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30 photos
Games & Activities / Coloring
Books
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9 in H | 8 in W | 0.5 in T | 0.9 lb
Wt
Status: **ACTIVE**

Flowerscape in Paradise

A Tropical Coloring Book

Maggie Enterrios

Key Selling Points

- 1.) Maggie's first book, *Flowerscape*, has sold over 16k copies to date. It sold particularly well at Michaels craft stores. *Flowerscape* also received high praise, earning a 4.8-star rating on Amazon from over 350 reviews.
- 2.) *Flowerscape* was featured by several well-known coloring book artists on YouTube, so Maggie plans to be able to promote *Junglescape* with those artists again.
- 3.) Botanical jungle-themed coloring books have sold well in the past. Jade Gedeon's *Rainforest Escape*, for example, greatly outsold all of her other coloring books (Gross: 43.7k, Net: 24.8k).
- 4.) Maggie is a freelance commercial artist and has been commissioned for projects by Apple, Bombay Sapphire and Fauxmosa RTD. She even worked on a collaboration with JOANN, and several of her floral designs can now be purchased as fabrics. Her popularity and exposure in the commercial sphere would help generate excitement for the book.
- 5.) Maggie and her husband were very dedicated to promoting *Flowerscape* on social media, even creating a new Instagram page @colorflowerscape (2,800 followers) to share readers' art. Maggie also has a large audience on her personal art page @littlepatterns with 82.3k followers. We will be able to leverage these accounts and the duo's promotion efforts again for *Junglescape*.

Maggie's follow up to *Flowerscape* continues the botanical coloring book series by inviting readers to embrace tranquility via the lush botanicals of the jungle and rainforest.

Summary

Indulge Your Wanderlust by Coloring Lush Tropical Florals

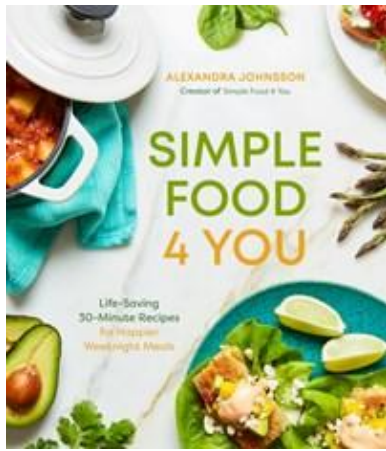
Step into a vibrant, colorful paradise with this collection of stunning designer illustrations inspired by tropical destinations from around the world. Relax and let your unique artistic creativity shine as you color designs overflowing with captivating botanicals, bold geometric patterns, rainforest birds and sea creatures. Let your coloring vacation begin.

Contributor Bio

Maggie Enterrios is a freelance illustrator and the author of *Flowerscape: A Botanical Coloring Book*. In the past, Maggie has collaborated on projects with Apple, JOANN Fabrics, Bombay Sapphire and Fauxmosa RTD among others. She currently lives in Chicago, Illinois.

Illustrations





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Simple Food 4 You

Life-Saving 30-Minute Recipes for Happier Weeknight Meals

Alexandra Johnsson

Key Selling Points

1. Alexandra currently has 1.6 million followers on TikTok and 63k followers on Instagram. Her fanbase is engaged and would be interested in a cookbook showcasing some of Alexandra's most unique and fun recipes.
2. This cookbook will contain quick and easy recipes that take 30 minutes or less to make and only require commonplace ingredients and simple techniques, lending itself to an audience interested in straightforward weeknight meals.
3. Some of Alexandra's most viral recipes will also be included in this book. For example, several of her toasted tortilla wrap recipes will be featured, the most popular of which amassed a whopping 81.3 million views on TikTok.
4. Similar Page Street titles with other TikTok creators have sold very well, most notably *Cooking with Shereen from Scratch* (Net: 19,100, Gross: 19,164).

Free up your weeknight plans with these quick n' easy comfort food recipes. All you need is thirty minutes, a few accessible ingredients and some simple kitchen techniques.

Summary

Simplicity Never Goes Out of Style

Celebrating easy techniques and fresh ingredients, viral cook Alexandra Johnsson provides 60 fast and flavorful recipes made in 30 minutes or less. Her quick, crave-worthy dishes include:

- Cheesy Double-Crunch Tacos with Homemade Pico de Gallo
- Twisted Alfredo Pasta with Crispy Chicken
- Spicy Chorizo Pasta
- Avocado Melt with Jalapeño Spread
- Creamy Beef Tenderloin Pasta
- Lettuce-Wrapped Fish Tacos with Mango and Avocado Salsa
- Honey-Lime Salmon with Fried Broccoli
- Air-Fried Potato Wedges with Chipotle Mayonnaise
- Cornflake-Crusted Chicken Tenders with Garlic and Parmesan Sauce
- Dirty Jalapeño and Cheddar Cheese Fries

Whether you are feeding your family or pleasing a crowd, Alexandra delivers creative yet classic dishes with maximum impact for minimal effort. With her fresh takes on easy comfort food and clever time-saving tips and tricks, Alexandra will have you out of the kitchen faster than ever-before, leaving with a smile and a delicious meal.

Contributor Bio

Alexandra Johnsson is the creator of Simple Food 4 You, a hit cooking platform dedicated to sharing fun, easy recipes. With millions of fans worldwide following her TikTok, Alexandra's work has been celebrated in the *Boston Globe*, Fox News, the *Independent*, BuzzFeed and more. She lives just outside of Gothenburg, Sweden.

