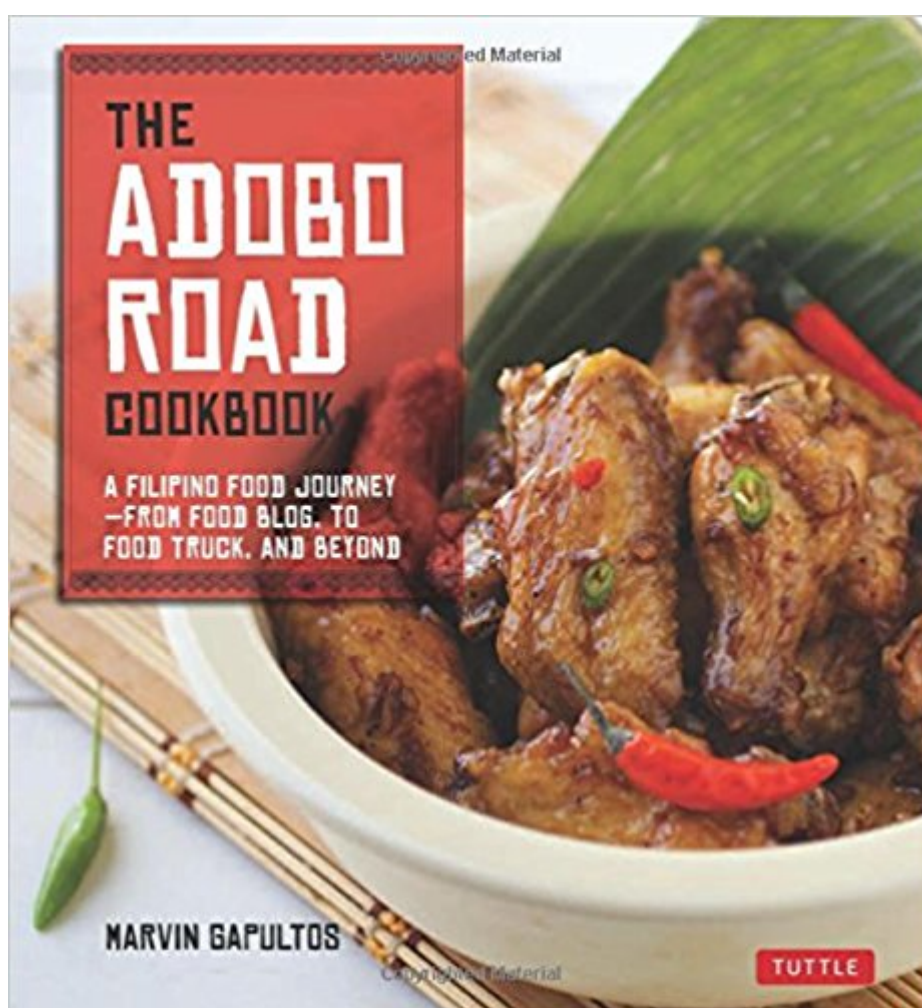


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The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, To Food Truck, And Beyond [Filipino Cookbook, 99 Recipes]



Synopsis

The road to great Filipino food begins and ends at home. But the journey along the way introduces a combination of flavors and textures from around the world. In *The Adobo Road Cookbook*, Marvin Gapultos demonstrates that delicious Filipino food can be prepared anywhere--from Manila to Los Angeles and everywhere in between. As a food blogger-turned-gourmet food trucker, Marvin interprets traditional Filipino flavors with equal parts kitchen savvy and street smarts--providing easy-to-follow, tried and true recipes that serve as a guide to the pleasures of Filipino cooking. The nearly 100 recipes in these pages pave a culinary road trip that transports home cooks to the roadside food stalls, bars and home kitchens of the Philippines, to the hungry streets of L.A., and even into the sage kitchen's of Marvin's own grandmother, mother and aunts. A highly personal take on traditional Filipino cooking, *The Adobo Road Cookbook* boasts a tantalizing mix of native Filipino flavors, as well as influences from Spain, Mexico, China, and the U.S. From chapters featuring surefire entertaining foods like Filipino bar food, street food and cocktails, to a complete section of adobo recipes--both traditional and with a twist--the recipes found in *The Adobo Road Cookbook* express Marvin's unique approach to cooking. All of his recipes emphasize their authentic Filipino roots, taking advantage of traditional island flavors for which the Philippines is rightly renowned. Recipes include: Slow-Braised Pork Belly and Pineapple Adobo Spicy Sizzling Pork (Sisig) Salmon and Miso Sour Soup (Sinigang) Chili Crab Spring Rolls (Lumpia) Coconut Milk Risotto with Kabocha Squash and Long Beans Chicken Adobo Pot Pies Sweet Corn and Coconut Milk Panna Cotta Gin Fizz Tropical Banana-Nut Spring Rolls

