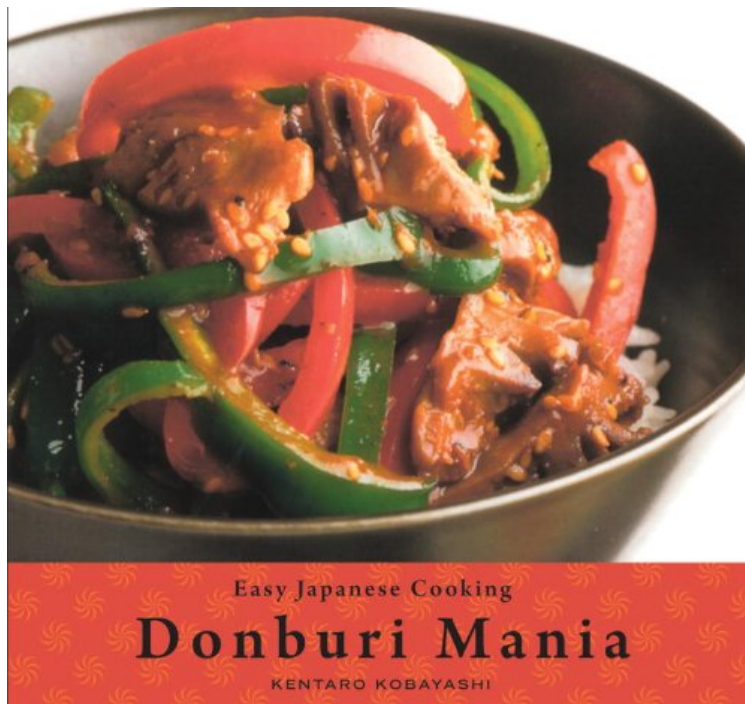


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Easy Japanese Cooking: Donburi Mania

Kentaro Kobayashi

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#1293155 in Books Vertical 2009-04-14 2009-04-14 Original language: English PDF # 1 7.73 x .26 x 8.471, .59 #File Name: 193428749096 pages | File size: 56.Mb

Kentaro Kobayashi : Easy Japanese Cooking: Donburi Mania before purchasing it in order to gauge whether or not it would be worth my time, and all praised Easy Japanese Cooking: Donburi Mania:

23 of 23 people found the following review helpful. Tasty, easy to prepare recipes! By J. HIGGS My husband and I are Americans currently living in Japan, and we are tremendous fans of donburi, the quintessential Japanese comfort food (donburi are steaming bowls of rice topped with savory toppings). We saw this in a Kinokuniya bookstore and admired the recipes and beautiful color photos, but decided to order through (of course, had the better price!). Our order arrived without incident, and we have tried a number of the recipes in the month that we've had this book (including Tuna Omelet Donburi, Spicy Tofu Donburi, and Egg and Ham Donburi). They have all been delicious and very easy to make! The recipes are for 2 servings, so they are perfect for us. The ingredients are not outrageously hard to find, which makes these recipes great for American and Japanese households alike (it's nice to know that I'll be able to make everything without a problem once we are back in the US). I definitely recommend this and all the other books in this series. 5 of 5 people found the following review helpful. easy eats and kitchen fun By M. Ho If you like to eat in front of the TV with your feet up on the coffee table, then "Donburi Mania" is for you. However, be prepared to spend time in the kitchen first! Every dish has a full color picture so you can see what it's supposed to look like and can help whet your appetite when you don't know what you want to eat. Some of the ingredients will have to be hunted down in Asian markets or organic food markets. You need to stock some mirin, miso, soy sauce, ginger, sake, and sesame oil in your kitchen. Other items called for include "maitake" mushrooms, "shiso" (japanese beefsteak plant) leaves, "kamaboko" (japanese fish paste cakes) - you might try using your own substitutions. I especially like the section on "Donburi companions: side dishes" - these can even be used as sides for a plain ol' steak or chicken dinner

if you're tired of the usual potatoes. The sides resemble the little dishes you get at Korean BBQ restaurants or Japanese bars. This book is great for cooking ideas and useful little tips on making Japanese donburi style foods. Kobayashi also encourages using your own imagination so if you like experimenting in the kitchen, then this book makes a great jumping off point. 0 of 0 people found the following review helpful. Five Stars By Roberta Bennett great

Easy Japanese Cooking: Donburi Mania features a collection of more than 70 mouth-watering, easy-to-make recipes most designed to be made over rice. Categories and recipes include: Special Occasion Rice Bowls (over rice): Pork steak and vegetables / Crispy, crunchy fried chicken / Sunny-side up egg / pork fry / Vegetable stir fry Volume Rice Bowls (over rice): Soft cabbage and ginger flavored pork / Stewed pork and vegetables / Cheese and meat sauce / Stroganoff / Sesame grilled chicken / Big chicken ball / Shrimp and chicken coconut curry / Mabo tofu / Kimchi / Noodles and pork Popular Basic Rice Bowls: Tempura / Grilled chicken / Chinese stir fry / Eggs and chicken / Eggs and fish paste / Chinese chive and shrimp Delicious Fish Rice Bowls: Tuna and avocado / Buttered yellowtail / Fish and spring greens / Sashimi / Sweet and sour swordfish Quick-to-make Rice Bowls: Pork and onion / Bacon and mushroom / Tuna omlette / Salmon and Wasabi / Clams and Scallops / Curried Eel Lots of Veggies Rice Bowls: Meat and peppers miso / Miso Mash of veggies / Sukiyaki Chicken / Chinese style pork and mushroom / Fried oysters / Eggplant, celery, and pork Curry Small Rice Bowls: Greens and Caviar / Lotus Root / Scallop / Small fish Small Side Dishes: Easy vegetable salad / Spring Rain Salad / Nuts and cheese salad / Arugula and cream cheese salad / Potato Salad / Grilled Eggplant / Butter sauteed pumpkin / Tofu and mini-shrimp / Chicken and cucumber sesame seeds