Illustrations



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The Simple Vegan Kitchen

Nutritionally Balanced, Easy and Delicious Plant-Based Meals for Daily Wellness

Lauren McNeill

Key Selling Points

- Lauren's education and experience as a registered dietitian make her the perfect author to guide beginners through a plant-based diet that properly meets their nutritional needs.
- Lauren has a dedicated following with 66.6k active followers on Instagram (her highest viewed reel has over 70k views).
- Lauren has experience offering one-on-one nutrition counseling, so she knows how to explain things in a way that is easy to understand and makes readers feel motivated, confident, and excited.

A registered dietitian guides beginners through adopting a vegan lifestyle with 60 recipes and plenty of tips to help readers get the nutrition they need and reach their health goals.

Summary

Get the Nutrients You Need and the Flavors You Crave the Simple & Plant-Based Way

The Simple & Plant-Based Way Nothing beats a homemade meal that comes together easily with pantry ingredients, fuels your body and tastes amazing! Registered dietitian and creator of Tasting to Thrive Lauren McNeill knows that nutritionally balanced food sustains daily wellness long-term only when it's yummy enough to eat every day. Lauren prioritizes flavor in her recipes without sacrificing a proper mix of plant-based protein, carbohydrates and fats alongside key nutrients like iron, calcium and omega-3. A few of her delectable vegan dishes include:

One-Pan Mushroom Gnocchi

Herby Lentil "Meatballs" & Garlic Bread

Peanut-Miso Tofu Noodle Bowl

Barbecue Chickpea Wraps

Edamame Crunch Salad with Peanut Dressing

Carrot Cake Overnight Oats White Bean, Balsamic & Rosemary Dip

Lemon-Coconut Energy Balls

With her evidence-based, balanced plate approach to eating, Lauren will guide you each step of the way in preparing varied, nourishing dishes while building a lifelong healthy relationship with food. Plus, with a 30-day sample meal plan and gorgeous full page photography with every recipe, this cookbook will quickly become your daily source of inspiration for simple, delicious and satisfying plant-based eating.

Contributor Bio

Lauren McNeill is a plant-based registered dietitian and the creator of Tasting to Thrive. She holds a master's of public health in nutrition with a specialization in women's health. Through her social media platforms, Lauren shares easy and approachable plant-based recipes that are nourishing while still being delicious. She provides one-on-one nutrition counseling services virtually through her private practice and has created online programs to help people thrive on a plant-based diet.

Illustrations

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The Clean Vegan Cookbook

60 Whole-Food, Plant-Based Recipes to Nourish Your Body and Soul

Jackie Akerberg

Key Selling Points

--With a January pub date, this book will be released in prime time for New Year/New You sales, as well as any Veganuary tie-ins.

--Jackie's most popular content and posts are her simple, whole-food recipes that are meant to nourish the body and make you feel better. Her audience will be excited to see a cookbook based around this concept from her!

--Whole food, plant-based cooking is seeing a surge in popularity, with books like the *Oh She Glows* cookbook series (Avery, 2014, 2016 and 2020) selling over 100,000 copies and *Plant Over Processed* (Dey Street, 2020) selling over 62,000 copies, according to Bookscan.

--Jackie has a dedicated audience of 32,000 followers on Instagram.

Look and feel your best while kicking processed food to the curb with this delicious collection of 60 whole-food vegan recipes.

Summary

Delicious Vegan Meals That Kick Processed Ingredients to the Curb

Eating plant-based has never been more nourishing or satisfying! From Jackie Akerberg, creator of the popular food blog Jackfruitful Kitchen, comes a mouthwatering collection of inspiring, whole-food recipes that go way beyond your typical salad and are completely free from processed ingredients. By cutting the junk and focusing on wholesome, plant-based meals, you'll reap all of the health benefits that the vegan diet has to offer: improved digestion, clearer skin and higher energy, just to name a few! With this cookbook, it's easier than ever to eat 100% clean and 100% vegan (not to mention 100% gluten-free!) throughout the day, as Jackie has you covered with delicious dishes from breakfast through dessert, like:

- Best Ever Veggie Burgers
- Bang-Bang Baja "Shrimp" Tacos
- Super Greens Goddess Pasta
- Get Up and Go Super Seed Bread
- Curried Red Lentil Coconut Soup
- Power-Packed Blueberry Pancakes
- Apple Pie Cheesecake Bites
- And so many more!

Every single recipe has been carefully crafted from wholesome ingredients to provide maximum flavor and a clean eating experience like no other. So what are you waiting for? Kiss processed meals goodbye and say hello to all that a whole-food vegan diet can do for you. You'll be eating healthier than ever and feeling like the very best version of yourself in no time!

Contributor Bio

Jackie Akerberg is the creator of Jackfruitful Kitchen, a popular food blog and Instagram account. Jackie's recipes have been featured in *The Complete Guide to Plant-Based Food* and *dsm* magazine, as well as Good Old Vegan and Vegan Bowls. She lives in Des Moines, Iowa, with her husband.

Illustrations



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Status: **ACTIVE**

Blk + Vegan

Full-Flavor, Protein-Packed Recipes from My Kitchen to Yours

Emani Corcran

Key Selling Points

-- Emani is the founder of the popular Instagram account and food blog Blk and Vegan. Her Instagram has 105k followers and her blog's most popular recipes average 2000+ views.

