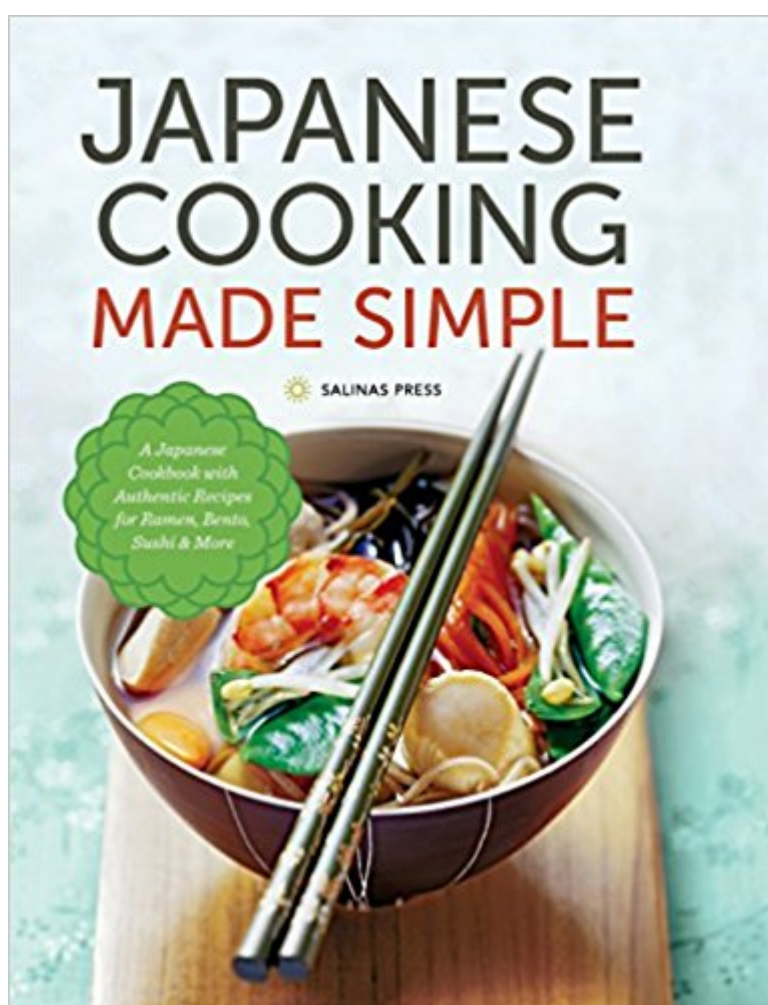


The book was found

Japanese Cooking Made Simple: A Japanese Cookbook With Authentic Recipes For Ramen, Bento, Sushi & More



Synopsis

NEW YORK TIMESÃ A BESTSELLER Cooking a wide variety of Japanese meals doesn't have to require a lot of effort, multiple cookbooks, and guesswork. Here's the key to making delicious Japanese food at home tonight. Ã A People love Japanese cuisine, but very few prepare it themselves. Japanese Cooking Made Simple provides the basic techniques and recipes that unlock your ability to prepare delicious, authentic Japanese meals to enjoy with friends and family at home - without requiring significant investments in time and money to do so. Ã A Japanese Cooking Made Simple contains more than 100 easy-to-follow authentic Japanese recipes with ingredients you can find in your local grocery store. Sushi and bento boxes will become part of your weeknight meals, as will Ramen with Braised Pork Belly, Tempura Soba, Fried Tofu in Broth, California Rolls, Pan-Broiled Salmon with Scallions, Chicken Yakitori, and Green Tea Ice Cream. Step-by-step instructions and illustrations will have you preparing sushi, including norimaki and temaki, with ease. Color photos help you put a beautiful Japanese dish on the plate. Ã A In Japanese Cooking Made Simple, Salinas Press has once again created a cookbook that provides home chefs not only with a wide variety of delicious recipes to choose from, but also the simple tools to make it easy.Ã A

Book Information

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Customer Reviews

"Not at all intimidating to someone who is new to Japanese cooking. Easy, clear instructions with recommendation on how to store and how long - all vital information. " -Ã A Susan Pridmore, The Wimpy Vegetarian"The good thing this book does is that it gives a history on the outset, background, and explains in detail the tools needed for good Japanese cooking, and it's a relief to

know that most of the cooking can be done by regular everyday tools rather than exotic ones that are hard to pronounce and even harder to find." - Minnie Gupta, The Lady & Home "I've always been intrigued by the Asian food section ... however, I've often been confused about what the products are and how they can be combined to create a delicious dish. Like a lot of families in our area of southeast Georgia, our exposure to Japanese food has been limited to Japanese steakhouses featuring hibachi cooking and communal dining...With Japanese Cooking Made Simple, I'll be able to solve both of these issues: familiarizing myself with Asian ingredients and using those ingredients to create authentic Japanese dishes for my family." - Kim McCallie, Well Seasoned Life

