



POTTER

FOOD | FALL 2018





Cook Like a Pro

A Barefoot Contessa Cookbook

INA GARTEN

From America's favorite home cook: recipes, tips, and why-didn't-I-think-of-that tricks for cooking your best.

In her newest instant-classic cookbook, beloved author Ina Garten shares 85 never-before-published recipes that teach home cooks dependably delicious dishes along with the keys to achieving success and confidence in the kitchen. As seen on her latest television series, *Cook Like a Pro*, each recipe focuses on techniques, tips, insights, make-ahead guidance, and kitchen efficiency that will turn you into a better and more intuitive cook. From Red Wine Braised Short Ribs to Blue Cheese Grits and a simplified Baked Alaska that will wow your friends, this collection represents Ina's go-to recipes and techniques that every cook wants to know.



INA GARTEN is a *New York Times* bestselling author and the James Beard Award-winning host of *Barefoot Contessa*, which has won an Emmy Award and airs on Food Network. She lives in East Hampton, New York, with her husband, Jeffrey. This is her eleventh book.

ISBN: 9780804187046 • EBOOK ISBN: 9780804187053
10/23/2018 • HC
\$35.00 US (\$47.00 CAN)



roasted rhubarb & yogurt
serves 4-6

Whenever I go to London, I have to visit the Borough Market. I once bought delicious savory crackers that had the buttery texture of shortbread but were filled with cheeses and herbs. These Parmesan and thyme crackers are the perfect small bite with a glass of white wine or champagne before dinner.

- 1/4 pound (1 stick) unsalted butter, at room temperature
- 4 ounces freshly grated Parmesan cheese (about 1 cup)
- 1 teaspoon minced fresh thyme leaves
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 1/4 cups all-purpose flour

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter for 1 minute. With the mixer on low speed, add the Parmesan, thyme, salt, and pepper and combine. With the mixer still on low, add the flour and combine until the mixture is in large crumbles, about 1 minute. If the dough is too dry, add 1 teaspoon water.

Dump the dough onto a floured board, press it into a ball, and roll into a 9-inch log. Wrap in plastic and refrigerate for at least 30 minutes or for up to 4 days.

Meanwhile, preheat the oven to 350 degrees. Cut the log into 1/2-inch-thick rounds with a small, sharp knife and place them on a sheet pan lined with parchment paper. Bake for 22 minutes, until very lightly browned. Rotate the pan once during baking. Cool and serve at room temperature.

Use a hand saw to cut the log into rounds.

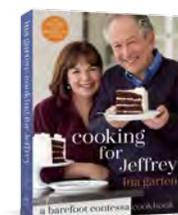


“By following these recipes and ‘pro tips,’ your food may taste a little more vibrant, your presentation may be a little more polished, and your cooking skills a little more confident; in other words, you’ll be cooking the way pros cook!”

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COMING SOON

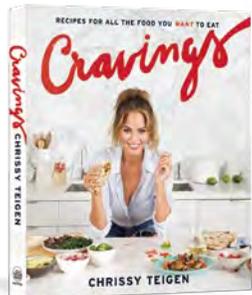
A New Cookbook by
Chrissy Teigen

CHRISSY TEIGEN is known as many things—
bestselling author, cover model, television
personality, wife, mom, star of Instagram and Twitter
—but all she really wants to talk about is dinner.

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CRAVINGS
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Skinnytaste One and Done

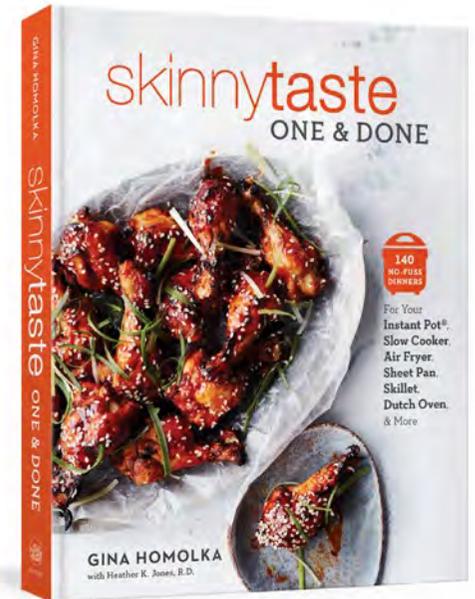
140 No-Fuss Dinners for Your Instant Pot®, Slow Cooker, Sheet Pan, Air Fryer, Dutch Oven, and More

GINA HOMOLKA
WITH HEATHER K. JONES, R.D.

Healthy, delicious, easy dinner recipes that are made start to finish in one pan.

Bestselling author Gina Homolka's *Skinnytaste One and Done* is a weeknight game changer and perfect resource for busy home cooks looking for simple, good-for-you dinnertime solutions. Here, her healthy, flavor-packed recipes are streamlined to be cooked in one piece of equipment, whether that's a sheet pan, Instant Pot®, or air fryer. No matter if you'd like to lose weight or just eat a little healthier, *Skinnytaste One and Done* will simplify your weeknight dinner routine with satisfying, all-in-one recipes. One-dish dinners translate to minimal fuss, multitasking, and clean-up—a huge plus after a long day. As always, the 140 nutritious, family-friendly recipes are big on flavor and light on calories, and with 120 full-color photos, nutritional information for every recipe, and Gina's signature cooking tips, *Skinnytaste One and Done* is a must-have addition to your cooking routine.

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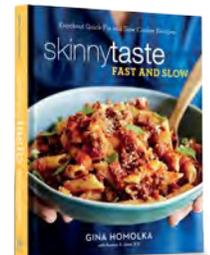


GINA HOMOLKA is the #1 *New York Times* bestselling author of *The Skinnytaste Cookbook* and *Skinnytaste Fast and Slow*, and the founder of *Skinnytaste*, the award-winning blog that sees millions of visitors every month. She lives on Long Island with her husband and their two children.

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SKINNYTASTE FAST AND SLOW
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Carne Asada Fries SERVES 2

Forget national! These South of the Border-flavored fries—a San Diego invention—are piled high with steak, cheese and pico de gallo, almost as if a steak burrito exploded on a bed of fries. Typically, these fries will set you back an entire day's worth of calories, but I lightened them up so you can eat them with no regret. Cheap, filling, and messy—they are totally addicting.

BEEF	FRIES	TOPPINGS
11 Olive oil spray	1/2 cup grated queso fresco (or shredded cheddar)	1/2 cup pico de gallo, homemade (see SKINNYTASTE) or store bought
1 (8 ounce) 1/2-inch thick lean sirloin steak	8 ounces (2 small) russet potatoes	2 teaspoons olive oil
1/2 teaspoon kosher salt	2 teaspoons kosher salt	1/2 teaspoon garlic powder
1/2 teaspoon ground cumin		
1/2 teaspoon garlic powder		
Freshly ground black pepper		

PREP WORK: 15 minutes
COOKING: 35 minutes
PROTEIN: 3 g
CARBOHYDRATE: 1 g
DIETARY FIBER: 0 mg
TOTAL SUGAR: 0 g
TOTAL FAT: 2 g
TRANSFAT FAT: 0 g
CHOLESTEROL: 4 mg
SODIUM: 75 mg

BEFORE YOU BEGIN
To make Pico De Gallo, combine 1 cup chopped tomato, 1/2 cup chopped scallions, 1/2 cup chopped fresh cilantro, 1/2 jalapeño (seeded), 2 tablespoons fresh lime juice, and 1/2 teaspoon kosher salt.

Put the oven racks in the top and lower third of the oven. Preheat the broiler to high. Line a baking sheet with foil and lightly spray with oil.

