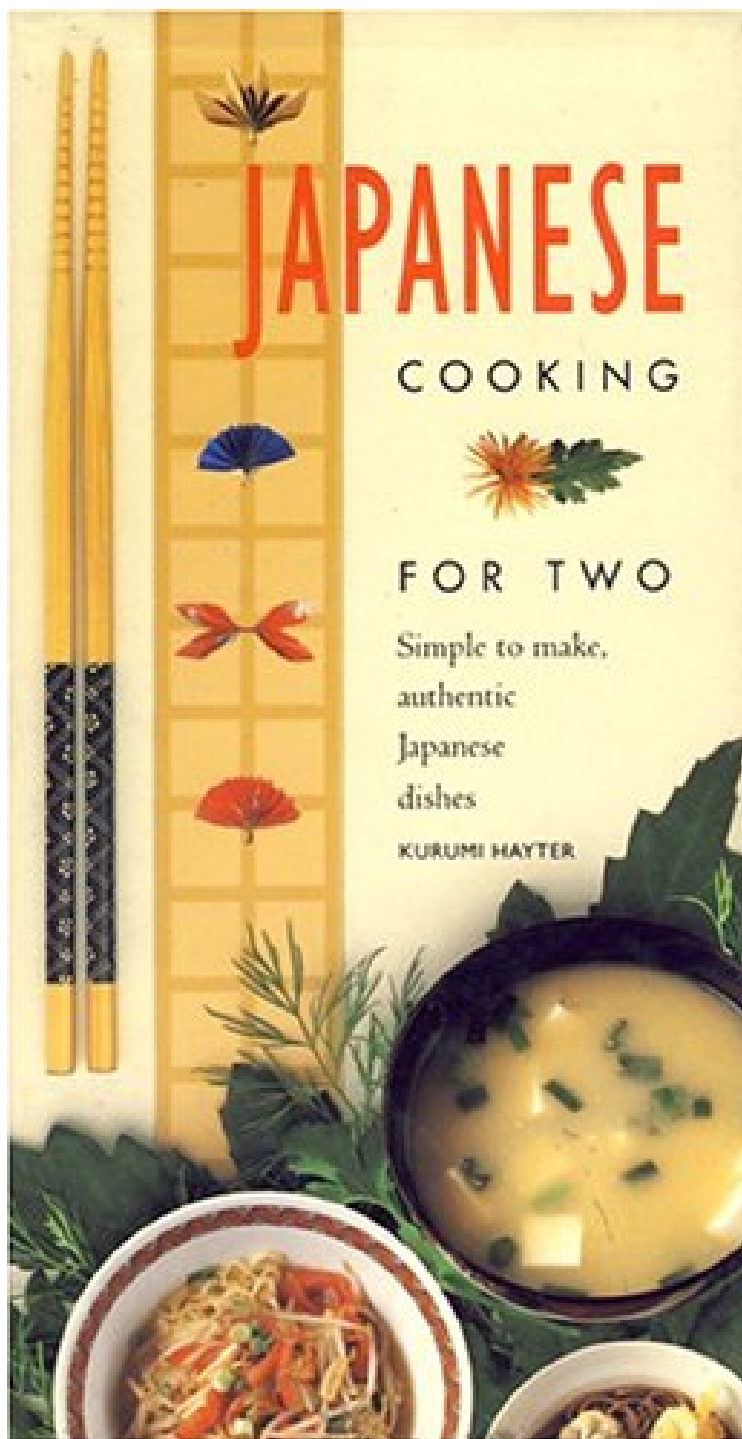


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Japanese Cooking For Two

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From Periplus : Japanese Cooking For Two before purchasing it in order to gauge whether or not it would be worth my time, and all praised Japanese Cooking For Two:

1 of 1 people found the following review helpful. Japanese Cooking By NikA nice sized book on Japanese cooking with great information on the how to, on what to buy and what to look for at the market. Hayter gives easy recipes, simple directions and the sushi section and its simple break down on preparation is worth the purchase. There are meat dishes, tofu dishes (soups and salads) and several seafood selections. I have yet to try any of the recipes but the recipes in here look (a picture comes with every recipe) great. Enjoy. 0 of 0 people found the following review helpful. Delicious recipes worth buying. By SaA Apparently I got super lucky buying this book when I did--getting an earlier print WITH dust jacket! It's really worth the money I spent. I still haven't made many dishes from it, but the tonkatsu alone is a big request. The pork balls are really awesome, even if the sauce does come out a bit thin. So far, nothing but deliciousness has come from this purchase. If I could go back, I'd buy it again. 2 of 2 people found the following review helpful. easy and delicious Japanese By LenI have the highest praise for this simple cookbook. I've had it for a decade, and it's probably my most used cookbook over the years. Why? The recipes are easy, and delicious time and again. Especially notable are -- steak with garlic and soy sauce, with extreme flavor drawn forth by sake and butter-stir-fried pork in ginger and onion, with a caramelized flavor again enriched by sake- pork meatballs in sweet soy sauce, which is always received with delight by a crowd of hungry gatherers- chicken livers with peppers in a sweet soy sauce, a quirky but delicious departure from standard American livery fare- deep-fried chicken nuggets, with little more than cornstarch, ginger and lemon- broiled salted trout, essentially naked except for salt and soy sauce- many quick and easy vegetable recipes All-in-all, I think you'll find great enjoyment in this book if you like delicious, easy Japanese food.