



Grains for Every Season: Rethinking Our Way with Grains

Joshua McFadden, Martha Holmberg

James Beard Award–winning author Joshua McFadden gives grains the same considered and wide-ranging treatment he did vegetables in this much-anticipated follow-up to the mega-successful *Six Seasons*.

9781579659561
Pub Date: 11/23/21
\$40.00 USD
368 pages • Hardcover
7.6 in H | 10.4 in W

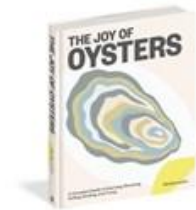


Six Seasons: A New Way with Vegetables

Joshua McFadden, Martha Holmberg

A new way to look at (and cook with) vegetables through the seasons, with 225 vegetable-centric recipes with an exciting modern sensibility from a brilliant young chef and former vegetable farmer who makes vegetables taste delicious in ways we haven't experienced before.

9781579656317
Pub Date: 5/2/17
\$40.00 USD
384 pages • Hardcover
Paper over boards
10.6 in H | 7.8 in W | 1.6
in T | 3.4 lb Wt



The Joy of Oysters: A Complete Guide to Sourcing, Shucking, Grilling, Broiling, and Frying

Nils Bernstein

This definitive oyster bible and cookbook from expert food writer Nils Bernstein delivers an array of tips, trivia, and history, plus approachable recipes that celebrate the delicious bivalve.

9781579659981
Pub Date: 5/9/23
\$30.00 USD
200 pages • Hardcover
Paper over boards
9.2 in H | 7.2 in W | 0.7
in T | 1.6 lb Wt

Behold the oyster. Delicious, a little decadent, yet one of the healthiest things to eat, and now complet...



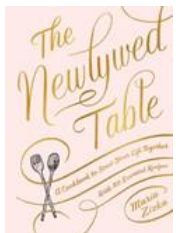
Simply Tomato: 100 Recipes for Enjoying Your Favorite Ingredient All Year Long

Martha Holmberg

Take your love for tomatoes to the next level with this delectable collection of 100 incredible recipes from the coauthor of the bestselling cookbooks *Six Seasons* and *Grains for Every Season*.

9781648290374
Pub Date: 6/20/23
\$30.00 USD
248 pages • Hardcover
Paper over boards
10.3 in H | 7.6 in W | 0.8
in T | 1.7 lb Wt

Americans eat more tomatoes than any vegetable except for the potato. But what do we do with all those tomat...



The Newlywed Table: A Cookbook to Start Your Life Together

Maria Zizka

A cookbook encouraging newlyweds to cook at home, cook as a team, and set up a home kitchen they'll want to cook in day after day; with recipes for classic and modern dishes to build the couple's culinary arsenal, plus a keepsake element so couples can record their cooking and entertaining efforts.

9781579657987
Pub Date: 4/2/19
\$30.00 USD
304 pages • Hardcover
Paper over boards
10.3 in H | 7.5 in W | 1.1 in
T | 2.5 lb Wt



South: Essential Recipes and New Explorations

Sean Brock

In the follow-up to the award-winning and bestselling *Heritage*, Sean Brock writes the bible on Southern cooking and teaches all the elements of this beloved cuisine.

9781579657161
Pub Date: 10/15/19
\$40.00 USD
376 pages • Hardcover
Paper over boards
11.4 in H | 8.3 in W | 1.3
in T | 3.6 lb Wt



Let's Eat France!: 1,250 specialty foods, 375 iconic recipes, 350 topics, 260 personalities, plus hundreds of maps, charts, tricks, tips, and anecdotes and everything else you want to know about the food of France

François-Régis Gaudry

The most joyful, most colorful, most compulsively readable French food bible

9781579658762
Pub Date: 10/16/18
\$60.00 USD
432 pages • Hardcover
Paper over boards
13.5 in H | 10 in W | 1.8
in T | 5.6 lb Wt



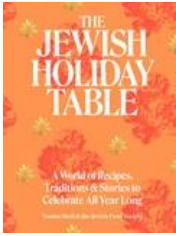
School of Wok: Jeremy Pang's Chinese Kitchen: Simple Techniques and Recipes to Enjoy Delicious Chinese Food at Home

Jeremy Pang

The must-have Chinese cooking bible from Jeremy Pang and the award-winning cooking school, School of Wok

9780600638131
Pub Date: 1/7/25
\$29.99 USD
208 pages • Hardcover
9.8 in H | 7.5 in W

Discover how to make the best Chinese food at home with this essential guide. Filled with step-by-step techniques and irresistible recipes, School of Wok's Jeremy Pang shows you how to master Chi...



