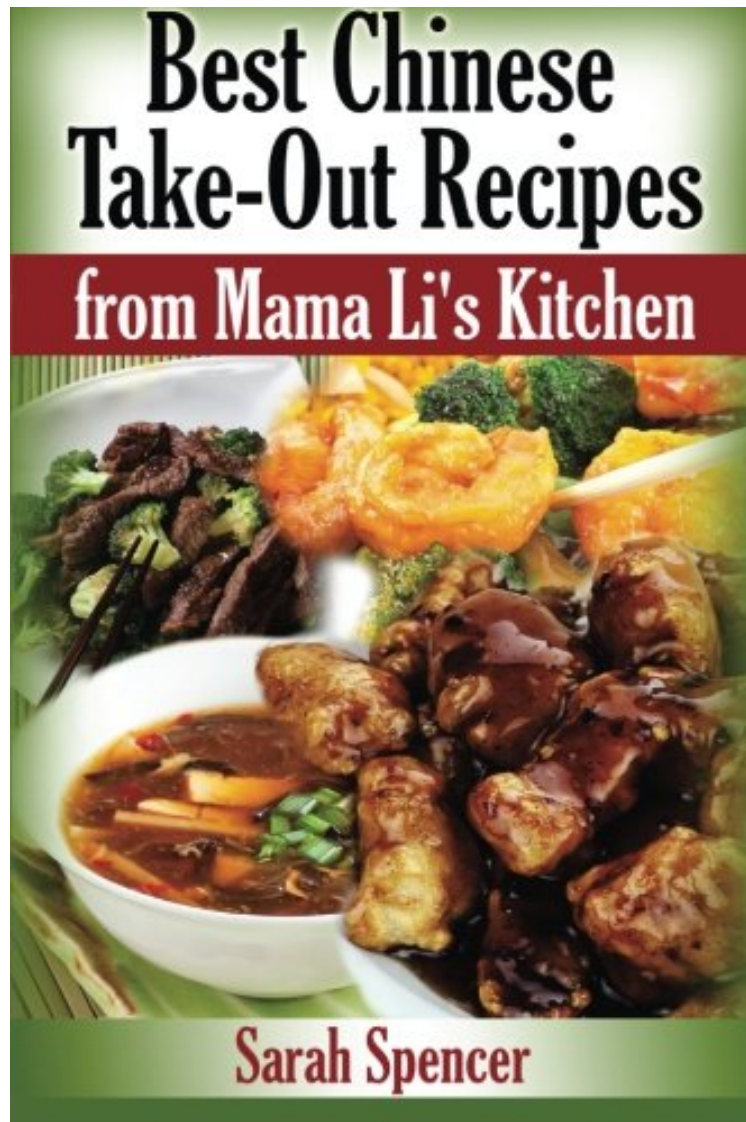


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## Best Take-Out Recipes from Mama Li's Kitchen

*Sarah Spencer*

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#2648734 in Books 2015-09-24Original language:English 9.00 x .42 x 6.00l, #File Name: 1517514053178 pages | File size: 27.Mb

**Sarah Spencer : Best Take-Out 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 Take-Out Recipes from Mama Li's Kitchen:

0 of 1 people found the following review helpful. Five StarsBy KaranGreat book

No Need to order Chinese food anymore! With the help of Mama Li, you can whip up your favorite in no time in your own kitchen! Mama Li showed me everything I know about cooking Asian foods. One of the warmest memories I have from Mama Li was the patience she showed toward me when she hired me to assist in her restaurant's

kitchen. She would show me how to choose the right ingredients at the market, handle the knife and chop quickly the fresh produce, prepare the secret sauce with just the right amount of spices and ingredients, stir-fry with the most amazing pan in my kitchen, the wok, how to use a bamboo steamer and so much more. I learned so much for those two wonderful years working for Mama Li. Since, then I have continued cooking like Mama Li showed me while adapting the recipes to my own family's preferences. In this book, you will find a collection of her best Chinese take-out recipes. They are filled with flavors from Asia, delicate and so fragrant. The ingredients are fresh, healthy, and wholesome. They are easy to find in every supermarket nowadays. But, 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. Learn to make some classic Chinese take-out recipes like: General Tso Chicken Pork egg roll Mu Shu Pork Hot and sour soup Dumpling with peanut sauce Buddha's delight vegetables Kung Pao Beef Yang Chow Fried Rice Moo Goo Gai Pan Sweet and Sour Chicken Beef and Broccoli Shrimp in Lobster Sauce Chinese Spare Ribs And much more! Scroll back up and grab your copy today!

If you love asian food give this book a read! By 133tboi As a chinese food enthusiast since uh... basically being born. I was ecstatic to learn the recipes in this book were so tasty! I don't have my parents around for me to cook anymore, but the recipes I followed in this book were just like the ones I used to eat from my own mama. definitely recommend, it was easy to follow and worth the price! 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. 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 owner of a reknowned Chinese restaurant. Sarah would spend many hours there as a helper to Mama Li. She showed Sarah all about cooking Chinese and Asian food, knife handling, and mixing just the right amount of spices. Along the way, Sarah developed her own style in the kitchen. She loves to try new flavors and mix up ingredients in new innovative ways. 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 more books from Sarah include: **Best Wok Recipes from Mama Li's Kitchen from Mama Li's Kitchen** **Best Egg Roll, Spring Roll and Dumpling Recipes from Mama Li's Kitchen** **Best Chinese Take-Out Recipes from Mama Li's Kitchen** **Best Vegetarian and Vegan Recipes from Mama Li's Kitchen** **Totally Thai - Classic Thai Recipes to Make at Home** **Freezer Meals for the Slow Cooker Quick and Easy Recipes from Busy People** **More Freezer Meals for the Slow Cooker Quick and Easy Recipes from Busy People** **Thanksgiving Feast Cookbook - The Very Best Classic and New Recipes** **Christmas Feast Cookbook - The Very Best Classic and New Recipes** **Delicious 200-Calorie Dessert Recipes - Perfect for Your Sweet Tooth and Waistline!** **Simple Paleo Salad Cookbook** **Gluten Free Today 36 Quick Easy Lunch and Snack Recipes** **Spice It Up! The Best Spice Mixing Recipes from Around the World** **Low Carbs Dump Meal Recipes Easy One Pot Meal Recipes** **Smoothie Bowls**