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Best Egg Roll, Spring Roll and Dumpling Recipes from Mama Li's Kitchen

Sarah Spencer

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Sarah Spencer : Best Egg Roll, Spring Roll and Dumpling Recipes from Mama Li's Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Best Egg Roll, Spring Roll and Dumpling Recipes from Mama Li's Kitchen:

1 of 1 people found the following review helpful. Good and not so goodBy marriagecoach1The recipes are pretty much authentic but there is no single one way to prepare Asian recipes.For example I have a real problem for her

description on how to prepare fried rice. If you follow her directions the rice will stick to the pan and burn. In order to get good fried rice you need to use 1-2 day old rice not freshly cooked rice. Freshly cooked rice has way too much moisture as well as starch. After it stands at room temp or is in the fridge for a couple of days it dries out and is suitable for good fried rice. Another problem that I have is that she suggests using beef broth. Now this stuff is expensive to buy and it is watered down. She should have told you how to make your own home made VERY rich beef STOCK instead. Much more flavorful. Broth is barely better than water. Now the book started off well with a pic for every recipe. Then about half way through it, no more pics were included. The second book had no pics and the third and fourth books only had very intermittent pics. Its like the pics were lost and they did not bother to find them before publishing the books. The reviewer is a former executive chef and author of the Kindle book entitled: Sex Education For Adults Secrets To Amazing Sex and Happily Ever After Too 2 of 2 people found the following review helpful. Egg roll etc, recipes By Jbarr5 Best Egg Roll, Spring Roll, and Dumpling Recipes from Mama Li's Kitchen Was looking for a recipe as my husband used to buy these and misses them. The recipes themselves are very basic with regular ingredients to use. Many different methods of how to cook dumplings, egg and spring rolls, etc. Listings of what ingredients to have on hand and list of different methods and why you'd use them vs. another. Not only the recipes for making the items but also the sauces. Many methods also of folding the various rolls and dumplings. Will have to try these. There are few pictures of the finished items and no nutritional information. Other works by the author are highlighted at the end. 8 of 8 people found the following review helpful. Roll Roll Roll your way into Asian Cooking! Easy Peasy! By Big Daddy Needed a quick reference for some Asian food. Picked this book because I love, love did I say love Egg Rolls and this book has a Ton of Roll recipes. I am going to make the Dragon Roll tonight. I have never tried dumplings but I am inspired now with the great Photo guides that are in here. It took the fear out of making them. All in all a great and easy to follow recipe book.

From Mama Li's Kitchen to yours. Learn to make delicious egg rolls, spring rolls, and dumplings with Mama Li's best recipes. Mama Li showed me everything I know about cooking Asian foods. One of the fondest memories I have from Mama Li was helping her make dumplings, egg rolls, and spring rolls for a friend's wedding. It was a family affair, and everyone was helping out. We were doing everything from rolling the dough, making the shapes, making the fillings, folding the egg rolls, spring rolls, and dumplings just right, cooking them and finally getting them packed and ready to go. We had made what seem to me to be thousands of them! She had 12 different kinds of filling, and each one had a different shape. It took us two full days to make all these little packets full of goodness. Some she would fry, others would be steamed, and some were just baked in the oven. They were all done from scratch. For those two days, we ate, lived, and laughed dumplings! They were the best that I had ever tasted. It has become a tradition in our family to cook like Mama Li. In this book, you will find a collection of her best recipes for egg rolls, spring rolls, and dumplings and a few bonus recipes! They are filled with flavors from Asia, delicate and so fragrant. The ingredients are fresh, healthy, and wholesome. They are easy to find. If you happen to be living near an Asian market, don't hesitate to visit and get some of your ingredients there. It will make it even more authentic. In this book, you will find everything you need to know about making delicious, home-made egg rolls, spring rolls, and dumplings, including: How to make the dough for egg rolls, spring rolls, and dumplings. How to make fillings. The basic techniques including rolling, cutting, and folding the dough for egg rolls, spring rolls, and dumplings. How to stock your pantry with the basic ingredients you will need to make egg rolls, spring rolls, and dumplings. Five bonus recipes for making the most popular appetizers in Chinese restaurants, including garlic spare ribs and shrimp toasts. Let's start cooking delicious meals today! Scroll back up and order your copy today!

Roll your way into Asian Cooking! Easy Peasy! By Ron Needed a quick reference for some Asian food. Picked this book because I love, love did I say love Egg Rolls and this book has a Ton of Roll recipes. I am going to make the Dragon Roll tonight. I have never tried dumplings but I am inspired now with the great Photo guides that are in here. It took the fear out of making them. All in all a great and easy to follow recipe book.
Mama Li's Kitchen By Customer Very informative and pictures were very helpful. Recipes were easy to follow. Enjoyed the recipes for the various sauces too. About the Author Sarah Spencer lives in Canada with her husband and two children. She describes herself as an avid foodie who prefers watching the Food Network over a hockey game or NCIS! She is a passionate cook who dedicates all her time between creating new recipes, writing cookbooks, and her family, though not necessarily in that order! Sarah has had two major influences in her life regarding cooking, her Grandmother and Mama Li. She was introduced to cooking at an early age by her Grandmother who thought cooking for your loved ones was the single most important thing in life. Not only that, but she was the World's Best Cook in the eyes of all those lucky enough to taste her well-kept secret recipes. Over the years, she conveyed her knowledge and appreciation of food to Sarah. Sarah moved to Philadelphia when her father was transferred there when Sarah was a young teenager. She became close friends with a girl named Jade, whose parents owned a Chinese take-out restaurant. This is when Sarah met her second biggest influence, Mama Li. Mama Li was Jade's mother and a professional cook in her own restaurant. Sarah would spend many hours in the restaurant as a helper to Mama Li. Her first job was

in the restaurant. Mama Li showed Sarah all about cooking Asian food, knife handling, and mixing just the right amount of spices. Sarah became an excellent Asian cook, especially in Chinese and Thai food. Along the way, Sarah developed her own style in the kitchen. She loves to try new flavors and mix up ingredients in new and innovative ways. She enjoys cooking with her slow cooker and finding ways to make life easier while feeding your loved one with flavorful and healthy meals. She is also very sensitive to her son's allergy to gluten and has been cooking gluten-free and paleo recipes for quite some time. Some of her other books include: Simple Paleo Salad Cookbook; Best Wok Recipes from Mamma Li's Kitchen; Best Egg Rolls, Spring Rolls and Dumplings from Mamma Li's Kitchen, Gluten-Free Today 36 Quick Easy Lunch and Snack Recipes; Freezer Meals for the Slow Cooker; Totally Thai: Classic Thai Recipes to Make at Home, Thanksgiving Feast Cookbook and Christmas Feast Cookbook.