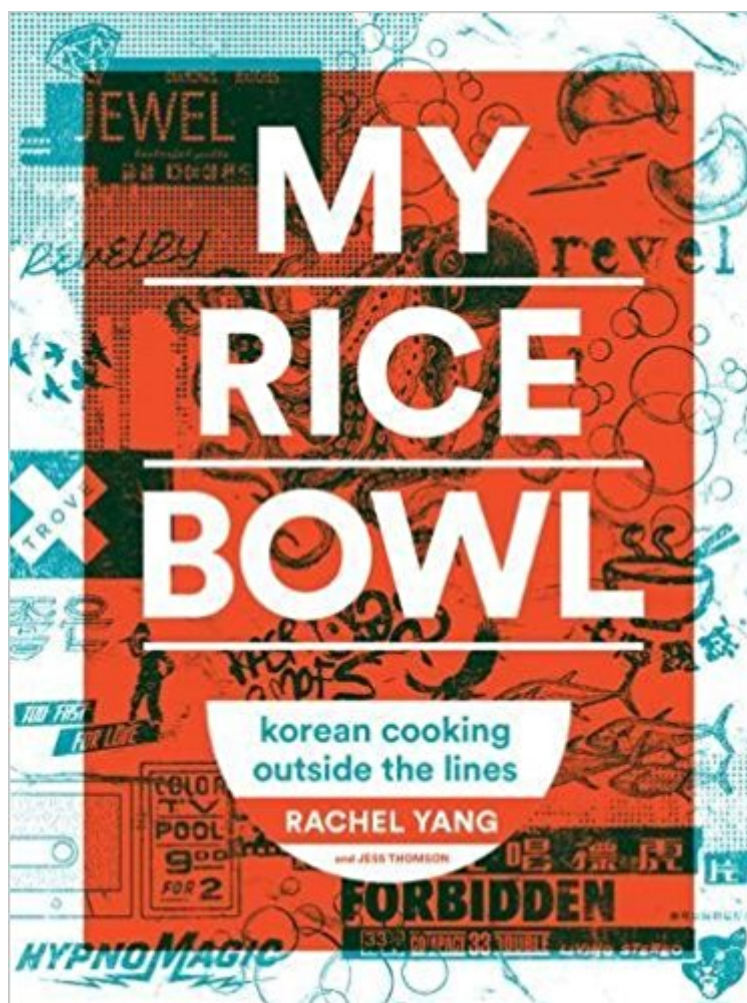


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My Rice Bowl: Korean Cooking Outside The Lines



Synopsis

From James Beard Best Chef-nominee Rachel Yang, *My Rice Bowl* is a cookbook with 75 recipes based on her deeply comforting Korean fusion cuisine, inspired by cultures from around the world. As co-owner of the popular Seattle restaurants, Joule, Trove, and Revel, and Portland's Revelry, chef Rachel Yang delights with her unique Korean fusion—think noodles, dumplings, pickles, pancakes, and barbecue. Along with her husband, Seif Chirchi, Yang serves food that exemplifies cross-cultural cooking at its most gratifying. In the cookbook you'll find the restaurants' kimchi recipe, of course, but there's so much more—seaweed noodles with crab and crème fraîche, tahini-garlic grilled pork belly, fried cauliflower with miso bagna cauda, chipotle-spiked pad thai, Korean-taco pickles, and the ultimate Korean fried chicken (served with peanut brittle shards for extra crunch). There are rice bowls too—with everything from lamb curry to charred shiitake mushrooms—but this book goes way beyond bibimbap. In many ways, the book, like Yang's restaurants, is analogous to a rice bowl; underpinning everything is Yang's strict childhood in Korea and the food memories it engrained in her. But on top you'll taste a mosaic of flavors from across the globe, plus a dash of her culinary alma maters, Per Se and Alain Ducasse. This is the authentic, cutting-edge fusion food of a Korean immigrant who tried everything she could to become an American, but only became one when she realized that her culture—among many—is what makes America so delicious today.

Book Information

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Customer Reviews

â œRachelâ™s sumptuous food, like her stellar career, transcends easy descriptions.â She cooks without borders, without inhibitions, but always with a masterâ™s sense of technique that makes unexpected flavor combinations seem natural and delicious. This is cross-cultural cooking at its best. This is the cuisine of the future.â • â "Edward Lee, chef/owner of 610 Magnolia and author of Smoke & Pickles" â œRachel Yang has always inspired me as a pioneer in American cooking. She uses her experience as both a Korean and an American to come up with a new, exciting approach that continues to shape modern American cuisine. This cookbook beautifully speaks to her personal story and gives guidance to how she creates her unique flavors. This is the kind of cookbook that will be filled with stains because you will actually be cooking from it all the time!â • â "Beverly Kim, chef/owner of Parachute" â œAlong with being an outstanding example of taking on the American dream,â My Rice Bowlâ presents a menu ofâ delicious contrasts. Add resourceful perseverance and a passion for food, and make the flavors your own.â • â "Foreword Reviews"Yang brings culinary fusion to full flower, as she demonstrates in this unique cookbook...An adventuresome cook will discover plenty of imagination and novelty here."â "Booklist Reviews" â œDiners at acclaimed Seattle restaurants Joule and Revel have already sampled James Beard Award-nominated Yangâ™s Korean-fusion cooking; now that can re-create those flavors at home with this recipe-filled guide.â • â "Alaska Airlines Magazine" â œRachel Yang has become a household name in Seattle food circles and beyond.â • â "thekitchn

RACHEL YANG and her husband, Seif Chirchi, own and operate Joule, Revel, and Trove restaurants in Seattle, and Revelry in Portland. The duo holds four James Beard Award nominations for Best Chef. Both Rachel and Seif remain working chefs who still cook on the line most nights in one of their signature open kitchens. Their two young sons, Pike and Rye, can often be found in the familyâ™s restaurants as well. JESS THOMSON is an award-winning freelance food and travel writer, and the author of seven cookbooks, many written with Seattle-area restaurateurs, plus her recent memoir,â A Year Right Here: Adventures with Food and Family in the Great Nearby. Her work has appeared in theâ New York Times;â Food & Wine;â Cooking Light; andâ Seattle,â Sunset, andâ Edible Seattleâ magazines; and in multiple issues of the yearlyâ Best Food Writingâ book collection. She lives in Seattle with her husband and eight-year-old son.

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