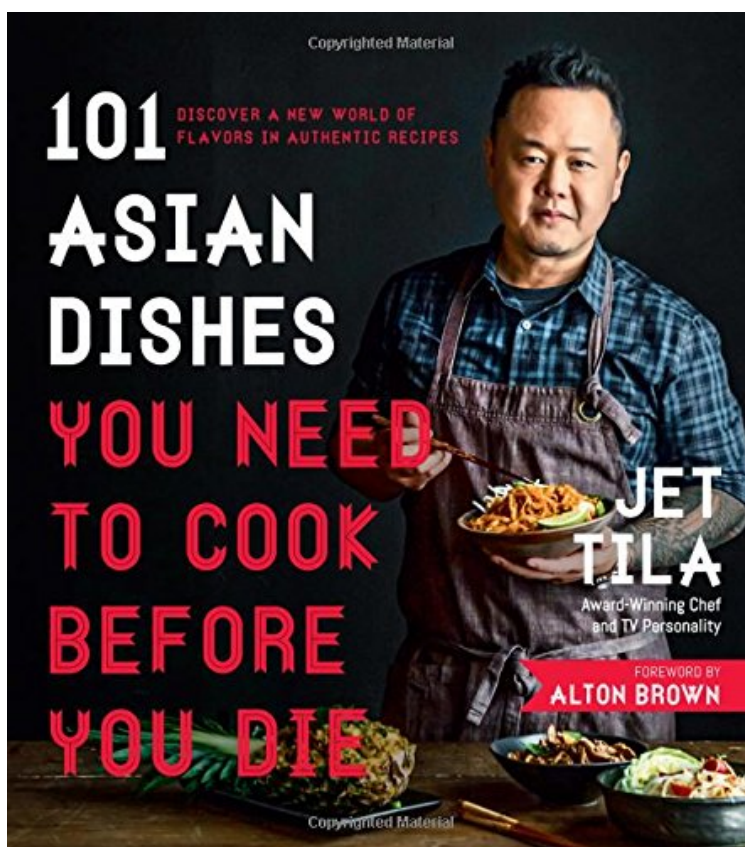


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## 101 Asian Dishes You Need to Cook Before You Die: Discover a New World of Flavors in Authentic Recipes

Jet Tila

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**Jet Tila : 101 Asian Dishes You Need to Cook Before You Die: Discover a New World of Flavors in Authentic Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised 101 Asian Dishes You Need to Cook Before You Die: Discover a New World of Flavors in Authentic Recipes:

80 of 81 people found the following review helpful. Throw out all your other Asian cookbooks! This is the only one you need!!By Roxanne White\*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) – 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) – 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! "Oh, 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!1 of 1 people found the following review helpful. Love this cook book!!!By CustomerAre you considering buy this book, consider no longer. This is a must have for your shelf if you want to really learn to cook Asian cuisine. Recipes are fantastic, and surprisingly easy to execute. The sauce section alone is worth the price of the book! Amazing pictures too!0 of 0 people found the following review helpful. Happy with my purchase!By BeckyGreat cookbook! Love the ease and not a lot of ingredients in Jet's recipes plus they all taste great!

Named one of the Top 10 Cookbooks of 2017 by the Los Angeles Times!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 Jet's kitchen and learn the secrets to making your favorite Asian dishes taste better than takeout. Here are some of the recipes you'll learn to master:-Korean BBQ Short Ribs on Coke-Jet's Famous Drunken Noodles-Beef Pho-Miso Roasted Black Cod-Panang Beef Curry-Vietnamese Banh Mi Sandwich-Sweet Chili Sriracha Hot WingsAnd if you haven't made your own Sriracha yet, Jet's killer recipe will change your life. All in all, you get Jet'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 Tila-style!

"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 SentinelFrom the AuthorA Kid From LAI 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 BorderGrill. 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 in1966. My grandmother was my first culinary teacher. I sat on the counter and watched her make dinner everynight. As I got older, we'd take the bus to LA's Chinatown, eat dim sum, buy groceries for the day, then come homeand 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 torestaurant, then cook to table. I had such a unique culinary upbringing, and that was just my first 15 years. Thenthe following years brought me to French culinary school, Japanese cooking school and then to working at somegreat 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. 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 thesort 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.

**About the Author** Jet Tila is a chef and media personality who has combined his unique and diverse upbringing with formal culinary school training to get to the roots of the most iconic Asian dishes in the Western world. He is Chef Partner of three Thai restaurants. As far as TV goes, he has competed on Iron Chef America, he's appeared on Chopped and The Best Thing I Ever Ate and he's currently a judge on Cutthroat Kitchen. He lives in Los Angeles, California.