

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

The Laws of Cooking Mastering the Art of Chinese Cooking Dear Girls 199 Cemeteries to See Before You Die Julie Taboulie's Lebanese Kitchen 101 Thai Dishes You Need to Cook Before You Die The Great Ceviche Book Rice. Noodles. Yum. Lucky Peach Presents 101 Easy Asian Recipes The Harvest Baker Delightful Desserts The Complete Asian Cookbook Simple Thai Food The Home Cook Master of Ramen Cooking South of the Clouds Complete Chinese Cookbook Asian Kitchen Gok Cooks Chinese Pok Pok The Asian Grandmothers Cookbook 101 Asian Dishes You Need to Cook Before You Die Season with Authority Michael Symon's Playing with Fire Aarti Paarti The Gluten-Free Asian Kitchen Stir-Frying to the Sky's Edge The Steamy Kitchen Cookbook My Asian Kitchen The Asian Cookbook Katie Chin's Everyday Chinese Cookbook The Everything Easy Asian Cookbook Asia Express Easy Chinese Recipes Fish Without a Doubt 101 Asian Dishes You Need to Cook Before You Die Vietnamese Home Cooking Meyer's Bakery The Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites Hot Thai Kitchen

The Laws of Cooking

Cohost of The Chew and celebrated Iron Chef and restaurateur Michael Symon returns to a favorite subject, meat, with his first cookbook focused on barbecue and live-fire grilling, with over 70 recipes inspired by his newest restaurant, Mabel's BBQ, in his hometown of Cleveland. In preparing to open his barbecue restaurant, Mabel's BBQ, Michael Symon enthusiastically sampled smoked meat from across America. The 72 finger-licking, lip-smacking recipes here draw inspiration from his favorites, including dry ribs from Memphis, wet ribs from Nashville, brisket from Texas, pork steak from St. Louis, and burnt ends from Kansas City--to name just a few--as well as the unique and now signature Cleveland-style barbecue he developed to showcase the flavors of his hometown. Michael offers expert guidance on working with different styles of grills and smokers, choosing aromatic woods for smoking, cooking various cuts of meat, and successfully pairing proteins with rubs, sauces, and sides. If you are looking for a new guide to classic American barbecue with the volume turned to high, look no further.

Mastering the Art of Chinese Cooking

Not only is Gok Wan one of the UK's top fashion stylists, but he can cook too! Gok's fantastic book, Gok Cooks Chinese, contains 80 personal and family recipes, which are not only delicious and healthy but incredibly simple to make. Gok's love and passion for Chinese food and cooking techniques shine through from every page. From his unique perspective he gives us his personal and modern take on the Chinese food that he grew up eating, drawing on his Chinese heritage to give us a different angle on how to eat - for Gok, it's all about sitting down, tucking into fantastic food that is fuss-free and relaxed. Gok's food is about balance, health,

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flavour and fun. From his absolute favourite recipe for Prawn Wonton Noodle Soup (which he calls 'happiness in a bowl') to Perfect Fried Rice or classics like his dad's Honey-glazed Char Siu Pork, through chapters on Dim Sum, Street Food, One Pot Wonders and Feasting, you will find recipes for all occasions and moods, whether entertaining friends or enjoying a meal at home by yourself. Above all, Gok Wan will demystify Chinese ingredients and equipment. Gok Cooks Chinese shows us how easy it is to shop and cook just like him.

Dear Girls

Forget takeout--you can make healthy Asian meals at home! Whether you're craving a Chinese, Japanese, Korean, Vietnamese, or Thai favorite--or in the mood to try something new--The Everything Easy Asian Cookbook teaches you all you need to make the most popular Asian cuisine meals right at home! Featuring classic, flavorful dishes like: Wonton Soup Hot Hunan Beef Pad See Ew with Chicken Prawn and Scallion Egg Rolls Tofu Salad with Ginger Miso Dressing Sweet Sticky Rice with Mango You'll learn how to make your favorite dishes in the comfort of your own kitchen, without overly complicated instructions or hard-to-find ingredients. And best of all--no more waiting for the delivery person or shelling out cash for an easy weeknight meal!

