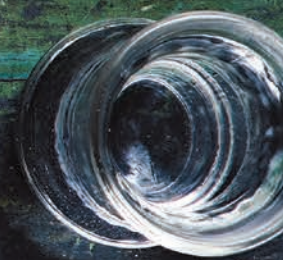




POTTER

FOOD | FALL 2016





arugula with prosciutto & burrata

serves 4

When I've got too many things to cook for a dinner party or I'm just in the weeds, I love to serve an assembled first course. I collect a few good ingredients—spicy arugula, salty prosciutto, and creamy burrata or mozzarella—then make a mustard vinaigrette and some garlic toasts, and everyone is happy, especially not if fresh figs are in season. I'll add them to the mix.

- 1/2 cup good white wine vinegar
- 1 1/2 teaspoons Dijon mustard
- 1 extra-large egg yolk, at room temperature
- 1 teaspoon minced garlic
- Kosher salt and freshly ground black pepper
- 1/2 cup good olive oil
- 9 ounces baby arugula
- 2 (8-ounce) balls of burrata or mozzarella
- 1/2 pound thinly sliced Italian prosciutto (8 to 10 large slices)
- Fresh figs, halved (optional)
- Garlic Toasts (recipe follows)

Put the vinegar, mustard, egg yolk, garlic, 1 teaspoon salt, and 1/2 teaspoon pepper in a small bowl or 2-cup glass measuring cup. Slowly whisk in the olive oil, making an emulsion. Place the arugula in a large salad bowl, pour on enough vinaigrette to moisten, and toss well.

Distribute the arugula on 4 dinner plates. Place half a burrata, cut side down, in the middle of each plate and artfully arrange the prosciutto and figs, if using, around it (I tear each slice of prosciutto in half lengthwise). Sprinkle with salt and pepper, and serve with garlic toasts.

MAKE AHEAD
Prepare the mustard a day or two in advance and cool. Store in a plastic bag at room temperature.

soups, salads & dips 57

“I can assure you that all the recipes have been ‘Jeffrey-tested’ again and again. I hope you and the people dearest to you love these recipes, too!”

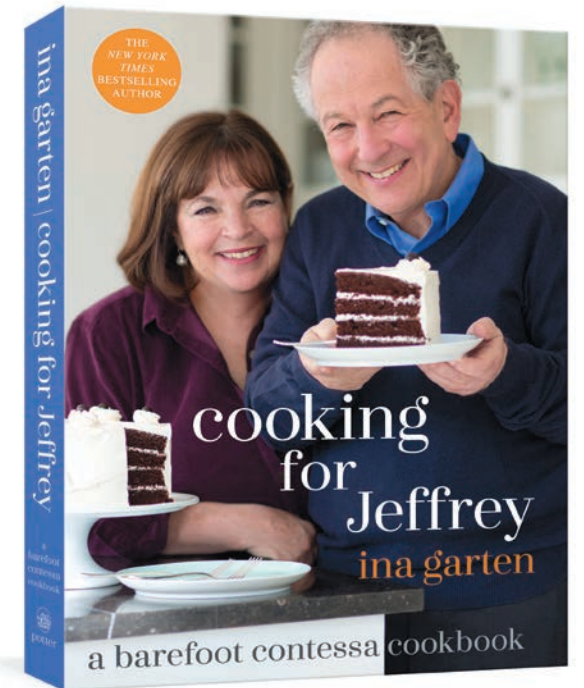
Cooking for Jeffrey

A Barefoot Contessa Cookbook

INA GARTEN

For America’s bestselling cookbook author Ina Garten there is no greater pleasure than cooking for the people she loves—and particularly for her husband, Jeffrey. She has been cooking for him ever since they were married forty-eight years ago, and the comforting, delicious meals they shared became the basis for her extraordinary career in food.

Ina’s most personal cookbook yet, *Cooking for Jeffrey* is filled with the dishes Jeffrey and their friends request most often as well as charming stories from Ina and Jeffrey’s many years together. From satisfying lunches to elegant dinners, here are recipes Ina has tested over and over again, so you can serve them with confidence to the people you love.



INA GARTEN is a *New York Times* bestselling author and the host of *Barefoot Contessa* on Food Network, which has won three Emmy awards. She lives in East Hampton, New York, with her husband, Jeffrey. Ina Garten is America’s most beloved cookbook author. Her previous nine titles have a cumulative 10 million copies in print.

SEE PAGE 30 FOR THE COMPLETE BAREFOOT CONTESSA BACKLIST TITLES

ISBN: 9780307464897 • EBOOK ISBN: 9780804187039
10/25/2016 • HC
\$35.00 US (\$47.00 CAN)



SPICY LUMP CRAB AND CHARRED CORN LETTUCE "TACOS" SERVES 4

This dish is lighter and easier to make than traditional eggplant Parmesan, which is usually breaded and fried before going into the oven. I skipped the breading and layered each stack with a blend of part-skim ricotta, mozzarella, and Pecorino Romano, as well as spinach and tomato sauce. It quickly bakes in the oven until everything is hot and melted. Simple, delicious, and a wonderful meatless main dish.

2 large eggplants (about 3 pounds total)
Olive oil spray
1/4 teaspoon kosher salt
Freshly ground black pepper

1 1/2 cups marinara sauce, homemade or store-bought
1 cup part-skim ricotta
1/4 cup part-skim shredded mozzarella

1 1/2 cup grated Pecorino Romano cheese
3 tablespoons finely chopped fresh basil
32 baby spinach leaves

Preheat the oven to 450°F.

Trim the ends off the eggplant and slice each into 12 1/2-inch-thick rounds to get 24 rounds total. Lightly spray 2 non-stick baking sheets with oil, and then arrange the eggplant on both. Lightly spritz both sides with olive oil and season both sides with salt and pepper.

Bake until golden brown on both sides, flipping once half way through, 8 to 9 minutes per side. Transfer all but the 8 largest slices of eggplant to a plate.

Meanwhile, in a medium bowl, combine the ricotta, mozzarella, Pecorino Romano, and basil.

Make stacks by layering each of the 8 slices on the baking sheet with 1 tablespoon of sauce, then top with 1 tablespoon of the cheese mixture and 2 spinach leaves. Repeat to make a second layer, and then with a final eggplant slice, tablespoon of tomato sauce, and the remaining cheese mixture.

