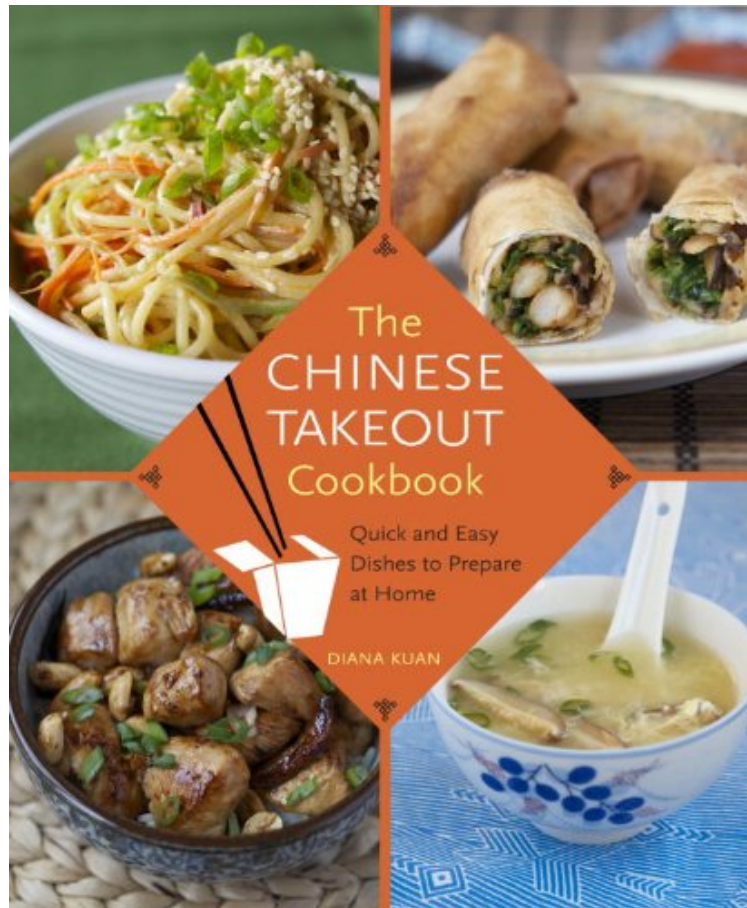


(Get free) The Chinese Takeout Cookbook: Quick and Easy Dishes to Prepare at Home

The Chinese Takeout Cookbook: Quick and Easy Dishes to Prepare at Home

Diana Kuan

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#54346 in Books Diana Kuan 2012-12-11 2012-12-11 Original language: English PDF # 1 9.34 x .86 x 7.78l, 1.79 #File Name: 034552912X208 pages The Chinese Takeout Cookbook Quick and Easy Dishes to Prepare at Home | File size: 74.Mb

Diana Kuan : The Chinese Takeout Cookbook: Quick and Easy Dishes to Prepare at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised The Chinese Takeout Cookbook: Quick and Easy Dishes to Prepare at Home:

174 of 179 people found the following review helpful. Well culled selection of Asian / American recipes By Professor This is quite a book. 1. Recipes are reasonable - with fairly short ingredient lists that are available in most grocery stores like Wegmans. A wide variety of appetizers, soups and entrees. No recipes requiring eel, seaweed or other obscure ingredients. The book is instructive of the techniques that give Chinese takeout it unique texture (crispy) and taste. I like that the recipes in this book prepare a full quart or more of food. It is such a hassle to purchase special ingredients for these types of recipes and have leftover ingredients that get wasted. 2. Contains all the usual favorites from local restaurants. The title says it all for this book - this is a cookbook of takeout recipes. Note well: If you are

looking for a "purist" book on Chinese recipes of regional cuisine - look elsewhere. Understand that this book is geared toward Asian / American palate. You can now make them at home and control the quality of the ingredients / sodium. The recipes deliver flavor that is similar to restaurants (Kung Pao, Generals, Sesame Noodles)³. I love that there are photos of every recipe - the pages are high gloss. There are also explanations of techniques like velveting and for preparing the ingredients. Update: Sesame noodle recipe: On point. savory. Be sure to take the time to find the egg noodles - they give the dish a toothsome quality and richness not present with plain spaghetti. Mongolian: don't skip the fish sauce; it lends a note that is impossible to replicate. If you are not used to measuring while cooking you may want to do so. Measure the sauce exactly - otherwise the noodles absorb a large amount of sauce and become very salty and unsightly (very dark and oily looking)⁰ of 0 people found the following review helpful. A must add for your Chinese cookbook collection. By William Cramer A fantastic add to my Chinese cookbook collection. The recipes are super easy to follow, have a short prep time and come out absolutely delicious. This is classic American Chinese, the food available at your local favorite Chinese restaurant and this book allows you to replicate their food with ease. I made the chili shrimp to rave reviews, leaving eaters wanting more and comparing it to higher class Chinese restaurants. I doubled the recipe and from cleaning the shrimp to plating was about one hour. I have also made the sesame chicken and the orange chicken, both of which were spectacular and left my diners impressed.⁵ of 5 people found the following review helpful. My new favorite cookbook. By Teri Augustine I'm really glad I bought this one. I've only made one recipe so far (Garlic Shrimp and Broccoli) and it was so good. The recipes are simple and you can buy just about all the ingredients at Walmart.

America's love affair with Chinese food dates back more than a century. Today, such dishes as General Tso's Chicken, Sweet and Sour Pork, and Egg Rolls are as common as hamburgers and spaghetti. Probably at this moment, a drawer in your kitchen is stuffed with Chinese takeout menus, soy sauce packets, and wooden chopsticks, right? But what if you didn't have to eat your favorites out of a container? In *The Chinese Takeout Cookbook*, Chinese food blogger and cooking instructor Diana Kuan brings Chinatown to your home with this amazing collection of more than eighty popular Chinese takeout recipes—appetizers, main courses, noodle and rice dishes, and desserts—all easy-to-prepare and MSG-free. Plus you'll discover how to • stock your pantry with ingredients you can find at your local supermarket • season and master a wok for all your Chinese cooking needs • prepare the flavor trifecta of Chinese cuisine—ginger, garlic, and scallions • wrap egg rolls, dumplings, and wontons like a pro • steam fish to perfection every time • create vegetarian variations that will please everyone's palate • whip up delectable sweet treats in time for the Chinese New Year *The Chinese Takeout Cookbook* also features mouthwatering color photos throughout as well as sidebars that highlight helpful notes, including how to freeze and recook dumplings; cooking tidbits, such as how to kick up your dish with a bit of heat; and the history behind some of your favorite comfort foods, including the curious New York invention of the pastrami egg roll and the influence of Tiki culture on Chinese cuisine. So, put down that takeout menu, grab the wok, and let's get cooking! Here for the first time—in one fun, easy, and tasty collection—are more than 80 favorite Chinese restaurant dishes to make right in your own kitchen: • Cold Sesame Noodles • Kung Pao Chicken • Classic Barbecue Spareribs • Beef Chow Fun • Homemade Chili Oil • Hot and Sour Soup • Chinatown Roast Duck • Moo Shu Pork • Dry-Fried String Beans • Black Sesame Ice Cream • And of course, perfectly fried Pork and Shrimp Egg Rolls! "Diana Kuan chronicles America's love affair with Chinese food. *The Chinese Takeout Cookbook* is the perfect reason to throw out those menus cluttering your kitchen drawers!"—Patricia Tanumihardja, author of *The Asian Grandmothers Cookbook*

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