199 Cemeteries to See Before You Die

Twenty-four of the country's minority groups call Yunnan home, each retaining their own traditions. Stretching from the Himalayan plateau down to the subtropics, Yunnan encompasses extremes from alpine meadows to rainforest. It is the most diverse region in China culturally, biologically, and meteorologically. On a culinary level, this means Yunnan is one of the most delicious places on earth. The region is famous for its mushrooms, hams, pickles, edible flowers, its use of potatoes, and its love of chillies and Sichuan peppercorns. Yunnan's food is exciting and unfamiliar, but much of it is actually quite easy to make, using simple techniques already familiar to Western cooks. Each chapter covers a different area featuring its cardinal recipes such as Tibetan momo dumplings, Dai cucumber salad with peanuts, the famed "crossingthe- bridge" noodles of Kunming, Eastern-style fried rice with ham, potatoes, and peas, and roasted eggplant salad from near the Burmese border. Complete with profiles of local cooks, artisans, and farmers, as well as breathtaking on-location photography, *Cooking South of the Clouds* takes readers on an unforgettable journey through the land of Shangri-La and introduces a new world of flavours.

Julie Taboulie's Lebanese Kitchen

In his eagerly awaited first cookbook, award-winning chef Charles Phan from San Francisco's Slanted Door restaurant introduces traditional Vietnamese cooking to home cooks by focusing on fundamental techniques and ingredients. When Charles Phan opened his now-legendary restaurant, The Slanted Door, in 1995, he introduced American diners to a new world of Vietnamese food: robustly flavored, subtly nuanced, authentic yet influenced by local ingredients, and, ultimately, entirely approachable. In this same spirit of tradition and innovation, Phan presents

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a landmark collection based on the premise that with an understanding of its central techniques and fundamental ingredients, Vietnamese home cooking can be as attainable and understandable as American, French, or Italian. With solid instruction and encouraging guidance, perfectly crispy imperial rolls, tender steamed dumplings, delicately flavored whole fish, and meaty lemongrass beef stew are all deliciously close at hand. Abundant photography detailing techniques and equipment, and vibrant shots taken on location in Vietnam, make for equal parts elucidation and inspiration. And with master recipes for stocks and sauces, a photographic guide to ingredients, and tips on choosing a wok and seasoning a clay pot, this definitive reference will finally secure Vietnamese food in the home cook's repertoire. Infused with the author's stories and experiences, from his early days as a refugee to his current culinary success, Vietnamese Home Cooking is a personal and accessible guide to real Vietnamese cuisine from one of its leading voices.

101 Thai Dishes You Need to Cook Before You Die

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!

The Great Ceviche Book

A food bible in the tradition of The Joy of Cooking and How to Cook Everything

Rice. Noodles. Yum.

Jennifer Joyce: Jennifer Joyce is a successful American food writer, stylist and chef living in London. Her ten cookbooks, written for the US and UK markets, create mouth-watering dishes that are brought to life in stunning photographs. Jennifer is a regular contributor to UK publications including Olive, BBC Good Food, The Guardian newspaper and Waitrose Kitchen magazine. She runs cooking classes at London's Divertimenti as well as Leith's School of Food and Wine and has appeared in TV shows such as Good Morning America and Good Food Live. A modern Asian

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cookbook: Now, Jennifer Joyce shows how easy it is to create zingy, fresh, healthy Asian flavours at home. From grilled sticky skewers and steak tacos, salads, rice bowls and dumplings, to prawn katsu bao and miso-glazed ribs, My Asian Kitchen is an adventure in the dazzling diversity of modern Asian cooking. Bao buns, pho, sushi, poke bowls, gyoza, ramen and kimchi: Jennifer's exquisitely simple recipes, no-nonsense explanation of ingredients, hand-drawn diagrams and beautiful photographs are all you need to start cooking in your very own Asian Kitchen. If you are a fan of Asian cookbooks such as Asian After Work, Complete Asian Cookbook, Thai Street Food, Lucky Peach or David Chang's Momofuku you will love creating your own mouth-watering Asian dishes with Jennifer Joyce's My Asian Kitchen.

