



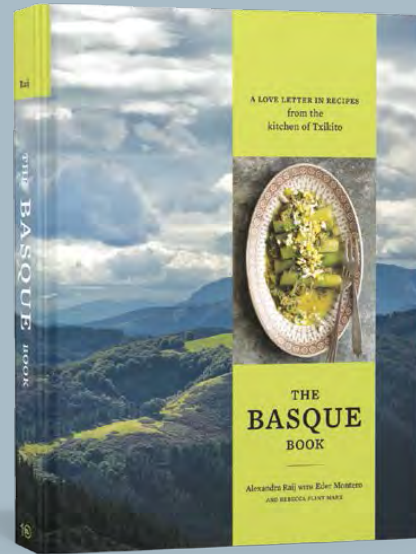
TEN SPEED PRESS

Food + Drink

FALL 2016

FORTHCOMING SPRING & SUMMER 2016 TITLES

MARCH/APRIL



“Chef Alex Raij is magnificent, and her restaurants are among my favorites in New York. Now, with *The Basque Book*, she’s written an essential cookbook.”

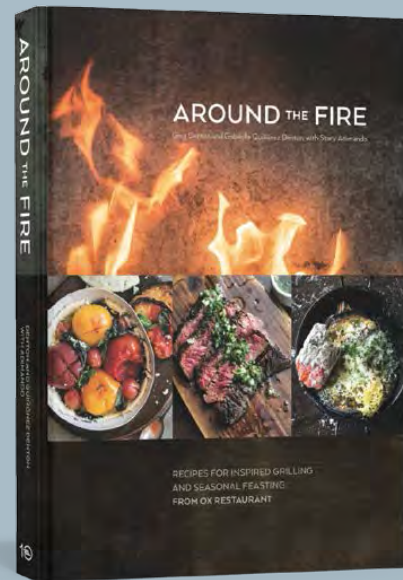
—Anthony Bourdain

THE BASQUE BOOK

A Love Letter in Recipes from the Kitchen of Txikito

ALEXANDRA RAIJ WITH EDER MONTERO
AND REBECCA FLINT MARX

ISBN: 978-1-60774-761-1
eBook ISBN: 978-1-60774-762-8



“Sustained by fire and coals, Greg and Gabrielle take us on a romantic journey to flavor. A welcome return to true taste after years of barren, fussy restaurant food, this book brings back the joy and honesty in cooking.”

—Francis Mallmann, chef and author of *Mallmann on Fire*

AROUND THE FIRE

Recipes for Inspired Grilling and Seasonal Feasting from Ox Restaurant

GREG DENTON AND GABRIELLE QUIÑÓNEZ DENTON,
WITH STACY ADIMANDO

ISBN: 978-1-60774-752-9
eBook ISBN: 978-1-60774-753-6

“If there is one book you buy this year, let it be *Home Cooked*. It will rejuvenate your passion for cooking. This book is a simple reminder of the excitement and poetic deliciousness of handmade food, both emotionally and physically . . . Anya Fernald inspires me to remember that the most memorable food comes from the home kitchen, not a restaurant.”

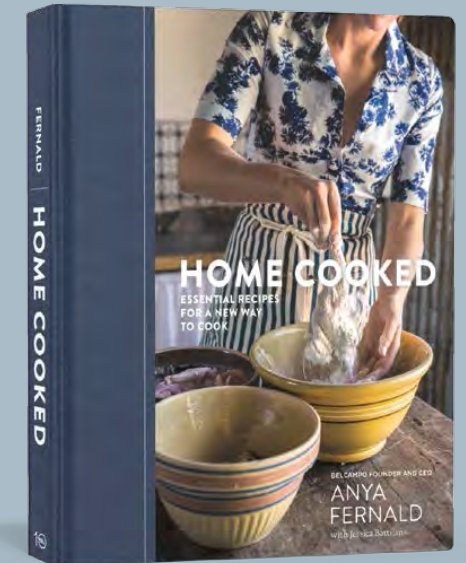
—Mario Batali, chef, restaurateur, and author

HOME COOKED

Essential Recipes for a New Way to Cook

ANYA FERNALD WITH JESSICA BATTILANA

ISBN: 978-1-60774-840-3
eBook ISBN: 978-1-60774-841-0



APRIL/JUNE
CATALOG COPY

“A Polynesian wonderland and arguably the best tiki bar in the country.”

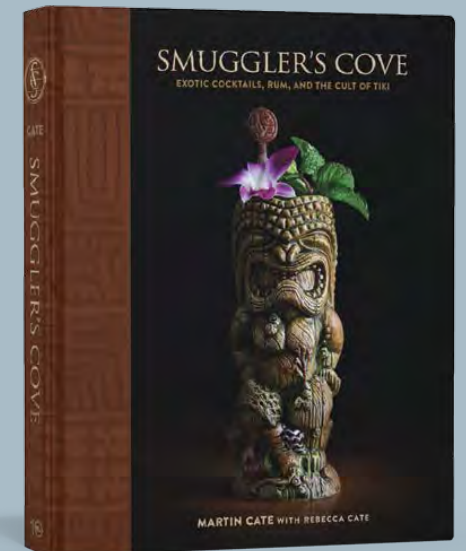
—Robert Simonson, *New York Times*

SMUGGLER'S COVE

Exotic Cocktails, Rum, and the Cult of Tiki

MARTIN CATE WITH REBECCA CATE

ISBN: 978-1-60774-732-1
eBook ISBN: 978-1-60774-733-8





DANIELLE WALKER'S AGAINST ALL GRAIN CELEBRATIONS

A Year of Gluten-free, Dairy-free, and Paleo
Recipes for Every Occasion

DANIELLE WALKER

From the *New York Times* bestselling author of *Against All Grain* and *Meals Made Simple* comes 125 grain-free recipes for holidays and special occasions, including Thanksgiving, Christmas, and Easter brunch, a baby shower, child's birthday party, backyard barbecue, and more.

