

[DOWNLOAD] The Complete Book of Japanese Cooking

# The Complete Book of Japanese Cooking

*Elisabeth Lambert Ortiz, Mitsuko Endo*  
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#3683482 in Books BBS Pub. Galahad Books 1994-04 Original language: English PDF # 1 9.50 x 6.50 x 1.00l, #File Name: 0883658542246 pages | File size: 72.Mb

**Elisabeth Lambert Ortiz, Mitsuko Endo : The Complete Book of Japanese Cooking** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Book of Japanese Cooking:

15 of 16 people found the following review helpful. authentic homestyle Japanese cooking By Pamela D. Jenkins I received this book as a gift from my Sister-in-law, a Nisei herself. After about 10 years, she got a copy for herself and her mother, because she realized that she had never seen a better book on Japanese cooking. Her comment was that it had all the food that her family really fixed growing up, but that the recipes were in English measurements (i.e. cups, teaspoons, etc.), which made following the recipes much more convenient to actually use. Before, she and her mother used to laboriously convert the Japanese measurements to English ones, which was a pain. Besides trying all kinds of noodle recipes, I have used this book to make really good vinegared-rice sushi, which is always a huge hit at parties; everyone is just ga-ga; the presentation is just beautiful, truly artistic. The food is also very low fat and healthy, lots of fish. I think if I fed my family this cuisine for one month, we'd lose some serious weight. Japanese cooking is not really as difficult as you might think. There is a relatively simple cast of ingredients and utensils, most of which can be easily obtained at a Japanese grocery store in any good-sized US city. Also, it's quite possible to order Japanese specialty products on the Internet, for e.g at ethnicgrocer.com

1 of 1 people found the following review helpful. I found the recipes practical and easy enough to prepare By James Barnes I found the recipes practical and easy enough to prepare. These days you can find most of the less common ingredients online with ease. It was well worth the money.

A comprehensive collection of recipes for more than two hundred elegant and distinctive delights of the Japanese kitchen features recipes for everything from sushi to sukiyaki, as well as dozens of black-and-white illustrations.