

## Momofuku David Chang

From Christina Tosi, the playful creator of the popular bakery Milk Bar, this is the story of a girl whose delicious dream comes to life, filling the world with color, creativity, and joy. Original recipe included! Everything in Samesville is exactly the same, from the people and their clothes to the houses and their doors. So one night before going to bed, Sammi tucks a recipe card under her pillow and wishes that things were not the same. And when she wakes up, that white, black, gray sameness is gone, replaced with things that are bolder and brighter and wilder than ever before! With her newly colorful world and a new recipe book, she gathers her friends and makes the most magical cake, beautiful and different--just like Sammi and her friends. Things will never be the same again.

From the James Beard award-winning duo behind The Lee Bros. Boiled Peanut Catalogue comes the ground-breaking cookbook for new Southern cooking, featuring nearly 100 recipes. South Carolina-bred brothers, Matt and Ted Lee were raised on long-simmered greens, slow-smoked meats, and deep-fried everything. But after years of traveling as journalists and with farm fresh foods more available than ever, Matt and Ted have combined the old with the new, infusing family recipes with bright flavors. Using crisp produce, lighter cooking methods, and surprising combinations, these are recipes to make any night of the week.

Presents a collection of recipes from the popular restaurant, along with a history of how it was set up, anecdotes about the chefs and staff, and illustrations of the techniques used to prepare certain dishes.

In celebration of the Almanac's 225th anniversary (in 2017), Almanac readers, fans, and enthusiasts share their favorite recipes for home-cooked meals, potlucks, holidays, special occasions, and simply snacking, with the story of each recipe's origin and why it is special.

Washington D.C.'s culinary landscape is celebrated in the 14th annual Fall Dining Guide. From the Pulitzer Prize-winning Washington Post comes the food critic's essential guide to the D.C. dining scene. For his 14th Fall Dining Guide, Tom Sietsema selects his 40 favorite Washington D.C.-area restaurants, reflecting a much-changed dining scene with exciting new flavors. From bars and taco joints to four star local legends, the FALL DINING GUIDE has a dinner for everyone.

Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

New York Times best seller Winner, James Beard Award for Best Book in American Cooking Winner, IACP Julia Child First Book Award Named a Best Cookbook of the Season by Amazon, Food & Wine, Harper's Bazaar, Houston Chronicle, Huffington Post, New York Times, Philadelphia Inquirer, Pittsburgh Post-Gazette, Vanity Fair, Washington Post, and more Sean Brock is the chef behind the game-changing restaurants Husk and McCrady's, and his first book offers all of his inspired recipes. With a drive to preserve the heritage foods of the South, Brock cooks dishes that are ingredient-driven and reinterpret the flavors of his youth in Appalachia and his adopted hometown of Charleston. The recipes include all the comfort food (think food to eat at home) and high-end restaurant food (fancier dishes when there's more time to cook) for which he has become so well-known. Brock's interpretation of Southern favorites like Pickled Shrimp, Hoppin' John, and Chocolate Alabama Stack Cake sit alongside recipes for Crispy Pig Ear Lettuce Wraps, Slow-Cooked Pork Shoulder with Tomato Gravy, and Baked Sea Island Red Peas. This is a very personal book, with headnotes that explain Brock's background and give context to his food and essays in which he shares his admiration for the purveyors and ingredients he cherishes.

"Delicious, straightforward recipes ... fill Lucky Peach: 101 Easy Asian Recipes, along with romping commentary that makes the book fun to read as well as to cook from." —Associated Press Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of 101 easy, Asian recipes that hit the sweet spot between craveworthy and stupid simple and are destined to become favorites. Your friends and lovers will marvel as you show off your culinary worldliness, whipping up meals with fish-sauce-splattered panache and all the soy-soaked, ginger-scalliony goodness you could ever want—all for dinner tonight. You'll never have a reason to order take-out again.

An introduction to the creation of pork salami, sausages, and prosciutto outlines key techniques in the areas of preserving, cooking, and smoking, in a volume complemented by 125 recipes including Maryland crab, scallop, and saffron terrine; Da Bomb breakfast sausage; and spicy smoked almonds. 15,000 first printing.

