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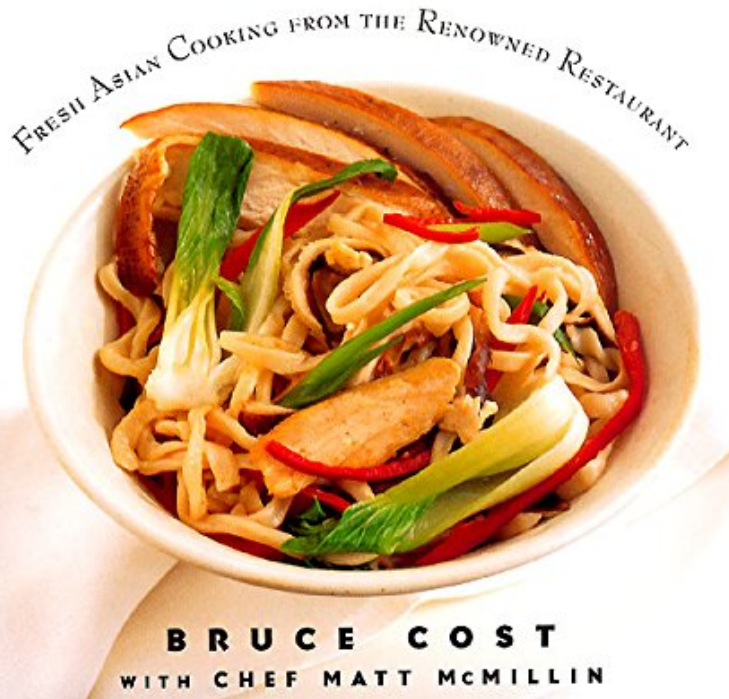
Big Bowl Noodles and Rice: Fresh Asian Cooking From the Renowned Restaurant

Bruce Cost

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BIG BOWL

★ NOODLES AND RICE ★



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#1193954 in Books 2000-09-05 2000-09-05Original language:EnglishPDF # 1 9.13 x .78 x 7.381, #File Name: 0060194200192 pages | File size: 29.Mb

Bruce Cost : Big Bowl Noodles and Rice: Fresh Asian Cooking From the Renowned Restaurant before purchasing it in order to gage whether or not it would be worth my time, and all praised Big Bowl Noodles and Rice: Fresh Asian Cooking From the Renowned Restaurant:

5 of 5 people found the following review helpful. Easy to Do Asian Restaurant FavoritesBy GrandmaThere is nothing better than a big bowl of Asian noodles on a cool fall evening. Garnished with a bit of this and a dab of that, a meal can be had in minutes, usually quite inexpensively. The hard-cover version of Big Bowl Noodles and Rice: Fresh Asian Cooking from the Renowned Restaurant is out of print, so I was delighted to find the Kindle version.Drawing heavily from Thai and Vietnamese cuisine as well as Chinese, recipes range from instructions for making your own Red Yellow Curry Pastes (see note below) through appetizers, soups, wraps, countless noodle dishes, a huge variety of meat and fish mains that can be served alongside rice perhaps a salad for a complete meal, even an entire chapter of fried rice recipes. (One particularly attractive fried rice recipe, Vietnamese Fried Rice, uses both white and black rice.)While there are no pictures, the recipes (130 of them) are well laid out, with directions that are easy enough even

for someone new to Asian cooking to follow. There is an interactive Table of Contents that lists every chapter as well as an Index (linked in the Table of Contents) that you can use to locate particular recipes. The volume also features chapters on special ingredients noodles common to Asian cooking. I can find nearly all of these right at my local supermarket, with the rest readily available at the Asian store, though a few are seasonal. Many of the recipes are written to serve just two or perhaps four. I was delighted to see a good recipe for Hot Sour Soup, something I adore (nothing better for a cold!) for two rather than the gallon or so my usual recipe makes as well as a recipe for Two Sides Golden Noodle Cake (otherwise known as real Chow Mein). All of the recipes are easily divided in half. Here are a few of the recipes included - Steamed Mussels in Coconut Herb Broth, Burmese Red Curry Pork Soong (Lettuce Packages), Indonesian Chicken or Beef Satays with Peanut Sauce, Chinese Broccoli with Oyster Sauce, Sichuan Green Beans, Peanut Sauce for Cool Noodles (Peanut noodles are SO good! I add grated carrot, sliced chicken, a handful of bean sprouts and a few snow peas cut into thirds for a complete meal.) Red Curry Seafood Soup, Kung Pao Chickenless Egg Noodles, Pad Thai with Wok-Seared Salmon. One note regarding the Red Yellow Curry Pastes - Homemade curry paste is delightful, but the recipe makes two cups and is only good in the fridge for about a week. You can cover a sheet tray that will fit in your freezer with plastic wrap, drop tablespoon sized dollops of the curry paste onto the tray, freeze for several hours until firm and then pack them in layers in a plastic freezer container with waxed paper between the layers. If you are just feeding one or two, however, you may want to simply buy your curry paste. This 6 Can (4oz. Each) of Thai Green Red Yellow Curry Pastes Set is the brand that I use. The price is less than half the price I would pay at the local supermarket buying by the can. Each can contains enough paste for 6 or so meals. Grandma's \$0.02 - You'll find excellent versions of favorite Asian dishes in Big Bowl Noodles and Rice: Fresh Asian Cooking from the Renowned Restaurant. This Kindle version can go straight into the kitchen with you. Just zip your tablet up in a ziplock bag. Highly recommended. 0 of 0 people found the following review helpful. Bruce Cost's recipes: never fail. By Susan Gainen. I am a long time fan of Bruce Cost, and Hot Sour Shrimp Spaghetti from one of his earlier books is an all-time fave. I suspect that faves will come out of this one, too, but not before I read it on something other than my phone -- an actual book, perhaps. I hope that other version received the kind hand of a copy editor. Spelling errors in fiction are annoying; spelling errors in cookbooks make all sorts of things suspect. Thanks, Bruce, for a book that reminds me just how far we've come since Nixon opened the door to China and changed the way we think about noodles and soy sauce forever. 1 of 1 people found the following review helpful. one of my favorite cook books. By Dan DePuy. I had this book years ago when I lived in the Caribbean, was a gift, LOVE the ginger teriyaki salmon! made the mistake of lending it to a "friend" ...since I've gotten this copy, I've tried 4 more dishes, every one excellent!!!

