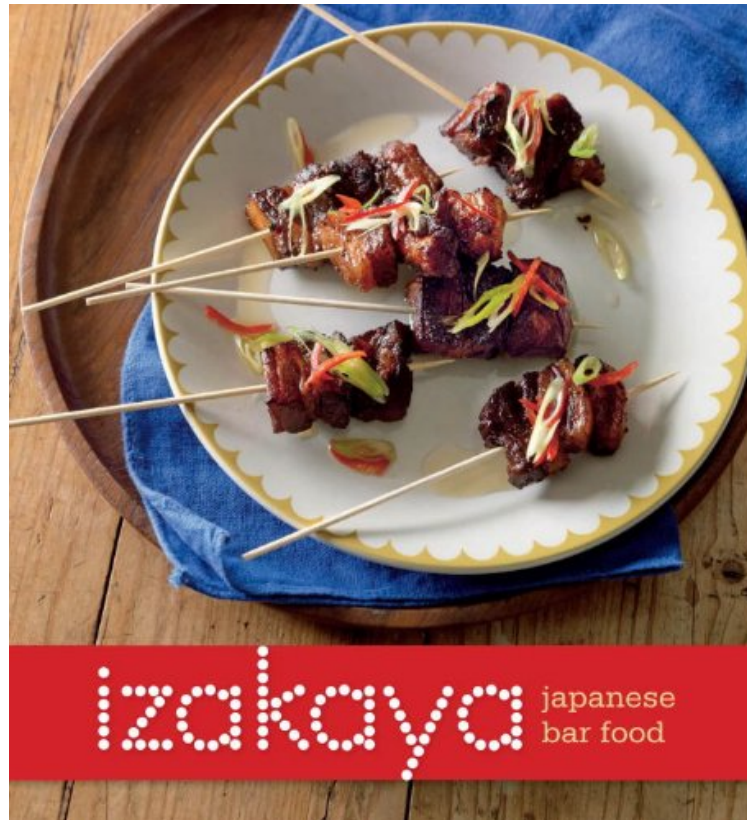


Izakaya: Japanese bar food

Izakaya

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#1881163 in Books 2013-02-12 2013-02-12Original language:EnglishPDF # 1 9.03 x .75 x 8.311, 1.64 #File Name: 1742704883176 pages | File size: 42.Mb

Izakaya : Izakaya: Japanese bar food before purchasing it in order to gage whether or not it would be worth my time, and all praised Izakaya: Japanese bar food:

6 of 6 people found the following review helpful. very many tantalizing recipes to tryBy caseyalthough I haven't prepared any recipes from this book - got it yesterday, the book features recipes of easy to prepare authentic Japanese cuisine (here pub food) using simple, humble ingredients. Looking at the photos and imaginig how the dishes taste gets my mouth-watering. Practically every recipe is accompanied by a photograph.I'd rate this book higher than other books written in English on Japanese pub food in terms of number of recipes for me to try at home with family and guests. Practically every recipes appeals to me.FYI, there are more recipes including "meat" versus dishes show casing seafood. But there's also a good number of vegetable and sweet (dessert) recipes to balance out any menuuml;. Imagine Japanese style chiles rellentilde;os in tempura batter or brown rice tea (genmai cha) ice cream. And those are just the tip of the ice berg.Will follow up with later review regarding succes preparing the recipes at home.0 of 0 people found the following review helpful. Five StarsBy DriftwoodIt is a great read0 of 1 people found the following review helpful. Nicely written, beautifully photograpghed. Just one problem...By D. SteinmetzI really enjoyed this book. It was nicely divided between salads, skewers and sweets. The photos were simply stunning. I automatically give high marks to any cookbook that shows pictures of what the finished dish is supposed to look like. But the title

says 'Japanese Bar Food'. That might give some people the impression you can create dishes like you get in an American bar (i.e., a big plate of wings with lots of celery and dip, or burger 'sliders' with fries). The dishes presented here are simple and elegant, but LIGHT. In other words, simple appetizers or what the Spanish would call 'tapas' or finger food. They're not really intended to be full meals. Most of the recipes are easy to do, although some of the ingredients may take some work to track down. Good luck with the lotus root. Unless you live close to an Asian market, I doubt you can find that one. Many of the recipes call for dashi, which is easy to make yourself (water, kombu and bonito flakes) or just use the dashi powder, available from various sellers here on . The ponzu sauce, used in a number of recipes, is just a blend of soy sauce, rice vinegar, lemon and lime juice, bonito flakes, sugar and mirin. In short, the cooking will be easy, once you jump the hurdle of securing the actual ingredients. Just keep in mind these dishes are mostly appetizers and finger food, not full meals or dinners. The recipes are easy to follow, the photos are nothing short of eye candy. Well worth the price!

This edition is in American measurements. Create your own delicious, relaxed, and simple Japanese treats to share at home. Walk beneath the paper lantern, pull back the half curtain, and enter a world that suddenly feels like the real Japan. The traditional izakaya—a Japanese tavern where simple and delicious food is every bit as important as the drinks—comes to life in this beautiful cookbook. This edition of recipes is relaxed, welcoming, and not bound by dizzying rules of etiquette; the food comes in small servings designed to be shared between friends while chatting about work, family, and life. Feast on small plates of salads, skewers, sharing plates, and sweets, all the best morsels to offer. There are classic Japanese dishes, like sashimi, yakitori (grilled skewers), and agedashi tofu, and Japanese interpretations of Western dishes, such as korokke (croquettes) or potato salad in mayonnaise. Ingredients like cheese, butter, and bacon sit comfortably alongside miso, soba noodles, and nori. Try your hand at Tempura Cheese-Stuffed Chilies, Beef Teriyaki, Pork and Cabbage Gyoza, or Grilled Eggplant with Soy and Ginger. Enjoy the White Peach Strudel, Sake and Melon Granita, Nashi Poached in Plum Wine, or Chocolate Truffles with Soy Bean Powder. Like Japanese food in general, this collection of classic izakaya recipes is guided by the principles of direct flavors, quality ingredients, and pleasing presentation. You won't need oodles of ingredients to cook these dishes, or a whole kitchen worth of equipment and utensils. Just get out your wok, dust off your grill plate, arm yourself with some miso and sake, and discover the exciting world of izakaya-style cooking.