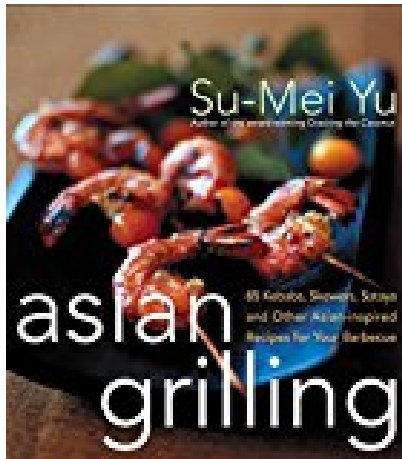


Asian Grilling 85 Satay Kebabs Skewers and Other Asian-Inspired Recipes for Your Barbecue



BOOK DETAILS

- Author : Su-Mei Yu
- Pages : 176 Pages
- Publisher : William Morrow Cookbooks
- Language : English
- ISBN : 0066211190

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BOOK SYNOPSIS

Now you can bring the authentic tastes and techniques of Asian grilling right into your own home. Su-Mei Yu, renowned Thai chef, teacher, restaurateur, and award-winning author of *Cracking the Coconut*, shows you just how easy it is to grill in her new book, *Asian Grilling*. Su-Mei captures the splendor and diversity of Asias cuisines -- Chinese, Thai, Vietnamese, Korean, Indian, Burmese, Laotian, and Cambodian -- in this superb collection of 85 recipes. With Su-Meis guidance and clearly written recipes, youll be able to cook some of the worlds most delicious grilled foods, including Indian Chicken Tandoori, Vietnamese-Style Grilled Beef in Lettuce, and Thai Grilled Pork Strips. *Asian Grilling* begins with some of the better-known Asian dishes such as Chicken Yakitori, Pork Satay, and Lamb Kebabs. Su-Mei then takes you through her own treasured recipes for Salt-Grilled Yellowtail Tuna from Japan, Vietnamese Grilled Shrimp on Sugarcane Stalks, Bulgogi (Korean Barbecued Beef), and so much more. Along with these dishes, youll find recipes for zesty dipping sauces and flavorful relishes to enhance every bite. In the "Wrapped and Grilled" and "Grilled and Wrapped" chapters, youll learn how each cuisine uses leaves and casings to make grilling pouches. When these pouches are opened at the table, they fill the room with a unique and savory perfume. The large green leaves of the banana plant are used to wrap everything from Malaysian Spicy Fish Cakes to Chinese-style grilled chicken. In true fusion style, Su-Mei encases a warm filling of grilled vegetables and cheese in a tortilla to make one of her favorite recipes, Thai Quesadillas. Even the ubiquitous lettuce leaf makes a great wrapper for curried lamb, grilled shrimp, and more. Grilled vegetables and salads, main course rice and noodle dishes, and even grilled fruit desserts round out this collection. There are also detailed instructions for preparing the grill and making spice pastes and essential tips on shopping for and preparing Asian ingredients. Stunning color photographs illustrate how the dishes look. Turn your kitchen into an Asian barbecue. Its easy with *Asian Grilling* by Su-Mei Yu.

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