

Bon Appetit Tastes Of The World

A collection of international recipes includes appetizers and soups, entrees and side dishes, desserts and beverages
NEW YORK TIMES BESTSELLER • Includes an exclusive conversation between Ruth Reichl and Emily Giffin
Ruth Reichl is a born storyteller. Through her restaurant reviews, where she celebrated the pleasures of a well-made meal, and her bestselling memoirs that address our universal feelings of love and loss, Reichl has achieved a special place in the hearts of hundreds of thousands of readers. Now, with this magical debut novel, she has created a sumptuous, wholly realized world that will enchant you. Billie Breslin has traveled far from her home in California to take a job at Delicious!, New York's most iconic food magazine. Away from her family, particularly her older sister, Genie, Billie feels like a fish out of water—until she is welcomed by the magazine's colorful staff. She is also seduced by the vibrant downtown food scene, especially by Fontanari's, the famous Italian food shop where she works on weekends. Then Delicious! is abruptly shut down, but Billie agrees to stay on in the empty office, maintaining the hotline for reader complaints in order to pay her bills. To Billie's surprise, the lonely job becomes the portal to a miraculous discovery. In a hidden room in the magazine's library, Billie finds a cache of letters written during World War II by Lulu Swan, a plucky twelve-year-old, to the legendary chef James Beard. Lulu's letters provide Billie with a richer understanding of history, and a feeling of deep connection to the young writer whose courage in the face of hardship inspires Billie to come to terms with her fears, her big sister and her ability to open her heart to love. Praise for Delicious!
"Compulsively readable . . . a treat for anyone who loves a warm, character-packed tale—a delectable mix of flavor,

fantasy, and emotional comfort food.”—O: The Oprah Magazine “[Reichl’s] New York is a fairy-tale town where beautiful food abounds. . . . The novel presents a whole passel of surprises: a puzzle to solve; a secret room; hidden letters; the legacy of James Beard; and a parallel, equally plucky heroine from the past, who also happens to be a culinary prodigy.”—The New York Times Book Review “Fascinating characters . . . There’s romance, intrigue, food history, and the fictional appearance of a very real American culinary icon.”—The Austin Chronicle “Reichl’s vivid descriptions of food will have readers salivating, and an insider’s look at life at a food magazine is fascinating. Her satisfying coming-of-age novel of love and loss vividly demonstrates the power of food to connect people across cultures and generations.”—Library Journal (starred review) “This savory feast of a first novel blends the rich gifts that readers of Reichl’s memoirs and food writing have come to expect. To a tantalizing coming-of-age story about a budding chef and journalist she adds a bittersweet tale of separated sisters.”—More

Enjoy more than 65 recipes for platters and boards, including dinner-worthy spreads, appetizers, breakfast, snacks, and more inspiration for anytime-eating Boards and Spreads presents more than sixty-five recipes for beautiful, delicious boards and epic spreads for sharing-friendly meals, from breakfast through dinner. Going far beyond the standard cheese board or charcuterie board, here you will find countless ideas for how to create colorful platters and spreads with easy, flavorful recipes to fill them, like the Italian Aperitivo Board with Crispy Prosciutto Caprese; Any-Night Tacos with super-quick sheet pan shrimp, and rotisserie chicken that you spice up yourself; and breakfast spreads like the make-your-own Egg Pita Sandwich Board. Even drinks can be served board-style, whether it’s a Bloody Mary Bar or

the DIY Daytime Drinks set-up for a crowd. Plus, there are plenty of quick recipes for dips, snacks, and other fun additions that you'll turn to time and time again for countless meals, like Za'atar Flatbread, Smashed Olives, Quick-Pickled Shallots and Jalapenos, and Two-Minute Feta Dip. Whether you're looking for a snackable spread or grazing board to serve when having people over, searching for the perfect food to share for an outdoor get-together, or simply looking for easy-to-make recipes that you can throw together on a whim, Boards and Spreads is full of ideas for turning everyday ingredients into festive, low-effort meals.

Examines the history of French cooking and how the cuisine became associated with fine dining and culinary excellence.

The Casual Guide to Confident Drinking

Favorite Restaurant Recipes

Delicious!

Indian-Ish

Restaurant Design

Boards and Spreads

A Collection of Tested Recipes from The Magazine of Good Taste

From the world's most trusted cooking experts, 1,100 great recipes to get weeknight dinners on the table fast Inspired by the popular "Fast Easy Fresh" feature in Bon Appetit and written in the user-friendly, approachable style so familiar to the magazine's 6 million readers, this cookbook is a must for people who want everyday dinners that are quick, delicious, and contemporary. These are not the old-fashioned, lackluster choices found in most 30-minute cookbooks and cooking shows. The Bon Appetit Fast Easy Fresh Cookbook is all about ease, speed—and taste. There are 1,100 exciting, flavorful

recipes, with dishes that take a fun, modern spin like Arugula Salad with Olives, Pancetta, and Parmesan; Roasted Garlic Beef Stew; Linguine with Winter Pesto; Shrimp with Ginger-Herb Butter; Grilled Steak with Fresh Garden Herbs; and Peach Pie with Berry Jam. All of the recipes are simple enough for weeknights, but with their focus on fresh ingredients and vibrant flavors, they're really special enough for weekends, too. Illustrated throughout with handsome line drawings and 32 pages of beautiful new color photographs, this collection of favorite Bon Appetit recipes is sure to quickly become the go-to resource for home cooks everywhere, whether they're beginners or simply looking to stay on top of their game. For everyone who's eager to make truly satisfying and delicious meals—without spending a lot of time in the kitchen—this is the cookbook to reach for every night of the week.

