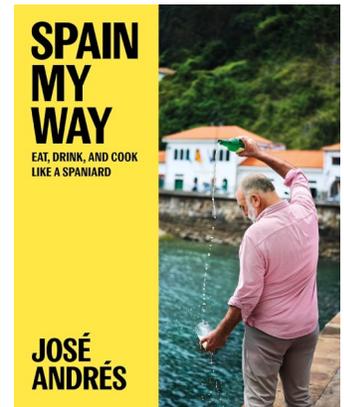


José Andrés

SPAIN MY WAY

Although renowned chef José Andrés has made the United States his home, his roots in Spain run deep: It's where he grew up and now spends summers with family and friends. It's also where some of the best ingredients and most fascinating culinary techniques are celebrated every day. This vibrant, exciting collection of recipes bears José's unique mark and proudly represents a culture where life is centered around the table. *Spain My Way* showcases Spanish cooking in José's signature style—not only the cornerstones of the cuisine but also his own favorite recipes, whether from his home kitchen, at his restaurants, or across Spain, enjoyed while eating with chefs and friends. *Spain My Way*, written with Sam Chapple-Sokol, is a vivid exploration of how Spaniards cook and eat, from one of the country's most beloved sons.

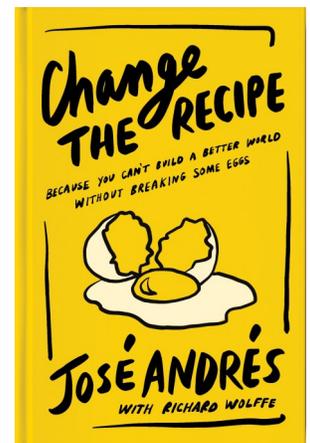


North American rights to Gabriella Doob at Ecco/HarperCollins | Publishing May 2026 | Manuscript available

José Andrés

CHANGE THE RECIPE

José Andrés is a chef, entrepreneur, author, TV host, and tireless humanitarian leader across the globe. A Michelin-starred chef with more than 30 restaurants, José is perhaps best known as the founder of World Central Kitchen, a nonprofit dedicated to feeding the hungry in the wake of natural and manmade disasters. His lifetime of experience—from the kitchen to war zones—has given him a wealth of stories and teachable moments that are funny, touching and insightful, animated by the belief that food can bring us closer together and the conviction that each of us can change the world for the better. Written in José's unmistakable voice, *Change the Recipe* is a collection of José's most affecting and powerful life lessons: a wealth of hard-won wisdom from a man who has dedicated his life to changing the world through the power of food. ***New York Times Bestseller!***

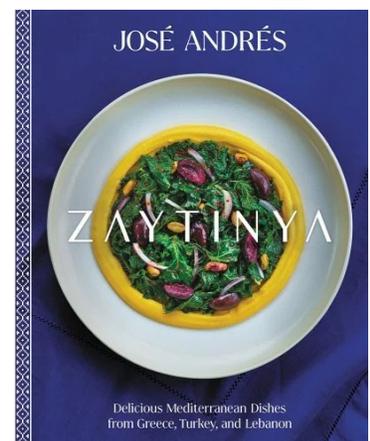


North American rights to Gabriella Doob at Ecco/HarperCollins | Published April 2025 | Finished books available
Sold to Planeta/Spain, Tre Publishing/Vietnam

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. ***New York Times Bestseller!***

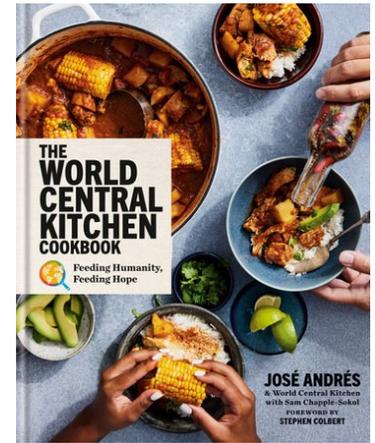


North American rights to Gabriella Doob at Ecco/HarperCollins | Published March 2024 | Finished books available

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. 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. 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!***

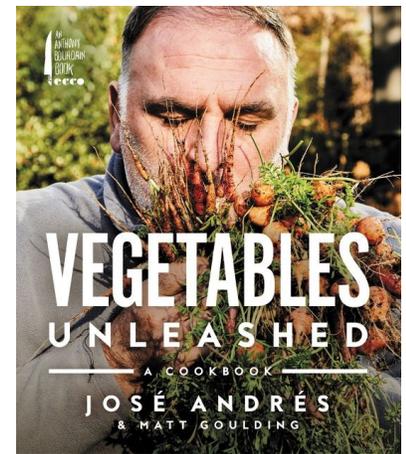


World English rights to Raquel Pelzel at Clarkson Potter | Published September 2023 | Finished books available
Sold to Planeta/Spain

