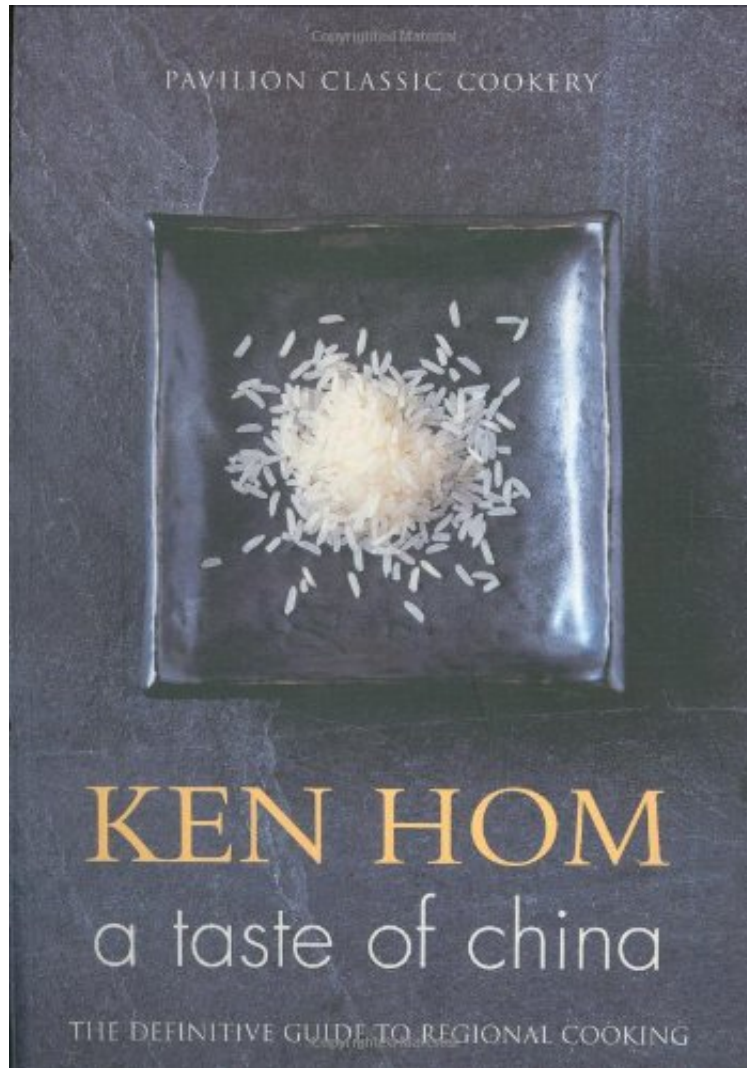


[Get free] A Taste of China: The Definitive Guide to Regional Cooking (Pavilion Classic Cookery)

A Taste of China: The Definitive Guide to Regional Cooking (Pavilion Classic Cookery)

Ken Hom

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Ken Hom : A Taste of China: The Definitive Guide to Regional Cooking (Pavilion Classic Cookery) before purchasing it in order to gauge whether or not it would be worth my time, and all praised A Taste of China: The Definitive Guide to Regional Cooking (Pavilion Classic Cookery):

0 of 0 people found the following review helpful. Authentic Family Style By David Matthews On first glance, I wasn't terribly impressed with this book. Many of the dishes presented seemed simple and it lacks the explosion of color and food porniness of other works. And then I gave it a closer glance and realized that this simplicity is authenticity. The foods presented are mostly the real food people eat at home and socially. This is quite a nifty tome of Chinese food

culture as well, recommended to all fans of Asian cooking wanting to transcend the General Tso's sugar 'em up wave...that has swept through Chinese cuisine in America over the past 25 years or so. The recipes given here are very consistent in their spicing and use of sugar to the best Chinese cookbooks I have over 30 years old. 5 of 5 people found the following review helpful. A treasure, plain and simple
By Makena White
This book is a treasure. It delights the eyes with its beautiful photographs of rural China; it delights the spirit with its thoughtful exploration of Chinese culinary tradition; it delights the mind with careful teachings on the important ingredients and methods of Chinese cookery, and finally it delights the tongue with foods that are healthy, nourishing and fantastically pleasing to the palate. In short, I love this book. Steamed chicken with ginger scallion sauce, red cooked tofu, stir fried corn, gaozi dumpling soup, farmhouse chive and egg omelets, and many more I have now made so many times, over the course of a decade (or more) that I know them by heart, yet still I pull this book down off my shelf to revisit it like an old friend. Track down a copy of this beautiful book and explore it slowly. You will never regret your decision, a cookbook cannot be any better. Aloha!
0 of 0 people found the following review helpful. Best Chinese
By Chaz
Taste of China Without a doubt my favorite Chinese cook book! The photos alone are worth the price but the recipes are authentic and the meals top notch. My third copy as I gave the others to appreciative fans of the cooking made possible by this book. I suspect this will not be my last copy.

A Taste of China combines a lively and informative narrative with authentic recipes from Ken Hom's travels within mainland China. His journey takes him from the private homes of family and friends, through the food stalls in bustling urban markets, to the local restaurants and tea houses. Ken travelled to almost every region of China and in this book presents a sense of the history, culture, and lives of the Chinese people. Here are recipes from all the regions of China: dash-green beans stir fried with chilli from Sichuan, Wonton Noodle Soup from Canton, and Fantasy Pork from Yunnan. Seasoned with glimpses into everyday Chinese life, A Taste of China is a glorious and rare culinary journey to enjoy and savor.

From Publishers Weekly
If you're looking for help in recreating the Moo Goo Gai Pan you have delivered to your digs every other Thursday, this is not it: Hom (Ken Hom's Chinese Cookery) respects his subject too much to simplify it. Thus Western readers may be lured and dragged, protesting (feebly) that they don't have time to attend to "Food for the Body and Soul: The Medicinal and the Vegetarian" (here the meat of Chapter 10), that they are unnerved by Hom's recipe for sesame jellyfish, or desire a convenient substitute for bitter melon or silk squash. That's just too bad. Only for those dishes that most Americans really couldn't handle does Hom make exceptions: while explanations are given for shark's fin and bird's nest, recipes do not include them. Variety is wide, ranging from the typical wontons and sesame noodles to Portuguese-influenced dairy dishes like stir-fried milk. Leong Ka Tai's (Beijing) beautiful photographs show not only nicely arranged raw materials, final fare and a quaint duck herder but also the sloppier side of culinary endeavors, viz., a pork side slung over the back of bicycle. Likewise, Hom's text puts an array of gastronomic detail into the historical, social, agricultural and technological context of the real China. Author tour; BOMC HomeStyle alternate. Copyright 1990 Reed Business Information, Inc.
From Library Journal
Hom, author of Fragrant Harbor Taste (S. S., 1989), Asian Vegetarian Feast (LJ 2/15/88), and other books on Asian cuisines, was able to visit a China few tourists have ever seen. His journey began at his ancestral village in Canton, but he traveled all over the country, eating in private homes and in restaurants rarely accessible to foreigners. He has collected recipes found in few other Western cookbooks, dishes that are the real food of China, adapted to be easily made in American kitchens. Leong Ka Tai's impressive photographs complement Hom's charming, sometimes moving, account of his travels. This is highly recommended. Copyright 1990 Reed Business Information, Inc. ...recipes found in few other Western cookbooks... real food of China, adapted to be easily made in American kitchens. -- Library Journal (for the previous edition)