

The Complete Asian Cookbook Series Indonesia Malaysia Singapore

Serving as a cultural introduction to the food and cooking methods of Sri Lanka and the Philippines, a sumptuously photographed, updated entry in the influential Asian culinary series from 1976 provides painstakingly tested recipes for authentic regional cuisine.

For bestselling cookbook author Hetty McKinnon, Asian cooking is personal. McKinnon grew up in a home filled with the aromas, sights, and sounds of her Chinese mother's cooking. These days she strives to recreate those memories for her own family--and yours--with traditional dishes prepared in non-traditional ways. It's a sumptuous collection of creative vegetarian recipes featuring pan-Asian dishes that anyone can prepare using supermarket ingredients. Readers will learn how to make their own kimchi, chilli oil, knife-cut noodles, and dumplings. They'll learn about the wonder that is rice and discover how Asian-inspired salads are the ultimate crossover food. McKinnon offers tips for stocking your modern Asian pantry and explores the role that sweetness plays in Asian cultures. Her recipes are a celebration of the exciting and delicious possibilities of modern Asian cooking--from Smashed Cucumber Salad with Tahini and Spicy Oil, and Finger-lickin' Good Edamame Beans with Fried Curry Leaves, to Springtime Rolls with Miso Kale Pesto and Tamarind Apple Crisp. Featuring big, powerful flavours created from simple, fresh ingredients, these recipes are firmly rooted in the place where east meets west and where tradition charts the journey to the modern kitchen.

Based on the author's extensive travels throughout Asia, a regionally inspired entry in the influential Asian cooking series combines comprehensive adaptations of traditional cooking methods with lavish photography and a variety of authentic recipes.

Since its release in 1976, Charmaine Solomon's The Complete Asian Cookbook has become a culinary classic, introducing Asian cooking to more than a million readers worldwide and garnering a dedicated following around the globe. The recipes from Indonesia, Malaysia and Singapore are now available in this single volume. Join Charmaine Solomon on a journey through Indonesian, Malaysian and Singaporean flavours. From nasi lemak to seafood laksa, fiery chilli crab or hearty rendang, these diverse dishes will delight and inspire a new generation of cooks. Also in the series: The Complete Asian Cookbook: China The Complete Asian Cookbook: India & Pakistan The Complete Asian Cookbook: Thailand, Vietnam, Cambodia, Laos & Burma The Complete Asian Cookbook: Japan & Korea The Complete Asian Cookbook: Sri Lanka & The Philippines.

Since its release in 1976, Charmaine Solomon's The Complete Asian Cookbook has become a culinary classic, introducing Asian cooking to more than a million readers worldwide and garnering a dedicated following around the

globe. The recipes from Japan and Korea are now available in this single volume. Join Charmaine Solomon on a journey through the delicate flavours of Japan and the fiery chilli of Korea. From simple sashimi to rib-sticking bibimbap, nourishing broths or versatile kim chi, these diverse dishes will delight and inspire a new generation of cooks. Also in the series: The Complete Asian Cookbook: China The Complete Asian Cookbook: India & Pakistan The Complete Asian Cookbook: Thailand, Vietnam, Cambodia, Laos & Burma The Complete Asian Cookbook: Indonesia, Malaysia & Singapore The Complete Asian Cookbook: Sri Lanka & The Philippines

For the estimated three million Americans suffering from Celiac disease, wheat allergies, and severe gluten sensitivities, Asian food is usually off-limits because its signature ingredients—noodles, soy sauce, and oyster sauce—typically contain wheat. In the *Gluten-Free Asian Kitchen*, food writer Laura B. Russell shows home cooks how to convert the vibrant cuisines of China, Japan, Korea, Thailand, and Vietnam into gluten-free favorites. Authentically flavored dishes such as Crispy Spring Rolls, Gingery Pork Pot Stickers, Korean Green Onion Pancakes, Soba Noodles with Stir-Fried Shiitake Mushrooms, Salt and Pepper Squid, and Pork Tonkatsu will be delicious additions to any gluten-free repertoire. Along with sharing approachable and delicious recipes, Russell demystifies Asian ingredients and helps readers navigate the grocery store. Beautifully photographed and designed for easy weeknight eating, this unique cookbook's wide range of dishes from a variety of Asian cuisines will appeal to the discriminating tastes of today's gluten-free cooks.

