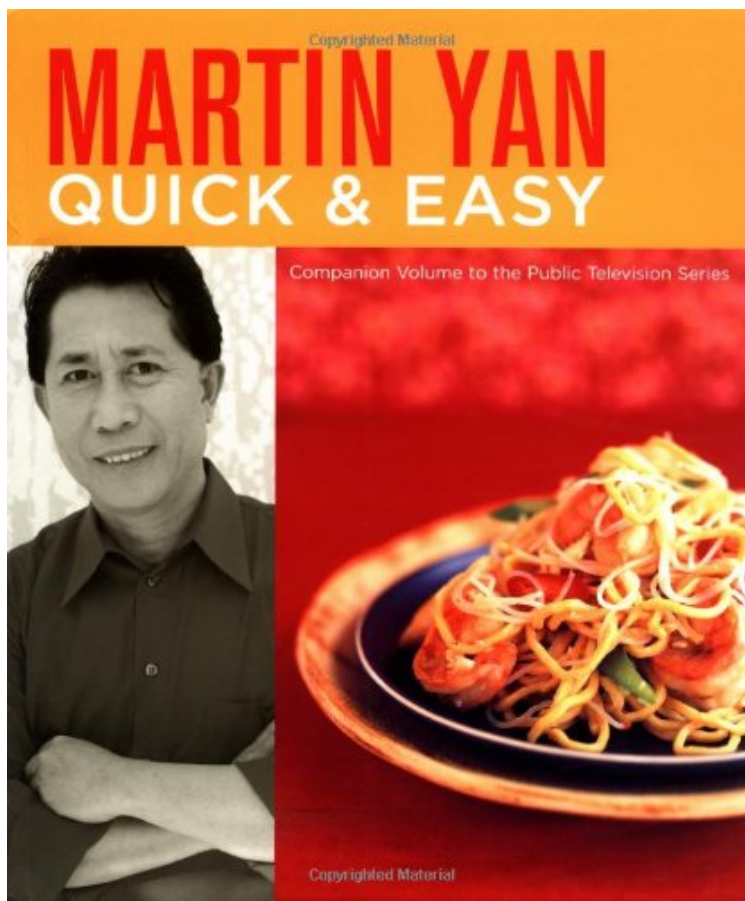


(Mobile pdf) Martin Yan Quick and Easy

## Martin Yan Quick and Easy

*Martin Yan*

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#708070 in Books Chronicle Books 2004-10-14Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 10.00 x .88 x 8.631, 2.39 #File Name: 0811844471224 pagesMartin Yan Chinese cookbook inscribed by Yan | File size: 51.Mb

**Martin Yan : Martin Yan Quick and Easy** before purchasing it in order to gage whether or not it would be worth my time, and all praised Martin Yan Quick and Easy:

0 of 0 people found the following review helpful. Keep this Book Handy!By A.M.This cook book is a fantastic resource for quick Asian cooking. The recipes are not long or filled with too many ingredients that are hard to find.0 of 0 people found the following review helpful. Yan Really Can!By Kim QuillesAlready left a very positive review. Easy, fun and gave as a gift after a few dishes were served and enjoyed0 of 0 people found the following review helpful. It's a good reference to haveBy JanniMartin Yang knows what he's talking about and is able to demonstrate how to cook Vietnamese.It's a good reference to have.

The companion volume to Martin Yan's new PBS series of the same name, this cookbook is the ideal introduction to Asian cooking. Wok-full of great tips and techniques, plus sources for easily locating unusual ingredients, here are more than 150 truly easy recipes that taste great and cook up fast -- all in under 30 minutes! Classic potstickers with

spicy dipping sauce can be made ahead and frozen for impromptu guests-to-impress dinners. Korean-Style Lamb Chops pair up perfectly with crisp-and-tender Flash-Fried Asparagus and Long Beans. For those who like it hot, Three-Alarm Firecracker Shrimp packs a spicy punch with a menage a trois of chiles until Coconut Custard creaminess cools things down. Basics include the recipe for mastering steamed rice, a glossary of terms (know your miso from your mirin), and striking photographs throughout illustrating the food, essential equipment, and helpful techniques. No one is as well-known or well-loved for bringing Asian food into our home kitchens. With foolproof recipes conjured up fast, Martin Yan works his magic once again!

From Publishers Weekly Yan admits to having "eaten my way across Asia more times than I can count." Luckily, he collected plenty of recipes along the route. These recipes are for simple, traditional dishes, many of which may have been slightly modified to appeal to Western palates—and schedules (most meals can be made in under a half hour). Yan, who hosts a PBS series, employs modern conveniences such as rice-cookers and microplane graters to expedite food prep, and suggests buying sauces from your local Asian market, if you happen to live near one. He presents a list of items he suggests should be staples of the amateur chef's Asian pantry and refrigerator. Yan directs novices to an overview of online resources and even provides a glossary of ingredients for the Asian-impaired. Basic recipes such as Sushi Rice, Spicy Soy Dipping Sauce, and Sweet-and-Sour Shredded Carrots are dispatched in a half page each. The next section, titled "Small Bites and First Courses," includes 81 appetizing dishes, such as Marbled Tea Eggs, and Crab and Asparagus Soup. The meatiest section, "Main Courses," features dishes like Mirin-Ginger Crab and Lemon-Pepper Beef. The book finishes off with tasty "Deserts and Drinks," such as Spiced Banana Rolls and Lychee Lemonade. Yan does a good job of demystifying Asian cuisine and bringing a touch of zen into our hurried lives. Photos. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Yan admits to having "eaten my way across Asia more times than I can count." Luckily, he collected plenty of recipes along the route. These recipes are for simple, traditional dishes, many of which may have been slightly modified to appeal to Western palates--and schedules (most meals can be made in under a half hour). Yan, who hosts a PBS series, employs modern conveniences such as rice-cookers and microplane graters to expedite food prep, and suggests buying sauces from your local Asian market, if you happen to live near one. He presents a list of items he suggests should be staples of the amateur chef's Asian pantry and refrigerator. Yan directs novices to an overview of online resources and even provides a glossary of ingredients for the Asian-impaired. Basic recipes such as Sushi Rice, Spicy Soy Dipping Sauce, and Sweet-and-Sour Shredded Carrots are dispatched in a half page each. The next section, titled "Small Bites and First Courses," includes 81 appetizing dishes, such as Marbled Tea Eggs, and Crab and Asparagus Soup. The meatiest section, "Main Courses," features dishes like Mirin-Ginger Crab and Lemon-Pepper Beef. The book finishes off with tasty "Deserts and Drinks," such as Spiced Banana Rolls and Lychee Lemonade. Yan does a good job of demystifying Asian cuisine and bringing a touch of zen into our hurried lives. -Publishers Weekly About the Author Martin Yan is the celebrated host of over 1,800 cooking shows. As a certified Master Chef, Martin is a highly respected food consultant, professional instructor, and prolific author. His latest venture is his "Yan Can" quick-casual chain of restaurants.