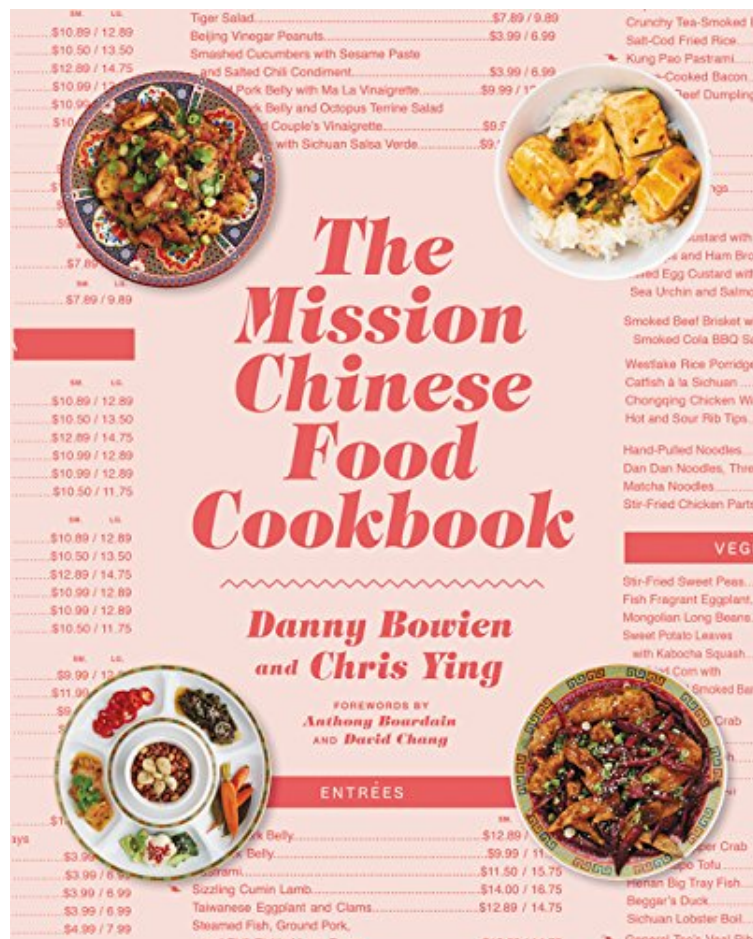


# The Mission Chinese Food Cookbook

Danny Bowien, Chris Ying

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#29584 in Books Danny Bowien Chris Ying 2015-11-10 2015-11-10 Original language: English PDF # 1 9.13 x 1.07 x 7.38l, .0 #File Name: 0062243411336 pages The Mission Chinese Food Cookbook | File size: 53.Mb

**Danny Bowien, Chris Ying : The Mission Chinese Food Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Mission Chinese Food Cookbook:

102 of 102 people found the following review helpful. Great book! With caveats...By C. LakipAs mentioned, this book is like half life/restaurant interview/story, so if you're looking for 300 recipes, this isn't the book for you. Then again, I also wasn't expecting 300 recipes because, having been to Mission Chinese, they don't really have the kind of menu that you would expect to find 300 recipes in a book. However this book has most/all the hits the restaurant is known for, so if you're looking for a way to recreate them you should check it out. See Table of Contents picture since isn't providing one:1 of 1 people found the following review helpful. This is a fun book. There are only 49 recipes, but they are incredibly good!By Jennifer GuerreroThis is a fun book. There are only 49 recipes, but they are incredibly good!Pictured below:1) Sweet Potato Leaves with Kabocha Squash – p 264. Holy wow! I had no idea you could eat sweet potato leaves. This is a fantastically complex dish. A huge bunch of sweet potato leaves, roasted kabocha