-- According to a 2016 Pew Research Center survey, 8% of African Americans identify as vegan or vegetarian compared to just 3% of the general population, making Black Americans among the fastest growing demographic of vegans in the U.S. This book will reach and support that audience by including recipes relevant to their culture and personal stories from the author's experience as a Black woman and as a vegan.

-- According to *The Guardian*, veganism is on the rise with studies suggesting there has been a 40% increase in vegans in 2020, bringing the total to around 1.5 million people (2021).

Vegan blogger Emani Corcran honors the roots of her culture by remembering and reworking the important foods of her childhood into healthier, vegan versions.

Summary

Delicious Vegan Dishes to Feed Your Body + Soul

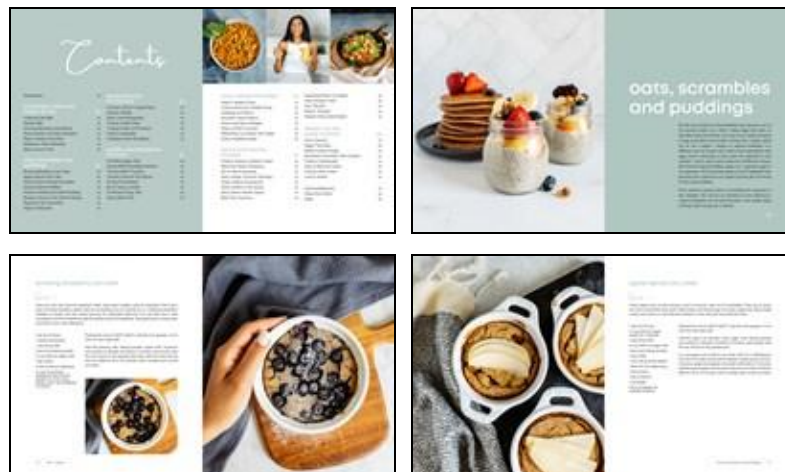
Pursue a plant-based diet without sacrificing the dishes you love with these healthy, vegan comfort food recipes that are as delicious as they are nutrient dense. A passion project for long-time vegan and popular food blogger Emani Corcran, this recipe book pays homage to her favorite family dishes and her experiences growing up immersed in Black food culture. Try her vegan twist on Classic Jambalaya, share Caribbean Rice and Beans with friends or savor her aunt's recipe for mouthwatering spiced waffles.

For vegan newcomers and plant-based lovers alike, these hearty meals are all about honoring your body and celebrating the tasty ingredients that fuel it. No matter what you're craving, Emani has a nutritious, homestyle recipe to satisfy your appetite.

Contributor Bio

Emani Corcran is the creator of the vegan food blog Blk and Vegan. She has worked with companies such as Ninja Kitchen and Daring Foods Plant Chicken, and lives in Dallas, Texas.

Illustrations





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Status: **ACTIVE**

New Vegan Baking

A Modern Approach to Creating Irresistible Sweets for Every Occasion

Ana Rusu

Key Selling Points

According to trend forecasting company WSGN, online retail sales and social media conversations around vegan dessert jumped more than 35% in 2021, indicating growing consumer interest in plant-based baking.

As a vegan pastry chef and recipe developer, Ana is a trusted expert who's particularly qualified to share the tips, tricks and knowledge she's accumulated through her career.

Ana incorporates dietary trends like raw, gluten-free and refined sugar-free into many of her vegan desserts; previous sales data—i.e., *Decadent Gluten-Free Vegan Baking* having sold 18,978 copies and *Rawsome Vegan Baking* having sold 38,195 copies—indicates a large audience for this style of baking.

Similar to Benjamina Ebuehi's *A New Way to Cake*, which has sold 18,289 copies, Ana uses exciting ingredients and flavor combinations to yield accessible yet interesting recipes that stand out from other offerings in the baking space.

These unforgettable vegan bakes celebrate the flavors of fruit, chocolate, booze, coffee and more in approachable yet showstopping sweets sure to excite every plant-based eater's palate.

Summary

Plant-Based Baking Just Reached a Whole New Level of Flavor

Reawaken your love for all things sweet and become a master of modern plant-based baking. Through this carefully curated and visually stunning recipe collection, Ana Rusu guides you in using vegan ingredients to create mouthwatering, ultra-satisfying baked goods and no-bake treats for you and your loved ones. Ana's recipes pair rich flavors with delicate fruits and aromatic herbs for desserts with beautifully balanced taste and luscious texture, such as:

- Dulce de Leche Bundt Cake with Chocolate Glaze
- Chocolate, Chili & Sea Salt Cookies
- Lemon Posset Tart with Raspberry and Whipped Cream
- Chantilly & Diplomat Cream with Tropical Fruit Cake
- Gluten-Free Upside-Down Sour Cherry Cake with Crème Anglaise

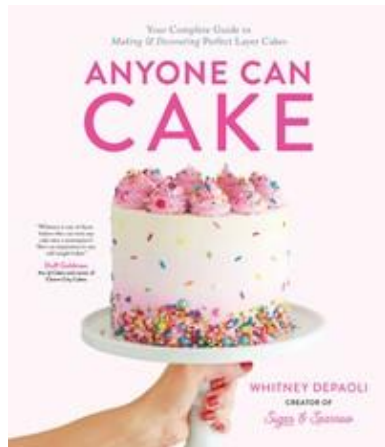
While the flavors may sound advanced, Ana's recipes use simple and easy-to-follow instructions, complete with home chef tips to help inexperienced bakers achieve success. With 60 spectacular vegan treats spanning six flavor-forward chapters—Chocolate & Caramel, Fruit, Citrus, Spice, Coffee, Nuts & Seeds and Booze—plus stunning photography with every recipe, every page will fill you with inspiration to pull out the measuring cups and bring sweetness to your day.

