



The Asian Cook

Periplus Editors



The Asian Cook:

The Asian Cook Linda Doerer, 2004 The different cuisines of Asia are as varied and exciting as the vast continent itself Four hundred recipes from China Malaysia Indonesia the Philippines Vietnam Japan and the Indian subcontinent have been collected together in this magnificent book Many are familiar dishes that have become favorites in the West Peking Duck Chicken Chow Mein Sushi Tempura and Lamb Tikka Others such as Son in law Eggs Sukiyaki Beef and Gado gado may be less wellknown but offer an irresistible enticement to experiment with new flavors and exotic ingredients **Asian Cook** Linda Doerer, 2009 A collection of authentic dishes from the different cuisines of Asia The text contains over 400 recipes including familiar favourites in the West such as Peking duck and chow mein as well as less well known and exotic concoctions **The Asian Cook**, 2001 *Asian Cook* Terry Tan, Michael Paul, 2010 With more than 150 recipes Terry Tan's *Asian Cook* is a must for anyone wanting to create delicious Asian flavours at home Learn the art of steaming dumplings rolling sushi and whipping up an authentic curry Choose between exciting contemporary interpretations and the classics that have helped define the distinctive cuisines of most Asian countries All the staples are here such as miso soup crispy noodles fried rice and mango lassi as well as a selection of mouth watering dishes from 30 of the world's leading experts on Asian and Oriental food including David Thompson Peter Gordon and Tom Kime Terry Tan supplements the recipes with authoritative advice on stocking your pantry with Asian speciality products and shows you how to choose and care for specialist cooking equipment Beautifully photographed inspiring and informative *Asian Cook* is your guide to understanding and appreciating the wonderful flavours and fascinating techniques of genuine Asian cooking Winner of the 2003 Gourmand Award for Best Asian Cookbook in the World in its previous edition Now substantially revised and updated including 80 specially selected new recipes an intensely readable run down of the styles ingredients and implements of Asia delivered with authority charm and a sprinkling of Confucian wisdom *The Times* **Asian Cooking Made Simple** Habeeb Salloum, 2014 A love of Asian foods and a desire to provide simple ways to cook them drove prolific food writer Habeeb Salloum to write *Asian Cooking Made Simple* A Culinary Journey along the Silk Road and Beyond This latest release from Sweetgrass Books details how to cook up the tastiest Vietnamese pho noodle soup how to add a little Szechuan spice to dinnertime and how to create mouthwatering Indian curries and Middle Eastern kebabs The book itself complete with color photographs of the dishes is a journey across half the world starting in China and working westward to the Mediterranean The Complete Idiot's Guide to Asian Cooking Annie Wong, Jeffrey Yarbrough, 2002-10 Using Thai Vietnamese Korean Japanese and Chinese dishes spices rice noodles and techniques you too can create an Asian feast This book includes techniques and tools tips for shopping in an Asian market and more than 150 salads main dishes and desserts *Introduction to Asian Cooking* Kristin Enkvetchakul, 2006-02 You don't need to be Asian or go to cooking school to make great Asian food at home and the author of *Asian Cooking for Beginners* is proof of that Especially in the age of the internet there is no reason everyone can't cook Asian

food no matter where you live you can have even the most exotic ingredients delivered to your home This book collects together classics of Asian cooking from China Japan Thailand Korea and elsewhere and presents the recipes in an accessible straight forward style that makes it easy for you to cook authentic tasting Asian food Including detailed information on locating ingredients and on different ingredient brands this is a wonderful introduction for all lovers of Asian cooking from beginner to experienced cook

The Asian Food Connoisseur Jennifer Jones,2019-07-17 The culinary world is a wonder really There s so much to learn so much to taste and so much to experience It is bound to be so as there are different cultures each with their own kind of food On that note we are bringing you food options not from one country but a whole continent Asia Asia is the home to beautiful countries people culture and lifestyle and the food influences are nothing short of spectacular Unfortunately not everyone can make a trip to an Asian country But then you really don t have to stress it out or miss out on much when you can simply get this book It is packed with loads of Asian goodness food influenced by the diverse Asian culture Think about the numerous options you now have on how to cook and enjoy the best of Asian meals in the comfort of your home By the time you get to the last page of this book you d have become a true connoisseur of Asian food culture Think about how helpful this will be if you ever plan to throw an Asian themed party Isn t that cool

