

### Lucky Peach Issue 19 Pho By David Chang

Poetry. African & African American Studies. LGBTQIA Studies. Women's Studies. Art. Edited by Erica Hunt and Dawn Lundy Martin. A collection of poems, essays, elder conversations, and visual works, **LETTERS TO THE FUTURE: BLACK WOMEN / RADICAL WRITING**, celebrates temporal, spatial, formal, and linguistically innovative literature. The anthology collects late-modern and contemporary work by Black women from the United States, England, Canada, and the Caribbean—work that challenges readers to participate in meaning making. Because one contextual framework for the collection is "art as a form of epistemology," the writing in the anthology is the kind of work driven by the writer's desire to radically present, uncovering what she knows and does not know, as well as critically addressing the future. Erica Hunt, in her introduction to the collection, says, "The future is a slippery project. What can it hold? We asked writers to write about it, imagining the future as the present conjugated--conjoining the past, the present with some other time...One dimension that drew our curiosity was to know how this particular group of Black women writers would respond to the question of tomorrow. The Black women in this edition were writers we'd known or been introduced to who had been insistent makers of poems and prose that set up radical encounters between language, person, community and the political. We discussed these letters as we received them, marveling at the range of strategies to refract, forecast or expand the penumbra of the present into the shifting and dim lit future." In Dawn Lundy Martin's introduction, she says, "It has always been difficult for me to conceptualize what we call blackness in relation to human bodies, particularly myself as an indicator of the thing I don't quite understand. It's a strange predicament, and a worrying one...On the one hand, the claim of blackness need not be a claim. A black person in the world experiences themselves as black given the perception by others as to what black is. It is a (mis)recognition, always legible, often very slight in the adjustment of the face, a minor tick, a momentary widening of the eyes, almost imperceptible in its speechless announcement, 'a black is in the room.'" List of contributors includes Betsy Fagin, Ruth Ellen Kocher, Robin Coste Lewis, Lillian Yvonne Bertram, LaTasha N. Nevada Diggs, r. erica doyle, Adjua Gargi Nzinga Greaves, Duriel E. Harris, Harryette Mullen, giovanni singleton, Evie Shockley, Khadijah Queen, Wendy S. Walters, Adrian Piper, Yona Harvey, Harmony Holiday, Tracie Morris, Claudia Rankine, Deborah Richards, Metta Sáma, Kara Walker, Renee Gladman, Tonya Foster, Julie Patton, Akilah Oliver, Simone White, M. NourbeSe Philip, Lucille Clifton and Sonia Sanchez in conversation, Wanda Coleman interview, Jayne Cortez and Sekou Siundiata with Tracie Morris, Erica Hunt, Dawn Lundy Martin, and Tisa Bryant.

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.

Traces the author's decision to quit her job and travel the world for a year after suffering a midlife crisis and divorce, an endeavor that took her to three places in her quest to explore her own nature, experience fulfillment and learn the art of spiritual balance. (Biography & autobiography). Reissue. A best-selling book. Movie tie-in.

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 ofLucky Peach Issue 22 is Chicken.

Lost Restaurants of Sacramento and Their Recipes

wd-50

Mastering Gyoza, Spring Rolls, Samosas, and More [A Cookbook]

Lucky Peach Issue 22

The Language Instinct

The Pho Cookbook

Asian Paleo: Easy, Fresh Recipes to Make Ahead or Enjoy Right Now from I Heart Umami

**"You eat with your eyes first, and no one turns a photograph of food into a food stylist. Food Styling for Photographers is the next best thing to having renowned food stylist Linda Bellingham by your side. Linda has worked with clients Baskin Robbins Ice Cream, McDonald's, Tyson Foods, FritoLay, and many, many more. Professional photographer Jean Ann Bybee has worked with Harry & David, Dominos, Sara Lee, Seven-Up Company, and more. Jean Ann provides a seasoned photographer's point of view with helpful tips throughout. If you are hungry for unique photo assignments and want to expand your portfolio, this guide provides the well-kept secrets of food styling techniques that can make your photos good enough to eat. Each chapter covers step-by-step instructions with mouth-watering photographs illustrating techniques for the creation of hero products that photographers at any level can whip up. Bon Appétit!**

