Books

4 New Cookbooks from Alumni

By
Rebecca Shapiro
|
Nov. 17, 2026



With the holidays approaching, we're spending more time in the kitchen — and this year we're getting a little help from our fellow Lions. Alumni Melissa Clark '90BC, '94SOA, Ella Quittner '13CC, Christopher Kimball '73CC, and Judy Joo '97SEAS are all out with new cookbooks, with plenty of inspiration for the festive season and beyond.

The Big Book of Dinner

Melissa Clark ’90BC, ’94SOA

There is perhaps no one better versed in the evening meal than *The New York Times* food writer, recipe developer, and best-selling cookbook author Melissa Clark. She’s written about sheet-pan dinners, one-pot dinners, Instant-Pot dinners, weeknight dinners, holiday dinners, and much more. In her latest book, she combines all these secrets into one stunning collection — full of more than 175 exciting, no-fuss mains like sweet and spicy chicken with cumin and honey, and hot and sour dumpling soup, plus plenty of sides and desserts to round out the meal.

Obsessed with the Best

Ella Quittner ’13CC

When it comes to cooking, food writer Ella Quittner won’t settle for anything less than perfection. As the creator of Food52’s “Absolute Best Tests,” she became an obsessive recipe tester, performing head-to-head trials of different techniques (and traveling as far as Japan and Italy to find them) until she got to the ultimate version of every dish. Her first cookbook is the fruit of that very intensive labor, with over 100 deeply researched recipes on crowd pleasers like meatballs, roast chicken, biscuits, and chocolate-chunk cookies, interspersed with charming essays and interviews with fellow food fanatics.

***The Milk Street Cookbook*, 10th Anniversary Edition**

Christopher Kimball ’73CC

For ten years, America’s Test Kitchen founder Christopher Kimball has traveled the world in search of bold flavors and unique techniques, which he shares on his Emmy Award-winning television show, *Milk Street*. This year, he’s out with a new edition of the companion cookbook, which includes every recipe featured on the show’s decade-long run. With dishes that range from pasta all’Amatriciana to Oaxacan chickpea soup to a salted peanut and caramel tart, there’s truly something for

everyone.

Mukja: Let's Eat!

Judy Joo '97SEAS

From BTS to *K-Pop Demon Hunters* to *Squid Game*, Korean culture is everywhere. And one of the best parts of this K-takeover? The food, of course. Whether it's the corn dogs and dumplings that the HUNTR/X gang chow down on mid-demon pursuit, or the late-night bowls of tteokbokki that seem to be an integral part of every K-drama, the food is often the star of the show. And now it's possible to make it all at home. In her new cookbook, chef, restauranteur, and best-selling author Judy Joo adapts over eighty popular recipes featured in Korean films, TV, and music — from hearty soups and stews to savory noodle bowls to snacks and desserts.

Read more from ***Rebecca Shapiro***

Guide to school abbreviations

All categories >
Read more from ***Rebecca Shapiro***