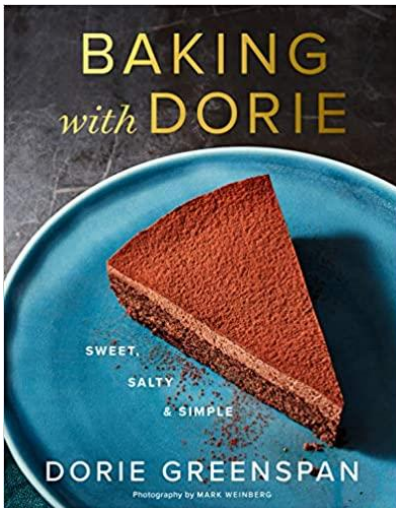


## COOKBOOKS, CULINARY and COCKTAILS

Frankfurt Book Fair 2021  
David Black Literary Agency  
Susan Raihofer [sraihofer@dblackagency.com](mailto:sraihofer@dblackagency.com)



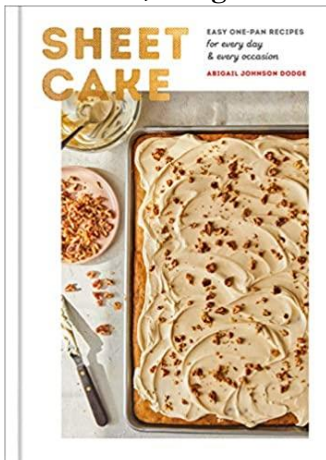
**\*BAKING WITH DORIE: Salty, Sweet and Simple** by Dorie Greenspan (Houghton Mifflin, Oct 2021) (See Dorie's backlist p.17 & 18)

The beloved James Beard Award winning and NYT bestselling author turns her attention to savory baking with 150 baking recipes will range from muffins and cookies to flatbreads and pizzas, all written with Dorie's signature charm and attention to detail.

Say "Dorie Greenspan" and think baking. The renowned author of thirteen cookbooks and winner of five James Beard and two IACP awards offers a collection that celebrates the sweet, the savory, and the simple. Every recipe is signature Dorie: easy—beginners can ace every technique in this book—and accessible, made with everyday ingredients. Are there surprises? Of course! You'll find ingenious twists like Berry Biscuits. Footlong cheese sticks made with cream puff dough. Apple pie with browned butter spiced like warm mulled cider. A s'mores ice cream cake with velvety chocolate sauce, salty peanuts, and toasted marshmallows. It's a book of simple yet sophisticated baking. The chapters are classic: Breakfast Stuff • Cakes • Cookies • Pies, Tarts, Cobblers and Crisps • Two Perfect Little Pastries • Salty Side Up. The recipes are unexpected. And there are "Sweethearts" throughout, mini collections of Dorie's all-time favorites. Don't miss the meringue Little Marvels or the Double-Decker Caramel Cake. Like all of Dorie's recipes, they lend themselves to being remade, refashioned, and riffed on.

**\*SHEET CAKE: Easy One-Pan Recipes for Every Day and Every** by Abigail Johnson Dodge (Clarkson Potter, August 2021)

A totally new take on fuss-free baking with 50 easy-to-master recipes that put an inventive spin on beloved classic cakes, using one sheet pan and minimal supplies.



Baking, and especially baking cakes, can be difficult, messy, and a big time commitment. With baking guru and award-winning cookbook author Abigail Johnson Dodge's simplicity-forward approach, you'll be whipping up impressive and delicious sheet cakes of all kinds, no matter your skill level—all you need is a sheet pan and a sweet tooth. Abby teaches you how to build spectacular sheet cake creations with her three techniques for assembly--classic, stacked, and rolled--along with everything else you need to turn your cake into a masterpiece. Sheet Cake will be your go-to for birthday cakes, housewarming sweets, just-because treats, and dessert for every occasion (special or otherwise) with tried-and-true options like Tiramisu, Chocolate Mousse, and Boston Cream and fun, new flavors such as Salty Pretzel Caramel Cake, Fluffernutter, and Chai Mango. With endless options for variation and customization with flavors and frostings, Sheet Cake will be your new favorite resource to find a cake you're guaranteed to love.

SHEET CAKE will appeal to bakers who decided to (or are longing to) Marie Kondo their various pans in favor of one that will do it all. With mix-and-match cake/filling/frosting/etc. options, it offers recipes that are completely customizable, including in final size and shape (round, rectangular, etc.), with ingredients and instructions given simultaneously in US and metric measurements.

### **\*UPCOMING PUBLICATIONS:**

**\*TREASURES OF THE MEXICAN TABLE: Classic Recipes, Local Secrets** by Pati Jinich (Houghton Mifflin, November 23, 2021)

The “buoyant and brainy Mexican cooking authority” (*New York Times*) and star of the three-time James Beard Award-winning PBS series *Pati’s Mexican Table* brings together more than 150 iconic dishes that define the country’s cuisine

Although many of us can rattle off our favorite authentic Mexican dishes, we might be hard pressed to name more than ten. Which is preposterous, given that Mexico has a rich culinary history stretching back thousands of years. For the last decade, Pati Jinich has sought out the culinary treasures of her home country, from birria, to salsa macha, to coyotas, to carne asada. Many of these dishes are local specialties, heirlooms passed down through generations, unknown outside of their original regions. Others have become national sensations. Each recipe is a classic. Each one comes with a story told in Pati’s warm, relatable style. And each has been tested in Pati’s American kitchen to ensure it is the best of its kind. Together, these essential recipes paint a vivid picture of the richness of Mexico.

**\*LEARNING KOREAN: Recipes for Home Cooking** by Peter Serpico with Andrew Lazor (W.W. Norton, May 2022) [**Translation only; excludes UK**] ; ms. fall 2021

Prior to opening his eponymous widely-acclaimed restaurant in Philadelphia, chef Peter Serpico rose in the ranks of the Momofuku restaurant empire, from Noodle Bar cook to Ko opening chef de cuisine to director of operations for the restaurant group, opening the first Sydney location, among other accomplishments. A Korean adoptee who grew up in suburban Maryland, Serpico wants to chronicle his path of teaching himself the food he did *not* grow up with—but that is very much a part of his culture. The result is LEARNING KOREAN, an incredibly appealing cookbook where home cooks can learn how to cook Korean food alongside Serpico, who also started from scratch. This is honest, satisfying home cooking, Korean-style, with a nod to commonly found ingredients for practicality.

**\*THE HERBIVOROUS BUTCHER COOKBOOK** by Aubry and Kale Walch (Chronicle, 2022); ms. fall 2021 [**Translation only; excludes UK**] (<https://www.theherbivorousbutcher.com>)

Health, animal welfare, or for environmental preservation, vegetarianism and veganism are surging in popularity worldwide. This surge in popularity has opened up a market for vegan and vegetarian restaurants including “The Herbivorous Butcher,” founded in Minneapolis, Minnesota U.S.A in 2013 by a sister-brother duo. The food for sale at the Herbivorous Butcher seems typical of that of any butcher shop - summer sausage, meatballs, salami, chicken, and cheese to top it off - but there’s one small difference: there is not a bit of meat or dairy in the entire store. In their first cookbook, they will share 75 of their customers’ and family’s favorite recipes. They have 136K followers on Instagram(@theherbivorousb) and 88K followers on Facebook(@theherbivorousbutcher).

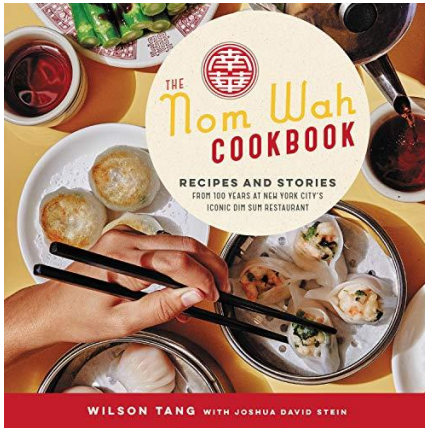
**\*TASTE MEMORIES** by Michael Solomonov and Steven Cook (Houghton Mifflin, 2022); ms. due fall 2021

The next cookbook from James Beard award-winning duo Mike Solomonov and Steve Cook. This time around, the two chefs will travel outside of the Middle East, focusing on the food of the Jewish diaspora. Featured recipes are Jewish classics reinvented: from taco filling inspired by veal schnitzel, to “everything bagel” flavored Tuna crudo.

**\*LISTEN TO YOUR VEGETABLES by Sarah Grueneberg with Kate Heddings** (Houghton Mifflin Harcourt, Summer 2022); ms early 2022

LISTEN TO YOUR VEGETABLES is a book of home cooking that prioritizes the ways vegetables can take center stage. Combining the idyllic summers of her childhood eating produce picked right from her grandparents' garden with the novel approach to Italian cooking that made her restaurant, Monteverde, famous, chef Sarah Grueneberg's goal is to inspire even the most timid of home chefs to rethink how they approach preparing vegetables. What does this legume want with it? What's the best method for cooking it? What ingredients do you have on hand to pair it with? In a sense, Grueneberg is reverse engineering the way we cook: she starts with what are traditionally seen as "sides" to be thrown together without much thought and works backwards to make them the center of a delicious, healthful meal. Beyond showing readers how to get to the heart of an artichoke—both literally and figuratively—through 180 recipes broken into 16 chapters each focusing on a vegetable (or a fruit, depending on your definition), Grueneberg shows readers how to shop for, cook, season, and seamlessly incorporate brassicas, potatoes, squash, beans, greens, mushrooms, olives, peppers and more. To her, the first step is recognizing the plenty, the second is listening to their needs.

