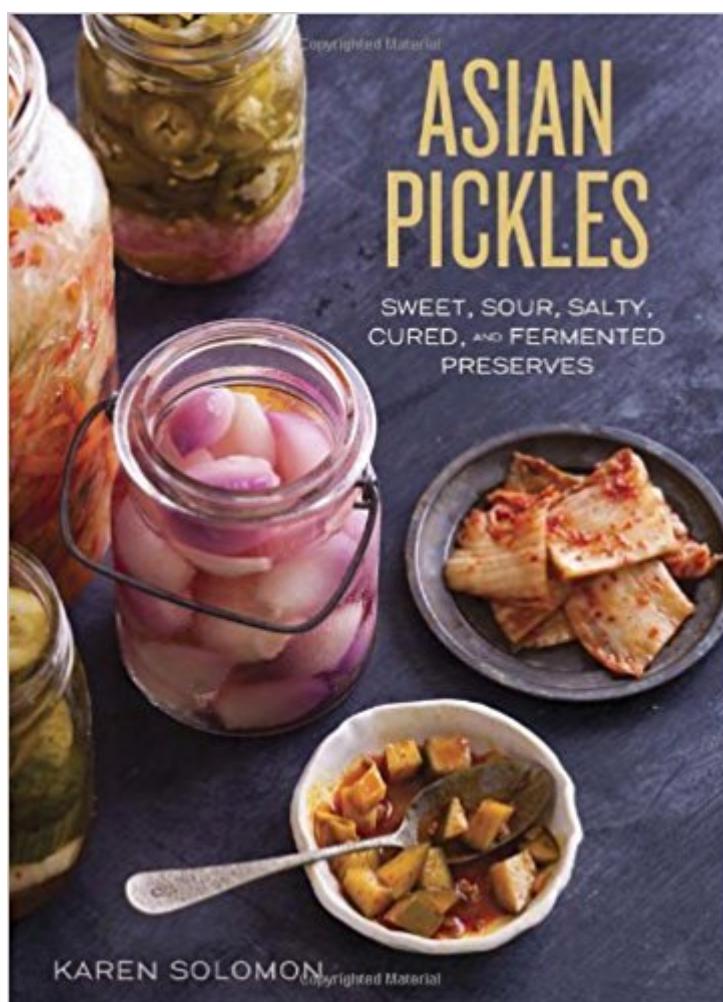


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# Asian Pickles: Sweet, Sour, Salty, Cured, And Fermented Preserves From Korea, Japan, China, India, And Beyond



## 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

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## 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.

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