

AUSTIN360 FOOD

How to make The Peached Tortilla's kimchi queso

By Addie Broyles
abroyles@statesman.com

Few Austin food trucks have had the success of The Peached Tortilla, which started as a food truck in 2010 and expanded to a brick-and-mortar restaurant on Burnet Road just a few years later.

Now, Eric Silverstein's popular restaurant concept has several food trucks, a bar, a location in Austin-Bergstrom International Airport, an event space called Peached Social House and, as of next month, a cookbook chronicling his journey from growing up in Japan with a Chinese-American mother and a Jewish-American father to becoming a business owner in Texas, where he is raising his own family.

In addition to stories about the highs and lows of starting a food truck and expanding the business, Silverstein shares plenty of recipes; some are dishes served at the restaurant and others are inspired by Silverstein's family favorites. He recommends tools that will make it easier to prepare any number of Asian or Asian-fusion dishes, including the ever-popular Benriner mandoline, and pantry staples, such as nori, mirin, oyster sauce, hoisin, gochujang and kochukaru flakes.

The book comes out officially on May 7, but last week, Silverstein joined me on the Austin360 Facebook page to demonstrate how to make one of the restaurant's most popular dishes: kimchi queso. You can find the video at Facebook.com/Austin360.

BookPeople will host a book signing at 7 p.m. May 7 that will feature tacos and

See QUESO, D3



THE PLANNER | D2

ON DEMAND

Beyoncé's 'Homecoming' and more to watch at home



A collection of Better Homes and Gardens Cookbooks from 1940 to 2019. [ALYSSA VIDALES/AMERICAN-STATESMAN]

Nostalgia, wrapped in plaid

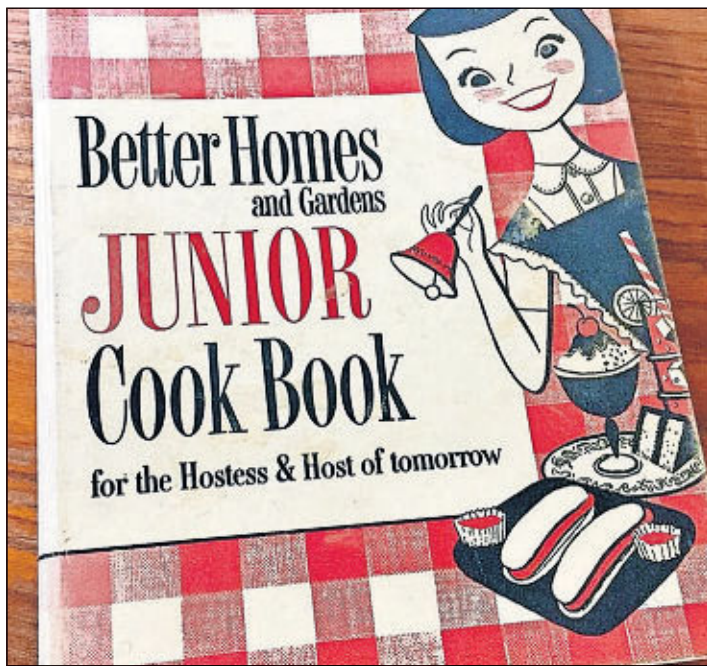
What's so special about the Better Homes and Gardens cookbook

By Addie Broyles
abroyles@statesman.com

The rings are gone, but the plaid is here to stay. After nearly 90 years as one of America's most loved cookbooks, the newest edition of Better Homes and Gardens' "New Cook Book" just got a refresh. The iconic red plaid is still there, and so is the recipe for chocolate chip cookies, but for the first time, the book doesn't have its signature ring binder.

To publish a new edition is such an overhaul that they've done it only 17 times since 1930. "We pull the book apart, every chapter, every recipe," says Jan Miller, the book's editor, who is based in Iowa with the rest of the Meredith Corporation.

"Those classics aren't a gimme. If the chocolate chip cookie recipe is going



Reader Mary Sue Hayward sent in this photo of her beloved copy of a junior's edition of the Better Homes and Gardens cookbook. [CONTRIBUTED BY MARY SUE HAYWARD]

to survive, what do we need to do to make this feel like the classic of today?"

While they were putting together this edition, they knew every recipe had

to have a photo, but they weren't convinced that readers still needed the binder, which was one of the major innovations when the book first published.

The ring binder allowed cooks to add pages, and to encourage subscriptions, the magazine printed additional cookbook pages that readers could tear out and punch holes in.

As home printers became available, cooks printed out their own recipes to add to the binder. Miller said the company's research suggested that this generation of cookbook buyers didn't need to store recipes in the same way their grandparents did, so they designed the book with a red-plaid spine that would still lie flat when opened.