When people adopt a new diet for health or personal reasons, it's events with strong food traditions that present the biggest challenges. In *Celebrations*, Danielle Walker provides recipes for such occasions as Super Bowl Sunday, a romantic Valentine's Day dinner, and a New Year's Eve cocktail gathering. Thoughtful menus—featuring starters, soups, salads, mains, desserts, and drinks—showcase flavorful dishes that tempt a range of appetites and leave no one feeling deprived. These simple-to-prepare meals encourage the whole family to get into the kitchen and create lasting moments—no matter what the occasion.

Danielle Walker is a self-trained chef, *New York Times* best-selling author, and the voice behind *AgainstAllGrain.com*, the most popular grain-free website, with more than two million monthly visitors. Her innovative recipes are credited with saving her life after a diagnosis of a serious autoimmune disease. She lives in the San Francisco Bay Area.

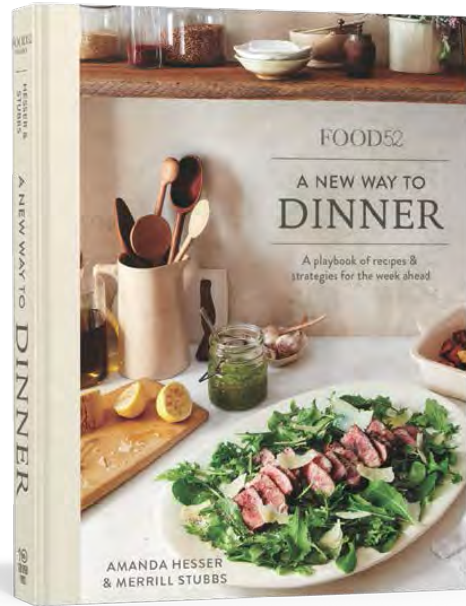




From Danielle Walker's *Against All Grain Celebrations*



OCTOBER 1 ∞



FOOD52 A NEW WAY TO DINNER

A Playbook of Recipes & Strategies for the Week Ahead

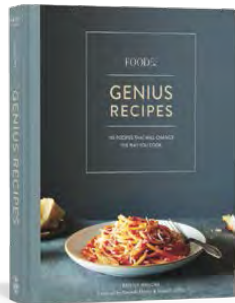
AMANDA HESSER AND MERRILL STUBBS

A smart, inspiring cookbook showing how to plan, shop, and cook for dinners (and lunches and desserts) all through the week with ease. The secret? Cooking ahead.

A New Way to Dinner teaches readers how to maximize (and enjoy) time in the kitchen. Food52 founders Amanda Hesser and Merrill Stubbs start with flexible base dishes made on the weekend, which are then used in multiple ways for quick weekday meals—just as they cook for themselves and their families. Each author gives menus for every season of the year, providing recipes and clever tips and strategies that yield delicious, dependable results. *A New Way to Dinner* lays out the building blocks of modern meal planning, encouraging readers to be creative, confident, and resourceful in the kitchen year-round.

Amanda Hesser is the co-founder of Food52 and was previously a writer and editor at the *New York Times*. She wrote the award-winning books *Cooking for Mr. Latte* and *The Cook and the Gardener*. Her last book, a *Times* bestseller and the winner of a James Beard Award, is *The Essential New York Times Cookbook*. She lives in Brooklyn.

Merrill Stubbs is the co-founder of Food52 and has written for many food and lifestyle publications, including the *New York Times*. She cut her teeth in the test kitchen at *Cook's Illustrated* and behind the counter at Flour Bakery in Boston before she worked with Amanda Hesser on *The Essential New York Times Cookbook*. She lives in Brooklyn.



ALSO BY FOOD52
FOOD52 GENIUS RECIPES,
BY KRISTEN MIGLORE
ISBN: 978-1-60774-797-0
eBook ISBN:
978-1-60774-798-7



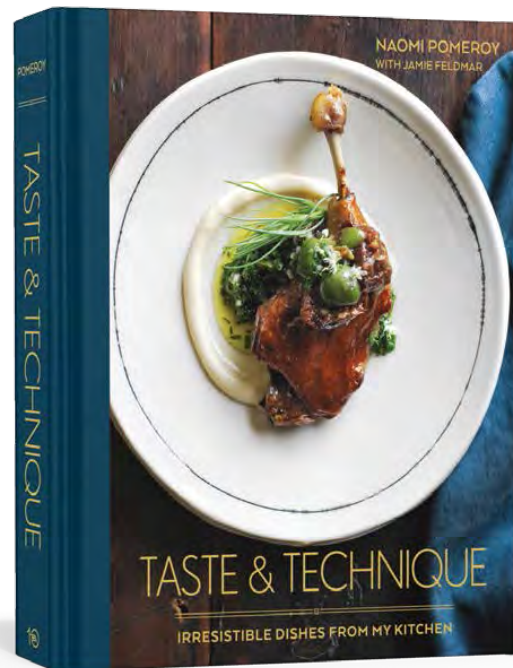
FOOD52 BAKING,
BY EDITORS OF FOOD52
ISBN: 978-1-60774-801-4
eBook ISBN:
978-1-60774-802-1



FOOD52 VEGAN,
BY GENA HEMSHAW
ISBN: 978-1-60774-799-4
eBook ISBN:
978-1-60774-800-7

Cooking - General • On sale 10/18/2016 • \$35.00 hardcover (Can \$47.00) • ISBN: 978-0-399-57800-7
eBook ISBN: 978-0-399-57801-4 • 8 x 10; 272 pages; 200 full-color photos • All Rights: Crown





TASTE & TECHNIQUE

Irresistible Dishes from My Kitchen

NAOMI POMEROY

James Beard Award-winning chef Naomi Pomeroy's hotly anticipated debut cookbook features nearly 140 recipes outlining the fundamentals of cooking to help home cooks elevate their kitchen abilities and produce show-stopping meals.

Naomi Pomeroy learned her trade by reading cookbooks and cooking professionally for more than 20 years. She knows intuitively what makes a recipe work, what a dish needs to be taken to the next level, and how to distill detailed culinary information. In this inspiring and beautifully photographed guide, she channels Julia Child's classical aesthetic and ambition to teach the world her cooking secrets with her own unique style. By paring back complex dishes to the building block methods used to create them, she reveals the simple tweaks chefs use to get professional results and gives readers the confidence and know-how to become better cooks.

