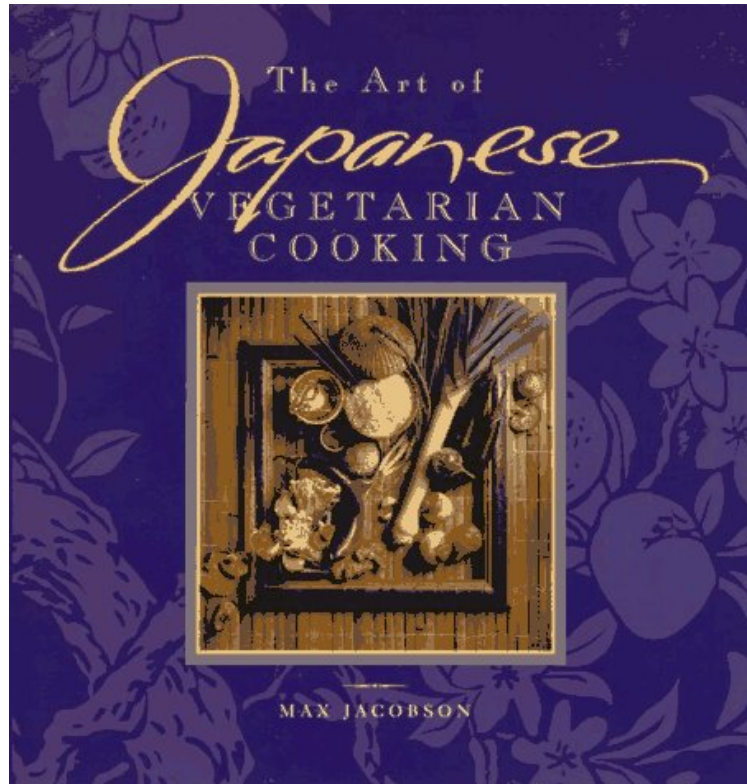


[Read now] The Art of Japanese Vegetarian Cooking

The Art of Japanese Vegetarian Cooking

Max Jacobson

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Max Jacobson : The Art of Japanese Vegetarian Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of Japanese Vegetarian Cooking:

10 of 12 people found the following review helpful. Well Travelled.By A CustomerBeing vegetarian and having lived in Japan for many years, I found this book a welcome relief to the narrow band of books that are available to people like myself. The recipes are very 'Japanese' in the sense that few ingredients and spices are used. Japanese food is very much based on the 'season' and if you have not lived in Japan this is a great way to sample Japanese cuisine without meat.'Bland' is not a word I would use when describing Japanese food, but then if you're used to 'over oily' American or European style food then you may find these reciepes somewhat lite.7 of 13 people found the following review helpful. Did Anyone Test These Recipes?By A CustomerMr. Jacobson's recipes simply do not work. His dishes come out either too bland, or hopelessly salty. Though only one of those descriptives works for his prose -- bland as baby food. No wonder this book went out of print almost instantly.

Japanese cuisine uses fresh vegetables, tofu, noodles, rice, and a variety of tangy sauces in imaginative ways for uniquely delicious results. Authentic and adventurous, The Art of Japanese Vegetarian Cooking takes you on a fascinating culinary tour of Japan, visiting steamy tempura counters and traditional Buddhist temples alike. Here are dozens of basic recipes for noodle and rice dishes, salads, soups, and stews yoursquo; ll want to use again and again,

as well as wonderful Japanese specialties such as: Mizunna Erinimdash; Sauteacute;ed Japanese Greens with Fried Tofu and Chili; Kikuna Shiro Aemdash; Chrysanthemum Leaf and White Miso Dip; Renkon Daikon Aemdash; Cold Lotus Root and White Radish Salad; Onigirimdash; Savory Rice Triangles; Harumakimdash; Spring Rolls

About the Author Max Jacobson, a food critic for the Orange County edition of the Los Angeles Times, spent four years in Japan, where he wrote extensively about food, restaurants, and cooking. He is the author of *Going Out in Orange County*, has contributed to *Wine Spectator*, *Epicure*, *California*, the *San Francisco Examiner*, and has hosted his own radio show, *Dining and Entertaining* for the 90s. A dedicated and adventurous cook, he has visited more than sixty countries, exploring the diverse cooking traditions of the world.

Light, Savory, Wonderfully Healthful

From the Inside Flap Japanese cuisine uses fresh vegetables, tofu, noodles, rice, and a variety of tangy sauces in imaginative ways for uniquely delicious results. Authentic and adventurous, *The Art of Japanese Vegetarian Cooking* takes you on a fascinating culinary tour of Japan, visiting steamy tempura counters and traditional Buddhist temples alike. Here are dozens of basic recipes for noodle and rice dishes, salads, soups, and stews you'll want to use again and again, as well as wonderful Japanese specialties such as: Mizunna Erinimdash; Sauteacute;ed Japanese Greens with Fried Tofu and Chili; Kikuna Shiro Ae; Chrysanthemum Leaf and White Miso Dip; Renkon Daikon Ae; Cold Lotus Root and White Radish Salad; Onigiri; Savory Rice Triangles; Harumaki; Spring Rolls

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