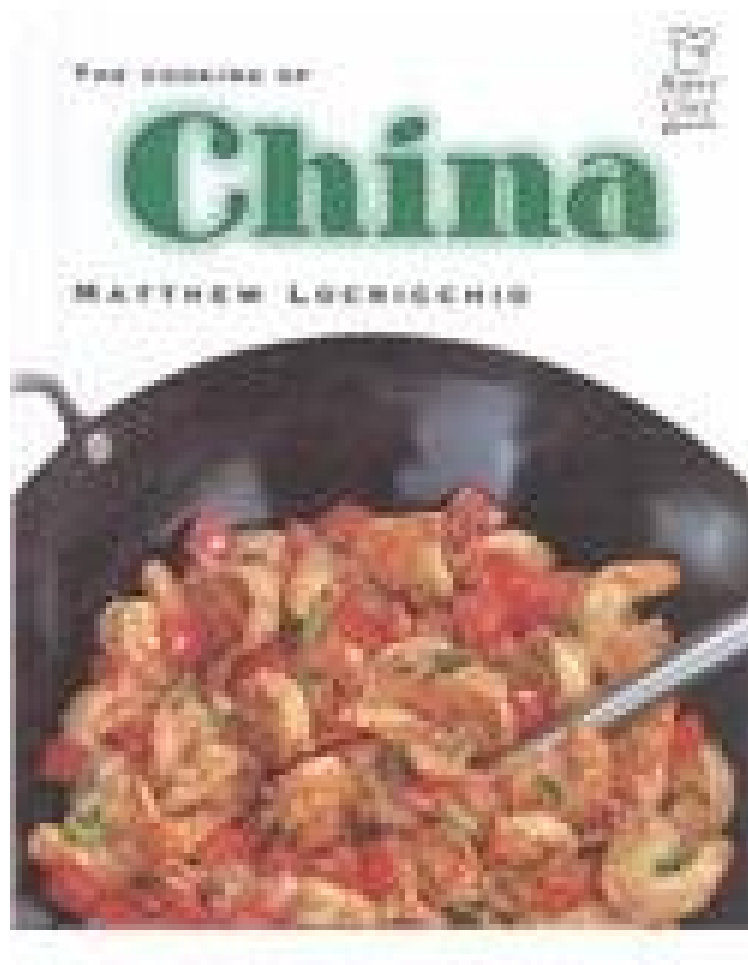


(Mobile book) The Cooking of China (Superchef)

The Cooking of China (Superchef)

M Locricchio

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M Locricchio : The Cooking of China (Superchef) before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cooking of China (Superchef):

0 of 0 people found the following review helpful. Emily can cook By See I told you Emily stayed in China for a while as a freelance reporter for New Yorker, she was living and socializing with upscale society. The recipe she collected in this book were from high end restaurants for petty bourgeoisie, dishes appeared good looking but they were not easy

to produce and especially not for the general public. I love the printing quality of the book especially from some 50 years ago. Then was a hard time. 0 of 0 people found the following review helpful. Excellent By Matthew Malach Perfect condition, great price. 1 of 1 people found the following review helpful. A must-have! By JJBA great book to have if you want to learn to cook classic Chinese Cantonese cuisine. This is an older book, and therefore recipes tend to be higher in calories and even sodium than current recipes, but as you work with these original recipes, you will learn to substitute healthier options if you wish. It is still the gold standard for getting started if you love Chinese food as we know it in the U.S.

We talk about food for the soul; bread as the gift of life; music as the food of love. Food brings us together, whether we're sharing a meal at the same table or simply experiencing another culture through its cuisine. In *Superchef*, chef Matthew Locricchio encourages young people to enter the kitchen and to experience for themselves the joys of cooking. After a quick review of the basic principles of kitchen safety, food handling and common sense nutrition, there is a region-by-region overview of the cuisine of the country. Then it's on to a variety of authentic (and tantalizing) traditional recipes! Adapted for the modern kitchen and the neighborhood supermarket, the recipes originate in Italy, France, Mexico and China. They range from soups and salads to entrees and desserts. Vegetarian dishes are included, too. The recipes are enhanced by spectacular color photographs, step-by-step instructions and "Chef's Tips" to make all of them, from the simple to the more complex, readily accessible. Endorsed by Chef Frank Brigtsen of Brigtsen's Restaurant in New Orleans, *Superchef* stresses cooking as a creative process -- and one within everyone's grasp!