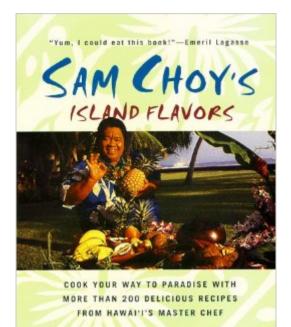
## The book was found

# 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 ISBN-13: 978-0786864744 Product Dimensions: 7.5 x 9.2 inches Shipping Weight: 1.7 pounds Average Customer Review: 4.8 out of 5 stars Â See all reviews (23 customer reviews) Best Sellers Rank: #579,158 in Books (See Top 100 in Books) #50 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Hawaii #81 in Books > Cookbooks, Food & Wine > Asian Cooking > Pacific Rim #46888 in Books > Teens

#### **Customer Reviews**

Well, the high point of my first visit to Hawaii last week was my dinner at Sam Choy's Restaurant on the island of Maui. Everything I tasted was excellent. The meal started off with a green salad which was pretty ordinary, except for the dressing. It was the house dressing and was called Sam's Original Creamy Asian Dressing. I believe the sesame oil is what gave it the little extra kick and I plan to make the recipe myself and relive the experience. I started to order crab cakes (I always order crab cakes if they're on the menu because I love them) and shrimp cocktail because it was just before the long night flight home and I didn't want to feel stuffed. However, I decided I had to go for it if I was going to really get a Hawaiian dish so I asked the waiter for a suggestion for the classic Hawaiian specialty. He advised that Sam's signature dish was Steamed Mahimahi Laulau. Laulau is a traditional Hawaiian dish. The preparation is to wrap pork, fish, beef, or chicken in ti leaves, tie off the tops and put them in a earth oven called an imu. If you can't get ti leaves, you can use corn husks or aluminum foil. I admit that I was a little nervous about eating steamed fish since I usually eat it fried (sounds terrible doesn't it?), but when the waiter brought out the Laulau, I got excited that I was eating something that was wrapped up in a leaf. --so exotic! It was very tasty and quite delicious. The creamy herb sauce had a nice flavor and the vegetables were "easy" to eat because they were julienned. I will order this again if ever I'm lucky enough to go there again. There are over

two hundred recipes in Sam Choy's Island Flavors that are specially adapted to work in any kitchen.

The Choy of Cooking: Sam Choy's Island Cuisine Sam Choy's Island Flavors Sam Choy & the Makaha Sons' A Hawaiian Luau Island Style Cookbook: Guam's Favorite Soups, Tasty Guam Recipes, Wonderful Chamorro Island Food, Exotic Guam Cookbook Of Soups, Enjoy Awesome Chamorro Guam Food From This Island Cookbook Scott 2015 Standard Postage Stamp Catalogue Volume 5: Countries of the World N-Sam (Scott Standard Postage Stamp Catalogue Vol 5 Countries N-Sam) The Sam Prichard Series - Books 1-4 (Sam Prichard Boxed Set, Mystery, Thriller, Suspense, Private Investigator) Oak Island and its Lost Treasure: The Untold Story of the British Military's Role in the Island Flood Tunnel Round walled graveyards and churches in Iceland, Greenland and possibly in Rhode Island.: Were there Round walled graveyards and churches in Rhode Island like in Iceland and Greenland. Monster Island: A Zombie Novel (The Monster Island Book 1) A Tradition of Soup: Flavors from China's Pearl River Delta The Land of the Five Flavors: A Cultural History of Chinese Cuisine (Arts and Traditions of the Table: Perspectives on Culinary History) Modern Spice: Inspired Indian Flavors for the Contemporary Kitchen My Two Souths: Blending the Flavors of India into a Southern Kitchen Flavors of My World The Filipino-American Kitchen: Traditional Recipes, Contemporary Flavors From Bangkok to Bali in 30 Minutes: 175 Fast and Easy Recipes with the Lush, Tropical Flavors of Southeast Asia Flavors of Indonesia: William Wongso's Culinary Wonders Tastes & Flavors of Kauai True Thai: Real Flavors for Every Table The Best of Gourmet: Featuring the Flavors of Thailand

<u>Dmca</u>