

## Lemongrass And Lime Southeast Asian Cooking At Hom

**Cook, eat, and be fit with 200 recipes from Bobby Flay, whose approach to healthy eating is all about flavor—not eliminating anything from your diet. With a profession that has him constantly developing and tasting new recipes, chef Bobby Flay does not eschew any foods: bread, bacon, and butter are still all on the table. His secret to staying healthy is to have on hand an arsenal of low-calorie flavor bombs—like rubs, relishes, and marinades—to transform lean proteins, whole grains, and fresh produce into crave-worthy meals at home. In Bobby Flay Fit, Bobby shares smoothies and juices, breakfast bowls, snacks to fuel workouts, hearty salads, nourishing soups, satisfying dinners, and lightened-up desserts. With fitness tips and a look into the chef’s daily healthy routines, this cookbook is for those who want to eat right without overhauling their pantries or sacrificing taste.**

**Rich in aromatic spices, herbs, and flavorings, Asian food explodes deliciously in your mouth. Now, thanks to Leemei Tan, home cooks can easily master the art of preparing this delectable cuisine. She explains how to make perfect sushi, creamy curries, spicy stir-fries, and crisp tempura, and work with noodles, kaffir lime leaves, or wasabi. More than 100 recipes feature a marvelous range of tastes, textures, and aromas from across the continent. From Vietnamese Beef Noodle Soup and Japanese Sake Steamed Salmon to Thai Papaya Salad and Indian Saffron Chicken Pilau, these imaginative recipes will inspire and delight.**

**Introducing the lifesaving cookbook for every mother with kids at home—the book that solves the 20 most common cooking dilemmas. What’s your predicament: breakfast on a harried school morning? The Mom 100’s got it—Personalized Pizzas are not only fast but are nutritious, and hey, it doesn’t get any better than pizza for breakfast. Kids making noise about the same old lunch? The Mom 100’s got it—three different Turkey Wraps, plus a Wrap Blueprint delivers enough variety to last for years. Katie Workman, founding editor in chief of Cookstr.com and mother of two school-age kids, offers recipes, tips, techniques, attitude, and wisdom for staying happy in the kitchen while proudly keeping it homemade—because homemade not only tastes best, but is also better (and most economical) for you. The Mom 100 is 20 dilemmas every mom faces, with 5 solutions for each: including terrific recipes for the vegetable-averse, the salad-rejector, for the fish-o-phobe, or the overnight vegetarian convert. “Fork-in-the-Road” variations make it easy to adjust a recipe to appeal to different eaters (i.e., the kids who want bland and the adults who don’t). “What the Kids Can Do” sidebars suggest ways for kids to help make each dish.**

**Fresh takes on classic Malay food and globally-inspired dishes**

**Hot Sour Salty Sweet**

**Sweet, Savory, Spicy**

**Kiin**

## **Recipes from a Family Kitchen**

## **Recipes from China, Japan, India, Thailand, Vietnam, Singapore, and More**

## **Small Expectations**

## **Vibrant Asian Recipes**

## **A Culinary Journey Through Singapore, Malaysia and Indonesia**

Demystifying Southeast Asia's cuisine, this cookbook translates years of photography, culinary training, education, and resulting expertise into an adventure of recipes, stories, and practical advice on cooking. Regardless of exotic flavors, foreign ingredients, and unfamiliar techniques, the guide demonstrates how cooking remains universal and the science of food holds fast. Including more than 100 recipes, 700 photographs, and vivid anecdotes, this is the perfect book for anyone seeking to learn about the flavors of Southeast Asian cuisine or just looking for a unique, recreational read.

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! NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT 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.

Compiled by Joyce Jue, author of Williams-Sonoma's "Asian Flavors," this collection of 130 fantastic recipes from the culinary capitals of Southeast Asia is sure to be a wonderful addition to any cook's library. Color photos throughout.

60 vibrant recipes proving that Asian roadside barbecue is just as easy, delicious, and crowd-pleasing as American-style backyard grilling. Sharing beloved barbecue dishes from the Southeast Asian countries of Thailand, Burma, Laos, Cambodia, Vietnam, Malaysia, Singapore, Philippines, and Indonesia,

experienced author and expert on Asian cooking Leela Punyaratabandhu inspires readers with a deep dive into the flavor profile and spices of the region. She teaches you how to set up your own smoker, cook over an open flame, or grill on the equipment you already have in your backyard. Leela provides more than sixty mouthwatering recipes such as Chicken Satay with Coriander and Cinnamon, Malaysian Grilled Chicken Wings, and Thai Grilled Sticky Rice, as well as recipes for cooking bone-in meats, skewered meats, and even vegetable side dishes and flavorful sauces. The fact that Southeast Asian-style barbecue naturally lends itself to the American outdoor cooking style means that the recipes in the book can remain true to tradition without any need for them to be Westernized or altered at the expense of integrity. This is the perfect book for anyone looking for an easy and flavorful way to expand their barbecue repertoire.

