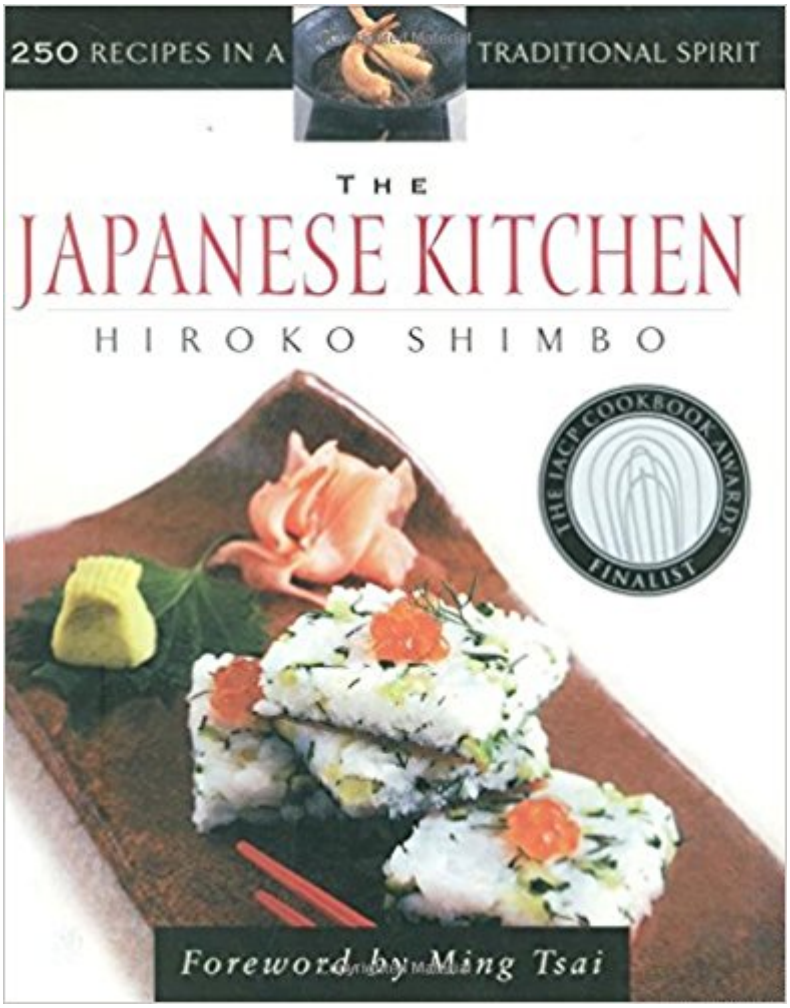
Ebook Directory
the best source of ebook

The book was found

The Japanese Kitchen: 250 Recipes In A Traditional Spirit



PDF
Adobe
DOWNLOAD EBOOK

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: 4.6 out of 5 stars 33 customer reviews

Best Sellers Rank: #478,437 in Books (See Top 100 in Books) #146 inÃ Â Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #4585 inÃ Â Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

While Asian flavors have long been fashionable in the U.S., it is perhaps the hipness of sushi and familiarity of the Tepanyaki style that have been a catalyst for the recent popularity of Japanese cuisine. The author, a veteran cooking-school instructor and food writer, offers a well-rounded introduction to the rich heritage of Japanese cooking (complete with historical, cultural and personal observations from her own childhood). "Nutrition, taste and... a spirit of innovation" are Shimbo’s

ambitions with this comprehensive and intriguing collection of updated classic and new recipes. Perfect for the Western cook, Shimbo's book explains traditional equipment, techniques and ingredients (although, she says, American cooking implements, and the occasional substituted ingredient, will more than suffice) and how to make such staple elements as tofu. She particularly touts the healthier aspects of Japanese cuisine and offers many simple preparations that support fast-paced lives, including Easy Simmered Chicken and Chestnuts or the quick one-pot meal of Rice, Beef, Burdock Root and Mushrooms made in a rice cooker. Shimbo doesn't disappoint the aficionado, however, with Yakitori grilling, Ponzu Sauce and a far more interesting (and healthy) rendering of ramen than the cellophane-wrapped variety. Based on Japanese home-style cooking, Shimbo's is an indispensable book for the home cook, with recipes such as Chirashizushi and her mother's Green Plum Wine. Nevertheless, Shimbo also shows a fresh modern sensibility by smartly melding Western influences in her own recipes for Clam Chowder (New England meets Edomae style), Lamb StewDwhich she enlivens with misoDand Teriyaki Chicken Roll served on a bed of greens. Illustrations not seen by PW. (Nov.) Copyright 2000 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

