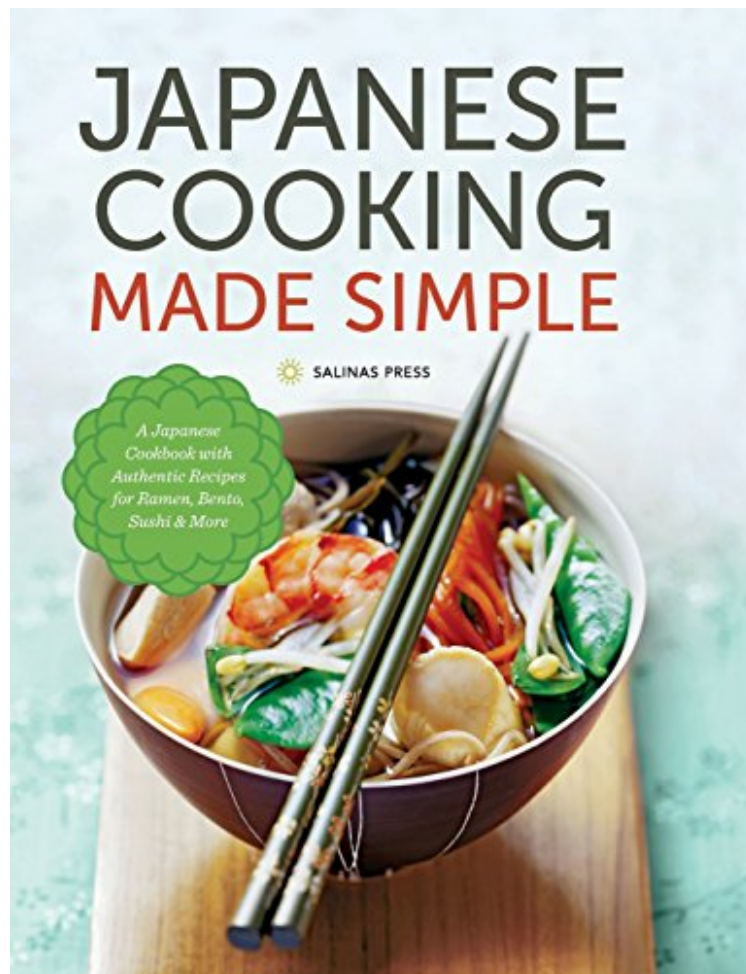


(Ebook free) Japanese Cooking Made Simple: A Japanese Cookbook with Authentic Recipes for Ramen, Bento, Sushi More

Japanese Cooking Made Simple: A Japanese Cookbook with Authentic Recipes for Ramen, Bento, Sushi More

Salinas Press

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Salinas Press : Japanese Cooking Made Simple: A Japanese Cookbook with Authentic Recipes for Ramen, Bento, Sushi More before purchasing it in order to gauge whether or not it would be worth my time, and all praised Japanese Cooking Made Simple: A Japanese Cookbook with Authentic Recipes for Ramen, Bento, Sushi More:

63 of 65 people found the following review helpful. Demystifies Japanese Cooking By Windmere It's been a while since I've been unreservedly impressed with a cookbook. My family and I love Asian foods and Asian-style cooking. However, I have not focused on Japanese cooking because I'm a bit intimidated by it. I've always thought it to be too complex for my average cooking skills. When I came across this book, I thought I would give it a try. Right from the beginning, this book reassures the Japanese cooking novice that Japanese cooking is possible for virtually anyone. I'd

like to write a few quotes from the book that particularly resonated with me: "To many Americans, Japanese cooking seems mysterious and inaccessible. The truth is that it is quite easy and surprisingly quick." ... "Just like Japanese watercolor, basic Japanese recipes are unfussy. Most of the prepping and cooking methods will be familiar to you, and you won't have to hassle with lots of ingredients, steps, and hours at the stove. No recipe is foolproof, but it's hard to ruin these simple recipes. You don't have to measure out a slew of spices, and there are not gravies to go lumpy, roasts to dry out or cakes to fall." This book breaks down everything you need to know about Japanese cooking. It mentions the tools you need, the specific ingredients and the preparation methods. All of these things were surprisingly less complicated than I expected. The recipes are straightforward (the instructions are clear and easy to follow). The recipe categories are as follows: - Rice- Soups, Stews and Hot Pots- Noodles- Salads, Vegetables, and Garnishes- Tofu and Eggs- Sushi- Fish and Seafood- Poultry and Meat- Sweets- Bento Boxes

The book is well edited. I didn't see any typos or errors in logic. It has an active table of contents for easy navigation. There is even an appendix with links to on-line merchants who carry items you might need if you can't find them locally. Don't get me wrong, you will probably be able to find most of what you need at a regular grocery store. It's not too often I find a book I can wholeheartedly recommend. I enjoyed reading this book, not just for the recipes, but also for the non-recipe content. I'll be referring back to this book for years to come.

1 of 1 people found the following review helpful. Excellent Book

By ellentheajapanese cooking made simple by Salinas Press is exactly that. From clear descriptions of Japanese terms to delicious recipes to simple diagrams on how to make all kinds of sushi, this book has it all. It also talks about how Japanese cooking encompasses the five senses and the five tastes. Filled with tips on how to adapt Japanese cooking for a western kitchen, the book contains recipes for everything from rice to sushi and beyond, such as how to put together a bento box. The subtitle describes how to make ramen, bento, sushi and more. But Japanese cooking goes beyond simple taste bud action. The book describes the need for simplicity and beauty in the presentation of meals as well, such as the plates you could use. The book is a comprehensive, interesting read about the basics of Japanese cooking. Very enjoyable.

10 of 11 people found the following review helpful. Simple and Easy, just like the description

By Benedetto Tumminello

First of all I have to say that the actual hardcover of the book already impressed me. The pictures of the Japanese food I saw throughout the book were mouthwatering and very stylish. And I actually thought at first when I got this book for free that Japanese cooking was hard and mysterious and when I was reading and being guided by the book it got simpler and easier. The categories broke it down for me very simple, I had the soups, rice, salads and vegetables etc. all separated and clearly laid down for me, and let's not forget the sweets too. It showed me as well what tools I needed to get my amazing Japanese meal done and it even explained to me cooking techniques, it really made it very clear! I could cook for months only Japanese and it would never get boring, I found so many new recipes in this book.

NEW YORK TIMES BESTSELLER