The Japanese Grill From Classic Yakitori To Steak Seafood And Vegetables

The Official Backyard Hibachi Cookbook is packed with mouth watering recipes designed to bring out the hibachi chef in everyone. This fantastic cookbook brings you all the traditional hibachi style recipes, like stir fry and fried rice, as well as a variety of unexpectedly delicious ideas, like Cajun favorites and brunch recipes! Try some of our great recipes and then create your own new ideas. This guide will have you getting creative and going beyond the grill in no time. Any meal you could grill, sauté, fry, steam, sear or flambé; you can do it all on your Backyard Hibachi! This cookbook is a must-have for both new and seasoned hibachi chefs!

Cooking a wide variety of Japanese meals doesn't have to require a lot of effort, multiple cookbooks, and guesswork. Here's the key to making delicious Japanese food at home tonight. People love Japanese cuisine, but very few prepare it themselves. Japanese Cooking Made Simple provides the basic techniques and recipes that unlock your ability to prepare delicious, authentic Japanese meals to enjoy with friends and family at home – without requiring significant investments in time and money to do so. Japanese Cooking Made Simple contains more than 100 easy-to-follow authentic Japanese recipes with ingredients you can find in your local grocery store. Sushi and bento boxes will become part of your weeknight meals, as will Ramen with Braised Pork Belly, Tempura Soba, Fried Tofu in Broth, California Rolls, Pan-Broiled Salmon with Scallions, Chicken Yakitori, and Green Tea Ice Cream. Step-by-step instructions and illustrations will have you preparing sushi, including norimaki and temaki, with ease. Color photos help you put a beautiful Japanese dish on the plate. In Japanese Cooking Made Simple, Salinas Press has once again created a cookbook that provides home chefs not only with a wide variety of delicious recipes to choose from, but also the simple tools to make it easy.

Robata means 'fireside cooking', taking its name from the charcoal grill commonly used in Japan to cook skewers of fish, shellfish, meal and seasonal vegetables, which has a unique impact on flavour. This beautifully-illustrated book introduces you to the art of this Japanese cuisine and teaches you how to cook this way in your own home, whether cooking on an authentic robata grill, your own barbecue or your oven grill. Choose from classic yakitori (chicken cooked on skewers), traditional Japanese fish robata dishes such as Miso Black Cod or a wonderful selection of vegetarian robata dishes. Then choose from the incredible selection of traditional side dishes, pickles and salads to accompany your robata, in this comprehensive cookbook of Japanese slow grilling recipes.

The genius of Raichlen meets the magic of vegetables. Celebrating all the ways to grill green, this mouthwatering, ground breaking cookbook from America's master griller" (Esquire) shows how to bring live fire or wood smoke to every imaginable vegetable. How to fire-blister tomatoes, cedar-plank eggplant, hay-smoke lettuce, spit-roast brussels sprouts on the stalk, grill corn five ways—even cook whole onions caveman-style in the embers. And how to put it all together through 115 inspired recipes. Plus chapters on grilling breads, pizza, eggs, cheese, desserts and more. PS: While vegetables shine in every dish, this is not a strictly vegetarian cookbook—yes, there will be bacon. "Raichlen's done it again! I am so happy that he has turned his focus to the amazingly versatile yet underrated world of vegetables, creating some of the most exciting ways to use live fire. If you love to grill and want to learn something new, then this is the perfect book for you. Steven is truly the master of the grill!" –Jose Andres, Chef and Humanitarian "Destined to join Steven Raichlen's other books as a masterpiece. Just thumb through it, and you'll understand that this is one of those rare must-have cookbooks–and one that planet Earth will welcome." –Nancy Silverton, Chef and Owner of Mozza restaurants

The New Bible for Barbecuing Vegetables over Live Fire

Japanese Hot Pots

Mastering the Art of Japanese Home Cooking

Recipes from the Japanese Home Kitchen [A Cookbook]

New Ways to Cook with Fire: A Cookbook

Cutting-Edge Techniques and Sizzling Recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores

