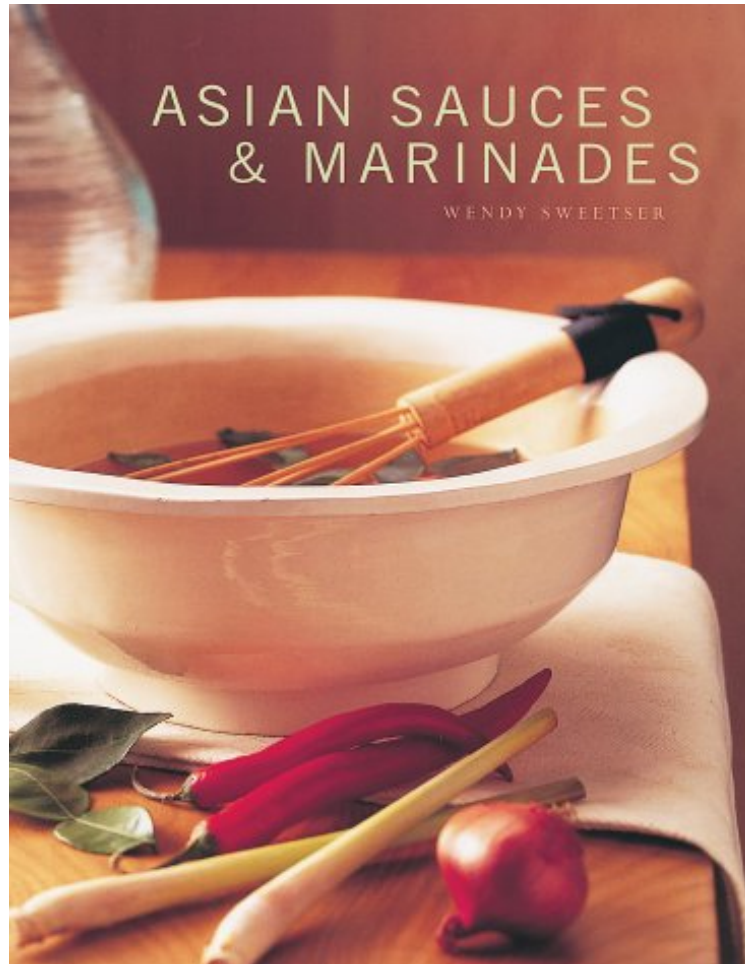


(Ebook pdf) Asian Sauces and Marinades

## Asian Sauces and Marinades

Wendy Sweetser

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#1489337 in Books Firefly Books 2002-09-07Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 11.00 x .50 x 8.50l, #File Name: 1552976149144 pages | File size: 18.Mb

**Wendy Sweetser : Asian Sauces and Marinades** before purchasing it in order to gage whether or not it would be worth my time, and all praised Asian Sauces and Marinades:

0 of 0 people found the following review helpful. Add this to your culinary library.By ulysses j rollinsExcellent cookbook. I really enjoyed the recipe for shrimp toast. I would recommend it for anyone who enjoys asian cooking.0 of 1 people found the following review helpful. Great recipesBy Joseph R. MonteroThis book has a large set of recipes for many different foods. They look great. Can't wait to try them out.4 of 4 people found the following review helpful. A must have book - beginner or notBy S. FilkowWhen I was in Thailand last year I fell in love with Thai cooking and when I returned home I purchased 4 Thai cookbooks. I was fortunate to find "Dancing Shrimp" which I think was the best of the 4. Unfortunately it is now out of print and very expensive. I also purchased "Asian Sauces and Marinades", a mouth-watering collection of full-flavor - garlic, chile, lime, sweet and sour, peanut, etc. - marinades, rubs, dripping sauces, relishes and glazes,from a variety of Asian countries. Simple, easy to follow recipes - the sauce or marinade is

set out at the top of the page followed by a main dish to use with it. There is a basic, but sufficient, glossary of the various ingredients as well as short, succinct preparation tips which makes this a wonderful "get -right- into- it" book. The only reason I do not give it 5 stars is because it lacks some of the detail of the ingredients, how best to select, prepare and preserve them and additional information and tips on utensils, etc. that "Dancing Shrimp" has - but this is not essential - for as a cook book it is concise and valuable. The other book which I purchased, which I can recommend is "Complete Thai Cooking" by Hamlyn. Delicious, easy to follow recipes from snacks and appetizers through to soups, main dishes and desserts. Both these books are inexpensive and both together will give you all you need to experience the joys of Thai cooking. I also purchased "Thai Home Cooking" by Robert Carmack, but cannot recommend this one as I found it far too elementary and the recipes uninspiring.

