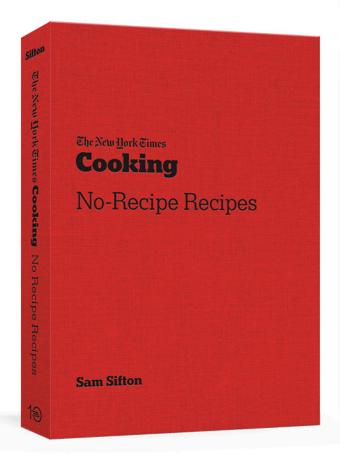


19 WELCOME

to the spring 2021 collection

At Ten Speed Press we are dedicated to publishing authors who bring unique and diverse expertise, curiosity, and perspectives to our tables. The home cooks, bartenders, and chefs who you'll meet here all have their singular tastes and talents, that come alive on the page, encouraging you to explore in the kitchen and beyond. We are honored to work with these creatives to craft beautiful, life-enriching books that we hope will grace kitchen countertops for decades to come, and we're excited to share this latest collection with you.

The New York Times Cooking No-Recipe Recipes





The debut cookbook from The New York
Times website and mobile app NYT Cooking,
featuring 100 photographed No-Recipe
Recipes to make weeknight cooking more
inspired and delicious.

Sam Sifton, founding editor of NYT Cooking, has inspired millions of home cooks with his informal, improvisational No-Recipe Recipes, published in his newsletter, "What to Cook." Sifton's argument is a simple one: Cooking without a recipe is a kitchen skill every home cook can develop. This compact handbook of 100 no-recipe-required dishes, each photographed and presented with essential ingredients and informal instructions, brings the brilliance of NYT Cooking's improvisational approach to the dinner table every night.

"Cooking without recipes is a kitchen skill, same as cutting vegetables into dice or flipping an omelet. It's a proficiency to develop, a way to improve your confidence in the kitchen and makes the act of cooking fun when it sometimes seems like a chore."

SAM SIFTON is an assistant managing editor of The New York Times, overseeing culture and lifestyle coverage; an "Eat" columnist for The New York Times Magazine; and the founding editor of NYT Cooking. He is also the author of *Thanksgiving* and *See You on Sunday*.

978-1-9848-5847-4 • 3/16/21 TR • \$28.00 U.S. (\$37.00 CAN) 256 pages • 6½ x 9 inches 100 color photographs



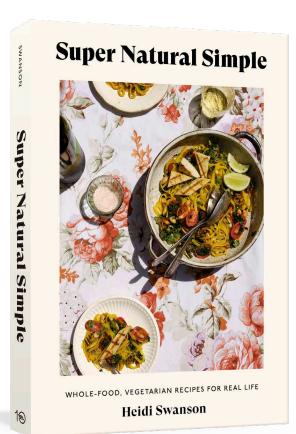


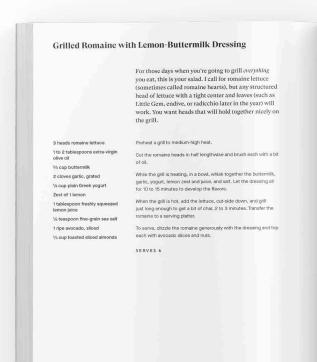






Super Natural Simple



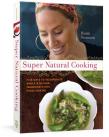




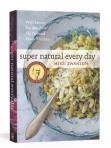
Whole-Food, Vegetarian Recipes for Real Life

More than 120 whole-food, vegetarian recipes for quick weeknight meals full of flavor, spice, color, and nutrition from the *New York Times* bestselling author of *Super Natural Cooking*.

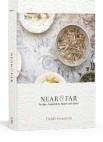
In this book, James Beard Award-winning author and beloved blogger Heidi Swanson delivers approachable ways to work more vegetables and whole foods into easy dishes, with recipes that have short ingredients lists, make-ahead techniques, and clever methods to create high-impact meals. Super Natural Simple features recipes for make-ahead mornings; weeknight noodles; one-bowl baking; the best salads, soups, and stews; easy-drinking refreshers; single skillets;, sheet-pan meals; and easy grills, while a power pantry provides essential staples. Super Natural Simple makes eating well second nature.



ALSO BY HEIDI SWANSON SUPER NATURAL COOKING 978-1-58761-275-6



SUPER NATURAL EVERY DAY 978-1-58008-277-8



NEAR & FAR 978-1-60774-549-5

HEIDI SWANSON is the *New York Times* bestselling author of *Super Natural Cooking, Super Natural Every Day*, and *Near & Far*, as well as a photographer and website publisher. She is the winner of two James Beard Awards and she lives in Los Angeles.

978-1-9848-5688-3 • 3/23/21 TR • \$28.00 U.S. (\$37.00 CAN) 288 pages • 7 x 10 inches 125 color photographs



SUPER NATURAL SIMPLE 184







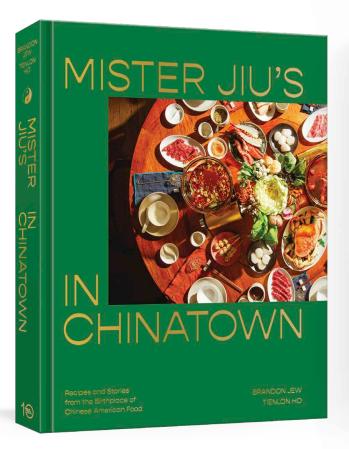








Mister Jiu's in Chinatown



SILKEN DOUFU WITH RIB-EYE CAP MAPO

When I see all the love for Sichuan food now, I see what a dish such as map doubt can do to open up the world. There are so many regional Chinese cuitines that aren't represented in Chinatown or anywhere in this country yet. I really hope other dishes hit it big, and cooks from Yunnan, Xinjiang, Anbui, and sleewhere move in nearby, and bring more regional ingredients to the markets.

It was that way with doutry for a long time. In Chinatown, fresh doutri was made in basement shops and sold for baskets, which prodeliers balanced on the rends of a long pole, to people in the neighborhood. Now douful is in every grocery store. I lond outruin every from fresh, fermentally, dired, smoked, molded, whatever) so much that I initially frantazierd about opening Mister Julia's as a douth alone. We make our restrict with expectably must by ending with a country of the store of the stor

To make the powder: Warm a wok or a small frying pan over high heat. Add all the peppercoma and test, too sling frequently, until fragrant and starting to make popping sounds, about 2 minutes, Immediately transfer to a dish and let cost. Smash the peppercoms in a mortar with a pester or grind with a spice grinder into a very fine powder. Transfer to an airtight container and store at cost room temperature for up to 3 months.

