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**FOR IMMEDIATE RELEASE**

*Imbued as it is with Kim, Phil, and Terri's spirit of discovery and celebration,  
[this book is] a beautiful document of real American food culture.*

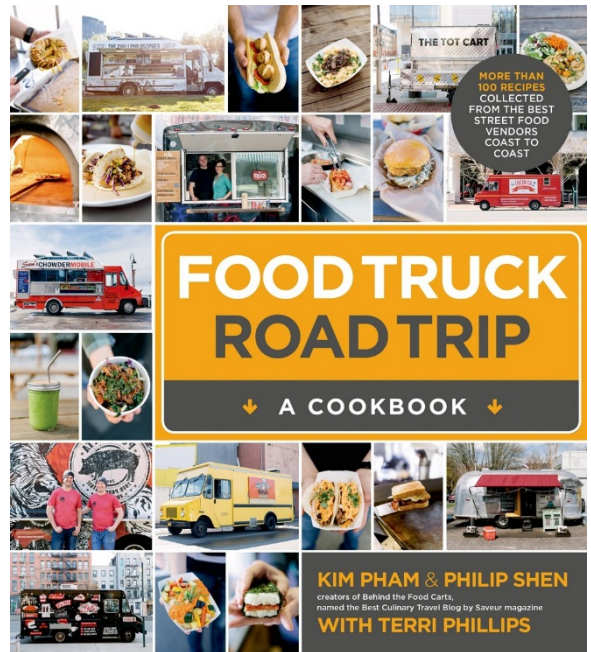
—Helen Rosner, Executive Digital Editor for Saveur magazine

## DISCOVER THE EXCITING WORLD OF FOOD TRUCK CULTURE AND RECREATE THE COUNTRY'S FAVORITE FOOD TRUCK DISHES

### FOOD TRUCK ROAD TRIP—A COOKBOOK

*More Than 100 Recipes Collected from the Best Street Food Vendors Coast to Coast*  
by Kim Pham, Philip Shen, Terri Phillips  
Page Street Publishing / November 2014

Reading a good cookbook is like a food journey. Each recipe is a culinary experience that can transport you to a different place and the process of cooking can connect you with cooks from all over the globe. For bloggers **Kim Pham** and **Philip Shen**, of the award-winning [BehindtheFoodCarts.com](http://BehindtheFoodCarts.com) - named Best Culinary Travel Blog by *Saveur* magazine - and food writer **Terri Phillips**, their love of food has literally taken them on a journey—a journey across the United States as they try out famous food trucks in various cities and have documented their meals along the way. The result is their new book, **FOOD TRUCK ROAD TRIP—A COOKBOOK** [Page Street Publishing, November 2014, \$21.99 US/\$23.99 Canada].



Part cookbook, part photography book, and part history book, **FOOD TRUCK ROAD TRIP—A COOKBOOK** has it all. The chapters cover all the food truck favorites, from soup and sandwiches, to American comfort food, to Latin American, Asian and fusion foods from all corners of the Earth—plus drinks, sides, desserts, and snacks. And every recipe is accompanied by gorgeous photographs taken by the authors, both trained photographers, as well as the history of the food truck, its owner, and the story behind the spectacular food.

*“We’re humbled by the opportunity to tell a little bit of our story, but we’re more excited for you to hear the stories of these chefs and owners who have inspired us to make this book.”* says Philip Shen.

