



# ReSETTING THE TABLE

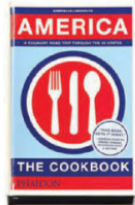
BY CARRIE BOYD PHOTOS CARSON DOWNING FOOD STYLING GREG LUNA ILLUSTRATIONS ALICE CARROLL

In our annual food issue, we're serving a big helping of American food, courtesy of our favorite culinary innovators. Meet the cooks, makers, and authors who are changing the way we eat. Their tricks can inspire us all to shake up the meal plan and try something new.



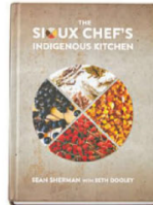


**ADD THESE** COOKBOOKS, ANTHOLOGIES, AND FOOD READS TO YOUR LIST. AMERICA, THE WELL-READ (AND WELL-FED).



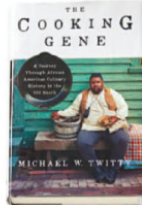
**AMERICA: THE COOKBOOK**

Food, culture, and ecology writer Gabrielle Langholtz spent years traveling the country before tackling this anthology of recipes and essays designed to highlight the breadth of food traditions across the country. Gabrielle admits she's only cracked the surface of American food in the book's 700-plus pages. \$50; [phaidon.com](http://phaidon.com)



**THE SIOUX CHEF'S INDIGENOUS KITCHEN**

Chef Sean Sherman, founder of The Sioux Chef, which focuses on educating people about indigenous foods, teamed up with Beth Dooley to celebrate indigenous ingredients and food traditions. Sean's new Native American cuisine incorporates maple sugar, wild rice, heirloom beans, cedar, and more. \$35; [upress.umn.edu](http://upress.umn.edu)



**THE COOKING GENE**

Food historian Michael Twitty delves into the Deep South in his 2017 book that's part memoir, part history lesson. "This book is more than just delicious Southern classic foods," Michael says. "This book is about reclamation of Afro-American cooking traditions." Whet your appetite with the recipes, but the history and self-reflection are the main courses. \$29; [amistad.hc.com](http://amistad.hc.com)



**AMERICA THE GREAT COOKBOOK**

With the help of 100 cooks, bloggers, and restaurant owners, *The Washington Post* food editor Joe Yonan redefines American food: "We are not a melting pot. That assumes our individual identities disappear. We are a thousand gumbos, each one more layered and fascinating than the last." \$40; [weldonowen.com](http://weldonowen.com)

MEET YOUR MAKERS

Sarah Weiner knows good salt. And honey. And cheese. Every year, the director of the Good Food Foundation tastes thousands of small-batch foods in preparation for the organization's awards program. Here are a few of Sarah's favorite things.



- **OREGON BUCKWHEAT HONEY** Drizzle this dark, molasses-y honey from Jacobsen Salt Co. & Bee Local on anything. \$12; [jacobsensalt.com](http://jacobsensalt.com)
- **BONNE BOUCHE** Vermont Creamery's gooey, ash-ripened goat cheese is wonderfully funky and beautiful. \$13; [vermontcreamery.com](http://vermontcreamery.com)
- **POPCORN SALT SHAKER** J.Q. Dickinson Salt-Works sources its fine-grain popcorn salt from under the Appalachian Mountains then dries it in the sun and mountain air. \$8; [jqdsalt.com](http://jqdsalt.com)
- **VANILLA BAR 70%** Madagascar bourbon vanilla lends buttery, floral notes to this bar from Utah-based Ritual Chocolate. \$12; [ritualchocolate.com](http://ritualchocolate.com)
- **TAYBERRY JAM** The blackberry-raspberry hybrid shines in this tart spread from Johnson Berry Farm in Washington. \$8; [johnsonberryfarm.com](http://johnsonberryfarm.com)



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