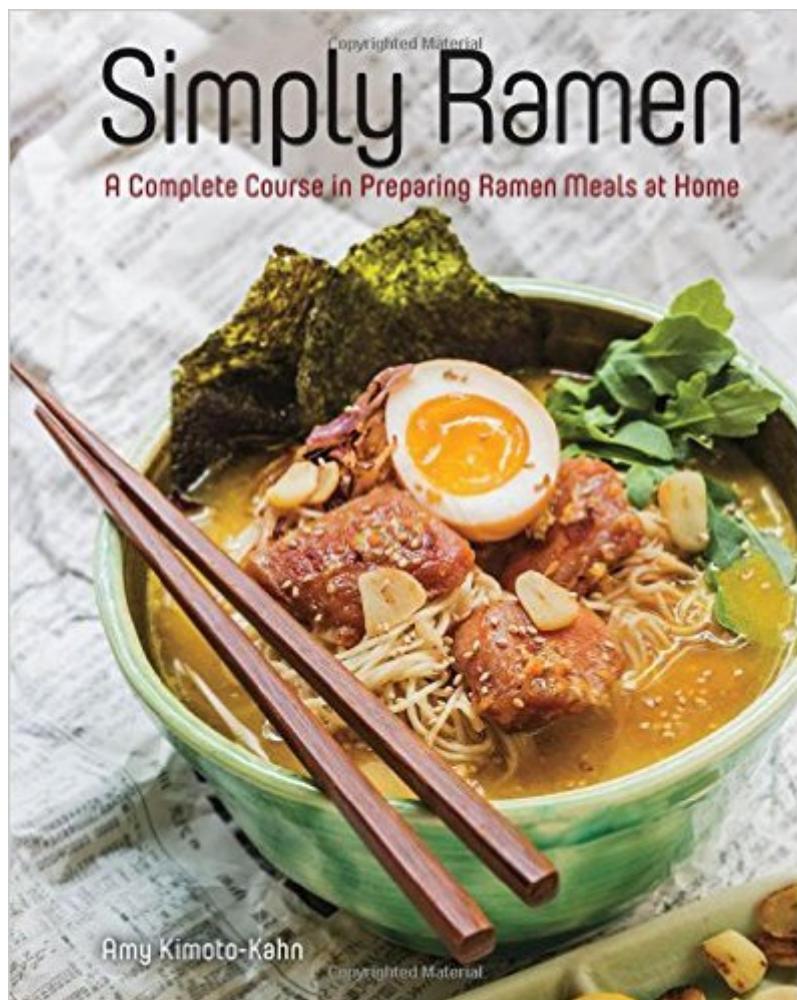


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Simply Ramen: A Complete Course In Preparing Ramen Meals At Home



Synopsis

Make delicious and healthy homemade ramen noodle recipes fast and easy! Whether you are cooking for one or twelve, Simply Ramen brings homemade ramen to your table with a delicious fusion of seventy recipes, including soup bases, noodles, toppings, and sides. Author Amy Kimoto-Kahn shows you how to put together a bowl of piping hot ramen in a myriad of ways with a choice of four soup bases, ramen noodles (homemade or store-bought), and traditional and non-traditional ingredients. Enjoy bowls of pork, chicken, and beef ramen. Or branch out with seafood, vegetarian, and spicy soups--and even cold ramen and a breakfast version topped with bacon and a poached egg. Make your soup base in advance and you have a quick, easy, and special midweek family meal. Try your hand at: Cheese Ramen Chicken Meatball Ramen Chorizo Miso Ramen California Ramen with crabmeat, avocado, and cucumber Crispy Greens Ramen with Swiss chard, kale, and Brussels sprouts With easy-to-follow step-by-step instructions and mouthwatering photos, Simply Ramen will turn your kitchen into a ramen-ya for family and friends.

Book Information

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Customer Reviews

Having spent 10 years in Japan, I have developed a picky and discerning palate for Ramen. I also crave it at least once a week, and restaurants that serve up authentic ramen are very few and far between (trust me, we've tried several!) Amy Kahn's Simply Ramen recipes are the real deal. She outlines the process in making ramen from soup base (the Miso base is UNREAL... so rich and flavorful, with complexity and depth.. and it keeps for at least 10 days in the fridge if you make a full

batch, and only gets better with time), noodles from scratch, and traditional toppings - my favorite, is the chashu (BBQ pork) that you braise in a soy-based liquid, that you can later re-purpose for seasoned boiled eggs. Everything is fool-proof, and the options are limitless. I really like how she breaks the book into several sections - Beef, Pork, Vegetable, Seafood, and Spicy, so that it appeals to virtually any demographic. (Yes, you can enjoy ramen as a vegetarian too!) The outline of the book in a way mirrors the way you build out a bowl of ramen - a step-by-step process that you can customize and make your own. The best part, is that she introduces creative additions, such as chorizo, karaage (Japanese fried chicken), even lobster as specialty ingredients. Lastly, a bowl of ramen isn't complete as a Japanese meal, without a few sides. Whether it's age-dashi tofu, Japanese potato salad, or my personal favorite, "korokke" (or croquettes with potatoes and ground beef), Simply Ramen has everything covered. With the limitless possibilities, no bowl of ramen ever needs to be the same again!

Iâ™ve been having delicious fun all week with recipes from Amy Kimoto-Kahnâ™s debut cookbook Simply Ramen (Race Point Publishing 2016). Monday: Teriyaki Beef-Wrapped Asparagus Ramen. Tuesday: Kabocha Ramen made with nutty winter squash and topped with mushrooms and arugula for a flavorful veges dish. Wednesday: a trip to the sea with Southern Crawfish Ramen. Thursday: time to turn up the heat with spicy Chorizo Miso Ramen. Friday: Cheese Ramen, because cheese! A cookbook that expertly focuses on one type of foodâ™in this case, ramenâ™takes the home cook on a unique culinary journey. I often like such cookbooks because rather than being told to buy a bunch of ingredients to make one dish that I might cook once in a blue moon, I can learn how to prepare a type of food I like in lots of different ways. Being already acquainted with the originality and flair that Amy brings to a Japanese-American style of cooking, I was excited to learn that she was writing a ramen-centric cookbook. I unabashedly confess to enjoying those ten-for-a-buck, salt-loaded packs of ramen I regularly bought as a college kid on a budget. Imagine my delight when I opened Amyâ™s beautifully written book and encountered the real deal: accessible ramen recipes, using healthful ingredients, that make it a pleasure to cook at home and feel better about what Iâ™m eating or serving to family and friends. As a yonsei (fourth-generation Japanese-American), Amy merges contemporary and traditional foods and home cooking techniques and shows you how to make tasty ramen dishes prepared dozens of waysâ™from chicken to seafood, to spicy, to vegetable, to cold, to traditional recipes she learned in Japan.

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