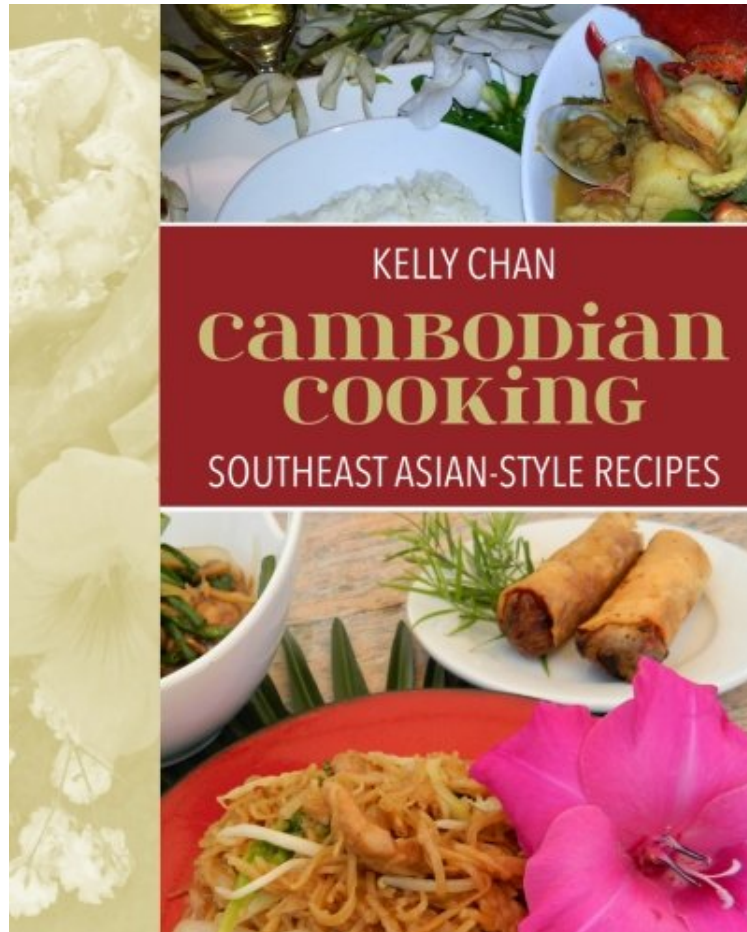


(Ebook pdf) Cambodian Cooking, Southeast Asian-Style Recipes (1)

Cambodian Cooking, Southeast Asian-Style Recipes (1)

Kelly Chan

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Kelly Chan : Cambodian Cooking, Southeast Asian-Style Recipes (1) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cambodian Cooking, Southeast Asian-Style Recipes (1):

1 of 1 people found the following review helpful. Authentic and from the heartBy SunnysideotownThis book will introduce you to the flavors of Cambodian cuisine from the basic sauces to the most elaborate dishes. It's written by a real person that has a real story behind the food that is endearing and I appreciate the realness in the author's presentation of the food and her story. It's not a slick, mass produced, cookie-cutter book and admittedly a little more complex than what I'm used to, but my kid loves the dishes and I love that I'm supporting real home cooks that have a passion for their culture and food. If you've never had Cambodian food, it's really delicious and healthy.0 of 0 people found the following review helpful. An index would helpBy Al in AZI have tried several recipes from the book trying to duplicate what I have eaten in Cambodia. The recipes have been pretty good. This book would really be helped by an index. The contents list in the front is helpful but an index would be better. There are a few language issues but overall a fun book with recipes that work pretty well.0 of 0 people found the following review helpful. Great

CookbookBy Brandy M.I was looking for a good cookbook on Cambodian cooking because my husband is Cambodian and I am not. So when it comes to cooking Cambodian food I'm lost. He was very excited to see that all of his favorite dishes were in this cookbook. Very pleased with this purchase, I highly recommend it!

Experience all the exotic flavors of a far off land in Kelly C. Chan's Cambodian Cooking: South East Asian Style. All of Cambodia's robust flavors, fresh ingredients, and inventive dishes are right at your fingertips. Whether you're a new cook just learning the ropes or a seasoned pro, Chan's helpful hints and time saving shortcuts make cooking Asian style meals easier than ever. From stir fried rice noodles with chicken to a peanut vinaigrette lime sauce that can be used on virtually everything, Cambodian Cooking: South East Asian Style is a delicious way to explore your world. All of the recipes in Chan's inventive cookbook are grouped together by ingredients. This means you won't have to buy dozens of different items that can only be used for one dish, guaranteeing that you'll never waste food or fridge space again. While all the ingredients are easily available at your nearest Asian grocery store, each recipe welcomes substitutions to conform to your own family's specific dietary needs. Discover how to create flavorful soups, appetizers, mains, and more in a fresh new cookbook that is sure to become a classic.

About the Author Kelly C. Chan was born in Battambang, Cambodia, where she spent many happy hours helping her parents prepare meals for the family. When the communist regime took over in 1975, Chan was forced into a group home where she worked hard labor for over twelve hours a day, every day. Once the Vietnamese liberation began in 1979, Chan and her family were able to escape to a Cambodian refugee camp in Thailand. In 1982, Chan and her family were able to move to the United States. Living in San Jose, California, for the past twenty-three years, Chan currently works as a registered dental assistant and hairstylist. She was inspired to write Cambodian Cooking: South East Asian Style as a way to spread both the food and culture of her homeland.