

Cooking at Home



# Cooking at Home

Or, How I Learned to Stop  
Worrying About Recipes  
(And Love My Microwave)



David Chang  
& Priya Krishna

David Chang  
& Priya Krishna



# David Chang Cookbook

**Danny Bowien,Chris Ying**



## **David Chang Cookbook:**

**Momofuku** David Chang, Peter Meehan, 2010-10-26 With 200 000 copies in print this New York Times bestseller shares the story and the recipes behind the chef and cuisine that changed the modern day culinary landscape Never before has there been a phenomenon like Momofuku A once unrecognizable word it is now synonymous with the award winning restaurants of the same name in New York City Momofuku Noodle Bar Ss m Bar Ko M P che Fuku Nishi and Milk Bar Toronto and Sydney Chef David Chang single handedly revolutionized cooking in America and beyond with his use of bold Asian flavors and impeccable ingredients his mastery of the humble ramen noodle and his thorough devotion to pork Chang relays with candor the tale of his unwitting rise to superstardom which though wracked with mishaps happened at light speed And the dishes shared in this book are coveted by all who've dined or yearned to at any Momofuku location yes the pork buns are here This is a must read for anyone who truly enjoys food

**Eat a Peach** David Chang, Gabe Ulla, 2020-09-08 NEW YORK TIMES BESTSELLER From the chef behind Momofuku and star of Netflix's Ugly Delicious an intimate account of the making of a chef the story of the modern restaurant world that he helped shape and how he discovered that success can be much harder to understand than failure ONE OF THE BEST BOOKS OF THE YEAR NPR Fortune Parade The New York Public Library Garden Gun In 2004 Momofuku Noodle Bar opened in a tiny stark space in Manhattan's East Village Its young chef owner David Chang worked the line serving ramen and pork buns to a mix of fellow restaurant cooks and confused diners whose idea of ramen was instant noodles in Styrofoam cups It would have been impossible to know it at the time and certainly Chang would have bet against himself but he who had failed at almost every endeavor in his life was about to become one of the most influential chefs of his generation driven by the question What if the underground could become the mainstream Chang grew up the youngest son of a deeply religious Korean American family in Virginia Graduating college aimless and depressed he fled the States for Japan hoping to find some sense of belonging While teaching English in a backwater town he experienced the highs of his first full blown manic episode and began to think that the cooking and sharing of food could give him both purpose and agency in his life Full of grace candor grit and humor Eat a Peach chronicles Chang's switchback path He lays bare his mistakes and wonders about his extraordinary luck as he recounts the improbable series of events that led him to the top of his profession He wrestles with his lifelong feelings of otherness and inadequacy explores the mental illness that almost killed him and finds hope in the shared value of deliciousness Along the way Chang gives us a penetrating look at restaurant life in which he balances his deep love for the kitchen with unflinching honesty about the industry's history of brutishness and its uncertain future

**Momofuku Milk Bar** Christina Tosi, 2011-10-25 The highly anticipated complement to the New York Times bestselling Momofuku cookbook Momofuku Milk Bar reveals the recipes for the innovative addictive cookies pies cakes ice creams and more from the wildly popular Milk Bar bakery Momofuku Milk Bar shares the recipes for Christina Tosi's fantastic desserts the now legendary riffs on childhood flavors and

down home classics all essentially derived from ten mother recipes along with the compelling narrative of the unlikely beginnings of this quirky bakery's success. It all started one day when Momofuku founder David Chang asked Christina to make a dessert for dinner that night. Just like that, the pastry program at Momofuku began. Christina's playful desserts including the compost cookie, a chunky chocolate chip cookie studded with crunchy salty pretzels and coffee grounds, the crack pie, a sugary buttery confection as craveable as the name implies, the cereal milk ice cream made from everyone's favorite part of a nutritious breakfast, the milk at the bottom of a bowl of cereal, and the easy layer cakes that forgo fancy frosting in favor of unfinished edges that hint at the yumminess inside helped the restaurants earn praise from the New York Times and the Michelin Guide and led to the opening of Milk Bar, which now draws fans from around the country and the world. With all the recipes for the bakery's most beloved desserts along with ones for savory baked goods that take a page from Chang's Asian flavored cuisine such as Kimchi Croissants with Blue Cheese and 100 color photographs, Momofuku Milk Bar makes baking irresistible, off-beat treats at home both foolproof and fun.

