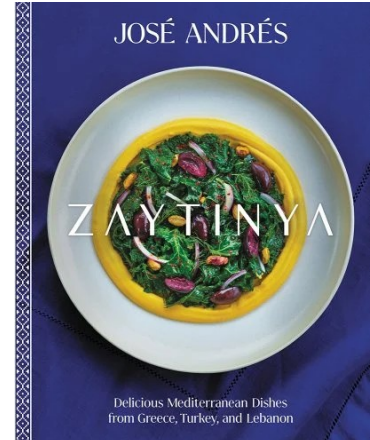


José Andrés

ZAYTINYA

A vibrant celebration of the flavors and traditions of the Eastern Mediterranean, from the star chef whose creativity built his restaurant Zaytinya into an overnight, decades-long sensation. From crispy fried vegetables and the freshest seafood, to the softest kebabs and warm fluffy pita, these dishes are irresistible. They are proof of the power of food to bring people together, across borders and continents, religions and languages. Since Chef José Andrés opened the doors to this restaurant twenty years ago, Zaytinya has been full of people enjoying his adaptations of the classic dishes of Greece, Turkey, and Lebanon. The menu has always honored the region's traditions while innovating in José's signature style. Above all, the dishes of Zaytinya are not just delicious but accessible for the home cook. With more than 150 recipes, as well as tips and techniques for cooking success, *Zaytinya* will help you prepare the most beloved dishes from the most successful restaurant created by Chef José Andrés.

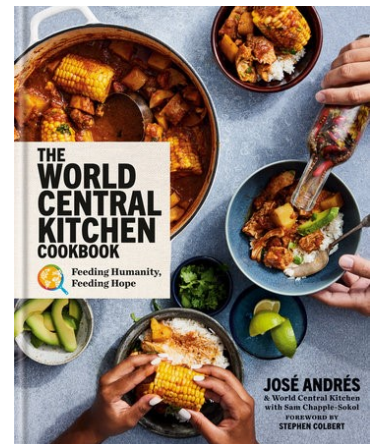


North American rights to Gabriella Doob at Ecco/HarperCollins | Publishing March 2024 | Finished books available

José Andrés & World Central Kitchen with Sam Chapple-Sokol

THE WORLD CENTRAL KITCHEN COOKBOOK

A collection of stories and recipes from renowned chefs, local cooks, and celebrity friends of José Andrés's beloved nonprofit World Central Kitchen (WCK), which feeds communities impacted by natural disasters and humanitarian crises; with a foreword from Stephen Colbert. In their first cookbook, WCK shares recipes inspired by the many places they've cooked following disasters as well as inspiring narratives from the chefs and volunteers on the front lines in places like Beirut and Ukraine. Photographs captured throughout the world highlight community and hope while stunning food photography showcases the mouthwatering recipes. And famous WCK supporters share recipes too (like Breakfast Tacos from Michelle Obama and a Lemon Olive Oil Cake from Meghan, The Duchess of Sussex). A celebration of dignity and perseverance—and about building longer tables, not higher walls. All author proceeds from the cookbook will be used to support WCK's emergency response efforts. ***New York Times Bestseller!***

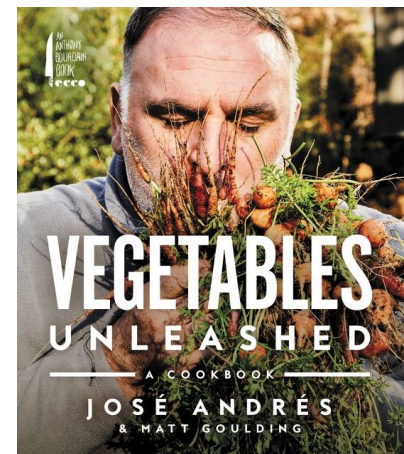


World English rights to Raquel Pelzel at Clarkson Potter | Published September 2023 | Finished books available
Sold to Planeta/Spain

José Andrés and Matt Goulding

VEGETABLES UNLEASHED

From the endlessly inventive imaginations of star Spanish-American chef José Andrés and James Beard award-winning writer Matt Goulding, *Vegetables Unleashed* is a manifesto that will transform how we think about—and eat—the vast universe of vegetables. Andrés is famous for his unstoppable energy—and for his belief that vegetables are far sexier than meat can ever be. With recipes highlighting everything from the simple wonders of a humble lentil stew to the endless variations on the classic Spanish gazpacho to the curious genius of potatoes baked in fresh compost, *Vegetables Unleashed* gives us the recipes, tricks, and tips behind the dishes that have made Andrés one of America's most important chefs and that promise to completely change our relationship with the diverse citizens of the vegetable kingdom.



