

Japanese Hot Pots: Comforting One-Pot Meals

Tadashi Ono, Harris Salat

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Tadashi Ono, Harris Salat : Japanese Hot Pots: Comforting One-Pot Meals before purchasing it in order to gauge whether or not it would be worth my time, and all praised Japanese Hot Pots: Comforting One-Pot Meals:

5 of 5 people found the following review helpful. I would have liked to see more information on substitutions. By Wheezer This book is as much about what Japanese Hot Pot is, as it is recipes on how to make it. The first 35 pages of the cookbook cover Hot Pot culture, ingredients, basic techniques and basic recipes. The remainder of the book divides recipes into categories based on whether vegetarian or by the type of meat is used as the main ingredient. I would have liked to see more information on substitutions. While the book does describe some substitutions, for others the authors just assume the reader has access to a Japanese or Asian market. That's simply not true for all of us. 2 of 2 people found the following review helpful. Great info/instruction and step by step pictures. By Casey Won The author showed excellent knowledge about the hot pot dish, and the varieties for each broth, vegetables and meats variation. It also has whole fish recipe too, can't wait to try that one. For my first try out, I chose the tofu hot pot dish, since I happened to have most of the ingredients, and I am pleased with the result. Wasn't sure at first whether boiled tofu would taste good, but it was delicious. And my family devoured it, including my picky eater kid. Will try other dishes soon. The book also has step by step pictures to help show how the ingredients need to be arranged in the donabe. Very useful and artsy at the same time. 9 of 9 people found the following review helpful. Not bad. By Shelley So I've tried a few of the hot pots. My boyfriend and I really like the chicken curry hot pot, snow hot pot, chicken and milk hot pot, beef

shabu shabu, and salmon hot pot. BUT some of the other hot pots were too weird tasting for us to handle, such as Strawberry Hot pot, or the chicken akita hot pot. I guess those are more traditional japanese hot pot recipes that I thought were too "seaweed" tasting. I'm not a fan of kombu by the way. Overall, I think the book is great! I'm set on trying all the other recipes. I just love hot pot. Will try the pork kimchi hot pot next. I'll keep you posted.

Wholesome, delicious Japanese comfort food, hot pot cooking satisfies the universal desire for steaming, gratifying and hearty meals the whole family can enjoy. In *Japanese Hot Pots*, chef Tadashi Ono and food journalist Harris Salat demystify this communal eating tradition for American home cooks with belly-warming dishes from all corners of Japan. Using savory broths and healthy, easy-to-find ingredients such as seafood, poultry, greens, roots, mushrooms, and noodles, these classic one-pot dishes require minimal fuss and preparation, and no special equipment—they're simple, fast recipes to whip up either on the stove or on a tableside portable burner, like they do in Japan.