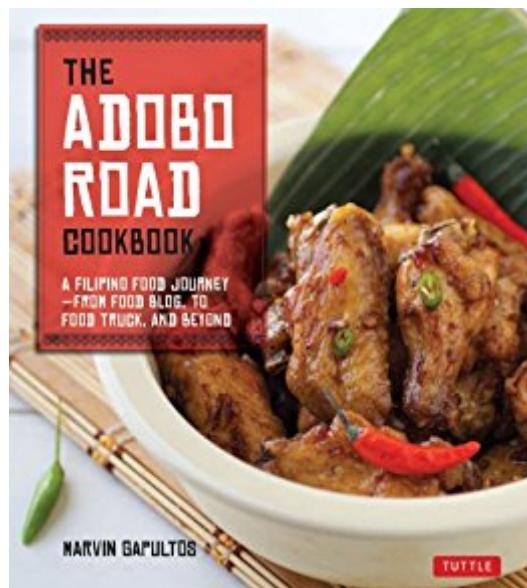


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Adobo Road Cookbook: A Filipino Food Journey



Synopsis

"This is a colorful crash course in Filipino cooking, with everything from classic chicken adobo to modern twists like squash and long bean risotto. [Marvin] creates a book that he hopes will spark a new and lasting interest in Filipino food and culture." *Food Network blog* In *The Adobo Road Cookbook*, Marvin Gapultos, a food blogger-turned-gourmet food trucker, brings the exotic yet easy to make flavors of the Philippines into your home with this beautiful Filipino Cookbook. With a distinct lack of Filipino restaurants to be found, the road to great Filipino food begins and ends at home. In his debut cookbook, Marvin demonstrates that Filipino cuisine can be prepared in any kitchen from Manila to Los Angeles and everywhere in-between. Marvin interprets traditional Filipino flavors with equal parts kitchen savvy and street smarts providing easy-to-follow, tried-and-true recipes that serve as a guide to the pleasures of Filipino cooking. The nearly 100 recipes in these pages pave a culinary road trip that transports home cooks to the roadside food stalls, bars and home kitchens of the Philippines, to the hungry streets of L.A., and even into the kitchens of Marvin's grandmother, mother and aunties. A highly personal take on traditional Filipino cooking, *The Adobo Road Cookbook* boasts a tantalizing mix of native Filipino flavors, as well as influences from Spain, Mexico, China, and the U.S. From chapters featuring surefire entertaining foods like Filipino bar food, street food and cocktails to a complete section of adobo recipes, both traditional and with a twist, the recipes found in *The Adobo Road Cookbook* express Marvin's unique approach to cooking. All of his recipes emphasize their authentic Filipino roots, taking advantage of traditional island flavors for which the Philippines is rightly renowned. Original Filipino recipes include: Slow-Braised Pork Belly and Pineapple Adobo Spicy Sizzling Pork (Sisig) Salmon and Miso Sour Soup (Sinigang) Chili Crab Spring Rolls (Lumpia) Coconut Milk Risotto with Kabocha Squash and Long Beans Chicken Adobo Pot Pies Sweet Corn and Coconut Milk Panna Cotta Spicy Sizzling Pork Gin Fizz Tropical Banana-Nut Spring Rolls

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Customer Reviews

I frequent the Burnt Lumpia blog for delicious Filipino recipes so when Marvin finally came out with a cookbook, I quickly placed it on pre-order. Great authentic recipes, yet I also like his spin on "new" recipes, e.g. spicy adobo wings. I was pleasantly surprised to find the recipe for cascarone as this is a dessert that my late nanang (grandmother) and tita (auntie) only made. I've made it several times for my kids and I am happy to say that it's 100% exactly the way I remembered as a child. If you are a Filipino-American trying to reconnect with your culinary roots, or a foodie who appreciates all types of foods and wants to experience Filipino cuisine, I highly recommend 2 cookbooks - The Adobo Road Cookbook and Philippine Cookbook (by Reynaldo Alejandro).

Ever found yourself not cooking Filipino food because you cannot understand the terminology used in other cookbooks, don't know where to find the ingredients or how common cooking techniques are executed (and you don't know who to ask)? As in you have not experienced cooking before. Now that you are an adult, you want something better and wished you had asked your mom or grandma how to do things. Most other cookbooks assume you know a little bit. The author nailed the dilemma guys faced when starting to learn how to cook. He went to the point of identifying where to find these ingredients in the grocery store, illustrating step by step how to do it and laid out more ambitious dishes to pursue when you got the basics. My family and friends were surprised how quickly I began cooking really good Filipino dishes. After owning this book for a couple of months,

this got me started and aspiring to do better. This is a well planned, written and illustrated book. His writing style injects reason with a little humour and curiosity. Recipes I tried are delicious. Within each recipe, the author also mentions variations and encourages you to experiment. I wish Marvin Gapultos would write other books. Highly recommend!

Found this book at my local library and showed it to my Mom who came here from the Philippines in the early 1960's. Most of the recipes are those I grew up eating. My mom never writes down any of her recipes for filipino cooking. I had to learn by watching her cook throwing in a little this and that and mine never tasted quite the same as hers. My mom was surprised how similar these recipes were to her own and this book is my guide to practice with. The pictures are great and I can relate to the author's history! Affordable price--bought three to share with my Americanized cousins who crave simple and authentic Filipino dishes and want to make them.

Made the chicken adobo and was really pleased with the recipe. Has been the closest so far to what I ate in Luzon over the years. Not completely the same but very good. A little too much vinegar for me but that isn't necessarily the recipes fault as each of us prefer different flavors in different intensities. Additionally, depending on the region, not all adobo is the same in the different regions of those wonderful islands. I'm looking forward to trying some other recipes as well. So far I'm very pleased. However, I will add that I approach most international recipes with the sense that I'm trying to get close to what I remember the food tasting like. I'll adjust them to fit my tastes while still staying authentic. So far this has been a good book choice.

This is a wonderful book. The binding, the color intensity of the photos is magnificent. Directions/instructions given are very precise and clear. I can't wait to actually try some of the recipes. It has been so long since I traveled and lived in the Far East and miss the food very much, that I cannot wait to actually try out some of the recipes. And it's a large, heavy book. The pages are quite thick. When I scan through it I think I am holding two pages instead of just the one. Just another wonderful item from your selections. Kudos to the Writer/Chef! Keep up the good work ...

Oh man, flipping through this book and drooling over all the pictures just brought back memories of home-cooked meals. I'd been wanting to introduce my wife to more Filipino cuisine but unfortunately, there's not a lot of restaurants near to where we live and the ones that are close by are all turo-turo. Fortunately, we both love to cook so when she's feeling culinarily adventurous, I'll

pull a recipe or two from my childhood out of this book for us to try.

Great pictures, easy to follow (and yummy) recipes. For those who miss the dishes from their grandma's kitchens. The stories also add to the nostalgia of the dishes. Wonderfully written!

This book is excellently written. I have read other Filipino receipt book and this has to be one of the best if not the best. You can feel the warmth and family environment in which the book was written. It takes me back to my youthful day when dad used to cook for us. I grew up in a Filipino neighbor that was closely knitted and would always exchange foods. As a young teenager we would work picking and packing fruits and vegetables from Imperial Valley to Delano, Oxnard and other place in between. But we always eat good pinoy food because several Filipino families would go together. This book is right on. Thanks for such a great book; the only drawback is that I'm gaining the weight back.

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