## **BACKLIST:**



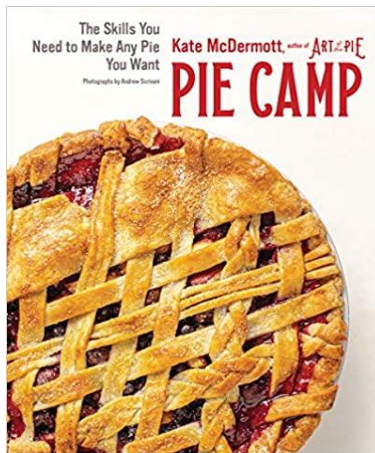
**\*THE NOM WAH COOKBOOK: Recipes and Stories from 100 Years at New York City's Iconic Dim Sum Restaurant** by Wilson Tang with Joshua David Stein (Ecco; October 2020) <https://nomwah.com/>

*For the last 100 years, Nom Wah Tea Parlor has been slinging some of the world's greatest dim sum from New York's Chinatown. Now owner Wilson Tang tells the story of how the restaurant came to be—and how to prepare their legendary dishes in your own home.*

Nom Wah Tea Parlor isn't simply the story of dumplings, though there are many folds to it. It isn't the story of bao, though there is much filling. It's not just the story of dim sum, although there are scores and scores of recipes. It's the story of a community of Chinese immigrants who struggled, flourished, cooked, and ate with abandon in New York City. (Who now struggle, flourish, cook, and eat with abandon in New York City.) It's a journey that begins in Toishan, runs through Hong Kong, and ends up tucked into the corner of a street once called The Bloody Angle.

In this book, Nom Wah's owner, Wilson Tang, takes us into the hardworking kitchen of Nom Wah and emerges with 75 easy-to-make recipes: from bao to vegetables, noodles to desserts, cakes, rice rolls, chef's specials, dumplings, and more.

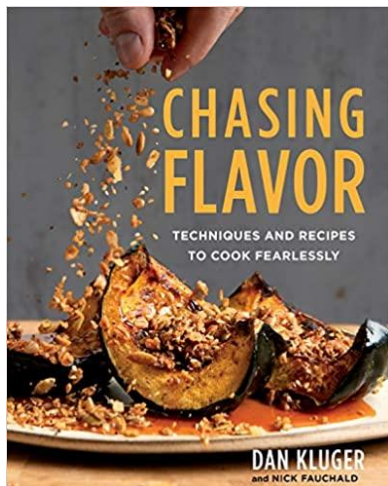
We're also introduced to characters like Mei Lum, the fifth-generation owner of porcelain shop Wing on Wo, and Joanne Kwong, the lawyer-turned-owner of Pearl River Mart. He paints a portrait of what Chinatown in New York City is in 2020. As Wilson, who quit a job in finance to take over the once-ailing family business, struggles with the dilemma of immigrant children—to jettison tradition or to cling to it—he also points to a new way: to savor tradition while moving forward. A book for har gow lovers and rice roll junkies, *The Nom Wah Cookbook* portrays a culture at a crossroads.



**\*PIE CAMP: The Skills You Need to Make Any Pie You Want** by Kate McDermott (Countryman Press, October 2020) [Translation only, Excludes UK].

*The techniques and inspiration you need to achieve “pie confidence” at home.*

Readers fell in love with Kate McDermott and her story-filled cookbook, *Art of the Pie*. In this new book, McDermott takes her teaching to the next level. Here, she's focused more on technique: how to decorate pastry with braided crusts, troubleshoot a custard that won't set, create beautiful layered pies, and perfectly thicken your fruit filling. Once you have the foundations down, it's time to mix and match crusts, fillings, and toppings. The dozen “master” recipes—from flaky to tender to cookie crumb crusts, and fruit to cream to chiffon pies—will become part of every pie maker's repertoire and will open the door for bakers everywhere to conjure pies with self-assurance. There are gluten-free crust options for every pie, including Apple Ginger Maple Bourbon, Raspberry Peach Sunset Chiffon, Double Chocolate Banana... plus recipes for easy homemade ice cream and pie-lets for one or two. Gorgeous color photography by Andrew Scrivani brings *Pie Camp* to vivid life. Over 100 color photographs



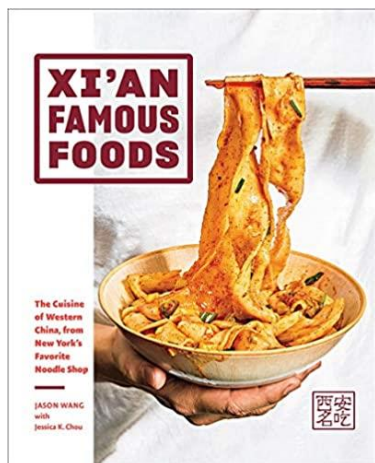
**\*CHASING FLAVOR: Techniques and Recipes to Cook Fearlessly** by Dan Kluger and Nick Fauchald (Houghton Mifflin, October 2020).

*In his debut cookbook, James Beard Award–winning chef Dan Kluger shares 190 recipes to help home cooks master flavor and technique.*

Dan Kluger, a chef celebrated for his simple yet flavorful food, knows there's more to mastering cooking than just following directions. So with each of the innovative, elegant recipes in his debut cookbook, he includes a valuable lesson that applies beyond the tasty dish. For example, master the art of mixing raw and cooked versions of the same ingredient while preparing a Sugar Snap Pea Salad with Manchego Vinaigrette.

From homemade pantry items to vegetable mains, meats, and grains, this book is not just sophisticated recipes but a master class of lessons for more flexibility and innovation in the kitchen.

Dan Kluger is the chef/owner of Loring Place in the heart of Greenwich Village, New York City. Before that, he opened ABC Kitchen as its Executive Chef and won the 2011 James Beard Award for Best New Restaurant, and *Food & Wine* Best New Chef of 2012. <https://www.dankluger.com/>



**\*XI'AN FAMOUS FOODS** by Jason Wang with Jessica Chou (Abrams Books, October 2020).

\* We control Chinese language rights; Abrams controls world EXCEPT Chinese language rights in China and Taiwan

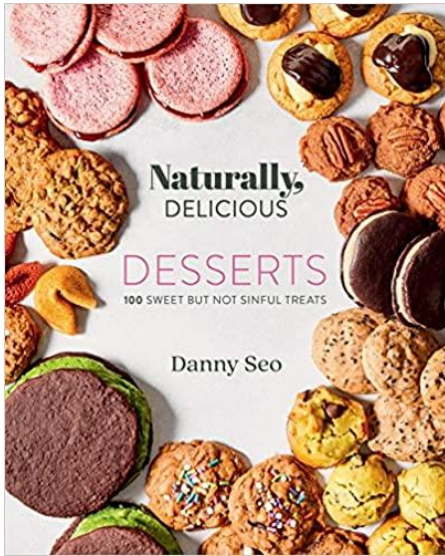
*The long-awaited cookbook from an iconic New York restaurant, revealing never-before-published recipes*

Since its humble opening in 2005, Xi'an Famous Foods has expanded from one stall in Flushing to 14 locations in Manhattan, Brooklyn, and Queens. CEO Jason Wang divulges the untold story of how this empire came to be, alongside the never-before-published recipes that helped create this New York City icon. From heavenly ribbons of *liang pi* doused in a bright vinegar sauce to flatbread filled with caramelized pork to cumin lamb over hand-pulled *Biang Biang* noodles, this cookbook helps home cooks make the dishes that fans of Xi'an Famous

Foods line up for while also exploring the vibrant cuisine and culture of Xi'an.

Transporting readers to the streets of Xi'an and the kitchens of New York's Chinatown, *Xi'an Famous Foods* is the cookbook that fans of Xi'an Famous Foods have been waiting for.

**XI'AN FAMOUS FOODS** has been included on several "Best Of" Cookbook lists for Fall 2020, including Eater, Epicurious, and Travel & Leisure.



**\*NATURALLY, DELICIOUS DESSERTS** by Danny Seo (Gibbs-Smith, September 2020)

Editor-in-Chief of *Naturally, Danny Seo* magazine Danny Seo returns after his smash hit **NATURALLY, DELICIOUS** with **NATURALLY, DELICIOUS DESSERTS**, an exciting cookbook packed with approximately 100 dessert recipes that are organic, creative, and delicious. Packed with real nutritional value, these sweets don't skimp on taste: they are just as rich, just as creamy, just as enticing, just as sweet. Danny Seo proves once again that your daily indulgences can be healthy, eco-friendly, time efficient, sustainable, and, with these stellar desserts on display, more delicious than ever before. There are vegan desserts, fruit-packed treats, and superfood-charged snacks. With approximately 100 recipes showcased by over 95 stunning photos, you will realize that indulgent eating doesn't mean you have to skip out on health.

