



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

Tadashi Ono, Harris Salat

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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 become a believer, too.

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The guide untitled The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables is the guide that recommended to you to see. You can see the quality of the reserve content that will be shown to you. The language that creator use to explained their ideas are easily to understand. The writer was did a lot of exploration when write the book, therefore the information that they share to you is absolutely accurate. You also will get the e-book of The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables from the publisher to make you much more enjoy free time.

Benjamin Torres:

In this time globalization it is important to someone to get information. The information will make professionals understand the condition of the world. The health of the world makes the information quicker to share. You can find a lot of sources to get information example: internet, newspaper, book, and soon. You can observe that now, a lot of publisher that print many kinds of book. Typically the book that recommended to you is The Japanese Grill: From Classic Yakitori to Steak, Seafood, and Vegetables this book consist a lot of the information with the condition of this world now. This specific book was represented how does the world has grown up. The words styles that writer make usage of to explain it is easy to understand. The writer made some research when he makes this book. That's why this book suitable all of you.

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