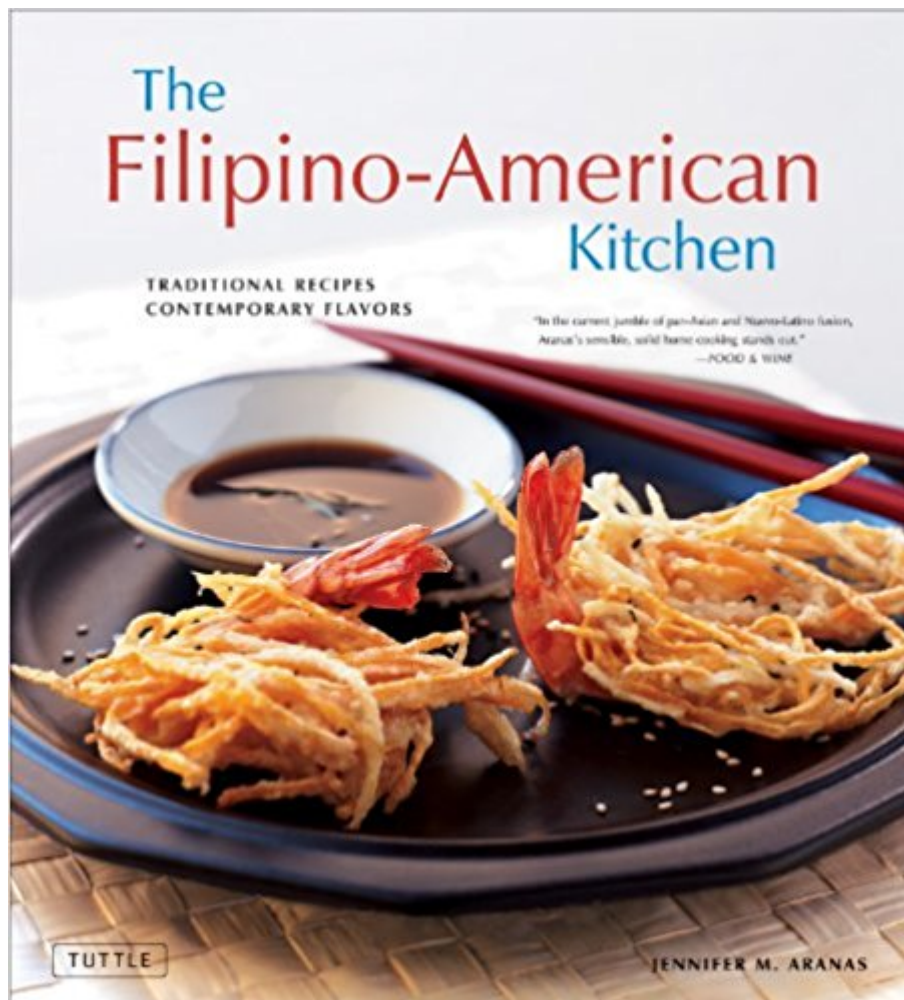


The book was found

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

Hardcover: 176 pages

Publisher: Tuttle Publishing; Hardcover with Jacket edition (November 15, 2006)

Language: English

ISBN-10: 0804838364

ISBN-13: 978-0804838368

Product Dimensions: 9 x 0.7 x 10 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 23 customer reviews

Best Sellers Rank: #967,739 in Books (See Top 100 in Books) #97 in Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #8673 in Books > Cookbooks, Food & Wine > Regional & International

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!

[Download to continue reading...](#)

Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes- Pinoy food) Welcome to Filipino Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Filipino Recipes (Filipino Cookbook, Filipino Recipe Book, Philippine Cookbook) (Unlock Cooking, Cookbook [#27]) Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, to Food Truck, and Beyond [Filipino Cookbook, 99 Recipes] Southeast Asian Cooking: Bundle of 120 Southeast Asian Recipes (Indonesian Cuisine, Malaysian Food, Cambodian Cooking, Vietnamese Meals, Thai Kitchen, Filipino Recipes, Thai Curry, Vietnamese Dishes) Clodaghâ™s Irish Kitchen: A Fresh Take on Traditional Flavors The Best Mexican Recipes: Kitchen-Tested Recipes Put the Real Flavors of Mexico Within Reach Perfect Taste Box Set (6 in 1): Delicious Vegan Meals, Baked Goods, Dips and Dippers, Holiday Treats and Famous Flavors to Cook Like a Pro (Sauces & Flavors) The Greek Vegetarian: More Than 100 Recipes Inspired by the Traditional Dishes and Flavors of Greece Authentic Comfort Box Set (5 in 1): Over 150 Chinese, One-Pan, Baked Treats, Soups and Flavors to Add Diversity to Your Cooking Routine (Traditional Recipes) Applications of Traditional and Semi-Traditional Hypnotism. Non-Traditional Hypnotism, Volume 2, The Practice of Hypnotism Easy Asian Cookbook Box Set: Easy Korean Cookbook, Easy Filipino Cookbook, Easy Thai Cookbook, Easy Indonesian Cookbook, Easy Vietnamese Cookbook (Korean ... Recipes, Asian Recipes, Asian Cookbook 1) Dishing UpÂ® Virginia: 145 Recipes That Celebrate Colonial Traditions and Contemporary Flavors The Joy of Jams, Jellies, and Other Sweet

Preserves: 200 Classic and Contemporary Recipes Showcasing the Fabulous Flavors of Fresh Fruits Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) Traditional Old English (British) Recipes (Traditional Old English Recipes) (Volume 1) Legions of Boom: Filipino American Mobile DJ Crews in the San Francisco Bay Area (Refiguring American Music) Empire of Care: Nursing and Migration in Filipino American History (American Encounters/Global Interactions) Low Carb Recipes: American Cooking Recipes - Paleo Diet Cookbook for Healthy Eating, Quick and Easy Recipes, Weight Loss Cooking Recipes, Salad, 130+ Additive Free, American Recipes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)