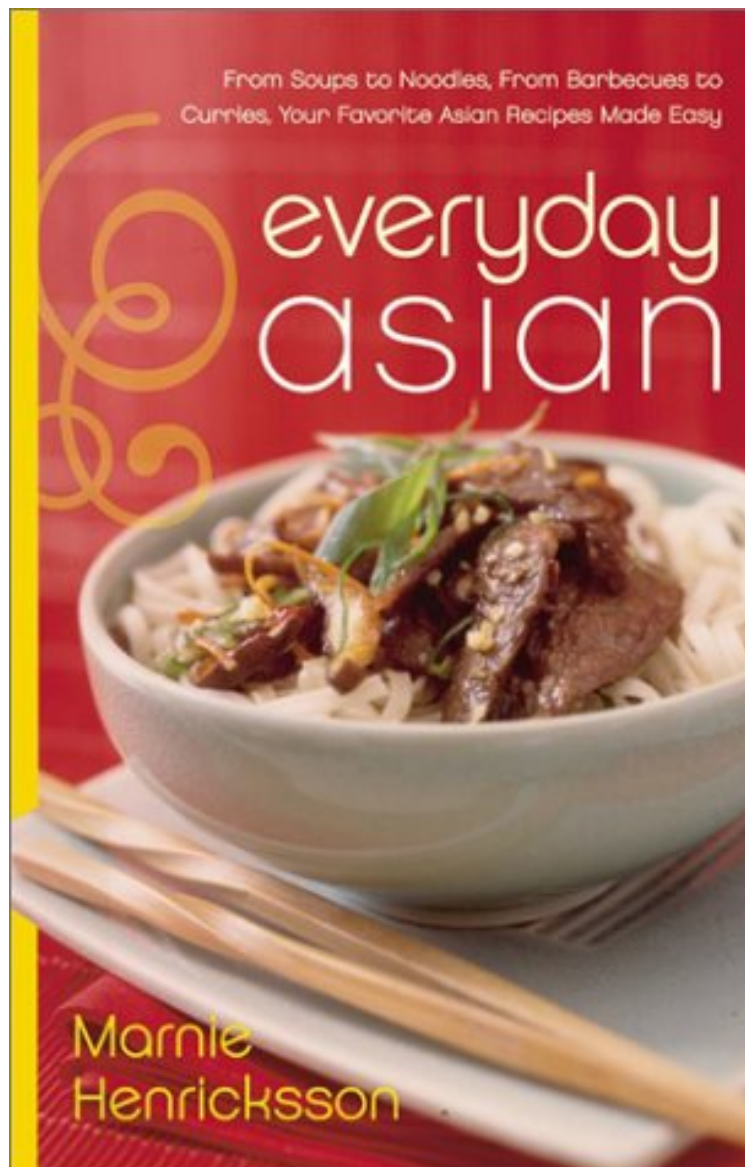


(Free pdf) Everyday Asian: From Soups to Noodles, From Barbecues to Curries, Your Favorite Asian Recipes Made Easy

## Everyday Asian: From Soups to Noodles, From Barbecues to Curries, Your Favorite Asian Recipes Made Easy

*Marnie Henricksson*

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#1546144 in Books 2003-07-29 2003-07-29 Ingredients: Example Ingredients Original language: English PDF # 1 8.25 x 1.09 x 5.381, .76 #File Name: 0060084669336 pages | File size: 17.Mb

**Marnie Henricksson : Everyday Asian: From Soups to Noodles, From Barbecues to Curries, Your Favorite Asian Recipes Made Easy** before purchasing it in order to gage whether or not it would be worth my time, and all praised Everyday Asian: From Soups to Noodles, From Barbecues to Curries, Your Favorite Asian Recipes Made Easy:

