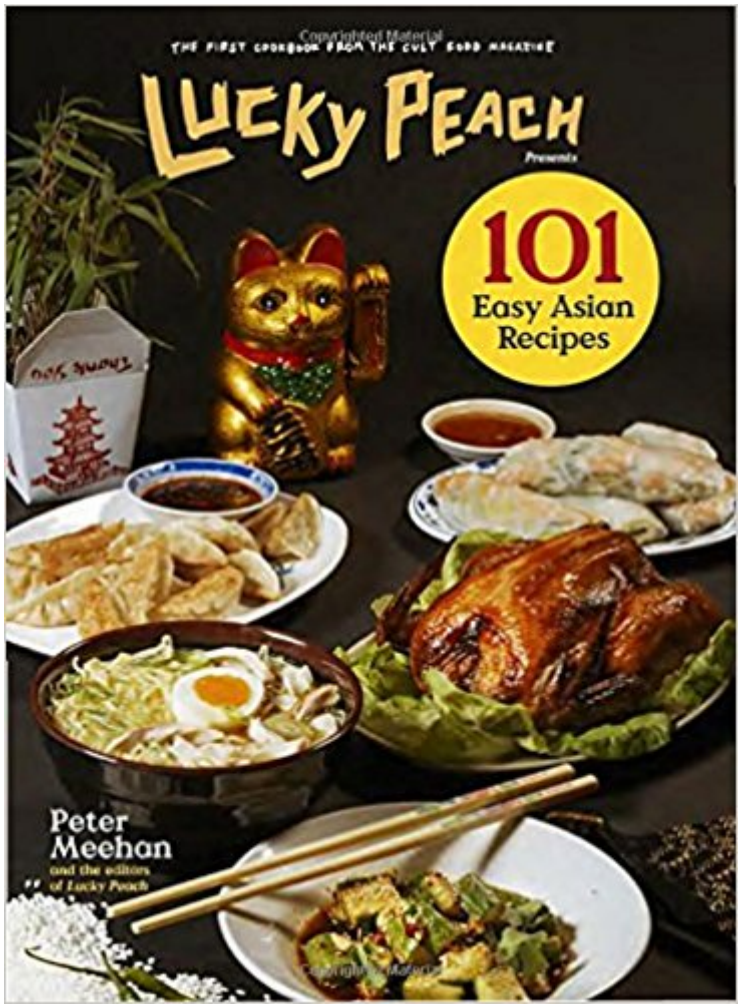
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Lucky Peach Presents 101 Easy Asian Recipes



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Synopsis

Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of 101 recipes that hit the sweet spot between craveworthy and stupid simple and are destined to become favorites. Ã Â 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 wantÃ¢â ¬â •all for dinner tonight.

Book Information

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Best Sellers Rank: #29,457 in Books (See Top 100 in Books) #6 inÃ Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Rice & Grains #47 inÃ Â Books > Cookbooks, Food & Wine > Asian Cooking #133 inÃ Â Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

Ã¢â ¬Å“This book reminds us of: Ivan Ramen meets Barefoot Contessa: How Easy is That?Ã¢â ¬â •with some of the ballsiness and spunk of Joe Beef.Ã¢â ¬Â•Ã¢â ¬â •Food52.comÃ Â Ã¢â ¬Å“WeÃ¢â ¬â„¢ve been turning to the brand-new cookbook fromÃ Â Lucky PeachÃ Â almost daily in the past few weeks: TheyÃ¢â ¬â„¢ve managed to take some theoretically difficult Asian concepts and make them really accessible and easy, without sacrificing any of the taste... [E]verything that weÃ¢â ¬â„¢ve tried is great and full of authentic flavor...Ã¢â ¬Â•Ã¢â ¬â •Goop.com"A truly essential cookbook does more than dispense recipesÃ¢â ¬â •it decodes techniques, demystifies ingredients, and explains the thinking behind each dish. [Lucky Peach 101 Easy Asian Recipes does] all that and more..."Ã¢â ¬â •GQ,Ã Â one of "Ten Kitchen Bibles Every Man Should Own"Ã¢â ¬Å“Sure, the recipes are clear and well-written. The introductions and explanations are charming, and that incredible shot of the Lacquered Roast Chicken looks like exactly what I want to eat right now. But my favorite parts of this book (which comes out of a brilliant food magazine run by chef David Chang and food writer Peter Meehan) are

