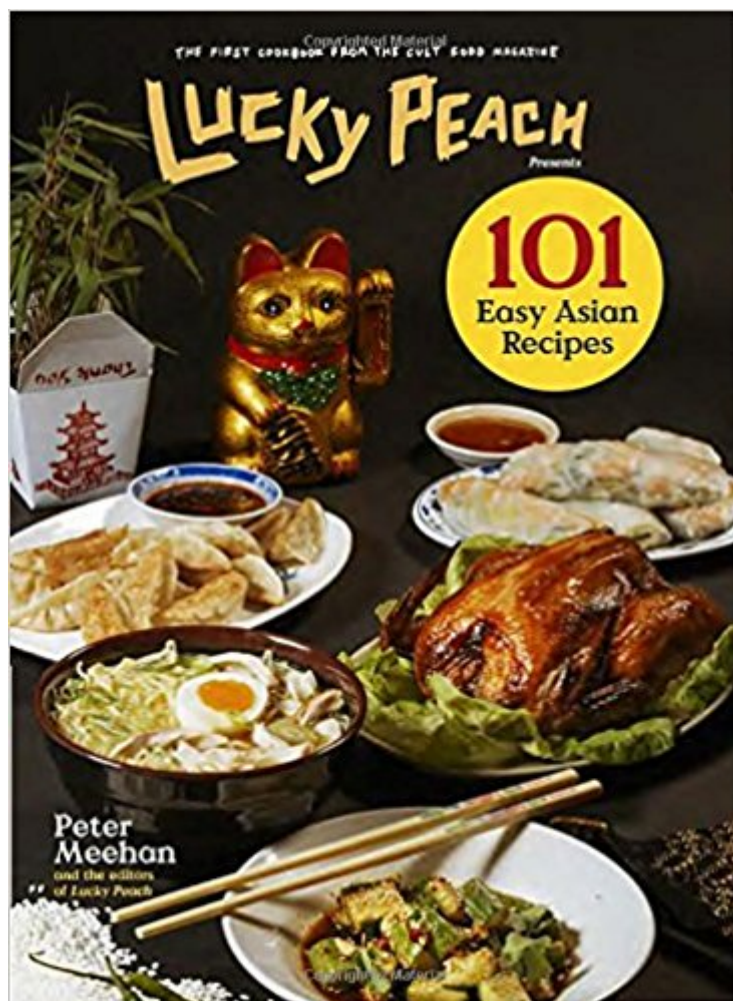


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Lucky Peach Presents 101 Easy Asian Recipes



Synopsis

Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of recipes that hit the sweet spot between craveworthy and stupid simple and are destined to become favorites. "Your friends and lovers will marvel as you show off your culinary worldliness, whipping up meals with fish-sauce-splattered panache and all the soy-soaked, ginger-scalliony goodness you could ever want" all for dinner tonight.

Book Information

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Best Sellers Rank: #6,155 in Books (See Top 100 in Books) #2 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains #7 in Books > Cookbooks, Food & Wine > Asian Cooking #42 in Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

Just what I'd hoped this book would be! easy! I love my Asian cookbooks but too often they involve deep frying or velveting. No deep frying in this one. The recipes are very doable and the layout of the book is one of the clearest I've seen. The pantry is great with clear pictures of the brands they are using. Do get the Spicy Chili crisp! it's great in so many things. I'm off to find that Sun brand ramen for the Ramen pesto and the HonDashi. Okay, unconventional ---some of the recipes are but, this is Lucky Peach! On the other hand I'm glad to see a classic recipe for Hainan Chicken Rice that doesn't overcook the chicken...great recipe. At the other end of the spectrum is Mall chicken without the deep frying!..Going to try that one instead of putting General tso's sauce on Popeye's nuggets. Definitely looking forward to the Miso Claypot chicken made entirely in the rice cooker although, there are directions for a dutch oven. I've cobbled some of their sauces from various websites over the years and they are wonderful. It's great to have them all in one chapter. I like the treatment of the vegetables like an acorn, or kabocha that can be roasted and the miso glazed eggplant, also involved no frying but baking instead!..easy. I'm looking

forward to making the ragu-all three of them. I had already earmarked a very similar recipe of Sichuanese Chopped Celery and beef in Fuchsia Dunlop's Every Grain of Rice, so I was happy to find this adaption. I broke my own rules as I have a self ban on buying any more cookbooks (I have more than B&N). but, I couldn't help myself with this and I'm very happy I couldn't resist. Its worth every penny. I will update this as I use the recipes.

