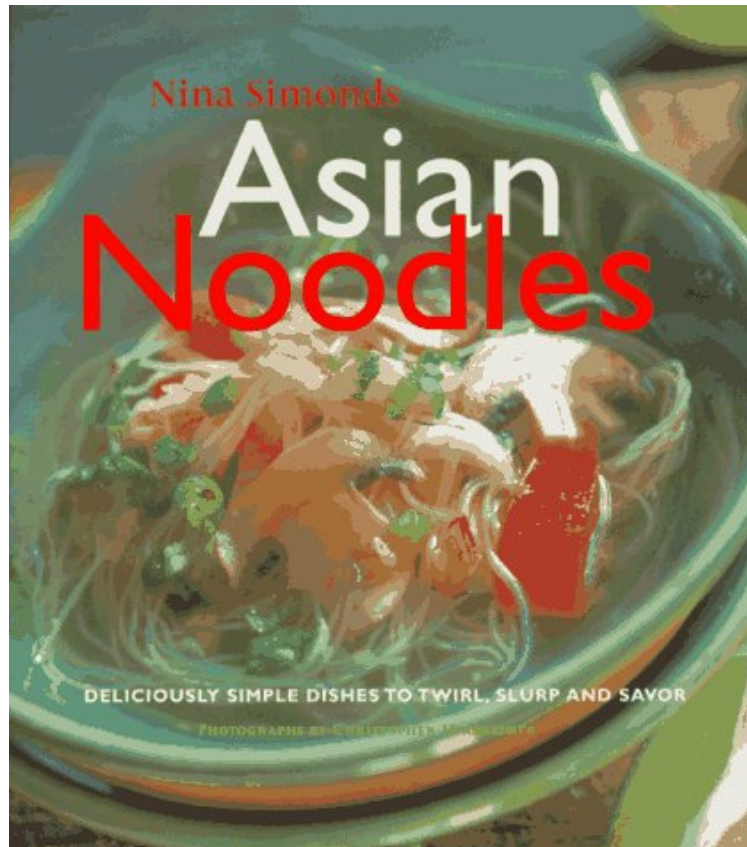


[Ebook pdf] Asian Noodles: Deliciously Simple Dishes To Twirl, Slurp, And Savor

Asian Noodles: Deliciously Simple Dishes To Twirl, Slurp, And Savor

Nina Simonds

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#692792 in Books Hearst Books 1997-01-15 1997-01-15 Original language: English PDF # 1 9.00 x .25 x 8.001, #File Name: 0688131344144 pages | File size: 20.Mb

Nina Simonds : Asian Noodles: Deliciously Simple Dishes To Twirl, Slurp, And Savor before purchasing it in order to gauge whether or not it would be worth my time, and all praised Asian Noodles: Deliciously Simple Dishes To Twirl, Slurp, And Savor:

3 of 3 people found the following review helpful. Make your own Asian food By SensibleStacey First checked this out at the library. Once bookmarked all the recipes I wanted to copy...I quickly realized I should just buy the book! I wanted them all. This has such a comprehensive collection of easy and delicious recipes. Great for anyone who loves to cook their OWN asian food and not rely on restaurants with questionable ingredients. 2 of 2 people found the following review helpful. easy to read and every recipe I've tried has turned ... By Pat Lewis This book is informative, easy to read and every recipe I've tried has turned out well. I bought this because our daughter has been using it for years with great success. 42 of 42 people found the following review helpful. A great, quick-cook cookbook By Daniel Iwerks It's not the exact thing you'd get in an Asian restaurant, but who cares? These are great, very simple recipes. You'll need some of the Asian cooking basics (fish sauce, chili sauce, rice vinegar) and occasionally a few more exotic things, but, if you're cooking Asian, you've probably got most of these things in your cupboard already. My wife and I

absolutely love Asian cooking but we both work full-time, so it's sometime hard to find the time to cook good stuff. This cookbook is full of wonderful, flavorful recipes that don't take too long to make. The sauces section in the back of the book is more than worth having this. We make the sauces, keep them in the fridge, and just put them over rice for lunch or dinner. Great, great stuff.

