

# Lucky Peach Presents 101 Easy Asian Recipes

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**The Millennium Cookbook** - Eric Tucker 1998

Gathers recipes for appetizers, soups, pasta, main dishes, and desserts

**Weeknight Wonders** - Ellie Krieger 2013

The former host of Healthy Appetite and best-selling author of Comfort Food Fix shares low-fat, low-cholesterol adaptations of favorite foods that can be readily prepared on busy weeknights and includes such options as Parmesan Chicken Breasts, Goat Cheese Frittata and a variety of guilt-free desserts. 57,000 first printing.

[The Food of Vietnam](#) - Luke Nguyen 2013-10-01

Join celebrity chef Luke Nguyen on a culinary and cultural journey through the country of his heritage to discover the people and food that have endeared Vietnam to the millions of international travellers who visit each year. Tying in with Luke's immensely popular SBS TV show, Luke Nguyen's Vietnam, this book follows his trip from southern Vietnam up to the north, through the marketplaces, backyards and kitchens of strangers and family alike. In addition to the stunning location photography and mouth-watering food shots, Luke's records of his experiences with the people he meets and the places he visits along the way pepper the pages of this book, breathing life into the classic recipes of Vietnam, from pho to banh mi and everything in between.

**Asian Pickles** - Karen Solomon 2014-06-10

From authentic Korean kimchi, Indian chutney, and Japanese tsukemono

to innovative combinations ranging from mild to delightfully spicy, the time-honored traditions of Asian pickling are made simple and accessible in this DIY guide. Asian Pickles introduces the unique ingredients and techniques used in Asian pickle-making, including a vast array of quick pickles for the novice pickler, and numerous techniques that take more adventurous cooks beyond the basic brine. With fail-proof instructions, a selection of helpful resources, and more than seventy-five of the most sought-after pickle recipes from the East—Korean Whole Leaf Cabbage Kimchi, Japanese Umeboshi, Chinese Preserved Vegetable, Indian Coconut-Cilantro Chutney, Vietnamese Daikon and Carrot Pickle, and more—Asian Pickles is your passport to explore this region's preserving possibilities.

**Lucky Peach Issue 22** - David Chang 2017-02-28

Lucky Peach is a quarterly journal of food and writing. Each issue focuses on a single theme, and explores that theme through essays, art, photography, and recipes. The theme of Lucky Peach Issue 22 is Chicken.

**The Adventures of Fat Rice** - Abraham Conlon 2016-10-25

With 100 recipes, this is the first book to explore the vibrant food culture of Macau—an east-meets-west melting pot of Chinese, Portuguese, Malaysian, and Indian foodways—as seen through the lens of the cult favorite Chicago restaurant, Fat Rice. An hour's ferry ride from Hong Kong, on the banks of the Pearl River in China, lies Macau—a modern,

cosmopolitan city with an unexpected history. For centuries, Macau was one of the world's greatest trading ports: a Portuguese outpost and crossroads along the spice route, where travelers from Europe, Southeast Asia, South Asia, and mainland China traded resources, culture, and food. The Adventures of Fat Rice is the story of how two Chicago chefs discovered and fell in love with this fascinating and, at least until now, unheralded cuisine. With dishes like Minchi (a classic Macanese meat hash), Po Kok Gai (a Portuguese-influenced chicken curry with chouriço and olives), and Arroz Gordo (if paella and fried rice had a baby), now you, too, can bring the eclectic and wonderfully unique—yet enticingly familiar—flavors of Macau into your own kitchen.