**Going Paleo or low-carb but want a twist? Asian Paleo will satisfy your cravings! Creator of the popular food blog I Heart Umami, ChihYu Smith celebrates her Chinese and Taiwanese heritage and turns favorite Asian recipes into healthy, flavorful Paleo meals. In Asian Paleo, she shares 75 fresh, bold recipes inspired by her favorite dishes from China, Japan, Thailand, Vietnam, and beyond. Here, Smith helps readers find the perfect dish for any occasion. She includes easy meals, fun and festive weekend options, batch cooking for when there's time to plan, and sides and sauces. You'll want to try them all, from Low-Carb Chinese Scallion Pancakes and Brisket Pho to takeout classics like Sweet-and-Sour Chicken, Kung Pao Chicken, and sizzling hot Pepper Steak stir-fry. Each dish is free of gluten, wheat, soy, and sugar. With a meal prep section with shopping lists and make-ahead instructions, clever tips and tricks, and vibrant photographs for every recipe, Smith makes healthy Asian cooking totally, deliciously Paleo.**

**A New York food critic's foray through the iconic dishes that define the city, with a recipe for each Fried chicken in Harlem. Pizza in Coney Island. Venturing to out-of-the-way neighborhoods in search of great food has blossomed into a cultural phenomenon, drawing thousands of New York locals and tourists alike. But Robert Sietsema was the original outer-borough food explorer, and he inspired a generation of food lovers to sample ethnic dishes and other cheap eats across the city's five boroughs over his 20 years as restaurant critic at The Village Voice. New York in a Dozen Dishes distills Sietsema's 40 years of eating across the city into a set of essays on dishes from a cross-section of the city's international culinary landscape: a portrait of modern New York through its food. Written with Sietsema's characteristic charm, chapters cover the evolution of fried chicken from women-run cafes in Harlem to hipster joints in Williamsburg, the history of New York-style pizza, and egg fu yung and the endangered "American Chinese" cuisine. Each chapter ends with a recipe.**

**The official cookbook of 100 recipes from the cult favorite and top chef lauded fish sauce brand, Red Boat Fish Sauce You wouldn't expect a condiment made of anchovies to gain cult status—but that's exactly what Red Boat Fish Sauce did, earning praise from food titans like David Chang, Andrea Nguyen, and Ruth Reichl. But what's even more incredible is the story behind its success and founder, Cuong Pham. After a year-long journey to America from Vietnam after the war, he found himself working for Steve Jobs at Apple in 1984. But, all the while, he missed the tastes of his childhood—what the grocery store had just wasn't it—and set out to find what he and his family remembered so acutely. With this collection of 100 recipes, learn how to punch up flavor in Vietnamese classics like Bún Chà and Sugarcane Shrimp—but also in favorites like Chicken Wings and Pork Roast. With behind-the-scenes stories in every chapter spanning from breakfast, dinner, snacks, desserts, and holiday celebrations, this book encompasses a true American story and is the perfect guide to using this incredible pantry staple.**

**The Gender Issue**

**Lucky Peach Presents Power Vegetables!**

**The Apple Lover's Cookbook: Revised and Updated**

**Seven Spiritual Practices in a Scientific Age**

**New York in a Dozen Dishes**

**Letters to the Future**

**Turbocharged Recipes for Vegetables with Guts: a Cookbook**

**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.

An intimate collection of more than 175 of the finest Vietnamese recipes. When author Andrea Nguyen’s family was airlifted out of Saigon in 1975, one of the few belongings that her mother hurriedly packed for the journey was her small orange notebook of recipes. Thirty years later, Nguyen has written her own intimate collection of recipes. Into the Vietnamese Kitchen, an ambitious debut cookbook that chronicles the food traditions of her native country. Robustly flavored yet delicate, sophisticated yet simple, the recipes include steamy pho noodle soups infused with the aromas of fresh herbs and lime; rich clay-pot preparations of catfish, chicken, and pork; classic bánh mì sandwiches; and an array of Vietnamese charcuterie. Nguyen helps readers shop for essential ingredients, master core cooking techniques, and prepare and serve satisfying meals, whether for two on a weeknight or 12 on a weekend.