9781648290978
Pub Date: 3/12/24
\$36.00 USD
400 pages • Hardcover
Paper over boards
10.2 in H | 7.7 in W | 1.2
in T | 3.1 lb Wt

The Jewish Holiday Table: A World of Recipes, Traditions & Stories to Celebrate All Year Long

Naama Shefi, Devra Ferst

For many Jews, the meal *is* the holiday

Collected by the Jewish Food Society, an organization dedicated to preserving Jewish cuisine around the world, the 135 recipes and accompanying stories in *The Jewish Holiday Table* are a dazzling expression of all the ways we celebrate through what we bring to t...

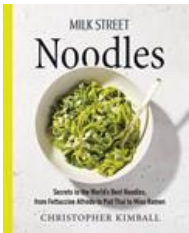


9781648291869
Pub Date: 3/12/24
\$35.00 USD
216 pages • Hardcover
Paper over boards
10.5 in H | 7.6 in W | 0.8
in T | 2 lb Wt

Jang: The Soul of Korean Cooking (More than 60 Recipes Featuring Gochujang, Doenjang, and Ganjang)

Mingoo Kang, Joshua David Stein, Nadia Cho, Eric Ripert

In the first book on the subject in English, South Korea's best chef shows readers how to cook with jangs—the sauces that are the essential building blocks of all Korean cuisine. In the 60 home-cook-friendly dishes, he demystifies jangs while showing how they can be used to make both Korean and West...



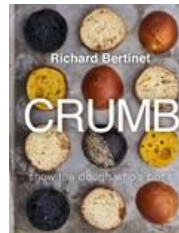
9780316387767
Pub Date: 4/25/23
\$35.00 USD
304 pages • Hardcover
Paper over boards
9.3 in H | 7.5 in W | 1 in
T | 2.2 lb Wt

Milk Street Noodles: Secrets to the World's Best Noodles, from Fettuccine Alfredo to Pad Thai to Miso Ramen

Christopher Kimball

It's time to twirl and slurp bowls of pasta, ramen, spaetzle, lo mein, and more with 125 recipes for noodles from around the world, from the James Beard Award-winning team at Milk Street

Nearly every culture serves some sort of noodle, from fettuccine, ramen and spaetzle, to lo mein, gnocchi and udon...

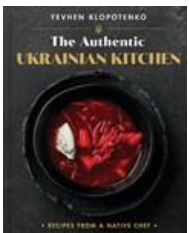


9780857835543
Pub Date: 3/5/19
\$34.99 USD
224 pages • Hardcover
10.5 in H | 8.3 in W | 1 in
T | 2.4 lb Wt

Crumb: Bake Brilliant Bread

Richard Bertinet

Bread can be open and airy or compact and dense - it is all about the 'crumb' which characterises particular styles of loaf. In this inspiring new book, Richard Bertinet shares his hallmark straightforward approach to making bread through every step of the process, including the various techniques o...



9780316559393
Pub Date: 5/14/24
\$40.00 USD
288 pages • Hardcover
Paper over boards
10.6 in H | 8.3 in W | 2.4
lb Wt

The Authentic Ukrainian Kitchen: Recipes from a Native Chef

Yevhen Klopotenko

Celebrate Ukraine's independent spirit and unique culture in 100 recipes from the "powerhouse" chef "on the frontlines of defending democracy" (José Andrés, World Central Kitchen).

Now, more than ever, Ukrainian cuisine and culture deserve to be known around the world. Here, Yevhen Klopotenko shares...



9781648291722
Pub Date: 11/8/22
\$75.00 USD
352 pages • Hardcover
Paper over boards
9.5 in H | 13 in W

Noma 2.0: Vegetable, Forest, Ocean

René Redzepi, Mette Søberg, Junichi Takahashi

The world's most influential chef shares the recipes that have defined the newest incarnation of Noma and set a new standard for how we think about food.



9781579658496
Pub Date: 10/27/20
\$75.00 USD
400 pages • Hardcover
11.3 in H | 11.3 in W |
1.5 in T | 5.7 lb Wt

The French Laundry, Per Se: The Art of Finesse

Thomas Keller

The cookbook mold is about to be broken again with a new book (the first since 2012) from America's most celebrated chef, Thomas Keller—this time focusing on his legendary American fine dining institutions, the French Laundry and Per Se.



