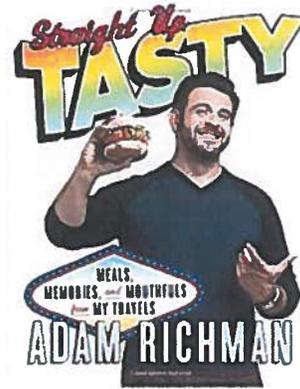


# COOK WITH ADAM RICHMAN



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INGREDIENTS ARE:

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THE KINDS OF DISHES SEEM:

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THE DISH I MADE TASTED:

BLECH! \_\_\_\_\_ OK \_\_\_\_\_ DELICIOUS!

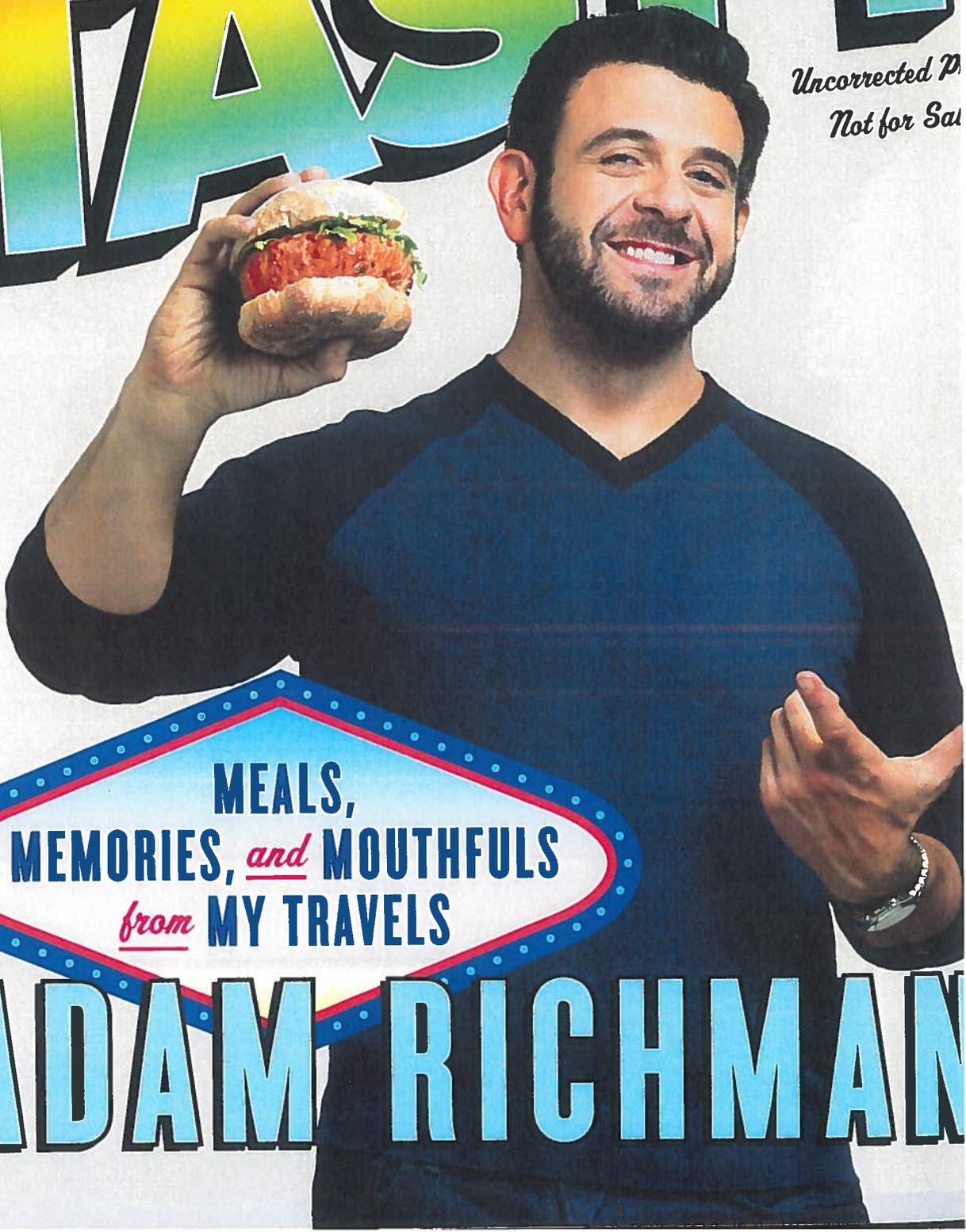
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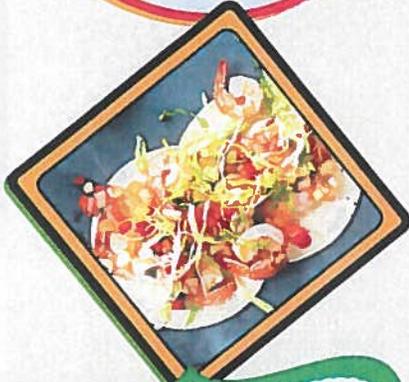
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**MEALS,  
MEMORIES, *and* MOUTHFULS  
*from* MY TRAVELS**

