



POTTER

FOOD | SPRING 2018





“Chloe continues to dazzle the world with her delicious vegan creations.”

—Angela Liddon,
author of *The Oh She Glows Cookbook*

Chloe Flavor

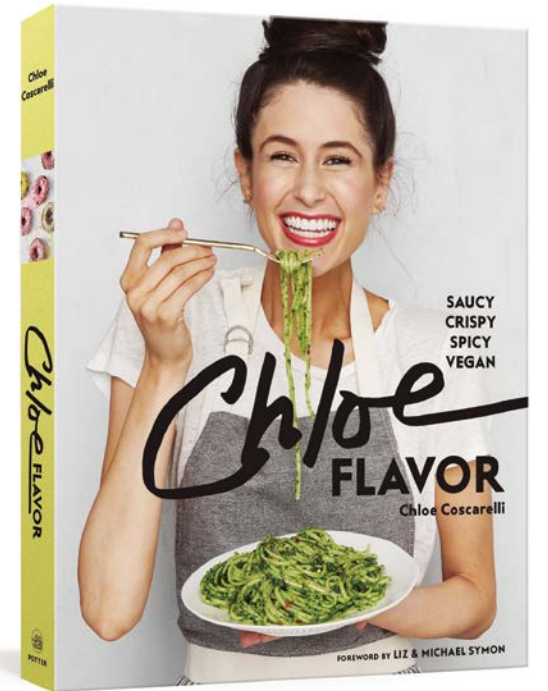
Saucy, Crispy, Spicy, Vegan

CHLOE COSCARELLI

FOREWORD BY LIZ AND MICHAEL SYMON

The celebrated vegan chef makes her highly anticipated return to the cookbook world with 125 original recipes that focus on simplicity in the steps and big flavor in the food.

Chloe Coscarelli believes the most delicious dishes come from plant-based ingredients, and has debunked the myth that vegan cooking is bland and visually unenticing. Enter *Chloe Flavor*. Every recipe here is bold in taste, loud in color, unabashedly unique, and, above all, easy to make. With dishes like Smoky Grits & Greens, Mango-Guacamole Crunch Burgers, and Sea-Salted Chocolate-Chunk Cookies, this food is for fun, friends, and family—and it’s all about the flavor. Vegans will delight in Chloe’s mouthwatering creations, and carnivores won’t miss the meat one bit.



First breaking onto the culinary scene as the only vegan chef to capture the top prize on Food Network’s *Cupcake Wars*, Chef **CHLOE COSCARELLI** has since been recognized for bringing vegan cuisine to the mainstream as an award-winning chef, successful entrepreneur, and bestselling cookbook author.

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\$27.99 US (\$36.99 CAN)





Eating from the Ground Up

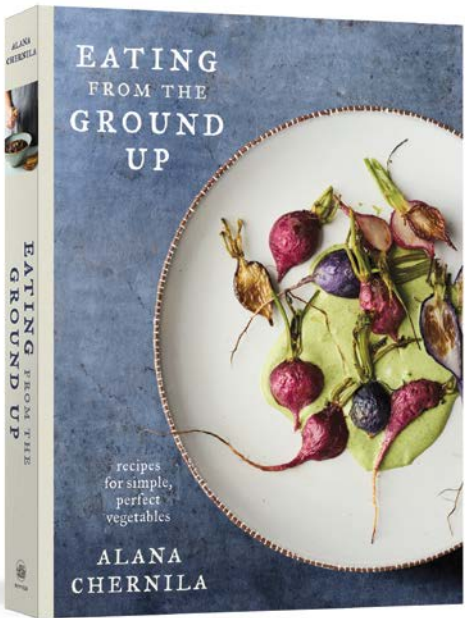
Recipes for Simple, Perfect Vegetables

ALANA CHERNILA

Although there are countless ways to eat vegetables, there are a few perfect ways to make each vegetable sing.

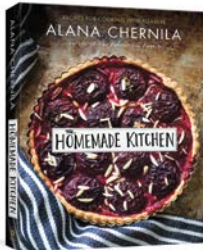
With more than 100 versatile recipes, *Eating from the Ground Up* teaches you how to showcase the unique flavor and texture of each vegetable, truly bringing out the best in every root and leaf. Alana Chernila demonstrates how smart techniques and a light touch are the way to go when beautiful vegetables are just good and fresh. There are dishes that are so simple and quick that they feel more intuitive than following a typical recipe; pots of soup for all times of the year that are packed with nourishment; ideas for maximizing summer produce, even when the volume is overwhelming for those who garden themselves; cozy, hearty fall and winter foods that are all about comfort; and impressive celebratory dishes fit for a party. No matter the vegetable, the central lesson is: don't mess with a good thing.

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ALANA CHERNILA writes, cooks, teaches cheese making, and blogs at EatingFromTheGroundUp.com. She is also the author of *The Homemade Kitchen* and *The Homemade Pantry*. She lives with her husband and daughters in western Massachusetts. Follow her on Instagram (@alanachernila) and Twitter (@alanachernila).

ALSO AVAILABLE



THE HOMEMADE KITCHEN
TR • ISBN: 9780385346153
\$24.99 US (\$29.99 CAN)



THE HOMEMADE PANTRY
TR • ISBN: 9780307887269
\$24.99 US (\$28.99 CAN)



ROASTED ASPARAGUS WITH YUMMY SAUCE

I PLANTED ASPARAGUS IN MY SEVENTH year of living in our house, and I ate my first spear in the tenth. It took me that long, because I needed to learn that my garden space and energy should be devoted to the foods I really wanted to eat and couldn't get for cheap. When organic local asparagus peaked at \$8.99 a pound, I knew it was time. Roasting is far and above my favorite way to cook asparagus. The insides steam and the outsides caramelize, and there are few more beautiful things to me than a baking sheet holding a shewn line of asparagus spears. They really don't need sauce, but a great sauce can't hurt, and yummy sauce might be the greatest I know. It made its first appearance with salmon in my book *The Homemade Kitchen*, but I just had to bring it back. The cheesy, ferment-y richness of nutritional yeast blends into a sauce with a flavor that everyone wants more of, yet no one can guess the main ingredient. Use it on sweet potatoes, squash, or green beans, too. If you're buying asparagus at the super-market, pay attention to the heads. If they've begun to open, or the feathered top is slimy, look for another bunch. Always wash asparagus well, as grit tends to hide in the feathered layers of each tip.

