

101 Asian Dishes You Need To Cook Before You Die Discover A New World Of Flavors In Authentic Recipes

Presents recipes inspired by Mexican cuisine and themed around fifteen distinctive flavor bases, in a volume complemented by Latin culinary tips and recommendations for applying sauces to everyday meals. Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike. Chinese is the UK's favourite takeaway food, and it's beloved all over the world - as with much Indian food, it's the nostalgic, comforting creations for western palates that really get people salivating. Now you can make your favourite Chinese restaurant classics at home with Kwoklyn Wan's fabulous Chinese Takeaway Cookbook. Kwoklyn is a third-generation Chinese chef: BBC (British-Born Chinese). He's also the brother of TV celebrity Gok Wan and both boys grew up working in their family's Cantonese Restaurant in Leicester in the 1970s. He has spent years perfecting recipes for Chinese dishes that taste like the ones from your local takeaway kitchen or restaurant. The book features 70 classic dishes, everything from sweet and sour chicken to char siu, prawn toast to chop suey, egg-fried rice to crispy seaweed - and most of them can be on the table in 20 minutes or less. Cook up a storm at home with Kwoklyn's fabulous take on food from the takeaway.

Going Paleo or low-carb but want a twist? Asian Paleo will satisfy your cravings! Creator of the popular food blog I Heart Umami, ChihYu Smith celebrates her Chinese and Taiwanese heritage and turns favorite Asian recipes into healthy, flavorful Paleo meals. In Asian Paleo, she shares 75 fresh, bold recipes inspired by her favorite dishes from China, Japan, Thailand, Vietnam, and beyond. Here, Smith helps readers find the perfect dish for any occasion. She includes easy meals, fun and festive weekend options, batch cooking for when there's time to plan, and sides and sauces. You'll want to try them all, from Low-Carb Chinese Scallion Pancakes and Brisket Pho to takeout classics like Sweet-and-Sour Chicken, Kung Pao Chicken, and sizzling hot Pepper Steak stir-fry. Each dish is free of gluten, wheat, soy, and sugar. With a meal prep section with shopping lists and make-ahead instructions, clever tips and tricks, and vibrant photographs for every recipe, Smith makes healthy Asian cooking totally, deliciously Paleo.

Demystifying Thai Cuisine with Authentic Recipes to Make at Home

101 Movies to Watch Before You Die

Asia Express

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

Cook with Me

The Laws of Cooking

How to Find Superior Ingredients to Elevate Your Asian Home Cooking

Instant Pot Asian Pressure Cooker Meals shows you how to cook more than 60 Asian dishes at home using healthy, inexpensive ingredients and your Instant Pot! In this cookbook, Asian-American food expert Patricia Tanumihardja shows you how to buy fresh ingredients, condiments and spices from your local supermarket, farmers market or health food store on a budget, then how to use them to prepare delicious and flavorful Asian dishes using an Instant Pot. The author takes you through all the basics—including making rice and soup stocks—then shows you how to prepare all the popular dishes you love, including: Sweet and Sour Pork (Chinese) Lemon Teriyaki Chicken (Japanese) Kalbijjim Braised Beef Short Ribs (Korean) Chicken Adobo (Filipino) Pho Chicken Noodle Soup (Vietnamese) Pad Thai Rice Noodles (Thai) Red Lentil Dal with Dates and Caramelized Onions (Indian) To round off the menu, Tanumihardja even presents a handful of popular Asian desserts and snacks. Sticky rice with mango or Filipino caramel flan? As the author reveals, everything is possible in your Instant Pot, and this cookbook shows you how to do it!

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master’s candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government’s Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!;” and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

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.

In the new edition of this widely praised text, Alan Aldridge examines the complex realities of religious belief, practice and institutions. Religion is a powerful and controversial force in the contemporary world, even in supposedly secular societies. Almost all societies seek to cultivate religions and faith communities as sources of social stability and engines of social progress. They also try to combat real and imagined abuses and excess, regulating cults that brainwash vulnerable people, containing fundamentalism that threatens democracy and the progress of science, and identifying terrorists who threaten atrocities in the name of religion. The third edition has been carefully revised to make sure it is fully up to date with recent developments and debates. Major themes in the revised edition include the recently erupted ‘culture war’ between progressive secularists and conservative believers, the diverse manifestations of ‘fundamentalism’ and their impact on the wider society, new individual forms of religious expression in opposition to traditional structures of authority, and the backlash against ‘multiculturalism’ with its controversial implications for the social integration of ethnic and religious minority communities. Impressive in its scholarly analysis of a vibrant and challenging aspect of human societies, the third edition will appeal strongly to students taking courses in the sociology of religion and religious studies, as well as to everyone interested in the place of religion in the contemporary world.