A New York Times Bestseller. In a not-too-distant future L.A. where master chefs rule the town like crime lords and people literally kill for a seat at the best restaurants, a bloody culinary war is raging. On one side, the Internationalists, who blend foods from all over the world into exotic delights. On the other, the "Vertical Farm," who prepare nothing but organic, vegetarian, macrobiotic dishes. Into this maelstrom steps Jiro, a renegade and ruthless sushi chef, known to decapitate patrons who dare request a California Roll, or who stir wasabi into their soy sauce. Both sides want Jiro to join their factions. Jiro, however has bigger ideas, and in the end, no chef may be left alive! Anthony Bourdain, top chef, acclaimed writer (Kitchen Confidential, Medium Raw) and star of the hit travel show, No Reservations, co-writes with Joel Rose (Kill Kill Faster Faster, The Blackest Bird) this stylized send-up of food culture and society, with detailed and dynamic art by Langdon Foss.

“ Roy Choi sits at the crossroads of just about every important issue involving food in the twenty-first century. As he goes, many will follow. ” —Anthony Bourdain From the maverick chef the New Yorker called “ The David Chang of L.A. ” and founder of the wildly popular Kogi taco trucks, comes a cookbook that ’s as inventive, creative, and border-crossing as the city to which it pays homage: Los Angeles. 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.

Or, How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook

Ways to Go Beyond and Why They Work

Cooking at Home

Black Women : Radical Writing

L.A. Son

Discover the Best, Make Your Own, and Cook It at Home [A Cookbook]

A Cook's Tour

**The first cookbook from groundbreaking chef Wylie Dufresne—the story of wd-50, his pioneering restaurant on Manhattan’s Lower East Side, and the dishes that made it famous When it opened in 2003, wd-50 was New York’s most innovative, cutting-edge restaurant. Mastermind Wylie Dufresne ushered in a new generation of experimental and free-spirited chefs with his wildly unique approach to cooking, influenced by science, art, and the humblest of classic foods like bagels and lox, and American cheese. A cookbook that doubles as a time capsule, wd-50 explores one of the most exciting decades in modern culinary history through the lens of an unforgettable restaurant—one that was so distinctive that upon its closing in 2014, New York Times critic Pete Wells was inspired to compare it to the notorious music venue CBGB, “with way nicer bathrooms.” With gorgeous photography, detailed recipes explaining Wylie’s iconic creations, and stories from the last days of the restaurant, wd-50 is an essential piece of culinary memorabilia.**

**From the Winner of Top Chef Masters “A fun, fresh, and inspiring collection that deserves room on any self-respecting home cook’s bookshelf.” —Publishers Weekly, starred review At his many successful restaurants, including New York City’s famed Tabla, Floyd Cardoz built a name for himself by bringing extraordinary flavors to everyday foods and using spice to turn a dish into something distinct and memorable. In Floyd Cardoz: Flavorwalla, readers will learn how Cardoz amplifies the flavors in more than 100 recipes. The simple addition of mustard seed and lemon makes grilled asparagus a revelation; slow-cooking salmon with fennel and coriander takes it to another level. But this husband and dad has the same challenges we do when cooking for our families, for guests, and for special occasions. Here he presents the recipes he cooks at home, where even the humblest of ingredients—such as eggs, steak, and vegetables—benefit from his nuanced use of spice and simple yet impeccable techniques, making this book an indispensable resource for getting weeknight dinners on the table or for cooking a holiday meal. The standout recipes include Grilled Lamb Shanks with Salsa Verde; Shrimp with Spicy Tomato Sauce; Coconut Basmati Pilaf; Roasted Cauliflower with Candied Ginger, Pine Nuts, and Raisins; and Cardoz’s Tamarind Margaritas, of course.**

**Inspiration struck when Momofuku Ando spotted the long lines for a simple bowl of ramen following World War II. Magic Ramen tells the true story behind the creation of one of the world’s most popular foods. Every day, Momofuku Ando would retire to his lab—a little shed in his backyard. For years, he’d dreamed about making a new kind of ramen noodle soup that was quick, convenient, and tasty for the hungry people he’d seen in line for a bowl on the black market following World War II. Peace follows from a full stomach, he believed. Day after day, Ando experimented. Night after night, he failed. But Ando kept experimenting. With persistence, creativity, and a little inspiration, Ando succeeded. This is the true story behind one of the world’s most popular foods.**