- SERVES 4**
- 1 teaspoon olive oil, plus more for greasing the baking sheet
 - 1 pound asparagus
 - 1/4 teaspoon kosher salt
 - 2 tablespoons unsalted butter
 - 1 1/2 teaspoons finely minced garlic (1 to 2 cloves)
 - 1 tablespoon nutritional yeast
 - 1 1/2 teaspoons tamari or soy sauce
1. Preheat the oven to 425°F. Generously grease a baking sheet with olive oil.
 2. Break the end of each asparagus stalk where it snaps naturally. (Compost the ends or save them for stock or asparagus soup.) Make sure the stalks are as dry as possible. Lay the stalks out on the baking sheet, and drizzle them with 1 teaspoon of olive oil. Sprinkle with the salt. Roast until the tips color: 10 to 12 minutes, shaking the pan halfway through roasting to turn the spears. Transfer the asparagus to a platter.
 3. While the asparagus roasts, make the sauce. Combine the butter, garlic, nutritional yeast, and tamari in your smallest saucepan over medium heat. Cook, stirring often, until the mixture comes together and thickens up into a sauce, 3 to 5 minutes. If it doesn't come together, add about a tablespoon of water and stir to combine. Pour the sauce over the asparagus or serve it on the side for dipping.

“Vegetables keep secrets, and to prepare them well, we need to know how to coax those secrets out.”

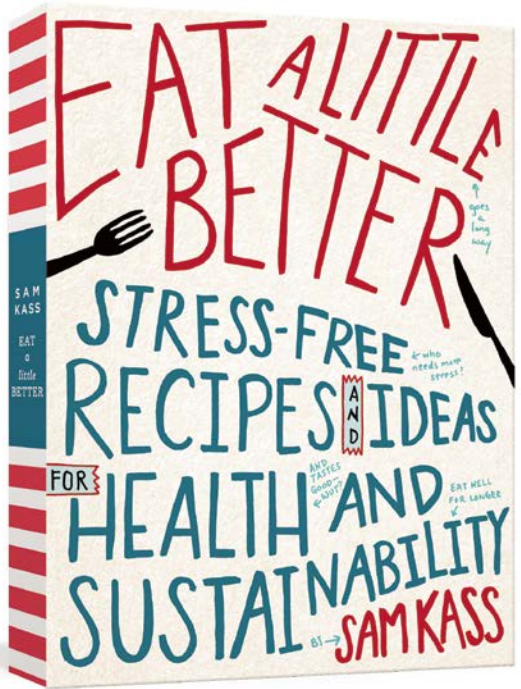


Eat a Little Better

SAM KASS

Sam Kass, former chef to the Obamas and White House food policy advisor, makes it easier to do a little better for your diet—and the environment—every day.

Going organic and local all the time just isn't realistic for most people, and that's okay—it's all about doing a little better, and how those choices add up to big change. This is the philosophy Kass helped the Obamas instill in their home, both in Chicago and that big white one in Washington. Through 90 delicious, simple recipes and smart ways to shop and set up your kitchen so the healthy stuff comes to hand most naturally, this book lays out Kass's plan to eat a little better. Sustainability and healthfulness come most easily when the choices are appealing and habit-forming, not drastic. And so Kass shares ways to help make it simple to choose, cook, and eat delicious foods without depriving yourself of pleasure.



SAM KASS was a chef, a senior policy advisor for nutrition in the Obama Administration and is now a consultant to several food technology start-ups. As the executive director of Michelle Obama's Let's Move initiative, Kass helped her create the first vegetable garden at the White House since Eleanor Roosevelt's Victory Garden. He is a graduate of the University of Chicago and was trained by Chef Christian Domschitz, in Vienna.



INTRODUCTION

WHO I AM, AND HOW WE CAN CHANGE YOUR HEALTH (AND THE WORLD)

The Secret Service hates it when you run in the White House. Sudden movement isn't exactly their thing. But the agents stationed inside 1600 Pennsylvania Avenue soon got used to the sight of me sprinting down the corridors, past portraits of Roosevelt and Reagan and toward the kitchen. I can't count the times that I was absorbed in some important meeting and glanced at my watch, only to realize it was almost 6 p.m., and I had just half an hour to get dinner on the table for a family of four, including a man who didn't have exactly hours to wait. Despite his busy schedule, President Obama almost always made it back to The Residence by 6:30 p.m. to eat with Michelle and their two girls. It was an inspiring sight—the busiest man in the world carving out time for this daily ritual. I'd excuse myself from the meeting and just start looking it through the West Wing.

At the White House, I had two jobs: to work on food and nutrition policy, and to cook dinner for the President and his family. I spent an hour or so a day working to provide nutritious, delicious food for the First Family, and spent most of my waking hours working to help do the same for families around the country.

A job at the White House comes with no blueprints. The learning curve is steep

for anyone, and especially for a guy who hadn't spent a day in politics. Before I came to the White House, I was a cook moonlighting as a food-policy geek. But I quickly became a food-policy guy who knew how to cook. I traded chef whites for suits and swanky restaurant kitchens for the conference rooms in the Eisenhower Executive Office Building (or the EEOB, one of the thousands of mind-numbing acronyms you learn when working in government). Instead of snoring fish against hot iron, I was meeting with the First Lady, senior staffers, public health experts, and economists. And with the First Lady leading the charge, we launched the biggest public health campaign to come out of the White House in American history.

But this book isn't the story of that campaign—not exactly. It's about the lessons I learned fighting for change in D.C. that can change the way you eat at home. It's about learning the little choices that add up to make you and the planet healthier and happier—and your dinners more delicious—not stressing about the big life-changing choices that just aren't realistic. It's about how to stop worrying about eating "right," eating "perfectly," and just start eating a little better.

* A decade before I fell into politics, I was a college kid who fell in love with the culture of the restaurant kitchen. Then a screw-up sauce sent me down a new path.

"To improve our health and help save our planet, we *don't* have to eat 'healthy.' We *don't* have to eat sustainably. We *don't* have to eat 'right.' But we do have to eat a little better."

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\$32.50 US (\$42.50 CAN)







fren'cheese

RACLETTE BURGER

17

hamburger buns
x 2 large

hamburger patties
x 2 (1/3 pound)

Raclette cheese
x 4 small slices

tartar sauce
4 tablespoons

cornichon pickles
x 4

mâche (lamb's lettuce)
2 handfuls

10 minutes prep time

5 minutes cooking time

Serves 2

- Slice the buns in half, if necessary, and cut the cornichons lengthwise. Season the patties with salt and pepper.
- Preheat oven to 350°F. Warm the buns for 5 minutes.
- Cook the patties in an oiled pan 1–2 minutes on each side. Place the cheese on the patties and melt in the oven for 2 minutes.
- Spread the tartar sauce on the buns, then arrange the patties, pickles, and greens. Top to finish.

