

Lucky Peach Issue 22: The Chicken Issue

"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.

The Freedom, Maine, restaurateur and chef shares one hundred seasonal recipes that celebrate small-town America, including such offerings as squid stuffed with sausage, rib eye steaks, and fried rabbit.

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.

We eat and eat and eat some more: at a country club in Boca Raton, at a series of wedding feasts in the Republic of Georgia, in the parking lot outside of the Iron Bowl. We attempt to beat the buffet, see how people stuff themselves at sex parties, hang out with Yu Bo, the best Chinese chef you've never heard of (All Yu Can Eat), and learn about ruminant digestion (All Ewe Can Eat).

Recipes and a Good Life Found in Freedom, Maine

Lucky Peach Issue 11

Nothing Fancy

Inside Out & Back Again

Stories and Recipes

The Big Meal

Oaxaca

One hundred unusual animals try to squeeze into the pages of this raucous rhyming tale. But will there be room to fit a whole blue whale? The humorous ending features an expansive double gatefold and educational endnotes list the 100 animals in the book.

A handbook, a cookbook, an eggbook: this quasi-encyclopedic ovarian overview is the only tome you need to own about the indispensable egg. Eggs: star of the most important meal of the day, and, to hear billions of cooks and chefs tell it, quite possibly the world's most important food. Does that make Lucky Peach's All About Eggs the world's most important book? Probably yes. In essays, anecdotes, how-tos, and foolproof recipes, this egg-centric volume celebrates everything an egg can be and do. Whether illuminating the progress of an egg through a chicken, or teaching you how to poach the perfect egg, All About Eggs bursts with facts to deploy at your next cocktail party—then serves up a killer deviled egg recipe to serve while you're doing it. All About Eggs is for anyone who has ever delighted in the pleasures of an omelet, marveled at the snowflake patterns on a century egg, or longed to make a sky-high soufflé.

A new issue of a popular full-color journal of food writing collects travelogue, essays, art, photography, rants and more from top chefs and other food authorities. Original.

"Brilliantly structured . . . with a delicious tension carefully developed among the wonderful characters." —The New York Times Experience this far-reaching, mind-bending science fiction adventure that uses time travel to merge climate fiction with historical fantasy. From Kelly Robson, Aurora Award winner, Campbell, Nebula, and Theodore Sturgeon finalist, and author of Waters of Versailles Discover a shifting history of adventure as humanity clashes over whether to repair their ruined planet or luxuriate in a less tainted past. In 2267, Earth has just begun to recover from worldwide ecological disasters. Minh is part of the generation that first moved back up to the surface of the Earth from the underground hells, to reclaim humanity's ancestral habitat. She's spent her entire life restoring river ecosystems, but lately the kind of long-term restoration projects Minh works on have been stalled due to the invention of time travel. When she gets the opportunity take a team to 2000 BC to survey the Tigris and Euphrates rivers, she jumps at the chance to uncover the secrets of the shadowy think tank that controls time travel technology. At the Publisher's request, this title is being sold without Digital Rights Management Software (DRM) applied.

The Road

20 Lessons and Projects to Decorate Your World

Every Person in New York

Everything We Know About the World's Most Important Food: A Cookbook

A Taxonomy of Dumplings, Buns, Meats, Sweets, and Other Specialties of the Chinese Teahouse

The Chicken Issue

My Life, My City, My Food

A Finalist for the 2022 James Beard Foundation Cookbook Award (Writing) The definitive biography of America's best-known and least-understood food personality, and the modern culinary landscape he shaped. In the first portrait of James Beard in twenty-five years, John Birdsall accomplishes what no prior telling of Beard's life and work has done: He looks beyond the public image of the "Dean of American Cookery" to give voice to the gourmet's complex, queer life and, in the process, illuminates the history of American food in the twentieth century. At a time when stuffy French restaurants and soulless Continental cuisine prevailed, Beard invented something strange and new: the notion of an American cuisine. Informed by previously overlooked correspondence, years of archival research, and a close reading of everything Beard wrote, this majestic biography traces the emergence of personality in American food while reckoning with the outwardly gregarious Beard's own need for love and connection,