For the beef: Season the steak with the salt, cumin, garlic powder, and pepper to taste. Arrange on the prepared baking sheet. Broil on the top rack for about 4 minutes. Flip the pieces of steak and broil for 2 more minutes. Remove the pan from oven, transfer the steak to a plate, and tent with foil (the meat will continue cooking). Turn the oven to the bake setting and preheat to 450°F. Discard the foil from the baking sheet, and spray the baking sheet with oil.

Meanwhile, for the fries: Cut the potatoes lengthwise into 1/2-inch thick slices, and then cut each slice into 1/2-inch fries. Arrange the fries in a single layer on the prepared baking sheet, drizzle with oil, season with the salt and garlic powder, and toss well to coat.

Roast in the bottom third of the oven for about 30 minutes, until browned on the bottom. Flip the fries and roast for 8 to 10 more minutes, or until crisp and browned. Remove the pan from the oven.

Meanwhile, slice the beef into thin strips across the grain, then chop the strips into small pieces. When the fries are done, top with the steak and cheese, and heat until melted, about 2 minutes.

Top with pico de gallo and serve immediately.





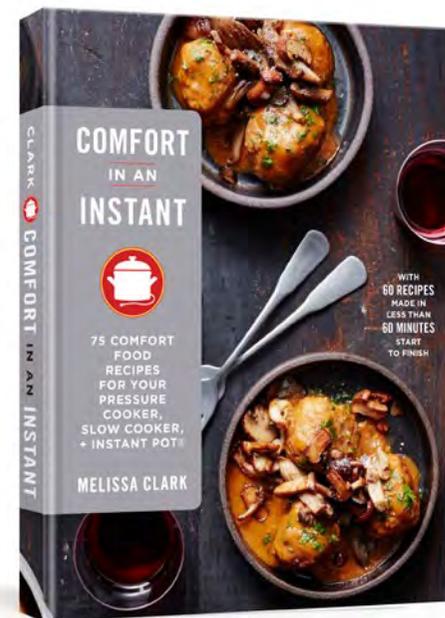
Comfort in an Instant

75 Comfort Food Favorites for Your Pressure Cooker, Multicooker, and InstantPot®

MELISSA CLARK

With 75 recipes—60 of which can be made in 60 minutes or less—these all new recipes are perfect for any Instant Pot®, multicooker, or pressure cooker.

Melissa Clark brings her trademark flavor-forward spin to favorite comfort foods that can be made in today's most popular appliance: the Instant Pot® or multicooker. Spicy Turkey Meatloaf, Weeknight Chicken Parm, Baked Eggs and Cheese Grits, Matzo Ball Soup—these recipes not only cook quickly, but are also a snap to prep. Recipes include instructions for cooking on all multicooker settings so busy readers can decide whether they want to have their dinner cooked throughout the day, ready right when they get home, or in just a few minutes before they sit down to eat.



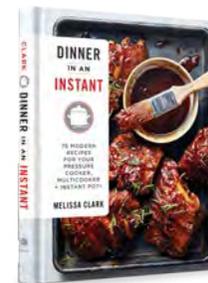
MELISSA CLARK is a staff writer for the *New York Times* Dining section, where she writes their wildly popular food column “A Good Appetite.” Online, the column receives 2 million unique visitors and 10 million page views per month, and Melissa stars in a complementary video series. The winner of James Beard and IACP awards, she is a regular on *Today* and NPR and has authored dozens of cookbooks, including *Dinner* and *Dinner in an Instant*.



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DINNER IN AN INSTANT
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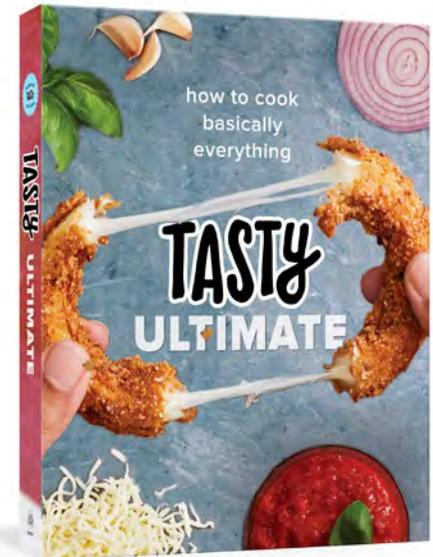
Tasty Ultimate

How to Cook Basically Everything

TASTY

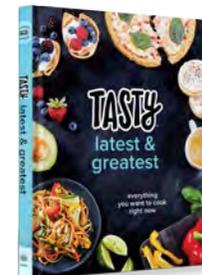
Master the basics, learn hacks and tricks, and impress yourself.

Tasty Ultimate is the must-have kitchen companion for home cooks of all skill levels. With 150 recipes written and photographed in Tasty's trademark easy-to-follow, step-by-step style, this cookbook teaches readers everything they need to know— including what tools to invest in and which techniques are worth learning, plus how to implement all of it into actual meals. A combination of brand-new recipes and Tasty's most popular features, like meal prep (Weekday Meal-Prep Chicken Burrito Bowls) and the Versus series (Fudgy vs. Cakey Brownies), this fun collection highlights the fresh and inventive flavors that Tasty does better than anyone else. In addition to vegetarian dishes, slow cooker meals, and indulgent desserts, you'll also find large-scale recipes perfect for hosting "Friendsgiving" or Super Bowl Sunday. With *Tasty Ultimate*, there is no meal—big or small—that can't be cooked.



TASTY is the world's largest social food network, reaching more than 500 million people around the globe with its signature fun, easy, and delicious video recipes. The brand is focused on making cooking practical and accessible for beginner cooks and expert chefs alike. Launched in 2015, Tasty has attracted more than 65 billion video views and is the biggest franchise on Facebook, reaching 1 in 4 users every month. It has studios in Los Angeles, New York, London, Paris, Berlin, Mexico City, and São Paulo, and a full product line including cookbooks, a smart appliance, and a mobile app.

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TASTY LATEST AND GREATEST
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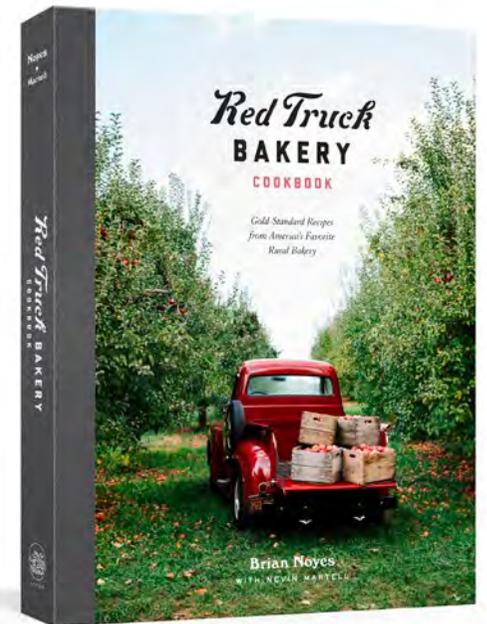
Red Truck Bakery Cookbook

Gold-Standard Recipes from America's Favorite Rural Bakery

BRIAN NOYES WITH KEVIN MARTELL

Here are 85 nostalgic sweet and savory recipes for cookies, cakes, pies, and more.

Red Truck Bakery Cookbook is your one-way ticket to making delicious confections from the charming Virginia bakery, full of fresh flavors and a generous pinch of Americana. From Southern classics like Flaky Buttermilk Biscuits and Sorghum-Glazed Pecan Sticky Buns to local favorites like Shenandoah Apple Cake and Appalachian Pie with Ramps and Morels, to the highly praised Red Truck Bakery Granola and Sweet Potato Pecan Pie with Bourbon beloved by everyone from Oprah to President Obama, these knockout desserts and anytime snacks are sure to please!