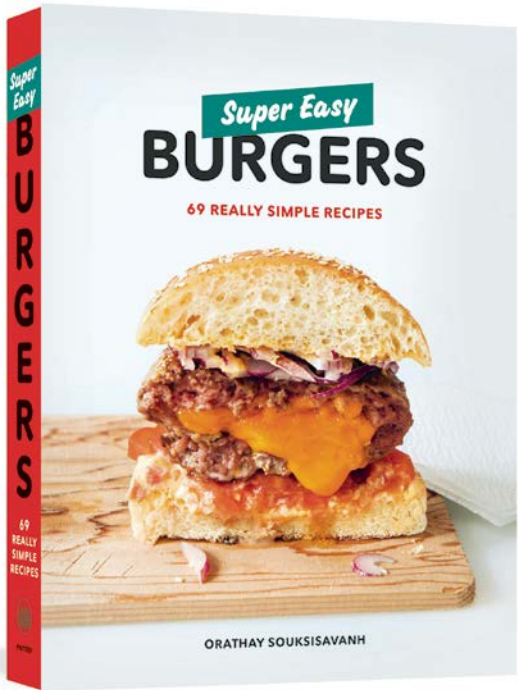
Super Easy Burgers

69 Really Simple Recipes

ORATHAY SOUKSISAVANH

A visually organized collection of recipes for simple-to-prepare, crazy-delicious burgers.

Super Easy Burgers includes easy recipes for burgers of all varieties. Each recipe includes pictures of the burger ingredients so that beginner cooks are able to visualize the recipe steps and watch their grocery lists turn into dinner, right before their eyes. From classic (Burger with Pickles and Onions, Bacon Cheeseburger) to exotic (Pineapple Mango Chicken Burger, Honey Mustard Duck Confit Burger), there is a wide range of flavors, but the recipes are all incredibly straightforward. Perfect for weeknight meals or weekend barbecues, there's something tasty in *Super Easy Burgers* for everyone!



ORATHAY SOUKSISAVANH is a culinary stylist and author. She was born in Thailand and lives in Paris, France.

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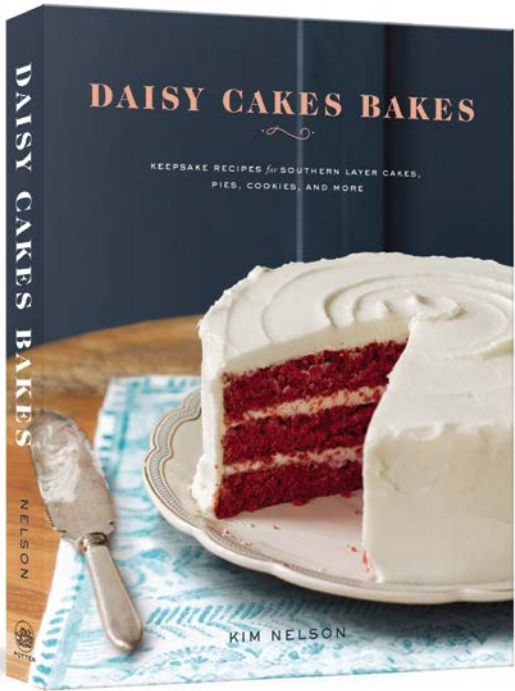
Daisy Cakes Bakes

Keepsake Recipes for Southern Layer Cakes, Pies, Cookies, and More

KIM NELSON

Get a taste of Southern heritage baking in this bountiful cookbook featuring 100 nostalgic recipes and 60 inspiring can-do photographs for cakes, cookies, pies, cobblers, and more from the creator of Daisy Cakes, one of ABC’s *Shark Tank*’s biggest success stories.

Kim Nelson grew up baking family recipes for layer cakes with her mother and grandmother. The pastime blossomed into Kim’s beloved company, Daisy Cakes, which annually ships 20,000 delicious Southern layer cakes in keepsake tins all across the U.S. In *Daisy Cakes Bakes*, Kim shares her wildly successful heirloom recipes and family favorites such as banana split pie, red velvet cake, chocolate peanut butter bars, and Mississippi mud cake, all of which are simple to make and sure-bet crowd-pleasers. Her engaging stories, Southern charm, and friendly guidance will inspire both beginner and experienced bakers alike.



KIM NELSON is the founder of Daisy Cakes, a South Carolina-based mail-order bakery that gained nationwide fans thanks to ABC’s *Shark Tank*. Kim and Daisy Cakes have since been featured on ABC’s *World News Now*, *The Queen Latifah Show*, *The Nate Berkus Show*, and Anderson Cooper’s *Anderson Live* show.



“This cookbook is for anyone with a sweet tooth who enjoys the creativity and personal satisfaction that goes along with baking something delicious and serving it to the ‘oohs’ and ‘aahs’ of family and friends.”

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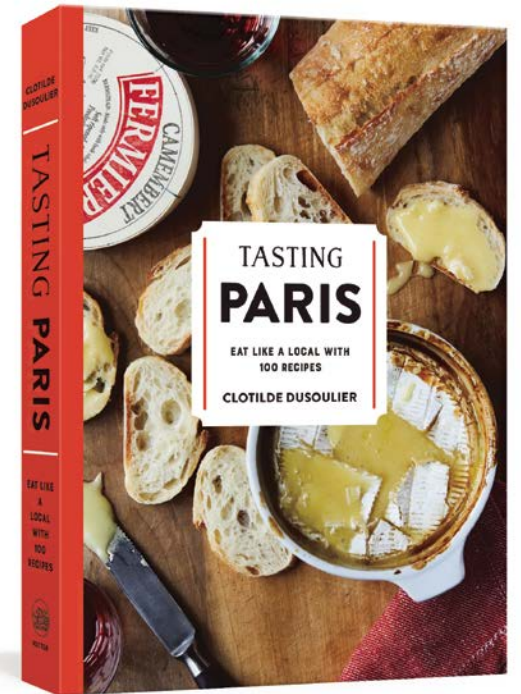
Tasting Paris

100 Recipes to Eat Like a Local

CLOTILDE DUSOULIER

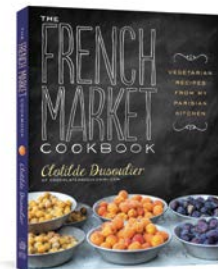
A culinary love letter to Paris with more than 100 recipes, including both classic and contemporary dishes, plus 125 evocative photographs that will charm and transport any reader.

A captivating culinary tour of this favorite food destination, *Tasting Paris* features recipes that span iconic bistro and brasserie fare, including Roast Chicken with Herbs Under the Skin and Profiteroles, as well as newer dishes that reflect the way Parisians eat today, such as Carrot-Chickpea Crepes and Ratatouille Tahini Sandwiches. Longtime food blogger, author, and native Parisian Clotilde Dusoulier is an expert guide to picnicking along the Seine, shopping at the robust open-air markets, and seeking out the best street food. Whether readers have been to Paris many times or dream of planning their first trip, they will find here the flavors that make this city so beloved—and be able to bring them into their home.



CLOTILDE DUSOULIER is the creator of the award-winning food blog *Chocolate & Zucchini* and the author of the cookbooks *Chocolate & Zucchini* and *The French Market Cookbook*, as well as the guide and reference books *Clotilde's Edible Adventures in Paris* and *Edible French*.