With **FOOD TRUCK ROAD TRIP** home cooks can explore and enjoy amazing recipes from all over

the U.S. Recipes include:

- **Jalapeño Corn Cakes** – Bid D’s Grub Truck - Dennis Kum, New York, NY
- **Fopo Cristo** – The Egg Carton – Sarah Arkwright, Portland, OR
- **Oxtail Mac N’ Cheese** – Flat Iron – Timothy Mark Abell and Caleb Patrick Orth, Los Angeles, CA
- **Fried Chicken Sandwich with Fennel Slaw** – Doc’s of the Bay – Zak Silverman, Oakland, CA
- **The Matador** – American Meltdown – Paul Inserrra, Durham, NC
- **Grilled Chicken Cordon Bleu Sliders** – Nola Girl food Truck and Catering – Dannielle Judie, New Orleans, LA
- **Seafood Soup** – Fishey Bizness Seafood Co – Dennis White, Austin, TX
- **Santa Fe Black Bean Burger** – Mix’d Up Food Truck – Brett Eanes, Atlanta, GA
- **Roasted Roots Salad** – The Moral Omnivore – Ross and Linnea Logas, Minneapolis, MN
- **Brisket Barbarcoa Empanada** – Taco Mondo – Michael Sultan and Carolyn Nguyen, Philadelphia, PA
- **Japanese Curry with Chicken Kara-Age** – Japacurry – Jay Hamada, San Francisco, CA
- **Coconut-Cashew Kaffir Lime Trout with Fresh Pineapple Slaw** – Carte Blanche – Jessie Aron, Portland, OR
- **Rosemary Olive Oil and Blood Orange Cake** – La Bella Torte – Joe Glaser, New York, NY

**FOOD TRUCK ROAD TRIP—A COOKBOOK** allows readers to travel all over the country without leaving their kitchens and gives them the tools to re-create favorite food truck dishes from cities such as Raleigh, New Orleans, Austin, Los Angeles, Portland, Las Vegas, Minneapolis, and New York. This book is ideal for every foodie, traveler, and story-lover out there.

### About the Author

**Philip Shen and Kim Pham** are the creators of BehindtheFoodCarts.com, which has over 200,000 subscribers and was named Best Culinary Travel Blog by *Saveur* Magazine in 2013. They live in San Francisco, California.

**Terri Phillips** is a freelance food writer who lives in Portland, OR.

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Sample recipe from **FOOD TRUCK ROAD TRIP—A COOKBOOK:**

## CRAB A HOLD OF ME

MELTS MY HEART—WES ISIP—SAN JOSE, CA  
**Makes 1 Sandwich**

*Owner Brian Aflague's love of grilled cheese came from homemade childhood meals in his grandfather's kitchen. It was a nostalgic meal that never quite gave up its spot as his #1 favorite food. At Melts My Heart, Brian pays tribute to the classic grilled cheese by constantly looking for new ways to offer up the cheese and-bread combo. His favorite place of inspiration is his own crew, often putting their ideas into practice and creating instant favorites. One such favorite is the signature crab melt made with fresh crab, mild Cheddar cheese and a touch of Old Bay.*

1 (16-oz [454g]) can premium quality super or jumbo lump crabmeat (not imitation)  
1 stalk celery, diced  
¼ red onion, diced  
1 scallion, chopped  
Old Bay seasoning to taste  
Black pepper to taste  
2 to 3 tbsp (28 to 41g) mayonnaise  
Butter  
2 slices fresh sourdough bread  
3 slices mild Cheddar cheese  
2 slices tomatoes

Combine the crab, celery, red onion, scallion, Old Bay and black pepper in a small bowl and mix thoroughly. Add the mayonnaise and mix thoroughly again.

Place a skillet over medium-high heat. Butter one side of each slice of bread. Place both slices of bread buttered-side down onto the skillet. Add the cheese to both slices of bread. Scoop 4 ounces (112g) of the crab mix on top of the cheese on one slice of bread.

Place 2 slices of tomatoes directly on the pan and grill for a few seconds on each side. Place the tomatoes on the other slice of bread and toast for 3 minutes. Flip the slice of bread with the tomatoes onto the other slice of bread with the crab mix. Press down firmly and toast both sides for 2 to 3 minutes, until golden brown and crispy.



Recipes may be reprinted with the following credit:

**Recipe from FOOD TRUCK ROAD TRIP—A COOKBOOK by Kim Pham, Philip Shen, Terri Phillips. Page Street Publishing/November 2014**