A beautiful, rich, and groundbreaking book exploring Black foodways within America and around the world, curated by food activist and author of *Vegetable Kingdom* Bryant Terry. ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: *The New Yorker*, *San Francisco Chronicle*, *Boston Globe* • ONE OF THE BEST COOKBOOKS OF THE YEAR: *The Washington Post*, *Time Out*, *NPR*, *Los Angeles Times*, *Food52*, *Glamour*, *New York Post*, *Minneapolis Star Tribune*, *Vice*, *Epicurious*, *Shelf Awareness*, *Publishers Weekly*, *Library Journal*
“Mouthwatering, visually stunning, and intoxicating, *Black Food* tells a global story of creativity,

endurance, and imagination that was sustained in the face of dispersal, displacement, and oppression.”—Imani Perry, Professor of African American Studies at Princeton University In this stunning and deeply heartfelt tribute to Black culinary ingenuity, Bryant Terry captures the broad and divergent voices of the African Diaspora through the prism of food. With contributions from more than 100 Black cultural luminaires from around the globe, the book moves through chapters exploring parts of the Black experience, from Homeland to Migration, Spirituality to Black Future, offering delicious recipes, moving essays, and arresting artwork. As much a joyful celebration of Black culture as a cookbook, *Black Food* explores the interweaving of food, experience, and community through original poetry and essays, including "Jollofing with Toni Morrison" by Sarah Ladipo Manyika, "Queer Intelligence" by Zoe Adjonyoh, "The Spiritual Ecology of Black Food" by Leah Penniman, and "Foodsteps in Motion" by Michael W. Twitty. The recipes are similarly expansive and generous, including sentimental favorites and fresh takes such as Crispy Cassava Skillet Cakes from Yewande Komolafe, Okra & Shrimp Purloo from BJ Dennis, Jerk Chicken Ramen from Suzanne Barr, Avocado and Mango Salad with Spicy Pickled Carrot and Rof Dressing from Pierre Thiam, and Sweet Potato Pie from Jenné Claiborne. Visually stunning artwork from such notables as Black Panther Party creative director Emory Douglas and artist Sarina Mantle are

woven throughout, and the book includes a signature musical playlist curated by Bryant. With arresting artwork and innovative design, *Black Food* is a visual and spiritual feast that will satisfy any soul.

For more than 50 years, *Bon Appetit* magazine has been seducing readers with to-die-for desserts. From quick homestyle cookies to unforgettable special-occasion finales such as spiced chocolate torte wrapped in chocolate ribbons, *Bon Appetit* showcases meticulously tested recipes that turn out perfectly--every time. Now, culled from *Bon Appetit*'s extensive archives and including never-before-published recipes, *Bon Appetit Desserts* promises to be the comprehensive guide to all things sweet and wonderful. Authored by *Bon Appetit* editor-in-chief Barbara Fairchild, *Bon Appetit Desserts* features more than 600 recipes--from layer cakes to coffee cakes, tortes and cupcakes to pies, tarts, candies, puddings, souffles, ice cream, cookies, holiday desserts, and much, much more. Certain to inspire both experienced home cooks and those just starting out in the kitchen, each recipe is designed to ensure the dessert preparation process is as enjoyable as the finished result. *Bon Appetit Desserts* is destined to be the definitive, comprehensive, invaluable dessert resource. "This is a gorgeous book that makes me want to make everything--no, taste everything--inside! This is a must-have for every baker, cook, and sweet freak in your life." --Elizabeth Falkner, chef and owner of

Citizen Cake and Orson "At last, a collection of Bon Appetit's most treasured dessert recipes, thoroughly tested as always, beautifully illustrated, and, of course, wonderfully delicious. You'll reach for this book each time sweets are on your menu, but you'll come back to it just as often for its myriad tips; great chapters on ingredients, equipment, and techniques; and the many detailed and easy-to-grasp how-tos.

It's truly a one-stop book for all of us who love baking." --Dorie Greenspan, author of *Baking: From My Home to Yours* and *Around My French Table*

"Bon Appetit Desserts is filled with exactly the kind of sweets I like to make: inviting, unpretentious, and easy to love, but also innovative enough to turn a few heads. And the best part is, Bon Appetit Desserts is not only about recipes. With chapters on ingredients, equipment, and techniques, plus a slew of tips from the Bon Appetit test kitchens, it's also a mini-education. Oh, in case you aren't sold yet, I have ten words for you: Banana Layer Cake with Caramel Cream and Sea Salt-Roasted Pecans."

--Molly Wizenberg, author of *A Homemade Life: Stories and Recipes from My Kitchen Table*

Includes over 100 recipes that will soon be your best friend's tasty favourites, including: dog biscuits; eggs and omelettes; stews and entrees; vegetables; decadent doggie desserts; recipes for dogs with special needs... all made with nutritious, healthy ingredients.

