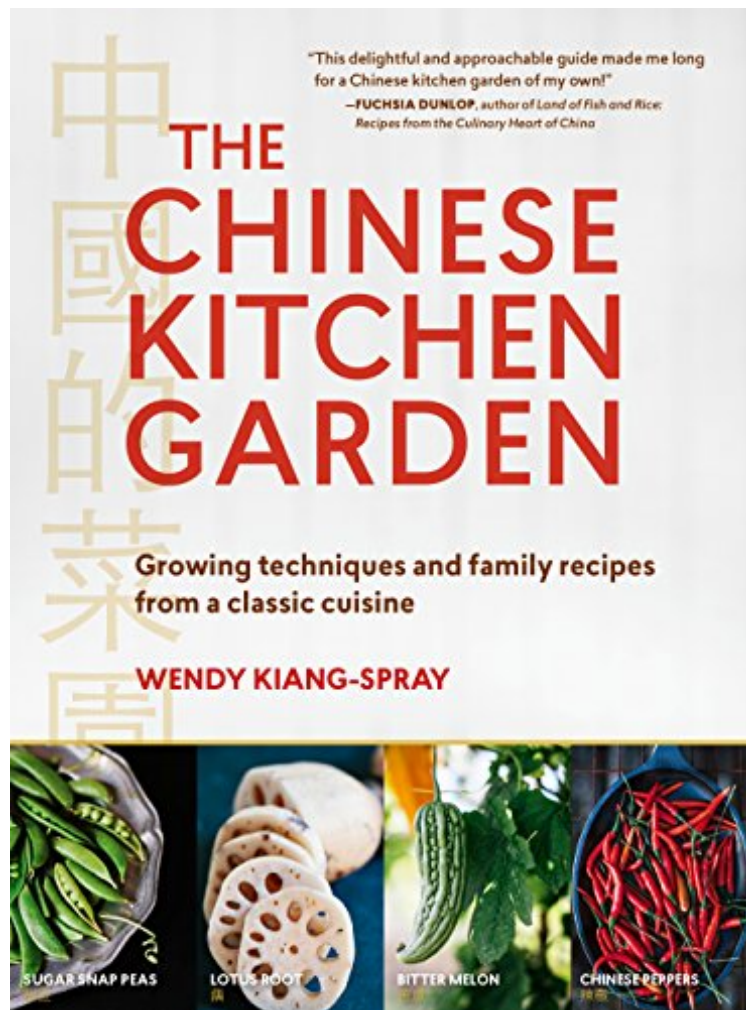


(Download pdf) The Chinese Kitchen Garden: Growing Techniques and Family Recipes from a Classic Cuisine

The Chinese Kitchen Garden: Growing Techniques and Family Recipes from a Classic Cuisine

Wendy Kiang-Spray

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#604140 in Books Ingramcontent 2017-02-08Original language:EnglishPDF # 1 8.90 x .70 x 7.00l, .0 #File Name: 160469677X240 pagesThe Chinese Kitchen Garden Growing Techniques and Family Recipes from a Classic Cuisine | File size: 28.Mb

Wendy Kiang-Spray : The Chinese Kitchen Garden: Growing Techniques and Family Recipes from a Classic Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised The Chinese Kitchen Garden: Growing Techniques and Family Recipes from a Classic Cuisine:

3 of 3 people found the following review helpful. A book for cooks? A book for gardeners? Both?By HealthyBodyA book for cooks? A book for gardeners? Both? I'm going with both.The Chinese Kitchen Garden is a wonderful book that is part memoir, part cookbook, and part gardening book. I regularly say to myself when I am cooking or

