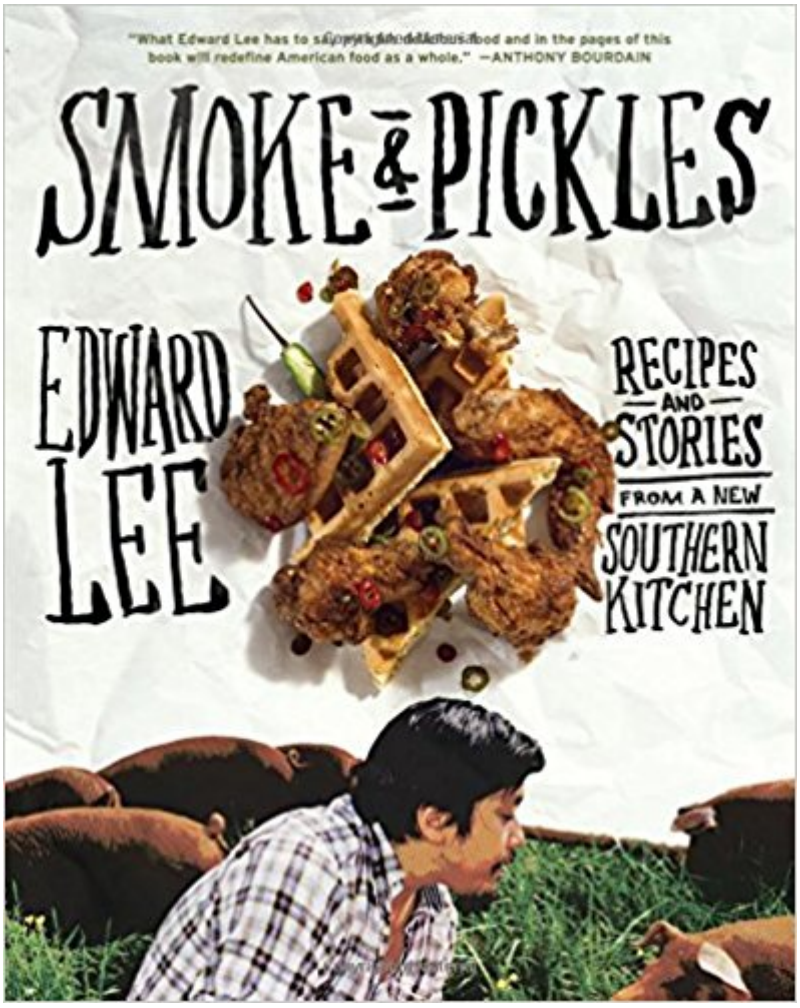
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Smoke And Pickles: Recipes And Stories From A New Southern Kitchen



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Synopsis

Chef Edward Lee’s story and his food could only happen in America. Raised in Brooklyn by a family of Korean immigrants, he eventually settled down in his adopted hometown of Louisville, Kentucky, where he owns the acclaimed restaurant 610 Magnolia. A multiple James Beard Award nominee for his unique patchwork cuisine, Edward creates recipes--filled with pickling, fermenting, frying, curing, and smoking--that reflect the overlapping flavors and techniques that led this Korean-American boy to feel right at home in the South. Dishes like Chicken-Fried Pork Steak with Ramen Crust and Buttermilk Pepper Gravy; Collards and Kimchi; Braised Beef Kalbi with Soft Grits and Scallions; and Miso-Smothered Chicken all share a place on his table. Born with the storytelling gene of a true Southerner, Lee fills his debut cookbook with tales of the restaurant world, New York City, Kentucky, and his time competing on Top Chef, plus more than 130 exceptional recipes for food with Korean roots and Southern soul.

Book Information

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Customer Reviews

An Best Book of the Month, May 2013: Among the most inventive restaurateurs fueling the Southern food renaissance is Edward Lee--Top Chef competitor, multiple James Beard Award nominee, and proprietor of 610 Magnolia. Born in Brooklyn, where he grew up on his grandmotherÃ¢â ¬â„¢s Korean cooking, he opened his first restaurant in New York but instinctually claimed his true culinary vernacular when he landed in Louisville, Kentucky. Mixing stories of turning points in his food life with lick-the-page photosÃ¢â ¬â •the best of them 2-page spreads of full-on feasts of down-home sophistication, shot from aboveÃ¢â ¬â •and 130 recipes that beg to be tried, Smoke & Pickles illuminates LeeÃ¢â ¬â„¢s flair for marrying Korean and Southern ingredients and

techniques, which have so much natural overlap--starting with barbecue as the backbone, and pickles (of all varieties) to cut the smokeÃ¢â ¬â„¢s intensity. LeeÃ¢â ¬â„¢s food and stories reflect an intense sense of place, a love of his regionÃ¢â ¬â„¢s fecundity that encompasses not just the farm, but also the hunt and the mindful abattoir. His recipes Ã¢â ¬Å“belong here, in this unique place and time, nowhere else but now,Ã¢â ¬Â• and all our tables will be richer for discovering them. --Mari Malcolm