The Japanese Art of the Cocktail

A good broth or stock is the foundation of wholesome cooking. From the author of The Nourished Kitchen, come over a dozen master recipes for base stocks, plus forty recipes using these stocks in complete meals. Broths and stocks have always had a central place in kitchens around the world owing to their ability to comfort, nourish, and heal. In Broth and Stock from the Nourished Kitchen, Jennifer McGruther, an authority in the traditional foods movement, shares accessible recipes that are appropriate for vegetarians, pescatarians, and meat eaters alike and showcase the nutrient-dense, real food that nourishes the body and soul. The Whole Chicken Broth is the perfect base for Springtime Risotto with Asparagus, Green Garlic, and Chive Blossoms, while the recipe for Fish Stock will bring new life to a classic dish like New England Clam Chowder. People are catching on to this centuries old appreciation of bone and vegetable based broths, and Jennifer McGruther shows how these can be made quickly and cost-effectively at home.

Hideo was born in Yotsuya, Tokyo. His father was a playwright and owned two Japanese restaurants, Kihei of Tokyo and Misuji, where he commenced his training, whilst still at school at Shinjuku High School and through to Nihon University. Hideo learnt from his parents the principles of sushi and kappo-ryori food preparation, cooking and presentation. These methods have been passed down through generations of his family. At the same time, he learnt the philosophy of Chakaiseki (the tea ceremony cuisine), Teikanryu Shodô (Calligraphy), Ikenobou-Ryuseiha (flower arrangement) and Hôchô Shiki (the cooking knife ceremony) under the tutelage of Shijyoushinryu by Iemoto-Shishikura Soken-Sensei. After years of cooking and demonstrating in Japan, Hideo's interests led him to Europe to study classical French cuisine, England and then the United States, where he was able to combine his skills in Japanese and European cuisine by working as a demonstrator in California. This book has all the basics you need to know to make Teppanyaki at home including tools, ingredients, tips, rice and wok techniques. includes 60 recipes on beef, pork, lamb, chicken, fish and seafood as well as some vegetarian dishes and a section on rice and noodles. There is also desserts and it includes a section on sauces to prepare as well.

◆Yakitori Cookbook: Ultimate Japanese Grill for a Healthy Life!◆If you crave for Japanese Yakitori, I'm telling you this is the only book that shows you the best of them. With 30 recipes of ways to cooking Japanese Yakitori at home, this Yakitori Cookbook is your best bet to a healthier life and healthy living. Do you know that eating Japanese inspired meal is accompanied with various health benefits? By following meals in this cookbook you will heal yourself of: Indigestion Skin Disease Boost Metabolism Stomach Discomfort e.t.c Join the leagues of many who have had their conditions improved by changing their diet. By reading this book, you will learn: How Japanese Yakitori is helping to heal various health conditions 30 delicious and nutritious breakfast, lunch, dinner and drinks that heal many ailments Step by Step cooking methods of your favorite healing meals Why missing out on this Yakitori Cookbook? Scroll up and click the Buy Now button to get a copy of this book.

A beautiful and lavishly photographed cookbook focused on authentic Japanese clay-pot cooking, showcasing beloved recipes and updates on classics, with background on the origins and history of donabe. Japanese clay pot (donabe) cooking has been refined over centuries into a versatile and simple method for preparing both dramatic and comforting one-pot meals. In Donabe, Tokyo native and cooking school instructor Naoko Takei Moore and chef Kyle Connaughton offer inspiring Japanese home-style recipes such as Sizzling Tofu and Mushrooms in Miso Sauce and Dashi-Rich Shabu-Shabu, as well as California-inspired dishes including Steam-Fried Black Cod with Crisp Potatoes, Leeks, and Walnut-Nori Pesto or Smoked Duck Breast with Creamy Wasabi-Green Onion Dipping Sauce. All are rich in flavor, simple to prepare, and perfect for a communal dining experience with family and friends. Donabe also features recipes from luminary chefs such as David Kinch, Namae Shinobu, and Cortney Burns and Nick Balla, all of whom use donabe in their own kitchens. Collectible, beautiful, and functional, donabe can easily be an essential part of your cooking repetory.

