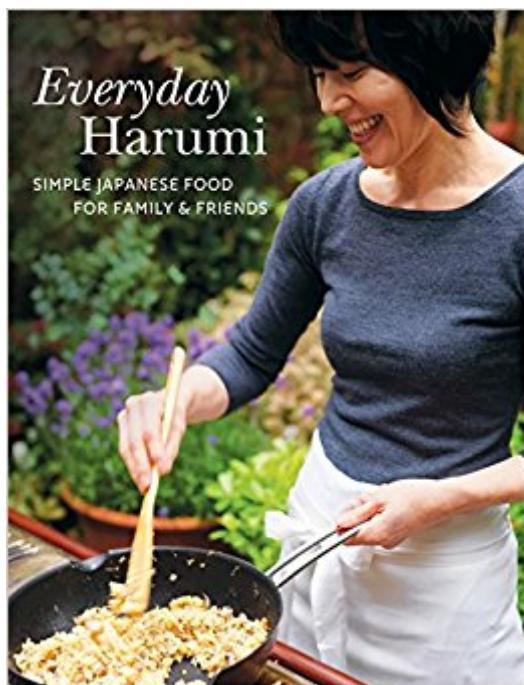


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# Everyday Harumi: Simple Japanese Food For Family And Friends



## Synopsis

In *Everyday Harumi*, Harumi Kurihara, Japan's most popular cookery writer, selects her favorite foods and presents more than 60 new home-style recipes for you to make for family and friends. Harumi wants everyone to be able to make her recipes and she demonstrates how easy it is to cook Japanese food for every day occasions without needing to shop at specialist food stores. Arranged by her favorite ingredients, Harumi presents recipes for soups, starters, snacks, party dishes, main courses and family feasts that are quick and simple to prepare, all presented in her effortless, down-to-earth and unpretentious approach to stylish living and eating. Every recipe is photographed and includes beautiful step by steps that show key Japanese cooking techniques such as chopping skills or how to serve rice. Texture and flavor are important to Japanese food and Harumi takes you through the basic sauces you can make at home and the staples you should have in your store cupboard. Photographed by award-winning photographer Jason Lowe, this warm and approachable cookbook invites you to cook and share Japanese food in a simple and elegant style.

## Book Information

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## Customer Reviews

Created expressly for Westerners, the latest stylish volume from Japanese cooking star Kurihara (*Harumi's Japanese Home Cooking*) shows Americans how they can incorporate Japanese styles, flavors and techniques into weekday meals. A sort of Japanese Rachel Ray, Kurihara offers 70 home-style recipes big on flavor and short on effort. Arranged by main ingredient or flavor (rice, miso, shellfish, potato, etc.), readers will be able to crank out fare such as Rice with Sea Bream,

Ginger Pork or Tonkatsu (pork shoulder steaks that have been breaded, fried and served with cabbage and a sauce of the same name) in almost no time at all, provided they have a few sauces on hand. Japanese riffs on fried chicken and sliders with teriyaki sauce make pleasant surprises, but there are enough classics like yakitori, egg drop and miso soup (three variations), and ubiquitous Sweet Pickled Ginger to please traditionalists. Those with a soft spot for Japanese flavors and techniques, or traditional cooks looking to branch out will find this a welcome, sharply-produced introduction. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to the Hardcover edition.

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Compared to other Japanese cookbooks this Everyday Harumi is much easier to follow and uses less uncommon ingredients. I don't live near a major metropolitan city and was able to find most of the listed staple ingredients at my nearby oriental grocery store. The recipe ingredients are also fairly short for the majority of recipes which is nice because you don't have to buy a ton of ingredients to make one recipe. Once you have her staple items on hand you'll find most items can be found at local grocery store and you don't need to make the trip out to the oriental market. I've prepared a number of recipes and the only one we didn't like too much was the egg drop soup, it was basically dashi stock with egg dropped in. The recipes also have you make sauces from more common sauces, like halo soba sauce from tonkatsu and oyster sauce or banno and ponzu soy sauces. I'm looking forward to making more of the recipes and trying them. I like this book much

more than her other book because it's simpler. Some of the recipes are even in her other cookbook(s) (I only have one of the them two) and these recipes have been simplified and have fewer ingredients. For a simple yet truly Japanese cookbook this is a great book, particularly if you don't have a Japanese market nearby. I believe she also lists recommended online stores for the oriental/specialty items and .com is one of them. It's a great way to take advantage of Prime membership if you have it.

One of my favorite cookbooks ever. I owned the hard cover version, but I am migrating all my books into kindle versions and I had been repurchasing digitally only those books worth keeping forever, this book made it to my digital selection.

Everyday Harumi is one of my favorite cookbooks! Her recipes are fool-proof and very accessible. I love her writing style and I think she's dope (case in point-- I have purchased her other two cookbooks-- Harumi's Japanese Home Cooking and Harumi's Japanese Cooking, and no, I'm not a Japanese Food Fanatic; I just happen to think that she is extremely authoritative on this cuisine). Love it!

Yummy recipes! I've only made two so far, but the dashi recipe alone is probably worth the price of the book. Everything seems very authentic, but still accessible to western cooks. The shopping list is super helpful as well if you're just getting started with Japanese cooking. For a newbie like myself, this was a great purchase.

This book is well done. The pictures are all beautiful and the recipes are easy. Definitely worth taking the time to read the beginning of the book for her explanation of Japanese meals and her thought process for her cooking. I've already ordered another of her books.

I know her very well. So I was exited to have this book in English. Well made Japanese standard food in this book. Very pretty looks.

I have made four recipes from this book, and all were brilliant. I've given it to all my friends. The book design is beautiful and the recipes are easy, impressive, and delicious.

So pleased with Everyday Harumi. Lots of dishes set out in an easy format. Recipes I have been

looking for for ages.

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