Naomi Pomeroy won the James Beard Award for Best Chef Pacific Northwest in 2014, was named a Best New Chef in *Food & Wine* in 2009, and has been featured in *Bon Appétit*, *Elle*, and *O* magazine, along with appearances on *Top Chef Masters* and *Knife Fight*. After launching Clarklewis and Gotham Tavern, she opened Beast in 2007 and her bar Expatriate in 2013. She lives in Portland, OR.





From Taste & Technique



DINNER AT THE LONG TABLE

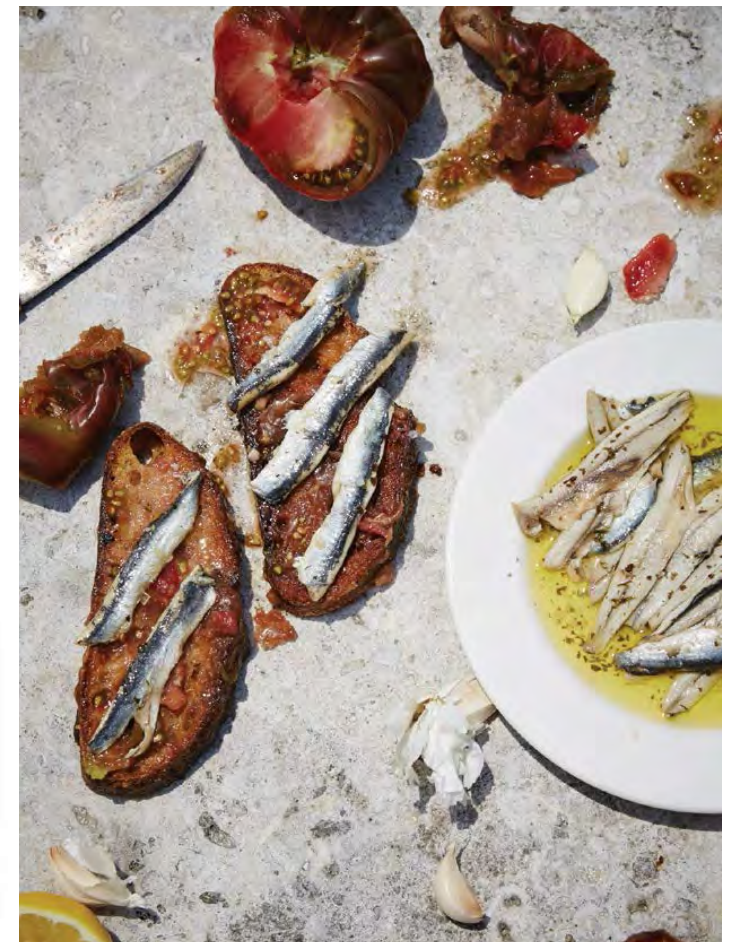
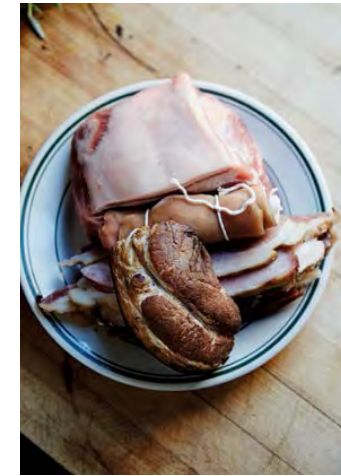
ANDREW TARLOW AND ANNA DUNN

From the acclaimed owner of Diner, Marlow & Sons, Marlow & Daughters, Reynard, Achilles Heel, She Wolf, Marlow Goods, Roman's, and the Wythe Hotel comes this debut cookbook capturing a year's worth of memorable feasts and intimate dinners.

Andrew Tarlow has grown a restaurant empire on the simple idea that a dinner out can somehow be beautiful and ambitious while also being unfussy and inviting. In this personal and accessible cookbook, Tarlow brings his keen eye for combining design and taste to a collection of year-round menus ranging from intimate gatherings to blow-out celebrations. From large, festive paella parties to small, mid-winter pasta dinners, Tarlow's recipes are evocative and deliver all of the romance and joie de vivre as a meal in one of his restaurants. This beautiful, usable, and very personal cookbook is a blueprint for eating and living well throughout the year.

Andrew Tarlow is credited with putting the Brooklyn dining scene on the map and pioneering the artisanal food movement with his seven restaurants. He is also the founder and publisher of *Diner Journal*, a world-wide distributed quarterly magazine with original art, literature, and recipes.

Anna Dunn is a poet and essayist living in Brooklyn. She has been the editor in chief of *Diner Journal* since its inception, and a bartender at Diner, Achilles Heel, and Roman's for just as long. She co-authored the *Saltie Cookbook* and is hard at work on her first crime fiction novel.







THE LONDON COOKBOOK

Recipes from the Restaurants, Cafes, and Hole-in-the-Wall Gems of a Modern City

ALEKSANDRA CRAPANZANO

An intimate portrait of London—the new global epicenter of cuisine—featuring recipes from the city’s best restaurants and cafes.

Once known for having the worst food of any major European capital, London has flipped its reputation. The restaurant scene is thriving, the food vibrant and bold, the city an essential stop on any food pilgrimage. *The London Cookbook* reflects the contemporary energy and culinary rebirth of this lively, hip, sophisticated, and truly international city. It is a love letter to London, an insider’s guide to its most delicious haunts, and a highly curated and tested collection of recipes from the city’s best restaurants including The River Café, Nopi, St. John, Quo Vadis, Moro, Clove Club, Bistro Bruno Loubet, and The Ivy.

