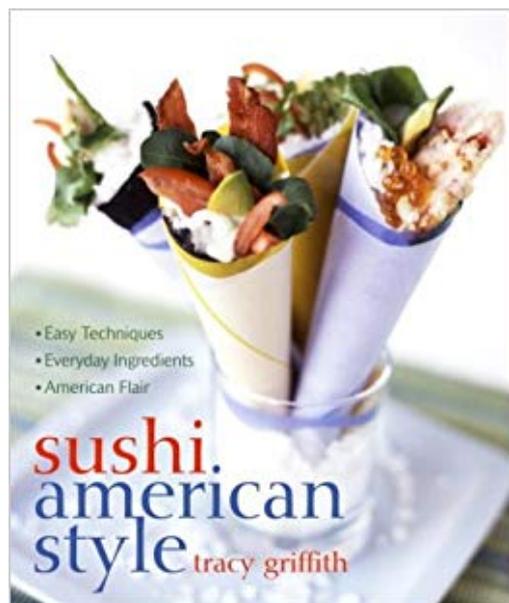


Sushi American Style *by* Tracy Griffith



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Author: Tracy Griffith

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Everyone loves sushi, and it's incredibly fun to make your own rolls. But for most home cooks, the prospect of serving fresh raw fish is a little intimidating. Now, **Sushi American Style** shows how to prepare sushi without the raw fish--using easy-to-find, everyday ingredients in creative, delicious combinations. Sushi chef Tracy Griffith introduces you to truly American-style sushi, with simple fillings like bacon, lettuce, and tomato; grilled pork; barbecued chicken; and sautéed vegetables. The Dixie Roll features fried chicken, onions, and coleslaw; the Cowboy Roll includes peppery steak, blue cheese, and arugula; and the Green Goddess Roll is filled with asparagus, avocado, and watercress. Tracy also explores flavors from around the world with the Two Tiger Roll of shrimp, tomatillo, and chipotle sauce; the Cordon Bleu Roll with ham, Swiss cheese, and chicken; and of course Asian-inspired treats like the Ginger Crab Roll. These sushi rolls are packed with flavor and perfect for entertaining--pass them around as hors d'oeuvres or throw a "roll-it-yourself" sushi party! You'll learn everything you need to know to make creative sushi without the raw-fish fuss. Packed with flavor and fun, **Sushi American Style** is the perfect guide to making sushi at home. You'll be rocking and rolling in no time.



Reviews of the **Sushi American Style** by Tracy Griffith

Jaiarton

As the inventor and owner of the Sushiquik Complete Sushi Kit , I want people to have fun rolling ingredients and knowing that sushi doesn't have to be just raw fish.

This book gives some GREAT American Style sushi recipes that will fit anyone's taste!

If someone in your household is turned off by the idea of raw fish, then what about a chicken roll? Or a steak roll?

Give these recipes a try! And if your looking for an easy to use sushi kit, be sure to check out our Complete Sushiquik Starter Sushi Kit with Rice Cooker

Happy Rolling!

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Love, love, love this book! I am an artist and a pretty decent southern cook, but this book opened up new worlds for me.

It's full of ideas on how to put foods together in colorful new ways. I don't like fishy tasting foods, but it never really occurred to me

that so many "unfishy" things are waiting out there, just ready to be rolled up!

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Washington

I never believed I would make Sushi, but I did make a whole platter full as a Christmas gift for a sushi lover and the love was returned. Clear and easy to understand. I saw Tracy Griffith demonstrating on The Create Channel with Wendy Brodie. She is fantastic.

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Got this book as a gift a few days ago and I have made several recipes. Delicious!!!

Recipes are easy to follow and I love the pictures. We love traditional sushi and now we love American Sushi. This book is a lot of fun!! Excellent.

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It's well written and has all the basic info and techniques to make maki for the unimaginative with nontraditional ingredients. I do a lot of working with what I have on hand so I thought this might be a good source of Ideas for greater variations. Unfortunately the recipes/ingredients are mediocre and uninspiring and in most cases the flavors are muddled, but I can be a harsh critic compared to most. That being said, this could easily be a book on wraps. More over it is a collage of different types of cuisine in the form of maki rolls. The Dixie Roll, fried chicken onions and coleslaw, really? It doesn't even sound all that appetizing on a plate. However, there are plenty of people who would find this book useful and informative but If you want a very good simple book about sushi try "Sishi: Taste and Techniques". Yes it is about raw fish. If you don't like fish, the focal point of sushi, maybe sushi isn't for you. If you don't like cow would you buy a book about hamburgers that don't use cow or would you just buy a book on sandwiches hot and cold? OK one more jab. The cover of the book says "American Flair" apparently that means to take something good and clean and simple like sushi and bastardize the entire concept in the hopes of broader appeal to those that are ignorant to the virtues of sushi(what chu talkin about Willis!) or whatever it is that the "American Flair" has been applied to. If you didn't find this review helpful, this book is perfect for you.

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