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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. —

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 1½ 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 ½ 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 ½ cup honey ¼ cup distilled white vinegar 2 tablespoons kosher salt 1½ 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 1½ teaspoons freshly ground black pepper ½ teaspoon kosher salt 1 tablespoon canola oil 5 scallions, white and light green parts only, finely chopped

“The food at Num Pang is delicious. No wait, it's f@*cking delicious! I met Ben Daitz years ago at the Washington Square Park dog run, and he told me that he was gonna open a sandwich place. I bumped into him a couple years later and had no idea that his place was the same place I go to for the most delicious sandwiches in NYC. We eventually collaborated on the most tastiest pastrami sandwich to be tasted. EVER! The sauce that Ben and co-owner Ratha invented should be made into a lip balm so you can just savor and savor and savor. Ben and Ratha's book is like a collection of magic tricks being revealed. Delicious magic tricks that I can make and eat in my apartment. • Adam "Ad-Rock" Horovitz, musician

“Ratha and Ben are masters of delicious composition. They are virtuosos because they make perfectly balanced sandwiches: no alterations, no additions, no substitutions (less a little extra

Sriracha). But each individual element of a num pang is an artwork in and of itself, which makes this quirky and crafty book so delicious and the sandwiches actually simple to replicate at home in my own kitchen. Num Pang is the true and definitive #yumbang!!!

• Mario Batali, chef, entrepreneur

“Num Pang is one of those places that opened in NYC and immediately harvested a cult following. There are only two reasons how this is made possible in New York, the most competitive restaurant market in the world: 1) delicious food and 2) amazing culture. The food is delicious, made with care and passion, and comes from two of the best guys around. From the humble descriptions and step-by-step recipes to the awesome narrative and incredible photography, I am stoked to add this book to my collection, and I promise Ben and Ratha, I will COOK THIS BOOK!!!”

• Michael Chernow, owner of Seamore’s and co-owner of The Meatball Shop

Cambodia-born Chaupoly and native New Yorker Daitz were both building impressive restaurant industry resumes when they met, one day, at the bar of the Blue Water Grill. They quickly became friends and business partners, opening the Num Pang sandwich shop in Greenwich Village in 2009. Seven years and five additional locations later, the two are spilling their secrets of success in this collection of tangy recipes. They begin by revealing the “holy trinity (of four),” the ingredients that go into every sort of num pang (spoiler alert: cucumber, cilantro, chili mayo, and pickled carrots). Then, rather than focusing on sandwich building, they deconstruct, exploring the many ways of turning fowl, meat, fish, and vegetables into succulent centerpieces that can either be stuffed into a baguette, or served as a main or side dish. Highlights include a chile-basil fried chicken made with buttermilk; glazed five-spice pork belly with a hint of maple syrup; hoisin meatballs; and peppercorn catfish. Dotted throughout are helpful “know this” tip boxes, offering sage advice on skills such as flame-roasting ginger and judging the thickness of coconut milk. There is also a chapter of meals in a bowl with predictable entries such as oxtail stew, surprising options such as oatmeal flavored with tamarind, mango, and papaya, and, just for the heck of it, a traditional matzo ball soup.”

• Publishers Weekly

In 2009, RATHA CHAUPOLY and BEN DAITZ opened up the Num Pang Sandwich shop, which sells Asian sandwiches and sides that combine flavors from Ratha’s childhood in Cambodia with Ben’s culinary technique. They now have six locations throughout the city.

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.

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.

Can't wait to try these recipes!

great sandwiches

Great recipes

GAINED 4 LBS ALREADY.. GOOD STUFF !!

Remember the bread recipes next time.

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

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