arguing that Beard turned an unapologetic pursuit of pleasure into a new model for food authors and experts. Born in Portland, Oregon, in 1903, Beard would journey from the pristine Pacific Coast to New York's Greenwich Village by way of gay undergrounds in London and Paris of the 1920s. The failed actor-turned-Manhattan canapé hawker-turned-author and cooking teacher was the jovial bachelor uncle presiding over America's kitchens for nearly four decades. In the 1940s he hosted one of the first television cooking shows, and by flouting the rules of publishing would end up crafting some of the most expressive cookbooks of the twentieth century, with recipes and stories that laid the groundwork for how we cook and eat today. In stirring, novelistic detail, *The Man Who Ate Too Much* brings to life a towering figure, a man who still represents the best in eating and yet has never been fully understood—until now. This is biography of the highest order, a book about the rise of America's food written by the celebrated writer who fills in Beard's life with the color and meaning earlier generations were afraid to examine.

A colorful celebration of Mexican cuisine from LA's landmark Oaxacan restaurant—with recipes for moles, salsa, cocktails, family meals and more. Oaxaca is the culinary heart of Mexico, and since opening its doors in 1994, Guelagueta has been the center of life for the Oaxacan community in Los Angeles. Founded by the Lopez family, Guelagueta has been offering traditional Oaxacan food for twenty-five years. In this delightful introduction to Oaxacan cuisine, each dish articulates the Lopez family story, from Oaxaca to the streets of Los Angeles and beyond. Showcasing the "soul food" of Mexico, Oaxaca offers 140 authentic, yet accessible recipes using some of the purest pre-Hispanic and indigenous ingredients available. From their signature pink horchata to the formula for the Lopez's award-winning mole negro, Oaxaca demystifies this essential cuisine.

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NEW YORK TIMES BESTSELLER • From the chef behind Momofuku and star of Netflix's *Ugly Delicious*—an intimate account of the making of a chef, the story of the modern restaurant world that he helped shape, and how he discovered that success can be much harder to understand than failure. **NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR • Fortune • Parade • The New York Public Library • Garden & Gun** In 2004, Momofuku Noodle Bar opened in a tiny, stark space in Manhattan's East Village. Its young chef-owner, David Chang, worked the line, serving ramen and pork buns to a mix of fellow restaurant cooks and confused diners whose idea of ramen was instant noodles in Styrofoam cups. It would have been impossible to know it at the time—and certainly Chang would have bet against himself—but he, who had failed at almost every endeavor in his life, was about to become one of the most influential chefs of his generation, driven by the question, "What if the underground could become the mainstream?" Chang grew up the youngest son of a deeply religious Korean American family in Virginia. Graduating college aimless and depressed, he fled the States for Japan, hoping to find some sense of belonging. While teaching English in a backwater town, he experienced the highs of his first full-blown manic episode, and began to think that the cooking and sharing of food could give him both purpose and agency in his life. Full of grace, candor, grit, and humor, *Eat a Peach* chronicles Chang's switchback path. He lays bare his mistakes and wonders about his extraordinary luck as he recounts the improbable series of events that led him to the top of his profession. He wrestles with his lifelong feelings of otherness and inadequacy, explores the mental illness that almost killed him, and finds hope in the shared value of deliciousness. Along the way, Chang gives us a penetrating look at restaurant life, in which he balances his deep love for the kitchen with unflinching honesty about the industry's history of brutishness and its uncertain future.