9781579657673
Pub Date: 11/13/18
\$40.00 USD
304 pages • Hardcover
Paper over boards
10.8 in H | 7.8 in W | 1.1
in T | 3.1 lb Wt

I Am a Filipino: And This Is How We Cook

Nicole Ponseca, Miguel Trinidad

Get ready to discover the next great Asian cuisine



The French Laundry Cookbook

Susie Heller, Thomas Keller, Deborah Jones

IACP Award Winner

2019 marks the twenty-fifth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—"the most exciting place to eat in the United States" (*The New York Times*). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of ch...

9781579651268
Pub Date: 11/1/99
\$60.00 USD
336 pages • Hardcover
11.5 in H | 11.5 in W |
1.1 in T | 4.6 lb Wt



Let's Eat Paris!: The Essential Guide to the World's Most Famous Food City

François-Régis Gaudry

A joyful, comprehensive, energetically illustrated love letter to the culinary treasure that is Paris, from the bestselling author of *Let's Eat France!*

Paris is the second-most visited city in the world—and food-wise, it has no peer. The cafés, the bistros, the bakeries, the grand old restaurants...

9781648293214
Pub Date: 10/17/23
\$40.00 USD
400 pages • Hardcover
Paper over boards
1 in H | 0.8 in W

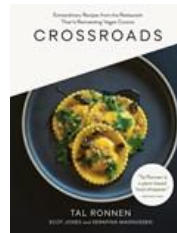


Let's Eat Italy!: Everything You Want to Know About Your Favorite Cuisine

François-Régis Gaudry

The ultimate book on every aspect of Italian food—inspiring, comprehensive, colorful, extensive, joyful, and downright encyclopedic.

9781648290596
Pub Date: 11/9/21
\$60.00 USD
400 pages • Hardcover
12.9 in H | 9.6 in W



Crossroads: Extraordinary Recipes from the Restaurant That Is Reinventing Vegan Cuisine

Tal Ronnen, Scot Jones, Serafina Magnussen

A high-end vegan cookbook filled with inventive vegetable-focused recipes from Tal Ronnen, the most influential vegan chef working today, of Crossroads Restaurant, in Los Angeles

9781579656362
Pub Date: 10/6/15
\$35.00 USD
304 pages • Hardcover
Paper over boards
10.5 in H | 8 in W



Ghetto Gastro Presents Black Power Kitchen

Jon Gray, Pierre Serrao, Lester Walker, Osayi Endolyn

Ghetto Gastro, a Bronx-based creative and culinary collective, delivers a highly visual manifesto for living and eating to stimulate the mind, body, and heart, in a book that promotes Black excellence through recipes, art, and thought-provoking text.

9781648290169
Pub Date: 10/25/22
\$40.00 USD
304 pages • Hardcover
Paper over boards
11.3 in H | 9 in W | 1 in T
1.2 1 lb Wt



Cheryl Day's Treasury of Southern Baking

Cheryl Day

A complete and comprehensive Southern baking book from one of the South's best and most respected bakers, Cheryl Day.

9781579658410
Pub Date: 11/9/21
\$40.00 USD
400 pages • Hardcover
8.3 in H | 10.3 in W



Mosquito Supper Club: Cajun Recipes from a Disappearing Bayou

Melissa M. Martin

A female Cajun chef and a fresh voice in the culinary world shares the unique and compelling recipes, customs, and stories of her homeland—a disappearing land in the Louisiana bayou—to capture this way of life and its food before it is lost to the gulf forever.

9781579658472
Pub Date: 4/21/20
\$35.00 USD
368 pages • Hardcover
Paper over boards
10.4 in H | 7.8 in W | 1.1
in T | 2.9 lb Wt



The Magic of Tinned Fish: Elevate Your Cooking with Canned Anchovies, Sardines, Mackerel, Crab, and Other Amazing Seafood

Chris McDade

A cookbook for the ultimate pantry staple, suddenly a major food trend—tinned fish. In 75 inventive recipes, readers will learn how rewarding, economical, and versatile cooking with tinned fish can be.

9781579659370
Pub Date: 6/29/21
\$24.95 USD
208 pages • Hardcover
Paper over boards
9 in H | 7 in W



Boards, Platters, Plates: Recipes for Entertaining, Sharing, and Snacking

Maria Zizka

More than 30 platters and boards for every occasion—from a casual lunch to a generous party offering—with recipes for individual components and information on how to build the perfect spread.

