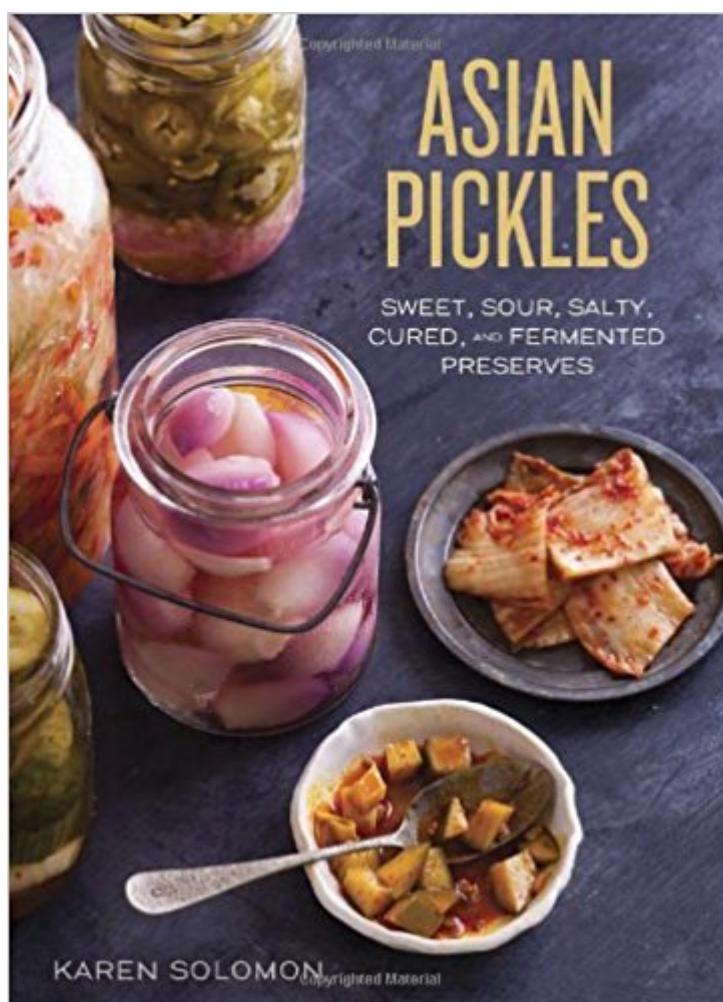


The book was found

Asian Pickles: Sweet, Sour, Salty, Cured, And Fermented Preserves From Korea, Japan, China, India, And Beyond



Synopsis

From authentic Korean kimchi, Indian chutney, and Japanese tsukemono to innovative combinations ranging from mild to delightfully spicy, the time-honored traditions of Asian pickling are made simple and accessible in this DIY guide. *Asian Pickles* introduces the unique ingredients and techniques used in Asian pickle-making, including a vast array of quick pickles for the novice pickler, and numerous techniques that take more adventurous cooks beyond the basic brine. With fail-proof instructions, a selection of helpful resources, and more than seventy-five of the most sought-after pickle recipes from the East—Korean Whole Leaf Cabbage Kimchi, Japanese Umeboshi, Chinese Preserved Vegetable, Indian Coconut-Cilantro Chutney, Vietnamese Daikon and Carrot Pickle, and more—*Asian Pickles* is your passport to explore this region's preserving possibilities.

Book Information

Hardcover: 208 pages

Publisher: Ten Speed Press; 1St Edition edition (June 10, 2014)

Language: English

ISBN-10: 1607744767

ISBN-13: 978-1607744764

Product Dimensions: 6.8 x 0.8 x 9.3 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 108 customer reviews

Best Sellers Rank: #77,253 in Books (See Top 100 in Books) #6 in Books > Cookbooks, Food & Wine > Asian Cooking > Korean #55 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments #98 in Books > Cookbooks, Food & Wine > Canning & Preserving

Customer Reviews

One of the most ancient forms of preservation, fermentation transforms raw ingredients into wholly new and unique foods. Americans readily recognize dill pickles and sauerkraut, and increasing numbers have learned to appreciate Japan's pickled ginger as a palate-clearing condiment for sushi, as well as the astonishingly pungent, tongue-searing kimchi, Korea's cabbage, garlic, and chili national dish. Other Asian pickles that may be less familiar to Westerners include India's myriad chutneys, with their sweet and hot spices, and China's preserved eggs. From Southeast Asia comes a homemade version of the very popular sriracha now present

on so many tables worldwide. For true fans of fermented dishes, Solomon gives instructions for pickling fresh squid but warns that their odors can linger. Canning aficionados need beware that Asian pickles—delicacy and low acidity render them poor candidates for canning—high temperatures. A glossary helps demystify some less common or obscure (to the Western palate) ingredients. --Mark Knoblauch

“I love this book! Karen Solomon has spent years exploring the remarkably varied pickling styles of Asia. This is among the very best books I’ve encountered on pickling, and it goes beyond pickling itself with recipes for foods used in or served with pickles. Karen’s descriptions of technique are clear and crisp, and her personal tone made me feel as if she were whispering encouragement in my ear.”—Sandor Ellix Katz, author of *The Art of Fermentation*
“In this culinary passport to Asia, Karen Solomon helps you discover the delicate flavors and complex spices of pickles you didn’t know existed. A delicious roadmap for pickle lovers everywhere!”—Lauryn Chun, author of *The Kimchi Cookbook*
“With this book, Karen Solomon has forever updated the American pickle canon. Featuring both truly traditional Asian pickles and her varied and inspiring adaptations, it is required reading for all home preservers.”—Marisa McClellan, creator of *Food In Jars*