Uncomplicated Recipes to Make You a Great Cook: A Cookbook

Shareable, Simple Arrangements for Every Meal
Recipes and Stories from Three Generations of
Southern Cooking [A Cookbook]

Tasting Rome

Everyday Recipes to Impress [A Cookbook]

Bon Appetit, Y'all

Eatymology

A comprehensive cooking compendium from Bon Appétit, selects more than 1,100 quick and easy recipes for special weeknight meals for every taste and budget.

JAMES BEARD AWARD WINNER • PUBLISHERS WEEKLY BESTSELLER • GOOP COOKBOOK

CLUB PICK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New Yorker

• Food52 • Library Journal A modern approach to mastering the art of cooking at home from the food editor at large at Bon Appétit, with more than 70 innately flexible recipes. The indispensable recipes and streamlined cooking techniques in Where Cooking Begins are an open invitation to dive into Carla Lalli Music's laid-back cooking style. The food editor at large at Bon Appétit, her intuitive recipes are inspired by the meals she makes at home for her family and friends and the joy she takes in feeding them. Here, too, is her guide to the six essential cooking methods that will show you how to make everything without over-complicating anything—and every recipe includes suggestions for swaps and substitutions, so you'll never feel stuck or stymied. Where Cooking Begins is also the first recent cookbook to connect the way we

shop to the way we cook. Music's modern approach—pick up your fresh ingredients a few times a week, and fill your pantry with staples bought online—will make you want to click on a burner and slide out a cutting board the minute you get home. The no-fail techniques, textured recipes, and strategies in Where Cooking Begins will make you a great cook. Praise for Where Cooking Begins “An ideal tool kit to transform a timid cook into an adventurous and confident improviser.”—Helen Rosner, The New Yorker “[Carla Lalli Music] is like everyone's favorite aunt, the one who shows up and makes surprising things happen. Her superpower is that she believes in you as a cook. . . . Where Cooking Begins is her 250-page argument that you should believe in yourself, too.”—Julia Moskin, The New York Times “Carla Lalli Music knows how to help with ingredients, strategy and technique, but most important of all, she understands how to help you become confident as a cook.”—Nigella Lawson “A gorgeous new cookbook from Bon Appétit's former food director Carla Lalli Music, Where Cooking Begins presents a beautiful guide to truly modern cooking. Laid back and built to share, these simple but sophisticated recipes are the kind you accidentally memorize and learn to live by.”—The Chalkboard “If you loved Salt, Fat, Acid, Heat, this is the next book for you.”—PureWow

Do you like your garlic Goodfellas thin? Have you ever been part of a carrotmob? Why are bartenders fat washing their spirits (and what

does that even mean?) Eatymology demystifies the most fascinating new food words to emerge from today's professional kitchens, food science laboratories, pop culture, the Web, and more. With 100 definitions, illustrations, and fun food facts and statistics on everything from bistronomy to wine raves, Eatymology shows you why it's absolutely imperative to adopt a coffee name and what it means to be gastrosexual, and is the perfect gift for everyone from foodiots to brocavores.

NEW YORK TIMES BESTSELLER • Beloved food writer and social media star Andy Baraghani helps you define and develop your personal cooking style—and become the cook you want to be—in more than 100 recipes. “This book is full of things I want to make and cook.”—Yotam Ottolenghi ONE OF THE MOST ANTICIPATED COOKBOOKS OF 2022—Time, Delish, Food52 Andy Baraghani peeled hundreds of onions at Chez Panisse as a teenage intern, honed his perfectly balanced salad-making skills at Estela in New York, and developed recipes in the test kitchens of Saveur, Tasting Table, and Bon Appétit. It took him all those years to figure out the cook he wanted to be: a cook who is true to his Persian heritage, a fresh-vegetable lover, a citrus superfan, and an always-hungry world traveler. In *The Cook You Want to Be*, Baraghani shows home cooks on how to hone their own cooking styles by teaching the techniques and unexpected flavor combinations that maximize flavor in minimal time. At *Bon Appétit*, Baraghani created a bevy of viral

recipes—from Tahini Ranch to Fall-Apart Caramelized Cabbage—that became household staples. Here, he follows up with more umami-rich dishes, beautiful and restaurant-worthy meals (that take half the time), and well-known dishes recast in utterly delicious ways. Among his debut cookbook's 100 recipes, new surefire hits include Caramelized Sweet Potatoes with Browned Butter Harissa; Sticky, Spicy Basil Shrimp; and Tangy Pomegranate-Chicken. Cooks will find inspiration to riff on, quick meals for hurried weeknights, condiments galore, and memorable meals to impress dinner guests. In essays throughout the book, Baraghani shares convictions (why everyone must make his beloved Persian egg dish, kuku sabzi) and lessons to live by (the importance of salting fish before cooking it). The Cook You Want to Be is a trove of go-to recipes and knowledge, stunning photographs, and delicious, simple home cooking for modern times.

140 Delicious, Nourishing Recipes That Will Tempt You Back into Healthful Eating

The Bon Appetit Cookbook

Bon Appetit Desserts

Fast Easy Fresh

A Taste of Generation Yum

The Best of Bon Appétit

This Will Make It Taste Good

The food magazine's annual roundup of great recipes includes instructions for preparing paella with chicken, shrimp, and sausage; grilled trout with lemon-sage butter; poached pears, and much more.

A collection of recipes for everyday dinners from tossed pizza salad to scallop brochettes with mango-tarragon salsa includes information on preparation, cooking and grilling techniques, ingredients and equipment, and menu planning.