Contributor Bio

Ana Rusu is the pastry chef, recipe developer and food photographer behind the plant-based platform Herbs and Roots. Ana is known for her creative, modern takes on classics and her food styling. Ana lives in Bucharest, Romania.

Illustrations





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224 Pages
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CKB014000

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lb Wt

Status: **ACTIVE**

Anyone Can Cake

Your Complete Guide to Making & Decorating Perfect Layer Cakes

Whitney DePaoli

Key Selling Points

Whitney is a well-known creator in the cake decorating space, with 162k Instagram followers and 1.9m monthly views on Pinterest.

According to Eater and the *NY Times*, cake decorating is a hobby that's grown in popularity during the pandemic. This book will cover all the skills individuals need to get started, making it more accessible than ever.

Whitney's Cake Basics YouTube series has generated tons of positive feedback; this book will build on that content, offering more information and step-by-step technical guidance for entry-level skills, along with all new recipes and designs.

From leveling and stacking to filling and frosting, this all-in-one guide teaches novice decorators to create impeccable layer cakes with confidence.

Summary

"Whitney is one of those bakers who can turn any cake into a masterpiece! She's an inspiration to any self-taught baker."

— Duff Goldman, *Ace of Cakes* and owner of Charm City Cakes

Everything You Need to Know to Create Pretty Cakes with Confidence

Learn how to:

- Bake, build and decorate layer cakes, along with all the techniques and tools you'll need
- Master buttercream frosting, from mixing gorgeous colors to achieving a perfectly smooth finish
- Create ombrés, stripes, Lambeth piping and more with beginner-friendly decorating tutorials
- Level-up your design with in-depth guides for ganache drips, sprinkle placement and perfect piping

Featured resources include:

- Foolproof base recipes such as Favorite Vanilla Cake, One-Bowl Chocolate Cake and Vanilla Buttercream
- Creative recipes for showstopper cakes like Rainbow Striped Milk & Cereal Cake, Chocolate-Covered Strawberry Cake and Snickerdoodle Cake
- Troubleshooting tips and step-by-step instructions for preventing common mishaps every step of the way
- Luscious full-spread photography and visual reference charts

Contributor Bio

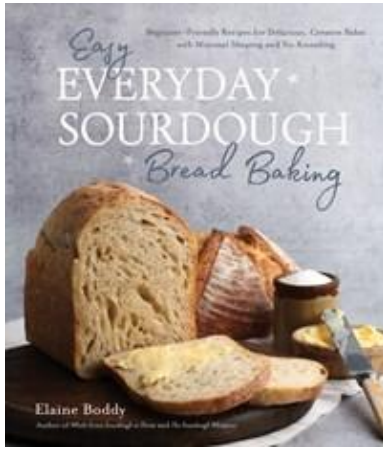
Whitney DePaoli hosts the popular baking YouTube channel and blog Sugar & Sparrow. She teaches approachable cake recipes and tutorials for bakers of all skill levels via her website, social channels and online Cake Basics video series. Her recipes and photography have been featured by Food Network and BuzzFeed's Tasty, Wilton and *American Cake Decorating* magazine. She lives in the Pacific Northwest with her husband and son.

Illustrations

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Easy Everyday Sourdough Bread Baking

Beginner-Friendly Recipes for Delicious, Creative Bakes with Minimal Shaping and No Kneading

Elaine Boddy

Key Selling Points

-- Elaine has a strong and devoted community through her popular blog Foodbod Sourdough and Instagram account (69k followers), and she has become a respected resource for bread baking recipes and sourdough advice. She teaches bread baking courses as well as sells sourdough starters on her site.

-- Elaine's previous titles have proven there is a market eager for her content, with her first book, *Whole Grain Sourdough at Home*, at 15,826 in sales, and her second book, *The Sourdough Whisperer* (February 2022) with 300+ preorders in the U.S. and even more in the U.K. Elaine's new title will add to, as well as stand out from, her previous books by offering her easiest sourdough recipes to date, including new flavors and same-day recipes.

-- The book's emphasis on easy, everyday sourdough recipes will appeal to a wide audience, reaching both beginners, who may be intimidated by other more complex sourdough books on the market, and bread enthusiasts, who need easy, fast and reliable recipes for everyday use.

Renowned sourdough "whisperer" Elaine Boddy presents her easiest dough recipes to date which require minimal effort and utilize pans and trays to remove the hardest parts of the process.

Summary

The Best Bread in the World Made as Simply as Possible

Baking homemade sourdough can often seem like a complex, time-consuming task, but Elaine Boddy is here to prove that this incredible, delicious and healthy bread is within reach of everyone, any day of the week—no matter how busy your life is. A trusted author and teacher when it comes to all things sourdough, she returns with her simplest, most versatile recipes yet. Hands-off methods such as overnight proofing and plenty of same-day recipes ensure that even with a hectic schedule and limited budget you can successfully create bakery-level bread in your own kitchen. Elaine has also utilized common baking pans and trays to remove the difficulty of extensive shaping—saving you time and effort while still producing delicious results.