Malaysia

200 Asian Recipes from Thailand, Korea, Japan, Indonesia, Vietnam, and the Philippines

PHO Cookbook: Simple, Delicious and Authentic Vietnamese PHO Recipes for Your Family

The Mission Chinese Food Cookbook

Flavors of the Southeast Asian Grill

Vegan Asian: A Cookbook

Southeast Asian Cooking at Home

The Chopped judge and Iron Chef shares 150 family recipes, including selections prepared throughout her life by her cookbook-editor mother, Maria Guarnaschelli, including Blueberry Crumble, Baked Ziti and Godfather- and Goodfellas-style spaghetti and meatballs.

A former soldier awarded the Bronze Star and Purple Heart tells the story of overcoming the mental and physical wounds of war on a fifteen year odyssey that led him back to the very place where his nightmares began—and the only place redemption was possible. While serving a portion of his time under the Special Operations Command, Benjamin Sledge fought to keep his humanity amid the killing fields of Iraq and Afghanistan. But war never leaves its participants uscathed. In Where Cowards Go to Die, Sledge reveals an unflinchingly honest portrait of war that few dare to tell. Stationed on a small base on the border of Pakistan in the aftermath of the terrorist attacks of September 11, the young warrior returned home shattered after embracing the barbarity he witnessed around him. Haunted by his experiences overseas, he began a 15 year odyssey wrestling with mental health, purpose, and faith, that eventually drove him to volunteer for another combat tour in the deadliest city of the Iraq War—Ramadi. In his memoir, Sledge vividly captures the reality of the men and women who learn to fight without remorse, love each other without restraint, and suffer the high cost of returning to a country that no longer feels like home. “In life or war, you’ll die a coward by refusing to live and act selflessly. Or you can kill your inner cowardice for something greater to emerge. But either way, a coward dies.” -Benjamin Sledge

• New York Times bestseller • The 100 most substantive solutions to reverse global warming, based on meticulous research by leading scientists and policymakers around the world “At this point in time, the Drawdown book is exactly what is needed: a credible, conservative solution-by-solution narrative that we can do it. Reading it is an effective inoculation against the widespread perception of doom that humanity cannot and will not solve the climate crisis. Reported by-effects include increased determination and a sense of grounded hope.” —Per Espen Stoknes, Author, What We Think About When We Try Not To Think About Global Warming “There’s been no real way for ordinary people to get an understanding of what they can do and what impact it can have. There remains no single, comprehensive, reliable compendium of carbon-reduction solutions across sectors. At least until now. . . . The public is hungry for this kind of practical wisdom.” —David Roberts, Vox “This is the ideal environmental sciences textbook—only it is too interesting and inspiring to be called a textbook.” —Peter Kareiva, Director of the Institute of the Environment and Sustainability, UCLA In the face of widespread fear and apathy, an international coalition of researchers, professionals, and scientists have come together to offer a set of realistic and bold solutions to climate change. One hundred techniques and practices are described here—some are well known: some you may have never heard of. They range from clean energy to educating girls in lower-income countries to land use practices that pull carbon out of the air. The solutions exist, are economically viable, and communities throughout the world are currently enacting them with skill and determination. If deployed collectively on a global scale over the next thirty years, they represent a credible path forward, not just to slow the earth’s warming but to reach drawdown, that point in time when greenhouse gases in the atmosphere peak and begin to decline. These measures promise cascading benefits to human health, security, prosperity, and well-being—giving us every reason to see this planetary crisis as an opportunity to create a just and livable world.

