

[Free pdf] The Technique of Chinese Cooking

The Technique of Chinese Cooking

John R. Wong

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#5863155 in Books 1978Ingredients: Example Ingredients #File Name: B001ORLRPUCHINESE
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John R. Wong : The Technique of Chinese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Technique of Chinese Cooking:

2 of 2 people found the following review helpful. Excellent and AuthenticBy TheseusThis is one of the authentic Chinese cook books which Tang Publishing released in the middle to late 20th century out of Taipei. There's an emphasis here on traditional Chinese/Taiwaneese foods with some regional specialties as well (particularly Szechuan.)This one is authored, apparently, by Don R. Wong, "The Wandering Gourmet," but more accurately came out of Taiwan's Shih Chien Home Economics College which means that the recipes were kitchen-tested and that care was taken with the conversions/portions; the steps in the recipes are detailed; the English is rather good.As with all cookbooks from this publisher, the book is Chinese and English side-by-side and each dish gets a large color photographic illustration -- some of them appetizing, some of themOver 160 recipes sorted into these categories: Cold Dishes, Sauteed Dishes, Steamed Dishes, Deep-Fried Dishes, Stir-Fried Dishes, Simmered Dishes, Stewed Dishes, Spiced and Stewed Dishes, Roasted Dishes, Smoked Dishes, Sauce Thickened Dishes, Scalded Dishes, Soups, Snacks, and "The Food Processings."

appetizer plate;the eight peaceful beauties;four wonderful plates;the dragon and phoenix appetizer plate;butterfly

appetizer plate; stir-fried eel and many more in two hundred ninety pages.