Place the fermented black beans in a medium bowl and cover with hot water. Let soak for 10 minutes and then drain.

In a small bowl, stir together the fermented black beans, chile paste, miso paste, garlic, and sugar. In a separate small bowl, stir together the cornstarch and 1Tbsp water to make a siurry.

and 17 boy water to make a stury.

Propare a steamer in a wok or a large, idded pot following the instructions on page 600 and bring the water to a boil over medium-high heat. Drain the doufu and place in a shallow heatproof bowl or pie plate. Place the dish of dou'n in the steamer, cover, and steam until warmed through, about 8 minutes. Turn of the heat and seven in the steamer to keep owarm.

Warm a wok or a large frying pan over high heat. Add the fallow and left in melt. Add the seek in a single leyer and eason generously with seath. Sear until well browned on the bottom, about 174 minutes. Add the black bean mixture and to so to cost the beef. Add the memaling for cup if 20mil water and toss constantly to make sure the majo is very well distributed. Stift the constantly solarly again, and to the pan, and tose until the sauce thickens, about 30 seconds. Add the chie oil and toss until well combined, termediately remove the pan from the heat.

Remove the douful dish from the steamer and carefully pour off any accumulated liquid. Pour the mapo sauce over the doufu, sift some mapp powder over the top, and sprinkle with the green onions. Serve hot with plenty of rice.

6 — Mister Jiu's in Chinatown

Plan Ahead — You'll need time to make Fermented Chile Past and Basic Chile Oil

Makes 4 servings

2 tsp minced garlic

One 16-oz/ 450a block

beef fat 6 oz / 170g small-diced

dry-aged fatty steak, such as rib-eye

Kosher salt 2 Tbsp Spicy Beef Chile Oil (page 000), at

5 cup / 25g thinly sliced



BRANDON JEW is chef and owner of Mister Jiu's, a Chinese American restaurant in the heart of San Francisco's Chinatown. Mister Jiu's earned a Michelin star in its first six months of opening and was named third best restaurant in the country by *Bon Appétit*. TIENLON HO is an awardwinning writer focused on food, science, and culture.

978-1-9848-5650-0 • 3/6/21 HC • \$40.00 (CAN \$54.00) 304 pages • 8 x 10 inches 200 color photographs



Recipes and Stories from the Birthplace of Chinese American Food

The acclaimed chef behind the Michelinstarred Mister Jiu's in San Francisco's Chinatown shares stories of the past, present, and future of Chinese cooking in America through 90 mouthwatering recipes and 200 evocative food and location photographs.

Mister Jiu's in Chinatown shares the stories of how celebrated chef Brandon Jew took a roundabout journey to cooking and eventually found his way back the Chinese food he grew up with, and began connecting his classical Italian training and American roots to the traditions of Chinese cuisine.

In this groundbreaking cookbook, Jew takes inspiration from classic Chinatown recipes to create innovative spins like Sizzling Rice Soup, Squid Ink Wontons, Orange Chicken Wings, Liberty Roast Duck, Mushroom Mu Shu, and Banana Black Sesame Pie. Recipes and techniques are interwoven with stories about their roots in Chinatown and in Jew's own family history. With pages devoted to dim sum and dumplings, and throwing a party Chinese-banquet style, both occasional and experienced cooks will benefit from Jew's way of using Chinese cooking techniques and come away with a deeper understanding of how Chinese food became American food.



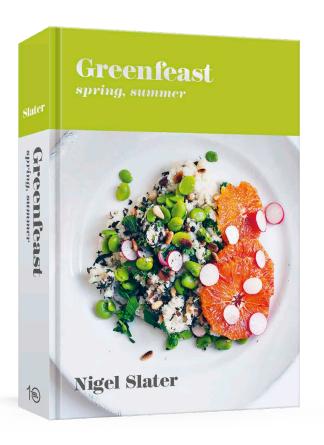




"Where I arrived with Mister Jiu's is exactly where I've always been: in between. A little of this and a little of that. American and Chinese. Modern and traditional. Mister Jiu's connects everything I've ever learned—from Ying Ying, from my mentors, from all the parts of the world where I've lived and eaten. It is a place that celebrates all those influences, standing in the heart of Chinatown, the place where Chinese American food began."



Greenfeast Spring, Summer



EGGPLANT, HAZELNUTS, ONIONS

The contrast of silky eggplant with crunchy, toasted hazelnuts.

Serves 3 eggplants 3 onions, medium 2 a head of garlic

olive oil 6 tablespoons / 90ml hazelnuts ¾ cup / 100g parsley leaves a handful

Set the oven at 400°F. Slice the eggplants in half lengthwise, then put them in a large roasting pan. Peel and halve the onions, cut them into segments, then add to the pan along with the whole head of garlic. Remove the rosemary needles from their stems and scatter over the eggplants and onions. Douse everything with the olive oil and bake for 45 minutes.

Halve each of the hazelnuts. Remove the eggplants and garlic from the roasting pan, then add the nuts to the tin and roast for five to ten minutes until golden brown.

Squeeze the soft garlic flesh from its skin into a mixing bowl and discard the papery skin. Scrape the flesh from three of the eggplant halves into the bowl and discard the skin. Fold the onions and any roasting juices into the eggplant and check the seasoning.

Scatter the parsley and hazelnuts over the eggplant mixture, then pile onto the reserved halves.

 Pine nuts, toasted, sliced almonds, or cashews will offer a welcome crunch instead of hazelnuts should you wish.

122 Greenfeast



Britain's foremost food writer, NIGEL SLATER

Notes from the Larder; Tender; Eat; Greenfeast:
Autumn, Winter; and the James Beard Award-winning

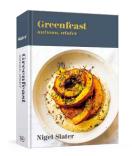
Ripe. He has written a column for the Observer for

over twenty years and hosts the BBC series Simple

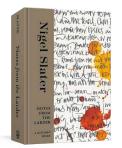
is the author of numerous bestselling books including

A collection of 110 vegetarian spring and summer recipes that provide nourishing and simple plant-based suppers while paying homage to the warm seasons—from the beloved author of *Tender*.

Beloved British food writer Nigel Slater's newest book is a collection of simple recipes, perfect for people who want to eat less meat, but don't want to compromise on flavor and ease of cooking. With Slater's famous one-line recipe introductions, the recipes are quick and easy and inspire you to dip into your pantry for ingredients. Inventive recipes showcase the creative ingredients and provide a plant-based guide for those who wish to eat with the seasons.



