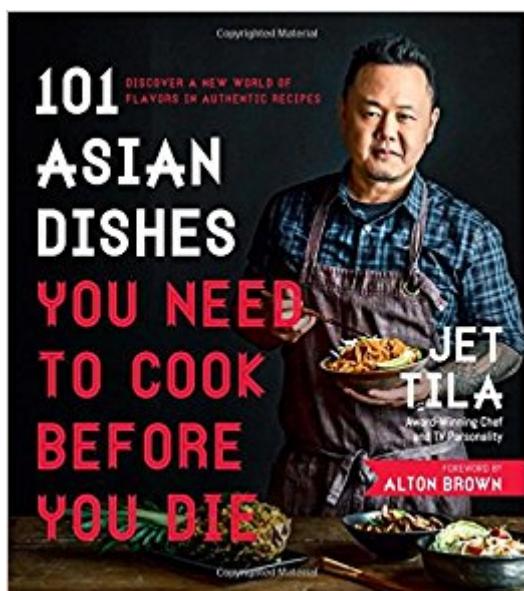


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101 Asian Dishes You Need To Cook Before You Die: Discover A New World Of Flavors In Authentic Recipes



Synopsis

Authentic Asian Cooking Made Simple for EveryoneJet Tila knows a thing or two about authentic Asian cuisine. From a kid growing up in LA in a Thai and Chinese family to a prominent chef, restaurant owner and judge on Cutthroat Kitchen, he brings his years of experience and hard-earned knowledge together in this breakthrough book. Step inside Jetâ™s kitchen and learn the secrets to making your favorite Asian dishes taste better than takeout. Here are some of the recipes youâ™ll learn to master:-Korean BBQ Short Ribs on Coke-Jetâ™s Famous Drunken Noodles-Beef Pho-Miso Roasted Black Cod-Panang Beef Curry-Vietnamese Banh Mi Sandwich-Sweet Chili Sriracha Hot WingsAnd if you havenâ™t made your own Sriracha yet, Jetâ™s killer recipe will change your life. All in all, you get Jetâ™s 101 best Asian recipes to impress your friends and family, not to mention all sorts of chef-y tips on flavor, technique, history and ingredients that will make you a better cook. Time to kick ass with your wok, Jet Tilaâ™s style!

Book Information

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Customer Reviews

"These are recipes anyone can make, yet Tila's approach remains true to the identity and origin of the dish. If you don't have an Asian grandmother, Tila's got you covered." - Milwaukee Journal Sentinel
"This is the most practical guide to getting Asian flavors on the plate that I've ever seen." • Alton Brown
"Finally! A cookbook that takes authentic Asian flavors and turns it on its head. Jet Tila has the LA kitchen cred to help you turn out unexpected, explosive flavors from his palate to your table. Jet is my Asian food guide. Now he can be yours." • Bobby Flay
"If you're looking to get down on some real deal Asian flavors, you gotta check out this book. Chef Jet not only knows what truly badass recipes are, he guides you through them in a way

that only he could. This ain't your grandma's Asian cookbook! • Guy Fieri • This is the Asian cookbook that everyone needs from my friend and ultimate authority Jet Tila. His pedigree, passion and experience make him the ultimate authority in his field. • Alex Gaurnaschelli • Chef and media personality Jet Tila presents an inspiring collection of classic Asian dishes as well as novel riffs on them. Readers of all skill levels and heat tolerances will appreciate Tila's instructions, which emphasize flavor without calling for hours of prep or multiple trips to specialty stores. • Publishers Weekly • Jet's charm and easy going way dispel his amazing depth of knowledge of Asian foods and ingredients. He has a true lineage of cooking in his blood and it shows in these pages. 101 Asian Recipes You Need to Cook Before You Die is a book that is authentic, yet approachable. He's a trustworthy guy that I go to for great eats and questions. This book is one of my kitchen staples. • Scott Conant • I truly admire Jet's enthusiasm for Asian flavors and love of street food. Passion is the key to good cooking and he has it! Wait until you get in and try some of these dishes. Jet gives you the guidelines and encouragement to do just that. Keep cooking and having fun! • Susan Feniger • From rice to meats to soup to vegetables, Chef Jet takes the mystery out of Asian cooking and, I promise, you will blow yourself away from the very first recipe you try. • Duff Goldman • I had never cooked. In one week, Jet got me to a level where I could compete (and come in second) on a cooking show with Rachel Ray. Cooking, teaching and writing . . . three unrelated skills and Jet has all of them in spades. • Penn Jillette

A Kid From LA I grew up in the great city of Los Angeles, which is a perfect melting pot! Within a 10-mile radius, there was ThaiTown, Koreatown, Little Tokyo, Boyle Heights, a Central American hood and little Phillipinotown. That meant I grew up eating these ethnic cuisines daily and had access to legendary institutions like Spago, Michael's and Border Grill. LA has such a unique culinary landscape and it's a city I love to the marrow. My Chinese grandparents moved to Thailand, where my parents were born, and then my parents came to LA in 1966. My grandmother was my first culinary teacher. I sat on the counter and watched her make dinner every night. As I got older, we'd take the bus to LA's Chinatown, eat dim sum, buy groceries for the day, then come home and cook. I saw thousands of dinners cooked in front of me and, eventually, I was able to help. I worked at my family's restaurants and markets. I got to see food in 360°, from farm to market, market to restaurant, then cook to table. I had such a unique culinary upbringing, and that was just my first 15 years. Then the following years brought me to French culinary school, Japanese cooking school and then to working at some great restaurants in LA. I took my time working through many cooking schools as a culinary educator. After that, I did a stint in