Food IQ

Whole Whale

A Cookbook

Fresh Flavors & Forgotten Recipes from an Ancient City

All You Can Eat

Lucky Peach Presents 101 Easy Asian Recipes

Unfussy Food for Having People Over

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*

In the spirit of books like *Salt, Fat, Acid, Heat* and *Food Lab*, an informative, entertaining, and essential guide to taking your kitchen smarts to a higher level—from two food world professionals (a chef and a writer). A *Publishers Weekly* bestseller and one of the top cookbooks of 2022 (*Food & Wine*, *The Sporkful*, *CBS Saturday Morning*, *Today Show*). When food writer Matt Rodbard met chef Daniel Holzman while covering the opening of his restaurant, *The Meatball Shop*, on New York's Lower East Side, it was a match made in questions. More than a decade later, the pair have remained steadfast friends—they write a popular column together, and talk, text, and DM about food constantly. Now, in *Food IQ*, they're sharing their passion and deep curiosity for home cooking, and the food world zeitgeist, with everyone. Featuring 100 essential cooking questions and answers, *Food IQ* includes recipes and instructions for a variety of dishes that utilize a wide range of ingredients and methods. Holzman and Rodbard provide essential information every home cook needs on a variety of cooking fundamentals, including: Why does pasta always taste better in a restaurant? (The key to a perfect sauce is not pasta water, but a critical step involving . . . emulsification.) When is it okay to cook with frozen vegetables? (Deep breath. It's very much OK, but only with certain types.) What is baker's math, and why is it the secret to perfect pastry every time? (It uses the weight of flour as the constant and . . . we have a handy chart for you.) Rodbard and Holzman also offer dozens of delicious recipes, such as *Oyakodon*--*Chicken and Eggs Poached in Sweet Soy Sauce Dashi*, *The Cast Iron Quesadilla That Will Change the Way You Quesadilla*, and *40 Minute Red Sauce*. Throughout this culinary reference guide and cookbook readers can expect to find both wisdom and wit, as well as stunning photos and illustrations, and illuminating conversations with notable chefs, writers, and food professionals such as Ina Garten, Roy Choi, Eric Ripert, Helen Rosner, Thérèse Nelson, Priya Krishna, and Claire Saffitz. From grilling to sous vide, handmade pasta to canned fish, and deconstructing everything from salt and olive oil to organic produce and natural wine, *Food IQ* is a one-stop shop for foodies and home cooks, from novices to the most-adventurous culinarians. You don't know what you don't know.

The new book from the James Beard award-winning cartoonist and designer/producer of Netflix's *Bojack Horseman* Lisa Hanawalt's debut graphic novel, *My Dirty Dumb Eyes*, achieved instant and widespread acclaim: reviews in the *New York Times* and *NPR*, Best of Year nods from the *Washington Post* and *USA Today*, and praise from comedians like Patton Oswalt and Kristen Schaal. Her designs define the look of the wildly popular Netflix animated series *Bojack Horseman*. Her culinary-focused comics and illustrated essays in *Lucky Peach* magazine won her a James Beard Award. Now, *Hot Dog Taste Test* collects Hanawalt's devastatingly funny comics, gorgeous art, and screwball lists as she tucks into the pompositives of the foodie subculture. Hanawalt dismantles the notion of breakfast; says goodbye to New York through a street food smorgasbord; shadows chef Wylie Dufresne, samples all-you-can-eat buffets in Vegas; and crafts an eerie comic about being a horse lover yet an avid carnivore. *Hot Dog Taste Test* explodes with color, hilarity, charm, and, occasionally, reproductive organs. Lush full-spread paintings of birds getting their silly feet all over a kitchen, a fully imagined hot dog show (think *Best in Show* but with hot dogs), and a holiday feast gone awry are the creamy icing on this imaginative rainbow-colored cake. But Hanawalt's wit and heart extend far beyond gags--her insightful musings on popular culture, relationships, and the animal in all of us are as keen and funny as her watercolors are exquisite.