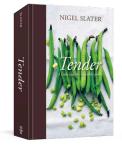
ALSO BY NIGEL SLATER GREENFEAST: AUTUMN, WINTER 978-1-9848-5873-3



NOTES FROM THE LARDER 978-1-60774-543-3



RIPE 978-1-60774-332-3



TENDER 978-1-60774-037-7





978-1-9848-5871-9 • 4/20/21 HC • \$26.00 U.S. 320 pages • 5½ x 7% inches 110 color photographs



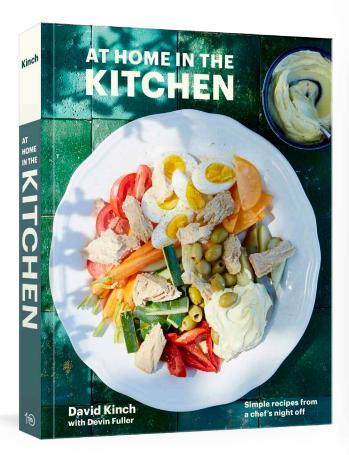
Suppers. He lives in London.

"A few pieces of melon rolled in the juice of a passion fruit for breakfast. A deep cut of miso soup with shreds of spring greens and lemon for lunch. The uppermost points of early summer asparagus tossed with ground sesame seeds and a trickle of toasted oil to accompany a salad of sprouted seeds and green peas."

10



At Home in the Kitchen





Simple Recipes from a Chef's Night Off

120 recipes for the casual meals—from simple breakfasts to 2 a.m. snacks—that the James Beard Award-winning, three-Michelin-starred chef of Manresa cooks at home.

In At Home in the Kitchen, chef David Kinch shares his recipes for the unfussy dishes he cooks most often in his Northern California home. While each recipe has no more than a few key ingredients, David's techniques, subtle twists, and fresh flavor combinations guarantee delicious results quickly. This fun and festive cookbook also features his recommendations for songs to listen to while cooking and recipes for cocktails to precede every meal. This is the perfect book for bringing a deliciously laidback vibe to your weeknight dinners.



ALSO BY DAVID KINCH MANRESA 978-1-60774-397-2



DAVID KINCH is the James Beard Award-winning chef and co-owner of Manresa, a three-Michelin-starred restaurant; Manresa Bread; The Bywater; and Mentone. He is the author of the *New York Times* bestseller *Manresa*, and won an Emmy Award for his role in the series *The Mind of a Chef.* He lives in Northern California. DEVIN FULLER is a writer and culinary professional who formerly worked at Manresa.

978-1-9848-5850-4 • 3/23/21 HC • \$35.00 U.S. (\$47.00 CAN) 288 pages • 8 x 10 inches 160 color photographs



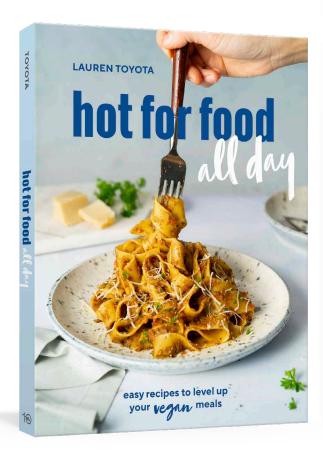


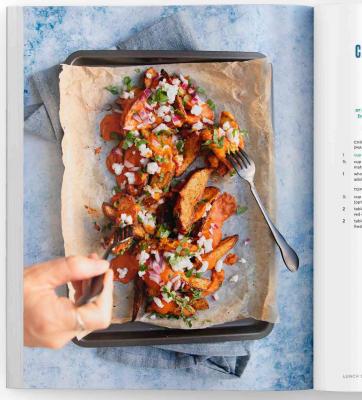




"I can't come to your house to make the pesto, but I can tell you to chill your mortar and pestle—and listen to Aretha Franklin while you do it."

hot for food all day







Easy Recipes to Level Up Your Vegan Meals

More than 100 utterly simple, crazydelicious vegan recipes that satisfy cravings all day, every day, from a vegan YouTube guru and bestselling author.

Lauren Toyota's newest book is a collection of her simplest, tastiest recipes for weeknight meals, easy lunches, and satisfying breakfasts. Separated by meal type, and with customizable recipes for mac & cheese, snack mixes, and more, this book has all of the comfort food dishes you can expect from Lauren, as well as tips for turning leftovers into amazing vegan meals, and ideas for dressings, sauces, and more. In hot for food all day, Lauren proves yet again that vegans can eat whatever they want.



ALSO BY LAUREN TOYOTA HOT FOR FOOD VEGAN COMFORT CLASSICS 978-0-399-58014-7



LAUREN TOYOTA is the author of the bestselling cookbook *Vegan Comfort Classics*. She's appeared on national television sharing her expertise for making vegan food fast and fun, and her hot for food YouTube channel, Instagram, and website, have amassed millions of views and devoted fans. She live in Los Angeles.

978-1-9848-5752-1 • 3/16/21 TR • \$23.99 U.S. 256 pages • 7½ x 10 inches 120+ color photographs







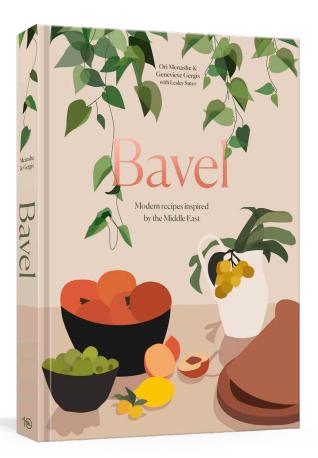
"Dive into this cookbook, trusting that each and every meal you create for yourself is going to be delectable and delicious and just happens to be made from plants."

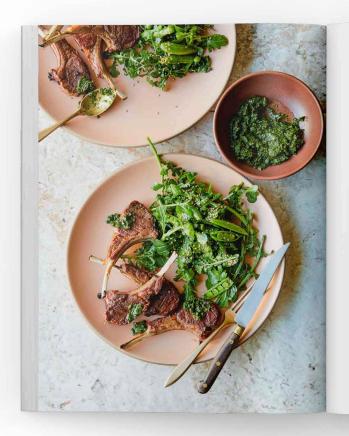






Bavel





Lamb Chops

Shepherds and their flocks have roamed the hills of the Middle East for millennia. The same rugged terrain that was difficult to farm provided ample space for raising sheep, and so the cuisines of the region evolved to celebrate lamb and mutton in all its forms The tender chop is the most prized cut and cooks in just minutes. At Bavel, we quickly grill delicious Te Mana Lamb chops from New Zealand, where the lambs feed on chickory and develop a unique almost-smoky flavor, and then serve them topped with a rustic, herby sauce that's mashed in a mortar and pestle with parsley, garlic, and anchovy. Serve these chops alongside a simple green salad—it doesn't need anything else.