Lucky Peach Presents 101 Easy Asian Recipes

Named one of the Top 10 Cookbooks of 2017 by the Los Angeles Times! Authentic Asian Cooking Made Simple for Everyone Jet Tila knows a thing or two about authentic Asian cuisine. From a kid growing up in LA in a Thai and Chinese family to a prominent chef, restaurant owner and judge on Cutthroat Kitchen, he brings his years of experience and hard-earned knowledge together in this breakthrough book. Step inside Jet's kitchen and learn the secrets to making your favorite Asian dishes taste better than takeout. Here are some of the recipes you'll learn to master: -Korean BBQ Short Ribs on Coke -Jet's Famous Drunken Noodles -Beef Pho -Miso Roasted Black Cod -Panang Beef Curry -Vietnamese Banh Mi Sandwich -Sweet Chili Sriracha Hot Wings And if you haven't made your own Sriracha yet, Jet's killer recipe will change your life. All in all, you get Jet's 101 best Asian recipes to impress your friends and family, not to mention all sorts of chef-y tips on flavor, technique, history and ingredients that will make you a better cook. Time to kick ass with your wok, Jet Tila-style!

The Harvest Baker

Chefs Shuichi Kotani and Jet Tila combine their expertise to give you all the know-how you need to build the perfect bowl of ramen right in your own kitchen. Chef Kotani shares 20+ years of noodle-making tricks and techniques so that you can create the perfect noodle to star in your ramen. Learn how to create a variety of traditional Japanese broth bases, flavor oils and toppings to finish off your bowl with bold flavors and a variety of textures. Then, follow Chef Kotani's recipes to combine all your newfound skills for bowls of ramen that will rival anything you can order at a ramen bar. Try out traditional styles like Tonkotsu Ramen, Chicken Ramen and Mazemen Ramen. Get more creative with Chef Kotani's specialty recipes like Pineapple Ramen, Green Curry Ramen and Sour Kimchee Ramen. With the combined experience of Chefs Kotani and Tila, restaurant-quality ramen dishes are made accessible for the home cook—without sacrificing any flavor or authenticity.

Delightful Desserts

Dessert will never be the same again. Why settle for the same old lemon bars or chocolate cake? With Jane Soudah, winner of the Spring Baking Championship, you

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can have exceptionally bold, mind-blowing desserts. Jane shows readers how to create 60 incredibly delicious desserts with unexpected and amped up flavors. You can learn the secrets to boost the flavors in your baking, with each recipe demonstrating a tip from Jane's many years of experience. The adventurous tastes come from utilizing multiple aspects of flavor, from juices and zests to citric acid, aromatic bitters, alcohol and extracts. Learn to balance and bring out the true flavors of the desserts, while adding new flavors to create root, herbal and floral notes, too. Recipes include Yuzu Key Lime Pie, Orange Bitters Olive Oil Cake with Aperol Glaze, Blackberry-Rose Geranium Pound Cake and Chinese Five Spice Snickerdoodles. Expect the unexpected with Daring Desserts.

The Complete Asian Cookbook

"Will make a home cook feel successful and gratified with every dish . . . The dishes are rock-star good and rock-solid in ease and method."—Rachael Ray Marc Murphy has been cooking in the finest kitchens in the world for nearly 30 years. Now, the chef and owner of four popular New York City restaurants, and regular judge on Food Network's top-rated show Chopped, has finally written his first cookbook. In *Season with Authority*, Murphy's dishes are without pretense and the recipes are perfect for the home cook. Murphy presents his favorite recipes using simple methods that produce extraordinary results. There are comfort foods such as Spaghetti alla Carbonara, Smoked Mozzarella and Ricotta Fritters, and Pain Perdu, along with best-ever versions of familiar dishes like the "Everything Bagel" Cured Salmon with Dill Slaw, Deviled Eggs with Fried Oysters, and his award-winning Big Marc Burger. Murphy also includes recipes for staples that elevate cooking to the next level, like Sherry Shallot Vinaigrette, Homemade Ricotta, and Pesto Genovese. These are recipes that home cooks will turn to again and again and are sure to impress. "Marc Murphy is not only a phenomenal chef, with this book he shows that he is also an amazing teacher. He makes cooking fun and approachable without compromising flavor and technique. *Season with Authority* is a new classic and belongs on the shelf of every home cook."—Marcus Samuelsson, chef/owner of Red Rooster Harlem "An absolutely mouthwatering cookbook from one of America's best chefs! It is impossible to not find something delicious to make, from simple salads and side dishes to gorgeous roasts and simple grills."—Geoffrey Zakarian, *Iron Chef*

