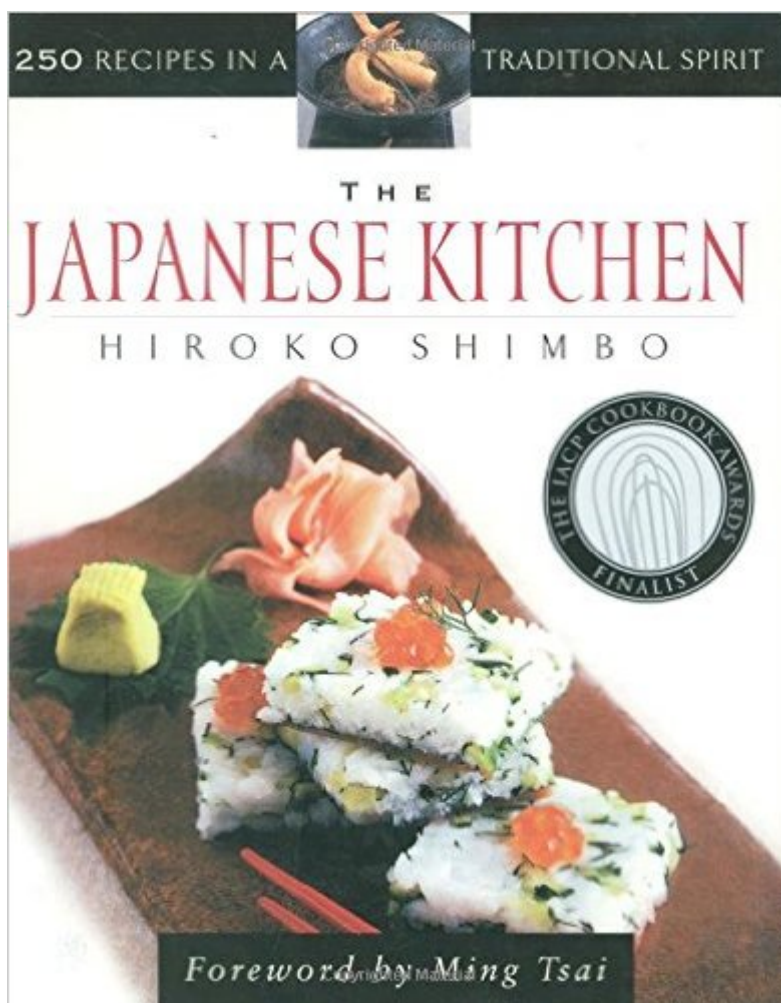


The book was found

The Japanese Kitchen: 250 Recipes In A Traditional Spirit



Synopsis

In this comprehensive IACP Award-nominated cookbook, Hiroko Shimbo gently and authoritatively demystifies Japanese cuisine for Western cooks. In Part One, Shimbo offers up an extended cooking-school lesson in Japanese ingredients, cooking methods, and implements, with ample advice on easy-to-find substitute ingredients and shortcut techniques. This first part also has all the basic recipes for sauces, stocks, dressings, and relishes, plus time-tested secrets of rice and noodle cookery, all of which give readers the skills to improvise and create their own Japanese meals. In Part Two, Shimbo serves up a stunning feast of Japanese dishes, from updated classics of the traditional repertoire to her own delectable creations. Here are scrumptious appetizers like Tempura Pancakes and Salmon and Vegetables in a Sweet Vinegar Marinade, clear and delicate miso soups, hearty yet refined chicken, duck, and meat entr es, delicious fish and shellfish preparations, and lots of Japan's famous sushi, rice-bowl, and noodle-bowl dishes. A chapter on the fine art of Japanese desserts rounds out the banquet. This is an indispensable book for both aficionados and home cooks eager to learn more about Japanese cuisine.

