Food
Yucatán
Recipes from a Culinary Expedition

BY DAVID STERLING

With over 275 authentic, easy-to-follow recipes, lively stories of their origins, and luscious illustrations, here is the definitive work on the foods of Yucatán, one of the world’s great regional cuisines.

RELEASE DATE | 2014
9 1/2 x 11 inches, 576 pages, 385 color and b&w photos, 36 drawings, 3 maps
$60.00 | £42.00 | C$80.00
hardcover, ebook*

*Denotes Different ISBN

2015 James Beard Foundation Cookbook of the Year Award
2015 James Beard Foundation Book Award Winner - International
The Art of Eating Prize for Best Food Book of the Year, 2015

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Front cover photo from The Jemima Code by Toni Tipton-Martin
Praise for *Yucatán*

“I was not prepared to be blown away by the richness of the book—a text full of information and interest, conveyed with passion and intelligence.”

—NANCY HARMON JENKINS, staff writer at The New York Times and author of seven cookbooks

“Beyond Sterling’s encyclopedic and meticulously researched knowledge of Yucatecan food, his love for and connection to the region and its fare are evident on every page.”

—SAVEUR

“Yucatán is truly extraordinary in its depth and breadth, and the passion and dedication underpinning this work are clear on every page.”

—WINNIE YANG, managing editor of The Art of Eating

“Yucatán is a truly towering achievement. It portrays a rich culture with passion, excitement and scholarly rigor, and it’s hard to see how this book will be surpassed.”

—GARRETT OLIVER, brewmaster of the Brooklyn Brewery

“Sterling has written an extraordinary, spirited, deeply researched book that should be read and relished like a novel, page by page, as every recipe, photograph, and story work together to tell the complex, beautiful story of Mexico’s Yucatán peninsula.”

—TEJAL RAO, food editor and restaurant critic at Bloomberg Pursuits
Oaxaca al Gusto
An Infinite Gastronomy

BY DIANA KENNEDY

Renowned as the Julia Child of Mexican cooking, Diana Kennedy has now written her magnum opus—an irreplaceable record of the traditional regional cuisines of Oaxaca.

RELEASE DATE | 2010
9¾ x 11½ inches, 459 pages, 302 color photos,
12 maps, 22 color drawings
$60.00 | £42.00 | C$80.00
hardcover, ebook*

Praise for Oaxaca al Gusto

“A love letter to the rich diversity of cuisines, ingredients, and traditions of Oaxaca.”
—CHICAGO TRIBUNE

“Intensely researched . . .”
—NEW YORK TIMES

“Kennedy is a stickler for authenticity. She isn’t just cooking to create a meal—she’s cooking to preserve and document dishes”
—NPR

“A glimpse into an alternate food universe.”
—WALL STREET JOURNAL
Praise for *My Mexico*

“My Mexico is a masterwork. No other writer has come close to Diana Kennedy in communicating the variety, richness, and delights of the cuisines of Mexico. Reading the book, for it’s a great read, is like watching a layered lively video, as images unspool in the mind’s eye. Cooking from it is also a pleasure, for directions are clear and results exceptional, in my experience.”

—NAOMI DUGUID, author of *Burma: Rivers of Flavor*

“My Mexico stands in the canon of outstanding people like Fanny Calderón de la Barca, Malcolm Lowery, and Leonora Carrington, who came to Mexico and made the country their own. The uniqueness of Diana Kennedy’s journey and brilliant body of work is that she also gave Mexico to itself.”

—JENNIFER CLEMENT, prize-winning author and president of PEN Mexico

“My Mexico will certainly aid armchair travelers and cooks alike in gaining a much deeper appreciation for the people of Mexico and their culinary delights. A must-have cookbook of authentic Mexican recipes and the stories and people behind the dishes.”

—LEE E. CART, Shelf Awareness

Now back in print with a fresh design and photographs, *My Mexico* is the most personal book by Diana Kennedy, renowned as the Julia Child of Mexican cooking and author of the definitive works on the subject.
Naturally Healthy Mexican Cooking
Authentic Recipes for Dieters, Diabetics, and All Food Lovers
BY JIM PEYTON

Presenting some two hundred authentic recipes (with nutritional analysis) ranging from traditional tacos and enchiladas to *alta cocina Mexicana,* this cookbook shows you how to make Mexican food that is highly nutritious and low calorie, easy to prepare, and completely delicious.