101 Asian Dishes You Need to Cook Before You Die Jet Tila,2017-06-27 More than 100 000 copies sold Named one of the Top 10 Cookbooks of 2017 by the Los Angeles Times Authentic Asian Cooking Made Simple for Everyone Jet Tila knows a thing or two about authentic Asian cuisine From a kid growing up in LA in a Thai and Chinese family to a prominent chef restaurant owner and judge on Cutthroat Kitchen he brings his years of experience and hard earned knowledge together in this breakthrough book Step inside Jet s kitchen and learn the secrets to making your favorite Asian dishes taste better than takeout Here are some of the recipes you ll learn to master Korean BBQ Short Ribs on Coke Jet s Famous Drunken Noodles Beef Pho Miso Roasted Black Cod Panang Beef Curry Vietnamese Banh Mi Sandwich Sweet Chili Sriracha Hot Wings And if you haven t made your own Sriracha yet Jet s killer recipe will change your life All in all you get Jet s 101 best Asian recipes to impress your friends and family not to mention all sorts of chef y tips on flavor technique history and ingredients that will make you a better cook Time to kick ass with your wok Jet Tila style

Asian Cook Terry Tan,2010 *Tony Tan's Asian Cooking Class* Tony Tan,2024-10-22 Internationally regarded chef teacher and mentor Tony Tan s joyful recipes and gentle lessons in the essential ingredients techniques and dishes of China Malaysia Singapore Thailand Vietnam and beyond You ll always leave Tony s classroom full both of dim sum and a new perspective on Asian cooking In this book he s sharing his lifetime of expertise and experience with the world Let Tony be your teacher Yotam Ottolenghi Tony Tan is an Australian National Treasure Helen Goh An irresistible journey where global spices and stories collide in some of the world s most scintillating flavours Fuchsia Dunlop Tony Tan isn t an authority on Asian food in Australia he s the authority on Asian food in Australia Pat Nourse Tony Tan has been cooking eating teaching and writing about the foods of Asia for more than four

decades In Tony Tan s Asian Cooking Class he shares for the first time more than 150 of his most cooked beloved and personal recipes from his vast collection A book for beginners and connoisseurs alike Tan teaches his contemporary sometimes adventurous approach to the most important inspirational and evergreen dishes from Malaysia China Vietnam Japan Singapore Indonesia Thailand and beyond From wok sensations to more elaborate dishes street foods and original creations Tan s warmth erudition and rigour set his food apart He moves seamlessly between traditionally distinct cuisines contextualising them for the home cook This stunning hardback which features patterned sprayed edges and elegant stylish photography is enhanced with insight on subjects from the wonder of the wok to the art of cooking with duck and the essential pantry this book is a joyful celebration of modern Asian cooking Just when you think you know something about the food of the world along comes Tony Tan to school you on the subtleties of adding pandan to rice the ingenuity of Peranakan Nyonya cooks mastering the complexity of a superior stock and the joy of properly pinching a potsticker dumpling This book welcomes you into Tony s spiritual home where you can rest and be thankful for what he is about to serve because each dish represents a lifetime of knowledge The recipe for his mother s see yauh sai chan roast chicken is worth the price of admission alone Shane Mitchell Saveur editor at large *Fun with Asian Food* Devagi Sanmugam,2012-08-07 This Asian cookbook for kids contains fun and easy recipes that children will love to cook and dishes that even the pickiest eaters will savor Introducing Anneke and Max a lovable brother and sister who have great fun cooking and eating the favorite dishes of the countries of Asia Anneke and Max love dressing up in the colorful clothes of each country and readers will also learn about the culture and origin of each food depicted This book is aimed at children ages 6 12 but readers of all ages will find much to enjoy It s also a fun way to introduce children to the delights of Asian cooking plus an opportunity to learn about the national costumes of each country Asian recipes for kids include Indian Fruit Lassi Chicken Yakitori Korean Scallion Pancakes Chinese Birthday Noodles Thai Chicken Soup Vietnamese Spring Rolls Japanese Bread Sushi Indian Naan Pizza Banana Pancakes No Bake Pineapple Tarts Mango Pudding And many more Everyone will love these easy Asian recipes that use everyday ingredients plus one or two special items that are widely available now in many supermarkets Each recipe has step by step illustrations and clear instructions *The Complete Asian Cookbook: India & Pakistan* Charmaine Solomon,2014-02-01 A beautifully crafted food series based on the most iconic book on Asian cuisine The Complete Asian Cookbook series is based on Charmaine Solomon s groundbreaking work into the diverse amazing cuisines across many nations For the first time The Complete Asian Cookbook is divided into 6 geographical regions with a complementary design treatment so they may be collected as a set With the same emphasis on authentic recipes that work every time The Complete Asian Cookbook series promises to be well used time and again Perfect for anyone wanting to experiment with different Asian cuisines or collect the whole set which includes Thailand Burma Cambodia Laos Vietnam China Japan Korea Indonesia Malaysia Singapore Sri Lanka The Philippines India Pakistan *Best-ever Asian Cooking* Sallie Morris,2003 **Asian**