**The Can't Cook Book** - Jessica Seinfeld 2013-10-08

From the #1 New York Times bestselling author of Deceptively Delicious, an essential collection of more than 100 simple recipes that will transform even the most kitchen-phobic "Can't Cooks" into "Can Cooks." Are you smart enough to dodge a telemarketer yet clueless as to how to chop a clove of garlic? Are you clever enough to forward an e-mail but don't know the difference between broiling and baking? Ingenious enough to operate a blow-dryer but not sure how to use your blender? If you are basically competent, then Jessica Seinfeld's The Can't Cook Book is for you. If you find cooking scary or stressful or just boring, Jessica has a calm, confidencebuilding approach to cooking, even for those who've never followed a recipe or used an oven. Jessica shows you how to prepare deliciously simple food—from Caesar salad, rice pilaf, and roasted asparagus to lemon salmon, roast chicken, and flourless fudge cake. At the beginning of each dish, she explains up front what the challenge will be, and then shows you exactly how to overcome any hurdles in easy-to-follow, step-by-step instructions. Designed to put the nervous cook at ease, The Can't Cook Book is perfect for anyone who wants to gain confidence in the kitchen—and, who knows, maybe even master a meal or two.

Phoenix Claws and Jade Trees - Kian Lam Kho 2015-09-29

Create nuanced, complex, authentic Chinese flavors at home by learning the cuisine's fundamental techniques with more than 150 recipes.

Phoenix Claws and Jade Trees offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. In outlining the differences among various techniques—such as pan-frying, oil steeping, and yin-yang frying—and instructing which one is best for particular ingredients and end results, culinary expert Kian Lam Kho provides a practical, intuitive window into this unique cuisine. Once you learn how to dry stir-fry chicken, you can then confidently apply the technique to tofu, shrimp, and any number of ingredients. Accompanied by more than 200 photographs, including helpful step-by-step images, the 158 recipes range from simple, such as Spicy Lotus Root Salad or Red Cooked Pork, to slightly more involved, including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo. But the true brilliance behind this innovative book lies in the way it teaches the soul of Chinese cooking, enabling home cooks to master this diverse, alluring cuisine and then to re-create any tempting dish you encounter or imagine.

**Tu Casa Mi Casa** - Enrique Olvera 2019-03-11

Learn authentic Mexican cooking from the internationally celebrated chef Enrique Olvera, in his first home-cooking book Enrique Olvera is a leading talent on the gastronomic stage, reinventing the cuisine of his native Mexico to global acclaim - yet his true passion is Mexican home cooking. Tu Casa Mi Casa is Mexico City/New York-based Olvera's ode to the kitchens of his homeland. He shares 100 of the recipes close to his heart - the core collection of basic Mexican dishes - and encourages readers everywhere to incorporate traditional and contemporary Mexican tastes and ingredients into their recipe repertoire, no matter how far they live from Mexico.

Downtime - Nadine Levy Redzepi 2017-10-24

Blurring the line between everyday and special occasion cooking, Nadine Levy Redzepi elevates simple comfort food flavors to elegant new heights in Downtime. When you're married to Noma's Rene Redzepi you never know who might drop by for dinner...So Nadine Redzepi has developed a stripped-down repertoire of starters, mains, and desserts that can always accommodate a few more at the table, presenting them in a stylish yet

relaxed way that makes guests feel like family--and makes family feel special every single day. Gone are the days when the cook is expected to labor alone in the kitchen while family or guests wait for their meal. In the Redzepi home everyone gravitates toward the kitchen to socialize, help, or graze on tasty bites while dinner is prepared, and Nadine wouldn't have it any other way. Her culinary mantra - pair the very best ingredients with restaurant-inflected techniques that make the most of out their inherent flavors -- puts deliciousness at home well within reach for cooks of all levels. In Nadine's confident hands, weeknight mainstays like tomato bruschetta, pan-seared pork chops, slow-roasted salmon, or dark, fudgy brownies feel new again. Each recipe is studded with tips to help cooks build confidence and expertise as they cook, as well as restaurant-ready techniques that contribute precision, flavor, and plate appeal to even down-to-earth preparations. With a newfound mastery of essential building blocks like homemade mayonnaise and beurre blanc, a flavorful tomato sauce, or a genius do-it-all cake batter that can be reinvented in a myriad of ways, creating showstoppers like White Asparagus with Truffle Sauce; Rotini with Spicy Chicken Liver Sauce; or a decadent Giant Macaron Cake - just as Nadine does on a daily basis--soon becomes second nature. Downtime is a celebration of the joys of cooking well -and making it look easy while you do it, an aspirational guide for any cook ready to take their home cooking to the next level without sacrificing ease or enjoyment in the process.

