
Online Library Orkin Joint Noodle Unlikely Most Tokyos From Recipes And Obsession Love Ramen Ivan

Yeah, reviewing a book **Orkin Joint Noodle Unlikely Most Tokyos From Recipes And Obsession Love Ramen Ivan** could go to your close associates listings. This is just one of the solutions for you to be successful. As understood, talent does not suggest that you have wonderful points.

Comprehending as skillfully as treaty even more than new will allow each success. next to, the revelation as skillfully as acuteness of this Orkin Joint Noodle Unlikely Most Tokyos From Recipes And Obsession Love Ramen Ivan can be taken as well as picked to act.

KEY=UNLIKELY - AGUIRRE NOVAK

Ivan Ramen

Love, Obsession, and Recipes from Tokyo's Most Unlikely Noodle Joint

Ten Speed Press The end-all-be-all guide to ramen as told by the iconoclastic New Yorker whose unlikely life story led him to open Tokyo's top ramen shop—featuring 44 recipes! “What Ivan Orkin does not know about noodles is not worth knowing.”—Anthony Bourdain While scores of people line up outside American ramen powerhouses like Momofuku Noodle Bar, chefs and food writers in the know revere Ivan Orkin's traditional Japanese take on ramen. Ivan Ramen chronicles Orkin's journey from dyed-in-the-wool New Yorker to the chef and owner of one of Japan's most-loved ramen restaurants, Ivan Ramen. His passion for ramen is contagious, his story fascinating, and his recipes to-die-for, including the complete, detailed recipe for his signature Shio Ramen, master recipes for the fundamental types of

ramen, and some of his most popular ramen variations. Likely the only chef in the world with the knowledge and access to convey such a candid look at Japanese cuisine to a Western audience, Orkin is perfectly positioned to author what will be the ultimate English-language overview on ramen and all of its components. *Ivan Ramen* will inspire you to forge your own path, give you insight into Japanese culture, and leave you with a deep appreciation for what goes into a seemingly simple bowl of noodles.

Noodle Kids

Around the World in 50 Fun, Healthy, Creative Recipes the Whole Family Can Cook Together

Hands-On Family Provides parents and children the opportunity to learn to make noodles from around the world including Japanese ramen, Italian spaghetti, Southeast Asian stir-fries, and classic American mac and cheese.

The Joy of Eating: A Guide to Food in Modern Pop Culture

ABC-CLIO In 1961, Julia Child introduced the American public to an entirely new, joy-infused approach to cooking and eating food. In doing so, she set in motion a food renaissance that is still in full bloom today. Over the last six decades, food has become an increasingly more diverse, prominent, and joyful point of cultural interest. *The Joy of Eating* discusses in detail the current golden age of food in contemporary American popular culture. Entries explore the proliferation of food-themed television shows, documentaries, and networks; the booming popularity of celebrity chefs; unusual, exotic, decadent, creative, and even mundane food trends; and cultural celebrations of food, such as in festivals and music. The volume provides depth and academic gravity by tying each entry into broader themes and larger contexts (in relation to a food-themed reality show, for example, discussing the show's popularity in direct relation to a significant economic event), providing a brief history behind popular foods and types of cuisines and tracing the evolution of our understanding of diet and nutrition, among other explications.

The Gaijin Cookbook

Japanese Recipes from a Chef, Father, Eater, and Lifelong Outsider

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

Ivan Ramen

Bloomsbury Publishing In 2007, Ivan Orkin, a middle-aged Jewish guy from Long Island, did something crazy. In the food-zealous, insular megalopolis of Tokyo, Ivan opened a ramen shop. He was a gaijin (foreigner), trying to make his name in a place that is fiercely opinionated about ramen. At first, customers came because they were curious, but word spread quickly about Ivan's handmade noodles, clean and complex broth, and thoughtfully prepared toppings. Soon enough, Ivan became a celebrity - a fixture of Japanese TV programmes and the face of his own best-selling brand of instant ramen. Ivan opened a second location in Tokyo and has returned to New York City to open two US branches. Ivan Ramen is essentially two books in one: a memoir and a cookbook. In these pages, Ivan tells the story of his ascent from wayward youth to a star of the Tokyo restaurant scene. He also shares more than forty recipes, including the complete, detailed recipe for his signature Shio Ramen; creative ways to use extra ramen components; and some of his most popular ramen variations. Written with equal parts candour, humour, gratitude and irreverence, Ivan Ramen is the only English-language book that offers a look inside the cultish world of ramen making in Japan. It will inspire you to forge your own path, give you insight into Japanese culture, and leave you with a deep appreciation for what goes into a seemingly simple bowl of noodles.

