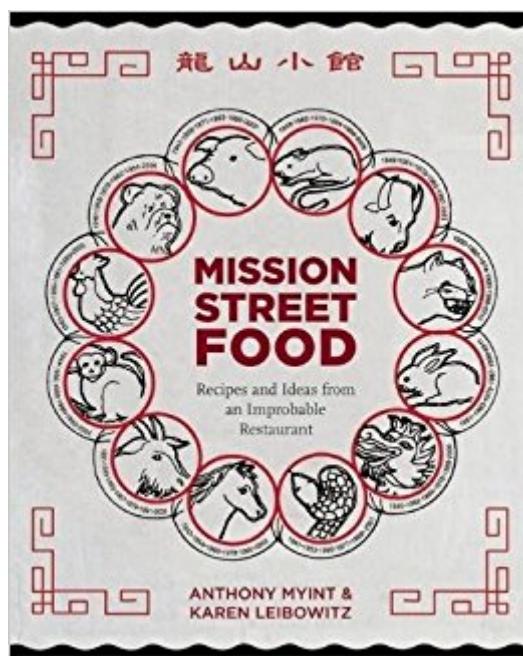


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Mission Street Food: Recipes And Ideas From An Improbable Restaurant



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

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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." 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."—Don and Samantha Lindgren, Bon Appetit"A fun read, the food photography is alluring, and itÃ¢â€”â€œs nice to see a bit of life breathed into the traditional cookbook format."—The New Yorker"Speaks to a lively time in San Francisco's food scene and it's an entertaining read and certainly on-trend—if not trend setting. Which is what Mission Street Food, in all its guises, has been since the start."—7x7"We are lucky to have Myint and the Mission Street crewÃ¢â€”â€œs visions among us… and such a book to capture the experience."—San Francisco Bay Guardian"LetÃ¢â€”â€œs 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."—Montreal Mirror“An amazing story. An amazing institution. And now a book thatÃ¢â€”â€œs as creative and pioneering as its subjects. Let us hope that Mission Street FoodÃ¢â€”â€œs uniquely American success story points the way to a brighter—and delightfully stranger—future.Ã¢â€”â€œ•—Anthony Bourdain“Mission Street Food is an uncommonly generous read. When I finished it, I felt like IÃ¢â€”â€œd 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 IÃ¢â€”â€œve 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—powered by the exuberance of Anthony Myint and Karen Leibowitz—is infectious, inspiring, something apart from the rest. This is a special book.Ã¢â€”â€œ•—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.

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