A classic Spanish cookbook from José Andrés, a humanitarian, James Beard Award winner, New York Times bestselling author, and one of TIME's 100 Most Influential People. Tapas are Spain's gift to the world of great cooking: a fresh and fun way to eat with friends and family—and easy to make at home. Using simple Mediterranean ingredients, a tapas feast is a perfect combination of little dishes packed with big flavors. Tapas by José Andrés is the first major book in a generation to celebrate this world-renowned way of eating, from a man who is the best possible authority: an award-winning Spanish chef in America, with seven highly acclaimed restaurants to his name. Named Bon Appétit's Chef of the Year, José is a star in American cooking, as well as the nation's leading expert on Spanish cuisine. Having worked as a chef in the United States for two decades, he's also a thoroughly American cook who draws on American ingredients for his inspiration, and is a master at translating his native Spanish cooking for this country's kitchens. His simple and delicious recipes include: • Fish such as American Red Snapper Baked in Salt; Monkfish with Romesco Sauce; and Basque-Style Stuffed Maryland Blue Crabs • Chicken including Catalan-Style Chicken Stew; Chicken Sautéed with Garlic; and Chicken with Lobster • Pork such as Chorizo Stewed in Hard Cider; Figs with Spanish Ham; and Roasted Pork Tenderloin with Apples • Rice dishes including Lobster Paella; Black Rice with Squid and Shrimp; and Traditional Rice with Clams All these recipes are full of tremendous flavor and creativity, as well as in-depth ingredient notes and a rich atmosphere that will transport you to the lush countryside, hip cafés, and sun-drenched coasts of Spain—and back again to dinner at home.

“Can I just be Marissa, please? I want to be hilarious and sexy and smart and insanely knowledgeable about wine.” —Mindy Kaling A fresh, fun, and unpretentious guide to wine from Marissa A. Ross, official wine columnist for Bon Appétit. Does the thought of having to buy wine for a dinner party stress you out? Is your go-to strategy to pick the bottle with the coolest label? Are you tired of choosing pairings based on your wallet, instead of your palate? Fear not! Bon Appétit wine columnist and Wine. All The Time. blogger Marissa A. Ross is here to help. In this utterly accessible yet comprehensive guide to wine, Ross will walk you through the ins and outs of wine culture. Told in her signature comedic voice, with personal anecdotes woven in among its lessons, Wine. All the Time. will teach you to sip confidently, and make you laugh as you're doing it. In Wine. All The Time., you'll learn how to:

- Describe what you're drinking, and recognize your preferences
- Find the best bottle for you budget and occasion
- Read and understand what's written on a wine label
- Make the perfect pairings between what you're drinking and what you're eating
- Throw the best damn dinner party your guests will ever attend
- And much more

Black Food

A Revolution in Taste

The Untold Story of American Cuisine

Bon Appétit Every-night Cooking

A New Path to Simple Cooking

Techniques That Teach and Recipes to Repeat: a Cookbook

The Telling Room

“The Grilling Book is a super-smart collection of techniques, foolproof recipes, and stunning imagery.” —Mario Batali “Indispensable. Chock-full of recipes tested and approved by the trusted editors of Bon Appétit, it's sure to make you a master of all

things grilling.” —Tom Colicchio “This beautiful book makes one of America’s favorite culinary pastimes accessible to anyone. The recipes are easy to follow yet refined. It’s a testament to Adam Rapoport’s appetite for style and taste.” —Marcus Samuelsson “Bon Appétit’s new bible on live-fire cooking is one you’ll want to keep close at hand every summer. If you’re new to the grill, the easy-to-follow recipes, protein-specific technique tips, and time-saving tricks will help you get started.” —Matt Lee and Ted Lee “I love Bon Appétit’s vibrant and refreshing take on grilling. If you’ve never grilled before, or have an expert hand, this book is a must.” —April Bloomfield No one anticipates summertime cooking more eagerly than the grilling enthusiasts at Bon Appétit. The glowing embers, the sizzle of a well-marbled rib eye as it hits a hot grill, the bracing slaws and perfectly charred kernels of sweet corn—Bon Appétit has always brought the delicious alchemy of grilling to life in the pages of the magazine. Now home cooks will discover their ideal grilling companion and coach in The Grilling Book. Offering more than 350 foolproof recipes, dozens of luscious full-color photographs, crystal clear illustrations, and plenty of plainspoken, here's-how-to-do-it guidelines, The Grilling Book welcomes you to everything that is sensational (and sensationally simple) about grilling. Here are thick, juicy steaks that need no more than salt and freshly cracked pepper to create an unforgettable meal; baby back ribs rendered succulent and fall-apart tender with

flavor-rich rubs and a shellacking of barbecue sauce (plus the secret cheat method that makes them ridiculously easy to prepare); moist fish, seasoned and grilled quickly over a hot fire; irresistible grilled flatbreads, crispy on the outside and chewy on the inside, creating the perfect canvas for every topping you crave. Not to mention the salads, slaws, sides, and drinks that complete the perfect grilled meal. Whether you've been grilling for years or have never bought a bag of charcoal in your life, The Grilling Book is the only book you'll need in your backyard this summer—or any summer.