The Mission Chinese Food Cookbook

Anthony Bourdain/Ecco From the star chef, founder, and co-owner of the wildly popular restaurant Mission Chinese Food, comes a riotous, unconventional cookbook packed with inventive recipes that embody his signature mash-up of "Chinese" food and American classics. Born out of a food truck that roamed the late night streets of San Francisco's Mission District, Mission Chinese Food started life as a pop-up, a rough-and-tumble joint that served radically reimagined "Chinese food" inside an old Americanized Chinese restaurant after hours. The incredible resourcefulness and unbridled inventiveness of Danny Bowien's dishes have hungry diners queuing up in both San Francisco and New York City, waiting hours to enjoy delights such as Sizzling Cumin Lamb Breast and Kung Pao Pastrami. In *The Mission Chinese Food Cookbook*, this young culinary star chronicles his unconventional and meteoric rise in a "cookbook in conversations" that combines raucous storytelling with delicious recipes. In a series of roundtable discussions with essential crew members he brings to life such highlights as the development and opening of the restaurant, an ill-fated trip to China, and the restaurant's expansion to New York's Lower East Side. These lively dialogues are accompanied by beautiful color photographs and mouthwatering recipes—from schmaltz fried rice to hot-and-sour soup dumplings to a "Chinese chicken salad" made with escarole and tea-smoked chicken. Creative, addictive, and surprisingly simple, and borrowing from across the culinary spectrum, *The Mission Chinese Food Cookbook's* recipes will delight Bowien's fans and inspire home-cooks of all levels to rethink what's possible in the kitchen, offering a passport to a wholly unique dining experience.

Ramen

Japanese Noodles & Small Dishes

Pavilion Picture a generous bowl filled to the brim with steaming hot broth. Its perfect surface intricately patterned with tiny droplets of oil; the flavour enhanced with algae, miso, dried fungi and fish sauce. Thin and springy noodles nestle in the base, while a sashimi-marinated cut of pork or chicken sits atop, the meat meltingly tender after up to 48 hours of simmering. A bobbing soya-marinated egg and an array of toppings add a colourful finishing touch. Tove

Nilsson is a ramen addict. Every time she travels abroad, she is looking for her next ramen fix - a large bowl filled to the brim with steaming hot broth that's been simmering for up to 48 hours; flavours boosted with dried mushrooms, seaweed, miso and dried fish, and many other delicious things. There are few dishes as addictive and universally popular as ramen. From backstreet Tokyo diners to the hottest establishments in LA, via the chic laid-back ramen bars of London's Soho, you will find the most complex of flavour combinations, all in a single bowl. Including 50 mouth-watering recipes, from homemade broth and noodles to complementary dishes and sides such as udon, gyoza, pickles, okonomiyaki, and tempura, this cookbook will transport you to the vibrant streets of Japan via your own kitchen.

Takashi's Noodles

[A Cookbook]

Ten Speed Press A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." -- Publishers Weekly

The Untold History of Ramen

How Political Crisis in Japan Spawned a Global Food Craze

Univ of California Press A rich, salty, and steaming bowl of noodle soup, ramen Offers an account of geopolitics and industrialization in Japan. It traces the meteoric rise of ramen from humble fuel for the working poor to international icon of Japanese culture.