Since its release in 1976, Charmaine Solomon's The Complete Asian Cookbook has become a culinary classic, introducing Asian cooking to more than a million readers worldwide and garnering a dedicated following around the globe. The recipes from Japan and Korea are now available in this single volume. Join Charmaine Solomon on a journey through the delicate flavours of Japan and the fiery chilli of Korea. From simple sashimi to rib-sticking bibimbap, nourishing broths or versatile kim chi, these diverse dishes will delight and inspire a new generation of cooks. Also in the series: The Complete Asian Cookbook: China The Complete Asian Cookbook: India & Pakistan The Complete Asian Cookbook: Thailand, Vietnam, Cambodia, Laos & Burma The Complete Asian Cookbook: Indonesia, Malaysia & Singapore The Complete

Asian Cookbook: Sri Lanka & The Philippines

Posh Toast

Complete Chinese Cookbook

Drawdown

Instant Pot Asian Pressure Cooker Meals

Everyone's Favorite Southeast Asian Dishes

Simple Thai Food

The Most Comprehensive Plan Ever Proposed to Reverse Global Warming

Make Incredible Vegan Versions of Your Favorite Asian Meals If you crave vegan-friendly versions of classic Asian dishes, this will become your new favorite cookbook! Jeeca Uy, of the hit Instagram account @TheFoodieTakesFlight, transforms traditional Southeast and East Asian cuisine into spectacular vegan renditions that are bursting with flavor. From iconic Thai dishes to piping-hot Japanese fare and everything in between, Jeeca’s recipes will take your palate on a delicious food trip across Asia that will keep you coming back for more. So, why order takeout when you can easily whip up a vegan version that is not only healthier but can taste even better? Find your favorites and discover new ones with recipes such as: Pad Thai Char Siu Tofu Vietnamese Mushroom Pho Singaporean Chili Tofu Chinese Lettuce Wraps Yang Chow Fried Rice Japanese Yakisoba Spicy Dan Dan Noodles Satay Tofu Sticks with Peanut Sauce Korean Bulgogi Mushrooms Along with vibrant photographs, Jeeca has packed this book with tips and tricks to guide any cook, vegan or not, on how best to work with tofu, how to fold dumplings, how to make vegan versions of essential sauces and so much more. This cookbook will quickly become your go-to guide for simple yet delicious vegan Asian recipes.

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!

"It's so very easy to create quick, brilliant Asian dishes at home. These are the recipes I come back to, time and time again." Marion Grasby knows Asian food. Better yet, she knows how to whip up quick, delicious, no-fuss versions of all the Asian classics we know and love - from Nasi Goreng and Thai Beef Salad to Lemongrass Chicken and Indian Lamb Kofta. As one of Australia's most popular food identities and the brains behind the hugely successful Marion's Kitchen range of Thai meal kits sold in supermarkets around the country, Marion is no stranger to requests for fast Asian recipe ideas for busy families. In Asia Express she shares her wealth of knowledge of Asian cuisine in a fun and fresh way, providing quick versions of ALL your Asian favourites without scrimping on flavour. These are the recipes she comes back to time and time again. They are her treasured possessions collected during a childhood spent in her Thai mother's kitchen and through a lifetime of travelling and living in Asia. Asia Express is for the busy home cook who wants to create fresh, Asian-inspired dishes but doesn't have a lot of time to do it. Collected from Thailand, Vietnam, Japan, China, India, Burma, Malaysia and more, recipes include: Crumbed Coriander Fish Fingers *Thai Beef Salad * Prawn Mee Goreng * Char Kway Teow * Express Hainanese Chicken Rice * Indian Fish Curry * Thai Sweet & Sour Chicken * Panang Chicken Curry * Asian Pork Burgers * Tandoori Lamb Cutlets * Beef Pho * Kaffir Lime Strawberry Tarts * Almond & Ginger Wonton Crisps * Macadamia, Mango & Ginger Cups. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.

If you ask Marion Grasby what her favourite food is, she'll list at least 10 things. Marion loves food. And she loves talking about it.During last year's MasterChef series, Marion wowed Australia with her incredible cooking talent, her assured palate and her sunny personality and warmth. Now in her first cookbook Marion shares more than 80 of her favourite recipes from throughout her life: the places she's been, and the people she's met and cooked with. Marion has lived in the Northern Territory, Papua New Guinea, Queensland and South Australia, and her food is an eclectic mix of Thai, Italian, French, Middle Eastern... and firmly Aussie.These are recipes for the home cook, dishes to make every night of the week, for dinner parties and lazy afternoons. The recipes are peppered with entertaining stories and with incredible photography of the food and of Marion's travels through Australia and Thailand.

