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Lynette Lo Tom

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#557245 in Books Ingramcontent 2015-09-01Original language:EnglishPDF # 1 9.30 x .90 x 7.30l, .0 #File Name: 1939487528216 pagesA Chinese Kitchen Traditional Recipes with an Island Twist Hawaii Cooks | File size: 17.Mb

Lynette Lo Tom : A Chinese Kitchen: Traditional Recipes with an Island Twist (Hawaii Cooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised A Chinese Kitchen: Traditional Recipes with an Island Twist (Hawaii Cooks):

0 of 0 people found the following review helpful. Just excellent! Lots of good recipesBy Patricia ClarkJust excellent! Lots of good recipes.0 of 0 people found the following review helpful. Five StarsBy CydRecipes from my childhood -

minute chicken, efu noodles, etc. Yum!

Chinese cooking is one of the most popular in the world and in Hawaii its undoubtedly the favorite cuisine. After two years of gathering recipes from family, friends, and the community, Hawaii food writer Lynette Lo Tom has captured the delicious cooking of her mother Lorna Lee Lo, extended family, and friends. There is a wide range of dishes to satisfy not only the novice, but professional chefs as well. Most of the recipes, not surprisingly, are Cantonese, as three-quarters of the Chinese workers who came to Hawaii to work on the plantations were from Zhongshan, an area in Guangdong province (formerly called Canton). Lynette, a Hawaii born, fifth-generation Chinese, explains some of the unique foods in Hawaii such as cake noodle. The book's 112 recipes includes popular dishes such as Boiled Peanuts with Star Anise, Chinatown-style Crispy Skin Roast Pork, and Mongolian Beef. More traditional recipes are also included: Prune Apricot Mui, Winter Melon Soup, and Chicken Soup with Ginger and Whiskey (called Gai Jow). *A Chinese Kitchen* goes behind the scenes explaining the recipes, providing insights into Chinese food traditions, culture and experience in Hawaii. The many stories interspersed throughout the book give colorful insights into Chinese life in Hawaii from the 1950s until the present.

From the Inside Flap Chinese cooking has to be the most popular cuisine in Hawaii. It's found everywhere buffets, potlucks, local celebrations. And of course, everyone has their favorite Chinese restaurant to brag about. *A Chinese Kitchen* does more than just show how to cook more than 100 recipes. It takes you behind the scenes explaining the recipes, providing stories, vintage photographs and insights into Chinese food traditions and the Chinese culture and experience in Hawaii. Former TV reporter and public relations firm proprietor, Lynette Lo Tom shares recipes from friends and family. These dishes range from quick-and-easy to ones that require more time, from the well-known ones not found everywhere. Enjoy cold ginger chicken, cake noodles, minute chicken, char siu, and other mouth-watering recipes.