It's been a while since I've been unreservedly impressed with a cookbook. My family and I love Asian foods and Asian-style cooking. However, I have not focused on Japanese cooking because I'm a bit intimidated by it. I've always thought it to be too complex for my average cooking skills. When I came across this book, I thought I would give it a try. Right from the beginning, this book reassures the Japanese cooking novice that Japanese cooking is possible for virtually anyone. I'd like to write a few quotes from the book that particularly resonated with me: "To many Americans, Japanese cooking seems mysterious and inaccessible. The truth is that it is quite easy and surprisingly quick." "...Just like Japanese watercolor, basic Japanese recipes are unfussy. Most of the prepping and cooking methods will be familiar to you, and you won't have to hassle with lots of ingredients, steps, and hours at the stove. No recipe is foolproof, but it's hard to ruin these simple recipes. You don't have to measure out a slew of spices, and there are not gravies to go lumpy, roasts to dry out or cakes to fall." This book breaks down everything you need to know about Japanese cooking. It mentions the tools you need, the specific ingredients and the preparation methods. All of these things were surprisingly less complicated than I expected. The recipes are straightforward (the instructions are clear and easy to follow). The recipe categories are as follows: - Rice- Soups, Stews and Hot Pots- Noodles- Salads, Vegetables, and Garnishes- Tofu and Eggs- Sushi- Fish and Seafood- Poultry and Meat- Sweets- Bento Boxes The book is well edited. I didn't see any typos or errors in logic. It has an active table of contents for easy navigation. There is even an appendix with links to on-line merchants who carry items you might need if you can't find them locally. Don't get me wrong, you will probably be able to find most of what you need at a regular grocery store. It's not too often I find a book I can wholeheartedly recommend. I enjoyed reading this book, not just for the recipes, but also for the non-recipe content. I'll be referring back to this book for years to come.

Japanese Cooking Made Simple by Salinas Press is exactly that. From clear descriptions of Japanese terms to delicious recipes to simple diagrams on how to make all kinds of sushi, this book has it all. It also talks about how Japanese cooking encompasses the five senses and the five tastes. Filled with tips on how to adapt Japanese cooking for a western kitchen, the book contains recipes for everything from rice to sushi and beyond, such as how to put together a bento box. The subtitle describes how to make ramen, bento, sushi and more. But Japanese cooking goes beyond simple tastebud action. The book describes the need for simplicity and beauty in the presentation of meals as well, such as the plates you could use. The book is a comprehensive, interesting read about the basics of Japanese cooking. Very enjoyable.

First of all I have to say that the actual hardcover of the book already impressed me. The pictures of the Japanese food I saw throughout the book were mouthwatering and very stylish. And I actually thought at first when I got this book for free that Japanese cooking was hard and mysterious and when I was reading and being guided by the book it got simpler and easier. The categories broke it down for me very simple, I had the soups, rice, salads and vegetables etc. all separated and clearly laid down for me, and lets not forget the sweets too. It showed me as well what tools I needed to get my amazing Japanese meal done and it even explained to me cooking techniques, it really made is very clear! I could cook for month only Japanese and it would never get boring, I found so many new recipes in this book.

A basic guide to Japanese cooking. Limited on the number of recipes.

What a delightful read, full of great meal possibilities woven into an enticing cultural overlay of Japanese culture. Perhaps this book's most resounding feature is its elaborate, intricate detail, leaving no stone unturned. One indeed is given a great plethora of opportunity to more firmly evolve in the kitchen and as a dinner host. Better still, for those still a touch green on the art of fine dining, look no further. Yet, the healthful foundation each and every meal plan provides is incentive enough to take time perusing "Japanese Cooking Made Simple." A must have for anyone's cookbook collection and cultural historical archives. Trish Wootten, CHHC, AADPDC Nutrition Examiner

NOT ENOUGH PICTURES

What's great about this eBook, Japanese Cooking Made Simple, is the simplistic approach it utilizes when presenting the reader with an entirely new system of cooking. For those looking for a healthier influence in their diet, they should seriously consider adopting certain elements from Japanese cuisine. The simplicity of the courses, the emphasis on fresh ingredients and relatively short prep times are all pros when considering becoming more adventurous in the kitchen. It is important to read all the ingredients and equipment needed before embarking on any of the recipes. You want to make sure you have everything so you can get the full experience of the dishes you prepare. With accessible ingredients and easy to follow step by step instructions, this Ebook takes the average reader from complete Japanese cuisine novice to a solid intermediate level.

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