Just Enough

Vegan Recipes and Stories from Japan's Buddhist Temples

New World Library Fresh out of college, Gesshin Claire Greenwood found her way to a Buddhist monastery in Japan and was ordained as a Buddhist nun. Zen appealed to Greenwood because of its all-encompassing approach to life and how to live it, its willingness to face life's big questions, and its radically simple yet profound emphasis on presence, reality, the now. At the monastery, she also discovered an affinity for working in the kitchen, especially the practice of creating delicious, satisfying meals using whatever was at hand — even when what was at hand was bamboo. Based on the philosophy of oryoki, or “just enough,” this book combines stories with recipes. From perfect rice, potatoes, and broths to hearty stews, colorful stir-fries, hot and cold noodles, and delicate sorbet, Greenwood shows food to be a direct, daily way to understand Zen practice. With eloquent prose, she takes readers into monasteries and markets, messy kitchens and predawn meditation rooms, and offers food for thought that nourishes and delights body, mind, and spirit.

Japanese Soul Cooking

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

Ten Speed Press 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.

Let's Make Ramen!

A Comic Book Cookbook

Ten Speed Press A comic book cookbook with accessible ramen recipes for the home cook, including simple weeknight bowls, weekend project stocks, homemade noodles, and an array of delicious accompaniments, with insights and tips

from notable ramen luminaries. **LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE • ONE OF THE YOUNG ADULT LIBRARY SERVICES ASSOCIATION'S GREAT GRAPHIC NOVELS FOR TEENS** Playful and instructive, this hybrid cookbook/graphic novel introduces the history of ramen and provides more than 40 recipes for everything you need to make the perfect bowl at home including tares, broths, noodles, and toppings. Authors Hugh Amano and Sarah Becan present colorful, humorous, and easy-to-follow comics that fully illustrate the necessary steps and ingredients for delicious homemade ramen. Along the way, they share preparation shortcuts that make weeknight ramen a reality; provide meaty tidbits on Japanese culinary traditions; and feature words of wisdom, personal anecdotes, and cultural insights from eminent ramen figures such as chef Ivan Orkin and Ramen Adventures' Brian MacDuckston. Recipes include broths like Shio, Shoyu, Miso, and Tonkotsu, components such as Onsen Eggs, Chashu, and Menma, and offshoots like Mazemen, Tsukemen, and Yakisoba. Ideal for beginners, seasoned cooks, and armchair chefs alike, this comic book cookbook is an accessible, fun, and inviting introduction to one of Japan's most popular and iconic dishes.

Izakaya

The Japanese Pub Cookbook

Vertical Inc Japanese pubs, called izakaya, are attracting growing attention in Japan and overseas. As a matter of fact, a recent article in The New York Times claimed that the izakaya is "starting to shove the sushi bar off its pedestal." While Japan has many guidebooks and cookbooks, this is the first publication in English to delve into every aspect of a unique and vital cornerstone of Japanese food culture. A venue for socializing and an increasingly innovative culinary influence, the izakaya serves mouth-watering and inexpensive small-plate cooking, along with free-flowing drinks. Readers of this essential book will be guided through the different styles of establishments and recipes that make izakaya such relaxing and appealing destinations. At the same time, they will learn to cook many delicious standards and specialties, and discover how to "design" a meal as the evening progresses. Eight Tokyo pubs are introduced, ranging from those that serve the traditional Japanese "comfort foods" such as yakitori (barbequed chicken), to those offering highly innovative creations. Some of them have long histories; some are more recent players on the scene. All are quite familiar to the author, who has chosen them for the variety they represent: from the most venerated

downtown pub to the new-style standing bar with French-influenced menu. Mark Robinson includes knowledgeable text on the social and cultural etiquette of visiting izakaya, so the book can be used as a guide to entering the potentially daunting world of the pub. Besides the 60 detailed recipes, he also offers descriptions of Japanese ingredients and spices, a guide to the wide varieties of sake and other alcoholic drinks that are served, "how-to" advice on menu ordering, and much more. For the home chef, the hungry gourmet, the food professional, this is more than a cookbook. It is a unique peek at an important and exciting dining and cultural phenomenon.