Green Herb Sauce

Preheat a charcoal grill to high heat (see Grilling Guide on page 000). Season the lamb chops with the salt and pepper and place directly onto the grill (the cold meat will prevent overcooking). Grill over high heat for 2½ minutes per side, then transfer to a serving plate and top each chop with about ½ tablespoon of the herb sauce, or more if desired.

in a mortar and pestle, smash the garlic, anchovie in a mortar and pessile, smash the garric, ancroovies, salt, and sugar, until it becomes a paste. Add the pars-ley and cilantro and continue to smash, until the herbs have combined with the paste and the color is dark green. Add the lemon juice and vinegar and stir to green. Add the lemon juice and vinegar and stir to combine. In a steady stream while stirring, slowly add-in the oil, until emulsified. Finally, gently fold in the garam masala and lemon zest. The sauce can be made up to 24 hours in advance and stored in an airtight container in the refrigerator.

Modern Recipes Inspired by the Middle East

From the acclaimed chefs behind the wildly popular Los Angeles restaurant Bavel comes a gorgeous cookbook featuring personal stories and more than 85 recipes that celebrate the diversity of Middle Eastern cuisines.

Bavel welcomes you to explore the broad and varied cuisines of the Middle East through fragrant spice blends; sublime zhougs, tahini, labneh, and hummus; tender flatbreads; buttery pastries; and more. The food of Bavel (pronounced bah-VELLE) tells the stories of the countries defined as the Middle East and many are inspired by the authors' Israeli and Egyptian roots. Bavel represents a world before the Middle East was divided into separate nations. This is cooking without borders.



ALSO BY ORI MENASHE AND GENEVIEVE GERGIS BESTIA 978-0-399-58090-1



ORI MENASHE is co-owner and executive chef of Bestia and Bavel. GENEVIEVE GERGIS is the co-owner and pastry chef of Bestia and Bavel. LESLEY SUTER is the travel editor for Eater and the former food editor for Los Angeles magazine, and has won two James Beard awards for food writing. They live in Los Angeles.

978-0-399-58092-5 • 4/20/21 HC • \$37.50 U.S. (\$50.00 CAN) 304 pages • 7% x 10% inches 125 color photographs



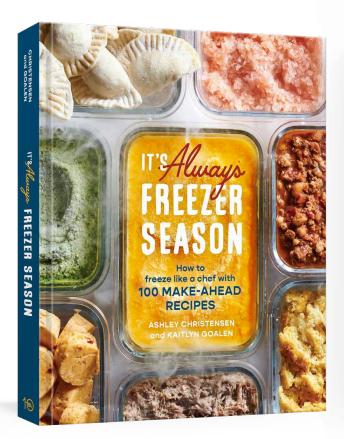
"Bavel is a restaurant of family and heritage; it's an ode to the food we grew up eating and the food we love to eat today."



It's Always Freezer Season

Kosher salt and freshly

medium shallot, mince





CHICKEN PICCATA FARFALLE

with Sweet Potato

We're not sure who the audience is for this recipe. It has enough sophistication to be squarely pegged for adults, but something about it strikes us as so kid-like and familiar—the effect of butter and bow ties in the same proximity will take you right back to childhood.

If you prefer to leave the sweet potatoes out (one less step on those particularly lazy nights), you'll still get something delicious (again, butter and bow ties). Likewise, if you prefer to hef this up with other additions, it'll make room. Bacon wouldn't be out of place here, nor would a handful of spinach or kale.

Preheat the oven to 400°E in a medium bowl, combine the sweet potato and olive oil, season with salt and pepper, and tose to cost. Spread the sweet potato cubes in a single layer on a rimmed baking sheet and roast, stirring occasionally, for 18 to 20 minutes, until forstender and browned in spots. Let cool slightly.

Fill a large pot with water and salt it generously (it should taste salty like the ocean). Bring to a boil over high heat, add the farfalle, and cook for 11 to 12 minutes, until al dente. Drain the pasta, reserving I cup of the pasta water.

In a high-sided saute pan over medium heat, melt the butter. Add the lemon zers, garlic, and shallot and cook, string occasionally, for about 5 minutes, until the shallot has softened. Add the lemon juice, capers, and the reserved pasts watter, bring to a simmer and let reduce for 2 to 3 minutes. Add the farfalle, chicken, and sweet pertaines, and cook, string constantly, for 5 minutes, until the sauce thickens slightly and clings to the noodles. Season to taste with salt and pencer.

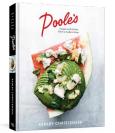
Spoon into pasta bowls, finish with the parsley and a squeeze of lemon, and serve.

PROTEINS.

How to Freeze Like a Chef with 100 Make-Ahead Recipes

Transform the way you use your freezer with 100 flavorful meal prep recipes that can be brought to the table in fewer than 30 minutes, from a two-time James Beard Award–winning chef and restaurateur.

The freezer is your trick to doing it all in your home kitchen. It makes convenience eating delicious, makes project meals worth the effort, and makes cooking less wasteful and more economical. In It's Always Freezer Season, you'll learn how the freezer can easily become the single most important "kitchen tool" of a home kitchen. With delicious recipes, bright photography, helpful technical information, and tips on stocking a freezer pantry, this book will change the way you think about your freezer.



ALSO BY ASHLEY CHRISTENSEN AND KAITLYN GOELEN POOLE'S 978-1-60774-687-4



ASHLEY CHRISTENSEN is the owner of five restaurants in Raleigh, North Carolina: Poole's, Beasley's Chicken + Honey, Fox Liquor Bar, Death & Taxes, and Poole'side Pies. She was named Chef of the Year by Eater and is a two-time James Beard Award winner. KAITLYN GOALEN is a writer, editor, cook, and the executive director of AC Restaurants. She co-founded the Short Stack Editions series and co-authored *The Short Stack Cookbook, Cook Like a Local, Poole's*, and *The Craft Cocktail Party*.

978-1-60774-689-8 • 4/6/21 HC • \$30.00 U.S. (\$40.00 CAN) 272 pages • 7% x 9% inches 90 color photographs





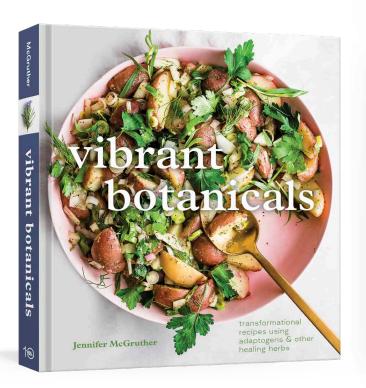




"The freezer, more than any other appliance in the kitchen, will help you cook delicious, flavorful meals in less time."