A New York Times bestseller and one of the most praised Korean cookbooks of all time, you'll explore the foods and flavors of Koreatowns across America through this collection of 100 recipes. This is not your average "journey to Asia" cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are synonymous with mealtime feasts and late-night chef hangouts, and Deuki Hong and Matt Rodbard show us why through stories, interviews, and over 100 delicious, super-approachable recipes. It's spicy, it's fermented, it's sweet and savory and loaded with umami: Korean cuisine is poised to break out in the U.S., but until now, the cookbooks have been focused on taking readers on an idealized Korean journey. Koreatown, though, is all about what's real and happening right here: the foods of Korean American communities all over our country, from L.A. to New York City, from Atlanta to Chicago. We follow Rodbard and Hong through those communities with stories and recipes for everything from beloved Korean barbecue favorites like bulgogi and kalbi to the lesser-known but deeply satisfying stews, soups, noodles, salads, drinks, and the many kimchis of the Korean American table.

NEW YORK TIMES BESTSELLER • Over 85 stellar, totally do-able desserts and other fun-fueled treats for kids (or adults!) to make, from the founder of Milk Bar and host of Bake Squad! NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW AND FOOD NETWORK Dedicated to the next generation of young bakers, Milk Bar: Kids Only presents more than

eighty-five fun and empowering recipes to inspire imagination in the kitchen, from Apple Pie Waffles to PB&J Cereal Treats to Strawberries and Cream Cupcakes to marshmallowy Choco Crunch Cookies. This is a cookbook that teaches kitchen skills—perfect for kids as well as anyone who's learning to bake—and reminds newbies and veteran bakers alike that a little personality adds a whole lot to the mix. Whether they're transforming a donut into a milkshake or creating their own flavored butters for smearing onto biscuits, readers will have plenty of opportunities for mixing and matching within recipes to help their creativity run wild.

'Exactly the kind of person you want to lead you through Christmas... a comprehensive volume' Diana Henry, Sunday Telegraph Christmas at River Cottage encapsulates the very best that the season has to offer, guiding you from the autumn equinox, through advent and Christmas, and merrily into the new year with inspiration, traditions and indispensable recipes for every festive occasion. These are recipes that have been honed over the years and are rooted in the River Cottage foundations of tradition, seasonality and sustainability. As well as the ultimate versions of all the classics, there are a whole host of new ideas for showstopping centrepieces, sparkling cocktails, prep-ahead canapes, edible gifts, livening up leftovers, as well as some of Hugh Fearnley-Whittingstall's festive favourites. And accompanying all of this are tips from Lucy and Hugh on planning ahead, making natural decorations, effortlessly feeding a crowd and orchestrating the great Christmas Dinner so you'll also be able to find the magic along the way.

A “witty guide” from the chef-owners of Brooklyn’s neighborhood restaurant that “presents pared-down Italian food full of flavor, not pretense” (Bon Appétit). From urban singles to families with kids, local residents to the Hollywood set, everyone flocks to Frankies Spuntino—a tin-ceilinged, brick-walled restaurant in Brooklyn’s Carroll Gardens—for food that is “completely satisfying” (wrote Frank Bruni in The New York Times). The two Franks, both veterans of gourmet kitchens, created a menu filled with new classics: Italian American comfort food re-imagined with great ingredients and greenmarket sides. This witty cookbook, with its gilded edges and embossed cover, may look old-fashioned, but the recipes are just what we want to eat now. The entire Frankies menu is adapted here for the home cook—from small bites including Cremini Mushroom and Truffle Oil Crostini, to such salads as Escarole with Sliced Onion & Walnuts, to hearty main dishes including homemade Cavatelli with Hot Sausage & Browned Butter. With shortcuts and insider tricks gleaned from years in gourmet kitchens, easy tutorials on making fresh pasta or tying braciola, and an amusing discourse on Brooklyn-style Sunday “sauce” (ragu), The Frankies Spuntino Kitchen Companion & Kitchen Manual will seduce both experienced home cooks and a younger audience that is newer to the kitchen. “The team behind the popular Brooklyn eatery divulges light Italian secrets in this beautiful tome worthy of any bookshelf.” —Entertainment Weekly “When we’re craving the comforts of red sauce classics, the Frankie’s cookbook is full of reliable recipes guaranteed to keep us satiated.” —Time Out New York “A cookbook that’s as useful as it is artfully conceived.” —GQ

A personal chef monograph, and the first book, from globally-acclaimed chef Ana Roš of Hiša Franko in Slovenia Set near the Italian border in Slovenia's remote Soča valley, in the foothills of mountains and beside a turquoise river full of trout, Ana Roš tells the story of her life. Through essays, recollections, recipes, and photos, she shares the idyllic landscape that inspires her, the abundant seasonal ingredients from local foragers, the tales of fishing and exploring, and the evolution of her inventive and sophisticated food at Hiša Franko - where she has elevated Slovenian food and become influential in the global culinary landscape.