Indian Cooking Unfolded

A Master Class in Indian Cooking, with 100 Easy Recipes Using 10 Ingredients or Less

Workman Publishing Love Indian food but feel it's too daunting to recreate at home? Those complex authentic flavors! Those dozens of spice blends! The long prep time! Fear not. Award-winning cooking teacher Raghavan Iyer puts the breeze and ease into Indian cooking. Taking a heavily illustrated, step-by-step approach, he introduces cooks to one of the world's most popular cuisines. With his natural charm and enthusiasm, Raghavan begins each chapter by explaining the recipe choices, what techniques are included, and a suggested order in which to approach the recipes. The book's 100 authentic recipes use only ingredients readily available at the local supermarket. Taking into account time restraints, each dish can be quickly assembled and will give home cooks the confidence to create knockout Tandoori Chicken, Coconut Squash with Chiles, Turmeric Hash Browns, Saffron-Pistachio Ice Cream Bars, and Mango Bread Pudding with Chai Spices. From basic breads to chutneys and savory pickles, from tasty dal to fragrant basmati rice pilafs, from crispy starters to enjoy with a Slumdog Martini, Indian Cooking Unfolded is a 21st-century approach to one of the most ancient—and popular—cuisines.

Ramen at Home

The Easy Japanese Cookbook for Classic Ramen and Bold New Flavors

Rockridge Press From Tokyo to your table: Learn just how easy making real ramen can be with Ramen at Home. Every bowl of ramen is filled with warm broth, hearty noodles, and the savory taste of comfort. But between complicated recipes and hard-to-find ingredients, many ramen lovers settle for the instant alternatives to get their fix. Ramen at Home offers simple, step-by-step recipes for authentic and creative homemade ramen. With over 100 recipes for broths, noodles, side dishes, and toppings, this cookbook makes it easy to enjoy real ramen any night of the week. Ramen at Home boils down to: Over 100 Recipes consisting of traditional ramen dishes from Japan along with creative flavor combinations from around the globe Step-by-Step Instructions making it simple to slurp homemade ramen on any weeknight Insightful Facts explaining Japanese culture and cuisine with every bite Recipes include: Green Vegetable Shio Ramen, Traditional Shoyu Ramen, Spicy Miso Ramen, Tonkotsu Ramen, Fried Noodles, Vegan Cold Chinese Noodles, and much more! Slurp up simple and savory bowls with Ramen at Home.

Tokyo Cult Recipes

Allen & Unwin A celebration of food, culture and place, here are 100 dishes from Tokyo, the gastronomic megacity. There are recipes for miso, sushi, soba noodles, bentos, sushi, fried rice, Japanese tapas, desserts, cakes and sweets; plus features on the key essential cooking techniques and key ingredients, making it truly Japanese food made simple. Author Maori Murota grew up in Tokyo and was inspired to write this book by her mother's cooking and memories of growing up in Tokyo, cooking at home, eating out. Her mission is to demystify Japanese food, to make it accessible and understood by anyone and everyone interested in learning about a food culture and eating well.

Eleven Madison Park: The Next Chapter, Revised and Unlimited Edition

[A Cookbook]

Ten Speed Press From one of the world's top dining destinations, New York's three-Michelin-starred restaurant Eleven Madison Park, comes an updated single-volume collection of more than 80 recipes, stories, food photographs, and watercolor paintings from celebrated chef Daniel Humm. **JAMES BEARD AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTIC** Originally published as a two-volume, signed edition and limited to only 11,000 print copies, this revised edition of *Eleven Madison Park: The Next Chapter* refashions the deluxe slipcase edition into one high-quality, single volume. Of the 80 recipes and stories, more than 30 of the recipes are brand new and reflect the dishes being served at the restaurant now. Along with 30 brand-new food photos, there are also nearly 15 new watercolors and stories discussing the restaurant's recent renovation, among other topics. This collection reflects on the time during which Eleven Madison Park garnered scores of accolades, including four stars from the *New York Times*, three Michelin stars, seven James Beard Foundation awards, and the number one spot on the *World's 50 Best Restaurants* list. In this fresh package, Chef Daniel Humm describes his unparalleled culinary journey and inspiration.