**All key exam topics and vocabulary covered. Practice of all main test task types in Reading, Listening, Use of English, Writing, and Speaking. Exam techniques, preparation strategies, and useful study tips. Multi-ROM containing recorded material for the Listening tasks and tapescripts. Word Bank with key vocabulary, Speaking Bank with useful communicative phrases, and Writing Bank with model texts and advice. Smart answer key that explains why an answer is correct.**

**Easy to Adventurous Recipes for Vietnam’s Favorite Soup and Noodles**

**Momofuku**

**A Cookbook**

**Lucky Peach, Issue 8**

**Treasured Foodways, Modern Flavors [A Cookbook]**

**Beloved Recipes from the Family Behind the Purest Fish Sauce**

**Simple Recipes for True, Fresh Flavors [A Cookbook]**

Ever wondered where marshmallows come from? Stumped on the right way to peel an artichoke? Or curious about the history of ranch dressing? Look no further -- the answers are right here in this whimsically-illustrated compendium that spotlights 100 different foods, from the banal to the bizarre. Packed with tons of food facts and tips, and featuring delightful illustrations and hand-drawn text, Eat This Book is perfect for visual learners and the culinary-curious. Handy as a kitchen reference, but pretty enough for a coffee table, it will inspire you to acquaint yourself with unfamiliar produce from the farmer’s market (jackfruit or lotus root, anyone?), or find a new appreciation for old stand-bys (ketchup, cinnamon, coffee) that are already lurking in your fridge or cupboard .

Winner of the IACP Cookbook Award (Best American Cookbook) Finalist for the Julia Child First Book Award "The perfect apple primer." —Splendid Table The Apple Lover's Cookbook is more than a recipe book. It's a celebration of apples in all their incredible diversity, as well as an illustrated guide to 70 popular (and rare-but-worth-the-search) apple varieties. Each has its own complete biography with entries for best use, origin, availability, season, appearance, taste, and texture. Amy Traverso organizes these 70 varieties into four categories—firm-tart, tender-tart, firm-sweet, and tender-sweet—and includes a one-page cheat sheet that you can refer to when making any of her recipes. More than 100 scrumptious, easy-to-make recipes follow, offering the full range from breakfast dishes, appetizers,

salads, soups, and entrees all the way to desserts. On the savory side, there's a cider-braised brisket and a recipe for Sweet Potato-Apple Latkes. On the sweet side, Amy serves up crisps, cobblers, pies, and cakes, including Apple-Pear Cobbler, Cider Donut Muffins, and an Apple-Cranberry Slab Pie cut into squares to eat by hand. As bonuses, The Apple Lover's Cookbook contains detailed notes on how to tell if an apple is fresh and guides to apple festivals, ciders, and products, as well as updated information about the best times and places to buy apples across the United States, making it easy to seek out and visit local orchards, whether you live in Vermont or California. First published a decade ago, now newly revised and updated, The Apple Lover's Cookbook is your lifetime go-to book for apples.

From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

Presents vegetable recipes for everything from pickles shitakes and grilled scallions with romanesco to sweet potato burritos and falafel.

The Chicken Issue

Floyd Cardoz: Flavorwalla

Eat This Book

Into the Vietnamese Kitchen

The Cookbook

In Search of the Perfect Meal

One Woman's Search for Everything Across Italy, India and Indonesia

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

From saloons and tamale vendors to greasy spoons and neon-lit drive-ins, Sacramento natives Maryellen Burns and Keith Burns trace the trends of California's capital city through 150 years of dining out. Share in the delicious anecdotes and recipes gathered from restaurant owners, employees and patrons as they recall Sacramento's favorite places to eat—a century of Hangtown Fry served at the Saddle Rock, crispy won ton dunked in red sauce at the Hong Kong Cafe, pineapple spare ribs with Mai Tais at Maleville's Coral Reef and burgers and sundaes devoured at Stan's Drive-In. Savor these stories of the ambiance, the service and the grub that created lasting memories and drew crowds, decade after decade, to Sacramento's iconic restaurants.

