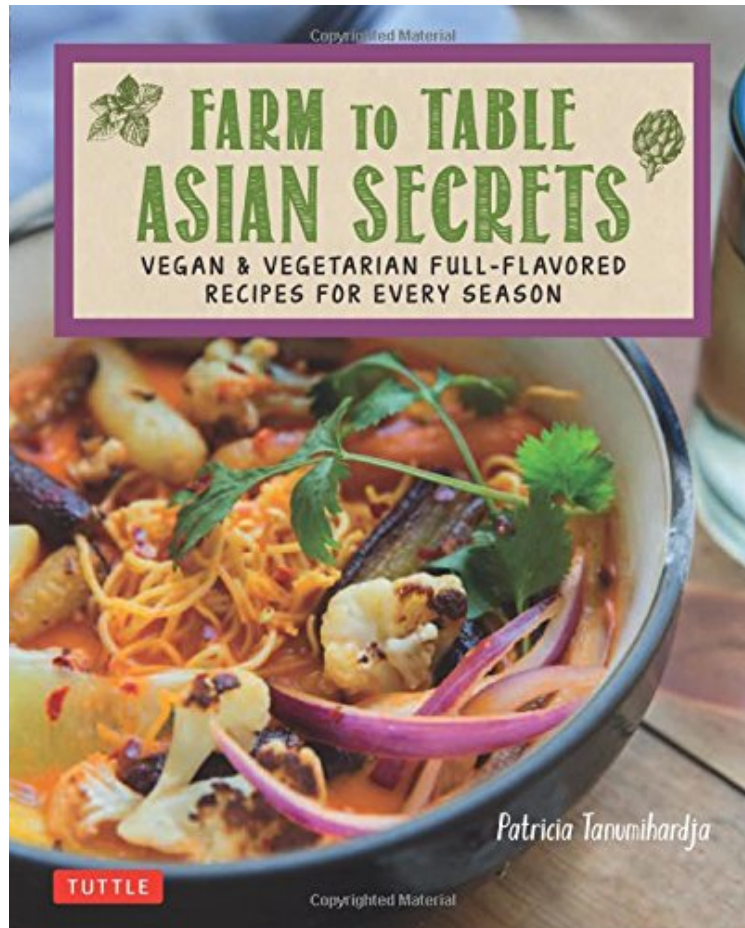


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## Farm to Table Asian Secrets: Vegan Vegetarian Full-Flavored Recipes for Every Season

*Patricia Tanumihardja*  
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**Patricia Tanumihardja : Farm to Table Asian Secrets: Vegan Vegetarian Full-Flavored Recipes for Every Season** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Farm to Table Asian Secrets: Vegan Vegetarian Full-Flavored Recipes for Every Season:

0 of 0 people found the following review helpful. Five Stars By CSWell written with easy to follow recipes! 0 of 0 people found the following review helpful. Five Stars By Customer Exactly what I was looking for. 0 of 0 people found the following review helpful. Five Stars By Customer Great, flavorful recipes

In this delightful Asian cookbook, you'll learn the secrets of vegetarian and vegan Asian cooking--how to blend

flavors, textures, aromas and colors--to create full-flavored vegetarian dishes that are missing none of the umami normally associated only with meat and dairy. Each chapter based on seasonal vegetables provides a wide range of choices using produce that is available at that time of year--making it easy to plan a variety of menus that are never dull or indifferent. Here are just a few examples of the tempting Asian recipes in this book: Starters and Snacks such as Crispy Spring Rolls, Green Apple Salad with Tangy Thai Dressing, Butternut Squash Pot Stickers and Korean-Style Buffalo Broccoli Family-Style Meals such as Asparagus in Lemongrass-Coconut Cream Sauce, Grilled Vegetable Kebabs with Two Marinades, General Tso's Eggplant and Kung Pao Potatoes All-in-One Meals such as Everyday Pad Thai, Crispy Noodles with Savory Vegetables, Sweet Potato Rice Stew and Easy Miso Ramen

Author Patricia Tanumihardja is an experienced food writer and expert on Asian and sustainable farm-to-table cooking. She shows you how to buy and use the freshest in-season produce to create delicious dishes with startlingly new flavors and textures--by adding a few "secret ingredients"--the traditional sweet, sour, spicy, soy seasonings that every Asian cook knows. She also explains in this Asian cookbook how the use of contrasting textures (for example silky tofu with crunchy peanuts) can create greater food enjoyment and a stimulating new dining experience. A home cook at heart, Pat's recipes are very straightforward without lots of exotic ingredients or specialized tools. They are also easy and quick to prepare. She shows you how adding a few Asian fermented and pickled vegan products like miso or pickled greens will add a new universe of flavors to your cooking. The same is true for flavor-enhancers like fried shallots, crispy fried garlic and the flavored oils that Asian chefs and restaurants use on a regular basis.

"This cookbook boasts mouthwatering recipes, gorgeous photographs and entertaining stories. Patricia Tanumihardja makes it very easy to incorporate the richness of Asian cuisine into everyday meals: a must have!" —Pati Jinich, chef, author, host of PBS 's Pati's Mexican Table

"Patricia delivers full-flavored authentic Asian recipes that will transform our farm-fresh veggies into a feast for the senses. This book offers a fresh global spin on Farm to Table cuisine!" —Katie Chin, author of Everyday Thai Cooking and Katie Chin's Everyday Chinese Cookbook

"This book is filled with enticing recipes that sing. Seasonal vegetables are the stars here. Patricia supplies a broad range of inviting preparations that turn everyday vegetables into something special." —Domenica Marchetti, food journalist and author of The Glorious Vegetables of Italy

"Patricia's book is your ticket to incredibly flavorful, plant-based meals that will feel as exciting as a direct flight to Tokyo, Bangkok or Seoul." —Clotilde Dusoulier, author of The French Market Cookbook and the blog [ChocolateAndZucchini.com](http://ChocolateAndZucchini.com)

About the Author Patricia Tanumihardja is an experienced writer who reviews restaurants, profiles chefs and artisanal food producers, and writes about travel and food. She was born in Indonesia and brought up in Singapore before moving to the U.S. and settling in Northern Virginia, where she now lives with her husband and son. Growing up in several different food cultures, she learned to appreciate a wide variety of foods and flavors from a young age, and learned to cook as soon as she could tell the difference between garlic and ginger. As a writer, she sees the world through a multicultural lens and enjoys covering topics relating to food history and food culture. She has contributed to Edible Seattle, Seattle, Seattle Met, Monterey County Weekly, Sunset and Saveur and her debut cookbook was The Asian Grandmothers' Cookbook: Home Cooking from Asian American Kitchens. Pat writes the "Pickles and Tea" food blog ([SmithsonianAPA.org/picklesandtea](http://SmithsonianAPA.org/picklesandtea)) in collaboration with the Smithsonian Asian Pacific American Center which showcases contemporary Asian food culture in America.