*Lucky Peach* - David Chang 2016-05-10

Lucky Peach is a quarterly journal of food and writing. Each issue focuses on a single theme, and explores that theme through essays, art, photography, and recipes. Lucky Peach #19's theme is Pho.

[Bento Power](#) - Sara Kiyoko Popowa 2018-09-20

Many people bring their lunch to work to save money, time and to help control what they are eating (with no hidden nasties from processed shop-bought food), but sometimes it's hard to think of interesting, nutritious things to make. Sara has come to the rescue with her vibrant, fun and inspirational approach to lunch boxes. She concentrates on having 5 clear elements: complex carbs, protein, fruit and veg, and

sprinkles as well as the 5 colours used in authentic Japanese cooking: red, white, black, yellow and green. With just a few essential ingredients, you add your extras to create highly nutritious, vegetarian, colourful boxes of joy. Sara includes ideas for bento breakfast boxes (Sesame Snap Granola Bento and Mighty Muesli), 15-minute bento (Busy Days Instant Noodles and Lazy Tamago Bento), Everyday bento (Red Velvet Quinoa Bento, Green Theme Bento and Zen Bento) and the Fantasy bento (Starry Sky Bento and Fairy Jewel Box Bento). With tips on how to stock your bento store-cupboard and basic ingredients and recipes to get you going, now is the time for bento to bounce into your breakfast, lunch box, or even into your dinner parties, filling you with Bento Power!

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**Theo Chocolate** - Debra Music 2015-09-22

A decadent celebration of all things chocolate from the first organic and Fair Trade chocolate factory in the U.S., featuring 75 recipes for sweet and savory chocolate treats Who doesn't love chocolate? Here are delicious sweet and savory chocolate recipes, along with the fascinating story of how North America's first organic and Fair Trade chocolate factory came to be (and why they are so passionate about how their chocolate is made). Theo Chocolate is dedicated to making the world a better place. From bean to bar, Theo Chocolate uses organic ingredients and is committed to Fair Trade practices, working closely with farmers around the world who grow the cocoa beans used in their chocolate. This book not only shares Theo's story and their passion for doing the right thing, but also celebrates the decadent pleasure of enjoying excellent chocolate thanks to 75 recipes to make at home along with full-color photographs throughout.

**The Sqirl Jam (Jelly, Fruit Butter, and Others) Book** - Jessica Koslow 2020-07-21

"This is food whose time has come," declared Mark Bittman about Sqirl, the much-beloved Los Angeles restaurant that locals, tourists, and critics alike all flock to. Sqirl all began with jam—organic, local, made from unusual combinations of fruits, fragrant, and not overly sweet—the kind of jam you eat with a spoon. The Sqirl Jam Book collects Jessica Koslow's

signature recipes into a cookbook that looks and feels like no other preserving book out there, inspiring makers to try their own hands at canning and creating. With photography and a design bound to inspire imitators, *The Sqirl Jam Book* will make you fall in love with jam.

*Cooking at Home* - David Chang 2021-10-26

NEW YORK TIMES BESTSELLER • The founder of Momofuku cooks at home . . . and that means mostly ignoring recipes, using tools like the microwave, and taking inspiration from his mom to get a great dinner done fast. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME David Chang came up as a chef in kitchens where you had to do everything the hard way. But his mother, one of the best cooks he knows, never cooked like that. Nor did food writer Priya Krishna's mom. So Dave and Priya set out to think through the smartest, fastest, least meticulous, most delicious, absolutely imperfect ways to cook. From figuring out the best ways to use frozen vegetables to learning when to ditch recipes and just taste and adjust your way to a terrific meal no matter what, this is Dave's guide to substituting, adapting, shortcutting, and sandbagging—like parcooking chicken in a microwave before blasting it with flavor in a four-minute stir-fry or a ten-minute stew. It's all about how to think like a chef . . . who's learned to stop thinking like a chef.

