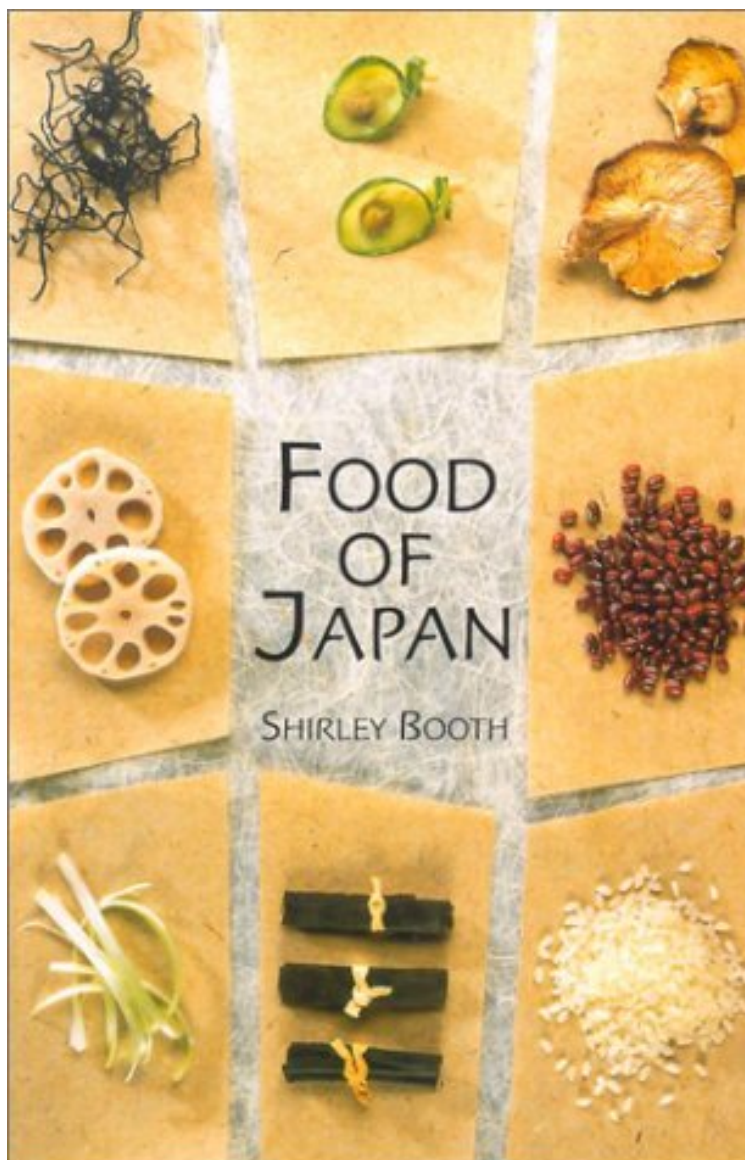


(Ebook free) Food of Japan

Food of Japan

Shirley Booth

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Shirley Booth : Food of Japan before purchasing it in order to gage whether or not it would be worth my time, and all praised Food of Japan:

1 of 1 people found the following review helpful. One of the best cookbooks I ownBy George R. A. AquaroThis book is really great. I've used a number of its recipes and processes and have not been disappointed. Having lived for some time in Japan, cooking from this book has brought back memories. It also helps decipher all those 'strange and abominable' products in the local Japanese market. Rather than settling for instant noodles, I can now brew up an

excellent broth and cook noodles just like the yakuza flunkies outside the subway stations. Her explanation of sushi rice has also been very helpful. For a beginner (particularly a Westerner intimidated by salt-embalmed fish), I think this book is an absolute must-have. Never in my life would I have imagined that I would have a use for dried sardines, and was pleasantly surprised to find what a flavorful broth they can be coaxed into producing with Ms. Booth's patient guidance. 1 of 1 people found the following review helpful. Very happy with this order and book! By Carol B. Wetherington I do love this book! 1 of 1 people found the following review helpful. A Little Gem of a Book By Jordine Author Shirley Booth is a good writer. Initially I borrowed this book from the library, but after I read it for a few minutes I realized what a little gem I had in my hand. I just had to buy it! I am enjoying learning about Japanese food and its origins, and I have had fun making some of the recipes. Good work, Shirley Booth!

Winner of the Japan Festival Award, this exciting and artistic culinary adventure (Oxford Times) includes more than 200 recipes for soups, broths, dumplings, noodle dishes, tempura, sushi, pickles, and more--plus a brief history of each dish. Photos illustrations.

From Booklist Just a few decades ago it would have been hard to imagine today's ubiquity of Japanese restaurants across the U.S. Almost every American town now sports at least one sushi bar, and even suburban grocery stores feature fresh sushi to take home. Shirley Booth's *Food of Japan* knowledgeably demystifies the full range of ingredients in the cuisine, as well as explains dishes beyond the accustomed sushi, sashimi, sukiyaki, and teriyaki. Lengthy sections on soy products in general and on tofu in particular attract vegetarian diners. Mark Knoblauch Copyright copy; American Library Association. All rights reserved About the Author Shirley Booth has made three films about Japanese food, most notably *Japan: Food for the Spirit*. She studied Zen temple cooking with the abbess of Sanko-In Temple just outside Tokyo, and now teaches at The Authentic Ethnic Cookery School in London.