9781579659929
Pub Date: 4/27/21
\$19.95 USD
160 pages • Hardcover
Paper over boards
7 in H | 9 in W



The Grazing Table: How to Create Beautiful Butter Boards, Food Platters & More

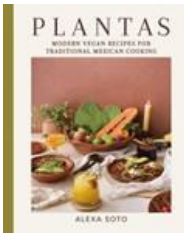
Natalie Thomson

A beautiful, giftable guide to building your own grazing board

Grazing boards are a wonderful, sociable way to share a meal with family and friends. With surprisingly little effort, you can create eye-catching, delicious spreads for sweet and savory lovers alike.

Whether it's a midweek meal or a big...

9780600637967
Pub Date: 9/12/23
\$24.99 USD
160 pages • Hardcover
10 in H | 7.8 in W | 1.6 lb Wt



Plantas: Modern Vegan Recipes for Traditional Mexican Cooking

Alexa Soto

With *Plantas*, Alexa Soto elegantly pays homage to Mexico's storied legacy of plant-based cooking while deftly adapting its soulful repertoire to modern times. I may still be a card-carrying carnivore, sure, but I now find myself craving dishes like her mole negro with roasted oyster mushrooms even m...

9780316495103
Pub Date: 8/6/24
\$35.00 USD
256 pages • Hardcover
10 in H | 8 in W



From the Oven to the Table

Diana Henry

2020 James Beard Award Nominee

Named one of fall 2019's Best Cookbooks by *The New York Times*, *Eater*, *thekitchen*, *epicurious*, *Chowhound*, and *Completely Dorrie*

THE SUNDAY TIMES BESTSELLER

"For bung-it-in-the-oven cooks everywhere, this is a must-have book: Diana Henry has a genius for flavour." -...

9781784726096
Pub Date: 10/1/19
\$29.99 USD
240 pages • Hardcover
10 in H | 7.8 in W | 1.2 in T | 2.3 lb Wt



The Brain Health Kitchen: Preventing Alzheimer's Through Food

Annie Fenn

The foods we choose to eat (or not) sit at the core of the Alzheimer's epidemic. In *The Brain Health Kitchen*, readers will learn exactly how making the right choices about the foods we select and cook, and how we eat them, can keep our brains younger, sharper, more vibrant, and much less prone to de...

9781648290367
Pub Date: 1/3/23
\$35.00 USD
400 pages • Hardcover
Paper over boards
9.9 in H | 7.8 in W | 1 in T | 2.7 lb Wt



Cucina Povera: The Italian Way of Transforming Humble Ingredients into Unforgettable Meals

Giulia Scarpaleggia

The Italians call it *l'arte dell'arrangiarsi*, or the "art of making do with what you've got." This centuries-old approach to ingredients and techniques, known as *cucina povera*, or peasant cooking, reveals the soul of Italian food at its best.

9781648290565
Pub Date: 4/4/23
\$35.00 USD
320 pages • Hardcover
Paper over boards
10.1 in H | 8.2 in W | 1 in T | 2.2 lb Wt



Recipes to Reconnect: Food and conversations to re-establish the relationship between nature, food and self

Anna Bogleione

Seasonal recipes that reconnect us with our local environment, from Anna Bogleione and the chefs at Petersham Nurseries for those wanting to live and eat more sustainably.

9780857839961
Pub Date: 6/6/23
\$39.99 USD
272 pages • Hardcover
10.5 in H | 7.9 in W | 1.2 in T | 2.6 lb Wt



Chetna's Indian Feasts: Everyday meals and easy entertaining

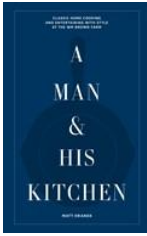
Chetna Makan

The latest book from Great British Bake Off's Chetna Makan, queen of Indian home cooking

OVER 80 BRAND-NEW TASTY RECIPES TO ENJOY WITH FRIENDS AND FAMILY FROM *BAKE OFF'S* CHETNA MAKAN

9780600637677
Pub Date: 8/8/23
\$32.99 USD
224 pages • Hardcover
9.6 in H | 7.8 in W | 2 lb Wt

Chetna Makan is the queen of Indian home cooking. First introduced to us on *The Great British Bake Off*, Chetna has si...



A Man & His Kitchen: Classic Home Cooking and Entertaining with Style at the Wm Brown Farm

Matt Hranek

A cookbook of simple, delicious, empowering recipes from the man who really knows what men like

Matt Hranek, the bestselling author of *A Man & His Watch*, *Negroni*, and other books, has a direct line to a certain kind of male reader. He knows just what they like, what they aspire to, the things that...

9781648290589
Pub Date: 9/26/23
\$40.00 USD
304 pages • Hardcover
Paper over boards
1.1 in H | 0.7 in W