squash, mushroom powder, garlic, tofu, adzuki beans, pumpkin seeds, pumpkin oil, and salted chili condiment. It's crazy delicious like something truly naughty, but pure health food. He calls Mushroom Powder the gentlemen's MSG. I licked my fingertip and dipped it in the powder to taste it on its own, and he's not overselling it with that name. I'm going to try some on fresh popcorn.2) Smoked Beef Brisket with Smoked Cola BBQ Sauce – p 36 and 304 with pickles and cheap soft white bread. Delicious!3-4) Dumplings – p 104 with Pork Filling – p 107, and garnished with Chili Crisp, Chili Oil, and Cilantro. Awesome! The edges of my dumpling wrappers were a little thick this time, so I'll be careful to roll them thicker towards the inside, and thinner towards the outside next time. He works parmesan and wine into the wrapper dough that's similar to making pasta. It's understated with the nice strong flavors of the dumpling filling, but these nuanced complexities in his food make it just so special. My kids ate 10 each and wanted more, so I think I'll have to double it next time.5) Mongolian Long Beans – p 258. So fragrant and just a bit spicy.6) Some subrecipes needed for other recipes and pickles, just because they need to be made ahead. Chili-Pickled Pineapple – p 199, Chili Crisp and Chili Oil – p 290, and Salted Chili Condiment – p 302. Everything's awesome but that Chili Crisp is crazy good! Chiles, peppercorns, ginger, garlic, mushroom powder, spices, fried garlic, fried shallots and fermented black beans. The wheels are spinning on how to tweak green bean casserole for Thanksgiving now that I know fried garlic and shallots exist. I just saw an announcement that he's going to be the next Mind of a Chef! I can't wait to see the show. Some other recipes I have flagged to try are: Mapo Tofu p 62 with the Meat Variation on p 65 (pork belly) \* Thrice Cooked Bacon – p 96 \* Westlake Rice Porridge – p 117 (chicken, rice, soft cooked eggs, lump crab, beef cheeks, and herbs) \* General Tso's Veal Rib – p 232 \* Squid Ink Noodles with Minced Pork and Peanut Sauce – p 245 \* Beggar's Duck – p 275

0 people found the following review helpful. I want to try them all! By Cissal have been reading about this restaurant for years! And seeing I live on the wrong coast, it is unlikely I will be able to visit it myself. But this cookbook covers many delectable-looking dishes that I look forward to making myself! We plan to host a "luau" this summer, and the glazed pork belly with the quick-pickled pineapple/chili mix looks perfect for it. The pickled pineapple itself is delicious and not very hot at all (I think it could use a bit more heat!). It was delicious with ham. I've bookmarked a lot of recipes here, and look forward to making them. All seem do-able, with few weird ingredients that one will need to mail-order (note that I did have to mail-order the seaweed for the pineapple pickles). And- it's just a fun, mouth-watering read!

From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America? Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

“Bowien dares to go far beyond the recipes to reveal his own mind and spirit -- the mercurial and creative force behind it all -- making for an immersive and personal read... His candid writing serves as inspiration for peers and a true page-turner for his many fans.” (Eater) “In his new cookbook, [Bowien] again defies expectation.” (Tasting Table) “The young culinary star chronicles his unconventional rise in a “cookbook in conversations” that combines raucous storytelling with his addictive - and often surprisingly simple - recipes.” (Food Republic) “To hear Bowien in his own words is a treat, and his debut cookbook is not to be missed. Like Gabrielle Hamilton's Prune, this will thrill foodies and aspiring chefs.” (Library Journal) “One of the most affecting books I've read all year.... When the odd recipe pops up, it feels like a lifeline, or a turning point.” (New Yorker) “...the conversational tête-à-tête with Lucky Peach editor Chris Ying, and down-to-earth candor, makes this book an enjoyable read for fans of Asian fusion cuisines.” (Shelf Awareness) “The creators of the San Francisco and New York hot spots don't just share their recipes, they reminisce

about their early days as well.” (Entertainment Weekly)“Throwing caution (and tradition) to the wind, [Bowien] combines scrupulous, exact culinary skills with an intuitive common sense about what will taste good and be nourishing without boring the palate. What results is a menu full of rule-breaking surprises” (Men's Journal)“What makes The Mission Chinese Food Cookbook compulsively readable is Bowien’s voice: fiercely honest, self-critical, incredibly sympathetic. Although ostensibly a recipe book, this is as engaging and readable a memoir as Kitchen Confidential...” (The Atlantic)“Danny Bowien is one of the most innovative chefs-and arguably the ballsiest-in the country, taking the culinary world by storm with Mission Chinese Food. His new book...makes home cooks of all levels rethink what it means to cook Chinese food.” (AndrewZimmerman.com)From the Back CoverFrom rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America? Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco’s Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He’s a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food Wine named him one of the country’s Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant’s early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese’s legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

About the Author Danny Bowien is the chef and cofounder of three restaurants: Mission Chinese Food in San Francisco and New York and Mission Cantina in New York. In 2008 he improbably won the Pesto World Championship in Genoa, Italy, and in 2013 the James Beard Foundation named him Rising Star Chef of the Year. He was born in Korea, raised in Oklahoma, and now lives in New York with his wife, Youngmi, and their son, Mino. Chris Ying worked as designer, editor, and publisher of McSweeney's before becoming editor in chief of Lucky Peach. He is the coauthor of Ivan Ramen and a founder of the nonprofit organization ZeroFoodprint. He lives in San Francisco with his wife, Jami.