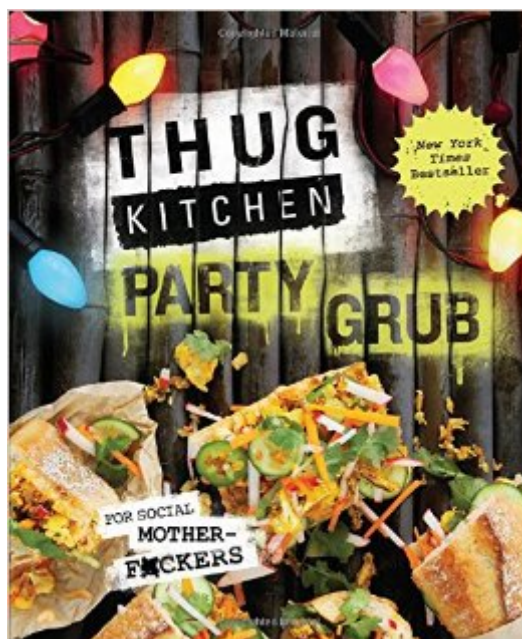


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Thug Kitchen Party Grub: For Social Motherf*ckers



Synopsis

From the duo behind a New York Times bestseller, Thug Kitchen, comes the next installment of kick-ass recipes with a side of attitude. Thug Kitchen: Party Grub answers the question that they have heard most from their fans: How the hell are you supposed to eat healthy when you hang around with a bunch of assholes who couldn't care less about what they stuff in their face? The answer: You make a bomb-ass plant-based dish from Thug Kitchen. Featuring over 100 recipes for every occasion, Party Grub combines exciting, healthy food with easy-to-follow directions and damn entertaining commentary. From appetizers like Deviled Chickpea Bites to main events like Mexican Lasagna, Thug Kitchen: Party Grub is here to make sure you're equipped with dishes to bring the flavor without a side of fat, calories, and guilt. Also included are cocktail recipes, because sometimes these parties need a pick-me-up of the liquid variety.

Book Information

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Customer Reviews

I own and love the predecessor to this book - Thug Kitchen : The Official Cookbook ;and was so excited to see this I preordered right away. In a nutshell this makes vegan and healthy food so much fun. I own a lot of books in this category and most call for a plethora of complicated and expensive ingredients that are near impossible to find and you will never use again, along with the components of a fully stocked chefs kitchen. Who needs that ? Not me. So having used the original for many a meal, I could not wait to get my hands on this...Party Grub as we head into the holiday season..heck yes!!This book has five chapters covering: Breakfast, small bites / dips and just great snacks you can serve, salads /sauces and sides; main courses and finally in Spin the bottle: Sweet

stuff -desserts, cocktails - all the good stuff you need for a social gathering (think Sangria, setting up a good Bloody bar; or reliving those sneaky high school days with a hard lemonade) This is fun food, party food - it tastes so good yet is really is quite healthy and these folks show you how the two can go hand in hand!As was the case in the first book; you will not find yourself on the hunt for Dulse Flakes, Sea Cucumbers or Orange Blossom Nectar - yes all things I have found in recipes from other cookbooks - instead this is real food made of real ingredients you can find in your local grocery store: Tofu, Chick Peas, fruits and veggies, herbs. And that is why I love this book most, it does not break the bank, or take time hunting down obscure stuff. The recipes vary in simplicity; some do require a little more technique or time, but all area attainable for even those of us who are self professed terrors in the kitchen!Much as I could not wait, I got started using the sneak peeks the authors provided through and so far, so very good!! The Roasted beet Hummus is AMAZING and the accompanying Walnut Herb Crumble was a simple yet delicious touch; and once the beets were roasted, this took minutes to make -on that note, I should point out that while you do not need a boatload of kitchen tools, a high powered blender such as a Vitamix does help for several of the dishes. There are just a lot of great choice here, and they replicate fun, bold food, just in a vegan manner - Veggie and Tempeh Kebabs, 'meat'ball subs, lasagna (black bean and pumpkin), snacks such as their take on Chex Mix, Artichoke Dip, Carmel Corn, dips ,drinks, finger foods. You could easily host a party for vegans and non vegans alike and keep everyone happy with tasty foods, that are not ,missing flavors or textures. Now as there are always folks that thumbs down the Thug Kitchen books for attitude, cussing etc; lets also address that -this book is in your face, its tongue in cheek and yes, they like to drop the F-bomb on every page. If that is your thing, or you do not care, find it funny, want really good recipes - they buy it. If not, do not buy then complain afterwards -that is like buying and eating a whole chocolate cake, then grumbling that it was not diet food and you are now rocking a food belly. Read the previews and if you are looking for fun, delicious , simple foods, that are vegan and quite frankly, not like anything you will find in any other vegan cookbook, then get this -you will not be disappointed! If you do not like cussing, you might want to steer clear...but personally I love their recipes, the unique dishes and will post pictures of my results as I work my way through this book!

If you loved the first book, you are going to equally love this one. I've made so many recipes from the first book that were successful and have had the pleasure of sampling a few dishes from the new book that were very good, so I know this book is going to deliver. The panzenella salad is crazy good, so I suggest you start there. I for one, love the look of the new book, random photos and all. If

the cursing bothers people I have to wonder why they are buying this book in the first place. Really? You know what's about to go down, don't act surprised or annoyed when the book lives up to expectations. I already ordered a few copies to give to friends because they all loved the first book. The best thing about Thug Kitchen is that they heavily appeal to non-vegans. I've been shocked by the number of posts I've seen regarding the book from my meat eating friends. It's like TK makes veganism look cool to the masses. Two thumbs up!

Yes the book does contain vulgar language, and I'm personally not a vegan, however from what I tried out with the recipes so far everything has been delicious. I've noticed a number of Thug Kitchen recipes from the previous book are heavy with cilantro, and the same applies with this book. I made the watermelon/tequila salad last night, and also tried the apple/onion focaccia. Very flavorful, very delicious. Can't wait to try the Thug Kitchen variation on the Cobb Salad (with the fried chick peas...) If you've always wanted to try to make vegan cuisine, and never wanted to dabble with ingredients like tofu, give the two Thug Kitchen books a spin. Dishes are heavy with flavor and are incredibly easy to make as well.

Everything I have made from this has been delicious and there are many more that I want to try. It's nice to grab a vegan cookbook with easy to find ingredients and recipes that aren't that complex. Queso-ish dip is so good! And that sweet and sour sauce took minutes but was so yummy!!

TK strikes again with their second cookbook! A must have for anyone who loves to cook. I don't care if you eat meat or beans, you will roll over laughing from the directions and have a belly full of deliciousness for the end result! Great job TK!!

Awesome recipes! First thing I made was the Queso-ish dip....it is KILLER. 100% recommend everyone make it. Just like the original Thug Kitchen it does not disappoint and the recipes are easy to follow.

OMG! This cook book ROCKS! I would recommend it to anyone! I am a Vegan, so of course I love it. But, there are so many dishes that a non-vegan would love. I recently tried one of the appetizers on my family (carnivores all!). They inhaled it! And for those of you who do not mind the language, it is hysterical to read. I recently let my friend read it and she immediately ordered it for her fiance

because she thought he, another carnivora, would really like it.

They're at it again! Disregard the one star comments that rated the book based on language. They simply failed to do some research and understand that's a big selling point of the book. Raw uncut crude delicious flavorful food. Anthony Bourdain would be proud.

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