Book Information

Paperback: 144 pages

Publisher: Tuttle Publishing; Paperback with Flaps edition (May 7, 2013)

Language: English

ISBN-10: 0804842574

ISBN-13: 978-0804842570

Product Dimensions: 9 x 0.6 x 10 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 55 customer reviews

Best Sellers Rank: #167,235 in Books (See Top 100 in Books) #16 in Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #377 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits #1809 in Books > Cookbooks, Food & Wine > Regional &

Customer Reviews

"Marvin stays true to his mission of nurturing the growth of Filipino food in America. He presents its history and promise, all seasoned with his personal stories and humor. This is for anyone interested in Asian cooking." -Andrea Nguyen, author of *Into the Vietnamese Kitchen* and *Asian Tofu*"This book is a clear testament that our traditional food has been kept alive, connecting generations of Filipinos and Filipino food lovers everywhere."-Claude Tayag, artist, designer, chef, and author of *Linamnam*"Marvin's recipes are fresh and playful, and his words shine with the signature whimsical style that makes his *Burnt Lumpia* blog such a hit."-Pat Tanumihardja, food writer and author of *The Asian Grandmothers Cookbook*"Marvin's deep knowledge and intense passion for Filipino cuisine are evident throughout this book. I love the scrumptious and inspiring recipes presented here--new frontiers to explore for those who love Asian cooking."-Bee Yinn Low, author of *Easy Chinese Recipes*"Some favorite new cookbooks (or at least new to me) have been the *Adobo Road Cookbook* by Marvin Gapultos, who performs the not-inconsiderable feat of making Filipino cooking delicious..."-Jonathan Gold, *Los Angeles Times*"Now rice pudding recipes are as common as golden poppies carpeting a California hillside, but I was delighted to find Marvin Gapultos's Filipino champorado (chocolate and coffee rice pudding) in his new cookbook, *The Adobo Road Cookbook*." • *A Filipino Food Journey* • From Food Blog, To Food Truck, And Beyond. If you didn't know already, Marvin is the voice behind the very entertaining *Burnt Lumpia* blog. And if you haven't visited his blog, you should!" • *The Christian Science Monitor*"If this creative take on an Ilocano classic is any indication of the quality of content tucked between the pages of *The Adobo Road Cookbook*, then I'll be coming back to this cookbook for further inspiration with fervor, and you should follow suit." • *YumSugar.com* blog"Nose-to-tail cooking, funky fermented ingredients and pickled everything. Filipino food has all the trappings of the next big 'it-cuisine' in the United States restaurant scene. Yet unlike Korean, Thai or Vietnamese food, most Americans would probably be hard-pressed to name or describe even one Filipino dish. Marvin Gapultos is on a mission to change all that with his new cookbook *The Adobo Road Cookbook*. His food truck experiment [*Manila Machine*] lasted less than a year but made a major impact on the local restaurant scene. Its closure devastated loyal fans which is why Gapultos' new cookbook will seem like a lifeline to Angelenos still grieving the loss two years later." • *Huffington Post*"Here's one way to light up a weeknight meal and possibly smoke up your kitchen: A small amount of flambeed bourbon lends a certain and definite something to the

pan sauce for this stove. The fiery technique burns off just enough of the liquor's edge while leaving behind complex flavor." But the most interesting creations happen when Gapultos explores the dense multiethnic heritage of the Philippines, as well as that of his own family. Using adobo, an essential vinegar sauce influenced by both Spain and China, Gapultos features both a classic pork belly-and-pineapple adobo, and a new-wave chicken adobo potpie. It's a delectable way of paying homage and looking forward at the same time.

Rather than exotic and difficult, the recipes are surprisingly easy. To help those tackling Filipino food for the first time, Gapultos provides a guide to ingredients and utensils that includes photos and brand names. The cover shows the carabao wings, a tongue-in-cheek variation on buffalo wings (carabao is the Filipino water buffalo). Like the other photos in the book, it's professional and attractive. And, surprise, Gapultos took the photos himself, although he had to master a complex camera and learn food styling from scratch. He's done so well, you practically want to eat the page with the photo of his oven-baked sweet potato fries.

This ain't yo Grandma's meatloaf, it's much better. Created by Marvin Gapultos, mastermind behind the Filipino food blog, Burnt Lumpia, this recipe can be found in his new cookbook, *The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, to Food Truck, and Beyond*.

Marvin Gapultos, the L.A. local exploring Filipino food through his blog, Burnt Lumpia, and in a brief stint from his lauded food truck, *The Manila Machine*, released a cookbook yesterday called *The Adobo Road Cookbook*. The product of two years of hard work, with the intention of preserving family and roadside recipes, *Adobo Road* offers 99 recipes broken down into starters and bar snacks, noodles and soups, authentic and modern entrees including sinigang, lumpia, and pinakbet, as well as an assortment of adobos, vintage cocktails, and sweet stuff.