Japanese food has conquered America's palate almost as completely as Japanese cars have come to dominate the nation's highways. America's teens, especially, have become fascinated with the joys of sushi, and wasabi vies with salsa as a source of tongue-tingling pleasure. Hiroko Shimbo eruditely introduces the American home cook to The Japanese Kitchen and its centuries-old traditions. Beyond her explicit instructions for expertly preparing sushi, Shimbo offers a host of other recipes that don't require a source of pristine raw seafood to succeed. Noodle dishes, soups, and even a version of roast beef in a sake sauce show the range of edibles turned out by today's Japanese cook. Shimbo takes pains to place each recipe carefully within its context, explicating the history and character of each dish and painstakingly inventorying the varieties of rice and noodles used. Mark KnoblauchCopyright Ã Â© American Library Association. All rights reserved --This text refers to an out of print or unavailable edition of this title.

Just what I wanted - a deep introduction to Japanese ingredients, flavor combinations, cooking techniques, and culture. Hiroko Shimbo provides all the information you need to cook Japanese food, enjoy, and appreciate it. Her experience teaching Americans to cook Japanese has shown her how we can respond to the unfamiliar ingredients. She provides the Japanese perspective on the ingredient based on its history, taste, texture, and nutrition. The level of detail is perfect - concise

and complete. I've only tried a couple of recipes so far and they've been outstanding.

I am an American who lived in Japan for several years. I teach Japanese language at the high school level. I have been cooking some of the Japanese foods that I loved in Tokyo, Odawara, Koenji, Fuchu, and other places, for years. This is the first cookbook I've seen that gives clear instructions on how to prepare these foods and explains the ingrediants so that a gaijin (non-Japanese) can understand and execute. She gives great stories of the foods that add to your understanding. When I get done cooking recipies from this book, my food tastes like the foods I ate in Japan.I recommed this as the first and primary Japanese cooking book in your kitchen.

This is a serious and seriously-excellent Japanese cookbook. I'm sussed.I don't care that it lacks photography -- I've got a great visual sense with the reading of this book. (There are b&w sketches to assist where needed).Hiroko Shimbo goes through the authentic tools of the Japanese kitchen, basic cooking/prepping techniques, essential ingredients, and then the actual food. Yes, it covers sushi, but she goes beyond sushi (there's life in Japanese cookery beyond sushi, much as I adore that!), and into other genres within the cuisine. At the end, she provides a go-to sourcery for items not often seen in your local supermarket.She writes clearly, talks about authenticity, but provides work-arounds for those many of us who can't get totally authentic. There are also little cultural asides and notes, and comments on determining what fish is truly fresh (for sushi/sashimi) in your supermarket.If you like Japanese cuisine and want to bring that home, this is a good book for you. Both novices and experts will find useful info here.

I bought this to help me get hte specifics to make Japanese dishes I have eaten before.A necessary part of enjoying this book is your ability to procure Japanese ingredients. These aren't really that complicated, but if you live in the middle of nowhere it could be problematic or really expensive. Luckily, a lot of it is really dry goods or items that you'll make yourslef from dry goods that can be stored in the fridge and applied to different recipes over the next week or so.It's best to have a specific idea of what type of thing you'd like to make (udon, chicken, spinach salad) and go from there. It certainly helps if you've eaten the foods before because there is not much in the way of photos.For those of us already competent to cook at home and with no problem understanding the finer points in a recipe, this is an excellent guide to dive into Japanese cuisine. It might be a little heavy for somebody less familiar.

This book is really one of the best cookbooks. The great chef Charlie Trotter(a big culinary hero of mine) said something about choosing cookbooks:" When you get a cookbook, READ it, don't just look at the pictures! ...review any information the book gives on different foods, and look through the notes that are included with the recipes....This is where you can get your best ideas."This book is a treasure to help you get many many great ideas and understand authentic Japanese cuisine. Every recipe comes with valuable notes that you can't find in most Japanese cookbook, and these notes are beautifully written with the author's deep knowledg of cooking, love of nature, and respect of Japanese tradition.One simple example is the last recipe in this book "Mom's Japanese Green Plum Wine". The ingredients are simple: fresh plums, sugar, white liquor. Yet the author explains that rock sugar is preferred because it dissolves more slowly than granulated sugar, and so helps to extract more juice from the plums. Details like this make a difference. I've seen this recipe before but it's not untill I read this book, I feel I have the most authentic recipe.This is also a good book for vegetarians and vegans, because there's only a small part of the recepies that contain meat, and the meat can often be substituted with Tofu.Read this book, please...

