



PRAISE FOR

THE COMPLETE RECIPE WRITING GUIDE: Mastering Recipe Development, Writing, Testing, Nutrition Analysis, and Food Styling

RAEANNE SARAZEN, MD, RDN, FAND

"This is the exact book I wish had existed all these years!"

— NICK FAUCHALD, cookbook author, editor, and publisher

"It is a 'homerun'! *The Complete Recipe Writing Guide* is a much-needed resource for today's food professional. I will certainly use it in teaching the next generation of bakers/pastry cooks/chefs."

— RICHARD J COPPEDGE JR, CMB, professor in baking and pastry, The Culinary Institute of America

"A polished, insightful how-to book for cooks at all levels... this book will be most helpful for bloggers or food influencers looking to professionalize their recipe game, but anyone interested in setting their recipes down on paper will learn plenty."

-- KIRKUS REVIEWS

"This book is an absolute treasure! It's packed with everything you need to know about nutrition-focused recipe creation, while being easy-to-read, with loads of practical examples and smart insider tips. I only wish it had been available when I was starting out in this field!"

— ELLIE KRIEGER, MS, RDN, Food Network and PBS show host and James Beard Foundation award winning cookbook author

"Raeanne Sarazen has produced the definitive master work for every aspiring and seasoned food writer, recipe developer, and cookbook editor. *The Complete Recipe Writing Guide* is exhaustive, detailed, precise, and modern. It's a must for everyone involved in the creation and publishing of recipes."

— Jack Bishop, Chief Creative Officer, America's Test Kitchen

"The Complete Recipe Writing Guide gives you incisive and detailed instruction on every aspect of producing professional recipe content. It's a resource you'll return to again and again."

— DIANNE JACOB, author, Will Write for Food: Pursue Your Passion and Bring Home the Dough Writing Recipes, Cookbooks, Blogs, and More

"Setting this guide apart is Sarazen's ambitious efforts to introduce, in its information-packed first six chapters, a baseline knowledge of the techniques, ingredients, equipment, and possibilities of recipes."

— EDITOR'S PICK. BOOKLIFE REVIEWS

"Over my 35 plus years of professionally working with recipes, I have not come across such an extensive guide on the subject."

— Lynn Blanchard, test kitchen director, Dotdash Meredith

"This book provides the perfect recipe for writing perfect recipes! Raeanne Sarazen shares the professional road rules for writing recipes to ensure culinary success for home cooks at all skill levels."

— CAROLYN O'NEIL, MS, RDN, cookbook author and James Beard Foundation award winning food journalist

"Think of this as your recipe creation bible . . . filled with everything you need to know about how to develop, test, and write a recipe, including legal and cultural considerations, and tips from a who's who of experts in the business."

— Rux Martin, cookbook editor and former executive editor, Houghton Mifflin Harcourt

"This comprehensive guide . . . will be an invaluable reference for those who are well-established food and recipe writers and a smart learning tool for aspiring writers and editors. I wish I had this book as a young editor . . . "

— CHERYL SLOCUM, Senior Food Editor, Food and Wine

"This book makes a unique and powerful contribution to accessing recipes that are delicious, nutritious, and sustainable. It will be of wide interest to professional chefs and home cooks alike."

— DAVID L. KATZ, MD, MPH, Past President, American College of Lifestyle Medicine and author, with Mark Bittman, of *How to Eat*

"Whether you are a novice or have experience with recipe writing, this book is a great framework and collection of advice and resources!"

— CHERYL L. DOLVEN, MS, RD, Co-author of Recipe Nutrient Analysis

"... This essential guide will absolutely be on my shelf as a culinary medicine specialist and will also find its way into the hands of my students, family, and friends. If my family had this when we first faced a diagnosis of celiac disease, our journey in modifying favorite family recipes would have been much easier."

— Jaclyn Lewis Albin, MD, CCMS, DIPABLM, Director & Certified Culinary Medicine Specialist, Culinary Medicine Program, UT Southwestern Medical Center

"What a trove of useful info! This book is full of hidden gems on recipe development for special diets and accurate nutritional analysis as well as priceless wisdom on reliable recipe testing, food styling, and recipe videos."

— DAVID JOACHIM, author of *The Food* Substitutions Bible

"... readers get a practical and behind-the-scenes look at recipe development, nutrition analysis, and food styling. Whether you're a home cook, a chef, a health professional, or a food influencer, this guide is an invaluable tool for crafting delicious and healthy recipes."

— MELINDA RING, MD, FACP, ABOIM, Executive Director, Osher Center for Integrative Health at Northwestern University

". . . a must-have reference for every food professional—whether a chef wanting to write a cookbook, a food writer wanting to feel more confident developing recipes for their stories, or a content creator wanting to hone their recipe writing skills."

— JEANMARIE BROWNSON, James Beard Awardwinning food writer and author of *Dinner at Home*