

(Ebook free) The Complete Book of Chinese Cooking

The Complete Book of Chinese Cooking

Veronica Sperling, Christine McFadden

**Download PDF | ePub | DOC | audiobook | ebooks*

 Download

 Read Online

#1550729 in Books 1996-10Original language:EnglishPDF # 1 .0 x .0 x .0l, #File Name: 0752520024256 pages | File size: 41.Mb

Veronica Sperling, Christine McFadden : The Complete Book of Chinese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Book of Chinese Cooking:

0 of 0 people found the following review helpful. Excellent book for the intermediate Chinese cookBy Creative WomenI love that this book has pictures for each dish. A huge plus when deciding what to cook. And I noticed the ingredients are listed in the order you use them. And there are not a whole lot of ingredients per recipe which is really nice. I've done several of the vegetable dishes and a few of the ones with meat and they tasted great! I have confidence in the book's recipes.Since I grew up with Chinese cooking many of the dishes were familiar to me. I sort of know how the dishes are made but don't know the ingredients. I liked how the ingredients are ordered in the order you use them for cooking so that I can quickly glance at it and know how to cook it without reading the description for some of the dishes that I already kind of know how to cook technique-wise but not ingredient-wise.One other thing... I like that the vegetable dishes section has at least two or three dishes you can serve hot or cold. That's great for me when bringing to a potluck - not worrying about it cooling down. Many cookbooks give you recipes you have to serve piping hot and it's not always easy or practical.So this is a good overall book for me when I crave good Chinese food and feel like making it. Delicious and reasonably easy to prepare recipes. It helps if you are familiar with how Chinese food should taste and how to prepare it. I would say it's a good book for advanced beginner and beyond.I'm going to look for The Complete Book of Indian Cooking to see if it's as good to get me started on Indian cooking at home.0 of 0 people found the following review helpful. Not bad. A good book for novices.By C. J. ThompsonThis is pretty decent book. There are a few recipes for some of the old standbys in westernized Chinese restaurant's (Sweet and Sour Pork and

Lemon Chicken, for example) but there are plenty of more interesting and lesser known dishes as well. I have a huge Chinese cookery book library and this is not even in the top twenty of my favorites but I would have no problem recommending it to people who want a first or second book to learn a little Chinese cooking. There are full page beautiful photographs for each recipe as well as helpful little instructional pictures accompanying the text. I found the recipes for Kung Po Chicken and Fish-flavoured Shredded Pork to a bit tame chili-wise but perfectly good introductions to these quintessential Sichuan dishes. 19 of 23 people found the following review helpful. Beautiful pictures but too many ingredients per recipe! By Elsie Had this book for a few years, but the recipes are basically untouched. The few we did try worked out, but not as well as hoped. The list of ingredients seem fussy and the sheer number of them are daunting. But there are pictures for each recipe, which is why we bought it. However, it was lots of fun to look at the book and imagine eating the dishes!

Over 100 easy-to-follow recipes offer all the best of Chinese cooking. Beginning and seasoned cooks alike will be tempted by the full-color photographs of each recipe. The introduction provides helpful information on regional cuisine, ingredients, and techniques. Build a comprehensive cooking library with the other titles in The Complete Book Of series: Italian Cooking and Vegetarian Cooking.