**Danny Seo** is the editor-in-chief of *Naturally, Danny Seo*, a national print magazine that celebrates the idea that style and sustainability don't need to be mutually exclusive from each other. *Naturally, Delicious Desserts* is his 11th book and his second cookbook, following the hit success *Naturally, Delicious*.

Danny was the host of the TV show *Naturally, Danny Seo*, which brought all of the ideas for cooking, home decorating, beauty, wellness, and travel to life that you see in the pages of his magazine. His line of eco-friendly products is sold in stores across the United States, Canada, and Europe, including retailers like TJ Maxx, Marshalls, and HomeGoods.



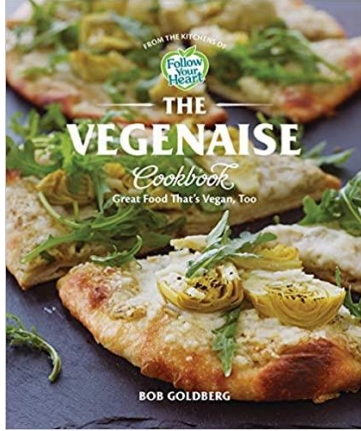
**ALTERNATIVE ALCHEMY: Recipes and Mindful Baking with CBD, Herbs, and Adaptogens** by Jamie Hall (Prestel, September 2020)

**A gorgeously illustrated collection of delicious and nutritious CBD-infused recipes that will satisfy your soul as well as your appetite.**

The benefits of CBD are becoming increasingly clear, with new products showing up every day on supermarket and pharmacy shelves. Consuming CBD with food, especially healthy fats, can enhance the body's power to absorb and take advantage of CBD's healing powers. In this elegant and mouthwatering cookbook, Jamie Hall offers dozens of recipes that incorporate CBD, adaptogens, herbs, and other natural additives into tasty treats that simultaneously offer therapeutic relief. Hall first started experimenting with CBD baking when she experienced postpartum depression. She found that small amounts, when combined with nutritious food, considerably improved

her mood and reduced her anxiety. Created for today's health-conscious consumer and suited for cooks of every level, these mostly vegan, gluten-free, and refined-sugar-free recipes adapt well to CBD's flavor profile and temperature tolerance. There are tonics, lattes, and smoothies; pancakes, muffins, and bars; cookies, cakes, and pies; sauces, soups, and dressings. Hall also teaches you how to make your own nut and oat milks and butters--building blocks that will help you create your own signature dishes. Gorgeous, color saturated photographs coupled with Hall's breezy, upbeat tone offer an unbeatable combination--food that looks good, tastes good, and makes you feel even better.

**JAMIE HALL** is the founder of Alternative Alchemy, a California-based baked goods company specializing in vegan, gluten-free, and free-of-refined-sugar treats. She lives in Los Angeles.



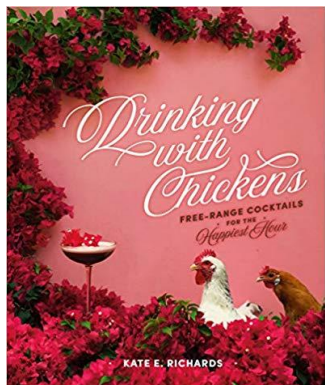
**\*VEGENAISE: The Cookbook** by Bob Goldberg (Countryman Press, July 2020); <https://followyourheart.com> **[Translation only; Excludes UK]**

100 “you’d-never-know-it’s-vegan” comfort food recipes, made with Vegenaïse

Welcome to Vegenaïse, a game changer in the plant-based kitchen. This healthier, vegan alternative to mayonnaise is a cult favorite—even carnivores love the stuff. In addition to being a delicious spread, this versatile ingredient can be used to make salads, dips, sandwiches, breads, cakes, and more. Gwyneth Paltrow “basically can’t live without Vegenaïse.” *The Vegenaïse Cookbook* features nostalgic, tuck-in food that is mouth wateringly delicious. The recipes are carefully curated and tested, and they use readily available ingredients. Many are inspired by the offerings at Follow Your Heart, the natural foods restaurant that author Bob Goldberg and friends opened in 1970. This is a cookbook without pretense or

judgment. It’s family-friendly, crowd-friendly, dietary-friendly food for a whole new generation that has taken the animal righteousness out of vegan and eats this way because it’s darn good food.

**\*DRINKING WITH CHICKENS: Garden to Glass Cocktailing** by Kate Richards (Running Press, April 2020).  
[Excludes UK; translation only.]



**It's drinks, it's chickens: It's the cocktail book you didn't know you needed!**

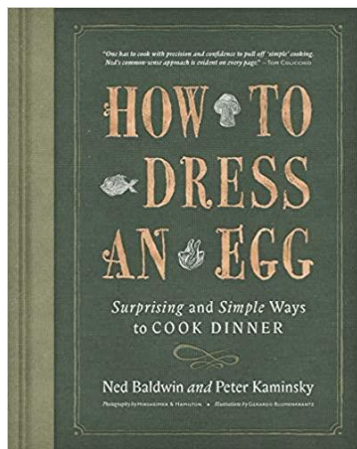
To add some extra happy to your happy hour, invite a chicken and pour yourself a drink. Author Kate Richards serves up cocktails made for Instagram with the spoils of her Southern California garden, chicken friends by her side. Enjoy any (or all) of the 60+ deliciously drinkable garden-to-glass beverages, such as:

- Lilac Apricot Rum Sour
- Meyer Lemon + Rosemary Old Fashioned
- Rhubarb Rose Cobbler
- Blackberry Sage Spritz
- Cantaloupe Mint Rum Punch

Cocktails are arranged seasonally, and are 100% accessible for those of us without perpetually sunny backyard gardens at our disposal. *Drinking with Chickens* will quickly become a boozy favorite, perfect for gifting or for hoarding all for yourself. You don't need chickens to enjoy these drinks or the colorful photos, but be careful, because you may even find yourself aspiring to be, as Kate is, a home *chixologist* overrun by gorgeous, loud, early-rising egg-laying ladies, and in need of a very strong drink.

Kate Richards is a professional blogger, drinker, and freelance writer currently channeling her creative cocktailing skills into [DrinkingwithChickens.com](https://www.drinkingwithchickens.com/). Her work has also been featured at [Liquor.com](https://www.liquor.com/), [TheFeedFeed.com](https://www.thefeedfeed.com/), [BHG.com](https://www.bhg.com/), [HGTV.com](https://www.hgtv.com/), and [ApartmentTherapy.com](https://www.apartmenttherapy.com/), and in *Country Living Magazine*. She was nominated for a Shorty Award in the Food & Drink category, and took home the *Savuer Magazine* 2017 Blog Awards Reader's Choice win for Best Drinks Blog. She lives and drinks (with her chickens) in Los Angeles, California. <https://www.drinkingwithchickens.com/>  
[@drinkingwithchicke](https://www.instagram.com/drinkingwithchicke)

**\*HOW TO DRESS AN EGG: Surprising and Simple Ways to Cook Dinner** by Ned Baldwin and Peter Kaminsky (Houghton Mifflin, April 2020):



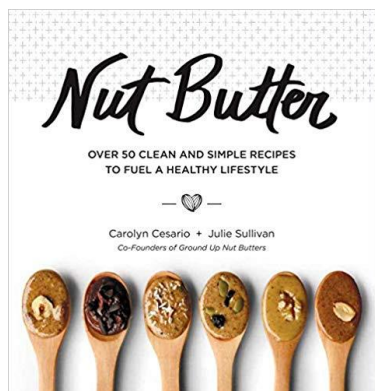
***Learn to cook one thing exceptionally well and you open the door to a multitude of possibilities, with no need for special equipment or fussy techniques. That's the premise of this book.***

Ned Baldwin, a home cook who taught himself to be an excellent chef, sees no reason why anyone else can't do the same. By showcasing one ingredient per method, Baldwin introduces all the skills a cook will ever need to prepare endless pleasurable meals. Get a big, beefy hit from a hanger steak by cooking it in the oven; master salad-making with leafy greens; grill fillets of sea bass for crispy skin and moist flesh; roast an explosively juicy chicken (the secret is to cook it on the floor of the oven); bake leeks to soft perfection; and more.

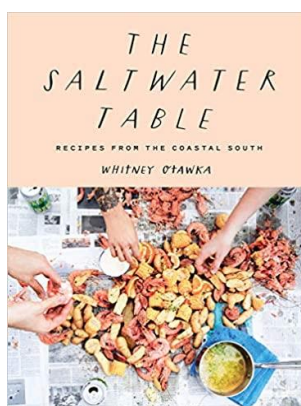
Each dish is elaborated on in different ways to expand the technique into unlikely, inventive recipes that are jumping-off points for endless creativity.

