America’s Test Kitchen Releases 10th Anniversary Update to Bestselling *The Complete Cooking for Two Cookbook*, Now with 700+ Recipes Right-Sized for Smaller Households

BOSTON, MA (April 2, 2024) – America’s Test Kitchen (ATK) releases the 10th anniversary update of its 2014 bestseller, *The Complete Cooking for Two Cookbook* with an expanded edition featuring hundreds of new recipes specially developed to cater to smaller households. When America’s Test Kitchen published *The Complete Cooking for Two Cookbook* a decade ago it was an instant hit, landing on the *New York Times* bestseller list, garnering more than 6,000 rave reviews on Amazon, and going on to sell 700,000 copies. The book changed the game on cooking for two: professional cooks did the math to re-engineer every part of the meal (from soups and stews to cakes and pies) so everyone could enjoy perfectly-sized recipes with less waste and expense.

Today’s revised update features more than 200 new recipes (and more than 700 recipes in total). *The Complete Cooking for Two Cookbook, 10th Anniversary Edition* (April 2, 2024), America’s Test Kitchen, $40 hardcover | $34.99 paperback) reflects a more global palate, with more plant-based offerings and an exciting roster of air-fryer recipes on top of the many innovative recipes that made this such a revolutionary title in the first place (cue loaf pan lasagna and ramekin chicken pot pie). For good reason, it’s become a perennial must-have for newlyweds and recent college graduates as well as empty nesters, who today number more than 22 million in the U.S.

"Why does almost every cookbook assume that readers want recipes that serve four to six?,” America's Test Kitchen Chief Creative Officer Jack Bishop asks. “Like most Americans, I live in a small household (my wife and I are empty nesters) and the original edition of *The Complete Cooking for Two Cookbook* is our go-to resource for getting meals on the table. Even with all my culinary experience, I don't want to guess about the best way to scale down a recipe. I want my test kitchen colleagues to do that work for me. And with hundreds of new recipes, fresh ideas for shopping smarter, and clever techniques to save time and money, I know this new edition will be our reliable kitchen companion for many years to come."
So what’s so hard about scaling recipes for two? Just about everything. Spices and other aromatics don’t scale evenly, cooking times change dramatically for some recipes, and many ingredients can’t be bought in small quantities (think prime rib or chuck roast). And how do cooks use half an egg? ATK found ingenious swaps to make the recipes easier and more approachable, while still as delicious as ever. This all-encompassing guide promises weeknight dinners for two need not be boring: one-skillet hits like Eggplant Parmesan, Modern Beef Pot Pie, and Easy Skillet Cheese Pizza appear alongside new favorites, like Dan Dan Mian (Sichuan’s most popular street food), and Keema, a South Asian spiced ground meat dish with a complexly spiced, velvety sauce.

More from the Book

Expanding the For-Two Repertoire with 17 Diverse and Exciting Chapters:
With more than 700 recipes, including 200 new additions, this new edition provides a comprehensive repertoire for the two-person household for everything from comfort classics to dinner off the grill, appealing sides, vegetarian mains, and crave-worthy sweet treats. Nothing is off the table.

Avoiding Food Waste the ATK Way:
Food waste is a particular challenge for smaller households, so this new edition includes a section with tips on shopping and storing smarter, pickling vegetables, making jam, creating broth from vegetable scraps, using up root vegetable greens and fronds, and repurposing bottom-of-the-jar condiments and sauces to yield creative new ones that up-level home dishes of any size.

Using Up Leftover Ingredients:
This expanded section gives home cooks strategies to use up extra ingredients in multiple ingenious ways. Here are easy recipes for using up pesky ingredients like coconut milk, tofu, half cans of beans or diced tomatoes as well as lists tying to recipes elsewhere in the book that use the same ingredients. Cooks willing to plan ahead can creatively deploy one grocery haul across many separate meals, maintaining variety while efficiently using up all ingredients purchased for the week.

Rethinking Equipment:
Throughout the testing process, ATK factors in logistics and timing changes for small batch recipes, including specifying appropriate cooking vessels and tools. Loaf pans, smaller skillets, and small casserole dishes, plus small pie plates, cake pans, and tiny bundt pans make regular
appearances. Some equipment is just handier when cooking for two, like an immersion blender for pureeing small batches of soup right in the pot.

What Else Is New?
- A buying guide providing handy items specified for cooking for two—with brand recommendations from ATK’s latest testing
- Full nutritional information for every recipe
- New photography, including new step-by-step photos teaching key techniques

Publication Date: April 2, 2024
496 pages, Four-color throughout
Hardcover
$40.00 US/$50.00 CAN
Paperback
$34.99 US/$40.00 CAN
ISBN 978-1-954210-86-8

About America’s Test Kitchen
The mission of America’s Test Kitchen (ATK) is to empower and inspire confidence, community, and creativity in the kitchen. Founded in 1992, the company is the leading multimedia cooking resource serving millions of fans with TV shows (America’s Test Kitchen, Cook’s Country, and America’s Test Kitchen: The Next Generation), magazines (Cook’s Illustrated and Cook’s Country), award-winning cookbooks, a podcast (Proof), FAST channels, short-form video series, and the ATK All-Access subscription for digital content. Located in a state-of-the-art, 15,000 square-foot
test kitchen in Boston’s Seaport District, ATK has earned the trust of home cooks and culinary experts alike thanks to its one-of-a-kind processes and best-in-class techniques. Fifty full-time (admittedly very meticulous) test cooks, editors, and product testers spend their days tweaking every variable to find the very best recipes, equipment, ingredients, and techniques. Learn more at https://www.americastestkitchen.com/.

Contact:

Joanna Chow
VP, Communications
America’s Test Kitchen
joanna.chow@americastestkitchen.com

###