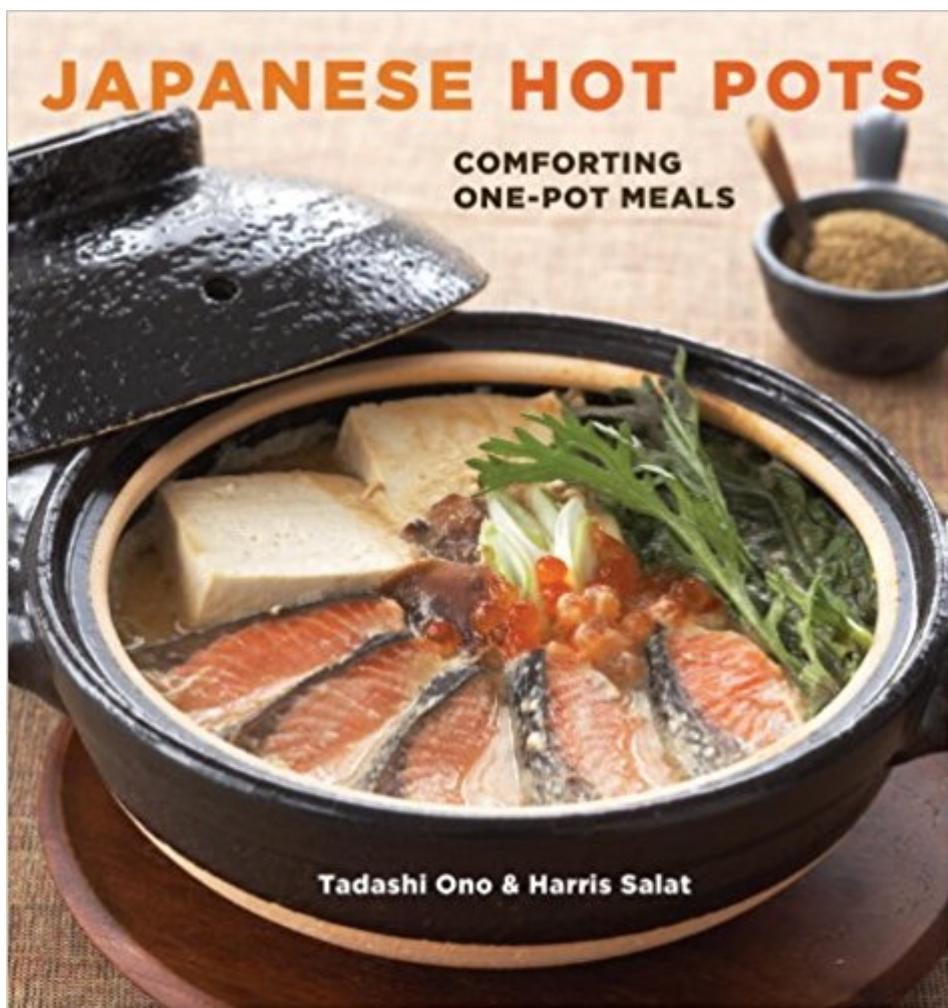


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# Japanese Hot Pots: Comforting One-Pot Meals



## Synopsis

Wholesome, delicious Japanese comfort food, hot pot cooking satisfies the universal desire for steaming, gratifying and hearty meals the whole family can enjoy. In Japanese Hot Pots, chef Tadashi Ono and food journalist Harris Salat demystify this communal eating tradition for American home cooks with belly-warming dishes from all corners of Japan. Using savory broths and healthy, easy-to-find ingredients such as seafood, poultry, greens, roots, mushrooms, and noodles, these classic one-pot dishes require minimal fuss and preparation, and no special equipmentâ™re simple, fast recipes to whip up either on the stove or on a tableside portable burner, like they do in Japan.