Ned Baldwin earned an MA in sculpture from Yale and pursued a career in the visual arts and building, but the art and science of cooking fascinated him. He apprenticed with Alain Ducasse and Jean-Georges Vongerichten, and also worked with Tom Colicchio at Craft, before becoming Prune's chef de cuisine. He is the owner of Houseman (the name means "house man's food") in New York City, where he lives. He is a fisherman, hiker, cyclist, traveler, and an eater. Peter Kaminsky has written seventeen cookbooks, including *Seven Fires* with Francis Mallmann. He lives in New York City.

**\*NUT BUTTER: Over 50 Clean and Simple Recipes to Fuel a Healthy Lifestyle** by the co-founders of [Ground Up](#), Carolyn Cesario and Julie Sullivan (Andrews McMeel, September 2019).



NUT BUTTER is a guide for those looking to make their own nut butters, as well as to incorporate more nut butter into your life in a healthy way. After making countless nut butters over the years, from some major hits (Cinnamon Snickerdoodle was a happy accident) to some, well...odder, concoctions (don't ever make balsamic nut butter!), Julie and Carolyn share their wisdom so that you can make the perfect nut butter at home, too. All recipes will be peanut-free, gluten-free, dairy-free and refined sugar-free ... but they're so delicious that you wouldn't even know it! You'll come away with the tools and know-how to make your own nut butters, as well as some helpful tips and recipes on how to use nut butters in your everyday cooking. But more than that, you'll feel less intimidated to start preparing healthy and delicious food. Food that fuels your body and makes you feel great!



**\*THE SALTWATER TABLE: Recipes from the Coastal South** by Whitney Otawka (Abrams Books, October 2019).

**A culinary travel fantasy, celebrating the food of the Southeastern coast**

Whitney Otawka is the award-winning chef of Greyfield, a celebrated Carnegie-built inn located on Cumberland Island, Georgia—a magical and remote barrier island that has been left undeveloped as a National Seashore. Cumberland Island and the exceptional local ingredients to be found there are Otawka's muse, inspiring her to celebrate the beloved food found along the Southeast coast. Offering a modern perspective on southern flavors with a strong emphasis on vegetables and fresh ingredients, the book contains 125 approachable and flavorful recipes, such as summer tomatoes topped with crispy okra, flakey buttermilk biscuits with ginger-spiked jam, and sweet Atlantic shrimp poached with beer, citrus, and bay leaves. This beautifully photographed book also shows us how to enjoy iconic southern meals, everything from an oyster roast, to a fish fry, to a Low Country boil. *The Saltwater Table* transports readers to the mysterious, lush Cumberland Island, allowing us to recreate a taste of this vibrant world in our own kitchens.

As *Hartwood* does for Tulum, and *Gjelina* does for Venice, THE SALTWATER TABLE will transport readers to the mysterious, lush world of Whitney's Cumberland Island. And, through her recipes that mingle Southern coastal cuisine with Southern California, it will allow them to linger there for a while in their own kitchens.

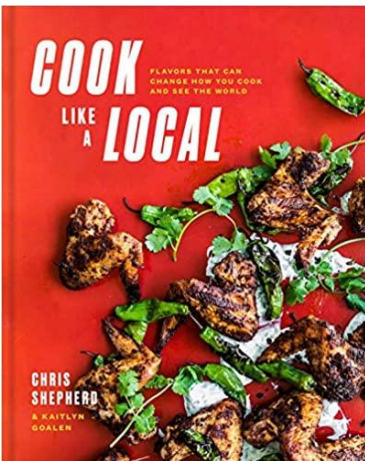
Blurb from Jacques Pepin: "It has been my privilege to enjoy Whitney's food several times on Cumberland Island. Her knowledge of food, plus her creativity and passion, make her an excellent cook, and I'm sure cooks could learn a lot from her about preparing the freshest superior local products like the ones she uses on Cumberland Island." -Jacques Pepin



**\*POILÂNE: Baking from Dawn to Dusk by Apollonia Poilâne** (Rux Martin Books/Houghton Mifflin Harcourt, October 2019) Foreword by Alice Waters.

Her first publication in the US, third-generation baker at the legendary French bakery Apollonia Poilâne's **POILANE: BAKING FROM DAWN TO DUSK** will tell the story of her family heritage, convey the Poilâne bread philosophy, and impart techniques for baking better bread at home through 88 recipes. Following the hours of a baker's day, the book will be divided into three sections: the first, in which Apollonia will share her family's bread tradition and iconic loaves; the second, which will speak to how her strong baking heritage has encouraged her to innovate through cooking with bread; and the last, which will look to the bread of the future, sharing Poilâne's exploration of making bread with different grains from rice, to millet, to sorghum. Since the first bakery location on St. Germain-des-Pres was opened in 1932 by Apollonia's grandfather, the Poilâne

name has been synonymous with bread perfection. Their sourdough loaf is considered by many to be the best bread in the world. With devotees who include Ina Garten, Martha Stewart, Dorie Greenspan, Alice Waters, David Lebovitz, Clotilde Dussoulier and Nikiko Masumoto, Poilâne ships more than 200,000 of their famous loaves to bread lovers in over twenty countries. Under Apollonia's leadership, Poilâne has expanded its reach even farther, with three bakeries in Paris, two in London, and one in Antwerp.



**\*COOK LIKE A LOCAL: Flavors That Can Change How You Cook and See the World: A Cookbook** by Chris Shepherd and Kaitlyn Goalen (Clarkson Potter; Sept. 2019)

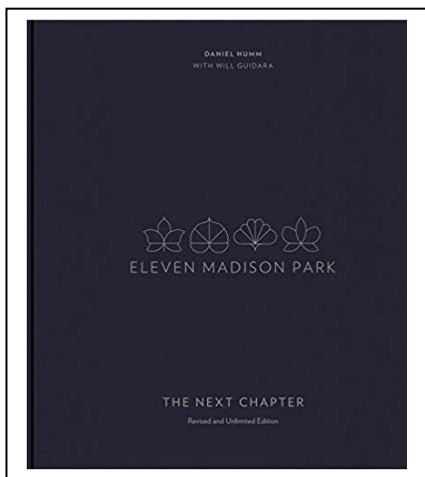
*The James Beard Award-winning chef of Underbelly Hospitality, a champion of Houston's diverse immigrant cooks—Vietnamese, Korean, Mexican, Indian, and more—shows you how to work with their flavors and cultures with respect and creativity.*

Houston's culinary reputation as a steakhouse town was put to rest by Chris Shepherd, the Robb Report's Best Chef of the Year. A cook with insatiable curiosity, he's trained not just in fine-dining restaurants but in Houston's Korean grocery stores, Vietnamese noodle shops, Indian kitchens, and Chinese mom-and-pops. His food, incorporating elements of all these cuisines, tells the story of the city, and country, in which he lives. An advocate, not an appropriator, he asks his diners to go and visit the restaurants that have inspired him, and in this book he

brings us along to meet, learn from, and cook with the people who have taught him.

The recipes include signatures from his restaurant—favorites such as braised goat with Korean rice dumplings, or fried vegetables with caramelized fish sauce. The lessons go deeper than recipes: the book is about how to understand the pantries of different cuisines, how to taste and use these flavors in your own cooking. Organized around key ingredients like soy, dry spices, or chiles, the chapters function as master classes in using these seasonings to bring new flavors into your cooking and new life to flavors you already knew. But even beyond flavors and techniques, the book is about a bigger story: how Chris, a son of Oklahoma who looks like a football coach, came to be "adopted" by these immigrant cooks and families, how he learned to connect and share and truly cross cultures with a sense of generosity and respect, and how we can all learn to make not just better cooking, but a better community, one meal at a time.

<https://www.underbellyhospitality.com/team/chris-shepherd/>



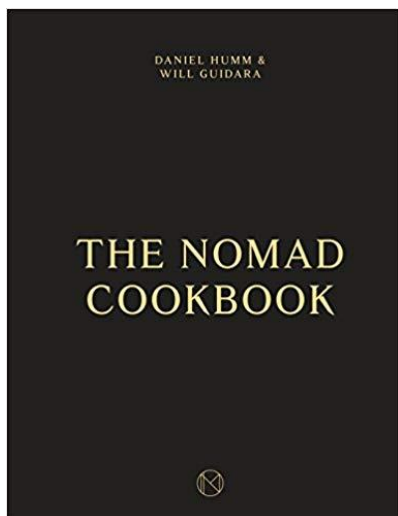
**\*ELEVEN MADISON PARK: The Next Chapter** by Daniel Humm and Will Guidara (Ten Speed; October 2017; single volume edition Sept. 2019) **[Translation only; excludes UK]**

From New York's three-Michelin-starred restaurant Eleven Madison Park comes a deluxe, signed, two-volume collection of more than 100 recipes and food photographs (vol. 1), and more than 100 stories and watercolors (vol. 2), celebrating chef Daniel Humm and restaurateur Will Guidara's transformation of the restaurant into one of the world's top dining destinations. Winning the chefs' choice award in 2015 by a worldwide jury of his peers, Daniel Humm and his business partner, Will Guidara, have made an indelible mark on the global dining scene with their award-winning restaurants Eleven Madison Park and The NoMad. In their latest impressive contribution to high-end cookbooks, Humm and Guidara reflect on the last eleven years at Eleven Madison Park, the period in which this singular team garnered a slew of accolades, including four stars from the New York Times, three Michelin stars, seven James Beard Foundation awards, and the number three slot on the World's 50 Best

Restaurants list. In two highly appointed volumes, the authors share more than 100 recipes, stunning photographs, lush watercolor illustrations, and—for the very first time—personal stories from Chef Humm describing his unparalleled culinary journey and inspiration. Each edition is hand signed by the authors.

