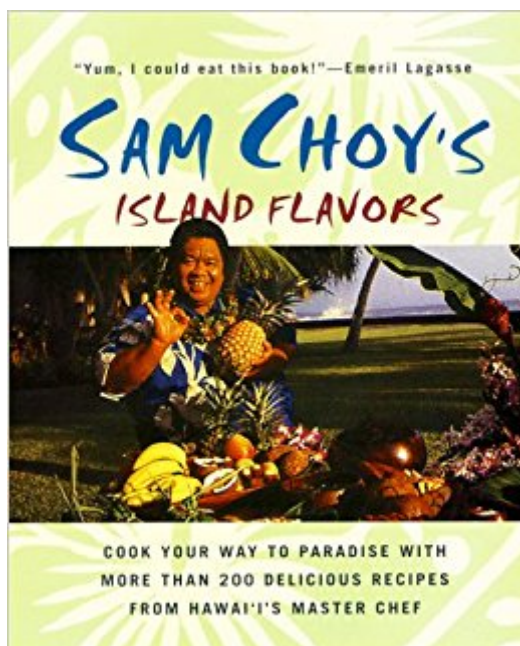


The book was found

# Sam Choy's Island Flavors



## Synopsis

This gorgeously designed cookbook celebrates Choy's diverse culinary heritage, featuring over 200 recipes with a Hawaiian flare. color photos.

## Book Information

Hardcover: 352 pages

Publisher: Hyperion; 1st edition (April 14, 1999)

Language: English

ISBN-10: 0786864745

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Product Dimensions: 7.5 x 9.2 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 22 customer reviews

Best Sellers Rank: #1,073,132 in Books (See Top 100 in Books) #69 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Hawaii #117 in Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #75776 in Books > Teens

## Customer Reviews

Hawaiian chef Sam Choy is sassy and sweet. So are the flavors of his food. Choy's cooking is hapu, a hybrid of Polynesian, Japanese, Chinese, Korean, and European influences, combined in what he calls local-style cooking. In Wok-Seared Shrimp with Pepper-Papaya-Pineapple Chutney, a typical example, Choy marinates the main ingredient, then stir-fries it, and serves it with a colorful accompaniment. Fish or seafood stars in many dishes. Choy's marinades are generally a blend of garlic, ginger, soy sauce, and sugar, with varying accents of scallion, sesame oil, and hot peppers. Both the preparation of ingredients and the cooking method are quick for most dishes. The accompaniment, often a salsa or chutney, is usually a toss-together of chopped fresh fruits and vegetables that can be made ahead of time. Choy takes pride in his Hawaiian heritage. He talks about his family and local goings-on. His Catfish in Sweet and Sour Sauce supports local farming of this freshwater fish. Enticing, succulent Hibachi Pineapple Spears were invented one day at the beach to please the kids. A fish-lovers delight, this book also offers appealing chicken recipes: Quick and Easy Shoyu Chicken, made with teriyaki sauce, will please just about everyone. Sixteen color pages help you present dishes as nicely as Choy does at his restaurants. If you can chop, stir-fry, and grill, Sam Choy's Island Cooking provides a fast, fun taste trip to the tropics. Don't miss the desserts and exotic drinks, like Lava Flow and Kona MacFreeze. --Dana Jacobi

"Cook your way to paradise," Hawaiian chef, restaurateur and popular cooking-show host Sam Choy boldly asserts in his new cookbook on island (Hawaiian) fare. Choy's colorful, if a bit too exuberant, patter punctuates the text: about his Spicy Chicken Wingettes, "I'd like to say it's 'finger lickin' good,' but I know it's even better than that

Love Sam Choy's cooking! I used to live on Maui and have tried a lot of the recipes in here.

We love this book so much that we've already bought several copies and presented them as gifts. My only complaint is that the spine has torn from the pages. We use this book A LOT, so that's part of the problem.

Very good Hawaiian recipes, but many repeats from his other cookbooks.

Nice recipes and a fine gift book.

love it

Wonderful book of the Island's favorites along with Sam's favorites. The food in Hawaii is delicious and this is a welcome addition to my shelf for bringing those flavors to home when we can't be there. This is one of my favorites of Sam's book because anyone can cook from it.

I haven't tried to make anything yet and it's mainly because I don't know what each dish is simply by it's title. There are only a few photos of his dishes (and they're not next to the recipe, the few given are all in the center of the book). I like to know what a recipe should look like when it's done so I know I've done it right - this book seriously lacks in that department, something I find very important in a cookbook. However, if that doesn't bother you and you just want the recipes, I'm sure it's great because Sam's a great chef.

Not a fan

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