RELEASE DATE | 2014
8 x 10 inches, 261 pages, 31 color photos

ISBN 978-0-292-74549-0
$24.95 | £16.99 | C$28.50
paperback, ebook*

¡Viva Tequila!
Cocktails, Cooking, and Other Agave Adventures
BY LUCINDA HUTSON

With a festive blend of inspired recipes for fabulous drinks and dishes, lively personal anecdotes, spicy cultural history, and colorful agave folk art, proverbs, and lore, America’s premier tequila expert shows us how to savor the most Mexican of all libations.

RELEASE DATE | 2013
8 x 10 inches, 288 pages, 140 color photos, 1 map

ISBN 978-0-292-72294-1
$34.95 | £23.99 | C$45.50
hardcover, ebook*
“I can’t wait to visit some of the small farms, wineries, and other food producers Terry Thompson-Anderson showcases. But, in the meantime, I look forward to cooking her well crafted recipes whenever I’m craving that special taste of home.”

—LISA FAIN, author of The Homesick Texan’s Family Table

“A treasure for anyone interested in great food and wine.”

—NATHALIE DUPREE, television host and coauthor of Mastering the Art of Southern Cooking

“From farm fresh vegetables and dairy products to wine, Texas on the Table is a complete guide to everything that the Texas terrain produces. I am so excited to use this book as a reference when creating seasonal specials for my guests.”

—JOHN BESH, Besh Restaurant Group

Texas on the Table
People, Places, and Recipes Celebrating the Flavors of the Lone Star State

BY TERRY THOMPSON-ANDERSON
PHOTOS BY SANDY WILSON

One of Texas’s leading cookbook authors presents 150 recipes that showcase the state’s bounty of locally grown food along with fascinating stories of the people who are enriching the flavors of Texas.
Barbecue Crossroads
Notes and Recipes from a Southern Odyssey

BY ROBB WALSH
Photographs by O. Rufus Lovett

The James Beard Award–winning author of the best-selling Legends of Texas Barbecue Cookbook takes us on an extraordinary odyssey from Texas to the Carolinas and back to tell the story of Southern barbecue, past, present, and future—complete with more than seventy recipes.

“...you feel privileged to have been invited along and a whole lot smarter about not only smoked meat in all of its many guises, but this lovely and confounding part of the country.”
—LOS ANGELES TIMES

Brisket Sandwich

UNIVERSITY OF TEXAS PRESS | FOOD

BRISKET SANDWICH
The Salt Lick Cookbook
A Story of Land, Family, and Love
BY SCOTT ROBERTS AND JESSICA DUPUY
Filled with recipes and prep techniques for the Salt Lick’s legendary barbecue meats and sides, as well as dozens of other classic and contemporary Texas dishes, this lusciously illustrated cookbook tells the heartwarming family story behind one of Texas’s favorite barbecue restaurants.

Distributed for the Salt lick Restaurant, Driftwood, Texas
RELEASE DATE | 2013
8 x 11 inches, 348 pages, 275 color and 8 b&w photos
$39.95 | £27.00 | C$51.95
hardcover

“Well researched, intimate, and beautifully crafted.”
—DALLAS MORNING NEWS

Uchi
The Cookbook
BY TYSON COLE AND JESSICA DUPUY
Expand your gastronomic boundaries with some of the most celebrated recipes of Tyson Cole, a James Beard Award–winning chef, and founder of one of America’s premier restaurants for innovative Japanese cuisine, Uchi.

Distributed for Umaso Publishing
RELEASE DATE | 2011
8½ x 10 inches, 276 pages, 174 color and 9 b&w photos
$39.95 | £27.00 | C$51.95
hardcover

“And then there’s Uchi, a nationally recognized sushi restaurant, opened in 2003, that gives Austin its strongest claim to a dining renaissance.”
—THE WALL STREET JOURNAL
Jack Allen’s Kitchen
Celebrating the Tastes of Texas

BY JACK GILMORE AND JESSICA DUPUY

Acclaimed Texas chef Jack Gilmore, owner of the popular Austin-area Jack Allen’s Kitchen restaurants, presents over 150 delicious recipes that feature fresh, seasonal Texas ingredients, accompanied by profiles of the local farmers who supply them.