North American rights to Ecco/HarperCollins | Published May 2019 | Finished books available
Sold to Geranova Bruckmann/Germany, Editorial Planeta/Spain, Vintage Español/Spanish-language US rights

Bad Manners

HUNGRY AS HELL

Bad Manners (formerly Thug Kitchen) started their wildly popular website to inspire people to eat some goddamn vegetables and adopt a healthier lifestyle, showing everyone how to take charge of their plates and cook up some real f*cking food. In their first cookbook, *Eat Like You Give A F*ck* (October 2014), they're throwing down recipes for their best-loved meals, snacks, and sides. *Party Grub* (October 2015) answers the question that they have heard most from their fans: how the hell are you supposed to eat healthy when you hang around with a bunch of assholes who couldn't care less what they stuff in their face? The duo returns in *Bad Manners 101* (October 2016) with easy and accessible recipes to give you a solid start toward a better diet, and *Brave New Meal* (November 2021), with their original plant-based recipes to show you how to shop and cook smarter in this new world so cooking at home doesn't have to be boring as f*ck. Their next book, *Hungry as Hell*, comes out in October 2023!

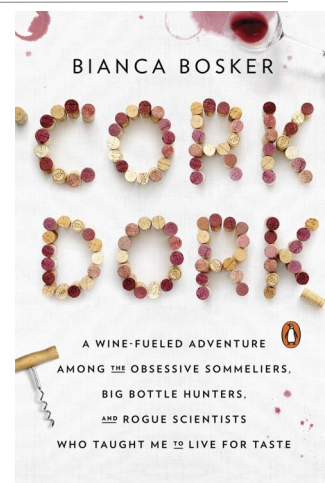


US rights to Elysia Liang at Rodale | Published 2014/2015/2016/2021/2023 | Finished books available
Hungry as Hell Published October 2023 | Sold to Sphere/Little, Brown/UK and HarperCollins/Canada

Bianca Bosker

CORK DORK

Professional journalist and amateur drinker Bianca Bosker didn't know much about wine—until she discovered an alternate universe, a world of elite sommeliers who dedicate their lives to the pursuit of flavor. Astounded by their fervor and seemingly superhuman sensory powers, she set out to uncover what drove their obsession, and whether she, too, could become a “cork dork.” With boundless curiosity, humor, and a healthy dose of skepticism, Bosker takes the reader inside underground tasting groups, exclusive New York City restaurants, California mass-market wine factories, and even a neuroscientist's fMRI machine as she attempts to answer the most nagging question of all: what's the big deal about wine?

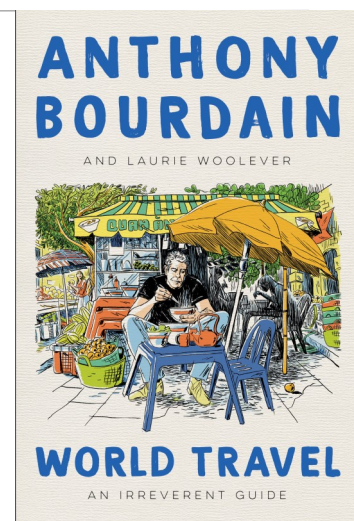


North American rights to Viking | Published May 2017 | Finished books available
Sold to Servico Social Da Industria-Sesi/Brazil, Piper/Germany, Park/Hungary, Kobun-sha/Japan, Editorial Oceano de Mexico/Latin America, Kitos Knygos/Lithuania, Baroque/Romania, Popurri/Russia, Walkers/Taiwan, Allen & Unwin/UK, Nash Format/Ukraine

Anthony Bourdain and Laurie Woolever

WORLD TRAVEL

Anthony Bourdain saw more of the world than nearly anyone. His travels took him from the hidden pockets of his hometown of New York to a tribal longhouse in Borneo, from cosmopolitan Buenos Aires, Paris, and Shanghai to Tanzania's utter beauty, and the stunning desert solitude of Oman's Empty Quarter—and many places beyond. In *World Travel*, a life of experience is collected into an entertaining, practical, fun and frank travel guide that gives readers an introduction to some of his favorite places—in his own words. Featuring sage advice on how to get there, what to eat, where to stay and, in some cases, what to avoid, while providing essential context that will help readers further appreciate the reasons why Bourdain found a place enchanting and memorable, *World Travel* offers a chance to experience the world like Anthony Bourdain. ***#1 New York Times Bestseller***

