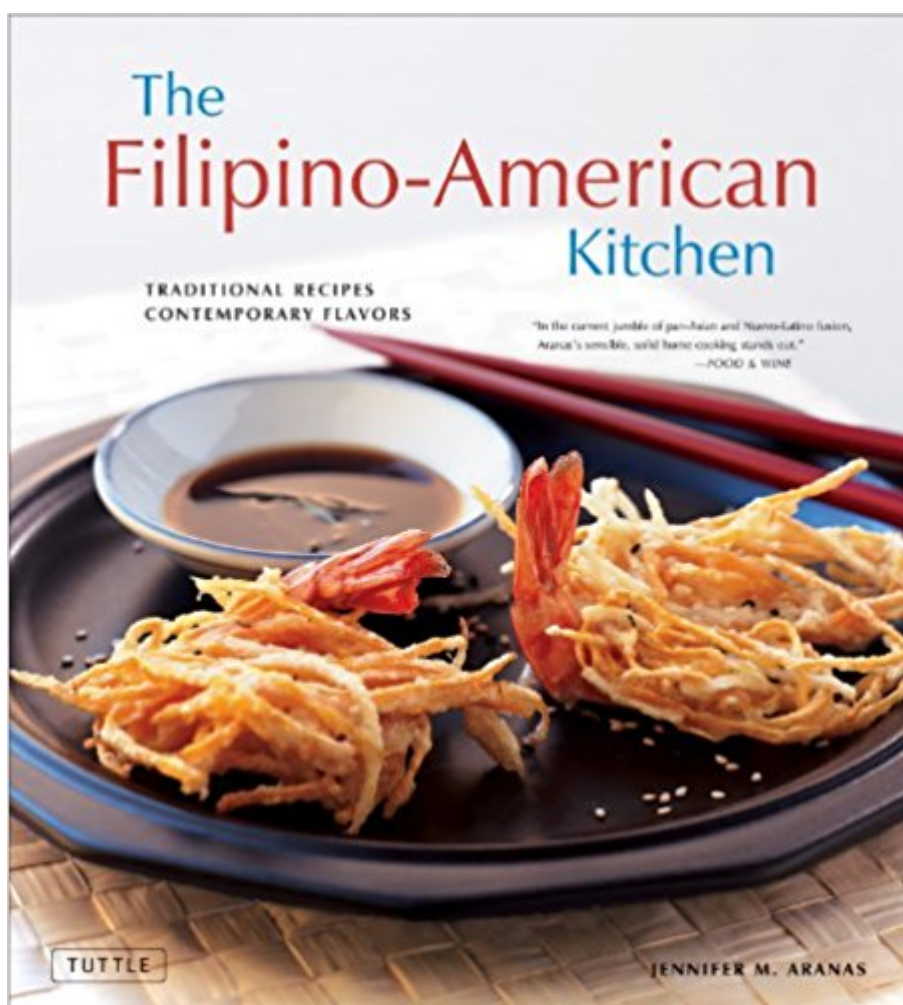


The book was found

The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors



Synopsis

Selected as a semifinalist in the 2007 IACP Cookbook Awards In The Filipino-American Kitchen, Chicago-based chef and teacher Jennifer Aranas introduces the exotic flavors of her ancestral Filipino homeland, taking readers on a gastronomic tour " from sweet and spicy to smoky and tangy " while transforming delicious native recipes into easy-to-make meals. Even if you're an experienced Filipino cook, you will discover new favorites among this collection of over 100 recipes, which includes everything from appetizers to desserts. The recipes combine traditional Filipino cooking with New World variations, reflecting the author's Filipino-American roots. She offers innovative interpretations of native recipes such as Duck Adobo, Green Papaya and Jicama Salad, Salmon Kilaw, Lamb Casoy, and Ambrosia Shortcake, alongside traditional favorites such as Crispy Lumpia Egg Rolls, Hearty Paella, Pancit Noodles and Sweet Halo-Halo Sundaes. The "Basics" chapter introduces the building blocks of Filipino cuisine, showing you step-by-step how to create authentic Filipino food. A detailed buying guide leads you through the bustling Asian market, demystifying the flavor essentials " such as coconut, palm vinegar, shrimp paste and calamansi lime " that set the food of the Philippines apart from its Asian neighbors. With this Filipino cookbook at your side, you can share these mouthwatering Filipino dishes with your friends and family.

Book Information

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Customer Reviews

"In the current jumble of pan-Asian and Nuevo-Latino fusion, Aranas's sensible, solid home cooking stands out." "Food & Wine" For those who know squat about Filipino food (which would be most of

us), this book is perfect; it not only provides a ton of great recipes, but it also has a snooze-free intro on the evolution of Filipino cuisine and a cool "buying guide" that demystifies ingredients with descriptions and photos." â "Time Out Chicago" People will recognize the ingredients and flavors. Like taco Tuesdays and spaghetti on Wednesdays, you could have Adobo Thursdays. Think of it as an exotic but familiar twist on moms ' menus everywhere." â "East West magazine" This book is a great choice for those new to Filipino cuisine or wanting to try new flavors. The recipes have been developed with the home cook in mind." â "Tara's Multicultural Table blog

Jennifer Aranas was the chef and owner of the nationally acclaimed Rambutan Restaurant, Chicago's first fine-dining Filipino eatery. She sold the restaurant in 2002 to focus on her food writing and teaching cooking classes.

High quality recipe book. Very nice paper quality, photos, and layout. Doesn't have every mainstay filipino recipe but it does have a lot. Love the section on specific ingredients and how to find alternatives if you don't have the Asia-specific ingredients nearby.

good book if you are looking to add some new dishes to the menu, make some traditional dishes for parties, Potlucks or other events. but lots of dishes could be very spicy... or might upset your stomach.

great food n great people ..bought it as a gift

No, I probably dont know squat, but I do know the food is fabulous. The book looks good, great pictures, the recipes look good, but I am used to them being called in their native language, and that is included too. The book has the look, size, and feel of a table top book, almost too pretty for a working book. I was disappointed in this quote "Like taco Tuesdays, and spaghetti on Wednesdays, you could have Adobo Thursdays." from East West Magazine. Not really with this book, Duck Adobo, a far cry from pork or chicken, wet or dry styles. Entirely simple 5 ingredients plus a meat. I have managed to make this dish a family favorite, everyone knows when I am cooking adobo, I never seem to have enough left over. I expected a bit more depth on a national dish. The second is Lumpia. She did give it space, the style is good. Considering the different combinations, I expected a little more information. I still think this book is a good deal anyway. Next, I will try the Whole cooked red snapper.

great twists on some old favorites as well as history and cultural lesson of the philippines as well as shopping tips for ingredients

This book will provide for different meals and new ideas. I bought it for my partner but I did check it out. Lots of pictures-If you like to eat-buy it.

Very nice!

This is a very well put together book of fil/am delights. Lots of great recipes and even soups and salads. Mouth watering pictures to accompany the recipes from beginning to end, and easy to follow instructions. Malugod ito....Gusto ako!

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