Lemongrass & Limes

Simple Thai Food

The Modern Malay Kitchen

Tasty Adulting

Global Recipes for Modern Health

Lemongrass and Ginger Cookbook

Bobby at Home

A Memoir

*Cook delicious and healthy dishes from Thailand, Vietnam, Malaysia, Indonesia, Cambodia and all across the region with this easy-to-follow Southeast Asian cookbook. Few westerners know the sensational tastes and techniques of Southeast Asian cuisine as well as Wendy Hutton. In Southeast Asia's Best Recipes, Hutton takes readers on a culinary tour of the region's most popular and best-known dishes. Hutton has spent more than four decades traveling and eating her way through Asia, collecting the best recipes from simple country homes to elegant restaurant kitchens. In her signature, expert prose, Hutton explores the glorious splendor of Southeast Asia's rich and varied cuisine, from Singapore's fascinating cosmopolitan offerings to Thailand's sinfully spicy dishes to Vietnam's refreshingly healthful recipes. Featuring a foreword by acclaimed food writer Charmaine Solomon and tantalizing photographs by award-winning food and lifestyle photographer Masano Kawana, this essential Asian cookbook shows readers how to prepare dozens of mouthwatering dishes. Authentic Southeast Asian recipes include: Extraordinary Beef Satay Thai Rice Soup with Pork Vietnamese Mixed Coconut Rice Lemongrass Beef with Peanuts Green Curry Chicken Famous Singapore Chili Crab Spicy Sambal Eggplant Southeast Asian cuisine is more popular than ever, and with Wendy Hutton as your guide, you can learn how to whip up a festival of flavors in your very own kitchen!*

*"This is a colorful crash course in Filipino cooking, with everything from classic chicken adobo to modern twists like squash and long bean risotto. [Marvin] creates a book that he hopes will spark a new and lasting interest in Filipino food and culture."—Food Network blog*

*In The Adobo Road Cookbook, Marvin Gapultos, a food blogger-turned-gourmet food trucker, brings the exotic—yet easy to make—flavors of the Philippines into your home with this beautiful Filipino Cookbook. With a distinct lack of Filipino restaurants to be found, the road to great Filipino food begins and ends at home. In his debut cookbook, Marvin demonstrates that Filipino cuisine can be prepared in any kitchen—from Manila to Los Angeles and everywhere in-between. Marvin interprets traditional Filipino flavors with equal parts kitchen savvy and street smarts—providing easy-to-follow, tried-and-true recipes that serve as a guide to the pleasures of Filipino cooking. The nearly 100 recipes in these pages pave a culinary road trip that transports home cooks to the roadside food stalls, bars and home kitchens of the Philippines, to the hungry streets of L.A., and even into the kitchens of Marvin's grandmother, mother and aunts. A highly personal take on traditional Filipino cooking, The Adobo Road Cookbook boasts a tantalizing mix of native Filipino flavors, as well as influences from Spain, Mexico, China, and the U.S. From chapters featuring surefire entertaining foods like Filipino bar food, street food and cocktails to a complete section of adobo recipes, both traditional and with a twist, the recipes found in The Adobo Road Cookbook express Marvin's unique approach to cooking. All of his recipes emphasize their authentic Filipino roots, taking advantage of traditional island flavors for which the Philippines is rightly renowned. Original Filipino recipes include: Slow-Braised Pork Belly and Pineapple Adobo Spicy Sizzling Pork (Sisig) Salmon and Miso Sour Soup (Sinigang) Chili Crab Spring Rolls (Lumpia) Coconut Milk Risotto with Kabocha Squash and Long Beans Chicken Adobo Pot Pies Sweet Corn and Coconut Milk Panna Cotta Spicy Sizzling Pork Gin Fizz Tropical Banana-Nut Spring Rolls*

*Bangkok holds a sway over people like no other city. It is consistently ranked the top travel destination in the world; Instagram even named Suvarnabhumi Airport the world's most photographed place in 2012, followed by Siam Paragon, home of Thailand's most sophisticated gourmet market. Food is inextricably linked to travellers' experience of Bangkok, and Thai food is one of the most popular cuisines in the world. Yet no cookbook chronicles the real food that Thai people eat every day in this vibrant and modern city. Author Leela Punyaratabandhu is a native of Thailand, and her second book is a deeply personal ode to her hometown. In it, she offers 120 recipes that capture the true spirit of the city—from classic restaurant fare to street eats to weeknight, home-cooked dinners*

