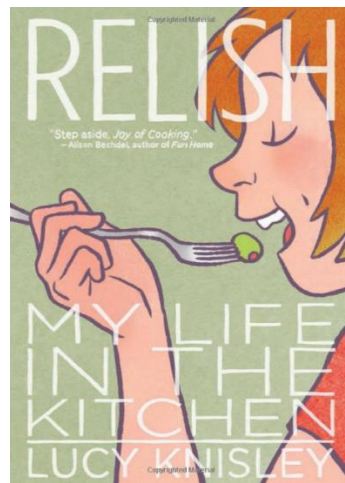


Title: RELISH



About the Author:



LUCY KNISLEY

was born in New York City, raised in Rhinebeck, New York, and educated in Chicago. She has come home to roost in a tiny apartment in Manhattan, where she can be closer to her mom's cooking. Her comics about life, food, travel, and her adventures have gained her a devoted audience online. Lucy's first book, *French Milk*, is a travelogue about a trip to Paris. She has a big ginger cat named Linney and a devoted love for the portion of the menu directly beneath the word "Desserts."

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Cover design by Colleen AF Venable
Printed in China

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First Second
New York

www.firstsecondbooks.com

Description:

"Lucy Knisley's delightful drawings don't just tell great stories, they're a crystal-clear how-to guide to everything worth doing in the kitchen. Step aside, *Joy of Cooking*."

—Alison Bechdel,
author of *Fun Home*

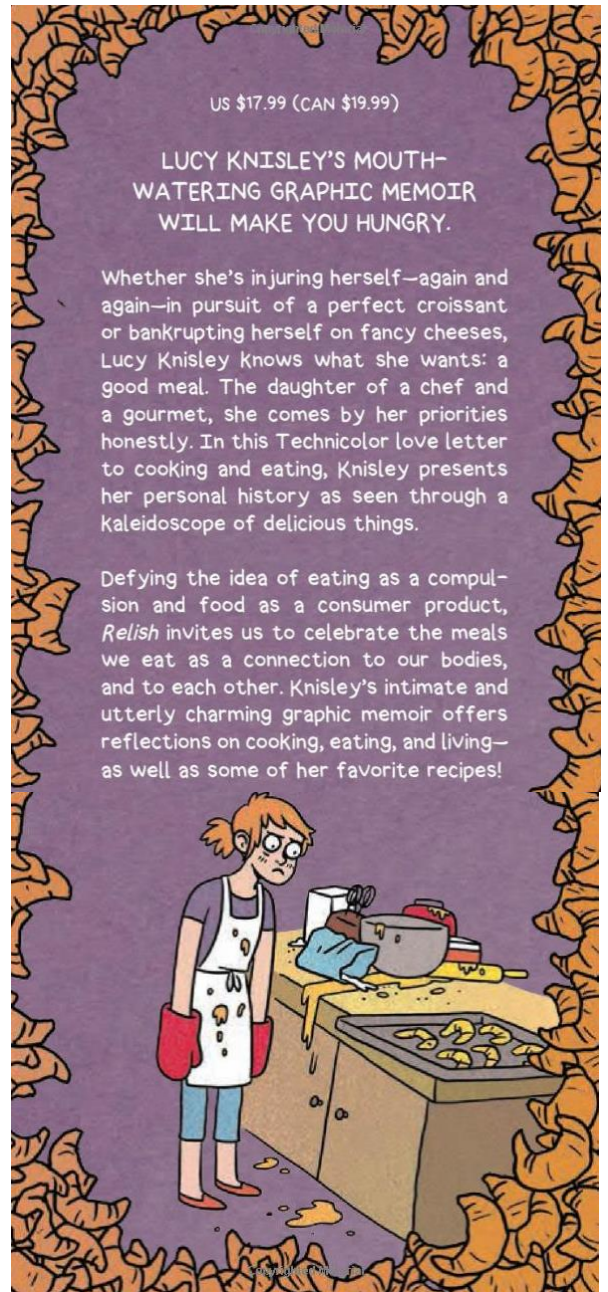


US \$17.99 (CAN \$19.99)

LUCY KNISLEY'S MOUTH-WATERING GRAPHIC MEMOIR WILL MAKE YOU HUNGRY.

Whether she's injuring herself—again and again—in pursuit of a perfect croissant or bankrupting herself on fancy cheeses, Lucy Knisley knows what she wants: a good meal. The daughter of a chef and a gourmet, she comes by her priorities honestly. In this Technicolor love letter to cooking and eating, Knisley presents her personal history as seen through a kaleidoscope of delicious things.

Defying the idea of eating as a compulsion and food as a consumer product, *Relish* invites us to celebrate the meals we eat as a connection to our bodies, and to each other. Knisley's intimate and utterly charming graphic memoir offers reflections on cooking, eating, and living—as well as some of her favorite recipes!



Source: Relish by Lucy Knisley

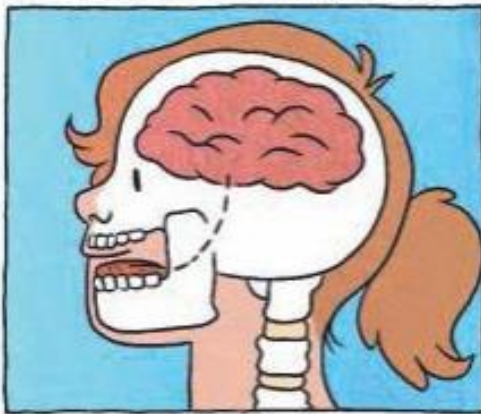
How do you remember things?
What are your clearest memories?

I like to think that I have a good memory, especially for stories. I enjoy telling them and remembering how things unfolded.



My most vivid memories consistently jog my brain with the recollection of how things *tasted*.