Master Your Grill in Seven Sauces [A Cookbook]

Japanese Home Grilling

The Classic Grill - a Tale of Greek Gods and Immigrant Heroes

1000-Day Classic Yakitori to Steak, Seafood, and Vegetables Recipes to Master Your Grill

Project Fire

Modern and Traditional Japanese Cuisine

Chicken and Charcoal

California-cool grilling wisdom from one of the most renowned chefs in Los Angeles. Josiah Citrin is one of the biggest names in the L.A. food world and his restaurant, Mélisse, is a temple for fine dining. But his hot new restaurant, Charcoal Venice, is devoted to the kind of cooking he does at home for his friends and family--backyard cookouts where a pile of coals and seasonal ingredients are all a home cook needs to create an unforgettable meal. In Charcoal, Citrin presents completely fresh ways to cook with fire and charcoal, not only grilling over the coals, but cooking inside them and finding inventive methods for searing and smoking. Whether Citrin's grilling barbecue classics like J1-Marinated Skirt Steak and Salt-Baked Whole Maine Lobster or West Coast-inspired vegetable sides like his signature Cabbage Baked in Embers, charcoal is the dynamic center of this cookbook. Unlike other grilling books, vegetables get equal billing with meat. For Citrin, the color, texture, and flavors of vegetables are endlessly inspiring. With almost 100 recipes for savory main dishes and sides, as well as desserts and even cocktails, Charcoal shows that the satisfaction of smoky flavor and a good char knows no bounds. It is a celebration of the universal human craving to gather together and cook over a live fire.

Seafood and seafood products represent some of the most important foods in almost all types of societies around the world. More intensive production of fish and shellfish to meet high demand has raised some concerns related to the nutritional and sensory qualities of these cultured fish in comparison to their wild-catch counterparts. In addition, t

Japanese bar food is relaxed, simple, and always shared—create delicious izakaya classics at home Izakaya (noun) A Japanese bar offering a selection of beverages and tapas-style snacks Izakayas are the heart and soul of Japan's food culture. Found on just about every street corner, they serve beer and sake, as well as delicious grazing food. These 75 delicious, authentic recipes are an introduction to the world of Japanese bar food. There are small bites, such as Lotus Chips, Japanese Pickles, and Camambert Tempurs; salads like Green Beans with Black Sesame Dressing and Green Tea Noodle Salad; along with a range of tempting skewers such as Nori-wrapped Scallops and Miso-Glazed Salmon Skewers. Bigger dishes include Okonomiyaki (Japanese pancake), Pork Gyoza (dumplings), and Grilled Eggplant with Soy and Ginger, while sweets might be Sesame Mousse with Red Bean or Green Tea Candied Chestnuts. Some of the recipes feature Japanese ingredients that might already be in newcomers' cupboards—soy sauce, miso paste, and soba noodles—while others use ingredients that may be less familiar—ponzu sauce, ichimi spice mix, and shiso leaves. With recipes that are authentic yet not overly complicated, this is the perfect book for anyone who wants to make beautiful, simple Japanese bar food at home. Includes dual measurements.

The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In The Japanese Art of the Cocktail, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

Flavors of the Southeast Asian Grill

From Classic Yakitori to Steak, Seafood, and Vegetables

The Food of Spain

The Official Backyard Hibachi Cookbook

Takashi's Noodles

Washoku

How to Grill Vegetables

The revered Iron Chef shows how to make flavorful, exciting traditional Japanese meals at home in this beautiful cookbook that is sure to become a classic, featuring a carefully curated selection of fantastic recipes and more than 150 color photos. Japanese cuisine has an intimidating reputation that has convinced most home cooks that its beloved preparations are best left to the experts. But legendary chef Masaharu Morimoto, owner of the wildly popular Morimoto restaurants, is here to change that. In Mastering the Art of Japanese Home Cooking, he introduces readers to the healthy, flavorful, surprisingly simple dishes favored by Japanese home cooks. Chef Morimoto reveals the magic of authentic Japanese food—the way that building a pantry of half a dozen easily accessible ingredients allows home cooks access to hundreds of delicious recipes, empowering them to adapt and create their own inventions. From revelatory renditions of classics like miso soup, nabeyaki udon, and chicken teriyaki to little known but unbelievably delicious dishes like fish simmered with sake and soy sauce, Mastering the Art of Japanese Home Cooking brings home cooks closer to the authentic experience of Japanese cuisine than ever before. And, of course, the famously irreverent chef also offers playful riffs on classics, reimagining tuna-and-rice bowls in the style of Hawaiian poke, substituting dashi-marinated kale for spinach in oshitashi, and upgrading the classic rice seasoning furikake with toasted shrimp shells and potato chips. Whatever the recipe, Chef Morimoto reveals the little details—the right ratios of ingredients in sauces, the proper order for adding seasonings—that make all the difference in creating truly memorable meals that merge simplicity with exquisite flavor and visual impact. Photography by Evan Sung

