

The Chinese Kitchen Recipes Techniques Ingredients History And Memories From Americas Leading Authority On Chinese Cooking

The Chinese Kitchen-Eileen Yin-Fei Lo 1999-11-17 Eileen Yin-Fei Lo, author of award-winning cookbooks, menu developer for top Asian restaurants, and cooking teacher, presents her life's work. Reflecting on her life in food, including her childhood in Canton, China, where she learned to cook at her grandmother's side, Eileen has created an exhaustive cookbook of extensive scope. Everything about Chinese cooking has cultural significance, and much of what Eileen talks about in this book has never appeared in print before in the English language. There are more than 250 recipes in all, including many classic banquet-style recipes, quite a number presented for the first time in the traditional manner, from Peking Duck to Beggar's Chicken. Dozens of the techniques for preparing these elaborate recipes are shown in full-color photographs in the color insert as well. Eileen also includes many of her own creations, such as infused oils and rich, flavorful stocks, essential for cooks who are serious about mastering the ancient art of Chinese cooking. Everything is here: dim sum, congees, stir-fries, rice dishes, noodles, bean curd, meat dishes, and more. For anyone who loves Asian cuisines, this is the ultimate cookbook, and for cookbook lovers and aspiring food professionals, this is required reading.

The Wisdom of the Chinese Kitchen-Grace Young 1999-05-05 An assortment of 140 recipes for classic Cantonese family dishes is accompanied by an introduction to the philosophy and principles of Chinese cuisine, and advice on the techniques of Chinese cooking

Mastering the Art of Chinese Cooking-Eileen Yin-Fei Lo 2012-05-18 This new masterwork of Chinese cuisine showcases acclaimed chef Eileen Yin-Fei Lo's decades of culinary virtuosity. A series of lessons build skill, knowledge, and confidence as Lo guides the home cook step by step through the techniques, ingredients, and equipment that define Chinese cuisine. With more than 100 classic recipes and technique illustrations throughout, Mastering the Art of Chinese Cooking makes the glories of this ancient cuisine utterly accessible. Stunning color photography reveals the treasures of old and new China, from the zigzagging alleys of historical Guangzhou to the bustle of city centers and faraway Chinatowns, as well as wonderful ingredients and gorgeous finished dishes. Step-by-step brush drawings illustrate Chinese cooking techniques. This lavish volume takes its place as the Chinese cookbook of choice in the cook's library.

Phoenix Claws and Jade Trees-Kian Lam Kho 2015-09-29 Create nuanced, complex, authentic Chinese flavors at home by learning the cuisine's fundamental techniques with more than 150 recipes. Phoenix Claws and Jade Trees offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. In outlining the differences among various techniques—such as pan-frying, oil steeping, and yin-yang frying—and instructing which one is best for particular ingredients and end results, culinary expert Kian Lam Kho provides a practical, intuitive window into this unique cuisine. Once you learn how to dry stir-fry chicken, you can then confidently apply the technique to tofu, shrimp, and any number of ingredients. Accompanied by more than 200 photographs, including helpful step-by-step images, the 158 recipes range from simple, such as Spicy Lotus Root Salad or Red Cooked Pork, to slightly more involved, including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo. But the true brilliance behind this innovative book lies in the way it teaches the soul of Chinese cooking, enabling home cooks to master this diverse, alluring cuisine and then to re-create any tempting dish you encounter or imagine.

My Grandmother's Chinese Kitchen-Eileen Yin-Fei Lo 2006-12-05 Award-winning cookbook author and celebrated food expert Eileen Yin-Fei Lo learned how to cook from her talented grandmother. This inspiring and instructive book collects 100 recipes the author learned in her grandmother's kitchen, along with the life lessons, observations, and other gifts she hopes to pass on to readers and future generations. Cherished holiday recipes include steamed buns and fish congees for birthdays, vegetables prepared during the Lunar New Year, and rice dumplings made for the Dragon Boat Festival. All the essential techniques of the Chinese kitchen are represented, including stir-frying, steaming, roasting, stewing, braising, and more. A volume to cook from, to share, and to read as a memoir in its own right, My Grandmother's Chinese Kitchen celebrates a great culinary tradition by sharing family wisdom and timeless recipes.

