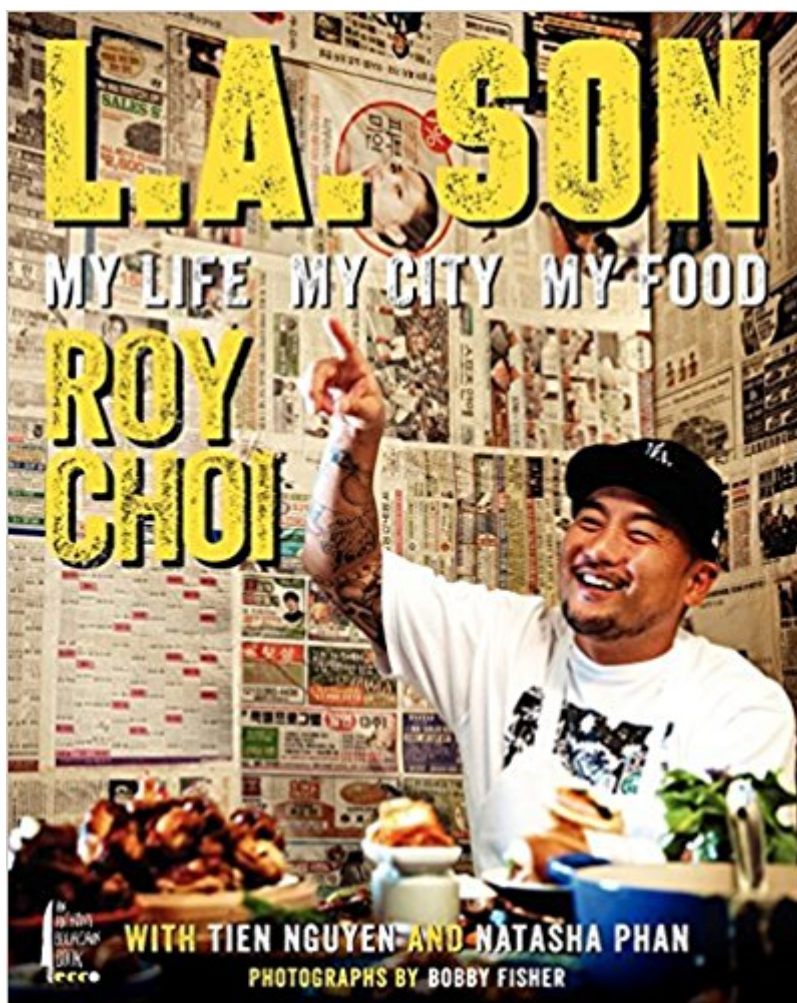


The book was found

L.A. Son: My Life, My City, My Food



Synopsis

Los Angeles: A patchwork megalopolis defined by its unlikely cultural collisions; the city that raised and shaped Roy Choi, the boundary-breaking chef who decided to leave behind fine dining to feed the city he loved—and, with the creation of the Korean taco, reinvented street food along the way. Abounding with both the food and the stories that gave rise to Choi's inspired cooking, *L.A. Son* takes us through the neighborhoods and streets most tourists never see, from the hidden casinos where gamblers slurp fragrant bowls of pho to Downtown's Jewelry District, where a ten-year-old Choi wolfed down Jewish deli classics between diamond deliveries; from the kitchen of his parents' Korean restaurant and his mother's pungent kimchi to the boulevards of East L.A. and the best taquerias in the country, to, at last, the curbside view from one of his emblematic Kogi taco trucks, where people from all walks of life line up for a revolutionary meal. Filled with over 85 inspired recipes that meld the overlapping traditions and flavors of L.A.—including Korean fried chicken, tempura potato pancakes, homemade chorizo, and Kimchi and Pork Belly Stuffed Pupusas—*L.A. Son* embodies the sense of invention, resourcefulness, and hybrid attitude of the city from which it takes its name, as it tells the transporting, unlikely story of how a Korean American kid went from lowriding in the streets of L.A. to becoming an acclaimed chef.

Book Information

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Customer Reviews

Featured Recipes from *L.A. Son* [Download the recipe for Abalone Porridge](#) [Download the recipe for Carne Asada](#) [Download the recipe for Kimchi Pupusa](#)

Street-wise, honest in its admission of trials and punctuated with vernacular swagger, Choi's debut pays tribute to family and his enduring fascination with the melting pot of Los Angeles. (Kirkus Reviews) "While [Jacques] Pepin's autobiography was the epitome of the traditional chef's life, it may be that Choi's will be the same for the new generation | "L.A. Son," co-written with Tien Nguyen and Natasha Phan, pops with Choi's hip-hop verbal rhythms. (Los Angeles Times) "With driving metaphors coming fast and furious throughout this memoir cum cookbook, there is no doubting and no pulling away from Choi's gritty embrace of L.A.'s mean streets. (Publishers Weekly (starred review)) "Choi is the rare chef whose life story--which includes working with chef Eric Ripert and a weeklong cocaine binge--is as compelling as his food. (Food & Wine) "At the moment, Roy Choi is one of the most prominent lenses the nation has into L.A. (Los Angeles Times) His beautiful book ... is two parts story (Choi's coming up), one part recipe (his OMG crazy good creations, like ketchup fried rice). You may never cook from this book (though the recipes are eminently doable), but it won't matter. It's a fun flip even if all you do is drool. (Associated Press) "A memoir-cookbook that moves like a novel. (New York Times, cover of 'Dining' Section, in article about Roy's new restaurant) "In its pages, and even more so in person, one finds in Choi a personality who is at once high-end and low-end, flawed and at the top of his game, relentless and chill, coarse and refined-and absolutely, unapologetically authentic. (Ad Week)

Loved it. I was hungry all the time for his recipes. I heard his story on NPR which inspired me to get the book on my kindle. I like that he shared his life story as the books goes along. Would love to meet him or eat at his restaurants

I haven't tried the recipes yet but enjoyed reading Roy's personal history. The recipes look doable since there are a number of Asian stores in my area.

I discovered Roy Choi during a stay at The Line hotel in Los Angeles. Choi operates the hotel's eateries, including, "POT", located just off the hotel lobby. I was wowed by an Asian-fusion dinner at the restaurant, choosing from the bizarre menu offerings with help from a knowledgeable server. Although many of the ingredients were foreign to me, it was such an interesting and beautifully

crafted affair. I also had an incredible meal via room service and breakfast in the lobby restaurant before departing. I was so impressed with the food that I researched the chef and found his book on when I got home. The book is very much in keeping to Choi's roots in LA's Koreatown, complete with many "doable" recipes and various stories from the chef's years growing up in the neighborhood.

Very entertaining read.

Very inspirational for all looking for their real passion and mission in life! Real and transparent, lays the good, the bad and the love that parents do have for their lost ones! Keep the faith!

good read

Kind of a self indulgent wanna be gangster story. I'm interested in the food.

I like the way the book mixes recipes with anecdotes about life and Los Angeles. Entertaining style and we'll definitely try some of his suggestions. Roy Choi comes off as a high energy author and chef with a different take on both life and cooking. Good he had some talented associates to put this book together. The mix of subjects is difficult though, not quite a cook book, not quite a guide, not really impressive philosophically, and not something that belongs entirely in a kitchen (at least ours). In a way, it would have been nice to separate "fact from fiction" so to speak, keeping seemingly random thoughts and ideas for various meals indexed on colored or marked pages, perhaps as a paperback similar to other cookbooks. Or maybe it's not really intended to be a cookbook...something to keep in mind.

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