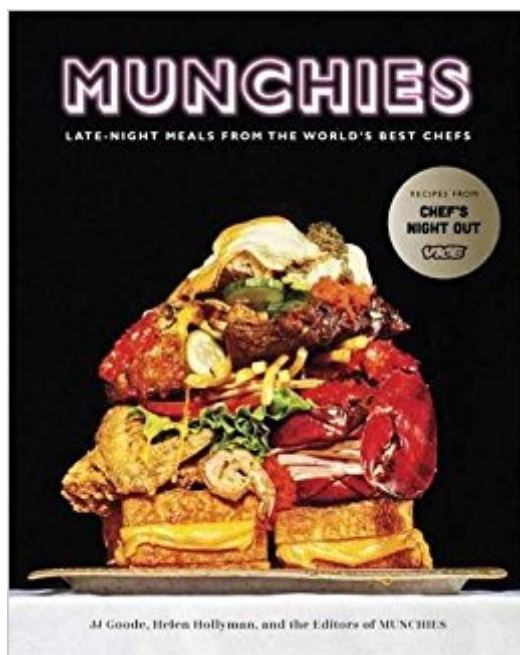


The book was found

MUNCHIES: Late-Night Meals From The World's Best Chefs



Synopsis

This cookbook, based on the game-changing web series Chef's Night Out, features stories of the world's best chefs' debauched nights on the town, and recipes for the food they cook to soak up the booze afterwards. MUNCHIES brings the hugely popular show Chef's Night Out (on VICE Media's food website, MUNCHIES) to the page with snapshots of food culture in cities around the world, plus tall tales and fuzzy recollections from 65 of the world's top chefs, including Anthony Bourdain, Dominique Crenn, David Chang, Danny Bowien, Wylie Dufresne, Inaki Aizpitarte, and Enrique Olvera, among others. Then there are the recipes: dishes these chefs cook when they're done feeding customers, and ready to feed their friends instead. With chapters like "Drinks" (i.e., how to get your night started), "Things with Tortillas," "Hardcore" (which includes pizzas, nachos, poutines, and more), and "Morning After" (classy and trashy dishes for the bleary-eyed next day), MUNCHIES features more than 65 recipes to satisfy any late-night craving and plenty of drinks to keep the party going.

Book Information

Hardcover: 264 pages

Publisher: Ten Speed Press (October 24, 2017)

Language: English

ISBN-10: 0399580085

ISBN-13: 978-0399580086

Product Dimensions: 1.1 x 1.1 inches

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

Average Customer Review: Be the first to review this item

Best Sellers Rank: #23,822 in Books (See Top 100 in Books) #60 in Books > Cookbooks, Food &

Wine > Beverages & Wine > Wine & Spirits #82 in Books > Cookbooks, Food & Wine >

Celebrities & TV Shows #90 in Books > Cookbooks, Food & Wine > Entertaining & Holidays

Customer Reviews

View larger Jeremiah Stone And Fabian Von Hauske Chinese Drunken Noodles Recipe
(Serves 6) Combine the pork, black beans, cumin, white pepper, half of the onion, and 1 cup water in a medium heavy-bottomed pot. Wrap the cloves and star anise in cheesecloth, tie to make a little sack, and add the sack to the pot. Bring the water to a boil, then reduce the heat to low, cover with the lid, and simmer, stirring occasionally, until the pork is very tender and saucy, about 2. hours. Remove from the heat and discard the spice sack. Bring a large pot of lightly salted water to a boil.

Add the noodles and cook, stirring, until tender, about 3 minutes. Drain the noodles and set aside. Meanwhile, heat the oil in a large skillet over medium-high heat. Add the remaining onion along with the ginger and garlic, and cook, stirring, until the onion is slightly softened, about 3 minutes. Stir in the braised pork and cook, stirring, until warmed through, about 5 minutes. Stir in the noodles, tossing to coat with the porky sauce, then stir in the scallions, cilantro, and chives. Season with salt and transfer to a large platter. Scatter the bean sprouts and chiles over the noodles and serve immediately.

