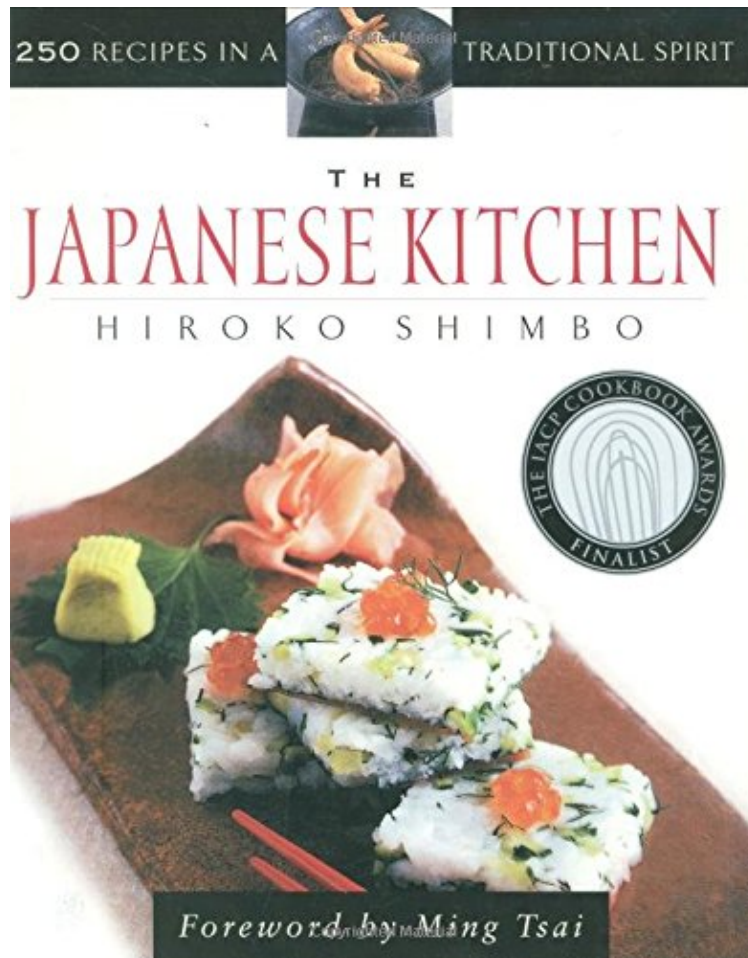


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## The Japanese Kitchen: 250 Recipes in a Traditional Spirit

Hiroko Shimbo

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#438243 in Books Harvard Common Press 2000-11-08 Original language: English PDF # 1 9.13 x 1.38 x 7.251, 2.28 #File Name: 1558321772528 pages paperback; 137 pages A guide to the culinary art of Japan discusses cooking techniques, equipment, and traditional ingredients, and includes more than 250 recipes for appetizers, soups, sushi, vegetables, meat and fish, and rice and noodle dishes. "...Ms. Shimbo does a fine job of making a rigorous and exotic cuisine accessible. New York Times - Regina Schrambling (07/11/2001) | File size: 15.Mb

**Hiroko Shimbo : The Japanese Kitchen: 250 Recipes in a Traditional Spirit** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Japanese Kitchen: 250 Recipes in a Traditional Spirit:

0 of 0 people found the following review helpful. Outstanding foundational cookbook for Japanese cuisine By BlueOak Just what I wanted - a deep introduction to Japanese ingredients, flavor combinations, cooking techniques, and culture. Hiroko Shimbo provides all the information you need to cook Japanese food, enjoy, and appreciate it. Her experience teaching Americans to cook Japanese has shown her how we can respond to the unfamiliar ingredients. She provides the Japanese perspective on the ingredient based on its history, taste, texture, and nutrition. The level of detail

