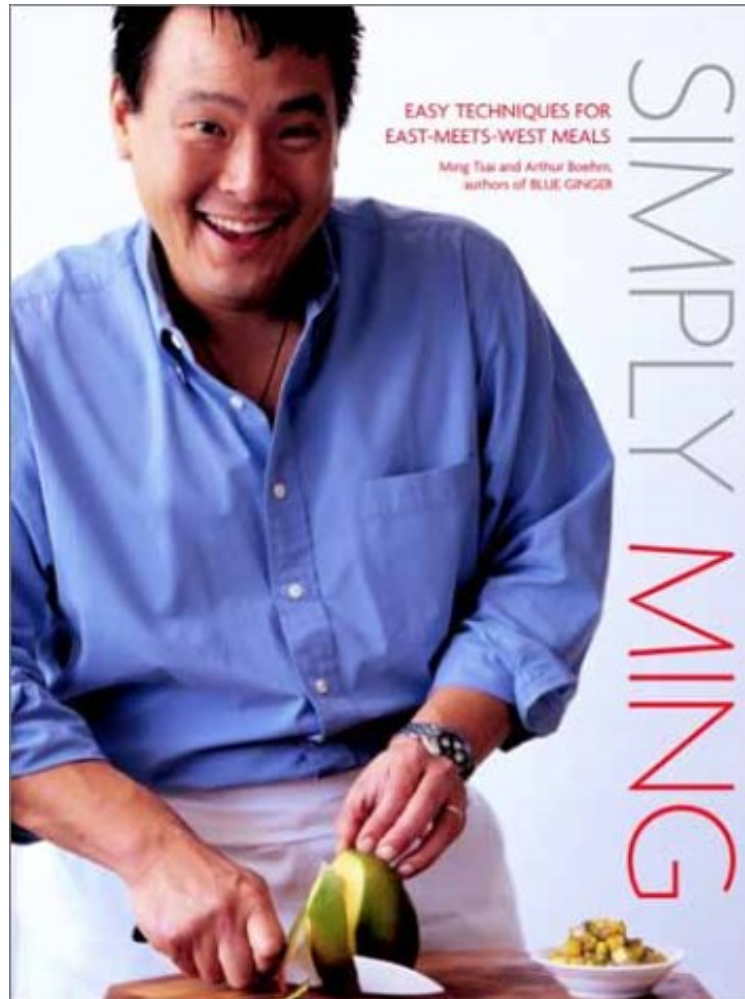


[E-BOOK] Simply Ming: Easy Techniques for East-Meets-West Meals

Simply Ming: Easy Techniques for East-Meets-West Meals

Ming Tsai, Arthur Boehm

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#289626 in Books Ming Tsai 2003-10-28 2003-10-28 Original language: English PDF # 1 10.40 x .85 x 7.70l, 2.45 #File Name: 0609610678272 pages Simply Ming Easy Techniques for East Meets West Meals | File size: 49.Mb

Ming Tsai, Arthur Boehm : Simply Ming: Easy Techniques for East-Meets-West Meals before purchasing it in order to gauge whether or not it would be worth my time, and all praised Simply Ming: Easy Techniques for East-Meets-West Meals:

2 of 2 people found the following review helpful. Authentic Asian cooking for the home cook! By South Louisiana Bayou Gal I am a huge fan of Ming Tsai's show on CreateTV and absolutely love Chinese/Asian food. I have several Chinese/Asian cookbooks but man oh man are they hard to follow and some of the ingredients are even harder to find! Ming's recipes are great - not too involved and very authentic flavors and results. I do have to agree with something one of the other reviewers said, though. The "master sauce" recipes absolutely make WAY too much for a home cook to use in a reasonable period of time, so bear that in mind and adjust the proportions accordingly. Otherwise, this is a

great cookbook and addition to anyone's collection. 2 of 2 people found the following review helpful. Simply Ming in Style! By Deblyn Having the Chinese influence, Simply Ming's recipes do lend to that format and presentation; however he is really good with seafood in my opinion. Nothing too complicated and most of the ingredients are easy to find. This is a great book and provides a lot of different recipes that are easy to follow. 1 of 1 people found the following review helpful. One of the Best East-West Cookbooks By Elaine Orgill Ming's cookbook is one of the best West meets West cookbooks ever! The recipes are amazing. I have already prepared five or six of the recipes and they are all excellent. This is one of the best cookbooks I purchased this year.