\*\*An updated single-volume collection of more than 80 recipes, stories, food photographs, and watercolor paintings will be published in Sept 2019.

**\*Sold to: Germany: Matthaes Verlag**

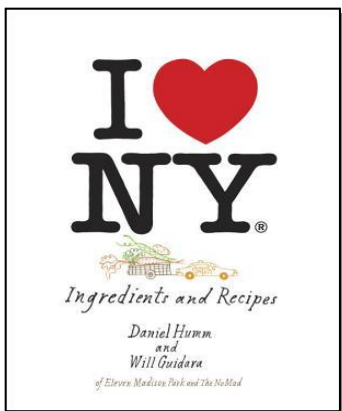


**\*THE NOMAD COOKBOOK** by Daniel Humm and Will Guidara, with Leo Robitschek, (Ten Speed Press, October 2015). **[Translation only; excludes UK rights]**

A uniquely packaged cookbook and cocktail book from the proprietors of the wildly popular restaurant and bar at The NoMad Hotel. Daniel Humm and Will Guidara run two of New York's most pioneering restaurants: Eleven Madison Park and The NoMad. Their team is known for perfectly executed, innovative cooking, and creating extraordinary, genre-defying dining experiences. The NoMad Cookbook translates the unparalleled and often surprising food and drink of the award-winning restaurant into book form. What appears to be a traditional cookbook is, in fact, two books in one: upon opening, readers discover a smaller cocktail recipe book hidden in the back. The result is a wonderfully unexpected collection of both food and drink recipes, with the striking photography and impeccable style for which the authors are known.

Daniel Humm and Will Guidara are the proprietors of the three-Michelin starred Eleven Madison Park, nominated in 2016 for a James Beard Award for Outstanding Service, and operate the restaurant and bars at The NoMad Hotel in Manhattan. Leo Robitschek is an award-winning mixologist and bar manager at The NoMad, which won a James Beard Award for Outstanding Bar Program in 2014.

**\*Sold to: Germany: Matthaes Verlag**



**\*I LOVE NY COOKBOOK** by Daniel Humm and Will Guidara  
(Ten Speed Press/Random House; July 2013)

[Translation only; excludes British Commonwealth rights.]

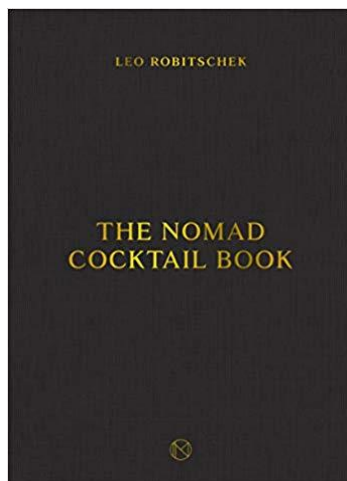
[Catalog link here](#)

2014 James Beard Award nominated cookbook

2012 James Beard Award winning chef

The Chef and Manager of New York's iconic restaurants Eleven Madison Park and NoMad introduce the concept of "New York cuisine." Organized by ingredient, all recipes are designed with the home kitchen in mind.

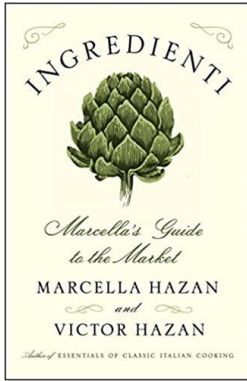
**\*Sold to Germany: AT Verlag; Netherlands: Veltman**



**\*THE NOMAD COCKTAIL BOOK** by Leo Robitschek (Ten Speed Press, October 2019)

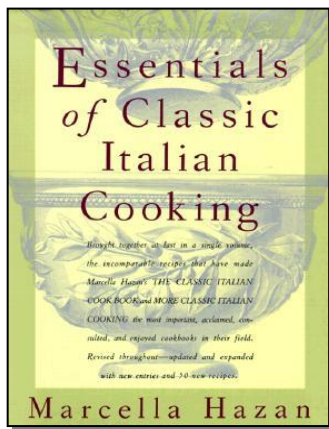
**An illustrated collection of nearly 300 cocktail recipes from the award-winning NoMad Bar, with locations in New York, Los Angeles, and Las Vegas.**

Originally published as a separate book packaged inside *The NoMad Cookbook*, this revised and stand-alone edition of *The NoMad Cocktail Book* features more than 100 brand-new recipes (for a total of more than 300 recipes), a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations (for a total of more than 80 color and black-and-white illustrations). Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.



**\*INGREDIENTI: Marcella's Guide to the Market** by Victor Hazan (Scribner, July 2016)

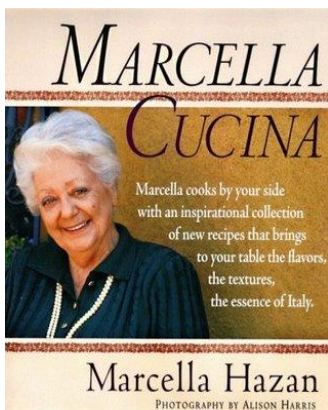
The renowned and beloved cookbook writer Marcella Hazan changed how Americans cook Italian food, and was responsible for bringing Italian cuisine into the homes of many. Over 20 years ago recipes from her cookbooks *The Classic Italian Cook Book* and *More Classic Italian Cooking* were revolutionary, but today they are classic family favorites. Marcella passed away in 2013; here her husband Victor shares more of Marcella's lessons in her guide to the market. **INGREDIENTI** is a cook's guide that takes a practical cook's view of the products in the market, judging ingredients in relation to the dishes for which they are intended. The author will follow the reader into the kitchen, and give advice on the storage of fresh products, describe techniques of cleaning, preparation and cooking methods that will heighten the flavors and textures of the vegetables, or meat, or fish, or pasta that the user of the guide has brought home. Marcella's legacy and lessons will continue to reach cooks and tables around the world.



**\*ESSENTIALS OF CLASSIC ITALIAN COOKING** by Marcella Hazan (Knopf, 1992) [Translation only; excludes British Commonwealth rights.]

The legendary Marcella Hazan combined her seminal classics on Italian cooking in the home into one revised, updated volume.

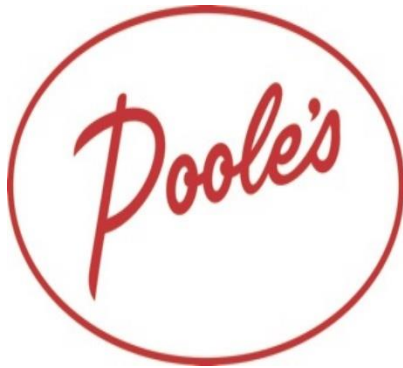
**\*Sold to Netherlands: Kosmos; Germany: Echtzeit; Taiwan: Common Master Press; Korea: Mati Books**



**\*MARCELLA CUCINA** By Marcella Hazan (HarperCollins, 1997)

In vivid introductory essays and seductive headnotes, the narrative of an extraordinary culinary life unfolds. With each memory of a trip, a meal, or a flavor, we are treated to the perspective of a great cook and teacher – one who believes that the finest Italian cooking is found in the home. In *Marcella Cucina* she focuses on regional cooking, turning her sharp eye to every area of Italy and offering a rich array of flavors and textures from cities and villages alike. Best of all, Marcella cooks at your side with easy-to-follow instructions and lavish full-color photographs that teach you her techniques and allow you flawlessly to re-create her magic in your kitchen.

**\*Sold to: Germany: Echzeit**



**\*POOLE'S: RECIPES AND STORIES FROM A MODERN DINER**

by Ashley Christensen (Ten Speed Press, Sept. 2016)

[Excludes UK; Translation only]

2014 James Beard Award nominated chef

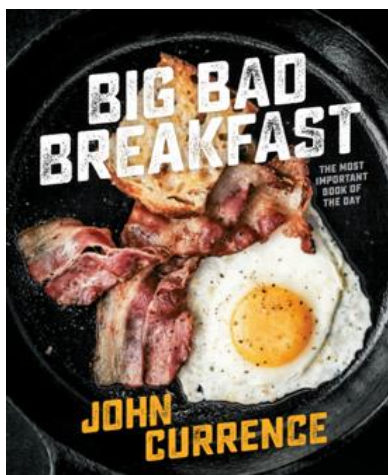
These two cookbooks represent the best recipes from one of North Carolina's premier chefs, the talent behind the Southern American restaurants Beasley's Chicken + Honey, Poole's Downtown Diner, Fox Liquor Bar, Chuck's Steakhouse, and Death & Taxes. These books will bring contemporary Southern US cuisine, with a distinct blend of modern style and comfort-food basics, to home cooks everywhere.