Ingredients 2 pounds ground fatty pork 1 cup fermented black beans 1 teaspoon ground cumin 1 teaspoon freshly ground white pepper 1 large yellow onion, diced 10 whole cloves 4 whole star anise 1 pound Biangbiang noodles, or fresh flat wheat noodles about 1/4 -inches wide 2 tablespoons vegetable oil 1/2 cup minced ginger 5 garlic cloves, minced 2 bunches scallions, thinly sliced 1 bunch fresh cilantro, finely chopped 1 bunch fresh garlic chives or regular chives, finely chopped Kosher salt 2 cups mung bean sprouts 1/2 cup dried chiles de Árbol

JJ GOODE is an award-winning cookbook author who has coauthored books by April Bloomfield, Andy Ricker, Dale Talde, and Masaharu Morimoto. HELEN HOLLYMAN is the editor-in-chief of MUNCHIES, the world's first global Millennial food website and digital media video channel from VICE Media. Launched in 2014, MUNCHIES offers groundbreaking content from a youth-driven perspective. Through engaging original video content, compelling editorial features, articles, how-tos, recipes and events, MUNCHIES offers a signature perspective on the intersection where humans and food connect.

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

MUNCHIES: Late-Night Meals from the World's Best Chefs Inside Chefs' Fridges, Europe: Top chefs open their home refrigerators Where Chefs Eat: A Guide to Chefs' Favorite Restaurants (2015) Crock Pot: Delicious Crock Pot Dump Meals, Freezer Meals and More! (Crock Pot, Crockpot Recipes Cookbook, Dump Meals, Freezer Meals, Chicken and Soup Recipes) Make Ahead Meals: Delicious, Healthy, Low Carb Make Ahead Freezer Meals Recipes For The Busy Individual (Frugal Cooking, Meals For One, Cooking For One, ... Recipes, Easy Meals, Slow Cooker Cookbook) Guy Gourmet: Great Chefs' Best Meals for a Lean & Healthy Body The Seattle Football Fanatic Cookbook: Grub, Munchies & Eats for Tailgaters and Couch Potatoes (Cookbooks for Guys) (Volume 34) The Martini Diva's Halloween Martinis & Munchies Book Hungry Halloween: featuring Movie Monster Munchies, Bewitched Buffet, and Dead Man's Diner My Last Supper: 50 Great Chefs and Their Final Meals / Portraits, Interviews, and Recipes My Last Supper: The Next Course: 50

More Great Chefs and Their Final Meals: Portraits, Interviews, and Recipes Delicious Fondues: Enjoy perfect Communal Meals and romantic Dinner for two (Secret of Master Chefs Book 2) Casseroles: 365 Days of Casserole Recipes for Quick and Easy Meals (Casserole Cookbook, Party Recipes, Family Meals, One Dish Recipes, Dump Dinner, Make Ahead Meals) CROCKPOT DUMP MEALS: Delicious Dump Meals, Dump Dinners Recipes For Busy People (crock pot dump meals, crockpot dump dinners, dump dinners) Jeaniene Frost Books Checklist and Reading Order : Night Prince series in order, Night Huntress series in order, Broken Destiny series in order and Night Huntress World series in order Cool Colleges: For the Hyper-Intelligent, Self-Directed, Late Blooming, and Just Plain Different (Cool Colleges: For the Hyper-Intelligent, Self-Directed, Late Blooming, & Just Plain Different) Mary Higgins Clark; The Night Collection (Silent Night & All Through the Night) [Abridged, Audiobook] [Audio CD] The Really Quite Good British Cookbook: The Food We Love from 100 of Our Best Chefs, Cooks, Bakers and Local Heroes CROCK POT: 500 Best Crockpot Recipes (crockpot cookbook, slow cooker recipes, crock pot meals, paleo, vegetarian, crock pot, crock pot cookbook, crockpot freezer meals, slow cooker cookbook) 250 Best Meals in a Mug: Delicious Homemade Microwave Meals in Minutes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)