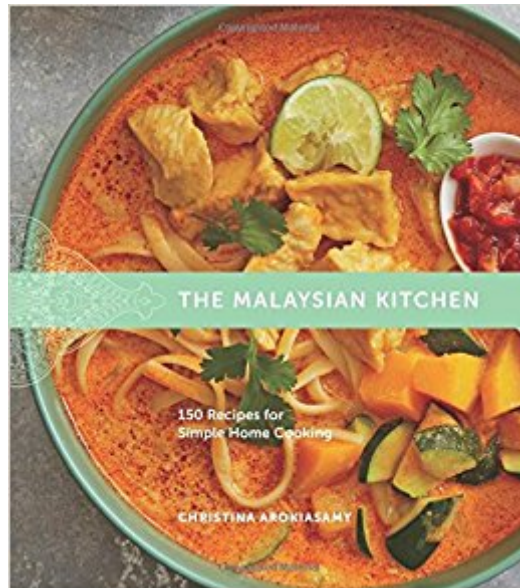




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# The Malaysian Kitchen: 150 Recipes For Simple Home Cooking



## Synopsis

Irresistible Malaysian recipes for the American home cook, including curries, noodle bowls, stir-fries, street foods, and more. A delicious and informal mashup of Southeast Asian and European influences, Malaysian cooking is full of flavor and easy to love. Chef and author Christina Arokiasamy brings it into the American home kitchen. This cuisine borrows from the traditions of Thailand, India, China, and Portugal for dishes as varied as Chili Prawns, Salmon Tandoori, Hainanese Chicken Rice, and Grilled Lamb with Rosemary Pesto. Christina gives recipes for authentic Malaysian favorites like Beef Rendang and Char Kway Teow Noodles, while also sharing her own modern iterations, such as Wok-Fried Spaghetti with Kale. An assortment of sambals and chili sauces "simply thrown together in a blender" get you started on your way to these dishes but are so tasty and versatile you'll find yourself using them in the rest of your everyday cooking. Vivid on-location photography takes the reader into the spice markets, coffee houses, fishing villages, and kitchen gardens that inspired each recipe.

## Book Information

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## Customer Reviews

View larger Turmeric Fried Chicken from The Malaysian Kitchen Serves 4 Authentic Malaysian ayam goreng, or fried chicken, eaten at least once a week at our home, is typically made with a simple combination of turmeric, ground chilies, salt, and pepper. The turmeric also enhances that appealing golden-brown color you want in perfect fried chicken. I usually start with a whole chicken and cut it into 12 pieces, since small pieces are more flavorful than large because they get coated

with more spice. **Directions** 1. Put the chicken pieces in a large bowl and sprinkle with the turmeric, ground chilies, salt, and pepper. Rub the chicken thoroughly with the spices. Cover and refrigerate for at least 3 hours, or preferably overnight. 2. Heat 4 inches of oil in large wok or a deep pot over medium-high heat. 3. When the oil is hot (you can test the oil with a chopstick, if the oil bubbles around the stick that means the oil is ready), add the chicken, a few pieces at a time, without overcrowding the wok. Cook until the chicken is thoroughly cooked through and golden brown, 12 to 15 minutes, turning the chicken after about 5 minutes. Drain on a paper towel—lined plate or rack and repeat with the remaining chicken pieces, taking care to bring the oil back to temperature before each batch. Serve hot, with sambal on the side if you like.

**Ingredients** 1 whole chicken (4 pounds), cut into 12 pieces 1 ½ teaspoons ground turmeric 1 teaspoon ground chilies 2 to 3 teaspoons salt ½ teaspoon freshly ground pepper Canola oil for deep frying Sweet Soy and Shallot Sambal, for serving (optional)

"A mouthwatering introduction to Malaysian cooking, this book offers home cooks a wealth of delicious everyday meals sure to delight." ~ Publishers Weekly "Approachable but not oversimplified, these recipes will expose home cooks to an impressive range of spices and Asian ingredients as well as multiple techniques for making spice pastes and condiments. This standout introduction to Malaysian cooking will call to adventurous eaters and armchair travelers." ~ Library Journal

CHRISTINA AROKIASAMY was raised in Kuala Lumpur and was Malaysia's first official Food Ambassador to the U.S. Formerly a chef at various Four Seasons resorts, she now teaches cooking classes in the Pacific Northwest, where she lives with her family.

Beautiful cookbook! Great info and recipes!

This is a gorgeous cookbook with amazing recipes. Everything I've made from it has been spot-on delicious. I especially enjoy the history section and the discussion of ingredients. I love Indian, African and Caribbean cooking, so this is a natural extension. If you've ever wanted to explore Malaysian cooking, this is the place to start.

Amazing recipes from a fabulous chef. In a book of gorgeous entrees, you wouldn't think the deserts would be the star, but to me...coconut, chocolate, and fruits galore make me want to come

back for more!

Easy to follow recipes, and the cuisine is an interesting blend of Chinese, Thai, and Indian flavors. What's not to like?

I've taken a class with the author and made several of the recipes in the book. I love her approach, teaching the history of the food culture, techniques, and approachable recipes. Photography is beautiful. I went back to the secondary market to buy her first book.

This sumptuous book unlocks the many mysteries of SE Asian cooking. If you've often wondered about how to achieve the complexity of flavors that is the hallmark of this regional cooking-- savory, sweet, spicy and salty-- and "The Malaysian Kitchen" will answer all your questions. It starts with an excellent primer on individual spices: their source, uses and health benefits. But then Christina presents the reader with 150 easy-to-follow recipes that you might have thought were only available in Malaysia or restaurants. I have lived in SE Asia and thought I knew the regional cooking. But I was only play acting at it until I met Christina Arokiasamy through her wonderful cookbooks. Now I prepare Malaysian Laksa and mango salad like a local.

Beautiful book, beautiful photos, wonderful recipes!

Love this book, great recipes and techniques, especially for a novice, not to cooking, but to Malaysian cuisine. This book is beautifully illustrated and handsomely put together. Highly recommend.

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