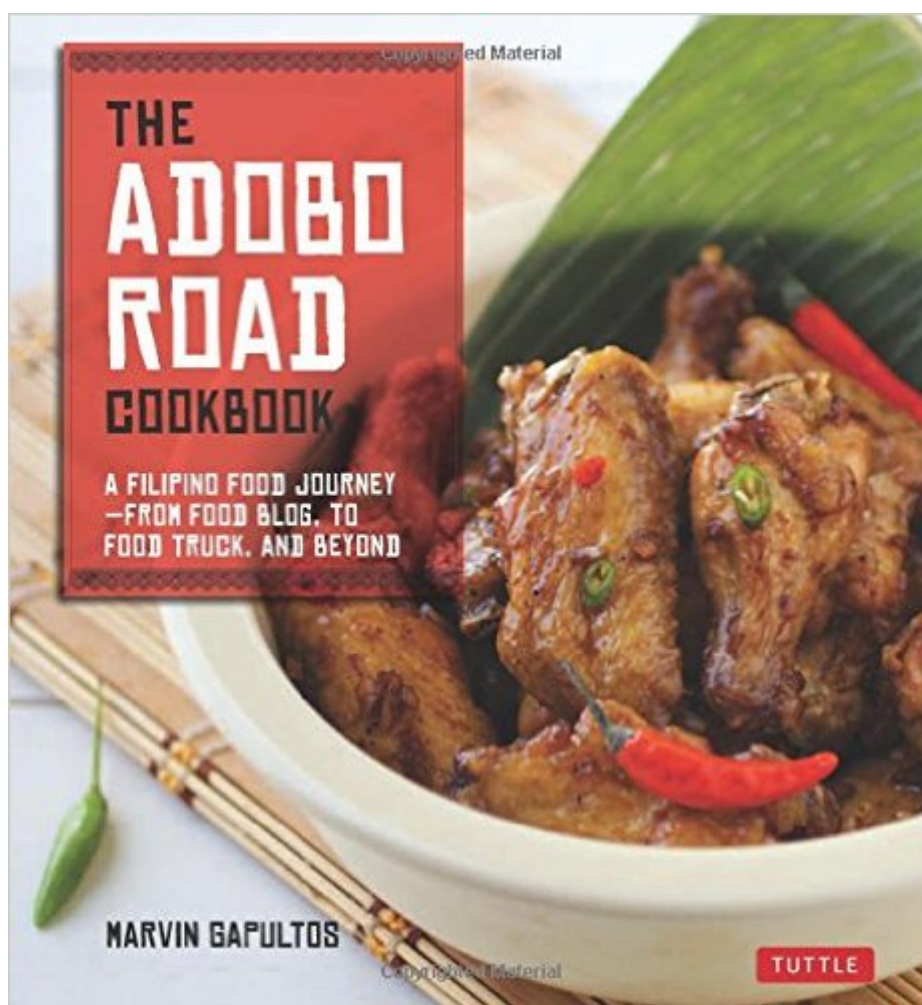


The book was found

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 aunties. "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

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Customer Reviews

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.

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).

All of the recipes are structured well and the photos are absolutely beautiful. The pages are colorful and lively and the recipes are healthy and yummy. I love how Marvin explains the story behind each dish and the history of common ingredients found in Filipino food. I felt a totally new appreciation for both Filipino food and culture! I honestly can't remember the last time I was so entertained by a cookbook. Absolutely loved it.

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 recipe's 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 isn't only a great Filipino cookbook, it's a great cookbook period. The author did a fantastic job of weaving in history, helpful hints, and his own humor and stories into this extensive and impressive cookbook. The pictures for each recipe are beautiful and make me want to cook everything I see! As far as the recipes go, I've so far managed to cook the chicken adobo, the lumpia, and the pancit and all turned out delicious! I've eaten Filipino food my entire life, yet I never realized how easy it is to make at home. If you're a fan of Asian cuisine, the Filipino flavors in this cookbook will open your eyes in a whole new way. I highly recommend The Adobo Road Cookbook.

The recipes of Marvin Gapultos in his Adobo Road cookbook includes culinary school techniques in preparing traditional Filipino food, maintaining authentic flavors with enhanced methods. I think the outcomes are fabulous! Congratulations.

I was born in the Philippines (left there as a baby to come to the US), and grew up with a mom who is a great cook of traditional Filipino food. I have traditional cookbooks but when I saw this, I was curious and decided to try it out. My husband bought it for me as a Christmas gift. There are some traditional recipes, but some really threw me--such as chocolate cupcakes and fried sweet potato fries (sounds like Southern US cooking to me!) It should have been titled and marketed as a Filipino-American cookbook. But as Marvin sounds so much like me and my siblings, I will be generous and give this book 4 stars. (Oh, and I do love the Kale and Coconut side dish, which I have served at dinners.)

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.

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