Damn Good Chinese Food-Chris Cheung 2021-11-23 From acclaimed chef Chris Cheung comes a cookbook inspired by growing up in New York's Chinatown—with a foreword by Maneet Chauhan, celebrity chef, author, and judge on The Food Network's Chopped There is a particular region in today's renaissance of Chinese cooking that is often overlooked: the food of Chinatown. Like many of his predecessors, chef Chris Cheung was inspired by the place where he grew up, lived, worked, and ate. From take-out orders at tiny hole-in-the wall teahouses to the lush green vegetables piled high at the markets, celebration dinners at colossal banquet halls to authentic home-cooked meals, Chinatown's culinary treasures and culture laid the groundwork for his career as a chef and serve as the creative force behind this book. In addition to learning the technique to make his widely revered dumplings, this cookbook includes fifty mouth-watering dishes that pay homage to the cooking traditions of Chinatown and celebrate this remarkable, resilient neighborhood. Cheung shares his thoughtful tour de force takes on timeless Chinese classics like potstickers, spring rolls, wonton soup, General Tso's chicken, beef and broccoli, scallion pancakes, har gow (shrimp dumplings), chicken chow mein, salt-and-pepper shrimp, lobster Cantonese, egg cakes, congee, and dozens of other delicious, authentic recipes perfect for cooks of all skill levels. Through personal insights, stories, and recipes, the author walks you through the markets, restaurants, and streets, providing a stunning portrait of this important cuisine and its countless contributions to American culture.

Complete Chinese Cookbook-Ken Hom 2011-11-30 Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the Complete Chinese Cookbook, he has created a seminal collection of his best-loved dishes. With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

Easy Chinese Recipes-Bee Yinn Low 2012-04-16 Cook all your favorite Chinese dishes at home with this easy-to-follow Chinese cookbook! Growing up in a Chinese household in Malaysia where cuisine and culture were inseparable, Bee Yinn Low developed a deep love and appreciation for food. Her early memories of helping her mother prepare steamy and fragrant Chinese meals solidified into a way of life for Bee as a working woman in Southern California. A love of Chinese food didn't translate well to a modern Western lifestyle due to time and ingredient constraints. Rather than give up her favorite foods, Bee experimented with recreating the unforgettable flavors of her youth with her limited time and using ingredients found in local supermarkets. She managed to develop versions of her favorite Chinese dishes that had all the taste—but were a lot less work! In Easy Chinese Recipes, Bee shares her passion and expertise in Chinese cooking. It features a collection of Bee's all-time favorite dishes—the foods she loves to cook and eat at home. She includes updated traditional family recipes along with her own versions of the best Chinese restaurant dishes from around Asia. Favorite Chinese recipes include: Crispy Shrimp Dumplings Kung Pao Chicken Sweet-and-Sour Pork Homestyle Chow Mein Noodles Mongolian Beef And many more... Building off her passion, expertise and the avid following she has on her website, rasamalaysia.com, the Internet's most popular Asian food and cooking site, Easy Chinese Recipes is sure to become the go-to book for cooks interested in creating Chinese meals at home.

The Chinese Chicken Cookbook-Eileen Yin-Fei Lo 2007-11-01 Renowned Chinese cooking expert and IACP Award-winning author, Eileen Yin-Fei Lo, who has been called "the Marcella Hazan of Chinese cooking," brings American home cooks more than 100 recipes for the versatile chicken, from simple stir-fries to celebration dishes. In China the chicken represents the phoenix, the mythological bird that rose from its ashes and that symbolizes rebirth and reaffirmation. Because of this deeply held belief, chicken is served at every New Year celebration, every wedding feast, and every birthday dinner. The chicken is honored for its eggs, its meat, and the flavor it provides for stocks and broths. Because of the reverence for this bird, the Chinese prepare chicken in myriad ways. Chicken is steamed, baked, boiled, stir-fried, deep-fried, pan-fried, and roasted. It is served hot, cold, or at room temperature. No part of the chicken is wasted from its bones to its skin to its feet, a Chinese delicacy. Now, renowned Chinese cooking expert Eileen Yin-Fei Lo, who has been called "the Marcella Hazan of Chinese cooking" by The New York Times, brings her love of Chinese cooking and traditional Chinese chicken recipes to American home cooks in The Chinese Chicken Cookbook. The Chinese Chicken Cookbook brings together more than one hundred of the best traditional and modern chicken recipes of China from simple stir-fries to more elaborate celebration dishes. In chapters that pair chicken with noodles and rice and in chapters on soup, preparing chicken in the wok, and cooking it whole, readers will find dozens of delicious, easy-to-prepare delicacies. Recipes such as Two-Sesame Chicken, Hot and Sour Soup, Ginger Noodles with Chicken, Chicken Water Dumplings, Chicken Stir-Fried with Broccoli, Mu Shu Chicken with Bok Bang, Mah-Jongg Chicken, and Asparagus Wrapped in Minced Chicken offer new and flavorful ways to prepare chicken whether you're making a quick weeknight meal or having dinner guests on a Saturday night. Although these recipes use ingredients that home chefs can find in the international section of a well-stocked supermarket or on the Internet, Lo includes the Chinese names for ingredients and recipes, rendered in beautiful Chinese calligraphic characters. Not only decorative, these characters can help you locate unfamiliar ingredients in a Chinese market. The Chinese Chicken Cookbook also has sections on how to select and clean a chicken, a detailed explanation of Chinese ingredients, suggested equipment (including how to properly season a wok), and how to cook a perfect pot of rice. With wonderful family stories from the author's childhood in China, The Chinese Chicken Cookbook is not just a cookbook for your cookbook library, it is a source of culinary inspiration.