Japanese pubs, called izakaya, are attracting growing attention in Japan and overseas. As a matter of fact, a recent article in The New York Times claimed that the izakaya is "starting to shove the sushi bar off its pedestal." While Japan has many guidebooks and cookbooks, this is the first publication in English to delve into every aspect of a unique and vital cornerstone of Japanese food culture. A venue for socializing and an increasingly innovative culinary influence, the izakaya serves mouth-watering and inexpensive small-plate cooking, along with free-flowing drinks. Readers of this essential book will be guided through the different styles of establishments and recipes that make izakaya such relaxing and appealing destinations. At the same time, they will learn to cook many delicious standards and specialties, and discover how to "design" a meal as the evening progresses. Eight Tokyo pubs are introduced, ranging from those that serve the traditional Japanese "comfort foods" such as yakitori (barbequed chicken), to those offering highly innovative creations. Some of them have long histories; some are more recent players on the scene. All are quite familiar to the author, who has chosen them for the variety they represent: from the most venerated downtown pub to the new-style standing bar with French-influenced menu. Mark Robinson includes knowledgeable text on the social and cultural etiquette of visiting izakaya, so the book can used as a guide to entering the potentially daunting world of the pub. Besides the 60 detailed recipes, he also offers descriptions of Japanese ingredients and spices, a guide to the wide varieties of sake and other alcoholic drinks that are served, "how-to" advice on menu ordering, and much more. For the home chef, the hungry gourmet, the food professional, this is more than a cookbook. It is a unique peek at an important and exciting dining and cultural phenomenon.

The first cookbook from cult yakitori restaurant Yardbird puts the spotlight on chicken - taking grilling to a whole new level Chicken is the world's best loved meat, and yakitori is one of the simplest, healthiest ways to cook it. At Yardbird in Hong Kong, Canadian chef Matt Abergel has put yakitori on the global culinary map. Here, in vivid style, with strong visual references to Abergel's passion for skateboarding, he reveals the magic behind the restaurant's signature recipes, together with detailed explanations of how they source, butcher, skewer, and cook the birds with no need for special equipment. Fire up the grill, and enjoy. The first comprehensive book about yakitori to be published in English, this book will appeal to home cooks and professional chefs alike.

The modern style of Teppanyaki evolved in post World War II Kyoto. Displaced people in the bombed -out areas of the city placed scrap metal from the debris over open fires and cooked their food on top. While Teppanyaki can be cooked at the table on a 'hibachi' or small mesh grill, this style of cooking is easily adapted to the Western barbecue. Hideo Dekura is a Japanese chef, cooking instructor and food consultant living in Sydney, Australia.

A Guide to Going Beyond the Grill

Japanese Soul Cooking

Classic Recipes from the Thai Home Kitchen

Snacks and Desserts Japanese Cookbook

Japanese Grill Cookbook for Beginners

Japanese Bar Food

125 Classic Recipes for Every Grill

A collection of family-friendly, easy and inexpensive recipes used and honed over many years by Japanese mom Kanae Inoue. Real Bento is packed with the time-saving tricks that allow you to make bento box lunches each morning in just 10 minutes, using ingredients and recipes that will satisfy the whole family! The recipes are presented by flavor type and key ingredient, so it's easy for parents to find dishes their kids will love. In Real Bento, Inoue presents 200 recipes, divided into "main dishes" and "sides" for 22 completed bento boxes. The colorful photos and step-by-step instructions make this an incredibly practical and easy-to-use resource for busy households! In her recipes, Inoue places great emphasis on healthy, fresh and colorful foods that look and taste great when presented together. Her recipes include Japanese favorites and original recipes like: Teriyaki Chicken Stuffed Bell Peppers Ginger Salmon Broccoli and Pasta Salad Beef and Egg Stir Fry Inoue got hooked on bento fifteen years ago, when she began making daily bento box lunches for her husband and herself to take to work, and later for their three children to take to school. She sees bento box lunches as a way of saving money and getting her family to eat fresher, healthier meals. This beginning bento book is a perfect tool for getting lunches packed and a family out the door on a busy morning!