Marvin Gapultos is the author of the celebrated food blog, Burnt Lumpia, and was the founder of Los Angeles' first gourmet Filipino food truck, *The Manila Machine*. Because of his contemporary take on traditional Filipino food, *The Manila Machine* gained both a loyal following as well as critical acclaim, in just a short period of time. Using his knowledge of Filipino ingredients and flavors, Marvin not only developed the menu for his mobile restaurant, but he was also responsible for cooking the food. In fact, many of the menu items served from *The Manila Machine* originated on Marvin's blog. His singular passion and focus on the food of the Philippines has made him one of the leading voices on Filipino cooking. Marvin spends his time as a food and marketing writer. He lives with his wife and son in Southern California.

I frequent the Burnt Lumpia blog for delicious Filipino recipes so when Marvin finally came out with a cookbook, I quickly placed it on pre-order. Great authentic recipes, yet I also like his spin on "new" recipes, e.g. spicy adobo wings. I was pleasantly surprised to find the recipe for cascarone as this is a dessert that my late nanang (grandmother) and tita (auntie) only made. I've made it several times for my kids and I am happy to say that it's 100% exactly the way I remembered as a child. If you are a Filipino-American trying to reconnect with your culinary roots, or a foodie who appreciates all types of foods and wants to experience Filipino cuisine, I highly recommend 2 cookbooks - The Adobo Road Cookbook and Philippine Cookbook (by Reynaldo Alejandro).

Ever found yourself not cooking Filipino food because you cannot understand the terminology used in other cookbooks, don't know where to find the ingredients or how common cooking techniques are executed (and you don't know who to ask)? As in you have not experienced cooking before. Now that you are an adult, you want something better and wished you had asked your mom or grandma how to do things. Most other cookbooks assume you know a little bit. The author nailed the dilemma guys faced when starting to learn how to cook. He went to the point of identifying where to find these ingredients in the grocery store, illustrating step by step how to do it and laid out more ambitious dishes to pursue when you got the basics. My family and friends were surprised how quickly I began cooking really good Filipino dishes. After owning this book for a couple of months, this got me started and aspiring to do better. This is a well planned, written and illustrated book. His writing style injects reason with a little humour and curiosity. Recipes I tried are delicious. Within each recipe, the author also mentions variations and encourages you to experiment. I wish Marvin Gapultos would write other books. Highly recommend!

Found this book at my local library and showed it to my Mom who came here from the Philippines in the early 1960's. Most of the recipes are those I grew up eating. My mom never writes down any of her recipes for Filipino cooking. I had to learn by watching her cook throwing in a little this and that and mine never tasted quite the same as hers. My mom was surprised how similar these recipes were to her own and this book is my guide to practice with. The pictures are great and I can relate to the author's history! Affordable price--bought three to share with my Americanized cousins who crave simple and authentic Filipino dishes and want to make them.

Made the chicken adobo and was really pleased with the recipe. Has been the closest so far to what

I ate in Luzon over the years. Not completely the same but very good. A little too much vinegar for me but that isn't necessarily the recipes fault as each of us prefer different flavors in different intensities. Additionally, depending on the region, not all adobo is the same in the different regions of those wonderful islands. I'm looking forward to trying some other recipes as well. So far I'm very pleased. However, I will add that I approach most international recipes with the sense that I'm trying to get close to what I remember the food tasting like. I'll adjust them to fit my tastes while still staying authentic. So far this has been a good book choice.

This is a wonderful book. The binding, the color intensity of the photos is magnificent. Directions/instructions given are very precise and clear. I can't wait to actually try some of the recipes. It has been so long since I traveled and lived in the Far East and miss the food very much, that I cannot wait to actually try out some of the recipes. And it's a large, heavy book. The pages are quite thick. When I scan through it I think I am holding two pages instead of just the one. Just another wonderful item from your selections. Kudos to the Writer/Chef! Keep up the good work ...

Oh man, flipping through this book and drooling over all the pictures just brought back memories of home-cooked meals. I'd been wanting to introduce my wife to more Filipino cuisine but unfortunately, there's not a lot of restaurants near to where we live and the ones that are close by are all turo-turo. Fortunately, we both love to cook so when she's feeling culinarily adventurous, I'll pull a recipe or two from my childhood out of this book for us to try.

Great pictures, easy to follow (and yummy) recipes. For those who miss the dishes from their grandma's kitchens. The stories also add to the nostalgia of the dishes. Wonderfully written!

This book is excellently written. I have read other Filipino receipt book and this has to be one of the best if not the best. You can feel the warmth and family environment in which the book was written. It takes me back to my youthful day when dad used to cook for us. I grew up in a Filipino neighbor that was closely knitted and would always exchange foods. As a young teenager we would work picking and packing fruits and vegetables from Imperial Valley to Delano, Oxnard and other place in between. But we always eat good pinoy food because several Filipino families would go together. This book is right on. Thanks for such a great book; the only drawback is that I'm gaining the weight back.

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