**Momofuku** - David Chang 2010-10-26

With 200,000+ copies in print, this New York Times bestseller shares the story and the recipes behind the chef and cuisine that changed the modern-day culinary landscape. Never before has there been a phenomenon like Momofuku. A once-unrecognizable word, it's now synonymous with the award-winning restaurants of the same name in New York City (Momofuku Noodle Bar, Ssäm Bar, Ko, Má Pêche, Fuku, Nishi, and Milk Bar), Toronto, and Sydney. Chef David Chang single-handedly revolutionized cooking in America and beyond with his use of bold Asian flavors and impeccable ingredients, his mastery of the humble ramen noodle, and his thorough devotion to pork. Chang relays with candor the tale of his unwitting rise to superstardom, which, though wracked with mishaps, happened at light speed. And the dishes shared in

this book are coveted by all who've dined—or yearned to—at any Momofuku location (yes, the pork buns are here). This is a must-read for anyone who truly enjoys food.

**Koreatown** - Deuki Hong 2016-02-16

A New York Times bestseller and one of the most praised Korean cookbooks of all time, you'll explore the foods and flavors of Koreatowns across America through this collection of 100 recipes. This is not your average "journey to Asia" cookbook. Koreatown is a spicy, funky, flavor-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are synonymous with mealtime feasts and late-night chef hangouts, and Deuki Hong and Matt Rodbard show us why through stories, interviews, and over 100 delicious, super-approachable recipes. It's spicy, it's fermented, it's sweet and savory and loaded with umami: Korean cuisine is poised to break out in the U.S., but until now, the cookbooks have been focused on taking readers on an idealized Korean journey. Koreatown, though, is all about what's real and happening right here: the foods of Korean American communities all over our country, from L.A. to New York City, from Atlanta to Chicago. We follow Rodbard and Hong through those communities with stories and recipes for everything from beloved Korean barbecue favorites like bulgogi and kalbi to the lesser-known but deeply satisfying stews, soups, noodles, salads, drinks, and the many kimchis of the Korean American table.

*Atelier Crenn* - Dominique Crenn 2015-11-03

The debut cookbook from the first female American chef to earn two Michelin stars. Atelier Crenn is the debut cookbook of Dominique Crenn, the first female chef in America to be awarded two Michelin stars—and arguably the greatest female chef in the country. This gorgeous book traces Crenn's rise from her childhood in France to her unprecedented success with her own restaurant, Atelier Crenn, in San Francisco. Crenn's food is centered around organic, sustainable ingredients with an unusual, inventive, and always stunning presentation. To put it simply, Crenn's dishes are works of art. Her recipes reflect her poetic nature, with evocative names like "A Walk in the Forest," "Birth," and "The Sea."

Even the dishes that sound familiar, like Fish and Chips, or Broccoli and Beef Tartare, challenge the expected with their surprising components and her signature creative plating. Her first cookbook is a captivating treat for anyone who loves food. "Atelier Crenn perfectly captures the creativity, talent, and taste of Dominique Crenn." —Daniel Boulud

