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Random House USA Inc, United States, 2011. Paperback. Book Condition: New. Original. 239 x 229 mm. Language: English. Brand New Book. American grilling, Japanese flavors: That s the irresistible idea behind The Japanese Grill. In this bold cookbook, chef Tadashi Ono and writer Harris Salat, avid grillers both, share a key insight: that live-fire cooking marries perfectly with mouthwatering Japanese ingredients like soy sauce and miso. Packed with fast-and-easy recipes, versatile marinades, and step-by-step techniques, The Japanese Grill will...

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- Authored by Tadashi Ono, Harris Salat
- Released at 2011



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