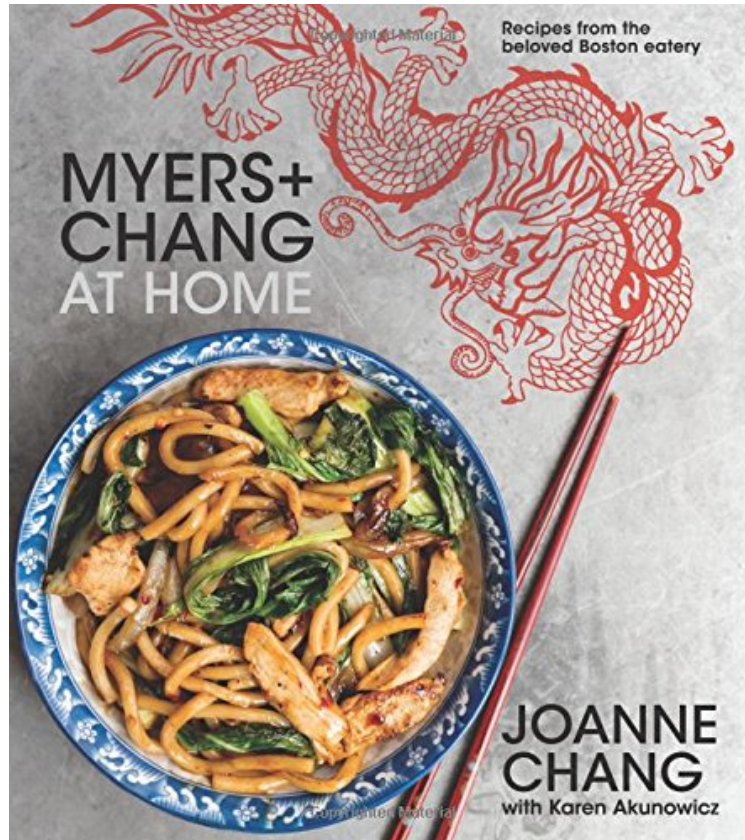


(Mobile ebook) Myers+Chang at Home: Recipes from the Beloved Boston Eatery

## Myers+Chang at Home: Recipes from the Beloved Boston Eatery

Joanne Chang, Karen Akunowicz  
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#2644 in Books 2017-09-12 2017-09-12Original language:EnglishPDF # 1 9.00 x .97 x 8.00l, #File Name: 0544836472320 pages | File size: 40.Mb

**Joanne Chang, Karen Akunowicz : Myers+Chang at Home: Recipes from the Beloved Boston Eatery** before purchasing it in order to gage whether or not it would be worth my time, and all praised Myers+Chang at Home: Recipes from the Beloved Boston Eatery:

2 of 2 people found the following review helpful. I like that it has a certain fusion going on with ...By Under StateThis is an accesible cookbook. I plan on trying out many of the recipes. I like that it has a certain fusion going on with that I find refreshing. The first recipe I made was the Buckwheat noodles with fresh tofu and lemon-ginger dressing, simply because I had most of the ingredients, except for the tofu and nori sheets. I halved the recipe and added edamame to somewhat make up for the missing tofu as I didn't want to lose too much of the intended body of the salad. I was impatient to eat this, so I tossed it all together and took a quick picture. Despite the exclusion of the tofu, nori and the halved recipe, it is very bright and lively, delicious and enjoyable and does not suffer from halving the recipe. I plan on working my way through this lovely book.3 of 4 people found the following review helpful. Great food, photos, oh so good recipes for real life.By Music-wifeThis book is overflowing with accessible recipes and imaginative meals. I love it, and have made a few of the recipes. Excellent!0 of 1 people found the following review helpful. How can you not love a a double major Harvard graduate that then decides ...By lambsterJoanne Chang is one of my heroes! How can you not love a a double major Harvard graduate that then decides to do something outside of the scope of her

education and open a restaurant. I once had the pleasure of meeting her in Maine where she was a celebrity chef. Her restaurants are great, she is a wonderful person and this cookbook is amazing.

From beloved chef and author Joanne Chang, the first cookbook from her acclaimed Boston restaurant, Myers+Chang Award-winning and beloved chef Joanne Chang of Boston's Flour bakery may be best known for her sticky buns, but that's far from the limit of her talents. When Chang married acclaimed restaurateur Christopher Myers, she would make him Taiwanese food for dinner at home every night. The couple soon realized no one was serving food like this in Boston, in a cool but comfortable restaurant environment. Myers+Chang was born and has turned into one of Boston's most popular restaurants, and will be celebrating its tenth anniversary in 2017, just in time for publication of this long-awaited cookbook. These recipes, all bursting with flavor, are meant to be shared, and anyone can make them at home—try Dan Dan Noodle Salad, Triple Pork Mushu Stir-fry, or Grilled Corn with Spicy Sriracha Butter. This is food people crave and will want to make again and again. Paired with the couple's favorite recipes, the photography perfectly captures the spirit of the restaurant, making this book a keepsake for devoted fans.

“All these recipes are delicious! Every picture makes you salivate. Finally a book on Asian comfort food that's both decadent and approachable. The dan dan noodles will knock your socks off!”—Padma Lakshmi, host and executive producer of the Emmy Award-winning *Top Chef* and *New York Times* best-selling author *Myers+Chang at Home?* I want Myers+Chang in my home, please! This is just full of things I want to cook and eat more of. It's also written in a tone I love, one that combines the precision of a consummate professional with a slightly anarchic twinkle. This is the way to have fun in the kitchen.”—Yotam Ottolenghi *Her* is a creative book on inspired Chinese cookery that fully captures the “no-rules, have-fun” vibe that I find so addictive about their restaurant. More important, without being pedantic or showing off, Joanne and Karen have demonstrated that you really can inspire and motivate the home cook to get in the kitchen, creating the food that I find to be the backbone of the world's most crave-able and diverse cuisine. The authenticity is there, along with the call for cultural honesty, all shot through the M+C prism. If you love the flavors of China along with a pan-Asian kicker, if you love delicious food laid out in a simple way so that YOU can cook it too, then this is your book.”—Andrew Zimmern *The first time I set foot in Boston's Myers+Chang, I was hooked. Equal parts kitchen goddesses and industry leaders, Joanne and Karen's cooking is the kind I've always craved; layered and vibrant, smart and casual, and always a step ahead of the curve. Myers+Chang at Home shares their recipes and stories seamlessly, inviting us all to channel their infectious energy and master their inspired Asian creations with ease.*—Gail Simmons, food expert, TV host, and author of *Talking with My Mouth Full* *The amazing team at Myers+Chang consistently and lovingly presents food that is not only punchy and delicious but creative, passionate, and layered, all while remaining approachable and familiar. Dining at Myers+Chang has been a go-to staple for so many, and now we are able to welcome them into our homes, learning their masterful dishes and being charmed by all of their stories.*—Kristen Kish, author of *Kristen Kish Cooking* *Filled with tried-and-true family recipes as well as recipes from the restaurant, this is much more than an ordinary cookbook. With gorgeous pictures, great stories, and how-to guides for equipping your kitchen and cooking traditional Chinese foods, it's as if Joanne is sitting with you in your kitchen. Joanne once again knocks it out of the park. Peace and good eating.*—Ming Tsai, chef/owner of *Blue Dragon* and host and producer of *Simply Ming*