gardening, that these experiences always come memories of people in my life who I have shared the experience of cooking with. I have the sense that Wendy experiences the same when she cooks and gardens. This book is like a those memories, bound up in paper. Such a wonderful, multi-layered reading experience. One that I will enjoy greatly as I read and use this book again and again.^{3 of 3 people found the following review helpful.} Wonderful book! By Ellen Soehngen Love this book! I am an experienced gardener of 30 years yet I learned many things from this book. It is not just a gardening book but also has family stories and recipes to go with the vegetables grown. I added new things to my garden this year and found out some new ways to use the vegetables I already grow. This book is very easy to read and the pictures are wonderful. I would recommend it to gardeners and cooks alike, or anyone interested in learning about the Chinese food culture of one family.^{2 of 2 people found the following review helpful.} Beautiful, approachable book for cooks and non-cooks By Rebecca Warren This book is absolutely beautiful and full of wonderful stories about family and food. So it's a joy to page through even if you're not planning to cook or grow anything at all. But if you *do* cook or garden, it's invaluable. I don't have much experience at all cooking Chinese food, and I always found the huge number of vegetables I didn't recognize at the Asian grocery store a little intimidating. This book makes it simple to pick up vegetables you've never cooked with or even seen before and make something truly delicious. Highly recommended.

A beautiful introduction to growing and cooking with the variety, deliciousness, and healthfulness of Chinese cuisine! Wendy Kiang-Sprays's family has a strong culinary and gardening tradition. In *The Chinese Kitchen Garden*, she beautifully blends the story of her family's cultural heritage with growing information for 38 Chinese vegetables—like lotus root, garlic, chives, and eggplant—and 25 traditional recipes, like congee, dumplings, and bok choy stir-fry. Organized by season, you'll learn what to grow in spring and what to cook in winter.

Wendy Kiang-Spray brings together clear instructions, enticing recipes, and touching family tales in this delightful and approachable guide to Chinese kitchen gardening. Divided into seasonal sections, the book includes well-known Asian vegetables such as Napa cabbage and garlic chives, as well as less familiar treats like Malabar spinach and stem lettuce. This book made me long for a Chinese vegetable garden of my own! —Fuchsia Dunlop, author of *Land of Plenty: A Treasury of Authentic Sichuan Cooking* and *Land of Fish and Rice: Recipes from the Culinary Heart of China* *The Chinese Kitchen Garden* is not just about gardening or Chinese vegetables. Rather, this is a book about food and family, how food brings family together, how food can define a culture, a heritage, a sense of self, even a bridge to one's heritage. Kiang-Spray weaves together memories of her childhood, stories of her parents' lives, and reports of her own daughters' shenanigans, welcoming us into her world, at once Chinese and American. . . . *The Chinese Kitchen Garden* is that rarest of non-fiction books: a reference built for pleasure reading. —Andrew Weidman, blogger on GRIT *The Chinese Kitchen Garden* is Wendy Kiang-Spray's family story—a daughter's tribute, really—told through the lens of gardening and cooking. It's also a superb guide, packed with tips and insights for growing Asian vegetables, including water chestnuts, bamboo shoots, lotus root and winter melon. An added bonus are some of her family's favorite recipes. Beautiful photos of both Kiang-Spray's and her father's vegetable gardens will inspire cooks and growers alike that cultivating a garden—small or large—is a labor of love that bestows immeasurable rewards. —Grace Young, James Beard Award-winning author of *Stir-Frying to the Sky's Edge* *This amazing read brings to life the Chinese way of gardening and cooking. You'll learn wonderful methods to implement in your own garden and kitchen.* —Jere Gettle, founder and co-owner of Baker Creek Heirloom Seeds *Writer and avid gardener Wendy Kiang-Spray grew up watching her family tend to Chinese vegetables and herbs, and now she passes on that tradition with her new cookbook.* —*Food and Wine Magazine* *An irresistible addition to the home library.* —*NYBG's Plant Talk* *Recommended for strong cooking collections.* —*Booklist* *Garden books and cookbooks are usually meant for dipping into as information is required; this book you may want to sit down and read right through, because it holds together so well as an integrated story of family, garden, and food.* —*The Washington Gardener* *Kiang-Spray nicely melds the gardening wisdom of her Chinese family with the viable realities of growing Far East veggies in American gardens. The result is a brave, tasty new world for adventurous gardeners.* —*Cary Magazine?*