NATIONAL & REGIONAL CUISINE. The Complete Asian Cookbook Series is based on Charmaine Solomon's groundbreaking work into the delicious and diverse cuisines of these many nations. Heralded as a classic when first published in 1976, and with sales now over one million copies, *The Complete Asian Cookbook* covers 800 traditional and contemporary dishes from 15 countries. For the first time, it has been divided into geographical regions, with design treatment specific to each book. This Autumn sees the publication of the last and three in the six-part series: China; Sri Lanka & the Philippines; and Thailand, Vietnam, Cambodia, Laos & Burma. Written with the home cook in mind, Charmaine's recipes are simple to follow and work every time, offering valuable information about how local dishes are prepared and served.

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be

pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Since its release in 1976, Charmaine Solomon's The Complete Asian Cookbook has become a culinary classic, introducing Asian cooking to more than a million readers worldwide and garnering a dedicated following around the globe. The recipes from Thailand, Vietnam, Cambodia, Laos and Burma are now available in this single volume. Join Charmaine Solomon on a journey through Southeast Asian cuisine. From well-known favourites such as Vietnam's fragrant pho or Thailand's banana flower salad, to Cambodian green peppercorn crab or aromatic Burmese curries, these diverse dishes will delight and inspire a new generation of cooks. Also in the series: The Complete Asian Cookbook: China The Complete Asian Cookbook: India & Pakistan The Complete Asian Cookbook: Indonesia, Malaysia & Singapore The Complete Asian Cookbook: Japan & Korea The Complete Asian Cookbook: Sri Lanka & The Philippines

The companion volume to the author's new PBS series provides a delectable introduction to the art of Asian cookery, in a cookbook that features more than 150 easy-to-prepare recipes that can be ready in under thirty minutes, a glossary of terms, a guide to essential cooking equipment, and foolproof cooking techniques. Original. 35,000 first printing.

Best-Selling vegetarian cookbook destined to become a classic. Everyone knows they should eat more vegetables and grains, but that prospect can be intimidating with recipes that are often too complicated for everyday meals or lacking in fresh appeal or flavor. For the first time ever, the test kitchen has devoted its considerable resources to creating a vegetarian cookbook for the way we want to eat today. The Complete Vegetarian Cookbook is a wide-ranging collection of boldly flavorful vegetarian recipes covering hearty vegetable mains, rice and grains, beans and soy as well as soups, appetizers, snacks, and salads. More than 300 recipes are fast (start to finish in 45 minutes or less), 500 are gluten-free, and 250 are vegan and are all highlighted with icons on the pages. The book contains stunning color photography throughout that shows the appeal of these veggie-packed dishes. In addition, almost 500 color photos illustrate vegetable prep and tricky techniques as well as key steps within recipes.

The flavors of Southeast Asia are the star in this collection of recipes from Leah Cohen, the Top Chef alum and restaurateur. Growing up half-Filipino, Leah Cohen never thought food from her mother's side would become her life's work. But after working in Michelin-starred restaurants and then competing on Top Chef, Cohen was still searching to define what made her food hers. She found the answer in Vietnam, Thailand, Myanmar, Singapore, Indonesia, and yes, the Philippines, as she rediscovered the deliciously sweet, pungent, and spicy flavors of her youth and set out to take them back with her to New York. Now, Cohen brings the exciting flavors of Southeast Asia to the masses in her beloved New York City restaurants. And in this cookbook, she shows readers how to use pantry staples like fish sauce (the salt of Southeast Asia), coconut milk, and shrimp paste to delicious effect, and gives home cooks the confidence to embrace what she calls the "controlled chaos" of Asian cooking in their own kitchens. As Cohen explains, Southeast Asian cooking varies by country, but what unites the cuisine is the balance of flavor that creates deep umami in every dish. From addictive street food snacks like Lumpia (Filipino spring rolls)

to Burmese Eggplant Salad, Grilled Cod in Banana Leaf with Yellow Curry, Crisp Banana Fritters, and even fiery cocktails, this cookbook presents authentic dishes with a modern twist. With more than 125 recipes, it will inspire home cooks to let their taste buds travel.