From the World's No. 1 Storyteller, *James and the Giant Peach* is a children's classic that has captured young reader's imaginations for generations. One of *TIME MAGAZINE*'s 100 Best Fantasy Books of All Time After James Henry Trotter's parents are tragically eaten by a rhinoceros, he goes to live with his two horrible aunts, Spiker and Sponge. Life there is no fun, until James accidentally drops some magic crystals by the old peach tree and strange things start to happen. The peach at the top of the tree begins to grow, and before long it's as big as a house. Inside, James meets a bunch of oversized friends--Grasshopper, Centipede, Ladybug, and more. With a snip of the stem, the peach starts rolling away, and the great adventure begins! Roald Dahl is the author of numerous classic children's stories including *Charlie and the Chocolate Factory*, *Matilda*, *The BFG*, and many more! "James and the Giant Peach remains a favorite among kids and parents alike nearly 60 years after it was first published, thanks to its vivid imagery, vibrant characters and forthright exploration of mature themes like death and hope." --*TIME Magazine*

The Worst of Lucky Peach
James and the Giant Peach
The Dim Sum Field Guide
Lucky Peach All About Eggs
A New Way with Vegetables
A Memoir

The Kids' Book of Hand Lettering

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!

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The original uncut edition of *STRANGER IN A STRANGE LAND* by Hugo Award winner Robert A Heinlein - one of the most beloved, celebrated science-fiction novels of all time. Epic, ambitious and entertaining, *STRANGER IN A STRANGE LAND* caused controversy and uproar when it was first published and is still topical and challenging today. Twenty-five years ago, the first manned mission to Mars was lost, and all hands presumed dead. But someone survived... Born on the doomed spaceship and raised by the Martians who saved his life, Valentine Michael Smith has never seen a human being until the day a second expedition to Mars discovers him. Upon his return to Earth, a young nurse named Jill Boardman sneaks into Smith's hospital room and shares a glass of water with him, a simple act for her but a sacred ritual on Mars. Now, connected by an incredible bond, Smith, Jill and a writer named Jubal must fight to protect a right we all take for granted: the right to love.

Create Pretty and Inspirational Hand Lettering Projects for Your Family, Friends, and Yourself! Hand lettering is making a comeback, spurred by platforms like Instagram and Pinterest. And not just adults are getting into hand lettering and calligraphy. Kids, too, can find relaxation as well as enjoyment in using hand lettering to create handmade projects for themselves and their families. *The Kids' Book of Hand Lettering* will introduce young crafters to the joys of hand lettering through 20 fun and inspired DIY projects that are easy to create at home. Nicole Miyuki Santo will walk children through the basics of hand lettering, including different lettering styles and tools (markers, brush pens, and paint pens) before they begin their projects, which include room art, bookmarks, picture frames, tote bags, party balloons and more. With full-color instructional and inspired photos and pep talks throughout to help spark creative juices, *The Kids' Book of Hand Lettering* is sure to become a modern-day hand-lettering staple for crafty kids (and their parents too).

Tasting Rome

Home Cooking from the Heart of Mexico

The Lost Kitchen

The Adventures of Fat Rice

The Heartbeat of Wounded Knee

A Treasury of Encased Meat: A Cookbook

Typescript, dated 4/12/12. Unmarked script was used for a Playwrights Horizons presentation at the Peter Sharp Theater, 416 West 42nd Street, New York, N.Y., which opened March 21, 2012.

The best in wurst from around the world, with enough sausage-themed stories and pictures stuffed between these two covers to turn anyone into a forcemeat aficionado. Lucky Peach presents a cookbook as a scrapbook, stuffed with curious local specialties, like cevapi, a caseless sausage that's

traveled all the way from the Balkans to underneath the M tracks in Ridgewood, Queens; a look into the great sausage trails of the world, from Bavaria to Texas Hill Country and beyond; and the ins and outs of making your own sausages, including fresh chorizo.

Lucky Peach Issue 22 The Chicken Issue

“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.

