



[Red Hot Kitchen: Classic Asian Chili Sauces from Scratch and Delicious Dishes to Make With Them](#) Copyright © 2019, Diana Kuan. Published by Avery, an imprint of Penguin Publishing Group, a division of Penguin Random House LLC.

Our Summary:

For years I've taken for granted that classic Asian chili sauces are available at my local market or grocers. It never occurred to me that making my own was an option. Enter Diana Kuan and her [Red Hot Kitchen](#) cookbook. More than a cookbook, this is a handbook for making classic Asian chili sauces from scratch. But it's not just about the sauces. Kuan goes the extra mile here and provides a variety of delicious recipes to make with each of the nine sauces. True, most of these chili sauces put some fire on

your palate, but you don't have to love spicy-hot food to love what this book offers. Kuan instructs you throughout in technique, flavor, history and the cultural differences of the sauces. And still there's more. Kuan tames the heat on your tongue with her small collection of cooling drinks that quench your palate, as you devour the tasty morsels [Red Hot Kitchen](#) serves up, chapter after chapter.

What you need to know:

Get it: [Red Hot Kitchen: Classic Asian Chili Sauces from Scratch and Delicious Dishes to Make With Them](#) Copyright © 2019, Diana Kuan. Published by Avery, an imprint of Penguin Publishing Group, a division of Penguin Random House LLC, February 5, 2019 (Hardcover \$30.00) ([Amazon \\$19.49](#); [Kindle \\$15.99](#)).

See it: 256 pages divided between 11 chapters, 9 of which are Asian chili sauces. Each sauce comes with a full page color photograph; about 1/3 of the recipes have photos of the finished dish. The 38 page introductory materials takes you through the different types and kinds of chilis used in the recipes, the classic Asian pantry and the equipment and tools you'll use to make executing the recipes easier, including a few "how-to" photos so you can see exactly what the recipes asks for. The photo gallery of chilis you'll use in the sauces is priceless.

Make it: 100+ easy-to-follow recipes for 9 classic sauces fundamental to Asian cooking. Many vegan variations or options are included for the sauce recipes that use dried scallops, shrimp or other non-vegan proteins.

Chef Donna's Review:

When I first considered adding [Red Hot Kitchen](#) to my library, I must admit I thought more than once that opting for the grocery-store-stocked chili sauce would be an easier alternative. I read through the recipes and became instantly enamored by the ingredients – readily available at ethnic markets, but rarely used in my home-kitchen. And then, serendipitously, I saw the Netflix *Chef's Table* episode featuring Bo Songvisava and her classic Thai restaurant Bo.Lan. She labored, in that episode, over pounding her Thai curry paste in a mortar and pestle, explaining this is the *only* way to get the true essence of the Thai classic. I opened up [Red Hot Kitchen](#) to Kuan's *Thai Red Curry Paste* and knew I was holding something special. Yes, Kuan instructs you to pound the chili for up to 10 minutes, add the next ingredients and continue pounding for another 5, and then another 5, and still another few minutes. Behold the truest form of that paste you're likely to taste. Do not despair though! Most of her classic sauce recipes come together in a matter of minutes. And if they take longer, it's hands-off time.



[Red Hot Kitchen](#) gives you cross-cultural recipes in sauces that include everything from Indonesian Sambal Oelek, Thai Sriracha, Nam Prik Pao, Thai Red Curry Paste, and Sweet Chili Sauce to Szechuan Chili Oil, XO Sauce, Korean Gochujang, and Yuzu Kosho. These recipes are true to the techniques that make them classics on the Asian continent, and now can be classics in your home kitchen. The recipes yield sufficient quantities to be used in several recipes, and they are either shelf stable or last several weeks or months depending on whether you store them in the refrigerator or freezer.

You might be surprised that the recipes in [Red Hot Kitchen](#) are easy and rather quick. And, for the most part, you won't need to look too hard to find the ingredients. The fresh variety of chilis can be sourced in a well-stocked grocer or with quick trip to your ethnic grocer. And, Kuan's *Know Your Chili Pepper* chart plus the photographic glossary of both chilis and ingredients gives you a visual reference of what you are looking for in the market. Once at home, those same pages give you all the flexibility to control (or ramp up) the heat of your sauce. For those who eat to a plant-based platform, Kuan offers vegan options, too. While some of us may be looking for shortcuts and quick recipes that mimic authentic flavors, the real deal is doable in your kitchen. That should change your mind about this book.

More than just a collection of classic sauce recipes – and a highly prized collection no less, [Red Hot Kitchen](#) shows you what to do with those sauces once you make them. At your fingertips are recipes for *Stir fried Clams with Nam Prik Pao*, *Cumin-Crusted Red Curry Rack of Lamb*, *Szechuan Wontons* or *Bok Choy*, *Sriracha Whole Kernel Corn Bread* and *Hummus with Sun-Dried Tomatoes and Toasted Garlic*, and *Baked Flatbread "Pizza" with XO Sauce, Mushrooms, and Shaved Brussels Sprouts*. Each recipe gives you easy ways to incorporate these fresh sauces into your daily repertoire, whether you're looking for something to eat for breakfast, lunch, to nosh on, or devour at dinner.

Kuan keeps you engaged through the last pages of [Red Hot Kitchen](#) with her chapter on *Cooling Drinks* that deliciously cool your palate and balance out the heat in the sauces. Each is non-alcoholic, and quickly made. So, while enjoying your food you can drink a *Thai Iced Tea*, an *Avocado Coconut Shake*, and more.

That's what's so appealing about [Red Hot Kitchen](#). These dishes, while worthy of your most beloved dinner guests, can be made during any busy weeknight, including the sauces! The extra sauce will keep you at the ready with your refrigerator, freezer and pantry stocked. More so, at the end of your busy day you'll be happy that [Red Hot Kitchen](#) is on your counter. You'll be glad to know you have an arsenal of classic Asian sauces at your fingertips, and a lot of options to cook with them. You'll also have a solid reference for flavor-building for just about anything you want to eat at any time of day.

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[Vegan XO Sauce](#)

[Stir Fried Rice Cakes with Vegan XO Sauce](#)