A comprehensive entry in the influential culinary series combines sumptuous photography and simplified instructions for preparing authentic regional cuisine and is complemented by insightful cultural details.

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.

Since its release in 1976, Charmaine Solomon's The Complete Asian Cookbook has become a culinary classic, introducing Asian cooking to more than a million readers worldwide and garnering a dedicated following around the globe. The recipes from China are now available in this single volume. Join Charmaine Solomon on a journey through the familiar flavours of Cantonese cuisine to the mouth-numbing spice of Sichuan food. From wontons and chow mein to Peking duck and heavenly braised vegetables, these diverse dishes will delight and inspire a new generation of cooks. Also in the series: The Complete Asian Cookbook: India & Pakistan The Complete Asian Cookbook: Thailand, Vietnam, Cambodia, Laos & Burma The Complete Asian Cookbook: Indonesia, Malaysia & Singapore The Complete Asian Cookbook: Japan & Korea The Complete Asian Cookbook: Sri Lanka & The Philippines

Since its release in 1976, Charmaine Solomon's The Complete Asian Cookbook has become a culinary classic, introducing Asian cooking to more than a million readers worldwide and garnering a dedicated following around the globe. The recipes from India & Pakistan are now available in this single volume. Join Charmaine Solomon on a journey through India and Pakistan, celebrating the intense flavours and imaginative use of spices we have come to love. From powerful curries to delicate sweets, more-ish parathas or sumptuous birianis, these diverse dishes will delight and inspire a new generation of cooks. Also in the series: The Complete Asian Cookbook: China The Complete Asian Cookbook: Thailand, Vietnam, Cambodia, Laos & Burma The Complete Asian Cookbook: Indonesia, Malaysia & Singapore The Complete Asian Cookbook: Japan & Korea The Complete Asian Cookbook: Sri Lanka & The Philippines

This book is a guide to the food and cooking of Asia and contains useful information about the ingredients and cuisines, as well as a collection of easy-to-prepare recipes. It includes over 650 colour photographs and over 100 recipes.

Celebrity chef, Asian cooking expert and TV personality Jet Tila has compiled the best-of-the-best 101 Eastern recipes that every home cook needs to try before they die! The dishes are authentic yet unique to Jet--drawn from his varied cooking experience, unique heritage and travels. The dishes are also approachable--with simplified techniques,

weeknight-friendly total cook times and ingredients commonly found in most urban grocery stores today. Hundreds of recipes from China, Malaysia, Indonesia, the Philippines, Thailand, Vietnam, Japan, and the Indian subcontinent collected together.

"A beautifully crafted and comprehensive cookbook series based on the most iconic and influential book on Asian cuisine. For generations, Asian Cookbook has been the most well-respected and authentic cookbook on Asian food. The labor-intensive traditional preparation methods have been cut back, making the recipes easy to follow for the home cook. Filled with stunning food photography, The Complete Asian Cookbook series will guide you through the vast scope of Asian cuisine with authentic recipes that work every time. Start cooking tonight and dine abroad in the Asian country of your choice!"

Since its release in 1976, Charmaine Solomon's The Complete Asian Cookbook has become a culinary classic, introducing Asian cooking to more than a million readers worldwide and garnering a dedicated following around the globe. The recipes from Sri Lanka and The Philippines are now available in this single volume. Join Charmaine Solomon on a journey through Sri Lanka and The Philippines, celebrating the multicultural influences on the cookery of these countries. From Sri Lanka's spicy Tamil flavours and coastal seafood curries, to the expansive cuisine of The Philippines, which draws on Malay, Chinese and Spanish heritage, these diverse dishes will delight and inspire a new generation of cooks. Also in the series: The Complete Asian Cookbook: China The Complete Asian Cookbook: India & Pakistan The Complete Asian Cookbook: Thailand, Vietnam, Cambodia, Laos & Burma The Complete Asian Cookbook: Indonesia, Malaysia & Singapore The Complete Asian Cookbook: Japan & Korea

Throw away that take-out menu and turn to one of the recipes in this wonderful new cookbook. Using readily available ingredients and a few simple techniques, Quick & Easy Chinese brings the delicious flavors of Asia into anyone's kitchen. Included are many familiar restaurant classics like Cashew Chicken, Hot and Sour Soup, and even Fortune Cookies—all simplified for easy home cooking. With a wide range of appetizers, soups, entrees, drinks, and desserts, Quick & Easy Chinese will bring everyone good fortune and good eating.