The Chinese Banquet Cookbook-Eileen Yin-Fei Lo 1985

Yan Kit's Classic Chinese Cookbook-Yan-kit So 2015-01-16 A visual guide that demystifies the art of Chinese cookery - now available in PDF Enjoy authentic Chinese cooking with step-by-step demonstrations of traditional preparation and cooking techniques. Step-by-step techniques and images of specialist ingredients and equipment provide you with the foundation to create over 140 mouthwatering dishes. Impress your guests with your knowledge of the customs for serving authentic Chinese cuisine, or learn how to make dumplings and other enticing dim-sum recipes. Includes a visual guide to specialist ingredients and equipment for easy identification when shopping and recipes for simple family meals to banquets, so you can leave the Chinese takeaway menu in the drawer. Menus are drawn from Szechwan, Cantonese, Peking and Shaghai and with Yan-kit's Classic Chinese Cookbook you will see just how simple and rewarding cooking Chinese food can be.

Chinese Family Dishes-Alonzo Monrow 2021-07 Chinese cuisine and culinary practices are well-known worldwide, but these delicacies have a long historical and traditional chain that the Chinese people have kept consolidated for about 5000 years when the Chinese civilization came into being. Traditions and knowledge have been passed on from generation to generation, making Chinese food culture one of the most well-documented and widely researched in the world. With this book you'll find everything you need to cook home-style Chinese food from your very own kitchen, including: -High quality, authentic, Chinese family heirloom recipes -Cooking tips based on your personal preferences, and suggested variations for hard to find ingredients -Guidance for stocking up on Chinese pantry essentials and finding unique ingredients -Overview of essential equipment commonly required for proper recipe preparation such as a glazed clay pot, wok, and mandoline -Simplified instructions of basic cooking techniques including those for tenderizing meat, stir-frying, parboiling, and braising

Chinese Takeaway Cookbook-Kwoklyn Wan 2019-01-24 Chinese is the UK's favourite takeout food, and it's beloved all over the world - as with much Indian food, it's the nostalgic, comforting creations for western palates that really get people salivating. Now you can make your favourite Chinese restaurant classics at home with Kwoklyn Wan's fabulous Chinese Takeaway Cookbook. Kwoklyn is a third-generation Chinese chef: BBC (British-Born Chinese). He's also the brother of TV celebrity Gok Wan and both boys grew up working in their family's Cantonese Restaurant in Leicester in the 1970s. He has spent years perfecting recipes for Chinese dishes that taste like the ones from your local takeaway kitchen or restaurant. The book features 70 classic dishes, everything from sweet and sour chicken to char siu, prawn toast to chop suey, egg-fried rice to crispy seaweed - and most of them can be on the table in 20 minutes or less. Cook up a storm at home with Kwoklyn's fabulous take on food from the takeaway.

The Veggie Chinese Takeaway Cookbook-Kwoklyn Wan 2020-01-09 Being vegan or vegetarian, or wanting to reduce your meat intake, doesn't mean missing out on fantastic takeaway favourites. The Veggie Chinese Takeaway Cookbook offers over 70 amazing meat-free recipes, most of which can easily be made vegan. Kwoklyn Wan has spent his life cooking in Chinese restaurants and knows how to make your home recipes taste just like the takeaway. Chinese food is ideal for a veggie diet as it makes the most of fresh vegetables and meat substitutes, and uses very little dairy - but at the same time packs fantastic flavour into everything. From tom yum soup to spring rolls, fried tofu with chilli and black beans or aubergine with sesame seeds, to Hong Kong crispy noodles and sticky rice parcels, you can re-create the tastes of your favourite restaurant quicker than the time it takes to pick up the phone and order.

Every Grain of Rice-Fuchsia Dunlop 2019-11-14 Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

Essential Chinese Cooking-Jeremy Pang 2016-09-06 In Essential Chinese Cooking, acclaimed teacher and School of Wok founder, Jeremy Pang brings the authentic flavors of traditional Chinese cooking into your own kitchen. Throughout the six chapters Jeremy outlines the fundamental techniques of Chinese cooking, focusing on a range of delicious, simple-to cook, yet authentic Chinese recipes. It includes simplified techniques such as the Wok Clock, which is a revolutionary way of organizing your ingredients before you start to cook, that will help you turn out exceptional Chinese food in your own home—day in, day out.