*The flavors of Southeast Asia are the star in this collection of recipes from Leah Cohen, the Top Chef alum and restaurateur. Growing up half-Filipino, Leah Cohen never thought food from her mother's side would become her life's work. But after working in Michelin-starred restaurants and then competing on Top Chef, Cohen was still searching to*

*define what made her food hers. She found the answer in Vietnam, Thailand, Myanmar, Singapore, Indonesia, and yes, the Philippines, as she rediscovered the deliciously sweet, pungent, and spicy flavors of her youth and set out to take them back with her to New York. Now, Cohen brings the exciting flavors of Southeast Asia to the masses in her beloved New York City restaurants. And in this cookbook, she shows readers how to use pantry staples like fish sauce (the salt of Southeast Asia), coconut milk, and shrimp paste to delicious effect, and gives home cooks the confidence to embrace what she calls the "controlled chaos" of Asian cooking in their own kitchens. As Cohen explains, Southeast Asian cooking varies by country, but what unites the cuisine is the balance of flavor that creates deep umami in every dish. From addictive street food snacks like Lumpia (Filipino spring rolls) to Burmese Eggplant Salad, Grilled Cod in Banana Leaf with Yellow Curry, Crisp Banana Fritters, and even fiery cocktails, this cookbook presents authentic dishes with a modern twist. With more than 125 recipes, it will inspire home cooks to let their taste buds travel.*

*Little Sister*

*100 Recipes Every Mom Needs in Her Back Pocket, Regular Version*

*The Fish Sauce Cookbook*

*Thai Flavors*

*Recipes and Stories from Northern Thailand*

*The Complete Book of Hot & Spicy Asian Cooking*

*A Filipino Food Journey*

*A Cookbook*

***The BBC MasterChef Champion shares the rich flavors of her homeland in this cookbook featuring more than one hundred delicious and accessible Malaysian recipes. When it comes to Southeast Asian fare, Malaysian cuisine is a hidden treasure. Now Ping Coombes, the 2014 winner of BBC One's MasterChef, brings Malaysian cuisine into the spotlight, from her family table to yours. Drawing inspiration from her mother and from the late-night stalls and street markets in her hometown of Ipoh, Ping has assembled recipes that serve as the perfect introduction to the tastes, textures and colors of Malaysian fare. Find new household favorites like Malaysian shrimp fritters, chicken and sweetcorn soup, spicy shrimp and vermicelli salad, nyonya fried rice, chili pan mee, caramel pork belly, Malaysian chicken curry and potatoes, quick wonton soup, crispy squid, Malaysian fish and chips, pork macaroni, coconut-filled pancakes, banana spring rolls, iced lemon grass tea, chilli dark and stormy, and many more!***

***Presents a collection of accessible and economical Thai classics that can be readily prepared by busy American home cooks, offering such options as pad Thai with shrimp, tom yum soup, and pork satay with peanut sauce.***

***'Damn, Saiphin can cook - the perfect ambassador for this glorious food and country' - Tom Parker Bowles 'One of London's coolest female chefs' - Time Out Finding strictly vegetarian food in Thailand can be tricky, where fish sauce is the king of the kitchen. In the follow-up to her debut, Rosa's Thai Café: The Cookbook, Saiphin Moore embraces this challenge, creating over 100 delicious and simple recipes for Thai-loving vegans and vegetarians. Featuring authentic dishes such as Tom yum noodle soup, Congee with shiitake mushrooms, Stir-fried aubergine with roasted chilli paste and Butternut red curry, this brilliant sequel adds an exciting new strand to Rosa's repertoire.***

***On the second leg of his Great Escapes series, Gordon Ramsay sets out to discover the flavours of Asia, on a remarkable journey that leads him through Thailand, Cambodia, Malaysia and Vietnam. 100 new recipes are inspired by the tastes and experiences he encounters along the way.***