All Killer, No Filler: The Absolute Best Weber Recipes Ever Published, in One Amazing Collection For decades, Weber grills have set the standard for backyard grills, and Weber's cookbooks have delighted grilling enthusiasts. But out of more than 2,000 total recipes for every kind of dish, which ones are the very best of the best? In the ultimate gift for every griller, from beginner to veteran, Weber rated, debated, and curated its entire recipe collection, with help from its most enthusiastic fans. Here in one gorgeous package are the ultimate go-to recipes for every occasion. The book includes all-new photography, fun stories from Weber's rich and often hilarious history, and special features such as the Top Ten Grilling Dos and Don'ts. Whether building a better burger or smoking competition-worthy ribs, Weber fans will delight in these classic standards and contemporary inspirations.

A goblin with no body and a monster with no face. A resourceful samurai and a faithful daughter. A spirit of the moon and a dragon king. This collection of 15 traditional Japanese folktales transports readers to a time of adventure and enchantment. Drawn from the works of folklorists Lafcadio Hearn and Yei Theodora Ozaki, these tales are by turns terrifying, exhilarating, and poetic. • Striking illustrations by contemporary Japanese artist Kotaro Chiba • Special gift edition features an embossed, textured case with metallic gold ink, and a satin ribbon page marker • Part of the popular Tales series, featuring Nordic Tales, Celtic Tales, Tales of India, and Tales of East Africa Fans of Ghostly Tales, and Japanese Notebooks will love this book. This book is ideal for: • Fans of fairytales, folklore, ghost stories, Greek mythology, roman mythology, Chinese mythology, and Celtic mythology • Anyone interested in Japan's history books and culture studies • People of Japanese heritage • Collectors of illustrated classics

A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It's time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the hearty, flavor-packed, craveable dishes you'll find in every kitchen and street corner hole-in-the-wall restaurant in Japan. In Japanese Soul Cooking, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, including ramen, soba, udon, and tempura. Other, lesser known Japanese classics, such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crabmeat and shiitake mushrooms will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you'll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat's fascinating exploration of the surprising origins and global influences behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday life, bringing beloved Japanese comfort food to Western home cooks for the first time.

Classic and Modern Japanese Recipes to Cook at Home

Traditional Stories of Monsters and Magic

Korean BBQ

The Japanese Pub Cookbook

Robata

Features 45 Pictures of Japanese Domestic Market Cars to Color!

Handbook of Seafood and Seafood Products Analysis

The debut cookbook from the Saveur blog award-winning Internet expert on making eating cheap dependably delicious As a college grad during the recent great recession, Beth Moncel found herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, and soon cut her grocery bill in half. Eager to share her tips and recipes, she launched her blog, Budget Bytes. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proves cutting back on cost does not mean cutting back on taste. Budget Bytes has more than 100 simple, healthy, and delicious recipes, including Greek Steak Tacos, Coconut Chicken Curry, Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine inexpensive ingredients with expensive to ensure that you can still have that steak you're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of the freezer. Whether you're urban or rural, vegan or paleo, Budget Bytes is guaranteed to delight both the palate and the pocketbook.

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. Awards2006 IACP Award WinnerReviews"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

Many people are intimidated at the idea of cooking Japanese food at home. But in JapanEasy, Tim Anderson reveals that many Japanese recipes require no specialist ingredients at all, and can in fact be whipped up with products found at your local supermarket. In fact, there are only seven essential ingredients required for the whole book: soy sauce, mirin, rice vinegar, dashi, sake, miso and rice. You don't need any special equipment, either. No sushi mat? No problem - use just cling film and a tea towel! JapanEasy is designed to be an introduction to the world of Japanese cooking via some of its most accessible (but authentic) dishes. The recipes here do not 'cheat' in any way; there are no inadequate substitutions for obscure ingredients: this is the real deal. Tim starts with some basic sauces and marinades that any will easily 'Japanify' any meal, then moves onto favourites such as gyoza, sushi, yakitori, ramen and tempura, and introduces readers to new dishes they will love. Try your hand at a range of croquettas, sukiyaki and a Japanese 'carbonara' that will change your life. Recipes are clearly explained and rated according to difficulty, making them easy to follow and even easier to get right. If you are looking for fun, simple, relatively quick yet delicious Japanese dishes that you can actually make on a regular basis – the search stops here.

