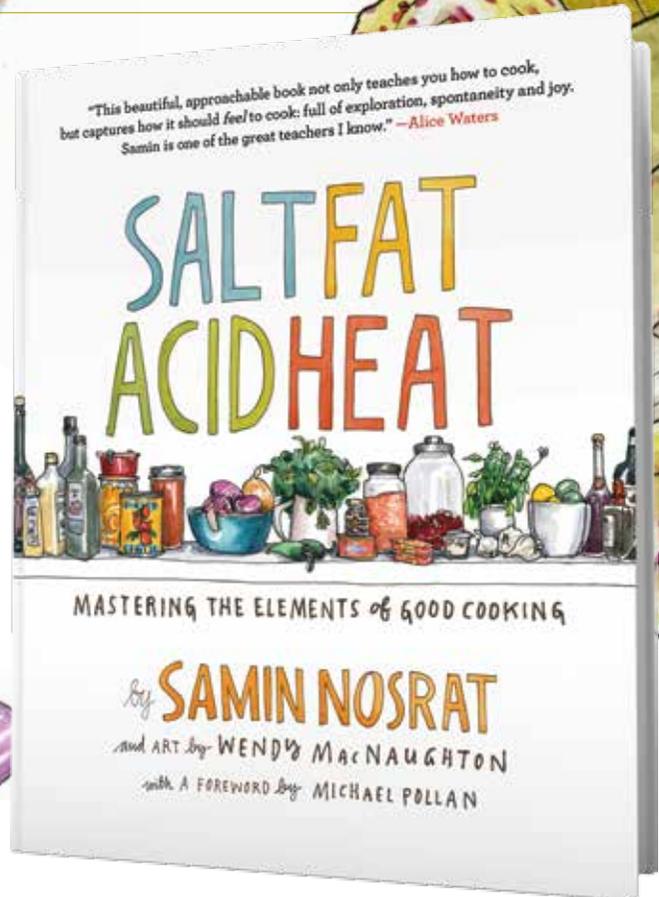




A NEW WAY TO THINK ABOUT COOKING FROM THE RISING-STAR CHEF WHO TAUGHT MICHAEL POLLAN TO COOK!



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“As I write, this book hasn’t even been published yet, but already it feels indispensable. That must sound over-the-top, I know, but I honestly can’t remember the last time I read a book on cooking that was this useful or unusual. I suspect that’s because reading *Salt, Fat, Acid, Heat* feels less like being in the pages of a cookbook than at a really good cooking school.”

—MICHAEL POLLAN, *NEW YORK TIMES* BESTSELLING AUTHOR OF *COOKED*

“This beautiful, approachable book not only teaches you how to cook, but captures how it should *feel* to cook: full of exploration, spontaneity and joy. Samin is one of the great teachers I know, and wins people over to cooking with real food—organic, seasonal, and alive—with her irrepressible enthusiasm and curiosity.”

—ALICE WATERS, *NEW YORK TIMES* BESTSELLING AUTHOR OF *THE ART OF SIMPLE FOOD*

“Like the amazing meals that come out of Samin Nosrat’s kitchen, *Salt, Fat, Acid, Heat* is the perfect mixture of highest quality ingredients: powerful storytelling and art, clear science, and infectious love of food. Nosrat’s prose combined with Wendy MacNaughton’s beautiful illustrations are a perfect guide to employing the science of cooking for maximum deliciousness.”

—REBECCA SKLOOT, *NEW YORK TIMES* BESTSELLING AUTHOR OF *THE IMMORTAL LIFE OF HENRIETTA LACKS*

“*Salt, Fat, Acid, Heat* is a wildly informative, new-generation, culinary resource. Samin Nosrat’s wealth of experience comes together here in a pitch perfect combination of charm, narrative, straight-talk, illustration, and inspiration.”

—HEIDI SWANSON, *NEW YORK TIMES* BESTSELLING AUTHOR OF *SUPER NATURAL COOKING*

“*Salt, Fat, Acid, Heat* is a very important book not because it contains many excellent recipes, although it does, or because it is written by a Chez Panisse alum, although it is. It is important because it gives home cooks a compass with which to navigate their own kitchens, and it places trust in them that they will be able to use that compass. Samin’s easygoing, cook-by-feel approach is never condescending or elitist. It is a step towards cooking without recipes and true empowerment (and joy!) in the kitchen.”

—JOHN BECKER AND MEGAN SCOTT, 4TH GENERATION STEWARDS OF THE *NEW YORK TIMES* BESTSELLING *JOY OF COOKING*