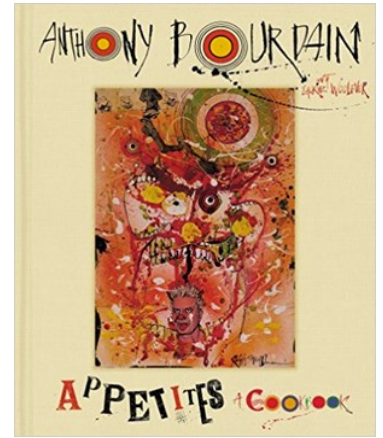


North American rights to Ecco/HarperCollins | Published April 2021 | Finished books available
Sold to Intrinseca/Brazil, Kragozor/Bulgaria, Fokus/Croatia, Ullstein/Germany, Carrera/Holland, Electa/Italy, Foksal/Poland, Leyal Portugal, Planeta/Spain, China Times/Taiwan, Pegasus/Turkey, Bloomsbury/UK

Anthony Bourdain with Laurie Woolever

APPETITES

Anthony Bourdain was a man of many appetites. For many years, first as a chef, and later as a world-traveling chronicler of food and culture on his CNN series *Parts Unknown*, he made a profession of understanding the appetites of others. *Appetites* boils down forty-plus years of professional cooking and globe-trotting to a repertoire of personal favorites. The result is a home-cooking and entertaining cookbook like no other, with favorites from his kitchen and travels translated into an effective battle plan that will help you terrify guests with your breathtaking efficiency.



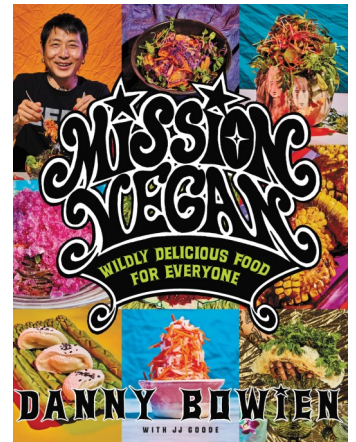
North American rights to Ecco/HarperCollins | Published October 2016 | Finished books available

Sold to Readme.fi/Finland, VLB/France, Riva/Germany, Pedio/Greece, Carerra/Holland, Feltrinelli/Italy, Filo/Poland, Presenca/Portugal, Planeta/Spain, China Times/Taiwan, Bloomsbury/UK

Danny Bowien with JJ Goode

MISSION VEGAN

The king of Chongqing Chicken Wings, Cumin Lamb Ribs, and Beggar's Duck is back with a fresh, delicious, and vegan twist. Danny Bowien's follow up cookbook has the same explosive flavors and innovative recipes found in his first, but this time he's decided to create a book for people who want to cook great food at home, that just so happens not to be meat heavy or oozing with cheese. These dishes will leave you feeling good, and since they're vegan everyone can enjoy them. The recipes in this book mirror the categories of the iconic American Chinese menu, focusing on vegetables, noodles, fried rice, and tasty spices and exuberant sauces. From Singapore-Style Rice Noodles to Smoky Bamboo Fried Rice with Preserved Lemon and Truffles, these recipes are simple to make and packed with ingredients you'll want to use again and again.



North American rights to Gabriella Doob at Ecco/HarperCollins | Published August 2022 | Finished books available

David Chang

EAT A PEACH

The chef behind Momofuku and star of Netflix's *Ugly Delicious* gets uncomfortably real in his debut memoir. As a young, unspectacular cook, David Chang opened a noodle restaurant in Manhattan's East Village that should not have survived its first, misbegotten year. But, through sheer stubbornness and a series of utterly reckless choices, he became a chef who the *New York Times* once described as "the modern equivalent of Norman Mailer or Muhammad Ali." In this memoir, Chang lays bare his self-doubt and ruminates on mental health. He explains the ideas that guide him and demonstrates how cuisine is a weapon against complacency and racism. Exhibiting the vulnerability of Andre Agassi's *Open* and the vivid storytelling of Patti Smith's *Just Kids*, this is a portrait of a modern America in which tenacity can overcome anything. ***New York Times Bestseller!***



World English rights to Clarkson Potter | Published September 2020 | Finished books available

Sold to Companhia das Letras/Brazil, Hu'an/China, Carrera/Holland, Prunsoop/Korea, Publica/Romania, Planeta/Spain, Chi Ming/Taiwan, Square Peg-PRH UK (via Clarkson Potter)/UK

