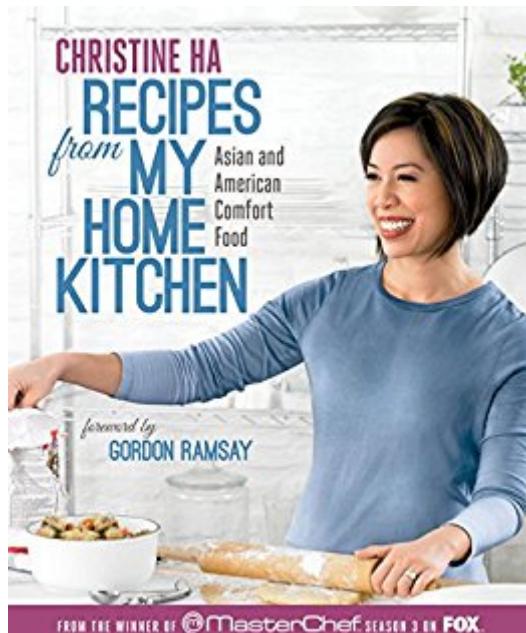


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Recipes From My Home Kitchen: Asian And American Comfort Food From The Winner Of MasterChef Season 3



Synopsis

In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook. Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-worthy. Millions of viewers tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They'll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha's background as a gifted writer. Recipes from *My Home Kitchen* will braid together Christine's story with her food for a result that is one of the most compelling culinary tales of her generation.

Book Information

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Customer Reviews

I LOVE Christine Ha when she was on MasterChef and I was very excited for her cookbook to come out. I have tried a lot of the Vietnamese dishes (the braised catfish is to die for!), the Korean

barbeque ribs (Galbi), was excellent and the pizza (yummy) and the fried chicken (fabulous). I haven't had to adjust the seasoning on anything, it's just perfect the way it is written. I think this is going to be one of those cookbooks that you can make virtually anything in the book and it will turn out just wonderfully. This is a comfort food cookbook and I think people who are expecting some fancy Asian fusion cookbook using fancy techniques or exotic ingredients will be disappointed. The recipes are simple, using simple ingredients, prepared simply but tastes wonderful. I admit, coconut soda was kind of hard to find in my area but I found it in a small Mexican grocer. I think this cookbook has the perfect mix of Vietnamese, Korean and other Asian dishes as well as some wonderful American classics. I am Asian myself but I was born here and my parents immigrated here from China and we ate Chinese comfort food and American comfort food all the time so I appreciate the blend of the two cultures in one cookbook. All in all, this is a great cookbook and will be very well used in years to come! Note: on the Braised catfish recipe, she refers to the savory sauce (recipe near the back of the book) which is used in the recipe but the amount to be used in the catfish recipe is not specified. The savory sauce recipe itself is 1 c. sugar and 1 c. water so it makes quite a bit of sauce. Anyone with basic cooking skills will realize that no way would you use ALL of this sauce in the Braised catfish recipe so it must be "to taste" although the recipe does not say this.

Christine HA, the winner of MasterChef, Season 3 on Fox delivers much more than a cookbook. What a delightful surprise to receive yesterday morning, and I enjoyed very much to read this page-turner in preparation for my selections. Chapter 1 are the SNACKS AND STARTERS; Chapter 2 is A BOWL OF COMFORT; Chapter 3 is FROM MY MAMA's KITCHEN; Chapter 4 is WESTERN CLASSICS; Chapter 5 is FOOD FOR CASUAL GATHERINGS; Chapter 6 is ON THE SIDE; Chapter 7 is SOMETHING SWEET; and Chapter 8 is A STOCK, SAUCES, VINAIGRETTES, AND SEASONINGS. Christine HA uses her heightened senses of taste, touch, smell, and sound and is the first-time evercontestant in a cooking competition. After tragically losing her sight in her twenties, she became the extraordinary winner of MasterChef. In this collection, she includes delicious recipes for both Asian and American dishes. One of my selections will be the BUTTERMILK FRIED CHICKEN, but there are several I'm anxious to try. The HUMBLE APPLE PIE is my daughter's next selection, and I can't wait to try the PORK BELLY SLIDERS, and the GINGER-COCONUT TUILES. With this mouth-watering recipe, she also includes a simple syrup recipe for this dessert. Included in this exciting cookbook are colorful photos, not for every recipe, but there are several stunning photos of prepared, cooked recipes. In addition, the author includes inspiring stories about her

upbringing, and sharing her mother's recipes. My daughter has already selected the CANDIED BACON, a recipe we never tasted, and easy-to-prepare. Some of her recipes include: PENNE WITH VODKA SAUCE; SPAGHETTI AND MEATBALLS; PERFECT SPAGHETTI SAUCE; BAKED ZITI; CHICKEN POT PIE; PULLED PORK SANDWICHES; MEAT LOAF; MUSHROOM AND ONION BURGERS; and more.

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