José Andrés and Matt Goulding

VEGETABLES UNLEASHED

From the endlessly inventive imaginations of 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. ***New York Times Bestseller!***



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 latest book, *Hungry as Hell* (October 2023), is a fresh collection of more than 100 great-tasting, good-for-you plant-based recipes for any occasion



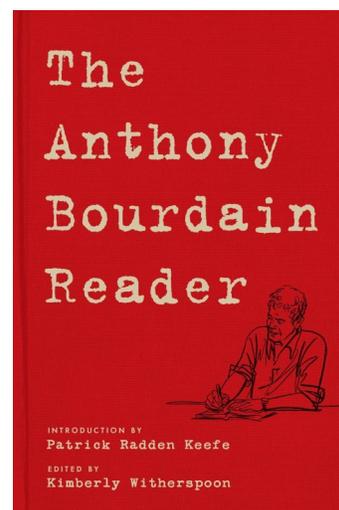
US rights to Elysia Liang at Rodale | Published 2014/2015/2016/2021/2023 | Finished books available
Hungry as Hell Published October 2023 | Sold to Sphere/Little, Brown/UK and HarperCollins/Canada

Anthony Bourdain

THE ANTHONY BOURDAIN READER

The definitive, career-spanning collection of writing from Anthony Bourdain, assembled for the first time in book form, with an introduction by Patrick Radden Keefe and edited by Bourdain's longtime agent and friend Kimberly Witherspoon. Revealing Anthony Bourdain's observant, curious, and hungry mind, *The Anthony Bourdain Reader* is a collection of Bourdain's best writing and touches on his many pursuits and passions, from restaurant life to family life to the "low life," from TV to travel through places like Vietnam, Buenos Aires, Paris, and Shanghai. *The Anthony Bourdain Reader* is a testament to the enduring and singular voice he crafted, with eclectic and curated chapters, including visceral graphic novel excerpts, some of his most well-loved recipes, and never-before-published pieces. This is an essential reader for any Bourdain fan as well as a vivid and moving recollection of his life and legacy.

North American rights to Ecco/HarperCollins | Published October 2025 | Finished books available
Sold to Bloomsbury/UK, Foksal/Poland, Planeta/Spain, Phanbooks/Vietnam

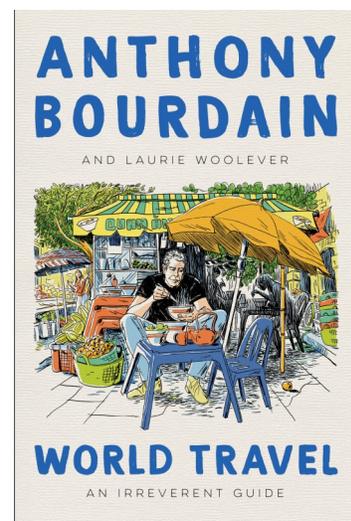


Anthony Bourdain and Laurie Woolever

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

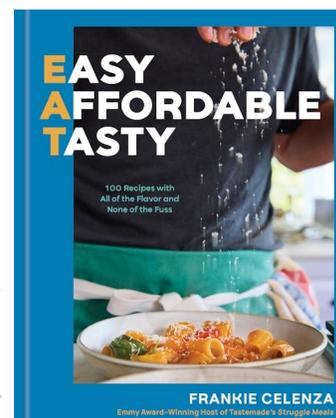


Frankie Celenza

EAT!

Eat! is the antithesis to the never-ending competition for the most elaborate, expensive, complicated, and shocking dishes showcased both on tv and social media. While you might recognize Frankie from *Struggle Meals*, he started his career with the goal to help people who felt overwhelmed cooking at home. For a dish to be featured in this book, it must meet three simple criteria: 1) Each dish must be easy, which means nothing takes more than 20 minutes of hands-on cooking time. 2) Each dish must be affordable, meaning there aren't any fancy specialty ingredients, and what is used, is used fully. 3) Each dish must taste great; classic ingredient combinations play the nostalgia card that readers identify with. Dishes like these have become part of Frankie's repertoire of family meals that can be made over and over again and never go out of style. Frankie has put his spin on classic American dishes, dove headfirst into practical trends, and provided the context of the culinary techniques that take these dishes to the next level.