Simple Thai Food

A volume of comprehensive, Asian recipes inspired by the cuisines of China, Japan and other nations is adapted for gluten-free needs and includes such options as Korean Green Onion Pancakes, Sticky Rice Dumplings and Chilled Tangy Soba Noodles. Original.

The Home Cook

"For everyone who loves dandan noodles, Japanese fried chicken, and pho but thought they were too hard to make at home, *Lucky Peach 101 Easy Asian Recipes* is the answer. Here is all the fish sauce-spattered, Sriracha-glazed, ginger-scallion goodness anyone could ever want--all for dinner tonight. Beholden only to bold

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flavors and not strict authenticity, the editors of Lucky Peach share favorite Asian dishes that occupy the sweet spot of crave-worthy and stupid simple."

Master of Ramen

Let them eat cake — and vegetables, too! Award-winning cookbook author Ken Haedrich serves up 150 delicious baked goods that are full of fresh fruits, vegetables, and herbs and go far beyond zucchini bread and carrot cake. From Bacon, Cheddar, and Fresh Corn Muffins to Fresh Fennel and Italian Sausage Pizza, Spaghetti Squash and Parmesan Quiche, and Brown Sugar Rhubarb Tart Squares, these scrumptious recipes add nutrition plus amazing flavor to every meal of the day. The breadth of this collection is stunning, and you'll be amazed that baked goods this tasty also deliver your daily dose of fresh vegetables.

Cooking South of the Clouds

A beautifully-written cookbook weaving Indian and Middle Eastern recipes from her childhood with American dishes she has grown to love—from the Food Network personality. AARTI PAARTI: An American Kitchen with an Indian Soul A collection of memories and 101 recipes from the popular blogger and Food Network personality. The recipes will make cooking with traditional Indian flavors and spices approachable for the US market. Aarti's stories will dissolve the "foreign-ness" of Indian flavors and make seemingly complicated technique and flavor accessible. She will take the intimidation factor out of cooking Indian food by simplifying traditional recipes, offering many specific how-to's, and also tips on using traditionally Indian spices in new ways, in everyday dishes. And there is a streak of Middle Eastern in some of these recipes given her youth in Dubai. Recipes include: Cornflake & Kaya French Toast, Real Deal Hummus, Masala Kale Chips, Mum's Everyday Dal, Sambar (Vegetable & Lentil Stew), Pregnancy Potatoes (Crispy masala potato wedges), Indian Street Corn, Saag Paneer, Quinoa Tabbouleh, Chickpea & Artichoke Masala, Tandoori Chicken, Bombay Sloppy Joes, Spicy Sticky Lamb Chops, Mango Pulled Pork Sandwiches, Masala Shrimp & Grits, Homemade "Magic Shell" with Garam Masala & Sea Salt, Strawberry-Rose Petal Shortcakes. Finally, the narratives that open each chapter are wonderfully evocative, telling the story of a woman who was an outsider experiencing many cultures and cuisines: an Indian in Dubai, going to a British school; an international student attending Northwestern University to become an American journalist; and a wife of a Los Angeles man who leaves her job at CNN and becomes a Food Network Star. She finds that food always saves her and encourages us all to find the warmth in cooking.