Where There's Smoke, There's Fire. An electrifying new approach by the man who literally wrote the bible on barbecue. Cutting edge techniques meet time-honed traditions in 100 boldly flavored recipes that will help you turbocharge your game at the grill. Here's how to reinvent steak with reverse-seared beef tomahawks, dry-brined filets mignons, ember-charred porterhouses, and T-bones tattooed with grill marks and enriched, the way the pros do it, with melted beef fat. Here's how to spit-roast beer-brined cauliflower on the rotisserie. Blowtorch a rosemary veal chop. Grill mussels in blazing hay, peppery chicken under a salt brick, and herb-crusted salmon steaks on a shovel. From Seven Steps to Grilling Nirvana to recipes for grilled cocktails and desserts, Project Fire proves that live-fire, and understanding how to master it, makes everything taste better. "Once again, steven Raichlen shows off his formidable fire power and tempting recipes." —Francis Mallmann

[A Cookbook]

Yakitori Cookbook

Teppanyaki

Japan from Prehistory to Modern Times

Classic and Modern Japanese Clay Pot Cooking [A Cookbook]

Over 100 Easy, Delicious Recipes to Slash Your Grocery Bill in Half: A Cookbook

Japanese Home Cooking

"A beautiful cookbook"—Steven Raichlen, author of The Barbecue Bible The Asian Barbecue Book is an inspired and practical guide to creating countless delicious Asian-inspired meals hot off the flame. Traveling and eating barbecue throughout Asia, author Alex Skaria has mastered the technique and art of barbecue, combining Western barbecue techniques with the aromatic and enticing flavors of Asia. All of the recipes in the book can be made using conventional backyard grills, yet for those truly adventurous barbecue enthusiasts side bars and tips on making some exotic barbecued meats are included (such as whole pit-roasted pig). This Asian barbecue cookbook starts off with barbecuing fundamentals—choice of grills is discussed, including unique Asian grills, grilling tools, grilling techniques, timing and temperature control, and much more. From tips on tenderizing meat and achieving moist, juicy barbecue, the author guides cooks through the process, ensuring they end up with a great meal every time. For cooks who want to grab flavors quickly, or don't want to complete a main recipe from start to finish, numerous quick and easy recipes for barbecue sauces, rubs, pastes and marinades provide the basis for infusing new and exciting flavors into meat, poultry and seafood. Complete with sides and salads, such as Thai Papaya Salad and Asian Slaw, and desserts, such as Grilled Mango with Ginger Syrup, this treasury of Asian barbecue recipes will be a resource for years to come. Asian barbecue recipes include: Tandoori Spice Rub Wasabi Mayonnaise Korean-Style Barbecued Sirloin Steaks Thai T-bone Steaks Stuffed Saffron Chicken Grilled Duck Breast with Orange Soy Glaze Bombay-Style Swordfish Steaks Seared Teriyaki Tuna Vindaloo Pork Steaks Spicy Sweet Pork Satays with Fiery Lime Chili Dip Lamb Shish Kebabs Zucchini with Pesto Tabbouleh Salad Grilled Bananas with Chocolate and Coconut

One of our foremost authorities on Mediterranean, North African, and Italian cooking, Claudia Roden brings her incomparable authenticity, vision, and immense knowledge to bear in The Food of Spain. The James Beard Award–winning author of the classic cookbooks A Book of Middle Eastern Food and A Book of Jewish Food now graces food lovers with the definitive cookbook on the Spanish cuisine, illustrated with dozens of gorgeous full-color photographs that capture the color and essence of this wonderfully vibrant nation and its diverse people, traditions, and culture.

A treasury of 95 grilled-foods recipes features modern twists on traditional meals, counseling home cooks on the diversity of Japanese-style grilling while providing instructions for such fare as London Broil with Garlic-Soy Marinade, Turkey Burgers with Miso Barbecue Sauce and Salmon With Shiso Pesto. Original.

