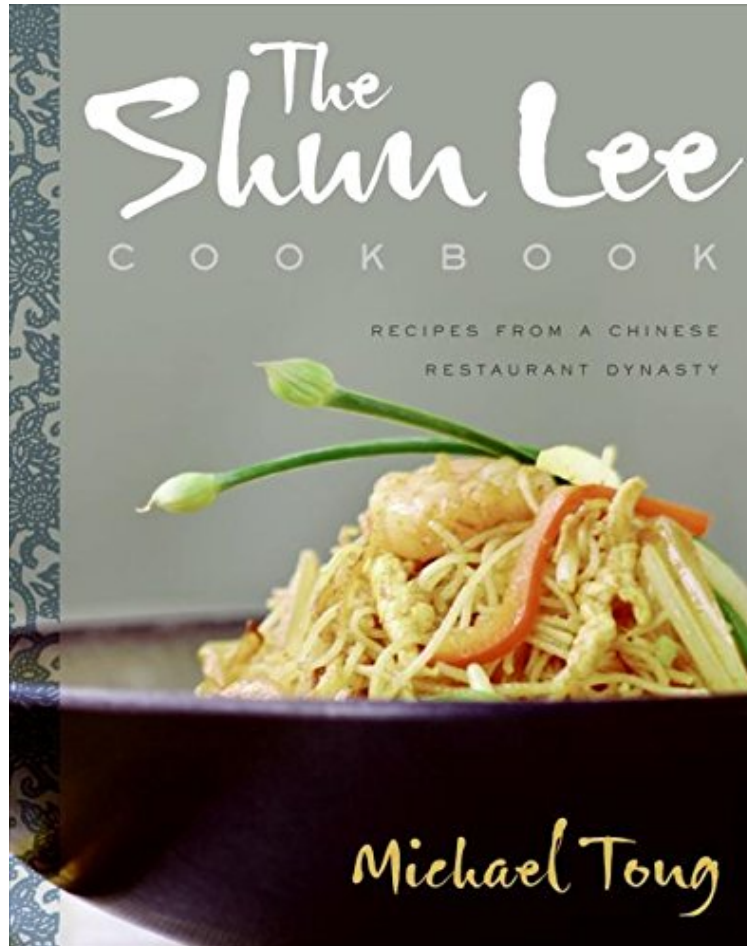


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The Shun Lee Cookbook

Michael Tong

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Michael Tong : The Shun Lee Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Shun Lee Cookbook:

0 of 0 people found the following review helpful. ... is the Chinese food I grew up learning to love and enjoyBy Nicole PellegriniThis is the Chinese food I grew up learning to love and enjoy, as my mother was working and living in Manhattan and I spent many evenings enjoying dinner at Shun Lee West with her as a young child. To be able to re-create some of these recipes in my own kitchen now is such a revelation.The techniques are not at all difficult once you get used to the basics, and how to prep your mise en place so everything is ready for quick stir-frying. I am so glad this cookbook exists and it will absolutely be one of my regular-referenced books for weekly cooking.0 of 0 people found the following review helpful. Five StarsBy KeokikeAs advertised.0 of 0 people found the following review helpful. the best Chinese food in the world is made at shun ...By Sandra S.the best Chinese food in the world is made at shun lee...nothing comes close... BUT. I think Michael left out 1 or 2 ingredients from the recipes we tried... but hey, I'd do the same thing... if u want shun lee...u gotta go to shun lee...

Until the 1960s, nearly all Chinese food served in the United States was Cantonese. Egg Foo Yung. Barbecued Spare Ribs. Egg Drop Soup. But with the opening of his Shun Lee restaurants more than forty years ago, Michael Tong and his chefs introduced the spicy regional foods of Sichuan and Hunan and the red-cooked dishes of Shanghai to New Yorkers—and eventually to all of the United States. Crispy Orange Beef. Lake Tung Ting Prawns. Crispy Sea Bass. Dry Sauteed String Beans. Hot and Sour Cabbage. Scallion Pancakes. These dishes originated at Shun Lee, and are now on nearly every Chinese restaurant menu across North America. Now, in his first cookbook, Tong shares his most popular recipes from the Hunan, Sichuan, and Shanghai regions of China. Who says Chinese food is difficult to prepare at home? With *The Shun Lee Cookbook*, even novices have nothing to worry about. All the recipes have been tested and modified for home kitchens. If adapting a recipe for the home—like Beijing duck—proved to be impossible, Tong omitted it. The result is a collection of easy-to-make but dazzling dishes. And perhaps the best part is that they can all be made with ingredients found in supermarkets everywhere. Chinese favorites such as Hot and Sour Soup, Sichuan Boiled Dumplings, Dry Sauteed Green Beans, and Kung Pao Shrimp are included. There are also new dishes such as Peppery Dungeness Crab, Singapore-Style Rice Noodles with Curry, Red-Cooked Beef Short Ribs, and Hunan Lamb with Scallions. In addition to the recipes *The Shun Lee Cookbook* includes tips for stocking home pantries with Chinese staples, and there are more than fifty color photographs of the finished dishes throughout. Why order take-out when you can take home *The Shun Lee Cookbook*?

“Michael Tong... shares with us the secrets of the pioneering Shun Lee kitchen; all the dishes we have loved and celebrated.” (Gael Greene, *New York Magazine*) “*The Shun Lee Cookbook* is a testament to [Michael’s] passion and knowledge of his native Chinese cuisine.” (Daniel Boulud, Chef Restaurateur) About the Author: Michael Tong is the owner and executive chef of the popular Shun Lee West and Shun Lee Palace in New York City. In forty years, the Shun Lee restaurants have served about ten million people and have won two four-star ratings from the *New York Times*. Tong has appeared and cooked on the *Late Show* with David Letterman, and his restaurants have been reviewed in the *New York Times*, *Time Out*, *Zagat Survey*, *New York Magazine*, and the *Michelin Guide to New York City*. For introducing Chinese culture to America, he has been honored by the China Institute in America, and was awarded the 2006 Ellis Island Medal of Honor. He lives in Manhattan.