As the chef and owner of the acclaimed Blue Ginger restaurant in Wellesley, Massachusetts, and an Emmy award-winning television personality, Ming Tsai has become the standard-bearer of East-West cuisine, the innovative blending of Eastern flavors and techniques with Western ingredients and presentations. Now, in *Simply Ming*, he presents a breakthrough technique for bringing East-West flair to everyday cooking, making it possible to transform a handful of fresh ingredients into a delicious meal in a matter of minutes. The genius of *Simply Ming* is a versatile array of master recipes—intensely flavored sauces, pestos, salsas, dressings, rubs, and more that eliminate much of the last-minute prep work. So sophisticated dishes such as Tea-Rubbed Salmon with Steamed Scallion-Lemon Rice, Grilled Miso-Citrus Scallop Lollipops, and Green Peppercorn Beef Tenderloin with Vinegar-Glazed Leeks can be on the table in less than 30 minutes. Even casual dishes such as spaghetti, burgers, fried calamari, and chicken wings get a boost of East-West excitement in Ming's creative hands, becoming Asian Pesto Turkey Spaghetti, Salmon Burger with Tomato-Kaffir Lime Salsa, Blue Ginger Crispy Calamari, and Soy-Dijon Chicken Wings. This is food that is simple enough to serve on a weeknight, but special enough to share with guests. And desserts get the *Simply Ming* treatment, too, with tempting ways to transform basic shortbread dough, chocolate ganache, and crême anglaise into a range of show-stopping finales. Filled with color photographs that motivate and inspire, beverage suggestions to complement each dish, and helpful tips for cooking with unfamiliar ingredients, *Simply Ming* makes the excitement and innovation of East-West cooking easily accessible to all home cooks.

.com You may want to put all your other cookbooks on waivers for a while and simply settle in to *Simply Ming* by Ming Tsai and Arthur Boehm. Tsai's the chef and owner of Blue Ginger in Wellesley, Massachusetts, and the host of Food Network's *East Meets West*. This particular book ties in with a show of the same title he's doing for public television. Tsai has cut a wide swath through the food world with his creative blending of Eastern flavors and techniques with Western ingredients and presentations. Consider Asian Pesto Turkey Spaghetti, for example. This is Tsai-style spaghetti Bolognese, and it demonstrates the structure of the book. First comes the master recipe for Asian Pesto. Instead of basil, garlic, pine nuts, olive oil, and ground Romano--your classic pesto--Tsai calls for jalapeno chilies, garlic, sugar, ginger, macadamia nuts or salted peanuts, lemon zest, mint leaves, cilantro, salt and pepper, and basil and olive oil. For the Turkey Spaghetti you'll use ground turkey, red onion, button mushrooms, and white wine, as well as the Asian Pesto. In this particular chapter you'll also find recipes for Asian Pesto Chicken Salad, and Grilled Asian Pesto Shrimp and Radicchio. This is a book about assembling major flavor statements ahead of time and storing them in the refrigerator. The actual cooking becomes a relatively rapid process while delivering maximum flavor. The sections in *Simply Ming* include Flavored Oils and Sauces; Sambals, Salsas, Chutneys, and Pastes; Dressings, Dipping Sauces, and Marinades; Syrups; Broths; Rubs and Coatings; Doughs and Desserts. It's fast. It's flavorful. It's from both sides of the world. --Schuyler Ingle From Publishers Weekly Tsai, the irrepressible host of the Food Network's *East Meets West* and chef of Boston's Blue Ginger restaurant, is doing things differently on this print venture. Rather than embarking on a parade of salads, soups followed by vegetable, proteins and starches, he organizes this book by dominant flavors, like Hoisin-Lime Sauce, Roasted Pepper-Lemongrass Sambal and Soy-Dijon Marinade. Besides making the book easier to use (no more flipping around looking for sub-recipes), the sauce-based structure makes the most daunting part of the cooking easy to prepare ahead of time. Big flavors and easy prep—as in Roasted Miso-Citrus Chicken, Scallion-Crusted Cod with Mango Salsa, and Broiled Stuffed Eggplant with Black Pepper-Garlic Sauce—are essential to the Ming method. This isn't virtuoso cooking or high-concept pan-Asian like Patricia Yeo's. But Tsai (Blue Ginger) is a culinary magpie who creates the oddest juxtapositions with the fewest ingredients: Carrot-Chipotle Syrup, Kimchee "Choucroute" with Seared Dijon Halibut, Tea-rubbed Salmon with Country Mash, Potato Pancakes with Apple-Scallion Cream. Cultural borrowing on this order of magnitude can be intimidating for the home cook, which may be why the chef has concentrated the considerable force of his winning personality on making the recipes accessible. His cuisine may not win converts among the fusion-phobic, but only the hopelessly incurious will fail to find some inspiration here. Copyright 2003 Reed Business Information, Inc. From the Inside Flap As the chef and owner of the acclaimed Blue Ginger restaurant in Wellesley, Massachusetts, and an Emmy award-winning television personality, Ming Tsai has become the standard-bearer of East-West cuisine, the innovative blending of Eastern flavors and techniques with Western ingredients and presentations. Now, in *Simply Ming*, he presents a breakthrough technique for bringing East-West flair to everyday cooking, making it possible to transform a handful of fresh ingredients into a delicious meal in a matter of minutes. The genius of *Simply Ming* is a versatile array of master

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