

[FREE] The Chinese Cook Book

# The Chinese Cook Book

*Wallace Yee Hong*

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**Wallace Yee Hong : The Chinese Cook Book** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Chinese Cook Book:

0 of 0 people found the following review helpful. Cantonese American Specialties By David Matthews There was a golden age of Chinese restaurant cuisine not so long gone. My experience of this was in Brooklyn and New York's Chinatown at a time when the growing post WW2 middle class reveled in a world class cuisine served at economy prices throughout their neighborhoods. I've since eaten Chinese cuisine in many countries. Having cooked Chinese style for the better part of 40 years, I'm aware of some of the intricacies of technique. Looking back, the stir frying prowess then common amongst chefs in even modest restaurants, far surpassed most anything found today. And their recipes faded as well. In fact, after years of recipe book collecting searching them out, I happily stumbled on this book, finding the recipes to a number of specialties long forgotten. Pork Chop Suey was a purely Cantonese American birth that spread back to Chinese restaurants through the world. Bean sprouts add marvelous taste and crunch to its vegetable mix. In fact, the wonderful freshness and crunch of chop Suey vegetables brought joy to the hearts of millions of mothers who thrilled watching their children delight in vegetables they rarely are at home. Only masters of the art could present common vegetables in such tantalizing forms. Yes along with the bean sprouts, bok choy, and bamboo shoots; carrots, onions, celery stalks and cucumbers took on an imagined novelty. Crisp but tender, their perfect cuisine demanded the height of technique and the rigorous training Cantonese chefs passed through remained a mystery to non-If you are seeking a book revealing the secrets of Chinese stir frying, unfortunately there is none that will train advanced technique. This book does not even pretend to teach stir frying skills. Some books teach basic

technique. Few outline the true high heat methods essential for authentic results. After all, Cantonese stir frying, sometimes referred to as toss frying, is an art unto itself. This book does not pretend to teach it. What this book does offer is a marvelous collection of Cantonese American recipes from its golden age, many of which hard to find elsewhere. 3 of 3 people found the following review helpful. Treasured Book By Glenn I have used the recipes in this book many years and enjoyed them immensely. This is my favorite cuisine when I cook for myself (I'm not Asian) because its good, healthy, fast, and clean-up is easy. Overall very efficient and wonderful. Most of these recipes use simple readily available ingredients found in an Asian Market or large supermarket. 9 of 9 people found the following review helpful. Old Chinese Recipes By Vincent J Pattavina I used to frequent Carl's Pagoda Restaurant in Chinatown in Boston. This was the best of all the restaurants in Chinatown. Carl Seetoo was a master chef and took great pride in the freshness of his ingredients and the personal presentation of his unique culinary delights. His clientele was wealthy and extremely sophisticated. No Pu Pu Platters at this place. No menus either. I always would bring Carl a wine opener or captain's knife as a little gift when I dined there with my wife (in the 1980's). One evening I brought in my well-used copy of Wallace Yee Hong's "Chinese Cook Book". Carl and his wife spent 2 hours copying recipes like mad from this little book. I could not believe how amazed and thrilled they were about finding long-lost recipes and techniques contained in this old book.

A complete guide to Chinese cookery covering all notable dishes in the Various styles: Cantonese, Northern Chinese, etc. This book is a standard dictionary of real Chinese cooking. The measurements are American and there is a glossary.