corporate dining, which brought me to one of the best hotel casinos in America. All that was beforetelevision. Then I lived my own version of Food Network Star, having been mentored by stars like Alton Brown, Giada De Laurentiis and Bobby Flay.Â I bring all these years, these thousands of hours, to this book. I think there are two types of chefs in the world. The first type are the ones who want to innovate and create new combinations of flavors. And then there's the sort that I am, the artisans who want to study and cook the foods from the past that have profoundly influenced and interested them. I want to learn and cook the classics, become so intimately familiar with them, that I can understand where they came from. And I want to know why: why does this dish exist and why is it so delicious? In my opinion, the why takes us deeper into appreciating any dish. And it's my passion to translate it into common terms and make them easy to understand, to demystify them. I want to make them easy to cook in any home. My goal is to get you as close as possible to the authentic and delicious. But more, I want you to understand the mechanics of these ethnic cuisines. If you want to cook authentic, delicious food, just follow my directions using the right ingredients. But if you want to really understand the why, the essence of each cuisine, read. Read the chapter intros, the recipe headers for all the tips and tricks. The nuggets of knowledge are all there for you to take. But none of this works without actually cooking as many dishes as you are motivated to, over and over. Like anything you want to be good at, practice and have fun! This book has been 25 years in the making, and I hope it gives you a lifetime of joy.

*I've updated my review since I originally published it. I first wrote the review 3 days after I received the book and had only made a few recipes. Now I've cooked my way 1/3 of the way through! My glowing 5-star review remains the same.*I'm a major Asian food snob (or at least I like to think I am) Â I used to live in South Korea and spent a year travelling Asia. I also own so many cookbooks that I have to hide packages from my boyfriend so he won't see I bought another cookbook. :) I pre-ordered this book because I just love Jet Tila! I watch him on Cutthroat Kitchen, I follow him on Instagram, and I watch his AWESOME Facebook Live cooking demos. This book basically covers most of Asia (Thai food, Chinese, Korean, Japanese, Vietnamese, India, etc) Â and Jet is one of the few chefs I trust to be able to pull off a whole continent. I did not need another cookbook (especially Asian food.. I own every Korean cookbook written in the last 15 years & about 25 other Asian cookbooks..), but this book is just stellar & we've had Jet's recipes for dinner 3 nights in a row now! The typical cookbook has only a couple recipes that sound good & I may make 1 or 2 things out of the entire book. Looking through this book, EVERY SINGLE recipe sounds delicious! ÂœOh, I should make that! Oh, I bet we have the ingredients for that.

Ohhh, maybe I'll make that! Oh, that looks good!! I've read the book cover-to-cover, and I just love Jet's comments and pointers on each recipe & the abundance of pictures. So far, I've made Korean spicy grilled chicken, Pad Thai, and panang chicken curry. All 3 recipes turned out spectacularly! The Korean chicken was perfectly balanced sweet & spicy, just as I remember from Korea. I've made pad thai twice in the past, and it's SUCH a hassle & mine always has turned out a little mushy and oddly thick. This recipe is written in a far more approachable way vs. the unnecessarily complicated recipes I've attempted to follow in the past. Jet's tips on when you the noodles are done with their soak, when they're done being stir-fried, and when you add the sauce to finish were all key for making the perfect dish. I was so impressed! Neat to read Jet's family was one of the first to bring Pad Thai to America 40 years ago. I received this book in the mail on a work day, so I'm looking forward grocery shopping this weekend to stock my pantry, so I can make things other than just the chicken recipes. I love that there are no wacky, impossible-to-find ingredients in this book. No special trips to Asia required to find some sauce they only make it a little village in the middle of nowhere.. I live in the boonies of Northern California & every ingredient is wildly available in our grocery store or the little Asian market. I'm obsessed with Thai sticky rice, so I'm excited about the straight-forward instructions on how to make it! I've looked online in the past & it always seemed too complicated. Can't wait to make the sticky rice & then to Jet's mango sticky rice. YUM. The coconut chicken soup sounds delicious, Jet's famous drunken noodles, as well as miso roasted cod. I always buy cod and never know what to do with it. I could go on & on about which recipes I'm excited to make, but then I will have listed everything in the book...This is a very non-intimidating, yet wonderfully authentic cookbook everyone should own. I'm going to see how many nights in a row I can make dinner out of this book, but I don't think I'll have a problem trying every recipe. 3 nights down, maybe 60 more to go! Go buy this book, it's awesome!

I own many Asian cookbooks, some of them very good. But this book is the best! I already have most of the ingredients. Every recipe I've made has resulted in some damn delicious food! My husband used to roll his eyes when I would tell him, "this is THE book that's going to help me cook really good Asian food!" Well, he now believes me.....ok, some of the time. I highly recommend this cookbook!

Easy to follow amazing recipes from a creative chef, a great present for foody friends but don't

forget to get one for yourself too. The book arrived quickly and I couldn't be happier. I highly recommend 101 Asian Dishes - cook them all before you die!

Outstanding! A nice mix of Asian recipes. The ones I've tried are good.

Having lived in Asia for many years, this book helps me recapture the incredible food choices thereare, right at m fingertips!

Entertaining and clearly written recipes. Great explanation of ingredients and techniques. My mouth was watering just from reading the recipes -- and the results were great too! Love Jet on TV and he's just as great in a cookbook. :)

Perfect

This is an awesome book. Not a bad recipe in it.

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