Double Awesome Chinese Food-Margaret Li 2019-02-05 Wildly inventive Chinese-American home cooking from the siblings behind Boston's acclaimed Mei Mei restaurant. Too intimidated to cook Chinese food at home but crave those punchy flavors? Not anymore. Put down that takeout kung pao chicken and get in the kitchen! Full of irresistible recipes that marry traditional Asian ingredients with comforting American classics and seasonal ingredients, Double Awesome Chinese Food delivers the goods. The three fun-loving Chinese-American siblings behind the acclaimed restaurant Mei Mei take the fear factor out of cooking this complex cuisine, infusing it with creativity, playfulness, and ease. Take the Double Awesome: flaky scallion pancakes stuffed with two oozy eggs, sharp cheddar, and garlicky pesto; could there be anything better? Ridiculously delicious and unexpected dishes like Cranberry Sweet and Sour Stir-fried Pork and Red Curry Frito Pie will become new staples for your cooking lineup. Throw a hands-on dumpling-making party and let your friends decide whether to serve them chewy and pan-seared or crackly and deep-fried. Packed with pro-cooking tips, sauces to amp up any meal, sustainable sourcing advice, and over 100 delicious recipes, this book is your ticket to making the Chinese food of your dreams any night of the week.

Quick & Easy Chinese-Nancie McDermott 2010-07-01 Throw away that take-out menu and turn to one of the recipes in this wonderful new cookbook. Using readily available ingredients and a few simple techniques, Quick & Easy Chinese brings the delicious flavors of Asia into anyone's kitchen. Included are many familiar restaurant classics like Cashew Chicken, Hot and Sour Soup, and even Fortune Cookies—all simplified for easy home cooking. With a wide range of appetizers, soups, entrees, drinks, and desserts, Quick & Easy Chinese will bring everyone good fortune and good eating.

The Dim Sum Book-Eileen Yin-Fei Lo 1982

Secrets from a Chinese Kitchen-Vivienne Lo 2003-10-01 Secrets from a Chinese Kitchen presents exquisite and authentic Chinese recipes in a collection that stands out for its variety and balance, its requirements for fresh ingredients and essential methods for making the most of the qualities of those ingredients to enhance their flavour. Potential pitfalls are explained with the secrets for avoiding them, learnt by the authors from

their famous father Ken Lo and from years of their own experience passed down within the family. Regional dishes are described simply and linked to evocative notes on travel throughout China; healthy as well as traditional aspects have been incorporated. Every aspect of the Chinese cuisine is explored through over 100 recipes, including the delicious Crispy Five Spice Chicken Legs and the aromatic Dry Tossed Chilli Prawns. China: The Cookbook-Kei Lum Chan 2016-09-19 The definitive cookbook bible of the world's most popular and oldest cuisine In the tradition of bestsellers including Mexico and The Nordic Cookbook comes the next title in the multimillion-selling national cuisine series, China: The Cookbook. Featuring more than 650 recipes for delicious and authentic Chinese dishes for the home kitchen, this impressive and authoritative book showcases the culinary diversity of the world's richest and oldest cuisines with recipes from the eight major regions and numerous minor regions. China: The Cookbook celebrates popular staples such as Sweet and Sour Spare Ribs and Dim Sum, as well as lesser-known regional classics like Fujian Fried Rice and Jiangsu's Drunken Chicken, and features additional selected recipes from star chefs from around the world. Hunan-Peng 2015-04 Hunan is a legendary London restaurant which attracts customers from all over the world. At Hunan, diners don't choose - they simply say what they don't eat and how spicy they like their food. This book features 70 such as 'absurdly delicious' prawn dumplings, and lettuce wraps filled with diced chicken. All Under Heaven-Carolyn Phillips 2016-08-30 A comprehensive, contemporary portrait of China's culinary landscape and the geography and history that has shaped it, with more than 300 recipes. Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, All Under Heaven is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes—from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork—written with clear, step-by-step instructions, All Under Heaven serves as both a handbook for the novice and a source of inspiration for the veteran chef. — Los Angeles Times: Favorite Cookbooks of 2016