[La Buvette](#) - Camille Fourmont 2020-07-07

The owner of a beloved Paris wine shop, bar, and café shares the secrets of effortless French entertaining in this lushly photographed guide featuring 50 recipes for simple, grazing-style food. "Camille shows us that keeping it simple, trying new wines, and making food that's direct is all we need for a great experience."—Andrew Tarlow, owner of The Marlow Collective Inspired by the stylish, intimate, and laid-back vibes of La Buvette—a tiny wine shop that doubles as a bar and café—in Paris's 11th Arrondissement, this guide to wine, food, and Parisian lifestyle unlocks the secrets to achieving that coveted *je ne sais quoi* style of entertaining, along with revealing the best of the City of Light. La Buvette's owner, Camille Fourmont, offers a look into the wine notes she uses to stock her shop and the incredible recipes she prepares in the shop's miniscule "kitchen" space. She also introduces some of Paris's best wine and food makers in intimate portraits. Included are fifty recipes for easy and delicious snacks and full meals perfect for impromptu grazing-style entertaining—with plenty of wine—such as Camille's "famous" Giant Beans with Citrus Zest; Pickled Egg with Furikake; Canned Sardines and Burnt Lemon; Baguette, Butter, and White Peach and Verbena Jam; and Crème Caramel. With tips on selecting wine and sourcing antique kitchenware, recreating the charm and ease of Parisian-style entertaining has never been so enjoyable. Whether you are traveling to Paris or bringing a piece of the City of Light into your home, you'll learn how to drink, eat, and shop like a true Parisian.

**Easy Chinese Recipes** - Bee Yinn Low 2012-04-16

Cook all your favorite Chinese dishes at home with this easy-to-follow Chinese cookbook! Growing up in a Chinese household in Malaysia where cuisine and culture were inseparable, Bee Yinn Low developed a

deep love and appreciation for food. Her early memories of helping her mother prepare steamy and fragrant Chinese meals solidified into a way of life for Bee as a working woman in Southern California. A love of Chinese food didn't translate well to a modern Western lifestyle due to time and ingredient constraints. Rather than give up her favorite foods, Bee experimented with recreating the unforgettable flavors of her youth with her limited time and using ingredients found in local supermarkets. She managed to develop versions of her favorite Chinese dishes that had all the taste—but were a lot less work! In *Easy Chinese Recipes*, Bee shares her passion and expertise in Chinese cooking. It features a collection of Bee's all-time favorite dishes—the foods she loves to cook and eat at home. She includes updated traditional family recipes along with her own versions of the best Chinese restaurant dishes from around Asia. Favorite Chinese recipes include: Crispy Shrimp Dumplings Kung Pao Chicken Sweet-and-Sour Pork Homestyle Chow Mein Noodles Mongolian Beef And many more... Building off her passion, expertise and the avid following she has on her website, [rasamalaysia.com](http://rasamalaysia.com), the Internet's most popular Asian food and cooking site, *Easy Chinese Recipes* is sure to become the go-to book for cooks interested in creating Chinese meals at home.

[Lucky Peach Presents Power Vegetables!](#) - Peter Meehan 2016-10-18  
Mostly vegetarian and infrequently vegan, the recipes in *Lucky Peach Presents Power Vegetables!* are all indubitably delicious. The editors of *Lucky Peach* have colluded to bring you a portfolio of meat-free cooking that even carnivores can get behind. Designed to bring BIG-LEAGUE FLAVOR to your WEEKNIGHT COOKING, this collection of recipes, developed by the *Lucky Peach* test kitchen and chef friends, features trusted strategies for adding oomph to produce with flavors that will muscle meat out of the picture.

*The Pepper Thai Cookbook* - Pepper Teigen 2021-04-13

NEW YORK TIMES BESTSELLER • 80 stir-fried-saucy, sweet-and-tangy mostly Thai-ish recipes from the mom who taught Chrissy (almost) everything she knows, Pepper Teigen! IACP AWARD FINALIST • ONE OF THE BEST COOKBOOKS OF THE YEAR: Time Out, Food52 Whether

