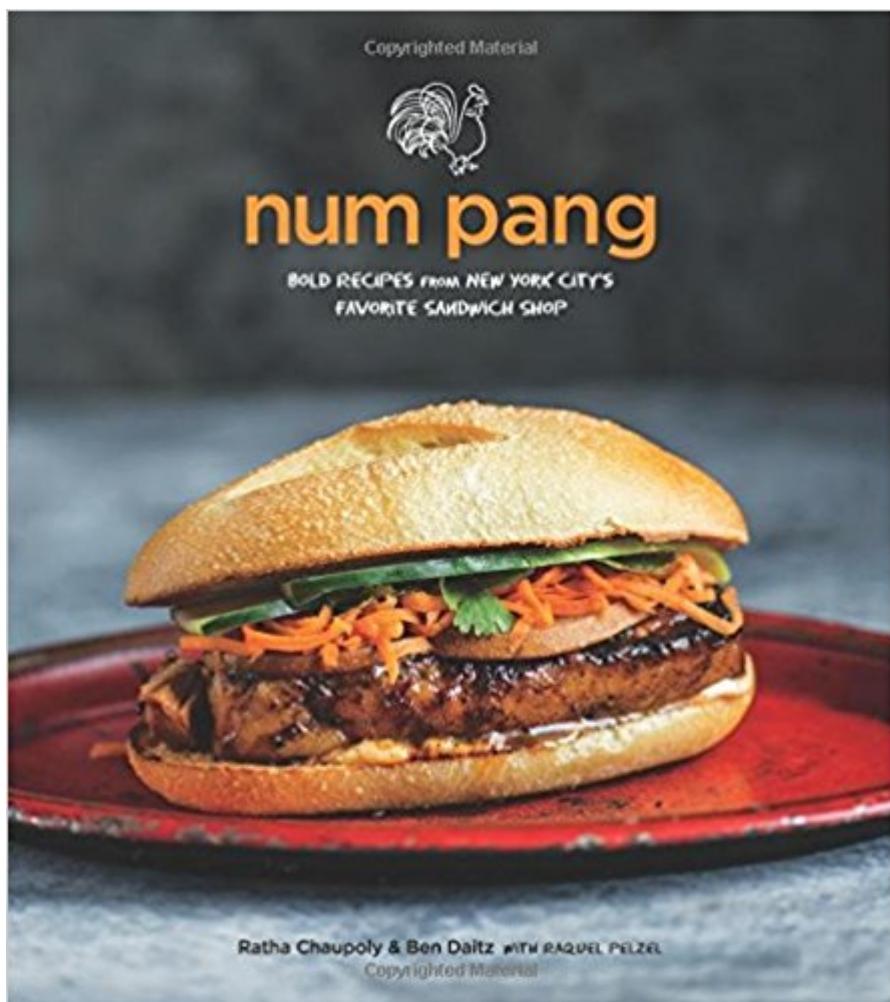


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Num Pang: Bold Recipes From New York City's Favorite Sandwich Shop



Synopsis

100 Cambodian- and Southeast Asian-inspired recipes from New York's favorite sandwich shop In a city with so many great sandwich joints, Num Pang Sandwich Shop is a standout, receiving high praise from numerous sources including Bon Appétit and Zagat. First opened in 2009 by Ratha Chaupoly and Ben Daitz, the restaurant introduced New York City to Cambodian-inspired sandwiches and sides. Today, there are six locations in the city with more in the works. Num Pang sandwiches are similar to Vietnamese banh mi, but what makes them so special is the inventive fillings, ranging from Glazed Five-Spice Pork Belly to Seared Coconut Tiger Shrimp to Hoisin Meatballs. The book provides recipes for all the fan favorites as well as ones for condiments like Pickled Five-Spice Asian Pears, sides like the Sambal Chili "Glazed Chicken Wings, soups and stews like Curried Red Lentil Soup, salads like Green Papaya Salad, and drinks like Cambodian Iced Coffee. With touches of graffiti art inspired by the chain's signature urban, hip-hop style, Num Pang looks just as bold as the mouthwatering recipes taste.Â

