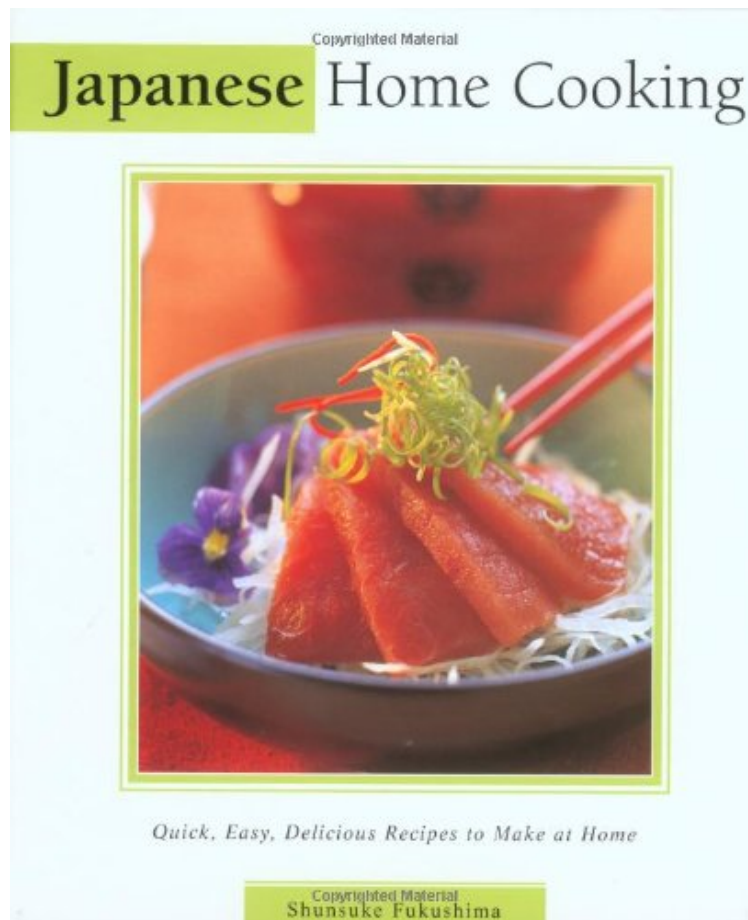


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Japanese Home Cooking: Quick, Easy, Delicious Recipes to Make at Home (Essential Asian Kitchen Series)

Shunsuke Fukushima

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Shunsuke Fukushima : Japanese Home Cooking: Quick, Easy, Delicious Recipes to Make at Home (Essential Asian Kitchen Series) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Japanese Home Cooking: Quick, Easy, Delicious Recipes to Make at Home (Essential Asian Kitchen Series):

0 of 0 people found the following review helpful. Japanese home cooking By suepen1 Very pleased-book is exactly what I wanted! Easy to follow instructions and pictures. Even I can do this! The glossary is terrific! 3 of 3 people found the following review helpful. Great Japanese Cookbook! By L. B. Simons-Lane I got this cookbook long before I moved to Japan. Now that I am back, I've turned to it to recreate a lot of the dishes I miss being back in the states. This book does not disappoint. It's easy enough for beginners and has most of the basic recipes you'd. I now use this pretty regularly, and definitely more than some of the more complex Japanese cookbooks that I own. 15 of 15 people found the following review helpful. Wonderful introduction to Japanese home cooking! By A Customer I LOVE this

cookbook! It's a great introduction to simple Japanese cooking at home, with VERY detailed directions and beautiful color photos to show how the end result should look. For example, when Fukushima talks about deep-frying, he doesn't tell you to just add enough oil for frying - as most cookbooks assume you know - he specifies 3 inches of oil, along with the specific frying temperature. Not that this book is about deepfrying - outside of the Tempura and Tonkatsu recipes, he does a wonderful job covering the side dishes ubiquitous at a Japanese table - the pickled cucumbers, cold spinach in sesame dressing, and other dishes that are so wonderfully cooling in the heat of summer. The broiled eggplant is delicious - a much healthier way to eat eggplant (outside of the usual frying or smothering in cheese) and still be able to taste the original vegetable flavor. My only reason for not giving this book 5 stars? I wanted MORE recipes to be included!

Book by Fukushima, Shunsuke

From Library Journal This large-format volume is the first in a new series from the publisher of the "World Cookbook" series, whose attractive paperback cookbooks feature an array of international cuisines. Here, Fukushima offers recipes for traditional, generally uncomplicated dishes, most of them shown in full-page, color close-ups; there are also color photographs of ingredients and techniques for making sushi, preparing tempura, etc. Hiroko Shimbo's authoritative *The Japanese Kitchen* (LJ 11/15/00) is the new standard on this topic, but Fukushima's book provides a good introduction. For most collections. [Good Cook selection.] Copyright 2002 Cahners Business Information, Inc.