Classic options include focaccia, sandwich loaves and baby boules, along with unique and flavorful breads such as Raspberry, Chocolate and Honeycomb Snug Swirls; Same-Day Goat Cheese and Spice Seeded Braid; and Hasselback Garlic-Butter Grainy Rolls. With Elaine's inspiring collection of 60 masterful recipes, making your own bread is sure to become a wonderful and delicious part of your everyday life.

Contributor Bio

Elaine Boddy is the author of *The Sourdough Whisperer* and *Whole Grain Sourdough at Home*, as well as the founder of foodbod Sourdough. She virtually teaches home bakers all over the world how to make sourdough. Elaine lives with her family in Milton Keynes, England.

Illustrations



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Status: **ACTIVE**

The Ooni Pizza Project

The Unofficial Guide to Making Next-Level Neapolitan, New York, Detroit and Tonda Romana Style Pizzas at Home

Scott Deley

Key Selling Points

This will be the first pizza-only cookbook created specifically for the Ooni, making it the go-to definitive resource for all Ooni owners.

The Ooni oven is growing rapidly in popularity—a recent Forbes article calls it “a staple of foodie culture” and “the hottest gadget”, while the *NY Times* named it the best pizza oven on the market. In 2020 the appliance was sold out nationwide because of this demand.

As an official Ooni Ambassador, Scott has created a highly engaged Instagram audience and is known for being a warm, welcoming and reliable source of knowledge for the Ooni community.

A must-have for all Ooni owners, this comprehensive cookbook covers everything from proofing dough and pairing toppings to firing up the oven and crafting flawless pizzas.

Summary

Think Outside the Pizza Box

New York, Detroit and Tonda Romana Style Pizzas at Home Get ready to make flavorful pizza at home with this all-in-one guide to cooking in your new Ooni. Sure to be a hit at any home gathering, now you can use this revolutionary piece of equipment to make and create top-quality pizza at home, sure to rival any and all takeout options. Scott Deley, an official Ooni ambassador, will walk you through everything you need to know with delicious doughs and scrumptious sauce options as well as guidance for oven temperature and maintenance.

Take your pizza from average to extraordinary with flavorful combinations such as Mixed Tomato Bianca, The Alternative Hawaiian, Upside-Down Margherita or Cheesy Garlic Bread Pizza with a Twist. With over 40 recipes to choose from, pizzeria pizza is sure to become a thing of the past.

Fire up your Ooni oven and make every night a Pizza Night with this pizza-lovers guidebook that is guaranteed to help you to bake the best pizza pies ever!

Contributor Bio

Scott Deley is the creator of the blog Scott’s Pizza Project, a brand ambassador for Ooni, and has written recipes for Matthews Cotswold Flour and Ooni’s Father’s Day recipe book, *Dad’s Favorite Recipes*. He has appeared on the *What’s Good Dough?* podcast as the first overseas guest star. He lives in Derby, England with his wife and daughter.

Illustrations







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Wt
Status:**ACTIVE**

Italian Cooking in Your Instant Pot

60 Flavorful Homestyle Favorites Made Faster Than Ever

Tawnie Graham

Key Selling Points

Tawnie has an engaged audience of over 35k Instagram followers.

A 2019 YouGov survey concluded that Italian food is the most popular cuisine worldwide, and 88% of Americans surveyed reported enjoying Italian dishes.

Using the Instant Pot simplifies recipes that would otherwise be time consuming, making it easier to get dinner on the table in a flash.

Summary

Make Dinnertime a Breeze with Speedy Pastas, Mains, Soups and More

From tasty pasta dishes to staple sauces, hearty soups and more, blogger and dietitian Tawnie Graham shares all of her favorite Italian dishes—each made quick and easy in the Instant Pot®! This all-encompassing collection of delicious, beginner-friendly meals features standout recipes like:

- Date Night Tuscan Chicken Pasta
- Speedy “Baked” Ziti
- Italian Wedding Soup
- Beef Ragu Pappardelle
- Chicken Cacciatore
- Pasta Puttanesca
- Easy Pasta e Fagioli
- Risotto Primavera
- Tuscan Ravioli Soup
- Salmon Piccata

Inspired by her Italian heritage and life as a busy mom, Tawnie’s recipes eliminate the need to spend hours over the stove or dirty all your dishes. Instead, load up your Instant Pot® with the ingredients for your favorite Italian feast, and you’ll have a tasty dinner on the table before you know it!

Contributor Bio

Tawnie Graham is a registered dietitian nutritionist and the creator of popular food blog Kroll’s Korner. She has been featured by *Reader’s Digest*, *Men’s Journal*, Yummly, NBC News and more. She lives in Fresno, California, with her family.

Illustrations





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Trade Paperback

168 Pages
50 photos plus step-by-steps
Cooking / Regional & Ethnic
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9 in H | 7.8 in W | 0.4 in T | 1 lb
Wt

Status: **ACTIVE**

Let's Make Sushi!

