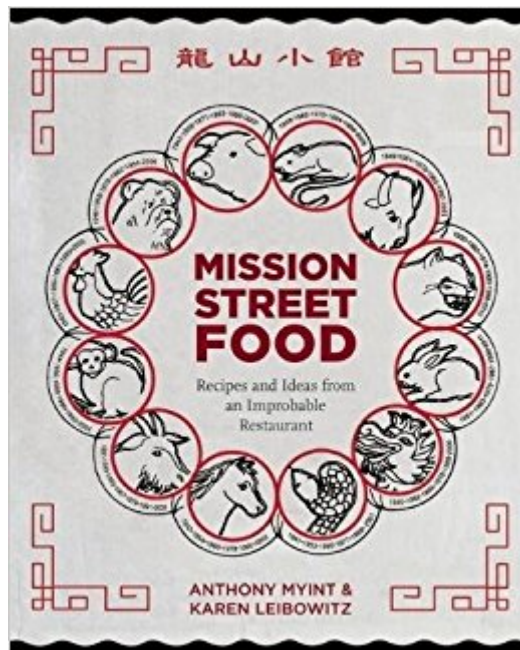




The book was found

Mission Street Food: Recipes And Ideas From An Improbable Restaurant



Synopsis

Mission Street Food is a restaurant. But it's also a charitable organization, a taco truck, a burger stand, and a clubhouse for inventive cooks tucked inside an unassuming Chinese take-out place. In all its various incarnations, it upends traditional restaurant conventions, in search of moral and culinary satisfaction. Like Mission Street Food itself, this book is more than one thing: it's a cookbook featuring step-by-step photography and sly commentary, but it's also the memoir of a madcap project that redefined the authors' marriage and a city's food scene. Along with stories and recipes, you'll find an idealistic business plan, a cheeky manifesto, and thoughtful essays on issues ranging from food pantries to fried chicken. Plus, a comic. Ultimately, *Mission Street Food: Recipes and Ideas from an Improbable Restaurant* presents an iconoclastic vision of cooking and eating in twenty-first century America.

Book Information

Hardcover: 224 pages

Publisher: McSweeney's (August 23, 2011)

Language: English

ISBN-10: 1936365154

ISBN-13: 978-1936365159

Product Dimensions: 1 x 8.2 x 10.2 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 25 customer reviews

Best Sellers Rank: #223,600 in Books (See Top 100 in Books) #62 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #306 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History #346 in Books > Cookbooks, Food & Wine > Cooking Methods > Slow Cooking

Customer Reviews

A 2011 NEW YORK TIMES NOTABLE COOKBOOK ONE OF BON APPETIT'S BEST COOKBOOKS OF 2011 "[Mission Street Food] recounts how a sui generis pop-up in a Guatemalan taco truck in San Francisco led, as these things will, to a sui generis pop-up in a Chinese restaurant in San Francisco. In fact, the whole project is sui generis, including the cookbook portion of this volume. The recipes provide not just serving sizes but approximate cost, and are laid out comic-strip style, with photo panels illustrating each step. There's even a photograph of what mayonnaise looks like when the emulsion breaks, and what to do next."#151;Pete Wells, New

York Times"Hey, let's make a restaurant! That's just what Anthony and Karen did. They made history with their food cart/borrowed restaurant space, becoming both one of the country's earliest pop-ups and an experiment in culinary hospitality with a social mission. The cookbook is equally inspiring and is peppered with tasty recipes."#151;Don and Samantha Lindgren, Bon Appetit"A fun read, the food photography is alluring, and it's nice to see a bit of life breathed into the traditional cookbook format."#151;The New Yorker"Speaks to a lively time in San Francisco's food scene and it's an entertaining read and certainly on-trend#151;if not trend setting. Which is what Mission Street Food, in all its guises, has been since the start."#151;7x7"We are lucky to have Myint and the Mission Street crew's visions among us#133; and such a book to capture the experience."#151;San Francisco Bay Guardian"Let's get right to the point: Mission Street Food: Recipes and Ideas from an Improbable Restaurant by Anthony Myint and Karen Leibowitz is awesome. Awesome. And by that I mean: a smart, funny and incredibly inspiring read that is aesthetically pleasing, feels good in the hands and has a recipe for one of the easiest and tastiest desserts I have ever prepared: white bread, spread with butter and sugar, run under the broiler (or blow-torch) until it is brown and bubbly, and served in a pool of condensed milk and cream."#151;Montreal Mirror#147;An amazing story. An amazing institution. And now a book that's as creative and pioneering as its subjects. Let us hope that Mission Street Food's uniquely American success story points the way to a brighter#151;and delightfully stranger#151;future."#151;Anthony Bourdain#147;Mission Street Food is an uncommonly generous read. When I finished it, I felt like I'd drained a cold can of beer at the end of a shift at the restaurant. The interplay of narrative, design, and photography is more compelling and candid than any food book I've ever seen; the focus on fundamental techniques and how to think in the kitchen is more truthful, accurate, and contemporary than almost any basic cookbook; in fact, the whole package#151;powered by the exuberance of Anthony Myint and Karen Leibowitz#151;is infectious, inspiring, something apart from the rest. This is a special book."#151;Peter Meehan, co-author of Momofuku