Ã¢â ¬Å“Edward Lee is one of AmericaÃ¢â ¬â„¢s most important young chefsÃ¢â ¬â ¢and what he has to say with his delicious food and in the pages of this book will help redefine American food as a whole. Better start reading and start cooking. The future is here.Ã¢â ¬Â• Ã¢â ¬â ¢Anthony Bourdain Ã¢â ¬Å“IÃ¢â ¬â„¢m officially and unabashedly in love with Chef Edward LeeÃ¢â ¬â„¢s Smoke & Pickles! Full of thoughtful storytelling and plenty of seasoning, it satisfies all my cravings for hearty, flavorful food thatÃ¢â ¬â„¢s as soulful and introspective as it is celebratory.Ã¢â ¬Â• Ã¢â ¬â ¢Gail Simmons Ã¢â ¬Å“Delicious American food. ItÃ¢â ¬â„¢s quite simple: Edward Lee cooks the food I want to eat.Ã¢â ¬Â• Ã¢â ¬â ¢David Chang Ã¢â ¬Å“Full of more smarts, playfulness, and soulfulness than any cookbook IÃ¢â ¬â„¢ve read in a long, long time.Ã¢â ¬Â• Ã¢â ¬â ¢John T. Edge (Publishers Weekly)Ã¢â ¬Å“LeeÃ¢â ¬â„¢s debut cookbook is an inventive and exciting take on Southern food inspired by the chefÃ¢â ¬â„¢s Korean roots. . . . Recipes are combined with entertaining stories of LeeÃ¢â ¬â„¢s life and culinary journey. . . . An irresistible collection for any adventurous home cook.Ã¢â ¬Â• Ã¢â ¬â œPublishers Weekly, starred review (NY Daily News)Ã¢â ¬Å“Inspired, sophisticated. . . . This book is likely to leave you feeling very hungry and never bored.Ã¢â ¬Â• Ã¢â ¬â ¢New York Daily News (Country Living)Ã¢â ¬Å“A symphony of delectable contradictions.Ã¢â ¬Â• Ã¢â ¬â ¢Country Living (SouthernLiving.com)Ã¢â ¬Å“Smoke & Pickles exemplifies why, in 10 short years, [Edward Lee has] become one of our favorite chefs. Between the strength of his recipes and his natural knack for storytelling, weÃ¢â ¬â„¢ve dog-eared the bejeezus out of this book already.Ã¢â ¬Â• Ã¢â ¬â ¢SouthernLiving.com (Austin Chronicle)Ã¢â ¬Å“Comforting soul food massaged with Korean spice and garlic. . . . A very tasty blend of cultures.Ã¢â ¬Â• Ã¢â ¬â ¢Austin Chronicle (Houston Chronicle)Ã¢â ¬Å“A lively and endearing story. . . . LeeÃ¢â ¬â„¢s pickle recipes are a joy because they donÃ¢â ¬â„¢t require canning. . . . So let the pleasure begin.Ã¢â ¬Â• Ã¢â ¬â ¢Houston Chronicle (TheKitchn)Ã¢â ¬Å“Fascinating. If youÃ¢â ¬â„¢re a bedtime cookbook reader, this one will have you up past midnight." Ã¢â ¬â ¢TheKitchn (various)Ã¢â ¬Å“Inventive . . . bold.Ã¢â ¬Â• Ã¢â ¬â ¢New York Times Book Review Ã Â

