

(Mobile ebook) Recipes of Japanese Cooking

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Yuko Fujita

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Yuko Fujita : Recipes of Japanese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Recipes of Japanese Cooking:

2 of 2 people found the following review helpful. Hard to find, but worth it!By E DIf your interest in learning Japanese cooking is of a practical nature--to make some meals for yourself--it will be hard to find a better book than this one.This book does not go into great detail about recipes, but focuses on how they are prepared, and use of the basic flavors themselves. You've got certain ingredients at the ready, and only certain things you can easily get on short notice, or in your budget. Ten different traditional soup recipes won't help nearly as much as a few extra pictures of common added ingredients and how they are cut up for it.As someone who's just been learning some Japanese cooking for a couple months, I can not recommend this book highly enough.5 of 5 people found the following review helpful. Great book for the foundations of Japanese cookingBy Julie HelmiI just wanted to add my little bit about this book. A lot of Japanese cookbooks get a lot of publicity. It's too bad this one doesn't because this is a great book to learn the foundations of Japanese cooking. The foreward covers the seasons which is important since traditional Japanese cooking is based on using fresh ingrediants each season. It's also a reflection of what foods are good at what times, like hot pot in the winter to help warm one up. A short section covers the basics of preparing rice, stock and miso soup.The majority of the book is filled with recipes that cover a gamit of staple Japanese dishes. The nice thing is they do go step by step with a few photographs to illustrate. And if you are trying to learn Japanese language, each page is in English and Japanese.The back of the book has more informative guides such as Japanese table manners, seasonings, cutting techniques and cooking utensils.All I can say is I am so glad I found this book. It has been so useful. I found it at a local Japanese book store in California, so it is available out there. I recommend this to anyone

who wants to become versed in how to cook Japanese food or is a lover of eating it. I learned a lot from it. 5 of 5 people found the following review helpful. Best Cookbook for non Japanese By Ronald R. McCrum I have bought many copies of this book in Japan and always bring them back as gifts to my American friends., Most people are amazed at how easy it is to cook Japanese food and that ingredients are readily available in most supermarkets. I hope it is available soon from because I don't know when I will go overseas again.,

288 pages of authentic Japanese recipes written in both English and Japanese with photographs of each step.