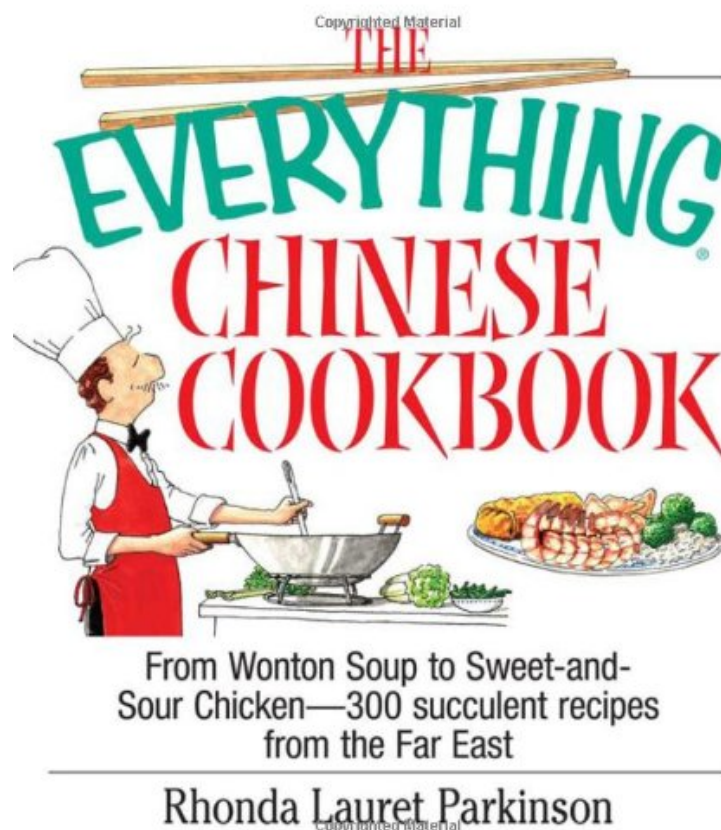


(Library ebook) The Everything Chinese Cookbook: From Wonton Soup to Sweet and Sour Chicken-300 Succulent Recipes from the Far East (Everything Series)

The Everything Chinese Cookbook: From Wonton Soup to Sweet and Sour Chicken-300 Succulent Recipes from the Far East (Everything Series)

Rhonda Lauret Parkinson

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Rhonda Lauret Parkinson : The Everything Chinese Cookbook: From Wonton Soup to Sweet and Sour Chicken-300 Succulent Recipes from the Far East (Everything Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Everything Chinese Cookbook: From Wonton Soup to Sweet and Sour Chicken-300 Succulent Recipes from the Far East (Everything Series):

1 of 1 people found the following review helpful. this book is intended for the dedicated cook like my techie--the person who takes infinite pains to produce ...By Anne WingateI bought this book, and then realized it was far beyond my cooking skills at this stage in my life. So as soon as I have finished reviewing it, it goes to my computer techie and his wife. She loves to read cookbooks but not to cook; he loves to cook.This book is not intended for the person who comes home from work exhausted and just wants somebody else to make dinner, and preferably bring it to her. She