Hot Dog Taste Test

Turbocharged Recipes for Vegetables with Guts: a Cookbook

Eat a Peach

A Baked Pasta Cookbook

100 Questions, Answers, and Recipes to Raise Your Cooking Smarts

Lasagna

Coi

With 100 recipes, this is the first book to explore the vibrant food culture of Macau—an east-meets-west melting pot of Chinese, Portuguese, Malaysian, and Indian foodways—as seen through the lens of the cult favorite Chicago restaurant, Fat Rice. An hour’s ferry ride from Hong Kong, on the banks of the Pearl River in China, lies Macau—a modern, cosmopolitan city with an unexpected history. For centuries, Macau was one of the world’s greatest trading ports: a Portuguese outpost and crossroads along the spice route, where travelers from Europe, Southeast Asia, South Asia, and mainland China traded resources, culture, and food. *The Adventures of Fat Rice* is the story of how two Chicago chefs discovered and fell in love with this fascinating and, at least until now, unheralded cuisine. With dishes like Minchi (a classic Macanese meat hash), Po Kok Gai (a Portuguese-influenced chicken curry with chouriço and olives), and Arroz Gordo (if paella and fried rice had a baby), now you, too, can bring the eclectic and wonderfully unique—yet enticingly familiar—flavors of Macau into your own kitchen.

Japanese Farm Food offers a unique window into life on a Japanese farm through the simple, clear-flavoured recipes cooked from family crops and other local, organic products. The multitude of vibrant images by Kenji Miura of green fields, a traditional farmhouse, antique baskets and ceramic bowls filled with beautiful, simple dishes are interwoven with Japanese indigo fabrics to convey an intimate, authentic portrait of life and food on a Japanese farm.

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.

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.

Lucky Peach Issue 22

Lucky Peach, Issue 8

Japanese Farm Food

Six Seasons

Lucky Peach Issue 24

Lucky Peach Presents Power Vegetables!

The Bucket List: Beer

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Change the way you think about lasagna with a cookbook featuring 50 recipes that are bold, creative, and always comforting Bon Appétit's Cookbook of the Month • "What could possibly be better than a great lasagna recipe? A whole slew of them, plus some wonderful baked pastas too."—Ruth Reichl NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Whether you're craving a meatball lasagna, keeping it stupid simple with a slow cooker spinach lasagna, or hosting brunch with an eggy carbonara lasagna that shouts "Hello!" from the center of the table, you'll find plenty of new ways to cook the classic dish in Lasagna: A Baked Pasta Cookbook. In addition to a lasagna recipe for every occasion, the book features many creative ideas for what to eat with it, including the perfect iceberg lettuce salad you've ordered a million times in Italian restaurants, pillowy garlic knots, and a tiramisu for the twenty-first century. A baked pasta chapter delivers non-lasagna showstoppers, like skillet-baked spaghetti and timpano. With 50 recipes, mouth-watering photography, and plenty of tips, Lasagna is a detailed and delicious celebration of a baked pasta icon. Praise for Lasagna "An exuberant love letter to the bubbling, bronzed, bricklike comfort of lasagna. I foresee 200 percent more lasagna in my kitchen this fall, just as Anna Hezel and the editors of TASTE wanted for me."—Deb Perelman, Smitten Kitchen "Garfield's love of lasagna is well-documented. In his opinion, it's nature's perfect food. I'm often asked, 'Why lasagna?' Truth is, lasagna is my favorite food. So, it looks like Garfield and I will be fighting over this delightful book."—Jim Davis, creator of Garfield "The sad truth is that lasagna—a dish of such great potential—is too often sloughed together haphazardly, a multithousand-calorie doorstep for the potluck table. Anna Hezel and the team from TASTE have, thankfully, reconsidered Garfield's favorite food and laid out, in friendly and encouraging words and pictures, simple and essential ways to elevate your lasagna game. Plus they've mapped out a great range of baked pastas and the lasagna-adjacent dishes of the world, so you can set sail from red sauce seas to faraway horizons, discovering variations of baked noodle bliss you may have never known were within your reach."—Peter Meehan, food editor of the Los Angeles Times and cofounder of Lucky Peach Jason Polan is on a mission to draw every person in New York, from cab drivers to celebrities. He draws people eating at Taco Bell, admiring paintings at the Museum of Modern Art, and sleeping on the subway. With a foreword by Kristen Wiig, Every Person in New York, Volume 1 collects thousands of Polan's energetic drawings in one chunky book. As full as a phone book and as invigorating as a walk down a bustling New York street, this is a new kind of love letter to a beloved city and the people who live there.