ALSO AVAILABLE



THE FRENCH MARKET COOKBOOK
TR • ISBN: 9780307984821
\$22.50 US (\$26.50 CAN)



“Clotilde Dusoulier has amassed a cult following with her pioneering website, but she’s also a journalist with her finger on the pulse of Parisian culture—and an expert and wholly original cook.”
—Dan Barber, chef and co-owner of Blue Hill

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03/20/2018 • HC
\$30.00 US (\$40.00 CAN)







1 cup Szechuan Chile Sauce (page 100)
 1/2 cup blueberry jam, homemade (see page 100) or store-bought
 1- to 2-pound skin-on salmon fillet, any pin bones removed
 Canola oil
 Salt and pepper
 1/2 cup torn fresh basil leaves
 1/2 cup torn fresh mint leaves

I'm not going to be that chef who's all in your grill about using only produce or animal products that you grow or raise yourself on your own fancy biodynamic farm. But as I said before, there are some times when buying good quality makes all the difference. Salmon is one of those things: not all salmon is created equal. That sad, pale stuff at the grocery store? That's giving salmon a bad name. High-quality, wild-caught salmon—like Copper River sockeye when it's in season—is the way salmon should be: bright orange and meaty, not slimy, pale, or fishy. And the skin is super-tasty, too. I love showcasing this beautiful fish by taking a big hunk, throwing it on the grill, and serving it with Szechuan Chile Sauce plus a secret ingredient: blueberry jam. I know it might sound weird to put jam in your chile sauce, but trust me on this. The fruit brings together all the flavors of this dish with its subtle acidity and sweetness. Finish off this dish with a batch of grilled veggies and you've got a meal. *Serves 4 to 6*

GRILLED SALMON WITH BLUEBERRY-SZECHUAN CHILE SAUCE

Preheat a grill or grill pan so it's nice and hot. To grill the fish without its falling apart, the grill grates need to heat for at least 15 minutes before you start cooking.

Whisk together the chile sauce and blueberry jam.

Lightly coat both sides of the salmon with the oil and season with salt. Gently put the fish on the grill, skin side down. Cook until the skin crisps, 5 to 7 minutes, then use a long-handled metal spatula to gently scrape the skin free of the grill before flipping. Releasing the skin will help the entire fillet to flip without breaking. Carefully flip the fish and continue cooking on the flesh side until medium to medium rare, 1 to 2 more minutes. Transfer the salmon to a platter, skin side down.

Drizzle the fish with a healthy amount of the sauce, and garnish with the herbs. Serve family style.

KATHY WILSON/STYLING

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"I've always believed in making comfortable, approachable food, regardless of whether I'm at work or cooking for friends."

Gather & Graze

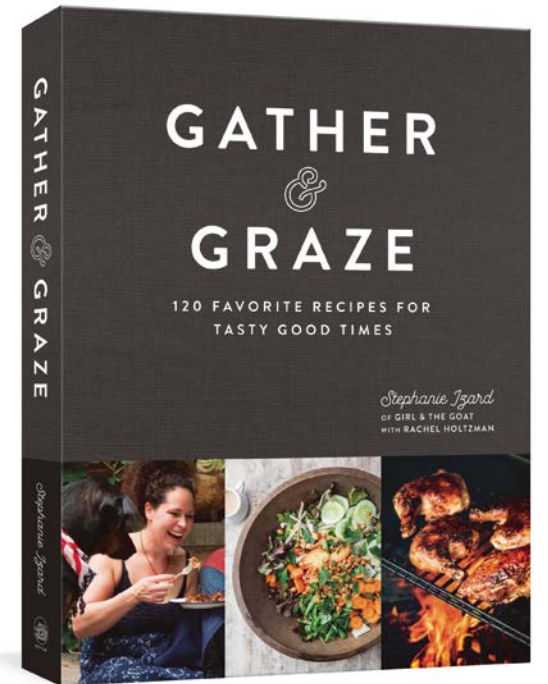
120 Favorite Recipes for Tasty Good Times

STEPHANIE IZARD WITH RACHEL HOLTZMAN

From beloved Chicago restaurateur Stephanie Izard, named one of "10 Breakthrough Rock Star Chefs of 2016" by *Rolling Stone*, comes a cookbook featuring more than 100 fresh and inventive recipes for the cult favorite dishes that have won her awards, titles, and thousands upon thousands of fans.

Since becoming *Top Chef*'s first female winner, Stephanie Izard opened three restaurants in Chicago, won the coveted Iron Chef title on Food Network's *Iron Chef Gauntlet* series, got married, and had a baby—and still she finds time to entertain and cook for her friends and family! In *Gather & Graze* she teaches home cooks how she does it: her tricks, techniques, and shortcuts to cooking creative, knockout food with ease and confidence. Fans who wait for months to snag a reservation at one of her restaurants can now have Stephanie right alongside them in their kitchen with home cook-friendly recipes for making Banh Mi Burgers, Crumpets with Chorizo-Maple Syrup, Roasted Shishito Peppers with Sesame Miso and Parmesan, and Apple Fritters with Cider Glaze.

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STEPHANIE IZARD is the executive chef and co-owner of the award-winning restaurants Girl & the Goat, Little Goat Diner, and Duck Duck Goat in Chicago. She was the first female winner on Bravo's *Top Chef*, received the James Beard Award for "Best Chef: Great Lakes," and was one of *Food & Wine* magazine's "Best New Chefs" in 2010. She most recently won the Iron Chef title on Food Network's *Iron Chef Gauntlet*. She lives with her family in Chicago.



INSPIRALIZED
IS WHAT YOUR MEAL AND
YOU BECOME—
A HEALTHY & INSPIRED
VERSION OF THE
ORIGINAL.

Having previously lived year-round in New York City, our first season on the East End of Long Island marked a dramatic shift in our lives. Whereas we once hopped on the subway, hustling from Brooklyn to Manhattan, we now took bike rides through hidden pockets of our quiet town, stopping to collect rocks, hunt for clams, and spontaneously build forts out of sun-drenched driftwood. We discovered surfing—particularly my son, who was both smitten with the sport and embraced by its community. Our days were long and languid, often spent on the beach with friends, from morning until sunset.

It was an entirely new way of life, and besides deepening my family's relationship to nature and to each other, it also completely changed the way I approached summer cooking. From food purchase to preparation to plate, every aspect of the process just seemed to relax and take on the arms-wide-open quality.

“Maffucci relieves some of the anxiety of healthy home cooking, proving that yes, sometimes things can be fast and good for you at the same time.”
—*Epicurious*

Inspiralize and Beyond

Spiralize, Chop, Rice, and Mash Your Vegetables into Creative, Craveable Meals

ALI MAFFUCCI

Spiralizing sensation Ali Maffucci is back with more creative ways to eat vegetables than ever before—30 percent spiralized, 70 percent brand-new innovation for more carb and meat replacements.