Cooks and gourmets everywhere know how delicious Asian food can be. Asian cuisine is so different, yet so appealing, to the western palate, that we make it a cornerstone of our tasting experience. While we know that shrimps bok choy and sprouts are among the distinctive elements of Asian cooking, the sauces that make dishes special are a mystery to many Western chefs. They are widely available in Asian shops, supermarket specialty food sections, and by mail order. But the bottles are often labeled in Chinese or Vietnamese characters. Even labels in English don't actually describe the tastes or uses of the special sauces that we would like to use - but may be reluctant to buy. Asian Sauces and Marinades unlocks this mystery of the orient. It is the key to the pungent, aromatic and richly spiced sauces that are easy to obtain and use to make the rich and complex flavors that are authentic and satisfying. It contains: An 8-page glossary of terms, from Annato to Hoi Sin to Sambal Oelek Marinades for fish, meat, poultry and tofu Stir-fry sauces and techniques Dressings and pickling sauces for vegetables and fruits Dipping sauces and relishes Rubs and glazes for meat and seafood Stews and braised dishes Curries, mild to fiery Soups, broths and stocks Sauces as accompaniments Dessert sauces. Each section is filled with familiar and unusual recipes (80 in total) that are uniquely associated with the sauces and marinades described. There is a history of the dish and the national cuisine and dozens of very tempting full-color photographs of the dishes described. There is a great need for the information in this book, and Wendy Sweetser presents it in a form and style that is inviting and accessible to Western cook, from novice to experienced. "All great chefs agree that the secret to delicious dishes is the sauce. This volume does a superb job of showing you how fundamental they are in Asian cooking and explains their many uses. Having this book in your collection is like having a magic wand in your kitchen." - Chef Martin Yan, - host of Yan Can Cook

Comprehensive and well-illustrated ... all the recipes are well written and easy to follow. (Shirley Reis Kliatt 2002-11-15)Explores the fine points that differentiate Chinese, Japanese, Korean, Vietnamese and Thai dishes from each other and other non-Oriental preparations. (Myrna Collins Appleton Post-Crescent 2003-08-13)Inspiring photographs ... will motivate you to stir things up a bit by varying your menu to include healthy Asian dishes. (Healthy Cooking)About the Author Wendy Sweetser specializes in food and travel writing. Traveling in Asia for 25 years, she got to know local cuisine firsthand by touring markets and food stalls. Recently, she has spent several years working with a leading Asian food company developing recipes and new products. Excerpt. copy; Reprinted by permission. All rights reserved.Introduction: Asian sauces and marinades It is not surprising that Asia, home to around half the world's population, has produced some of the most diverse, exciting and inspirational cuisines in the world. When Asian people sit down to eat, they are not simply satisfying a craving for food. They are celebrating something even more fundamental to their culture and way of life -- the ritual and pleasure of sharing food with family and friends. -- At the heart of Asian cooking are the sauces and marinades that are integral to so many of its dishes. Pungent and richly spiced, aromatic with fresh herbs and fruit, sour with tamarind, or fired with the intense heat of chiles, every sauce is a complex and subtle masterpiece in its own right. Add to that the age-old custom of mothers handing down carefully guarded recipes to their daughters, never writing anything down or sharing their culinary secrets beyond the family, and the seemingly inscrutable puzzle that is Oriental cooking begins to deepen. The aim of this book is to show that it is possible to unlock the secrets of Asian cuisines and that by a careful blend of ingredients and an understanding of the techniques that are used in Oriental cooking, you can create authentic Asian dishes in your own kitchen. Most of the ingredients called for in the recipes can be bought in supermarkets -- more unusual ones can be tracked down in specialty stores or markets, or brought home as exciting culinary souvenirs from holidays to the East. Although similar ingredients feature in cuisines all over Asia, different countries favor their own individual variations, either in the texture of soy sauce, the "heat" of curry paste, the saltiness of shrimp paste, or the pungency of fish sauce. It is these delicate differences and the manner in which ingredients are combined that make each individual Oriental cuisine unique. External influences have also left their mark on the melting pot of Asia's cultures, its peoples, and, by extension, its cooking. Baguettes on sale in a Vietnamese market are a reminder of French colonial rule in Indochina. The Dutch introduced Indonesians to desserts and cakes, the Spanish added olive oil, tomatoes, olives and paella to Filipino kitchens, and Nyonya cuisine developed when the Chinese traders in Melaka and Singapore settled there and married Malay wives. One of the defining flavors of Asian cooking is chile. This fruit of the capsicum plant grows prolifically all over the region and its liberal use, particularly in Thai, Indonesian, and Korean dishes, can make some

recipes too hot for Western palates unaccustomed to such heat. There are hundreds of chile varieties and, as a general rule, heat can be measured in reverse proportion to size: the smaller the chile, the hotter it will be. This book approaches the quantity of chiles to be used in recipes with caution but, as with good wine, individual taste will dictate. If a recipe sounds too hot, cut the chiles down to suit your palate. You can always increase the amount next time, since you may well be surprised at how addictive chiles can become! Asian cookery writers often compare the merits of a good meal with those of a good novel in that it must start well, have character and suspense, and follow through to a memorable finish. If this book can tempt you to discover more of the wonderful secrets of Asian cooking, a whole continent of evocative flavors and aromas is here to be explored and enjoyed in your own home. As they say in China, chin, chin-ch'e. Bon appeacute;tit!