Step-by-Step Tutorials and Essential Recipes for Rolls, Nigiri, Sashimi and More from a Master Sushi Chef

Andy Matsuda

Key Selling Points

- Chef Andy Matsuda's credentials make him the perfect candidate for this book. For over 20 years he has taught culinary courses on sushi making. Readers will be eager to learn from him and feel they can tackle this harder task with his guidance.
- This book will have many step-by-step photos visualizing the different techniques for making sushi, making it extremely easy for beginners to follow along.
- The Sushi Chef Institute has 75.8k followers on Instagram and 37k followers on Facebook. In addition to this, the school has thousands of students a year, many of whom the book would be a great accompaniment to their courses.
- The Covid-19 pandemic has spurred home cooks to take on more challenges in the kitchen, as seen with the popularization of sourdough. Sushi making falls into a similar category and has potential to be a rising trend.
- This book will come out in December and has strong potential in the gift market, especially accompanied with the already popular practice of gifting sushi making kits.

Making sushi at home has never been easier or more fun with this foolproof guide and recipe book from a pro sushi chef.

Summary

Make Incredible Sushi in Your Own Kitchen

Learn the essential techniques to make delicious, properly executed sushi with your own two hands, no matter your skill level. From creative rolls and classic nigiri to beautiful sashimi plates, these helpful tutorials will hone your skills with detailed photos that walk you through every motion and movement. Chef Andy Matsuda, a master sushi chef and founder of the Sushi Chef Institute, breaks down his most important lessons on rolling your rolls, cutting your fish and forming your pieces. You'll sharpen your craftsmanship with each recipe you try—including how to master sushi rice—and foster a deeper appreciation for this traditional cuisine thanks to Chef Andy's insights and wisdom.

Follow along and make rolls of all varieties—Hosomaki (rice inside), Uramaki (rice outside) and Futomaki (thick rolls)—and enjoy recipes like the Tuna Dragon Roll, Salmon Sunset Roll, Rainbow Roll and more. Practice the classic cutting technique for nigiri (the Sogigiri Neta Cut) then make Tuna, Yellowtail and even Uni nigiri, along with fun variations for seared and marinated pieces. Learn the five most common sashimi cuts and plate up classic ensembles of Salmon and Scallop or Chef Andy's Combination Plate. Helpful guides even teach you proper Japanese plating and garnishing styles, so you can achieve that quintessential sushi bar look. With Chef Andy's expert guidance, you'll make sushi like a master and enjoy your favorite Japanese dishes for years to come.

Contributor Bio

Chef Andy Matsuda is the founder of the Sushi Chef Institute. He has worked as a sushi chef in restaurants around the globe, including the illustrious Genpachi in Osaka. Andy has been featured by the *New York Times*, *LA Times*, *Saveur* magazine and others. He grew up near Kobe, Japan, and now resides in Los Angeles.

Illustrations

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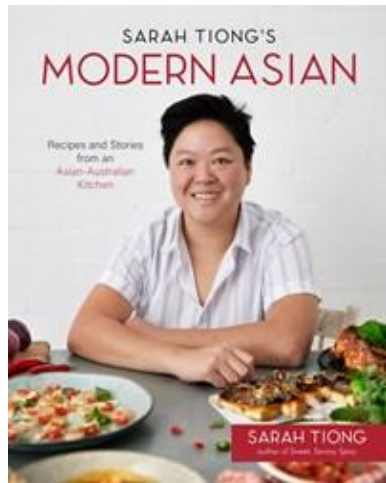
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Sarah Tiong's Modern Asian

Recipes and Stories from an Asian-Australian Kitchen

Sarah Tiong

Key Selling Points

--Sarah's first book, *Sweet, Savory, Spicy* saw strong sales, selling nearly 10,000 copies in its first full year on the market.

--This book's concept falls in line with one of Page Street's best-selling topics, Asian cookbooks, including *Vegan Asian*, *The Asian Market Cookbook*, and Jet Tila's *101 Asian Dishes You Need to Cook Before You Die* and *101 Thai Dishes You Need to Cook Before You Die*.

---Sarah Tiong has proven her skill at international cooking during her time on *MasterChef Australia* and through her successful cooking blog under her own name.

--Sarah's audience has more than tripled since we acquired her first book, from 42,000 followers to 159,000 followers on Instagram.

Sweet, Savory, Spicy author Sarah Tiong makes all your favorite meals the best they've ever been with this inventive collection of comfort food recipes inspired by her mother's Asian cooking.

Summary

Dive Into Inventive Asian Cooking with Sarah's Heartfelt Tribute to Her Mother's Cooking

Nothing tastes as good as family recipes. And for beloved chef and author Sarah Tiong, these recipes are more than just good food: They're the embodiment of her mother. After leaving Malaysia and immigrating to Australia, Sarah's mum soon found herself having to raise and feed two kids who had an appetite for foods she had never heard of. Inspired by her family's multiculturalism, Sarah grew up trying and perfecting Asian dishes that aren't afraid to borrow flavours and techniques from her home country of Australia—and beyond. She now brings years of familial knowledge to the table, showing you how to create modern and unique pairings like buttery scallops with ponzu, charred cabbage with cashew cream, and pork belly with passion fruit. Let your dishes be borderless with recipes such as:

- Korean-Style Beef Short Ribs with Spring Onion Salad
- Roasted Rendang Pumpkin and Coconut
- Tom Yum Ceviche
- Sticky Orange and Szechuan Pepper Chicken
- Chocolate, Walnut and Five-Spice Tart

Cooking shouldn't be a chore; Sarah's recipes, and the heart-warming stories that accompany them, are about savouring the process. Every recipe balances approachability and excitement, with plenty of tips to make things easier and customize dishes to your liking. No matter which dish you choose to make first, you're bound to feel inspired by this flavourful love letter to a mother's cooking.