Complete Chinese Cookbook

Asian grandmothers — whether of Chinese, Japanese, Indonesian, Vietnamese, or Indian descent — are the keepers of the cultural, and culinary, flame. Their mastery of delicious home-cooked dishes and comfort food makes them the ideal source for this cookbook. Author Pat Tanumihardja has assembled 130 tantalizing dishes from real Chinese fried rice to the classic Filipino Chicken Adobo to the ultimate Japanese comfort dish Oyako donburi. This is hearty food, brightly

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flavored, equally good to look at and eat. Flavors range from soy and ginger to hot chiles, fragrant curries, and tart vinegars. The author has translated all of the recipes to work in modern home kitchens. Many of them have been handed down from mother to daughter for generations without written recipes, and some appear in tested and written form for the first time. An exhaustive Asian Pantry glossary explains the ingredients, from the many kinds of rice and curries to unfamiliar but flavorful vegetables.

Asian Kitchen

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. From the Trade Paperback edition.

Gok Cooks Chinese

An guide to cooking with fish introduces more than 250 recipes that encompass all the techniques of fish and seafood cookery for appetizers, soups and salads, pastas, and main courses.

Pok Pok

Winner of the 2011 James Beard Foundation Award for International Cooking, this is the authoritative guide to stir-frying: the cooking technique that makes less seem like more, extends small amounts of food to feed many, and makes ingredients their most tender and delicious. The stir-fry is all things: refined, improvisational, adaptable, and inventive. The technique and tradition of stir-frying, which is at once simple yet subtly complex, is as vital today as it has been for hundreds of years—and is the key to quick and tasty meals. In *Stir-Frying to the Sky's Edge*, award-winning author Grace Young shares more than 100 classic stir-fry recipes that sizzle with heat and pop with flavor, from the great Cantonese stir-

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fry masters to the culinary customs of Sichuan, Hunan, Shanghai, Beijing, Fujian, Hong Kong, Macau, Taiwan, Singapore, and Malaysia, as well as other countries around the world. With more than eighty stunning full-color photographs, Young's definitive work illustrates the innumerable, easy-to-learn possibilities the technique offers—dry stir-fries, moist stir-fries, clear stir-fries, velvet stir-fries—and weaves the insights of Chinese cooking philosophy into the preparation of beloved dishes as Kung Pao Chicken, Stir-Fried Beef and Broccoli, Chicken Lo Mein with Ginger Mushrooms, and Dry-Fried Sichuan Beans.

The Asian Grandmothers Cookbook

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

101 Asian Dishes You Need to Cook Before You Die

This new masterwork of Chinese cuisine showcases acclaimed chef Eileen Yin-Fei Lo's decades of culinary virtuosity. A series of lessons build skill, knowledge, and confidence as Lo guides the home cook step by step through the techniques, ingredients, and equipment that define Chinese cuisine. With more than 100 classic recipes and technique illustrations throughout, *Mastering the Art of Chinese Cooking* makes the glories of this ancient cuisine utterly accessible. Stunning color photography reveals the treasures of old and new China, from the zigzagging alleys of historical Guangzhou to the bustle of city centers and faraway Chinatowns, as well as wonderful ingredients and gorgeous finished dishes. Step-by-step brush drawings illustrate Chinese cooking techniques. This lavish volume takes its place as the Chinese cookbook of choice in the cook's library.

Season with Authority

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.

Michael Symon's Playing with Fire

This exploration of East and Southeast Asian cuisines illustrates classical and streamlined cooking techniques while bringing favorite recipes to your kitchen. More than 150 recipes display the vibrant diversity of food from the region, all with the confidence-building guidance of America's Test Kitchen. We use our rigorous testing experience to bring the ingredients and dishes of East and Southeast Asia to life, with a mix of simple weeknight suppers and more ambitious projects. Stir-fry Taiwanese Three Cup Chicken, fry up Shrimp Tempura with ethereally light exteriors, or make Kimchi Pancakes with ease. Master noodle and rice dishes of all kinds, from Thai drunken noodles to Indonesian fried rice. Or toss together a sweet-spicy-salty Thai Green Papaya Salad. If you can't find green papayas, we offer an easy-to-find alternative, jícama. Can't find Shaoxing wine or kecap manis for a recipe? Use dry sherry for the wine, and soy sauce with sugar stirred in for the kecap. All our recipes work with traditional ingredients and the substitutions we suggest. Have time to make more complex comfort foods? Try making Japanese pork ramen with an intense slow-cooked broth and meltingly tender pork belly. Or superbly satisfying Korean short ribs, flavored with red dates and chestnuts. Make your favorite restaurant dishes too--kung pao chicken, lo mein, and the perfected egg roll. Or enjoy comfort foods like congee, Cambodian somlar kari (a red curry soup with chicken and vegetables), and Japanese meat and potato stew--all sure to become favorites. A visual Learn How feature walks step by step through techniques like shaping dumplings, making pho, and stir-frying with either a flat-bottomed wok or a non-stick skillet. In addition, step photos throughout illustrate processes like flipping a kimchi pancake or slicing steak for negimaki, and an extensive introduction gives essential information on ingredients and easy swaps.