The popular New Yorker writer combines the style of Mary Roach with the on-the-ground food savvy of Anthony Bourdain. Dana Goodyear's narrative debut is a highly entertaining, revelatory look into the raucous, strange, fascinatingly complex world of contemporary American food culture. At once an uproarious behind-the-scenes adventure and a serious attempt to understand the implications of an emergent new cuisine, it introduces a cast of compelling and unexpected characters—from Los Angeles Times critic Jonathan Gold, to a high-end Las Vegas purveyor of rare and exotic ingredients, to the traffickers and promoters of raw milk and other forbidden products, to the hottest chefs who rely on them—all of whom, along with today's diners, are changing the face of American eating. Ultimately, Goodyear looks at what we eat, and tells us who we are. As she places all of this within a vivid historical and cultural framework, she shows how these

gathering culinary trends may eventually shape the way all Americans dine. What emerges is a picture of America at a moment of transition, designing the future as it reimagines the past.

NEW YORK TIMES BESTSELLER • A FOOD52 BEST COOKBOOK OF THE YEAR • Join Brad Leone, star of Bon Appétit's hit YouTube series *It's Alive*, for a year of cooking adventures, tall tales, and fun with fire and fermentation in more than 80 ingenious recipes. Come along with Brad Leone as he explores forests, fields, rivers, and the ocean in the hunt for great food and good times. These pages are Brad's field notes from a year of adventures in the Northeast, getting out into nature to discover its bounty, and capturing memorable ideas for making delicious magic at home anytime. He taps maple trees to make syrup, and shows how to use it in surprising ways. He forages for ramps and mushrooms, and preserves their flavors for seasons to come. He celebrates the glory of tomatoes along with undersung fruits of the sea like squid and seaweed. Inspiration comes from hikes into the woods, trips to the dock, and cooking poolside in the dead of summer. And every dish has a signature Brad Leone approach—whether that's in *Sous Vide Mountain Ribs* or *Spicy Smoked Tomato Chicken*, *Sumac Lemonade* or *Fermented Bloody Marys*, *Cold Root Salad*, *Marinated Beans*, or just a few shakes of a *Chile Hot Sauce* that's dead simple to make. This is a book about experimentation, adventure, fermentation, fire, and having fun while you're

cooking. And hey, you might just learn a thing or two. Let's get going!

There are roughly 80 million Millennials in America. According to research by BBDO, half of them identify as "foodies." They buy organic groceries, fawn over Chemex coffee, Instagram images of pork belly and spend their recession-dented incomes on high-end meals out. Young adults with degrees from prestigious universities apply their learnings to harvests instead of hedge funds. Never before has a young generation paid this much attention to food. Starting back in 2012, Millennial, Eve Turow set out on a journey to understand why. Through interviews with a variety of Millennials as well as food luminaries--including Anthony Bourdain, Michael Pollan, Mark Bittman, Marion Nestle and more--Turow investigates the underlying drive for the Millennial obsession with food, and later looks at the role of Millennials in the future of food policy in America.

Bon Appetit: The Food Lover's Cleanse

A Novel

Great Tastes Across Canada

Tapas

The Flavor Equation

A Tale of Love, Betrayal, Revenge, and the World's Greatest Piece of Cheese

Field Notes for Food Adventure

NEW YORK TIMES BESTSELLER - It's not entertaining. It's having people over. The social media star, New York Times columnist, and author of Dining In helps you nail dinner with

unfussy food, unstuffy vibes, and the permission to be imperfect. NAMED ONE OF FALL'S BEST COOKBOOKS BY The New York Times - Vogue - Food & Wine - Eater - Food52 - Bon App tit - Epicurious - Chowhound - Forbes - Grub Street - A PEOPLE 2019 FOOD FAVORITE "Nothing Fancy delivers what those of hoping to up our dinner party game are looking for: It's utterly current and distinctly doable."--Eater An unexpected weeknight meal with a neighbor or a weekend dinner party with fifteen of your closest friends--either way and everywhere in between, having people over is supposed to be fun, not stressful. This abundant collection of all-new recipes--heavy on the easy-to-execute vegetables and versatile grains, paying lots of close attention to crunchy, salty snacks, and with love for all the meats--is for gatherings big and small, any day of the week. Alison Roman will give you the food your people want (think DIY martini bar, platters of tomatoes, pots of coconut-braised chicken and chickpeas, pans of lemony turmeric tea cake) plus the tips, sass, and confidence to pull it all off. With Nothing Fancy, any night of the week is worth celebrating. Praise for Nothing Fancy "Nothing Fancy] is full of the sort of recipes that sound so good, one contemplates switching off any and all phones, calling in sick, and cooking through the bulk of them."--Food52 "Nothing Fancy] exemplifies that classic Roman approach to cooking: well-known ingredients rearranged in interesting and compelling ways for young home cooks who want food that looks (and photographs) as good as it tastes."--Grub Street "The recipes will provide well for friendly dinner parties, while still being straightforward enough to cook quickly on a midweek evening after work."--Vogue "Roman's recipes are elegant but straightforward, impressive but actionable, with an emphasis on easy vegetables (like peppers with yuzu), homespun desserts (like blackberry and cornmeal cake), and show-stopping entrees (like lamb chops for the table)."--Esquire