Contributor Bio

Sarah Tiong is the author of *Sweet, Savory, Spicy*. She was a finalist and fan favourite on *MasterChef Australia* 2017 and returned for *MasterChef Australia* 2020. Sarah works as a private chef, recipe developer and runs her own pop-up market stall, Pork Party, which specializes in Asian-inspired pork dishes. She currently lives in Sydney, Australia.

Illustrations





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Wt
Status: **ACTIVE**

The Grill Sisters' Guide to Legendary BBQ

60 Irresistible Recipes that Guarantee Mouthwatering, Finger-Lickin' Results

Desi Longinidis, Irene Sharp

Key Selling Points

1.) On Instagram, Irene (@come.grill.with.me) has an audience of 151k and Desi (@healthycooks4champions) has one of 91.3k followers. Their combined account (@grill.sisters) has another 6.2k followers.

2.) Desi and Irene were both contestants on Dipper's Backyard BBQ Wars in 2021. Appearing on the show further established their credibility among the professional BBQ community, and grilling enthusiasts would be excited to buy a book from past contestants.

3.) The Grill Sisters are brand ambassadors for Barbeques Galore. Their affiliation with the brand will help to generate excitement for the book.

4.) Page Street's grilling and barbecue titles have sold well in the past. For example, *Secrets to Smoking on the Weber Smokey Mountain Cooker and Other Smokers* and *Smoke It Like A Pro on the Big Green Egg & Other Ceramic Cookers* each have 118k and 65.2k net sales to date.

Embark on the ultimate pitmaster's journey alongside BBQ pros Desi Longinidis and Irene Sharp as you grill, barbecue and smoke your way through every juicy, mouthwatering dish in this collection.

Summary

Get Ready for Sizzling BBQ Success!

Kick your grilling into high gear with this how-to manual for cooks of all levels. If you want your food to explode with flavor, The Grill Sisters' easy-to-follow recipes are just what the backyard chef ordered. Having competed alongside world-renowned BBQ experts and as brand ambassadors for Barbeque Galore, these ladies know their way around a grill. They walk you through setting up your grilling equipment, the art of using wood chips and cooking your meat to the perfect temperature, along with all the best ways to prepare food on your grill—searing, basting, smoking and more.

This amazing collection of recipes will have you (and everyone else at your table!) coming back for seconds. Showstopping recipes waiting inside include:

- Beef Short Ribs with Bourbon BBQ Sauce
- Ridiculously Good Chili Espresso Ribeye
- Skillet Surf & Turf with Vodka Garlic Butter
- Glazed Crispy Skin Salmon & Mango Salsa
- Greek Lamb Roast with Lemony Potatoes
- Family Favorite Stickiest Pork Ribs
- World's Best BBQ Chicken Wings with Ranch Dipping Sauce

Armed with this guide to all things BBQ, you have everything you need to make your next outdoor gathering a hit.

Contributor Bio

Irene Sharp and Desi Longinidis are The Grill Sisters and have worked with hundreds of big brands around the world. They have appeared on Australian television, hosted the World Food Championships in Australia and are both ambassadors for Australia's Biggest BBQ retailer, Barbeques Galore. They both live in Melbourne, Australia.

Illustrations



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Blackstone® Griddling

The Ultimate Guide to Show-Stopping Recipes on Your Outdoor Gas Griddle

Josh Hunt

Key Selling Points

- Page Street’s equipment-specific grilling books have seen incredibly strong sales, like *Showstopping BBQ with Your Traeger Grill* (~20k copies) and *Mastering the Big Green Egg®* (~12k copies)
- The Blackstone griddle is incredibly popular right now, but most cookbooks on Amazon are low-quality, self-published titles. The market is in need of a high-quality resource for cooking incredible meals on the Blackstone.
- With an April publication date, this book will be perfectly timed for summer barbeques, as well as Father’s Day gifting.
- A large part of Josh’s platform is dedicated to educating and teaching people how to use their Blackstone griddles most effectively. This is the cookbook his audience has been waiting for him to write!
- Josh has a dedicated audience of 42,000 followers on Instagram after starting his account in late 2020.

Unlock the secrets of the insanely popular Blackstone griddle—and make jaw-droppingly delicious meals at the same time.

Summary

The Only Griddle Cookbook You’ll Ever Need.

Conquer the art of outdoor cooking with this one-stop guide to mastering your Blackstone® griddle. Want to know the best methods for searing, sautéing and indirect cooking on your griddle, or the easiest way to clean and care for your Blackstone®? Are you looking to season your griddle for lasting protection and flavor and serve steaks so perfectly medium rare they’ll earn you a “well done” from family and friends? Thanks to this all-encompassing guidebook from griddling pro Josh Hunt, you’ll confidently commandeer your Blackstone® in no time.

Though it might be tempting to serve juicy Jalapeño & Onion Triple Smash Burgers on a weekly (or daily!) basis, you don’t have to limit yourself to beef— make mouthwatering breakfasts, pizzas, tacos, noodle dishes and even desserts on your griddle in addition to all your favorite grill classics. Start your morning with a stack of Blackstone Buttermilk Pancakes, whip up Griddled Shrimp Pad Thai with ease or wow even the toughest food critic with Josh’s bold recipe for Bananas Foster French Toast Grilled Cheese. Armed with this expert guide, your Blackstone® will quickly become your go-to cooking tool for every awe-worthy meal of the day.