Cooking Made Easy Periplus Editors,2012-05-15 Enjoy the authentic flavors of Asia with ease and in your own kitchen Asian Cooking Made Easy features over 50 delicious recipes from the kitchens of China Indonesia Japan Malaysia Singapore and Vietnam Use this Asian cookbook to treat yourself to the authentic tastes and sensations of Asian food from delightful starters such as Crabmeat Omelet to tasty seafood and noodle recipes including Fish Steaks in Fragrant Coconut Gravy and Singapore Hokkien Mee Taste the subtle blends and rich flavors of Asian cuisine with this handy cookbook Featuring easy clear recipes and step by step photographs along with a glossary of ingredients Asian Cooking Made Easy will help ensure fantastic results every time This book of Asian recipes includes instructions for basic recipes salads appetizers soups noodles rice poultry meat seafood vegetables and desserts Inside you ll be treated to 53 recipes of authentic favorites from all over the Asian continent Also included in this book are unit conversion tables dual measurements over 50 detailed photos and an overview of basic Asian ingredients needed to create these delicious Asian favorites Enjoy Recipes include Miso soup with clams Green papaya soup with shrimp Singapore braised noodles Classic Chinese fried rice Sweet soy chicken and egg on rice Barbecued chicken breasts with miso Braised soy duck Fragrant lamb curry Japanese pan fried fish And many more favorites

Easy Asian Cookbook Chef Maggie Chow,2015-12-28 Discover the Most Delicious Asian Dishes with these 200 Asian Recipes 1 Cookbook Every Asian Cuisine Korean Japanese Vietnamese Indonesian the Philippines and Thai Not only will this cookbook teach you EVERYTHING there is to know about Asian Cuisines You will learn the EXACT culinary differences between each type of Asian food When trying the Korean recipes you will learn the art of using pickled ingredients Thai and Indonesian recipes are delicious spicy and sweet grilled masterpieces Vietnamese soups are some of the most savory you will ever try The food of the Philippines will give you a new take on many Western classics And Japanese is a class of its own Join Chef Maggie Chow on an Asian Adventure and Learn the Unique Style of Asian Cooking Here is a Preview of the Recipes You Will Learn Okonomiyaki Cabbage Pancake Japanese Cucumber Salad Udon Noodles Beef Rolls Fried Shrimp Multiple Buko Recipes Coconut Dessert Singkamas Jicama Salad Hamburger Soup Mango Bread Spicy Tofu Salad Vietnamese Meatballs Delicious Spring Rolls Vietnamese Style Chicken Wings Multiple Variatsion of Pho Vietnamese Soup Ramen Noodle Lo Mein Multiple Types of Ramen Salads Ground Beef Ramen Noodle Ramen Frittata Spicy Tofu Salad Korean Cucumber Salad Glass Noodles Seaweed Soup Bean Tofu Soup Indonesian Satay Indonesian Banana Fritters Chicken with Peanut Sauce Indo Chinese Chicken Kebabs Fried Rice with Shrimp and Spicy Sauce Pad Thai Noodles Thai Curry Chicken Orange Chicken Peanut Sauce Many Thai Soups Much much more Pick up this cookbook today and get ready to make some interesting and great tasting Asian dishes Related Searches asian cookbook asian recipes thai recipes thai cookbook japanese cookbook japanese recipes 200 asian recipes

Perfect Asian Cooking Anne Willan,2005 [Asian Ingredients](#) Bruce Cost,2000-09-05 First published in 1988 Bruce Cost s Asian Ingredients was immediately hailed as one of the most comprehensive and fascinating books on Asian foodstuffs ever written Now fully revised and updated Asian