Return the baking sheet to the oven and bake until the cheese is melted and heated throughout, 8 to 10 minutes. Serve hot.

SKINNY SCOOP To make a quick marinara, sub 3 cloves smashed garlic in 1 teaspoon oil until golden. Add 1 (14-ounce) can crushed tomatoes, season with salt and black pepper, and simmer for about 5 minutes. Remove from heat and add 1 tablespoon of chopped fresh basil.

PER SERVING (2 stacks)	
CALORIES	340
FAT	13.5 g
SATURATED FAT	8 g
CHOLESTEROL	54 mg
CARBOHYDRATE	33 g
FIBER	15 g
PROTEIN	24 g
SUGARS	10 g
SCORCH	585 mg

6 | MISS NEW YORK RESTAURANTS

“I hope that this book is a helpful tool to getting on the road to your very best self—and having fun while you’re at it.”

Skinnytaste Fast and Slow

Knockout Quick-Fix and Slow-Cooker Recipes for Real Life

GINA HOMOLKA

Low-fat, high-flavor meals made in minutes or in your slow cooker.

Gina Homolka’s *Skinnytaste*—including her best-selling cookbook and hugely popular website—is manna for home cooks hungry for healthy recipes that taste like high-caloric indulgences. A home cook herself, Gina has mastered the art of whipping up exceptionally delicious yet light dishes, and now she’s compiled all new recipes that make weeknight cooking a breeze.

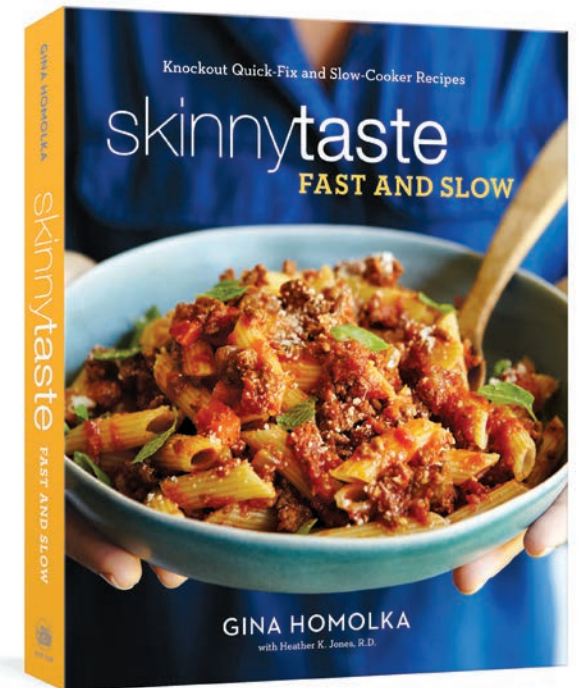
Skinnytaste Fast and Slow is packed with 140 recipes: 90 come together in snap; 50 are assembled in a slow cooker, ready and waiting for you at dinnertime. All are nutritious and low in calories. Also included are 120 full-color photos, cooking tips, pairing suggestions, and more.

ALSO AVAILABLE



MORE THAN 460K IN PRINT!

THE SKINNYTASTE COOKBOOK
HARDCOVER
ISBN: 9780385345620
\$30.00 US (\$35.00 CAN)



GINA HOMOLKA is the *New York Times* best-selling author of *The Skinnytaste Cookbook* and founder of *Skinnytaste*, the award-winning blog that’s been featured on *Glamour.com*, *The Kitchn*, *Gourmet Live*, and *FineCooking.com*, among other media outlets. She lives on Long Island with her husband and their two children.

HEATHER K. JONES, R.D., is a registered dietitian, a health journalist, and the author of several nutrition books.

ISBN: 9780553459609 • EBOOK ISBN: 9780553459616
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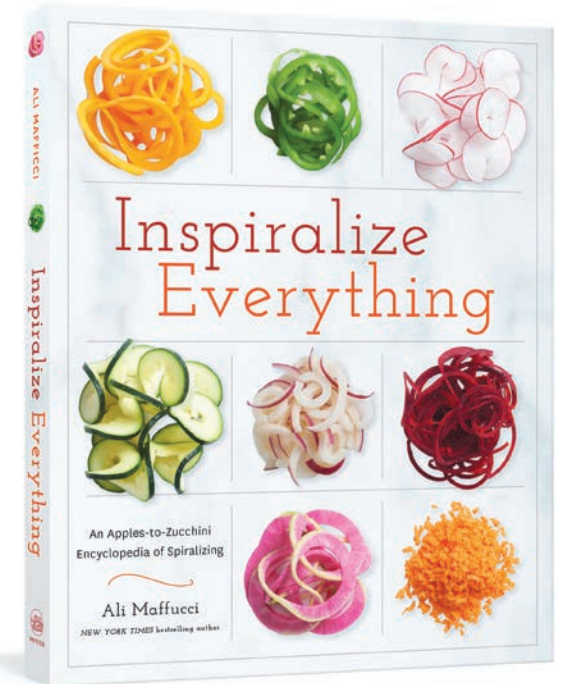
Inspiralize Everything

An Apples-to-Zucchini Encyclopedia of Spiralizing

ALI MAFFUCCI

The most comprehensive book on spiralizing yet.

Since Ali Maffucci first launched her website *Inspiralized*, home cooks have been turning their favorite high-carb, high-caloric dishes into clean meals that fit any diet, from paleo to vegan to gluten-free to raw. This ultimate guide makes it even easier. *Inspiralize Everything* is organized alphabetically by produce, highlighting 20+ vegetables and fruits. Ali details their nutritional value and preparation techniques, including the more abundant butternut squash and zucchini, but also the less common jícama and kohlrabi. Ali includes diet customization options, veggie swap suggestions, and special attention paid to one-pot, make-ahead, and no-cook meals.

