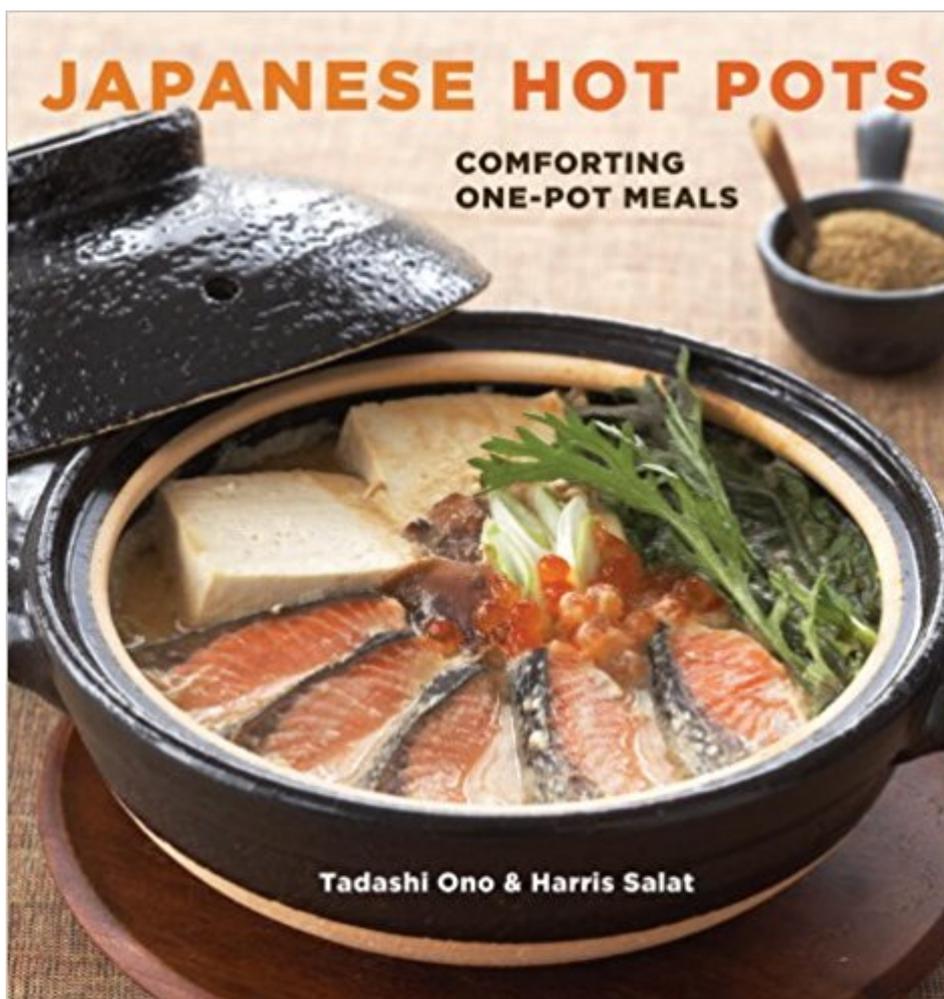


The book was found

Japanese Hot Pots: Comforting One-Pot Meals



Synopsis

Wholesome, delicious Japanese comfort food, hot pot cooking satisfies the universal desire for steaming, gratifying and hearty meals the whole family can enjoy. In *Japanese Hot Pots*, chef Tadashi Ono and food journalist Harris Salat demystify this communal eating tradition for American home cooks with belly-warming dishes from all corners of Japan. Using savory broths and healthy, easy-to-find ingredients such as seafood, poultry, greens, roots, mushrooms, and noodles, these classic one-pot dishes require minimal fuss and preparation, and no special equipment—they're simple, fast recipes to whip up either on the stove or on a tableside portable burner, like they do in Japan.

Book Information

Paperback: 160 pages

Publisher: Ten Speed Press; Original edition (September 22, 2009)

Language: English

ISBN-10: 158008981X

ISBN-13: 978-1580089814

Product Dimensions: 9.1 x 0.6 x 9.5 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 148 customer reviews

Best Sellers Rank: #53,843 in Books (See Top 100 in Books) #17 in [Books > Cookbooks, Food & Wine > Asian Cooking > Japanese](#) #27 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Soups & Stews](#) #30 in [Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet](#)

Customer Reviews

“What a gorgeous, fun, inspiring, smart book! Its pleasures are twofold: first, Tadashi Ono and Harris Salat have written a delightful cultural history of one of Japan's premier foods; second, they have compiled fifty accessible recipes guaranteed to please the American home cook. It is a must-have for all lovers of Japanese food.” --James Oseland, editor in chief of *Saveur*, author of *Cradle of Flavor*