**ADAM RICHMAN**



**THE MUCH ANTICIPATED FIRST COOKBOOK FROM ADAM RICHMAN, THE IRREPRESSIBLE HOST OF *MAN V. FOOD* AND NBC'S *FOOD FIGHTERS*, DELIVERS WHAT HIS FANS HAVE BEEN WAITING FOR: A HEAPING HELPING OF OVER-THE-TOP FLAVORS WITH A SIDE ORDER OF THE ERUDITE HUMOR THAT IS HIS TRADEMARK.**

Having eaten his way from coast to coast and around the globe, Adam Richman has learned more than a little bit about what makes food taste good. He draws on all that knowledge and his lifelong dedication to seeking out memorable flavors and eating experiences in this high-octane collection of dishes that are, quite simply, straight up tasty.

The more than 100 diverse, dazzling, and downright delectable recipes reflect the flavor combinations, techniques, and ingredients that Adam has encountered on his nonstop travels, all translated into easy-to-use recipes perfect for the home cook and all given a distinctive Richman spin. But *Straight Up Tasty* is much more than a scrapbook of Adam's culinary expeditions; it offers the perfect foodie flavor bomb for every occasion, from a crowd-pleasing spread for game day to a turbo-charged holiday feast.

Along the way he holds forth on topics as diverse as where to encounter the nation's top burgers and why the best thing on a restaurant menu isn't always what you might think; delivers helpful advice on kitchen prep in haiku form; and recounts the history of chocolate in rhyming couplets. And did we mention Candied Bourbon Bacon? You'll find those delectable tidbits and oh so much more in *Straight Up Tasty*, a cookbook that could only have come from the passionate palate and bubbling enthusiasm of America's ambassador of flavor, Adam Richman.

### *Chapters include:*

- BREAKFAST • LET'S DO LUNCH • SNACKS AND SMALL PLATES
- DINNER • SIDE DISHES AND CONDIMENTS • SWEETS

**ADAM RICHMAN** has starred on and produced numerous Travel Channel shows, including *Man v. Food* and *Adam Richman's Best Sandwich in America* and is the host of NBC's *Food Fighters*. Brooklyn born and bred, Richman is a graduate of Emory University and the Yale School of Drama and is the author of *America the Edible: A Hungry History, from Sea to Dining Sea*.

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## LET'S DO LUNCH

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"Let's do lunch" may be the cheesiest, most phony-sounding way to break bread with someone, but don't let that put you off lunch. It's a very special meal that we pack for our little ones or for ourselves or that we share with friends and colleagues to break up the dreary doldrums of our day. And it's a perfect opportunity to celebrate some of my all-time favorite foods: soups, sandwiches, and, of course, burgers.

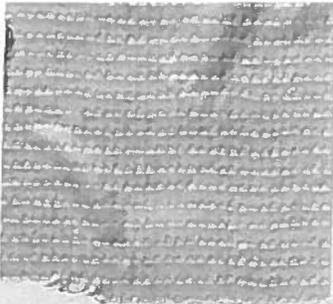
I think it's a shame that for many, soup is generally consumed only when they are a bit under the weather or as the afterthought that comes with their half sandwich. Soups are actually wonderfully nuanced layers of flavor to be slurped down one spoonful at a time, and most are easier to make than you think.