"An absorbing self‐portrait of an exceptional cook." — Harold McGee Daniel Patterson is the head chef/owner of Coi in San Francisco, one of America's most celebrated restaurants. Patterson mixes modern culinary techniques with local ingredients to create imaginative dishes that speak of place, memory, and emotion. His approach has earned him five James Beard nominations and winner of the James Beard Award's "Best Chef of the West" 2014, two Michelin stars, and a worldwide reputation for pioneering a new kind of Californian cuisine. Now, in his new book Coi: Stories and Recipes, Patterson shares a personal account of the restaurant, its dishes, and his own unique philosophy on food and cooking. 70 recipes are featured with narrative essays, including Chilled Spiced Ratatouille Soup; Carrots Roasted in Coffee Beans; Strawberries and Cream with Tiny Herbs; and Lime Marshmallow with Coal‐Toasted Meringue. This book is beautifully written by Patterson, who is respected for his original food writing in publications such as The New York Times and Lucky Peach, and is also co‐author, along with Mandy Aftel, of Aroma: The Magic of Essential Oils in Food and Fragrance (2004). 150 color photographs by Maren Caruso include atmospheric images of the restaurant and the California landscape. Forewords by Peter Meehan and Harold McGee. "

Momofuku

Native America from 1890 to the Present

Gods, Monsters, and the Lucky Peach

The Man Who Ate Too Much: The Life of James Beard

The Mission Chinese Food Cookbook

Rice

Lucky Peach, Issue 6

A guide to the dishes served during Chinese dim sum meals includes information on the dish's origins, variations, and accompanying sauces, profiling such foods as siu mai, char siu, roast duck, and black sesame rolls.

"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.

Winner, James Beard Award for Best Book in Vegetable-Focused Cooking Named a Best Cookbook of the Year by the Wall Street Journal, The Atlantic, Bon Appétit, Food Network Magazine, Every Day with Rachael Ray, USA Today, Seattle Times, Milwaukee Journal-Sentinel, Library Journal, Eater, and more "Never before have I seen so many fascinating, delicious, easy recipes in one book. . . . [Six Seasons is] about as close to a perfect cookbook as I have seen . . . a book beginner and seasoned cooks alike will reach for repeatedly." —Lucky Peach Joshua McFadden, chef and owner of renowned trattoria Ava Gene's in Portland, Oregon, is a vegetable whisperer. After years racking up culinary cred at New York City restaurants like Lupa, Momofuku, and Blue Hill, he managed the trailblazing Four Season Farm in coastal Maine, where he developed an appreciation for every part of the plant and learned to coax the best from vegetables at each stage of their lives. In Six Seasons, his first book, McFadden channels both farmer and chef, highlighting the evolving attributes of vegetables throughout their growing seasons—an arc from spring to early summer to midsummer to the bursting harvest of late summer, then ebbing into autumn and, finally, the earthy, mellow sweetness of winter. Each chapter begins with recipes featuring raw vegetables at the start of their season. As weeks progress, McFadden turns up the heat—grilling and steaming, then moving on to sautés, pan roasts, braises, and stews. His ingenuity is on display in 225 revelatory recipes that celebrate flavor at its peak.

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.