BRIAN NOYES is the founder of Red Truck Bakery in Marshall, Virginia. He is the former art director of several national magazines, including *Smithsonian*, *Preservation*, and *House & Garden*.



“I like pie. That’s not a state secret. . . . I can confirm that the Red Truck Bakery makes some darn good pie.”
—President Barack Obama

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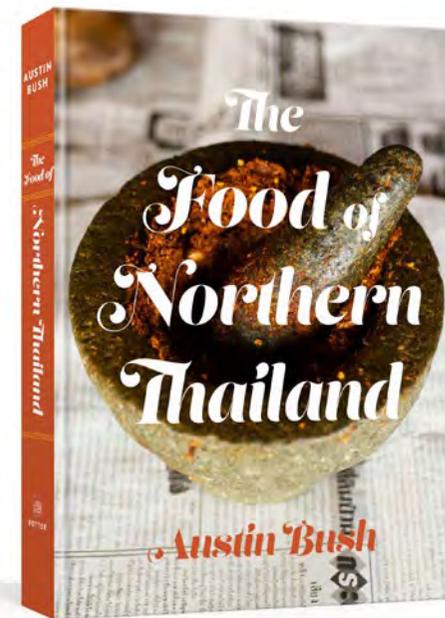
Food of Northern Thailand

AUSTIN BUSH

A culinary journey through the valleys, mountains, homes, and kitchens of northern Thailand.

The food of northern Thailand is a world away from the Thai food that most of us are familiar with. It's meaty and fragrant, smoky from charcoal grills and infused with the powerful flavors of garlic, shallots, and pounded chiles. It feels ancient but is ever-evolving.

With a documentarian's approach and a photographer's eye, longtime Andy Ricker collaborator Austin Bush travels across northern Thailand to take us into the kitchens of the region's home cooks, academics, restaurateurs, writers, and hackers. Their recipes—many of which have never been recorded in English—and stories capture the people, the countryside, the markets, and, of course, the dishes of northern Thailand.



AUSTIN BUSH has lived in Thailand since 1999. He speaks, reads, and writes fluent Thai, has written extensively about Thai food, and photographed Andy Ricker's *Pok Pok* and *The Drinking Food of Thailand*. His writing and photography have appeared in such places as *Lonely Planet*, *BBC.com*, *Bon Appétit*, *CNN Travel*, *Condé Nast Traveler*, *Olive*, *Monocle*, the *New York Times*, *Saveur*, *Time.com*, *VICE*, and the *Washington Post*, among others. His blog, austimbushphotography.com/blog, was a finalist in *Saveur's* Best Food Blogs awards.



Khao Soi Nuea

ข้าวซอยเนื้อ
MUSLIM-STYLE BEEF KHAO SOI
SERVES 4 TO 6

In English, *khao soi* is often referred to as “curry noodles,” a description that, for most of us, implies spice. But as served by Chiang Mai’s Muslim community—the people who most likely introduced it to the city—the dish is a subtle, warm, might even say bland, affair.

“Some people put curry powder in their khao soi,” says Samet Wutakarn, a Chiang Mai “local” *khao soi* vendor. Her disapproving expression in her expression: “It smells too strong. I don’t like it!”

The contemporary Muslim *khao soi* is essentially beef or chicken, about one with relatively little dried spice.

“The older style of *khao soi* will be made for it almost for two to three hours,” explains Wutakarn Vinyangchai, the second-generation owner of Khao Soi Prince, a Chiang Mai–based restaurant that’s been serving *khao soi* for nearly a half-century. He’s describing the long prep in his family’s take on the dish, a rich, thick curry—chicken is also an option—that can be served on its own, over rice, or in a bowl of rice with a side of noodles (which is how it’s best when served at Khao Soi Prince and other Muslim restaurants in Chiang Mai). This ingredient is invariably kept separate: “To serve, we combine the curry and coconut milk in the bowl,” says Wutakarn, explaining that this allows the diner to have a say in how rich their bowl is, and also gives them a little control over the spiciness of the *khao soi*’s other distinctive element: its noodles.

spicy chilies made from wheat flour and egg that Chiang Mai’s best Muslim restaurants continue to make. Because the previous visit to Khao Soi Prince, I’d watched Wutakarn work a grey ragged pasta machine with the careful grace of an Italian grandma, cranking out noodles that are both firm and delicate.

“The noodles are the pride of our restaurant,” explains Wutakarn. “The best *khao soi* made their own noodles, so we do the same.”

In the case of chicken, a portion of these noodles are deep-fried, serving as a crunchy garnish to the dish, along with a bit of chopped cilantro and green onion. And in the case of Muslim *khao soi*, the noodles are typically served with a side of slightly sweet, tomato-based pickled mustard greens, sliced shallots, sliced of lime, and a spicy combination of chili flakes simmered in oil.

The result is a menu of disparate elements: a rich, creamy, subtly fragrant broth, tender cubes of slow-cooked beef, succulent garnishes, and overly acidic sides—that culminate in one of the country’s greatest noodle dishes.

Chiang Mai *khao soi* vendors are notoriously reluctant to reveal their secrets, and the following recipe is a blend of what Samet Wutakarn was kind enough to share with me and elements of the bowls sold at Prince and other Chiang Mai Muslim-run *khao soi* restaurants.

“I’m driving a rental car, navigating the 1,219 curves of northern Thailand’s so-called Death Highway for a dish of *laap*—minced meat, herbs, and a spice mixture that threatens to numb the tongue. It’s worth the drive.”

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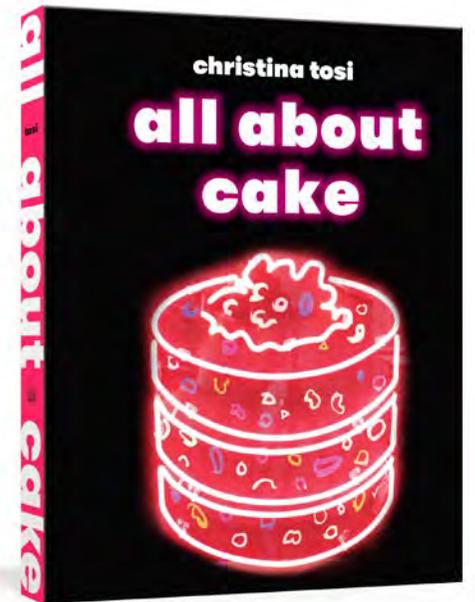


All About Cake

CHRISTINA TOSI

Mind-blowing recipes for all things cake! From the microwave to crockpot to oven.

All About Cake takes us into the sugar-fueled, manically creative cake universe of pastry superstar Christina Tosi. From her home kitchen to the creations of her beloved Milk Bar, the book covers everything from two-minute microwave mug cakes to gooey slowcooker cakes, buttery Bundts and pounds, her famous cake truffles, and, of course, her signature naked layer cakes. Bakers of all levels can indulge in these recipes, from classic Birthday Cake to true originals like Pretzel Cake with Stout Ganache and Honey Frosting. Along the way, Tosi reveals the method behind her team's creativity—the formulas that will allow you to invent any cake flavor you can imagine.



