

(Download) The Step-by-step Chinese Cook Book (Penguin Handbooks)

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Georges Spunt

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Georges Spunt : The Step-by-step Chinese Cook Book (Penguin Handbooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Step-by-step Chinese Cook Book (Penguin Handbooks):

3 of 3 people found the following review helpful. The true guide to understanding Chinese cookingBy S. SidlovI've had this book since the 70's, and it is the one chinese cookbook that I return to again and again (I have about 20 chinese cookbooks). Organized by cooking methods rather than food type or regional cooking styles, you may never get past the stir-fry-toss chapter into the chinese cooking that you won't find at most eateries. There are excellent chapters on cutting up vegetables and meats, chinese ingredients, and equipment and utensils -- and that's before you even get to a recipe. A classic recipe like 'Sliced Pork with Vegetables' will have many variations on the meat and vegetables following it (17 versions) many of these are generic, 'leafy vegetables' or 'root type vegetables' making for dozens of versions as you change the vegetables alone using what's available in the markets. This recipe produces such variations as 'Sliced Lamb with Winter Melon' and 'Sliced Beef with Scallions' based on technique, these dishes are fundamentally the same with small adjustments in seasonings, cooking times and liquids. Classic Braised Poultry (chicken, duck or squab) or Classic Braised Meat (pork, beef or lamb) can be prepared in the styles of Peking, Canton, Shanghai or Szechuan. There are 5 pages of variations of the recipe that follow the simple two paragraphs of prep and cooking instructions. That's about 120 variations based on what you can find at your market. You won't find General's Chicken here, but do make the Spiced Beef Shreds and taste what Shredded Beef Szechuan is supposed to be. Peking Pressed Duck (a tender boned crispy nonfatty duck with a light sweet sauce) and Peking Grand Fowl (a duck or small

turkey boned whole and stuffed with a boned fryer stuffed with a boned squab) is a wonder to bring to the table as you slice neatly through all the different meats. There are simple and tasty dishes such as 'Diced Chicken with Zucchini and Hoisin Sauce, 5 ingredients including the cooking oil, and 5 minutes cooking time. You can cut up the chicken and zucchini while the rice cooks. I remember visiting a good friend at college and making Lo Mien noodles from scratch for everyone in his apartment. I still bone out a turkey at Thanksgiving (as instructed in this book for the Peking Grand Fowl) to have a good laugh when I cut it cross-wise with no bones in it at all. This is the book you should have to understand Chinese cookery, and it's a shame it is out of print. Mine's falling apart, and I just ordered a replacement. 1 of 1 people found the following review helpful. Book of a thousand treasures By A Customer Nothing can prepare you so well for the journey into the colourful ocean of Chinese cuisine. You will feel that you are in the presence of a true master with Georges Spunt and he will give important clues to mastering the art of Chinese cooking. Such a tragedy that this book is now out of print. I discovered this book a dozen years ago and it has become my favourite reference cookbook. At times the recipes can seem a little too exotic for practical purposes but they can always be appreciated and adapted. The 'step-by-step' instructions are clear and truly valuable. This book is a real treasure and if you find one it will change your experience of cooking Chinese food forever.

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