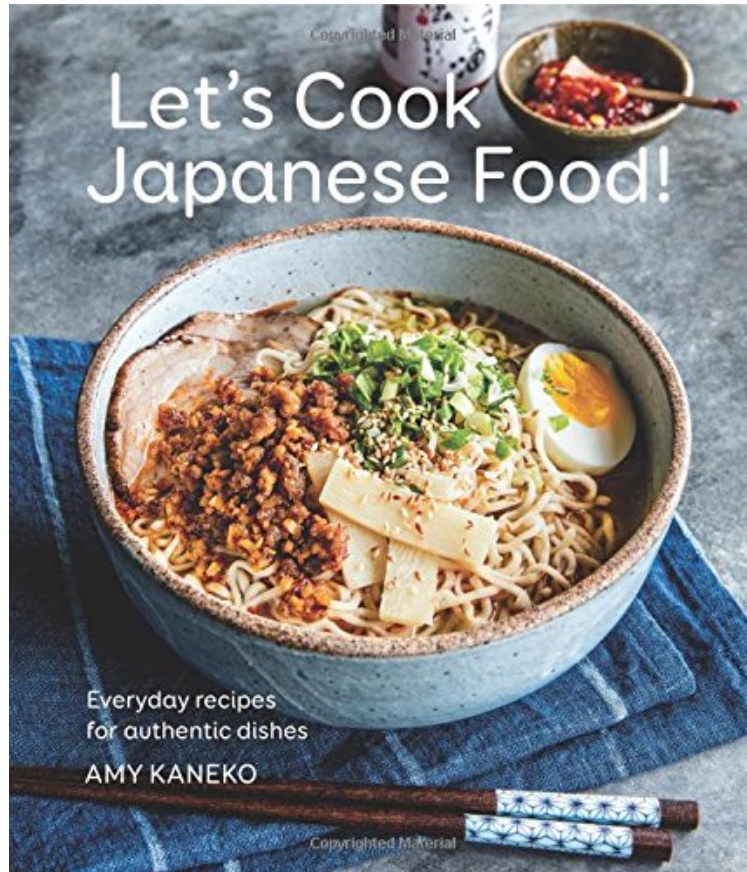


[Download pdf] Let's Cook Japanese Food!: Everyday Recipes for Authentic Dishes

# Let's Cook Japanese Food!: Everyday Recipes for Authentic Dishes

Amy Kaneko

ePub | \*DOC | audiobook | ebooks | Download PDF



DOWNLOAD



READ ONLINE

#323927 in Books WELDON OWEN 2017-03-07 2017-03-07Original language:English 8.80 x .70 x 7.50l, .0 #File Name: 1681881772168 pagesWELDON OWEN | File size: 28.Mb

**Amy Kaneko : Let's Cook Japanese Food!: Everyday Recipes for Authentic Dishes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Let's Cook Japanese Food!: Everyday Recipes for Authentic Dishes:

2 of 2 people found the following review helpful. My go-to Japanese cooking reference.By coldhotairballoonI reference this more than any cookbook. This covers the basic recipes of well-known Japanese foods and some lesser known family recipes as well. The author includes some Japanese culinary vocabulary, background for each dish, and her cultural experiences related to them. The recipes are clearly written and formatted. Images illustrate how the more complicated or ambiguous sounding dishes should appear when finished. The front and book covers have flaps that you can use as bookmarks that I find handy.2 of 2 people found the following review helpful. A great intermediate-level bookBy HCI just bought a copy of this book because I was so thoroughly pleased with it when I borrowed it from my local library. I spent a school year living in Japan with a host family and a mother that loved to cook. I watched her cook and loved eating her food, and the basics I did not gather from watching her were filled in by this book. The beginning of the book does a GREAT job of explaining how to use and buy ingredients and tools. The photos in the book are really helpful, so much that I wish there were a few more, especially of the finished products.

As far as recipes are concerned, I have tried four or five of them and all but one tasted absolutely amazing on the first try. That's far better luck than I have had with translating recipes and attempting them. I am not sure I would recommend this book to people with absolutely no knowledge of Japanese food, but if you know Japanese food when you see it and want to learn some easy and good Japanese home cooking, this is a great tool. 0 of 0 people found the following review helpful. Recipes are super simple to follow. By weekend crafter I own the first edition of this book (colorful paperback version from Chronicle Books). Recipes are super simple to follow. If you own the first edition, don't bother to buy this one. They basically have the same recipes.