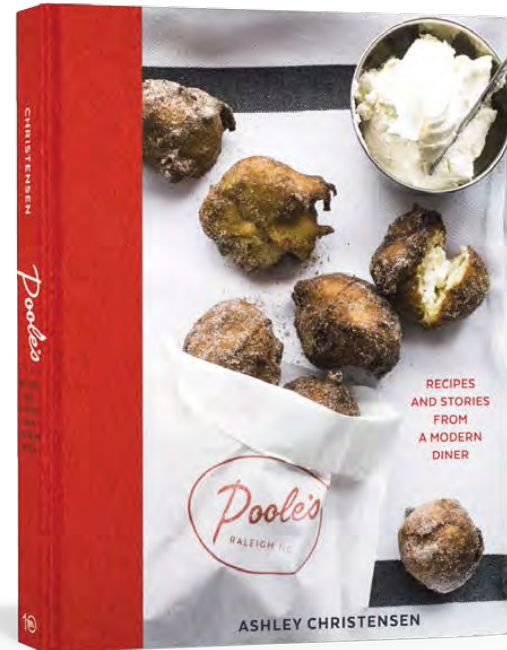
Aleksandra Crapanzano is the recipient of the James Beard Foundation M. F. K. Fisher Award for distinguished writing, and her work has appeared in several anthologies including *Best Food Writing 2013*. She writes a dessert column for the *Wall Street Journal* and has contributed numerous articles on food to the *New York Times Magazine*, *Saveur*, *Food & Wine*, and *Travel + Leisure*. She lives in Brooklyn.



Cooking – English • On sale 10/11/2016 • \$35.00 hardcover (Can \$47.00) • ISBN: 978-1-60774-813-7
eBook ISBN: 978-1-60774-814-4 • 7 1/16 x 10; 304 pages; 100 full-color photos • US and Canada Rights: Crown • All Translation Rights: WME



From The London Cookbook



POOLE'S

Recipes and Stories from a Modern Diner

ASHLEY CHRISTENSEN

From a James Beard Award-winning chef comes this inspiring look at the guiding principles of great cooking at Raleigh's renowned Poole's Diner, one of the South's most celebrated restaurants.

Ashley Christensen is one of the most dynamic chefs on the food scene today, offering a new take on comfort food that puts the emphasis on vegetables and inventive updates of time-tested classics. *Poole's* is her master class in making show-stopping foundational recipes and then turning them into exceptional sides, mains, and desserts—all inspired by the food from her award-winning restaurant. Christensen's recipes range from beloved Southern favorites to modern updates like Turnip Green Fritters with Whipped Tahini and Fried Eggplant with Burnt Honey Aioli.

Ashley Christensen is a media darling and the owner of six restaurants in Raleigh, NC: Poole's, Beasley's Chicken + Honey, Chuck's, Fox Liquor Bar, Joule Coffee & Table, and Death & Taxes. She is credited with revitalizing a languishing downtown area, and is widely praised for her work on behalf of the Southern Foodways Alliance and other charities. She was also named one of the "Female Chefs of the Next Generation" by *Bon Appétit*.





From Poole's





BIG BAD BREAKFAST

The Most Important Book of the Day

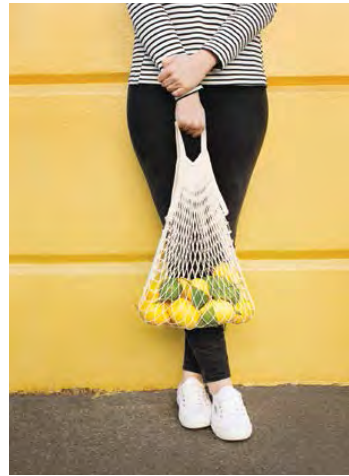
JOHN CURRENCE

From acclaimed author and chef John Currence comes this fun, festive, and highly caffeinated ode to the joys and rituals of the Southern breakfast.

John Currence is one of the most celebrated and well-loved chefs in the South. Among his string of highly successful restaurants in Mississippi, Big Bad Breakfast holds a special place in diners' hearts. Currence has elevated the meal, and recipes such as Banana-Pecan Coffee Cake, Spicy Boudin and Poached Eggs, and Oyster Pot Pie are so cravable, you'll find yourself making them for breakfast, lunch, and even dinner. (After all, who doesn't love breakfast for dinner?) With hilarious and poignant stories plus mouthwatering food photography, *Big Bad Breakfast* will inspire you to slow down and savor the best—and most important—meal of the day.

John Currence got his start in the kitchen of his New Orleans home, where his family loved to cook together. He moved to Oxford, MI, and opened City Grocery in 1992. Since then, his restaurant group has expanded to include Nacho Mama's, Kalo's, Ajax Diner, City Grocery Catering Company, Boure, Big Bad Breakfast, and Snackbar.





A MODERN WAY TO COOK

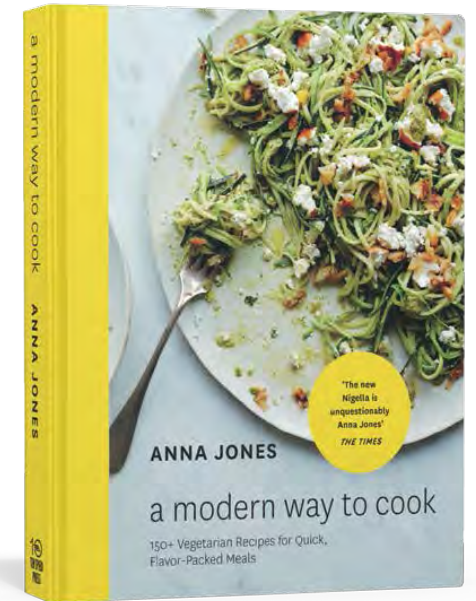
150+ Vegetarian Recipes for Quick, Flavor-Packed Meals

ANNA JONES

From the author of the brilliant *A Modern Way to Eat*, who was dubbed “the new Nigella Lawson” by *The Times of London*, comes this beautiful collection of 150 smart and inspiring weeknight vegetarian dishes.

