



News

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*The Acclaimed, Bestselling and Award-Winning, All-Purpose Cookbook
for our times is at last available in paperback!*

HOW TO COOK *EVERYTHING*®
Simple Recipes for Great Food
By Mark Bittman

“Think of it as a more hip *Joy of Cooking*”
--The Washington Post

★ ★ ★

“Somewhere among the 1,500 recipes...there is something for everybody—repeat, everybody.”
--Dallas Morning News

★ ★ ★

“Every kitchen needs three things...a good cast iron skillet, a fire extinguisher, and Mark Bittman’s *How to Cook Everything*. If you use number three, odds are you won’t need number two.”
--Al Roker; host, NBC’s *Today* show and author,
Al Roker’s Big Bad Book of Barbecue

★ ★ ★

“With sharp writing and nearly 1,000 pages of common-sense guidance, [Bittman] preaches the gospel of simple and delicious home cooking.”
--People Magazine

An instant classic when published in hardcover in 1998, Mark Bittman’s **HOW TO COOK *EVERYTHING*®: Simple Recipes for Great Food** (Wiley; Paperback; March 27, 2006; \$21.95) was hailed as the ideal contemporary kitchen bible. The creator of the ever-popular “Minimalist” food column for *The New York Times* has produced the one-stop cooking reference for today’s busy cooks, and the success of **HOW TO COOK *EVERYTHING*** has been impressive. Selling more than a million copies, the book was honored with both the Julia Child/IACP general cookbook award and the James Beard Foundation/KichenAid general cookbook award. Now, for the first time, this seminal book is available in paperback this spring.



Bittman's work covers every facet of home cooking, from equipment and techniques to the whole spectrum of meal preparation [insert another comma] including over 1,500 everyday and special occasion party/holiday recipes and variations for breakfast, brunch, lunch, dinner, parties, beverages, desserts, and snacks. This paperback edition also features:

- More than 250 step-by-step illustrations, from demonstrations on how to shape pizza and bread dough to filleting fish, cutting pasta, carving a turkey, and coring and shredding cabbage.
- Helpful sidebar features, including “*23 Pasta Sauces You Can Make in Advance*,” “*Twenty-Nine Meat Dishes for the Summer Grill*,” and “*The One Vegetable Recipe Everyone Needs to Know*.”
- Lists of recipes that take only 30 minutes (such as *Parmesan Toasts*, *Spaghetti alla Carbonara*, and *Pan-Seared Steak with Red Wine Sauce*) or 60 minutes (such as *Shrimp Jambalaya*, *Orange-Nut Bread*, or a *Free-Form Tart with Fruit*) to prepare.
- A comprehensive menu-suggestion section for every situation, from weekday breakfasts and buffet brunches to packable lunches, picnics, indoor and outdoor dinners, afternoon teas, cocktail parties, holiday feasts, birthday celebrations, sweet or savory snacks, potluck offerings, and bake sale donations.
- A vast glossary of terms (what *al dente*, *blind bake*, and *unsaturated fats* mean) and definitions for ingredients that have become popular in contemporary kitchens (i.e., garam masala, hoisin sauce, and tomatillos).

Addressing novice and experienced home cooks alike, Bittman's insistence on fresh ingredients, unfussy prose, and easy-to-master techniques using at-hand kitchen equipment ensures this new trade paperback edition of **HOW TO COOK EVERYTHING** continues its hold as the indispensable culinary reference every kitchen needs to meet the challenges of feeding ourselves throughout our busy lives.

ABOUT THE AUTHOR:

Mark Bittman is a nationally recognized authority on cooking. He is the host of the public television series “How to Cook Everything: Bittman Takes on America's Chefs.” In addition to his weekly “Minimalist” column, Bittman contributes other features for *The New York Times* dining section and is the author of several other books, including *Fish: The Complete Guide to Buying and Cooking* and *The Best Recipes in the World*. He has been widely featured in national and regional print and broadcast media, and has made regular appearances on the “Today” show and NPR's *All Things Considered*.

HOW TO COOK EVERYTHING®

Simple Recipes for Great Food

By Mark Bittman

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