CHRISTINA TOSI is the chef, owner, and founder of Milk Bar, sister bakery of the Momofuku restaurant group, with locations in New York City, Toronto, and Washington, DC, with West Coast expansion coming soon. She is the 2012 recipient of the James Beard Rising Star Chef Award, the 2015 winner of the James Beard Outstanding Pastry Chef Award, and is a judge on Fox's *MasterChef* and *MasterChef Junior*.

3. Add the melted butter and paddle for 1 minute on low speed until all the dry ingredients are moist.

4. Add the heavy cream and vanilla and continue mixing on low for 1 minute until any white streaks from the cream have completely disappeared into the mixture. Scrape down the sides of the bowl with a spatula.

5. Add the yolks, padding them into the mixture just to combine; be careful not to aerate the mixture, but be certain the mixture is glossy and homogenous. Mix on low speed until it is.

6. Pour the crack pie filling into the loaf pan and bake for 20 to 25 minutes. At 20 minutes, gently shake the pan. The crack pie filling should be firmer and more set around the edges but slightly jiggly and loose in the center. If the crack pie filling is jiggly all over, give it 2 to 3 minutes more in the oven. It should just start to brown on top.

7. Let the crack pie filling cool to room temperature.

8. Put the 225 g (2 sticks) butter, confectioners' sugar, salt, and cooled crack pie filling in the bowl of a stand mixer fitted with the paddle attachment. Mix on low speed to combine, then bump up the speed to high and cream about 5 minutes, until the mixture is light and fluffy.

9. Add the shredded coconut and mix on low to combine.

10. Use the frosting immediately or store it in an airtight container in the fridge for up to 1 week. If you store it in the refrigerator, be sure to loosen it up before using, otherwise it will be impossible to spread. The easiest way to do this is by putting the frosting in the bowl of a stand mixer fitted with the paddle attachment and beating it on medium speed for 3 to 4 minutes.

pecan crunch
makes about 245 g (1½ cups)

125 g	chopped pecans	1 cup
40 g	grapeseed or other neutral oil	3 T + 2 tsp
20 g	light brown sugar	1 T + 1 tsp
	neutral oil	loosely
2 g	kosher salt	½ tsp
60 g	feuilletine	½ cup

Feuilletine has been a secret ingredient of pastry chefs for quite some time now. They are tiny shards of paper thin, caramelized wafers that will add an addictive crunch to any oil-based recipe. (They get super sticky if they interact with water-based liquid.) You can buy them online, or occasionally specialty bakeries will carry them. They will change your life, if you're a texture hound like me.

- Heat the oven to 325°F
- Put the pecans on a sheet pan and toast in the oven until very aromatic and browned, but not burnt, about 15 minutes.
- Puree the warm pecans in a food processor with the oil, brown sugar, and salt until it's a wet, sandy consistency.
- In a small bowl, combine the pecan puree with feuilletine. The crunch will keep in an airtight container at room temperature for 5 days or in the fridge for up to 2 weeks.

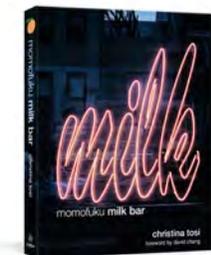


“At Milk Bar, it’s no secret that we love cake. It’s a way of life. From layer cakes to cake truffles, cake is what makes our operation go ’round. This book is our ode to that.”

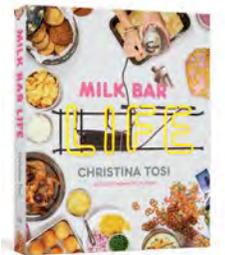
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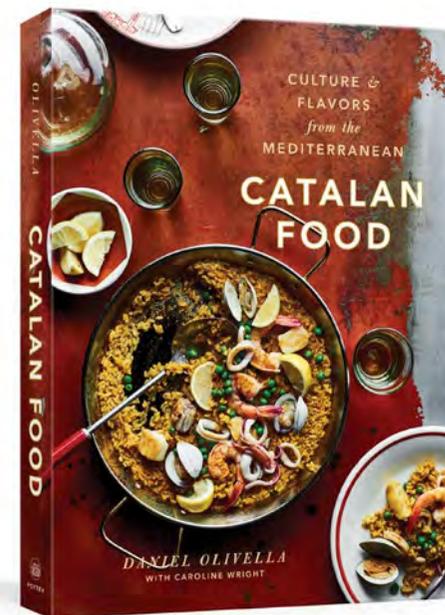
Catalan Food

Culture and Flavors from the Mediterranean

DANIEL OLIVELLA WITH CAROLINE WRIGHT

A guide to cooking simply and with love—the Catalan way.

Food is what brings people together. By the sea, over a glass of chilled vermouth and the din of happily shared homemade *pica-pica* (tapas), this is the most authentic version of Catalonia. The vibrant region in Northern Spain is known for its richly flavored cuisine that has remained unique throughout the country's complex and fraught history. In *Catalan Food*, chef Daniel Olivella, a native, serves historical and personal narratives alongside 80 carefully curated recipes that are simple, freshly sourced, and intended to be cooked leisurely. Featuring traditional dishes like *Paella de la Barceloneta* (seafood paella) and *Llom de Porc Canari* (slow-roasted pork loin), as well as inventive takes on classics like *Tiradito amb Escalivada* (Spanish sashimi with roasted vegetable purée), *Catalan Food* brings into any home cook's kitchen the heritage of Catalonia.



Chef **DANIEL OLIVELLA** owns two restaurants, B44 in San Francisco and Barlata in Austin, where he lives. With nearly 40 years of experience cooking authentic Catalan food, he is considered by many to be an authority on the food of the region.

CAROLINE WRIGHT is a cookbook author based in Seattle. She writes cookbooks, recipes, and articles that have appeared in *Food Network Magazine*, *Rachael Ray Every Day*, *Southern Living*, and *Better Homes & Gardens*.



“Through the recipes and stories here, I am thrilled to share the irresistible Catalan food and irrepresible Catalan spirit that lives and breathes in our bones.”

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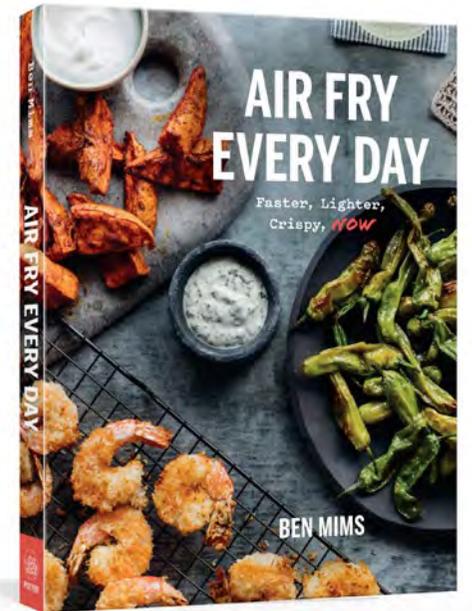
Air Fry Every Day