she's frying up a batch of her crispy-garlicky wings for John's football Sundays or making Chrissy her favorite afternoon snack—instant ramen noodles with ground pork, cabbage, scallions, and cilantro—Pepper Teigen loves feeding her famously fabulous family. Through these eighty recipes, Pepper teaches you how to make all her hits. You'll find playful twists on Thai classics, such as Fried Chicken Larb, which is all crunch with lots of lime, chile, and fish sauce, and Pad Thai Brussels Sprouts, which bring the fun tastes and textures of pad thai to a healthy sheet of pan-roasted vegetables. And there are the traditional dishes Pepper grew up with, like khao tod crispy rice salad and tom zapp hot and sour soup. Pepper shares stories about her life, too, such as how she used to sell sweet-savory kanom krok coconut-and-corn pancakes to commuters when she was ten years old in Thailand (now she makes them with her granddaughter, Luna, as a treat) and how, once she moved to the United States, she would cobble together tastes of home with ingredients she could find in her new homeland, like turning shredded cabbage and carrots into a mock-papaya salad. Influenced by Thailand, California, and everywhere in between, Pepper's mouthwatering recipes and sharp sense of humor will satisfy anyone craving a taste of something sensational, whether that's a peek into America's most-talked-about family's kitchen or a rich and spicy spoonful of Massaman Beef Curry.

**The Worst of Lucky Peach** - Chris Ying 2016-04-05

The best in wurst from around the world, with enough sausage-themed stories and pictures stuffed between these two covers to turn anyone into a forcemeat aficionado. Lucky Peach presents a cookbook as a scrapbook, stuffed with curious local specialties, like cevapi, a caseless sausage that's traveled all the way from the Balkans to underneath the M tracks in Ridgewood, Queens; a look into the great sausage trails of the world, from Bavaria to Texas Hill Country and beyond; and the ins and outs of making your own sausages, including fresh chorizo.

**Diners, Drive-Ins, and Dives: The Funky Finds in Flavortown** - Guy Fieri 2013-05-14

New York Times Bestseller In Diners, Drive-Ins and Dives: The Funky Finds in Flavortown, Guy Fieri, one of Food Network's biggest stars,

keeps his motto front and center: "If it's funky, I'll find it." Continuing the series of New York Times bestselling books, Diners, Drive-ins and Dives includes profiles of great American restaurants, delicious recipes, tons of photos, hilarious stories from Guy, his Krew, and the restaurant owners, and a tricked-out, full-color fold-out map of the United States featuring every restaurant in the book.

**The Frankies Spuntino Kitchen Companion & Cooking Manual** - Frank Castronovo 2010-06-14

From Brooklyn's sizzling restaurant scene, the hottest cookbook of the season... From urban singles to families with kids, local residents to the Hollywood set, everyone flocks to Frankies Spuntino—a tin-ceilinged, brick-walled restaurant in Brooklyn's Carroll Gardens—for food that is "completely satisfying" (wrote Frank Bruni in The New York Times). The two Franks, both veterans of gourmet kitchens, created a menu filled with new classics: Italian American comfort food re-imagined with great ingredients and greenmarket sides. This witty cookbook, with its gilded edges and embossed cover, may look old-fashioned, but the recipes are just what we want to eat now. The entire Frankies menu is adapted here for the home cook—from small bites including Cremini Mushroom and Truffle Oil Crostini, to such salads as Escarole with Sliced Onion & Walnuts, to hearty main dishes including homemade Cavatelli with Hot Sausage & Browned Butter. With shortcuts and insider tricks gleaned from years in gourmet kitchens, easy tutorials on making fresh pasta or tying braciola, and an amusing discourse on Brooklyn-style Sunday "sauce" (ragu), The Frankies Spuntino Kitchen Companion & Kitchen Manual will seduce both experienced home cooks and a younger audience that is newer to the kitchen.

