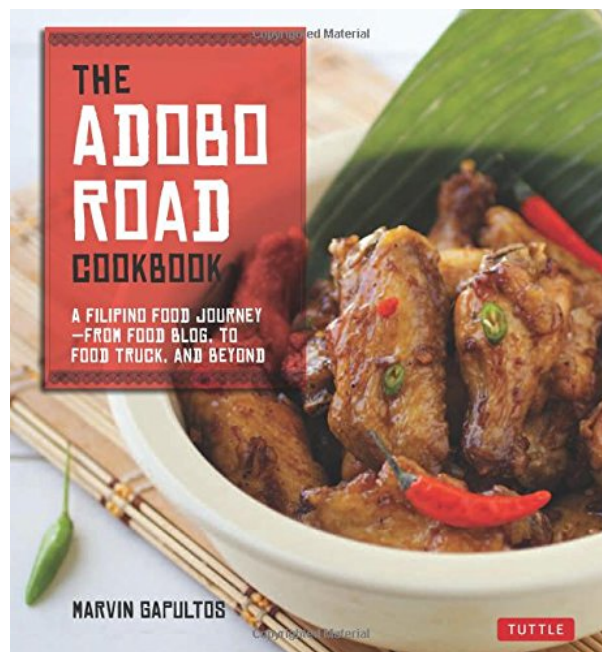
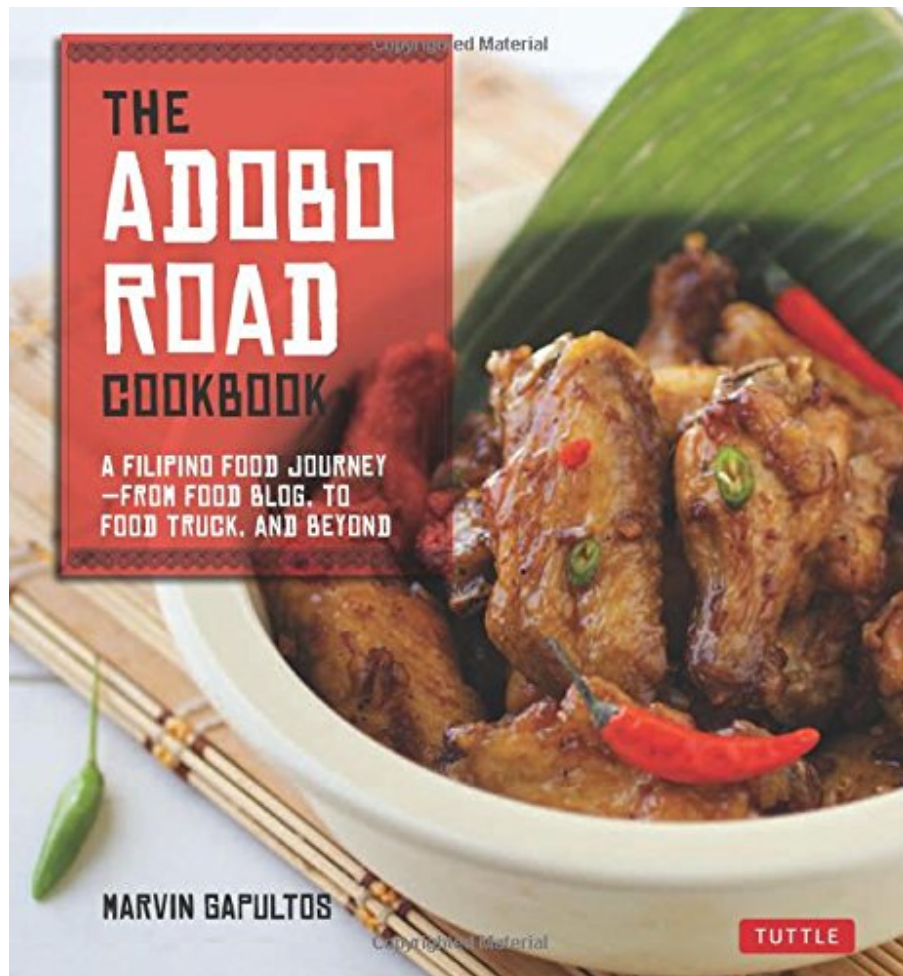


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The road to great Filipino food begins and ends at home. But the journey along the way introduces a combination of flavors and textures from around the world. In The Adobo Road Cookbook, Marvin Gapultos demonstrates that delicious Filipino food can 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

- Sales Rank: #96025 in Books
- Published on: 2013-05-07
- Released on: 2013-05-07
- Original language: English
- Number of items: 1
- Dimensions: 10.00" h x .60" w x 9.00" l, 1.40 pounds
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- 144 pages

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#### Most helpful customer reviews

17 of 18 people found the following review helpful.

Like Mom's Cooking

By Linda Garofani

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.

11 of 11 people found the following review helpful.

Great addition to my collection

By M. Valmonte

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).

10 of 10 people found the following review helpful.

There was a lesson in every bite!

By Daylin-in-3D

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.

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