Faster, Lighter, Crispy, Now

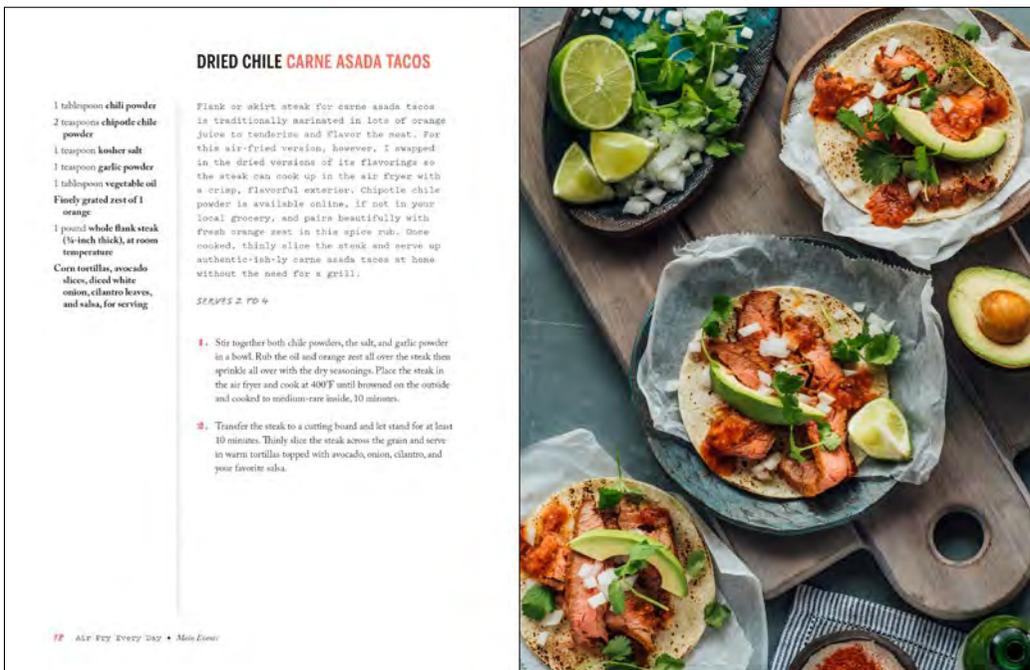
BEN MIMS

The go-to cookbook for your new favorite kitchen gadget—with recipes that deliver big flavor with little or no oil.

The air fryer is the newest must-have kitchen appliance, and it's easy to see why: favorite fried foods come out perfectly crispy and crunchy—using little to no oil—and have a fraction of the calories that their traditionally fried counterparts have. *Air Fry Every Day* shows you how to use your air fryer to create healthier, fresher takes on comfort food classics, crowd-pleasing snacks, and kid-friendly dishes. With essential tips and techniques to maximize your air fryer's capabilities. Air fryers, with their powerful convection heating, can even bake, roast, and steam at super-fast speeds. So in addition to crave-worthy “fried” foods like Triple-Coconut Shrimp, Garlic-Rosemary Shoestring Fries, and Pork Schnitzel, you'll find recipes for Coriander-Crusted Roast Beef, Rosemary and Sage Garlic Knots, pizzas, and even desserts and sweet baked goods like Lemon-Poppy Seed Drizzle Cake and Bourbon & Spice Monkey Bread. With recipes that are creative, fast, and foolproof, you may never turn your oven on again.



BEN MIMS is the former test kitchen director at *Lucky Peach* and food editor at *Saveur*, as well as an associate food editor at *Food & Wine*. His work has appeared in *Buzzfeed/Tasty*, *Food Network Magazine*, *Rachael Ray Every Day*, *Food52.com*, *Bake From Scratch*, *Epicurious.com*, and *Jarry*, and cookbooks by Vice/Munchies and Dovetail Press. He is also the author of *Sweet & Southern: Classic Desserts with a Twist*. He currently lives in Manhattan.



“I promise that you’ll be surprised and impressed by what the air fryer can do.”

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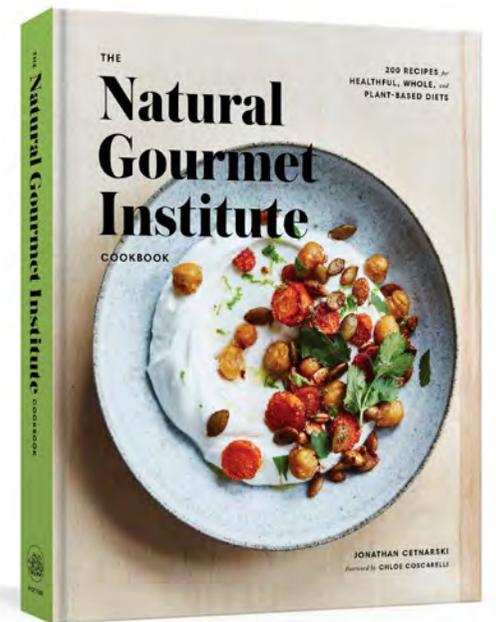
Natural Gourmet Institute Cookbook

200 Recipes for Healthful, Whole, and Plant-Based Diets

JONATHAN CETNARSKI
FOREWORD BY CHLOE COSCARELLI

The authority on vegetarian cooking—featuring 40 years’ worth of techniques.

In its 40-year history, Natural Gourmet Institute (NGI) has trained countless natural food chefs in the art of healthy cooking, emphasizing local ingredients and the philosophy of using whole foods as medicine. Now, in their very first cookbook, the NGI demonstrates how to utilize seasonal ingredients in creative and delicious ways with 200 health-supportive recipes. Readers will learn about methods for sourcing sustainable ingredients, principles of nutrition, invaluable cooking techniques, and much more. Each recipe is perfect for anybody wanting to eat a little better, whether to adhere to a specific diet, eat more sustainably, or just feel good.



THE NATURAL GOURMET INSTITUTE is the leader in innovative, interdisciplinary, health-supportive culinary education and has graduated over 2,500 chefs from over 45 countries. Jonathan Cetnarski is the CEO and President of NGI, which is located in New York City.

“Our bodies are designed by nature to live on the foods that nature provides.”
—Annemarie Colbin,
PH.D., FOUNDER
OF THE NATURAL
GOURMET INSTITUTE

Chilled Cucumber Avocado Soup

with Fresh Dill

SERVES 4 TO 6

- 1 ½ English cucumbers, peeled and cut into small dice (about 3 cups)
- 2 avocados, pit removed and flesh scooped out
- 4 tablespoons fresh lime juice (about 4 to 6 limes)
- 4 large garlic cloves, roughly chopped
- 2 tablespoon extra-virgin olive oil
- 1 ½ teaspoons umeboshi paste
- 4 tablespoons coarsely chopped fresh dill
- 1 ½ cups store-bought or homemade vegetable stock (page 000)
- ½ teaspoon sea salt
- 2 teaspoons minced red onion, plus more to garnish, if desired
- ½ rib of celery, finely diced (about 4 tablespoons)
- 8 sprigs of fresh dill for garnish

UMEBOSHI PASTE, MADE FROM PICKLED GREEN PLUMS, enlivens this simple soup with its salty-sour umami flavor. The savory tang is balanced by the cool, smooth texture. Serve this soup as a main for lunch with some crouty rolls for dipping or in shot glasses for a light and pretty appetizer.

1. In a high-speed blender, combine 2 cups of the cucumber, avocado, lime juice, garlic, oil, umeboshi paste, dill, vegetable stock and salt. Blend until smooth.
2. Pour the mixture into a large bowl. Add the remaining 1 cup cucumber, red onion and celery. Stir well. Cover and refrigerate for 1 hour before serving.
3. Pour the chilled soup into serving bowls and garnish with a sprig of fresh dill.



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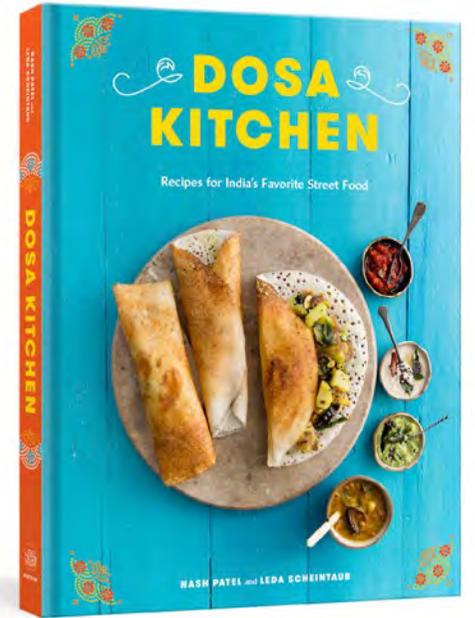
Dosa Kitchen

Recipes for India's Favorite Street Food

NASH PATEL AND LEDA SCHEINTAUB

Masala Dosa, Dosa Monsieur, Pineapple-
Upside Down Dosa, and more!

