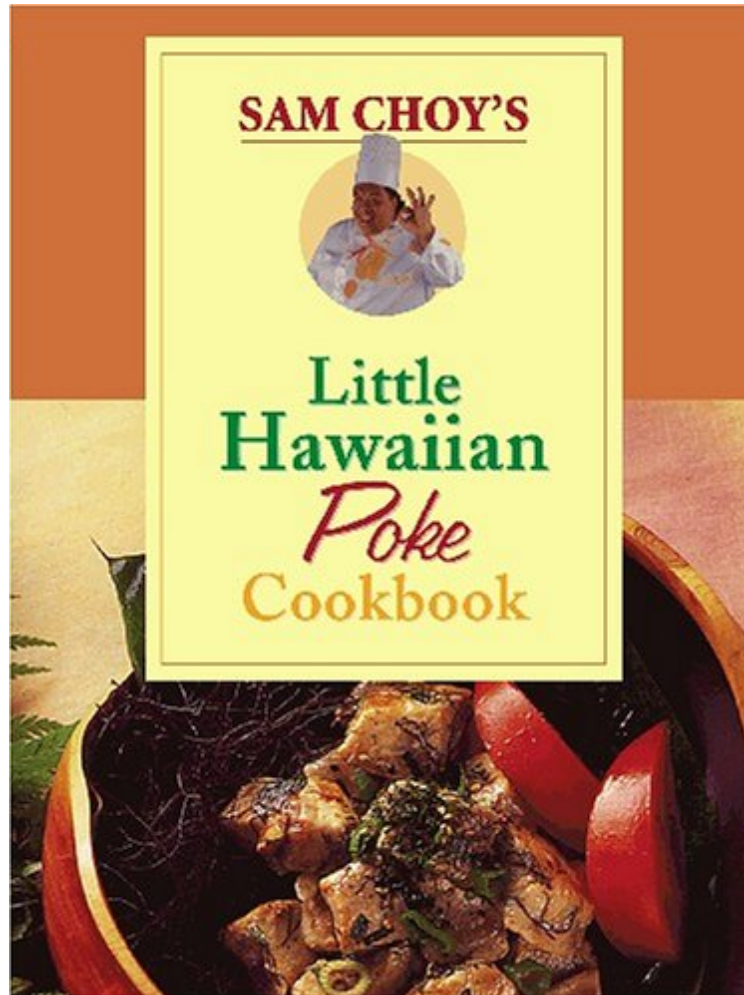


(Free pdf) Sam Choy's Little Hawaiian Poke Cookbook

Sam Choy's Little Hawaiian Poke Cookbook

Elizabeth Meahl

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Elizabeth Meahl : Sam Choy's Little Hawaiian Poke Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Sam Choy's Little Hawaiian Poke Cookbook:

2 of 2 people found the following review helpful. don't bother unless you want a souvenir of your visit to hawaii - not a user friendly cookbookBy Lucie Byes it's a cookbook -- but it definitely is poorly fleshed out not very helpful for those trying to use the cookbook anywhere BUT hawaii. there are missing steps in the recipes...directions to see the hawaiian food supply stores in the introduction, when the info is really at the back of the book past the index.i guess this will be a helpful cookbook to guide me in my attempt at home poke, but seriously i would have had just as good of results looking up recipes online...this cookbook is making me double check the timing ingredients of the recipes contained therein, research ingredient supply stores or substitutions so i can actually make the recipes. quite honestly, i regret buying this book.0 of 0 people found the following review helpful. Great book to try out Poke dishes at

home! By ten moons I never heard of Hawaiian Poke until my husband treated our daughter and me to a Poke Restaurant in Virginia for our daughter's birthday. I loved it and since I also love sushi and ceviche. Since we live in an area where there are no Poke restaurants around, I wanted to incorporate this also in my cooking skills and make it at home. Great little book to do that! Just make sure you use very fresh fish! 0 of 0 people found the following review helpful. Four Stars By Lorraine P. Sam's got some great recipes in this little book!

Poke is a dish that is usually built around raw seafood, cut into cubes and dressed with sauces and spices. Hawaii's ambassador of poke, Chef Sam Choy, has collected more than thirty of the Islands' very best poke recipes for Sam Choy's Little Hawaiian Poke Cookbook. You'll find such delicacies as Red Hot and Blackened Poke and 'Ahi Poke with Lemongrass. There's Volcano Tofu Poke, featuring sesame oil and brown sugar, and Sam Choy's Original Fried Marlin Poke, flavored with soy sauce, green onion, ogo seaweed and bean sprouts. You'll find traditional "pure" poke made with 'ahi, salt, seaweed and inamona, a kukui nut relish, as well as inventive dishes such as Marinated Steak Poke and Green Onion and Cilantro Pesto Poke. "It just doesn't get any better than this," says Sam, "Enjoy!"