Contributor Bio

Josh Hunt is the creator of Josh Hunt Griddlin’, an online resource dedicated to sharing recipes and instructional cooking videos. A leader in the griddling and grilling sphere, Josh has partnered with brands like Blackstone®, Meat Church, Traeger Grills® and The Burger Smasher. He also won the firstever Golden Spatula Award in Blackstone’s Great Griddle Off contest. Josh currently lives in North Texas with his wife and children.

Illustrations







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216 Pages
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Wt
Status: **ACTIVE**

The Ultimate Big Green Egg Cookbook: An Independent Guide

100 Master Recipes for Perfect Smoking, Grilling and Baking

Chris Sussman

Key Selling Points

-- Since signing his last book in 2020, Chris has doubled his following from 52.7k to 105k followers on Instagram (@the_BBQ_Buddha), majority of which specifically follow for his Big Green Egg recipes.

-- Chris is a brand ambassador of the Big Green Egg and is featured on the Big Green Egg's official website, making him a respected resource for trustworthy tips and standout recipes.

-- Our appliance-based books have been very successful—*Smoke it Like a Pro on the Big Green Egg & Other Ceramic Cookers* has sold 65,116 and *Secrets to Smoking on the Weber* has sold 118,098 since both came out in 2015, and the newer release *Mastering the Big Green Egg* has also been a strong and steady seller. This book's inclusion of even more recipes (100!) plus a chapter that covers must-have accessories and add-ons will make it stand out as the ultimate BGE book.

A founding member of the Big Green Egg Pro Staff presents the biggest and best modern companion cookbook for the ever-popular ceramic smoker, with 100 epic recipes.

Summary

The All-in-One Guidebook to Making Incredible Food in Your Live-Fire Cooker

Get ready to take your BBQ from just alright to flat-out amazing with your Big Green Egg®! Packed with 100 mouthwatering recipes and vibrant photography, this is the only book you'll need. Chris Sussman, a.k.a. The BBQ Buddha™, is here to help you achieve that next-level flavor you've been searching for. His comprehensive recipe collection provides you with a reliable road map to cook any food you crave on your Egg®—every possible smoked meat, comfort-food classics, flavor-packed veggies and even desserts, such as:

- Saint Louis-Style Spareribs with Dr Pepper BBQ Sauce
- Chuck Roast with Bloody Mary Braise
- Grilled Hanoi-Style Chicken Wings
- The Buddha's Steakhouse Pizza
- Smoked Leg of Lamb with Garlic and Rosemary Jus
- Campground Peach Spoon Cake

You'll also get Chris's best tips and tricks from his years devoted to mastering the Big Green Egg®, plus which accessories are worth having and how to use them, including the EGGspander®, halfmoon inserts and Bluetooth® temperature monitors. Whether you're a bona fide EGGhead or new to the Big Green Egg® community, this cookbook has everything you need to master your ceramic cooker and make every backyard gathering a certified success.

Contributor Bio

Chris Sussman is a founding member of the BGE Team Green, a group of individuals cooking for and representing Big Green Egg® at events and festivals around the world. His first cookbook, *The Four Fundamentals of Smoking*, was published in 2021. He has been featured in publications such as Maxim, Thrillist and the Huffington Post. He lives in Gulfport, Florida.

Illustrations



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Travel
TRV000000
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Status:**ACTIVE**

First Class Travel on a Budget

How to Hack Your Credit Cards to Book Incredible Trips for Less

Zachary Abel

Key Selling Points

- More and more people are traveling thanks to the release of the COVID vaccine: according to the TSA, as of October 17, 2021 over 2 million people have already used air travel this year.
- Many people don't understand how to maximize systems such as credit scores, account rewards or airline points. Since most people will fly at some point in their lives, this book will be a useful financial guide for nearly anyone.
- The language used in these offers can often be complicated or rife with jargon. Zachary's book will be a useful layman's guide even for people who have some familiarity with points systems.

Maximize your credit score, earn passive income from rewards programs and even travel in style without breaking the bank, in this essential guide to traveling on a budget.

Summary

Seize the Day While Saving Money

With this one-stop guide to fiscal literacy in your back pocket, the five-star vacation you've been dreaming of is wholly within reach. Known everywhere for his innovative travel hacking tips, Zachary Burr Abel is here to offer his best counsel for navigating airline loyalty programs, credit card promotional deals, and hidden travel fees so you can see the world without emptying your pockets. Full of helpful insights and funny personal anecdotes, this guide skips all the boring financial jargon and goes straight to actionable advice about how to:

- Fly first class to Japan using 55,000 miles
- Use loyalty programs to get deals on rental cars and hotel rooms
- Earn airline points when purchasing that cool pair of sneakers you've been eying
- Get elite American Airlines status without flying with them
- Book luxury hotels by buying points for cheap
- Reap the ample credit card rewards offered to small businesses
- And so much more!

You'll soon be able to travel as often and as luxuriously as you'd like thanks to these simple, easy steps that will help you stack your savings and make the system work for you. First financial tip? Invest now in this priceless resource.

Contributor Bio

Zachary Burr Abel is the creator of the travel blog Monkey Miles, as well as an actor and entrepreneur with a background in finance. He shares helpful money and travel hacks on his popular TikTok and Instagram accounts and lives in Atlanta, Georgia.

Illustrations