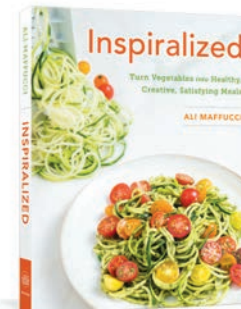


Combining her deep-rooted love for pasta with her desire for a healthy lifestyle, **ALI MAFFUCCI** launched the wildly popular *Inspiralized.com*, the only blog dedicated to cooking creatively and nutritiously with the spiralizer. She lives in Jersey City, New Jersey, with her husband, Lu.



“Maffucci is the engineer of a burgeoning lifestyle brand—the face of a ‘spiralized’ movement.”
—*The Star-Ledger*

ALSO AVAILABLE



INSPIRALIZED
TRADE PAPERBACK
ISBN: 9780804186834
\$19.99 US (\$23.99 CAN)

ISBN: 9781101907450 • EBOOK ISBN: 9781101907467
8/16/2016 • TR
\$21.99 US (\$28.99 CAN)



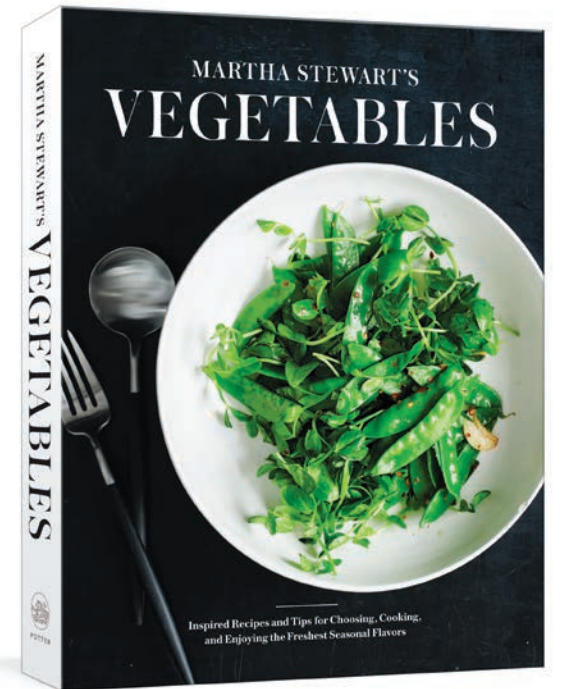
Martha Stewart's Vegetables

Inspired Recipes and Tips for Choosing, Cooking, and Enjoying the Freshest Seasonal Flavors

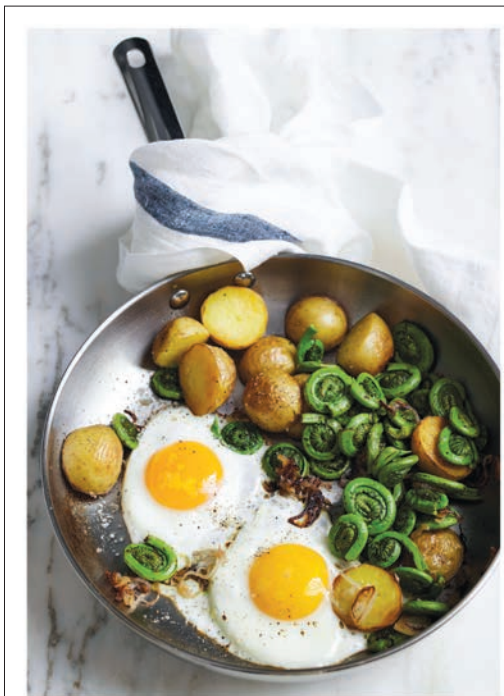
EDITORS OF *MARTHA STEWART LIVING*

The essential guide, with recipes.

Vegetables are finally having their moment on the American table, as vegetable-forward eating has shifted from outlying trend to mainstream lifestyle. Home cooks are pushing the boundaries with vegetables, finding new and exciting varieties at farmer's markets and CSAs, but many still need help figuring out how to cook their finds. Enter Martha Stewart and her team, who for years have introduced impressive varieties of vegetables and stunning recipes that showcase their flavors. With *Martha Stewart's Vegetables*, readers have an irresistible and comprehensive guide, chock-full of helpful tips on how to choose, store, and prepare produce, with 150 recipes and 150 full-color photographs. This is an essential resource for every kitchen.



MARTHA STEWART is America's most trusted lifestyle expert, teacher, and the author of more than 80 books on cooking, entertaining, crafts, homekeeping, gardens, weddings, and decorating.



Fiddlehead and Potato Hash with Eggs

The shoots of the ostrich fern (Matteuccia struthiopteris), fiddleheads get their name from their shape: The tight coils resemble the scroll curving at the top of a violin. They grow near streams and rivers in the eastern half of the United States and Canada, and they are harvested by hand. Here they are blanched, then cooked in a skillet with potatoes and eggs for a great one-pot meal.

SERVES 4

- 1½ pounds small potatoes, scrubbed and halved
- Coarse salt and freshly ground pepper
- 8 ounces fiddlehead ferns, cleaned and trimmed
- 2 tablespoons extra-virgin olive oil
- 1 shallot, thinly sliced
- 4 large eggs

1. Bring potatoes and enough water to cover to a boil in a medium pot; add salt and cook until potatoes are knife-tender, about 8 minutes. Add fiddleheads and cook just until bright green, about 1 minute more. Drain potatoes and fiddleheads.

2. Heat oil in a large skillet over medium-high. Cook shallot until golden, stirring frequently; about 2 minutes. Add potatoes and fiddleheads, and cook, stirring occasionally, until golden brown, about 4 minutes.

3. Push potatoes and fiddleheads to one side, then crack eggs into pan on the other side. Season with salt and pepper. Cook, undisturbed, 4 minutes. Remove from heat; let stand until whites are set but yolks are still runny, about 4 minutes more. Serve immediately.

“The recipes in this book treat vegetables in delicious, savory, memorable ways.”