JAMES BEARD AWARD FINALIST • A casual and practical guide to grilling with Korean-American flavors from chef Bill Kim of Chicago's award-winning bellyQ restaurants, with 80 recipes tailored for home cooks with suitable substitutions for hard-to-find ingredients. Born in Korea but raised in the American Midwest, chef Bill Kim brings these two sensibilities together in Korean BBQ, translating Korean flavors for the American consumer in a way that is friendly and accessible. This isn't a traditional Korean cookbook but a Korean-American one, based on gatherings around the grill on weeknights and weekends. Kim teaches the fundamentals of the Korean grill through flavor profiles that can be tweaked according to the griller's preference, then gives an array of knockout recipes. Starting with seven master sauces (and three spice rubs), you'll soon be able to whip up a whole array of recipes, including Hoisin and Yuzu Edamame, Kimchi Potato Salad, Kori-Can Pork Chops, Seoul to Buffalo Shrimp, BBQ Spiced Chicken Thighs, and Honey Soy Flank Steak. From snacks and drinks to desserts and sides, Korean BBQ has everything you need to for a fun and delicious time around the grill.

Simple Thai Food

Teppanyaki Barbecue

Just One Cookbook

Broth and Stock from the Nourished Kitchen

The Ultimate Japanese Grill Recipes You Can at Home; From Seafood, Steak to Vegetables

Budget Bytes

Asian Barbecue Book

This JDM coloring book features multiple view perspective renders of vehicles to color. Ideal for kids and adults to color or anyone that is a fan of vehicles from Japan! What's inside this JDM car coloring book: - 45 pictures of JDM cars to color - Dimensions: 8.5 x 11 inches - Printed single-sided to avoid bleed-through - Detail renders and multiple perspective shots of cars

Presents a collection of accessible and economical Thai classics that can be readily prepared by busy American home cooks, offering such options as pad Thai with shrimp, tom yum soup, and pork satay with peanut sauce.

Have a simple and delicious Japanese grill! The most enticing thought in the world is probably the sensation of a gentle summer breeze and sun on your skin while inhaling the tangy perfume of aromatic rubs, charcoal, and the rich aroma of grilled seafood, beefsteak, chicken, and even vegetables. Barbecue is so delicious. Would you like to impress your friends and family with tasty and succulent meals, but you don't want to spend all day prepping food and grilling? If so, then you are in the right place because with this cookbook in your hands, you will discover the grilling secrets and tips that will make your meals so much better and tastier. Japanese Grill is more refined and extreme than others. The Japanese Grill Cookbook for Beginners is easy to understand, so it must be very suitable for you. Keep on reading! You will get what you really want to know in this cookbook! The great Japanese Grill Cookbook for Beginners includes: Amazing Recipes-For making real barbecue easily at home including fresh vegetables, succulent seafood, tender beef that is bursting with flavor, and more! Perfect detailed operation process-Step-by-step guidance that will ensure that every meal that you make comes out perfect. Modifiable recipes for innovators-Many recipes also offer modifications you can make-but the healthy, quick, and easy promises never change. Get more about Japanese Grill Cookbook for Beginners.

The Japanese GrillFrom Classic Yakitori to Steak, Seafood, and VegetablesRandom House Digital, Inc.

Charcoal

Fresh and Easy Lunchbox Recipes from a Japanese Working Mom

Tales of Japan

Real Bento

Izakaya

The Japanese Grill

This is the perfect Snacks and Desserts Japanese Cookbook for you if you have ever wanted to make authentic Snacks and Desserts Japanese food. Inside this book you are going to discover a few traditional Snacks and Desserts Japanese dishes that you can make. You will learn to make Snacks and Desserts Japanese Recipes such as: - Daifuku - Fresh Spring Rolls with Japanese Style Sauce - Sweet Ginger Meatballs - Takoyaki Octopus Balls - Kuromame Sweetened Black Soybeans - and much, much more! So, what are you waiting for? Grab a copy of this book and start cooking authentic Snacks and Desserts Japanese food today!