Sandwiches, as I've often said, are simply your imagination bound by two pieces of bread. There is no right, there is no wrong when it comes to filling a sandwich; the ingredients are limited only by your pantry, your bread, and your appetite. Because you can score a sandwich pretty much anywhere, whether you're dining in a national chain of sandwich artists or out of a vending machine, the notion that a sandwich can be a "home-cooked meal" has largely been lost. My hope is that the fun flavors and novel approaches to sandwichery in this chapter will change that attitude.

And let's not forget the burger—the meaty masterpiece we gift to ourselves on game day and at barbecues, best consumed with buddies and brewskis and bacon. The burger has moved well beyond its humble beginnings, served on white bread and topped only with onion and tomatoes at Louis' Lunch in New Haven, Connecticut, to an artisanal work of "gastronomy" involving high-end ingredients like foie gras and short ribs (and commanding prices as high as fifty dollars!). The burgers in this chapter aren't packed with pretense or pâté. They are, however, loaded with flavor and represent the endless inspiration I've derived from the delicious, meaty magnificence I have experienced in burger form both at home and abroad. Enjoy, and don't let your meat loaf.

# LOCO MOCO

**Serves 2** In the pantheon of Polynesian comfort food, Loco Moco is without a doubt one of the most universally loved and widely attempted dishes. It's little more than rice, hamburger, gravy, and a fried egg. As my friend, Hawaiian chef Hiroshi Fukui, notes, though, while good rice is good rice, if you can make a good burger and good gravy—especially good gravy—you will have a good loco moco. So here is my homage to my *ohana* (family) in the Pacific. I hope you consider it *da ono kine grindz*, which loosely translates as “delicious eats.”



4 tablespoons unsalted butter  
2 tablespoon all-purpose flour  
1½ cups of beef broth  
2 dashes of Worcestershire sauce  
Kosher salt and freshly ground black pepper to taste  
2 6-ounce hamburger patties  
4 large eggs  
2 cups cooked, hot white rice

- 1 In a small stockpot set over medium heat, melt 2 tablespoon of the butter. Whisk in the flour and continue stirring until you have a light-brown paste. Slowly and carefully pour in the broth while constantly whisking. Continue whisking until the flour is completely combined in the broth. Bring this gravy to a boil, reduce the heat to a simmer, add the Worcestershire sauce, and cook for an additional 5 minutes. Season to taste with salt and pepper.
- 2 Heat a large skillet set over high heat until it is hot. Once the skillet is hot, place the hamburger patties in the pan and sear just until the juices start appearing on the top, about 3 minutes. Flip the patties over and cook for 2 minutes more, or until desired doneness. Remove the burgers from the pan and set aside.
- 3 Reduce the heat to medium and add the remaining 2 tablespoons of butter to the pan. Once the butter has melted, crack the eggs into pan, being careful not to break the yolks. Fry on low heat until sunny side up, about 6 minutes.
- 4 To assemble: Place a small mound of rice on each of 2 warmed plates, top with a burger, 2 fried eggs, and then pour the gravy over all.

# BÁNH MÌ BURGER

½ pound ground pork  
1 tablespoon Asian five-spice powder  
Kosher salt and freshly ground black pepper to taste  
1 tablespoon olive oil  
2 small baguettes, split lengthwise and toasted  
4 slices of Canadian bacon  
10 ounces pork pâté, halved lengthwise  
½ cup shredded carrots  
½ cup shredded pickled daikon  
½ cup fresh cilantro leaves  
4 romaine lettuce leaves  
1 cup Hellmann's Light Mayonnaise  
1 tablespoon Sriracha

**Serves 2** The bánh mì has got to be one of my all-time favorite sandwiches. This burger-ized version contains juicy pork, pickled vegetables, and pâté, evoking the flavors of this Vietnamese classic in an all-American package.

- 1 In a large bowl, season the ground pork with the five-spice powder, salt, and pepper. Shape the seasoned meat into 2 patties.
- 2 Heat a cast-iron skillet over high heat. Add the olive oil and tilt the pan to cover the bottom. Sear the patties on both sides until cooked throughout, 5 to 7 minutes. Halve the burgers crosswise and arrange 2 halves on each split baguette.
- 3 In the same skillet, heat the Canadian bacon until hot and crispy. Layer the bacon on top of the burger halves, followed by pâté, carrots, daikon, cilantro, and lettuce.
- 4 Stir together the mayonnaise and Sriracha and spread over the top baguette half. Place atop the sandwich and serve hot.