For great food that is fast, cheap, and healthy, nothing fills the bill like noodles. Nina Simonds, one of America's most popular authorities on Asian cuisine, shows that the most satisfying and delicious noodle dishes are fun and fabulous to make at home. Tired of spaghetti and ravioli? Try soba, somen, ramen, or rice noodles instead. The 75 recipes for fragrant noodle soups, salads, starters, sides and complete suppers will thrill noodle nuts and novices alike. Cool and refreshing Cold Soba Noodles, soul-warming Ginger Sesame Chicken Noodles, and light and airy Lemon Broccoli Noodles are just a few of Nina's intensely flavorful dishes that are good enough to eat every night. Asian Noodles has a trove of useful and well-organized charts and tips on using the recipes, types of noodles, and how to prepare, use, or substitute the noodles--all designed to make any noodle novice an expert in no time.

.com Udon, ramen, pho, pad thai -- there's a seemingly endless array of Asian noodle dishes that have found a very comfortable niche in Western foodie culture. And for good reason: they're nutritious, inexpensive, and darn tasty. Now Nina Simonds, Chinese scholar and author of *China Express* and *Classic Chinese Cuisine*, shows how to make them beautiful as well. From the Publisher For great food that is fast, cheap, and healthy, nothing fills the bill like noodles. Nina Simonds, one of America's most popular authorities on Asian cuisine, shows that the most satisfying and delicious noodle dishes are fun and fabulous to make at home. Tired of spaghetti and ravioli? Try soba, somen, ramen, or rice noodles instead. The 75 recipes for fragrant noodle soups, salads, starters, sides and complete suppers will thrill noodle nuts and novices alike. Cool and refreshing Cold Soba Noodles, soul-warming Ginger Sesame Chicken Noodles, and light and airy Lemon Broccoli Noodles are just a few of Nina's intensely flavorful dishes that are good enough to eat every night. From the Inside Flap Move Over Spaghetti and Macaroni! Pasta lovers are heading in a delicious new direction: east to Asia. Noodles, Asian style, are "a candidate for the next culinary craze," says *Newsweek* magazine, and simple delights like soba, somen, udon, rice sticks, and cellophane noodles are being wrapped around the forks and chopsticks of Americans everywhere. Nina Simonds has traveled all over Asia to bring the splendor, diversity, and versatility of noodles into the American kitchen. At last, an authority on Asian cuisine who appreciates the way Americans eat, shows that the most satisfying and delicious noodle dishes are also fun, healthy, economical, and easy to make at home. In Asian cuisines, noodles are a mealtime staple, morning to midnight, the year round. And whatever the season, the pop-'em-in-the-pot convenience of noodle cookery is perfect for busy American kitchens too. What could be more refreshing in the blazing heat of midsummer than cooling Pad Thai, the classic noodle dish made with slim noodles twisted around plump shrimp and crunchy bean sprouts, dressed in a sweet-and-sour sauce, and topped with crunchy peanuts and fresh cilantro? Or what could be more comforting, on chilly fall days, than Saucy Garlic Pork Lo Mein -- stir-fried noodles tossed in a rich, velvety sauce and generously garnished with slices of garlicky pork, smoky black mushrooms, and pungent garlic chives? Of course, spring days call for a celebration of the season's freshest offerings, which can be sumptuously showcased in creamy Spicy Sesame Noodles, or tossed with garlic and toasted pine nuts in stir-fried soba noodles. And for winter warmth, you'll find the perfect chicken soup here too. For confirmed Asian noodle lovers, there are recipes for classic dishes, such as Seafood Hot Pot, Rainbow Noodles with a spicy peanut sauce, and Mushroom-Beef Udon Soup. But for the uninitiated or for those who already love packaged ramen noodles -- and who are hungry for more authentic flavors and textures -- Nina Simond's recipes will be a revelation. She demonstrates how easy it is to jazz up a simple meal of grilled meat or seafood by serving it atop a bed of stir-fried vegetables and noodles; and how a peanut sauce or spicy sesame dressing transforms a simple salad of cold chicken and noodles from ordinary to exceptional. Asian Noodles has a trove of useful and well-organized charts and tips on using the recipes, types of noodles, and how to prepare, use, or substitute the noodles -- all designed to make any noodle novice an expert in no time.