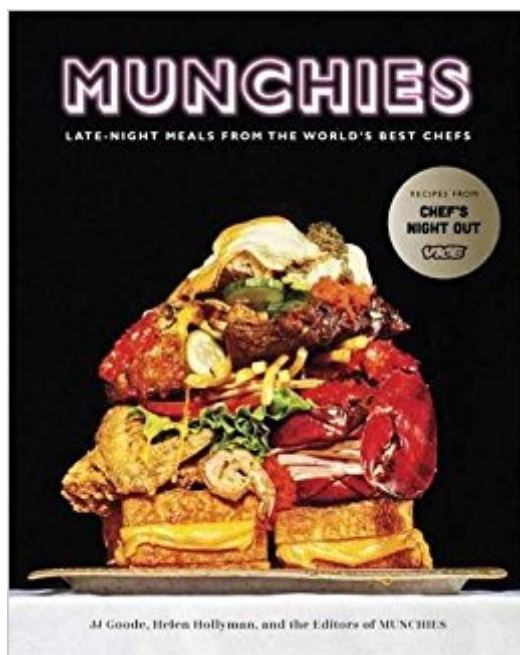


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MUNCHIES: Late-Night Meals From The World's Best Chefs



Synopsis

This cookbook, based on the game-changing web series Chef's Night Out, features stories of the world's best chefs' debauched nights on the town, and recipes for the food they cook to soak up the booze afterwards. MUNCHIES brings the hugely popular show Chef's Night Out (on VICE Media's food website, MUNCHIES) to the page with snapshots of food culture in cities around the world, plus tall tales and fuzzy recollections from 65 of the world's top chefs, including Anthony Bourdain, Dominique Crenn, David Chang, Danny Bowien, Wylie Dufresne, Inaki Aizpitarte, and Enrique Olvera, among others. Then there are the recipes: dishes these chefs cook when they're done feeding customers, and ready to feed their friends instead. With chapters like "Drinks" (i.e., how to get your night started), "Things with Tortillas," "Hardcore" (which includes pizzas, nachos, poutines, and more), and "Morning After" (classy and trashy dishes for the bleary-eyed next day), MUNCHIES features more than 65 recipes to satisfy any late-night craving and plenty of drinks to keep the party going.

Book Information

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Customer Reviews

View larger Jeremiah Stone And Fabian Von Hauske Chinese Drunken Noodles Recipe
(Serves 6) Combine the pork, black beans, cumin, white pepper, half of the onion, and 1 cup water in a medium heavy-bottomed pot. Wrap the cloves and star anise in cheesecloth, tie to make a little sack, and add the sack to the pot. Bring the water to a boil, then reduce the heat to low, cover with the lid, and simmer, stirring occasionally, until the pork is very tender and saucy, about 2. hours. Remove from the heat and discard the spice sack. Bring a large pot of lightly salted water to a boil.

Add the noodles and cook, stirring, until tender, about 3 minutes. Drain the noodles and set aside. Meanwhile, heat the oil in a large skillet over medium-high heat. Add the remaining onion along with the ginger and garlic, and cook, stirring, until the onion is slightly softened, about 3 minutes. Stir in the braised pork and cook, stirring, until warmed through, about 5 minutes. Stir in the noodles, tossing to coat with the porky sauce, then stir in the scallions, cilantro, and chives. Season with salt and transfer to a large platter. Scatter the bean sprouts and chiles over the noodles and serve immediately.

Ingredients 2 pounds ground fatty pork 1 cup fermented black beans 1 teaspoon ground cumin 1 teaspoon freshly ground white pepper 1 large yellow onion, diced 10 whole cloves 4 whole star anise 1 pound Biangbiang noodles, or fresh flat wheat noodles about 1/4 -inches wide 2 tablespoons vegetable oil 1/2 cup minced ginger 5 garlic cloves, minced 2 bunches scallions, thinly sliced 1 bunch fresh cilantro, finely chopped 1 bunch fresh garlic chives or regular chives, finely chopped Kosher salt 2 cups mung bean sprouts 1/2 cup dried chiles de árbol

JJ GOODE is an award-winning cookbook author who has coauthored books by April Bloomfield, Andy Ricker, Dale Talde, and Masaharu Morimoto. HELEN HOLLYMAN is the editor-in-chief of MUNCHIES, the world's first global Millennial food website and digital media video channel from VICE Media. Launched in 2014, MUNCHIES offers groundbreaking content from a youth-driven perspective. Through engaging original video content, compelling editorial features, articles, how-tos, recipes and events, MUNCHIES offers a signature perspective on the intersection where humans and food connect.

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