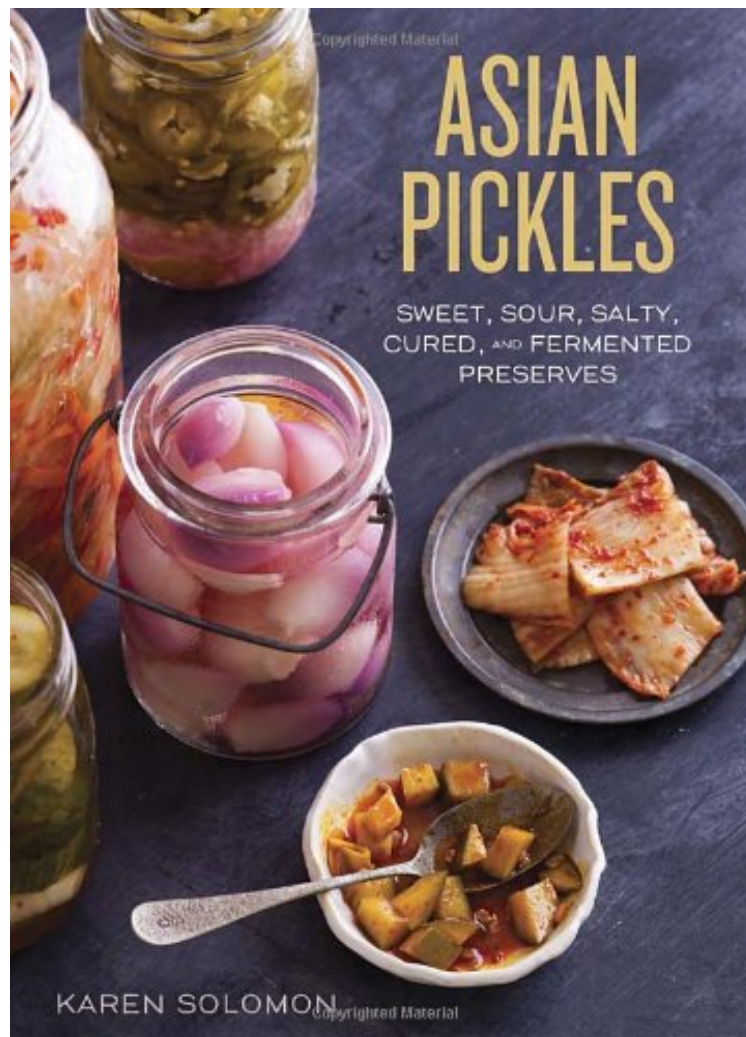


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Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond

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Karen Solomon : Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond before purchasing it in order to gage whether or not it would be worth my time, and all praised Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond:

1 of 1 people found the following review helpful. I highly recommend this book for yourself or as a giftBy kerri meadeI highly recommend this book for yourself or as a gift. Beautiful high quality pictures and easy to follow instructions.1 of 1 people found the following review helpful. Fun with picklingBy N. BruceI love asian pickled and

fermented vegetables. This was a great little book to help me make them. 3 of 3 people found the following review helpful. One of the best pickling books By Joshua Jarman I have a ton of pickling books, and I have to say this is one of the best. very informative. the author gives a background on the principals and techniques as well as recipes. HIGHLY RECOMMENDED!!!

From authentic Korean kimchi, Indian chutney, and Japanese tsukemono to innovative combinations ranging from mild to delightfully spicy, the time-honored traditions of Asian pickling are made simple and accessible in this DIY guide. *Asian Pickles* introduces the unique ingredients and techniques used in Asian pickle-making, including a vast array of quick pickles for the novice pickler, and numerous techniques that take more adventurous cooks beyond the basic brine. With fail-proof instructions, a selection of helpful resources, and more than seventy-five of the most sought-after pickle recipes from the East—Korean Whole Leaf Cabbage Kimchi, Japanese Umeboshi, Chinese Preserved Vegetable, Indian Coconut-Cilantro Chutney, Vietnamese Daikon and Carrot Pickle, and more—*Asian Pickles* is your passport to explore this region's preserving possibilities.

From Booklist One of the most ancient forms of preservation, fermentation transforms raw ingredients into wholly new and unique foods. Americans readily recognize dill pickles and sauerkraut, and increasing numbers have learned to appreciate Japan's pickled ginger as a palate-clearing condiment for sushi, as well as the astonishingly pungent, tongue-searing kimchi, Korea's cabbage, garlic, and chili national dish. Other Asian pickles that may be less familiar to Westerners include India's myriad chutneys, with their sweet and hot spices, and China's preserved eggs. From Southeast Asia comes a homemade version of the very popular sriracha now present on so many tables worldwide. For true fans of fermented dishes, Solomon gives instructions for pickling fresh squid but warns that their odors can linger. Canning aficionados need beware that Asian pickles' delicacy and low acidity render them poor candidates for canning's high temperatures. A glossary helps demystify some less common or obscure (to the Western palate) ingredients. --Mark Knoblauch "I love this book! Karen Solomon has spent years exploring the remarkably varied pickling styles of Asia. This is among the very best books I've encountered on pickling, and it goes beyond pickling itself with recipes for foods used in or served with pickles. Karen's descriptions of technique are clear and crisp, and her personal tone made me feel as if she were whispering encouragement in my ear." --Sandor Ellix Katz, author of *The Art of Fermentation* "In this culinary passport to Asia, Karen Solomon helps you discover the delicate flavors and complex spices of pickles you didn't know existed. A delicious roadmap for pickle lovers everywhere!" --Lauryn Chun, author of *The Kimchi Cookbook* "With this book, Karen Solomon has forever updated the American pickle canon. Featuring both truly traditional Asian pickles and her varied and inspiring adaptations, it is required reading for all home preservers." --Marisa McClellan, creator of *Food In Jars* About the Author KAREN SOLOMON is the author of *Jam It, Pickle It, Cure It; Can It, Bottle It, Smoke It*, and the *Asian Pickles* e-cookbook series. She is a contributing author to *Chow!* San Francisco Bay Area and a former contributing editor to *Zagat Survey: San Francisco Bay Area Restaurants*. Her edible musings on the restaurant scene, sustainable food programs, culinary trends, food history, and recipe development have appeared in *Fine Cooking*, *Saveur.com*, *Prevention*, *Yoga Journal*, *Pastry Baking*, the *San Francisco Chronicle*, and elsewhere. Visit www.ksolomon.com.