Winner of the 2018 James Beard Foundation Book Award for "Single Subject" category With this comprehensive cookbook, Vietnam's most beloved, aromatic comfort food--the broth and noodle soup known as pho--is now within your reach. Author Andrea Nguyen first tasted pho in Vietnam as a child, sitting at a Saigon street stall with her parents. That experience sparked a lifelong love of the iconic noodle soup, long before it became a cult food item in the United States. Here Andrea dives deep into pho's lively past, visiting its birthplace and then teaching you how to successfully make it at home. Options range from quick weeknight cheats to impressive weekend feasts with broth and condiments from scratch, as well as other pho rice noodle favorites. Over fifty versatile recipes, including snacks, salads, companion dishes, and vegetarian and gluten-free options, welcome everyone to the pho table. With a thoughtful guide on ingredients and techniques, plus evocative location photography and deep historical knowledge, The Pho Cookbook enables you to make this comforting classic your own.

The enhanced edition of Asian Dumplings offers an enriched cookbook experience, including video guidance on key dumpling techniques combined with the convenience of having a portable learning tool at your fingertips. Shaping dumplings can be intimidating, so it's no wonder that students in Andrea's classes pay the most attention to her detailed and encouraging how-to demonstrations. With the enhanced Asian Dumplings ebook, you get an on-demand dumpling-making class in your own home that covers everything from entry-level shapes such as the half-moon and pea pod to the mesmerizing wrist swirl used to create Shanghai Spring Roll Skins. Featuring eleven videos that demystify dumpling shaping for cooks of all levels, the enhanced audio-visual component of Asian Dumplings brings Andrea into your kitchen to guide you through each master technique--any time, as many times as you need. Plump pot stickers, spicy samosas, and tender bāo (stuffed buns) are enjoyed by the million every day in dim sum restaurants, streetside stands, and private homes worldwide. Wrapped, rolled, or filled; steamed, fried, or baked-Asian dumplings are also surprisingly easy to prepare, as Andrea Nguyen demonstrates in Asian Dumplings. Nguyen is a celebrated food writer and teacher with a unique ability to interpret authentic Asian cooking styles for a Western audience. Her crystal-clear recipes for more than 75 of Asia's most popular savory and sweet parcels, pockets, packages, and pastries range from Lumpia (the addictive fried spring rolls from the Philippines) to Shanghai Soup Dumplings (delicate thin-skinned dumplings filled with hot broth and succulent pork) to Gulab Jamun (India's rich, syrupy sweets). Organized according to type (wheat pastas, skins, buns, and pastries; translucent wheat and tapioca preparations; rice dumplings; legumes and tubers; sweet dumplings), Asian Dumplings encompasses Eastern, Southeastern, and Southern Asia, with recipes from China, Japan, Korea, Nepal, Tibet, India, Thailand, Vietnam, Singapore, Malaysia, Indonesia, and the Philippines. Throughout, Nguyen shares the best techniques for shaping, filling, cooking, and serving each kind of dumpling. And she makes it easy to incorporate dumplings into a contemporary lifestyle by giving a thorough introduction to essential equipment and ingredients and offering make-ahead and storage guidance, time-saving shortcuts that still yield delectable results, and tips on planning a dumpling dinner party. More than 40 line drawings illustrate the finer points of shaping many kinds of dumplings, including gyōza/pot stickers, wontons, and samosas. Dozens of mouth-watering color photographs round out Asian Dumplings, making it the most definitive, inviting, inspiring book of its kind.

Inside Out & Back Again

Knowledge to Feed Your Appetite and Inspire Your Next Meal

A Guide to Creating Your Own Appetizing Art

How The Mind Creates Language

The Banh Mi Handbook

The Frankies Spuntino

The Unforgettable Life of the Amnesic Patient, H. M.

*A cookbook devoted to the beloved Vietnamese sandwich, with 50 recipes ranging from classic fillings to innovative modern combinations. Created by Vietnamese street vendors a century or so ago, banh mi is a twist on the French snack of pâté and bread that is as brilliant as it is addictive to eat. Who can resist the combination of crisp baguette, succulent filling, and toppings like tangy daikon and carrot pickles, thin chile slices, refreshing cucumber strips, and pungent cilantro sprigs? You'll have ample opportunities to customize your sandwich with filling options such as grilled pork, roast chicken, and "the special"—a delectable combination of garlicky pork, liver pâté, and Vietnamese cold-cuts. Opening a new realm of flavor for anyone tired of standard sandwich fare, The Banh Mi Handbook presents more than fifty recipes and numerous insights for crafting a wide range of sandwiches, from iconic classics to modern innovations, including: Crispy Drunken Chicken Shrimp in Caramel Sauce Grilled Lemongrass Pork Beef and Curry Sliders Coconut Curry Tofu Lettuce Wrap Banh Mi Respected food writer Andrea Nguyen's simple, delicious recipes for flavor-packed fillings, punchy homemade condiments, and crunchy, colorful pickled vegetables bring the very best of Vietnamese street food to your kitchen.*

