

The book was found

Kristen Kish Cooking: Recipes And Techniques



Synopsis

From one of the most exciting young chefs in America today, a cookbook with more than 80 recipes that celebrate impeccable technique and bridge her Korean heritage, Michigan upbringing, Boston cooking years, and more. *Â* *Â* Kish won legions of fans, first by helming two of Barbara Lynch's esteemed Boston restaurants, and then by battling her way back from elimination to win season ten of Top Chef. Her path from Korean orphan to American adoptee, sometime model to distinguished chef, shines a light on her determination and love of food. Her recipes are surprising yet refined, taking the expected *Â* *Â* an ingredient or a technique, for example *Â* *Â* and using it in a new way to make dishes that are unique and irresistible. She sears avocado and pairs it with brined shrimp flavored with coriander and ginger. A broth laced with pancetta and parmesan is boosted with roasted mushrooms and farro for an earthy, soulful dish. Caramelized honey, which is sweet, smoky, and slightly bitter, is spiked with chiles and lemon and served with fried chicken thighs. The results are delicious, inspiring, and definitely worth trying at home.

Book Information

Hardcover: 288 pages

Publisher: Clarkson Potter (October 31, 2017)

Language: English

ISBN-10: 0553459767

ISBN-13: 978-0553459760

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

Average Customer Review: Be the first to review this item

Best Sellers Rank: #265,788 in Books (See Top 100 in Books) #150 in *Â* *Â* Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #438 in *Â* *Â* Books > Cookbooks, Food & Wine > Asian Cooking #1190 in *Â* *Â* Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional

Customer Reviews

"I've always felt that Kish was one of the most talented chefs around. Her food hints at a classic American Midwest background and you catch glimpses of those old-school dishes in recipes like the Baked Potato Purée and the Roasted Whole Hen-of-the-Woods with Wild Rice. I mean these are the feel-good foods you wish your mom made. They are tasty, flavorsome, and familiar enough to be appreciated by both the professional and home cook alike." *Â* *Â* Dave Chang, chef and

founder, Momofuku"Here is the stunning first book from a young chef whom we have been impressed by for many years now. The results are nothing short of superb. The beautiful, thoughtful, and delicious food is baked in to each chapter, but it's the personal aesthetic and the impassioned revealing story of this rising star that ties together the recipes with a heartfelt point of view. I expected nothing less than a spectacular debut from my friend Kristen, and she over delivered. What we are gifted is a must have book for any home cook, and something to aim at for any professional seeking to clarify what makes food a personal journey." —•Andrew Zimmern"A lovely compilation of 80 plus recipes that captured the essence of Kristen. A window into her life as a cook and into the search for her own identity. I was captivated by the simplicity, details of her dishes, yet the elegance of her cuisine was shining through." —•Dominique Crenn, chef and founder, Atelier Crenn, Petit Crenn, Bar Crenn

KRISTEN KISH was born in Seoul, South Korea, and adopted by a family in Kentwood, Michigan, at the age of four months. After attending Le Cordon Bleu culinary school in Chicago, she worked for Barbara Lynch in Boston, first at Stir and then at Menton. Kish won season ten of Bravo's Top Chef in 2012, after originally being eliminated and then cooking her way back into the competition through the show's Last Chance Kitchen online series. She was most recently the cohost of Travel Channel's 36 Hours.

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

Kristen Kish Cooking: Recipes and Techniques Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) Kristen Suzanne's EASY Raw Vegan Salads & Dressings: Fun & Easy Raw Food Recipes for Making the World's Most Delicious & Healthy Salads for Yourself, Your Family & Entertaining Kristen Suzanne's EASY Raw Vegan Entrees: Delicious & Easy Raw Food Recipes for Hearty & Satisfying Entrees Like Lasagna, Burgers, Wraps, Pasta, ... Cheeses, Breads, Crackers, Bars & Much More! Kristen Suzanne's EASY Raw Vegan Dehydrating: Delicious & Easy Raw Food Recipes for Dehydrating Fruits,

Vegetables, Nuts, Seeds, Pancakes, Crackers, Breads, Granola, Bars & Wraps Low Carb Recipes: American Cooking Recipes - Paleo Diet Cookbook for Healthy Eating, Quick and Easy Recipes, Weight Loss Cooking Recipes, Salad, 130+ Additive Free, American Recipes Camping Cookbook: Camping Recipes Made Easy: 50 Recipes! Featuring Foil Packet Recipes, Dutch Oven Recipes, Campfire Grilling Recipes, and Campfire Cooking Recipes Welcome to Wok World: Unlock EVERY Secret of Cooking Through 500 AMAZING Wok Recipes (Wok cookbook, Stir Fry recipes, Noodle recipes, easy Chinese recipes ,...) (Unlock Cooking, Cookbook [#2]) Cooking for One: 365 Recipes For One, Quick and Easy Recipes (Healthy Cooking for One, Easy Cooking for One, One Pot, One Pan) Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for ... Diet,Antioxidants & Phytochemical (Volume 5) Paleo Recipes for Beginners: 230+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Paleo Recipes for Beginners: 210+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Ketogenic Diet Cooking For One: Easy Recipes For One, That Makes Cooking Healthy For Yourself Simple (Healthy Cooking for One, Ketogenic Diet Recipes) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) Sous Vide - Full Guide to Cooking Sous Vide Recipes. Top Techniques of Low-Temperature Cooking Processes.: Sous Vide Cooker Recipes with Pictures Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)