Ã¢â ¬Å“His flavor combinations are compelling, and his tips read like a mentorÃ¢â ¬â„¢s.Ã¢â ¬Â• Ã¢â ¬â ¢Washington Post Ã Â Ã¢â ¬Å“Tasty Asian cuisine . . .Ã Â served with a side of Southern sauciness.Ã¢â ¬Â• Ã¢â ¬â ¢USA Today Ã Â Ã¢â ¬Å“A profoundly American cookbook. . . . Delicious.Ã¢â ¬Â• Ã¢â ¬â ¢Buffalo News Ã Â Ã¢â ¬Å“The essays that accompany each section are wonderful . . . [and] helpful lessons abound.Ã¢â ¬Â• Ã¢â ¬â ¢LA Weekly Ã Â Ã¢â ¬Å“Chef Edward Lee is the epitome of American melting pot cooking.Ã¢â ¬Â• Ã¢â ¬â ¢Portland Oregonian Ã Â Ã¢â ¬Å“Smoke & Pickles by chef Edward Lee is a delight. . . .The recipes are as refreshing and thoughtful as the man behind them.Ã¢â ¬Â• Ã¢â ¬â ¢TastingTable

Saw this book several months ago when it first came out. I passed it by because I saw "Smoke" and "New Southern Kitchen": My mind immediately turned to barbecue and Deep South Gulf Coast recipes. Living down below Houston, I don’t need another "new" attitude towards cooking Texas- or Louisiana-style dishes. But when I saw it available at my local library, I decided to get on the waiting list for it. I’ve had it for a few weeks now and I’m very excited by the recipes I’ve tried and those that I’ve marked. Boy, what a fool I’ve been! Oh, what I’ve been missing! I can’t avoid it; I am ordering my own copy of this book. (And I think the cover of this book is a bit misleading--I’m not sure where "Smoke" comes in...)As I state in the title of my review, the ingredient lists are way, way long. But--for once--I don’t care how long they are. The many ingredients allow for a complexity of flavor that I don’t often see in "do-able" recipes. Assembling ingredients is probably the most difficult and time-consuming part of these recipes. And that’s not a terrible thing, is it? By "do-able"--and I like "do-able"--I mean recipes that don’t take hours and hours to build; recipes that don’t break the bank, and recipes where the instructions don’t cause my heart to flutter with anxiety (over intricacy issues) or consternation (over unclear directions).And, I usually shy away from cookbooks written by restaurant chefs, but this time I don’t care about that either. The dishes that Chef Lee has created for this book are outstanding and he is not overbearing.There are incredible recipes in this book. The ingredient combinations tie together and overlap; they blossom and bloom into some awesome and unique taste experiences and take on and highlight the best of many cultures: His Korean heritage and his Grandmother’s cooking, the places near his old neighborhood (where he was told not to venture when he was a youngster), his experience working in New York and the dishes learned from his friends and co-workers, his adopted home in Louisville, Kentucky and the artisan farms, craftsmen and distilleries of neighboring counties and states.You can STOP READING HERE if you are short on time, as I hope I’ve conveyed to you that this book is well-worth buying.

But if you want more info and input from me, keep on reading: I like to write and I love this book.The recipes incorporate so many main ingredients and flavors that appeal to me: There is an entire chapter dedicated to lamb; there is a chapter on pickles (near and dear to my heart); there are Asian flavors and my favorite booze, bourbon; there is country ham. He uses miso, rice, citrus, soy sauce, peppers, mayo and cola. Then, of course there is a chapter of beef, pork, fowl (chicken, turkey, game birds) and well-loved Southern veggies.Do you like to make quick pickles? I sure do! Included are some interesting combinations that I've not run across before: Pineapple and jicama, caraway (instead of dill) to flavor cuke slices, Bourbon-Pickled Jalapenos (and I think mine turned out prettier than his because I used both red and green peppers), jasmine tea and star anise with peaches, grape halves with chai tea, coffee beans with beets and cherries with rosemary. There are also four seasonal recipes for kimchi. I like to make kimchi; it's not hard to do, just a bit time-consuming and a waiting period for the fermentation process. UPDATE, Aug. 2013: The simple caraway seed and cuke pickle is the best quick pickled cuke that I've ever tasted. I've made two batches already. The peach pickle is wonderful and the pickle juice is so versatile I've been using as a secret ingredient in savory dishes. The grape pickle is tart and brings contrast to a dish. I've used it successfully in a tomato salad, of all things. I can't pick up the bourbon flavor in the jalapeno pickle and I thinking through how I can rectify that. Bottom line, at this point in time: The pickle recipes are keepers!There is a complex "master" remoulade sauce that runs through many recipes in the book with a little of this and that added to compliment the dish--sometimes it's miso that is added, or maybe corn and chili powder, or kimchi.Here are favorite recipes; some I've made, some are on the bucket list:--The Vietnamese Lamb Chops (honey, bourbon, fish sauce, lime and more in the marinade) is super. (I grilled them; he roasts them.)--There is a fabulous meatloaf flavored with cola and bourbon that he's combined with a pepper gravy and a sunny-side up egg on an open sandwich.--He's made a ham pho that is less complex than the traditional beef pho.--I grew up with pork ribs and sauerkraut, but Lee cooks it in such a way that he takes the simple dish over the top, and then he tops it with a horseradish cream. I may never make my old recipe again.--He's got recipes incorporating country hams and a recipe for a tamarind-strawberry glazed "city" ham.--There is a somewhat simple Poached Grouper that is heavenly.--And, talking fish recipes: My favorite recipe in the book is this one: Panfried catfish; the fillets are not breaded, just fried in butter and oil in a skillet. But it's the vinaigrette that sends me: Red seedless grapes crushed in the blender and combined with bacon, thyme, vinegar and mustard; simply beautiful.--He's made a rhubarb mignonette for raw oysters, and a bourbon brown butter for baked oysters.--His idea for curing strawberries in salt and sugar sparks my imagination.--I've made the Braised Bacon Rice and it is

