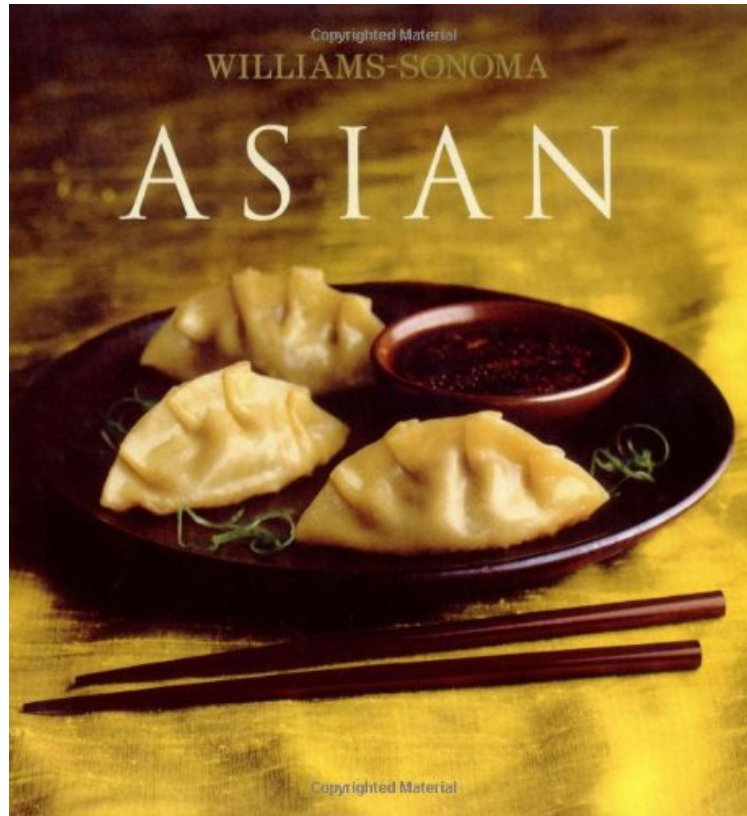


(Mobile library) Williams-Sonoma Collection: Asian

Williams-Sonoma Collection: Asian

Farina Wong Kingsley

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



 Download

 Read Online

#634617 in Books 2004-05-03 2004-05-03 Original language: English PDF # 1 9.00 x .70 x 8.25l, 1.54 #File Name: 0743253337120 pages | File size: 26.Mb

Farina Wong Kingsley : Williams-Sonoma Collection: Asian before purchasing it in order to gage whether or not it would be worth my time, and all praised Williams-Sonoma Collection: Asian:

4 of 4 people found the following review helpful. Excellent recipe book for signature Asian dishes. By AAWe have traveled to many parts of Asia, mostly due to work, including China, Korea, Japan, Thailand, Indonesia, Vietnam, and Mongolia and developed a taste for food from these various places. This book does a wonderful job of presenting numerous signature dishes from many Asian countries with informative pictures and easy to follow recipes. If you follow the recipes, you should achieve dishes that match well the originals, which is of course, the benchmark of any recipe book. This book in the Williams-Sonoma Collection does not disappoint in that respect. The Chapters in this 120 page book are as follows: The Classics - Pad Thai, Chicken Satay with Peanut Dipping Sauce, Udon with Tofu and Egg, Pot Stickers, Beef and Broccoli with Oyster Sauce, Indian Chicken Curry, Korean BBQ Beef Small Plates - Vietnamese Summer Rolls, Vegetable and Shrimp Tempura, Minced Chicken in Lettuce Cups, Vegetable Samosas, Thai Beef Salad with Mango, Mung Bean Crepes Soups - Miso Soup with Tofu and Seaweed, Malaysian Coconut Curry Soup, Vietnamese Beef Noodle Soup, Spicy Tofu and Bamboo Shoot Soup, Indonesia Spicy Chicken Noodle Soup, Thai Shrimp and Lemongrass Soup Rice Plates - Caramelized Chicken with Ginger, Lamb Biryani, Steamed Fish with Green Onions and Ginger, Malaysian Spicy Fried Rice with Shrimp, Thai Red Curry Beef, Stir-Fried Pork in

