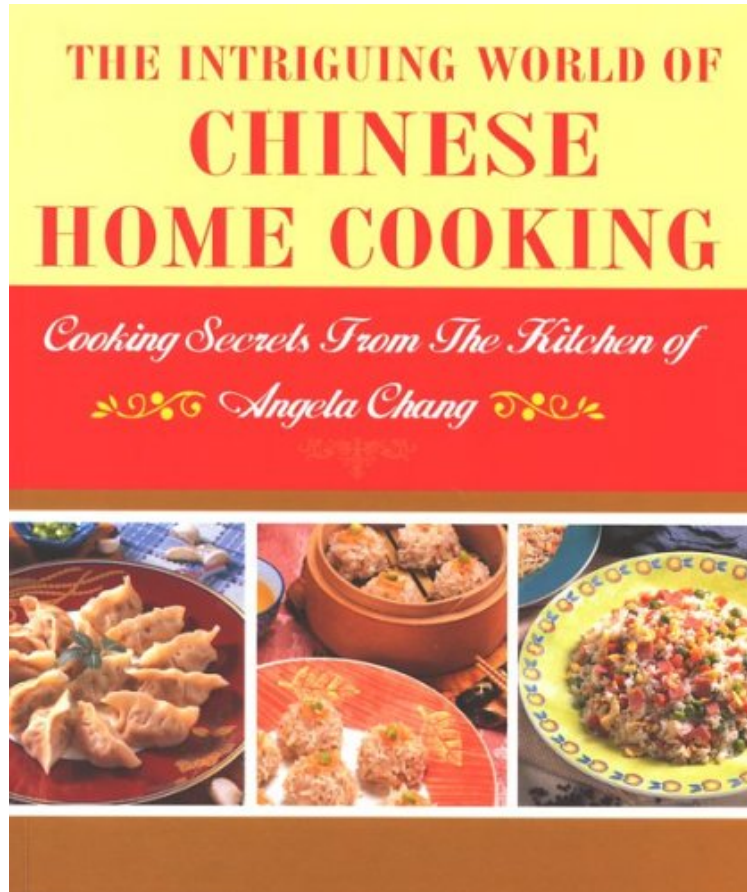


(Download pdf) The Intriguing World of Chinese Home Cooking

The Intriguing World of Chinese Home Cooking

Angela Chang

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Angela Chang : The Intriguing World of Chinese Home Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Intriguing World of Chinese Home Cooking:

0 of 0 people found the following review helpful. Interesting Recipes, Very tasty and easy to make.By Lorraine NathansonNot quite what I expected, but I do appreciate that, while I personally don't have an issue with MSG, that Ms. Chang's cooking doesn't use this in any of her recipes. If you are looking to make and eat Americanized Chinese Food as it is offered up in most restaurants as opposed to native Chinese cooking as it is served in their home kitchens, then this is not the book for you. If you are a little more adventurous you will have a chance to use unusual spices such as Five Spice Powder, Oyster Sauce, Sichuan mustard green, and the more mainstream spices such as Sesame Oil, Ginger, and Soy sauce. I was disappointed to find not one recipe for a main meal with all Chinese Vegetable nor a single recipe for Bok Choy, one of my favorite vegetables. There are also several recipes I would like to make such as the Fried Scallion Bread and the Spring Rolls. I know a lot of people don't like Spring rolls but if they are made correctly they are wonderful, very flavorful and crispy. Scallion bread is one of my favorite appetizers so I was please to see it included in this book. A recipe for Wonton's made with packaged wrappers and home made filling is included along with the recipe for soup or the suggestion to fry and serve as an appetizer or serving as finger food for a party.

There are also 6 recipes, including one for Tofu, an excellent protein source, if you are a fan, including one recipe for shrimp and tofu soup. There is also a recipe for one of my favorite spicy soups, Hot and Sour that I would like to try. Also included are several recipes featuring pork (stir fried as well as pork chops) and three different recipes for ribs (sugar glazed, Sweet and Sour Spare ribs - both made in a skillet on top of the stove and Barbecued Spareribs, marinated overnight and made in the oven). This last one is on the top of my list of recipes to make as it is a favorite of my husbands. There are an equal number of beef and chicken recipes as well as a recipe for Roast Beef Chinese Style that is marinated overnight and roasted in the oven, which I would also like to try so I will finally get to use the bottle Five Spice I purchased to make another dish. And of course there are several seafood dishes as well as one lone recipe for crisp Duck that is prepared in a Wok. I really enjoy properly made crispy duck but honestly I don't know if I am brave enough to try this one. I was once the guest of honor at a luncheon hosted by a Chinese friend and his family and was served duck, head and all, as the main entree. It was quite delicious but disconcerting to see it staring back at me. Westerners, unlike the Chinese and Europeans, don't serve meals with the heads attached. LOL. Although Chinese restaurants rarely offer Chinese desserts, most likely because the Chinese typically only served pastries as part of their meals only for special occasions. This book includes several such as Rice Cake with Chestnut Paste, Eight Jeweled Rice Pudding, Sweet Spring Rolls, Deluxe Rice Wine Dessert, Almond Mango Jello Delight, Sesame Balls in Creamy Sauce, Snowballs with Peanut Butter Filling and Pan Fried Red Bean Cake. All in all an interesting cook book but definitely not mainstream Chinese as we are accustomed to eating in the states.