SEE PAGE 31 FOR A SELECTION OF MARTHA STEWART'S BESTSELLING BACKLIST TITLES

ISBN: 9780307954442 • EBOOK ISBN: 9780307954459
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\$29.50 US (\$39.50 CAN)



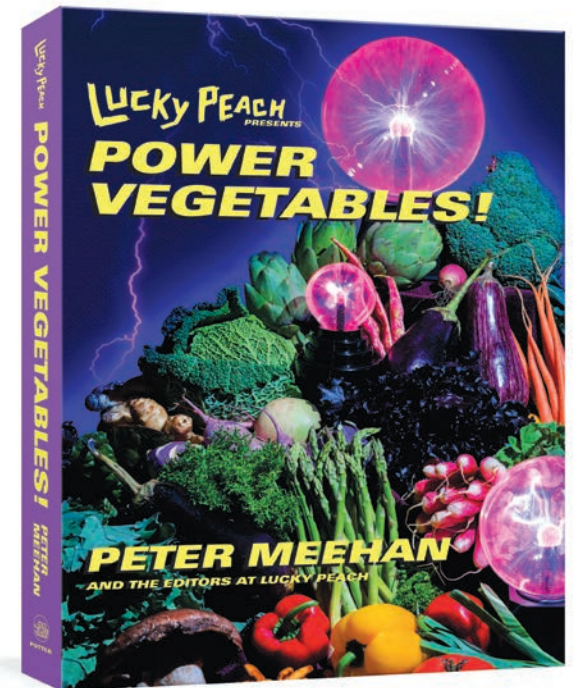
Lucky Peach Presents Power Vegetables!

Turbocharged Recipes for Vegetables with Guts

PETER MEEHAN AND THE EDITORS OF LUCKY PEACH

This riveting recipe collection outlines the secrets of harnessing the intrinsic power of vegetables as well as tested strategies for adding power to vegetables.

The ease-oriented approach that was a central appeal of *Lucky Peach Presents 101 Easy Asian Recipes* is carried forth in *Lucky Peach Presents Power Vegetables!* The resulting tome of 102 recipes will be helpful to anyone looking to get more vegetables on the table and more excitement about vegetables into the hearts and minds of the people they're feeding.



PETER MEEHAN is the editor and cofounder of *Lucky Peach*. A former columnist for the *New York Times*, he is also the coauthor of numerous cookbooks, including the *New York Times* bestselling *Momofuku* and *The Frankies Spuntino Kitchen Companion and Cooking Manual*. He lives in New York.

LUCKY PEACH is an award-winning independent food magazine that publishes daily on LuckyPeach.com and quarterly as a printed journal. *Lucky Peach* has authored two books with Clarkson Potter: *Lucky Peach Presents 101 Easy Asian Recipes* and *The Wurst of Lucky Peach*.

ISBN: 9780553447989 • EBOOK ISBN: 9780804187749
10/18/2016 • HC
\$35.00 US (\$47.00 CAN)

TEMPURA GREEN BEANS

My first jobs in food media were as an event planning intern and a publicist, and the clubhouse of the people I worked for was The Red Cat, Jimmy Bradley's restaurant in Chelsea, where this dish has been a stalwart of the bar menu for more than a decade and a half.

It has all the visceral appeal of something I would have ordered at T.G.I. Friday's (which was my favorite sit-down restaurant as a teen) with the sophistication—or at least a price tag—that made it acceptable in Manhattan. I include it here because it was one of the first restaurant vegetable dishes I thought was awesome, even if now I can see more clearly that it was just playing to my inner fat boy/ideer that likes a saltlick. But that's okay, not all vegetables need to be the sort of thing you'd split with your yogini.

MAKES 2 SERVINGS

- 2 T Dijon mustard
- 2 T honey
- 2 egg whites
- 1 1/2 C all-purpose flour
- 12 oz cold club soda
- neutral oil, for frying
- 1/2 lb green beans, trimmed
- kosher salt

- 1 Stir the mustard and honey together in a small bowl. Reserve the honey mustard for serving.
- 2 Whip the egg whites with a whisk in a large bowl until creamy, fluffy, soft peaks form. Whisk in the flour and club soda.
- 3 Pour 1 inch of oil into a wide, heavy pot. Bring the oil to about 350°F over medium heat. A drop of batter should immediately float to the top and turn golden in about 7K seconds when the oil has reached the proper temperature.
- 4 Drop a handful of green beans into the batter; then lift them out one by one, allowing the excess batter to drip back into the bowl. Working in batches, slowly lower one end of the beans into the oil, allowing the ends to partially set and act as floating life preservers for the rest of the bean before letting go. Fry the beans until golden and crunchy, about 90 seconds. Remove with a spider

to a plate lined with paper towels and sprinkle with salt. Repeat with remaining beans.

5 Serve hot with honey mustard for dipping.

THE FRESCA
MAKES 1 COCKTAIL

And to wash it back, how about a glass of the first thing I ever pitched and placed in the *New York Times*—as a publicist! The firm I worked for had been tasked with popularizing a new product called Hendrick's Gin, and we roped Jimmy at The Red Cat into creating this drink to help us do that. Of course, now Hendrick's is everywhere and in everything and nobody remembers this silly old drink, but it's crisp and refreshing and gives you another excuse to pick up a can or two of Fresca for the cupboard.

- 2 oz Hendrick's gin
- 1 oz aquavit
- 1/2 lime, juiced
- 1/2 lemon, juiced
- 1/2 simple syrup
- 2 oz Fresca, or as needed

Combine the gin, aquavit, lime juice, lemon juice, and simple syrup in a cocktail shaker filled with ice cubes. Shake, strain into a glass with ice, and top with Fresca. Why not?

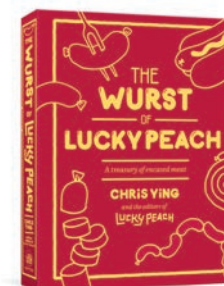


“You need vegetables that are going to be exciting, that will push easy meat- or carb-centric dishes out of the spotlight. Which means they need to be what? Powerful.”

ALSO AVAILABLE



LUCKY PEACH PRESENTS 101 EASY ASIAN RECIPES
HARDCOVER
ISBN: 9780804187794
\$35.00 US (\$45.00 CAN)



THE WURST OF LUCKY PEACH
HARDCOVER
ISBN: 9780804187770
\$26.00 US (\$34.00 CAN)



French Country Cooking

Meals and Moments from a Village in the Vineyards

MIMI THORISSON

In this lavishly photographed, stunning cookbook, Mimi Thorisson takes cooks on a captivating trip to off-the-beaten-path French wine country with 100 simple yet exquisite recipes.

