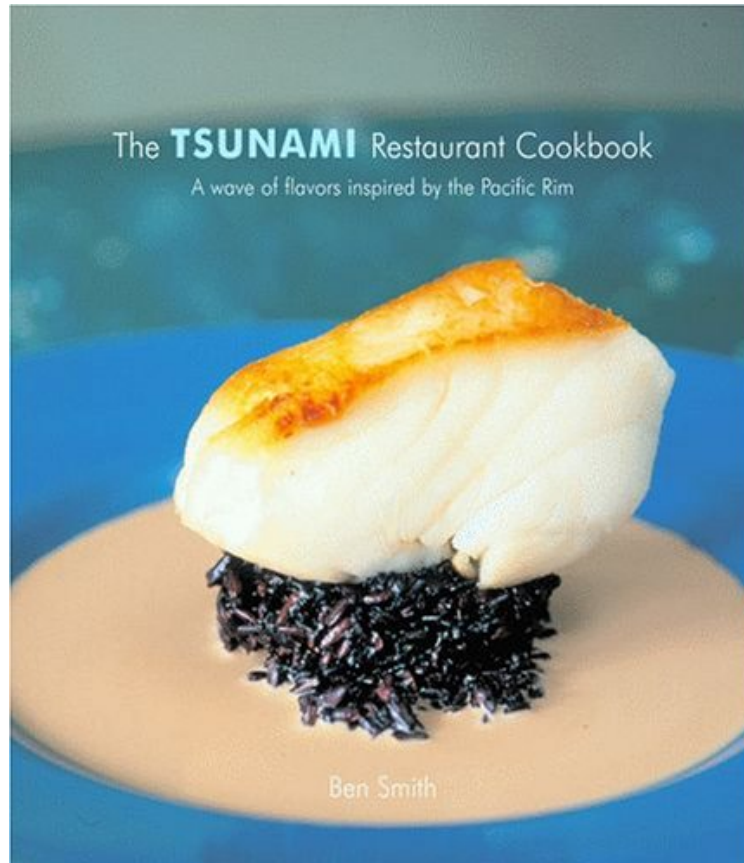


[Download free ebook] Tsunami Restaurant Cookbook, The

Tsunami Restaurant Cookbook, The

Benjamin Smith

*ebooks | Download PDF | *ePub | DOC | audiobook*



[Download](#)

[Read Online](#)

#1334336 in Books Pelican Publishing 2005-10-31 2005-10-31 Original language: English PDF # 1 9.50 x .82 x 8.26l, 2.00 #File Name: 1589802829208 pages | File size: 60.Mb

Benjamin Smith : Tsunami Restaurant Cookbook, The before purchasing it in order to gage whether or not it would be worth my time, and all praised Tsunami Restaurant Cookbook, The:

0 of 0 people found the following review helpful. Fantastic cookbook! By Terry L. Hamm This cookbook comes from my favorite restaurant in Memphis and this is my favorite cookbook in the kitchen. The recipes are creative and delicious, while being appropriate for cooking at home. I have fixed a number of things out of this book and love them all - they all turn out beautifully! These are recipes that are served in the restaurant, so it is a lot of fun to reproduce some of my favorite dishes at home and have them turn out so beautifully. Additionally the book is full of beautiful photographs and plenty of notes, stories, and tales from Ben. If you like creative foods with an Asian flair, this is a must! Some of my recent favorites to cook have been the Sea Bass with Soy Beurre Blanc (on the cover), Steaks with Chile Butter, Fish Tostadas, Chipotle Shrimp, the ice creams and sorbets, and the Banana lumpia. YUMMY! 0 of 0 people found the following review helpful. Can't wait to try the recipes By Jill from Pgh I had been to a Tsunami restaurant and had a scallops dish that was to die for. There are two scallops dishes in the book so I am not sure which is the one I had, but I am looking forward to trying both of them. The great thing about this book is that the pictures look fabulous and complicated, but when you look at the recipes, they look like something a normal person could

try. Thank you so much, Ben Smith, for writing this book and sharing your recipes with us. Jill H0 of 0 people found the following review helpful. Five Stars By jchargin Great food!!! Fun to cook!!!

