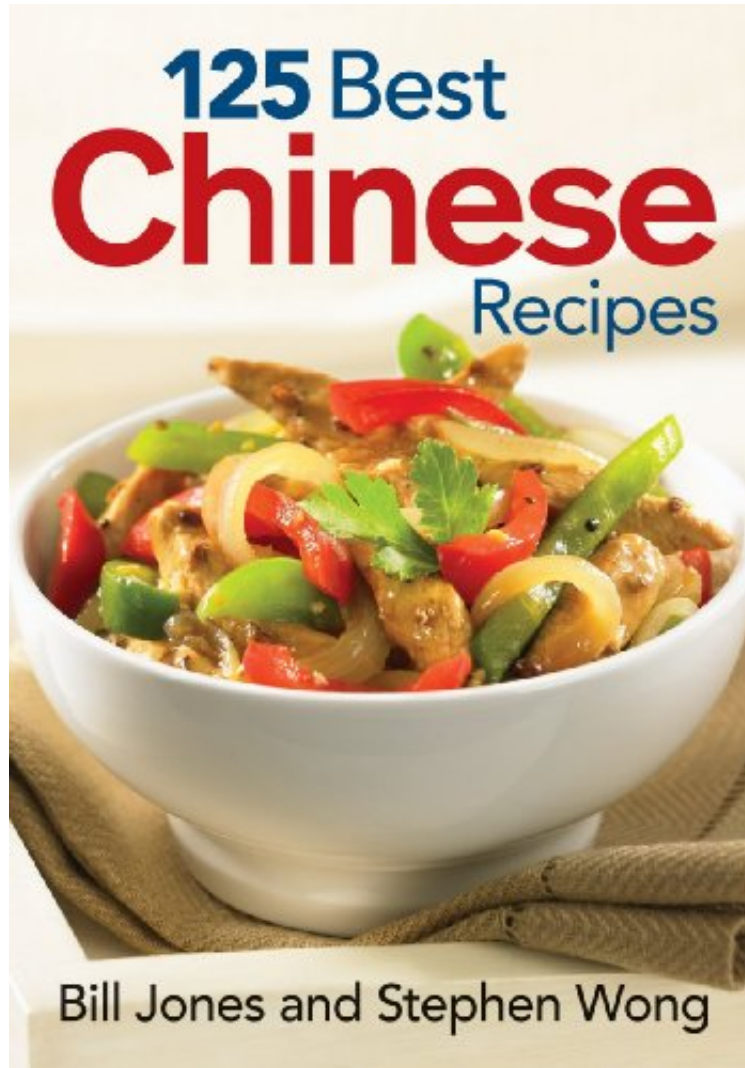


(Free and download) 125 Best Chinese Recipes

125 Best Chinese Recipes

Bill Jones, Stephen Wong

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Bill Jones, Stephen Wong : 125 Best Chinese Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised 125 Best Chinese Recipes:

2 of 2 people found the following review helpful. Not Authentic Chinese Recipes By Carole This book was a gift to me, not something I would have bought. First of all I have lived in China for over 4 years and never have I see Cheddar Cheese on ANY menu. Yet on page 47 in the Appetizer section there is this recipe: Pan-Fried Potato, Cheddar and Mushroom Dumpling... but, guess what? That is the recipe for a Perogy which is of central and eastern European provenance, not a Chinese dumpling. Many of the recipes this book offers have clearly been Westernized. If you are looking for authentic Chinese, don't stop here, keep looking as this book is more of an odd fusion of Bill Jones' French

cuisine training and Stephen Wong's (Hong Kong) Chinese.

Easy Chinese cooking with everyday ingredients. Take the best of Chinese cooking, add a wide variety of readily available North American ingredients and you've got 125 Best Chinese Recipes. This book is perfectly suited to home cooks who love Chinese food and want to make meals and snacks that are innovative, easy and delicious. Some of the authentic but contemporary recipes are: Appetizers, such as drunken chicken wings Savory soups, like egg drop soup with minced beef and cilantro Outstanding meat alternatives, such as crisp-fried chili and garlic shrimp Mains, such as plum and chili glazed pork tenderloin Great sides, such as five-spice and spinach scalloped potatoes In addition, a wonderful primer on Chinese cooking provides comprehensive information on the tools, techniques, ingredients, vegetables, sauces and spice mixes that are the foundation of Chinese cuisine.

About the Author Bill Jones is a French-trained chef, author and food consultant based in Vancouver Island, British Columbia. He has written nine cookbooks and is passionate about sustainable and organic growing methods. Stephen Wong is a Hong Kong-born chef, restaurant consultant and writer. He is in great demand as a guest chef in the U.S., Japan, China and Canada. He lives in Vancouver, British Columbia.