Meredith Erickson

ALPINE COOKING

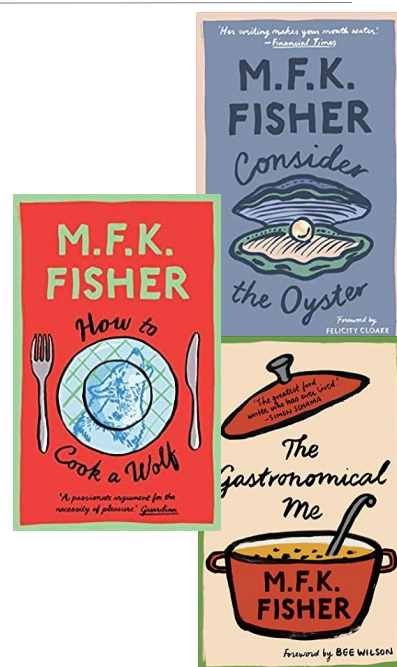
Food writer Meredith Erickson travels through the all-season wonderlands of the Alpine region collecting the stories and recipes of the legendary stubes, chalets, and refugios. The menu includes the most basic mountain comfort food, Tiroler Grostl, a Dolomiti Wine Cave Fonduta, Salzburger Nockerl, THE schnitzel recipe, and a mix of decadent strudels and confections, served alongside a bottle of Riesling plucked from the snow bank beside the table where it was set to chill. Organized by country, and including logistical tips, detailed maps, and narrative interludes, this spectacularly photographed cookbook is a romantic ode to life in the mountains for food lovers, travelers, skiers, hikers, and anyone who feels the pull of the peaks.



World English rights to Ten Speed Press | Published October 2019 | Finished books available
Sold to Grada/Czech Republic, Glenat/France, Prestel Verlag/Germany

THE M.F.K. FISHER ESTATE

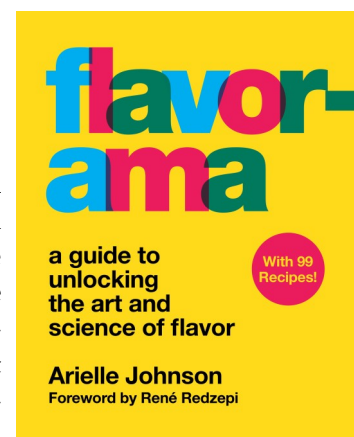
M.F.K. Fisher (1908 – 1992) was a preeminent food writer and the author of twenty-seven books, including a translation of *The Physiology of Taste* by Brillat-Savarin. Her musings and memories on food, love, and life have been published widely around the world and have served as inspiration for generations of food writers (and enthusiasts) that followed. Her first book, *Serve it Forth*, was published in 1937, and one of her best known is the compilation *The Art of Eating*, first published in 1954 and reissued in 2004, which Julia Child called "the essence of M.F.K. Fisher, whose wit and fulsome opinions on food and those who produce it, comment upon it, and consume it are as apt today as they were several decades ago, when she composed them." *The Art of Eating* brought together classic M.F.K. Fisher titles including *Consider the Oyster*, *How to Cook a Wolf*, and *The Gastronomical Me*.



Arielle Johnson

FLAVORAMA

An irreverent, accessible, essential guide to the science of flavor and how to use it in your own kitchen, from the food scientist-confidante of some of the world's best chefs. Arielle Johnson is a flavor scientist who spends most of her time helping chefs better understand flavor and make delicious new foods. Now, with *Flavorama*, she shares this invaluable knowledge with home cooks everywhere. Mixing equal parts fun and braininess, Arielle dives into how chemistry, sensation, and craft unite to create flavor, distilling what flavor really is (molecules!) and how to get it to work for you. You don't need a lab or a professional kitchen—or even a background in science—to get something out of the science of flavor or to cook with the creativity, confidence, and flexibility of a world-class chef. Including delicious recipes, charming illustrations by the author and a foreword by René Redzepi, chef of Noma ("Arielle changed the way that I think about flavor, and in these pages, she will do the same for you").