Learn the skills you need to create mouth-watering meals from one of the world's greatest cuisines. Step-by-step recipes guide you through the preparation of delicious meals and cooks' tips add expertise and variety to your cooking. Each book in The Ultimate Cookbook series is softcover, 8.5in x 11in, and illustrated with beautiful, appetizing full-color photography throughout. The clear, consistent measurements and easy-to-follow instructions make this book an excellent addition to any cook's kitchen. The Ultimate Asian Cookbook is an introduction to the ingredients and flavors of China, Thailand, and Japan, featuring over 100 tried and tested recipes. The deliciously authentic meals in this cookbook

include meat, poultry, and fish dishes as well as rice and vegetable side dishes, dim sum, and desserts. Recipes include lo mein and noodle dishes, dumplings, duck, and a range of sauces.

A food bible in the tradition of *The Joy of Cooking* and *How to Cook Everything*

Discover the Most Delicious Asian Dishes with these 200 Asian Recipes! 1 Cookbook Every Asian Cuisine: Korean, Japanese, Vietnamese, Indonesian, the Philippines, and Thai. Not only will this cookbook teach you EVERYTHING there is to know about Asian Cuisines. You will learn the EXACT culinary differences between each type of Asian food. When trying the Korean recipes you will learn the art of using pickled ingredients. Thai and Indonesian recipes are delicious spicy and sweet grilled masterpieces. Vietnamese soups are some of the most savory you will ever try. The food of the Philippines will give you a new take on many Western classics. And Japanese is a class of its own. Join Chef Maggie Chow on an Asian Adventure and Learn the Unique Style of Asian Cooking! Here is a Preview of the Recipes You Will Learn:

Okonomiyaki (Cabbage Pancake) Japanese Cucumber Salad Udon Noodles Beef Rolls Fried Shrimp Multiple Buko Recipes (Coconut Dessert) Singkamas (Jicama Salad) Hamburger Soup Mango Bread Spicy Tofu Salad Vietnamese Meatballs Delicious Spring Rolls Vietnamese Style Chicken Wings Multiple Variations of Pho (Vietnamese Soup) Ramen Noodle Lo-Mein Multiple Types of Ramen Salads Ground Beef Ramen Noodle Ramen Frittata Spicy Tofu Salad Korean Cucumber Salad Glass Noodles Seaweed Soup Bean Tofu Soup Indonesian Satay Indonesian Banana Fritters Chicken with Peanut Sauce Indo-Chinese Chicken Kebabs Fried Rice with Shrimp and Spicy Sauce Pad Thai Noodles Thai Curry Chicken Orange Chicken Peanut Sauce Many Thai Soups Much, much more! Pick up this cookbook today and get ready to make some interesting and great tasting Asian dishes! Related Searches: asian cookbook, asian recipes, thai recipes, thai cookbook, japanese cookbook, japanese recipes, 200 asian recipes

Dedicated to the authentic cuisines of India and Pakistan, a regional entry in the influential Asian cookbook series combines lavish photographs with simplified instructions for traditional cooking methods while introducing cultural ingredients and flavors.

Combines visually striking photography and comprehensive instructions in a geographically organized entry in the influential series exploring authentic Asian cuisine, providing in the China edition recipes for such dishes as steamed prawn dumplings and Peking duck.

The Complete Asian Cookbook: Sri Lanka & The Philippines Hardie Grant Books

The Complete Asian Cooking Companion reflects the great diversity that is Asian cuisine, from authentic recipes steeped in history to contemporary classics and ultramodern fusion of east and west styles. Apart from being full of wondrous flavors and textures, the recipes presented here are healthy, using fresh ingredients. They are also easy to prepare, true to the Asian food philosophy.