Distributed for Jack Allen’s Kitchen Restaurants

RELEASE DATE | 2014
9 1/4 x 11 inches, 300 pages, 350 color photos

$39.95 | £27.99 | C$51.95
hardcover

Okra Tomato Salad
The Jemima Code
Two Centuries of African American Cookbooks

BY TONI TIPTON-MARTIN
Forewords by John Egerton and Barbara Haber

Showcasing one of the world’s largest private collections of African American cookbooks, ranging from rare nineteenth-century texts to modern classics by Edna Lewis and Vertamae Grosvenor, this lavishly illustrated collection speaks volumes about America’s food culture.

RELEASE DATE | 2015
9 x 11 inches, 264 pages, 285 illustrations
$45.00 | £29.00 | C$56.50

hardcover

“The Jemima Code digs deep to unearth treasures and histories of black cooks, their books, and their recipes. We should all thank Toni Tipton-Martin for this incredible book.”

—MARCUS SAMUELSSON, author of Yes, Chef as well as chef-owner of Red Rooster Harlem and Streetbird Rotisserie
Colonel Sanders and the American Dream

By Josh Ozersky

This engrossing biography of Kentucky Fried Chicken/KFC founder Harland Sanders tells a uniquely American story of a dirt-poor striver with unlimited ambition who launched one of the world’s most successful brands—and then ended up as a mere symbol for the corporation that bought him out.

Release Date | 2012
5½ x 9 inches, 156 pages, 24 b&w photos
$20.00 | £13.99 | C$32.50
hardcover, ebook*

“Fascinating”
—The National

“Witty language and unexpected moments of Americana are reasons to delight in Josh Ozersky’s Colonel Sanders and the American Dream.”
—Triquarterly
The Pecan
A History of America’s Native Nut

BY JAMES McWILLIAMS

This lively history by the acclaimed author of *Just Food* and *A Revolution in Eating* follows the pecan from primordial Southern groves to the contemporary Chinese marketplace to reveal how a nut with a very limited natural range has become a global commodity and endangered heirloom.

RELEASE DATE | 2013
5½ x 8½ inches, 192 pages, 3 b&w photos
ISBN 978-0-292-74916-0
$20.00 | £13.99 | C$32.50
hardcover, ebook*
Texas BBQ

BY WYATT McSPADDEN
Foreword by Jim Harrison
Essay by John Morthland

Destined to become a classic like Smokestack Lightning and Legends of Texas Barbecue Cookbook, Wyatt McSpadden’s Texas BBQ is the only large format, full-color photographic odyssey into the world of traditional barbecue.

RELEASE DATE | 2009
10 x 11¾ inches, 160 pages, 89 color and b&w photos
$39.95 | £27.99 | Ç51.95
*hardcover, ebook*
Desert Terroir
Exploring the Unique Flavors and Sundry Places of the Borderlands

BY GARY PAUL NABHAN

From the biology behind flavor to the stories and memories that taste evokes, here is a savory exploration of the terroir of the Southwestern borderlands—the geological, ecological, and cultural history embodied in the foods of this desert region.

Republic of Barbecue
Stories Beyond the Brisket

BY ELIZABETH S. D. ENGELHARDT
Foreword by John T. Edge

Republic of Barbecue offers a richly satisfying journey into the world of Texas barbecue as food and culture, filled with first-person stories from pit masters, barbecue joint owners, sausage makers, and wood suppliers.

RELEASE DATE | 2009
7 x 10 inches, 255 pages, 108 color and 12 b&w photos, 1 map
$21.95 | £14.99 | C$28.50
paperback, ebook*
Nothing Fancy
Recipes and Recollections of Soul-Satisfying Food
BY DIANA KENNEDY
Cookbooks
release date | SPRING 2016

Texas Good Mornings
Breakfast and Brunch in the Lone Star State
BY TERRY THOMPSON-ANDERSON
Photos by Sandy Wilson
Cookbooks
release date | FALL 2017

Fonda San Miguel
Forty Years of Food and Art
BY TOM GILLILAND, MIGUEL RAVAGO, VIRGINIA WOOD
Cookbooks
release date | SPRING 2016

Tacos of Texas
BY ARMANDO RAYO AND JAROD NEECE
Food Studies
release date | FALL 2016

The Markets of Mexico
BY DAVID STERLING
Cookbooks
release date | FALL 2018