UPDATED REVIEW August 14, 2016 I would like to update my review. Two weeks ago I made the Wontons and Wonton Soup as well as the Barbecued Spareribs. The wontons were easy but time consuming to make but oh so worth it. What Ms. Chang doesn't tell you is that you can make them ahead, either the day before you need them or you can place them on parchment paper lined baking tray in the refrigerator until frozen and then transfer them to a freezer bag to use later. They can be added to and cooked in the soup broth directly from the freezer, just add a little more time. Speaking of which, it is important to note that the directions in the book to cook the Wontons (freshly made) for 5 minutes is insufficient as the filling is raw, not precooked. You must bring the soup to a boil and then cook the wontons for 10 to 12 minutes to ensure the center of the wontons containing the raw pork is well cooked. Since very little of the filling is used to ensure the wontons seal properly (I didn't have any open while cooking so they are easy to seal by using water on your finger from a small bowl on two sides of the wonton that are perpendicular to each other) the 1/2 pound package of pork will fill all of the wontons in the package, not half as specified. Also her directions for making the broth using a few spare ribs, water and 4 cups of chicken broth were perfect. I mistakenly used beef broth, which I almost never buy and it came out really well. I will try the recommended chicken broth next time but loved the beef broth as did everyone who tasted the soup. It gave it a golden color and a great flavor. I also did not add any salt or pepper and instead allowed everyone to add their own. And as an aside Ms. Chang does tell you that you can use celery in place of the Napa Cabbage for the wonton filling, but I decided to use the Napa Cabbage which was excellent. However I believe I only used 3 or 4 ribs in the filling so next time I might try the celery and determine if it affects the taste. I will share with you that it is a very mild cabbage and I used the rest of the head to make a soup using a ham bone, celery, carrots, beans and orzo that turned out great. So unless you are planning to use the cabbage for another purpose know that it will likely be a wasted purchase. The spareribs were super easy to make, but I did use a disposable aluminum pan for easier cleanup and was happy I did. While they were good they were missing something that I haven't identified yet, or perhaps needed more of one of the spices used in the recipe. Full disclosure I eat very spicy food. If you don't the listed spices maybe well suited to your taste. If you have leftovers the ribs taste just as good cold as they did hot out of the oven. This was a super easy and really good dinner. I wanted to try making the wontons myself as the local Chinese restaurant we were eating at has steadily and gradually gotten worse over time. They are really nice people so we kept going hoping they would get better or maybe hire a new chef; but no such luck and there are not a plethora of good Chinese Restaurants here. I figured I couldn't do any worse and with Ms. Chang's help I would say the soup was a huge success. Plus I love the scallions and my husband hates them so I can have as many as I like and leave them completely out of his without having to fish them out so we were both happy. I am looking forward to trying more of these recipes. Oh and I was pleasantly surprised and very impressed that I didn't need to go to a local Chinese market for the ingredients. Our local supermarket had everything to make these two recipes. I am going to make time to try some of the other recipes and now I know when I have friends or family coming to visit from out of state, I can confidently surprise them and make an authentic Chinese dinner.

1 of 1 people found the following review helpful. This is a good cook book
By Thomas This is a good cook book. It is a little different from the many Chinese cook books because it focuses on what would be cooked at home. The general Chinese cookbook talks a lot about restaurant or banquet meals. These are great but sometimes too elaborate and expensive to eat every day. This book is one you can use often, not just on special occasions.
2 of 2 people found the following review helpful. Authentic Home Cooking
By True Review Angela Chang's book is truly impressive. Though I grew up with Asian cooking, I was always intimidated to cook Chinese food myself. It seemed something that should be left to experts. After following Angela Chang's book, I found that I could cook as authentically as any pro. The book is easy to understand and to follow; the ingredients could be found in my local Chinese market. My meals turned out delicious, tender and even more savory than in any

restaurant. This is Chinese home cooking at its best. After surveying many Chinese cookbooks out there that listed millions of ingredients with very little return, this book was different. I savored every meal and the reward is that I made it myself with the guidance of a true teacher. I recommend this book to the highest degree. After trying it, I felt like I was in a another country but I was right at home.

Thousands of books have been written about Chinese cooking, but this full color cookbook is unique in its simply written, easy-to-follow recipes. Beginners will get all the necessary steps to preparing authentic Chinese cuisines. Chapters include: Chines