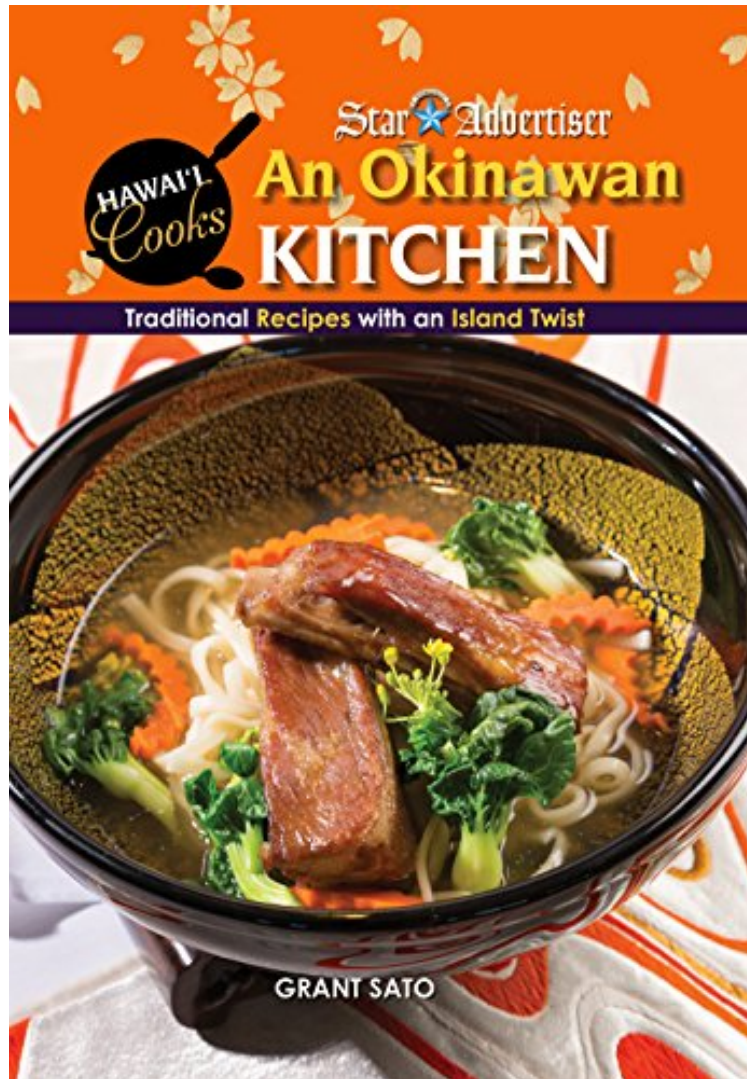


## Okinawan Kitchen: Traditional Recipes With an Island Twist (Hawai'i Cooks)

Grant Sato

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**Grant Sato : Okinawan Kitchen: Traditional Recipes With an Island Twist (Hawai'i Cooks)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Okinawan Kitchen: Traditional Recipes With an Island Twist (Hawai'i Cooks):

1 of 1 people found the following review helpful. It is a good primer on Okinawan cooking with an acknowledgement of the ...By douglas madiganThis book is one of the Hawaii Cooks Series. It is a good primer on Okinawan cooking with an acknowledgement of the changes made when adapted to island of Hawaii. The recipes are quite manageable.

The glossary helps if you're unfamiliar with an ingredient. The first dish I made was rafute, an Okinawan classic pork belly dish. The dish exploded with Asian flavor. Oh, did I mention, the Okinawans love pork. 4 of 4 people found the following review helpful. Delicious, Interesting Dishes. Fun, Easy to Follow Cook Book By comoseval I am not a good cook so my friends were so surprised with the dishes that I brought to a dinner gathering. The book is well-written -- fun to read, easy recipes to follow the dishes were interesting delicious! Highly recommended. 0 of 0 people found the following review helpful. Best Okinawan cookbook By vBest Okinawan cookbook. Easy to follow instructions and helpful hints on preparing certain items (bitter melon). My Baban (grandmother) would be so proud.

This book of traditional Okinawan recipes is for those who seek to finally master classic rafute (braised pork) and goya champuru (bitter melon stir-fry). It is for the adventurous cook willing to discover new takes on Okinawan flavors, such as char-broiled tuna with a bright sesame dressing. And for those who would just like a steaming bowl of Okinawan soba. Whatever your motivation, for dessert it's andagi an Okinawan doughnut so solid and tasty it will anchor any meal. Now you can call it a day, Uchinanchu-style.