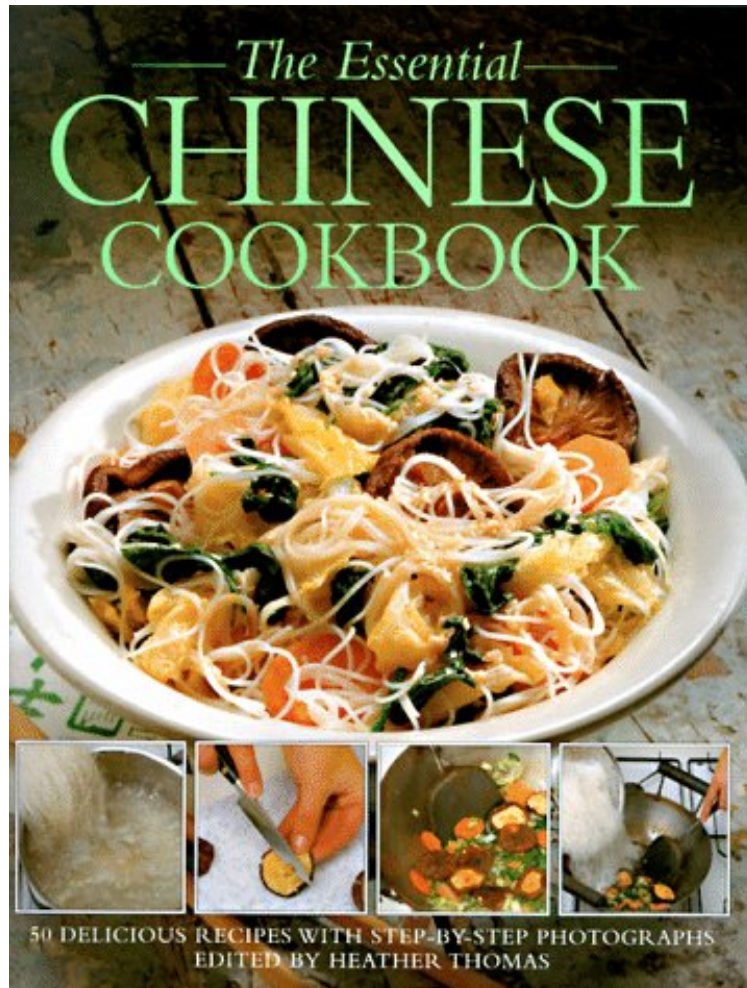


The Essential Chinese Cookbook: 50 Delicious Recipes, With Step-By-Step Photographs

Heather Thomas

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Heather Thomas : The Essential Chinese Cookbook: 50 Delicious Recipes, With Step-By-Step Photographs before purchasing it in order to gage whether or not it would be worth my time, and all praised The Essential Chinese Cookbook: 50 Delicious Recipes, With Step-By-Step Photographs:

5 of 5 people found the following review helpful. Not for the beginnerBy A CustomerThis cookbook is fine for someone who has cooking experience. The first recipe I tried in this cookbook (Won Ton Soup) seems to be missing a couple of key instructions. From the photographs it would appear that the filling for the wontons should be cooked before being used a filling but you are never instructed to do this. (Raw pork does not cook when boiled for two minutes within a wonton wrap). Also, the wonton wraps will not stick together as shown unless the edges are cleaned and moistened with something. It would appear from the photograph that this is done but does not appear in the

instructions...except on the wonton wrap package!

The Essential Cookbooks each contain 50 authentic recipes, perfect for anyone interested in learning the ingredients and techniques associated with some of the world's most distinctive cuisine styles. Each recipe is explained with easy-to-follow instructions, accompanied by more than 250 step-by-step color photographs. You'll be able to prepare a meal from beginning to end; recipes are included for soups and appetizers, side dishes, entrees, and desserts.

.com Chinese cuisine--whether it's the refined Cantonese, spicy Szechwan, or one of the lesser-known styles of the other provinces--places an emphasis on fresh ingredients and boiling or quick stir-frying. These practices make Chinese food not only delicious, but one of today's more popular healthful methods of cooking. It is also remarkably simple to prepare and, with a minimum investment of time and equipment, you can easily present many excellent dishes right in your own home. The Essential Chinese Cookbook offers 50 classic Chinese recipes, each with easy-to-follow directions and a sequence of helpful photos depicting the process. You'll find many of your old favorites here, such as Peking Duck, Szechwan Noodles, Spring Rolls, Hot and Sour Soup, and Broccoli with Shrimp. This "essential" list of recipes may be interpreted by some as a bit tame, but these dishes are undeniably tasty and popular for a reason. The book includes a useful section that introduces the most common Chinese ingredients, as well as instructions on preparing traditional garnishes and sauces. It's not the most adventuresome Chinese cookbook, but it's an excellent jumping-off point for anyone seeking to add a familiar touch of Asian flavor to their menu. --George Laney