**\*IT'S ALWAYS FREEZER SEASON: How to Freeze Like a Chef with 100 Make-Ahead Recipes [A Cookbook]** by Ashley Christensen and Kaitlyn Goalen (Ten Speed Press, Apr 6, 2021) [Excludes UK; Translation only]

Transform the way you use your freezer with 100 flavorful meal prep recipes from two-time James Beard Award-winning Southern chef Ashley Christensen and cookbook author Kaitlyn Goalen.

In *It's Always Freezer Season*, Ashley Christensen and Kaitlyn Goalen reveal how the freezer can easily become the single most important tool in your kitchen. By turning your freezer into a fully provisioned pantry stocked with an array of homemade staples, you'll save time and energy.



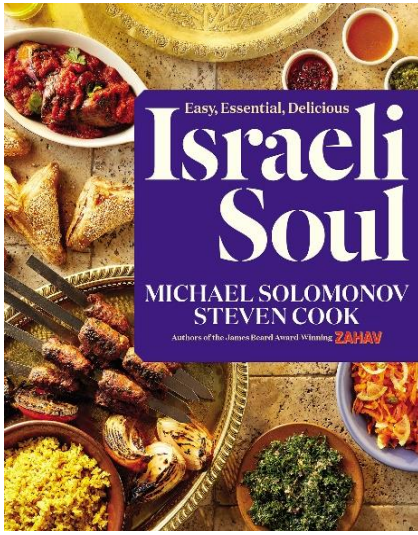
**\*BIG BAD BREAKFAST** by John Currence Ten Speed Press (September 2016) [Translation only; excludes UK rights.]

2009 James Beard Award winning chef

2014 James Beard Award nominated cookbook

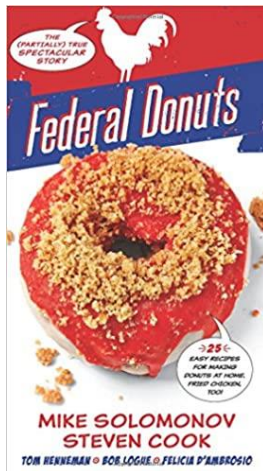
Recipient of the 2009 James Beard Foundation Award for Best Chef, John Currence's last cookbook, *Smoke and Pickles*, is a finalist for the 2014 James Beard Award for Best Cookbook. In this next project, he'll turn his focus to the greatest meal of the day: breakfast.

<http://chefjohncurrence.com/about/>



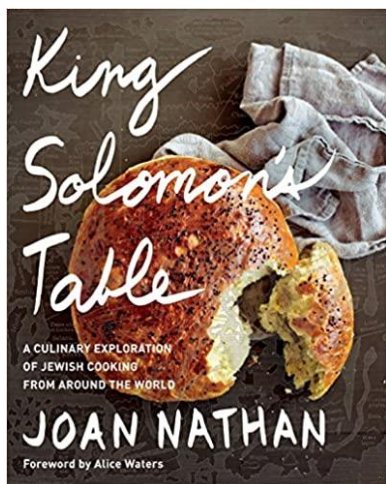
**\* ISRAELI SOUL: Easy, Essential, Delicious** by Mike Solomonov and Steven Cook (Houghton Mifflin, October 2018)

For their first major book since the trailblazing *Zahav*, Michael Solomonov and Steven Cook go straight to the food of the people—the great dishes that are the soul of Israeli cuisine. Usually served from tiny eateries, hole-in-the-wall restaurants, or market stalls, these specialties have passed from father to son or mother to daughter for generations. To find the best versions, the authors scoured bustling cities like Tel Aviv, Jerusalem, and Haifa, and sleepy towns on mountaintops. They visited bakeries, juice carts, beaches, even weddings. Their finds include meals in the hand like falafel and pita; juicy, grilled and roasted spice-rubbed meats; stuffed vegetables; a wealth of chopped vegetable salads; a three-minute fluffy hummus with more than two dozen toppings; pastries, ice creams, and shakes. Solomonov has perfected and adapted every recipe for the home kitchen. Each chapter weaves history with contemporary portrayals of the food. Striking photographs capture all its flavor and vitality, while step-by-step how-tos and closeups of finished dishes make everything simple and accessible.



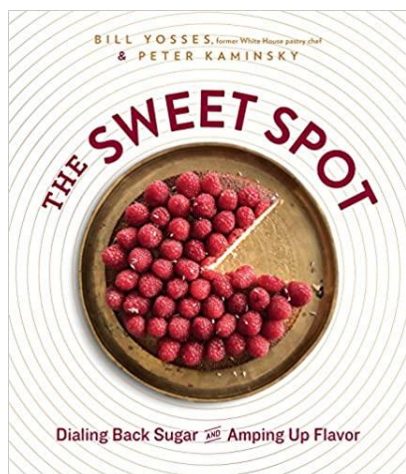
**\*FEDERAL DONUTS: The (Partially) True Spectacular Story** by Mike Solomonov, Steven Cook, and Dorothy Kalins. (Houghton Mifflin, September 2017).

The FEDERAL DONUTS book is a delightful dive into contemporary donut culture. It celebrates the enthusiasm and goodwill people across the country have for these little 3-minute cakes. It plays to the fierce loyalty of donut aficionados everywhere, and builds on the growing awareness of the Federal Donuts brand as it expands to other states. The look of the book is as charming as its contents: lively stories, photographs, diagrams, illustrations, cartoons, archival images, drawings, lists, schematics, and even a few recipes will enliven the pages. The package itself will surprise and delight: it'll be a pet book.



**\*KING SOLOMON'S TABLE** by Joan Nathan, Knopf (April 2017)[Spanish Translation rights not available.]

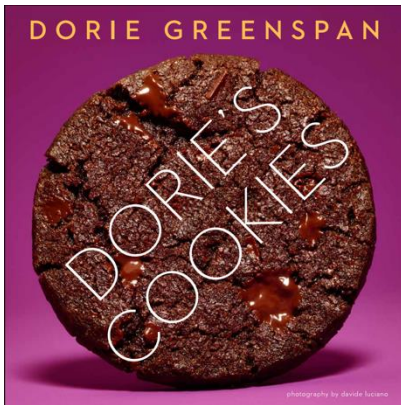
Nathan explores the current adaptation of traditional, meaningful Jewish recipes for today's international, socially conscious modern cooks. The current emphasis on do-it-yourself pickling, smoking, baking and braising and seasonal and local ingredients is transforming Jewish recipes in a delicious way. Nathan will explore the Jewish culinary diaspora, examining shifting food traditions in Tel Aviv, the Southern Indian city of Chochin, and Italy. Joan Nathan's *Jewish Cooking in America* won the James Beard Award and the IACP/ Julia Child Cookbook of the Year Award. She has won the James Beard Foundation's Who's Who in American Food and Beverage award, the Silver Spoon Award from *Food Arts* magazine, an honorary degree from the Spertus Institute of Jewish Culture in Chicago, and the Golda Award from the American Jewish Congress.



**\*THE SWEET SPOT: Dialing Back Sugar and Amping Up Flavor** by Bill Yosses and Peter Kaminsky (Crown, October 2017).

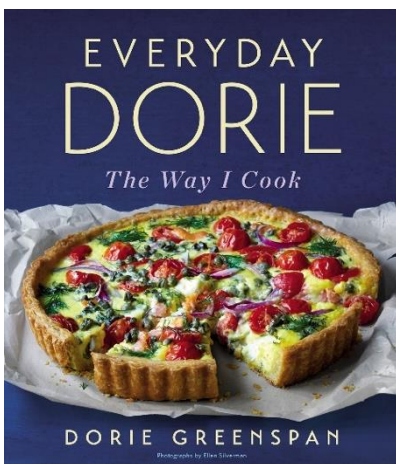
If you are expecting a classic Cookies, Pies, Cakes kind of organization prepare to be otherwise seduced. This book is organized the way people in the real world think about desserts. To be sure the classic categories are here, but so are some of the serendipitous aspects of desserts that make them fun and let the imagination have free reign. Maybe you want a lemony flavor, whether it's a cake, a sauce, a meringue, or a candy bar. Well, for the person intent on the pursuit of pucker there is a Lemonissimo Section. Perhaps you want something light as a cloud, whether the flavor is chocolate, or lemon, or raspberry. For that craving, for example we have included an Airy section with a Chocolate Foam that has the aroma, but not the hefty calories, of an old-time milk shake. Stated most succinctly, the idea behind this book is that in order to enjoy pleasure-giving desserts that finish off a great meal you can dodge the orthodoxies of Paleo-eaters and Sugar Busters without redlining your calorie count or loosening your belt. Just use the best ingredients with the

best, often most simple technique and, critically, serve smaller portions. It turns out, you can have your cake and eat it too.