North American rights to Union Square | Published July 2025 | 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 Square Peg-PRH UK (via Clarkson Potter)/UK, Companhia das Letras/Brazil, Hu'an/China, Carrera/Holland, Prunsoop/Korea, Publica/Romania, Popurri/Russia, Planeta/Spain, Chi Ming/Taiwan

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.

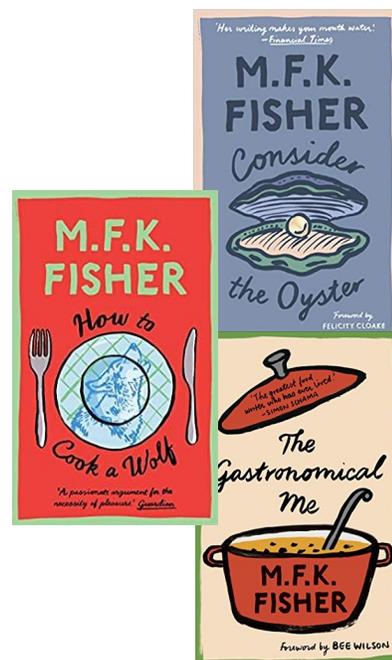


World English rights to Ten Speed Press | Published October 2019 | Finished books available

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*.



Steph Grasso

CRAVE, COOK, NOURISH

Develop a healthier, happier relationship with food by tapping into these 80-plus nourishing recipes with zero intimidation factor from registered dietitian, nutrition expert, and TikTok sensation Steph Grasso. In her debut cookbook, Steph debunks diet culture and offers up fun and easy ways to make healthy, accessible, and affordable food choices. *Crave, Cook, Nourish* subscribes to the notion that all bites are good bites when balanced: Why restrict your favorite foods when you can simply add more nutrients to your plate. Steph lays out the basic building blocks of nutrition so you can make healthful choices with ease. Starting with a brief history of diet culture, *Crave, Cook, Nourish* is packed with tips and hacks to make grocery shopping and meal prep feel like second nature. Included in the book are more than 80 of Steph's delicious, nutrient-packed, and easy-to-make recipes.

World English rights to Claire Yee at Ten Speed Press | Published February 2026 | Finished books available

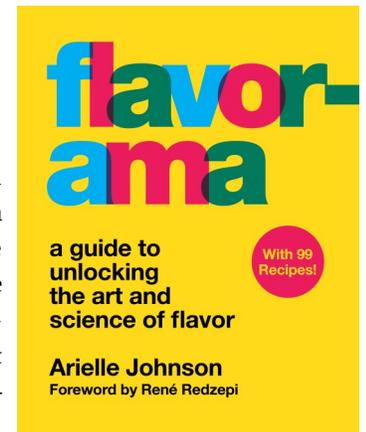


Arielle Johnson

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.

North American rights to Sarah Kwak at HarperCollins | Published March 2024 | Finished books available
Sold to Ullstein/Germany, Hoepli edizioni/Italy, Rakkousha/Japan, Prunsoop/Korea, Alfaomega/Spain, Popurri/Russia, Common Master Press/Taiwan

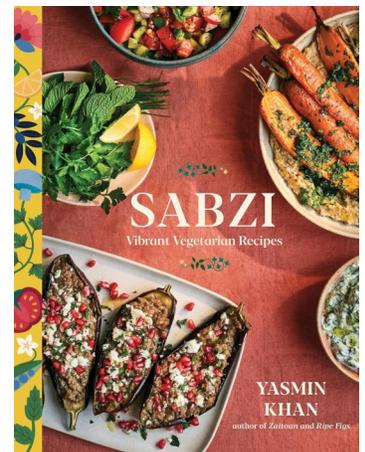


Yasmin Khan

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 | Published August 2025 | Finished books available
Sold to Bloomsbury/UK