An illustrated guide to Asian food and cooking. Part one Visual Catalogue introduces the different cuisines of Asia and provides a guide to useful equipment. It also provides information on every type of ingredient from the daily staples, such as rice and noodles, to unusual fruits and vegetables and exotic fish, facts about how to choose the best ingredients, their culinary uses and storage, and advice on the essential cooking and preparation techniques. Part two Essential Recipes contains over 100 recipes with step-by-step illustrated instructions. Classic dishes are included from every corner of the region such as: Peking duck, spring rolls, dim sum, Thai fish cakes, red chicken curry, Vietnamese shrimp fritters, sate, Nasi Goreng, Japanese sushi and sashimi, and coconut ice cream.

A Japanese and Korean entry in the influential Asian culinary series originally published in 1976 provides simplified adaptations of labor-intensive traditional cooking methods and sumptuously photographed, authentic recipes.

Make Incredible Vegan Versions of Your Favorite Asian Meals If you crave vegan-friendly versions of classic Asian dishes, this will become your new favorite cookbook! Jeeca Uy, of the hit Instagram account @TheFoodieTakesFlight, transforms traditional Southeast and East Asian cuisine into spectacular vegan renditions that are bursting with flavor. From iconic Thai dishes to piping-hot Japanese fare and everything in between, Jeeca's recipes will take your palate on a delicious food trip across Asia that will keep you coming back for more. So, why order takeout when you can easily whip up a vegan version that is not only healthier but can taste even better? Find your favorites and discover new ones with recipes such as: Pad Thai Char Siu Tofu Vietnamese Mushroom Pho Singaporean Chili Tofu Chinese Lettuce Wraps Yang Chow Fried Rice Japanese Yakisoba Spicy Dan Dan Noodles Satay Tofu Sticks with Peanut Sauce Korean Bulgogi Mushrooms Along with vibrant photographs, Jeeca has packed this book with tips and tricks to guide any cook, vegan or not, on how best to work with tofu, how to fold dumplings, how to make vegan versions of essential sauces and so much more. This cookbook will quickly become your go-to guide for simple yet delicious vegan Asian recipes.

"Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites."--Back cover.

100+ Asian dishes so tasty and easy, you'll never need takeout again Your favorite Asian-American restaurants combine traditional cooking styles with everyday supermarket ingredients. Now you can recreate their popular signature dishes at home with the Easy Asian Cookbook. It's packed with more than 100 simple, flavorful recipes for stir-fries, curries, noodles, bowls, and more. Many take just a few steps--and can be on the table in 30 minutes or less. Let the Easy Asian Cookbook be your guide as you explore the Asian roots and American innovations behind your favorite dishes and learn their essential cooking techniques. Dig into recipes from Chinese, Filipino, Vietnamese, Korean, Japanese, Thai, and other wildly flavorful cuisines. With so much variety to choose from in this inclusive Asian cookbook, you can skip the takeout tonight! The Easy Asian Cookbook includes: 100+ authentic classics--Cook up restaurant staples like Pad Thai with Tofu, Honey Walnut Shrimp, Teriyaki Chicken, Sweet and Spicy Korean Short Ribs, Chicken Adobo, Garlic Bok Choy, Tuna Poke Bowls, and many more. Perfect choices--Recipes in this Asian cookbook are indexed by country of origin, and handy labels help you find the dietary preferences you need--along with features like "one pot" or "faster than delivery." Menus to share--Dig into themed menus--or create your own with a variety of vegetable, meat, seafood, breakfast, and even dessert dishes for any occasion. Savor a delicious Asian meal made in your own kitchen with the Easy Asian Cookbook!

"Sure, it's full of big, beautiful pictures of every single dish, but this is no coffee table book--it's meant to be used. " - Fiery-Foods and Barbecue Magazine

Leads you through Asian cuisine shedding light on the shapes, aromas, colours and flavours. Comprehensive and clearly organised, it features illustrations of selected ingredients to aid identification, as well as evocative photographs; a recipe

index and an index which includes non-English terminology.

Gathers kosher recipes for Chinese-style appetizers, poultry, meat, fish, vegetables, soups, rice, noodles and desserts

[Copyright: 5c8abd3917e0ca020d9dde767fb07bc1](https://www.cookingwithkosher.com/)