North American rights to Sarah Kwak at HarperCollins | Publishing March 2024 | Finished books available
Sold to Ullstein/Germany, Prunsoop/Korea, Alfaomega/Spain

Yasmin Khan

SABZI

From the best-selling and critically-acclaimed author of *Ripe Figs*, *Zaitoun* and *The Saffron Tales*, comes *Sabzi*, a dazzling new collection of vibrant, vegetable-focused recipes from the global kitchen. Featuring 100 easy-to-cook, delicious meals, inspired by Khan's travels across the globe, alongside tales of social movements and producers working to create an alternative food system, *Sabzi* is a celebration of the life-affirming and nourishing power of plants and the stories of those who grow them. Yasmin Khan is a writer, broadcaster and author of three travel cookbooks that celebrate the power of the human spirit in regions more commonly associated with conflict. She is a regular media commentator on both sides of the Atlantic and has written extensively for newspapers and magazines. Prior to her writing career, Yasmin trained in Law and was a human rights campaigner working for non-profits and grassroots groups.

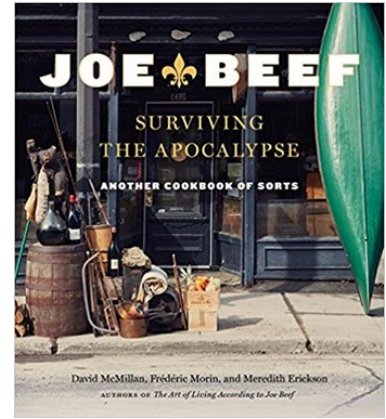


North American rights to Melanie Tortoroli at W.W. Norton | Publishing Spring 2025 | Proposal available
Sold to Bloomsbury/UK

David McMillan, Frédéric Morin, and Meredith Erickson

JOE BEEF

The second cookbook from the proprietors of Montreal's Joe Beef—one of the world's most celebrated restaurants. No one knows if the end of the world is coming. But Meredith, David, and Fred believe readers must embrace the great food that is available to us before it happens. And so they've given us nearly 150 new recipes (illustrated with photographs), including one for soap. Here are recipes for Smoked Meat Croquettes and Muffuleta à la Française, for fancy pre-apocalypse Sunday dinners. A chapter is devoted to preserved foods for the cellar, from Hardtack (a.k.a. Prison Bread) to Beef Jerky. They show us how to survive gluten-free with Brazilian Jiu-Jitsu Twist and homemade PowerBars. The Joe Beef team push the limits of cuisine with inventive food for the kitchen—and that fall-out shelter.

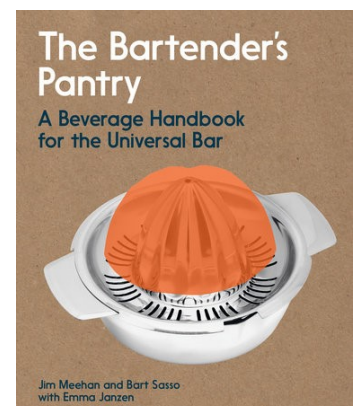


North American rights to Knopf | Published November 2018 | Finished books available
Sold to Les Editions La Presse/French Canada

Jim Meehan and Bart Sasso

THE BARTENDER'S PANTRY

A professional guide that surveys and celebrates the culinary ingredients in mixed drinks, with more than 100 recipes. Jim Meehan's achievements as a pioneering bartender at Gramercy Tavern, The Pegu Club, and PDT in New York City helped pave the path for this generation's craft cocktail industry. Here, he's partnered with artist and designer Bart Sasso of Sasso & Co. and Atlanta's beloved Ticonderoga Club, award-winning author and journalist Emma Janzen, and renowned photographer AJ Meeker on an advanced handbook focused on the zero-proof components of cocktails that make or break the integrity of a drink. *The Bartender's Pantry* includes concise overviews of ten categories of ingredients—sugars, spices, dairy, grains and nuts, fruits, vegetables, flowers and herbs, coffee, tea, soda and mineral water, and ferments—that cover each subject's modern history in drinks. Each chapter features artfully illustrated recipes incorporating the featured ingredients that bring the reader into the kitchens of some of the world's most revered bartenders, baristas, importers, and chefs.



World English rights to Ten Speed Press | Publishing June 2024 | Manuscript available

Jim Meehan

MEEHAN'S BARTENDER MANUAL

A definitive guide to bar-building from one of the world's most acclaimed bartenders. *Meehan's Bartender Manual* is mixologist Jim Meehan's magnum opus. This groundbreaking work covers the essential topics, including the history of cocktails and bartending, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar. The book also includes recipes for 100 cocktail classics—including Meehan originals—plus insights as to why he makes them the way he does, offering unprecedented access to a top bartender's creative process. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in better understanding concepts like mise en place and the mechanics of drink making, *Meehan's Bartender Manual* is the definitive modern guide.