Vibrant Botanicals

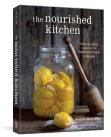




Transformational Recipes
Using Adaptogens & Other
Healing Herbs

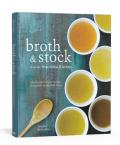
75 nourishing recipes using adaptogens, herbs, and botanicals to heal, energize, and calm.

Adaptogens (plant extracts that help the body adapt to stress) and herbs are some of the most potent sources of energy and immunity, and they deliver many additional health benefits. *Vibrant Botanicals* guides you through the properties of herbal energetics and how to gain the most from them. While store-bought elixirs may set you back about \$40 per jar, Jennifer McGruther's creations only cost a few dollars to create at home. Whether you're looking to fortify digestion, balance hormonal rhythms, lift your spirit, or get better sleep, *Vibrant Botanicals* provides the natural solution.



ALSO BY JENNIFER MCGRUTHER THE NOURISHED KITCHEN 978-1-60774-468-9





BROTH AND STOCK FROM THE NOURISHED KITCHEN 978-1-60774-931-8



JENNIFER McGRUTHER is a certified nutritional therapy practitioner, herbalist, and writer living in the Pacific Northwest. She is the author of *The Nourished Kitchen* and *Broth and Stock from the Nourished Kitchen*. An advocate for sustainable food systems, she teaches workshops on traditional food pathways and runs Nourished Kitchen, a website about cooking with whole foods.

978-1-9848-5895-5 • 4/27/21 HC • \$26.00 U.S. (\$35.00 CAN) 224 pages • 8 x 9 inches 100 color photographs



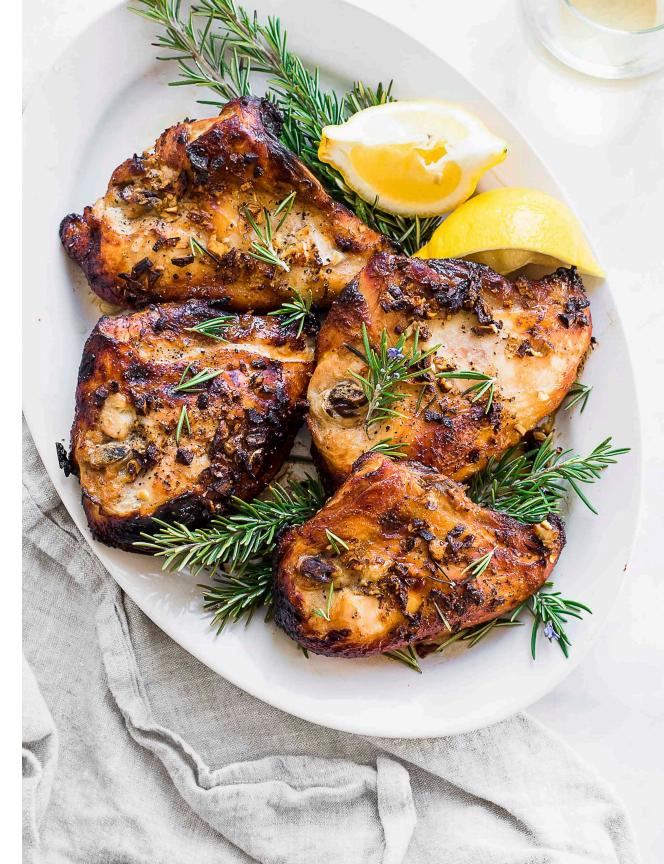




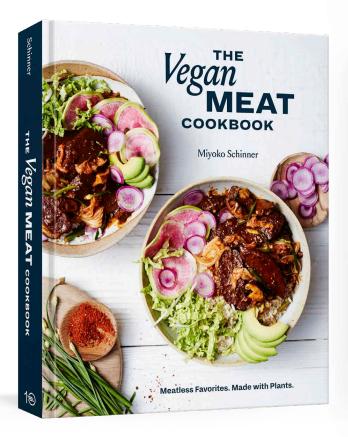








The Vegan Meat Cookbook





Grilled Chicken and Nectarine Salad with Arugula, Almonds, and Fried Herb Cheese

Serves 4

In the deepest part of summer, you want a salad that's satisfying, but also carries the brightest flavors of the season. Start with the best fresh nectarines you can find—the kind that are ripe but haven't yet become super soft—and grill them, along with vegan chicken, for an arugula salad finished with almonds for crunch. Serve the salad as is or top it with Fried Herbed Cheese (recipe follows) if you're looking for something more decadent. Make the cheese while the grill heats.

GRILLED CHICKEN AND NECTARINES

% cup dry white wine
% cup extra-virgin plive oil, plus more
for brushing the grill
Zest and juice of 1 large lemon

1 clove garlic, grated 14 teaspoon kosher salt

10 ounces store-bought vegan chicken breasts, such as Gardein or Layonna, still frozen, or homemade Juicy Chicken (page 000) or Savory Roasted Chicken (page 000)

VINAIGRETTE
2 tablespoons sherry vine

1 teaspoon maple syrup
1/4 teaspoon Dijon mustard
Kosher salt and freshly ground
black pepper
1/4 cup extra-virgin olive oil

First, marinate the chicken: In a large shallow bowl, whisk together the wine, olive oil, lemon exet and juice, mustard, garlic, salt, and pepper to blend. Add the chicken, turning to coat the pleces evenly, and let sit at room temperature for about 1 hour, turning occasionally, until the chicke is completely thawed.

Make the vinaigrette: In a small bowl, whisk together the vinegar, maple syrup, mustard, and salt and pepper to taste. While whisking, add the oil in a slow, steady stream, whisking until the oil is all blended in. Set aside. (The vinaigrette can be made a day ahead and refrigerated, covered, until ready to use.)

Heat a gas or charcoal grill to medium-high heat (about 400°

Brush the grill's cooking grates clean, then brush with oil. Add the chicken, letting any extra manifade drip back into the bowl, and grill for 2 minutes per side (burning carefully), or until marked well on each side. Transfer the nectraine silese to the marriande, turn to coat, then add them to the grill as well and grill for 2 to 3 minutes on each cut side, until well-marked and beginning to soften. (You can also grill the chicken and nectarines on a grill pan on the stovetop over high heat.) Transfer the chicken and nectarines to a plate for rest.

in a bowl, toss the arugula, almonds, and green onions with vinaigrette to taste. Halve each chicken breast lengthwise, then cut the chicken crosswise into roughly ½-inch strips. Add the chicken and nectarines to

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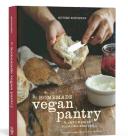
ARTERS, SMALL BITES, SALADS, AND SIDE DISHES

Meatless Favorites.