Dosas are thin, rice- and lentil-based pancakes that can be stuffed with a variety of flavorful fillings. *Dosa Kitchen* shows you how to make this favorite Indian comfort food at home with a master batter recipe and 50 recipes for fillings, chutneys, and even cocktails to serve alongside. Naturally fermented and gluten-free, dosas are easy to make vegetarian, vegan, and dairy-free as well. With this collection of dishes featuring traditional Indian flavors as well as creative twists, any kitchen can become a Dosa kitchen!



NASH PATEL is the co-owner and chef of Dosa Kitchen, a food truck in Brattleboro, Vermont. He was born in the southern Indian city of Hyderabad.

LEDA SCHEINTAUB is the co-owner of Dosa Kitchen. She trained as a chef at the Natural Gourmet Institute in New York and is a recipe tester, editor, and writer. She is the author of *Cultured Foods for Your Kitchen*, and has contributed to many other cookbooks.

GINGER CHILE BEEF "FRY" DOSA
Serves 4

3 tablespoons sunflower oil or ghee
3 medium red onions, quartered through the root end, thinly sliced
1½ pounds stew beef, cut into ½-inch pieces
2 cups turmeric Bone Broth (page 63), other broth, or water, plus more as needed
1 teaspoon sea salt, plus more to taste
1 medium potato, peeled and chopped
1 (2-inch) piece of fresh ginger, cut into 1-inch-long, very thin matchsticks
3 to 4 fresh green chiles, to taste, halved lengthwise, then crosswise
½ teaspoon ground turmeric
4 Classic Dosas or Dosa Wraps (page 20)
Thinly sliced red onion and halved green chiles, for serving (optional)

TIP: You can swap in goat for the beef, and if you prefer to use bone-in meat pieces, as is typical in India, increase the total amount to 2 pounds.

This dish belies the myth that Indian food needs a laundry list of spices to achieve its characteristic complex flavors. Lots of well-browned onions serve as the flavor base, with generous amounts of crisp-tender ginger imparting a wonderful warmth, and as many chiles as you can handle amp up the heat. This is a family favorite that Nash's granduncle Dicky would make often while Nash was growing up and that his mom, Marion, still makes regularly. She makes her version in a pressure cooker; here we've adapted it to cook slowly in a saucepan and added bone broth to boost flavor and nutrition. In Anglo-Indian terminology, *fy* refers to a dish made with just a little sauce, as opposed to the typically saucy curries of India.

Heat the oil in a large saucepan over medium-high heat. When the oil is shimmering, add the onions and cook, stirring often, until well browned and almost caramelized, about 15 minutes, reducing the heat a bit if the onions are browning too quickly. Transfer three-quarters of the onions to a small bowl and set aside.

Add the beef to the pan and cook, stirring to release any bits stuck to the bottom of the pan, until the juice from the beef evaporates and the beef starts to brown, 20 to 25 minutes.

Add the broth and salt and bring to a simmer, then reduce the heat to low, cover, and cook for 45 minutes. Add the potato and cook for another 15 minutes, or until the potato is cooked through but still a bit firm and the beef is very tender. Add the ginger, green chiles, and turmeric; increase the heat to high and cook, stirring often, for about 15 minutes, until there is just a thin, glossy coating of sauce clinging to the meat.

Stir in the reserved onions and heat just to warm through. Taste and add more salt as needed. Serve alongside or stuffed into your choice of dosa with red onion slices and green chiles, if you like.

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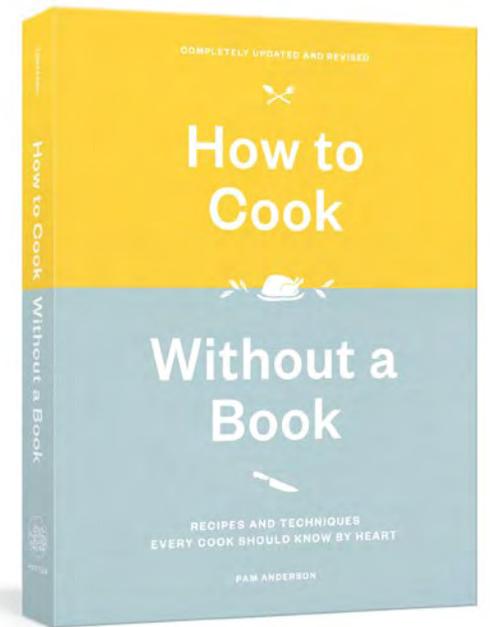


How to Cook Without a Book

Completely Updated and Revised
 Recipes and Techniques Every Cook Should Know by Heart

PAM ANDERSON

New York Times bestselling author Pam Anderson updates her classic cookbook, with recipes that reflect how we eat today and lush, four-color photography.



PAM ANDERSON is a *New York Times* bestselling author of seven cookbooks, including the Julia Child award-winning *The Perfect Recipe*. AARP's official food expert and former executive editor of *Cook's Illustrated* magazine, she is also a contributing chef at *Runner's World* magazine.

It's been 18 years since the blockbuster *How to Cook Without a Book* was published, and Pam Anderson's method of mastering easy techniques to create simple, delicious meals is even more relevant now. Today's home cook wants to learn useful techniques and know how to stock pantries and refrigerators to pull together flavorful meals on the fly. Understanding that most recipes are simply "variations on a theme," Anderson innovatively teaches technique, ultimately eliminating the need for recipes. Each chapter contains helpful at-a-glance charts that highlight the key points of every technique, step-by-step photos, and a master recipe with enough variations to keep you going until you've learned how to cook without a book.

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FRIED RICE
Serves 4

The rice needs to sizzle in a generous amount of oil. (It's fried rice, after all! If you don't use enough, the dish starts to taste more like a rice casserole.)

<ul style="list-style-type: none"> 1/2 pound Protein (see page 000), cut into small bite-size pieces 1 1/2 teaspoons plus 3 tablespoons soy sauce 1/2 teaspoon sesame sherry 	<ul style="list-style-type: none"> 1/2 pound Firm Vegetables (see page 000) Salt 4 tablespoons vegetable oil 1/2 pound Tender Vegetables (see page 000) 	<ul style="list-style-type: none"> 1 bunch scallions, sliced, white and green parts reserved separately 1 large garlic clove, minced 4 eggs, cooked white or brown rice 2 large eggs, beaten
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1. Toss the Protein with the 1 1/2 teaspoons of the soy and the sherry in a large bowl and set aside. Let it marinate while you prep all the rest of the ingredients.
2. When ready to cook, set a heavy-bottomed 12-inch nonstick or cast-iron skillet over low heat.
3. Place the Firm Vegetable in the skillet with a light sprinkling of salt and 1/4 cup water; cover the pan and increase the heat to high. When the water starts to steam, set the timer and cook until crisp-tender, 1 to 2 minutes. Figure 1 minute for delicate vegetables like asparagus and snow peas, 2 minutes for hearty vegetables like sweet potatoes and Brussels sprouts. Turn the vegetables into a large bowl.
4. Return the skillet to high heat and turn on the exhaust fan. Add 1 tablespoon of the oil and heat until wisps of smoke start to rise from the pan. Leaving unabsorbed marinade in the bowl, stir-fry the Protein until browned and cooked through, about 2 minutes. Add the Tender Vegetable along with scallion whites and stir-fry until tender-crisp, 1 to 2 minutes. Stir in the garlic and cook until fragrant, a few seconds longer. Transfer the skillet contents to the bowl of Firm Vegetables.
5. Heat on high all but 1 teaspoon of the remaining oil to shimmering in the now-empty skillet. Add the rice and stir-fry until heated through, about 2 minutes. Make a well in the center of the rice and add the remaining 1 teaspoon oil and the eggs. Stir-fry until scrambled, about 1 minute. Return the Protein and the Firm and Tender Vegetables to the skillet, along with the remaining 3 tablespoons soy sauce and the scallion greens. Stir-fry to combine and heat through. Serve immediately.

