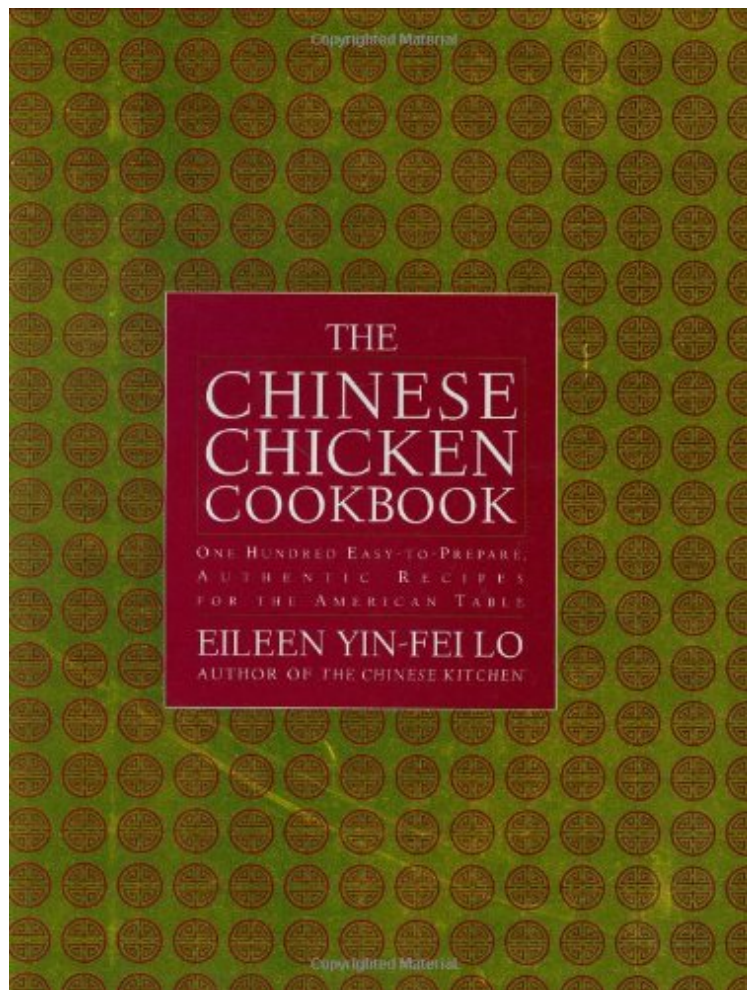


(Free read ebook) The Chinese Chicken Cookbook: 100 Easy-to-Prepare, Authentic Recipes for the American Table

The Chinese Chicken Cookbook: 100 Easy-to-Prepare, Authentic Recipes for the American Table

Eileen Yin-Fei Lo

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Eileen Yin-Fei Lo : The Chinese Chicken Cookbook: 100 Easy-to-Prepare, Authentic Recipes for the American Table before purchasing it in order to gage whether or not it would be worth my time, and all praised The Chinese Chicken Cookbook: 100 Easy-to-Prepare, Authentic Recipes for the American Table:

12 of 13 people found the following review helpful. Another excellent cookbookBy ...Many of the recipes require a dutch oven and a boning knife (for meat from the chicken leg). There are over 100 recipes including stir fry dishes with melons.I am particularly happy to find recipes for steamed chicken buns including the bun dough recipe and street dumplings that "were created by refugees from Shanghai who fled their city in the 1950s revolution and came to Hong Kong. They would set up portable charcoal or coal stoves in the streets and make these dumplings for people to

lunch on. Later, many of these entrepreneurs went on to open restaurants."I am collecting all of the author's titles as much for her old fashioned style as for her recipes. She makes me want to make my own pasta. In my opinion, acquiring all of the author's cookbooks first before buying the other English language Chinese cookbooks makes an important foundation to understanding what you eat in America and how the food is cooked at home. Then proceed to the other cookbooks and hopefully to eating the more elaborate levels of Chinese cooking. I didn't pick up the author's cookbooks until very recently and only after learning that the author is from Sun Tak. I wish I had bought her books long ago. 0 of 0 people found the following review helpful. Great Seller! Book is perfect. By CustomerBook in perfect condition! Love it very much, thanks a lot! 0 of 0 people found the following review helpful. very good book, was exactly as described and price was ...By ron skelton very good book, was exactly as described and price was great very fast shipping and professional packaging. my wife loves this recipe book.