Readers everywhere fell in love with Mimi Thorisson through her blog, *Manger*, and cookbook, *A Kitchen in France*. In *French Country Cooking*, Mimi and her family move to an abandoned château and—through shopping for local ingredients, cooking, and renovating their house—meet the farmers and artisans who populate their new village. Here are recipes inspired by these eccentric characters, including Wine Harvest Pot-au-Feu, Asparagus Gratin, and Apricot Beignets. Featuring 150 photographs taken by her husband, Oddur, this cookbook is a charming jaunt to a corner of France that has thus far eluded the spotlight.



MIMI THORISSON is the author of *A Kitchen in France* and *Manger*, a blog devoted to French cooking and her life in the French countryside. She is the host of the French cooking shows *La Table de Mimi* and *Les Desserts de Mimi*. She lives with her husband, their children, and a band of smooth fox terriers in St. Yzans, in the Médoc region of France.



“When it comes to cooking I have a strong preference for simple, rustic, and classic over complicated, modern, and pretentious.”

ALSO AVAILABLE



A KITCHEN IN FRANCE
HARDCOVER
ISBN: 9780804185592
\$40.00 US (\$46.00 CAN)

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10/25/2016 • HC
\$40.00 US





The Spice Companion

A Guide to the World of Spices

LIOR LEV SERCARZ

A sumptuous and definitive spice guide from the country's most sought-after expert, with gorgeous photography and botanical illustrations.

Since founding La Boîte, a spice shop in New York City, in 2006, Lior Lev Sercarz has established himself as the go-to source for fresh and unusual spices as well as small-batch custom blends for renowned chefs around the world. *The Spice Companion* communicates Lior's expertise in a way that will inspire readers to try bold new flavor combinations. For each of the 102 accessible spices, Lior provides the history and origin, information on where to buy and how to store it, five different pairings, three quick suggestions for use (such as adding cardamom to chicken broth) and a unique spice blend recipe and how to use it. Photographs and detailed color illustrations of each spice in different states (whole, crushed, etc.) make this the most desirable spice book on the market.



LIOR LEV SERCARZ is the chef and owner of La Boîte, a spice shop in New York City. He attended the Institut Paul Bocuse in Lyon, France, and trained with Chef Olivier Roellinger in Cancale, France, before working as a sous chef at Daniel. His spices are sold online and in the following boutiques: Sofra Bakery, Dickson's Farmstand, ABC Carpet & Home, and Eataly NYC. He lives in New York City with his wife and their children.

ALEPPO

in CAPSICUM ANNUM



„Spicy, pleasantly hot chili native to the village of its name.“

FLAVOR & AROMA It's not like dry Aleppo chiles were introduced to the world and there was no going back. For years I didn't know a thing about it until my friend, Aida Sertan, introduced me to it. Life was never going to be the same. These magical chile flakes have a unique and complex taste, a touch of salt. It's a good example of how chiles can offer so much more than heat; they can deliver complex, subtle notes as well. I certainly cannot think of one dish that can't be seasoned with a pinch of Aleppo. The overall ground, large flakes add texture and complexity to dishes, and because they don't dissolve right away, you can use it in cold preparations or longer-cooked dishes. I often use it, it's one of my "best" spices. I always have some at home.

ORIGIN Aleppo is native to South and Central Asia and the Near World, and later the Northern Syrian town of Aleppo. Cultivated in Syria and Turkey.

HARVEST SEASON Aleppo pepper plants, which are much taller, thrive in warm, dry climates. Each offers up an abundance of peppers that grow from green to deep burgundy and are ready to be harvested around September (25 to 35 days from sowing). Growing several inches in length and just under 2 inches wide, pods are laid out in the sun to dry naturally, though not fully, so to preserve their natural oils. Then, they are washed and coarsely ground. Often, salt will be added to the flakes for flavor and to avoid clumping.

PARTS USED Dried whole, crushed, or powdered pods.

HISTORY Aleppo is known as a spicy pepper. One Aleppo is a deep red, complex pepper that traditionally grows in one of the world's oldest and continuously inhabited cities. Rich in flavor, history and

ALEPPO—A



TRADITIONAL RECIPES

Kababs—Middle East
Yakitori (crushed from whole)—Japan
Azule (crushed pepper spread)—Turkey
Muhammara (hot pepper dip)—Middle East
Fal muddam (crushed fava bean dish)—Egypt

HEAT INDEX
Light to medium heat

TOASTING NOTES
No roasting needed

CUISINE PAIRINGS
• Grilled fish
• Aglio e olio spaghetti
• Cauliflower
• Couscous
• Chorizo chipotle

SPICE PAIRINGS
Cumin, Orange, Black salt, Saffron, Sumac

RECIPE IDEAS

1. Add a few pinches of Aleppo flakes to fresh bone-in pork chops, fresh mint, and sparkling water for a spicy, refreshing beverage.
2. Season bread made with a few pinches of Aleppo flakes, fresh thyme, and olive oil for a snack.
3. Marinate salmon steaks with a few pinches of Aleppo flakes, fresh chopped garlic, and orange juice before quickly searing in a pan.

QUICK BLEND
Biber

Add a few pinches of this blend to ground lamb meat to make fiery, grilled kababs. It's also a great match for a red hot pepper and beer.

Makes 88 ounces (25 grams)

- 2 tablespoons (15 grams) Aleppo flakes
- 3 tablespoons (2 grams) cumin, toasted and ground
- 1 1/2 teaspoons (2 grams) dry garlic chives, ground
- 1 teaspoon (1 gram) orange
- 3 teaspoons (1 gram) sumac

SPICES FROM A—Z

SPICES FROM A—Z 19

“I wrote this book because I have found that most people know relatively little about spices: where they are from, how they grow and, ultimately, how to use them and be inspired by them in the kitchen.”