The Complete Asian Cookbook: Japan & Korea

100+ Takeout Favorites Made Simple

Religion in the Contemporary World

Chinese Takeaway Cookbook

Traditional Dishes for the Home Cook

Discover a New World of Flavors in Authentic Recipes

Toast: the ultimate fast food. Everyone loves toast. And now it's the piping-hot new food trend. Posh Toast features every toast recipe you could ever need: Breakfast Toasts including Eggs Royale, Chocolate Spread & Cream Cheese, Lox & Cream Cheese Lunch Toasts including Mozzarella & Kale Pesto, Avocado, Tahini & Toasted Chickpeas, Mint & Walnut Baba Ganoush Snacks & Canape Toasts including Mini Croque Monsieurs, Swedish Prawns, Tuna Tartare Supper Toasts including Posh Beans, Spiced Potted Crab, Warm Hummus and Spiced Lamb With over 70 recipes, each with a gorgeous photo, plus a guide to bread basics and toasting, this is the ultimate cookbook for toast addicts, expert chefs and novices alike. It's toast. And it's posh. It's Posh Toast.

Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the Complete Chinese Cookbook, he has created a seminal collection of his best-loved dishes. With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

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.

100+ Asian dishes so tasty and easy, you'll never need takeout again Your favorite Asian-American restaurants combine traditional cooking styles with everyday supermarket ingredients. Now you can recreate their popular signature dishes at home with the Easy Asian Cookbook. It's packed with more than 100 simple, flavorful recipes for stir-fries, curries, noodles, bowls, and more. Many take just a few steps--and can be on the table in 30 minutes or less. Let the Easy Asian Cookbook be your guide as you explore the Asian roots and American innovations behind your favorite dishes and learn their essential cooking techniques. Dig into recipes from Chinese, Filipino, Vietnamese, Korean, Japanese, Thai, and other wildly flavorful cuisines. With so much variety to choose from in this inclusive Asian cookbook, you can skip the takeout tonight! The Easy Asian Cookbook includes: 100+ authentic classics--Cook up restaurant staples like Pad Thai with Tofu, Honey Walnut Shrimp, Teriyaki Chicken, Sweet and Spicy Korean Short Ribs, Chicken Adobo, Garlic Bok Choy, Tuna Poke Bowls, and many more. Perfect choices--Recipes in this Asian cookbook are indexed by country of origin, and handy labels help you find the dietary preferences you need--along with features like "one pot" or "faster than delivery." Menus to share--Dig into themed menus--or create your own with a variety of vegetable, meat, seafood, breakfast, and even dessert dishes for any occasion. Savor a delicious Asian meal made in your own kitchen with the Easy Asian Cookbook!

Family Favorites From Dim Sum to Kung Pao

Red Hot Kitchen

The Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites

A Sociological Introduction

Simple Food, Big Flavor

Asian Paleo: Easy, Fresh Recipes to Make Ahead or Enjoy Right Now from I Heart Umami

101 Asian Recipes Simple Enough for Tonight's Dinner

This comprehensive cookbook describing Vietnam's most aromatic and beloved comfort food - broth and noodle soup called pho - is now within your reach. The author's first time experience with pho has left a lifelong love for the iconic noodle soup. This was before it became the most sought-after food in the United States. Pho's lively past has been discussed in detail in the book and also teaches you how to make the traditional pho. Pho is about both tradition and change. This food comforts the soul and also stokes the imagination. While beef pho and chicken pho remain the favorite, Vietnamese chefs always identify something new that they can do with Pho. The options range from awesome recipes that can be consumed over the weekend and simple weeknight cheats that you can whip up from scratch. The recipes in the book are delicious, versatile, and will leave you wanting more. With a deep historical knowledge and a thoughtful guide to the technique and ingredients, the book will help you make this comforting Vietnamese delicacy your very own. Get your copy of Pho cookbook today for just \$0.99. Regularly priced at \$2.99Just scroll to the top and click buy now with 1-click!You Won't Regret It!