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.

From Booklist Chinese cooking continues to appeal to health-conscious Americans for its freshness and variety. Eileen Yin-Fei Lo's The Chinese Chicken Cookbook shows in 100 recipes how to use chicken as a basis for a variety of tastes and textures. Simple congee of rice and broth produces a Chinese version of comforting chicken soup. Lo's Mu Shu Chicken requires a complex variety of ingredients, such as dried tiger lily stems and cloud ear, to stuff into homemade pancakes. Special chicken-stuffed dumplings need the cook's dexterity to turn out as lovely as they do in restaurants. The book's final recipe, Mah Jongg Chicken, transforms a large roasting chicken into three individual dishes meant to form a single meal: spiced steamed chicken, a soup, and a stir-fry. Mark Knoblauch Copyright copy; American Library Association. All rights reserved Ming Tsai chef of Blue Ginger, author, and host of Food Network's East Meets West with Ming Tsai Eileen Yin-Fei Lo, a celebrated chef and teacher of Chinese cuisine, has created an invaluable resource for authentic and delicious Chinese recipes for the world's most popular protein, deliciously demonstrating the endless and varied amount of dishes the provinces of China offer. Enjoy! Martin Yan author of Martin Yan's Chinatown Cooking and host of Yan Can Cook It is with great pleasure that I welcome Eileen's latest cookbook. More than a collection of memorable recipes, this book has captured the cultural essence of the chicken in Chinese history. Jacques Pepin chef, author, and cooking show host No matter how much you know about Chinese cooking, you'll learn something new from Eileen Yin-Fei Lo. I know that whenever I want to eat Chinese-style chicken, I will go directly to this well-thought-out cookbook, get inspired by its mouth-watering recipes, and cook. Sara Moulton chef, author, and host of Food Network's Sara's Secrets Leave it to Eileen Yin-Fei Lo to reinvent chicken, the tasty bird we think we know too well. My favorite Chinese cookbook author has brought us one hundred smart new ways to look at chicken. Corinne Trang author of Authentic Vietnamese Cooking and Essentials of Asian Cuisine Eileen Yin-Fei Lo offers historical and cultural context for dozens of delicious classic and contemporary Chinese recipes, all guaranteed to excite the palate. Michael Batterbury founding editor, Food Arts and Food Wine magazines Both professionals and amateurs will have difficulty deciding which of the one hundred deliciously lucid recipes in her latest volume, The Chinese Chicken Cookbook, to begin reproducing. A masterful feat that should persuade American chicken aficionados to leap from the frying pan into the wok. About the Author Eileen Yin-Fei Lo, renowned cooking teacher,

chef, and Chinese cooking authority, has been called the "Cantonese Julia Child" as well as the "Marcella Hazan of Chinese cooking." She has been written up in publications such as The New York Times, the Los Angeles Times, Saveur, Gourmet, Food Wine, and FoodArts among others and has been a guest on NPR's Fresh Air with Terry Gross. She has appeared many times on radio and on network television and the Food Network. In addition, her writing was included in Best Food Writing of 2000. With her unparalleled knowledge of Chinese cuisine and ingredients, Lo has taught for twenty years and continues to teach and work as a restaurant consultant for clients such as Shun Lee and Ruby Foo's. She was presented with Lifetime Achievement awards at the International Festival of Food and Wine and La Celebration Culinaire Internationale. She is a member of Les Dames d'Escoffier. This is her ninth cookbook. She lives with her husband in New Jersey.