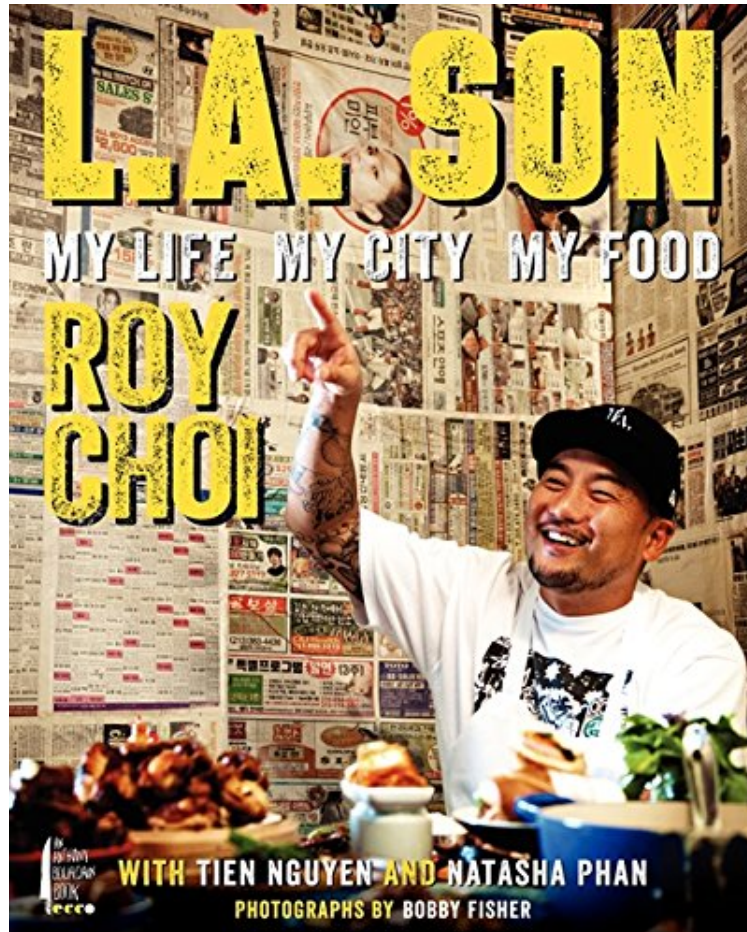


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## L.A. Son: My Life, My City, My Food

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**Roy Choi, Tien Nguyen, Natasha Phan : L.A. Son: My Life, My City, My Food** before purchasing it in order to gage whether or not it would be worth my time, and all praised L.A. Son: My Life, My City, My Food:

0 of 0 people found the following review helpful. ... At Its FinestBy C. Esposito-BernardThe Korean in mean cringes at the easy word play that this book begs, but this book really is a road map for Seoul food.Roy Choi hits cords that resonate deep with second generation Korean Americans that grew up in LA. The tension between being the good son and having no place to really rest your head, to really call home, has torn through far too many Korean Americans and the honest and courage of Mr. Choi cannot be overstated.In a lot of ways, food is the only legacy that gets passed down to my kin and I am so grateful that Mr. Choi has not only found his voice, but shares it so boldly.0 of 0 people found the following review helpful. Loved it. I was hungry all the time for ...By ThereseLoved it. I was hungry all the time for his receipes. 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 restaurants0 of 0 people found the following review helpful. Great Read!By Jean in San DiegoI 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.

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.

.com Featured Recipes from *L.A. Son* Download the recipe for Abalone Porridge