mighty fine.--And his Bourbon-Ginger-Glazed Carrots is destined for my Thanksgiving table.--Because my husband doesn't much care for buttermilk, I halved the Buttermilk soup recipe and ate it all myself: Chilled, with maple syrup and tangerine juice, then topped with bourbon-soaked cherries.--And, a recipe we didn't like: His pimento cheese. We like pickle in ours.There are braised dishes: Short ribs; brisket with cinnamon, paprika, stout, bourbon and peach preserves; turkey legs with sorghum, cider and fresh sage; Cola Ham Hocks; a pork shoulder with Black BBQ Sauce, and lamb shoulder with bittersweet chocolate. He uses ground meats, too: Piggy Burgers with hoisin sauce and a sun-dried tomato ketchup with brown sugar and soy sauce; a rice bowl with lamb and fresh herbs, and an Asian-flavored chicken sausage to work with an orange-flavored miso remoulade in a rice bowl.There are essays scattered throughout the book. He talks about a local soy sauce, his favorite fish sauce (from Vietnam), country hams, frying at home, miso, sorghum, buttermilk, goat cheese and (of course) bourbon.Plus he talks about himself and his escapades and his life experiences. Together the words present a very personable and likable guy--one with a responsible attitude, inquisitiveness and sensitivity. Seems like he likes to drink and party and have fun, too.The pictures are excellent and interesting, the Resources section is enlightening and very helpful, and the index works very well with the recipes and the way the book is put together.I'm done. Sorry it took so many words. I guess I really like this book, and Chef Lee, and his creations.

In Smoke & Pickles you will find wonderfully creative recipes with the utmost respect for the finest fresh ingredients. No Betty Crocker here, Chef Lee's choice of combined textures and flavor and matchings of some ingredients generally not used together are nothing short of culinary alchemy. Mix in numerous great stories about friends, family, and places, and you have a book that has earned its place in your permanent collection of culinary tomes. Add in a few sips of high-quality Kentucky bourbon and what is there not to like? My only real disappointment with Chef Lee's new book is that he did not include the recipe for the amazing hot and sour soup that is served in his Louisville Kentucky Milkwood Restaurant. I will not hold this against him however as it will likely cause me to visit Louisville on a more regular basis. Thanks Chef, it's a great read.

I think Edward Lee is one of the best writers in the realm of chefs and cookbook writers. He tells a great story and he has a number of great stories to tell, like the one about his mother-in-law and sauerkraut. He also has an engaging style when it comes to writing a good recipe. I've tried five of them so far and they've all been delicious. I'm looking forward to trying many more.

As a fan of both Korean and Southern cuisines, I think Edward Lee’s concepts strokes of genius.

As a Korean that loves American BBQ, Chef Edward is an inspiration!

great collection of recipes. So good I bought a second copy for a friend - the southern & Korean inspired dishes I’ve made have all turned out great. As with all recipes you must understand your ingredients and cooking techniques to achieve the best results. I’ve had to reduce a few sauces down from where the recipe ends to get a desirable sauce, but the flavors and results were great.

I’m from Louisville and lived in Asia, and although he’s quite insistent that this is not fusion cuisine, it’s a marvelous mixing of the two styles. His recipes are a little complicated, but if you know your way around the kitchen, you’ll exactly what corners can be cut. Still worth five stars.

I love this book. It is a great story, his life is tied together as the "before", the "after" and the meshing of the two that is the "now". I have had a longtime,enduring love for the south and its’ outstanding food, so I love to read and cook food that is tied to additional cultures, making it even more appealing.

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