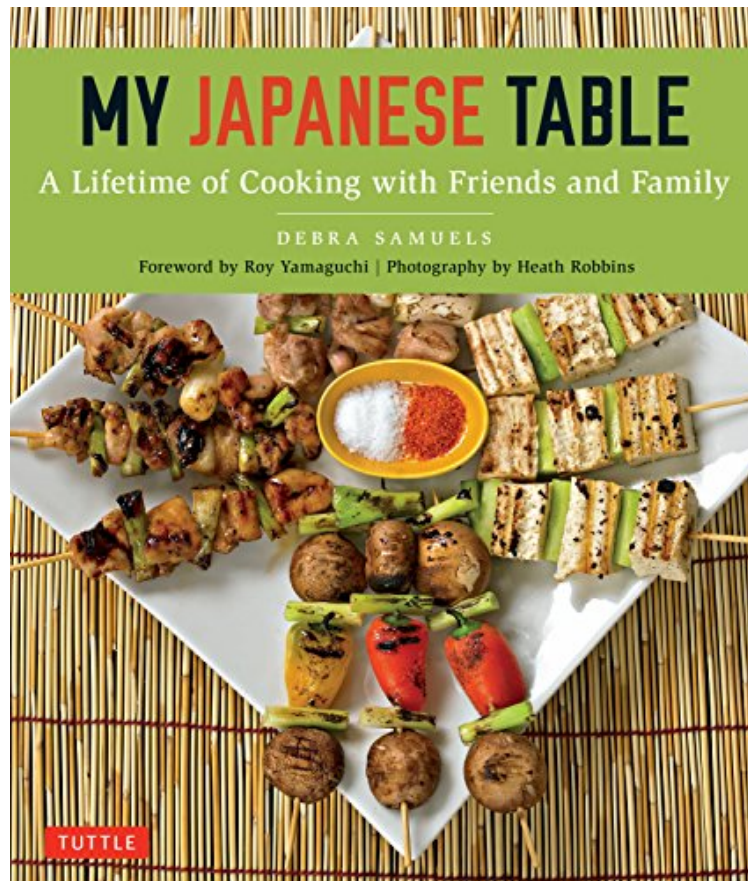


(Download pdf) My Japanese Table: A Lifetime of Cooking with Friends and Family

# My Japanese Table: A Lifetime of Cooking with Friends and Family

Debra Samuels

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**Debra Samuels : My Japanese Table: A Lifetime of Cooking with Friends and Family** before purchasing it in order to gauge whether or not it would be worth my time, and all praised My Japanese Table: A Lifetime of Cooking with Friends and Family:

8 of 8 people found the following review helpful. Great intro to cooking Japanese food By Joanne Brazinski I really enjoyed this book. It was a great combination of her memories and simple versions of Japanese food. I was particularly happy to find a recipe for Black Sesame Seed Pudding--I'd eaten some in Japan, but didn't know what it was. When I saw the recipe, I realized what it had to be. The recipe was easy to follow, too. I also made okonomiyaki and they were delicious--just like the ones I had in Japan. The bento section was very helpful, too. My only problem was, my version is on my Kindle, which is not the best to cook from. A paper copy would be better to bring into the kitchen. 0 of 0 people found the following review helpful. Well presented cookbook. By Stan Graham Nice and easy Japanese cook book for a gaijin to follow. 0 of 0 people found the following review helpful. excellent By thoughts We lived in Japan for many years, and this book helps me produce food that tastes authentic without assuming that I have a Japanese equipped kitchen. The ingredients are accessible and the instruction both complete and clear.