## Book Information

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## Customer Reviews

âœWhat a gorgeous, fun, inspiring, smart book! Its pleasures are twofold: first, Tadashi Ono and Harris Salat have written a delightful cultural history of one of Japanâ™s premier foods; second, they have compiled fifty accessible recipes guaranteed to please the American home cook. It is a must-have for all lovers of Japanese food.â• --James Oseland, editor in chief of *Saveur*, author of *Cradle of Flavor* âœThe international collaboration of Chef Tadashi Ono and culinary chronicler Harris Salat has brought forth a fine cookbook devoted to nabe, those marvelous Japanese cook-at-the-table, single-pot dishes that nourish and nurture warm friendships. This multitalented team shares a wealth of kitchen tips with their readers, spicing up good cooking advice with tasty tales.â• --Elizabeth Andoh, author of *Washoku: Recipes from the Japanese Home Kitchen*

\* An introduction to Japan's most beloved home cooking, with recipes for 50 authentic regional favorites. \* Includes a primer on hot pot culture, ingredients, condiments, and tools. \* Hot pots are wholesome, economical, and easy to prepare midweek.

This book is as much about what Japanese Hot Pot is, as it is recipes on how to make it. The first 35 pages of the cookbook cover Hot Pot culture, ingredients, basic techniques and basic recipes. The remainder of the book divides recipes into categories based on whether vegetarian or by the type of meat is used as the main ingredient. I would have liked to see more information on substitutions. While the book does describe some substitutions, for others the authors just assume the reader has access to a Japanese or Asian market. That's simply not true for all of us.

The author showed excellent knowledge about the hot pot dish, and the varieties for each broth, vegetables and meats variation. It also has whole fish recipe too, can't wait to try that one. For my first try out, I chose the tofu hot pot dish, since I happened to have most of the ingredients, and I am pleased with the result. Wasn't sure at first whether boiled tofu would taste good, but it was delicious. And my family devoured it, including my picky eater kid. Will try other dishes soon. The book also has step by step pictures to help show how the ingredients need to be arranged in the donabe. Very useful and artsy at the same time.

So I've tried a few of the hot pots. My boyfriend and I really like the chicken curry hot pot, snow hot pot, chicken and milk hot pot, beef shabu shabu, and salmon hot pot. BUT some of the other hot pots were too weird tasting for us to handle, such as Strawberry Hot pot, or the chicken akita hot pot. I guess those are more traditional Japanese hot pot recipes that I thought were too "seaweed" tasting. I'm not a fan of kombu by the way. Overall, I think the book is great! I'm set on trying all the other recipes. I just love hot pot. Will try the pork kimchi hot pot next. I'll keep you posted.

I have been following Harris Salat's blog for about 6 months and have been awaiting the arrival of the book anxiously. So far it has not disappointed. I have only done 2 of the recipes so far. Luckily (like the book states a number of time) these recipes do not mind being adjusted for tastes and available ingredients. And yet with common sense they turned out fantastic. Right now using cast iron dutch oven but will probably invest in either a Chinese clay pot or a Japanese danabe.

I am currently living in Japan. I have learned how to make quite a lot of Japanese food, but I needed some new ideas to mix things up. This book does a great job introducing you to the main ingredients of Japanese cooking, not only the main ingredients of nabe cooking. I liked the variety of styles of nabe in this book. The recipes don't just feel like repetitions of each other with one changing ingredient. Nabe is particularly great for winter. It is a great way to get all your vegis, meat and flavor in one pot. This cookbook is well written and well informed on authentic Japanese cooking.

Looked at several of the recipes, very easy to understand and nice explanations of both the tools and basic ingredients required. Very helpful in understanding the type of cuisine and will make the cooking process much more enjoyable.

All-in-all a pretty good book and one that I will cook quite a bit out of. When I first flipped through this, I thought it was a bit lacking, but then I took a closer look at the detailing and variation in the cooking sauces for the hot pots...very nice. Thing I liked 1) Nice, varied recipes with solid historic sidebars so you understand why the dish is the way that it is. 2) Great side information that provides general information on serving, ingredients, construction technique for those, such as myself, that are just exploring this type of dish. 3) Really nice photography. Sometimes didn't really line up with the content of the text, but this is pretty minor. A really nice volume about a cooking style that is pretty cool. The most complete information on the subject that I have been able to find. A little more information of physically cooking with a donabe would have been good (gas/electric, how high to heat, etc.) but this is pretty minor.

I have lived in Japan for many years. These recipes are true to Japan and the wonderful dishes there. My favorite is the chicken curry.

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