*With 200,000+ copies in print, this New York Times bestseller shares the story and the recipes behind the chef and cuisine that changed the modern-day culinary landscape. Never before has there been a phenomenon like Momofuku. A once-unrecognizable word, it's now synonymous with the award-winning restaurants of the same name in New York City (Momofuku Noodle Bar, Ssäm Bar, Ko, Má Pêche, Fuku, Nishi, and Milk Bar), Toronto, and Sydney. Chef David Chang single-handedly revolutionized cooking in America and beyond with his use of bold Asian flavors and impeccable ingredients, his mastery of the humble ramen noodle, and his thorough devotion to pork. Chang relays with candor the tale of his unwitting rise to superstardom, which, though wracked with mishaps, happened at light speed. And the dishes shared in this book are coveted by all who've dined—or yearned to—at any Momofuku location (yes, the pork buns are here). This is a must-read for anyone who truly enjoys food.*

*In 1953, 27-year-old Henry Gustave Molaison underwent an experimental "psychosurgical" procedure -- a targeted lobotomy -- in an effort to alleviate his debilitating epilepsy. The outcome was unexpected -- when Henry awoke, he could no longer form new memories, and for the rest of his life would be trapped in the moment. But Henry's tragedy would prove a gift to humanity. As renowned neuroscientist Suzanne Corkin explains in Permanent Present Tense, she and her colleagues brought to light the sharp contrast between Henry's crippling memory impairment and his preserved intellect. This new insight that the capacity for remembering is housed in a specific brain area revolutionized the science of memory. The case of Henry -- known only by his initials H. M. until his death in 2008 -- stands as one of the most consequential and widely referenced in the spiraling field of neuroscience. Corkin and her collaborators worked closely with Henry for nearly fifty years, and in Permanent Present Tense she tells the incredible story of the life and legacy of this intelligent, quiet, and remarkably good-humored man. Henry never remembered Corkin from one meeting to the next and had only a dim conception of the importance of the work they were doing together, yet he was consistently happy to see her and always willing to participate in her research. His case afforded untold advances in the study of memory, including the discovery that even profound amnesia spares some kinds of learning, and that different memory processes are localized to separate circuits in the human brain. Henry taught us that learning can occur without conscious awareness, that short-term and long-term memory are distinct capacities, and that the effects of aging-related disease are detectable in an already damaged brain. Undergirded by rich details about the functions of the human brain, Permanent Present Tense pulls back the curtain on the man whose misfortune propelled a half-century of exciting research. With great clarity, sensitivity, and grace, Corkin brings readers to the cutting edge of neuroscience in this deeply felt elegy for her patient and friend.*

*"Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites."--Back cover.*

Eat, Pray, Love

Lucky Peach Presents 101 Easy Asian Recipes

Night of the Spadefoot Toads

Recipes and Ideas from an Improbable Restaurant

Big Flavor. Bold Spices. A New Way to Cook the Foods You Love.

