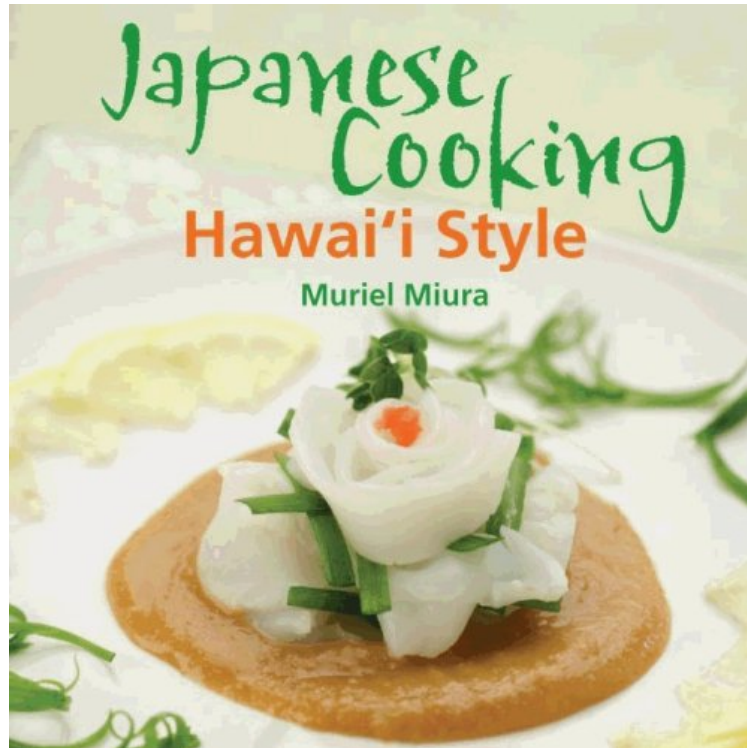


[Download pdf ebook] Japanese Cooking Hawai'i Style

Japanese Cooking Hawai'i Style

Muriel Miura

audiobook | *ebooks | Download PDF | ePub | DOC



 Download

 Read Online

#839022 in Books 2006-10-30Original language:EnglishPDF # 1 10.00 x 9.25 x 1.251, 2.40 #File Name: 1566477964208 pages | File size: 34.Mb

Muriel Miura : Japanese Cooking Hawai'i Style before purchasing it in order to gage whether or not it would be worth my time, and all praised Japanese Cooking Hawai'i Style:

1 of 1 people found the following review helpful. Mouth watering.By J.T.I'm glad I got this book. It brings back memories of when I used to go over my friends house for the holidays. His parents would serve up these delicious and yet simple meals. Got this book yesterday and made four of the dishes already. The ingredients in this book is easy to find in most Asian markets. The recipes are simple and they taste like I remembered. Thank you Muriel.1 of 1 people found the following review helpful. Cook BookBy William NamahoeGreat recipes of Japanese Cooking as they do it back Home.... this is a GREAT cook book and I bought it on a recombination by a friend!13 of 13 people found the following review helpful. An updated version of a classicBy Taste BuddyMuriel Miura began her career as a home economist with Hawaii's Gas Co. She's hosted her own cooking shows. One of them called Cook Japanese which was aired on Hawaii Public Television in the early '70s.She's also an author of numerous cookbooks. In 1974, as a way to help pay for her daughter's private school tuition, she wrote Cook Japanese: Hawaiian Style which she self-published. This cookbook has become a classic and is now out of print. Thanks to her daughter's encouragement to revise and reprint this cookbook for her children, Muriel Miura's classic is once again available for a whole new generation to enjoy.The cookbook is sectioned into three parts:Part One: Things Japanese. . . How to Use Chopsticks. . . Japanese Table Setting. . . Decorative Ways of Cutting and Slicing. . . Japanese Cooking UtensilsPart Two: Recipes. . . Appetizers (Zenzai). . . Soup Stocks Soups (Dashi and Owanrui). . . Rice Dishes (Gohanmono). . . Noodles (Menrui). .

. Mixed Foods Vinegared Salads, and Pickled Vegetables (Aemono, Sunomono, Tsukemono). . . Raw Fish (Sashimi). .
. Foods Cooked in Seasoned Liquids (Niimono). . . Steamed Foods (Mushimono). . . Fried Foods (Agemono). . . One
Pot Cooking (Nabemono). . . Broiled Foods (Yakimono). . . Tofu Dishes (Tofu Ryori). . . Desserts (Dezaato)Part
Three: Appendices This book has many colored pictures of the prepared dishes. Many of the ingredients used can be
found in the asian food aisle of most well stocked supermarkets these days. Ingredients which may be harder to obtain
can more than likely be found through the internet.

Japanese cooking at its best with a local touch of Hawaii. Recipes include ingredient preparation tips, cooking times,
and food arrangement tips.