Book Information

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Customer Reviews

Peppercorn Catfish from Num Pang Serves 4 Inspired by a sweet-and-spicy clay-pot catfish dish that Ratha's mom makes, the peppercorn catfish num pang has surprisingly become one of Num Pang's most popular sandwiches. Our version is pan-seared, then finished with a peppery soy-honey glaze. The catfish takes on a killer sweet-and-spicy taste that is amazing in a sandwich or simply served alongside steamed white rice with some kind of pickle to offset the

sharpness of the sauce. You might have some of the peppercorn sauce leftover—it's great drizzled over pan-seared chicken or tossed into fried rice or a stir-fry. Directions Make the peppercorn glaze: In a medium saucepan, combine the soy sauce, honey, vinegar, salt, and sugar. Stir to combine, then bring the mixture to a boil over medium-high heat. Reduce the heat to medium-low and simmer until the mixture has reduced by about half, 10 to 12 minutes. Stir in the pepper and ginger, cook for 30 seconds, then turn off the heat. Once it cools, it will be about the consistency of maple syrup. Make the catfish: Season both sides of the catfish fillets with 1[1/2] teaspoons of the pepper and the salt. In a large nonstick skillet, heat the oil over medium-high heat. Place the catfish fillets in the skillet and cook until browned, 4 to 5 minutes. Gently turn the fillets over and cook on the other side for 2 minutes, then add [1/2] cup of the glaze. Continue to cook, basting the fish with the glaze often, until the thickest part of the fillet feels firm to gentle pressure and the glaze is bubbling, 2 to 3 minutes. Sprinkle with some or all of the remaining 1 tablespoon pepper, if desired. Transfer each fillet to a plate and serve with sauce drizzled over the top and sprinkled with the scallions. Heads-up A coffee grinder makes quick work of finely pulverizing the peppercorns. If, after tasting the sauce, you find it is too peppery and intense (lightweight!), strain out the peppercorns (the sauce will still have plenty of heat). Ingredients 1 cup soy sauce 1/2 cup honey 1/4 cup distilled white vinegar 2 tablespoons kosher salt 1-1/2 tablespoons sugar 3 tablespoons freshly ground black pepper 1 (1-inch) piece fresh ginger, peeled and thinly sliced into matchsticks 4 (8-ounce) catfish fillets 1 tablespoon plus 1-1/2 teaspoons freshly ground black pepper 1/2 teaspoon kosher salt 1 tablespoon canola oil 5 scallions, white and light green parts only, finely chopped

I had high hopes for this cookbook, I've watched this restaurant on TV and the reviews were basically all good. I wish I had not bought this. Although I don't categorize myself as a chef, I am better than a home cook and did go to culinary school. The first recipe I tried was their tuk trey sauce. I knew by looking at how much fish sauce it called for that that could not be right. And it wasn't. That sauce was inedible and tasted like nothing but salt. After a few attempts to try and save it, I had to throw it away. Then I tried the chili mayo. This was basically mayo and sambal oelek. Not really a recipe so much as a simple mixture I wouldn't have needed a cookbook to tell me how to make. Again, a disappointment, would not make that again. I did do the pickled carrots recipe. They turned out fine, but again probably did not need a cookbook to do something as simple. I may look at another recipe or two to see if I can salvage this cookbook for any use, but will definitely be filtering the recipes through my own better judgment. And I learned a lesson on these types of

reviews ... it didn't look like anyone that had placed a review had actually tried to make any of these recipes. Red flag.

My wife and I were very excited to make the "crispy-skin duck breast with black plum chutney." The beautiful accompanying photo showed sliced duck breast topped with succulent chunks of deep red plums (which was presumably the chutney). The problem is, if you follow the recipe, the resulting chutney looks *nothing* like the one in the photo--due to 30 minutes in the saucepan, followed by use of a food processor, it looks like a puree. We said, "Well, it doesn't look like the photo--as long it tastes good...." But the chutney tasted strangely unbalanced to us, due to a heavy addition of pepper and star anise. Our dislike of the taste of the chutney might be a case of different strokes for different folks, but normally we love these ingredients and flavors. We just wonder whether the recipes were thoroughly tested, and the book thoroughly edited for consistency.

My favorite sandwiches. I used to drive from Philly to Boston through NYC just to pick up one of these masterpieces, usually the steak...Unfortunately they are a lot of work, composed as they are of many different elements. That's the key to why they are so satisfying! Everything you need is outlined and described and the recipes are the real deal

I tried only one recipe, the hoisin meatballs, but it was both too salty and too loaded with hoisin. 1/2 cup hoisin is enough to flavor 10 pounds of meatballs!

Ok, 2 parts to this short review. 1) the layout is great, the recipes sound great, and I was really excited to get this book, BUT! .. 2) there are no bold recipes for sandwiches in this book besides the catfish. This is not a book of their recipes for the restaurant, which is a major turn off for me.. I still give it 5 stars because it is a nice cookbook to have, but the wording and description is way off.. I run a specialty sandwich restaurant, based on bold and interesting flavors and textures, and although I've never copied another restaurant recipes, I do look for inspiration from other sources, and I had really high hopes for this book.

Remember the bread recipes next time.

Clear writing [and delicious stuff] !

Love it! Been to Num Pang many times and each item on the menu is amazing and awesome. Can't wait to try some of these at home, especially the peppercorn catfish and chili mayo! Highly recommend the book and if you get to NYC you definitely should get to one of their locations.

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