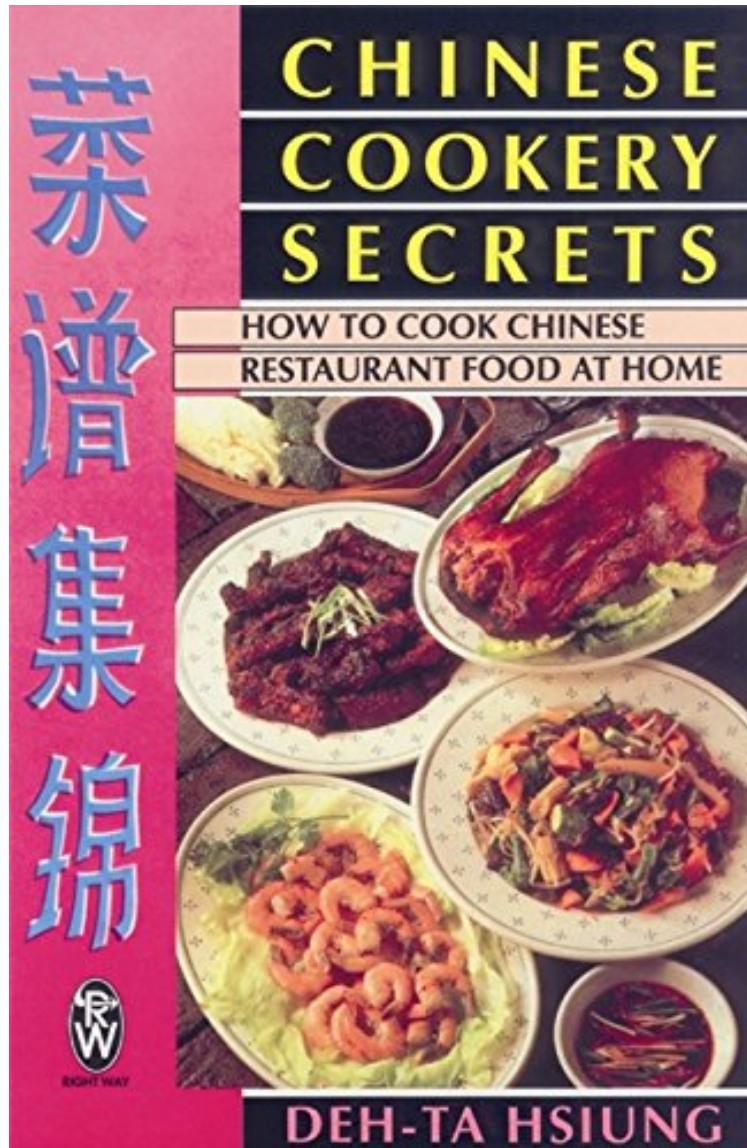


Chinese Cookery Secrets: How to Cook Chinese Restaurant Food at Home

Deh-Ta Hsiung

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Deh-Ta Hsiung : Chinese Cookery Secrets: How to Cook Chinese Restaurant Food at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Cookery Secrets: How to Cook Chinese Restaurant Food at Home:

6 of 6 people found the following review helpful. The Book Lives Up to Its TitleBy Edward J. VasicsekThis book does

describe how Chinese food is made in many of America's restaurants. Unfortunately, making food this way AT HOME could be an ordeal unless one wishes to cook Chinese food day after day. Nonetheless, there are many bits of information that can be easily applied at home to make our attempts MORE like what we find in Chinese restaurants. Many of the recipes included are not the typical dishes found in Chinese buffet restaurants (at least in my region of the country), but some are, including twice-cooked pork and chicken with bamboo shoots and mushrooms. I would suggest using this book as a methodology and basics primer. You can then take other recipes, use the methodology, and add the ingredients almost always present in the recipes of this book (rice wine and the unique oriental soup stock, for example). Or, in other instances, you can almost guess the ingredients based on the patterns here! 24 of 27 people found the following review helpful. Turn your kitchen into a Chinese restaurant! By A Customer At last, here are recipes for some of our favorite dishes from every-day, non-gourmet Chinese restaurants! Among these are Lemon Chicken, Chicken Chow Mein, Sweet Sour Pork, Kung-Pao Chicken, Twice-cooked Pork, and Hot Sour Soup. You won't find every dish on your favorite restaurant's menu, but there are several good mainstays. On the down side, there are also some recipes for items I've never seen in a Chinese restaurant, like squid and lamb dishes. Also, in a few recipes, the measurements are difficult to translate, like "1/3 pint of chicken stock (200 ml)"...how much is that in cups? But most recipes are fairly simple and easy to follow. Overall the book is very thorough, covering specialty Chinese ingredients, cooking equipment methods, and even authentic Chinese serving and drinking customs. I bought the book hoping to be able to re-create my favorite Chinese take-out dishes at home, and there are enough recipes for these that I am satisfied. 0 of 0 people found the following review helpful. Chinese Cooking By Customer It was just OK, there are much better books on this topic

Deh-Ta Hsiung shares his life-long knowledge of Chinese restaurant cooking to help readers successfully reproduce favourite meals at home - from a simple, single dish to an elaborate, grand feast. In a clear, straightforward style, he vividly reveals the elusive secrets that produce perfection.

About the Author Deh-Ta Hsiung was born in 1933 in Peking (Beijing) and educated amongst other places at University College, Oxford, and the Slade School of Fine Art, University College, London. His career has included the following: food and wine consultant to Chinese restaurants in the UK, Hong Kong and India; teacher of Chinese cooking regularly around the world (including France, Ireland, Finland, India and at Ken Lo's Chinese Cookery School in London); Chinese restaurant inspector for a prestigious guidebook and for several major food manufacturers. He is also the author of numerous books on Chinese cooking, including two he co-authored with Ken Lo. But his accolade must be as special Guest Chef at the Savoy, London, for their staff on several occasions.