This book is packed with information to get you oriented regarding cooking equipment, ingredients, etc. But a lot of the recipes are actually simple, achievable and tasty! I've already made about a dozen or so, mostly noodle and vegetable dishes, and haven't been disappointed yet. Really a great cookbook. Everything feels authentic without being overwhelming, although there are plenty of more challenging recipes for me to plan on tackling.

I purchased this book after visiting a Japanese restaurant in Las Vegas (Osaka in Henderson). I had Sukiyaki and was so impressed, I wanted to try it at home. This book has many fine recipes, and yes, the Sukiyaki from this book was even better than the restaurant. Sometimes unusual ingredients are called for, but with a little patience and hunting, they can be found. I am fortunate to have a great Asian market nearby, and the staff is eager to assist me with my requests. I suggest you do the same, or find one on-line. Safeway just isn't going to carry Sweet Taro Noodles or quail eggs.My only complaint is that there are no photos. You're on your own for presentation and techniques. But the recipes themselves are fantastic and authentic. Whether you're new to Japanese cooking or well seasoned, this book has something for you. Enjoy.

Download to continue reading...

I Love My Dad (japanese kids books, japanese children books): kids books in japanese, japanese baby books, children japanese books (Japanese Bedtime Collection) (Japanese Edition) Japanese

Gardens: An Introduction to Japanese Gardens and Their Design Principles (Japanese Gardens, Japanese Garden Designs, DIY Japanese Gardening, Japanese ... Japanese Landscape Design Book 1) The Japanese Kitchen: 250 Recipes in a Traditional Spirit I Love My Mom (japanese kids books, japanese children stories, bilingual japanese books): japanese for kids (English Japanese Bilingual Collection) (Japanese Edition) Children's book: Where is Santa. Santaha dokoda: Children's English-Japanese Picture Book (Bilingual Edition), Japanese kids book,Japanese Baby book,Japanese ... Japanese English books for children 1) Welcome to Japanese Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Japanese Recipes (Japanese Coobook, Japanese Cuisine, Asian Cookbook, Asian Cuisine) (Unlock Cooking, Cookbook [#7]) Thanksgiving Recipes - 250 Thanksgiving Recipes Cookbook (25 Vegan, 25 Paleo, 25 Gluten Free, 25 Low Carb and 150 Traditional Recipes, Instant, Crock Pot, Pressure Cooking) Guitar Pickers Fakebook: The Ultimate Sourcebook for the Traditional Guitar Player, Contains over 250 Jigs, Reels, Rags, Hornpipes & Breakdowns from All the Major Traditional Instrumental Styles Living Language Japanese Complete Course, Revised & Updated (40 Lessons on 3 Compact Discs * Coursebook * Japanese-English/English-Japanese Dictionary) (English and Japanese Edition) Yokai Museum: The Art of Japanese Supernatural Beings from YUMOTO Koichi Collection (Japanese, Japanese and Japanese Edition) Peekaboo baby. Japanese Baby Book: Children's Picture Book English-Japanese (Bilingual Edition) Bilingual Picture book in English and Japanese ... for children) (Volume 1) (Japanese Edition) I Love to Tell the Truth: english japanese children's books,japanese baby books,japanese kids books (English Japanese Bilingual Collection) My Daddy is the best!: (Bilingual Edition) English Japanese Children's Picture Book Bilingual Picture book in English and Japanese,Japanese kids book ... for children) (Volume 7) (Japanese Edition) Japanese Short Stories for Beginners: 8 Thrilling and Captivating Japanese Stories to Expand Your Vocabulary and Learn Japanese While Having Fun Japanese Edition Japanese Origami Paper Pack: More than 250 Sheets of Origami Paper in 16 Traditional Patterns 250 Thanksgiving Recipes: (25 Vegan, 25 Paleo, 25 Gluten Free, 25 Low Carb and 150 Traditional Recipes, Instant Cookbook, Crock Pot, Pressure Cooking) Applications of Traditional and Semi-Traditional Hypnotism. Non-Traditional Hypnotism, Volume 2, The Practice of Hypnotism Deliverance From Python Spirit: Powerful Prayers to Defeat the Python Spirit Ã¢â ¬â œ Spirit of Lies, Deceptions and Oppression. (Deliverance Series Book 3) Figure Poses for Fashion Illustrators: Scan, Trace, Copy: 250 Templates for Professional Results. Includes a CD-ROM with over 250 copyright-free images. Shell EuroKarte Belgien, Luxemburg, 1:250.000: Neu, mit Stadtplanen und Distanzenkarte = Shell EuroKarte Belgie-Belgique, Luxembourg, 1:250.000 (Marco Polo) (German Edition)