***Everyone's Favorite Southeast Asian Dishes***

***Food from Northern Laos***

***Rosa's Thai Cafe: The Vegetarian Cookbook***

***Bobby Flay Fit***

***A Culinary Journey Through Southeast Asia***

***Addictive Recipes from the Crossroads of Southeast Asia [A Cookbook]***

***Discover the Best, Make Your Own, and Cook It at Home [A Cookbook]***

***Southeast Asian Flavors***

**"The little known cultures and cuisine of northern Laos are the source of the recipes, contributed by Laos' local ethnic groups and Luang Namtha Province's oldest and most renowned ecolodge. Few outsiders have the opportunity to explore the foods of northern Laos in depth. Much of it is only available in people's homes and villages or from the cooking pots of local stalls and markets. Restaurants generally present 'pan Asian' dishes to meet tourist's expectations and the locals' need for different tastes than a home cooked meal. Cookbooks on Lao food are scarce and until now, did not cover Lao cuisine north of Luang Prabang. But now, Food from Northern Laos describes the dishes, ingredients and cooking arts of this scarcely known cuisine within its cultural context. With this book, we hope Lao cooking will gain the recognition it deserves. Eighty-eight dishes from Lao, Kmhmu', Tai Dam, Tai Yuan, Tai Lue Akha are presented in clear, simple recipes. Sprengers' stunning photography of the province's people and, food preparation in village homes and at The Boat Landing Guest House and Restaurant ties the dishes to their indigenous setting. unique cookbook includes: A photo-illustrated glossary of ingredients and substitutions ; Descriptions of Lao preparation and cooking techniques ;**

**An explanation of traditional cooking equipment ; A bibliography, including web links." --Publisher.**

**From the beloved San Francisco restaurant, a mouthwatering collection of recipes, including Fiery Tofu, Garlic Noodles, the legendary Tea Leaf Salad, and many more. Never before have the vivid flavors of Burmese cooking been so achievable for home cooks. Known for its bustling tables, the sizzle of onions and garlic in the wok, and a wait time so legendary that customers start to line up before the doors even open—Burma Superstar is a Bay Area institution, offering diners a taste of the addictively savory and spiced food of Myanmar. With influences from neighboring India and China, as well as Thailand and Laos, Burmese food is a unique blend of flavors, and Burma Superstar includes such stand-out dishes as the iconic Tea Leaf Salad, Chili Lamb, Pork and Pumpkin Stew, Platha (a buttery layered flatbread), Spicy Eggplant, and Mohinga, a fish noodle soup that is arguably Myanmar's national dish. Each of these nearly 90 recipes has been streamlined for home cooks of all experience levels, and without the need for special equipment or long lists of hard-to-find ingredients. Stunningly photographed, and peppered with essays about the country and its food, this inside look at the world of Burma Superstar presents a seductive glimpse of this jewel of Southeast Asia.**

**NEW YORK TIMES BESTSELLER • With 165+ recipes, Bobby Flay opens up his home and shares his bold, approachable style of cooking for family and friends, along with his no-nonsense, essential advice for home cooks. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD NETWORK Welcome to Bobby's, where powerhouse flavors rule the day. In his most personal cookbook yet, Bobby shares over 165 bold, approachable recipes he cooks at home for family and friends, along with his well-earned secrets for executing them perfectly. Everyday favorites--from pan-seared meats and hearty pastas to shareable platters of roasted vegetables, bountiful salads, and casual, homey desserts--go bigger and bolder with Bobby's signature pull-no-punches cooking style. Expect crowd-pleasing classics taken to the next level with exciting flavors, such as Spanish-style shrimp and grits, pumpkin pancakes with apple cider syrup, and sticky-savory-sweet Korean BBQ chicken. Riff on go-to dishes just as Bobby does with his master recipes for essentials, along with creative variations that take the base recipe in a range of directions to suit your mood, such as crispy bacon glazed with pomegranate molasses, deviled eggs topped with fried oysters, and mussels steamed in a heady green curry broth. With Bobby by your side, cooking at home just got a lot more exciting.**

**"Sure, it's full of big, beautiful pictures of every single dish, but this is no coffee table book--it's meant to be used. " - Fiery-Foods and Barbecue Magazine**

**Rice. Noodles. Yum.**

## **Exciting Street Market Food from Thailand, Cambodia, Malaysia and More**

### **A Fresh Approach to Thai Cooking**

### **200 Recipes for a Healthy Lifestyle: A Cookbook**

### **Southeast Asian Specialties**

### **Southeast Asia's Best Recipes**

### **Society's Betrayal of Older Women**

### **Night + Market**

**One of Esquire's Most Anticipated Cookbooks 2021 The beloved Top Chef star revolutionizes healthy eating in this groundbreaking cookbook—the ultimate guide to cooking globally inspired dishes free of gluten, dairy, soy, legumes, and grains that are so delicious you won't notice the difference. When award-winning, trendsetting chef Gregory Gourdet got sober, he took stock of his life and his pantry, concentrating his energy on getting himself healthy by cooking food that was both full of nutrients and full of flavor. Now, he shares these extraordinary dishes with everyone. Everyone's Table features 200 mouth-watering, decadently flavorful recipes carefully designed to focus on superfoods—ingredients with the highest nutrient-density, the best fats, and the most minerals, vitamins, and antioxidants—that will delight and inspire home cooks. Gourdet's dishes are inspired by his deep affection for global ingredients and techniques--from his Haitian upbringing to his French culinary education, from his deep affection for the cuisines of Asia as well as those of North and West Africa. His unique culinary odyssey informs this one-of-a-kind cookbook, which features dynamic vegetable-forward dishes and savory meaty stews, umami-packed sauces and easy ferments, and endless clever ways to make both year-round and seasonal ingredients shine. Destined to be an everyday kitchen essential, featuring 180 sumptuous color photographs, Everyone's Table will change forever the way we think about, approach, and enjoy healthy eating.**