James Beard Award Winner A trailblazing chef reinvents the art of cooking over fire. Gloriously inspired recipes push the boundaries of live-fired cuisine in this primal yet sophisticated cookbook introducing the incendiary dishes of South America's biggest culinary star. Chef Francis Mallmann—born in Patagonia and trained in France's top restaurants—abandoned the fussy fine dining scene for the more elemental experience of cooking with fire. But his fans followed, including the world's top food journalists and celebrities, such as Francis Ford Coppola, Madonna, and Ralph Lauren, traveling to Argentina and Uruguay to experience the dashing chef's astonishing—and delicious—wood-fired feasts. The seven fires of the title refer to a series of grilling techniques that have been singularly adapted for the home cook. So you can cook Signature Mallmann dishes—like Whole Boneless Ribeye with Chimichuri; Salt-Crusted Striped Bass; Whole Roasted Andean Pumpkin with Mint and Goat Cheese Salad; and desserts such as Dulce de Leche Pancakes—indoors or out in any season. Evocative photographs showcase both the recipes and the exquisite beauty of Mallmann's home turf in Patagonia, Buenos Aires, and rural Uruguay. Seven Fires is a must for any griller ready to explore food's next frontier.

As a groundbreaking chef and beloved cookbook author, Deborah Madison—“The Queen of Greens” (The Washington Post)—has profoundly changed the way generations of Americans think about cooking with vegetables, helping to transform “vegetarian” from a dirty word into a mainstream way of eating. But before she became a household name, Madison spent almost twenty years at the Zen Center in the midst of counterculture San Francisco. In this warm, candid, and refreshingly funny memoir, she tells the story of her life in food—and with it, the story of the vegetarian movement—for the very first time. From her childhood in Northern California’s Big Ag heartland to sitting sesshin for hours on end at the Tassajara monastery; from her work in the kitchen of the then-new Chez Panisse to the birth of food TV to the age of farmers’ markets everywhere, An Onion in My Pocket is a deeply personal look at the rise of vegetable-forward cooking and a manifesto for how to eat (and live) well today.

MomofukuBloomsbury Publishing

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

Anthony Bourdain's long-awaited sequel to Kitchen Confidential, the worldwide bestseller.

From David Chang, currently the hottest chef in the culinary world, comes this his first book, written with New York Times food critic Peter Meehan, packed full of ingeniously creative recipes. Already a sensational world star, Chang produces a buzzing fusion of Korean/Asian and Western cuisine, creating a style of food which defies easy categorisation. That it is fantastic, there is no doubt, and that it is eminently cookable, there is also no doubt! In the words of Chang himself, it is, 'bad pseudo-fusion cuisine!' The vibrant, urban feel of the book is teamed perfectly with clear and insightful writing that is both witty and accessible. Backed by undeniably informed technique and a clearly passionate advocacy of cutting-edge fusion cooking, Chang's Momofuku is a stunning, no-holds barred, debut.

It's the return of the MOB! This time celebrating all things crispy, squidgy, cheesy, spicy, warming, sticky, nourishing... all the flavours, textures and feel of comfort pulled together in one book, 100 recipes. COMFORT MOB is a celebration of hearty dishes from around the world that warm, soothe and fill us. Spending time in the kitchen recreating comfort is a way to indulge in dishes from the past and find new flavour and texture combinations that appeal to our senses. Featuring old-school bangers with a MOB Kitchen twist such as Roast Garlic Chicken Pie or Beef Brisket Lasagne, and modern dishes like Sriracha Crispy Tofu or Coca Cola Chicken Wings, COMFORT MOB encourages you to indulge every palate and craving in a fun, affordable and achievable way. If you're in a hurry but need a quick dose of

comfort, recipes like the Grilled Halloumi and Peach Burger with Chipotle Mayo or Ben's Dad's Puttanesca will hit the spot in no time. For an extra dose of comfort, follow Mob's recipes for making your own pasta, focaccia and gnocchi to take your meal to the next level. Mob have also cooked up some cosy dessert recipes to finish - try Miso Sticky Toffee Pudding or extra-oozy Chocolate Jaffa Pool. COMFORT MOB is a nod to homeliness and cosy nights spent cooking with friends and family, recapturing the feeling of better, safer times with food that loves you back.