**Fish Without A Doubt** - Rick Moonen 2008-04-29

Comprehensive. Friendly. Indispensable. With more than 250 simple and delicious recipes. No doubt about it, fish is a cook's dream. Fast. Low in fat, versatile, and healthful, it's even brain food. No other fish cookbook contains such a comprehensive selection of approachable, contemporary recipes. It's written by a pair of experts: a nationally known three-star seafood chef whose true passion is teaching home cooks, and an award-

winning writer and sought-after food authority. Arranged for the cook's complete convenience, *Fish without a Doubt* encompasses chapters on all the techniques of fish cookery—from poaching to grilling to sautéing—as well as on all the most popular seafood dishes—from appetizers, to soups and salads, to burgers and pasta. The recipes range from updated versions of classics (Trout Almondine, Linguine with Clams, Jumbo Lump Crab Cakes) to the latest favorites (Steamed Black Bass with Sizzling Ginger, Tuna Burgers with Cucumber Relish, Thai-Style Mussels). It includes slews of quickies for weeknight specials (Broiled Fillets with Butter and Herbs) and centerpieces for splashier occasions (A Big Poached Char). Featuring only seafood that is not overfished, *Fish without a Doubt* provides the latest information for the eco-conscious cook about our last wild frontier.

**The Mission Chinese Food Cookbook** - Danny Bowien 2015-11-10  
From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America. Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef

Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The *Mission Chinese Food Cookbook* tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

**Street Vegan** - Adam Sobel 2015-05-05

Meatless meals revamped by the Cinnamon Snail, the vegan food truck with a cult following. What's the secret behind the Cinnamon Snail's takeover of New York City streets? In all kinds of weather, vegetarians, vegans, and omnivores alike queue up for addictive vegan cuisine from truck owner Adam Sobel. Now Adam brings his food straight to your kitchen, along with stories of the challenges of working on a food truck while still finding ways to infuse food with imagination, love, and a pinch of perspective. *Street Vegan* brings the energy and passion of the Cinnamon Snail's creative cooking from truck to table, including:

- Breakfasts: Fresh Fig Pancakes, Fried Dandelion Greens with Lemon Garlic Potatoes, Poached Pear-Stuffed French Toast
- Beverages: Vanilla Sesame Milk, Cucumber Ginger Agua Fresca, Peppermint Hot Chocolate
- Soups and Sandwiches: Korean Kimchi Soup, Jalapeño Corn Chowdah, Brown Sugar-Bourbon Glazed Seitan, Gochujang Burger Deluxe
- Veggies and Sides: Lemon-Soy Watercress, Maple-Roasted Kabocha, Horseradish Mashed Potatoes
- Desserts and Donuts: Roasted Mandarin-Chocolate Ganache Tart, Pine Nut Friendlies, Rum Pumpkin Chiffon Pie, Vanilla Bourbon Crème Brûlée Donuts, Cinnamon Snails

**Leslie Mackie's Macrina Bakery & Cafe Cookbook** - Leslie Mackie 2010-06-01

All of Seattle knows of Macrina's irresistible artisan breads. Whether your tastes run to rustic potato; pear and cracked pepper; or crisp, crackly baguettes, you can find your favorite at grocery stores and gourmet shops throughout the region—along with more than 100 restaurants in the Puget Sound region. Or let your nose guide you in the early morning hours through the heart of Seattle's Belltown, where the smell of fresh yeasty loaves hot from the brick oven waft from Macrina Bakery & Café

*Lucky Peach Issue 11* - Chris Ying 2014

We eat and eat and eat some more: at a country club in Boca Raton, at a series of wedding feasts in the Republic of Georgia, in the parking lot outside of the Iron Bowl. We attempt to beat the buffet, see how people stuff themselves at sex parties, hang out with Yu Bo, the best Chinese chef you've never heard of (All Yu Can Eat), and learn about ruminant digestion (All Ewe Can Eat).

**Lucky Peach Presents 101 Easy Asian Recipes** - Peter Meehan 2015-10-27

"Delicious, straightforward recipes ... fill Lucky Peach: 101 Easy Asian Recipes, along with romping commentary that makes the book fun to read as well as to cook from." —Associated Press Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of 101 easy, Asian recipes that hit the sweet spot between craveworthy and stupid simple and are destined to become favorites. Your friends and lovers will marvel as you show off your culinary worldliness, whipping up meals with fish-sauce-splattered panache and all the soy-soaked, ginger-scallyony goodness you could ever want—all for dinner tonight. You'll never have a reason to order take-out again.