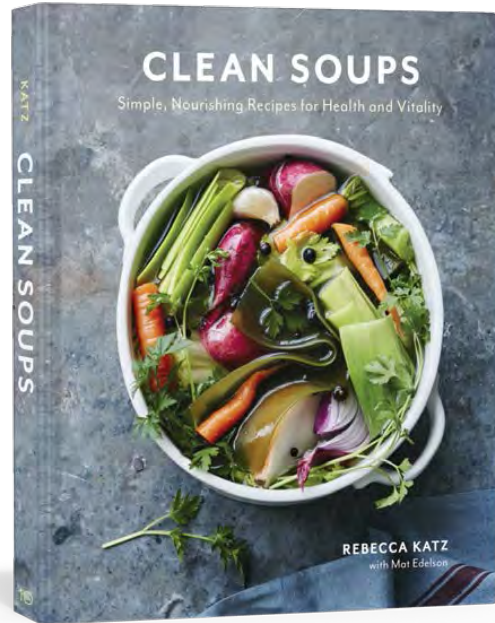
In this genius new collection of recipes, British author Anna Jones makes clean, nourishing, vegetable-centered food realistic on any night of the week. The chapters are broken down by time (recipes for under 15, 20, 30, or 40 minutes), so no matter how busy you are, you can get dinner on the table. The book also contains a bonus chapter on planning ahead so you have meals you can make quickly throughout the week. *A Modern Way to Cook* is a truly practical and inspiring collection for anyone who wants to make delicious meals with little fuss.

Anna Jones is a cook, food writer, and stylist who helped build Jamie Oliver’s global food empire. She has worked with some of Britain’s biggest food brands and well-known chefs, such as Henry and Tom Herbert (The Fabulous Baker Brothers), Stevie Parle, and Antonio Carluccio, and has cooked for royalty, politicians, and school children alike. She lives in Hackney, East London.



ALSO BY ANNA JONES
A MODERN WAY TO EAT
 ISBN: 978-1-60774-803-8
 eBook ISBN: 978-1-60774-804-5

Cooking - Vegetarian & Vegan • On sale 8/30/2016 • \$35.00 hardcover • ISBN: 978-0-399-57842-7
 eBook ISBN: 978-0-399-57843-4 • 7½ x 9 11/16; 352 pages; 100 full-color photos
 US Rights: Crown • All Other Rights: HarperCollins Publishers Ltd.



CLEAN SOUPS

Simple, Nourishing Recipes for Health and Vitality

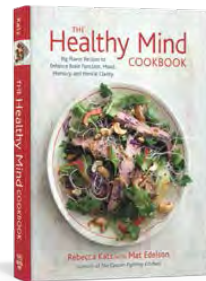
REBECCA KATZ WITH MAT EDELSON

From respected health authority Rebecca Katz comes this collection of recipes for pure, cleansing soups intended to renew and restore.

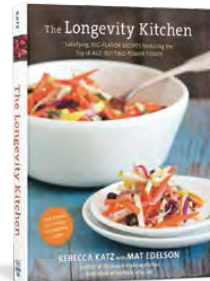
For years, author Rebecca Katz has been touting the nourishing benefits of soup and its ability to nourish the body. In *Clean Soups*, she teaches readers how to incorporate wholesome stocks and soups into their everyday eating so they can detox and feel energized year-round. The book includes foundational broths, blended soups, and traditional healing soups, as well as a two-day cleanse. Katz also explains the building blocks for creating deliciously balanced soups, showing readers how to use fat, acid, salt, and sweet to make their very own inspired creations.

Rebecca Katz is an accomplished chef and national speaker who has worked with the country's top wellness leaders. She is the author of the award-winning *The Cancer-Fighting Kitchen*, as well as *The Longevity Kitchen*, *The Healthy Mind Cookbook*, and *One Bite at a Time*. She lives in the San Francisco Bay Area.

Mat Edelson is an award-winning science, health, and sports writer. He lives in Baltimore, MD.



ALSO BY REBECCA KATZ
THE HEALTHY MIND COOKBOOK
 ISBN: 978-1-60774-297-5
 eBook ISBN: 978-1-60774-298-2



THE LONGEVITY KITCHEN
 ISBN: 978-1-60774-294-4
 eBook ISBN: 978-1-60774-295-1

Cooking - Soups & Stews • On sale 9/6/2016 • \$22.00 hardcover (Can \$29.00) • ISBN: 978-0-399-57825-0
 eBook ISBN: 978-0-399-57826-7 • 7 1/8 x 9; 160 pages; 40 full-color photos • All Rights: Crown





THE PERFECT BLEND

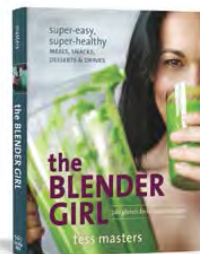
100 Recipes to Energize and Revitalize

TESS MASTERS

Online phenomenon The Blender Girl offers up 100 recipes for healthy living with tasty, crowd-pleasing dishes to help boost nutrition.

The Perfect Blend functions not only as a cookbook but also as a guide for how to lead a more vibrant and healthy life. Blogging powerhouse Tess Masters lays out a dozen healthy goals for readers, capitalizing on current trends such as gaining energy, boosting immunity, reducing inflammation, detoxing the body, and probiotic power. Then, using her fun, playful voice, Masters offers easy-to-follow recipes for smoothies, elixirs, snacks, salads, sides, soups, mains, and desserts that help get results fast. Including a guide to eating with the seasons, building a blending pantry, and optional nutritional boosters for each recipe, *The Perfect Blend* will help readers find *their own* perfect blend.

Tess Masters is a writer, actor, presenter, self-professed blendaholic, and author of two cookbooks, a smoothies app, and the wildly popular blog TheBlenderGirl.com. She collaborates with top food, culinary, and lifestyle brands and has been heavily featured in national publications and websites. She lives in Los Angeles.



ALSO BY TESS MASTERS

THE BLENDER GIRL

ISBN: 978-1-60774-643-0

eBook ISBN: 978-1-60774-644-7



THE BLENDER GIRL SMOOTHIES

ISBN: 978-1-60774-893-9

eBook ISBN: 978-1-60774-894-6

Cooking - Special Appliances • On sale 12/27/2016 • \$19.99 trade paperback (Can \$25.99) • ISBN: 978-1-60774-645-4
eBook ISBN: 978-1-60774-646-1 • 7½ x 9½; 224 pages; 100 full-color photos • All Rights: Crown

¡CUBA!

