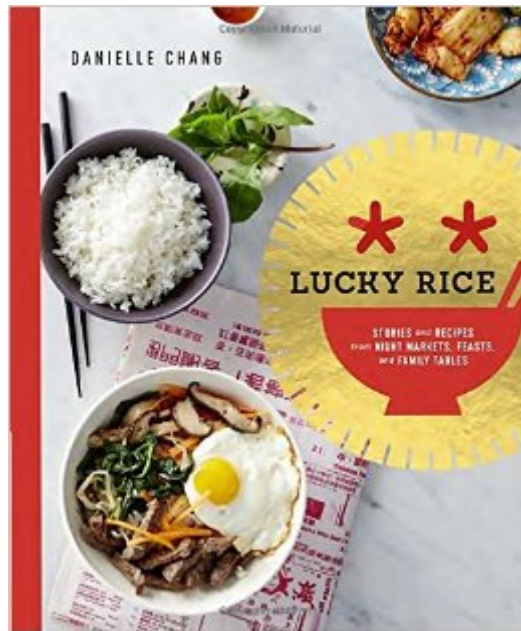


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Lucky Rice: Stories And Recipes From Night Markets, Feasts, And Family Tables



Synopsis

O, The Oprah Magazine's Cookbook of the Month
Yahoo! Food's Cookbook of the Week
In Lucky Rice, Danielle Chang, founder of the festival of the same name "which brings night markets, grand feasts, and dumpling-making sessions to America's biggest cities" feeds our obsession for innovative Asian cuisine through 100 recipes inspired by a range of cultures. Here, comfort foods marry ancient traditions with simple techniques and fresh flavors and include a few new classics as well: chicken wings marinated in hot Sichuan seasonings; sweet Vietnamese coffee frozen into pops; and one-hour homemade kimchi that transforms pancakes, tacos, and even Bloody Marys. With a foreword by Lisa Ling, this lushly photographed cookbook brings the fun and flavors of modern Asian cooking to your kitchen.

Book Information

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Customer Reviews

I ordered this cookbook because I am dying to try this homemade ramen trend at home and I have a slight addiction to cookbooks. I love Asian food and this looked like a good one. I received it last night and cannot wait to try something. My favorite part of the book is in the back. She has recommended "Party Menus". This is awesome for me because I like to have themed dinners when I have company over, it's a special occasion, or I am just simply bored. It has stories but not too many and not too lengthy which is great. It has Hot Pot recipes, Ramen recipes, dumplings, etc. I like it because it is kind of a basic Asian cookbook which I like since I am not Asian and don't have all the necessary equipment (however, I wish I did) to try all the fancier, more complicated Asian

meals. I purchased the Momofuku cookbook awhile back and although it looks great it also intimidated me. This one is perfect in my opinion. I took out some meat this AM to make something tonight! Can't wait. Here are some of the Recipes that stuck out to me: Beef Satay, Dandan noodles, Chinese Muslim lamb burgers, Taiwanese Beef Noodle soup, Dumplings, Filipino Chicken Adobo, Thai Grilled beef salad. These are some of my favorite dishes when I go eat Asian food so I can't wait to have a Asian themed dinner! I received this book from Blogging for Books for my honest Review.

The author states that it is meant to be a "curated selection of enduring recipes and newer favorites that feed our current obsession with Asian cuisine," and my goodness, this book definitely delivers! I want to make pretty much everything in it (other than the stuffs that I can't eat, but I can easily sub those out for something else). Lucky Rice is split into 10 different chapters (Street Eats, Funky Foods, Snacks and Grub, Soups and Broths, Spicy Dishes, Asian Mash-Ups, Rice Bowls and Beyond, Lucky Feasts, Cocktails, and Sweets), and it's rather difficult to choose a favorite section, because they all look so darn good! The book ends with a section titled, "10 Festive Menus," in case you need any themed inspiration for a future dinner party or get-together! Each recipe includes a brief introduction, serving size, ingredient list and instructions, with little tips and tricks along the way to expedite the cooking/prepping process. I really liked that the recipes had their traditional names underneath as well (e.g. Japanese pancakes = okonomiyaki)! The food photography in this book is amazing!

I just received "Lucky Rice" in the mail. An addiction has been born. I have spent the last few days poring over this wonderful treat. I even took it to work and allowed some of my fellow food adventurers spend time with this tome. This book is Awesome! Really awesome! I immediately marked my favorite recipes, put together a shopping list, and made plans to go visit the huge Vietnamese grocery store close to me. Now that I have all the ingredients, I'm stymied by having to go to work, but I will get to making all the things from this book. One of my favorite things about this book is the recipes are all relatively easy. Some have many ingredients, but none of the cooking techniques is hard. I also have a copy of "Jade Trees and Phoenix Claws" which does demystify traditional Chinese cooking to some extent, but some of the techniques are hard to nail. So far the techniques included in "Lucky Rice" seem to be more in line with the general proficiency of a daily cook. I enjoy that the names they gave me for certain ingredients, rice wine = shaoxing, was what helped differentiate it from 8 other kinds of rice wine in the store. The recipes also use certain

ingredients I had always wondered about, but never knew how to use. Very excited about how fun and simple these seem. I hope people are ready for recipes like "Tea Smoked Eggs" and "Bimbimbap". The images are bright, clean, and make the food seem more enticing. The categories in the book are fun and keep everything organized while exploring the vast variety of foods found in Asia. The stories are also fun to read, giving a little more context to these recipes. I mean, not everyone is a "No Boundaries" obsessed kind of person (like me). I received this book from Blogging for Books for this review.

For those of us that just don't have access to Asian street stalls, but are craving a hot noodle stir fry or steamy bowl of curry soup, these recipes cover all the favorites. I make a lot of Asian food and know my Asian grocery store well, but even I am having difficulty finding ingredients for these recipes, this book makes Ottolenghi's ingredients look like a walk in the park. Kaffir, lemongrass, curry leaves no problem, I was totally stumped looking for belacan shrimp paste and candlenuts. I don't want to substitute or leave it out, because I know what some of these dishes taste like. Sure there's simpler recipes like Korean pancakes, kimchi or steamed fish, but I didn't buy this book for Thai, or Korean food, there are better cookbooks that cover that, I got this for Malay, Indonesian and Singaporean street food which there are few books for. I think this is a good effort and probably more suited for an English speaker currently living in Asia so they can find the ingredients. The average American would be better off with a copy of Maangchi, Lucky Peach or even better Momofuku.

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