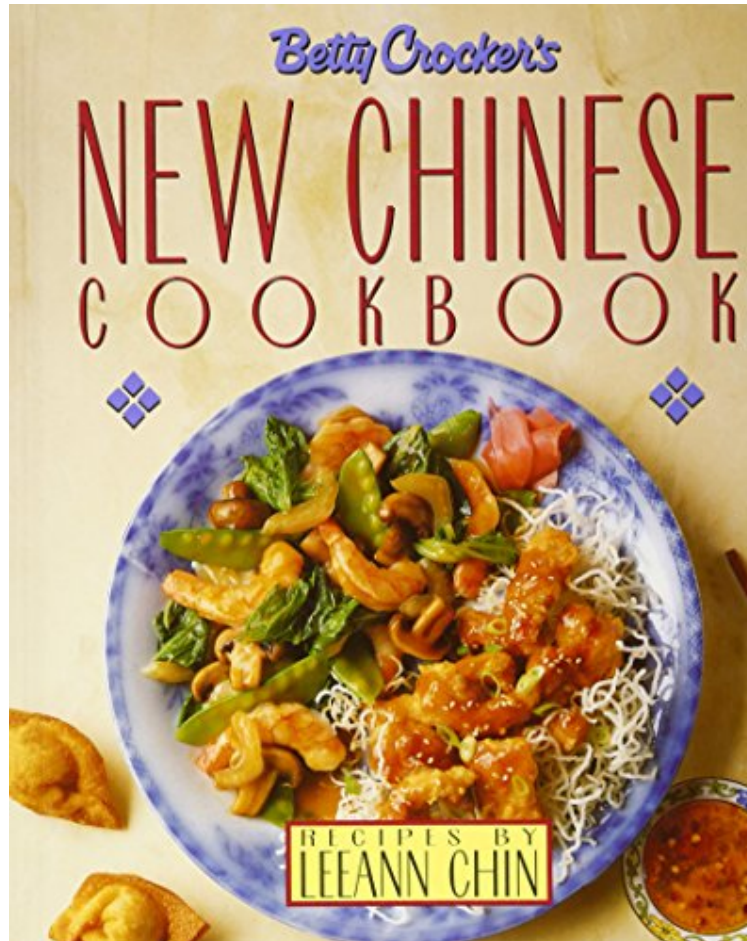


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Betty Crocker's New Chinese Cookbook: Recipes by Leeann Chin

Betty Crocker

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Betty Crocker : Betty Crocker's New Chinese Cookbook: Recipes by Leeann Chin before purchasing it in order to gage whether or not it would be worth my time, and all praised Betty Crocker's New Chinese Cookbook: Recipes by Leeann Chin:

1 of 1 people found the following review helpful. I finally got it!!By crystalbluerainGreat basics for cooking Chinese... so far, I am very pleased!! There was a restaurant that me and my family would always go to for chines and they charged an arm and a leg. We went there for years... I grew up there and would go still today as an adult. Unfortunately... they seem to be loosing steam for there own product and the quality is going down. Fortunately for me, as a result of this book, I found out (just as their waiter said) sweet and sour sauce is easy to make! Now, their sweet and sour sauce seemed to be one of a kind... so good and it was brown (not very common). This cookbook has proven to me, that I no longer have to pray that they'll get it together. :) Although the sweet and sour sauce wasn't sweet enough, the recipe gave the foundation, and all I had to do was add sugar and wallah! Perfect.1 of 1 people found the following review helpful. Clear instructions, with delicious results.By Kathleen BarthelemyI am from

Minneapolis, and I once met Leeann Chin and have an autographed copy. I bought this one for my son and his wife. This and her former book, which may be out of print, make Chinese cooking accessible to even novices. Her instructions are absolutely straightforward. Even when the steps are complicated, she breaks things down in clear instructions that allow everyone to succeed. The recipes offer ingredients that are not hard to find, and the processes are intuitive and logical. But most of all, they are delicious! She makes all cooks look good! I have never cooked one dish from this book that didn't get rave reviews from my guests and family. The flavors are clear and clean. It is a star in my library of cookbooks, and many of these dishes are staples of my kitchen. 0 of 0 people found the following review helpful. Five Stars
By Mary K. Stroup
What I was looking for.

More than 130 recipes highlighting Cantonese, Sechuan, and specialties are presented together with complete instructions on cooking style, utensils, preparation, and artistry.

From Library Journal
Most of the recipes in this revised edition of a 1981 title are new, developed by a Minneapolis chef and restaurateur. Recipe notes and instructions are clear and precise, but in general the recipes themselves are nothing special; many are standard Chinese menu offerings. Still, Betty Crocker books seem to have a devoted following; buy for demand.
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From the Back Cover
Betty Crocker Takes the Mystery Out of Making Chinese Food
All you need to know is right at your fingertips
Chinese Cooking Basics
Complete Glossary of Ingredients
Secrets of Cutting Slicing
Menus for Lunch, Dinner and Special Occasions
The Way to Wok
Guide to Basic Utensils
Appetizers and Cold Dishes
Barbecued Ribs, Almond Chicken, Pot Stickers, Stir-fried Wontons, Egg Rolls, Crispy Scallops
Fish and Shellfish
Steamed Sea Bass, Kung Pao Shrimp, Scallops with Pea Pods, Stir-fried Broccoli with Crabmeat, Shrimp with Garlic Sauce
Vegetables
Asparagus with Water Chestnuts, Zucchini and Potatoes in Curry Sauce, Tofu with Barbecue Sauce, Fun See Vegetables, Stir-fried Eggplants and Peppers
Chicken and Duck
Spicy Chicken with Broccoli, Chicken Almond Ding, Sichuan Chicken with Cashews, Lemon Chicken, Sesame Chicken with Fun See, Pressed Duck Noodles and Rice
Cantonese Seafood Chow Mein, Rice Noodles with Curried Shrimp, Stir-fried Rice, Noodles with Sichuan Sauce
Meats
Sweet and Sour Pork, Mou Shu Pork, Shredded Pork with Sweet and Sour Sauce, Stir-fried Beef with Asparagus, Mandarin Beef, Shredded Veal with Ginger
With Over 130 Delicious Recipes, Betty Crocker Makes Chinese Food Fast, Easy and Fun!
About the Author
With more than 63 million cookbooks sold since 1950, Betty Crocker is the name readers trust for reliable recipes and great ideas. For over 75 years, Betty Crocker has provided advice to millions of Americans through cookbooks, magazines and television.