Recipes and Stories from the Cuban Kitchen

DAN GOLDBERG, ANDREA KUHN, AND JODY EDDY

¡Cuba! offers readers a unique glimpse into the food and culture of this vibrant and evolving country, with recipes for classic Cuban dishes paired with breathtaking photographs and essays on Cuba's culture, history, and politics.

As the borders of Cuba continue to relax, more and more tourists are flooding in to find a country rich in history and steeped in tradition. Dan Goldberg has been visiting and photographing Cuba for half a decade, fascinated by its people, their kitchens, and the endlessly delicious food they create. In *¡Cuba!* he has captured the passion and vibrancy of this incredible country, gaining access to places rarely seen by tourists. This book brings the best of Cuban food into your home kitchen with approachable recipes that celebrate this dynamic culture.

Dan Goldberg is an award-winning photographer specializing in food photography and recognized by the London International Advertising Awards. He lives in Chicago.

Andrea Kuhn's work as a stylist and art director has appeared in national magazine and ad campaigns, as well as numerous cookbooks including the James Beard-nominated *Spiaggia*. She lives in Chicago.

Jody Eddy is a food writer and the author of *North* and *Come In, We're Closed*. She has written for many publications including *Food & Wine*, the *Wall Street Journal*, *Saveur*, and *Travel + Leisure*. She lives in Ireland.



Cooking - Carribean • On sale 9/20/2016 • \$30.00 hardcover (Can \$40.00) • ISBN: 978-1-60774-986-8
eBook ISBN: 978-1-60774-987-5 • 8 x 10; 256 pages; 175 full-color photos • All Rights: Crown



AMARO

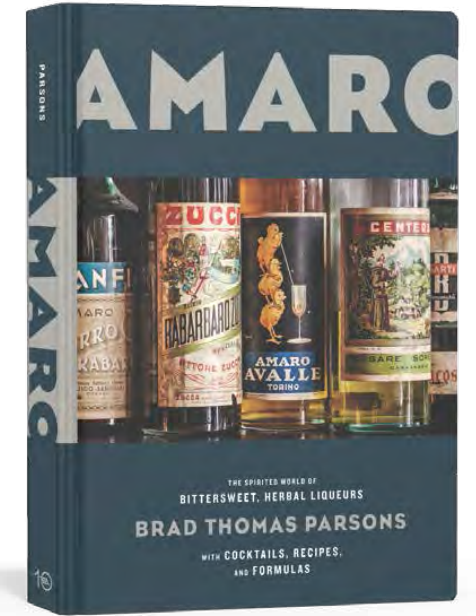
The Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas

BRAD THOMAS PARSONS

An exploration of the world of bittersweet liqueurs—ranging from familiar favorites like Averna and Fernet Branca, to more obscure potables such as Zucca and Bràulio—featuring more than 70 amaro-centric cocktail recipes.

Brad Thomas Parsons always has his finger on the pulse of what's new and exciting in the cocktail world, even if what's new is old. The European tradition of making bitter cordials and liqueurs has been around for centuries but is given new life in this beautifully packaged guide. Parsons takes readers on a breathtaking tour of the Italian countryside, then to the United States where contemporary mixologists are incorporating amaro into a delicious array of cocktails. Gorgeous location and cocktail photography plus more than 100 recipes for DIY amaro, amaro cocktails, and amaro-spiked desserts will make this the must-have beverage book of the season.

Brad Thomas Parsons is the author of the James Beard and IACP Award-winning book *Bitters*, which was also a finalist for the Tales of the Cocktail Spirited Awards. Parsons received an MFA in writing from Columbia University, and his work has appeared in *Bon Appétit*, *Food & Wine*, *Travel + Leisure*, *Lucky Peach*, and others. He lives in Brooklyn.



ALSO BY BRAD THOMAS PARSONS
BITTERS
ISBN: 978-1-58008-359-1
eBook ISBN: 978-1-60774-072-8



THE ADVENTURES OF FAT RICE

Recipes from the Chicago Restaurant
Inspired by Macau

ABRAHAM CONLON, ADRIENNE LO, AND HUGH AMANO

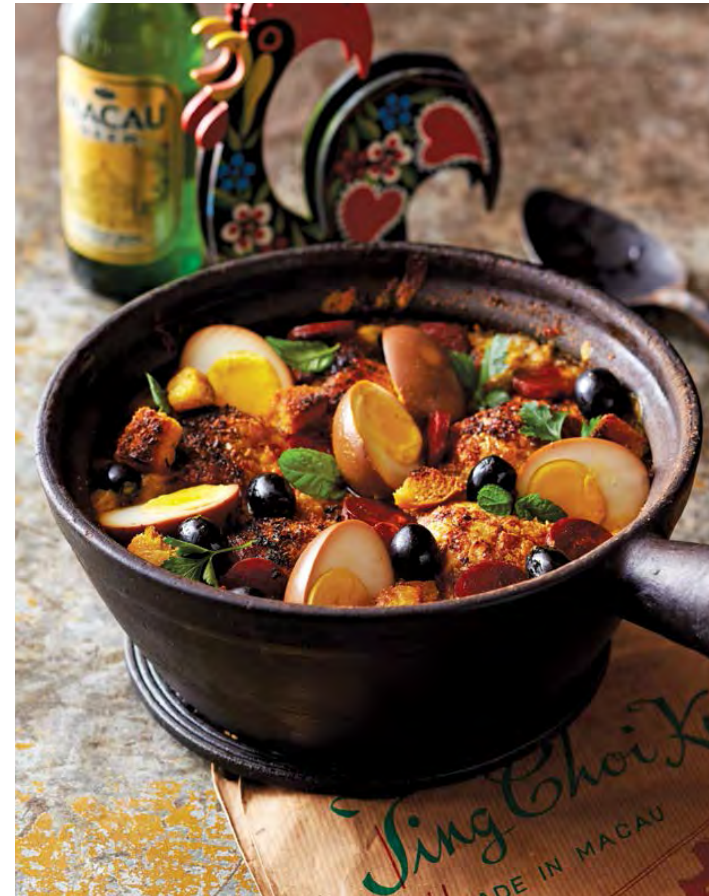
The first book to explore the vibrant food culture of Macau—an east-meets-west melting pot of Chinese, Portuguese, Malaysian, and Indian foodways—as seen through the lens of the cult favorite Chicago restaurant, Fat Rice.