The Gluten-Free Asian Kitchen-Laura B. Russell 2011-08-23 For the estimated three million Americans suffering from Celiac disease, wheat allergies, and severe gluten sensitivities, Asian food is usually off-limits because its signature ingredients—noodles, soy sauce, and oyster sauce—typically contain wheat. In The Gluten-Free Asian Kitchen, food writer Laura B. Russell shows home cooks how to convert the vibrant cuisines of China, Japan, Korea, Thailand, and Vietnam into gluten-free favorites. Authentically flavored dishes such as Crispy Spring Rolls, Gingery Pork Pot Stickers, Korean Green Onion Pancakes, Soba Noodles with Stir-Fried Shiitake Mushrooms, Salt and Pepper Squid, and Pork Tonkatsu will be delicious additions to any gluten-free repertoire. Along with sharing approachable and delicious recipes, Russell demystifies Asian ingredients and helps readers navigate the grocery store. Beautifully photographed and designed for easy weeknight eating, this unique cookbook's wide range of dishes from a variety of Asian cuisines will appeal to the discriminating tastes of today's gluten-free cooks.

The Revolutionary Chinese Cookbook-Fuchsia Dunlop 2006 Fuchsia Dunlop is the author of the much-loved and critically acclaimed Sichuan Cookery, which won the British Guild of Food Writers' Jeremy Round Award for best first book and prompted John Lanchester of the Daily Telegraph to call her 'as exciting as Elizabeth David'. Now, with The Revolutionary Chinese Cookbook, she introduces us to the delicious tastes of Hunan, Chairman Mao's home province. The southern Chinese province of Hunan is renowned for its beautiful scenery, its hearty peasant cooking, and the revolutionary spirit of its people. It is a region of bold spicy tastes where the chilli reigns supreme, but also of soothing tonic stews and delicate steamed dishes. In this selection of classic recipes interwoven with a wealth of history, legend and anecdote, Fuchsia brings to life this vibrant culinary region. Look out for late imperial dishes like numbing-and-hot chicken, Chairman Mao's favourite red-braised pork, steamed fish with brilliant red chillies, and a myriad of colourful vegetable stir-fries. With food photographs by the award-winning photographer Georgia Glynn Smith, and pictures from Fuchsia's own travels around Hunan, this book will revolutionise your understanding of Chinese regional cookery. Chinese Unchopped-Jeremy Wang 2015-06-01 Learn to create exceptional, authentic Chinese food at home with founder of the award-winning School of Wok, Jeremy Pang. Chinese Unchopped demystifies Chinese cooking for beginners with a step-by-step guide of all the essential techniques.

The Modern Art of Chinese Cooking-Barbara Tropp 1996-04-15 This classic text on Chinese Cooking Technique, now available in paperback, combines an insider's knowledge of authentic Chinese cooking and culture with more than two hundred recipes.

The Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites-Naomi Imatome-Yun 2015-04 All the Recipes You Need to Enjoy Comforting Chinese Food at Home Ordering Chinese takeout is easy—but it's definitely not the healthiest or most affordable way to enjoy Chinese comfort food at home. With this simple cookbook in your kitchen and a mighty wok in your hand, Chinese favorites are now quicker, healthier, and cheaper than delivery. The Essential Wok Cookbook is your guide to mastering the wok, the versatile pan that makes possible all of the Chinese restaurant dishes you love—no extra salt, oil, or MSG required. Beyond tips for selecting, seasoning, and caring for your wok, this cookbook also provides: • Step-by-step illustrations for how to fold a dumpling, egg roll, and wonton • Fun features on the origin stories and American reinventions of foods such as egg drop soup and fortune cookies • Recipe labels to help you decide what to make when you're short on time (30 minutes or less) and tight on cash (under \$10) • Recipe tips to swap ingredients, save time, make a dish more healthy, or kick up the heat If a journey of a thousand miles begins with a single step, start cooking today with your wok and see just how far The Essential Wok Cookbook will take you. Fire up the wok with recipes like Perfect Pork Pot Stickers, Easy Vegetable Stir-Fry, Lighter Egg Foo Young, Sweet Chili Shrimp, General Tso's Chicken, Better Beef with Broccoli, and many more!

Salt, Fat, Acid, Heat-Samin Nosrat 2017-04-25 Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

Chinese Soul Food-Hsiao-Ching Chou 2018-01-30 Any kitchen can be a Chinese kitchen with these 80 easy homestyle recipes—plus tips and techniques for cooking with a wok, stocking your pantry, making rice, and more Chinese food is more popular than any other cuisine and yet it often intimidates North American home cooks. Chinese Soul Food draws cooks into the kitchen with recipes that include sizzling potstickers, simply but delicious stir-fries, saucy braises, and soups that bring comfort with a sip. These are dishes that feed the belly and speak the universal language of "mmm!" In Chinese Soul Food, you'll find approachable recipes and plenty of tips for favorite homestyle Chinese dishes, such as red-braised pork belly, dry-fried green beans, braised-beef noodle soup, green onion pancakes, garlic eggplant, and the author's famous potstickers, which consistently sell out her cooking classes in Seattle. You will also find helpful tips and techniques, such as caring for and using a wok and how to cook rice properly, as well as a basic Chinese pantry list that also includes acceptable substitutions, making it even simpler for the busiest among us to cook their favorite Chinese dishes at home. Recipes are streamlined to minimize the fear factor of unfamiliar ingredients and techniques, and home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals.

