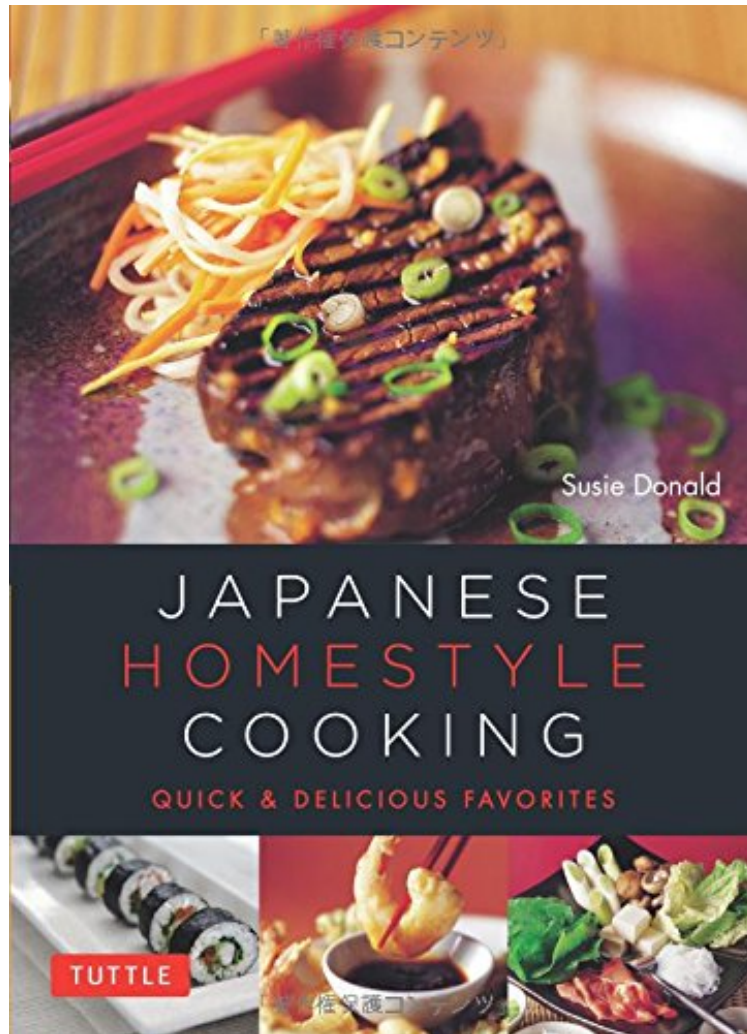


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## Japanese Homestyle Cooking: Quick and Delicious Favorites (Learn to Cook Series)

Susie Donald

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**Susie Donald : Japanese Homestyle Cooking: Quick and Delicious Favorites (Learn to Cook Series)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Japanese Homestyle Cooking: Quick and Delicious Favorites (Learn to Cook Series):

0 of 0 people found the following review helpful. Great book, just small in size. By T. Wetzel It was a gift for my niece....the book is fine as far as great pictures and directions. I did like the spiral edge too. The only downside is the size. I opened it and thought they sent the wrong item. It was only about 6" tall. I was picturing it being like a full size cookbook. Either way, she liked it and I'm hoping the recipes are okay for her to try making. 0 of 2 people found the following review helpful. Five Stars By jan day Excellent book! 5 of 5 people found the following review helpful. Want

to cook real Japanese food? By Zack Davisson This is a great beginner's guide to authentic Japanese home cooking. These are simple, delicious dishes that would appear in almost any Japanese home, and give off that "Mom's home cooking" sense of nostalgia as well. Anyone looking to get a taste of real Japanese cooking would find this a great place to start. The book begins with a run-down of basic ingredients and utensils necessary for the recipes. This can be a bit tricky, because due to the authentic nature of the recipes some of the ingredients can be hard to find unless you have access to an Asian grocery store. Some, like Nishimoto - Dried Shaved Bonito Flakes, could probably be ordered over the internet but others like lotus and burdock root might be tricky to track down. There are also some good tutorials here like "How to prepare sushi rice" and recipes for basic sauces and dips like Homemade Japanese Mayonnaise and Ponzu Sauce. There are seven categories of recipes, like Healthy Soups and Appetizers, Sashimi and Sushi, Tofu and Vegetable Dishes and Poultry and Meat Dishes. I think a vegetarian would get quite a bit out of this book, as meat dishes are in the minority and the focus is on vegetables and fish. Some really basic recipes like "Miso Soup with Daikon" or "Tofu and Udon Noodles in Clear Soup" are great to have, being both delicious and healthy. The only real disappointment in "Japanese Home-style Dishes" is the inclusion of non-authentic meals like California Rolls and the various kinds of sushi rolls. As the name implies, "California Rolls" are an American creation, and shouldn't be included in a book of authentic Japanese recipes. I was disappointed by this, but I assume that since to most people Japanese food equals sushi the author felt obliged to throw some wacky rolls in. This is my second cook book from the Periplus series, the first being Thai Cooking Made Easy. The books are a nice size and easy to use, being small in size and spiral bound. The instructions are easy to follow, and you will be cooking authentic Japanese home-style meals in no time! Except for the California Rolls...

Enjoy fresh and delicious Japanese meals with the ease of cooking in your own kitchen! Few home cooks prepare the dishes typically served in restaurants, and nowhere is that more true than in Japan. Fortunately, Japanese Homestyle Cooking introduces Western taste buds to the flavorful, delicious, and easy-to-prepare foods that Japanese home cooks make every day for family and friends. Readers will delight in this easy-to-follow Japanese cookbook's step-by-step recipes—including how to use a rice cooker—and their families will love trying tasty new dishes such as sukiyaki, shabu-shabu, and teppanyaki. Many home style Japanese dishes are meat-free and instead feature seafood or tofu along with a wide variety of vegetables, making them perfect for vegetarians. Accessible and simple to master, the over 80 recipes in Japanese Homestyle Cooking are as authentic as they are delicious. This selection of delicious Japanese recipes that are easy to prepare at home, and light and healthy too! Cooking Japanese cuisine will be even easier with this book, full of clear, step-by-step instructions for family favorites. Homestyle Japanese recipes include: Classic Miso Soup with Tofu and Mushrooms Sukiyaki Beef Hotpot Sesame Omelet Rolls with Shrimp Grilled Yakitori Chicken Skewers Japanese Grilled Steak Smoked Trout Sushi Rolls Hand-rolled Sushi Cones with Ginger Chicken And many more! From seafood dishes to using a rice cooker, Japanese Homestyle Cooking will bring a wonderful depth of flavor and many tasty new foods to your table.