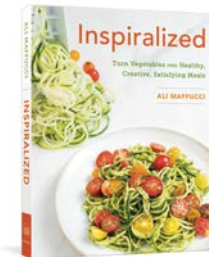
Ali Maffucci takes common, easy-to-find vegetables and helps them shine as the focus of flavorful, healthy meals in ingenious new ways. For the first time, she looks past veggie noodles, showing other ways to incorporate produce into meals. Sweet potato slabs replace toast, cauliflower becomes pizza crust, broccoli turns into tots, avocado gets moussed, jackfruit mimics pulled meat—and that's just the beginning. Readers will delight in dishes like Cauliflower Steaks with Chimichurri and Corn Succotash, Sweet Potato Waffle Grilled Cheese, and Ginger Granola Pear Oatmeal Bars. *Inspiralize and Beyond* is perfect for anyone looking for veggie-forward alternatives to carbs and meats without sacrificing flavor and texture.

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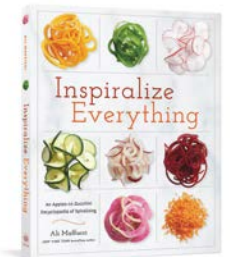


Combining her deep-rooted love for pasta with her desire for a healthy lifestyle, **ALI MAFFUCCI** launched *Inspiralized.com*, the only blog dedicated to cooking creatively and nutritiously with the spiralizer. She is also the *New York Times* bestselling author of *Inspiralized* and *Inspiralize Everything*. She lives in Jersey City, New Jersey, with her husband, Lu.

ALSO AVAILABLE



INSPIRALIZED
TR • ISBN: 9780804186834
\$19.99 US (\$23.99 CAN)



INSPIRALIZE EVERYTHING
TR • ISBN: 9781101907450
\$21.99 US (\$24.99 CAN)





THREE
KINDS OF
RAVIOLI

THE RAVIOLI
FOR 4

6 large eggs, plus 1 for gluing the pasta sheets
4 1/2 cups / 600g type "00" flour
A generous pinch of salt
The filling of your choice (recipes follow)

Homemade pasta is something for special occasions, or for those days when it feels like you have all the time in the world. It is no better than dried pasta, just different: a different mood for a different day. And one that I tend to associate with cozy winter Sundays.

Ravioli are mostly about the filling. And here I have given you a recipe with four different fillings, one for each season—though there is, of course, nothing to stop you from enjoying plate of ravioli with speck and mushroom in the summer or ravioli with light lemon and ricotta filling on a bright winter's day.

Pour the flour onto a clean work surface. Pile it up high like a volcano, then make a crater in the centre, and crack the eggs into it. Use your fingertips to break up the egg yolks and mix them, little by little, into the flour until you have a rough, floury dough. Knead the dough vigorously for about 10 minutes, until it begins to feel lovely and smooth in your hands. The key to making good pasta is to knead the dough well, which allows the gluten in the flour to develop so that the pasta will hold its shape nicely and stay al dente when cooked. Otherwise it will turn to mush! Roll the dough into a ball, wrap it in clingfilm, and set it to rest in the fridge for at least 30 minutes.

While the dough is resting, make your filling.

On a generously floured surface, roll out the pasta using a rolling pin until the dough is thin enough to fit into the pasta machine. Roll the pasta through each setting on the machine until it's the thinnest it can be.

Crack the last egg into a small bowl, beat lightly with a fork and set to one side. Cut the pasta sheet into two equally sized halves. On one sheet spoon 1 teaspoon of filling every 8 to 10 cm, then use a pastry brush to paint around each mound of filling with the egg wash. Drop the second sheet of pasta over the first one, like a blanket. Then gently press down around each mound of filling with your fingers to seal the ravioli, taking care to press out any air bubbles, as they will cause the pasta to burst when it cooks. Trim each ravioli with a sharp knife or a ravioli cutter, then gently transfer them to a lightly floured baking tray. When you have made all the ravioli, cover the tray with clingfilm and refrigerate until you are ready to cook the pasta.

Fill a large saucepan with water, salt generously and bring to the boil. Once the water begins to gush, drop the ravioli into the water, stir gently and wait for them to float to the surface, 1 to 2 minutes. Use a slotted spoon to fish the ravioli pieces out into a bowl, then drizzle with olive oil or a little melted butter before serving, or serve with the sauces included with the filling recipes that follow.

16 EATS • 29

"This cuisine is romantic and it is exotic. It dapples in spices and delightfully foreign flavors."

A Table in Venice

Recipes from My Home

SKYE McALPINE

With irresistible recipes, gorgeous photographs, and evocative essays, *A Table in Venice* brings the beauty of this storied city and its cuisine into homes everywhere.

Traveling by gondola, splashing through streets that flood when the tide is high, enjoying creamy *risi e bisi* (Venetian-style rice and peas) for lunch—this is everyday life in Venice. To find the true heart of this fabled city, to experience local, authentic fare, you need the right guide. Blogger Skye McAlpine has lived in Venice for most of her life; her family moved there from London when she was six years old. Since then she has immersed herself in the city’s culinary culture, where the daily rhythms are established by markets, mealtimes, and afternoon spritzes, learning from neighbors and friends how to cook the Venetian way. McAlpine takes readers to this city to share in cooking traditional dishes as well as her take on classics. The stunning photography and beautiful storytelling will bring this lovely city to life as never before.

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\$35.00 US



SKYE McALPINE is the creator of *From My Dining Table*, a blog in which she writes about living and cooking in Venice. She and her blog have been featured in *Food & Wine*, *The Guardian*, *The Huffington Post*, *Vogue Living*, *Food52*, *The Kitchn*, and *Cup of Jo*. She lives in Venice with her husband and their son.



flank steak

WITH ROASTED GRAPES AND MUSHROOMS

A classic pairing in Northern Italy is mushrooms with raisins, so I decided to turn it into a mushroom crostini and then add grapes. Later for a dinner party I wanted to make a beef dish and change it up a bit so I took the bruschetta topping and put it on a flank steak. People loved it!

Heat 1 tablespoon of olive oil in a large ovenproof skillet over high heat. Season the flank steak evenly on both sides with 1½ teaspoons of the salt. Place the steak in the pan and allow to cook, undisturbed for 5 minutes until deep golden brown. Using tongs, flip the steak to sear the other side and continue to cook for an additional 3 minutes. Transfer the steak to a baking sheet and roast for 10 to 12 minutes or until an instant-read thermometer inserted in the thickest part reads 125 degrees. Remove the steak to a cutting board to rest for at least 10 minutes.

While the steak cooks, add the remaining 2 tablespoons olive oil to the pan and place over medium-high heat. Add the mushrooms to the pan and season with ½ teaspoon kosher salt. Cook, stirring occasionally with a wooden spoon, for about 8 minutes or until deep golden brown on all sides. Add the shallots and the remaining salt and cook an additional 2 minutes, stirring often. Deglaze with the sherry and allow the sherry to cook down until reduced by ½, about 2 to 3 minutes. Add the beef stock and the thyme and cook an additional 2 minutes. Add the butter and swirl the pan while stirring with the wooden spoon to emulsify the sauce. Remove from the heat.

Slice the steak into ½-inch pieces. Fan the steak on a platter and spoon the mushrooms over the sliced steak. Sprinkle with the arugula and serve.