**Explore Asia through its vibrant flavors--lime and lemongrass, cumin and coriander, sesame seeds and sansho pepper. Williams-Sonomas Essentials of Asian Cooking encompasses the culinary traditions of fifteen different countries, revealing time-honored techniques and the delicious melding of cuisines where cultures and influences have intersected. Guided by this comprehensive book, you will enjoy expanding your repertoire with complex curries and homemade breads from the subcontinent, noodles and stir-fries from China, and fresh salads and spicy sambals from Southeast Asia. Entering the world of Asian food, you will learn how history and religion, along with varied geography and climate, have shaped the unique cuisines of this vast continent. Essentials of Asian Cooking highlights the traditions and specialties each country has to offer, from the comforting miso soup of Japan to the aromatic beef and rice noodle soup of Vietnam, from the intricately composed tea leaf salad of Burma to the refreshing pomelo salad of Cambodia, from the grilled tandoori fish of India to the tender, slow-cooked beef rendang and nasi goreng of Indonesia. This collection of more than 130 carefully selected recipes covers a full range of techniques and occasions, whether you need simple instructions from home-style fried rice for a quick weekday meal or detailed steps for a festive five-spice roasted duck. Special sections provide valuable**

tips on stocking your pantry, planning menus, and serving teas. Instructive photographs guide you step-by-step through basic techniques such as assembling dumplings, making flatbread, and cooking tempura. A detailed glossary explains Asian seasoning and other ingredients, and a special section features versatile recipes for chutneys, sauces, and other condiments, giving you all the information and inspiration you need to prepare the essentials of the Asian table.

Bring the Exciting and Comforting Flavors of Asia to Your Kitchen Born and raised in the Philippines, Abigail Raines traveled extensively in Southeast Asia to bring its flavors right to your plate. Her travels taught her that noodles and rice are the perfect canvas for the sweet, salty and spicy flavors of Asian cuisine—inspiring her to create this delicious collection of recipes. Expand your palate with Curry Noodle Soup with Chicken (Khao Soy Gai) and Filipino-Style Paella (Beringhe) or make restaurant favorites like Pad Thai and Pho Bo. Learn how to make staples of authentic Asian cuisine like compressed rice (Ketupat), dumplings and spring rolls, and taste a variety of national dishes from Vietnamese Grilled Pork with Rice Noodles (Bun Thit Nuong) to Indonesian coconut pancakes (Serabi). With Rice. Noodles. Yum. you'll be able to replicate the rich flavors of home-style Asian cooking, street food fare and everything in between.

Celebrity chef, Asian cooking expert and TV personality Jet Tila has compiled the best-of-the-best 101 Eastern recipes that every home cook needs to try before they die! The dishes are authentic yet unique to Jet--drawn from his varied cooking experience, unique heritage and travels. The dishes are also approachable--with simplified techniques, weeknight-friendly total cook times and ingredients commonly found in most urban grocery stores today.

**Williams-Sonoma Essentials of Asian Cooking**

**Southeast Asian Cooking at Home**

**All Your Faves, All Grown Up: A Cookbook**

**Adobo Road Cookbook**

**The Mom 100 Cookbook**

**Asian Tofu**

**Adventures in Cooking the Foods of Thailand, Vietnam, Malaysia & Singapore**

**Delicious Thai Food to Facilitate Drinking and Fun-Having Amongst Friends A Cookbook**

*A journey through northern Thailand in 120 authentic recipes with stunning location photography. Nait Regular offers the unique flavours of northern Thai food in a stunning collection of authentic recipes, essays, and location photography. Inspired by the ingredients and aromas of growing up in northern Thailand, Nait learned to cook in her mother's kitchen. Cooking food with ingredients from the market or family garden, this cookbook is a reflection of Nait's life in Thailand and her passion for cooking and sharing Thai cuisine with others. Kiin, which means "eat" in Thai, transports readers to northern Thailand on a journey to discover the ingredients, markets, and culture that inform all of the recipes. A Thai meal rarely has just one dish--and you will have plenty of recipes to cook and share in the traditional Thai style--a tableful of*