*World English rights to Ten Speed Press | Published October 2017 | Finished books available
Sold to Beijing Science & Technology/China, Readrink/Italy, Rakko sha/Japan*



Nicholas Morgenstern

ICE CREAM IN AMERICA

Few things in life conjure up a universal simple pleasure and nostalgia in the way that ice cream does. It's a great equalizer and commonality among most people. Everyone has a connection to the frozen dessert that transcends time and place; favorite flavors become part of our identities and memories, as individuals and as a nation. *Ice Cream in America* will examine ice cream as a major influence on the culture of food today, weaving story, history, and delectable flavors into one essential cookbook. The book will include over a 100 recipes and each chapter will be loaded with illustrations, images, facts, and essays from contributing chefs, artists, and ice cream lovers as well as a foreword from *New York Times* bestselling author Sammy Koppelman. Most books on ice cream take a whimsical view on what it means to make and enjoy ice cream, but, at Morgenstern's, ice cream is serious business.

North American rights to Tom Pold at Knopf | Publishing Spring 2025 | Proposal available

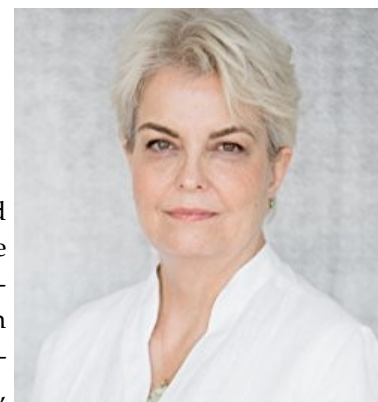


Carolyn Phillips

THE MODERN ART OF CHINESE PASTRY

In *The Modern Art of Chinese Pastry*, Carolyn adds her own twist to beloved classic recipes and also adds new and delectable creations into the mix. Some recipes include a Taiwanese sponge cake that practically radiates with the flavor and aroma of honey, sticky coconut shamrocks, intriguing Pullman breads, and double pineapple buns. You will learn how to make pastries from scratch, all from the comfort of your own kitchen. In this book, you'll find easy, step-by-step instructions to help you successfully make authentic pastries that deliver impeccable seasoning, exquisite balance, restrained sweetness, and beautiful textures. *The Modern Art of Chinese Pastry* will be equally at home in the hands of professional chefs and experienced home cooks.

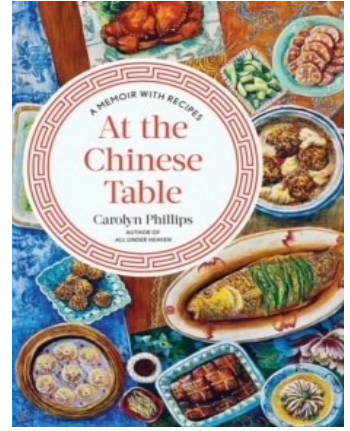
World English rights to Melanie Tortoroli at W.W. Norton | Publishing 2025 | Manuscript available



Carolyn Phillips

AT THE CHINESE TABLE

At the Chinese Table describes in vivid detail how, during the 1970s and '80s, celebrated cookbook writer and illustrator Carolyn Phillips crosses China's endless cultural and linguistic chasms and falls in love. During her second year in Taipei, she meets scholar and epicurean J. H. Huang, who nourishes her intellectually over luscious meals from every part of China. And then, before she knows it, Carolyn finds herself the unwelcome candidate for eldest daughter-in-law in a traditional Chinese family. This warm, refreshingly candid memoir is a coming-of-age story set against a background of the Chinese diaspora and a family whose ancestry is intricately intertwined with that of their native land. With illustrations and twenty-two recipes, *At the Chinese Table* is a culinary adventure like no other that captures the diversity of China's cuisines, from the pen of a world-class scholar and gourmet.

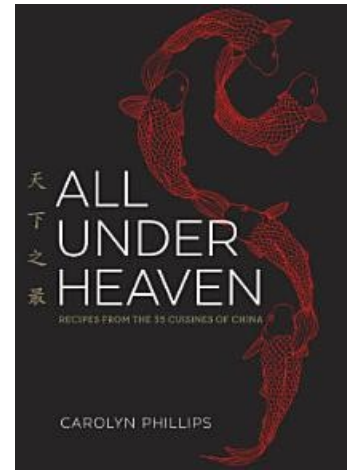


World English rights to W.W. Norton | Published June 2021 | Finished books available
Sold to CTPH/China, Marco Polo/Korea

Carolyn Phillips

ALL UNDER HEAVEN

Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, *All Under Heaven* is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes—from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork—written with clear, step-by-step instructions, *All Under Heaven* serves as both a handbook for the novice and a source of inspiration for the veteran chef.