Asian Dumplings

My Life, My City, My Food

**From sleek, silken tofu with delicate toppings to piping-hot fried satchels in a robust sauce, tofu provides a versatile canvas for the intricate flavors and textures that Asian and vegetarian cooks have long enjoyed. America has embraced tofu as a healthy, affordable ingredient. And while it has been welcomed into sophisticated mainstream dining, tofu is often hidden in Western guises and in limited applications. In her third intrepid cookbook, celebrated food writer and teacher ANDREA NGUYEN aims to elevate this time-honored staple to a new place of prominence on every table. Asian Tofu’s nearly 100 recipes explore authentic,ancient fare and modern twists that capture the culinary spirit of East, Southeast, and South Asia. There are spectacular favorites from Japan, Korea, Thailand, Singapore, and India, as well as delicious dishes from Taipei, San Francisco, Santa Monica, and New York. Andrea demystifies tofu and interprets traditional Asian cuisine for cooks, sharing compelling personal stories and dispatches from some of the world’s best tofu artisans along the way. For those who want to take their skills to the next level, the tofu tutorial clearly outlines tofu-making technique, encouraging readers to experiment with the unparalleled flavors of homemade varieties. But time-pressed cooks needn’t fear: while a few recipes, such as Silken Tofu and Seasoned Soy Milk Hot Pot, are truly best with homemade tofu, most are terrific with store-bought products. Some traditional dishes combine tofu with meat in brilliant partnerships, such as Spicy Tofu with Beef and Sichuan Peppercorn and Tofu with Kimchi and Pork Belly, but this collection is predominantly vegetarian and vegan, including the pristinely flavored Spiced Tofu and Coconut in Banana Leaf and vibrant Spicy Lemongrass Tofu Salad. And innovations such as Okara Doughnuts reveal tofu’s more playful side. For health- and eco-conscious eaters and home chefs who are inspired to make the journey from bean to curd, Asian Tofu is the perfect guide.**

**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. Lucky Peach #19’s theme is Pho.**

**Collects essays about the meat maids of China's Cho Lon market, cooking with flowers, and the lives of Chinese food delivery men, with recipes from Chris Ying, Peter Meehan, and Fuchsia Dunlop.**

**Lucky Peach is a journal of food writing, published on a quarterly basis by McSweeney’s. It is a creation of David Chang, the James Beard Award-winning chef behind the Momofuku restaurants in New York, Momofuku cookbook cowriter Peter Meehan, and Zero Point Zero Production—producers of the Travel Channel’s Emmy Award-winning Anthony Bourdain: No Reservations. The result of this collaboration is a mélange of travelogue, essays, art, photography, and rants in a full-color, meticulously designed format. Recipes will defy the tired ingredients-and-numbered-steps formula. They’ll be laid out sensibly, inspired by the thought process that went into developing them. The aim of Lucky Peach is to give a platform to a brand of food writing that began with unorthodox authors like Bourdain, resulting in a publication that appeals to diehard foodies as well as fans of good writing and art in general. What’s inside? -David Simon, creator of The Wire and Treme, remembers his father via pickles and cream. -Jonathan Gold and Robert Sietsema talk Teletubbies in Kansas City. -There’s a “Choose Your Own Adventure”-style hunt for tacos through Texas and California. -Plus stuff from Harold McGee, Anthony Bourdain, Elvis Mitchell, and more!**

**The Story of Momofuku Ando**

**The Red Boat Fish Sauce Cookbook**

**Magic Ramen**

**Kitchen Companion & Cooking Manual**

**Permanent Present Tense**

### ***Vietnamese Food Any Day***

#### ***Mission Street Food***

To go beyond is to move into a higher state of consciousness, to a place of bliss, greater understanding, love, and deep connectedness, a realm where we finally find life's meaning - experiences for which all spiritual seekers seek. Dr Rupert Sheldrake, writing as both a scientist and a spiritual explorer, looks at seven spiritual practices that are personally transformative and have scientifically measurable effects. He combines the latest scientific research with his extensive knowledge of mystical traditions around the world to show how we may tune into more-than-human realms of consciousness through psychedelics, such as ayahuasca, and by taking cannabis. He also shows how everyday activities can have mystical dimensions, including sports and learning from animals. He discusses traditional religious practices such as fasting, prayer, and the celebration of festivals and holy days. Why do these practices work? Are their effects all inside brains and essentially illusory? Or can we really make contact with forms of consciousness greater than our own? We are in the midst of a spiritual revival. This book is an essential guide.

Through a series of poems, a young girl chronicles the life-changing year of 1975, when she, her mother, and her brothers leave Vietnam and resettle in Alabama.

The classic book on the development of human language by the world's leading expert on language and the mind. In this classic, the world's expert on language and mind lucidly explains everything you always wanted to know about language: how it works, how children learn it, how it changes, how the brain computes it, and how it evolved. With deft use of examples of humor and wordplay, Steven Pinker weaves our vast knowledge of language into a compelling story: language is a human instinct, wired into our brains by evolution. The Language Instinct received the William James Book Prize from the American Psychological Association and the Public Interest Award from the Linguistics Society of America. This edition includes an update on advances in the science of language since The Language Instinct was first published.