Made with Plants.

More than 100 hearty, succulent, peoplepleasing meals featuring vegan meat, plus recipes for DIY vegan meats and cheeses, from bestselling author Miyoko Schinner.

Plant-based meats are a growing trend for those who want to help the planet, animals, and their health but don't want to give up the meaty flavors they love. The Vegan Meat Cookbook guides you through the maze of products available, and offers guidance on how to use them in everything from Sausage Calzones with Roasted Fennel and Preserved Lemon, to Carne Asada Enchiladas. Whether you're cutting back on meat for your health, the environment, animal welfare, or for affordability, The Vegan Meat Cookbook will satisfy the cravings of flexitarians, vegans, vegetarians, and even carnivores.



ALSO BY MIYOKO SCHINNER
THE HOMEMADE VEGAN PANTRY
978-1-60774-677-5



MIYOKO SCHINNER is the founder of Miyoko's, the fastest growing plant-based cheese and butter company in the country, carried in more than 15,000 retailers nationwide, plus Canada and Australia. Schinner is the author of four cookbooks, including *The Homemade Vegan Pantry*; co-host of the national PBS cooking show *Vegan Mashup*; and cofounder of Rancho Compasión, an animal sanctuary. She lives in Northern California.

978-1-9848-5888-7 • 5/11/21 HC • \$28.00 U.S. (\$37.00 CAN) 256 pages • 7% x 9 inches 65 color photographs

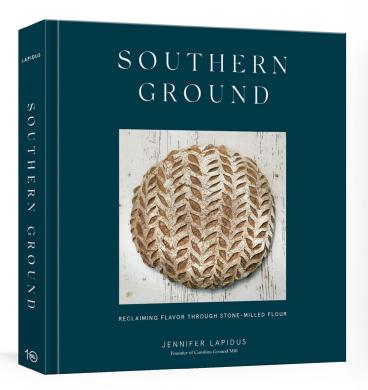


"As a vegan of almost thirty-five years, I am happiest just feasting on veggies... but at times, nothing short of a delicious meaty concoction will do."





Southern Ground





"The choice of stone over steel to process our grain into flour was a given, as cold-milling with stone produces flavor-forward flours that highlight the *terroir* of our region."

JENNIFER LAPIDUS is the founder of Carolina Ground Flour Mill in Asheville, North Carolina. She's been featured in numerous national publications, sits on the board of the Carolina Farm Stewardship Association, and is co-organizer of the Asheville Bread Festival.

978-1-9848-5748-4 • 4/13/21 HC • \$32.50 U.S. (\$42.50 CAN) 288 pages • 9 x 10 inches 75 color photographs



Reclaiming Flavor Through Stone-Milled Flour

A curated collection of 80 recipes from twenty acclaimed craft bakeries in the South that showcases the superior quality of cold stone-milled flour and highlights the importance of baking with local ingredients.

Many home bakers are opting for flavordriven, regionally grown and ground cold-stone milled flour over industrial commodity flour, and it is delivering extraordinary taste, texture, and story to their baking. In this book, Jennifer Lapidus, founder and principal of Carolina Ground Flour Mill in North Carolina, celebrates the work of bakers all over the South, showing you how to use these flavorforward flours of geographic distinction. With profiles of top Southern bakers and recipes arranged by grain, this is a love story to Southern baking and a call for home bakers to understand more about the most important of ingredients: flour.

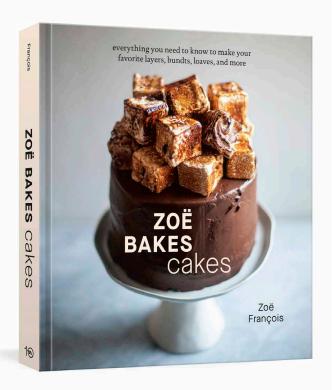






"There is simply no mistaking fresh, stone-ground flour, especially when working with whole grains. It is the difference between an original piece of artwork and a print."





Zoë Bakes Cakes

white cake



This is the grande dame of cakes, the elegant wedding invitee who classes up the room just by her more presence. In fact, it's probably the more popular wedding of the control of the control of the case of the

CREAMING + page XX
PEAKS + page XX
CRUMB-COATING +
page XX (OPTIONAL)
PUTTING ON THE FINAL
LAYER + page XX

temperature
7 Tbsp / 80g vzgetable
shortening
2 cups / 400g granulatec
sugar
1 Tbsp vanilla extract
(see page XX)
% tsp almond extract

6 Add one-third of the flour mixture to the egg white mixture and mix until combined. Scrape th bowl and add half of the buttermilk, mixing until combined. Repeat with another one-third flour, it remaining buttermilk, and then the final one-third flour. Scrape down after each addition.

7 In another bowl, using a whisk, whip the heavy cream to medium peaks. Then, using a rubber spat ula, fold the whipped cream into the batter.

8 Pour the batter into the prepared pans and spread evenly using an offset spatula. Gently tap the pans on the counter several times to release excess air bubbles.

9 Bake until a tester comes out clean, about 30 minutes. Allow to cool for 15 minutes in the pans, then remove from pans and transfer to a wire rack to cool completely. (This cake will shrink slightly in

10 Remove the parchment paper from the cakes and place one cake layer on a serving plate.

CONTINUED

Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More

The expert baker and bestselling author behind the Zoë Bakes website explores her favorite dessert—cakes!—with more than 100 recipes to create flavorful and beautiful treats any day of the week.

In her debut solo cookbook, bestselling author Zoë François demystifies the craft of cake baking with easy-to-use recipes, showing readers how to get gorgeous confections on the table to celebrate any occasion. Using step-by-step photos and clear, encouraging instruction, Zoë explores the techniques of baking and gives straightforward recipes for loaf cakes, layers, fillings, frostings, decorating, and more. With this book, delicious homemade cake—from the simple snack cakes to towering tiers—is within reach for any celebration imaginable.

"A cake can turn a Tuesday into an occasion. There is no day that can't be made better with a little slice."

ZOË FRANÇOIS studied at the Culinary Institute of America in New York, and has been a pastry chef at several Twin Cities restaurants. She coauthored *Artisan Bread in Five Minutes a Day*, which turned into a bestselling series. She runs the Zoë Bakes website and lives in Minneapolis with her husband, Graham, and two sons.