All the Recipes You Need to Enjoy Comforting Chinese Food at Home Ordering Chinese takeout is easy--but it's definitely not the healthiest or most affordable way to enjoy Chinese comfort food at home. With this simple cookbook in your kitchen and a mighty wok in your hand, Chinese favorites are now quicker, healthier, and cheaper than delivery. The Essential Wok Cookbook is your guide to mastering the wok, the versatile pan that makes possible all of the Chinese restaurant dishes you love--no extra salt, oil, or MSG required. Beyond tips for selecting, seasoning, and caring for your wok, this cookbook also provides:

- Step-by-step illustrations for how to fold a dumpling, egg roll, and wonton*
- Fun features on the origin stories and American reinventions of foods such as egg drop soup and fortune cookies*
- Recipe labels to help you decide what to make when you're short on time (30 minutes or less) and tight on cash (under \$10)*
- Recipe tips to swap ingredients, save time, make a dish more healthy, or kick up the heat If a journey of a thousand miles begins with a single step, start cooking today with your wok and see just how far The Essential Wok Cookbook will take you. Fire up the wok with recipes like Perfect Pork Pot Stickers, Easy Vegetable Stir-Fry, Lighter Egg Foo Young, Sweet Chili Shrimp, General Tso's Chicken, Better Beef with Broccoli, and many more!*

*Re-Creat*e Oma's Favorite Authentic German Recipes Right in Your Own Kitchen Whip up traditional German meals just like Oma used to make! Gerhild Fulson, founder of the blog Just Like Oma, was born in Germany and learned how to make delicious meals by her mother's side. After years of perfecting her recipes, Gerhild has created this incredible collection that covers well-known dishes from Berlin to Hamburg--and everywhere in between. Recipes like Sauerkraut and Bratwurst, Beef and Onions, Schnitzel with Mushroom Sauce, Lamb Stew, Potato Dumplings and Corned Beef Hash are just a few of the comforting dishes you can make in no time. With easy-to-follow recipes, beautiful photos and helpful tips throughout, you'll feel like you're cooking with Oma right by your side. Whether you're in the mood for the heartwarming dishes of your childhood or you simply want to try tasty dishes from a new cuisine, Gerhild makes it easy for you to take classic German recipes from her family's table to yours.

Taking the form of a diary, this vibrant graphic novel takes the reader from Goodfellas to The Goonies, Harry Potter to Apocalypse Now in a zany and hilarious exploration of the movies that have shaped Cavolo's life and the lives of his generation.

Asian Noodles

From Chop Suey to Sweet 'n' Sour, Over 70 Recipes to Re-create Your Favourites

Good and Cheap

Ramen, Tonkatsu, Tempura, and More from the Streets and Kitchens of Tokyo and Beyond [A Cookbook]

The Best Dishes from Thailand, Japan, China and More Made Simple

Japanese Soul Cooking

Unforgettable Mexican-Inspired Recipes from My Kitchen to Yours

A hot sauce manifesto focused on homemade Asian chili sauces and delicious dishes to make with them. In this completely unique Asian cookbook, culinary instructor and trained chef Diana Kuan offers a flavorful education in the art of cooking with homemade Asian hot sauces. From Thai Sriracha to Indonesian sambal to Korean gochujang and other fiery favorites, Asian chili sauces have become staples in restaurants and homes across America. They add a palate-pleasing subtle kick or a scorching burn to the stir-fries, appetizers, and noodle dishes so many people love. But until now, these tantalizing flavors haven't been easy to recreate at home with fresh, all-natural ingredients. Kuan offers more than 100 easy-to-follow recipes for nine sauces fundamental to Asian cooking, along with a "Know Your Chili Pepper" chart so you can easily shop for the ingredients you need and customize the heat level of each sauce. Each chapter then offers recipes incorporating each spicy sauce, broadening the range of Asian dishes you can cook at home. From Kung Pao Sweet Potatoes and Spicy Beef Bulgogi, to Cumin-Crusted Red Curry Rack of Lamb, and even Sriracha Sea Salt Brownies, Red Hot Kitchen is packed with enticing recipes you'll want to cook right now.

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.

You will absolutely love the 101 Asian recipes in this easy-to-use cookbook. This engaging cookbook includes dozens upon dozens of full-proof Asian recipes that are quick and easy to do—all in time for tonight's supper! The recipes will appeal to Americans' growing interest in Asian cuisines and a taste for foods that range from pot stickers to bulgogi burgers and from satay to summer rolls. Whether you're hurrying to get a weekday meal on the table for family or entertaining on the weekend, author and blogger (steamykitchen.com) Jaden Hair will walk you through the steps of creating fresh, delicious Asian meals without fuss. In an accessible style and a good splash of humor, Jaden takes the trauma out of preparing "foreign" Asian recipes. With Jaden's guiding hand, you'll find it both simple and fun to recreate Asian flavors in your own kitchen and to share the excitement of fresh Asian food with your family and friends! Asian recipes include: Firecracker Shrimp Pork & Mango Potstickers Quick Vietnamese Chicken Pho Beer Steamed Shrimp with Garlic Korean BBQ-style Burgers Maridel's Chicken Adobo Simple Baby Bok Choy and Snow Peas Chinese Sausage Fried Rice Grilled Bananas with Chocolate and Toasted Coconut Flakes

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.