I'm lucky to have grown up with cooks and bakers, eaters and critics, and meals to remember. My memories were formed in conjunction with my palate, collected along with photographs of shared meals from my childhood.



How can I remember my first crush, without recalling the taste of the licorice rope we slung between our mouths, the marshmallow waiting in the middle for the winner?

How could I ever remember my childhood best friend, without bringing to mind the sour taste of buttermilk, simultaneously gulped without the benefit of being able to understand the packaging?

Taking my vitamins in the morning reminds me of the sweet, chalky taste of the jar of Flintstones I snuck, in an act of delicious medicinal rebellion, eaten like candy, inches from the television screen.



It was my first exposure to the fattened goose liver (not that I knew what it was), and having eaten all of my own, I set out to make the rounds of the table. At each chair, I begged the remainder of each guest's serving, with a pleading, gap-toothed smile.



But I didn't usually spend my childhood cracking my spoon against a Wednesday crème brûlée...

...More often, I was serving it.

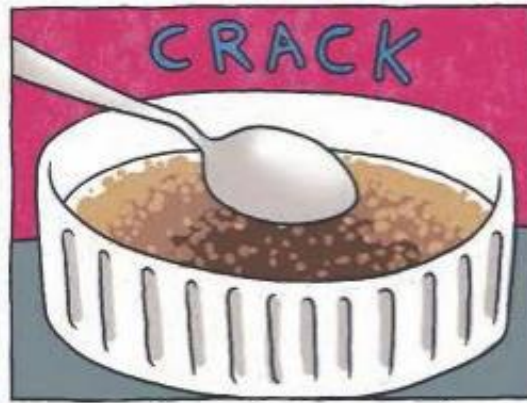
I readily admit that I may have been terribly spoiled when it comes to food, but it comes from being "the help."



I feel incredibly lucky that the work my family has done has given me so many good things to eat and cook and experience.



An array of delicious memories that have stayed with me, flavoring my childhood.



SPICED TEA

SOMETIMES KNOWN AS CHAI!

THIS IS DELICIOUS STUFF - CAFFEINATED AND WARM (OR ICED!)

YOU'LL NEED:



THESE SPICES ARE GREAT, BUT THIS WILL WORK EVEN IF YOU DON'T HAVE ALL OF THEM.

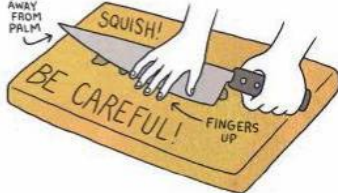
PUT 2-3 CUPS WATER IN A SMALL POT ON THE STOVE ON HIGH.



ADD 2 BAGS OR A DIFFUSER OF BLACK TEA AND LET IT HEAT UP.



MEANWHILE, CRUSH 3 CARDAMOM PODS WITH THE SIDE OF A KNIFE.



GRATE OR CHOP ABOUT 1/2 TEASPOON OF GINGER.



TOSS IN:



STIR WHILE IT SIMMERS, UNTIL IT HAS A SOUPY CONSISTENCY (USUALLY 5-10 MINUTES).



IF THE MIX IS STILL HOT, IT'LL WARM THE MILK - IF NOT, NUKE IT!



HUEVOS

THIS IS ONE OF THOSE MEALS THAT YOU HAVE TO MULTITASK, BUT IT MAKES A GREAT MORNING-AFTER MEAL (FOR SUNDAYS OR NEW YEARS DAY).

1 YOU'LL NEED:



2 GET OIL IN A PAN AND GET IT HOT! FRY BOTH SIDES OF 2 TORTILLAS, JUST UNTIL THEY START TO PUFF (10 SEC)



3 FRY 1 OR 2 EGGS IN THE REMAINING OIL TO YOUR LIKING, BUT RUNNY IS GOOD. IT SEEPS DOWN INTO THE OTHER LAYERS!



4 WHILE EGGS ARE FRYING, HEAT BEANS ON THE STOVE OR IN THE MICROWAVE.



5 CUT UP AVOCADOS AND GRATE CHEESE (I LIKE CHEDDAR OR QUESO FRESCO).



6 REMOVE BEANS AND EGGS FROM HEAT.



7 POUR SALSA OVER BEANS & TORTILLA. (I LIKE SALSA VERDE, BUT YOUR CALL.)

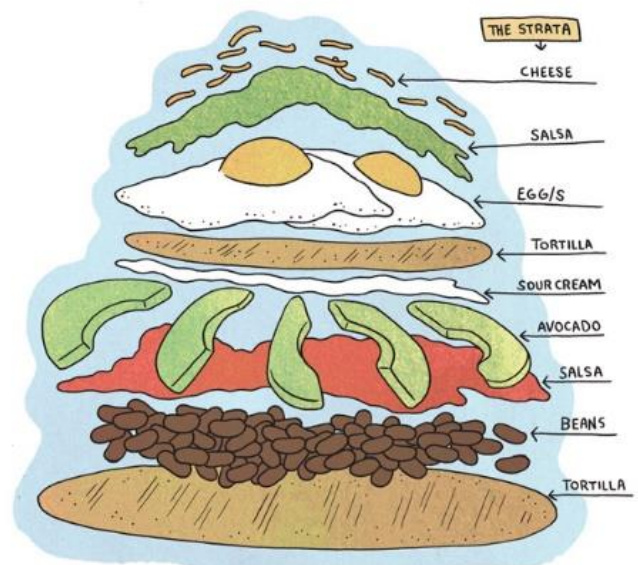


8 COMBINE OTHER LAYER INGREDIENTS, AND EAT.



RANCHEROS

(EXPLODED VIEW)



(LAYERS CAN BE REPEATED AS NECESSARY)