I'm in love. This book is the bomb! I collect recipe books--it's a disease. Especially when you consider that I can almost never follow a recipe. I don't know what it is about writing recipes, people think they need to be complex and multi-step before they're worth the money. So I use them "for inspiration" and then do whatever I want. This one, I will probably follow all the recipes. They're easy, they're not fiddly, and they are bursting with flavor. I love the pictorial depictions of the ingredients. I did end up buying a few things that my very-well stocked pantry didn't have, but I could easily have chosen simpler recipes. Tonight, I made Sichuan pork ragu and dry fried green beans. Amazing! I volunteered (when you tell your kid he has to volunteer to help you) my 16-year old son to gather the ingredients for the sauces for both while I got to cooking. It made it a breeze and dinner came together really fast. I think this book is good if: 1. You're willing to invest in a few ingredients you might not have 2. You want Asian recipes rather than those from one country (eg Korean or Thai only) 3. You want meaty, chicken-y, rich umami flavored foods. There are a few veggie recipes but the starches and meats shine. 4. If you are on a low carb diet, you could ignore the rice and noodle sections and make the other things. The intense flavors that I see in the recipes will likely make the dishes great to eat on their own. Update: The next day I made cumin lamb and the garlic shrimp with Sriracha. Very flavorful and the shrimp came together so quickly. My family is enjoying my enjoyment of this book :) Definitely a great cookbook with easy, authentic tasting/sounding recipes

Easy Asian recipes with relatively accessible ingredients? The core concept of this cookbook is hard to write but Peter Meehan and the Lucky Peach editors nailed it! The opening pages cover the ground rules for the book - 1. No frying and 2. No subrecipes (#2 they admitted to deviating from a tiny bit). In addition, the authors were thoughtful about limiting the required equipment. There are pictures of spices and other ingredients to stock your pantry which is very helpful for people who are new to asian cooking or products whose labels are not in English. There are a ton of recipes included - including many familiar recipes you might see at restaurants such as Kung Pao Shrimp, Beef Satay, Miso Soup, and Dumplings. There are also a lot of other Asian influenced recipes that sound awesome but are not as traditional (such as Miso Clam Chowder, Sichuan Pork Ragu, and

Lamburgers). The recipes in this cookbook are not limited to a single country but have in common that they can be made by the home chef. The recipes have accompanying pictures of the finished dishes. I highly recommend this cookbook to new and experienced chefs. It is very well written, has a diversity of recipes, and provides the required instructions and background on ingredients that you may not be familiar with.

1. No Frying
2. No Subrecipes
Those two lines had me from the start. This is truly an easy cookbook with recipes can be made on a weeknight (easy tasty stir-fries) to a fun weekend project (dumpling making). The book arrived this week and I've made the pork dumplings and the mayo-shrimp recipe. Both were streamlined and super delicious. I find this cookbook really exciting, as it delivers on flavor and simplicity. Already one of the most used cookbooks I've purchased in a long time.

I'm in love with this book, and can't wait to make EVERY SINGLE recipes in it! You can find Chinese, Korean, Japanese, Vietnamese, Indonesian, Thai, Malaysia, Filipino and some fusion Asian recipes. Since Asian food is my favorite, and I often can't pick a favorite Asian food cuisine, this book is exactly what I am looking for. Love the Introduction section with pictures of unfamiliar Asian ingredients and detailed descriptions. The recipes seem very authentic with easy and clear instructions. Majority of the recipes come with photos, which make me feel very hungry just reading this book. Not doubt the best recipe from the book is "Oranges" under the dessert section. It is seriously the most served dessert in all Asian restaurants. Thank you, Lucky Peach, for this recipe so I can finally make it at home now! (Love the humor... This page in the book made me ROFLOL!)

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