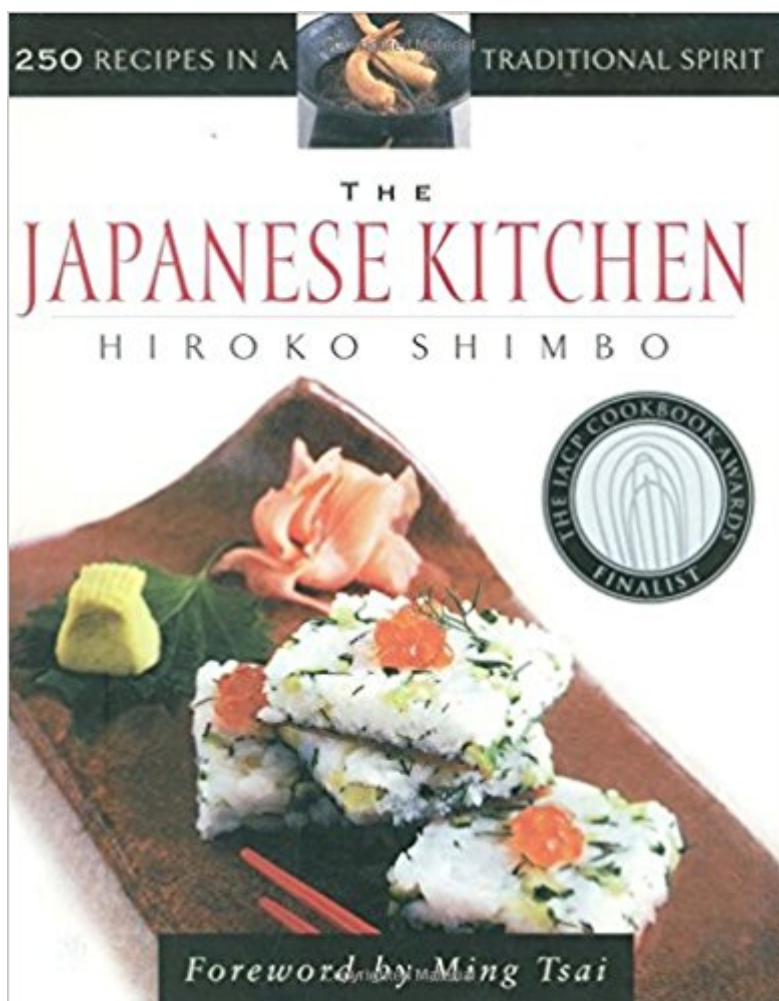


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The Japanese Kitchen: 250 Recipes In A Traditional Spirit



Synopsis

In this comprehensive IACP Award-nominated cookbook, Hiroko Shimbo gently and authoritatively demystifies Japanese cuisine for Western cooks. In Part One, Shimbo offers up an extended cooking-school lesson in Japanese ingredients, cooking methods, and implements, with ample advice on easy-to-find substitute ingredients and shortcut techniques. This first part also has all the basic recipes for sauces, stocks, dressings, and relishes, plus time-tested secrets of rice and noodle cookery, all of which give readers the skills to improvise and create their own Japanese meals. In Part Two, Shimbo serves up a stunning feast of Japanese dishes, from updated classics of the traditional repertoire to her own delectable creations. Here are scrumptious appetizers like Tempura Pancakes and Salmon and Vegetables in a Sweet Vinegar Marinade, clear and delicate miso soups, hearty yet refined chicken, duck, and meat entrées, delicious fish and shellfish preparations, and lots of Japan's famous sushi, rice-bowl, and noodle-bowl dishes. A chapter on the fine art of Japanese desserts rounds out the banquet. This is an indispensable book for both aficionados and home cooks eager to learn more about Japanese cuisine.

Book Information

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Customer Reviews

Books that delve into Japanese cuisine beyond the popular restaurant dishes like sushi and miso soup are few and far between. And in that sense, this book does not disappoint. Shimbo's recipes are a joy, introducing over 200 wonderful dishes from the Japanese culinary repertoire to Western readers. Agedashi tofu (crisp tofu cubes in tempura sauce), negima-nabe (tuna and leek hotpot), multiple variations on fresh ramen and yakitori skewered chicken, the unusual gyuniku no misozuke

(miso-marinated steak), usuyaki senbei (homemade rice crackers), mitsumame (chilled gelatin in syrup), along with modern Japanified Western standards like ebifurai (fried shrimp in a crisp breading), omu raisu (rice-filled omelet), and kurimu korokke (creamy croquettes) are all here. Each recipe is prefaced with a tale about its origin or the author's childhood memories, and clear instructions make preparation of "exotic, foreign" specialties easy. Less successful are some of Shimbo's unique concoctions: soybean hummus (why?), eel burgers, "creamed" soup made of carrots, celery, garlic, miso, and soy milk. But these misfires, thankfully, can be easily overlooked. Another of the book's strengths is the author's deep investigation into ingredients. Shimbo, a native of Japan who teaches frequently at major cooking schools in the United States and Europe, took years to write this book, visiting artisanal food producers across Japan to gather first-hand information about how products are grown and manufactured. Her research is a goldmine for devotees of Japanese food. I've been cooking Japanese food for 25+ years, and am Japanese Food Host at BellaOnline.

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