is perfect - concise and complete. I've only tried a couple of recipes so far and they've been outstanding. 25 of 25 people found the following review helpful. Best Japanese cookbook I've seen. By Thomas Sparks I am an American who lived in Japan for several years. I teach Japanese language at the high school level. I have been cooking some of the Japanese foods that I loved in Tokyo, Odawara, Koenji, Fuchu, and other places, for years. This is the first cookbook I've seen that gives clear instructions on how to prepare these foods and explains the ingredients so that a gaijin (non-Japanese) can understand and execute. She gives great stories of the foods that add to your understanding. When I get done cooking recipes from this book, my food tastes like the foods I ate in Japan. I recommend this as the first and primary Japanese cooking book in your kitchen. 1 of 1 people found the following review helpful. Doesn't even need photos. By Celestial Abyss This is a serious and seriously-excellent Japanese cookbook. I'm hooked. I don't care that it lacks photography -- I've got a great visual sense with the reading of this book. (There are bw sketches to assist where needed). Hiroko Shimbo goes through the authentic tools of the Japanese kitchen, basic cooking/prepping techniques, essential ingredients, and then the actual food. Yes, it covers sushi, but she goes beyond sushi (there's life in Japanese cookery beyond sushi, much as I adore that!), and into other genres within the cuisine. At the end, she provides a go-to source for items not often seen in your local supermarket. She writes clearly, talks about authenticity, but provides work-arounds for those many of us who can't get totally authentic. There are also little cultural asides and notes, and comments on determining what fish is truly fresh (for sushi/sashimi) in your supermarket. If you like Japanese cuisine and want to bring that home, this is a good book for you. Both novices and experts will find useful info here.

In this comprehensive IACP Award-nominated cookbook, Hiroko Shimbo gently and authoritatively demystifies Japanese cuisine for Western cooks. In Part One, Shimbo offers up an extended cooking-school lesson in Japanese ingredients, cooking methods, and implements, with ample advice on easy-to-find substitute ingredients and shortcut techniques. This first part also has all the basic recipes for sauces, stocks, dressings, and relishes, plus time-tested secrets of rice and noodle cookery, all of which give readers the skills to improvise and create their own Japanese meals. In Part Two, Shimbo serves up a stunning feast of Japanese dishes, from updated classics of the traditional repertoire to her own delectable creations. Here are scrumptious appetizers like Tempura Pancakes and Salmon and Vegetables in a Sweet Vinegar Marinade, clear and delicate miso soups, hearty yet refined chicken, duck, and meat entrées, delicious fish and shellfish preparations, and lots of Japan's famous sushi, rice-bowl, and noodle-bowl dishes. A chapter on the fine art of Japanese desserts rounds out the banquet. This is an indispensable book for both aficionados and home cooks eager to learn more about Japanese cuisine.

From Publishers Weekly While Asian flavors have long been fashionable in the U.S., it is perhaps the hipness of sushi and familiarity of the Tepanyaki style that have been a catalyst for the recent popularity of Japanese cuisine. The author, a veteran cooking-school instructor and food writer, offers a well-rounded introduction to the rich heritage of Japanese cooking (complete with historical, cultural and personal observations from her own childhood). "Nutrition, taste and... a spirit of innovation" are Shimbo's ambitions with this comprehensive and intriguing collection of updated classic and new recipes. Perfect for the Western cook, Shimbo's book explains traditional equipment, techniques and ingredients (although, she says, American cooking implements, and the occasional substituted ingredient, will more than suffice) and how to make such staple elements as tofu. She particularly touts the healthier aspects of Japanese cuisine and offers many simple preparations that support fast-paced lives, including Easy Simmered Chicken and Chestnuts or the quick one-pot meal of Rice, Beef, Burdock Root and Mushrooms made in a rice cooker. Shimbo doesn't disappoint the aficionado, however, with Yakitori grilling, Ponzu Sauce and a far more interesting (and healthy) rendering of ramen than the cellophane-wrapped variety. Based on Japanese home-style cooking, Shimbo's is an indispensable book for the home cook, with recipes such as Chirashizushi and her mother's Green Plum Wine. Nevertheless, Shimbo also shows a fresh modern sensibility by smartly melding Western influences in her own recipes for Clam Chowder (New England meets Edomae style), Lamb Stew which she enlivens with miso and Teriyaki Chicken Roll served on a bed of greens. Illustrations not seen by PW. (Nov.) Copyright 2000 Reed Business Information, Inc. From Booklist Japanese food has conquered America's palate almost as completely as Japanese cars have come to dominate the nation's highways. America's teens, especially, have become fascinated with the joys of sushi, and wasabi vies with salsa as a source of tongue-tingling pleasure. Hiroko Shimbo eruditely introduces the American home cook to The Japanese Kitchen and its centuries-old traditions. Beyond her explicit instructions for expertly preparing sushi, Shimbo offers a host of other recipes that don't require a source of pristine raw seafood to succeed. Noodle dishes, soups, and even a version of roast beef in a sake sauce show the range of edibles turned out by today's Japanese cook. Shimbo takes pains to place each recipe carefully within its context, explicating the history and character of each dish and painstakingly inventorying the varieties of rice and noodles used. Mark Knoblauch Copyright copy; American Library Association. All rights reserved About the Author No Bio