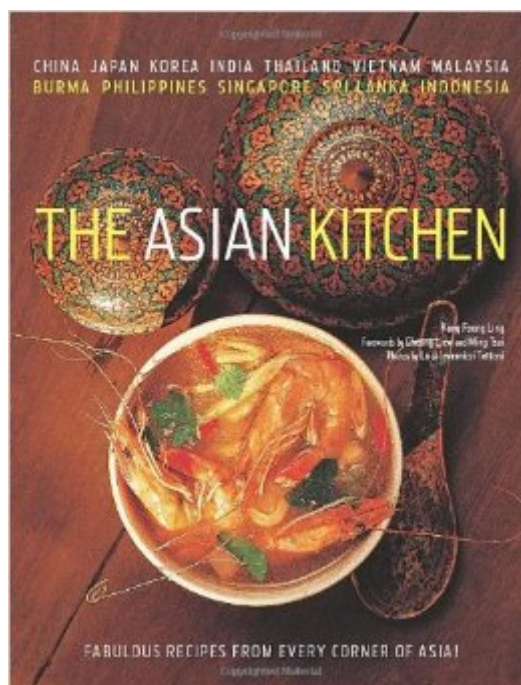


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# The Asian Kitchen



## Synopsis

Asian cooks are masters at retaining the goodness of their raw materials, creating surprising and often spicy taste sensations that stimulate the palate. The selection of recipes found in The Asian Kitchen come from master chefs across Asia, and can be prepared by anyone with a minimum of effort. A unique offering of cuisine from around Asia, including tangy Thai salads, wholesome Vietnamese soups, aromatic Indian curries, hearty Chinese noodles and delicate Japanese sushi, The Asian Kitchen is a great introduction to Asian cooking.

## Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #1,043,513 in Books (See Top 100 in Books) #105 in [Books > Cookbooks, Food & Wine > Asian Cooking > Wok Cookery](#) #3030 in [Books > Cookbooks, Food & Wine > Kitchen Appliances](#) #6401 in [Books > Cookbooks, Food & Wine > Cooking Methods](#)

## Customer Reviews

After spending a good hour looking through dozens of Asian cookbooks in one of the largest bookstores in Singapore, I settled on this and one other book. This by far is the best cookbook I have ever bought. It has a great collection of attractive recipes showcasing foods from every corner of Asia. It has a short introduction explaining the lesser known herbs before being organized by country. Each page shows colorful photos of the food with 4 columns per full size page - there are a lot of recipes packed in this book. Tonight I'm making grilled eggplant with shrimp and crab meat (a Vietnamese dish). Having traveled to many Asian countries, I can thoroughly recommend this book.

This is a great introduction to Asian cuisine! It begins with The Flavors of Asia, Ingredients and The Asian Kitchen before moving into the recipes. Each section covers an Asian country starting with Suggested Menus and then is broken down into sections such as (but not limited to) Appetizers, Soups and Desserts. Some countries have more sections than others, but all is nicely organized

and there are gorgeous color photos scattered throughout. The countries covered are Burma, China, India, Indonesia, Japan, Korea, Malaysia & Singapore, The Philippines, Sri Lanka, Thailand and Vietnam. There is an appendix with weight and measurement conversions and a great index where you can search by country or ingredient. I thought that was a nice touch. The recipes range from simple to more complex. The cover says "Thoroughly and expertly presents the entire spectrum of the Asian culinary landscape, from Burma to Vietnam. --Ming Tsai". Personally, that said a lot to me about the book. If Ming Tsai recommends it, then it is something I definitely am interested in! Make a lovely, simple fried rice for supper tonight, or go wild and try a whole menu either from a country or a fun melting-pot style menu with each course from a different country. Add as little or as much spice as you want and enjoy yourself. I'm going to! I received a copy of this book from Tuttle Publishing for my honest review. All thoughts and opinions are my own.

I got this cookbook as a Christmas present. They categorize the book by each country and different dishes made there in Asia. The items called for in the recipes are ones I have never heard of before, but was able to find them in a local Asian shop and anything else left was what I purchased online. It was a great gift, the receiver absolutely loves it. I would recommend if it is a gift to maybe include one or two of the ingredients commonly used in the book so they don't have to worry about trying to find it.

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