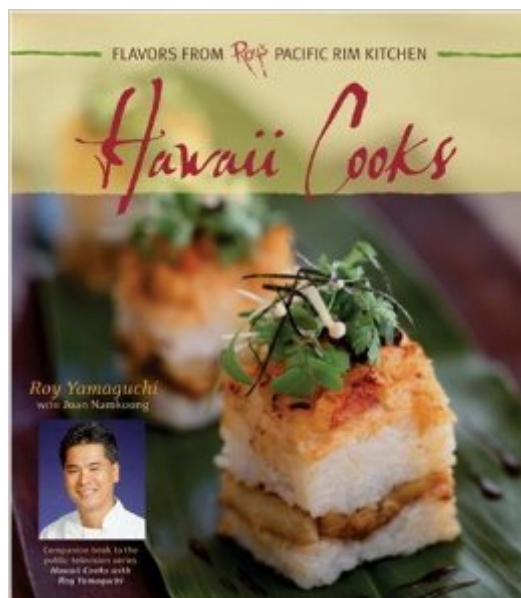


The book was found

# Hawaii Cooks: Flavors From Roy's Pacific Rim Kitchen



## Synopsis

For five seasons, Roy Yamaguchi has explored the ingredients and growers of Hawaii on his public television show, *Hawaii Cooks with Roy Yamaguchi*. Now, in a companion volume to the sixth season, he brings his rich culinary discoveries to home kitchens. In *HAWAII COOKS*, Roy introduces a comprehensive pantry that describes his favorite ingredients in detail and carefully explains how flavors, textures, and colors play off and complement each other on the plate. As a classically trained chef, Roy combines fresh, Hawaiian-grown ingredients with French cooking techniques to produce a mouthwatering collection of recipes with eastern and western influences. Recipes such as Crab and Taro Cakes with Bagnaioise Sauce, Lamb Steaks with Sweet Potato Mash and Apple-Curry Sauce, and Crab with Vanilla Sauce pack an unexpected punch in every delicious bite, bringing out the flavors of ingredients in ways that only Roy can. The companion book to Roy Yamaguchi's sixth season of *Hawaii Cooks with Roy Yamaguchi*, broadcast on public television. Includes an in-depth pantry section that comprises nearly a quarter of the book, a detailed description of Roy's cooking style, and 60 of Roy's signature recipes. Features full-color ingredient and styled food photography. Roy received the 1993 James Beard Foundation Award for Best Chef: Pacific Northwest.

## Book Information

Hardcover: 176 pages

Publisher: Ten Speed Press (March 14, 2003)

Language: English

ISBN-10: 1580084540

ISBN-13: 978-1580084543

Product Dimensions: 8.5 x 0.7 x 9.8 inches

Shipping Weight: 1.4 pounds

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (9 customer reviews)

Best Sellers Rank: #611,905 in Books (See Top 100 in Books) #34 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Hawaii](#) #67 in [Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim](#)

## Customer Reviews

It does not appear to be a bad book. However, too much time is spent discussing the ingredients and not enough space is devoted to recipes. Certainly some discussion of raw ingredients is useful, but fully 1/3 of the book is devoted to it. If that's what you want, this is the book for you. There are

other books covering Hawaiian recipes that are better choices if your emphasis is recipes.

I purchased this book for a gift, the person I bought it for loved it, she had just moved to Hawaii and wanted a cook book for the foods of the Islands, she told me she has used it a lot and loves all the information and recipes in this beautiful book.

I am in absolute love with all of Roy's cookbooks. I bought this one after having owned the newest one already. I love the difficulty and time consuming recipes, it makes my cooking obsession fun and challenging! If you enjoy Hawaiian Asian fusion and really enjoy cooking you will love these books!

Good pictures, like being right in their restaurant. Would order more of their cookbooks as long as its illustrated as well.

I am a fan of Roy's and wish I could eat in every Roy's! It is a good cookbook and the dishes can be cooked!

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

Hawaii Cooks: Flavors from Roy's Pacific Rim Kitchen Pacific Bounty: Hawaii Cooks With Roy Yamaguchi Roy's Fish and Seafood: Recipes from the Pacific Rim A Korean Kitchen: Traditional Recipes With an Island Twist (Hawaii Cooks) Roy's Feasts from Hawaii Inside Out: Literature, Cultural Politics, and Identity in the New Pacific (Pacific Formations: Global Relations in Asian and Pacific Perspectives) Hawaii Cooks with Spam: Local Recipes Featuring Our Favorite Canned Meat The Little Hawaii Tastes & Flavors Cookbook (Little Hawaiian Cookbooks) Best of the Best from Hawaii: Selected Recipes from Hawaii's Favorite Cookbooks (Best of the Best State Cookbook) Snorkel Hawaii The Big Island Guide to the beaches and snorkeling of Hawaii, 4th Edition Sea and Smoke: Flavors from the Untamed Pacific Northwest The Cannabis Kitchen Cookbook: Feel-Good Food for Home Cooks Vertamae Cooks Again: More Recipes from the Americas' Family Kitchen The Kitchen Counter Cooking School: How A Few Simple Lessons Transformed Nine Culinary Novices into Fearless Home Cooks Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors Bobby Flay's Mesa Grill Cookbook: Explosive Flavors from the Southwestern Kitchen Off the Rim (All-Star Sports Story) Geonosis and the Outer Rim Worlds (Star Wars Roleplaying Game) Tahoe Rim Trail: The Official Guide for Hikers, Mountain Bikers and Equestrians The Tahoe Rim Trail: A Complete Guide for Hikers, Mountain Bikers, and Equestrians