978-1-9848-5736-1 • 3/16/21 HC • \$30.00 U.S. (\$40.00 CAN) 272 pages • 8½ x 9½ inches 245 color photographs





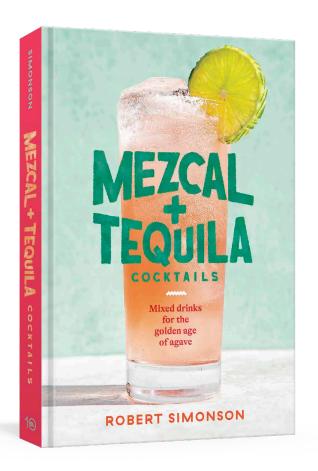








Mezcal and Tequila Cocktails



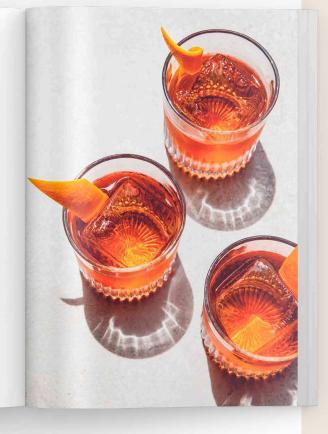


1 ounce mezcal
1 ounce sweet vermouth
1 ounce Campari
Orange twist for garnish

Combine the ingredients, except the garnish, in a mixing glass three-quarters filled with fee. Stir until chilled, about 30 seconds. Strain into a chilled rocks glass over one large fee cube. Express the orange twist over the surface and drop it into the drink.

MEZCAL + TEQUILA COCKTAILS

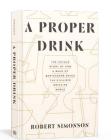
can stand up to the strong flavor personalities of vermouth and Campari. Many people like to increase the measure of mezcal in this drink to 1% ounces, but I prefer the classic ratio of equal parts.



Mixed Drinks for the Golden Age of Agave

Indulge your thirst for new ways to drink tequila and mezcal with this collection of more than 60 recipes for agave cocktails from *New York Times* spirits writer Robert Simonson.

Artisanal mezcal and tequila bars can be found in every major American city, and mezcal remains the current "it" spirit. This book is a straightforward guide to mixing cocktails using agave spirits, with simple recipes that are easy to assemble, with most requiring only three or four ingredients. From riffs on classics such as the Mezcal Mule to new favorites such as Smoke and Ice, you'll discover how to use tequila and mezcal to create cocktails that highlight the smoky, edgy flavors of these unique and popular spirits.



ALSO BY ROBERT SIMONSON

A PROPER DRINK

978-1-60774-754-3





THE OLD-FASHIONED 978-1-60774-535-8





3-INGREDIENT COCKTAILS 978-0-399-57854-0





THE MARTINI COCKTAIL 978-0-399-58121-2



ROBERT SIMONSON writes about cocktails, spirits, bars, and bartenders for the *New York Times*. He is the author of *A Proper Drink, The Old-Fashioned, 3-Ingredient Cocktails*, and *The Martini Cocktail*. His writings have appeared in many national publications, and he is a contributing editor at PUNCH. He lives in New York City.

978-1-9848-5774-3 • 4/6/21 HC • \$18.99 U.S. (\$24.99 CAN) 176 pages • 5½ x 8 inches 50 color photographs



"Mezcal is a spirit on hyperdrive, something tailor-made for the modern American palate's evergrowing need for more—more flavor, more sensation, a greater challenge."







BLACK, WHITE, AND JIGHN O. MORISANO

Black, White, and The Grey

BLACK, WHITE, AND THE GREY

for my cloak but it was no longer there. "Miss, you can't go any farther," I heard, faintly, I continued inching forward. "Miss, you'll need to step back."

A police officer was in front of me now, standing between me and the wreckage. He held his arms out in front of him and started to move slightly slot to side like he was posted up in front of the basket, defending the basket. To get to Scott I needed to back him down. I needed a power move. "Where's my friend?" I crid. "Please!" I yelled in his face. "I need to see if he is okay." "I'm sorty." was all he said as he grabbed my arms and moved me a few feet back. I had no fight in me, so I let him. And then I just stood there, knowing.

I hung up the phone and I stood still for a second, struggling to compose myself. Carol looked at me, and because her nature was to begin to ask questions, I interjected as gently as I could before she could speak, "Please, don't ask me any questions. Go and get dressed. Mashama was in an accident. Scott might be dead."

Carol nodded

The dogs, sensing something was wrong, were agitated, so we took a moment to get them back up onto the bed and settled as we pulled the bedroom door closed behind us. I had no idea what I was about to walk into, but the fear in Mashama's voice, something I had never ever heard from her before, worried me. My overwhelming sense was that I was heading to some place dangerous. I had come from a family in which two of my brothers were cops, and a dad and another brother were firemen, so I felt that I needed to go down there prepared. On the way out of the house I grabbed my briefcase and made sure that my pistol, which I had purchased and begun carrying when walking home from The Grey late at night, was inside my bag. I was nervous and disoriented and its presence in my briefcase gave me a sense of control. Frankly, It calmed me. We drove the less-than-one-mile distance to where Mashama was waiting for us and where I was horing I was going to find out that she was mistaken about Scotr's fare.

The police officers held back a small crowd of people as they taped off the crime scene. They didn't want anyone to see the wreckage up close. I never saw blood or anything like that. I chose not to see it. I wanted to get close but not that close. I stood within the barricade making phone calls, trying to sound normal while reaching out to a couple of people who Scott and I had just left in the bar. I watched bodies being hauled away on stretchers underneath the flashing lights and blaring sirens. One ambulance remained quietly in the road.

CHAPTER 1

We parked the car a few blocks away from the intersection Mashama had identified as her location and we made our way down the packed sidewalks filled with hollday celebrants, something for which Savannah is famous but the type of event 1 have mostly avoided in my time living here. And this night seemed uneasy to me. I'm sure that Mashama's phone call had so rattled me that I drove there jacked up and hyperaware, projecting tension onto the people walking by me—it was just so dammed loud and disorganized. There were large groups of teens and young adults, self-segregated for the most part into Black and White, moving together as individual organisms. Everyone was dressed in reds, white, and blues for the holiday, but a couple of those same colors. I thought to myself, could just as early connote the gangs that operated in Savannah. I was as uncomfortable as I had ever been in Savannah in that moment because I did not know what lay ahead of us. The amxiety I absorbed from my phone call with Mashama was turnine to fear with each step that I took.