An Eater Best Cookbook of Fall 2020 From caramelized onions to fruit preserves, make home cooking quick and easy with ten simple "kitchen heroes" in these 125 recipes from the New York Times bestselling and award-winning author of Deep Run Roots. "I wrote this book to inspire you, and I promise it will change the way you cook, the way you think about what's in your fridge, the way you see yourself in an apron." Vivian Howard's first cookbook chronicling the food of Eastern North Carolina, Deep Run Roots, was named one of the best of the year by 18 national publications, including the New York Times, USA Today, Bon Appetit, and Eater, and won an unprecedented four IACP awards, including Cookbook of the Year. Now, Vivian returns with an essential work of home-cooking genius that makes simple food exciting and accessible, no matter your skill level in the kitchen. ? Each chapter of This Will Make It Taste Good is built on a flavor hero—a simple but powerful recipe like her briny green sauce, spiced nuts, fruit preserves, deeply caramelized onions, and spicy pickled tomatoes. Like a belt that lends you a waist when you're feeling baggy, these flavor heroes brighten, deepen, and define your food. Many of these recipes are kitchen crutches, dead-easy, super-quick meals to lean on when you're limping toward dinner. There are also kitchen projects, adventures to bring some more joy into your life. Vivian's mission is not to protect you from time in your kitchen, but to help you make the most of the time you've got. Nothing is complicated, and more than half the dishes are vegetarian, gluten-free, or both. These recipes use ingredients that are easy to find, keep around, and cook with—lots of chicken, prepared in a bevy of ways to keep it interesting, and common vegetables like broccoli, kale, squash, and sweet potatoes that look good no matter where you shop. And because food is the language Vivian uses to talk about her life, that's what these recipes do, next to stories that offer a glimpse at the people, challenges, and lessons learned that stock

the pantry of her life.

"A new kind of foundational cookbook, this thoroughly modern guide to becoming a smarter, faster, more creative cook serves up clear and uncomplicated recipes that make cooking fun and will inspire a new generation to find joy in the kitchen."--Publisher's description.

The debut cookbook from the creator of EyeSwoon features 100 seasonal recipes for meals as gorgeous as they are delicious. In *Cook Beautiful*, Athena Calderone reveals the secrets to preparing and presenting unforgettable meals. As “The modern girl’s Martha Stewart”, Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes—all while balancing the visual elements of each dish with incredible flavors. In her debut cookbook, she shows us how to achieve her impeccable yet approachable cooking style (*New York Times T Magazine*). Included are 100 recipes with step-by-step advice on everything from prep to presentation—from artfully layering a peach and burrata salad to searing a perfect steak. Recipes include Grilled Zucchini Flatbread with Ramp-Pistachio Pesto, Stewed Pork with Squash and Walnut Gremolata, Blood Orange Bundt Cake with Orange Bitters Glaze, and more. Organized by season, each section closes with a tablescape inspired by nature, along with specific table décor and entertaining tips.

Wine. All the Time.

Bon Appétit! for United Way

The Definitive Guide from Bon Appetit

The I Hate to Cook Book

Red Sauce Classics and New Essentials: a Cookbook

The Flavors of Bon Appetit 2000

How the Millennial Generation's Love for Organic Fare, Celebrity Chefs and Microbrews Will Make Or Break the Future of Food

NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR •

Entertainment Weekly • Kirkus Reviews • The Christian Science Monitor In the picturesque village of Guzmán, Spain, in a cave dug into a hillside on the edge of town, an ancient door leads to a cramped limestone chamber known as “the telling room.” Containing nothing but a wooden table and two benches, this is where villagers have gathered for centuries to share their stories and secrets—usually accompanied by copious amounts of wine. It was here, in the summer of 2000, that Michael Paterniti found himself listening to a larger-than-life Spanish cheesemaker named Ambrosio Molinos de las Heras as he spun an odd and compelling tale about a piece of cheese. An unusual piece of cheese. Made from an old family recipe, Ambrosio’s cheese was reputed to be among the finest in the world, and was said to hold mystical qualities. Eating it, some claimed, conjured long-lost memories. But then, Ambrosio said, things had gone horribly wrong. . . . By the time the two men exited the telling room that evening, Paterniti was hooked. Soon he was fully embroiled in village life, relocating his young family to Guzmán in order to chase the truth about this cheese and explore the fairy tale–like place where the villagers conversed with farm animals, lived by an ancient Castilian code of honor, and made their wine and food by hand, from the grapes growing on a nearby hill and the flocks of sheep floating over the Meseta. What Paterniti ultimately discovers there in the highlands of Castile is

nothing like the idyllic slow-food fable he first imagined. Instead, he's sucked into the heart of an unfolding mystery, a blood feud that includes accusations of betrayal and theft, death threats, and a murder plot. As the village begins to spill its long-held secrets, Paterniti finds himself implicated in the very story he is writing. Equal parts mystery and memoir, travelogue and history, *The Telling Room* is an astonishing work of literary nonfiction by one of our most accomplished storytellers. A moving exploration of happiness, friendship, and betrayal, *The Telling Room* introduces us to Ambrosio Molinos de las Heras, an unforgettable real-life literary hero, while also holding a mirror up to the world, fully alive to the power of stories that define and sustain us. Praise for *The Telling Room* "Captivating . . . Paterniti's writing sings, whether he's talking about how food activates memory, or the joys of watching his children grow."—NPR

