

The book was found

Night + Market: Delicious Thai Food To Facilitate Drinking And Fun-Having Amongst Friends



Synopsis

If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to wring maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.

Book Information

Hardcover: 320 pages

Publisher: Clarkson Potter (October 3, 2017)

Language: English

ISBN-10: 0451497872

ISBN-13: 978-0451497871

Product Dimensions: 8.5 x 0.8 x 10 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #72,744 in Books (See Top 100 in Books) #9 in Books > Cookbooks, Food & Wine > Asian Cooking > Thai #26 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #179 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

"What Kris is doing is nothing short of revolutionary in the Thai food game. You see, just calling Kris a Thai chef would be doing a disservice to him and to other young chefs who are shaping the future of Asian American food." -- Andy Ricker "Every time I'm in L.A., I have to eat a meal at Night + Market. It's one of my favorite spots anywhere. I love Thai food but know little about cooking it, and I'm too embarrassed to ask! So this book makes me insanely happy." --David Chang "Forget the blurbs - buy this book and start having tasty Thai bites at home! Full disclosure: I have not read this book and am being compensated in khao soi for endorsing it." --Aziz

Ansari "Finally, from the brain, heart and kitchen of Kris Yenbamroong, comes Night + Market, a guide to cooking his genius, flavor exploding cuisine at home." --Gwyneth Paltrow "I didn't know that cookbooks could do all of this: be honest and eye-opening, inspiring to both chefs and diners, teach, make you laugh, and make you want to cook. Honestly, I haven't cooked from a cookbook in a long time, but I cooked from Night + Market the first day I had it. Tom Khar Soup. I couldn't resist. It sucked me in and I haven't stopped thinking about it since." --Danny Bowien "Night + Market restaurant is the culinary equivalent of going to the coolest warehouse art party knowing the crowd will be hip, and the garage band will rock, but assuming the art might be so-so, only to discover that the cinderblock walls are adorned with masterpieces from Warhol, Basquiat, Rauschenberg, Kahlo, etc. | Oh, and of course the most amazing beers and wines enhance the mood. If you think you know "cereal" Thai food or that words like sublime, exquisite, and artful only apply to fussy, pretentious, un-fun dining, then Night + Market will rip a hole through the walls of your universe. I might say that chef Kris Yenbamroong creates dishes that epitomize "street meets elite," and he might respond that his exploration of street cuisine in Thailand makes him a connoisseur of the street meat elite, but either way, your mouth will thank you for introducing it to Night + Market." --Shepard Fairey "It's always been a wine place to me, which happens to have the additional bonus of searing, amazing Northern Thai food. I like that I can get my chili endorphin rush along with some cloudy macerated white wine." --James Murphy "In 1982, the same year I launched my original Spago restaurant, Talesai opened a few blocks west of me along the Sunset Strip. I became a late-night regular. That's where I learned from Kris Yenbamroong's grandma how elegant and delicious her royal style of Thai cooking could be. She not only showed me what great Pad Thai should taste like but also helped me come up with a Thai green curry pizza! " "Now, a generation later, Kris's Night + Market is doing for Thai food what I did with pizza and other classics at Spago three and a half decades ago: reimagining them for adventurous modern tastes and creating the kind of food that's meant to be enjoyed with wine and other drinks and shared happily with your friends. I'm excited to see how easy, accessible, and delicious Kris's recipes are, and how entertainingly, smartly, and honestly he writes about them, and I can't wait to cook his food in my own kitchen for my family and friends." --Wolfgang Puck

KRIS YENBAMROONG has been featured in every major food publication, from Bon Appétit to Food & Wine to the New York Times, and was a James Beard Award semifinalist. He also has ties to the fashion and art worlds: he worked for photographer Richard Kern; he has appeared in ads for

J Crew and in magazines like Details and Esquire and on Vice.com. His restaurant group, Night + Market, is arguably the most talked about, lauded, and nationally recognized restaurant in Los Angeles.

[Download to continue reading...](#)

Night + Market: Delicious Thai Food to Facilitate Drinking and Fun-Having Amongst Friends Thai Slow Cooker Cookbook: 51 Classic Thai Slow Cooker Recipes with Step By Step Procedure (Thai Recipes, Thai Slow Cooker Recipes, Thai Slow Cooker Cookbook, ... Cooker, Simple Thai Cookbook, Thai Cooking) Thai Phrasebook: Learn Thai Language for Beginners, 1001 Easy to Learn Thai Phrases (Thai Language Books, Learn Thai Language Fast) Thai Cooking: Easy Thai Recipes for Beginners - Simple Asian Recipes for Starters (Thai Food for Dummies - Simple Thai Dishes at Home Book 1) Thai Food: Top 50 Most Delicious Thai Recipes [A Thai Cookbook] (Recipe Top 50s Book 130) Simply Thai: The Ultimate Thai Cookbook That Teaches You How to Cook 30 Delicious Thai Food Dishes! Thai Food: The Distinguished and Refined Thai Cookbook to Learn Creativity, Ingenuity and Meticulousness of Thai Recipes Thai Cooking: Cook Easy And Healthy Thai Food By Thai (40 years experience of cooking) THAI DESSERTS: THE BEST EASY VEGAN THAI DESSERTS (VEGAN THAI FOOD Book 1) Stop Drinking Now: The Easy Way To Stop Drinking (quit drinking Book 1) Tuttle Mini Thai Dictionary: English-Thai / Thai-English (Tuttle Mini Dictiona) Tuttle Mini Thai Dictionary: Thai-English / English-Thai (Tuttle Mini Dictiona) Thai Slow Cooker Cookbook: Delicious Thai Slow cooker recipes you can make at home - Food without the Hassle! The Ultimate Eating Thai Food Guide (2017 Edition): Your guide to discovering, ordering, and eating authentic Thai food that you'll never forget! Great Thai Cooking for My American Friends: Creative Thai Dishes Made Easy Thai Desserts Cookbook - Simple yet Delicious Thai Desserts: Adding Sweetness to your life! The Better Than Takeout Thai Cookbook: Favorite Thai Food Recipes Made at Home Simple Thai Food: Classic Recipes from the Thai Home Kitchen Southeast Asian Cooking: Bundle of 120 Southeast Asian Recipes (Indonesian Cuisine, Malaysian Food, Cambodian Cooking, Vietnamese Meals, Thai Kitchen, Filipino Recipes, Thai Curry, Vietnamese Dishes) Thai Food Cookbook: Top 25 Real Home Cooking Thai Recipes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)