



Jet Tila's Best Asian Recipes of All Time: 100 Master Dishes from Japan, Thailand, China, Korea, Vietnam and More

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Celebrity chef, Asian cooking expert and TV personality Jet Tila has compiled his 100 most time-honored and prized recipes for the home cook in this amazing collection of Asian recipes. The dishes are authentic—drawn from Jet’s varied cooking experience, unique heritage and travels. The dishes are also approachable—with simplified techniques, weeknight-friendly total cook times and ingredients commonly found in most urban grocery stores today.

Chef Jet was raised in a diverse family—half Chinese and half Thai—and in a diverse part of Los Angeles, where he was exposed to both restaurant and home-cooked foods from all the major food cultures of Asia, giving him a uniquely broad experience in Asian food culture. He battled legendary Chef Masaharu Morimoto on Iron Chef America, and is currently a judge on Cutthroat Kitchen on the Food Network. Jet Tila’s first book presents his best versions of the best dishes from Asian cuisine.

Jet Tila's Best Asian Recipes of All Time: 100 Master Dishes from Japan, Thailand, China, Korea, Vietnam and More Details

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Author : Jet Tila

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From Reader Review Jet Tila's Best Asian Recipes of All Time: 100 Master Dishes from Japan, Thailand, China, Korea, Vietnam and More for online ebook

Nick Lusignolo says

Recipes were easy to follow and understand, and all of them tasted really good. Would recommend to anyone to anyone wanting to cook more Asian dishes at home.

Rachel Rogers says

Learned about Jet Tila while watching Cutthroat Kitchen, and loved his sense of humor, knowledge of food, and interactions with Alton Brown. Reading this gave me new appreciation for his depth of knowledge within ethnic cuisine. I haven't tried any of these recipes yet but many look very tempting, and well explained.

Alissa says

Hubby and I love Asian cooking...and we're actually kind of snobs about it. We visit our favorite restaurants, order our favorite dishes, try to determine the balance of flavors used by the chefs, and then try to replicate those same results at home.

We have already perfected Chicken Fried Rice and are a just small bit away from doing the same with Mongolian Beef (*which our local restaurant makes differently from any other Chinese place*). Maybe a little less hoisin sause next time, a pinch more oyster... We'll see. Also, our cabbage kimchi rocks to the point it is actually BETTER than the magical stuff you can order at the restaurant.

7-29-2017

But a couple dishes have continued to elude us. The main one being **Pad Se-Ew**. Seemed no matter what we did, no matter how many recipes we tried, we couldn't get it. Since this is one of our favorite Thai dishes, you can imagine how frusrating it was for us that we couldn't seem to find a good way to make it at home. But thanks to this book's Pad Se-Ew recipe, which we used as a guideline, we nailed it perfectly (*We tweaked it a little, cutting the fish sause by half and frying red pepper flake in the oil to amp up the heat, because we like it spicy*). We were thrilled!!! Also, the recipe is super simple. We'll absolutely make it again!

Pad Se-Ew Yum Rating: 10 out of 10

7-30-2017

The next night we tried **Kung-Pow Shrimp**. We used chicken instead of shrimp because that's what we wanted. We already have a decent kung pow recipe, but wanted to try this one because it was so different. Also, the pad se-ew was so fantastic we figured this recipe might be better than the one we already have. The result was....not so good. The dish had a strange flavor that tasted nothing like any kung pow dish we ever eaten, and not in a good way. It wasn't awful, but the flavor blend was off somehow...and it seemed to be missing something important. Plus, it was much more complicated to make than our existing (old reliable) recipe. We won't make this one again.

Kung Pow Chicken/Shrimp Yum Rating: 3 out of 10

8-1-2017

Fried Rice Our "Old Reliable" recipe is far superior to the one in the book.

8-2-2017

We made the **Pad Se-Ew** again, this time adding even MORE red pepper flake and leaving out the garlic, which was a good choice and changed the flavor a bit. For the better, we thought. *This is what I like about recipes: Once you try and like, you can modify for your personal taste*

Pad Se-Ew Yum Rating WITH MODIFICATIONS: 12 out of 10

Thinking our next adventure will be the **Drunken Noodles** ...