“The international collaboration of Chef Tadashi Ono and culinary chronicler Harris Salat has brought forth a fine cookbook devoted to nabe, those marvelous Japanese cook-at-the-table, single-pot dishes that nourish and nurture warm friendships. This multitalented team shares a wealth of kitchen tips with their readers, spicing up good cooking advice with tasty tales.” --Elizabeth Andoh, author of *Washoku: Recipes from the Japanese Home*

Kitchen

* An introduction to Japan's most beloved home cooking, with recipes for 50 authentic regional favorites. * Includes a primer on hot pot culture, ingredients, condiments, and tools. * Hot pots are wholesome, economical, and easy to prepare midweek.

This book is as much about what Japanese Hot Pot is, as it is recipes on how to make it. The first 35 pages of the cookbook cover Hot Pot culture, ingredients, basic techniques and basic recipes. The remainder of the book divides recipes into categories based on whether vegetarian or by the type of meat is used as the main ingredient. I would have liked to see more information on substitutions. While the book does describe some substitutions, for others the authors just assume the reader has access to a Japanese or Asian market. That's simply not true for all of us.

The author showed excellent knowledge about the hot pot dish, and the varieties for each broth, vegetables and meats variation. It also has whole fish recipe too, can't wait to try that one. For my first try out, I chose the tofu hot pot dish, since I happened to have most of the ingredients, and I am pleased with the result. Wasn't sure at first whether boiled tofu would taste good, but it was delicious. And my family devoured it, including my picky eater kid. Will try other dishes soon. The book also has step by step pictures to help showed how the ingredients need to be arranged in the donabe. Very useful and artsy at the same time.

So I've tried a few of the hot pots. My boyfriend and I really like the chicken curry hot pot, snow hot pot, chicken and milk hot pot, beef shabu shabu, and salmon hot pot. BUT some of the other hot pots were too weird tasting for us to handle, such as Strawberry Hot pot, or the chicken akita hot pot. I guess those are more traditional japanese hot pot recipes that I thought were too "seaweed" tasting. I'm not a fan of kombu by the way. Overall, I think the book is great! I'm set on trying all the other recipes. I just love hot pot. Will try the pork kimchi hot pot next. I'll keep you posted.

I have been following Harris Salat's blog for about 6 months and have been awaiting the arrival of the book anxiously. So far it has not disappointed. I have only done 2 of the recipes so far. Luckily (like the book states a number of time) these recipes do not mind being adjusted for tastes and available ingredients. And yet with common sense they turned out fantastic. Right now using cast iron dutch oven but will probably invest in either a chinese clay pot or a japanese danabe.

I am currently living in Japan. I have learned how to make quite a lot of Japanese food, but I needed some new ideas to mix things up. This book does a great job introducing you to the main ingredients of Japanese cooking, not only the main ingredients of nabe cooking. I liked the variety of styles of nabe in this book. The recipes don't just feel like repetitions of each other with one changing ingredient. Nabe is particularly great for winter. It is a great way to get all your vegis, meat and flavor in one pot. This cookbook is well written and well informed on authentic Japanese cooking.

Looked at several of the recipes, very easy to understand and nice explanations of both the tools and basic ingredients required. Very helpful in understanding the type of cuisine and will make the cooking process much more enjoyable.

All-in-all a pretty good book and one that I will cook quite a bit out of. When I first flipped through this, I thought it was a bit lacking, but then I took a closer look at the detailing and variation in the cooking sauces for the hot pots...very nice. Thing I liked 1) Nice, varied recipes with solid historic sidebars so you understand why the dish is the way that it is. 2) Great side information that provides general information on serving, ingredients, construction technique for those, such as myself, that are just exploring this type of dish. 3) Really nice photography. Sometimes didn't really line up with the content of the text, but this is pretty minor. A really nice volume about a cooking style that is pretty cool. The most complete information on the subject that I have been able to find. A little more information of physically cooking with a donabe would have been good (gas/electric, how high to heat, etc.) but this is pretty minor.

I have lived in Japan for many years. These recipes are true to Japan and the wonderful dishes there. My favorite is the chicken curry.