*brightly coloured dishes that the whole family can pass around and enjoy. The recipes, including Steamed Chicken Dumplings, Vegetarian Golden Bags, Spicy and Sour Soup with Shrimp and Tom Yum Paste, Northern Beef Curry, Young Green Jackfruit Curry, Rice Vermicelli Noodles with Barbecue Pork, Five Spice Chicken with Egg, Papaya Salad, and Mango Sticky Rice, are a glimpse into the wonders of northern Thai food.*

*Acclaimed chefs find innovative uses for this classic Asian staple—with fifty recipes ranging from meat and pasta dishes to cocktails and desserts. Long used as a key umami flavor in Asian cooking, fish sauce is becoming a ubiquitous ingredient with prominent chefs finding new and unexpected ways to add it to their dishes. In *The Fish Sauce Cookbook*, readers will discover the origins of fish sauce, compare different brands and varieties, and learn about proper care and storage of this magical briny sauce. Starting with the formula for making homemade fish sauce, author Veronica Meewes dives into a wide variety of fare, from slow-roasted meats and classic Italian pasta dishes to craft cocktails, salad dressings, and even desserts. Renowned chefs and food personalities from around the globe share original recipes, such as Shrimp Toast with Nuom Choc from Kevin Luzande Acabar; Spiced Lacquered Duck Breasts from Andrew Zimmerman; Crispy Farmer's Market Vegetables with Caramelized Fish Sauce from Chris Shepherd; Caramel Miso Glaze from Monica Pope; and Hamachi Tostadas with Fish Sauce Vinaigrette from Jon Shook and Vinny Dotolo.*

*From sleek, silken tofu with delicate toppings to piping-hot fried satchels in a robust sauce, tofu provides a versatile canvas for the intricate flavors and textures that Asian and vegetarian cooks have long enjoyed. America has embraced tofu as a healthy, affordable ingredient. And while it has been welcomed into sophisticated mainstream dining, tofu is often hidden in Western guises and in limited applications. In her third intrepid cookbook, celebrated food writer and teacher ANDREA NGUYEN aims to elevate this time-honored staple to a new place of prominence on every table. *Asian Tofu's* nearly 100 recipes explore authentic, ancient fare and modern twists that capture the culinary spirit of East, Southeast, and South Asia. There are spectacular favorites from Japan, Korea, Thailand, Singapore, and India, as well as delicious dishes from Taipei, San Francisco, Santa Monica, and New York. Andrea demystifies tofu and interprets traditional Asian cuisine for cooks, sharing compelling personal stories and dispatches from some of the world's best tofu artisans along the way. For those who want to take their skills to the next level, the tofu tutorial clearly outlines tofu-making technique,*

*encouraging readers to experiment with the unparalleled flavors of homemade varieties. But time-pressed cooks needn't fear: while a few recipes, such as Silken Tofu and Seasoned Soy Milk Hot Pot, are truly best with homemade tofu, most are terrific with store-bought products. Some traditional dishes combine tofu with meat in brilliant partnerships, such as Spicy Tofu with Beef and Sichuan Peppercorn and Tofu with Kimchi and Pork Belly, but this collection is predominantly vegetarian and vegan, including the pristinely flavored Spiced Tofu and Coconut in Banana Leaf and vibrant Spicy Lemongrass Tofu Salad. And innovations such as Okara Doughnuts reveal tofu's more playful side. For health- and eco-conscious eaters and home chefs who are inspired to make the journey from bean to curd, Asian Tofu is the perfect guide.*

*The story of Hawaiian cooking, by a two-time Top Chef finalist and Fan Favorite, through 100 recipes that embody the beautiful cross-cultural exchange of the islands. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME Even when he was winning accolades and adulation for his cooking, two-time Top Chef finalist Sheldon Simeon decided to drop what he thought he was supposed to cook as a chef. He dedicated himself instead to the local Hawai'i food that feeds his 'ohana—his family and neighbors. With uncomplicated, flavor-forward recipes, he shows us the many cultures that have come to create the cuisine of his beloved home: the native Hawaiian traditions, Japanese influences, Chinese cooking techniques, and dynamic Korean, Portuguese, and Filipino flavors that are closest to his heart. Through stunning photography, poignant stories, and dishes like wok-fried poke, pork dumplings made with biscuit dough, crispy cauliflower katsu, and charred huli-huli chicken slicked with a sweet-savory butter glaze, Cook Real Hawai'i will bring a true taste of the cookouts, homes, and iconic mom and pop shops of Hawai'i into your kitchen.*