When the first Big Bowl restaurant opened in 1997, its founding partners had one mission: to make good, authentic Asian food accessible to American diners. Tired of greasy takeout and soggy egg rolls, they created an entirely different kind of Asian menu—one based on healthy techniques, market-fresh ingredients, and vibrant, traditional flavors. From steaming bowls of handmade noodles to fiery curries and fragrant stir-fries, every dish at Big Bowl became a delicious celebration of homestyle Chinese, Vietnamese, and Thai cooking. Now Bruce Cost, the celebrated cook and a culinary partner behind Big Bowl's spectacular food, reveals how to prepare the house favorites in your own kitchen. Beginning with a basic explanation of Asian ingredients and cooking techniques, Cost's beautifully illustrated guide takes home cooks through the simple steps needed to create an Asian meal, whether it's a one-bowl dinner or a multicourse feast for family and friends. From Thai Chicken Noodle Salad to Blazing Big Rice Noodles with Beef to Shanghai Shrimp, all of Cost's recipes are incredibly flavorful yet easy enough for even the beginning cook to master. The instructions are clear, the ingredients are widely available, and the results are dramatic and delicious. So if you think Asian food at home means little white boxes, think again. Big Bowl Noodles and Rice will show you how to bring the fresh, authentic flavors of Asia to your table any night of the week. Hailed by Alice Waters as "one of the greatest cooks I have ever known," Bruce Cost is an award-winning restaurateur and chef, cooking teacher, and former food columnist for the San Francisco Chronicle. He currently serves as the culinary partner in Lettuce Entertain You's immensely popular chain of Big Bowl restaurants. Cost is also the author of Asian Ingredients, a comprehensive guide to Asian foodstuffs now available as a companion to this book.

.com Feeling adventurous? Try your hand at chef and restaurateur Bruce Cost's recipe adaptations from the menus of his Asian noodle-centric Big Bowl restaurants. The book begins with a very useful guide to the special ingredients one needs to follow these recipes, including recommended brands. But take heed—there are more than a dozen pages of them. Still, Cost calls his food authentic and accessible, and, believe it or not, a trip to your local Asian grocery store for a handful of such staples as fish sauce, Shaoxing rice wine, and Chinese dark soy sauce should get you on your way. For the beginner, there are dishes with short lists of ingredients, including Steamed Mussels in Coconut Herb Broth, Glazed Sweet and Sour Eggplant with Sesame Sauce, and Red Braised Beef Short Ribs. The instructions are clear, detailed, and remarkably short. As your pantry grows, so too can your repertoire. Once you've mastered Big Bowl's recipes for homemade red and yellow curry pastes, the book lists a host of mouthwatering recipes with which you can amaze your friends, such as Red Curry Seafood Soup, Thai Yellow Curry Beef Noodles, and Thai Red Curry

Rice Noodles with Lamb and Chinese Chives. Cost recommends incorporating his dishes into your own menus, as well as using them to create entire Asian-inspired meals, and his recipes include helpful guides to how many people each dish feeds as a main course or as part of a larger meal. Classics such as Hot and Sour Soup, Indonesian Satays, and Vietnamese Summer Rolls are delectable and familiar enough to encourage kitchen novices to give this book a try, even if the list of ingredients and instructions for some of the recipes run long. For people who feel quite comfortable with a wok, there is plenty more to keep you challenged. Cost knows what his customers like best and has chosen his dishes carefully. Full-flavored, fresh, and interesting, this is a far cry from the brown-sauce-laden Chinese food available at the corner store. --Leora Y. Bloom Bruce Cost is one of the greatest cooks I've ever known. -- Alice Waters

About the Author Bruce Cost is widely recognized as one of the nation's leading experts on Asian cooking. An award-winning restaurateur and chef, acclaimed cooking teacher, and former food columnist for the San Francisco Chronicle, Cost is now a culinary partner in Big Bowl Restaurants, the Chicago-based chain renowned for its innovative pan-Asian food. He is the author of two other books, *Ginger East to West* and *Big Bowl Noodles and Rice*, a new collection of recipes from the restaurant.