Aarti Paarti

Since she was six years old, Julie Ann Sageer (nicknamed Julie Taboulie by her close-knit family) has had a passion for cooking the meals of her Lebanese heritage. Just like in her Emmy-nominated cooking show *Cooking with Julie Taboulie*, each of her recipes comes with hands-on instructions, tips, and tricks for making homemade Middle Eastern dishes using heaps of fresh, seasonal ingredients. Here you'll find dishes that range from classics like falafel, shawarma, and (of course) taboulie, to warming Bazilla—a stew of tomato, green pea, and lamb—to honey and rosewater-infused desserts. In these 125 recipes, you'll learn how easy it is to make such Lebanese staples as fresh labneh (strained yogurt) and how to put together your own delicious, multi-purpose spice mixes. In addition to the delicious meat and chicken dishes, Lebanese cuisine offers a wide variety of vegetarian, pescatarian, vegan, and gluten-free dishes, usually with no substitutions whatsoever! Every chapter includes a multitude of dishes for eaters of all kinds and preferences, from meat-lovers to veggie-heads and everything in between.

The Gluten-Free Asian Kitchen

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.

Stir-Frying to the Sky's Edge

NEW YORK TIMES BESTSELLER • Ali Wong's heartfelt and hilarious letters to her daughters (the two she put to work while they were still in utero) cover everything they need to know in life, like the unpleasant details of dating, how to be a working mom in a male-dominated profession, and how she trapped their dad. "Knife-sharp . . . a genuine pleasure."—The New York Times NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Time • Variety • Chicago Tribune • Glamour • New York In her hit Netflix comedy special Baby Cobra, an eight-month pregnant Ali Wong resonated so strongly that she even became a popular Halloween costume. Wong told the world her remarkably unfiltered thoughts on marriage, sex, Asian culture, working women, and why you never see new mom comics on stage but you sure see plenty of new dads. The sharp insights and humor are even more personal in this completely original collection. She shares the wisdom she's learned from a life in comedy and reveals stories from her life off stage, including the brutal single life in New York (i.e. the inevitable confrontation with erectile dysfunction), reconnecting with her roots (and drinking snake blood) in Vietnam, tales of being a wild child growing up in San Francisco, and parenting war stories. Though addressed to her daughters, Ali Wong's letters are absurdly funny, surprisingly moving, and enlightening (and gross) for all. Praise for Dear Girls "Fierce, feminist, and packed with funny anecdotes."—Entertainment Weekly "[Wong] spins a volume whose pages simultaneously shock and satisfy. . . . Dear Girls is not so much a real-talk handbook as it is a myth-puncturing manifesto."—Vogue "[A] refreshing, hilarious, and honest account of making a career in a male-dominated field, dating, being a mom, growing up, and so much more...Yes, this book is addressed to Wong's daughters, but every reader will find nuggets of wisdom and inspiration and, most important, something to laugh at."—Bustle

The Steamy Kitchen Cookbook

A James Beard-winning chef presents an updated volume of 60 classic and modern

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recipes for seafood lovers that includes such fare as Four-Citrus Sea Scallops with Cucumber and Gingered Toro Tuna with Soy and Sesame. Original.