The Key to Chinese Cooking-Irene Kuo 1996-02-01

My Asian Kitchen-Jennifer Joyce 2018-07-25 Jennifer Joyce: Jennifer Joyce is a successful American food writer, stylist and chef living in London. Her ten cookbooks, written for the US and UK markets, create mouth-watering dishes that are brought to life in stunning photographs. Jennifer is a regular contributor to UK publications including Olive, BBC Good Food, The Guardian newspaper and Waitrose Kitchen magazine. She runs cooking classes at London's Divertimenti as well as Leith's School of Food and Wine and has appeared in TV shows such as Good Morning America and Good Food Live. A modern Asian cookbook: Now, Jennifer Joyce shows how easy it is to create zingy, fresh, healthy Asian flavours at home. From grilled sticky skewers and steak tacos, salads, rice bowls and dumplings, to prawn katsu bao and miso-glazed ribs, My Asian Kitchen is an adventure in the dazzling diversity of modern Asian cooking. Bao buns, pho, sushi, poke bowls, gyoza, ramen and kimchi: Jennifer's exquisitely simple recipes, no-nonsense explanation of ingredients, hand-drawn diagrams and beautiful photographs are all you need to start cooking in your very own Asian Kitchen. If you are a fan of Asian cookbooks such as Asian After Work, Complete Asian Cookbook, Thai Street Food, Lucky Peach or David Chang's Momofuku you will love creating your own mouth-watering Asian dishes with Jennifer Joyce's My Asian Kitchen.

The Healthy Wok Chinese Cookbook-Charmaine Ferrara 2017-05-23 Enjoy Simple, Healthy Versions of Your Favorite Chinese Dishes with The Healthy Wok Chinese Cookbook Chinese food is a favorite among many American families. But its harmonious fusion of sweet spice and tangy heat doesn't have to go hand-in-hand with overly sugary sauces, extra salt, greasy meats, or undesired MSG. When Charmaine Ferrara moved from Malaysia to America more than 15 years ago, she was struck by the difference between the American adaptation of Chinese food and the traditional Chinese fare she'd grown up on. Charmaine began experimenting with her wok, recalling how her mother and grandmother made dishes, to recreate the meals she was missing. Since then, she's devoted herself to showing others how simple it is to create delicious Chinese recipes the way they were intended—fresh, flavorful, and light—and in her first Chinese cookbook, Charmaine does exactly that. In The Healthy Wok Chinese Cookbook Charmaine has combined the flavors of her heritage with her passion and know-how. The Healthy Wok Chinese Cookbook makes it easy to enjoy healthy takes on classic Chinese food at home. From steaming to stir-fry, this Chinese cookbook will help you harness the simple power of your versatile wok to make more than 85 healthy, tasty dishes. With The Healthy Wok Chinese Cookbook you will: Quickly learn to make meals that swap out heavily battered ingredients and saturated fats for flavorful meats, fresh vegetables, and heart healthy oils Enjoy the easy organization of chapters that follow the structure of a Chinese restaurant menu Discover tips for buying and maintaining your wok so you can use it for years to come Master a variety of techniques for cooking and stir-frying your favorite dishes If you're looking for a Chinese cookbook that offers healthy recipes with restaurant-quality taste, look no further than The Healthy Wok Chinese Cookbook.

Chinese Food Made Easy: 100 simple, healthy recipes from easy-to-find ingredients-Ching-He Huang 2010-06-10 Ching-He Huang is one of the brightest stars in modern Chinese cooking in the UK. Each week in her new BBC2 series she re-invents the nation's favourite Chinese dishes, modernising them with fresh, easy to buy ingredients, and offering simple practical tips and techniques. These are brought together in this beautiful book to accompany the series.