looks through her menu collection, selects the Chinese food restaurant almost by chance except for the fact that as soon as she gives them her phone number they know what her order will be, and waits with cash in hand until the food arrives. By then she is famished as well as exhausted, and if she tried to cook she would probably confuse the sugar with the salt. No, this book is intended for the dedicated cook like my techie--the person who takes infinite pains to produce something a thousand times better than what the closest takeout place would produce. He hurries home from a difficult day of work, to relax in the kitchen by making kung pao shrimp or spicy orange beef. He meticulously cuts every vegetable into identical pieces to create a work of art as well as food. By the time he calls the family to the table, his batteries are recharged and he has the energy to take the family out to a movie. He can forget about work until tomorrow morning. My daughter is one of those cooks, but she already has this book. So I will enjoy giving it as a gift to my favorite techie and his lovely wife, who is my dearest friend. I know they will both enjoy it, but for different reasons. I strongly recommend this book for anybody who has an interest in Chinese food, whether it is in reading about it or in actually doing it. It is a pleasing book to read, nicely laid out, with foods in logical order. I am too old and decrepit to use it, but that doesn't make it a bad book. If I were younger and healthier, I would keep it and learn to cook Chinese from it. But as I am, my husband would skin me if I set out on such an undertaking. No, Dan and Lana should have it, because they will use it. 15 of 15 people found the following review helpful. Like the food in your favorite Chinese restaurant? This is your book! By Zaine Ridling Take it from me, this is the book you want to get first if you're intent on cooking Chinese food in your home. Parkinson provides a lot of helpful information and background in the beginning of the book you'll be hard-pressed to find anywhere else. Almost every recipe is something an American would love. It details which spices, vinegar, wines, sauces, etc. to buy at your ordinary grocery store. All you'll need is a wok after that (get the Lodge cast iron, it's the best and will last you a lifetime). Every menu can be adjusted to your tastes, meaning you can make them more authentic or you can further 'Americanize' them, as incorrect as that sounds. But if you're wanting food the entire family will enjoy, this is the book with which to start. THEN try others! Finally, visit [..] and watch some of the chinese cooking videos there. They will illustrate in real time many of these same menus, and there you'll see shortcuts and other tips that many recipe books take for granted, but don't bother to mention. _____ TWO CAVEATS: (1) Within many menus, you'll see a measure of an ingredient (such as p.48) followed by the word "divided." For example, it will read: "2 tsp salt, divided." But you have to read the full process instructions below the recipe to know that you only add 1/2 tsp of salt first, and then sprinkle the rest on at the end during stir fry. (2) Nowhere is a batter recipe defined. You're told to deep fry chicken, etc., in batter first, but no batter ingredients are listed throughout. (I presume it's left up to personal choice.) 8 of 8 people found the following review helpful. Kindle Version on DX By Chronic Mashedtater Formatting: I can give it about a 3.7 here. Its kind of broken up and it can be hard to tell when a key note is about the previous recipe or the following one. The main reason to knock one star is there is no table of contents. The remedy is simple in this case. Simply go and bookmark the main headings for each area. On the next page after you will find hyper-linked entries for the entire section. It takes less than 3 minutes (also a one-time effort) and it works fine for me and thus isn't a total SNAFU. Content: I wouldn't call this a hardcore Chinese food cookbook. As other reviewers have stated, this is the kind of fare you might find at a local Americanized Chinese food joint. That's what I wanted so the content gets 5 stars. Overall Value: I give it a 4.4 stars for the current price and a solid 5 for anyone who just wants a primer on ingredients and combinations that are typical plus cooking methods with a wok.

Featuring hundreds of recipes, such as Snow Pea Stir-fry, Hot Chicken Salad, General Tso's Chicken, and Traditional Mu Shu Pork, The Everything Chinese Cookbook makes preparing authentic Chinese dishes fun and easy! From basic Chinese flavors and dipping sauces, such as Quick and Easy Sweet-and-Sour Sauce, to Chinese cooking methods and meals, including Stir-fried Orange Beef, The Everything Chinese Cookbook offers a diverse set of recipes perfect for both vegetarians and meat-eaters. Featuring delicious recipes for: Appetizers, such as Crab Rangoon Soups, such as Wonton Soup Vegetable dishes, such as Stir-fried Baby Bok Choy Beef dishes, such as Mongolian Beef with Rice Noodles Pork dishes, such as Sweet and Sour Spareribs Mouthwatering fiery dishes, such as Spicy Chicken with Cashews Desserts, such as Sweet Baked Pineapple and Banana The Everything Chinese Cookbook will have you serving up tasty Chinese cuisine to tempt anyone!