*Cooking at Home* David Chang, Priya Krishna, 2021-10-26 NEW YORK TIMES BESTSELLER The founder of Momofuku cooks at home and that means mostly ignoring recipes using tools like the microwave and taking inspiration from his mom to get a great dinner done fast. JAMES BEARD AWARD NOMINEE ONE OF THE BEST COOKBOOKS OF THE YEAR New York Post Taste of Home David Chang came up as a chef in kitchens where you had to do everything the hard way. But his mother, one of the best cooks he knows, never cooked like that. Nor did food writer Priya Krishna's mom. So Dave and Priya set out to think through the smartest, fastest, least meticulous, most delicious, absolutely imperfect ways to cook. From figuring out the best ways to use frozen vegetables to learning when to ditch recipes and just taste and adjust your way to a terrific meal, no matter what, this is Dave's guide to substituting, adapting, shortcutting, and sandbagging like parcooking chicken in a microwave before blasting it with flavor in a four minute stir fry or a ten minute stew. It's all about how to think like a chef who's learned to stop thinking like a chef.

**Lucky Peach Issue 3** David Chang, Peter Meehan, Chris Ying, 2012-03-13 Lucky Peach is a journal of food writing, the creation of David Chang, the James Beard Award winning chef behind the Momofuku restaurants in New York, Momofuku cookbook cowriter Peter Meehan, and Zero Point Zero Production producers of the Travel Channel's Emmy Award winning Anthony Bourdain No Reservations.

**Lucky Peach, Issue 7** David Chang, Peter Meehan, Chris Ying, 2013-06 Recipes in Lucky Peach defy the tired ingredients and numbered steps formula. This issue gives a platform to a brand of food writing that began with unorthodox authors like Bourdain, resulting in a publication that appeals to diehard foodies and fans of good writing and art in general.

*Lucky Peach, Issue 9* David Chang, Chris Ying, Peter Meehan, 2013-11 Offers interviews with chefs who discuss their training, special foods, and experiences in owning and working in restaurants.

*The Hot Sauce Cookbook* Robb Walsh, 2013-05-14 From veteran cookbook author Robb Walsh, this definitive guide to the world's most beloved condiment is a must have for fans of dishes that can never be too spicy. Here's a cookbook that really packs a punch.

With dozens of recipes for homemade pepper sauces and salsas including riffs on classic brands like Frank's RedHot Texas Pete Crystal and Sriracha plus step by step instructions for fermenting your own pepper mash The Hot Sauce Cookbook will leave you amazed by the fire and vibrancy of your homemade sauces Recipes for Meso american salsas Indonesian sambal and Ethiopian berbere showcase the sweeping history and range of hot sauces around the world If your taste buds can handle it Walsh also serves up more than fifty recipes for spice centric dishes including Pickapeppa Pot Roast the Original Buffalo Wing Mexican Micheladas and more Whether you're a die hard chilehead or just a DIY type in search of a new pantry project your cooking is sure to climb up the Scoville scale with The Hot Sauce Cookbook Momofuku David Chang, Peter Meehan, 2023-11-22 Le premier livre de David Chang enfin en français le chef le plus en vue du monde culinaire DJ star mondiale Chang incarne la cuisine fusion adorée par la plupart des gourmets de la planète encensée par des personnalités comme Anthony Bourdain et Martha Stewart Dans cet ouvrage l'esprit urbain et vibrant retrouvez plus de 100 recettes du chef Ses instructions sur un ton authentique et haut en couleur sont aussi claires que drôles et vous vous surprendrez cuisiner autant pour goûter sa cuisine extraordinaire que pour passer un bon moment en cuisine Retrouvez dans l'ouvrage les recettes emblématiques de ses restaurants telles que le bœuf à la recette de cote de boeuf qui eclipse toutes les autres le plat base d'œufs de Ko Mais il y a également des douzaines de recettes d'une simplicité quasi enfantine qui vont modifier votre approche de la cuisine quotidienne les pickles la sauce gingembre cèbettes la vinaigrette octo et celle la sauce poisson aussi savoureuses sur du riz blanc que sur des cubes de tofu *The Sriracha Cookbook* Randy Clemens, 2011-01-18 This book is a perfect example that Sriracha tastes great on everything David Chang chef owner of Momofuku You've drizzled the addictively spicy chili sauce over your breakfast eggs noodles and French fries but now it's time to take your Sriracha obsession to bold new heights Food writer and trained chef Randy Clemens presents 50 palate expanding recipes that make the most of Sriracha's savory punch such as Spicy Ceviche Honey Sriracha Glazed Buffalo Wings Bacon Sriracha Cornbread the Ultimate Sriracha Burger Peach Sriracha Sorbet and more Named Bon Appetit's Ingredient of the Year for 2010 the piquant pure of chili peppers is one of the few kitchen standbys adored by adventurous cooks of all stripes from star chefs to college freshmen who appreciate its vibrant versatile balance of ketchup like sweetness garlicky pungency and just the right amount of spice Whether you're a die hard fan or a recent convert to the revered rooster sauce you'll love adding heat depth and an intriguing Southeast Asian twist to your dishes beyond just a tableside squeeze On Meat Jeremy Fox, Rachael Sheridan, 2025-09-24 This is a book that will make you a better cook unquestionably Dave Chang Acclaimed American chef Jeremy Fox's eagerly awaited sequel to the global bestseller On Vegetables featuring more than 160 recipes for the home cook and creative carnivore Best Cookbooks of Fall 2025 Saveur Forbes The Week It was tasting his Jewish grandmother's beef and tongue dish in Pennsylvania at the age of nine that first inspired chef Jeremy Fox's passion for food Described by David Chang as one of the greatest chefs America's ever produced Fox is celebrated for the inventive food he showcases at

