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The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables

By Tadashi Ono, Harris Salat

Random House USA Inc, United States, 2011. Paperback. Book Condition: New. Original. 239 x 229 mm. Language: English . Brand New Book. American grilling, Japanese flavors: That s the irresistible idea behind The Japanese Grill. In this bold cookbook, chef Tadashi Ono and writer Harris Salat, avid grillers both, share a key insight: that live-fire cooking marries perfectly with mouthwatering Japanese ingredients like soy sauce and miso. Packed with fast-and-easy recipes, versatile marinades, and step-by-step techniques, The Japanese Grill will have you grilling amazing steaks, pork chops, salmon, tomatoes, and whole chicken, as well as traditional favorites like yakitori, yaki onigiri, and whole salt-packed fish. Whether you use charcoal or gas, or are a grilling novice or disciple, you will love dishes like Skirt Steak with Red Miso, Garlic-Soy Sauce Porterhouse, Crispy Chicken Wings, Yuzu Kosho Scallops, and Soy Sauce-and-Lemon Grilled Eggplant. Ono and Salat include menu suggestions for sophisticated entertaining in addition to quick-grilling choices for healthy weekday meals, plus a slew of delectable sides that pair well with anything off the fire. Grilling has been a centerpiece of Japanese cooking for centuries, and when you taste the incredible dishes in The Japanese Grill --both contemporary and authentic--you ll...



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