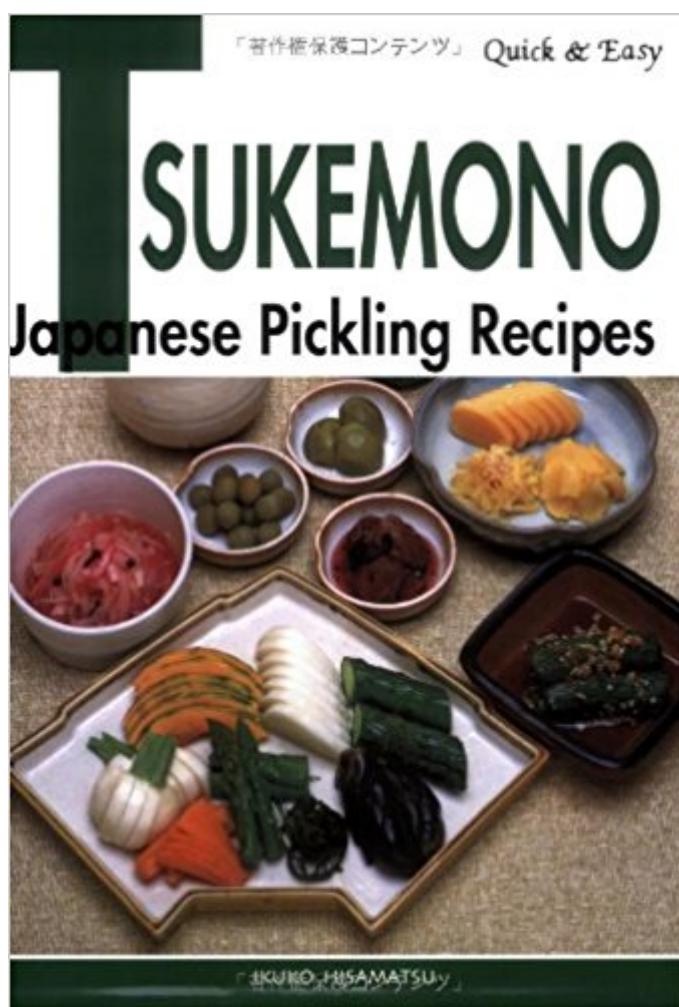


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Quick & Easy Tsukemono: Japanese Pickling Recipes



Synopsis

Among the many authentic flavors of Japan, tsukemono, or pickled vegetables, has been a must for everyday meals and with tea. For most of the Japanese nothing can replace enjoying plain hot rice with tsukemono, and dinner is not complete without it as the final course. Today most dishes are available at Japanese grocery stores or specialty supermarkets, but they often lack the seasonal quality and freshness of true tsukemono. The term tsukemono covers a wide range of dishes from a marinated salad to preserved foods. Traditional tsukemono such as takuan or umeboshi might seem difficult to prepare but Quick & Easy Tsukemono makes these and many more, easy with its simple step-by-step, full-color photo instructions. There are myriads of methods to make them, some as simple as just rubbing fruits and vegetables with salt just before serving, while other require several days to fully marinate. Packed with over 73 mouthwatering recipes for easily preserving fruits and vegetables, Quick & Easy Tsukemono is the perfect book for beginning cooks and seasoned foodies alike.

Book Information

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Customer Reviews

Ikuko Hisamatsu, born in Fukuoka Prefecture, Japan, was inspired by her mother who used to cook conscientiously at home. She studied Western cooking in Europe before moving to Korea to learn traditional Korean cuisine. She is the author of several books including the successful Iwashi Book (Sardine Cookbook).

There are very few English language cookbooks for Japanese style pickles, so luckily this one does not disappoint. The recipes and color pictures are easy to follow. It could include more information about how the final result should look, taste and feel, but overall it is an excellent resource. The author stays with traditional ingredients and does not try to substitute for what may be available in a western grocery store. If you do not have a well stocked Asian grocery nearby expect to order some ingredients online.

There are lots of recipes in here, and they are illustrated by photographs, but the type and photos are small, and the ingredients are sometimes traditional and might be hard to find. No alternatives are suggested in that case. Some of the techniques are adequately explained and shown, others are simply mentioned, as if the reader should already know how to do them. I would not buy this as the first book for those trying out Japanese pickling.

This book tells you and shows you what you need to know about making many kinds of Japanese pickles, and also the Korean Kim Chee and some American varieties. You will need some things like rice bran or rice koji for some of the most delicious ones, but please check out "Bob's Red Mill" for rice bran. and gem cultures where they will sell you some culture to make your own rice koji from rice that you can order from Bob's. Both are on the internet. And you can make a lot of the pickles with just stuff you can get at most modern USA stores. The little Tsukemono book is very sweet. I just need a little Asian grocery with everything to go with it. Or a place that sells the seeds to grow things, especially shiso. But still, you can make much.

The recipes in here are great. Each recipe is accompanied by photos clearly demonstrating the technique. The instructions are careful and detailed. I have made several kinds of garlic pickles and started a nuka pot. So far, everything has been a total success! Some items are difficult to find and may require a trip to your local Asian grocery store, while others must be sourced online, but that's a small price to pay for delicious, delicious Japanese pickles.

It's okay because although it has some interesting items, when I tried them out, they didn't come out as I expected even though I followed the instructions.

This is interesting but will be hard to get some of the items unless I live in Japan.

Easy to understand, good illustrations, some nice back story information. Worth getting if you love pickles; there are dozens of different types here, something to suit every meal and temperament.

I enjoy these recipes very much.

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