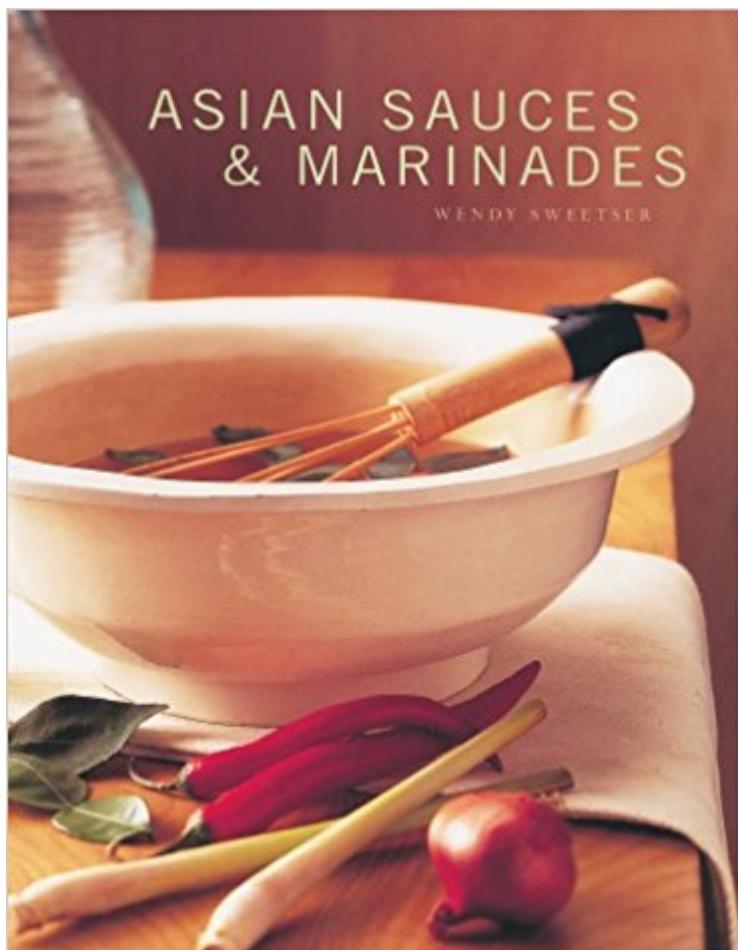


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# Asian Sauces And Marinades



## Synopsis

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 choi 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 Oeleek 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

## Book Information

Paperback: 144 pages

Publisher: Firefly Books (September 7, 2002)

Language: English

ISBN-10: 1552976149

ISBN-13: 978-1552976142

Product Dimensions: 8.5 x 0.5 x 11 inches

Shipping Weight: 12.6 ounces

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (4 customer reviews)

Best Sellers Rank: #218,819 in Books (See Top 100 in Books) #46 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Sauces & Toppings #315 in Books > Cookbooks, Food & Wine > Asian Cooking #2156 in Books > Cookbooks, Food & Wine > Regional & International

## Customer Reviews

Asian Sauces & Marinades is a recommended pick for any who would learn the secrets of Asian cuisine and who have access to a well-stocked Asian market. Marinades, stir-fry sauces, curries, and glazes are accompanied by tips and hints on how to prepare classic dishes in home kitchens. Both familiar and unusual recipes for all types of Asian dishes are accompanied by color photos. Asian Sauces & Marinades is a welcome addition to any kitchen cookbook collection!

When 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.

Excellent cookbook. I really enjoyed the recipe for shrimp toast. I would recommend it for anyone who enjoys asian cooking.

This book has a large set of recipes for many different foods. They look great. Can't wait to try them out.

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