Just One Cookbook

Lemongrass and Lime

The Asian Market Cookbook

Hot Thai Kitchen

The Steamy Kitchen Cookbook

Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

Simple Chinese Home Cooking

A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It's time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the hearty, flavor-packed, craveable dishes you'll find in every kitchen and street corner hole-in-the-wall restaurant in Japan. In Japanese Soul Cooking, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, including ramen, soba, udon, and tempura. Other, lesser known Japanese classics, such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crabmeat and shiitake mushrooms will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you'll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat's fascinating exploration of the surprising origins and global influences behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday life, bringing beloved Japanese comfort food to Western home cooks for the first time.

Foreword by Alton Brown. The Laws of Cooking . . . and How to Break Them encourages improvisation and play, while explaining Justin Warner's unique ideas about "flavor theory"-like color theory, but for your tongue. By introducing eleven laws based on familiar foods (e.g., "The Law of Peanut Butter and Jelly"; "The Law of Coffee, Cream, and Sugar"), the book will teach you why certain flavors combine brilliantly, and then show how these combinations work in 110 more complex and inventive recipes (Tomato Soup with "Grilled Cheese" Ravioli; Scallops with Black Sesame and Cherry). At the end of every recipe, Justin "breaks the law" by adding a seemingly discordant flavor that takes the combination to a new level.

The Key to Amazing Chinese Meals is Selecting Top-Quality Ingredients Delicious, home-cooked Chinese food is just a few pantry staples away, thanks to celebrated chef and CookingBomb founder Vivian Aronson. Learn to select standout sauces, condiments, spices, noodles and more from the aisles of your local Asian market, then incorporate them into 60 must-try meals! Vivian's detailed guide will teach you how to pick the right chili paste so you can make delicious Double Cooked Pork Belly. And once you find the right sesame oil, your Sesame Chicken will never be the same. You can even whip up a masterful Miso Salmon once you've discovered the perfect miso paste at your local market. With this invaluable resource, you'll be ready to shop like a pro and prepare an impressive variety of recipes that capture the mouthwatering flavors, textures and aromas of any Asian market.

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.

Sally's Baking Addiction

Easy Asian Cookbook

Fast, Fresh & Affordable

101 Asian Dishes You Need to Cook Before You Die

Eat Well on \$4/Day

Marion

Easy Chinese Recipes

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.

Discover the Most Delicious Asian Dishes with these 200 Asian Recipes! 1 Cookbook Every Asian Cuisine: Korean, Japanese, Vietnamese, Indonesian, the Philippines, and Thai. Not only will this cookbook teach you EVERYTHING there is to know about Asian Cuisines. You will learn the EXACT culinary differences between each type of Asian food. When trying the Korean recipes you will learn the art of using pickled ingredients. Thai and Indonesian recipes are delicious spicy and sweet grilled masterpieces. Vietnamese soups are some of the most savory you will ever try. The food of the Philippines will give you a new take on many Western classics. And Japanese is a class of its own. Join Chef Maggie Chow on an Asian Adventure and Learn the Unique Style of Asian Cooking! Here is a Preview of the Recipes You Will Learn: Okonomiyaki (Cabbage Pancake) Japanese Cucumber Salad Udon Noodles Beef Rolls Fried Shrimp Multiple Buko Recipes (Coconut Dessert) Singkamas (Jicama Salad) Hamburger Soup Mango Bread Spicy Tofu Salad Vietnamese Meatballs Delicious Spring Rolls Vietnamese Style Chicken Wings Multiple Variatsion of Pho (Vietnamese Soup) Ramen Noodle Lo-Mein Multiple Types of Ramen Salads Ground Beef Ramen Noodle Ramen Frittata Spicy Tofu Salad Korean Cucumber Salad Glass Noodles Seaweed Soup Bean Tofu Soup Indonesian Satay Indonesian Banana Fritters Chicken with Peanut Sauce Indo-Chinese Chicken Kebabs Fried Rice with Shrimp and Spicy Sauce Pad Thai Noodles Thai Curry Chicken Orange Chicken Peanut Sauce Many Thai Soups Much, much more! Pick up this cookbook today and get ready to make some interesting and great tasting Asian dishes! Related Searches: asian cookbook, asian recipes, thai recipes, thai cookbook, japanese cookbook, japanese recipes, 200 asian recipes