My Asian Kitchen

"Katie Chin has done us all a huge favor: she's provided us with recipes for so many of the Chinese dishes we always wanted to cook but have never had clear and easy instructions to prepare...Thank you Katie Chin!" —Martha Stewart Home chefs will enjoy preparing these Chinese home cooking-inspired dishes with this easy-to-follow Chinese cookbook. Author Katie Chin's love of cooking blossomed at an early age—watching and later helping her renowned mother, Leeann Chin, prepare delicious Chinese dishes in her popular restaurants. Born in China, Leeann was an award-winning restaurateur and author revered for her ability to demystify Chinese cooking for the American home cook. Katie inherited her mom's passion and talent, and has become a respected food writer and television personality in her own right. Sadly, Leeann passed away in 2010, but her recipes live on. Katie is eager to share her mother's food legacy with you in this book—an homage to Leeann's mastery of all that Chinese cooking has to offer. This treasury of family recipes includes many unique dishes that Leeann developed during a six-decade career in the food business, including time-honored classics that she herself learned from her mother in China. Some dishes reflect Leeann's Chinese-American childhood or are recipes which Katie and Leeann developed while together. Others are creations that Katie has developed more recently. Woven throughout the book are fond memories and anecdotes from Katie's childhood, always involving cooking and eating with her mom. Katie Chin's *Everyday Chinese Cooking* is a celebration of Leeann Chin's amazing mastery of the complete array of flavors and techniques in Chinese cuisine, and her unique ability to make them accessible to Westerners. Katie provides tips and techniques which allow anyone to create a refined and tasty Chinese meal at home. Favorite Chinese recipes include: Firecracker Shrimp Mu Shu Pork Peking Duck Summer Rolls General Tso's Chicken Tangerine Beef Hoisin Lacquered Ribs Tea-Smoked Sea Bass Banana Wontons Five Spice Chocolate Cake And many more... Let yourself be inspired by the exquisite flavors of Leeann and Katie Chin's signature Chinese cuisine!

The Asian Cookbook

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

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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.

Katie Chin's Everyday Chinese Cookbook

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.

The Everything Easy Asian Cookbook

Claus Meyer has been taking the world by storm with his fresh, Nordic cooking. Now, he turns his hands to all things baking. His bakeries in Grand Central Station and Brooklyn, Meyers Bageri, have been receiving stellar reviews. In this book, Claus shares the secrets to his success. The book is structured around the four basic types of dough - wheat, whole-grain, rye and enriched. Photographic step-by-step instructions explain each baking technique, while troubleshooting sections provide advice. Alongside techniques, Claus gives tips and tricks for achieving best results, with explanations of the best flour and equipment to use. Recipes then show you how to put your new-found skills to use, ranging from rye bread to cinnamon loaf, from spelt bread to scones. This is the perfect guide to creating delicious Nordic breads and pastries at home.

Asia Express

A hauntingly beautiful travel guide to the world's most visited cemeteries, told through spectacular photography and their unique histories and residents. More than 3.5 million tourists flock to Paris's Pÿ Lachaise cemetery each year. They are lured there, and to many cemeteries around the world, by a combination of natural beauty, ornate tombstones and crypts, notable residents, vivid history, and even wildlife. Many also visit Mount Koya cemetery in Japan, where 10,000 lanterns illuminate the forest setting, or graveside in Oaxaca, Mexico to witness Day of the Dead fiestas. Savannah's Bonaventure Cemetery has gorgeous night tours of the Southern Gothic tombstones under moss-covered trees that is one of the most popular draws of the city. 199 Cemeteries to See Before You Die features these unforgettable cemeteries, along with 196 more, seen in more than 300 photographs. In this bucket list of travel musts, author Loren Rhoads, who hosts the popular Cemetery Travel blog, details the history and features that make each destination unique. Throughout will be profiles of famous people buried there, striking memorials by noted artists, and unusual elements, such as the hand carved wood grave markers in the Merry Cemetery in Romania.

Easy Chinese Recipes

Bring the Exciting and Comforting Flavors of Asia to Your Kitchen Born and raised

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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.

