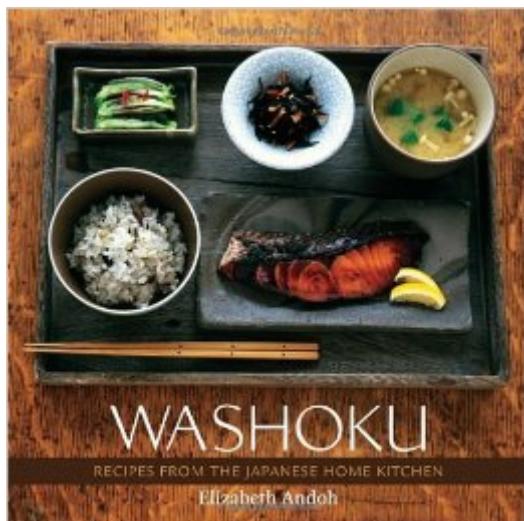


The book was found

Washoku: Recipes From The Japanese Home Kitchen



Synopsis

In 1975, Gourmet magazine published a series on traditional Japanese food "the first of its kind in a major American food magazine" written by a graduate of the prestigious Yanagihara School of classical cuisine in Tokyo. Today, the author of that groundbreaking series, Elizabeth Andoh, is recognized as the leading English-language authority on the subject. She shares her knowledge and passion for the food culture of Japan in *WASHOKU*, an authoritative, deeply personal tribute to one of the world's most distinctive culinary traditions. Andoh begins by setting forth the ethos of washoku (traditional Japanese food), exploring its nuanced approach to balancing flavor, applying technique, and considering aesthetics hand-in-hand with nutrition. With detailed descriptions of ingredients complemented by stunning full-color photography, the book's comprehensive chapter on the Japanese pantry is practically a book unto itself. The recipes for soups, rice dishes and noodles, meat and poultry, seafood, and desserts are models of clarity and precision, and the rich cultural context and practical notes that Andoh provides help readers master the rhythm and flow of the washoku kitchen. Much more than just a collection of recipes, *WASHOKU* is a journey through a cuisine that is rich in history and as handsome as it is healthful. *2006 IACP Award Winner*
Reviews "This extensive volume is clearly intended for the cook serious about Japanese food." - Minneapolis Star Tribune "...scholarly, yet inspirational...a foodie might just sit back and read for sheer enjoyment and edification." - Milwaukee Journal Sentinel

Book Information

Hardcover: 328 pages

Publisher: Ten Speed Press (October 1, 2005)

Language: English

ISBN-10: 1580085199

ISBN-13: 978-1580085199

Product Dimensions: 9.8 x 1.1 x 9.8 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (76 customer reviews)

Best Sellers Rank: #59,444 in Books (See Top 100 in Books) #28 in Books > Cookbooks, Food & Wine > Asian Cooking > Japanese #701 in Books > Cookbooks, Food & Wine > Cooking Methods #779 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

This is definitely a five-star book in theory. It's probably the only Japanese cookbook that comes close to Shizuo Tsuji's in its thoroughness and completeness. But that's also the downfall of this book, it is really too similar to Japanese Cooking: A Simple Art without offering anything that breaks through the precedent. Those of us who own and cook from the previous book a lot might find this book a little bit boring. As soon as I got this book I thumbed through the pages and I only picked out 4 recipes at first blush that I really felt like I needed to try. This is a pretty good size book, too. I've cooked more than those 4 since then, but the book didn't have the profound impact on me that it should have, probably because I've read it all before in Japanese Cooking. I will say though, that this book can offer some things that Japanese Cooking doesn't have, mainly photography. There are pictures not only of finished dishes but of ingredients too, and even though those are artistically well done they are also quite informative. It helps to know what something looks like when you're looking for it in a store, I would suppose. But there are some steps skipped in this book that Japanese Cooking doesn't overlook. A specific example is a couple days ago when I made an asparagus and black sesame salad from Washoku to go along with lunch. Earlier today I was just perusing Japanese Cooking when it mentioned to never use wet ingredients in an aemono. Oops, nothing was mentioned about that in Washoku. I checked and sure enough, my salad, which was perfectly nutty and crisp at lunch, was now sitting in a pool of gray asparagus water.

[Download to continue reading...](#)

Washoku: Recipes from the Japanese Home Kitchen Bento Box Cookbook: Delicious Japanese Cooking Recipes For Lunch And Dinner (Bento Box Recipes, Japanese Cooking, Japanese Recipes, Japanese Bento, Sushi, Rice Cooker) Genki: An Integrated Course in Elementary Japanese II [Second Edition] (Japanese Edition) (English and Japanese Edition) Beyond Polite Japanese: A Dictionary of Japanese Slang and Colloquialisms (Power Japanese) Japanese Slanguage: A Fun Visual Guide to Japanese Terms and Phrases (English and Japanese Edition) Confessions of a Japanese Linguist - How to Master Japanese: (The Journey to Fluent, Functional, Marketable Japanese) Japanese Takeout Cookbook Favorite Japanese Takeout Recipes to Make at Home: Sushi, Noodles, Rices, Salads, Miso Soups, Tempura, Teriyaki and More (Takeout Cookbooks 6) Feng Shui: Wellness and Peace- Interior Design, Home Decorating and Home Design (peace, home design, feng shui, home, design, home decor, prosperity) Home Security: Top 10 Home Security Strategies to Protect Your House and Family Against Criminals and Break-ins (home security monitor, home security system diy, secure home network) Crock Pot: 2,000 Crock Pot Recipes Cookbook (Crock Pot Recipes, Slow Cooker Recipes, Dump Meals Recipes, Dump Dinner Recipes, Freezer Meals Recipes, Crock Pot Recipes Free) Jello Shot Recipes: 55 Fun &

Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) The Mega Crockpot Recipes Box Set: Crockpot Recipes, Slow Cooker Recipes, Crock pot Recipes, Dump Dinner Recipes, Quick Meal Recipes: Over 300 All Time ... Recipes For You & Your family (99+1 Book 4) Best Wok Recipes from Mama Li's Kitchen: Healthy, Quick and Easy One Pot Meals for Busy Families (Mama Li's Kitchen Book 1) Kitchen Things: An Album of Vintage Utensils and Farm-Kitchen Recipes JAPANESE RECIPES from MARI'S TOKYO KITCHEN The Japanese Kitchen: 250 Recipes in a Traditional Spirit Japanese Kitchen Knives: Essential Techniques and Recipes Japanese Cooking Made Simple: A Japanese Cookbook with Authentic Recipes for Ramen, Bento, Sushi & More VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Canning and Preserving for Dummies: 30 Healthy and Delicious Canning Recipes: (Canning And Preserving Recipes, Canning Recipes Cookbook) (Home Canning Recipes, Pressure Canning Recipes)

[Dmca](#)