

The Chinese Asian Cookbook

Sallie / Hsiung, Deh-Ta Morris
*ePub | *DOC | audiobook | ebooks | Download PDF*



#6040390 in Books 2003PDF # 1 #File Name: 1844770680320 pages | File size: 16.Mb

Sallie / Hsiung, Deh-Ta Morris : The Chinese Asian Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Chinese Asian Cookbook:

2 of 2 people found the following review helpful. Chinese food at homeBy Becky (in NOLA)My family loves Asian food. From buffets to those wonderful hole in the wall places that are only take out, to eating out when we lived in Korea. When Jim and I were first married we were to poor to eat out, so we invested in a Chinese cookbooks, a cleaver, and a wok, and taught ourselves how to make Chinese food. Over the years we've had many Asian cookbooks, and The Chinese Asian cookbook is a very good addition to your home library.The first part of the book deals with equipment, ingredients, terms, including how to deal with Rice, mushrooms, rice paper. Read these chapters, especially if unfamiliar with cooking Asian ingredients.The recipes are divided by regionChina and Hong KongMalaysia and SingaporeThailand and BurmaIndonesiaVietnam and the PhillipinesJapan and KoreaThe table of contents is interactive so you can easily access the recipes. However, this does mean you have to look under each heading for say, chicken, but it's laid out well so individual recipes should be fairly easy to locate. The recipes are also listed by English names.Measurements are giving in metric or American. The ingredients list is well laid out and most ingredients can be found locally in a big supermarket.The directions are numbered, 1, 2, 3 and so on, very concise and clear. There are no photographs.There are a lot of common recipes that will be familiar from take out and restaurants, and a lot of fun new recipes to explore.So grab this book, a wok, a cleaver, and get cooking! Try the bang bang chicken! or mix cultures, have Miso soup from the Japanese section, and Spicy meatballs with chili Sambal from Indonesia:)0 of 0 people found the following review helpful. wowserBy dieniathis is complete,well written ,the

ingredients are explained and they have everything boys and girls , get this cook book if you plan on cooking from the asian region0 of 1 people found the following review helpful. good bookBy S.O.I need to try more recipes before I can give the book more stars so far so good. thank you sue ps what I have tried I liked sue

Has more than 200 authentic and inspirational recipes for exotic cuisine found throughout Asia, from northern China and Korea to the Philippines. The authors combine their knowledge to guide you to key ingredients, describing their appearance, flavor and aroma and offers advice on buying, storing and cooking. Each recipe is written with step by step instructions to achieve perfect results. Bang Bang Chicken, Crispy Wonton Soup, Hot Sour Soup, Grilled Cashew Nut Chicken, Thai Spring Rolls, Sizzling Steak, Seafood Chow Mein and more. No photos.