Katie Chin's Everyday Chinese Cookbook-Katie Chin 2016-04-26 "Katie Chin has done us all a huge favor: she's provided us with recipes for so many of the Chinese dishes we always wanted to cook but have never had clear and easy instructions to prepare...Thank you Katie Chin!" —Martha Stewart Home chefs will enjoy preparing these Chinese home cooking-inspired dishes with this easy-to-follow Chinese cookbook. Author Katie Chin's love of cooking blossomed at an early age—watching and later helping her renowned mother, Leeann Chin, prepare delicious Chinese dishes in her popular restaurants. Born in China, Leeann was an award-winning restaurateur and author revered for her ability to demystify Chinese cooking for the American home cook. Katie inherited her mom's passion and talent, and has become a respected food writer and television personality in her own right. Sadly, Leeann passed away in 2010, but her recipes live on. Katie is eager to share her mother's food legacy with you in this book—an homage to Leeann's mastery of all that Chinese cooking has to offer. This treasury of family recipes includes many unique dishes that Leeann developed during a six-decade career in the food business, including time-honored classics that she herself learned from her mother in China. Some dishes reflect Leeann's Chinese-American childhood or are recipes which Katie and Leeann developed while together. Others are creations that Katie has developed more recently. Woven throughout the book are fond memories and anecdotes from Katie's childhood, always involving cooking and eating with her mom. Katie Chin's Everyday Chinese Cooking is a celebration of Leeann Chin's amazing mastery of the complete array of flavors and techniques in Chinese cuisine, and her unique ability to make them accessible to Westerners. Katie provides tips and techniques which allow anyone to create a refined and tasty Chinese meal at home. Favorite Chinese recipes include: Firecracker Shrimp Mu Shu Pork Peking Duck Summer Rolls General Tso's Chicken Tangerine Beef Hoisin Lacquered Ribs Tea-Smoked Sea Bass Banana Wontons Five Spice Chocolate Cake And many more... Let yourself be inspired by the exquisite flavors of Leeann and Katie Chin's signature Chinese cuisine!

The Wisdom of the Chinese Kitchen-Grace Young 2014-07-01 The Wisdom of the Chinese Kitchen, with its 150 recipes culled from a lifetime of family meals and culinary instruction, is much more than a cookbook. It is a daughter's tribute -- a collection of personal memories of the philosophy and superstitions behind culinary traditions that have been passed down through her Cantonese family, in which each ingredient has its own singular importance, the preparation of a meal is part of the joy of life, and the proper creation of a dish can have a favorable influence on health and good fortune. Each chapter begins with its own engaging story, offering insight into the Chinese beliefs that surround life-enhancing and spiritually calming meals. In addition, personal family photographs illustrate these stories and capture the spirit of China before the Revolution, when Young's family lived in Canton, Shanghai, and Hong Kong. The first part, "Mastering the Fundamentals," provides instruction on the arts of steaming and stir-frying; the preparation of rice, panfried, and braised dishes; the proper selection of produce; and the fine arts of chopping and slicing. Part Two, "The Art of Celebration," concentrates on the more elaborate, complex, and meaningful dishes -- such as Shark's Fin Soup and West Lake Duck -- that are usually made with rare ingredients, and sweets such as Water Chestnut Cake and Sesame Balls. The final part, "Achieving Yin-Yang Harmony," explores the many Chinese beliefs about the healing properties of ginseng, ginkgo nuts, soybeans, dong quai, and the many vegetable and fruit soup preparations that balance and nourish the body. The stories and recipes combine to demonstrate the range of Cantonese cooking, from rich flavors and honored combinations to an overall appreciation of health, well-being, and prosperity. In addition to the recipes, Young provides a complete glossary of dried herbs, spices, and fresh produce, accompanied by identifying photos and tips on where to purchase them. Unique traditional dishes, such as Savory Rice Tamales and Shrimp Dumplings, are also illustrated step by step, making the book easy to use. The central full-color photo section captures details of New Year's dishes and the Chinese home decorated in celebration, reminding one that these time-honored traditions live on, and the meals and their creation are connections to the past.