On a rainy day in Seattle, I sat in a book-filled delicatessen waiting for a friend’s eye surgery to be completed. I never would have picked this up and looked at it except that I had hours to kill. It’s so obscure, and yet, I found it to be the most inspiring cookbook I’ve come across in a long time. I want to make nearly all of the recipes in here. It’s not just pickles, there are loads of condiments. There’s even a recipe for XO sauce that I’m thrilled to have because it’s gluten-free, unlike the commercial sauce. Some salads are included too. The photographs of each dish makes them seem more approachable and compelling. I was so intrigued by the new ideas in this book that I had to buy a copy. I think my lunches are about to get a whole lot more interesting. I highly recommend this cookbook. FWIW, every single recipe in this book is either naturally gluten-free or can easily be made gluten-free by substituting g-f soy sauce and g-f miso.

I highly recommend this book for yourself or as a gift. Beautiful high quality pictures and easy to follow instructions.

I love asian pickled and fermented vegetables. This was a great little book to help me make them.

I have a ton of pickling books, and i have to say this is one of the best. very informative. the author gives a background on the principals and techniques as well as recipes. HIGHLY RECOMMENDED!!!

Great hit with my brother-in-law who loves to can, pickle and ferment!!

Karen is a whiz at writing and at food preparation and most of all she is a fun read. We made great pickles thanks to her.

Yummy, great book, great recipes

GOOD RECIPES, FUN TO DO AND YOUR FRIENDS LOVE YOU WHEN YOU BRING SOMETHING LIKE THIS TO A DINNER PARTY INSTEAD OF THE USUAL BOTTLE OF WINE.

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

Asian Pickles: Sweet, Sour, Salty, Cured, and Fermented Preserves from Korea, Japan, China, India, and Beyond Asian Pickles: Korea: Recipes for Spicy, Sour, Salty, Cured, and Fermented Kimchi and Banchan Easy Asian Cookbook: 200 Asian Recipes from Thailand, Korea, Japan, Indonesia, Vietnam, and the Philippines (Asian Cookbook, Asian Recipes, Asian Cooking, ... Thai Recipes, Japanese Recipes Book 1) Hot Sour Salty Sweet: A Culinary Journey Through Southeast Asia Asian Children's Favorite Stories: A Treasury of Folktales from China, Japan, Korea, India, the Philippines, Thailand, Indonesia and Malaysia 30 Delicious Sweet Potato Recipes Ã¢â€œ Tasty and Healthy Sweet Potato Recipes (The Ultimate Sweet Potato Cookbook Including Recipes For Sweet Potato Soup, ... Salad, Sweet Potato Souffle and More 1) The Fermented Vegetables Manual: Enjoy Krauts, Pickles, and Kimchis to Improve Skin, Health, and Happiness DIY Pickling: Step-By-Step Recipes for Fermented, Fresh, and Quick Pickles Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes Easy Asian Cookbook: 200 Asian Recipes from Thailand, Korea, Japan, Indonesia, Vietnam, and the Philippines China: China Travel Guide: 101 Coolest Things to Do in China (Shanghai Travel Guide, Beijing Travel Guide, Backpacking China, Budget Travel China, Chinese History) Kombucha: for Beginners: How to Make Kombucha at Home (Kombucha, Kombucha Recipes, How to Make Kombucha, Fermented Drinks, Fermented Tea, Kombucha

Mushroom Book 1) Shark's Fin and Sichuan Pepper: A Sweet-Sour Memoir of Eating in China Japan: The Ultimate Japan Travel Guide By A Traveler For A Traveler: The Best Travel Tips; Where To Go, What To See And Much More (Japan Travel Guide, ... Guide, Japan Tour, History, Kyoto Guide,) Japan Travel Guide: The Ultimate Japan Travel Guide for Curious, Fun and Adventurous Travelers - Experience the Best of Japan's Culture, History, Tours, ... Japan Travel, Tokyo Guide, Kyoto Guide) Japan: The Ultimate Japan Travel Guide By A Traveler For A Traveler: The Best Travel Tips; Where To Go, What To See And Much More (Lost Travelers, ... Guide, Japan Tour, Best Of JAPAN Travel) Japan Travel Guide: The Ultimate Japan Travel Guide for Curious, Fun and Adventurous Travelers - Experience the Best of Japan's Culture, History, ... Japan Travel, Tokyo Guide, Kyoto Guide) Japan: The Ultimate Japan Travel Guide By A Traveler For A Traveler: The Best Travel Tips; Where To Go, What To See And Much More (Lost Travelers ... Kyoto Guide, Japan Tour, Budget Japan Travel) Japan: Japan Travel Guide: 101 Coolest Things to Do in Japan (Tokyo Travel, Kyoto Travel, Osaka Travel, Hiroshima, Budget Travel Japan) Japan: 101 Awesome Things You Must Do In Japan: Japan Travel Guide To The Land Of The Rising Sun. The True Travel Guide from a True Traveler. All You Need To Know About Japan.

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)