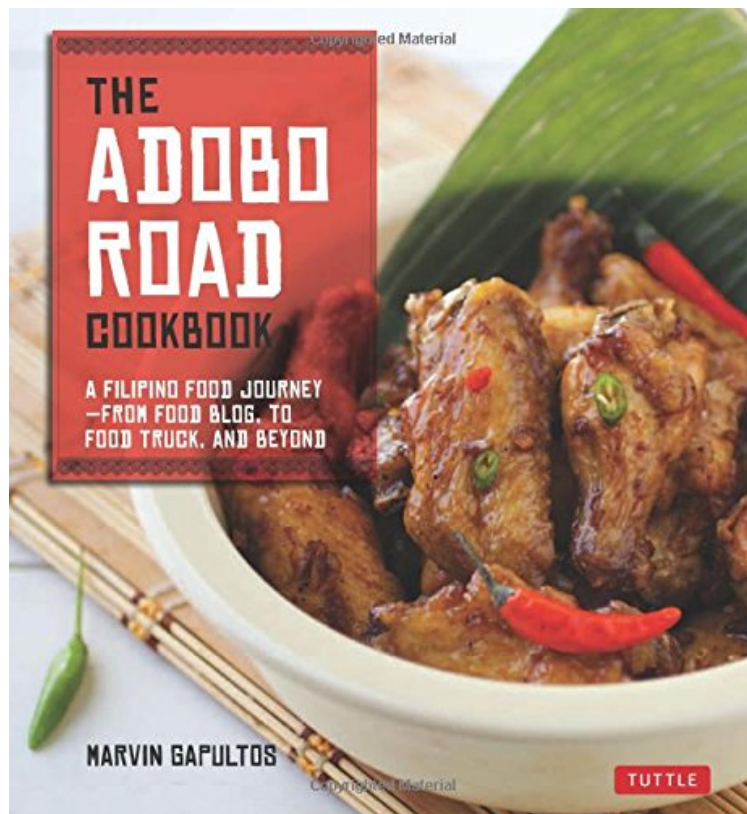


(Mobile ebook) The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, to Food Truck, and Beyond [Filipino Cookbook, 99 Recipes]

The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, to Food Truck, and Beyond [Filipino Cookbook, 99 Recipes]

Marvin Gapultos

audiobook / *ebooks / Download PDF / ePub / DOC



DOWNLOAD



READ ONLINE

#135176 in Books Gapultos Marvin 2013-05-07 2013-05-07Original language:EnglishPDF # 1 10.00 x .60 x 9.00l, 1.40 #File Name: 0804842574144 pagesThe Adobo Road Cookbook A Filipino Food Journey From Food Blog to Food Truck and Beyond | File size: 64.Mb

Marvin Gapultos : The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, to Food Truck, and Beyond [Filipino Cookbook, 99 Recipes] before purchasing it in order to gage whether or not it would be worth my time, and all praised The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, to Food Truck, and Beyond [Filipino Cookbook, 99 Recipes]:

15 of 15 people found the following review helpful. Great addition to my collectionBy M. ValmonteI 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).2 of 2 people found the following review helpful. The Guy's Best

CookbookBy PhotoMahemEver 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! 22 of 23 people found the following review helpful. Like Mom's CookingBy Linda Garofani 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.

The road to great Filipino food begins and ends at home. But the journey along the way introduces a combination of flavors and textures from around the world. In *The Adobo Road Cookbook*, Marvin Gapultos demonstrates that delicious Filipino food can be prepared anywhere--from Manila to Los Angeles and everywhere in between. As a food blogger-turned-gourmet food trucker, 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 sage kitchen's of Marvin's own 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. 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 Gin Fizz Tropical Banana-Nut Spring Rolls

"Marvin stays true to his mission of nurturing the growth of Filipino food in America. He presents its history and promise, all seasoned with his personal stories and humor. This is for anyone interested in Asian cooking." -Andrea Nguyen, author of *Into the Vietnamese Kitchen* and *Asian Tofu*"This book is a clear testament that our traditional food has been kept alive, connecting generations of Filipinos and Filipino food lovers everywhere."-Claude Tayag, artist, designer, chef, and author of *Linamnam*"Marvin's recipes are fresh and playful, and his words shine with the signature whimsical style that makes his *Burnt Lumpia* blog such a hit."-Pat Tanumihardja, food writer and author of *The Asian Grandmothers Cookbook*"Marvin's deep knowledge and intense passion for Filipino cuisine are evident throughout this book. I love the scrumptious and inspiring recipes presented here--new frontiers to explore for those who love Asian cooking."-Bee Yinn Low, author of *Easy Chinese Recipes*"Some favorite new cookbooks (or at least new to me) have been the *Adobo Road Cookbook* by Marvin Gapultos, who performs the not-inconsiderable feat of making Filipino cooking delicious..."-Jonathan Gold, *Los Angeles Times*About the Author Marvin Gapultos is the author of the celebrated food blog, *Burnt Lumpia*, and was the founder of Los Angeles' first gourmet Filipino food truck, *The Manila Machine*. Because of his contemporary take on traditional Filipino food, *The Manila Machine* gained both a loyal following as well as critical acclaim, in just a short period of time. Using his knowledge of Filipino ingredients and flavors, Marvin not only developed the menu for his mobile restaurant, but he was also responsible for cooking the food. In fact, many of the menu items served from *The Manila Machine* originated on Marvin's blog. His singular passion and focus on the food of the Philippines has made him one of the leading voices on Filipino cooking. Marvin spends his time as a food and marketing writer. He lives with his wife and son in Southern California.