Located just an hour away from Hong Kong, on the banks of the Pearl River in China, Macau is one of the wealthiest cities in the world and the so-called “Las Vegas of the East.” However, Macau’s modern-day glitz belies its rich, centuries-old history as one of the greatest trading ports on the globe. At the wildly popular and critically lauded Chicago restaurant Fat Rice, Abraham Conlon and Adrienne Lo serve their own unique take on the food of Macau. Vibrant dishes like grilled and smoky “African” Chicken with spicy tomato-curry sauce showcase the Portuguese, African, and South Asian influences at play in the Macanese kitchen. With comic book-style illustrations and edgy location photography, this debut cookbook will be a must-have for armchair travelers and fans of regional Asian cooking.

Abraham Conlon and **Adrienne Lo** are the chefs and co-owners of the popular Chicago restaurant Fat Rice. They have won awards and recognition from the James Beard Foundation, *Bon Appétit*, *Food & Wine*, *Eater*, and many others. They live in Chicago.

Hugh Amano is a writer and the former sous chef at Fat Rice. He lives in Chicago.

Cooking – Asian • On sale 10/25/2016 • \$35.00 hardcover (Can \$47.00) • ISBN: 978-1-60774-895-3
eBook ISBN: 978-1-60774-896-0 • 7½ x 10¾; 304 pages; 100 full-color photos and illustrations • All Rights: Crown





SOFRAMIZ

Vibrant Middle Eastern Recipes from Sofra Bakery and Cafe

ANA SORTUN AND MAURA KILPATRICK

An enchanting collection of recipes inspired by the markets and kitchens of Turkey and beyond, from the James Beard Award-nominated chefs behind Boston's Sofra Bakery and Cafe.

Ana Sortun and Maura Kilpatrick have spent years frequenting the electric cafes and souks of the Middle East, researching ingredients and gaining inspiration for their uber-popular Sofra Bakery and Cafe. In their first cookbook together, these two demystify and explore the flavors of the region, recreating the famed hospitality of the Middle East through recipes for beloved dishes, such as shawarma, hummus, and baklava. Their preparations are rooted in tradition but also adapted for an American audience, a unique hybrid that has won them fans around the world. With a primer on essential ingredients and techniques, *Soframiz* will transport readers to the markets and kitchens of the Middle East.

Ana Sortun graduated from La Varenne Ecole de Cuisine de Paris and opened Oleana in 2001, earning her raves from the *New York Times* and a James Beard Award. She opened Sofra in 2008, followed by Sarma in 2013.

Maura Kilpatrick partnered with Ana to open Oleana in 2001, and Sofra in 2008. She has earned several nominations from the James Beard Foundation for Outstanding Pastry Chef and the title of Boston's Best Pastry Chef from *Boston* magazine five times.



Cooking - Middle Eastern • On sale 10/11/2016 • \$35.00 hardcover (\$47.00 Can) • ISBN: 978-1-60774-918-9
eBook ISBN: 978-1-60774-919-6 • 8 x 10; 272 pages; 85 full-color photos • All Rights: Crown

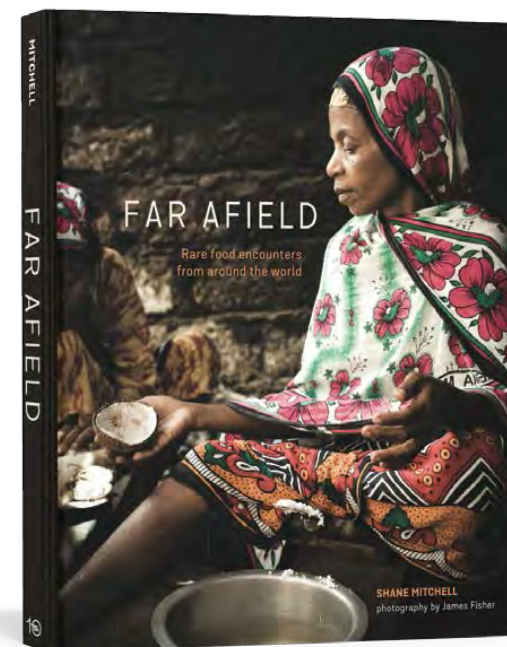
FAR AFIELD

Rare Food Encounters from Around the World
SHANE MITCHELL

A culinary travel book featuring fascinating profiles and photographs of the stewards of the world's oldest foodways, along with recipes.

Journalist Shane Mitchell has traveled the world on assignment for food and travel publications such as *Travel + Leisure* and *Saveur*. Along the way, she has encountered the dedicated people who continue to keep the world's traditional foodways alive, such as sacred taro farmers in Hawaii who have never left the islands, fishermen on the Swahili coast, and Icelandic shepherds who utilize the techniques of their Viking ancestors. Full of lush photography from far-flung locations all over the globe by James Fischer, who traveled on assignment with Mitchell, *Far Afield* captures these people and their food traditions, sharing stories and recipes otherwise largely unknown.

Shane Mitchell is a contributing editor for *Saveur* and was formerly a special correspondent for *Travel + Leisure*. Her writing has also appeared in *Australian Gourmet Traveller*, *Afar*, *Bon Appétit*, *Departures*, and *Bitter Southerner*, among other publications. In 2010, she was awarded the IACP Bert Greene Culinary Writing prize. When not on the road, she lives in upstate New York's Mohawk Valley.