I normally don't find myself in the middle of parades or national holiday celebrations. Since moving to downtown Savannah, where all of these annual events are held, this is where I see the real Savannah. Before moving here, I had learned that Savannah is fifty-three percent black. But if you're living downtown you would never actually know that. It is during events that Black Savannahians come out to celebrate alongside White Savannahians. It surprises me that Black and White people here are together so infrequently that most tourists have no sense of the true makeup of Savannah, about how diverse the different communities are. The downtown community is so insular and so separate from the rest of the city, and yet it alone represents the city that people see—residents, students, media, everyone. It's days like this that we all get to see the true essence of the city, and hate that it ended in violence.

As we got closer to the scene, it became more apparent that something truly bad or violent had taken place. Flashing lights from the police cars that were just out of eye view were bouncing off the large storefront windows of the city's retail and tourist area, giving a strobe effect to people's movements as strens blared all around. Most people were going about their business trying to get from one place to another, but some of the groups of teens and young adults were rowdy, gelling, swearing, bumping into each other, and taking up most of the sidewalks and walkways. Some, maybe many, were intoxicated or high from a day of partying. My paranoia continued to grow, my eyes darting from group to group, seeing the scene as a powder a keg, like the evening's first act of violence was merely the precursor. All that I had learned from growing up in New York City, during one of its most violent eras, instinctively controlled my movements. I

15

"All we can hope is that through our work we can heal, gain perspective, continue to grow, and work from a place of trust and respect."

—Mashama Bailey

MASHAMA BAILEY is the executive chef and partner at The Grey and The Grey Market, winner of the James Beard Award for best chef Southeast, and chairs the board of the Edna Lewis Foundation. JOHN O. MORISANO is the founding partner at The Grey and The Grey Market.

978-1-9848-5620-3 • 1/12/21 HC • \$28.00 U.S. (\$37.00 CAN) 304 pages • 5½ x 8½ inches Lorena Jones Books



The Story of an Unexpected Friendship and a Beloved Restaurant

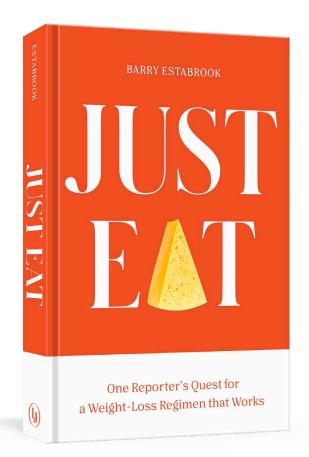
At The Grey restaurant in Savannah, Georgia, James Beard Award winner Mashama Bailey and restaurateur John O. Morisano are business partners and friends who are bridging their lived experiences—one meal, conversation, and business challenge at a time.

Black, White, and The Grey is a story about the mission, trials, and triumphs of two individuals seemingly with little in common— a Black woman chef from Queens and a White media entrepreneur from Staten Island—who partnered up, relocated to the South, and built a relationship and a restaurant that they believed would get people talking about race, gender, class, and culture.

Bailey and Morisano take turns telling how they went from tentative business partners to dear friends as they turned a dilapidated, formerly segregated Greyhound bus station into one of the most celebrated restaurants in the country. They recount their troubling and joyous times, disclosing how they came to understand their differences, recognize their biases, continuously challenge themselves and each other to be better, and always keep talking and eating together. Throughout the book, a recipe caps each chapter, peppering the narrative with food that's important to the authors and their story.

At a time when division is at the center of our national discourse, Bailey and Morisano show how two friends have worked hard to stay close and seed a more equitable future.





Just Eat

THE THREE DIETS THROUGHOUT HISTORY But she offered plenty of serious advice. Decades before Jean Nidetch came up with Weight Watchers, Peters urged readers to form groups to meet once a week and purchase a good set of scales for weigh-ins. She advised them to lose slowly and scientifically, and to keep from feeling famished by filling up on large quantities of leafy vegetables. She instructed them to read her food tables so they could "spend their daily calories wisely and carefully.* LOW-FAT, MEATLESS. UNRESTRICTED CARBOHYDRATES With millions of members in at least thirty countries, WW International is proof that the popularity of watching one's weight by tracking calorie intake remains popular. True, the company does not like to use the word calorie, replacing it with a simplified daily allotment of trademarked SmartPoints, which are based on the number of calories in food items, as well as saturated fat, sugar, and protein. But participants still monitor what they eat to stay below daily limits tailored to their weight. Other pay-to-lose commercial programs, such as Jenny Craig and Nutrisystem, ship customers prepared meals that are calorie restricted. And the fasting diets, such as the 5:2, in which participants eat normally for five days a week and severely limit food intake during the remain-UNLIMITED MEAT AND ANIMAL FAT, ing two; or the time-restricted diets, where you eat everything within FEW CARBOHYDRATES a restricted window of time each day, are also based on cutting-if not counting-calories. So, who is right? Jack Sprat by not eating fat, Ms. Sprat by avoiding lean, or those who eat both fat and lean but monitor their caloric intake? The scientific literature is filled with papers supporting one approach over the others. And the creators of diets still argue vociferously for their plans. But one long-term study of more than eight hundred men and women on varying diet plans suggests that it all comes down to controlling calories. Dr. Frank Sacks, professor of cardiovascular disease prevention at Harvard School of Public Health, and his team divided the study LIMITED CALORIC INTAKE subjects into four groups; those with a low-fat, average-protein diet; a

One Reporter's Quest for a Weight-Loss Regimen that Works

The New York Times bestselling author of Tomatoland investigates the most popular diets of our time to reveal how we should (and shouldn't) be dieting.

Investigative journalist Barry Estabrook tried the most popular diets of the past forty years, from paleo to the Master Cleanse, Whole30, Atkins, Weight Watchers, keto, gluten-free, and veganism, examining the people, claims, and science behind the diets, all while recording his mental and physical experience with each one. He discovered that over fifteen branded programs are derived from just three diets, and that although there are effective takeaways, popular diets are mostly marketing. This is a look into how we try to improve our health through dieting—and how the answer may be to just eat.

"Most diets come and go....But some early diets have become fixtures in our food culture. Their current promoters are clever enough to repackage them, tweak them a bit, and rebrand them with catchy new names to lend the appearance of novelty each time they come around..."

BARRY ESTABROOK is the author of *Pig Tales* and the *New York Times* bestselling *Tomatoland*, which won an International Association of Culinary Professionals award and inspired the documentary *Food Chains*. Estabrook was an editor at *Gourmet*, where his writing won a James Beard Award, and he was the founding editor of *Eating Well* magazine. He lives in Vermont.

978-0-399-58027-7 • 2/2/21 HC • \$26.00 U.S. (\$35.00 CAN) 256 pages • 5½ x 8¼ inches Lorena Jones Books





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