Slurp! A Social and Culinary History of Ramen - Japan's Favorite Noodle Soup

Global Oriental Based on research in Chinese and Japanese, as well as interviews with comedians, food service professionals, entertainment managers, store-owners, customers, and scholars of food history, Kushner explores the history of ramen and Japan's noodle culture over the last 1,000 years.

Simply Ramen

A Complete Course in Preparing Ramen Meals at Home

Race Point Pub Whether you are cooking for one or twelve, **Simply Ramen** brings homemade ramen to your table with a delicious fusion of seventy recipes, including soup bases, noodles, toppings, and sides. Author Amy Kimoto-Kahn shows you how to put together a bowl of piping hot ramen in a myriad of ways with a choice of four soup bases, ramen noodles (homemade or store-bought), and traditional and non-traditional ingredients. Enjoy bowls of pork, chicken, and beef ramen. Or branch out with seafood, vegetarian, and spicy soups—and even cold ramen and a breakfast version topped with bacon and a poached egg. Make your soup base in advance and you have a quick, easy, and special midweek family meal. Try your hand at: Indonesian Pork Ramen with Coconut Curry Soup Chicken Meatball Ramen Teriyaki Beef-Wrapped Asparagus Ramen California Ramen with crabmeat, avocado, and cucumber Spicy Tofu Ramen Crispy Greens Ramen with Swiss chard, kale, and Brussels sprouts With simple step-by-step instructions and mouthwatering photos, **Simply Ramen** will turn your kitchen into a ramen-ya for family and friends.

Food in China

A Cultural and Historical Inquiry

CRC Press This volume is a study of Chinese food from a cultural and historical perspective. Its focus is on traditional China before establishment of the People's Republic. It identifies and provides comprehensive information on a broad range of Chinese food plants and animals for general readers, as well as for specialists whose interests have led them to questions relating to the food of China. Readers will find discussions regarding origins, how things came to be, time and place of food-plant and animal domestication, the spread of plants and animals from and to China, and other historical questions regarding the foods used by the Chinese people. The book is written with Canton and the southeast as points of departure, but embraces all of China and is directed towards people unfamiliar with China.

Ramen to the Rescue Cookbook

120 Creative Recipes for Easy Meals Using Everyone's Favorite Pack of Noodles

Ulysses Press Cooking.

Ramen Obsession

The Ultimate Bible for Mastering Japanese Ramen

Rockridge Press "A master class in the art of ramen, this comprehensive book provides a fascinating overview of the global history and culture of the dish, from its early start to modern-day interpretations. Ramen Obsession will also teach you how to make a wide array of ramen broths, salty tare sauces, aromatic oils, authentic noodles, and vibrantly assorted toppings--all from scratch"--

The Complete Book of Sushi

Apple Press The Complete Book of Sushi is the definitive collection of traditional, contemporary and innovative recipes for lovers of this Japanese cuisine. Fresh and delicious, sushi is one of the healthiest foods you can eat, being low in fat and high in essential vitamins and minerals. Aesthetically pleasing, sushi is also surprisingly simple to make. This practical book will show you how to create beautiful and elegant sushi dishes with ease. The Complete Book of Sushi features a wide variety of recipes for: * Sushi rolls * Nigiri-zushi * Molded sushi * Hand-rolled sushi * Vegetarian sushi * Chirashi-zushi * Wrapped sushi * Shushi rice in fired-tofu bags * Sushi in a bowl * New sushi * Drinks, sauces and side dishes

Ramen Fusion Cookbook

40 Traditional Recipes and Modern Makeovers of the Classic Japanese Broth Soup

Penguin Sayonara, sushi! The latest Japanese food craze hitting America, Canada, the UK, Australia, the Philippines, and other countries around the world is ramen noodle soup. Not to be confused with the cheap, packaged variety, indie chefs in NYC, San Francisco, LA, and London are making big names for themselves serving this popular Japanese comfort food. Ramen Fusion Cookbook is highly visual, with appetizing full-color photography and recipes for 40 savory soups. These recipes feature the current fusion trend in ramen, which highlights influences from Korea, Vietnam, China, Thailand, Mexico, and the U.S. Ramen Fusion Cookbook's recipes are portioned for a family and include: - Traditional, as well as inventive, recipes - Ways to make different types of noodles from scratch, and how to cook them perfectly - Recipes for different broth bases--some heavy, others light, with chicken, pork, and seafood - Recommendations for different types of spices, seasonings, and oils - Coverage on additional ingredients and how to prepare them for ramen - Tips on properly assembling the dishes

