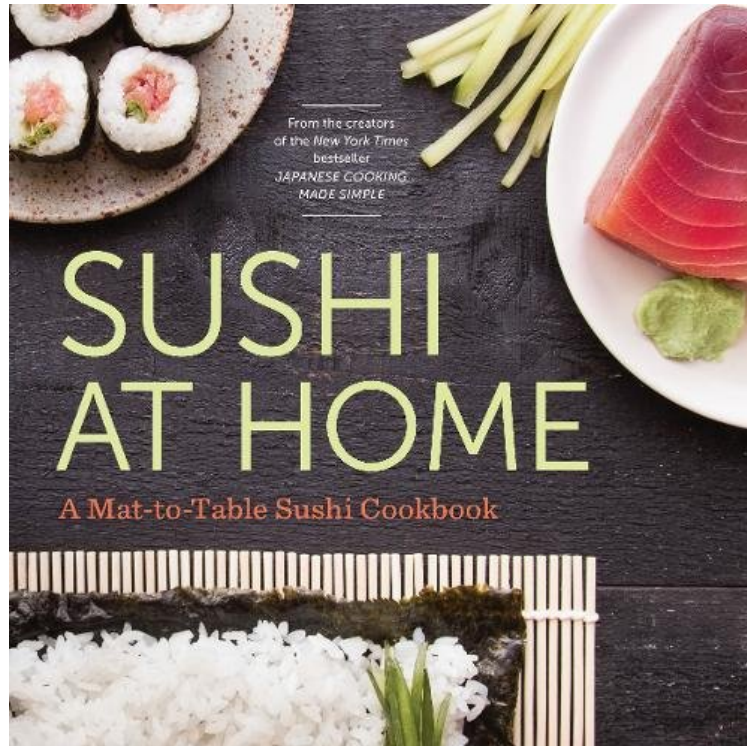


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Sushi at Home: A Mat-To-Table Sushi Cookbook

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Rockridge Press : Sushi at Home: A Mat-To-Table Sushi Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sushi at Home: A Mat-To-Table Sushi Cookbook:

2 of 2 people found the following review helpful. GiftBy CustomerI made a "Sushi Making Kit" for my sister and her boyfriend for Christmas so they could make sushi together at home. He loves learning new things and they both love cooking, so they were excited about it. This book has all the basics and essentials you need to make sushi at home, so it's perfect. They haven't made sushi yet, but this book should give them great info when they do!3 of 3 people found the following review helpful. This is such a great book! I love sushiBy Charlene StephensThis is such a great book! I love sushi, though I have never been good at it at home. :) I love this book. It gives you a complete history of sushi, where it comes from, and how it has changed over the years. There are several different types, and this book includes skills on how to make this, as well as recipes. This book also goes through the specific technique on how to make the sushi. It also gives history of how it has changed as this tradition has moved through countries.3 of 3 people found the following review helpful. The Sushi at Home Cookbook is wonderful! I can save a ton of money by ...By Melissa J.The Sushi at Home Cookbook is wonderful! I can save a ton of money by this. I love Sushi but it gets expensive. This book teaches you everything from cooking the rice, cutting the fish, and step by step instructions from there. The soups and salads is a plus for sure. I know my husband is very happy we bought this book. If you're a sushi lover, you have to try this. Its the best. You can't go wrong with it.

Eating Sushi is Easy. Making Sushi is Even Easier. Let your love of sushi inspire you to prepare and enjoy it in your

home. This beautiful guide and cookbook opens a window to everything that's so fascinating--and intimidating--about sushi, while laying out easy-to-follow tips and techniques to help sushi lovers become confident sushi chefs. In Japan, sushi is often made by home cooks and served as a casual family meal. Sushi at Home honors the spirit of authentic, homemade sushi by walking you through the entire process, including: information on shopping for essential (but not extensive) sushi equipment recommendations for where to find core ingredients advice on how to select the freshest fish for sushi preparations for the perfect sushi rice using white or brown rice step-by-step illustrations for slicing fish, rolling maki, forming rice balls, shaping nigiri, and more 80 authentic, popular, and creative sushi recipes With no more than a sharp knife, rice paddle, and bamboo rolling mat, you're well on your way to confidently creating your sushi bar favorites--sake not included. Includes recipes for Tuna Sashimi with Sesame Seeds and Scallions; Marinated Mackerel Sashimi; Spicy Tuna Roll; Dragon Roll; Shrimp Futomaki; Yellowtail and Red Chili Temari; Salmon Nigiri; Avocado, Cucumber, and Shiso Nigiri; Diced Ginger Eggplant Gunkanmaki; and many more!

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