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 11/1/2016 • HC
 \$40.00 US (\$54.00 CAN)



Victuals

An Appalachian Journey, with Recipes

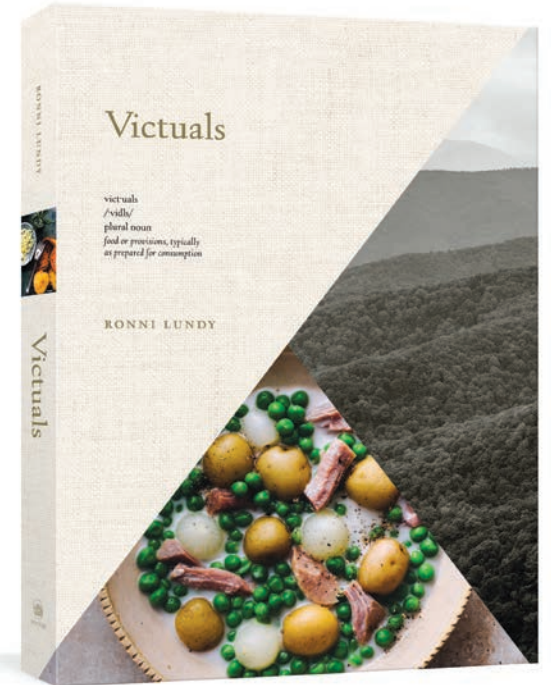
RONNI LUNDY

Weave through the hills, hollows, and dinner tables of a truly glorious place.

Maybe no area of our country is more misunderstood than Appalachia, a place that stretches from southern Ohio and West Virginia to Tennessee, and whose people have long been thought of as poor, backward, and unknowable.

But Ronni Lundy has been writing on the food and culture of her home region for more than 30 years with warmth, wit, and intelligence. In *Victuals*, she brings the story of Appalachian food—past and present—to life, and shows us that it’s a place not just of delicious Southern cooking, but a place where tradition and modernity live side by side, a place where a new generation of people in food are redefining what it means to be from the mountains.

In Appalachia, our contemporary ideals of seasonality and sustainability have always been the case. Through these stories and recipes, discover the deep richness of this region as it finds itself being reborn at the dinner table.



RONNI LUNDY is a native of Corbin, Kentucky, and has written on the music, food, and culture of the Appalachian South for decades. She is a founder of the Southern Foodways Alliance and the Appalachian Food Summit, has written nine previous books, and has been a finalist for an IACP Award and a two-time finalist for a James Beard Award. She lives in the mountains in Burnsville, North Carolina, a half block from the farmer’s market and a half block from a McDonald’s.

Spiced Pickled Peaches
MAKES ABOUT 2 QUARTS

This recipe produces a delightful pickle that is not too sweet or spicy but more floral. It’s the perfect accompaniment to fried chicken and summer sandwiches and belongs on any table laden with vegetables from the garden.

The recipe comes from my Asheville friend Chris Bryant. The recipe here is for 2 quarts, which can be kept in the refrigerator for several weeks, but of course you can use the warm-bath method to process and seal the fruit according to your jar manufacturer’s instructions.

Here are a few of Chris’s helpful tips: “Use firm but ripe peaches, as overripe ones may fall apart and underripe ones are impossible to peel. Whole peaches hold up best to pickling, so look for the smallest fruit available. Larger peaches may need to be halved, so you’ll have to remove the pit. Look for a loose-pit variety labeled ‘freestone.’”

4 pounds small ripe peaches
2 cups distilled white vinegar
1 cup apple cider vinegar
4½ cups sugar
½ cup sliced fresh ginger
1 bay leaf
2-inch piece of cinnamon stick
1 teaspoon whole allspice berries
½ teaspoon whole cloves
½ teaspoon whole black peppercorns
½ teaspoon whole Szechuan or pink peppercorns (optional)
½ teaspoon coriander seed
½ teaspoon mustard seed
½ teaspoon crushed red pepper flakes

Sterilize two 1-quart canning jars with lids and rings. Fill a large bowl three-quarters full with ice water and set it next to the stove. Fill a large pot three-quarters full with water, set it over high heat, and heat until nearly boiling. When the hot water is steady, use a sharp paring knife to cut a shallow “x” in the bottom of each peach and drop the peaches into the water. Cook for about 30 seconds, or until the skin is loose and “slings” when touched. Use a slotted spoon to transfer the peaches to the ice bath. (You might have to do this in batches, adding more ice as you go.)

Grab another large bowl, fill it halfway with water, and add 1 cup of the white vinegar. Remove a peach from the ice bath, and working from the “x” end, peel the skin from the peach. Continue, dropping the peeled peaches into the vinegar water as you go.

Let the peaches sit in the vinegar water while you prepare the syrup. Combine the remaining 1 cup white vinegar, the apple cider vinegar, and all the remaining ingredients in a 4- or 5-quart nonreactive pot. Set the pot over medium-high heat and bring to a boil. Then cover the pot, reduce the heat to a gentle simmer, and let simmer for 7 minutes.

Uncover the pot, increase the heat to medium-high, and bring to a low boil. Use a slotted spoon to transfer the peaches to the syrup. Let the peaches simmer until warmed through, 4 to 7 minutes depending on size and ripeness. You want them just pliable enough to wedge together in the jars but not so soft they break apart.

Transfer the cooked peaches and syrup to the prepared jars, being sure the peaches are submerged, and leaving ½-inch headspace. Ladle the jars and let them cool to room temperature before storing in the refrigerator. The refrigerated pickled peaches will keep for a month.



“The foods of central Appalachia . . . constitute America’s own *cucina povera*, as rich and unexplored in the American culinary scene as Tuscan food was in the 1980s.”

—*Washington Post*

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Stir, Sizzle, Bake

Recipes for Your Cast-Iron Skillet

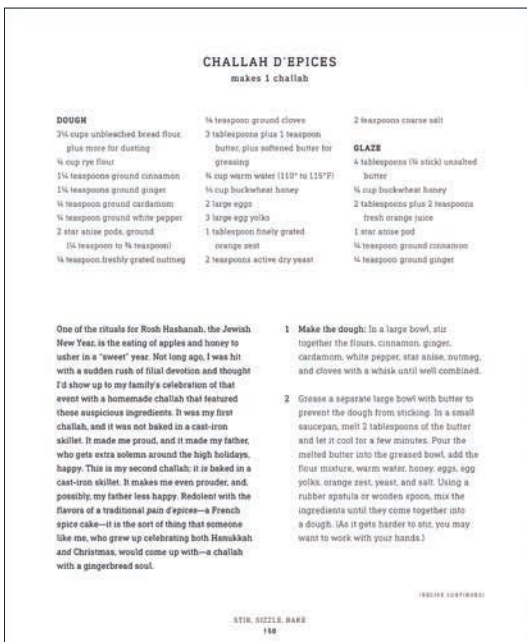
CHARLOTTE DRUCKMAN

A new classic for the only pan you need.