"Very cool. . . a breezy American culinary history that you didn't know you wanted" (*Bon Appetit*) reveals a fascinating look at our past and uses long-forgotten recipes to explain how eight flavors changed how we eat. The United States boasts a culturally and ethnically diverse population that makes for a continually changing culinary landscape. But a young historical gastronomist named Sarah Lohman discovered that American food is united by eight flavors: black pepper, vanilla, curry powder, chili powder, soy sauce, garlic, MSG, and Sriracha. In "a unique and surprising view of American history. . . richly researched, intriguing, and elegantly written" (*The*

Atlantic), Lohman sets out to explore how these influential ingredients made their way to the American table. She begins in the archives, searching through economic, scientific, political, religious, and culinary records. She pores over cookbooks and manuscripts, dating back to the eighteenth century, through modern standards like *How to Cook Everything* by Mark Bittman. Lohman discovers when each of these eight flavors first appear in American kitchens—then she asks why. “A fresh, original perspective to American culinary history” (*The Christian Science Monitor*), *Eight Flavors* takes you on a journey through the past to tell us something about our present, and our future. We meet John Crowninshield a New England merchant who traveled to Sumatra in the 1790s in search of black pepper. And Edmond Albius, a twelve-year-old slave who lived on an island off the coast of Madagascar, who discovered the technique still used to pollinate vanilla orchids today. Weaving together original research, historical recipes, gorgeous illustrations, and Lohman’s own adventures both in the kitchen and in the field, *Eight Flavors* is a delicious treat—which “may make you hungry” (Bustle).

Two divergent influences--Southern cooking and French cuisine--come together in *Bon Appétit, Y'all*, a modern Southern chef's passionate and utterly appealing homage to her culinary roots. Espousing a simple-is-best philosophy, classically trained French chef and daughter and granddaughter of consummate Southern cooks, Virginia Willis uses the finest ingredients, concentrates on sound

French technique, and lets the food shine in a style she calls "refined Southern cuisine." More than 200 approachable and delicious recipes are arranged by chapter into starters and nibbles; salads and slaws; eggs and dairy; meat, fowl, and fish main dishes; sides; biscuits and breads; soups and stews; desserts; and sauces and preserves. Collected here are stylishly updated Southern and French classics (New Southern Chicken and Dumplings, Boeuf Bourignonne), rib-sticking, old-timey favorites (Meme's Fried Okra, Angel Biscuits), and perfectly executed comfort food (Mama's Apple Pie, Fried Catfish Fingers with Country Rémoulade). Nearly 100 photographs bring to life both Virginia's food and the bounty of her native Georgia. You'll also find a wealth of tips and techniques from a skilled and innovative teacher, and the stories of a Southern girl steeped to her core in the food, kitchen lore, and unconditional hospitality of her culinary forebears on both sides of the Atlantic. Bon Appétit, Y'all is Virginia's way of saying, "Welcome to my Southern kitchen. Pull up a chair." Once you have tasted her food, you'll want to stay a good long while.

A young food writer's witty and irresistible celebration of her mom's "Indian-ish" cooking--with accessible and innovative Indian-American recipes

Italian American

Eight Flavors

Anything That Moves

The Flavors of Bon Appetit

The Dictionary of Modern Gastronomy

Fresh Flavors & Forgotten Recipes from an Ancient City
Bone Appetit!

THE dessert book from THE best food magazine. Includes a subscription (or renewal) to Bon Appetit Magazine For more than 50 years, Bon Appetit magazine has been seducing readers with to-die-for desserts. From quick homestyle cookies to unforgettable special-occasion finales such as spiced chocolate torte wrapped in chocolate ribbons, Bon Appetit showcases meticulously tested recipes that turn out perfectly--every time. Now, culled from Bon Appetit's extensive archives and including never-before-published recipes, Bon Appetit Desserts promises to be the comprehensive guide to all things sweet and wonderful. Authored by Bon Appetit editor-in-chief Barbara Fairchild, Bon Appetit Desserts features more than 600 recipes--from layer cakes to coffee cakes, tortes and cupcakes to pies, tarts, candies, puddings, souffles, ice cream, cookies, holiday desserts, and much, much more. Certain to inspire both experienced home cooks and those just starting out in the kitchen, each recipe is designed to ensure the dessert preparation process is as enjoyable as the finished result. Bon Appetit Desserts is destined to be the definitive, comprehensive, invaluable dessert resource. "This is a gorgeous book that makes me want to make everything--no, taste everything--inside! This is a must-have for every baker, cook, and sweet freak in your life." --Elizabeth Falkner, chef and owner of Citizen Cake and Orson "At last, a collection of Bon Appetit's most treasured dessert recipes, thoroughly tested as always, beautifully illustrated, and, of course, wonderfully delicious. You'll reach for this book each time sweets are on your menu, but you'll come back to it just as often for

its myriad tips; great chapters on ingredients, equipment, and techniques; and the many detailed and easy-to-grasp how-tos. It's truly a one-stop book for all of us who love baking." --Dorie Greenspan, author of Baking: From My Home to Yours and Around My French Table "Bon Appetit Desserts is filled with exactly the kind of sweets I like to make: inviting, unpretentious, and easy to love, but also innovative enough to turn a few heads. And the best part is, Bon Appetit Desserts is not only about recipes. With chapters on ingredients, equipment, and techniques, plus a slew of tips from the Bon Appetit test kitchens, it's also a mini-education. Oh, in case you aren't sold yet, I have ten words for you: Banana Layer Cake with Caramel Cream and Sea Salt-Roasted Pecans."
--Molly Wizenberg, author of A Homemade Life: Stories and Recipes from My Kitchen Table

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."– The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." – Yotam Ottolenghi "[A] beautiful and intelligent book." – J. Kenji López-Alt, author The

Food Lab and Chief Consultant for Serious Eats.com
Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style

The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-Ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat.