Fish Without a Doubt

Jet Tila, author of the bestsellers 101 Asian Dishes and 101 Epic Dishes, knocks it out of the park yet again with a selection of stunning and delicious dishes from his Thai heritage. These recipes are brimming with Jet's signature style of achieving impeccable flavor with simple techniques that make his dishes achievable for busy home cooks—an approach which has attracted a large and devoted fan following, national business partnerships and media gigs such as co-host of Iron Chef America and Cutthroat Kitchen. In his newest book, he shines the spotlight on Thai cuisine to teach readers all the ins and outs of recreating the most popular Thai dishes successfully at home. From delectable sides all the way to desserts—with a stop along the way to tantalizing noodles, seafood, chicken and more—this book covers the full gamut of Southeast Asian staples plus a few undiscovered gems. Have your taste buds titillated by offerings like: New Thai BBQ Chicken, Roast Duck Red Curry, Glass Noodle Pork Soup, Spicy Calamari with Roasted Chili Paste and Crying Tiger Beef. Welcome Jet Tila into your kitchen for a glimpse into the rich culinary landscape of Thai cuisine you won't soon forget!

101 Asian Dishes You Need to Cook Before You Die

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Fifty knockout recipes for simple and delicious Thai dishes range from Grilled Pork Collar with Spicy Dipping Sauce and Iced Greens to Andy's now-famous Vietnamese Fish Sauce Wings. Including a primer in Thai techniques and flavor profiles, with tips for modifying local produce to mimic Thai flavors, Pok Pok makes authentic Thai food accessible to any home cook.

Vietnamese Home Cooking

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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. Sample recipes include: The Last Pad Thai Recipe You'll Ever Need, Grandma's Lo Mein, Classic Korean BBQ Shortribs on Coke and G'Day Satay Lamb Chops. Chef Jet was raised in a diverse family--half Chinese and half Thai--and in a diverse part of Los Angeles, where he was exposed to both restaurant and home-cooked foods from all the major food cultures of Asia, giving him a uniquely broad experience in Asian food culture. He battled legendary Chef Masaharu Morimoto on Iron Chef America and is currently a judge on Cutthroat Kitchen on the Food Network. Jet Tila's first book presents his best versions of the best dishes from Asian cuisine. The book will have 101 recipes and 60 photos.

Meyer's Bakery

"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.

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

The all-in-one cooking bible for a new generation with 300 recipes for everything from simple vinaigrettes and roast chicken to birthday cake and cocktails. For Alex Guarnaschelli—whose mother edited the seminal 1997 edition of The Joy of Cooking, which defined the food of the late twentieth century—a life in food and cookbooks was almost predestined. Now an accomplished chef and author in her

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own right (and mom to a young daughter), Alex pens a cookbook for the way we eat today. For generations raised on vibrant, international flavors and supermarkets stocked with miso paste, harissa, and other bold condiments and ingredients, here are 300 recipes to replace their parents' Chicken Marbella, including Glazed Five-Spice Ribs, Roasted Eggplant Dip with Garlic Butter Naan, Roasted Beef Brisket with Pastrami Rub, Fennel and Orange Salad with Walnut Pesto, Quinoa Allspice Oatmeal Cookies, and Dark Chocolate Rum Pie.

Hot Thai Kitchen

Prepare a wide range of dishes from all over Asia with this easy-to-follow Asian cookbook. Savor the authentic flavors of dishes from every part of Asia with The Asian Kitchen—from the spicy satays of Bali to the fragrant spring rolls of Saigon and the hearty barbecued beef ribs of Seoul. In this remarkable compilation, you'll find recipes from every major country in Asia—Burma, China, India, Indonesia, Korea, Japan, Malaysia, Singapore, the Philippines, Sri Lanka, Thailand and Vietnam. Complete menus are suggested for each cuisine consisting of appetizers, salads, soups, noodles, rice dishes, vegetables, poultry, meat, seafood, desserts and drinks. Authentic Asian recipes include: Tangy Thai salads Flavorful Vietnamese soups Aromatic Indian curries Hearty Chinese noodles Exquisite Malaysian sambals Delicate Japanese sushi rolls Take a flavorful and aromatic tour of Asia within the comfort of your own home and kitchen with the recipes in The Asian Kitchen. Surprise your friends and entertain your family with interesting stories about faraway dishes and Asian cuisines that taste incredible. Each recipe is simple to prepare, and the ingredients are easy to find. Clear color photographs show you exactly what the dishes look like!

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