*Lucky Peach, Issue 6* - Peter Meehan 2013-02-26

A new issue of a popular full-color journal of food writing collects travelogue, essays, art, photography, rants and more from top chefs and other food authorities. Original.

[Gucci Red 2](#) - Mz. Demeanor 2017-07-05

With more scandals than the election, Gucci Red is back and she's on one. Ready to put the past behind her, she settles into the cushy life of a

kept woman. However, it isn't her past that's the problem this time. Everything that Spade wanted kept hidden slowly creeps out, threatening his life and his love. The deceit from North Carolina floods into Louisville, drowning everybody in its wake. Being abandoned didn't sit too well with Teddy, but he's willing to bide his time until revenge starts calling his name. After losing her brother and almost losing her son's father, Rashika is on the path to get her life together for the better, but time waits for no one. Find out what fate has in store for everybody lurking on the streets of Louisville.

*Maangchi's Real Korean Cooking* - Maangchi 2015

Explore the rich diversity of Korean cooking in your own kitchen! Maangchi gives you the essentials of Korean cooking, from bibimbap to brewing your own rice liquor.

**Lucky Peach Issue 21** - David Chang 2016-12-13

Lucky Peach is a quarterly journal of food and writing. Each issue focuses on a single theme, and explores that theme through essays, art, photography, and recipes. The theme for Lucky Peach's 21st issue is Los Angeles.

*Thug Kitchen Party Grub* - Thug Kitchen 2015-10-13

From the duo behind New York Times bestseller, Thug Kitchen, comes the next installment of kick-ass recipes with a side of attitude. Thug Kitchen Party Grub answers the question that they have heard most from their fans: How the hell are you supposed to eat healthy when you hang around with a bunch of a\*\*holes who don't care what they put in their pie holes? The answer: You make a bomb-ass plant-based dish from Thug Kitchen. Featuring over 100 recipes to host or bring to parties of any kind, Party Grub combines exciting, healthy, vegan food with easy-to-follow directions and damn entertaining commentary. From passed appetizers like Deviled Chickpea Bites to main events like Mexican Lasagna, Thug Kitchen Party Grub is here to make sure you are equipped with dishes to bring the flavor without the side of fat, calories, and guilt. Also included are cocktail recipes, because sometimes these parties need a pick-me-up of the liquid variety.

**The Gaijin Cookbook** - Ivan Orkin 2019



Japanese cooking for the American home from Ivan Orkin, Chef's Table sensation and "ramen genius" (Food & Wine)

[Eleven Madison Park](#) - Daniel Humm 2011

Eleven Madison Park is one of New York City's most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the restaurant has soared to new heights and has become one of the premier dining destinations in the world. "Eleven Madison Park : the cookbook" is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home cook, and accompanied by stunning full-color photographs by Francesco Tonelli.

[Lucky Peach All About Eggs](#) - Rachel Khong 2017-04-04

A handbook, a cookbook, an eggbook: this quasi-encyclopedic ovarian overview is the only tome you need to own about the indispensable egg.

Eggs: star of the most important meal of the day, and, to hear billions of cooks and chefs tell it, quite possibly the world's most important food. Does that make Lucky Peach's All About Eggs the world's most important book? Probably yes. In essays, anecdotes, how-tos, and foolproof recipes, this egg-centric volume celebrates everything an egg can be and do. Whether illuminating the progress of an egg through a chicken, or teaching you how to poach the perfect egg, All About Eggs bursts with facts to deploy at your next cocktail party—then serves up a killer deviled egg recipe to serve while you're doing it. All About Eggs is for anyone who has ever delighted in the pleasures of an omelet, marveled at the snowflake patterns on a century egg, or longed to make a sky-high soufflé.

**Japanese Patisserie** - James Campbell 2017-09-15

Stunning recipes for patisserie, desserts and savouries with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso and matcha.