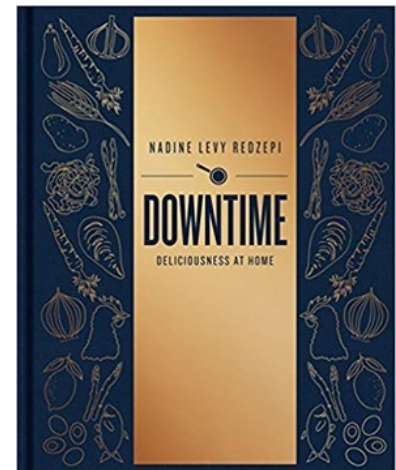


North American rights to Ten Speed Press | Published August 2016 | Finished books available
Sold to Qingdao Publishing House/China

Nadine Levy Redzepi

DOWNTIME

Nadine Levy Redzepi is immersed in food. She loves it, lives it, cooks it, she even married it. She and her husband, René Redzepi (of Noma) have made mealtime the most important aspect of their family life. As parents, their philosophy is simple: children and adults are happier when they've eaten delicious, sustaining food. In *Downtime*, Nadine reveals the collaborations (a wives vs. chefs cookoff), special requests (lasagna for a playdate), ingredients (almonds just fallen from a tree), and recipes (Frankie's eggplant parm from Brooklyn) that inspire her to cook and sit down to a homemade dinner with her family every day. *Downtime* will inspire you to consider meal time precious.



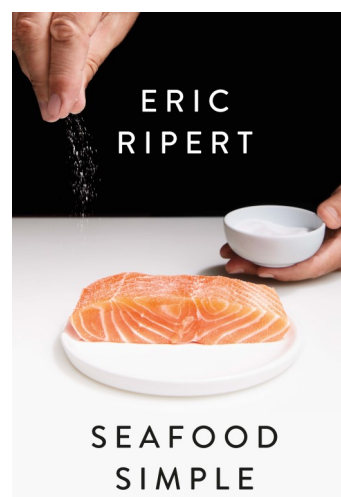
North American rights to Pam Krauss Books/Avery | Published October 2017 | Finished books available
Sold to Gyldendal/Denmark, Marabout/France, Knesebeck/Germany, Karakter/Holland, Kadokawa Shoten/Japan, Atticus/Russia, Ebury/UK

Eric Ripert

SEAFOOD SIMPLE

From its founding in Paris 50 years ago to its current New York City incarnation, Le Bernardin has been celebrated as one of the finest restaurants worldwide for seafood and chef Eric Ripert as the expert in fish cookery. Now, in *Seafood Simple*, Ripert demystifies his signature cuisine, making it accessible to home cooks of all skill levels—yet still with his signature elegant panache. Breaking down cooking techniques, from poaching and deep frying to filleting a fish and shucking an oyster, in a step-by-step process along with accompanying images, this book teaches readers how to master core skills before applying them to 85 straightforward, delicious recipes. Dishes like Tuna Carpaccio, Salmon wrapped in Collard Greens, Lobster Spring Rolls, and Squid Tagliatelle show us how to bring out the vibrant flavor and incredible versatility of seafood. An honest and informative representation of less certainly being more, *Seafood Simple* is a master class from one of the world's greatest chefs, created especially for the home cook. Complete with 265 gorgeous images by renowned photographer Nigel Parry—one for each recipe, and step-by-step images for each of the 20 techniques taught here, this is a necessary kitchen companion for anyone looking to expand their seafood repertoire.

North American rights to Andy Ward at Random House | Published October 2023 | Finished books available

