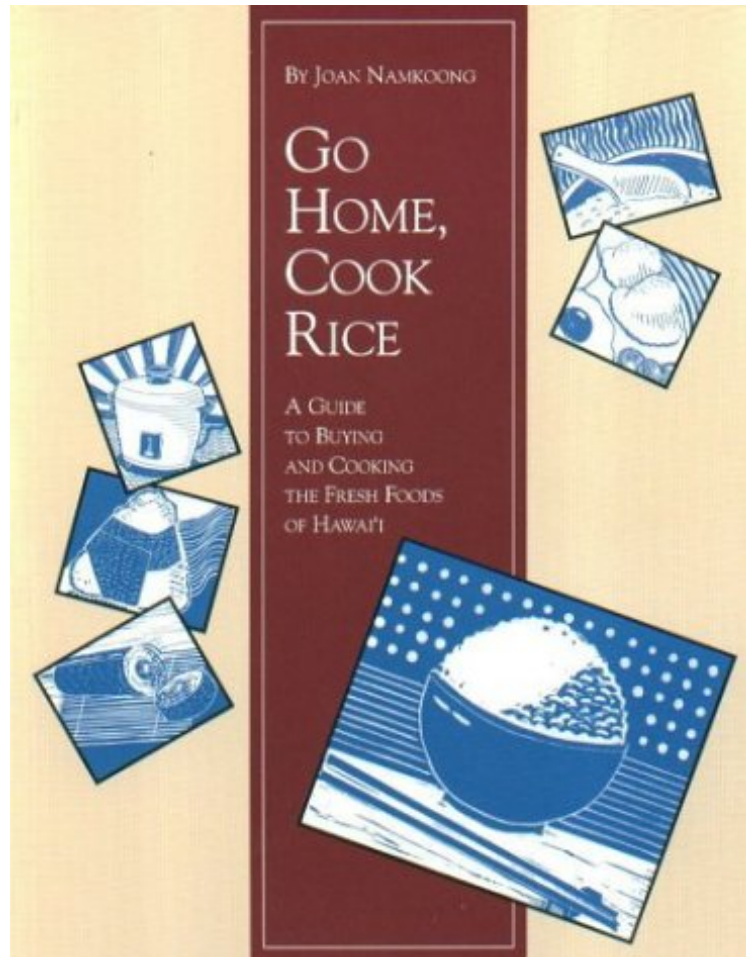


[Pdf free] Go Home, Cook Rice: A Guide to Buying and Cooking the Fresh Foods of Hawai'i

# Go Home, Cook Rice: A Guide to Buying and Cooking the Fresh Foods of Hawai'i

Joan Namkoong

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**Joan Namkoong : Go Home, Cook Rice: A Guide to Buying and Cooking the Fresh Foods of Hawai'i** before purchasing it in order to gage whether or not it would be worth my time, and all praised Go Home, Cook Rice: A Guide to Buying and Cooking the Fresh Foods of Hawai'i:

Go Home, Cook Rice in intended to inspire you to go home and prepare dinner - a simple meal that starts with Hawai'i's basic starch staple, rice. But which one will it be? Calrose, black, long grain, sushi, arborio, jasmine or basmati rice? Former Honolulu Advertiser food editor Joan Namkoong helps you make that choice by explaining the many ingredients that make up Hawai'i's unique food pantry from a variety of ethnic food sources. From rice to slat,

mesclun to balsamic vinegar, mangoes to sugar, fish to soy products, this book provides you with information on the many products available to the home cook. It's all about using a wide spectrum of ingredients and mostly, the freshest locally grown products in delicious everyday home cooking. Go Home, Cook Rice is a collection of food stories that appeared in The Honolulu Advertiser from 1994-2001 plus other information about food products. There are color photographs to help you shop and lots of cooking tips for the home cook. And, of course there are recipes - over 70 of them - reflecting island tastes and lifestyles, most of which can be prepared while you cook a pot of rice. Go home, cook rice get into the kitchen and experience the pleasure of creating good food that is nourishing and delicious to eat.