the huge photo spreads detailing exactly which brands of Asian ingredients the authors favor--sure to save this intrepid shopper many hours of scrutinizing different bottles of cooking wine, preserved black beans and jars of spicy chili crisp in the aisles of her local Chinese supermarket.Ã¢â ¬Â•Ã¢â ¬â •Rose Friedman,Ã Â NPR.org, "staff pick" and one of "2015's Great Reads"Ã¢â ¬Å“[W]hen it comes to gettingÃ Â quick and delicious Asian-inspired mealsÃ Â on the table, theÃ Â Lucky PeachÃ Â team definitely delivers. Add practical advice on ingredients and equipment and thereÃ¢â ¬â„¢s simply no excuse for ordering takeout.Ã¢â ¬Â•Ã¢â ¬â •Yahoo! Food, "2015's BestÃ Â Cookbooks for Holiday Gift Giving"Ã¢â ¬Å“If you are a busy home cook with an inclination towards Asian flavors, you need this cookbook. Because Peter Meehan and the editors ofÃ Â Lucky PeachÃ Â magazine? TheyÃ¢â ¬â„¢re not messing around when it comes to easy recipes. That on its own would be enough, but the recipes are written with such a joy and sense of humor that itÃ¢â ¬â„¢s actually fun to cook from, too.Ã Â Ã¢â ¬Â•Ã¢â ¬â •Epicurious.com, "Best Cookbooks of 2015"Ã¢â ¬Å“Recipes meant for real-world kitchens.Ã¢â ¬Â•Ã¢â ¬â •ParadeÃ Â Ã¢â ¬Å“Think the Momofuku cookbook crossed with your grandmaÃ¢â ¬â„¢s recipe Rolodex.Ã¢â ¬Â•Ã Â Ã¢â ¬â •Grub StreetÃ¢â ¬Å“Cultishly loved themed food quarterly Lucky Peach has unleashed the nostalgic-yet-forward-looking home cooking book of our dreams.Ã¢â ¬Â•Ã Â Ã¢â ¬â •Eater.comÃ¢â ¬Å“Meehan and the team behind indie magazine Lucky Peach create great versions of Asian takeout favorites, many adapted from recipes by chefs.Ã¢â ¬Â•Ã¢â ¬â •Food & WineÃ¢â ¬Å“These tasty creations involve zero tricky frying but lots of flavor.Ã¢â ¬Â•Ã¢â ¬â •Entertainment WeeklyÃ¢â ¬Å“This is an outstanding, practical guide sure to inspire even the most discouraged home cook.Ã¢â ¬Â•Ã¢â ¬â •Publishers Weekly, starred reviewÃ¢â ¬Å“Delicious, straightforward recipes for items such as shrimp-and-chive dumplings and the Japanese pancake called okonomiyaki fill Lucky Peach: 101 Easy Asian Recipes, along with romping commentary that makes the book fun to read as well as to cook from.Ã¢â ¬Â•Ã Â Ã¢â ¬â •Associated Press

LUCKY PEACH uses food as a filter to tell stories about people, places, traditions, flavors, shared experiences, and cultural identities. Smart, thoughtful writing and influential design have made Lucky PeachÃ¢â ¬â„¢s quarterly magazine one of the worldÃ¢â ¬â„¢s most trusted and fiercely loved culinary resources. In 2015, Lucky Peach expanded its mission with an award-winning website, cookbooks, and live events. PETER MEEHAN is the editor and cofounder of Lucky Peach. A former columnist for the New York Times, he is also the coauthor of numerous cookbooks including the New York Times bestselling Momofuku and The Frankies Spuntino Kitchen

Companion and Cooking Manual. He lives in New York.

Just what I'd hoped this book would beÃƒÂ¢Ã â ¬Ã Â| easyÃƒÂ¢Ã â ¬Ã Â|.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 crispÃƒÂ¢Ã â ¬Ã Â|.it's great in so many things. I'm off to find that Sun brand ramen for the Ramen pestoÃƒÂ¢Ã â ¬Ã Â|.and the HonDashi. Okay, unconventional ---some of the recipes are but, this is Lucky PeachÃƒÂ¢Ã â ¬Ã Â|. 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 fryingÃƒÂ¢Ã â ¬Ã Â|..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 insteadÃƒÂ¢Ã â ¬Ã Â|.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 pennyÃƒÂ¢Ã â ¬Ã Â|.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 voluntold (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 have2. 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

I adore this book. The back promises that it will be 100% inauthentic. Zero pretense. Just some really easy, fun, tasty food. There are all kinds of recipes in here that assume you're on the impatient side, like a recipe for Soy Sauce Kimchi that's ready in an hour, and you don't even ferment. As a very nice touch, there's a section at the beginning where he shows photos of all the ingredients you'll be looking for. Great book!Pictured below:1) Mall Chicken - p 192. This is sticky, oozy, sweet, savory awesomeness. It smells flippin' fantastic, too.2) Bok Choy with Oyster Sauce - p 165. I was shocked by how much flavor he's able to get out of 4 ingredients, and zero effort. Awesome.3) Roasted Squash with Red Glaze - p 168. Savory and sweet roasty goodness.4) Kung Pao Shrimp - p 238. Delicious! He's got the heat way dialed down with the Sichuan peppercorns and little red chiles. My grocery store didn't carry Chinkiang vinegar, but does. :)Ã Â Gold Plum Chinkiang Vinegar 18.6 fl oz5) Dollar Dumplings ÃƒÂ¢Ã â ¬Ã â œ p 60 and Dumpling Dipping Sauce ÃƒÂ¢Ã â ¬Ã â œ p 61. These are yummy, and his method is an easy one. The kids adored them! This version is pork with ginger and scallions. HeÃƒÂ¢Ã â ¬Ã â„¢s got pork and cabbage, and all vegetable versions, too.6) Silken Tofu Snack ÃƒÂ¢Ã â ¬Ã â œ p 36. This was great and took under 5 minutes to throw together.

I've made 4 recipes out of here now - the okonomiyaki, the rotisserie chicken ramen, the chicken adobo, and one of the ginger scallion sauces. Each was on point, easy, and delicious. I cook a fair bit in the Asian palette so we already had 95% of the suggested pantry items, which helped, and the illustrated guide to beginner, intermediate, and advanced items was a cool idea.The okonomiyaki was surprisingly easy and was astoundingly similar to ones I've had in Japan - the key is the sauces. The chicken adobo with the scallion sauce was made this past Sunday and smelled great while cooking and made leftovers that resulted in my husband getting threats if he took the buckets to work instead of saving them for me. I've flagged a few more to try sooner rather than later as many will be manageable on a work night with small children, and leftovers are always a bonus.I've been delighted with the purchase.

Oh my gosh! I love this book. The cucumber recipe and the shrimp and broccoli are a couple of my favorites. I say the food tastes better than many Chinese restaurants I have been too. Just wonderful

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