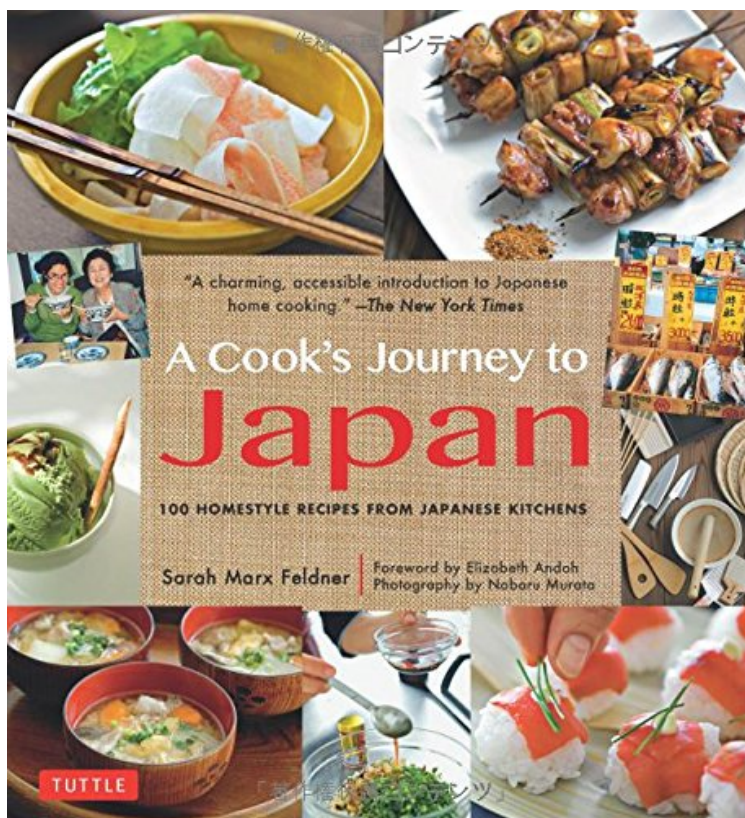


(Free) A Cook's Journey to Japan: 100 Homestyle Recipes from Japanese Kitchens

A Cook's Journey to Japan: 100 Homestyle Recipes from Japanese Kitchens

Sarah Marx Feldner

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Sarah Marx Feldner : A Cook's Journey to Japan: 100 Homestyle Recipes from Japanese Kitchens before purchasing it in order to gauge whether or not it would be worth my time, and all praised A Cook's Journey to Japan: 100 Homestyle Recipes from Japanese Kitchens:

0 of 0 people found the following review helpful. Warm, well-illustrated reference cookbook By Anthro Mom I first saw this at my public library and knew I'd refer to it over and over, if only for the Oolong Tea Chiffon Cake and the section on Japanese teas. The author, a librarian and culinary journalist, made the small town of Iwaki her "Japanese hometown", traveling around the countryside to collect recipes as people prepared food "to feed their families, satisfy a sweet tooth and celebrate life." The result is a beautifully illustrated guide that almost makes you feel you've visited the kitchens of her friendly, welcoming hosts. Like any great cookbook, this starts with an introduction to ingredients, utensils, and preparation methods -- an indispensable reference for the produce section of my local Japanese market. And like any good anthropologist of food, the author includes regional and seasonal variations and both traditional and newer, internationally influenced recipes. The recipes are clear, with English and metric measures and step-by-step illustrations for trickier bits. Most recipes include substitutions for Western palates and groceries. There are suggested menus, a guide to web resources, and a thorough and accurate index. Chapter titles are helpfully repeated as footers

near the right margin. Whether you want to explore everyday Japanese cuisine or expand your bento lunchbox repertoire, "A Cook's Journey to Japan" belongs in your cookbook collection. 0 of 0 people found the following review helpful. Five Stars By ara's bellaLove this book! 0 of 0 people found the following review helpful. Authentic regional Japanese cookbook is fabulous! By venusinmarin This is the BEST Japanese homestyle cookbook I've found. Beautiful photos, well written, excellent, simply delicious, do-able recipes. I've given this book to friends as gifts and they LOVE it! Highly Recommended.

Cook delicious and authentic Japanese meals in the comfort of your own home with this easy-to-use homestyle Japanese cookbook! At twenty-eight years of age, Sarah Marx Feldner quit her job, sold her house, and moved to Japan to pursue her passion for Japanese food and cooking. A Cook's Journey to Japan is the result of her adventures traveling throughout Japan, sampling home-cooked meals and collecting recipes from Japanese friends and avid cooks she met along the way. A Cook's Journey to Japan is a totally unique Japanese cookbook that tells the story of the everyday dishes that Japanese people eat at home, including many popular standards such as: Salmon Teriyaki, Tonkatsu, Chicken Yakitori, Sushi Hand Rolls, Miso Soup with Baby Clams, Yaki Udon (Stir-Fried Noodles). The difference is that these homestyle dishes are ones you will never see in any other cookbook. And as we know, foods prepared at home by experienced cooks are far more tasty, and also more healthy, than the restaurant versions found in most Japanese cooking books. Sarah's fascinating stories about her travels, and her heartfelt and sometimes humorous insights about the people she met who shared their recipes and kitchens with her, will entice you to take up your knife and cutting board to begin your own journey through the kitchens of Japan. Her detailed menu suggestions, clear instructions and reassuring tone make it incredibly easy to prepare delicious Japanese cuisine in your own kitchen at home just the way the Japanese do.