Over half of this book is the back story on the couple that started this restaurant and how it came to be. It was interesting for the first 10 or so pages but it was a lot of overkill. The recipes are interesting - A bit reminiscent of Momofuku (which is why I bought it in the first place) but not as complicated and involved. Lots of Asian and fusion recipes (duh) and plenty of pictures which I appreciate. However, in the end I would probably pass on this book.

Great book

Inspiring

Great...it is a go to book..go to cook..go to for ideas...go to just read..Avid rabid cook

Great cookbook!!!! Awesome pictures and great instruction on recipes. Cooked a few dishes at work already, all are very good and easy to follow directions.

Great cookbook. Entertaining, well written, great section on meat. I have tried several recipes with good results. If you enjoy fusion food you will want this book on your shelf.

Purchased this as present for my girlfriend. She loves it.

This is the barebone way to go into business. If you want to read this book you will find it to be fun but scary. I admit this book teaches a lot of lessons about starting and running your own business. The guest chefs and staff that were mentioned in the book is nice too. The other lesson it has to teach us in this book you better like your employees and the business because you will be spending a lot of time with them running the business also the unadulterated humor in the book is shown through. Who says you can't have fun at work? Mission street food changed California for the good and I hope more people can think this way in the future. I am sure these people struggled financial wise as everyone does in any form of business. I wish they would have stayed a longer amount of time but at least with the book there legacy can live on to future foodies.

[Download to continue reading...](#)

Mission Street Food: Recipes and Ideas from an Improbable Restaurant VIETNAMESE
VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES
FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ...
RECIPES ASIAN VEGAN SERIES Book 1) Food Truck Business: How To Start Your Own Food
Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive
Income, Food ... Truck Startup, Food Truck Business Plan,) Babushka: Russian Recipes from a
Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes,
Ukrainian food, Polish recipes) The Food Service Professional Guide to Controlling Restaurant &
Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service

Professionals Guide To) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook,Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Italian Cookbook of Famous Pizza Restaurant Recipes: Over 31 of Their TOP SECRET Recipes for Sauces, Crusts, Appetizers and Desserts (Restaurant Recipes and Copycat Cookbooks) An Improbable Friendship: The Remarkable Lives of Israeli Ruth Dayan and Palestinian Raymonda Tawil and Their Forty-Year Peace Mission Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Southern Cooking: for beginners - Simple Southern Food Recipes - Old South Recipes (Southern Food - Southern Meals - Southern Recipes - Soul Food - American Cuisine Book 1) The Zuni Cafe Cookbook: A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant: A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant 50 Quick and Easy Recipes For Breakfast – Including Pancake Recipes, Waffle Recipes and Crepes Recipes (Breakfast Ideas - The Breakfast Recipes Cookbook Collection 2) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) 30 Day Whole Food Slow Cooker Challenge: Whole Food Recipes For Your Slow Cooker – Quick And Easy Chef Approved Whole Food Recipes For Weight Loss (Slow Cooker Cookbook) 30 Day Whole Food Slow Cooker Challenge: Quick and Easy Whole Food Slow Cooker Recipes For The Everyday Home – Delicious, Triple-Tested, Family-Approved Whole Food Recipes (Slow Cooker Cookbook) Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes- Pinoy food) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Most Popular Caribbean Recipes Quick & Easy!: Essential West Indian Food Recipes from the Caribbean Islands (Caribbean recipes, Caribbean recipes old ... recipes cookbook, West Indian cooking) Top Secret Restaurant Recipes 2: More Amazing Clones of Famous Dishes from America's Favorite Restaurant Chains

[Contact Us](#)

[DMCA](#)

Privacy

FAQ & Help