipes and Stories from Small Kitchens

A lushly photographed book featuring 40 recipes, stories, culinary adventures, and, of course, petite cooking spaces that prove constraints are an invitation for creativity.

From sailboats and trailers to treehouses, cottages, and converted railcars, The Tiny Mess is alive with stories of tiny houses, the people who live in them, and the meals they love the most. The book offers recipes for kitchens of any size, featuring photographs of intimate kitchens, the colorful food they produce, and the artisans, cooks, anglers, and farmers who own and work in them. A range of inventive dishes includes options for breakfast, lunch, and dinner, such as Sourdough Pancakes, Kitchen Sink Quiche, Nopal Cactus Salad, and Blueberry and Lime Pie.

In addition to the recipes, the book includes narratives about the contributors, including their tips and tricks for essential equipment, pantry items, and small kitchen hacks.

TREVOR GORDON is a photographer and professional surfer who grew up on the beach in Santa Barbara, CA. MADDIE GORDON is an illustrator from England. Her home kitchen is in a 36’ sailboat that she lives aboard with her husband, Trevor. MARY GONZALEZ is a vegan baker and farmer. She lives on a seceded California mountaintop avocado ranch in a 30’ travel trailer with her dog, Rose.

FERMENTING A CULTURE
A Practical Guide to Crafting Live-Cultured Foods and Drinks . . . with 100+ Recipes from Kimchi to Kombucha

An authoritative and easy-to-use guide to fermentation with 100+ recipes for fermented foods and drinks.

Live-cultured foods are revered for their gut health benefits as well as boosting immunity. For the first time ever, home cooks have a practical and step-by-step guide to fermentation written by experts in the field. With more than 100 in-depth gut-healthy formulas and recipes for fermenting krauts, kimchis, pickles, brined fruits, condiments, sauces, and drinks, fermenting and preserving your own food at home just got much easier, and a lot more delicious.

KATHRYN LUKAS founded California-based Farmhouse Culture in 2008 and it quickly became the top fermented foods company in the U.S. SHANE PETERSON is an expert fermentologist, and a passionate homesteader and forager who lives in Denmark.
BATCH COCKTAILS
Make-Ahead Pitcher Drinks for Every Occasion
A hip, accessible guide to big-batch cocktail making, with 65 recipes that can be made hours—and sometimes weeks!—ahead of time.

Cocktail hour is the most fun part of the evening for guests—but can be the most stressful for the host. The solution is simple: batch it! In this fun collection, Maggie Hoffman offers 65 new, delicious, make-ahead cocktail recipes from top bartenders. Organized by flavor profile—fresh and herbal, fruity and tart, smoky and savory, spicy, bitter, or boozy—this book makes whipping up a perfect pitcher of drinks a total breeze.

978–0–399–58253–0 • 4/9/2019
HC • $19.99 U.S. (Can $25.99)
176 pages • 6½ x 9 • 55 color photos

ALSO BY MAGGIE HOFFMAN:
THE ONE–BOTTLE COCKTAIL
978–0–399–58004–8

MAGGIE HOFFMAN is the author of The One–Bottle Cocktail. A San Francisco, CA, resident, she founded the drinks section of Serious Eats and currently reviews bars for the San Francisco Chronicle.

NATURAL WINE FOR THE PEOPLE
What It Is, Where to Find It, How to Love It
An accessible, whimsically illustrated pocket guide to the enormously popular category of natural wine.

Today, wine is more popular than it has ever been in the United States, and no style is making more waves than natural wine—that is, organic or biodynamic wine made with nothing added, and nothing taken away. Natural Wine for the People is the first book to decode this trendy (yet often misunderstood) category. Filled with easy definitions, tips and tricks for sourcing the best, a definitive list to the must-know producers and bottlings, and an appendix with the best shops and restaurants specializing in natural wine, this is the must-buy and must-gift wine book of the year.

978–0–399–58235–0 • 8/6/2019
HC • $18.99 U.S. (Can $24.99)
160 pages • 5½ x 8 • 25 color illustrations

ALICE FEIRING is a leading voice in the natural wine movement, and the winner of the James Beard and Louis Roederer Wine Writing awards. In 2013 she was named Imbibe magazine’s Wine Person of the Year. Her blog and email newsletter, The Feiring Line, has been an essential resource for natural wine enthusiasts since 2004. She lives in New York City.