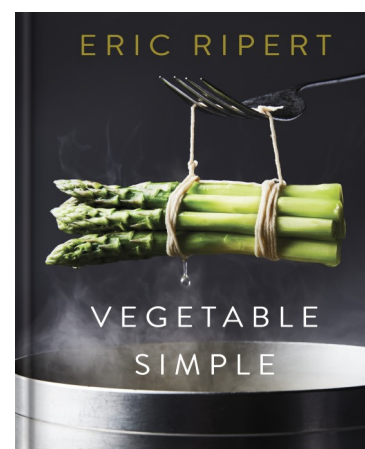


Eric Ripert

VEGETABLE SIMPLE

In a world where meat is often the focus of a dish, Eric looks to share the beauty and inspiration that comes from vegetables. Prepared simply, without complex steps or ingredients, *Vegetable Simple* puts vegetables center stage of a dish, where their earthy and nourishing qualities shine and their flavors are uncompromised. Eric Ripert is the chef and co-owner of the New York restaurant Le Bernardin, which holds three stars from the Michelin Guide and has maintained a four-star rating from *The New York Times* for more than two decades. He serves as a regular guest judge on Bravo's *Top Chef* and is the host of his own TV series, *Avec Eric*, which has won Emmy and James Beard awards. ***New York Times Bestseller!***

World English rights to Random House | Published April 2021 | Finished books available



Janice Tiefenbach, Marley Sniatowsky & Stephanie Mercier Voyer

SALAD PIZZA WINE

A different kind of cookbook, from a different kind of restaurant. The team behind the award-winning Montreal pizza joint Elena presents *Salad Pizza Wine*, delivering recipes for all of life's good things, with fresh, delicious and easy-to-recreate takes on modern Italian dishes. More than a collection of recipes, *Salad Pizza Wine* shares Elena's passion for natural wines too—the wine part of *Salad Pizza Wine*—as well as their goofs and thoughts on living a fuller life. The authors were part of Elena's opening team who came together, burnt out from years in the industry and ready to start afresh. Their answer was to create a restaurant that was also a healthy working environment (gasp). At Elena, it's all about making the most of a good thing—and the same goes for this book. Whether it's planning a dinner (salad, pizza, wine? pizza, pasta, dessert? salad, meat, hoagie?), or letting go of stuff that no longer serves you, *Salad Pizza Wine* encourages you to choose your own adventure—both in the kitchen and in life.

World English rights to Lindsay Paterson at Penguin Canada | Published May 2023 | Finished books available
Sold to KO Editions/French Canada

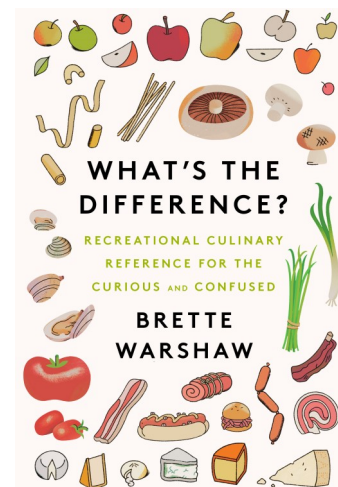


Brette Warshaw

WHAT'S THE DIFFERENCE?

We all like to feel smart. Sometimes that means muscling through the classics. Other times that means reading about the slight differences between everyday things that are often confused for each other in the kitchen, on the plate, behind the bar, and everywhere in between—like seltzer and club soda, or ale and lager, or sweet potatoes and yams—and becoming incrementally more knowledgeable in the kitchen and at the table. *What's the Difference?* is an irreverent, approachable, casually nerdy book that charms and never scolds, inviting the reader to delight in facts rather than lectures on what's right or correct. In an accessible, engaging voice, Brette Warshaw arms readers with information that makes the world a little more interesting.

North American rights to Harper Wave | Published June 2021 | Finished books available
Sold to Will Books/Korea



Mandy Wolfe, Rebecca Wolfe & Meredith Erickson

MANDY'S GOURMET SALADS & MORE MANDY'S

In their first book, *Mandy's Gourmet Salads*, the enterprising Wolfe sisters (the duo behind Montreal's runaway success create-your-own salad bar) have given us a sleek and colorful cookbook offering a wide range of their signature dishes, and incorporating fresh and easy to find ingredients. Brimming with light and crisp ideas for the warmer months, including best-selling salads, dressings, grain bowls, smoothies and desserts. ***Bestseller!***

In *More Mandy's*, the Wolfe sisters are back with their second sensational cookbook. Packed with even more salads, more smoothies, more sweets—and now morning fuel and soups too! Indulge in and be inspired by these heartwarming recipes for cold-weather meals, plus plenty of year-round favorites. Even in wintertime, there's nothing a Mandy's salad can't fix. ***Bestseller!***

Canadian rights to Lindsay Paterson & Robert McCullough at PRH Canada

Mandy's Gourmet Salads: Published May 2020 | Finished books available | Sold to La Presse/French Canada, Waves Press/Taiwan

More Mandy's: Published September 2022 | Finished books available | Sold to La Presse/French Canada