MORE ASIAN EASY FOODS: FRIED RICE | 175

"Give someone a recipe, they eat a meal. Teach someone to cook, they eat for a lifetime."



NO-FUSS VEGETABLES
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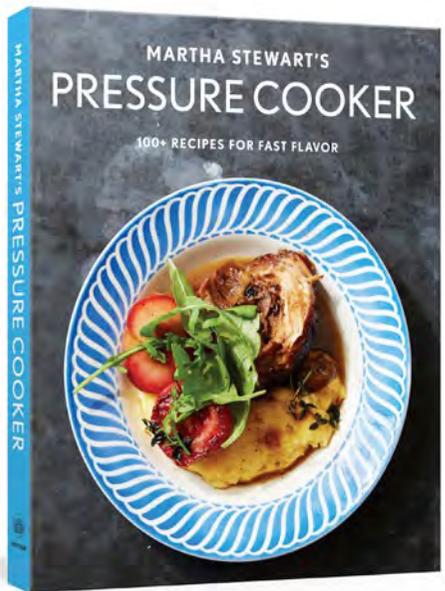
Martha Stewart’s Pressure Cooker

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EDITORS OF *MARTHA STEWART LIVING*

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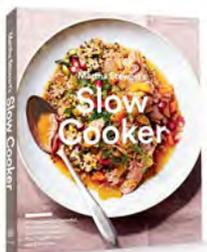


MARTHA STEWART is America’s most trusted lifestyle expert and teacher and the author of more than 90 books on cooking, entertaining, crafts, homekeeping, gardening, weddings, and decorating.

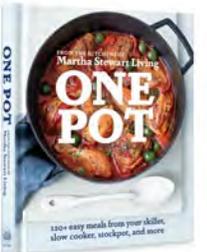
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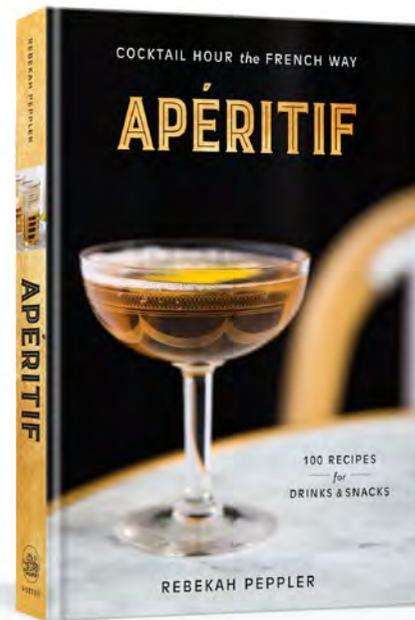
REBEKAH PEPLER

Kick off your night the French way—with light drinks and inspired snacks.

Apéritif is about ushering in the evening, rousing the appetite, and doing so with a convivial, carefree spirit. Paris-based author Rebekah Pepler celebrates that easygoing lifestyle with simple yet stylish recipes for both classic and modern low-alcohol, apéritif-style cocktails like Rosé Sours, Salers Spritzes, and Sherry Negronis, along with French-inspired bites and hors d'oeuvres such as Radishes with Poppy Butter, Gougères, Ratatouille Dip, and Buckwheat-Sel Gris Crackers. For evenings that put the focus on ease and approachability without sacrificing flair or flavor, Apéritif makes drinking and entertaining at home as effortless, fun, and effervescent as the offerings themselves.

“When I moved to Paris, I realized the French have perfected this casual, predinner practice of drinks and snacks.”

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REBEKAH PEPLER is an American writer and food stylist living in Paris. Her clients include the *New York Times*, *Bon Appétit*, *Real Simple*, and the *Food Network*. She has also contributed to multiple cookbooks.



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SHERI CASTLE is a Chapel Hill-based cookbook author, recipe developer, and cooking teacher. She co-authored the *Southern Living Community Cookbook* and the *Southern Foodways Alliance Community Cookbook*. Her cookbook, *The New Southern Garden Cookbook*, was the winner of Cookbook of the Year by the Southern Independent Booksellers' Association. Sheri is a frequent contributor to *Southern Living*, *The Kitchn*, and many others.

Coming to My Senses

The Making of a Counterculture Cook

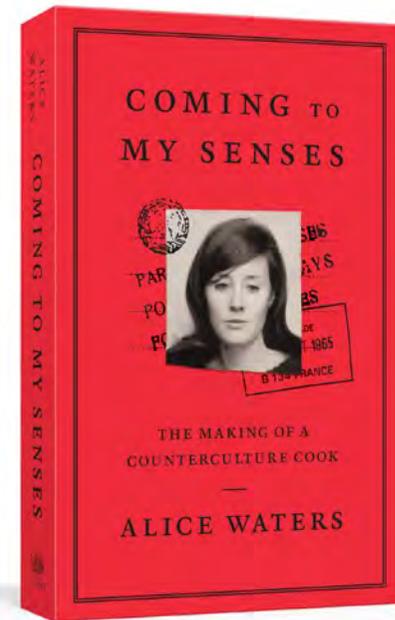
ALICE WATERS

“Alice has written a book so intimate that, although I’ve known her most of my life, I feel I’ve finally gotten to know her.”

—RUTH REICHL

When Alice Waters opened the doors to her “little French restaurant” in Berkeley, California, in 1971 at the age of 27, no one anticipated the indelible mark it would leave on the culinary landscape—Alice least of all. In *Coming to My Senses*, she retraces the events that led her from a suburban upbringing to life in Berkeley in 1964 at the height of the Free Speech Movement, and introduces readers to the colorful characters, political ideologies, films, and foods that ultimately informed the unique culture on which Chez Panisse was founded. At once deeply personal and modestly understated, *Coming to My Senses* offers a revealing look at one woman’s evolution from a rebellious follower to respected activist, and how she established the iconic institution that redefined American cuisine for generations of chefs and food lovers alike.

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ALICE WATERS is the executive chef, founder, and owner of Chez Panisse Restaurant and Café in Berkeley, California. She founded the Edible Schoolyard foundation and has received the French Legion of Honor, WSJ Magazine Humanitarian Innovator Award, and three James Beard Awards. Waters is Vice President of Slow Food International and the author of thirteen books. Her most recent books are *My Pantry*, *The Art of Simple Food II*, *40 Years of Chez Panisse*, and *In the Green Kitchen*. She lives in Berkeley, California.

“Ms. Waters is the reason restaurants started naming farms on menus and serving mesclun salads and American-made goat cheese.”

