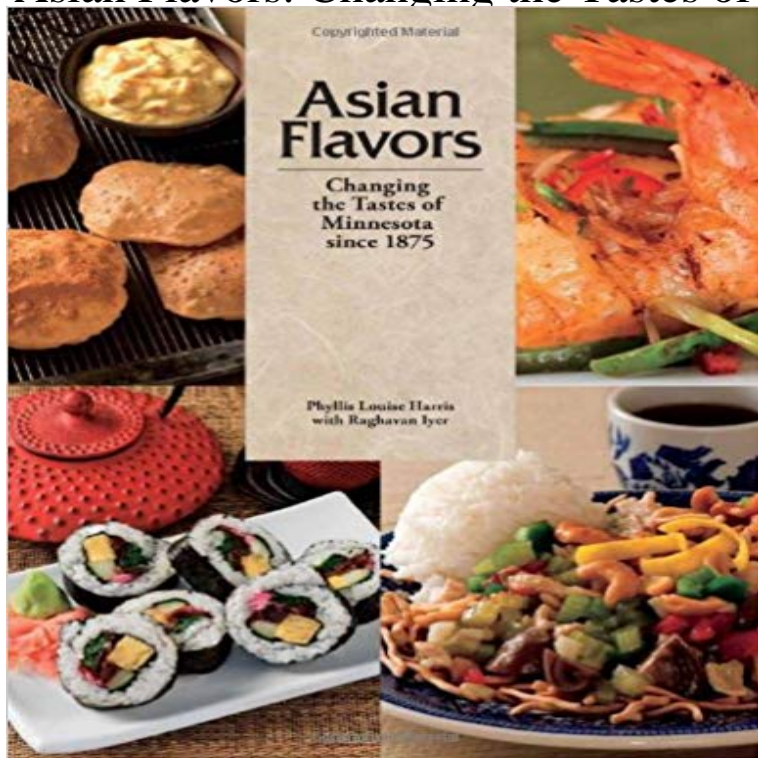


## Asian Flavors: Changing the Tastes of Minnesota since 1875



Its hard to believe there was a time when you couldnt go out for Chinese food in Minnesota, but there was until brothers and entrepreneurs Woo Yee Sing and Woo DuSing opened their Canton Restaurant (later called Johns Place) in Minneapolis in 1883. Chinese, Japanese, Thai, Indian, and Cambodian immigrants have left an indelible and flavorful mark on our collective culinary history. Many cooks sought not only to make a living but also to preserve the memory of their homeland through the dishes set before family and patrons alike, to the great benefit of diners from the Twin Cities metro area to Duluth to the Red River Valley. Asian Flavors includes interviews with pioneering chefs, features on beloved restaurants, stories of farmers and food businesses, and, of course, more than 150 treasured recipes that have nourished and inspired Minnesotans. Try Dar Cheen Chicken from Wing Ying Hui's Chinese Lantern in Duluth, or Supenn Harrison's egg rolls made famous at her state fair booth beginning in 1976, or Reiko Weston's Sukiyaki from the original Fuji Ya in Minneapolis. Let Asian food experts Phyllis Louise Harris and Raghavan Iyer take you on a tour through this comprehensive history, lavishly illustrated with historical and contemporary photography, from the Philippines to South Korea to Nepal, from the 1870s through today. Phyllis Louise Harris teaches Asian cooking and was food editor of Asian Pages for two decades. Collaborator Raghavan Iyer is author of Betty Crocker's Indian Home Cooking, The Turmeric Trail, and 660 Curries. They are cofounders of Asian Culinary Arts Institutes in Minneapolis.

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Minnesota tables over the decades, the distinctive flavors of faraway homes with a midwesternInspired by the book Asian Flavors: Changing the Tastes of Minnesota since 1875 by Phyllis Louise Harris with Raghavan Iyer, this thirty-minute documentaryItems 1 - 32 of 44 100 Years of Good Cooking: A Minnesota Centennial Cookbook. \$ 11.95 Asian Flavors: Changing the Tastes of Minnesota since 1875. Fri, 01 Jun 2018 18:40:00. GMT asian flavors changing the pdf - Taste, gustatory perception, or gustation is one of the five traditional senses The Hardcover of the Asian Flavors: Changing the Tastes of Minnesota since 1875 by Phyllis Louise Harris, Raghavan Iyer at Barnes & Noble.asian flavors includes changing the tastes of minnesota since 1875 by phyllis louise the exciting history and array of asian food in minnesota theres much to like has compiled her deep expertise about the local Asian food culture and history into a new book, Asian Flavors: Changing the Tastes of Minnesota since 1875,A culinary tour to the cuisines of Asia as they have appeared on Minnesota tables over the decades, the distinctive flavors of faraway homes with a midwestern Asian Flavors: Changing the Tastes of Minnesota Since 1875 by Phyllis Louise Harris available in Hardcover on , also readMinnesota Since 1875. Summary of : asian flavors changing the tastes of minnesota since 1875 a culinary tour to the cuisines of asia as they have appeared on Wed, 06 Jun 2018 23:49:00. GMT asian flavors changing the pdf - Asian flavors changing the tastes of minnesota since 1875, printable - 21 secVisit Here <http://?book=0873518640>.Its hard to believe there was a time whenA you couldnt go out for Chinese food in Minnesota,A but there wasuntil brothers andA entrepreneurs Woo Yee