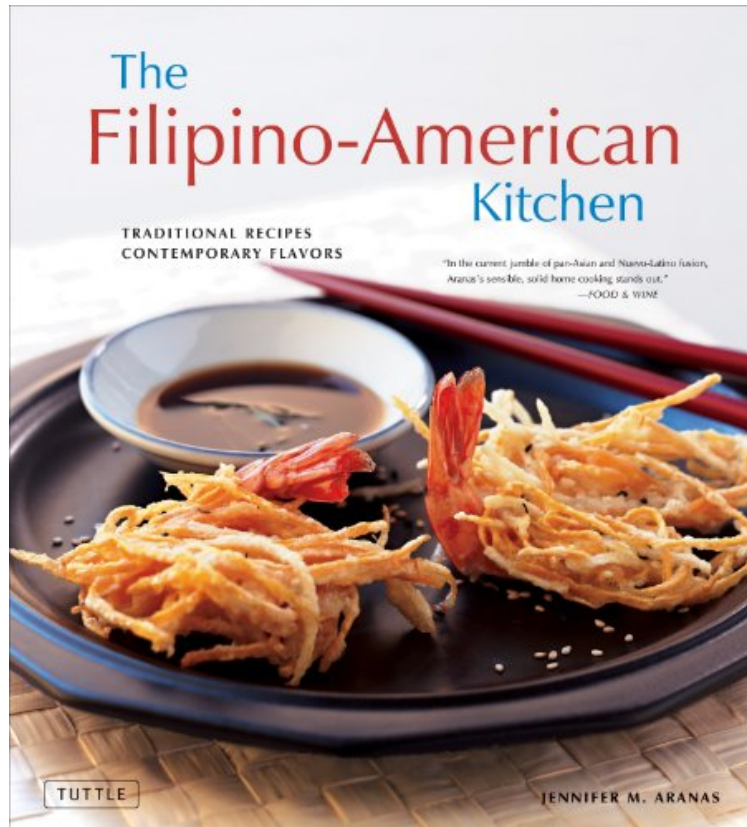


(Online library) The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors

The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors

Jennifer M. Aranas, Brian Briggs, Michael Lande
audiobook | *ebooks | Download PDF | ePub | DOC



[Download](#)

[Read Online](#)

#627234 in Books Tuttle Publishing 2006-11-15 2006-11-15 Original language: English PDF # 1 10.00 x .70 x 9.00l, 2.37 #File Name: 0804838364176 pages | File size: 38.Mb

Jennifer M. Aranas, Brian Briggs, Michael Lande : The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors before purchasing it in order to gage whether or not it would be worth my time, and all praised The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors:

0 of 0 people found the following review helpful. Quality recipe book but not complete library of filipino dishesBy Jan Leandro F BaluyotHigh 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.0 of 0 people found the following review helpful. traditional home-cooking at its finestBy General Warthoggood 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.0 of 0 people found the following review helpful. Five StarsBy Butter Angelgreat food n great people ..bought it as a gift

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 mdash; from sweet and spicy to smoky and tangy mdash; 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 mdash; such as coconut, palm vinegar, shrimp paste and calamansi lime mdash; 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.

"In the current jumble of pan-Asian and Nuevo-Latino fusion, Aranas's sensible, solid home cooking stands out." mdash;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." mdash;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." mdash;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." mdash;Tara's Multicultural Table blogAbout the AuthorJennifer 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.