

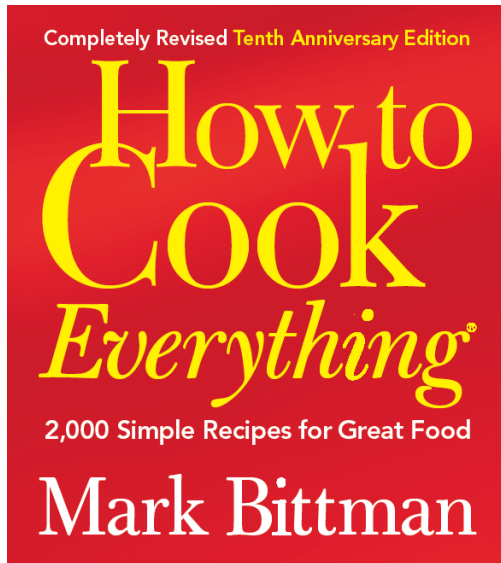


News

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The completely revised 10th anniversary edition of the award-winning classic —



How to Cook *Everything*[®]

SECOND EDITION

2,000 simple recipes for great food

BY MARK BITTMAN

“...the best-value all-in-one volume available...even with more of everything to cook, this massive tome is navigable. Whether the first edition is on their shelves or not, home cooks of all skill levels will want to get this one.”

— *Publishers Weekly*, starred review

How do you update a classic? For his bestselling, award-winning *How to Cook Everything*—the modern bible of home cooking—Mark Bittman started from scratch and carefully blended the best of the original with appealing new recipes and fresh, current information. The result is an even more useful and authoritative cookbook, ready to inform, inspire, and guide new and accomplished cooks alike—the book to turn to for every kitchen endeavor.

This fall, John Wiley & Sons will publish **HOW TO COOK EVERYTHING, 2nd EDITION** (Hardcover; October 27, 2008; \$35.00)—a masterwork featuring over 2,000 new and revised recipes, updated information, and nearly 400 illustrations, making it indispensable to anyone who cooks, or wants to. With Bittman’s simple and accessible approach to good cooking, readers will make crowd-pleasing food using fresh, natural ingredients; simple techniques; and basic equipment. Along the way, they’ll discover the pleasure of preparing delicious meals for every occasion.



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This revised edition includes handy new updates; in fact every chapter—including those on Appetizers, Meat, Poultry, Vegetables and Fruit, Grains, and even Desserts—has been enhanced. “The Chapter at a Glance” feature throughout the book makes it even easier for cooks to find what they need. Bittman also identifies the Essential Recipes in each chapter, highlighting the basic, easily varied dishes that cooks will find infinitely useful, like *Chicken Soup, Many Ways*; *Muffins, Infinite Ways*; and *Baked Macaroni and Cheese* (which offers four variations and a list of “6 Great Mac-and-Cheese Combos”). And most important, Bittman has added all-new recipes, like *Chicken Pot Pie*; *Warm Spicy Greens with Bacon and Eggs*; *Pistachio or Other Nut Shortbread*; and *Jim Lahey's No-Work Bread*, just to name a few.

HOW TO COOK EVERYTHING, 2nd EDITION includes special features that allow cooks to customize meals to suit their convenience, budget, and personal tastes:

- **New icons** identify recipes that are: *Essential*, *Fast*, *Make-Ahead*, and *Vegetarian*
- **Helpful lists** like “22 Picnic-Perfect Salads,” “11 Meat Dishes to Serve on Greens,” and “10 Cookies and Bars That Are Fun to Make with Kids”
- **New charts** like “How to Season Simply Cooked Seafood” and “Improvising Hot Sandwiches”
- **Practical sidebars** like “Checking Meat for Doneness” and “The Many Ways to Flavor Mashed Potatoes”
- **Nearly 400 detailed drawings** of food preparation techniques, including all-new illustrations like “How to Eat Crabs” and “Using a Pastry Bag”
- **Easy reference guides** to the Essential Recipes, the Top Fast Recipes, Top Make-Ahead Recipes, and Top Vegetarian Recipes and a **detailed menu section** with ideas for everyday meals and special occasions

A trove of inspiration, incredible recipes, and reliable, straight-forward advice, **HOW TO COOK EVERYTHING, 2nd EDITION** is the one cookbook no kitchen should be without!

ABOUT THE AUTHOR



Mark Bittman is one of the country’s best-known and most widely respected food writers. His must-see weekly *New York Times* column and videos “The Minimalist,” and his regular appearances on *The Today Show* showcase his mastery of teaching the art of cooking. Bittman has written more than a dozen cookbooks, including the blockbusters *How to Cook Everything Vegetarian* and *The Best Recipes in the World*. He is also the host of an ongoing series of public television shows based on *How to Cook Everything* and other books. Find out more at www.howtocookeverything.com and www.markbittman.com.

HOW TO COOK EVERYTHING, 2nd Edition

Mark Bittman

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