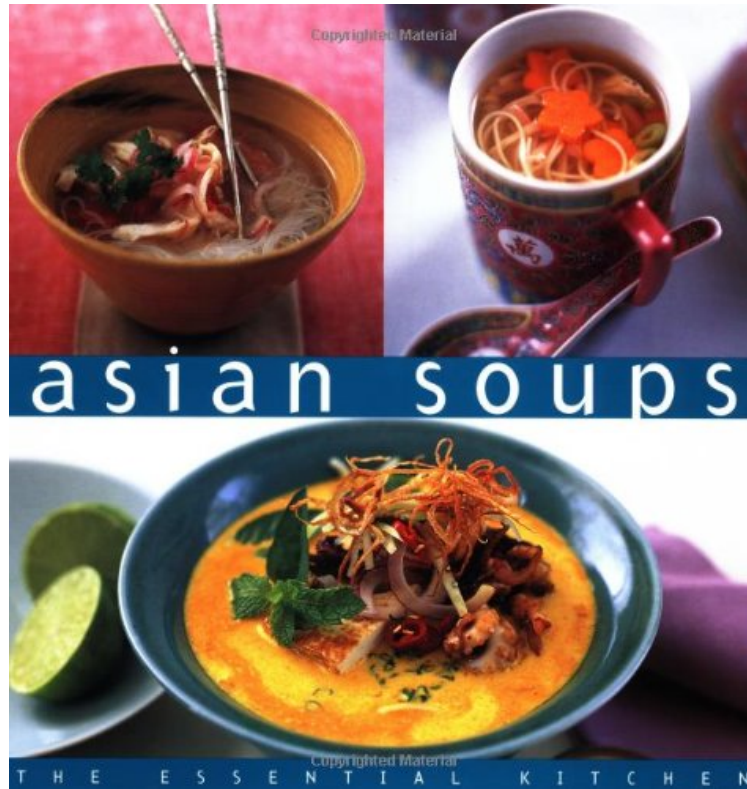


[Download pdf ebook] Asian Soups (The Essential Kitchen)

Asian Soups (The Essential Kitchen)

Suzie Smith

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#862952 in Books Periplus Editions 2000-09-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .57 x 9.42 x 9.76l, #File Name: 9625939369112 pages | File size: 28.Mb

Suzie Smith : Asian Soups (The Essential Kitchen) before purchasing it in order to gage whether or not it would be worth my time, and all praised Asian Soups (The Essential Kitchen):

0 of 0 people found the following review helpful. Imperfect but the recipes are practical for everyoneBy M. J. SmithFirst let me list my biases - I love congee (jook) and A Tradition of Soup: Flavors from China's Pearl River Delta. There are no jook recipes in this collection and there are no herbal ingredients that leave one wondering where to find it and recognize it if you do find it. Which is to say that Suzie Smith has used a few well selected and obtainable ingredients to give a characteristic flavor. She also begins with some basic stock recipes - you may have your own favorite ways to develop flavor but her stock recipes are very good starting points for cooks used to opening a can.Although her cookbooks is organized by protein rather than by soup base, she has recipes to walk you through a variety of pho, miso, hot and source and laksa soups. There are also singular or pairs of soups that are based on corn, coconut milk, wontons, noodles even ham and beans. The best thing is that she has not simplified the ingredient list too far there are still enough spices and herbs to keep the complex flavors one expects from Asian soups. In general, a good book to use to learn the basics, and if you pay attention, learn to modify based on the Asian products available in your locale.0 of 0 people found the following review helpful. GREAT BOOK! Easy Recipes!By ShopperI really like this book because of the simplicity of the recipes. Everything looks easy to make and all of the ingredients seem pretty easy to find at either a regular market or an asian market.0 of 0 people found the following review helpful.

Excellent pictures
By Ms. Robinson
This book has many amazing soups and pictures to go with each recipe. The directions are simple and easy to follow. I rated the book with 4 stars due to some of the recipes require numerous ingredients that you may not just have laying around in your pantry. Mostly, with the oils and pastes that are used. I guess I will have to go out and purchase a few extra oils and pastes to add to my pantry so that I don't have to run to the store each time I want to try a different soup. I plan on cooking one of the soups this weekend. I will add an update if I can remember. But, as soon as I received the book I immediately opened the package and began reviewing the book. I couldn't stop. The pictures are great I must say!

Chicken/ coconut milk Thai soup. Miso soup with fresh tuna strips and ginger. Spinach, wonton, and noodle soup. Phos, udon, laksa: These are the stomach-warming, soul-satisfying soups that were only available in the finest Asian restaurants until now. In *Asian Soups*, Suzie Smith, author of *Fruit*, offers easy-to-prepare recipes for more than 40 sumptuous Asian soups stocks, broths, and pastes then explores recipes with poultry, seafood, meats, and vegetables. Perfect for any time of the year, soups can make hearty, filling meals or light lunches.

About the Author
Suzie Smith has been a food writer and stylist for eight years. She is a regular contributor to leading food magazines and is the author of four other cookbooks.