8-9-2017: OK...SO...

I'm just going to mark this as "Read". Hubby and I got hung up on making variations of Pad Se-Ew and tweaking the recipe to make it our own.

Then we got distracted with Making The Perfect Hamburger (*Nailed It!*).

So don't think we'll be delving into this book any more in the foreseeable future.

I've got to take it back to the library anyway.

But we got what we wanted out of it, which was a single, solitary recipe that will be part of our regular Dinner Rotation for some time.

At least until we get distracted by the next thing...

Pamela Reed says

Fantastic

Love this book. Made the best beef and broccoli I've ever eaten. Can't wait to take on the other recipes

Kiki says

Lots of great recipes but what I really like is all the insights he provides - it will make me a better cook! In fact, I enjoyed his recipes and tips so much I'm going to buy my own copy of this book.

Cindy says

Wow! An amazing chef and cookbook. Great title!

I wholeheartedly agree with the author's title of the book. GREAT recipes. There isn't anything that my husband and I haven't loved. My husband can't wait to see which recipe I'm going to try next. Easy to understand recipes, Great pictures. Love the table of contents hyperlinks. Thank you for sharing your

grandmother's secret sauce recipe and the peanut and sriracha recipes. Looking forward to your next cookbook.

Adrienne says

I want to make almost every easy-to-make-at-home recipe in this book. I appreciated the simplified explanations of the differences (and substitutions) of the spices used in the cuisines of the many Asian countries included herein. INMHO, the only thing missing was more photos. I would like to be able to compare the more unfamiliar dishes I prepare with what the dish should 'really' look like.

Jennifer Woodward says

Wow! This is an exciting book for home cooks. I purchased the book for work for my public library collection mainly because Jet Tila is a celebrity chef, but I am going to need a personal copy too. Mr. Tila grew up in the city of L.A. in a family in the food/restaurant business and also has formal culinary training. We are talking he is the American Jacques Pépin of Asian Cooking here.

However, this guy is truly gifted with the ability to translate Asian cooking for non-Asian America. The book includes recipes from many Asian countries and also Asian-American dishes. Page 9 includes a quick list of the key tastes that are key to the unique flavor of 5 different Asian cuisines. The author knows where you are likely to need explanation or support and he gives it to you.

The book reads like a magazine. Pictures are gorgeous and appropriate. As a home chef, I want to see the finished results, not cooking steps, or arty shots of equipment or ingredients. Substitutions are provided throughout, for both ingredients and tools, but, as the book points out, most of us do have access to the "interweb" for sourcing. The recipes use standard cooking descriptions (dice, fold, combine, reserve) so experienced home cooks/cookbooks readers will be on familiar ground here. I haven't made any recipe yet, but have been inspired to add some new ingredients to my pantry.

Unpretentious? Check. Encouraging? Check. If you have any interest at all in cooking Asian food at home, get this book. The Peanut Sauce recipe (not to be confused with the also-included Hoisin Peanut Dipping Sauce) alone, is so different than the usual one (soy, sesame, hot sauce combo) and is worth a read.

Margaret Gerberding says

This book has all those recipes you order when you get Chinese or Thai food! Can't wait to make them for my family. Very clear directions, and it looks manageable.

Jay says

If only want or need one Asian cookbook, this is it.

Katherine says

Five star for readability, four star for the recipes so far. Some of this is probably knowing how your own tastes work. I knew after cooking the first recipe that I want more sauce in my dishes. So the second one, I increased the sauce by 50% and voila, the dish was about as close to perfect as anything I've ever made.

Some recipes also call for vegetable oil in the recipe and canola oil for stir-frying. Me, I'm going to use all peanut oil and not keep several kinds of oil around - plus I like the high smoke point of peanut oil for stir-frying.

Tila has an marvelous writing style and his recipes are both accessible and delicious. I have other Asian cookbooks, but this is the one that I want to play with.