Turn your idea of difficult Japanese cooking on its head with this new edition of "Let's Cook Japanese Food". People love Japanese food but think they have to go out to a restaurant to get it. But it's something everyone can cook, easily and deliciously, at home! When you think Japanese food—sushi, or ramen, or raw fish—or just too hard. Amy Kaneko, an American married to a Japanese husband, learned from the best—her mother-in-law and sister-in-law—and brings her culinary experience to your kitchen. Using easy-to-find ingredients, familiar techniques, and authentic flavors, you won't believe how simple it is to make real Japanese food that is this delicious. Home-style Japanese cooking is demystified in this refreshing and informative cookbook. After marrying into a Japanese family, the American author was taken under her mother-in-law's wing to learn the ins and outs of Japanese cooking. Here she presents her acquired knowledge in an appealingly designed book with Japanese graphic motifs and color photos. The recipes themselves are a mix of family favorites and restaurant dishes Kaneko learned to recreate at home. Yet readers will see few of the familiar foods available in Japanese restaurants in the U.S. Instead, the book illustrates how to make Japanese home-style favorites, like Gyoza and Tempura, as well as Yoshuko dishes combining Japanese and Western influences, like Curry Rice, and Omu Rice, an omelet stuffed with tomato-y chicken fried rice. In a helpful glossary, Kaneko identifies the basic ingredients and equipment needed to recreate these recipes in an average Western kitchen. Chapters devoted to Tofu and Eggs; Vegetables, Fish and Shellfish; Meat and Poultry; and Rice Noodles and Dumplings intersperse recipes with boxes that highlight Japanese traditions and recollections on the author's time living in Tokyo. From Amazon.com: This is a wonderful cookbook for those who love to eat Japanese food but are a bit intimidated by how complicated preparing it may seem. I've been making simple Japanese dishes for years, but I wanted to add more than just onigiri, sushi and udon into the mix. Amy Kaneko's book provides a good variety of dishes that are not that difficult to prepare and are sure to make your family's tummies satisfied. Even the pickiest of eaters (kids) will find some of Amy's recipes rather tasty.

From Publishers Weekly Home-style Japanese cooking is demystified in this refreshing and informative cookbook. After marrying into a Japanese family, the American author was taken under her mother-in-law's wing to learn the ins and outs of Japanese cooking. Here she presents her acquired knowledge in an appealingly designed book with Japanese graphic motifs and color photos. The recipes themselves are a mix of family favorites and restaurant dishes Kaneko learned to recreate at home. Yet readers will see few of the familiar foods available in Japanese restaurants in the U.S. Instead, the book illustrates how to make dense, exotic creations like a sumo wrestler's stew with fish, bacon, chicken and tofu, as well as Yoshuko (fusion) dishes combining Japanese and Western influences, like Beef and Onions in Tomato Gravy over Rice. In the first few pages, Kaneko identifies the basic ingredients and equipment needed. Chapters devoted to Tofu and Eggs; Vegetables, Fish and Shellfish; Meat and Poultry; and Rice Noodles and Dumplings intersperse recipes with boxes that highlight Japanese traditions. Though she includes a labor-intensive Okonomiyaki (a pan-fried dish), Kaneko recognizes the home chef's limits: she readily employs the concept of mottai nai (don't waste) and saves readers time with suggestions for reusing leftovers. (Apr.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Home-style Japanese cooking is demystified in this refreshing and informative cookbook. After marrying into a Japanese family, the American author was taken under her mother-in-law's wing to learn the ins and outs of Japanese cooking. Here she presents her acquired knowledge in an appealingly designed book with Japanese graphic motifs and color photos. The recipes themselves are a mix of family favorites and restaurant dishes Kaneko learned to recreate at home. Yet readers will see few of the familiar foods available in Japanese restaurants in the U.S. Instead, the book illustrates how to make dense, exotic creations like a sumo wrestler's stew with fish, bacon, chicken and tofu, as well as Yoshuko (fusion) dishes combining Japanese and Western influences, like Beef and Onions in Tomato Gravy over Rice. In the first few pages, Kaneko identifies the basic ingredients and equipment needed. Chapters devoted to Tofu and Eggs; Vegetables, Fish and Shellfish; Meat and Poultry; and Rice Noodles and Dumplings intersperse recipes with boxes that highlight Japanese traditions... Kaneko recognizes the home chef's limits: she readily employs the concept of mottai nai (don't waste) and saves readers time with suggestions for reusing leftovers. (Apr. 2007) (Publishers Weekly) "Let's Cook Japanese Food!, for people who no longer want to feel intimidated by home-cooked Japanese food" (Food.com) About the Author Amy Kaneko is an American home cook and mother who spent 2 years living in Japan with her Japanese husband. Under the tutelage of her mother-in-law and Japanese friends and family, Kaneko, who has

worked in the cookbook publishing industry for 20 years, decided to take what she had learned and share it with Westerners unfamiliar with what Japanese people really eat at home. She has lived in Tokyo, New York, and San Francisco, and currently lives in Boulder, CO with her husband and bilingual teenage daughters.