1 of 1 people found the following review helpful. Aargh, e-formattingBy Kindle CustomerWonderful recipes, very adaptable to ingredients you have on hand. This is Asian cooking, with a lot of noodle dishes and quick preps--you really need to do mis enough place (which I rarely have the patience to do). These are simplified recipes, generally with reduced oil, but a lot of salt (soy and fish sauce). I made the Korean beef and noodles last night, and it was startlingly delicious--I didn't have mushrooms, so I left them out. It was fine--that's what I mean by adaptable. Use what you have. If you're allergic to something (shrimp for me), add a little more of something else or just omit it. No, it won't be the same, but it should be good. Unfortunately there are no links from the index or internal recommendations for pairing to recipes, and the table of contents is unlinked. There are also no page numbers, so it's hard to use the digital edition. Aargh! Nonetheless, worth buying at the intro/special price, and worth using!7 of 7 people found the following review helpful. Super Book, Great Price!By Zenzi ZangI used to eat at Marnie's Noodle Shop on Hudson Street and was saddened when it was no longer there. I was thrilled to get this cookbook to re-create some of the dishes I had there. I tried my favorite from her recipes, but was worried it would be different than what I was served at her shop. It was identical! I am looking forward to cooking more dishes from this little gem of a cookbook!0 of 0 people found the following review helpful. I Found Recipes For Dishes From A Long-Closed Favorite Restaurant! Yay!By SndsfnnyNot long after moving to NYC in the early Nineties, I discovered Marnie's Noodle Shop in Greenwich Village and fell in love with the cold noodle sampler (half sesame sauce with cucumber and chicken, half peanut sauce with apple). I was heartbroken when the restaurant closed, but resigned myself to inferior noodles from thenceforth.It was a joy to discover that not only had the proprietor moved on to other ventures in and out of the restaurant business, but that in the intervening years she had published a cookbook. Henricksson emphasizes simple ingredients (swapping in the things readily available in American supermarkets) and integrating those ingredients with Asian style preparation. Recipes for my favorite dishes are included in the collection, and I look forward to reproducing tastes I had thought lost to time, in my own kitchen.I am a very happy customer.

Love Asian food but too intimidated to make it at home? Do you find yourself flipping through an Asian cookbook, and then going out for Thai noodles or Korean Barbecue, rather than going into your kitchen? When Marnie Henricksson gave up her noodle shop in Greenwich Village, and settled down to raise her kids in the 'burbs, she had difficulty finding her favorite Asian ingredients at the local supermarket. So, Marnie tweaked her recipes to work with readily available ingredients, allowing her and her family to enjoy Asian food everyday. In *Everyday Asian*, Marnie shares seventy-five of her favorite dishes with home cooks.As the recipes draw on the traditional cuisines of Japan, China, Korea, Vietnam, Malaysia, Singapore, and India, Marnie begins the book with a chapter detailing how to find, make, and store necessary ingredients, as well as giving advice on invaluable kitchen equipment for Asian cooking.Here's your opportunity to master classicdishes such as Pad Thai, Chinese Pork Roasts, Spring Rolls, and Vietnamese Pho, and expand your imagination with Marnie's innovative recipes for Asian Pesto (replace pine nuts with peanuts and Italian basil with Thai basil, cilantro, and mint) and Spicy Chicken Wings (an American classic with a good dose of Asian spices).It's clear from the abundance of Japanese, Korean, Indian, and Vietnamese restaurants that Americans are crazy about Asian food; however, cooking the real thing at home has always been a problem if you don't live near an Asian market. Now, with Marnie's easy-to-follow recipes, enjoying Asian food as often as you like is just a supermarket aisle away.

From Booklist*Everyday Asian*, by Marnie Henricksson, capitalizes on the author's experiences running a noodle shop. This sort of restaurant appeals to young people for its variety, simplicity, and economy. The book's recipes recapitulate that theme with such dishes as Vietnamese Cabbage, Chicken, and Mint Salad, whose peanuts and chicken add protein to soothing greens. Korean Beef Noodles emphasize garlic's pungency and chiles' heat. For more substantial fare, Henricksson offers pork chops scented with Indian spices and Singapore Chile Shrimp with its distinctive sweet-hot sauce. All these recipes require a pantry of standard Asian cooking staples, but the ubiquity of these canned and bottled ingredients makes them easy to obtain. Mark KnoblauchCopyright copy; American Library Association. All rights reserved Offers robust but stripped-down versions of dishes like Pad Thai and Vietnamese beef phoellip; a smart, honest, populist cookbook. (New York Times Book )About the AuthorMarnie Henricksson was born and raised in Minnesota and first became interested in food at Cornell University. At Cornell, she studied Economics but between classes made and sold French pastry to coffee shops on campus. Marnie then spent a year and a half in Asia, sampling local ingredients and cuisines, and becoming hooked on Asian food. In 1991 she opened "Marnie's Noodle Shop" in New York City, where she put to use all that she learned in her travels. Marnie is a full-time writer and lives in Putnam Valley, NY.