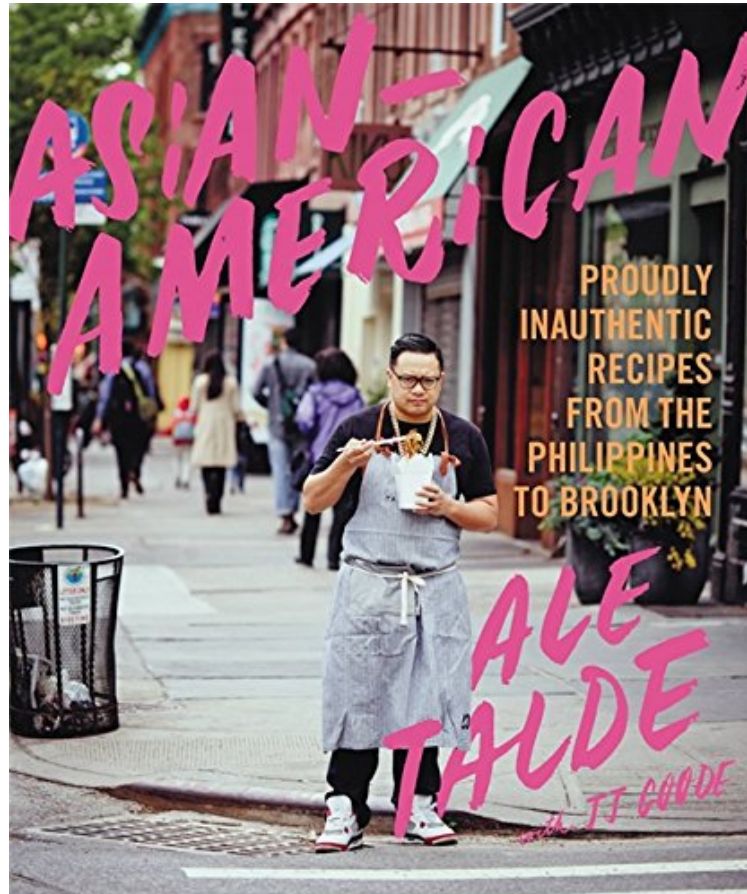


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Asian-American: Proudly Inauthentic Recipes from the Philippines to Brooklyn

Dale Talde

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Dale Talde : Asian-American: Proudly Inauthentic Recipes from the Philippines to Brooklyn before purchasing it in order to gage whether or not it would be worth my time, and all praised Asian-American: Proudly Inauthentic Recipes from the Philippines to Brooklyn:

4 of 4 people found the following review helpful. Fun, irreverent cookbook that's great as a gift and to keep, too By two kids and a dog We were big fans of Dale Talde when he was on Top Chef and then even bigger fans after having eaten at his restaurant, Talde in Brooklyn. I originally bought the cookbook as a gift for my foodie sister-in-law, but after flipping through the table of contents, I bought a copy to keep. The short ribs kare-kare recipe alone was worth it. 0 of 0 people found the following review helpful. Talde's book has a fun engaging writing voice and gives many tips to simplify ... By notsosecretshopper Talde's book has a fun engaging writing voice and gives many tips to simplify the food preparation process. The recipes? are rooted in tradition but with practical second generation takes on making it easier to prepare (for example, the kare-kare takes an afternoon rather than 3 days!) and some cross-cultural but not

quite 'fusion' twists on flavor. 2 of 2 people found the following review helpful. A unique cookbook with more than just great recipes. By smurfishFun stories from chef Dale Talde, fun photos, and great recipes. A unique approach to the cookbook.

The eagerly awaited cookbook from Dale Talde, Top Chef favorite and owner of the acclaimed Brooklyn restaurant Talde. Born in Chicago to Filipino parents, Dale Talde grew up both steeped in his family's culinary heritage and infatuated with American fast food--burgers, chicken nuggets, and Hot Pockets. Today, his dual identity is etched on the menu at Talde, his always-packed Brooklyn restaurant. There he reimagines iconic Asian dishes, imbuing them with Americana while doubling down on the culinary fireworks that made them so popular in the first place. His riff on pad thai features bacon and oysters. He gives juicy pork dumplings the salty, springy exterior of soft pretzels. His food isn't Asian fusion; it's Asian-American. Now, in his first cookbook, Dale shares the recipes that have made him famous, all told in his inimitable voice. Some chefs cook food meant to transport you to Northern Thailand or Sichuan province, to Vietnam or Tokyo. Dale's food is meant to remind you that you're home.

About the Author Dale Talde is the chef/owner of three Brooklyn restaurants: Talde, Pork Slope, and Thistle Hill Tavern, as well as the recently opened Talde Jersey City. He lives in Brooklyn. JJ Goode has written for the New York Times, Saveur, and Bon Appétit, and has co-authored several cookbooks.