Bestselling author and food writer Debra Samuels uses her unique skills and deep love of Japan to make the cuisine of her adopted country attainable in *My Japanese Table*. Bringing a wealth of experience and a great passion for Japanese cooking to the table, Debra introduces the aesthetics and quality food that are the hallmarks of Japanese cuisine. She learned through her years in Japan that true Japanese homestyle dishes are easy to prepare once you master a few basic techniques. And now that authentic Japanese ingredients are available in most supermarkets, Japanese food has become far more accessible than ever before. The recipes in this Japanese cookbook, the result of decades spent teaching and preparing homestyle Japanese dishes, include familiar favorites like Hand-Rolled Sushi and classic Miso Soup and less familiar but equally welcome dishes such as Lobster Rolls with Wasabi Mayonnaise and Fried Pork Cutlets. There is also a chapter on the increasingly popular bento lunch boxes, along with a wonderful selection of desserts, including the delectable Mochi Dumplings with Strawberries. All of the recipes come with stories and cooking tips to help bring the sights, aromas and tastes of Japan into your kitchen at home. This Japanese cookbook includes chapters on: Basic recipes Sushi Snacks and appetizers Soups and salads Rice and noodles Meat and poultry Fish and seafood Vegetable and tofu dishes Bento Desserts and drinks

"My Japanese Table, by Globe contributor Debra Samuels, provides a bright, clear path into what can seem like a forbidding cuisine." *mdash;The Boston Globe*"My Japanese Table takes you on a valuable journey of all the different facets of Japanese cuisine." *mdash;Roy Yamaguchi, chef/founder of Roy's Restaurants*"Debra Samuels, author of *My Japanese Table: A Lifetime of Cooking With Friends and Family*, said it is vital to use the freshest, high-quality sushi-grade fish you can find. While sushi topped with slices of different fish is traditional in restaurants, choose quality over variety when making sushi at home. Follow the usual health caveats if eating the fish raw or undercooked." *mdash;Chicago Tribune*"The Boston Globe food writer Debra Samuels compiles 125 of her best Japanese recipes in the shiny, heavy and possessable *My Japanese Table*." *mdash;Metropolis*"Cookbook author and Japan expert Debra Samuels says the five main elements of a bento are color, texture, seasonality, presentation and nutrition (and let's not forget portion control how much can you cram into those little compartments?). She says many Japanese believe that including five colors on your plate red, yellow, green, white and black means you have a balanced meal." *mdash;NPR's Kitchen Window*"Additionally, authors themselves often have active Web sites of their own. Debra Samuels hosts the charming *Cooking at Debra's*, where she is promoting her forthcoming book *My Japanese Table: A Lifetime of Cooking with Friends and Family*." *mdash;Publishers Weekly*"It's not so much the type of food, but what I call 'a bento state of mind,'" Debra Samuels, author of *My Japanese Table*, said via e-mail. "I see the concept of bento as basically a food sampler, a colorful culinary puzzle. The benefits of the bento are smaller portions and greater variety of food." *mdash;Washington Post*"A few weeks ago, my food writer friend Debra Samuels (co-author of *The Korean Table* and author of *My Japanese Table*, both by Tuttle Publishing) came to Washington, D.C., to do a bento box demonstration with the Smithsonian Associates. Deb and I have only communicated via e-mail and social media, but when I heard she was coming to town, I eagerly volunteered to help. I was delighted to discover that Deb is every bit as lovely in person!" *mdash;The Christian Science Monitor*About the AuthorDebra Samuel's invites us to enjoy her lifetime of experiences with the people and cuisine of Japan. The co-author of the bestselling *The Korean Table*, Debra has been teaching cooking classes on Japanese cuisine for over two decades. She is a regular food writer and food stylist for the Boston Globe. When she's not visiting Japan, Debra lives in Massachusetts with her husband. *CookingAtDebras.com*An avid cook himself, photographer Heath Robbins' passion for food is evident in his mouthwatering imagery. His pictures have graced the pages of national magazines and can be seen in advertisements for Welch's Grape Jelly, Uncle Ben's and French's. Robbins recently photographed Fresh and Honest, Ciao Italia Big Five and *The Korean Table* cookbooks. He resides in Massachusetts with his family.