The debut cookbook from one of the most celebrated restaurants in Canada, featuring inventive twists on French market cuisine, plus spirited anecdotes and lush photography. Earning rave reviews for their unforgettable approach, Joe Beef co-owners/chefs David McMillan and Frédéric Morin push the limits of traditional French cuisine with over 125 recipes (nearly all of them photographed) for hearty dishes infused with irreverent personality. The Strip Loin Steak comes complete with ten variations, Kale for a Hangover wisely advises the cook to eat and then go to bed, and the Marjolaine includes tips for welding your own cake mold. Joe Beef's most popular dishes are also represented, such as Spaghetti Homard-Lobster, Foie Gras Breakfast Sandwich, Pork Fish Sticks, and Pojarsky de Veau (a big, moist meatball served on a bone). The coup de grâce is the Smorgasbord—Joe Beef's version of a Scandinavian open-faced sandwich—with thirty different toppings. Featuring lively stories and illustrations showcasing gangsters, oysters, Canadian railroad dining car food, the backyard smoker, and more, this nostalgic yet utterly modern cookbook is a groundbreaking guide to living an outstanding culinary life.

What really separates the best from the rest? We all know that it takes hard work, dedication, and the occasional dose of luck for someone to make it to the top of their chosen field. Yet, we also suspect that it takes a little something more—but what? The Art of Doing asks today's most successful celebrities, businessmen, and iconoclastic achievers, "How do you succeed at what you do?" Illuminating, surprising, and profoundly inspiring, interviewees include: • 30 Rock Star Alec Baldwin • Baseball Legend Yogi Berra • Actor Laura Linney • Zappos' CEO Tony Hsieh • Dog Whisperer Cesar Millan • Opera Diva Anna Netrebko • Indy Champ Helio Castroneves • Foodie God David Chang • High Wire Artist Philippe Petit • Funk Master George Clinton • Bestselling Writer Steven Dubner • Tennis Icon Martina Navratilova • Puzzle Master Will Shortz • Style Guru Simon Doonan • Indie Rock Band OKGo • Jeopardy! Champ Ken Jennings • Business Guru Guy Kawasaki • Photojournalist Lynsey Addario • Blogger Mark Franfelder • Alien Hunter Jill Tarter • Visionary Vintner Randall Grahm • Startup King Bill Gross • Activist Connie Rice • Erotic Filmmaker Candida Royalle • Tabloid Editor Barry Levine • Country Musician Ray Benson • Hostage Negotiator Gary Noesner • Online Love Experts OKCupid • Inspiring Teacher Erin Gruwell • Neuroscientist Richard Restak • Guru of Ganja Ed Rosenthal • Master Hunter Chad Scheerer • Broadway Producer Marc Routh • Reputation Fixer Mike Sitrick • Ballpark Designer Joe Spear • Circumnavigator Jessica Watson

IACP Award Winner 2019 marks the twenty-fifth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—"the most exciting place to eat in the United States" (The New York Times). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses. Most dazzling is how simple Keller's methods are: squeegeeing the moisture from the skin on fish so it sautées beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes. From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, The French Laundry Cookbook captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique. One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now re-create at home the very experience Wine Spectator described as "as close to dining perfection as it gets."

The definitive, home cooking recipe collection from one of the most respected and beloved culinary cultures Japan: The Cookbook has more than 400 sumptuous recipes by acclaimed food writer Nancy Singleton Hachisu. The iconic and regional traditions of Japan are organized by course and contain insightful notes alongside the recipes. The dishes - soups, noodles, rices, pickles, one-pots, sweets, and vegetables - are simple and elegant.

Chef and owner of Momofuku Milk Bar, Christina Tosi brings you a complete, genuinely original, anthology of sweet recipes that are incomparable. At a time when baking has found itself a new home in the hearts of the British public, this collection of recipes is perfect for cookie, pie and cake addicts who need their sugary fix. With a delightful foreword by dazzling chef David Chang, Momofuku Milk Bar is a perfect dessert-filled complement to Chang's Momofuku Cookbook. Christina's collection is brimming with new taste sensations.