101 More Things To Do With Ramen Noodles

Gibbs Smith Author Toni Patrick has again worked her magic with these humble noodles to create MORE tasty recipes- from breakfast to dessert and everything in between. Grab your fork and give these recipes a whirl: Ricotta Frittata, Corn Chowder, Grilled Ramen, Broccoli and Ham Casserole, Pad Thai, Turkey-Pasta Pie, Hot and Sour Ramen, Crab Lo Mein, and Thin Mint on a Stick.

The Homesick Texan Cookbook

Hachette Books When Lisa Fain, a seventh-generation Texan, moved to New York City, she missed the big sky, the bluebonnets in spring, Friday night football, and her family's farm. But most of all, she missed the foods she'd grown up with. After a fruitless search for tastes of Texas in New York City, Fain took matters into her own hands. She headed into the kitchen to cook for her friends the Tex-Mex, the chili, and the country comfort dishes that reminded her of home. From cheese enchiladas drowning in chili gravy to chicken-fried steak served with cream gravy on the side, from warm bowls of chile con queso to big pots of fiery chili made without beans, Fain re-created the wonderful tastes of Texas she'd always enjoyed at potlucks, church suppers, and backyard barbecues back home. In 2006, Fain started the blog Homesick Texan to share Texan food with fellow expatriates, and the site immediately connected with readers worldwide, Texan and non-Texan alike. Now, in her long-awaited first cookbook, Fain brings the comfort of Texan home cooking to you. Like Texas itself, the recipes in this book are varied and diverse, all filled with Fain's signature twists. There's Salpicón, a cool shredded beef salad found along the sunny border in El Paso; Soft Cheese Tacos, a creamy plate unique to Dallas; and Houston-Style Green Salsa, an avocado and tomatillo salsa that is smooth, refreshing, and bright. There are also nibbles, such as Chipotle Pimento Cheese and Tomatillo Jalapeno Jam; sweet endings, such as Coconut Tres Leches Cake and Mexican Chocolate Chewies; and fresh takes on Texan classics, such as Coffee-Chipotle Oven Brisket, Ancho Cream Corn, and Guajillo-Chile Fish Tacos. With more than 125 recipes, *The Homesick Texan* offers a true taste of the Lone Star State. So pull up a chair—everyone's welcome at the Texas table!

Flour + Water

Pasta [A Cookbook]

Ten Speed Press An elevated guide to the craft of pasta-making by rising star chef Thomas McNaughton of San Francisco's hottest Italian restaurant, flour + water. Chef Thomas McNaughton shares his time-tested secrets to creating simple, delicious, and beautiful artisan pasta—from the best fresh doughs to shaping and cooking every type of pasta. A true celebration of Italy's pasta traditions, *flour + water* includes fifty seasonally influenced recipes for

home cooks of every skill level. The recipes cover the flavor spectrum from well-loved classics to inventive combinations, such as Tagliatelle Bolognese; Pumpkin Tortelloni with Sage and Pumpkin Seeds; Tomato Farfalle with Chicken Polpettine, Roasted Peppers, and Basil; and Asparagus Caramelle with Brown Butter. With guidance from McNaughton and the secrets of flour + water's dough room, anyone can learn to make amazing pasta at home.