[Download to continue reading...](#)

Japanese Hot Pots: Comforting One-Pot Meals INSTANT POT: 2,500 Instant Pot Pressure Cooker and Slow Cooker Recipes Cookbook (Instant Pot, Instant Pot Recipes, Crockpot Cookbook, Slow Cooker Recipes, ... Pot Dump Meals, Crock Pot Freezer Meals) Instant Pot: 365 Days of Instant Pot Recipes (Instant Pot Cookbook, Instant Pot Slow Cooker, Instant Pot Book, Crock Pot, Instant Pot, Electric Pressure ... Vegan, Paleo, Breakfast, Lunch, Dinner) CROCK POT: Delicious Freezer Meal and Dump Meal Recipes for Busy People (Crock Pot, Crock Pot Cookbook, Crock Pot Recipes Cookbook, Crockpot Cookbook, ... Dump Meals, Crock Pot Freezer Meals Book 1) Crock Pot:

Delicious Crock Pot Dump Meals, Freezer Meals and More! (Crock Pot, Crockpot Recipes Cookbook, Dump Meals, Freezer Meals, Chicken and Soup Recipes) Instant Pot Cookbook: 500 Instant Pot Recipes Cookbook for Smart People (Instant Pot, Instant Pot Recipes, Instant Pot Recipes Cookbook, Instant Pot Electric Pressure Cooker Cookbook) CROCK POT: Delicious, Healthy Crock Pot Recipes (2100 Crock Pot Recipes Cookbook, Clean Eating, Crockpot, Healthy Crock Pot, Crock Pot Chicken, Crock Pot Recipes Cookbook) Crock Pot: 2,000 Crock Pot Recipes Cookbook (Crock Pot Recipes, Slow Cooker Recipes, Dump Meals Recipes, Dump Dinner Recipes, Freezer Meals Recipes, Crock Pot Cookbook) CROCK POT: 500 Best Crockpot Recipes (crockpot cookbook, slow cooker recipes, crock pot meals, paleo, vegetarian, crock pot, crock pot cookbook, crockpot freezer meals, slow cooker cookbook) CROCK POT Dump and Go Recipes: Quick and Easy Meals Ideas for When You're In a Hurry: (Crock pot recipes, Slow Cooker recipes, Crock Pot Dump Meals, Crock Pot cookbook, Slow Cooker cookbook) Crock Pot: 1001 Best Crock Pot Recipes of All Time (Crockpot, Crockpot Recipes, Crock Pot Cookbook, Crock Pot Recipes, Crock Pot, Slow Cooker, Slow Cooker Recipes, Slow Cooker Cookbook, Cookbooks) Instant Pot Cookbook: Top 10 Electric Pressure Cooker Recipes: Instant Pot, Instant Pot Cookbook, Instant Pot Recipes : The Best Instant Pot Cookbook for ... cooker, electric pressure cooker recipes) Instant Pot Cookbook: 30 Top Vegan Recipes for Instant Pot Pressure Cooker: Cook Healthier And Faster (Instant Pot Cookbook Paleo, Instant Pot Weight Loss ... Instant Pot Chicken Recipes, Slow Cooker 5) Instant Pot: The AMAZING Pocket Cookbook for Instant Pot Cooking (1,500 Bonus Recipes! Instant Pot, Instant Pot Recipes, Instant Pot Cookbook, Pressure Cooker Recipes, Pressure Cooker Cookbook) Chicken Pot Pie Recipe : 50 Delicious of Chicken Pot Pie Cookbook (Chicken Pot Pie Recipe, Chicken Pot Pie Recipe Book,Chicken Pot Pie Cookbook) (Karen Gant Recipes Cookbook No.4) The Ultimate Vegan Instant Pot Cookbook: Tasty & Healthy Vegan Instant Pot Recipes for Everyone (Vegan Instant Pot Recipes Cookbook, Vegan Instant Pot Cooking, Vegan Instant Pot for Two) Instant Pot Electric Pressure Cookbook: Incredibly Easy & Healthy Mouthwatering Instant Pot Recipes For Quick Scrumptious Meals (Instant Pot, Instant Pot Cookbook, Electric Pressure Cooker, Paleo) I Love My Dad (japanese kids books, japanese children books): kids books in japanese, japanese baby books, children japanese books (Japanese Bedtime Collection) (Japanese Edition) Japanese Gardens: An Introduction to Japanese Gardens and Their Design Principles (Japanese Gardens, Japanese Garden Designs, DIY Japanese Gardening, Japanese ... Japanese Landscape Design Book 1) Weight Watchers One Pot Cookbook: 200+ One Pot Meals, Quick and Easy Meals For Weight Loss & Healthy Eating: Slow Cooker, Pressure Cooker, Dutch Oven and More

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)