**\*DORIE'S COOKIES** by Dorie Greenspan (Houghton Mifflin, October 2016)

Over the course of her baking career, Dorie Greenspan has created more than 300 cookie recipes. To merit her “three purple stars of approval,” every cookie had to be so special that it begged to be made again and again. Cookies for every taste and occasion are here. There are company treats like Portofignos, with chocolate dough and port-soaked figs, and lunch-box Blueberry Buttermilk Pie Bars. They Might Be Breakfast Cookies are packed with goodies – raisin, dried apples, dried cranberries, and oats – while Almond Crackle Cookies have just three ingredients. There are dozens of choices for the Christmas cookie swaps, including Little Rascals (German jam sandwich cookies with walnuts), Italian Saucissons (chocolate log cookies studded with dried fruit), and Snowy-Topped Brownie Drops.

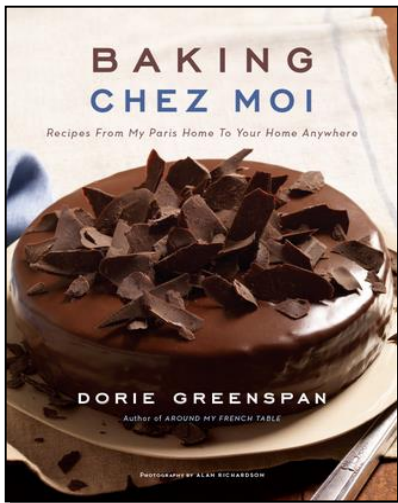


**\*EVERYDAY DORIE: The Way I Cook** by Dorie Greenspan (Houghton Mifflin, October 2018)

To the hundreds of thousands who follow her on Twitter, Instagram, and Facebook, Dorie Greenspan’s food is powerfully cookable, and her recipes instant classics. In *Everyday Dorie*, she invites readers into her kitchen to savor the dishes that she makes all the time, from Miso-Glazed Salmon to Lemon Goop.

What makes a “Dorie recipe”? Each one has a small surprise that makes it special. The dishes are practical, made with common ingredients from the supermarket, farmers’ market, or pantry. They are easygoing, providing swaps and substitutions. They invite mixing and matching. Many can be served as dinner, or as a side dish, or as an appetizer, or hot, cold, or room temperature. And every single one is like a best friend in the kitchen, full of Dorie’s infectious love of cooking and her trademark hand-holding directions.

Dorie Greenspan cooks what she calls “elbows-on-the-table food” to do what she wants all food to do: make people happy and comfortable, keeping people at the table enjoying conversation while having another hunk of cheese, a last cookie, or one more sip of wine. With 125 new recipes from the James Beard Foundation Award winner and author of *Around My French Table*, Dorie Greenspan will catalog everything from pre-dinner nibbles and snacks through dessert.



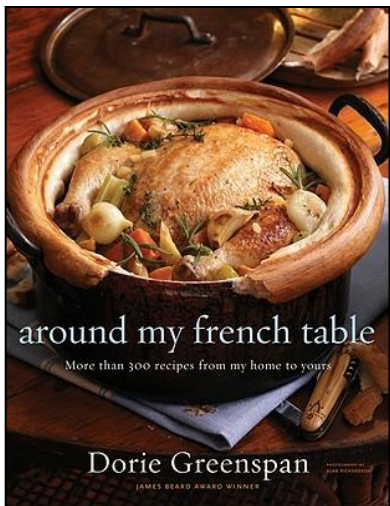
**\*BAKING CHEZ MOI: Recipes from My Paris Home to Your Home Anywhere**

by Dorie Greenspan

Houghton Mifflin Harcourt (October 2014)

[Catalog link here](#)

With her groundbreaking bestseller *Around My French Table*, Dorie Greenspan changed the way international home cooks view French food. Now, in *BAKING CHEZ MOI*, she explores the fascinating world of French desserts, bringing together a charmingly uncomplicated mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country. These recipes show the French knack for elegant simplicity, and many are radically easy.



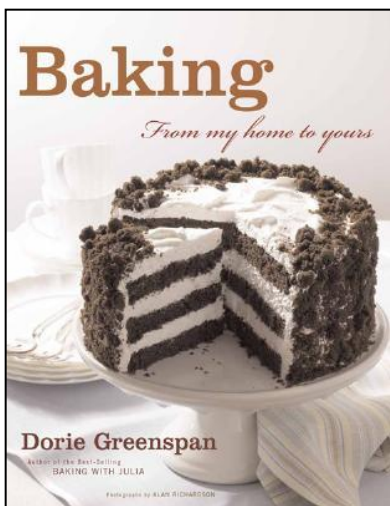
**\*AROUND MY FRENCH TABLE: More Than 300 Recipes From My Home to Yours**

by Dorie Greenspan

Houghton Mifflin Harcourt (2010)

[Catalog link here](#)

James Beard and IACP award-winning cookbook author Dorie Greenspan, who worked with French cooking maven Julia Child, shares the recipes she perfected while living in Paris intermittently over the past 13 years.



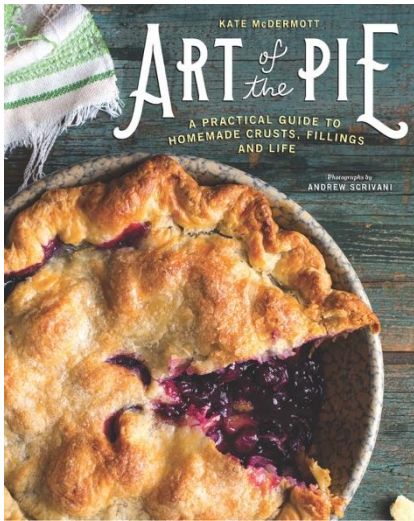
**\*BAKING: From My Home to Yours**

by Dorie Greenspan

Houghton Mifflin (2006)

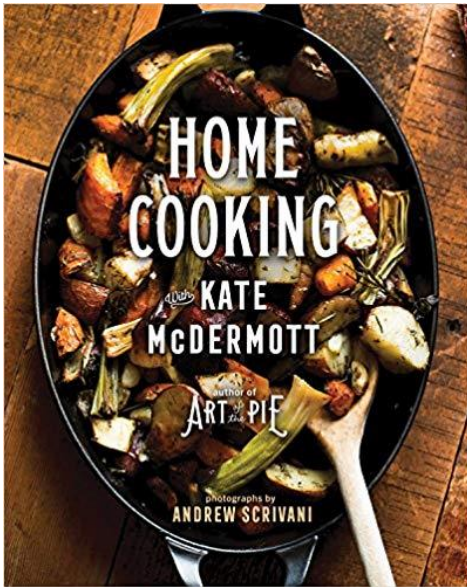
[James Beard Award-winning cookbook](#)

The *New York Times* called her “a culinary guru,” but to millions of home cooks, Dorie Greenspan is something more: a good friend in the kitchen. Here, Dorie returns to her first love, baking, sharing three decades of her own favorite recipes as well as the secrets she learned in the kitchens of the world’s great chefs.



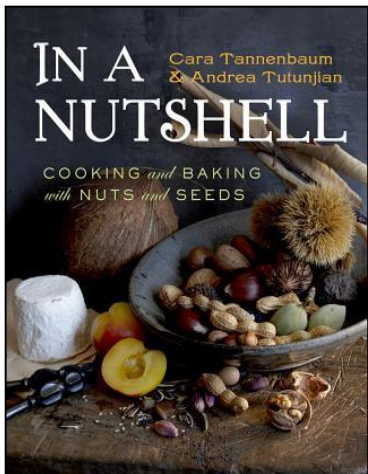
**\*ART OF THE PIE** by Kate McDermott. (W.W. Norton, October 2016)  
**[Translation only; excludes UK]**

Pie-making should be simple and fun. In this James Beard and IACP nominated book, Kate McDermott teaches this while making pies with thousands of people across the country at her Pie Camps. Her confidence comes through in every recipe, and will inspire readers to don an apron, grab a rolling pin, and get cooking. (The stunning photographs in this book won't hurt either.) Over the years, McDermott developed more than a dozen crusts, half of which are gluten-free, and in this bestselling book she gives detailed instructions for making, rolling, and baking crusts. A pie needs filling, too, and she does not neglect a single detail when describing her ingredients, methods, and tricks for making the filling and finishing off the pie. *Art of the Pie* is more than a cookbook. Kate's rules extend well beyond pie baking: keep everything chilled, respect the boundaries, and remember to vent. Kate McDermott is an award-winning self-taught home baker who has taught pie-making workshops to thousands across the United States. McDermott, her *Art of the Pie* camps, and her pies have been featured in *USA Today*, *The New York Times*, *Real Simple*, *Savuer*, and on NPR, among other media outlets. For more on Kate go to <http://artofthepie.com/>.



**\*HOME COOKING WITH KATE McDERMOTT** by Kate McDermott (Countryman Press, October 2018)  
**[Translation Only, Excludes UK]**

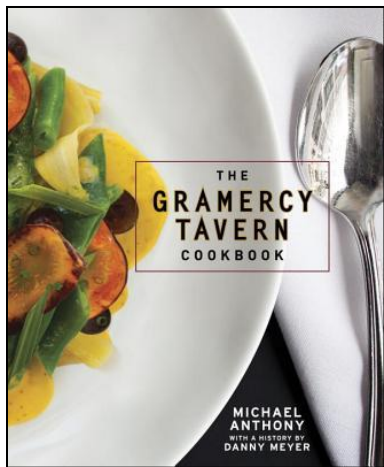
Satisfying, mainly one-dish meals from the James Beard and IACP nominated author of *ART OF THE PIE*. When she isn't making pie, Kate McDermott has people to feed. From roasted chicken and veggies for Sunday supper to batches of hearty soup to reheat when there's no time to cook, this practical cookbook focuses on staple "Americana" recipes for people who aren't looking for a part-time job in the kitchen. Using ingredients that can be found in any supermarket and techniques that every home cook needs, McDermott shares tasty and repeatable meals for friends and family. Like those in *ART OF THE PIE*, these recipes are accompanied by moving stories—from anecdotes of single motherhood to building a home in the foothills of the Olympic mountains. Andrew Scrivani's stunning photographs appear throughout.



