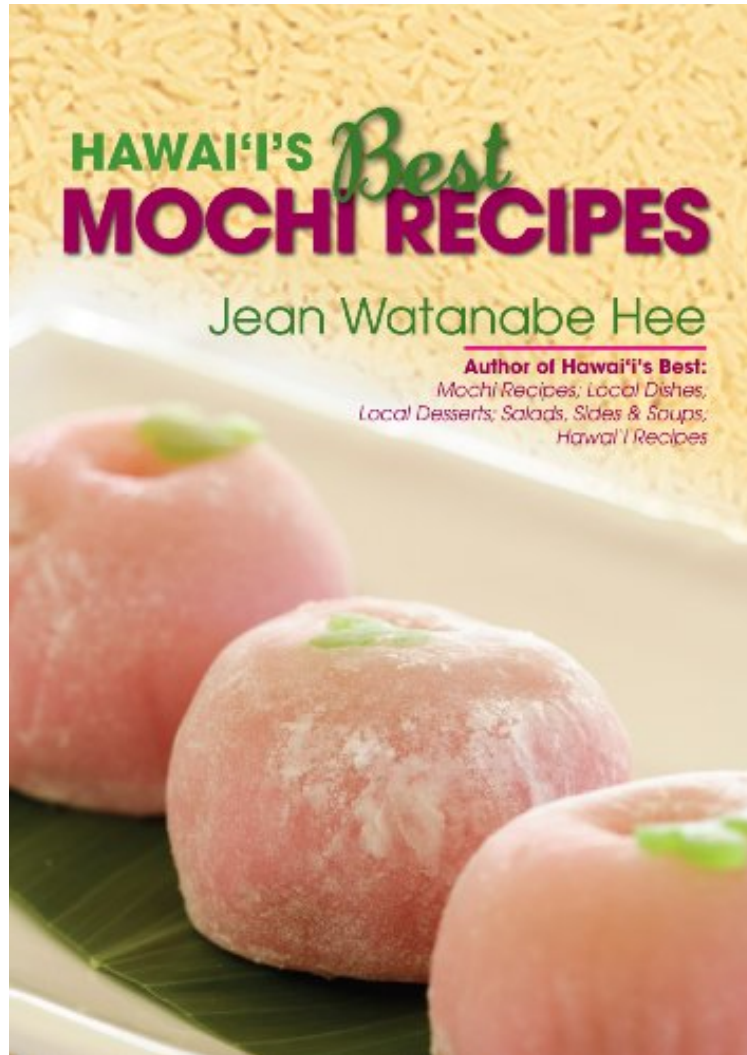


(Ebook pdf) Hawaii's Best Mochi Recipes

## Hawaii's Best Mochi Recipes

*Jean Watanabe Hee*

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**Jean Watanabe Hee : Hawaii's Best Mochi Recipes** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Hawaii's Best Mochi Recipes:

1 of 1 people found the following review helpful. Excellent product, pleasure doing business. Thank you. By E. Schwky Excellent product, pleasure doing business. Thank you. 2 of 3 people found the following review helpful. 128 pages with wonderful mochi treat recipes. By BBQ Corn Chips The Hawaii's Best Mochi Recipes is a nice mochi cookbook with a lot of very good recipes. Finding a book on mochi recipes is not easy to come by. I think some good work went into this book. And, it is nice that someone was willing to make such an effort to offer their recipes on these lovely treats. The diversity of the recipes is wonderful. There are not many pictures or photos. It would have

been nice to have a more step by step process with photos. Making mochi treats are not a common thing to do, so those new to it can better be served with photos especially with the end result. You can always make adjustments to the recipes to your liking, and you can experiment on your own to create new recipes that you and your family will enjoy. Like all recipes, I think they are a guide. It starts off as a guide to teach you a method to reach a goal. After that, it is up to you and your imagination. Not everyone will like things the same way, so go for it and experiment. You will more than likely find your own new recipes that for you and your family may be better than what you have in the book. The only thing I do not like about this book is the construction. If it were a regular spine paperback book I would be okay with it. If it were a hardcover book, it would be wonderful. But the spiral bound books don't impress me. I know the contents are worth more than the construction of the book. But when you are buying something and paying for it, you would like it to be a nice solid constructed book physically. Spiral bound gives it an old feel to the cookbook, and kinda makes the cookbook feel cheap. If it is available in paperback or hardcover, it is a nice find. But, the contents are well worth it. If you can look past the construction of the book, you will be happy with what you get inside. I recommend this mochi recipe book for it's contents. There is a companion book from the same author. I recommend that book as well. It is called Taste Flavors of Mochi. Tastes Flavors of Mochi 8 of 8 people found the following review helpful. Awesome book! If you like mochi you must buy it! By Mochi Man The recipes in this book are easy to understand and follow. They offer many classic recipes (daifuku, dango, anko mochi, etc.) as well as many twists (strawberry mochi, etc.) I've made strawberry mochi from this book a few times for Japanese people and they love it. Fun to make fun to eat!

What's chewy and moist, comes in all shapes and flavors, great for picnics, parties, office treats for coffee break and EASY to prepare? Why it's mochi dessert always popular in Hawaii.

From the Inside Flap In this grand collection of mochi recipes, not only can you find traditional recipes and today's popular mochi desserts all in one cookbook, but also included are entrees, such as Siu Mai with Mochi Rice, Crisp Fried Shrimp, and Mochiko Chicken. There is also a microwave section for today's busy lifestyle. The average microwave cooking time is around 10 minutes. Best of all, most mochi desserts can be prepared a day ahead and require no refrigeration. About the Author Jean Watanabe Hee is a retired elementary teacher who taught at different schools in Hawaii for 34 years; the last 13 years were spent in teaching kindergarten at Aikahi Elementary School in Kailua. She loves teaching and substitutes whenever she can. Born in Hilo, she was raised in Amaulu Camp I, a sugar plantation community surrounded by canefield. It no longer exists but she has wonderful happy memories of all the loving and caring people there many of whom are still in touch. She and her husband, Don, have always lived in Kaneohe. They have two daughters and two granddaughters. Now that she is retired she often travels to Maui to babysit and help her daughter, Cheryl, and her family. Her daughter Jennifer lives and works in Atlanta, Georgia.