YIELD:
SERVES 4 • 6
STEAK WITH
MUSHROOMS AND
GRAPES SALAD

1 tablespoon olive oil, divided
28 (1½- to 1¾-pound) flank steak, trimmed
1 teaspoon kosher salt, divided
1 pound assorted wild mushrooms, such as royal trumpets and cremini. Slice ½-inch shallots, chopped fine
1 cup halved red grapes
½ teaspoon thyme leaves, chopped
½ cup dry sherry
½ cup beef stock
1 tablespoon butter
½ cup baby arugula leaves

APPETIZERS 29

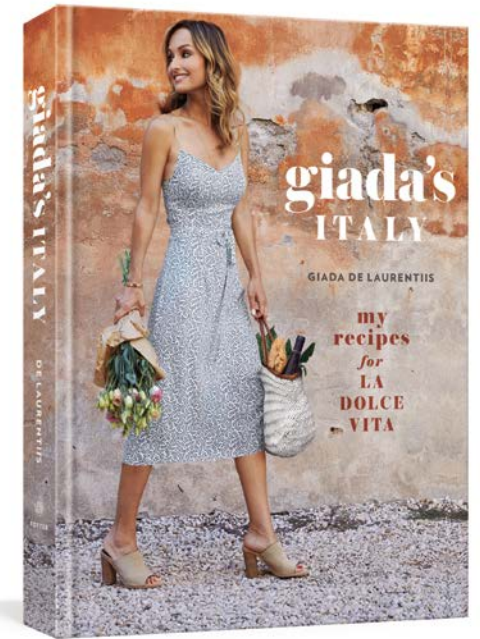
Giada's Italy

GIADA DE LAURENTIIS

With photographs shot on location around her native Rome, Giada's latest book is a lavish exploration of her food roots and the lifestyle traditions that define *la bella vita*, with the contemporary California twist that has made her America's most beloved Italian chef.

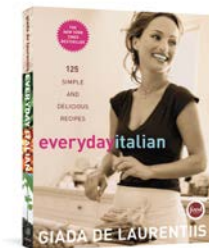
America knows and loves Giada De Laurentiis for her lighter, healthier takes on classic Italian fare. In her newest cookbook, she invites fans and home cooks to get to know the flavors and stories that have inspired her life's work. Here she shares recipes for authentic Italian dishes as her family has prepared them for years while infusing them with her signature fresh flavors to make them her own, like in her Grilled Swordfish with Candied Lemon Salad; Spaghetti with Chianti and Fava Beans; Asparagus with Grilled Melon Salad; Bruschetta with Burrata and Kale Salsa Verde; and Fennel Upside-Down Cake. Filled with gorgeous photography of Italy, peppered with family stories, and complete with more of Giada's tips and advice for cooking fabulous meals with ease, *Giada's Italy* is a stunning celebration of Italy's flavors as only Giada could present them.

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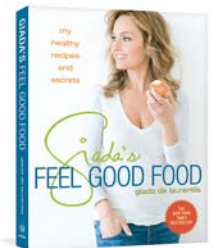


GIADA DE LAURENTIIS is the Emmy Award-winning star of Food Network's *Everyday Italian*, *Giada at Home*, and *Giada in Italy*; she is also a judge on *Food Network Star* and the author of seven *New York Times* bestselling books. Born in Rome, she grew up in Los Angeles, where she now lives with her daughter, Jade.

ALSO AVAILABLE



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GIADA'S FEEL GOOD FOOD
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“The best new gluten-free bakery.”
—Goop

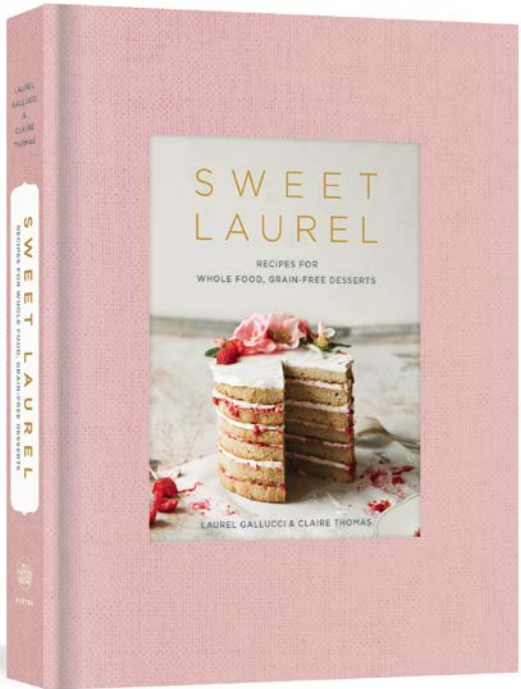
Sweet Laurel

Recipes for Whole Food,
Grain-Free Desserts

LAUREL GALLUCCI AND CLAIRE THOMAS

From the buzz-worthy bakery in LA comes 85 simple dessert recipes made with only whole food ingredients. *Sweet Laurel* is perfect for anyone who wants to create sweet treats but who has food allergies or is on a Paleo, grain-free, gluten-free, refined-sugar-free, or dairy-free diet.

A lifelong baker, Laurel Gallucci was diagnosed with an aggressive auto-immune disease and told she would never eat chocolate cake again. But the dessert lover refused to accept that, which led her to discover the beauty of baking with whole food ingredients. Her recipes are grain-free, gluten-free, refined-sugar-free, and dairy-free, but they are not about restriction; rather, *Sweet Laurel* celebrates enjoyment and indulgence. With desserts like Dark Horse Carrot Cake, Lavender Sandwich Cookies, Everything Bagel Bread, it’s hard to believe that each treat is made with 4 to 5 ingredients. Whether looking for a simpler way to bake or struggling with an allergy, readers will make *Sweet Laurel* their new definitive grain-free baking book.



In 2015, **LAUREL GALLUCCI** turned her test kitchen into Sweet Laurel Bakery, where she ships out her baked goods to the whole country. Her cakes quickly caught the attention of celebs like Mindy Kaling, Lauren Conrad, and Jessica Alba, and media outlets like *Goop*, *Vogue.com*, *Mind Body Green*, and *Today*. She founded Sweet Laurel Bakery with **CLAIRE THOMAS**, who serves as the creative director and photographer of Sweet Laurel. Claire is also the voice behind the blog *The Kitchy Kitchen*.

ISBN: 9781524761455 • EBOOK ISBN: 9781524761462
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EGGPLANT TACOS WITH PICO DE GALLO

Makes 8 tacos

For the pico de gallo

- 1 pound tomatoes (2 large or 4 medium)
- ¾ cup finely diced white onion
- 1 large jalapeño, seeded and finely chopped
- 2 tablespoons fresh lime juice, plus lime wedges for serving
- Kosher salt

For the tacos

- 2 pounds eggplant, cut lengthwise into ½-inch-thick slices
- ¼ cup extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 teaspoons ground coriander
- 1 teaspoon ground cumin
- 8 corn tortillas

The combo of cumin and eggplant tastes especially meaty. This is a great replacement for steak tacos, if you're looking for something filling that is meat-free.

