

[Download] The Complete Book of Japanese Cooking, the Traditions, Ingredients and Recipes

The Complete Book of Japanese Cooking, the Traditions, Ingredients and Recipes

Emi Kazuko and Yasuko Fukuoka
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Emi Kazuko and Yasuko Fukuoka : The Complete Book of Japanese Cooking, the Traditions, Ingredients and Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Book of Japanese Cooking, the Traditions, Ingredients and Recipes:

0 of 0 people found the following review helpful. Loved it!!!By ryutekiguyI have been into Japanese cooking for 26 years and only recently came across this gem. Half of the book is devoted to an in-depth discussion of ingredients, equipment and utensils and you are given the shelf-life of items. The second section is a first-rate cookbook of traditional washoku. I loved the book so much I had to purchase a copy. Highly recommended!!!0 of 0 people found the following review helpful. Five StarsBy Penelope Pappasgreat book - what every gaijin needs:-)5 of 6 people found the following review helpful. A great resourceBy Mrs.MackI found this in the bargain bin at a book store and was so pleased with it that I bought another one off of (the book store didn't have any more) for my sister-in-law. I use this cookbook more than all of my other Japanese cookbooks put together.This book is a bit Martha Stewart-y in that things are presented more elegantly than they're usually made in Japanese homes. And many things are made from scratch (like tsuyu--mixing shoyu, mirin, dashi, and water, instead of from a bottle--or homemade udon). But that was perfect for me when I bought this, since I couldn't get my hands on certain pre-made Japanese ingredients. Even if that's not a problem for you, it's still nice to know how it's done in case you run out of something and can't run to the store for it. My SIL likes this book because of the pages that talk about the history of Japanese food and explain what all the ingredients are (she didn't grow up in Japan like my brother and I did).As for the authenticity of the dishes, I

assure you these are real Japanese dishes. They're not Americanized "Japanese" dishes. The meals tend to be quite traditional and very elegant in presentation (the photography is beautiful), but are the kinds of foods that are served in ordinary Japanese homes (versus the impractical food served in five star restaurants that resemble the Asian version of French cooking). I've lived in Japan for about 20 years and am quite familiar with their food, so I feel I can attest to this confidently. The translation is pretty good. Occasionally you'll run across a sentence that sounds a little awkward, but it's easy to figure out what the recipe author meant. I also really appreciate that they have both the Japanese name of the dish and the English name of the dish listed, both with the recipe and in the index. Makes it much easier to find something both for me (who knows the Japanese names) and my SIL (who knows what the dish is but not what it's called). This half-cookbook/half-resource book would make a great addition to any kitchen that frequently sees traditional and/or common Japanese meals.

New. Ships with care.