his California restaurants Rustic Canyon and Birdie G's and for his role as a mentor in the culinary world Fox's much anticipated new cookbook *On Meat* spotlights the chef's unique philosophy on all things meat with 115 creative recipes demonstrating his zero waste and sustainable approach to cooking. Chapters are organized into Pork Poultry Beef and Deli a section dedicated to cured and smoked meats potted meats and sausages. Recipes ranging from accessible to elevated are accompanied by personal headnotes offering Fox's insights expert guidance and anecdotes from both his chef and life journeys. Home cooks will discover snacks and starters such as Buffalo Deviled Eggs and Spanish Tortilla But Like a Reuben soups and stews including Chicken Paprikash with Board Cut Spaetzle hot plates and entrees such as Corned Beef Steak Frites Blackened Pork Tenderloin with Chow Chow Spareribs with Apricot BBQ and Merguez Sausage with Loaded Eggplant and more. The book begins with a How To section covering the essentials roasting a whole chicken making homemade sausages and ends with more than 50 larger recipes such as Strawberry Sofrito Sungold Tomato Ketchup and Blue Cheese Butter to accentuate or accompany mains. Renowned chef Paul Bertolli provides a foreword.

Ivan Ramen Ivan Orkin, 2019-09-19 Recipes love and obsession from Tokyo's most unlikely noodle joint a cult classic **The Joy of Eating**

Jane K. Glenn, 2021-11-05 This volume explores our cultural celebration of food blending lobster festivals politicians roadside eats reality show chef showdowns and gravity defying cakes into a deeper exploration of why people find so much joy in eating. In 1961 Julia Child introduced the American public to an entirely new joy infused approach to cooking and eating food. In doing so she set in motion a food renaissance that is still in full bloom today. Over the last six decades food has become an increasingly more diverse prominent and joyful point of cultural interest. *The Joy of Eating* discusses in detail the current golden age of food in contemporary American popular culture. Entries explore the proliferation of food themed television shows documentaries and networks the booming popularity of celebrity chefs unusual exotic decadent creative and even mundane food trends and cultural celebrations of food such as in festivals and music. The volume provides depth and academic gravity by tying each entry into broader themes and larger contexts in relation to a food themed reality show for example discussing the show's popularity in direct relation to a significant economic event providing a brief history behind popular foods and types of cuisines and tracing the evolution of our understanding of diet and nutrition among other explications.

**Momofuku Magic** Ham Sandwich Quiche Lorraine, 2024-01-10 In the bustling world of culinary exploration certain establishments stand out as revolutionary altering the gastronomic landscape with their innovative approaches and bold flavors. Among these culinary trailblazers David Chang's Momofuku Noodle Bar has carved a distinct niche captivating the palates of food enthusiasts worldwide. *Momofuku Magic 104 Inspired Noodle Bar Creations* is a culinary journey that brings the essence of this iconic restaurant's menu to your home offering a treasure trove of 104 food ideas inspired by the genius of David Chang. David Chang the visionary chef and founder of the Momofuku empire has redefined contemporary dining with a fusion of traditional Asian flavors and modern techniques. The Momofuku Noodle Bar a cornerstone of his

culinary empire emerged in the early 2000s in New York City's East Village. With its unassuming facade and a minimalist aesthetic, the Noodle Bar quickly became a pilgrimage site for food enthusiasts seeking a transformative dining experience. The heart of the Momofuku Noodle Bar lies in its diverse and meticulously crafted menu. From steaming bowls of ramen that echo the soulful comfort of Japanese noodle soups to inventive small plates that push the boundaries of flavor, the Noodle Bar embodies culinary innovation. Each dish is a harmonious blend of tradition and creativity, a reflection of David Chang's commitment to pushing the boundaries of taste and redefining the expectations of contemporary dining.