The Gender Issue

Stranger in a Strange Land

Recipes from the Chicago Restaurant Inspired by Macau

1000 Adventures " Pubs " Breweries " Festivals

Lucky Peach

The Apocalypse

L.A. Son

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

FINALIST FOR THE 2019 NATIONAL BOOK AWARD LONGLISTED FOR THE 2020 ANDREW CARNEGIE MEDAL FOR EXCELLENCE A NEW YORK TIMES BESTSELLER Named a best book of 2019 by The New York Times, TIME, The Washington Post, NPR, Hudson Booksellers, The New York Public Library, The Dallas Morning News, and Library Journal. "Chapter after chapter, it's like one shattered myth after another." - NPR "An informed, moving and kaleidoscopic portrait... Treuer's powerful book suggests the need for soul-searching about the meanings of American history and the stories we tell ourselves about this nation's past.." - New York Times Book Review, front page A sweeping history—and counter-narrative—of Native American life from the Wounded Knee massacre to the present. The received idea of Native American history—as promulgated by books like Dee Brown's mega-bestselling 1970 Bury My Heart at Wounded Knee—has been that American Indian history essentially ended with the 1890 massacre at Wounded Knee. Not only did one hundred fifty Sioux die at the hands of the U. S. Cavalry, the sense was, but Native civilization did as well. Growing up Ojibwe on a reservation in Minnesota, training as an anthropologist, and researching Native life past and present for his nonfiction and novels, David Treuer has uncovered a different narrative. Because they did not disappear—and not despite but rather because of their intense struggles to preserve their language, their traditions, their families, and their very existence—the story of American Indians since the end of the nineteenth century to the present is one of unprecedented resourcefulness and reinvention. In The Heartbeat of Wounded Knee, Treuer melds history with reportage and memoir. Tracing the tribes' distinctive cultures from first contact, he explores how the

depredations of each era spawned new modes of survival. The devastating seizures of land gave rise to increasingly sophisticated legal and political maneuvering that put the lie to the myth that Indians don't know or care about property. The forced assimilation of their children at government-run boarding schools incubated a unifying Native identity. Conscription in the US military and the pull of urban life brought Indians into the mainstream and modern times, even as it steered the emerging shape of self-rule and spawned a new generation of resistance. *The Heartbeat of Wounded Knee* is the essential, intimate story of a resilient people in a transformative era.

An indispensable guide for the beer lover--where to visit, when to go, what to drink, and everything in between. Finally--a beer-centric bucket list! Celebrating beer worldwide, this is a must-have for any beer aficionado. Whether you're planning a pub crawl, a weekend in the country, or a longer vacation, this book is a trove of ideas for the beer lover. As is to be expected, this lively guide to beer-related travel contains a comprehensive list of hundreds of breweries large and small--both long-standing and freshly minted--that are open for tours and tastings along with an in-depth look at their different approaches to brewing, philosophies about flavors and ingredients, and what makes their beers special. But this book digs deep into the world of beer and includes a multitude of ideas for exploring the world's best beer destinations: the Pacific Northwest's gleaming modern taprooms; atmospheric English pubs; iconic breweries including San Francisco's Anchor Steam and the Czech Republic's original Pilsner; boisterous festivals from Munich's Oktoberfest to Denver's Great American Beer; and other points of interest such as Germany's pop-up beer gardens or a pub crawl in Dublin where you can hoist a Guinness at James Joyce's favorite pub. The book is liberally illustrated with atmospheric photos and reproductions of beer labels and logos and includes information on beer styles, food and beer pairings, drinking traditions, glassware, and a primer on brewing.

NATIONAL BESTSELLER • WINNER OF THE PULITZER PRIZE • A searing, post-apocalyptic novel about a father and son's fight to survive, this "tale of survival and the miracle of goodness only adds to McCarthy's stature as a living master. It's gripping, frightening and, ultimately, beautiful" (San Francisco Chronicle). A father and his son walk alone through burned America. Nothing moves in the ravaged landscape save the ash on the wind. It is cold enough to crack stones, and when the snow falls it is gray. The sky is dark. Their destination is the coast, although they don't know what, if anything, awaits them there. They have nothing; just a pistol to defend themselves against the lawless bands that stalk the road, the clothes they are wearing, a cart of scavenged food--and each other. *The Road* is the profoundly moving story of a journey. It boldly imagines a future in which no hope remains, but in which the father and his son, "each the other's world entire," are sustained by love. Awesome in the totality of its vision, it is an unflinching meditation on the worst and the best that we are capable of: ultimate destructiveness, desperate tenacity, and the tenderness that keeps two people alive in the face of total devastation.