Big Bowl Noodles and Rice

Fresh Asian Cooking from the Renowned Restaurant

Harper Collins When the first Big Bowl restaurant opened in 1997, its founding partners had one mission: to make good, authentic Asian food accessible to American diners. Tired of greasy takeout and soggy egg rolls, they created an entirely different kind of Asian menu—one based on healthy techniques, market-fresh ingredients, and vibrant, traditional flavors. From steaming bowls of handmade noodles to fiery curries and fragrant stir-fries, every dish at Big Bowl became a delicious celebration of homestyle Chinese, Vietnamese, and Thai cooking. Now Bruce Cost, the celebrated cook and a culinary partner behind Big Bowl's spectacular food, reveals how to prepare the house favorites in your own kitchen. Beginning with a basic explanation of Asian ingredients and cooking techniques, Cost's beautifully illustrated guide takes home cooks through the simple steps needed to create an Asian meal, whether it's a one-bowl dinner or a multicourse feast for family and friends. From Thai Chicken Noodle Salad to Blazing Big Rice Noodles with Beef to Shanghai Shrimp, all of Cost's recipes are incredibly flavorful yet easy enough for even the beginning cook to master. The instructions are clear, the ingredients are widely available, and the results are dramatic and delicious. So if you think Asian food at home means little white boxes, think again. Big Bowl Noodles and Rice will show you how to bring the fresh, authentic flavors of Asia to your table any night of the week. Hailed by Alice Waters as "one of the greatest cooks I have ever known," Bruce Cost is an award-winning restaurateur and chef, cooking teacher, and former food columnist for the San Francisco Chronicle. He currently serves as the culinary partner in Lettuce Entertain You's immensely popular chain of Big Bowl restaurants. Cost is also the author of Asian Ingredients, a comprehensive guide to Asian foodstuffs now available as a companion to this book.

The Wurst of Lucky Peach

A Treasury of Encased Meat: A Cookbook

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

The Slanted Door

Modern Vietnamese Food [A Cookbook]

Ten Speed Press The long-awaited cookbook featuring 100 recipes from James Beard award-winning chef Charles Phan's beloved San Francisco Vietnamese restaurant, **The Slanted Door**. Award-winning chef and restaurateur Charles Phan opened **The Slanted Door** in San Francisco in 1995, inspired by the food of his native Vietnam. Since then, **The Slanted Door** has grown into a world-class dining destination, and its accessible, modern take on classic Vietnamese dishes is beloved by diners, chefs, and critics alike. **The Slanted Door** is a love letter to the restaurant, its people, and its food. Featuring stories in addition to its most iconic recipes, **The Slanted Door** both celebrates a culinary institution and allows home cooks to recreate its excellence.

Vietnamese Home Cooking

Jacqui Small When Charles Phan opened his now-legendary restaurant, **The Slanted Door**, in 1995, he introduced American food lovers to a new world of Vietnamese food: robustly flavoured, subtly nuanced, authentic yet influenced by local ingredients and, ultimately, entirely approachable. Phan's recipes are 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 French, Italian or American. With solid instruction and encouraging guidance, perfectly crisp imperial rolls, tender steamed dumplings, delicately flavoured whole fish and meaty lemongrass beef stew are all deliciously close at hand. Abundant photography detailing techniques and equipment, and vibrant shots of Vietnam itself, make for equal parts elucidation and inspiration. 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.

Strategic Planning for Public Relations

Routledge First published in 2004. Routledge is an imprint of Taylor & Francis, an informa company.

The Complete Guide to Sushi and Sashimi

Includes 500 Photographs

Robert Rose Making sushi at home is surprisingly simple and easy!

The Phoenicia Diner Cookbook

Dishes and Dispatches from the Catskill Mountains

Clarkson Potter IACP AWARD FINALIST • 85 comfort food recipes, including classic Americana dishes and reimagined favorites, from the celebrated Phoenicia Diner in New York's idyllic Catskill mountains Whether you're a local or just passing through, the revamped Phoenicia Diner is an irresistible must-stop in the region, beloved for its honest cooking that seamlessly combines the best of the classics (Classic Buttermilk Pancakes, Chicken with Chive-Buttermilk Dumplings) with the multifaceted way we love to eat today (Chile-Braised Lamb Tostadas, Cider-Braised Duck and Grits). In the Phoenicia Diner Cookbook, you'll find a roster of approachable, soulful dishes that are deeply delicious

and full of life-satisfying abundance. “All Day Breakfast” recipes like a Twice-Baked Potato Skillet and gold standards with a twist, such as Roasted Chicken with Tarragon-Honey Glazed Carrots, are complemented by rich essays on the region's fascinating history and the revival that defines it today, creating an evocative love letter to both the area and disappearing diners everywhere.