—New York Times

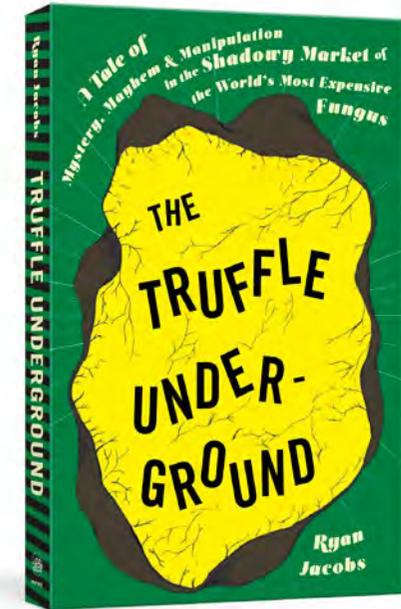
The Truffle Underground

RYAN JACOBS

A journey through the underworld of the truffle industry.

Beneath the glossy veneer of star chefs and crystal-laden white tablecloth restaurants exists the truffle underground, a hidden world of intrigue, sabotage, and crime that undergirds the elegance of truffles. Feuding factions use poisoned meatballs to eliminate rival truffle-hunting dogs. Crime syndicates steal research from the labs of scientists attempting to cultivate them, and unsuspecting foragers are held at gunpoint while bandits lift an entire month’s worth of income from their trunks. *The Truffle Underground* is a compulsively readable food exposé, a deeply researched dive into the mysterious origins and journey of the world’s most valuable fungus—from the scientific mysteries of their growth, to the story of the hapless French farmer who discovered the secret to cultivating them, to robberies in the forests and the white collar crimes that surround this secretive industry. Through it all, author Ryan Jacobs strives to answer this question: What, other than money, draws us to these dirt-covered knobs? And, at the end of the day, is it worth it?

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RYAN JACOBS is an investigative reporter and senior editor at *Pacific Standard*. He has previously held positions at *Mother Jones*, *Sierra*, and *The Atlantic*. While he was at *The Atlantic*, his article profiling the truffle underworld went viral and became one of the most-viewed articles of 2014.

The Joy of Mixology

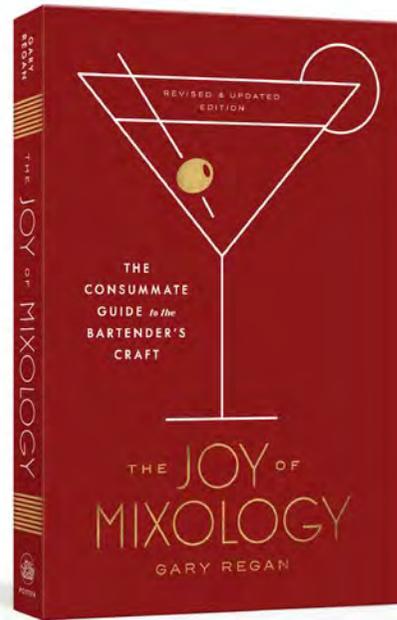
Completely Updated and Revised

The Consummate Guide to the
Bartender's Craft

GARY REGAN

From the “most-read cocktail expert around.”
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Gary Regan and his entertaining and definitive book *The Joy of Mixology* have hugely influenced mixologists and bartenders around the world. This completely revised and updated edition fills in the gaps since the book was first published in 2003, incorporating Regan's special insight on the craft cocktail revival and featuring new recipes, including smart revisions to the classics. Featuring his renowned system for categorizing drinks into families to help bartenders not only remember recipes but also invent their own, this is the must-have tome for both professionals and amateurs alike.



GARY REGAN is also the author of *The Negroni*, *The Bartender's Bible*, and *The Martini Companion*, among others. A consultant to major spirits producers such as Diageo and Pernod Ricard, he holds workshops, judges cocktail competitions, and lectures around the world. He lives in the Hudson Valley, New York.

“In this edition you'll find lots of cocktailian topics and recipes that didn't even exist just a decade ago, along with recipes for classics reformulated by masters of the craft, and new innovations from the finest bartenders all over the world.”

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Give a Girl a Knife

A Memoir

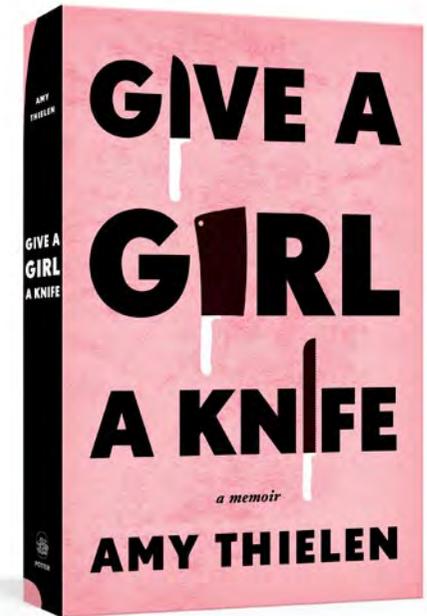
AMY THIELEN

“One of the best coming-of-age food memoirs you'll ever pick up.”

—ROLLING STONE

Now in paperback, *Give a Girl a Knife* chronicles one cook's journey from her rural Midwestern hometown to the intoxicating world of New York City fine dining—and back again—in search of her culinary roots. Amy Thielen's critically acclaimed memoir offers a fresh, vivid view into the city's high-end restaurant scene while reminding us that taste memory is the most important ingredient of all. Before Thielen cooked in the kitchens of New York City's finest chefs—including David Bouley, Daniel Boulud, and Jean-Georges Vongerichten—she grew up in a northern Minnesota town next to the nation's largest French fry factory, the center of the fast food nation, with a mother whose generous cooking pulsed with joy, sorrow, family drama, and an abundance of butter. When Thielen returns to her roots, she realizes that the marrow running through her bones is not demi-glace, but gravy—honest and irresistible.

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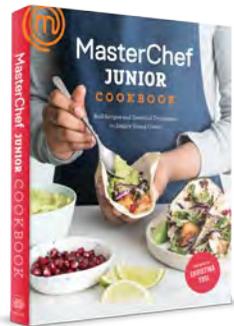
AMY THIELEN was the host of Food Network's *Heartland Table* and is the author of the James Beard Award-winning cookbook *The New Midwestern Table*. She has cooked professionally under some of the most highly regarded chefs in New York City and now is a contributing editor at *Saveur*, as well as a freelance recipe developer and cooking instructor. She lives in Park Rapids, Minnesota, with her husband and their son.

“The most important aspect of what Thielen learns as a chef is how to apply masterful techniques with something less tangible: seduction.”
—Los Angeles Times

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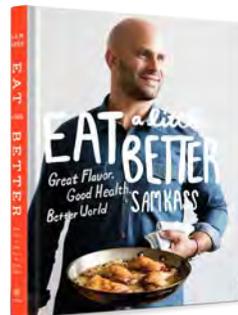
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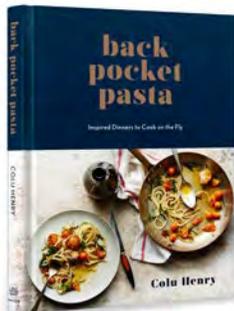
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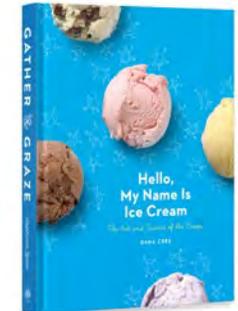
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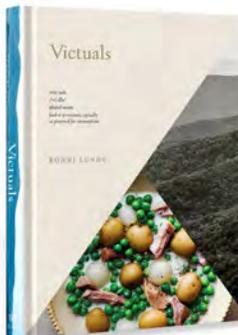
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