What's the recipe for designing a successful restaurant? Bon Appetit: Restaurant Design reveals the secret with

an exclusive look at restaurant interiors. Taking thirty-five late-breaking projects as examples, it presents restaurants from around the world, from the creative workshops of world-famous and influential design firms like Karim Rashid, Marcel Wanders, A provocative mix of fast food excess (McDonald's, Milan) and others. This book is the key ingredient in the recipe for a successful restaurant design. Every project is presented with high-quality photographs and background information from well-known authors.

"Even 150 years after unification, Italy is still a divided nation where individual regions are defined by their local cuisine-- mirrors of their culture, history, and geography. But the cucina romana is the country's greatest standout. In [this book], journalist Katie Parla and photographer Kristina Gill capture Rome's unique character and truly evolved food culture--a [culmination] of two thousand years of history"--Amazon.com.

The Grilling Book

Gourmet Cooking for Your Dog

Recipes and Stories from the Woods to the Ocean

Cook Beautiful

The Rise of French Cuisine, 1650-1800

Unfussy Food for Having People Over

Bon Appétit Tastes of the World

A collection of 180 recipes and kitchen and household hints for the woman who does not like to cook

"Reimagine Italian American cooking with more than 125 big-hearted recipes from the celebrated husband-and-wife chef team of Don Angie in New York City. Old-school, Italian American "red sauce" is a beloved style of cooking that is rich with nostalgia, a deep sense of family, and the promise of irresistible food--copious amounts of it. Offerings may include an endless assortment of antipasti at the start of every meal, multi-layered chicken and

eggplant parms, enormous casseroles of luscious baked pastas laden with molten cheese--and don't forget dessert. In their debut cookbook, Angie Rito and Scott Tacinelli, the chefs of Don Angie in New York City's West Village, reinvigorate the genre with a modern point of view that includes multicultural influences inspired by New York City and updated dishes that proudly straddle the line between Italian and American. Italian American is organized by the backbones of the cuisine, including cold and hot antipasto, ragus, pastas, and even entire chapters dedicated to lasagna and meatballs. Inspired by influences both old and new, these comforting dishes feel familiar but are far from expected, including Campari & Orange Sticky Ribs, Eggplant Pinwheel Lasagna, Shrimp Parm Meatballs, and Spiced Lamb Ragu alla Marsala. Rich with family history from Scott and Angie's immigrant grandparents and great-grandparents, Italian American provides an essential, spirited introduction to an unforgettable way of cooking"--

Reboot your eating habits with Bon Appétit's wildly popular online plan, now expanded for the whole year with four two-week seasonal plans and 140 recipes. With a foreword by Adam Rapoport. What began as an interactive post-holiday plan that puts an emphasis on home cooking and whole foods, the Bon Appétit cleanse has now been expanded for the entire year. Inside you'll find four different two-week cleanse plans, one for each season, and 140 fabulous recipes that use fresh, flavorful, unprocessed ingredients. High in fruits, vegetables, and whole grains—with no refined flours, very limited dairy and saturated fats, little to no alcohol or coffee (and a small serving of dark chocolate!)—the program emphasizes eating mindfully, controlling portion size, and curbing grazing impulses. Empty calories are replaced with filling protein- or fiber-rich snacks. Following the principle that delicious home-cooked meals are the best way to develop long-lasting healthy eating habits, the tasty recipes in The Bon Appétit Food Lover's Cleanse—most exclusive to the book—can be enjoyed throughout the year using a variety of seasonal ingredients. The food is enticing enough to

convince you to give up everyday staples like white pasta, bread, and processed meats. With the Bon App tit program, you'll discover bold and rich fare such as Warm Brussels Sprout Slaw with Mustard Seeds and Walnuts (winter); Lemongrass Shrimp with Mushrooms (spring); Zucchini Tacos with Cabbage and Queso Fresco (summer); and Oven-Roasted Chicken with Grapes (fall). Designed to encourage good lifelong eating practices, The Bon App tit Food Lover's Cleanse is essential for healthy, appetizing, and satisfying food you can feel good about every day of the year. A comprehensive cooking compendium from America's leading food and entertaining magazine, Bon App tit, selects more than 1,200 of the periodical's best-loved recipes for every meal, taste, budget, and occasion, including a variety of easy-to-make dishes that range from family favorites and classics to regional and international specialties.

500 Unforgettable Dishes from the R.S.V.P. Column of Bon App tit

Stories, Art, and Recipes from Across the African Diaspora [A Cookbook]

The Cookbook for All Things Sweet and Wonderful
Bon App tit

The Science of Great Cooking Explained in More Than 100
Essential Recipes

Recipes and Antics from a Modern American Family

Bon App tit Tastes of the World Bon App tit Desserts

The Cookbook for All Things Sweet and Wonderful
Andrews McMeel
Publishing

Bon App tit Desserts

The Cook You Want to Be

Nothing Fancy

Renegade Chefs, Fearless Eaters, and the Making of a New
American Food Culture

Cook This Book

A Taste of Spain in America: A Cookbook

Where Cooking Begins