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# **Night + Market: Delicious Thai Food To Facilitate Drinking And Fun-Having Amongst Friends**



## Synopsis

If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to wring maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.

## Book Information

Hardcover: 320 pages

Publisher: Clarkson Potter (October 3, 2017)

Language: English

ISBN-10: 0451497872

ISBN-13: 978-0451497871

Product Dimensions: 8.5 x 0.8 x 10 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

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## Customer Reviews

"What Kris is doing is nothing short of revolutionary in the Thai food game. You see, just calling Kris a Thai chef would be doing a disservice to him and to other young chefs who are shaping the future of Asian American food." - Andy Ricker "Every time I'm in L.A., I have to eat a meal at Night + Market. It's one of my favorite spots anywhere. I love Thai food but know little about cooking it, and I'm too embarrassed to ask! So this book makes me insanely happy." --David Chang "Forget the blurbs - buy this book and start having tasty Thai bites at home! Full disclosure: I have not read this book and am being compensated in khao soi for endorsing it." --Aziz

AnsariÂ ªFinally, from the brain, heart and kitchen of Kris Yenbamroong, comes Night + Market, a guide to cooking his genius, flavor exploding cuisine at home.â •--Gwyneth Paltrow Â "I didn't know that cookbooks could do all of this: be honest and eye-opening, inspiring to both chefs and diners, teach, make you laugh, and make you want to cook. Honestly, I haven't cooked from a cookbook in a long time, but I cooked from Night + Market the first day I had it. Tom Khar Soup. I couldn't resist. It sucked me in and I haven't stopped thinking about it since."--Danny Bowien Â ªNight + Market restaurant is the culinary equivalent of going to the coolest warehouse art party knowing the crowd will be hip, and the garage band will rock, but assuming the art might be so-so, only to discover that the cinderblock walls are adorned with masterpieces from Warhol, Basquiat, Rauschenberg, Kahlo, etcâ | Â Oh, and of course the most amazing beers and wines enhance the mood. If you think you know â ªreal" Thai food or that words like sublime, exquisite, and artful only apply to fussy, pretentious, un-fun dining, then Night + Market will rip a hole through the walls of your universe. I might say that chef Kris Yenbamroong creates dishes that epitomize â ªstreet meets elite," and he might respond that his exploration of street cuisine in Thailand makes him a connoisseur of the street meat elite, but either way, your mouth will thank you for introducing it to Night + Market.â •--Shepard Fairey Â "It's always been a wine place to me, which happens to have the additional bonus of searing, amazing Northern Thai food. I like that I can get my chili endorphin rush along with some cloudy macerated white wine."--James Murphy Â ªIn 1982, the same year I launched my original Spago restaurant, Talesai opened a few blocks west of me along the Sunset Strip. I became a late-night regular. Thatâ ™s where I learned from Kris Yenbamroongâ ™s grandma how elegant and delicious her royal style of Thai cooking could be. She not only showed me what great Pad Thai should taste like but also helped me come up with a Thai green curry pizza! Â ªNow, a generation later, Krisâ ™s Night + Market is doing for Thai food what I did with pizza and other classics at Spago three and a half decades ago: reimagining them for adventurous modern tastes and creating the kind of food thatâ ™s meant to be enjoyed with wine and other drinks and shared happily with your friends. Iâ ™m excited to see how easy, accessible, and delicious Krisâ ™s recipes are, and how entertainingly, smartly, and honestly he writes about them, and I canâ ™t wait to cook his food in my own kitchen for my family and friends.â •--Wolfgang Puck

KRIS YENBAMROONG has been featured in every major food publication, from Bon AppÃ©tit to Food & Wine to the New York Times, and was a James Beard Award semifinalist. He also has ties to the fashion and art worlds: he worked for photographer Richard Kern; he has appeared in ads for

J Crew and in magazines like Details and Esquire and on Vice.com. His restaurant group, Night + Market, is arguably the most talked about, lauded, and nationally recognized restaurant in Los Angeles.

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