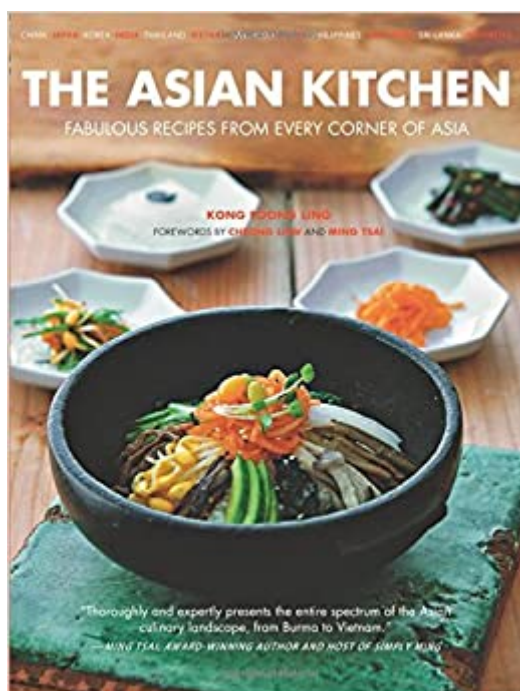


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# The Asian Kitchen: Fabulous Recipes From Every Corner Of Asia [Asian Cookbook, 380 Recipes]



## 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

"Thoroughly and expertly presents the entire spectrum of the Asian culinary landscape, from Burma to Vietnam." —Ming Tsai, award-winning author and host of *Simply Ming* "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." â "Sandra's Kitchen Nook blog" One thing that sets this book apart from many recipe books is that it's also part travel and cultural guide. [â ] each chapter begins with an introduction to the featured country's culture, people and culinary traditions. In this way, The Asian Kitchen welcomes you into each of those different Asian kitchens, traces their origins, and then tells you how to prepare simple Asian recipes in your own kitchen." â "Fuori Borgo blog" All the recipes I have tried so far have been spot-on, well written, and to the point. Nearly every page was bookmarked for recipes I want to try in the future." â "Tara's Multicultural Table blog" [â ] I had settled into my comfy chair with the cookbook I found myself quickly lost in the delights of the specialities of each cuisine. [â ] I have traveled here and there in Asia and we have delighted in good food wherever we found it. Fond memories of yumilicious foods that we had eaten in distant lands danced through my mind as I turned the pages." â "The Hong Kong Cookery blog" [â ] this book is a nice compilation of Asian recipes, quite a lot of recipes compared to the pages in the book, not less than a whopping 300 recipes! If you love to read up on cuisine of other countries but won't want to own too many cookbooks, this book will be good. Imagine having a book each from all the countries." â "Table for 2 or Moreâ | blog

Kong Foong Ling is an experienced food writer and editor with a particular passion for Asian cuisines. Ming Tsai is the chef/owner of the Blue Ginger restaurant in Boston and is one of the leading lights of Asian-inspired fusion cuisine in America. Cheong Liew is resident chef at the Grange restaurant, Adelaide Hilton International, and has been instrumental in redefining modern Australian cuisine. Luca Invernizzi Tettoni lived and worked in Asia since 1973. He specialized in books on various aspects of Asian culture, history and geography, and is well-known for his photographs in The Tropical House and Decorating with Flowers.

This is a fantastic book! It is well organized by region, and gives lots of additional information on ingredients common in each type of cuisine. A must have for anyone looking to make authentic Asian cuisine.

Love it. Have tried some of the recipes.

I bought this as a present to someone who is experience to cooking, especially Asian style. She found this book to offer a wide variety of dishes she would like to try over time. The instruction is

adequate and pics are great.

Excellent book. Includes recipes and history/cultural information of the region discussed!

Cook in the family will love this.

Good recipes easy 2 make

Very good

Great book for learner.

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