*Classic Recipes for Seafood and Meats Cooked over Charcoal [A Cookbook]*

*Flavors of the Southeast Asian Grill*

*Fearless Flavors from My Kitchen: A Cookbook*

*Gordon's Great Escape Southeast Asia: 100 of my favourite Southeast Asian recipes*

*Bangkok*

*The Peached Tortilla*

*Lemongrass and Lime*

*The Boat Landing Cookbook*

Eric Silverstein's background in both Asian and Southern/Southwestern cuisine informs his cooking at his Austin restaurant, The Peached Tortilla. The 100

flavor-packed recipes here include many of the restaurant's most-beloved dishes, like the Banh Mi Taco, JapaJam Burger, Pork Belly Slider, crispy Umami Fried Chicken, Asian Pear Miso Salad, and Malaysian Laksa Noodle Bowl. This is Asian fusion at its best, delivering soul-satisfying comfort food with a kick!

Discover the secrets of exotic Thai cooking with this collection of authentic, easy-to-follow recipes.

BuzzFeed's Tasty helps you conquer the kitchen—one meal at a time. Tasty Adulting is made specifically for the young (and young at heart) cooks who are just getting their footing as grown-ups. First, this book walks you through the foundations of cooking and builds up your kitchen confidence and know-how. Then, 75 fun, quick, and totally doable recipes meet you exactly where you are, allowing you to make mistakes, encouraging you to try new techniques, and gearing you up to reign supreme at the dinner table. With chapters like Souper Heroes, Put Some Meat On Your Bones, and A Sweet Finish, as well as a whole section for having people over, this book helps you move toward that golden "I have my life together" feeling. And just like that, you're Adulting. More than 100 flavor-driven Thai recipes built on technique, balance, tradition, and innovation from award-winning chef Angus An. In Maenam, chef Angus An takes you on his ongoing journey of discovering Thai cuisine and shows how to blend traditional Thai flavors and cooking techniques with local, seasonal inspirations from the west coast. With Angus's foolproof instructions, Maenam offers the foundation to modern Thai cuisine for adventurous cooks of all skill levels. Filled with over 100 of his signature recipes, each meal balances robust, intense ingredients with his approach to Thai food's clear, sharp flavours. Transform your kitchen with snacks inspired by Thai street vendors, quick to prepare noodles and one-bowl meals, light- and full-bodied soups to have all year-round, flavorful and protein-filled salads, seasoned stir fries, killer curries, and refreshing desserts. Named after Angus's first award-winning Vancouver Thai restaurant Maenam, the Thai word for "river," this cookbook is a celebration of Angus's inventive approach to Thai cuisine that is in many ways representative of a river's constant ever-replenishing flow. Just as a river continues its course around boulders and obstacles, Angus's ongoing evolution and path to becoming one of the most significant Thai chefs in North America is an unlikely one. Angus grew up in Taiwan, moved to Canada when he was young, and trained at the French Culinary Institute. He fell in love with Thai cuisine when studying at Nahm under renowned chef and award-winning author, of Thai Food and Thai Street Food, David Thompson. He continues to travel to Thailand to eat, research, and learn. He takes his knowledge home, and finds innovative ways to root a traditional dish to the Pacific Northwest while accentuating each ingredient's flavor, aroma, and texture—all of which you will learn in this cookbook. With its beautiful design, incredible photography, and seasonal menus, Maenam offers a Thai culinary experience like no other.

50 Umami-Packed Recipes from Around the Globe

Discover a New World of Flavors in Authentic Recipes

Rick Stein's Far Eastern Odyssey

Cook Real Hawai'i

From Bangkok to Bali

Burma Superstar

The Pepper Thai Cookbook

Classic Recipes from the Thai Home Kitchen

Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating region. Here, along the world's tenth largest river, which rises in

Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford and Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to Cambodia. Only after three thousand miles does it finally enter Vietnam and then the South China Sea. It was during their travels that Alford and Duguid—who ate traditional foods in villages and small towns and learned techniques and ingredients from cooks and market vendors—came to realize that the local cuisines, like those of the Mediterranean, share a distinctive culinary approach: Each cuisine balances, with grace and style, the regional flavor quartet of hot, sour, salty, and sweet. This book, aptly titled, is the result of their journeys. Like Alford and Duguid's two previous works, *Flatbreads and Flavors* ("a certifiable publishing event" —Vogue) and *Seductions of Rice* ("simply stunning"—The New York Times), this book is a glorious combination of travel and taste, presenting enticing recipes in "an odyssey rich in travel anecdote" (National Geographic Traveler). The book's more than 175 recipes for spicy salsas, welcoming soups, grilled meat salads, and exotic desserts are accompanied by evocative stories about places and people. The recipes and stories are gorgeously illustrated throughout with more than 150 full-color food and travel photographs. In each chapter, from Salsas to Street Foods, Noodles to Desserts, dishes from different cuisines within the region appear side by side: A hearty Lao chicken soup is next to a Vietnamese ginger-chicken soup; a Thai vegetable stir-fry comes after spicy stir-fried potatoes from southwest China. The book invites a flexible approach to cooking and eating, for dishes from different places can be happily served and eaten together: Thai Grilled Chicken with Hot and Sweet Dipping Sauce pairs beautifully with Vietnamese Green Papaya Salad and Lao sticky rice. North Americans have come to love Southeast Asian food for its bright, fresh flavors. But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In *Hot, Sour, Salty, Sweet*, at last this great culinary region is celebrated with all the passion, color, and life that

it deserves.

Imagine an eighteen-year-old American girl who has never read a newspaper, watched television, or made a phone call. An eighteen-year-old-girl who has never danced—and this in the 1960s. It is in Cambridge, Massachusetts where Leonard Feeney, a controversial (soon to be excommunicated) Catholic priest, has founded a religious community called the Slaves of the Immaculate Heart of Mary. The Center's members—many of them educated at Harvard and Radcliffe—surrender all earthly possessions and aspects of their life, including their children, to him. Patricia Chadwick was one of those children, and *Little Sister* is her account of growing up in the Feeney sect. Separated from her parents and forbidden to speak to them, Patricia bristles against the community's draconian rules, yearning for another life. When, at seventeen, she is banished from the Center, her home, she faces the world alone, without skills, family, or money but empowered with faith and a fierce determination to succeed on her own, which she does, rising eventually to the upper echelons of the world of finance and investing. A tale of resilience and grace, *Little Sister* chronicles, in riveting prose, a surreal childhood and does so without rancor or self-pity.

Rick Stein's *Far Eastern Odyssey* is an ambitious journey, avoiding the beaten track and tourist hot-spots, in search of the authentic food of Southeast Asia. In this accompanying book to the major BBC series, Rick shares his favourite recipes and some well-known classic dishes inspired by the fragrant ingredients and recipes he sampled from local chefs, family-run restaurants, street vendors and market stalls. In Cambodia, Rick learns how to make a national dish *Samlor kako*, a stir-fried pork and vegetable soup flavoured with an array of spices; in Vietnam he is shown the best recipe for *Pho Bo*, a Vietnamese beef noodle soup; and in Thailand, Rick tries *Geng Leuong Sai Gung Lai Sai Bua*, a yellow curry made with prawns and lotus shoots that you won't find outside the country. *Rick Stein's Far Eastern Odyssey* includes over 150 new recipes from Cambodia, Vietnam, Thailand, Bangladesh, Sri Lanka, Malaysia and Bali each complemented by Rick's colourful anecdotes from the trip and beautiful on-location photography. This is a visually-stunning culinary tribute to Southeast Asian cooking that evokes the magic of

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bustling markets, the sizzle of oil and the aromatic steam from a Far Eastern kitchen. Experience the Taste of Southeast Asia, Right in Your Own Kitchen Explore the street food stalls, night markets and hawker centers of Thailand, Malaysia, Cambodia and more without ever leaving home thanks to chef and Masterchef Australia finalist Sarah Tiong's satisfying Southeast Asian recipes. Sarah opens up a fantastic world of flavor to try, from Malaysian Chicken Satay to Vietnamese Crispy Spring Rolls (Cha giò) to Hokkien Noodles (Hokkien Mee) to Khmer Beef Curry. These hearty snacks, barbeque bites and shared plates encompass the most popular street foods of Southeast Asia, gleaned from her Malaysian family recipes and her own travels throughout the region. And in Sarah's opinion, the secret to incredible Southeast Asian food is all in the sauce, so she also shares an entire chapter of sweet, savory, salty, and spicy options to top off your meal, including Thai Sweet Chili Sauce (Nam Jim Gai), Creamy Malaysian Peanut Sauce and family secrets like her Mum's "Everything" Sauce. Whether it's steamed, fried or barbecued, every recipe in this book will fill your table with delicious, unforgettable dishes— so what are you waiting for?

Family Recipes from Everyone's Favorite Thai Mom

Maenam

Everyone's Table

101 Asian Dishes You Need to Cook Before You Die

Modern Asian Comfort Food from Tokyo to Texas

Malaysia

Recipes and Stories from the Heart of Thailand

Savoring Southeast Asia

*If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to wring maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story*

*about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.*