A supplemental textbook for middle and high school students, Hoosiers and the American Story provides intimate views of individuals and places in Indiana set within themes from American history. During the frontier days when Americans battled with and exiled native peoples from the East, Indiana was on the leading edge of America's westward expansion. As waves of immigrants swept across the Appalachians and eastern waterways, Indiana became established as both a crossroads and as a vital part of Middle America. Indiana's stories illuminate the history of American agriculture, wars, industrialization, ethnic conflicts, technological improvements, political battles, transportation networks, economic shifts, social welfare initiatives, and more. In so doing, they elucidate large national issues so that students can relate personally to the ideas and events that comprise American history. At the same time, the stories shed light on what it means to be a Hoosier, today and in the past.

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Food Styling for Photographers

Recipes for Crazy-Delicious Vietnamese Sandwiches [A Cookbook]  
The Mission Chinese Food Cookbook

Lucky Peach

*An inspiring story of intergenerational friendship, activism, and how our actions can drastically impact our environment. When his father takes a new job in Massachusetts, Ben Moroney must leave behind his best friend Tony, a western banded gecko named Lenny, and worst of all, the Arizona desert home he has loved and explored. Ben's adjustment to his new environment is not going well until he unexpectedly finds a kindred spirit in his eccentric fifth-grade science teacher, Mrs. Tibbets. She introduces him to the rare and elusive Eastern spadefoot toads that make their home on her rural property. When Ben discovers that Mrs. Tibbets's land may be sold to developers, he knows he has to do something. As Ben's obsession with saving the spadefoot toads' habitat grows, his schoolwork and his relationships with his family and new friends suffer. But just when it seems things can't get any worse, Ben finds a way to meet his responsibilities to the people around him and demonstrates the importance of even the smallest efforts to save the earth's rapidly disappearing habitats.*

*From the host of Anthony Bourdain: Parts Unknown and bestselling author of Kitchen Confidential, this wonderful book sees Bourdain travelling the world discovering exotic foods. Dodging minefields in Cambodia, diving into the icy waters outside a Russian bath, Chef Bourdain travels the world over in search of the ultimate meal. The only thing Anthony Bourdain loves as much as cooking is traveling, and A Cook's Tour is the shotgun marriage of his two greatest passions. Inspired by the question, 'What would be the perfect meal?', Anthony sets out on a quest for his culinary holy grail. Our adventurous chef starts out in Japan, where he eats traditional Fugu, a poisonous blowfish which can be prepared only by specially licensed chefs. He then travels to Cambodia, up the mine-studded road to Pailin into autonomous Khmer Rouge territory and to Phnom Penh's Gun Club, where local fare is served up alongside a menu of available firearms. In Saigon, he's treated to a sustaining meal of live Cobra heart before moving on to savor a snack with the Viet Cong in the Mecong Delta. Further west, Kitchen Confidential fans will recognize the Gironde of Tony's youth, the first stop on his European itinerary. And from France, it's on to Portugal, where an entire village has been fattening a pig for months in anticipation of his arrival. And we're only halfway around the globe. . . A Cook's Tour recounts, in Bourdain's inimitable style, the adventures and misadventures of America's favorite chef.*

*Delicious, fresh Vietnamese food is achievable any night of the week with this cookbook's 80 accessible, easy recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR • The Washington Post • Eater • Food52 • Epicurious • Christian Science Monitor • Library Journal Drawing on decades of experience, as well as the cooking hacks her mom adopted after fleeing from Vietnam to America, award-winning author Andrea Nguyen shows you how to use easy-to-find ingredients to create true Vietnamese flavors at home—fast. With Nguyen as your guide, there's no need to take a trip to a specialty grocer for favorites such as banh mi, rice paper rolls, and pho, as well as recipes for Honey-Glazed Pork Riblets, Chile Garlic Chicken Wings, Vibrant Turmeric Coconut Rice, and No-Churn Vietnamese Coffee Ice Cream. Nguyen's tips and tricks for creating Viet food from ingredients at national supermarkets are indispensable, liberating home cooks and making everyday cooking easier.*

Asian Tofu

Trip to Freedom

Hoosiers and the American Story