NEW YORK TIMES BESTSELLER • The founder of Momofuku cooks at home . . . and that means mostly ignoring recipes, using tools like the microwave, and taking inspiration from his mom to get a great dinner done fast. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME David Chang came up as a chef in kitchens where you had to do everything the hard way. But his mother, one of the best cooks he knows, never cooked like that. Nor did food writer Priya Krishna's mom. So Dave and Priya set out to think through the smartest, fastest, least meticulous, most delicious, absolutely imperfect ways to cook. From figuring out the best ways to use frozen vegetables to learning when to ditch recipes and just taste and adjust your way to a terrific meal no matter what, this is Dave's guide to substituting, adapting, shortcutting, and sandbagging—like parcooking chicken in a microwave before blasting it with flavor in a four-minute stir-fry or a ten-minute stew. It's all about how to think like a chef . . . who's learned to stop thinking like a chef.

Los Angeles: A patchwork megalopolis defined by its unlikely cultural collisions; the city that raised and shaped Roy Choi, the boundary-breaking chef who decided to leave behind fine dining to feed the city he loved—and, with the creation of the Korean taco, reinvented street food along the way. Abounding with both the food and the stories that gave rise to Choi's inspired cooking, L.A. Son takes us through the neighborhoods and streets most tourists never see, from the hidden casinos where gamblers slurp fragrant bowls of pho to Downtown's Jewelry District, where a ten-year-old Choi wolfed down Jewish deli classics between diamond deliveries; from the kitchen of his parents' Korean restaurant and his mother's pungent kimchi to the boulevards of East L.A. and the best taquerias in the country, to, at last, the curbside view from one of his emblematic Kogi taco trucks, where people from all walks of life line up for a revolutionary meal. Filled with over 85 inspired recipes that meld the overlapping traditions and flavors of L.A.—including Korean fried chicken, tempura potato pancakes, homemade chorizo, and Kimchi and Pork Belly Stuffed Pupusas—L.A. Son embodies the sense of invention, resourcefulness, and hybrid attitude of the city from which it takes its name, as it tells the transporting, unlikely story of how a Korean American kid went from lowriding in the streets of L.A. to becoming an acclaimed chef.

WINNER OF THE FORTNUM & MASON DEBUT FOOD BOOK AWARD 2021 LONGLISTED FOR THE 2021 LAKELAND BOOK OF THE YEAR 'Extraordinary. Vivid, irreverent, heartbreaking.' NIGEL SLATER 'So funny and so delicious. I could eat it.' DAWN O'PORTER 'Delicious.' THE OBSERVER

Featuring more than 70 fresh, vibrant recipes to nourish and inspire, including quick and easy meals, soulful comfort food and store cupboard 'throw togethers', the dishes in *wagamama your way* are designed to be flexible for everyday and everyone. From vegan katsu curry and vegetarian firecracker to mandarin chicken salad, expect to find variations on *wagamama* classics as well as new favourites. Chapters include 'fast + easy', 'bowls of goodness', 'ways with the wok', 'something sweet' and 'sauces + sides'. Many of the recipes are either vegan or vegetarian, and for those that aren't there are alternative ingredient suggestions to create plant-based versions. With inspiring photography, *wagamama your way* provides all the ideas you need for easy, mindful nourishment.

An Eater Best Cookbook of Fall 2020 • This groundbreaking new cookbook from chef, bestselling author, and TV star Marcus Samuelsson celebrates contemporary Black cooking in 150 extraordinarily delicious recipes. It is long past time to recognize Black excellence in the culinary world the same way it has been celebrated in the worlds of music, sports, literature, film, and the arts. Black cooks and creators have led American culture forward with indelible contributions of artistry and ingenuity from the start, but Black authorship has been consistently erased from the story of American food. Now, in *The Rise*, chef, author, and television star Marcus Samuelsson gathers together an unforgettable feast of food, culture, and history to highlight the diverse deliciousness of Black cooking today. Driven by a desire to fight against bias, reclaim Black culinary traditions, and energize a new generation of cooks, Marcus shares his own journey alongside 150 recipes in honor of dozens of top chefs, writers, and activists—with stories exploring their creativity and influence. Black cooking has always been more than “soul food,” with flavors tracing to the African continent, to the Caribbean, all over the United States, and beyond. Featuring a mix of everyday food and celebration cooking, this book also includes an introduction to the pantry of the African diaspora, alongside recipes such as: Chilled corn and tomato soup in honor of chef Mashama Bailey Grilled short ribs with a piri-piri marinade and saffron tapioca pudding in homage to authors Michael Twitty and Jessica B. Harris Crab curry with yams and mustard greens for Nyesha Arrington Spiced catfish with pumpkin leche de tigre to celebrate Edouardo Jordan Island jollof rice with a shout-out to Eric Adjepong Steak frites with plantain chips and green vinaigrette in tribute to Eric Gestel Tigernut custard tart with cinnamon poached pears in praise of Toni Tipton-Martin A stunning work of breadth and beauty, *The Rise* is more than a cookbook. It's the celebration of a movement.

