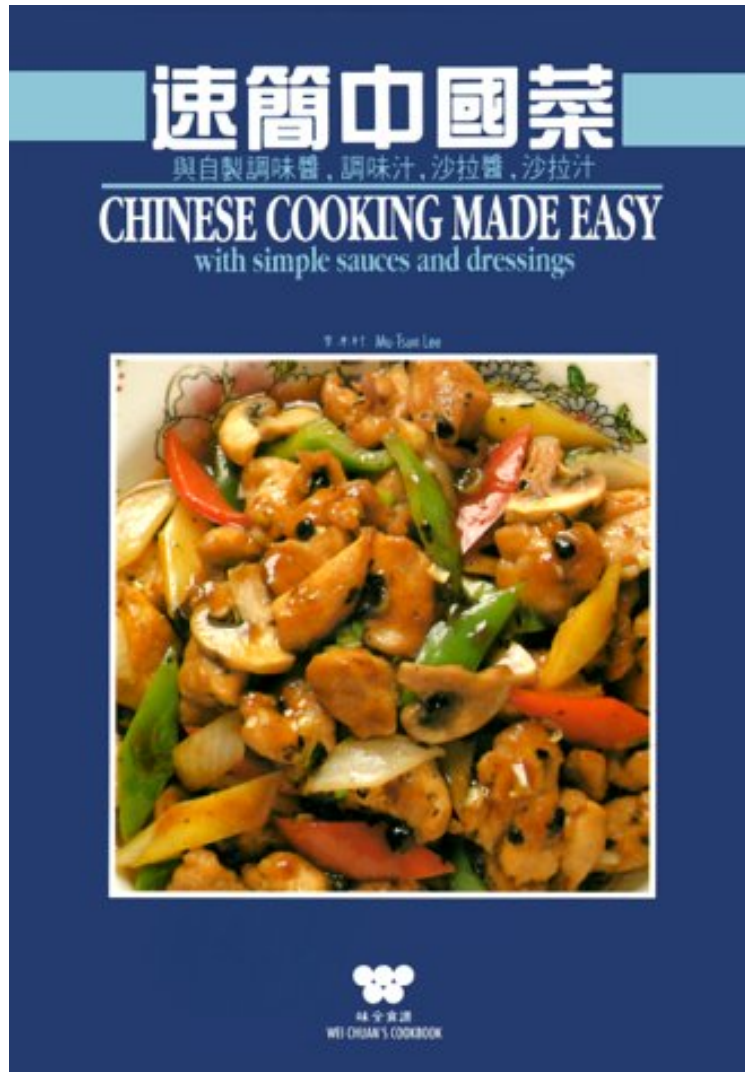


[E-BOOK] Chinese Cooking Made Easy (Wei Quan Shi Pu = Wei-Chuan S Cookbook)

## Chinese Cooking Made Easy (Wei Quan Shi Pu = Wei-Chuan S Cookbook)

*Mu-Tsun Lee, Wei-Chuan Publishing*  
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#312273 in Books Wei-Chuan Publishing 1991-12-01 Ingredients: Example Ingredients Original language: Chinese PDF # 1 .27 x 7.37 x 10.031, .80 # File Name: 094167626996 pages | File size: 68.Mb

**Mu-Tsun Lee, Wei-Chuan Publishing : Chinese Cooking Made Easy (Wei Quan Shi Pu = Wei-Chuan S Cookbook)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Cooking Made Easy (Wei Quan Shi Pu = Wei-Chuan S Cookbook):

0 of 0 people found the following review helpful. One of the best Chinese cookbooks out there By Anonymous Runner This is a pretty solid cookbook with actual Chinese recipes (so having access to an Asian market is required for most recipes). The only downside is the recipes are written with pretty terrible instructions (you just have to look at the

ingredients and make a guess as to how it's prepared for most recipes). Also, the author has a strange obsession with ketchup, and has probably close to a dozen recipes featuring it. Even so, it's well worth the \$5 and I'd definitely buy it again.4 of 4 people found the following review helpful. MixedBy Midwest MusicianThe sauce pages are very good, and were the reason I purchased the book. However, the cookbook as a whole is not inspiring, nor is it particularly useful for my diet. The food is heavy, with a lot of meat dishes and poor covering of vegetable sides (basically steaming individual vegetables, with a short list of condiments for the section). In my opinion, this cookbook is not up to par with the other Wei-Chuans cookbooks, and you would be better off getting one of their other books and working backward to figure out sauces and cooking methods.42 of 42 people found the following review helpful. A good starting pointBy S. ThompsonThe key to this cookbook is correct expectations. As mentioned, you won't find a recipe in here for General Tso Chicken, etc. What you will get is a basic introduction to how to make authentic tasting dishes by seeing how various sauces are made, etc. This provided a great starting point for me to be able to improvise all kinds of dishes, soups, etc.If you are looking for a cookbook that will walk you step by step through Moo Goo Gai Pan and Moo Shu Pork, you probably want to look elsewhere.

Here is the cookbook for people who want to cook Chinese food but are afraid that it is too time-consuming and complicated. Most of these recipes can be prepared in about 30 minutes using the oven, microwave, and nonstick pans in place of the traditional wok. 250 color photographs.

Language NotesText: Chinese, English