Chop Suey and Sushi from Sea to Shining Sea-Bruce Makoto Arnold 2018-06-15 The essays in Chop Suey and Sushi from Sea to Shining Sea fill gaps in the existing food studies by revealing and contextualizing the hidden, local histories of Chinese and Japanese restaurants in the United States. The writer of these essays show how the taste and presentation of Chinese and Japanese dishes have evolved in sweat and hardship over generations of immigrants who became restaurant owners, chefs, and laborers in the small towns and large cities of America. These vivid, detailed, and sometimes emotional portrayals reveal the survival strategies deployed in Asian restaurant kitchens over the past 150 years and the impact these restaurants have had on the culture, politics, and foodways of the United States. Some of these authors are family members of restaurant owners or chefs, writing with a passion and richness that can only come from personal investment, while others are academic writers who have painstakingly mined decades of archival data to reconstruct the past. Still others offer a fresh look at the amazing continuity and domination of the "evil Chinaman" stereotype in the "foreign" world of American Chinatown restaurants. The essays include insights from a variety of disciplines, including history, sociology, anthropology, ethnography, economics, phenomenology, journalism, food studies, and film and literary criticism. Chop Suey and Sushi from Sea to Shining Sea not only complements the existing scholarship and exposes the work that still needs to be done in this field, but also underscores the unique and innovative approaches that can be taken in the field of American food studies. The Chinese Cookbook For Beginners-Wang Zhang 2021-06-05 55% OFF for Bookstores! Discounted Retail Price NOW at 17.09\$ instead of 37.97\$!Your Customers Will Never Stop to Use this Awesome Cookbook! Authentic Asian Cooking Made Simple for Everyone Any kitchen can be a Chinese kitchen with these 71 easy home-style recipes-plus tips and techniques for cooking with a wok, stocking your pantry, making rice, and more. Now you can capture the flavors of Chinatown in your own kitchen. This Chinese cookbook makes it quick and easy to prepare Chinese takeout favorites at home with beginner-friendly recipes that anyone can master. From appetizers to desserts and everything in between, learn how to make classics like Egg Rolls, Hot and Sour Soup, Orange Chicken, Kung Pao Beef, Shrimp Lo Mein, and Sweet Egg Custard Dessert. These step-by-step recipes use simple, affordable, everyday ingredients you can find at most grocery stores and don't require lengthy prep work or complicated cooking techniques. The Chinese Cookbook For Beginners includes Varieties of Chinese recipes Cooking tips for preparing delicious Chinese take-out dish Ingredients used in Chinese food cooking Cooking methods used to prepare Chinese meals Cooking tools needed to prepare Chinese food Mouth-watering appetizers Traditional Chinese soups Satisfying noodles Luscious pork recipes Favorite beef recipes Easy to prepare chicken and duck recipes Delightful fish and seafood meals Healthy vegetarian recipes Chinese New Year Cooking Ideas ...And much much more! Learning to make your favorite Chinese dish is easier than you might think. With the right ingredients, great recipes and step-by-step instructions, it can't be easier than that. And that is exactly what you will find in The Chinese Cookbook For Beginners! DOESN'T SOUND LIKE SOMETHING YOU WOULD GIVE A TRY? Don't wait any longer... Scroll up, buy it NOW and let your customers get addicted to this amazing book!

Chinese Homestyle-Flo Lum 2021-01-24 With over 150,000 subscribers on her YouTube channel, Flo Lum has years of experience creating simple and delicious recipes that have helped and inspired thousands of viewers. I am so excited to share this cookbook with you. It is filled with many childhood favourites and dishes I've recreated over the years that were influenced by my Chinese heritage and using modern cooking techniques. This cookbook is almost 200 pages, complete with beautiful full-page photos for almost every recipe. My recipes are simple and never fussy or complicated. With the basic Asian sauces in your pantry, you will be able to handle all the recipes in this cookbook. Each recipe has been created using the best tool for the job. Sometimes it's a wok, an electric pressure cooker, air fryer or the humble stove. When possible, I have included alternative cooking methods. I hope these recipes will evoke some feelings of nostalgia and I hope they become some of your family favourites as well. "I love all of your recipes but especially the Asian ones." - P. Owen, YouTube Subscriber "Please stop making my taste buds drool... Your food is to die for ☺☺" - D. Apps, YouTube Subscriber "Hey Flo! Thanks for sharing this recipe! I love Chinese veggies but I don't know how to prepare them. I am definitely going to try this. Thanks!" - X. Guiot, YouTube Subscriber "Love your Chinese air fry recipes, can not wait to try this one. I made your air fry sweet and sour chicken and it was fantastic, way healthier than take out." - MrsSam888, YouTube viewer "This was phenomenal like all your other recipes I have tried. Thank you for the simplicity of your meals and the humor. I had my instant pot for an entire year and never took it out until last month. I'm in love with my instant pot now. Also your Chinese roots makes me even more in love with your recipes. Thanks!" - E. Yee, YouTube viewer

A Chinese Kitchen-Lynette Lo Tom 2015-09-01 A Chinese Kitchen is the fourth in a series from Mutual Publishing and the Honolulu Star-Advertiser exploring Hawaii's many ethnic cuisines. The aim of this series is to showcase writers who grew up in Hawaii and learned the dishes of their heritage, local-style. Theirs are no-nonsense, homestyle recipes meant to be referred to again and again when you are cooking for your own family. Our latest author, Lynette Lo Tom, is perfect for this series, sharing her lifelong devotion to Chinese cooking in stories, recipes, and historic accounts. Her book will make you yearn for a platter of kau yuk.

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