Go off the clock with Christina Tosi of Momofuku Milk Bar as she bakes one-bowl treats, grills with skills, and embraces simple, nostalgic—and often savory—recipes made from supermarket ingredients. For anyone addicted to crack pie®, compost cookies®, and cake truffles, here are their savory counterparts—such as Kimcheezits with Blue Cheese Dip, Burnt Honey–Butter Kale with Sesame Seeds, and Choose Your Own Adventure Chorizo Burgers—along with enough make-at-home sweets to satisfy a cookie-a-day habit. Join Christina and friends as they cook their way through “weaknights,” sleepovers, and late-night snack attacks to make mind-blowingly delicious meals with whatever is in the pantry.

'You could cook from it over a whole lifetime, and still be learning' Nigella Lawson 'A rigorous, nuts-and-bolts bible of a book' Jay Rayner, Observer 'Lateral Cooking...uncovers the very syntax of cookery' Yotam Ottolenghi 'Astonishing and totally addictive' Brian Eno The groundbreaking new book that reveals the principles underpinning all recipe creation, from the author of the bestselling *The Flavour Thesaurus* Do you feel you that you follow recipes slavishly without understanding how they actually work? Would you like to feel freer to adapt, to experiment, to play with flavours? Niki Segnit, author of the landmark book *The Flavour Thesaurus*, gives you the tools to do just that. *Lateral Cooking* is organised into 77 'starting-point' recipes, reducing the phenomenal variety of world cuisine down to its bare essentials – and then building it back up again. So, under 'Bread', we learn that flatbreads, oatcakes, buckwheat noodles, chapattis and tortillas are all variations on one theme. A few simple tweaks and you can make soda bread, scones or cobbler. And so on, through breads and batters, broths, stews and dals, one dish leading to another. *Lateral Cooking* is as inspirational and entertaining a read as it is a practical guide. Once you have the hang of each starting point, a wealth of flavour possibilities awaits, each related in Niki's signature combination of culinary science, history, chefs' wisdom and personal anecdote. You will realise that recipes that you had thought were outside of your experience are reassuringly similar to things you've made a dozen times before. It will give you the confidence to experiment with flavour, and adapt with the seasons or the contents of your fridge. You will, in short, learn to cook 'by heart'– and that's where the fun really begins.

In 2007, Ivan Orkin, a middle-aged Jewish guy from Long Island, did something crazy. In the food-zealous, insular megalopolis of Tokyo, Ivan opened a ramen shop. He was a gaijin (foreigner), trying to make his name in a place that is fiercely opinionated about ramen. At first, customers came because they were curious, but word spread quickly about Ivan's handmade noodles, clean and complex broth, and thoughtfully prepared toppings. Soon enough, Ivan became a celebrity – a fixture of Japanese TV programmes and the face of his own best-selling brand of instant ramen. Ivan opened a second location in Tokyo and has returned to New York City to open two US branches. *Ivan Ramen* is essentially two books in one: a memoir and a cookbook. In these pages, Ivan tells the story of his ascent from wayward youth to a star of the Tokyo restaurant scene. He also shares more than forty recipes, including the complete, detailed recipe for his signature Shio Ramen; creative ways to use extra ramen components; and some of his most popular ramen variations. Written with equal parts candour, humour, gratitude and irreverence, *Ivan Ramen* is the only English-language book that offers a look inside the cultish world of ramen making in Japan. It will inspire you to forge your own path, give you insight into Japanese culture, and leave you with a deep appreciation for what goes into a seemingly simple bowl of noodles.