## BURGERLICIOUS

At its most fundamental a burger is nothing more than ground beef formed into a patty, cooked, and served on a bun. But that's only the baseline for greatness. The following places elevate that simple formula to an art form, sometimes with extravagant toppings, other times simply by virtue of the purity of their approach. Here are a few of my favorite spots throughout the country, and one outside it!

**LOUIS' LUNCH** New Haven, Connecticut (first hamburger ever!)

**YEAH! BURGER** Atlanta, Georgia

**FATHER'S OFFICE** Santa Monica, California

**LE TUB** Hollywood, California

**THE BURGER JOINT** New York City, New York

**TED'S RESTAURANT** Meriden, Connecticut

**RED MILL BURGERS** Seattle, Washington

**GABBY'S BURGERS & FRIES** Nashville, Tennessee

**CASINO EL CAMINO** Austin, Texas

**THE ROCKS RESTAURANT, GOLDEN ROCK INN** Nevis, West Indies

**BRENNAN AND CARR** Brooklyn, New York

**IN-N-OUT BURGER** various locations throughout the western United States

**5 NAPKIN BURGER** New York City, New York

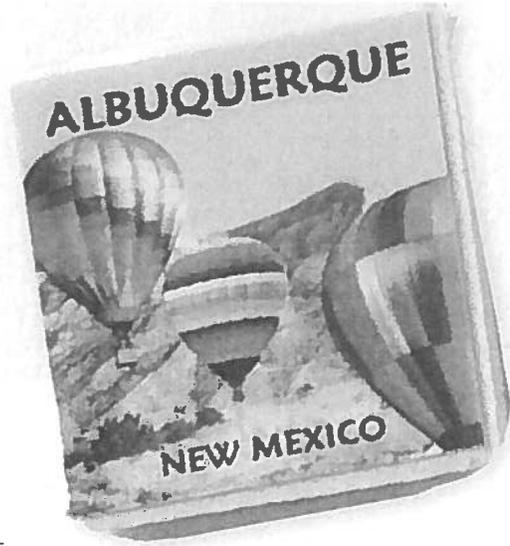
# VEGGIE CHILI

- 3 tablespoons olive oil
- 1 large yellow onion, diced
- 6 garlic cloves, chopped
- Kosher salt and freshly ground black pepper to taste
- 1 12-ounce package of Lightlife Smart Ground Original vegan crumbled beef
- 2 tablespoons chili seasoning
- 1 15-ounce can of chickpeas
- 1 15-ounce can of black beans
- 1 can of Ro-Tel Diced Tomatoes & Green Chillies
- 2 16-ounce jars of red salsa (either 2 medium-spicy, or 1 hot plus 1 mild; avoid fruit or verde salsas)
- Cholula (or your favorite hot sauce) to taste
- 1 cup shredded Cheddar cheese (optional)
- 1 avocado, pitted and sliced
- 2 cups plain Greek yogurt (or sour cream)

**Serves 4** This is another recipe from Mom that has undergone several changes since I got my hands on it. Although there is no meat in this recipe, I treat the meat substitute like the real thing and brown it before adding the remaining ingredients. It's an extra step, but since the rest of the recipe is basically opening cans and jars and adding stuff in the right order, then allowing the flavors to combine while not letting anything burn, I think it's worth the extra bit of effort. This chili makes a great topping for nachos, hot dogs, or burgers. It's a great recipe for bachelors and students, and it's easy to make a large batch very cheaply (it will keep in the refrigerator or freeze for a long time).

- 1 Set a Dutch oven or stockpot over medium-high heat. Add the olive oil and heat until hot, but not smoking. Add the onions and garlic and cook, stirring occasionally, until translucent, about 3 minutes. Season the vegetables with salt and pepper. Stir in the Smart Ground and sauté until browned, about 3 minutes. It should have the consistency of taco filling.
- 2 Add the chili seasoning, chickpeas and beans (plus their liquids), Ro-Tel, and salsa. Stir everything to combine. Add hot sauce to taste. Increase the heat to high. Bring the chili to a simmer, then reduce the heat and simmer for about 1 hour. Adjust the seasoning before serving.
- 3 Serve the chili hot in bowls topped with sprinklings of cheese, slices of avocado, and spoonfuls of yogurt.





