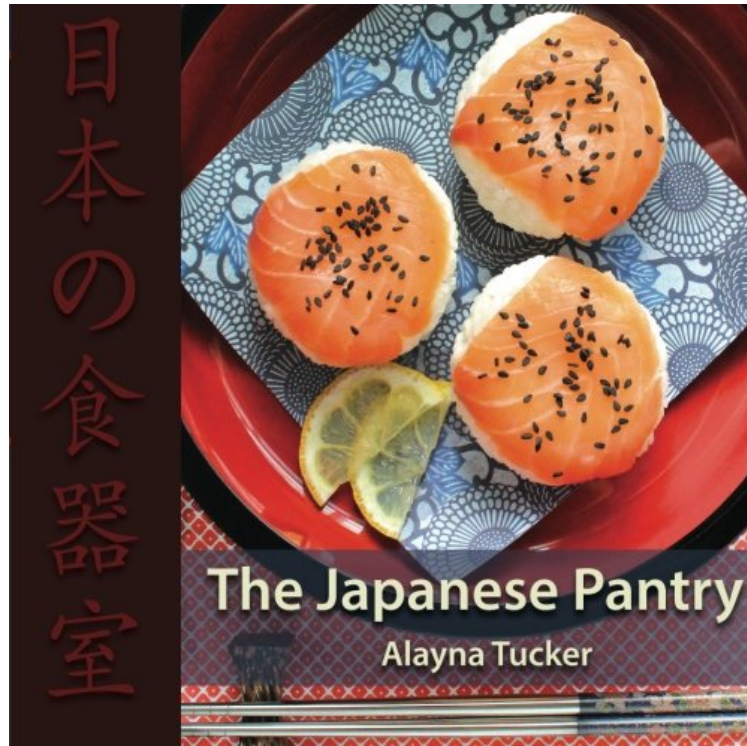


The Japanese Pantry

Alayna Tucker

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Alayna Tucker : The Japanese Pantry before purchasing it in order to gage whether or not it would be worth my time, and all praised The Japanese Pantry:

1 of 1 people found the following review helpful. I really enjoyed this bookBy Ellen MooreThe book is very well written and the author explains a lot about Japanese cooking and about the ingredients. She simplifies the recipes so anyone can easily do these recipes. Also, the pictures are wonderful1 of 1 people found the following review helpful. lovely cookbookBy KHI enjoyed this beautifully put together book so much that I am now ordering one for my sister for her birthday!1 of 1 people found the following review helpful. Perfect for Japanese food novicesBy Amber CrawleyAs someone without a great deal of experience in "authentic" Japanese food, I was very curious about Alayna's book, which purports to make Japanese food accessible to all. Sure, I've rolled my own sushi before, but what I really wanted was to learn how to incorporate characteristic Japanese ingredients into everyday, homemade meals. I am pleased to say that The Japanese Pantry delivers, in a big way! Now Alayna's got me enthusiastically stocking aduki beans, wasabi paste, matcha powder, udon noodles, and more in my pantry, since she shows creative (and completely non-intimidating) ways of incorporating them into recipes (just like she does on her blog, thymbombe.com). I love how the book is even organized by ingredient, so next time you're thinking "What can I make with this nori/edamame/daikon radish?" you have a whole chapter of ideas at your fingertips. The full-color photos throughout the book are a gorgeous bonus!

We've all done it: bought a new and exotic ingredient for a specific recipe only to be left wondering what on earth to use it for afterwards. That expensive condiment sits forgotten in the refrigerator until it eventually expires. That odd-looking vegetable waits in the crisper and inevitably gets tossed in the trash. This unintentional waste can make us feel like it isn't worth it to try new foods if we're just doomed to throw half of it out anyway. We go back to buying the same comfortable ingredients and making the same comfortable foods because at least then we can be sure that we aren't throwing our money away. The Japanese Pantry is unlike other cookbooks in that rather than merely listing a collection of recipes, the focus is on the ingredients themselves, and how they can be incorporated into your own style of cooking. I've selected 25 basic Japanese ingredients that can be found at most major supermarkets and sought to strip them down and demystify them - to show how they can be used in both familiar and new ways. My goal is to give you the confidence to try a new ingredient, being sure that it won't go to waste, but instead become a vital part of your own pantry.

About the Author Alayna Tucker began her journey into Japanese cooking as a young adult learning to cook for the first time. It all started with an uninspiring bowl of cheap instant ramen, which she would dress up with the addition of steamed vegetables, then shrimp or egg, eventually even replacing the seasoning packet with her own homemade stock. With a desire to recreate even more of these asian flavors at home, she sought to learn about the various ingredients prevalent in asian cooking, predominantly those used in Japanese cuisine. Now, over a decade later, these ingredients are still staples in her household and her own relaxed style of Japanese-inspired cooking has grown to become the style she feels most comfortable with. Alayna is a resident of Decatur, GA where she lives with her husband and two neurotic cats.