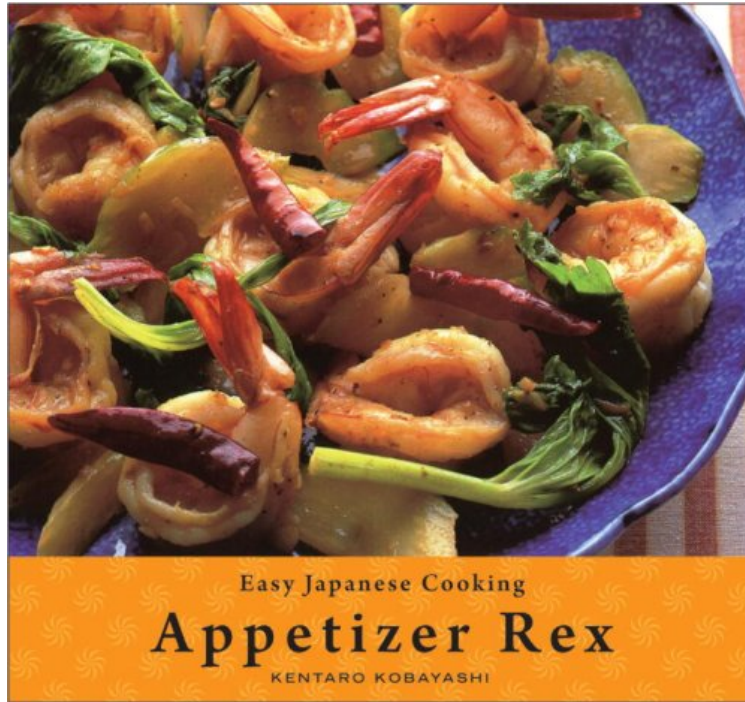


## Easy Japanese Cooking: Appetizer Rex

*Kentaro Kobayashi*

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#3030585 in Books Vertical 2009-12-08 2009-12-08 Original language: English PDF # 1 7.70 x .24 x 8.501, .59 #File Name: 193428763696 pages | File size: 65.Mb

**Kentaro Kobayashi : Easy Japanese Cooking: Appetizer Rex** before purchasing it in order to gage whether or not it would be worth my time, and all praised Easy Japanese Cooking: Appetizer Rex:

0 of 0 people found the following review helpful. Simple and delicious recipesBy red bourgeoisI got this book, together with the whole series by Kentaro Kobayashi, and by now I've given this one as a gift to a number of people. Everybody is always impressed by the food I've prepared from these recipes. It's an appetizer book, so it contains some great ideas for easy to make and delicious party foods, but I've also cooked many of the hot ones for dinner, just by increasing the ingredient amounts. The beef ribs with green onions and the fired chicken are family favorites. There are a couple of avocado recipes that will have you addicted right away too. All the recipes are fairly easy and fast to cook. Ingredients are generally available at any supermarket, but Kobayashi offers substitutions and even includes some websites where you can get more authentic ingredients. I strongly recommend the book both for novice cooks, and for experienced ones who want some new ideas or twists of old recipes.0 of 0 people found the following review helpful. Five StarsBy Dina SequeiraI love his books, the recipes are easy and very good to eat.2 of 10 people found the following review helpful. I thought the book would have more in appetizer menus but...By SilvermaneIt doesn't, it should have more extensive research before you buy this book. Go to Barnes and noble make sure this isn't the only book they give out because directions are simplified and ingredients are hard to come by where I live and technically it was mother's day gift for my mom yet she not at all interested in making the meals. All the purchasing was for nothing again.

Dinner parties will never be the same again! Kentaro Kobayashi's fifth volume of Easy Japanese Cooking invites

everyone to taste the lighter side of dinner, appetizers! Recipes Include: 1 Dish Appetizers: Pickles/ Salsa/ Nachos/ Salmon Dip/ Avacado Dip/ Bruschetta/ Spicy Cucumbers/ Turnips/ Octopus Marinade/ Squid Kimchi Crispy: Fried Cheeze/ Cheesy Rice Crackers/ Deep Fried Mochi/ Bacon/ Deep Fried Noodles/ Potato Skins Meat: Wasabi-Flavored Steak Slices/ Scallions on Karubi Steak/ Garlic and Diced Meat/ Salted Cow Tongue/ Chives and Meat Stir Fry/ Meat Strips with Egg Yolk/ Salted Fried Chicken/ Stew with Balls of Chicken/ Roast Pork/ Sesame, Onion, and Pork Stir Fry/ Fried Pork with Salty Sauce Toss It, Put It On: Sunny Lettuce Sesame Salad/ Shrimp and Avacado Mayo Salad/ Dried Fruits and Cream Cheese/ Parmesan Broccoli Salad/ White Radish Salad-3 Ways/ Fried Tofu and Miso/ Cod Roe and Potato Kimchi/ Cod Roe and Potato Butter Standard Appetizers: Fried Chicken/ Tomato Salad/ German Potatoes/ Pork Kimchi/ Boiled and Salty Beans/ Grilled Mushrooms/ Deep-Fried Eggplant/ Grilled Rice Balls Just Cabbage: Corned Beef Cabbage/ Salted Cabbage/ Clam and Cabbage Garlic Stir Fry/ Chinese-style Pickled Cabbage/ Butter Cabbage/ Grilled Cabbage Tofu: Tofu Steak/ Lightly-Pickled Tofu/ Tofu and Pepper/ Chinese-style Tofu/ Tofu Stir Fry/ Okra and Tofu/ Hot and Spicy Tofu/ Tofu Kimchi Soup Spicy: Chicken Wings/ Garlic Potato Salad/ Chili Beef Bites/ Bean and Bacon Salad/ Hot and Spicy Shrimp/ Chicken and Onion Curry Marinade/ Sweet Potato Honey Mustard/ Chili-flavored Sausage/ Spicy Potatoes Fry Pan: Mini Shrimp and Vegetables Deep-Fried/ Clams with Oyster Sauce/ Potato and Bacon in Cheesy Cream Sauce/ Devil's Tongue and Soy Sauce. Fried Garlic/ Fish Paste and Peanuts Saute/ Garlic Grass Stir Fry/ Sea Urchin and Potato Saute/ Mushroom and Garlic Stir Fry/ Napa Cabbage and Miso/ Mushroom and Egg Rice: Flavored Rice/ Garlic Rice/ Fish Rice Porridge/ Grilled Rice/ Chicken and Rice Soup

About the Author Born in Tokyo in 1972, Kentaro Kobayashi studied art in school, and after Musashino Art School, he started working as an illustrator. His mother--cooking personality and award-winning cookbook author, Katsuyo Kobayashi--is known by millions in Japan for her TV show, Today's Cooking, and not only challenged, but also proved victorious against Iron Chef Chinese Chen Kenichi in 1994, handily vanquishing him in the "Potato Battle" episode of Iron Chef, one of the few female chefs to ever win in Kitchen Stadium. No surprise that Kentaro turned his attention to cooking. Like his mom, he is known for creating fun, easy-to-make recipes--albeit with a more Western flavor--and also has appeared on television, magazines, and radio, becoming popular with the motto "Nice and easy, practical food with style." He is known to have revolutionized Japanese conceptions of good eating. His best-selling cookbooks are all about transforming convenience-store products into attractive hot meals. He frequently incorporates his artistic training working as a chef and illustrator for magazines and book stores, creating logos, and has co-authored works with his mother. To date, Kentaro has authored or co-authored more than 15 cookbooks.