Noodles Every Day

Chronicle Books Noodle dishes are a beloved staple throughout Asia and are eaten at all hours of the day and night. Asian cuisine expert Corinne Trang presents more than 70 recipes that make it easy to discover such simple pleasures as the Vietnamese rice noodle soup known as Pho, mee krob (a sweet and crispy fried rice vermicelli) from Thailand, and Japanese Soba. Chapters are organized by type of noodle—Wheat, Egg, Buckwheat, Rice, and Cellophane and then Buns, Dumplings, and Spring Rolls, so it's easy to find just the right treat for the occasion. With a section on basic Asian ingredients plus information on simple equipment and easy techniques to master, this great guide ensures that each dish comes out perfect every time.

Employee Training & Development

McGraw-Hill Companies

Mastering the Art of Japanese Home Cooking

HarperCollins The revered Iron Chef shows how to make flavorful, exciting traditional Japanese meals at home in this beautiful cookbook that is sure to become a classic, featuring a carefully curated selection of fantastic recipes and more than 150 color photos. Japanese cuisine has an intimidating reputation that has convinced most home cooks that its beloved preparations are best left to the experts. But legendary chef Masaharu Morimoto, owner of the wildly popular Morimoto restaurants, is here to change that. In Mastering the Art of Japanese Home Cooking, he introduces readers to the healthy, flavorful, surprisingly simple dishes favored by Japanese home cooks. Chef Morimoto reveals the magic of authentic Japanese food—the way that building a pantry of half a dozen easily accessible ingredients allows home cooks access to hundreds of delicious recipes, empowering them to adapt and create their own

inventions. From revelatory renditions of classics like miso soup, nabeyaki udon, and chicken teriyaki to little known but unbelievably delicious dishes like fish simmered with sake and soy sauce, *Mastering the Art of Japanese Home Cooking* brings home cooks closer to the authentic experience of Japanese cuisine than ever before. And, of course, the famously irreverent chef also offers playful riffs on classics, reimagining tuna-and-rice bowls in the style of Hawaiian poke, substituting dashi-marinated kale for spinach in oshitashi, and upgrading the classic rice seasoning furikake with toasted shrimp shells and potato chips. Whatever the recipe, Chef Morimoto reveals the little details—the right ratios of ingredients in sauces, the proper order for adding seasonings—that make all the difference in creating truly memorable meals that merge simplicity with exquisite flavor and visual impact. Photography by Evan Sung

Nopalito

A Mexican Kitchen [A Cookbook]

Ten Speed Press Winner of the 2018 James Beard Foundation Cookbook Award in "International" category Finalist for the 2018 International Association of Culinary Professionals (IACP) Book Awards A collection of 100 recipes for regional Mexican food from the popular San Francisco restaurant. The true spirit, roots, and flavors of regional Mexican cooking—from Puebla, Mexico City, Michoacán, the Yucatán, and beyond—come alive in this cookbook from Gonzalo Guzman, head chef at San Francisco restaurant Nopalito. Inspired by food straight from the sea and the land, Guzman transforms simple ingredients, such as masa and chiles, into bright and flavor-packed dishes. The book includes fundamental techniques of Mexican cuisine, insights into Mexican food and culture, and favorite recipes from Nopalito such as Crispy Red Quesadillas with Braised Pork and Pork Rinds; Toasted Corn with Crema, Ground Chile, and Queso Fresco; Tamales with Red Spiced Sunflower Seed Mole; and Salsa-Dipped Griddled Chorizo and Potato Sandwiches. Capped off by recipes for cocktails, aqua frescas, paletas, churros, and flan—Nopalito is your gateway to Mexico by way of California. This is a cookbook to be read, savored, and cooked from every night.

Koreatown

A Cookbook

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

Japanese Cooking

A Simple Art

Kodansha Amer Incorporated By the proprietor of Japan's largest professional cooking school, this volumexplores ingredients, utensils, techniques, food history and table etiquette.t contains over 220 recipes.