A humble workhorse used for generations to crisp bacon perfectly and fry chicken, the cast-iron skillet can also turn out tender cookies, cakes, and breads. A curious home cook, Charlotte Druckman has figured out every trick for this versatile pan. Heat the skillet for a few minutes, add some butter to sizzle, and brown cheesy arepas and blister naan right on the stovetop. Or pop the pan in the oven to preheat and bake no-knead pizza, kimchi-topped hoecake, and even a cornflake-milk layer cake. With beautiful photographs, tips for seasoning cast iron, and information on collecting vintage pieces, this book makes cooking so much fun that your skillet will never see the cupboard.



CHARLOTTE DRUCKMAN is a journalist and food writer whose work has appeared in various publications, including the *Wall Street Journal*, the *New York Times*, *Cherry Bombe*, and *Bon Appétit*. She's the proud cofounder of Food52's Tournament of Cookbooks, The Piglet, and is also the author of *Skirt Steak* and coauthor of *Cooking Without Borders* by Anita Lo. She lives in New York.



“Charlotte’s knowledge, imagination, and passion for food make her an incredible resource for cooking with cast iron.”

—Christina Tosi, owner of Milk Bar

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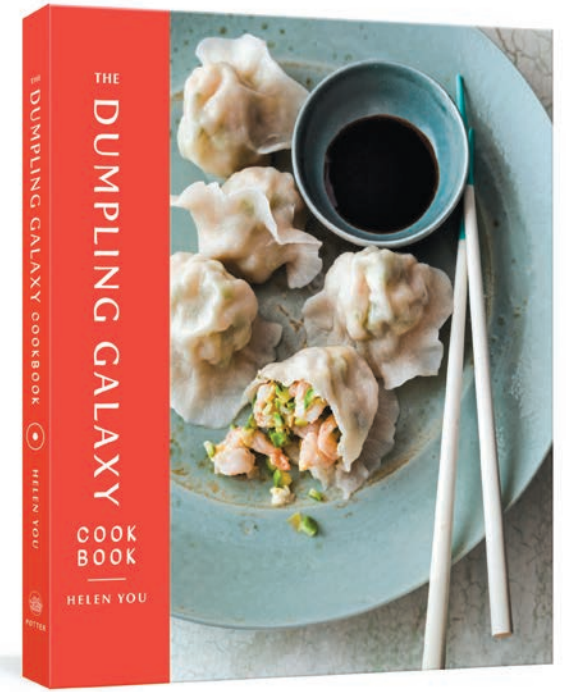


The Dumpling Galaxy Cookbook

HELEN YOU WITH MAX FALKOWITZ

Recipes from NYC's favorite dumpling joint.

From the restaurant where foodies in the know get the freshest dumplings in New York City comes the ultimate Asian dumpling cookbook, with 60 recipes for classic and unexpected dumplings and dim sum-like dishes, elevated by Ed Anderson's beautiful photography. For some, dumplings are merely the start of a meal, but in You's family they sit at the center of the plate, and her recipes redefine the dumpling: Slow-Cooked Lamb with Green Squash; Spicy Shrimp and Celery; Wood Ear Mushroom and Cabbage; and even desserts such as Sweet Pumpkin and Black Sesame Tang Yuan. Here, too, are instructions on how to fold and cook dumplings (boil, steam, or pan-fry) and a pantry primer with spices and ingredients to have on hand.



HELEN YOU is the chef and owner of Dumpling Galaxy in Flushing, Queens, which started as the Tianjin Dumpling House, a stall in the Golden Shopping Mall basement food court. Helen and her dumplings have been lauded in *New York* magazine, *Serious Eats*, *Eater*, and the *New York Times*, which named Dumpling Galaxy a Critics' Pick and awarded it one star. She lives in New York with her family.

A native of Queens, **MAX FALKOWITZ** is the senior digital editor of *Saveur* and previously worked at *Serious Eats* as a senior features editor.



BEEF WITH DAIKON DUMPLING

SERVES 4

1 Place the ground beef and ginger in medium bowl and mix thoroughly, 3-5 minutes, periodically adding a few drops of water while you stir. Add 1/2 teaspoon salt. Squeeze out any excess water.

2 In a small bowl, add the daikon and sesame oil and stir. Mix the daikon and the scallion into the meat. Stir thoroughly. Add soy sauce, oyster sauce, 1/2 cup of water, ground pepper, and salt to the meat mixture and mix well.

3 Heat a large pot of water until boiling. Meanwhile, make the dumplings. Place one wrapper in your left hand. Add 1 tablespoon of the stuffing to the center of the wrapper. Carefully close the dough around the filling and tightly crimp the edges (see page 000). Continue with the rest of the wrappers to make 24 dumplings.

4 Cook the dumplings in boiling water for three minutes. Add a few drops of cold water while they're boiling (to settle the water). Boil for another 3 minutes. Gently remove the dumplings with a slotted spoon to a paper-lined plate. Serve immediately, with your preferred sauce on the side.

INGREDIENTS:
 GINGER: ONE 1-INCH PIECE GRATED
 BEEF: 1 POUND 90% LEAN GROUND
 SALT: 1/2 TEASPOON
 DAIKON: 1 MEDIUM FINELY CHOPPED
 SESAME OIL: 1 TABLESPOON
 SCALLIONS: 3 FINELY CHOPPED
 SOY SAUCE: 2 TABLESPOONS
 OYSTER SAUCE: 2 TABLESPOONS
 OIL: 1 TABLESPOON
 BLACK GROUND PEPPER: 1 TEASPOON
 DUMPLING DOUGH (SEE PAGE 000)
 SOY SAUCE OR BLACK VINEGAR, FOR SERVING

“Helen You is a kind of genius for creating miniature worlds of flavor.”

