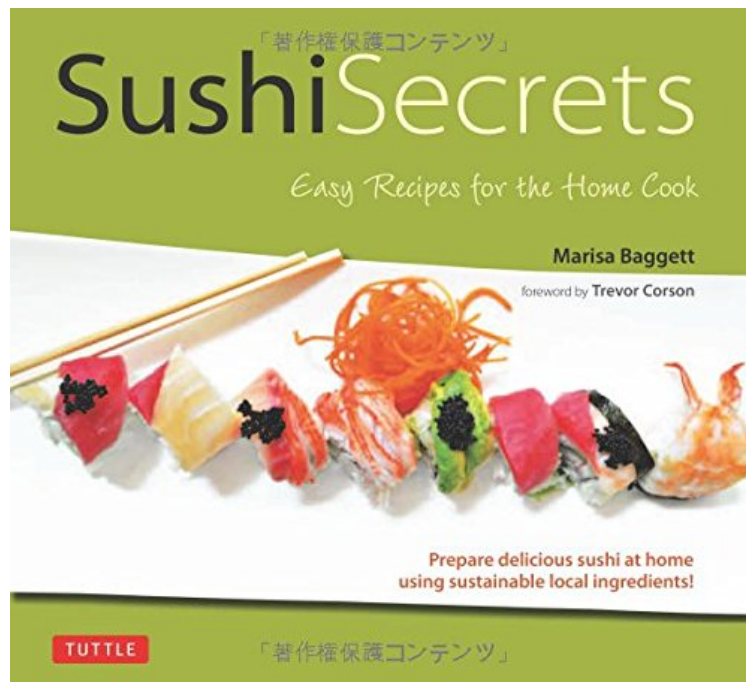


[Get free] Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients!

## Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients!

Marisa Baggett

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**Marisa Baggett : Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients!** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sushi Secrets: Easy Recipes for the Home Cook. Prepare delicious sushi at home using sustainable local ingredients!:

17 of 18 people found the following review helpful. Gorgeous, entertaining gem of a book that makes the process accessible to all! By red\_queen\_running Finally, a sushi cookbook for everyone of different tastes, culinary levels and budgets! Chef and author Marisa Baggett teaches you how to make sushi one way or another without needing all the fancy ingredients (using easy to find fish, meats and vegetables) and using basic tools (graters, a mandoline, colanders, knives, and microwave!) Ingredients and kitchen tools are explained as to their use and substitutions are provided for those with different palates or what is available in your local grocery store. Basic to fancy restaurant tasting and looking sushi is now accessible! Here is a way to build your culinary confidence and help introduce/acclimate your non-sushi eating friends to the idea of sushi with traditional and non-traditional recipes that don't include fish or even seaweed if you like. This book helps you go from basic to complex sushi in a few tries using comprehensive instructions and mini-pointer guides besides the step by step pictures as short reminders you if you are still a beginner or just need a little memory jog. There is a sushi meal planning guide for whatever the situation, budget, kid friendly, vegetarian, kid friendly, etc. A good number of easy small dish (non-sushi) recipes that take less than 15 minutes to

