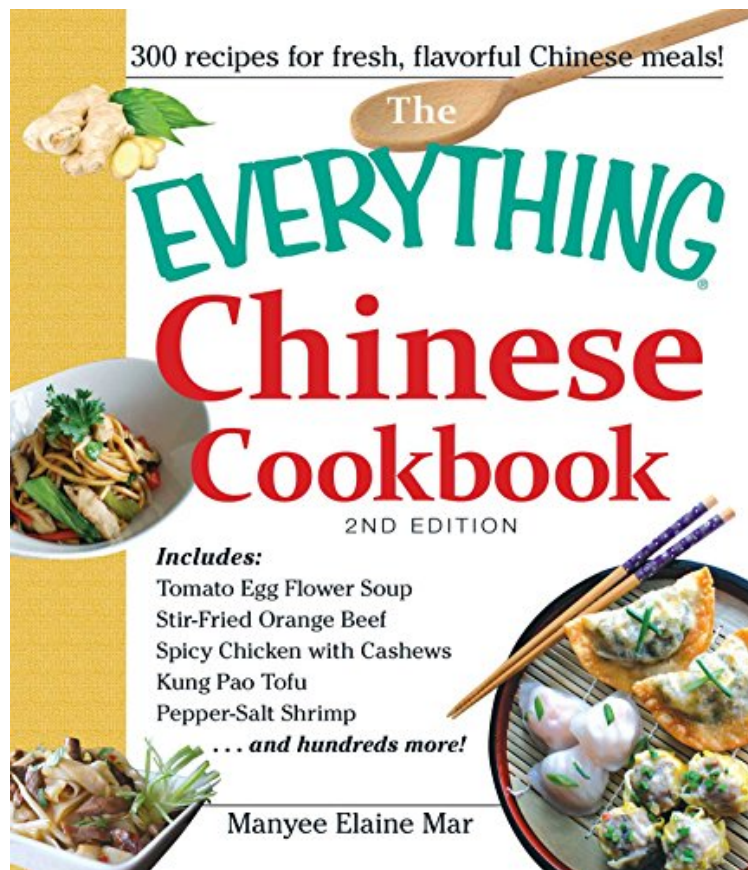


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4 of 4 people found the following review helpful. Almost PerfectBy CasanExceptionally easy to read. I tried the Kindle version first, but Kindle isn't good for cookbooks. It's not a huge book, only 300 pages, with 300 recipes, and it's easy to read. I like the author's conversational style. She gives us a nice introduction and a history of tea in China. The recipes are easy to follow. I've been cooking Chinese for a few years, so I wouldn't call myself a novice. What this

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Make your favorite dishes at home!Chinese takeout is a go-to solution for busy nights, but typical Chinese restaurant fare can be loaded with fat, sugar, and salt. With *The Everything Chinese Cookbook, 2nd Edition*, you can make healthier (and more delicious) versions of your favorite takeout dishes at home, including:Spicy szechwan peanut sauceCrab rangoonQuick and easy hot and sour soupChicken chow meinTraditional mu shu porkVegetable egg foo yungStir-fried orange beefDrunken chicken wingsSpicy shrimp with hot shanghai noodlesSzechwan eggplant with black rice vinegarSesame seed dumplings with red bean pasteAlmond cookiesIn this completely updated and revised cookbook, you will find traditional recipes made with fresh, vibrant vegetables; lean meats; and just the right amount of healthy fats. Hundreds of easy recipes take you from basic sauces and side dishes to weeknight stir-fries and company-worthy specialties. So forget the time and expensive of typical takeout--the healthiest and best-tasting Chinese food can come out of your kitchen!

About the AuthorManyee Elaine Mar is a cook, recipe developer, and author. She grew up in a Chinese restaurant in Denver, where she learned to make everything from sauces to wontons to almond cookies. She has been a cooking class coordinator for Share Our Strength, pairing professional, high-end restaurant chefs and recipe developers with low-income participants. Mar is also the author of *Paper Daughter*, a memoir about growing up in a Chinese restaurant in Denver. *Paper Daughter* has been chosen as required first-year reading at various colleges, and continues to be taught in multicultural literature classes nationwide. Ms. Mar lives in Cambridge, MA.