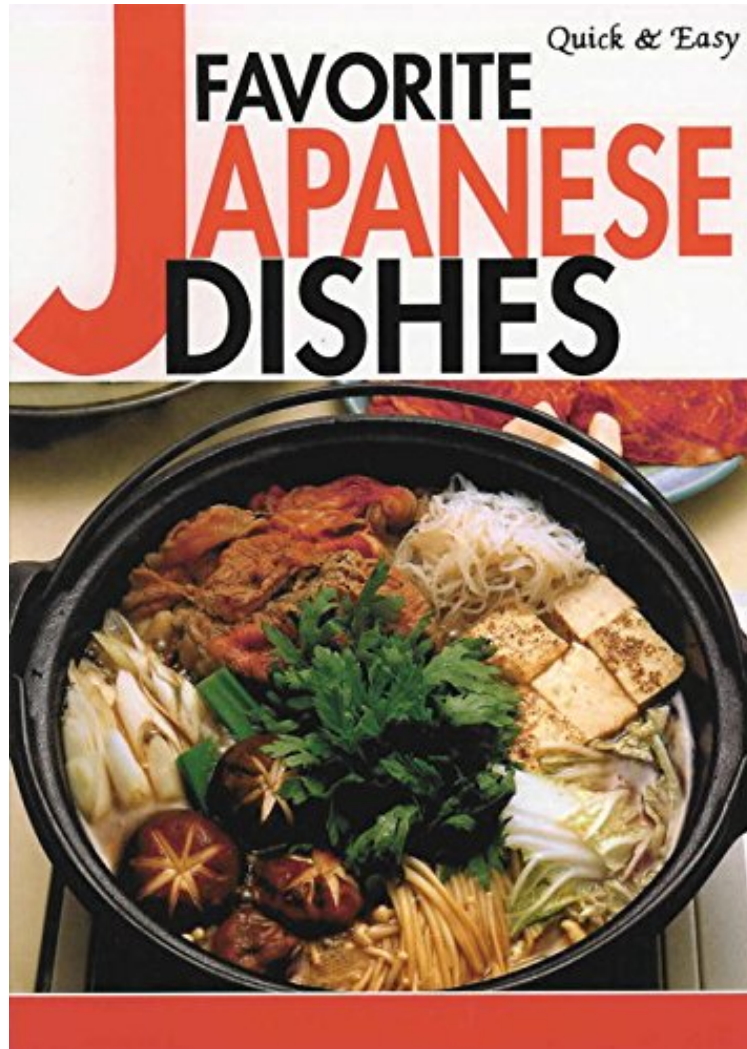


(Online library) Favorite Japanese Dishes (Quick Easy)

Favorite Japanese Dishes (Quick Easy)

Yukiko Moriyama

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#1639546 in Books 2004-09-24 2004-09-24 Original language: English PDF # 1 10.20 x .30 x 7.201, .70 #File Name: 488996132196 pages | File size: 44.Mb

Yukiko Moriyama : Favorite Japanese Dishes (Quick Easy) before purchasing it in order to gage whether or not it would be worth my time, and all praised Favorite Japanese Dishes (Quick Easy):

0 of 0 people found the following review helpful. everything perfect!!!By R. A. Korsaneasy instructions ...clear and simple pictures....recipes AWESOME! it all tasted like my grandmother used to make! i love this quick and easy series!0 of 0 people found the following review helpful. great bookBy Customerthis is a great book to have in you library of japanese cookbooks. i love to cook. great recipes in this book!1 of 2 people found the following review helpful. Nothing like I wantedBy D. LocatisI thought this would be more helpful. It was not misrepresented and was in good condition, I just didn't have use for it.

This book is the 8th in a series of cookbooks designed to introduce simple ways to make some of the world's most interesting and delicious cuisines. *Quick Easy Favorite Japanese Dishes* brings together delicious recipes for the five most popular Japanese dishes: Shabu Shabu, Sukiyaki, Tempura, Teppanyaki, and Teriyaki. It contains not only description of ingredients, preparation and instructions but also 600 illustrations, to support the step-by-step processes. One can safely say that this is the very book that embodies the motto "Quick Easy."

About the Author YUKIKO MORIYAMA graduated from Japan Women's University in Tokyo with a degree in Home Economics and currently teaches cooking classes in Seattle, Washington, USA. As a member of the International Association of Culinary Professionals, Yukiko makes frequent trips to Japan and other parts of Asia to enrich her knowledge of the latest Asian cuisine.