Book Information

Paperback: 528 pages

Publisher: Harvard Common Press; 1 edition (November 8, 2000)

Language: English

ISBN-10: 1558321772

ISBN-13: 978-1558321779

Product Dimensions: 7.2 x 1.4 x 9.1 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars   See all reviews   (32 customer reviews)

Best Sellers Rank: #631,618 in Books (See Top 100 in Books) #180 in   Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #6402 in   Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

Books that delve into Japanese cuisine beyond the popular restaurant dishes like sushi and miso soup are few and far between. And in that sense, this book does not disappoint. Shimbo's recipes are a joy, introducing over 200 wonderful dishes from the Japanese culinary repertoire to Western readers. Agedashi tofu (crisp tofu cubes in tempura sauce), negima-nabe (tuna and leek hotpot), multiple variations on fresh ramen and yakitori skewered chicken, the unusual gyuniku no misozuke

(miso-marinated steak), usuyaki senbei (homemade rice crackers), mitsumame (chilled gelatin in syrup), along with modern Japanified Western standards like ebifurai (fried shrimp in a crisp breading), omu raisu (rice-filled omelet), and kurimu korokke (creamy croquettes) are all here. Each recipe is prefaced with a tale about its origin or the author's childhood memories, and clear instructions make preparation of "exotic, foreign" specialties easy. Less successful are some of Shimbo's unique concoctions: soybean hummus (why?), eel burgers, "creamed" soup made of carrots, celery, garlic, miso, and soy milk. But these misfires, thankfully, can be easily overlooked. Another of the book's strengths is the author's deep investigation into ingredients. Shimbo, a native of Japan who teaches frequently at major cooking schools in the United States and Europe, took years to write this book, visiting artisanal food producers across Japan to gather first-hand information about how products are grown and manufactured. Her research is a goldmine for devotees of Japanese food. I've been cooking Japanese food for 25+ years, and am Japanese Food Host at BellaOnline.

[Download to continue reading...](#)

The Japanese Kitchen: 250 Recipes in a Traditional Spirit Bento Box Cookbook: Delicious Japanese Cooking Recipes For Lunch And Dinner (Bento Box Recipes, Japanese Cooking, Japanese Recipes, Japanese Bento, Sushi, Rice Cooker) Best of Authentic Meals Box Set (6 in 1): Chinese, Japanese, Korean, Italian Recipes, Traditional Southern and Amish Meals (Authentic Meals & Traditional Recipes) The Best of Traditional Scottish Cooking: More than 60 classic step-by-step recipes from the varied regions of Scotland, illustrated with over 250 photographs Genki: An Integrated Course in Elementary Japanese II [Second Edition] (Japanese Edition) (English and Japanese Edition) Beyond Polite Japanese: A Dictionary of Japanese Slang and Colloquialisms (Power Japanese) Japanese Slang: A Fun Visual Guide to Japanese Terms and Phrases (English and Japanese Edition) Confessions of a Japanese Linguist - How to Master Japanese: (The Journey to Fluent, Functional, Marketable Japanese) Sproutman's Kitchen Garden Cookbook: 250 flourless, Dairyless, Low Temperature, Low Fat, Low Salt, Living Food Vegetarian Recipes Holly Clegg's Trim & Terrific Gulf Coast Favorites: Over 250 easy recipes from my Louisiana Kitchen Japanese Hot Pots: 35 One-Pot Recipes with a Traditional and Diverse Way of Slow Cooking (Slow Cooker & CrockPot Recipes) The Very Best of Traditional Irish Cooking: More Than 60 Classic Step-By-Step Dishes From The Emerald Isle, Beautifully Illustrated With Over 250 Photographs Crock Pot: 2,000 Crock Pot Recipes Cookbook (Crock Pot Recipes, Slow Cooker Recipes, Dump Meals Recipes, Dump Dinner Recipes, Freezer Meals Recipes, Crock Pot Recipes Free) Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly

Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) The Mega Crockpot Recipes Box Set: Crockpot Recipes, Slow Cooker Recipes, Crock pot Recipes, Dump Dinner Recipes, Quick Meal Recipes: Over 300 All Time ... Recipes For You & Your family (99+1 Book 4) Irish Baking Book: Traditional Irish Recipes (Traditional Irish Cooking) Vegan Richa's Indian Kitchen: Traditional and Creative Recipes for the Home Cook The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors Clarita's Cocina: Great Traditional Recipes from a Spanish Kitchen Best Wok Recipes from Mama Li's Kitchen: Healthy, Quick and Easy One Pot Meals for Busy Families (Mama Li's Kitchen Book 1)

[Dmca](#)