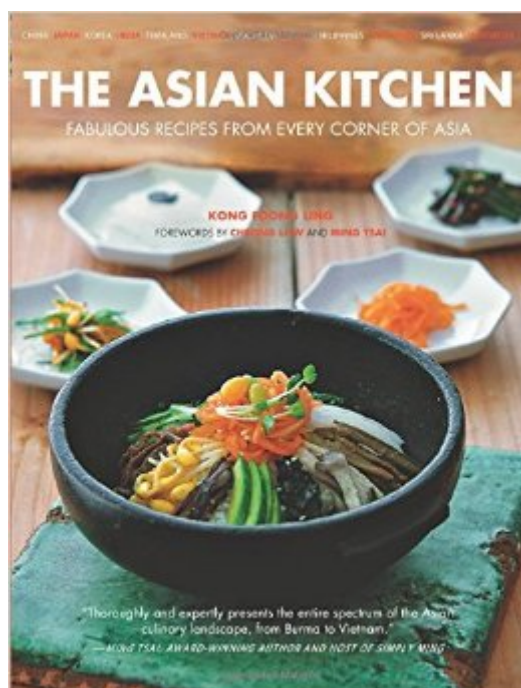


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# The Asian Kitchen: Fabulous Recipes From Every Corner Of Asia [Asian Cookbook, 380 Recipes]



## Synopsis

Prepare a wide range of dishes from all over Asia with this easy-to-follow Asian cookbook. Savor the authentic flavors of dishes from every part of Asia with *The Asian Kitchen*—from the spicy satays of Bali to the fragrant spring rolls of Saigon and the hearty barbecued beef ribs of Seoul. In this remarkable compilation, you'll find recipes from every major country in Asia—Burma, China, India, Indonesia, Korea, Japan, Malaysia, Singapore, the Philippines, Sri Lanka, Thailand and Vietnam. Complete menus are suggested for each cuisine consisting of appetizers, salads, soups, noodles, rice dishes, vegetables, poultry, meat, seafood, desserts and drinks. Authentic Asian recipes include: Tangy Thai salads Flavorful Vietnamese soups Aromatic Indian curries Hearty Chinese noodles Exquisite Malaysian sambals Delicate Japanese sushi rolls Take a flavorful and aromatic tour of Asia within the comfort of your own home and kitchen with the recipes in *The Asian Kitchen*. Surprise your friends and entertain your family with interesting stories about faraway dishes and Asian cuisines that taste incredible. Each recipe is simple to prepare, and the ingredients are easy to find. Clear color photographs show you exactly what the dishes look like!

## Book Information

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## Customer Reviews

After spending a good hour looking through dozens of Asian cookbooks in one of the largest bookstores in Singapore, I settled on this and one other book. This by far is the best cookbook I have ever bought. It has a great collection of attractive recipes showcasing foods from every corner of Asia. It has a short introduction explaining the lesser known herbs before being organized by country. Each page shows colorful photos of the food with 4 columns per full size page - there are a

lot of recipes packed in this book. Tonight I'm making grilled eggplant with shrimp and crab meat (a Vietnamese dish). Having traveled to many Asian countries, I can thoroughly recommend this book.

This is a great introduction to Asian cuisine! It begins with The Flavors of Asia, Ingredients and The Asian Kitchen before moving into the recipes. Each section covers an Asian country starting with Suggested Menus and then is broken down into sections such as (but not limited to) Appetizers, Soups and Desserts. Some countries have more sections than others, but all is nicely organized and there are gorgeous color photos scattered throughout. The countries covered are Burma, China, India, Indonesia, Japan, Korea, Malaysia & Singapore, The Philippines, Sri Lanka, Thailand and Vietnam. There is an appendix with weight and measurement conversions and a great index where you can search by country or ingredient. I thought that was a nice touch. The recipes range from simple to more complex. The cover says "Thoroughly and expertly presents the entire spectrum of the Asian culinary landscape, from Burma to Vietnam. --Ming Tsai". Personally, that said a lot to me about the book. If Ming Tsai recommends it, then it is something I definitely am interested in! Make a lovely, simple fried rice for supper tonight, or go wild and try a whole menu either from a country or a fun melting-pot style menu with each course from a different country. Add as little or as much spice as you want and enjoy yourself. I'm going to! I received a copy of this book from Tuttle Publishing for my honest review. All thoughts and opinions are my own.

I got this cookbook as a Christmas present. They categorize the book by each country and different dishes made there in Asia. The items called for in the recipes are ones I have never heard of before, but was able to find them in a local Asian shop and anything else left was what I purchased online. It was a great gift, the receiver absolutely loves it. I would recommend if it is a gift to maybe include one or two of the ingredients commonly used in the book so they don't have to worry about trying to find it.

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