If you're an avid noodle lover—or ready to graduate from perennial favorite Ramen Noodles—look no further! Experienced Asian cookbook author Maki Watanabe provides all her secret recipes and tips for creating delicious Asian noodle dishes at home with minimal fuss and time. These 86 noodle recipes cover the Asian cuisines best known for their noodle dishes: Vietnamese, Thai, Chinese, Japanese and Korean. They include all the classics that are already well-loved in the West—from Vietnamese Pho to Korean Japchae, and Pad Thai to Chinese Wonton Noodles (with gluten-free options available in the form of Japanese Soba and Udon noodles). However, this book also highlights many lesser-known classics that are popular in Asia but not yet widely found in Western restaurants. Asian Noodles is divided into four chapters: Tossed Noodles with Sauces and Toppings, Stir-Fried Noodles, Noodles with Soup and Japanese-Style Noodles. A bonus chapter gives a selection of 10 delicious Asian desserts such as Cilantro Sorbet and Mango Pudding—to eat after your noodles are all gone! Recipes in this book include: Taiwanese Chicken Noodles (Taiwan) Stir-Fried Noodles with Pork and Vegetables (China) Beef Pho Noodles Soup (Vietnam) Lemongrass Noodles with Spare Ribs (Thailand) Korean Cold Noodles (Korea) Chicken Soup Soba (Japan) And many more! Each chapter outlines basic cooking methods for the different types of noodle preparation, complete with step-by-step instructions and photos. Additional sections give information on noodle dish staples and garnishes and a shopping guide to help you identify and source the ingredients correctly. Whether you consider yourself a noodle connoisseur or novice, there's something in Asian Noodles for everyone. Re-create your restaurant favorites and try all-new versions of these delicious and affordable dishes in your own kitchen.

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, 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.

Every Grain of Rice

Recipes from a Family Kitchen

German Meals at Oma's

Recipes and Stories from a Hungry Cook

Classic Asian Chili Sauces from Scratch and Delicious Dishes to Make With Them: A Cookbook

86 Classic Recipes from Vietnam, Thailand, China, Korea and Japan

And How to Break Them

The definitive Thai cookbook from a YouTube star! Growing up in Thailand, Pailin Chongchitnant spent her childhood with the kitchen as her playground. From a young age, she would linger by the stove, taking in the sight of snowy white coconut being shredded, the smell of lemongrass-infused soups, and the sound of the pestle pounding against the granite mortar. Years later, as a Cordon Bleu-educated chef in San Francisco, Pailin vividly remembered the culinary experiences of her youth. And so, on YouTube, Hot Thai Kitchen was born. Combining her love of teaching with her devotion to Thai food, Pailin immediately connected with thousands of fans who wanted a friend and educator. In this much-anticipated cookbook, Pailin brings her signature warmth and impressive technique to Thai food lovers everywhere. She begins by taking readers on a beautifully photographed trip to Thailand to explore the culinary culture and building blocks central to Thai food. With foolproof and easy-to-follow instructions, Pailin breaks down the key ingredients, flavours, equipment, and techniques necessary to master authentic Thai cooking. Then, she shares her must-make recipes for curries, soups, salads, and stir-fries, including entire chapters on vegetarian and vegan dishes, dips and dipping sauces, and sumptuous Thai desserts. With QR codes to video tutorials placed throughout the book, you'll be able to connect with Pailin online, too. Both a definitive resource and an extraordinary exploration of Thai cuisine, Hot Thai Kitchen will delight and inspire you in your Thai cooking journey.

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Classic Recipes from the Thai Home Kitchen

150 Recipes for the Home Cook: a Cookbook

Where Cowards Go to Die

Over 70 Recipes For Glorious Things - On Toast

Rice. Noodles. Yum.