—Pete Wells, *New York Times*

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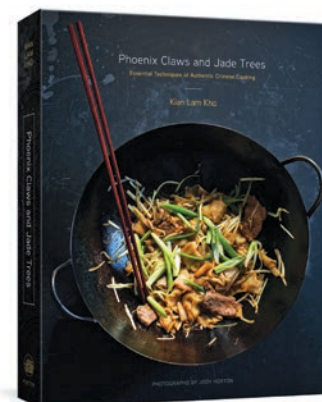
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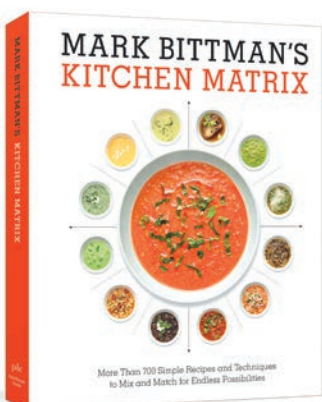
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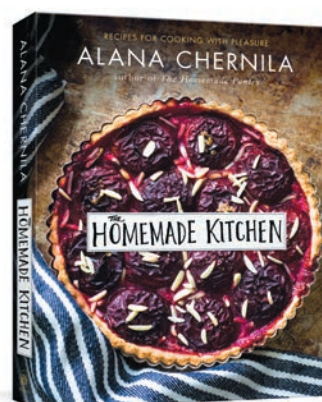
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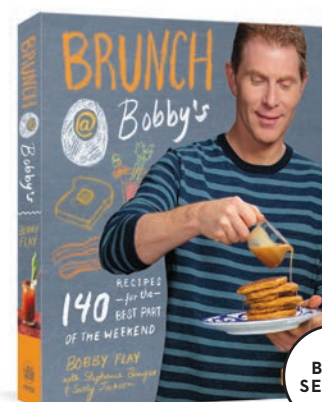
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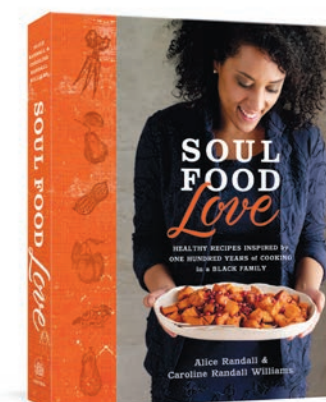


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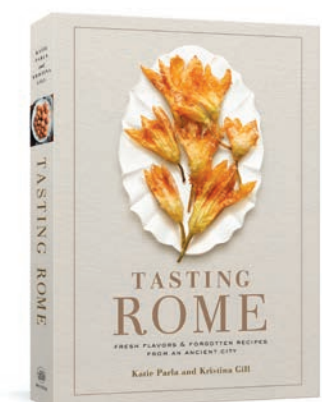


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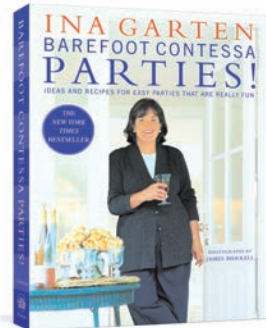
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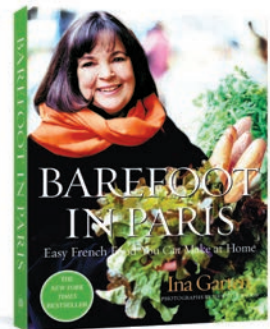
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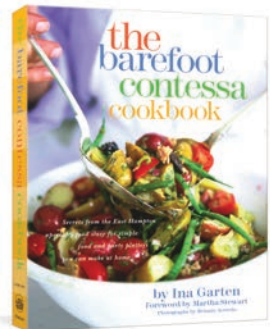
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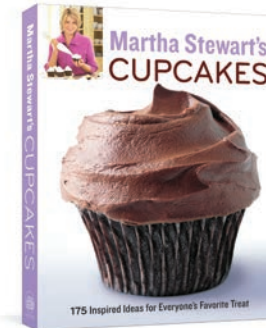
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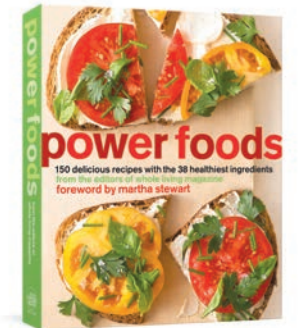
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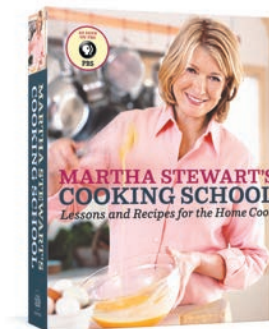
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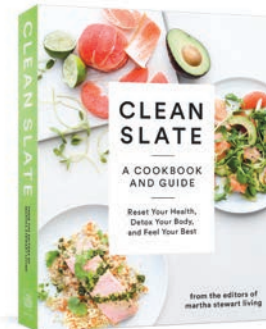
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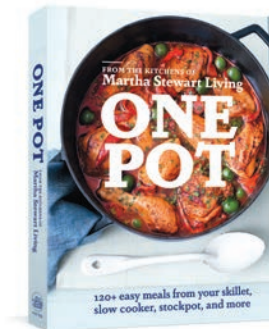
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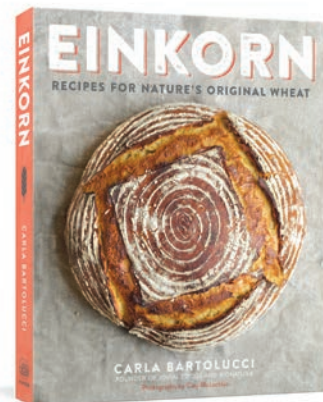
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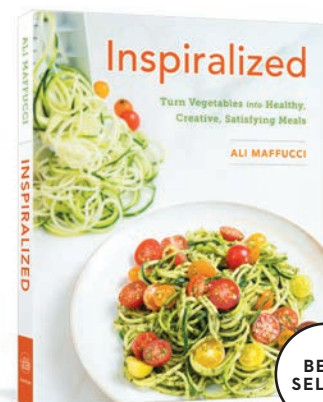
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