- 1. MAKE THE PICO DE GALLO:** Quarter the tomatoes lengthwise and remove the cores. Use your fingers to scoop out the seeds and discard. Finely chop the tomato flesh and transfer to a medium bowl. Add the onion, jalapeño, and lime juice and toss. Season with salt.
- 2. PREPARE THE TACOS:** Preheat a grill or grill pan to medium-high heat.
- 3. Arrange the eggplant slices on a baking sheet or platter. Brush one side with half of the olive oil and season with salt and pepper. Sprinkle with half of the coriander and cumin and rub it into the slices. Flip the eggplant and repeat the brushing and seasoning.**
- 4. Grill the eggplant, flipping once, until browned on the outside and tender inside, about 4 minutes per side. Transfer the eggplant to a cutting board and when it's cool enough to handle, slice each piece crosswise into strips.**
- 5. Grill the tortillas until warmed through and pliable, turning, 30 seconds to 1 minute. Wrap in foil or a clean towel to keep warm.**
- 6. Pile the eggplant, pico de gallo, lime wedges, and tortillas at the table.**

“I’ve watched these two humble, hella hip, multifaceted, talented women work and it’s awe-inspiring.”
—Christina Tosi

Great Tastes

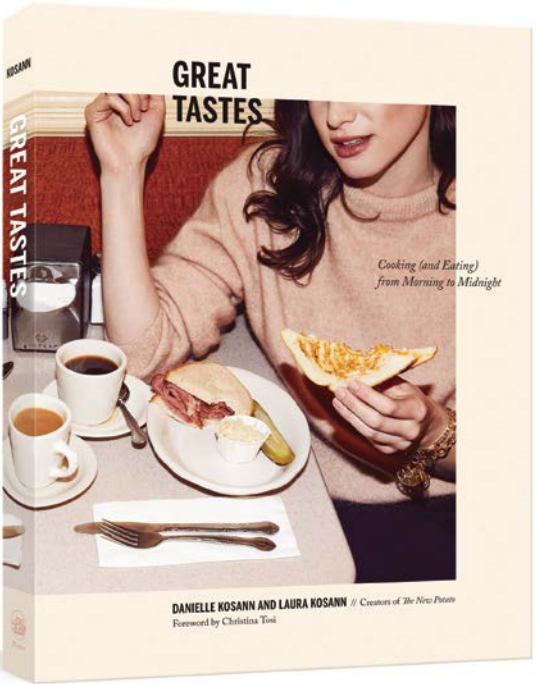
Cooking (and Eating) from Morning to Midnight

DANIELLE KOSANN AND LAURA KOSANN
FOREWORD BY CHRISTINA TOSI

The sisters behind the favorite online magazine take you through “a day in the life of *The New Potato*,” from green juice to cocktails, along the way sharing 85 original recipes matched with their funniest antics and anecdotes.

Readers have come to love *The New Potato* for how it presents the world through the lens of food, featuring interviews with celebrities about their favorite meals, restaurants, and recipes. This debut cookbook combines all the best parts of the website, showcasing Danielle and Laura’s most amusing (and often humbling) experiences flirting with the limelight, alongside the dishes they’ve inspired. Have you ever tried to hand Katie Couric homemade peanut butter in a moving vehicle? Has Martha Stewart publicly questioned your stand mixer? With recipes for dishes like Coconut-Quinoa Porridge, Quick Moroccan Beef Stew with Prunes and Chickpeas, and Apple Strudel, this cookbook is for the reader who is busy but still wants to make something good and yummy. After all, celeb or not, we all have one thing in common: we all have to eat!

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Sisters **DANIELLE AND LAURA KOSANN** used their combined experience to create *The New Potato*, an online magazine full of recipes, restaurant suggestions, celebrity interviews, and other fun content. They actively blur the lines of food, fashion, and media, proving that these industries are not mutually exclusive.



Michael Symon's Playing with Fire

BBQ and More from the Grill, Smoker,
and Fireplace

MICHAEL SYMON AND DOUGLAS TRATTNER

Cohost of *The Chew* and celebrated Iron Chef and restaurateur Michael Symon returns to a favorite subject, meat, with his first barbecue and live-fire cookbook. This will be the new definitive guide to classic American barbecue.

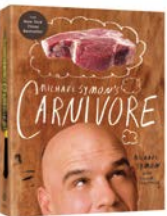
Before opening Mabel's BBQ in Cleveland, Michael Symon traveled from coast to coast, sampling BBQ from the country's best pit masters. Now, readers can re-create some of his favorite discoveries such as Texas-inspired brisket, fireplace leg of lamb, and grilled rib eye steaks with peperonata. Of course you'll also find Michael's signature Cleveland-style barbecue that he developed to showcase the flavors of his hometown, like This Is Cleveland, his "tailgate party on a plate" of kielbasa, smoked ham hocks, and smoked pork loin all braised in beer and served with dumplings. Michael offers expert guidance on working with different styles of grills and smokers, choosing aromatic woods for smoking, and successfully pairing proteins with rubs, sauces, and sides.

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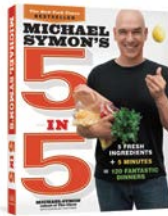


MICHAEL SYMON is a cohost of ABC's *The Chew* and Food Network's *Iron Chef America* and *Burgers, Brew & 'Que*. He is the chef and co-owner of Lola, Lolita, and Mabel's BBQ, in Cleveland; the B Spots throughout the Midwest; Roast in Detroit; Symon's Burger Joint in Austin; Bar Symon in Pittsburgh and Washington, DC; and Angeline's in Atlantic City. He is the author of *Michael Symon's Live to Cook*, *Michael Symon's Carnivore*, *Michael Symon's 5 in 5*, and *Michael Symon's 5 in 5 for Every Season*.

ALSO AVAILABLE



MICHAEL SYMON'S CARNIVORE
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MICHAEL SYMON'S 5 IN 5
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SERVES 8 SMOKED CROWN ROAST of Pork

In many cultures, the pig has been a symbol of good luck for ages. As the superstition goes, if you eat pork on New Year's Day, you are guaranteed to have a good and prosperous New Year. If regular pork is good luck, this smoked crown roast is bound to bring great luck for many years to come, because it is so impressive and delicious.

2 tablespoons kosher salt
1 tablespoon freshly ground black pepper
2 tablespoons caraway seeds
1½ teaspoons celery seeds
1 (10- to 12-pound) crown roast of pork

1. Prepare and preheat your smoker to 225°F.
2. In a small bowl, mix to combine the salt, pepper, caraway seeds, and celery seeds. Pat the meat dry with paper towels and season on all sides with the spice mixture.
3. When the temperature in the smoker reaches 225°F and the smoke is running clear, add the meat. Cook until the pork reaches an internal temperature of 190°F, about 2 1/2 hours. For the best results, use a probe thermometer to continually monitor the meat's temperature.
4. Transfer the pork to a cutting board and let rest for 30 minutes. Slice between the bones and serve.

