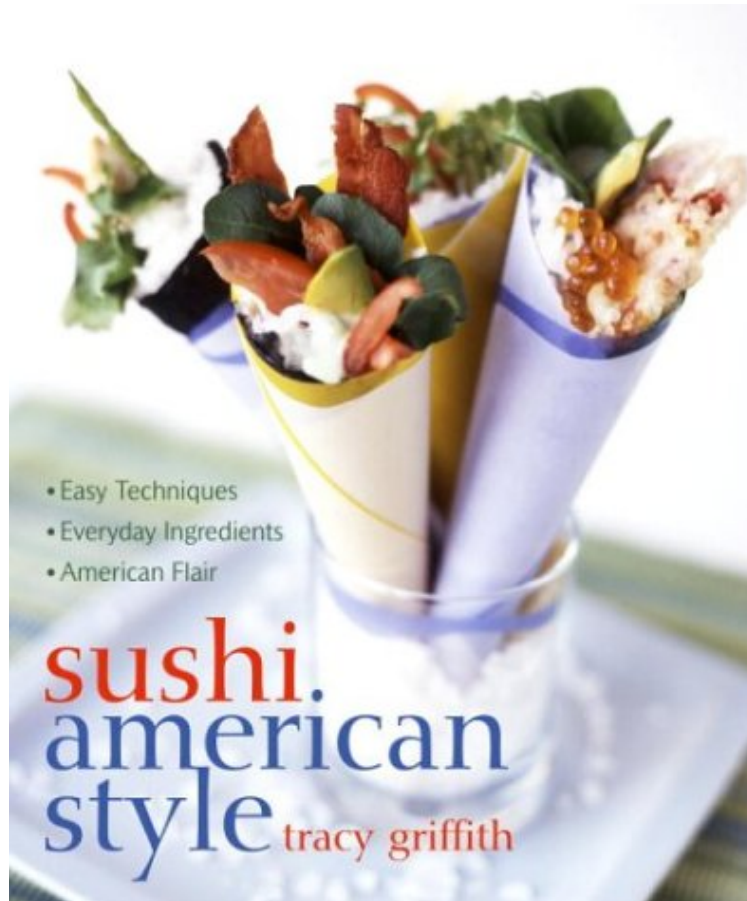


Sushi American Style

Tracy Griffith

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Tracy Griffith : Sushi American Style before purchasing it in order to gage whether or not it would be worth my time, and all praised Sushi American Style:

0 of 0 people found the following review helpful. I made it myselfBy Maria TRRMI never believed I would make Sushi, but I did make a whole platter full as a Christmas gift for a sushi lover and the love was returned. Clear and easy to understand. I saw Tracy Griffith demonstrating on The Create Channel with Wendy Brodie. She is fantastic.0 of 0 people found the following review helpful. A great book for anyone looking to bring some American flavor to their sushi, SushiQuik style!By AutoRacing1As the inventor and owner of the Sushiquik Complete Sushi Kit , I want people to have fun rolling ingredients and knowing that sushi doesn't have to be just raw fish.This book gives some GREAT American Style sushi recipes that will fit anyone's taste!If someone in your household is turned off by the idea of raw fish, then what about a chicken roll? Or a steak roll?Give these recipes a try! And if your looking for an easy to use sushi kit, be sure to check out our Complete Sushiquik Starter Sushi Kit with Rice CookerHappy Rolling!0 of 0 people found the following review helpful. Creative LeapBy Peggy KellyLove, love, love this book! I am an artist and a pretty decent southern cook, but this book opened up new worlds for me.It's full of ideas on how to put foods

together in colorful new ways. I don't like fishy tasting foods, but it never really occurred to me that so many "unfishy" things are waiting out there, just ready to be rolled up!

Everyone loves sushi, and it's incredibly fun to make your own rolls. But for most home cooks, the prospect of serving fresh raw fish is a little intimidating. Now, *Sushi American Style* shows how to prepare sushi without the raw fish--using easy-to-find, everyday ingredients in creative, delicious combinations. Sushi chef Tracy Griffith introduces you to truly American-style sushi, with simple fillings like bacon, lettuce, and tomato; grilled pork; barbecued chicken; and sautéed vegetables. The Dixie Roll features fried chicken, onions, and coleslaw; the Cowboy Roll includes peppery steak, blue cheese, and arugula; and the Green Goddess Roll is filled with asparagus, avocado, and watercress. Tracy also explores flavors from around the world with the Two Tiger Roll of shrimp, tomatillo, and chipotle sauce; the Cordon Bleu Roll with ham, Swiss cheese, and chicken; and of course Asian-inspired treats like the Ginger Crab Roll. These sushi rolls are packed with flavor and perfect for entertaining--pass them around as hors d'oeuvres or throw a "roll-it-yourself" sushi party! You'll learn everything you need to know to make creative sushi without the raw-fish fuss. Packed with flavor and fun, *Sushi American Style* is the perfect guide to making sushi at home. You'll be rocking and rolling in no time.

From the Inside Flap Everyone loves sushi, and it's incredibly fun to make your own rolls. But for most home cooks, the prospect of serving fresh raw fish is a little intimidating. Now, *Sushi American Style* shows how to prepare sushi without the raw fish--using easy-to-find, everyday ingredients in creative, delicious combinations. Sushi chef Tracy Griffith introduces you to truly American-style sushi, with simple fillings like bacon, lettuce, and tomato; grilled pork; barbecued chicken; and sautéed vegetables. The Dixie Roll features fried chicken, onions, and coleslaw; the Cowboy Roll includes peppery steak, blue cheese, and arugula; and the Green Goddess Roll is filled with asparagus, avocado, and watercress. Tracy also explores flavors from around the world with the Two Tiger Roll of shrimp, tomatillo, and chipotle sauce; the Cordon Bleu Roll with ham, Swiss cheese, and chicken; and of course Asian-inspired treats like the Ginger Crab Roll. These sushi rolls are packed with flavor and perfect for entertaining--pass them around as hors d'oeuvres or throw a "roll-it-yourself" sushi party! You'll learn everything you need to know to make creative sushi without the raw-fish fuss. Packed with flavor and fun, *Sushi American Style* is the perfect guide to making sushi at home. You'll be rocking and rolling in no time. About the Author TRACY GRIFFITH is partner and chef at Rika's on Sunset sushi restaurant in Los Angeles and was the first female graduate of the California Sushi Academy. She can now be seen hosting the Do It Yourself Network's DIY Cooking and Celebrity Hobbies series. She lives in West Hollywood, California.