**\*IN A NUTSHELL: A Complete Guide to Cooking and Baking with Nuts and Seeds** by Cara Tannenbaum and Andrea Tutunjian  
W.W. Norton (August 2014)

[Translation only; excludes British Commonwealth rights.]

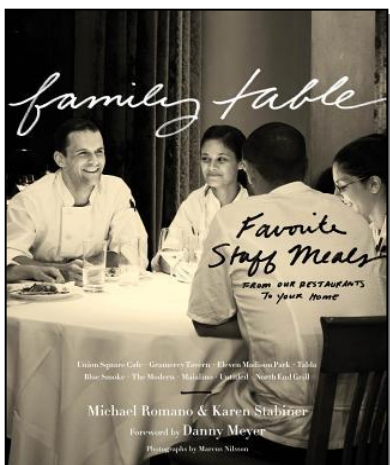
IN A NUTSHELL, an invaluable addition to the kitchen library, combining comprehensive general and nutritive information on the 16 most essential nuts (from almonds to sesame seeds, peanuts to pecans) with a world class collection of over 500 recipes that feature nuts as the centerpiece: soups, pastas, salads, breakfast foods, and snacks.



**\*THE GRAMERCY TAVERN COOKBOOK** by Michael Anthony  
Clarkson Potter (October 2013) [Translation only; excludes British Commonwealth rights.]

[Catalog link here](#)

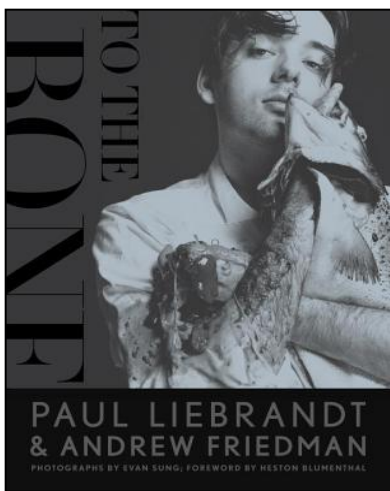
Opened in 1994, Gramercy Tavern is more than just a restaurant. It has become a New York institution earning dozens of accolades, including six James Beard awards.



**\*FAMILY TABLE: Favorite Staff Meals from Our Restaurants to Your Home**

by Michael Romano and Karen Stabiner,  
foreword by Danny Meyer  
Houghton Mifflin Harcourt (April 2013)

Danny Meyer's restaurants are among the most acclaimed and beloved in the nation: Union Square Cafe, Gramercy Tavern, Maialino, Blue Smoke, The Modern, and more, winners of an unprecedented number of James Beard Awards for outstanding food and hospitality. FAMILY TABLE takes you behind the scenes of these restaurants to share the food that the chefs make for one another before they cook for you.

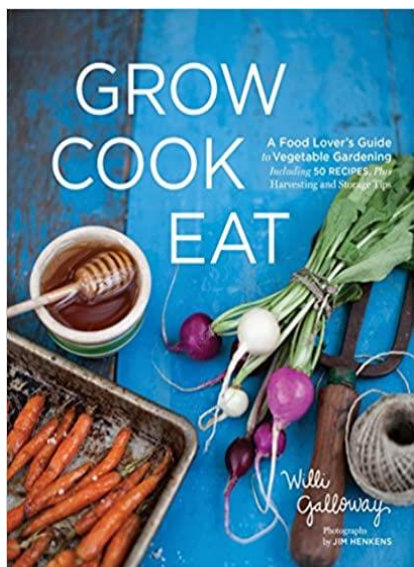


**\*TO THE BONE**

by Paul Liebrandt and Andrew Friedman, foreword by Heston Blumenthal  
Clarkson Potter (December 2013)

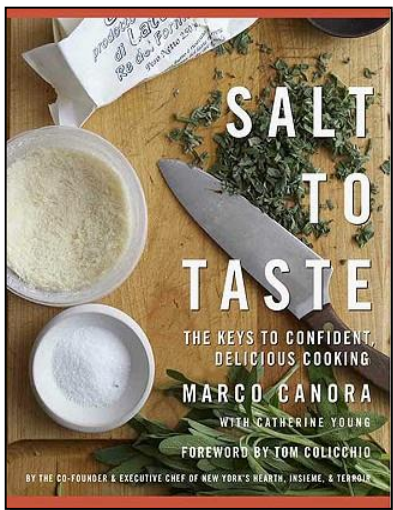
[Catalog](#)

In stunning photography and candid prose, TO THE BONE is an account of an avant-garde chef's struggle to become the youngest ever to earn two Michelin stars.



**\*GROW. COOK. EAT: A Food Lover's Guide to Vegetable Gardening, Including 50 Recipes, Plus Harvesting and Storage Tips** by Willi Galloway (Sasquatch Books; 2012)

From sinking a seed into the soil through to sitting down to enjoy a meal made with vegetables and fruits harvested right outside your back door, this gorgeous kitchen gardening book is filled with practical, useful information for both novices and seasoned gardeners alike. *Grow Cook Eat* will inspire people who already buy fresh, seasonal, local, organic food to grow the food they love to eat. For those who already have experience getting their hands dirty in the garden, this handbook will help them refine their gardening skills and cultivate gourmet quality food. The book also fills in the blanks that exist between growing food in the garden and using it in the kitchen with guides to 50 of the best-loved, tastiest vegetables, herbs, and small fruits. The guides give readers easy-to-follow planting and growing information, specific instructions for harvesting all the edible parts of the plant, advice on storing food in a way that maximizes flavor, basic preparation techniques, and recipes. The recipes at the end of each guide help readers explore the foods they grow and demonstrate how to use unusual foods, like radish greens, garlic scapes, and green coriander seeds.



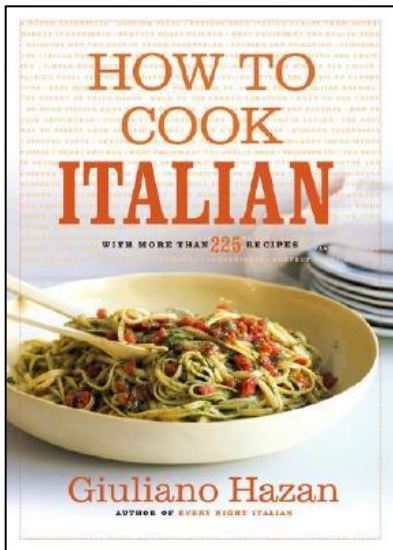
**\*SALT TO TASTE: The Key to Confident, Delicious Cooking**

by Marco Canora and Cathy Young  
Rodale (2009)

[Catalog link here](#)

[Translation only; excludes British Commonwealth rights.]

Canora, famed chef of Hearth Restaurant in NYC, gives impromptu kitchen lessons in this definitive instructional cookbook. Not just a list of recipes and glossy photographs, this book provides cooking techniques that build on one another. Canora, as he does in his kitchen at Hearth, is teaching as much as he is writing a recipe, and each recipe features an introductory lesson – on braising, properly pan-frying fish, making perfect risotto, dramatically preparing mushrooms. He gives tips that ensure confidence and quality.

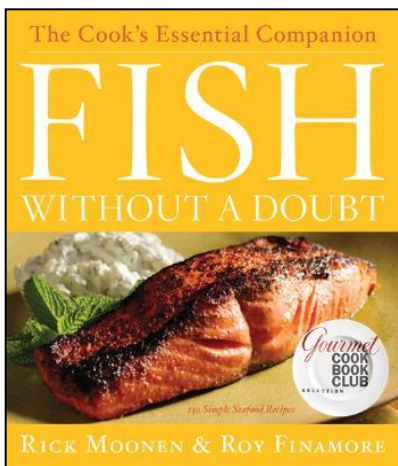


**\*HOW TO COOK ITALIAN**

by Giuliano Hazan  
Scribner (2005)

Hazan's simple yet elegant style makes this book an integral part of home cooking—providing us with delicious traditional Italian recipes that remain approachable and easy to prepare in modern kitchens.

**\*Sold to Croatia: Ice & Pice**



**\*FISH WITHOUT A DOUBT: The Cook's Essential Companion**

by Rick Moonen and Roy Finamore  
Houghton Mifflin Harcourt (2008)

[Catalog link here](#)

Rick Moonen knows his fish, having served as chef-owner of two seafood temples in New York City, and in his book, he shares his expertise—from how to shop for fish to how to clean it and how to cook it.