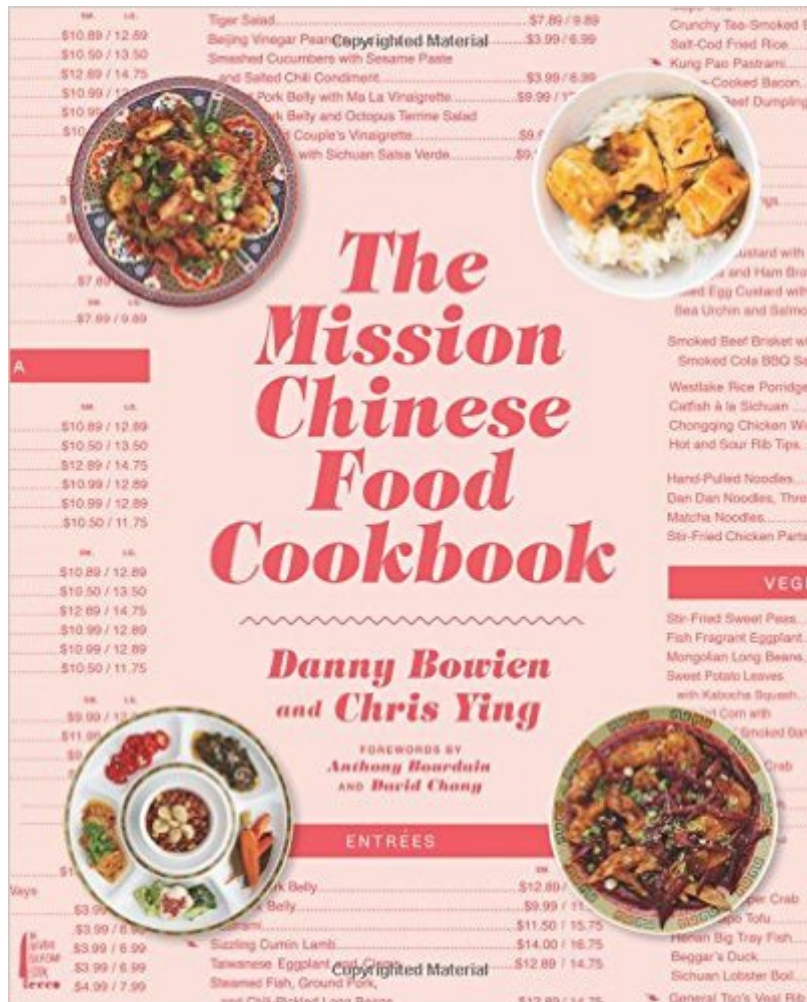


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The Mission Chinese Food Cookbook



Synopsis

From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America. "Mission Chinese Food is not exactly a Chinese restaurant." It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

Book Information

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Customer Reviews

As mentioned, this book is like half life/restaurant interview/story, so if you're looking for 300 recipes, this isn't the book for you. Then again, I also wasn't expecting 300 recipes because, having been to Mission Chinese, they don't really have the kind of menu that you would expect to find 300 recipes in a book. However this book has most/all the hits the restaurant is known for, so if you're looking for a way to recreate them you should check it out. See Table of Contents picture since isn't providing one:

The recipes look amazing, and most aren't overly involved. There are recipes that will involve ordering ingredients online if you don't live in a city with a large Asian market, and there are recipes that involve advanced cooking techniques, but it's not every recipe--and some of us enjoy a good 3-day-long recipe once and awhile! I've already learned a new way to make mapo tofu, and I'm excited to try the dandan noodles variations. Great purchase.

Well worth the wait!! I've been to Mission Chinese in San Francisco a bunch of times and the NYC location is one of my favorite places to eat in the city. I really wondered if these guys would be able to capture the energy, the artful disregard for orthodoxy, and soul of those places in a cookbook. I stopped wondering a few pages in. This isn't just a restaurant cookbook, it's an absorbing and at times surprisingly poignant conversation that you get drawn into almost instantly. The book -- the way it's written, the photography, the layout-- plays with notions of authenticity in the same way that MCF does in the food that it puts out. But, like the food at MCF, it's very much the real deal. The recipes are exactly what I want them to be -- challenging and meticulously true to how things are done at the restaurant. Am I going to be able to cook like Danny Bowien now? Unlikely, but that's not why I got the book. Buy it, read it, cook from it.

Great book and even better cook book. Look, if your into American style chinese food then look no further. The author admits this isn't classic chinese. It's new age, its bold, spicy and great food. Is it

easy to cook? No. Are the ingredients readily available? No. But your on now, and you can order most of the ingredients online. You can use the ingredients on other recipes. If you like David Chang's MomoFuku, then this is right up your alley. You want easy to cook, everyday asian style recipes? Then look at Lucky Peach's 101 Easy Asian Recipes. Great read, great cook book, good times.

I CRAVE Mission Chinese's cooking ever since I left NYC 3 years ago. Thanks to this book I now can recreate the food at home! Yes, it takes serious effort (a smoker and deep fryer are both helpful), but the writing is lively, even during the instruction portion, and the recipes turned out great (the ingredients aren't too hard to procure). 49 recipes are more than enough in my opinion, and Mr. Bowien's story is fascinating. Highly recommended for fans of the restaurants and lovers of creative Asian cooking.

I love cookbooks. I own close to a hundred of them. Some I love and use frequently. Some I just like to look at. I have never had a cookbook that I couldn't stop reading, until this one. This is more than just a great cookbook. It's a great book, period. It's a compelling story, a great narrative, and the bonus is the recipes. The book is written in a chronological style, with the recipes that came from the time period being discussed. I haven't had the chance to try any yet, but I love that there are suggestions and options to make things easier for the home cook. I can tell from reading them, that the recipes make sense. And they make me hungry! I saw an earlier review and had to laugh. If that person had read this book, they would know it was never the intention of Mission Chinese to make traditional Chinese food. It follows that the recipes in this book wouldn't be for traditional Chinese food either. I can't wait to give this as a holiday gift!

This book has carved out a place on my night stand and my kitchen counter. I can't put it down. The story is refreshing, inspiring, provocative, and new. The recipes in this book are not difficult. They are true and accurate, and are meant for people who want to learn how to do things the right way. People who love food, whether you've been to one of the restaurants yet or not, will appreciate this book.

I didn't realize this was more of a story than a cookbook. Nonetheless, it's a pretty interesting read. There is all of your basic Chinese dishes and some intense ones that I don't have a whole day to prepare for. If you like to spend your day in the kitchen, then this will be a great gift for you.

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