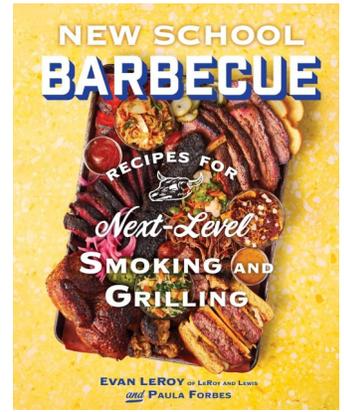


Evan LeRoy & Paula Forbes

NEW SCHOOL BARBECUE

This barbecue bible from Michelin-starred pitmaster Evan LeRoy is essential reading for any grill-er who wants to learn from the best. LeRoy shares the tenets of barbecue with illustrations, step-by-step photography, and nearly 100 delicious recipes for mains, sides, and desserts that run the gamut from bacon ribs to smoked banana pudding. As the co-owner, pitmaster, and mastermind chef at LeRoy and Lewis, one of the most popular and acclaimed BBQ joints in Texas, LeRoy has reinvigorated the old style and staked his claim as a modern master of the barbecue game. In *New School Barbecue*, LeRoy encourages home cooks to go beyond the “classic” dishes everyone serves. The methods he outlines can be applied to any cut of any meat, any type of produce, and almost any cuisine. And LeRoy’s techniques work on all kinds of outdoor cookers: offset smoker, pellet smoker, a kamado grill, or an old-fashioned Weber kettle grill, so anyone will be able to apply his recipes and recommendations to their setup.

North American rights to Abrams | Publishing May 2026 | Manuscript available



Scarlett Lindeman

BEAUTIFUL, EDIBLE, AND DERANGED

This is an intimate, gritty, and darkly funny memoir of transformation and tenacity in one of the most vibrant and chaotic cities on the planet. *Beautiful, Edible, and Deranged* is a first-person account of trading in “normal life” for the wild ride of running restaurants in Mexico City—a place where success depends not just on good food, but on mastering the fine art of dodging floods, navigating misogyny, wrangling bureaucracy, and occasionally, surviving tectonic movement. More than just a behind-the-scenes look at restaurant life, this book is a love letter to an adopted city. It follows the journey of building two internationally recognized establishments from scratch, while reckoning with questions of privilege, place, and purpose. Along the way, it explores what it means to truly assimilate, to unlearn, and to build something lasting in a city that never stops shifting. Scarlett Lindeman is the chef/owner of Cicatriz in Mexico City. She is a writer who has published for popular and academic platforms, including *The Los Angeles Times*, *T Magazine*, *The Atlantic*, and *Esquire*, among others.

North American rights to HarperCollins | Publishing 2028 | Proposal available

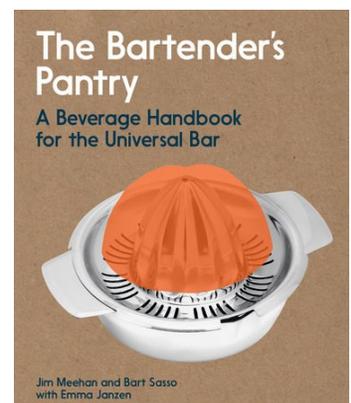


Jim Meehan and Bart Sasso

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. 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 | Published June 2024 | Finished books available

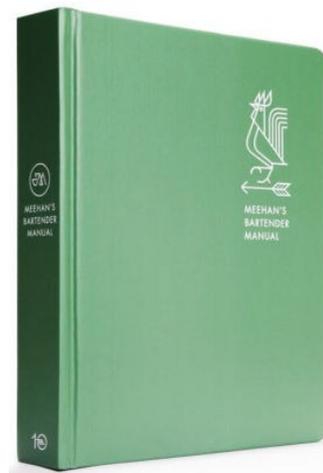


Jim Meehan

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

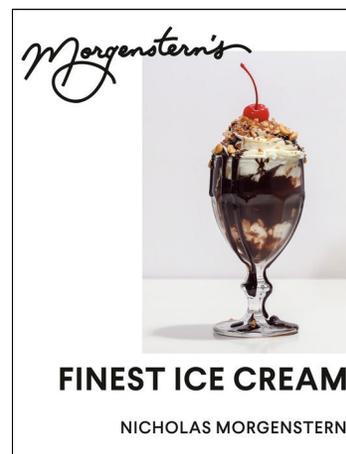


Nicholas Morgenstern

MORGENSTERN'S FINEST ICE CREAM

No one knows more about scoops and sundaes than "ice cream maestro" (*The Wall Street Journal*) Nicholas Morgenstern, owner and founder of Morgenstern's Finest Ice Cream in New York City. For a decade, the shop has been a must-visit destination, known for its extreme dedication to flavor. Now, in his first cookbook, Morgenstern shares the wisdom that he's accumulated over a lifetime of obsessive study. From multiple takes on classics like vanilla (French! Bourbon! Burnt Honey!), chocolate (Salted! Sour! Bitter!), and strawberry (Smooth and Delicious! Chunky! 'n Cream!) to his own sure-to-be classic inventions, like Salted Caramel Pretzel, Charred Banana, Tahini and Jelly, and even French Fry, the recipes in this book will satisfy every taste. Alongside the flavors themselves are a plethora of sundaes, sauces, and more, giving home cooks everything they need to churn out professional grade ice cream at home.