Black Bean Sauce Noodle Dishes - Vietnamese Grilled Chicken with Rice Noodles, Cold Soba with Dipping Sauce, Cellophane Noodle Salad, Malaysian Stir Fried Noodles with Beef, Pan-Seared Fish with Noodles Vegetable Dishes - Thai Marinated Cucumber Salad, Sichuan-Style Braised Eggplant, Spicy-Dry-Cooked Long Beans, Green Papaya Salad, Stir-Fried Sugar Snap Peas with Chinese Sausage Sweet Dishes - Sweet Rice with Mangoes, Tapioca with Coconut Cream, Banana Fritters, Shaved Ice with Fruit and Red Beans, Ginger-Almond Sugar Cookies

20 of 20 people found the following review helpful. Very good book

By E. Hansen I have several "go-to" Asian cookbooks which are very, very good (but out of print), and this one ranks up there near them. The recipes in general are not cheater recipes (as I call them). If you follow them, you will get a decent result most of the time, especially with practice. I cook a looooot of Asian food. One thing that will make your experience better, try to avoid substitutions. Sure you can substitute lemon juice or zest for lemon grass for flavor, but it's not the same ever. It's like using tomato sauce instead of ketchup on a burger; similar, but not quite right. If you take the time to gather the correct ingredients, these recipes are very close to what you'll eat traveling around Asia, based on personal experience. They're also "safe" for most people: typical Western favorites like Beef and Broccoli ranging to a pretty reasonable Pad Thai. You're not going to get off the wall stuff like Nasi Lemak. Another thing I've seen is WS cookbooks can be heavy handed with salt sometimes. It's true in this one as well, just salt to taste, especially if the recipe calls for fish sauce, which is already quite salty. Mainly a caution for those who rigidly follow measurements.

0 of 0 people found the following review helpful. Five Stars

By mariathank you

Brimming with vivid scents and spice-laden flavors, Asian cooking includes a vast range of culinary styles and ingredients. From sizzling Korean barbecued beef with tantalizing dipping sauce to steaming Thai shrimp and lemongrass soup and fragrant Indian chicken curry, the variety of Asian dishes is endlessly intriguing. Williams-Sonoma Collection Asian offers an array of more than 40 recipes, from well-loved classics to popular new ideas, designed for home cooks of all levels. To please a crowd, choose from among small plates such as tempting grilled chicken satay with peanut dipping sauce or golden deep-fried samosas. For main courses, try a classic pairing of beef and broccoli with oyster sauce or stir-fried pork and black bean sauce. Tempting treats from the dessert chapter, such as sweet rice with mangoes or tapioca with coconut cream, make a refreshing finish. For easy suppers or entertaining with flair, there is a recipe in these pages perfect for any occasion. Full-color photographs of each dish help you decide which one to prepare, and each recipe is accompanied by a photographic side note that explains a key ingredient or technique. Along with a comprehensive basics section and extensive glossary, the simple recipes in this book will help you capture the best of this vibrant cuisine.

From Publishers Weekly This volume, the latest in Williams-Sonoma's crowd-pleasing line of cookbooks, attempts to represent the wildly diverse world of Asian food with a mere forty recipes. Naturally, this is not the book to buy for an in-depth look at the wonders of Sichuan cooking or the subtle depths of Bangladeshi cuisine, but nevertheless it's a well-rounded compilation, offering a nicely edited selection of dishes from all over East and South-East Asia. Thai Beef Salad with Mango is an addictive combination of sweet, spicy, and chewy, a terrific summertime party dish. Vegetable and Shrimp Tempura makes that Japanese restaurant favorite accessible to even the most inexperienced home cook. And Tapioca with Coconut Cream is a surprisingly rich, vibrant dessert, simultaneously exotic and comforting. Unfortunately, some of the recipes seem Asian by dint of a single ingredient, like the Ginger-Almond Sugar Cookies. Further, don't look for fiery heat or hard-to-find foreign ingredients; this volume is thoroughly Americanized. Still, each dish is familiar, tempting and easy to prepare. Wondering how to make Pot Stickers or Beef and Broccoli with Oyster Sauce? This book lays it out for you in a chapter called "The Classics." Other chapters include "Rice Plates," "Noodle Dishes," "Soups," and "Small Plates." The accompanying photographs are glamorous and glossy, so that, despite its rather timid examination of Asian cuisine, the cookbook is as seductive and well organized as a Williams-Sonoma store. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

About the Author Farina Wong Kingsley is a culinary instructor at Tante Marie's Cooking School in San Francisco and a consulting chef for San Francisco's Center for Culinary Development. She is an author of and a contributor to numerous cookbooks, including *The Essentials of Asian Cooking*, *The Aqua Restaurant Cookbook*, and *Food Made Fast: Asian*. She lives in Tiburon, CA. www.marinorganic.org