Cooking - Essays & Narratives • On sale 10/25/2016 • \$40.00 hardcover (Can \$54.00) • ISBN: 978-1-60774-920-2
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CLASSIC GERMAN BAKING

The Very Best Recipes for Traditional Favorites, from Pfeffernüsse to Streuselkuchen

LUISA WEISS

A collection of more than 100 quintessential German recipes by Berlin-based blogger Luisa Weiss, including stories of living and baking in Germany.

German baking is legendary and informs baking practices the world over: Christmas cookies, coffee cakes, delicate tortes, pretzels, and seed-strewn breads all have their origins in the baking traditions of Germany. In *Classic German Baking*, Luisa Weiss has collected and re-mastered the recipes most essential to every good baker's repertoire.

Luisa Weiss is an American-Italian food writer based in Berlin. She is the creator of the blog *The Wednesday Chef*, and author of the memoir *My Berlin Kitchen*.



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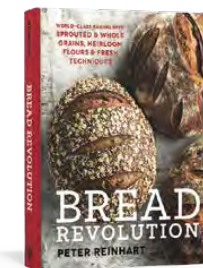
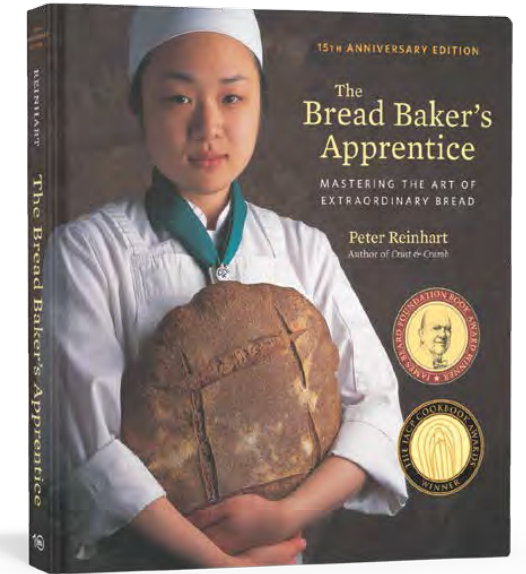
Mastering the Art of Extraordinary Bread

PETER REINHART

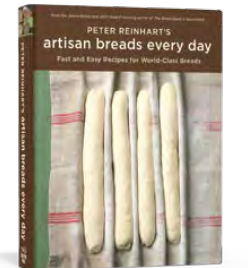
In this new edition of his James Beard and IACP Cookbook of the Year Award-winning, bestselling baking tome, the pre-eminent author on bread baking updates his groundbreaking classic.

Never content with yesterday's baking triumph, Peter Reinhart continues his quest for extraordinary bread. In this revised edition of his masterpiece, he adds metrics and temperature conversion charts, incorporates comprehensive baker's percentages into the recipes, and updates methods throughout. With an all-new resources section, this will continue to be the ultimate go-to bread baking book.

Peter Reinhart is one of the world's leading authorities on bread. He is the author of ten books on baking, holding four James Beard Awards and an IACP Cookbook of the Year Award. He teaches at Johnson & Wales University and lives in Charlotte, NC.

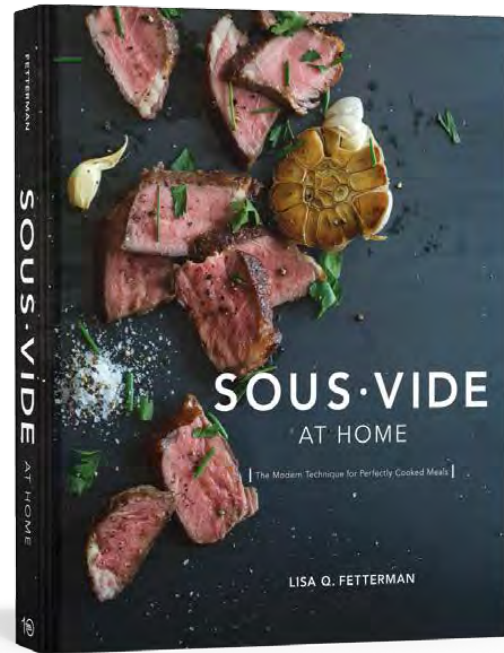


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SOUS VIDE AT HOME

The Modern Technique for Perfectly Cooked Meals

LISA Q. FETTERMAN

Sous Vide at Home illustrates how easy it is to harness the power of sous vide technology to achieve restaurant-quality dishes, regardless of skill level.

Sous vide, the process of cooking ingredients to perfect tenderness using immersion circulation, has been popular in restaurants for years. Now, with portable and affordable technology, this method is becoming one of today's hottest trends in home cooking. *Sous Vide at Home* offers a much-needed collection of approachable recipes that showcase the versatility of this innovative appliance.

Lisa Q. Fetterman is the founder and CEO of Nomiku—the first home sous vide machine. She was named 30 under 30 by *Forbes* and was honored at the White House Maker Faire. She lives in San Francisco.



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A PROPER DRINK

The Untold Story of How a Band of Bartenders Saved the Civilized Drinking World

ROBERT SIMONSON

The first-ever history of the modern craft cocktail renaissance—where it started, who started it, and how we ended up as the Manhattan-swalling, hard-carved-ice-appreciating nation of drinkers that we are—written by the country's leading authority on bars and cocktails.

As cocktail and spirits writer for the *New York Times*, Robert Simonson has been reporting from the front lines of the craft cocktail revolution for years. In *A Proper Drink*, Simonson distills years' worth of interviews—with luminaries including Dale DeGroff, Dick Bradsell, Audrey Saunders, Danny Meyer, Grant Achatz, and more—to tell, for the first time ever, the full, unflinching story of the craft cocktail revival. Filled with hilarious (and often tipsy) characters, game-changing bars and restaurants, and a curated list of the 40 most important cocktails to emerge from the movement, *A Proper Drink* is a landmark publication in the cocktail category.

Robert Simonson is the author of *The Old-Fashioned*, and writes for the *New York Times*, *Wine Spectator*, *Imbibe*, *Saveur*, *Eater*, and more. He lives in Brooklyn.



ALSO BY ROBERT SIMONSON
THE OLD-FASHIONED
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