prepare abound in this book. These dishes can be used as amuse bouche, appetizers, or a full meal of consisting of these little dishes. The small dishes and basic sushi recipes are fantastic because they allow you to try a few items with minimal work, ingredients and effort to boost your confidence if you are still a beginner before attempting the larger, more complicated dishes. Many items can easily be prepared ahead to make the process simpler, such as the rice, sauces/condiments, garnishes and drinks if you wish to go all out. The sauce recipes are a huge bonus and are one of those little details that add a big bang to your sushi or small dish. These can be made in advance and stored for later use. Sushi is all about the rice and once the process is learned you have the majority of the sushi work done! It is quick and simple using Marisa's steps with either the steamer or microwave. Each chapter presents the general idea and preparation for the basic kind of sushi you wish to make (nigiri, thin/thick rolls, inside-out, etc) before delving into the more detailed recipe and steps. I particularly love the masago gunkan (p. 70), not just for the name but because it is so simple and decadent all at once. Many of the recipes are short and simple, less than a page in length including pictures. I suggest someone new to sushi try each new technique at least three times (meaning, try a basic recipe three different times) to feel comfortable as it can be a little messy and strange the first time rolling sushi. Marisa adds a wonderful spin on traditional sushi, proving that it is now an American food too that can have an especially fun Southern flair. A variety of interesting ingredients that you may be unused to seeing in sushi make their presence in a number of recipes. These ingredients include: tomatoes, melons, tilapia, beef, eggplant, butternut squash, mussels, lamb, asparagus, spinach, pork, cherries, coconut, tortillas, hummus, curry, bacon, brussel sprouts, oysters, black beans, peanuts, catfish (a useful substitute for the unsustainable eel/unagi), butter, arugula, oranges, goat cheese, prosciutto, peaches, calamari, pomegranate, duck, fresh sardines, chicken skin (vs. traditional salmon), kimchee, raisins, pickled okra (highly recommended and one of my favorite sushi rolls in the book! Find a recipe online to make these if your grocery doesn't carry them, it's so worth it). Even spam can be used in sushi! (It's apparently very popular in Hawaii) This book is essential for anyone who loves food in general and enjoys learning something new. It is excellent for all ages and groups of people, from those who want to entertain and put on a bit of a show to a family-time-do-something-together dinner. It is especially good for date nights when you want to check out your date's culinary skills and ability to "roll with it." "Sushi Secrets" is a gem of a book, full of a ridiculous number of detailed recipes and instructions and gorgeous pictures on nearly every page. This book is a steal for being under \$20, hardbound and full of (did I mention this already?) so many colorful pictures (taken by the author herself!) that show off the beauty of sushi and other dishes that can be created by you. 10 of 10 people found the following review helpful. Sushi at home finally! By homecook I was very intimidated to make sushi at home until I discovered this book. Each step is broken down in detail which made it approachable and easy to a home cook like myself. I had no problem replicating the recipes. My favorite part of the book is the variety of recipes. They aren't only raw fish which isn't always practical option; I can make sushi with just avocados or even left overs! This book makes sushi an affordable and realistic option to any one, anytime. Sushi is not just a night out anymore! 3 of 3 people found the following review helpful. Great Book By E. Brooks I've had 'Sushi Secrets' for nearly a year. I wanted to try more recipes before posting a review. Alas, I haven't done it. But it doesn't mean I haven't used this book! Marisa's 'Traditional Sushi Rice' has replaced the sushi rice recipe I was using for 10+ years. I make it at least once a month. It takes longer, but the rice is easier to mold and more flavorful than my old recipe. What's more, leftover California and veggie rolls do not dry out in the refrigerator (I don't prepare raw sushi because I don't have enough faith in the offerings at my local supermarket). I've served Marisa's 'Spicy Tuna Rolls' many times (I usually substitute leftover grilled/baked salmon for the raw tuna). I've also tried many of her sauces. Many are superior to those served at my local sushi bar. In short, if you're a beginner or if you're simply looking for more (and more unusual) sushi recipes, you might want to try this book.

Unlock all of the elusive secrets of sushi making with this astonishing sushi book! In Sushi Secrets, renowned sushi chef, Marisa Baggett shares with you both traditional and nontraditional sushi, all of them delicious and all of them very easy to make. This sushi cookbook teaches you everything you need to know to make delicious Japanese sushi for beginners. Marisa includes surefire recipes for making perfect sushi rice, tips on how to find and buy the freshest sushi fish and sustainability and how to achieve it at home. Plus, with her background as a pastry chef, Marisa has created a dessert chapter that will make your mouth water! This sushi recipe book contains: Scallop Carpaccio Sashimi Avocado and Pomegranate Nigiri Pork Thin Rolls with Gingered Cherries Pickled Okra Thick Rolls Short Ribs Sushi Bowl "Cat"erpillar Sushi Rolls Faux Eel Hand Rolls Fudge Wontons with Peanut Dipping Sauce Fried Cherry Hand Pies With this cookbook you'll be ready to prepare a host of sushi and sashimi recipes and it gives loads of hints on how to slash otherwise lengthy prep times. From the traditional favorites to new and unique combinations, Sushi Secrets will have you rolling delicious sushi like a pro in no time at all.

"Marisa takes my all-time favorite food—sushi—and makes it doable at home. Don't be scared; she's going to walk you through each step. Adding her own inventive twists, Marisa's sushi recipes are everything that food should be—beautiful, delicious, and fun." —Melissa Petersen, editor and publisher of Edible Memphis Magazine "Let me just

start by saying this is a gorgeous book!! Beautiful, full-color photos, a nice hard cover with matching dust jacket and a great sewn binding that lets the book stay open to whatever page you have it at without having to find something to hold it down just shows the quality of this book. [...] There's literally something for everyone in this book. It's laid out wonderfully with all the information you need to get started in the beginning of the book. From planning the meal to ingredients, tools, rice, cleaning cutting the fish and more, everything you need to know to get started is here."

—Sandra's Kitchen Nook blog  
About the Author  
Marisa Bagget arrived in Los Angeles from her home in Mississippi with one goal in mind: to learn as much as she could about preparing great sushi. At the California Sushi Academy she not only studied sushi preparation, but also sushi culture and other Japanese dishes. Her enthusiasm and passion for this flavorful cuisine grew and she became the school's first black female graduate. Since her return to the South, she has gained regional and international recognition for her sushi. She teaches workshops on sushi making, caters sushi events, and works with caterers in the Memphis Jewish community on supplying kosher sushi for special events.