North American rights to Tom Pold at Knopf | Published June 2025 | Finished books available



Millie Peartree

FULL HEARTS, FULL TABLE

Full Hearts, Full Table offers over 100 generous, accessible, and deeply flavorful recipes organized not by course, but by the real-life moments that call us to the kitchen, by chef, writer, and community advocate Millie Peartree. From a Sheet-Pan Shrimp Boil to Jerk Chicken Meatballs and Sweet Potato Poundcake, Millie's cooking is rooted in the vibrant food culture of the Bronx. Her food leans into comfort with a bright edge, using pantry staples, fresh herbs, and citrus to create meals that taste like love. This approach was shaped by a lesson from her mother: recipes are just a starting point, and the real magic happens when you make food your own. What sets *Full Hearts, Full Table* apart is its radical usability and emotional framework. The book is organized around the reasons we cook, with sections like "I Didn't Feel Like Cooking" and "You're the Reason We're Celebrating." This intuitive structure meets a fundamental need for the modern home cook, solving the "what should I make?" dilemma by connecting recipes to real-life situations.

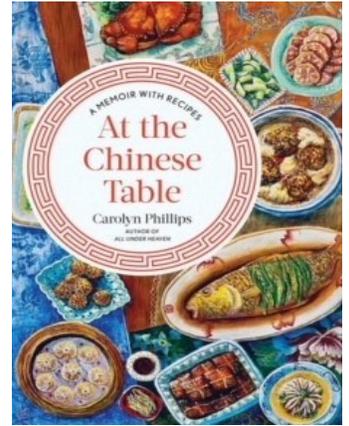
North American rights to Abrams | Publishing Fall 2027 | Proposal available



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.

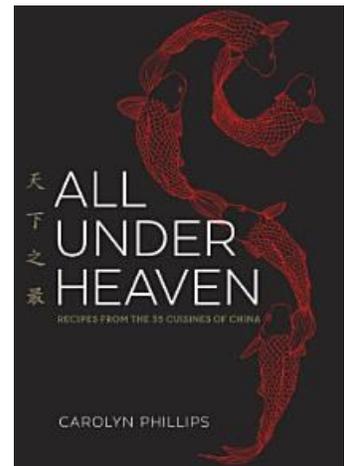


World English rights to W.W. Norton | Published June 2021 | Finished books available
Sold to CTPH/China, Marco Polo/Korea

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

Eric Ripert

MINDFUL COOKING

Three-Michelin-starred chef Eric Ripert explores how food can bring health, joy, mindfulness, and gratitude into our daily lives, with over 75 simple, plant-based recipes. While exploring the preparation of Buddhist temple cuisine at monasteries across Japan and Korea, Eric Ripert witnessed a relationship with food rooted in reverence, sustainability, and intention. The respect for nature and the understanding of food as nourishing both body and soul resonated deeply. From that revelation came *Mindful Cooking*. This book showcases delicious, vegetable-forward dishes that challenge the way we think about cooking and eating in the Western world. While some recipes are inspired by Ripert's travels through Asia, he draws from an eclectic range of culinary inspiration, including the French classics of his youth. *Mindful Cooking* is far more than just recipes; Chef Ripert urges us to deepen our connection to what we eat, embrace cooking as an act of love, and recognize that every meal is an opportunity to nourish more than just our bodies.



North American rights to Random House | Publishing October 2026 | Manuscript available

Stephanie Tea

HOME IS WHERE THE RICE IS

The daughter of Cambodian-born Chinese immigrants who ran restaurants across Southern California, Stephanie Tea channels her rich, layered heritage into every dish she creates. This book braids together her family's recipes with classic Chinese-American dishes. From viral recipes like Papa Tea's Orange Chicken to Crispy Chow Mein to Salt & Pepper Shrimp, Stephanie pairs approachable techniques for the home cook with vibrant photography and stories of where she comes from. For Stephanie, a pot of home-cooked rice has always meant love and comfort, and that same warmth is exactly what she brings to her readers. After all, home is always where the rice is. Stephanie Tea is a culinary school graduate and food creator known for her vibrant Asian-inspired recipes and approachable cooking videos that make every dish feel fun and doable. Known on Instagram/TikTok as StephvnieTea, Stephanie's viral videos have built her an audience of over 2.3 million followers and counting.



World English rights to Ten Speed Press | Publishing Spring 2028 | Proposal available