Ingredients offers a wealth of information on identifying and using the often unfamiliar ingredients in traditional bottled condiments This book s clear black and white photographs make it easy to identify ingredients in your local supermarkets or Asian grocery while Cost s carefully researched notes explain how to select store and cook with these wonderful foods Cost also includes more than 130 simple recipes for sumptuous Asian specialties Cooks can create the dramatic flavors of China Japan and southeast Asia in their own kitchens with this indispensable resource *Easy Asian Cookbook* Kathy Fang,2020-06-30 100 Asian dishes so tasty and easy you ll never need takeout again Your favorite Asian American restaurants combine traditional cooking styles with everyday supermarket ingredients Now you can recreate their popular signature dishes at home with the *Easy Asian Cookbook* It s packed with more than 100 simple flavorful recipes for stir fries curries noodles bowls and more Many take just a few steps and can be on the table in 30 minutes or less Let the *Easy Asian Cookbook* be your guide as you explore the Asian roots and American innovations behind your favorite dishes and learn their essential cooking techniques Dig into recipes from Chinese Filipino Vietnamese Korean Japanese Thai and other wildly flavorful cuisines With so much variety to choose from in this inclusive Asian cookbook you can skip the takeout tonight The *Easy Asian Cookbook* includes 100 authentic classics Cook up restaurant staples like Pad Thai with Tofu Honey Walnut Shrimp Teriyaki Chicken Sweet and Spicy Korean Short Ribs Chicken Adobo Garlic Bok Choy Tuna Poke Bowls and many more Perfect choices Recipes in this Asian cookbook are indexed by country of origin and handy labels help you find the dietary preferences you need along with features like one pot or faster than delivery Menus to share Dig into themed menus or create your own with a variety of vegetable meat seafood breakfast and even dessert dishes for any occasion Savor a delicious Asian meal made in your own kitchen with the *Easy Asian Cookbook* **Asian Fusion** Chat Mingkwan,2011-11-07 Get ready to embark on a culinary odyssey of vegan recipes and learn about the fascinating history of Asian cuisine Asian chef and cooking instructor Chat Mingkwan is an expert at modifying traditional recipes for use in western kitchens Here he presents meatless versions of signature dishes from all corners of the Asian continent Japan India Laos Korea China Thailand Vietnam Burma Indonesia Malaysia Philippines Singapore and Sri Lanka His instructions and enthusiasm encourages readers to experiment with both familiar and exotic herbs spices and seasonings and skillfully combine them with legumes vegetables and rice noodles or wrappers Curry lovers can sample a variety of curries from neighboring countries and enjoy both subtle and radical differences And use of plant based ingredients to replace fish allows those who are allergic to seafood and shellfish to enjoy this cuisine These recipes capture the centuries old natural fusion of local ingredients that had been influenced by China India and Europe

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Table of Contents The Asian Cook

1. Understanding the eBook The Asian Cook
 - The Rise of Digital Reading The Asian Cook
 - Advantages of eBooks Over Traditional Books
2. Identifying The Asian Cook
 - Exploring Different Genres
 - Considering Fiction vs. Non-Fiction
 - Determining Your Reading Goals
3. Choosing the Right eBook Platform
 - Popular eBook Platforms
 - Features to Look for in an The Asian Cook
 - User-Friendly Interface
4. Exploring eBook Recommendations from The Asian Cook
 - Personalized Recommendations
 - The Asian Cook User Reviews and Ratings
 - The Asian Cook and Bestseller Lists
5. Accessing The Asian Cook Free and Paid eBooks

- The Asian Cook Public Domain eBooks
 - The Asian Cook eBook Subscription Services
 - The Asian Cook Budget-Friendly Options
6. Navigating The Asian Cook eBook Formats
 - ePub, PDF, MOBI, and More
 - The Asian Cook Compatibility with Devices
 - The Asian Cook Enhanced eBook Features
 7. Enhancing Your Reading Experience
 - Adjustable Fonts and Text Sizes of The Asian Cook
 - Highlighting and Note-Taking The Asian Cook
 - Interactive Elements The Asian Cook
 8. Staying Engaged with The Asian Cook
 - Joining Online Reading Communities
 - Participating in Virtual Book Clubs
 - Following Authors and Publishers The Asian Cook
 9. Balancing eBooks and Physical Books The Asian Cook
 - Benefits of a Digital Library
 - Creating a Diverse Reading Collection The Asian Cook
 10. Overcoming Reading Challenges
 - Dealing with Digital Eye Strain
 - Minimizing Distractions
 - Managing Screen Time
 11. Cultivating a Reading Routine The Asian Cook
 - Setting Reading Goals The Asian Cook
 - Carving Out Dedicated Reading Time
 12. Sourcing Reliable Information of The Asian Cook
 - Fact-Checking eBook Content of The Asian Cook
 - Distinguishing Credible Sources
 13. Promoting Lifelong Learning
 - Utilizing eBooks for Skill Development

- Exploring Educational eBooks
14. Embracing eBook Trends
- Integration of Multimedia Elements
 - Interactive and Gamified eBooks

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