"Whether it's grilling rib eyes, smoking lamb ribs, baking pizza in a homemade wood-fired oven, or just cooking hot dogs on a stick over a campfire, I have been in love with these primitive forms of food preparation for as long as I can remember."

Ritz & Escoffier

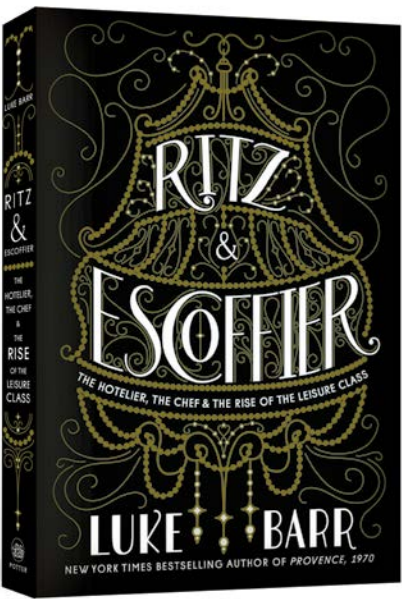
The Hotelier, the Chef, and the Rise of the Leisure Class

LUKE BARR

Full of scandal and opulence, *Ritz & Escoffier* transports readers to turn-of-the-century London and Paris, where hotelier César Ritz and chef Auguste Escoffier collaborated to spawn the modern luxury hotel and restaurant, signaling a new social order and the rise of the middle class.

In 1889, César Ritz, a Swiss hotelier lauded for his exquisite taste, found himself at the Savoy Hotel in London. He had come at the request of Richard D'Oyly Carte, financier of Gilbert and Sullivan, who was looking to create the world's best hotel. Ritz enlisted Frenchman Auguste Escoffier, a formidable chef de cuisine. Their collaboration was a hotel and restaurant like no one had ever experienced, run in often mysterious and always extravagant ways.

Barr deftly re-creates this thrilling Belle Epoque era in which British aristocracy was at its peak, women began dining out unaccompanied by men, and nouveau riche Americans and gauche industrialists flaunted their wealth. In their collaboration, where they welcomed loyal and sometimes salacious clients, Escoffier established the modern kitchen brigade and codified French cuisine for the ages, and Ritz, whose name still graces the finest hotels worldwide, created the first luxury hotel.

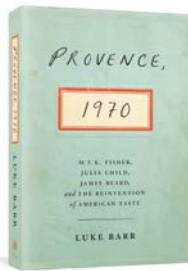


LUKE BARR is the author of the *New York Times* bestselling *Provence, 1970*. A San Francisco native, Barr now lives in Brooklyn.

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ALSO AVAILABLE



PROVENCE, 1970
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Lemons Are a Girl's Best Friend

60 Superfood Recipes to Look and Feel Your Best

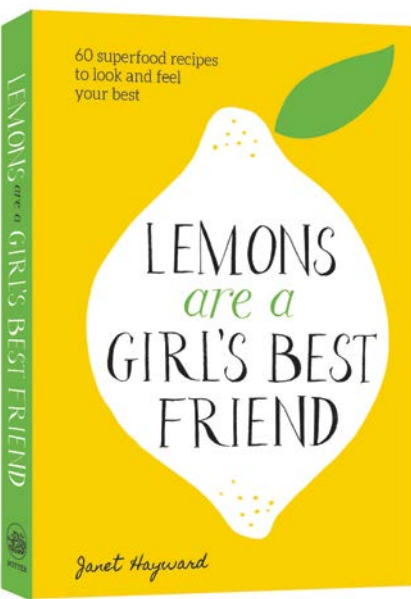
JANET HAYWARD

All-natural superfood recipes and beauty treatments come together in this handy guide.

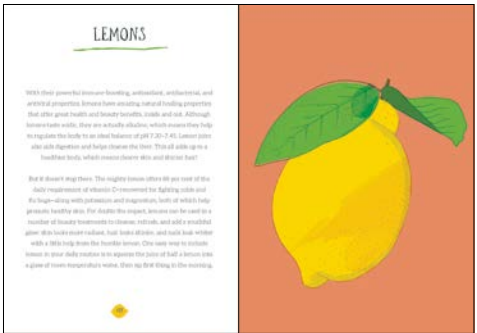
A pocket-sized introduction to thirty superfoods offering two simple recipes for each—one to eat and one to use as a beauty treatment. This book lets you have your Pomegranate Facial and eat your Halloumi, Orange, and Pomegranate Salad, too. Each of the recipes uses just a handful of all-natural, common ingredients to make deliciously clean dishes and easy treatments for healthier skin, hair, and nails.

JANET HAYWARD is the cofounder of Beauty Directory, a members-only beauty and health website that is used daily by beauty and health media and insiders for the latest industry news.

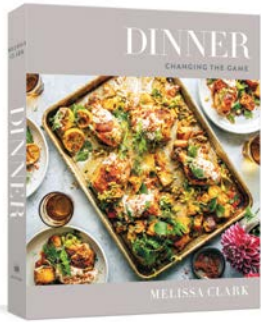
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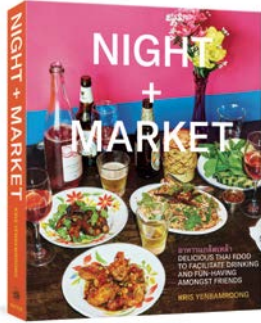
“Each season, nature provides the most delicious, colorful, and nutrient-dense foods. This book guides you through the beautiful color spectrum of ingredients so you can choose from their amazing benefits and learn how to turn them into easy but delicious dishes and pampering beauty treatments.”



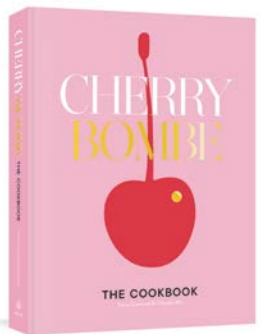
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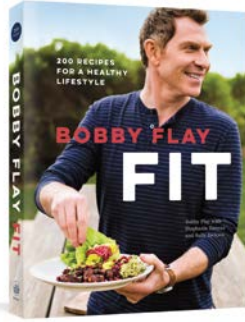
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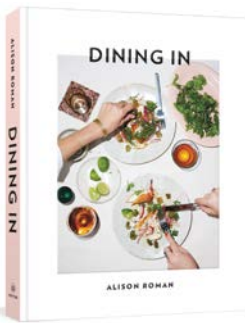
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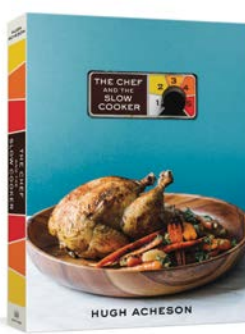
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