Ultimately, the no-ring decision had to go through Mell Meredith, one of the

See NOSTALGIA, D8

'The Nimble Cook' can help you become more creative in the kitchen



Former Austinite Ronna Welsh, left, and the Austin-based illustrator Diana Vassar collaborated on the new book, "The Nimble Cook." [CONTRIBUTED]

By Bonnie S. Benwick
For the Washington Post

This is a cookbook that might be too clever for its own good.

Why begin a review this way? Chalk it up to mixed feelings. Dig into "The Nimble Cook," and you are guaranteed to discover a technique or three that will be new and of use to you, no matter how well acquainted you are with your pots and pans. It could change the way you cook — a result other cookbooks have promised but failed to deliver. However, there is so much to take in that this

guide comes across more like a textbook at times.

Author Ronna Welsh is not yet widely known in the food universe. Welsh spent a decade learning to cook in professional kitchens in America and abroad, first in Austin in the 1990s, when she worked at several local restaurants, a now-closed Clarksville food shop called Lilly & Co. and as a food writer for the Austin Chronicle, but then she moved to Brooklyn to continue her career as a chef and culinary instructor.

After living abroad in France, Spain, Greece and Sicily, Welsh ended

up opening Purple Kale Kitchenworks in Brooklyn, where she continues to teach cooking classes, but this year, she published her first book, "The Nimble Cook: New Strategies for Great Meals That Make the Most of Your Ingredients" (Houghton Mifflin Harcourt, \$30). This cookbook, illustrated by Austinite Diana Vassar, explains how to take the strategies she learned in restaurants, namely time management and efficient use of ingredients, to make home cooking-friendly foods. Welsh has been in

See 'COOK', D7



“The Peached Tortilla” by Eric Silverstein

QUESO

From Page D1

kimchi arancini balls from the food truck that started it all. That’s also the day that the restaurant is launching a cookbook prix fixe menu featuring dishes whose recipes are in the book. From May 7 to May 12 during dinner service, you can pay \$27 for a three-course sampler of established menu items and some new dishes straight from the cookbook.

Kimchi Queso

Chips and queso shape and define the food scene in Austin. They are right up there with barbecue, which is saying a lot, considering that Texas is the barbecue capital of the world. Tex-Mex joints have proliferated in the Austin restaurant scene, and each has its own play on chips and queso. Here’s our riff. If you have leftover queso, you can always cook some macaroni shells and toss them in the queso that you’ve heated up. You’ll have kimchi mac and cheese in no time. Top the mac and cheese with some fried shallots or panko for crunch.

Eric Silverstein

- 4 ½ tablespoons unsalted butter
- 2 tablespoons, plus 1 teaspoon flour
- 2 cups milk
- 1 pound Velveeta (cut into cubes) or American cheese (shredded)



The Peached Tortilla’s kimchi queso is one of the recipes in Eric Silverstein’s new book. [CONTRIBUTED BY CARLI RENE]

- ½ cup pureed whole napa kimchi plus ½ cup whole
- ½ teaspoon white pepper
- ½ teaspoon kochukaru flakes
- ½ cup cilantro, chopped
- ½ cup green onions, chopped
- ½ teaspoon kosher salt, to taste
- ½ cup Cotija cheese, for garnish
- Tortilla chips, for serving

In a medium pot, melt the unsalted butter over low heat. Once the butter has melted, add the flour to make a roux. Cook the roux for another 4 to 5 minutes until you start to smell a nutty aroma. The roux will start to turn a slight off-white. Turn the heat up to medium and whisk the milk into the roux. Simmer the mixture until the milk thickens. This should take about 5 minutes.

Constantly stir the mixture to ensure you do not scald the milk.

Add the cheese and simmer the mixture until the cheese melts and is fully incorporated. Once the cheese is fully melted, whisk in the pureed kimchi, white pepper, kochukaru flakes, cilantro, green onions and salt.

Garnish the queso with any extra cilantro, Cotija cheese and kimchi, and serve it with your favorite tortilla chips. Serves 6 to 8.

From “The Peached Tortilla: Modern Asian Comfort Food from Tokyo to Texas” by Eric Silverstein (Sterling Epicure, \$27.95)



Eric Silverstein’s new cookbook is called “The Peached Tortilla” and comes out next month. [CONTRIBUTED]



Read More of What You Love:

E-EDITION EXTRA

More business. More sports. More food. Every day, Statesman subscribers get more news with e-Edition Extra within the ePaper edition.

HOW TO ACCESS E-EDITION EXTRA

1. In ePaper, click on menu in upper right corner
2. Scroll down to “Supplements”
3. Click on “e-Edition Extra”

DO YOU HAVE DIGITAL ACCESS YET?

If you’re a subscriber but haven’t registered for digital access, visit:

accountmanagement.statesman.com