In this collection of over 150 recipes, Tsunami Restaurant chef/owner Ben Smith displays his love for clean, uncluttered presentations and crisp, identifiable flavors. Influenced by his culinary experiences from San Francisco to the South Pacific, Chef Smith includes a myriad of largely seafood-based Pacific Rim dishes and new twists on Latin American foods, as well as a nod to his Tennessee roots with some innovative Southern-inspired recipes.

From Publishers Weekly When late '90s Pacific Rim cuisine appears in a cookbook for a popular Memphis restaurant, it reveals the extent to which fusion food has transformed the country's gastronomic landscape. This cookbook has a pleasant naiveteacute;, taking the reader back to a time before wasabi mashed potatoes could be found on diner menus. Smith delightedly mixes Thai lemongrass, Malaysian sambal and Japanese sake to create a spicy-sweet version of the oh-so-American Oysters Rockefeller. Wasabi peas are tossed with noodles, an "Asian vegetable" medley (shredded zucchini, yellow squash, carrots and red bell peppers) and topped with salmon seared in olive oil. Despite the Asian bent, French terminology (salmon paillard? Potato batonnettes?) frequently appears in the text. For an additional schizophrenic twist, chipotles infuse a few recipes with Southwestern flavors: Calamari with Chipotle Aioli, delicious Chipotle Shrimp with Mango Salsa, and Oyster and Corn Chowder with Chipotle Croutons. The often tasty recipes are easy to follow; step-by-step pictures show the process of julienning vegetables and filleting fish. This is not a cookbook for purists, but novice cooks who want to play with new ingredients will have a lot of fun. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Smith's style. . . is easy to read and follow, and most importantly, makes you want to try the recipes." --LampLighter magazine From the Inside Flap "When I pick up a copy of my cookbook in someone's home, I want to see dog-eared pages, red curry stains, soy sauce dribbles, a lemongrass stalk used as a bookmark." --Chef Ben Smith, The Tsunami Restaurant Cookbook Opening a Pacific Rim-inspired restaurant in the heart of the "barbecue belt" has not been without its challenges, but Chef Ben Smith has managed to create an enthusiastic want for wasabi among his Memphis, Tennessee, patrons. Two months after its opening in July 1998, Tsunami was voted Best New Restaurant by Memphis magazine. Since that time it has maintained one of the top three spots in the categories of "Best Seafood" and "Most Creative Menu" in Memphis magazine's readers' poll every year. Here Chef Smith has assembled over 150 recipes, displaying his love for "clean, uncluttered presentations" and "crisp, identifiable flavors." Influenced by his culinary experiences from San Francisco to the South Pacific, Chef Smith includes recognizably Pacific Rim-inspired dishes like Mahi-Mahi with Grilled Pineapple Salsa and Cilantro Pesto, Thai Beef Salad, and Lemongrass Ice Cream, new twists on Latin American foods such as Scallop Ceviche and Chilled Avocado Soup, as well as a nod to his Southern roots with innovative recipes like Crawfish Cakes with Black Bean Remoulade. Chef Smith's practical advice and entertaining anecdotes, infused throughout this easy-to-use, elegantly photographed cookbook, give a glimpse into the daily life of this lively restaurateur. His infectious love of fresh and simple, internationally inspired dishes makes this a handy guide for anyone who has ever left their favorite Pacific Rim restaurant wanting to "try it at home." Chef Ben Smith was born and raised in Memphis, Tennessee. He attended the Culinary Institute of America in Hyde Park, New York, and worked for Jeremiah Tower at Stars Restaurant from 1986 to 1989. After further experience in culinary jobs from Australia to Hawaii, he returned to Tennessee and opened Tsunami in 1998, introducing innovative, contemporary, Pacific Rim-inspired cuisine to Memphis and the mid-South. He frequently hosts cooking classes at Tsunami and at the Viking Culinary Arts Center in downtown Memphis. Raised in Mississippi, photographer Ben Couvillion graduated from Mississippi State University with a bachelor's degree in fine arts. A graphic designer by trade, it was not until he discovered an old twin-lens camera in a Memphis camera shop that he truly fell in love with photography. He credits Billy Riley, his good friend and former employer, for allowing him the opportunity to pursue his photographic interests. Now residing in Richmond, Virginia, with his wife and son, Mr. Couvillion continues to explore his abilities as a designer and photographer.