From Publishers Weekly, Sarah Marx Feldner, a food enthusiast and Japanophile, offers an intimate and colorful guide to traditional Japanese home cooking in this unique and attractive collection. Focusing on recipes collected from a wide swath of life, from grandmothers to waitresses to fishermen, she highlights often overlooked techniques and ingredients. Most recipes are prefaced by a short story about the individual who shared it, offering glimpses into Japanese culture as well as cuisine. Feldner also offers a short tutorial on cooking tools, a section on techniques, including grating wasabi and pressing tofu, and a particularly helpful guide to essential Japanese ingredients such as burdock and dashi. Recipes are homey and mostly uncomplicated, ranging from pork and leek miso soup and sesame fried chicken to salmon teriyaki and spicy pan-seared eggplant. Desserts and drinks are also well represented, with oolong tea chiffon cake, sugar bread sticks, and gingerade. Feldner also includes a section on the basics, such as stocks and various types of rice. Entertaining, with striking full color photographs throughout, this book shows that Japanese home cooking is more than sushi and noodles, providing new perspective on everyday Japanese home fare. (Apr.) Copyright © 2007; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "There are a number of other recipes I am definitely going to try from this book, and I recommend it even as an interesting read with interesting tidbits about Japanese culture and cuisine." —Happy Little Bento "An approachable and heartfelt invitation to engage with Japanese food in all its grace and deliciousness, with imaginative versions of classic dishes, generous photographs, and personal anecdotes." —Naomi Duguid, co-author of Hot Sour Salty Sweet, Seductions of Rice and Beyond the Great Wall "For us, most really good cookbooks are characterized as much by a sense of place and personality as by their recipes. A Cook's Journey to Japan has all three." —Ochef.com "This inviting book is the warmest introduction to Japanese cuisine you could hope to find. Sarah Marx Feldner worked in Japan as an English teacher, but it was the country's food (everyday home-cooked fare, in particular) that captured her attention. Here, she shares her discoveries through charming stories and 100 appealing recipes, such as Crispy Rice Snacks, Soy-Glazed Chicken Wings, Braised Spare Ribs, and Cold Sesame Noodle Salad. Each hunger-inducing recipe is thoughtfully written and most are tantalizingly photographed. And nothing seems too foreign or difficult, which was Feldner's goal. She hoped readers would say, 'I can make that!' And you will." —Fine Cooking "Entertaining, with striking full color photographs throughout, this book shows that Japanese home cooking is more than sushi and noodles, providing new perspective on everyday Japanese home fare." —Publishers Weekly "This gorgeous, original, and easy-to-use cookbook is recommended for all levels of experience and for palates that are open to new and varied flavors." —Library Journal "[The book] welcomes us in with a trove of recipes including Udon Soup with Chicken Meatballs and Japanese-Style Vegetable Gratin, which Feldner collected from everyday people she met in her travels. The recipes are set with the gorgeous illustrative photographs of Noboru Murata. And the forward is by Japanese cooking authority Elizabeth Andoh, who was one of Feldner's mentors." —Milwaukee Journal Sentinel "Filled with step-by-step photos to help novices master essential skills, A Cook's Journey to Japan will give readers the courage to try new recipes. Classic dishes include tori karaage (Japanese-style fried chicken), age-dashi dofu (deep-fried tofu), and tonjiru (pork miso soup). But it's the nontraditional recipes that really catch the eye, like Japanese 'cocktail peanuts' (nuts baked in a sweet miso coating), gingerfried soybeans and daikon salad with a spicy karashi-mentaiko dressing. A Cook's Journey to Japan gathers some of the country's best recipes, and will be a treat for anyone

looking to expand their repertoire of Japanese cuisine." —Metropolis

About the Author After graduating from college, Sarah Marx Feldner headed to Japan to teach English for a year. There, she befriended Hitomi and her food-loving family who introduced her to a countryside, a style of cuisine, and an overall aesthetic that she had never experienced before and quickly fell in love with. A couple of years later, Sarah got the idea to write a Japanese cookbook to tell people about her discoveries, and she returned to Japan and traveled the country collecting recipes and stories from experienced cooks who opened their homes and their hearts to her.

A talented food stylist and cooking instructor, Yumi Kawachi is well versed in Japanese and French cooking. She is based in Tokyo and works for major Japanese magazines.

Noboru Murata is one of Japan's most accomplished photographers. Based in Tokyo, he does work for Japanese Elle Deco and other leading lifestyle magazines.