The perfect trifecta of seasonal entertaining

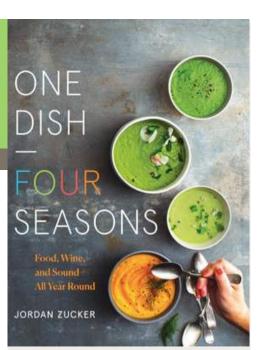
Debut cookbook explores the evolution of individual dishes yearround with seasonal ingredients complemented by wine and music.

One Dish - Four Seasons: Food, Wine, and Sound - All Year Round by Jordan Zucker

Jordan Zucker's debut cookbook, *One Dish - Four Seasons: Food, Wine, and Sound - All Year Round* (Home Sauce Publications, October 1, 2019), is a thoughtfully laid out family collaboration and sophisticated labor of love. Zucker (who hosts Girls Guide to Sports, appeared on Food Network's *Grill It! with Bobby Flay*, and was a recurring character on the popular TV series *Scrubs*) takes a base recipe, and by varying seasonally available ingredients, creatively builds 4 versions of each dish: a winter, spring, summer and fall. 20 dishes x 4 seasons = 80 mouthwatering recipes plus a round of cocktails, of course! Each dish is then paired with **a wine and a music album**, further exploring the seasonality of the three elements of entertaining.

For example: the seasonal variations of one dish in the appetizer chapter, the Dutch Baby, include: Mushroom & Brie (fall), Caramelized Onion & Blue Cheese (winter), Spinach, Leek & Gruyere (spring) and Roasted Tomato, Tarragon & Goat Cheese (summer). Jordan is joined by her expert cook mom, Betti, and ex-sommelier dad, Jim, in leading readers on a culinary tour through each of the four seasons. Enjoyable as much on a coffee table as in the kitchen, *One Dish - Four Seasons* features gorgeous full-color photos, correlating illustrations, easy-to-follow and humorously guided recipes, impeccable wine pairings, as well as integrative music soundtracks (with clever layers to the matches), and witty family anecdotes. This one-of-a-kind collaboration will bring families and friends together in the kitchen and inspire a creative approach using the base recipes as open canvases.

Jordan's whimsical personality and quick-wit shine through each page of this extraordinary cookbook as she personally shares the experience of creating each dish with the laughter and passion of a true artist. The reader will be encouraged to eat local, and also enjoy regional wine maps, visual aids via color coded wines and seasons, and many more opportunities to benefit from Zucker's myriad of tips and details.



BOOK DETAILS

Launch: October 1, 2019 **Home Sauce Publications** ISBN-13: 978-0-692-16720-5 208 pages 9.75 x 11.75 Hardcover, \$44.00

About the Author

Jordan Zucker is an accomplished writer, actor, host, cook, and entertainer. She loves to creatively incorporate meals into every type of celebration (and who can't find at least one reason to celebrate a day...). She has shared her expertise as a guest star on Food Network's *Grill It! with Bobby Flay*, and has entertained audiences as "Lisa the intern" on NBC's *Scrubs*. She continues to educate, engage, empower, and entertain through her own comedic sports series, *Girls Guide to Sports*, which she writes, hosts, and produces. She combined her love of football and food in her "Monday Night Matchup Menus" series, creating meals each week based on the teams playing in Monday Night Football. She has expanded into cooking for other sports on the Girls Guide website. Jordan attends live music concerts religiously and keeps abreast of current gems and classic legends in the music world. Here, she combines three of her biggest passions, food, wine, and music, to bring you her first book.

Discussion Topics and Timely Tie-ins

- Mother/Daughter Collaborations: Four Ways to Bond with Your Mom/Daughter Through Food
- It's a Family Affair: Tips for Cooking as a Family
- Bi-coastal cooking: Los Angeles vs New York the best of both
- Pairing Wine with Food: Five Things You Need to Know
- Pairing Music with Food: Creating the Perfect Soundtrack for Your Meal
- Food, Family and Music: Plan the Perfect Holiday Meal
- Create fabulous fall meals with local seasonal ingredients
- Get cozy with these winter dishes
- The best dishes to bring to "Friendsgiving"



Jordan Zucker Website onedishfourseasons.com

Facebook page www.facebook.com/jordzuck

> Twitter handle twitter.com/jordzuck

YouTube www.youtube.com/jordzuck

> Instagram instagram.com/jordzuck