NOW AN ORIGINAL SERIES ON ABC • “Just may be the best new comedy of [the year] . . . based on restaurateur Eddie Huang’s memoir of the same name . . . [a] classic fresh-out-of-water comedy.”—People “Bawdy and frequently hilarious . . . a surprisingly sophisticated memoir about race and assimilation in America . . . as much James Baldwin and Jay-Z as Amy Tan . . . rowdy [and] vital . . . It’s a book about fitting in by not fitting in at all.”—Dwight Garner, *The New York Times* NATIONAL BESTSELLER • NAMED ONE OF THE BEST BOOKS OF THE YEAR BY KIRKUS REVIEWS Assimilating ain’t easy. Eddie Huang was raised by a wild family of FOB (“fresh off the boat”) immigrants—his father a cocksure restaurateur with a dark past back in Taiwan, his mother a fierce protector and constant threat. Young Eddie tried his hand at everything mainstream America threw his way, from white Jesus to macaroni and cheese, but finally found his home as leader of a rainbow coalition of lost boys up to no good: skate punks, dealers, hip-hop junkies, and sneaker freaks. This is the story of a Chinese-American kid in a could-be-anywhere cul-de-sac blazing his way through America’s deviant subcultures, trying to find himself, ten thousand miles from his legacy and anchored only by his conflicted love for his family and his passion for food. Funny, moving, and stylistically inventive, *Fresh Off the Boat* is more than a radical reimagining of the immigrant memoir—it’s the exhilarating story of every American outsider who finds his destiny in the margins. Praise for *Fresh Off the Boat* “Brash and funny . . . outrageous, courageous, moving, ironic and true.”—*New York Times* Book Review “Mercilessly funny and provocative, *Fresh Off the Boat* is also a serious piece of work. Eddie Huang is hunting nothing less than Big Game here. He does everything with style.”—Anthony Bourdain “Uproariously funny . . . emotionally honest.”—*Chicago Tribune* “Huang is a fearless raconteur. [His] writing is at once hilarious and provocative; his incisive wit pulls through like a perfect plate of dan dan noodles.”—Interview “Although writing a memoir is an audacious act for a thirty-year-old, it is not nearly as audacious as some of the things Huang did and survived even earlier. . . . Whatever he ends up doing, you can be sure it won’t look or sound like anything that’s come before. A single, kinetic passage from *Fresh Off the Boat* . . . is all you need to

get that straight.”—Bookforum

Lucky Peach is a quarterly journal of food and writing. Each issue focuses on a single theme, and explores that theme through essays, art, photography, and recipes. The theme for Lucky Peach's 21st issue is Los Angeles.

After twenty-five years of 'sex, drugs, bad behaviour and haute cuisine', chef and novelist Anthony Bourdain has decided to tell all. From his first oyster in the Gironde to his lowly position as a dishwasher in a honky-tonk fish restaurant in Provincetown; from the kitchen of the Rainbow Room atop the Rockefeller Center to drug dealers in the East Village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable, as shocking as they are funny.

Transform your dining hall meals into gourmet feasts! Ultimate Dining Hall Hacks offers 75 amazing and creative recipe ideas that use items readily available in your college dining hall. Enjoy eggs carbonara or a mango parfait for breakfast, dine on tzatziki chicken salad or lemon-pepper pasta any night of the week, and create custom desserts like peach cobbler and chocolate bread pudding. Discover a wide variety of inventively delectable options as you make the most of your college meal plan.

'Funny, wise, humble, and self-aware. With Eat a Peach, he puts words to so many of the things we all feel' Chrissy Teigen, New York Times bestselling author of Cravings In 2004, Momofuku Noodle Bar opened in Manhattan's East Village. Its young chef-owner, David Chang, served ramen and pork buns to a mix of fellow restaurant cooks and confused diners whose idea of ramen was instant noodles in Styrofoam cups. It would have been impossible to know that he would become one of the most influential chefs of his generation. Eat a Peach chronicles Chang's journey, laying bare his mistakes and feelings of otherness and inadequacy. Along the way, Chang gives us a penetrating look at restaurant life, balancing his deep love for the kitchen with unflinching honesty about the industry's history of brutishness and its uncertain future.

Foreword by Alton Brown. The Laws of Cooking . . . and How to Break Them encourages improvisation and play, while explaining Justin Warner's unique ideas about "flavor theory"-like color theory, but for your tongue. By introducing eleven laws based on familiar foods (e.g., "The Law of Peanut Butter and Jelly"; "The Law of Coffee, Cream, and Sugar"), the book will teach you why certain flavors combine brilliantly, and then show how these combinations work in 110 more complex and inventive recipes (Tomato Soup with "Grilled Cheese" Ravioli; Scallops with Black Sesame and Cherry). At the end of every recipe, Justin "breaks the law" by adding a seemingly discordant flavor that takes the combination to a new level.

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