## SIDES & SALADS

Chef Sang Yoon of Father's Office in Santa Monica, California, home to what is arguably one of the finest burgers mankind has created, has his own November holiday tradition when it comes to dining. It is called Sangsgiving. He rejects turkey, which he considers boring, dry, and overdone. As he says, "When you think of Thanksgiving, it's not the turkey you think of but rather the side dishes: the mashed potatoes, stuffing, and so on." Though he is certainly off base when it comes to my personal turkey, of course he is right about the allure of great side dishes. I'm sure I'm not the only one who has gone to a restaurant and requested a selection of sides in lieu of an entrée. With many meals, a great side can even steal the spotlight from the main attraction. The super-stellar sides you'll find in this chapter are sure to punch up your plate or please all on their own.

And salad? Once a dirty word in most meat-and-potato cultures, salad is no longer served as a mere prequel, a coming attraction to the "real" food, but can be a main dish on its own with every bit as savory and nuanced an amalgam of flavors and textures. In these recipes, contrasts of tastes, temperatures, and ingredients propel the simple salad to a place that's anything but simple—a place that is straight up tasty.

# CAULIFLOWER BRANDADE

4 cups beef stock  
1 head of cauliflower, stem and leaves removed and cut into bite-size florets  
½ cup olive oil  
6 garlic cloves, chopped  
1 2.8-ounce jar of Italian salt-packed anchovies  
Kosher salt and freshly ground black pepper to taste  
½ pound Chimay cheese (or your favorite semi-soft cheese)

**Serves 4** I developed this sumptuous side dish completely by accident. It began as a recipe my mother was given by a colleague. While attempting it, I overcooked the cauliflower, so much so that when I went to sauté it with the anchovies, garlic, and oil, it broke down into a mash. Having recently had a similar dish at a friend's restaurant, I decided to go with it and play up the velvety consistency by adding some Chimay cheese. Why did I use that type of cheese? Honestly, I had some left over from a cheese platter, but, happily, it was just the right touch.

- 1 In a large pot set over high heat, bring the beef stock to a boil. Add the cauliflower. If the stock doesn't cover the cauliflower, add water until the florets are just covered. Bring back to a boil and then reduce the heat to a simmer. Cook until the florets are fork-tender, approximately 10 to 12 minutes.
- 2 Preheat the broiler.
- 3 Place a large ovenproof skillet over medium-high heat. Once the pan is hot, add the oil, garlic, and anchovies. Cook, stirring occasionally, until the garlic is golden brown, about 3 minutes. Remove the pan from the heat and add the cauliflower, stirring with a wooden spoon. Season with salt and pepper.
- 4 Tear the cheese into small pieces and fold into the cauliflower mixture. Transfer the pan to the oven for 1 to 2 minutes, just to brown the top a little. Serve with toast points, crudités, or as an accompaniment to grilled meat or fish.

# S'MORES CUPS

**Makes 12 cups TK**

**3 tablespoons unsalted butter,  
melted**

**4 layers of phyllo dough,  
thawed**

**¼ cup graham cracker  
crumbs**

**1½ ounces milk chocolate  
1 tablespoon chocolate  
syrup, approximately**

**⅓ cup mini marshmallows**

- 1** Preheat the oven to 350°F. Grease a 12-cup mini-muffin tin.
- 2** Lay one sheet of phyllo dough on a clean cutting board. Brush the sheet with a little of the melted butter, dust with some of the graham cracker crumbs, and place another sheet of phyllo over it. Repeat until you have 4 layers and finish by buttering the top layer.
- 3** Cut the phyllo into 3½ x 3-inch squares about the size of the muffin cups by cutting the long side in quarters and the short side in thirds. Press the phyllo squares into the tin to line the muffin cups with dough.
- 4** Divide the chocolate among the cups. Top with about ½ teaspoon graham cracker crumbs and about ¼ teaspoon chocolate syrup. Top each with three mini marshmallows. Fold the corners of dough in. Brush the edges with melted butter.
- 5** Bake the cups until the dough is golden brown and the chocolate is mostly melted, about 9 minutes. You can eat these while everything is still melty and hot, or you can let the cups cool and serve just warm or at room temperature.