The essential guide to Japanese home cooking—the ingredients, techniques, and over 100 recipes—for seasoned cooks and beginners who are craving authentic Japanese flavors. Using high-quality, seasonal ingredients in simple preparations, Sonoko Sakai offers recipes with a gentle voice and a passion for authentic Japanese cooking. Beginning with the pantry, the flavors of this cuisine are explored alongside fundamental recipes, such as dashi and pickles, and traditional techniques, like making noodles and properly cooking rice. Use these building blocks to cook an abundance of everyday recipes with dishes like Grilled Onigiri (rice balls) and Japanese Chicken Curry. From there, the book expands into an exploration of dishes organized by breakfast; vegetables and grains; meat; fish; noodles, dumplings, and savory pancakes; and sweets and beverages. With classic dishes like Kenchin-jiru (Hearty Vegetable Soup with Sobagaki Buckwheat Dumplings), Temaki Zushi (Sushi Hand Rolls), and Oden (Vegetable, Seafood, and Meat Hot Pot) to more inventive dishes like Mochi Waffles with Tatsuta (Fried Chicken) and Maple Yuzu Kosho, First Garden Soba Salad with Lemon-White Miso Vinaigrette, and Amazake (Fermented Rice Drink) Ice Pops with Pickled Cherry Blossoms this is a rich guide to Japanese home cooking. Featuring stunning photographs by Rick Poon, the book also includes stories of food purveyors in California and Japan. This is a generous and authoritative book that will appeal to home cooks of all levels.

Chef Tadashi Ono and food journalist Harris Salat demystify this communal eating tradition for American home cooks with belly-warming dishes from all corners of Japan. Using savory broths and healthy, easy-to-find ingredients such as seafood, poultry, greens, roots, mushrooms, and noodles, these classic one-pot dishes require minimal fuss and preparation, and no special equipment—they're simple, fast recipes to whip up either on the stove or on a tableside portable burner, like they do in Japan. Wholesome, delicious Japanese comfort food, hot pot cooking satisfies the universal desire for steaming, gratifying and hearty meals the whole family can enjoy.

60 vibrant recipes proving that Asian roadside barbecue is just as easy, delicious, and crowd-pleasing as American-style backyard grilling. Sharing beloved barbecue dishes from the Southeast Asian countries of Thailand, Burma, Laos, Cambodia, Vietnam, Malaysia, Singapore, Philippines, and Indonesia, experienced author and expert on Asian cooking Leela Punyaratabandhu inspires readers with a deep dive into the flavor profile and spices of the region. She teaches you how to set up your own smoker, cook over an open flame, or grill on the equipment you already have in your backyard. Leela provides more than sixty mouthwatering recipes such as Chicken Satay with Coriander and Cinnamon, Malaysian Grilled Chicken Wings, and Thai Grilled Sticky Rice, as well as recipes for cooking bone-in meats, skewered meats, and even vegetable side dishes and flavorful sauces. The fact that Southeast Asian-style barbecue naturally lends itself to the American outdoor cooking style means that the recipes in the book can remain true to tradition without any need for them to be Westernized or altered at the expense of integrity. This is the perfect book for anyone looking for an easy and flavorful way to expand their barbecue repertoire.

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A collection of 75 recipes from James Beard Award-winning chef Takashi Yagihashi for both traditional and inventive hot and cold Japanese noodle dishes. Combining traditional Japanese influences, French technique, and more than 20 years of cooking in the Midwest, James Beard Award-winning chef Takashi Yagihashi introduces American home cooks to essential Japanese comfort food with his simple yet sophisticated recipes. Emphasizing quick-to-the-table shortcuts, the use of fresh and dried packaged noodles, and kid-friendly dishes, Takashi explains noodle nuances and explores each style's distinct regional identity. An expert guide, Takashi recalls his youth in Japan and takes cooks on a discovery tour of the rich bounty of Japanese noodles, so readily accessible today. Takashi's exuberance for noodles ranging from Aje-Men to Zaru is sure to inspire home cooks to dive into bowl after soothing, refreshing bowl. "A wonderfully talented chef." --Chef Eric Ripert "Noodle fans with a stocked pantry will find plenty to slurp about." --Publishers Weekly

Wholesome Master Recipes for Bone, Vegetable, and Seafood Broths and Meals to Make with Them [A Cookbook]

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Simple Meals, Authentic Flavors

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Easy & Delicious Best Snacks and Desserts Recipes from Japan that Anyone Can Cook at Home