**MOMOFUKU MAGIC** is an homage to the culinary genius that David Chang has unleashed upon the world. The cookbook delves into the spirit of the Momofuku Noodle Bar, distilling its essence into 104 inspired creations that promise to elevate your home cooking to new heights. Whether you are a seasoned chef or a home cook eager to embark on a culinary adventure, this collection is a gateway to the unparalleled flavors that have made Momofuku a global sensation. The pages of **MOMOFUKU MAGIC** unfold a diverse array of recipes, from iconic ramen bowls that transport you to the bustling streets of Tokyo to inventive small plates that redefine the concept of appetizers. Each recipe is a testament to the careful curation of ingredients, the mastery of technique, and the unwavering commitment to flavor that defines the Momofuku experience. The cookbook serves as a bridge between the restaurant's kitchen and your home, allowing you to recreate the magic of Momofuku in your own culinary haven.

Beyond the recipes themselves, **MOMOFUKU MAGIC** is a celebration of the culinary philosophy that David Chang has instilled in his establishments. It encourages readers to embrace bold flavors, experiment with unexpected combinations, and approach cooking with a sense of adventure. The cookbook is not merely a collection of recipes; it is an invitation to explore, innovate, and savor the magic that happens when passion and creativity collide in the kitchen. As you embark on this culinary journey through the pages of **MOMOFUKU MAGIC**, prepare to be transported to the vibrant and dynamic world of the Momofuku Noodle Bar. Let the aromas, textures, and flavors guide you as you recreate the magic that has made Momofuku a culinary phenomenon.

Welcome to a world where tradition meets innovation, and every bite tells a story of culinary brilliance. Welcome to **MOMOFUKU MAGIC**.

**Lucky Peach, Issue 6** David Chang, Peter Meehan, Chris Ying, 2013-02-26. *Lucky Peach* is a journal of food writing published on a quarterly basis by McSweeney's. It is a creation of Chang, the James Beard Award-winning chef behind the Momofuku restaurants in New York. The result is a melange of travelogue essays, art photography, and rants in a full-color, meticulously designed format.

**The Mission Chinese Food Cookbook** Danny Bowien, Chris Ying, 2015-11-10. Compulsively readable. Although ostensibly a recipe book, this is as engaging and readable a memoir as *Kitchen Confidential*. Forewords by Anthony Bourdain and David Chang. Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up 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 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 Bowien dares to go far beyond the recipes to reveal his own mind and spirit the mercurial and creative force behind it all making for an immersive and personal read His candid writing serves as inspiration for peers and a true page turner for his many fans Eater [Lucky Peach Issue 5](#) Peter Meehan,Chris Ying,David Chang,2012-11-13 Offers commentary on the cuisine of New York City s Chinatown via travelogues essays art photography rants and recipes **The Ultimate Guide to the Top 100 Cooking & Food Books** Navneet Singh, Introduction Cooking is both an art and a science combining creativity tradition and technique The best food books teach us not only how to cook but also the history culture and science behind food This book highlights 100 must read cooking food books offering summaries author insights and why each book is influential Whether you re a home cook professional chef or food enthusiast this guide will help you explore the most essential reads in the culinary world *Kitchen Creativity* Karen Page,2017-10-31 Unlock your creative potential with the world s most imaginative chefs In this groundbreaking exploration of culinary genius the authors of The Flavor Bible reveal the surprising strategies great chefs use to do what they do best Beyond a cookbook Kitchen Creativity is a paradigm shifting guide to inventive cooking without recipes that will inspire you to think improvise and cook like the world s best chefs Great cooking is as much about intuition and imagination as it is about flavor and technique Kitchen Creativity distills brilliant insights into these creative processes from more than 100 top restaurant kitchens including the Bazaar Blue Hill Daniel Dirt Candy Eleven Madison Park and the NoMad Gramercy Tavern the Inn at Little Washington Le Bernardin Oleana Rustic Canyon Saison Single Thread and Topolobampo Based on four years of extensive research and dozens of in depth interviews Kitchen Creativity illuminates the method and occasional madness of culinary invention Part I reveals how to learn foundational skills including how to appreciate taste and season classic dishes Stage 1 Mastery before reinventing the classics from a new perspective Stage 2 Alchemy Einstein s secret of genius combinatory play pushes chefs to develop unique creations and heighten their outer and inner senses Stage 3 Creativity Part II s A to Z entries are an invaluable culinary idea generator with exercises to prompt new imaginings You ll also discover experts criteria for creating new dishes desserts and drinks comprehensive seasonality charts to spark inspiration all year long how to season food like a pro and how to create complex yet balanced layers of flavor the amazing true stories of historic dishes like how desperate maitre d Nacho Anaya invented nachos and proven tips to jump start your creative process The ultimate reference for culinary brainstorming



Kitchen Creativity will spur your creativity to new heights both in the kitchen and beyond  
Chang, 2022-02-09 Geestig onbeschaamd en kwetsbaar tegelijk

Eat a Peach David

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