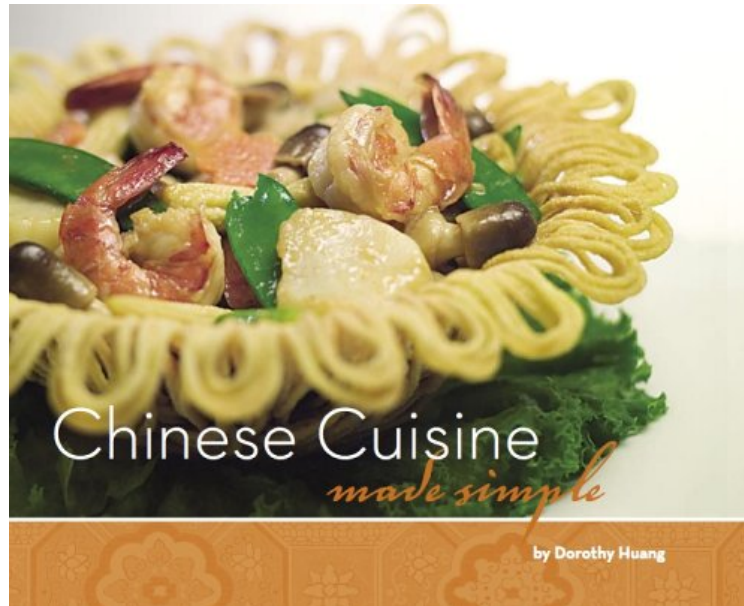


(Download) Chinese Cuisine, Made Simple

Chinese Cuisine, Made Simple

Dorothy Huang

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Dorothy Huang : Chinese Cuisine, Made Simple before purchasing it in order to gauge whether or not it would be worth my time, and all praised Chinese Cuisine, Made Simple:

0 of 0 people found the following review helpful. PF Changs has nothing on this cookbook....you too can cook like a Chinese chef! By susie m. OMG I didn't know I was a Chinese cooking expert! This wonderful book has made me one. I just adopted 2 older brothers from China and wanted to keep them accustomed to their native cooking. Dorothy has made the MOST SIMPLE TO FOLLOW cookbook that produces delicious food every time. I have made about 8 of these recipes for my sons and guests they all are amazed how well my Chinese cooking is! Don't have the heart to tell them it is all Dorothy....0 of 0 people found the following review helpful. Clear instructions, beautiful illustrations of dishes and ingredients By Lily GMs. Huang provides very clear and encouraging instructions for her recipes. More importantly, she provides photos of the ingredients, which may be unfamiliar with some, like star anise, and other seasonings that may be difficult to identify if you do not know what they look like. The recipe's are authentic and well-rounded, and will give beginners to experts techniques that are useful for a variety of dishes. The recipe's also give enough background of the theory of the cooking/dish to allow one to supplement/adjust to your taste rather than stick to the script like some more formulaic cookbook styles (e.g., joy of cooking) 0 of 0 people found the following review helpful. Wonderful Recipes By Cara Nice recipes, I met the author and she is a wonderful woman and chef. She really knows her stuff! Great buy

Dorothy Huang demystifies Chinese cooking and takes you through a culinary journey step-by-step in preparing delectable Chinese dishes. She makes cooking fun. This beautiful book contains 160 mouth-watering recipes that emphasize nutritional value, easy preparation, and taste appeal. Gorgeous photographs appear throughout the book. The pictures of Chinese condiments, ingredients, and vegetables are especially helpful to beginners. It's a great

shopping guide. Dazzle your family and friends by using the recipes in this book. They'll think you are the greatest Chinese cook on earth!

From the Author More than twenty years ago, I published Dorothy Huang's Chinese Cooking. Its simple instructions and delicious results made it an instant hit. The book has been reprinted six times and has served as the foundation for my cooking classes. Over the years, I've had the privilege of developing many new, enticing recipes while teaching thousands of students. My students keep asking, "When are you going to write a new cookbook?" So after years of procrastination, it is with pride that I introduce to you my revised and expanded edition of Chinese Cuisine Made Simple. Of the 160 recipes in the cookbook, over half are new, including all-time favorites such as Chicken in Lettuce Wraps, General Tso's Chicken, Orange Beef, Sesame Chicken, Szechwan Green Beans, Chinese Chicken Salad, and Mongolian Beef. I have personally kitchen-tested each recipe numerous times-- simplifying the preparation, experimenting with timesaving techniques, and adding interesting variations. Each recipe combines authentic Chinese ingredients with fresh meat, seafood, or vegetables. All are prepared to maximize taste and nutritional value. My students have also tested the recipes, making sure the instructions are clear, concise, and easy enough for the novice to understand, yet authentic enough to satisfy even the most discriminating gourmets.

From the Inside Flap As Houston's renowned Chinese cooking teacher, Dorothy Huang has taught thousands of people to embrace Chinese cooking in their own homes. It's no wonder her first cookbook, Dorothy Huang's Chinese Cooking, has been reprinted six times. The book's simple instructions and delicious results have engendered huge appeal and acceptance locally and nationally. This revised and expanded version includes even more mouth-watering recipes and beautiful color photographs. A native of Canton, China, Huang was raised and educated in Taiwan. After completing her master's degree and the University of Houston, she worked as a therapeutic dietitian in hospitals. A short time later, she began her career as a cooking instructor. Huang's knowledge of dietetics-- coupled with her own experience in cooking -- convinced her that Chinese food provided an ideal combination of nutritional value, easy preparation, and taste appeal. Throughout the years she has returned to Asia to study and hone her skills under distinguished chefs in China, Taiwan, Hong Kong, Singapore, and Thailand. From Chicago, Illinois, to McAllen, Texas, and from San Francisco, California, to Boca Raton, Florida, Huang has delivered her own brand of Asian cooking and the latest culinary trends to her eager students. Her reputation as an expert in Chinese cuisine has reached into South America. In Bogota, Colombia, she guided the opening of the upscale China Stars restaurant. Huang not only trained the chefs, she created the menu and assisted in planning and outfitting the kitchens. Huang's Dim Sum Lunch and Walking Tour of Chinatown in Houston, Texas-- her signature class-- has been featured in regional and national publications. A perpetual favorite among Houstonians, the class frequently has a lengthy waiting list and draws noted chefs as students. Huang has appeared on many television and radio shows. Highly respected as a Chinese food consultant, Huang has developed recipes for major cookware and food companies. She is a member of the Houston Culinary Guild and the International Association of Culinary Professionals.

From the Back Cover "We are privileged indeed that Dorothy Huang has been prevailed upon to share her knowledge with us-- from unveiling the wonders of the most elaborate to the elegance of pure simplicity. We would not hesitate to commend to anyone this thorough guide to the pleasure of cooking and eating Chinese food." LaVerl Daily President, LaPanier Cooking School "At last! Her many fans will be overjoyed with this new book. Dorothy is a consummate teacher and her recipes are perfect for the home cooks-- easy to follow concise instructions with spectacular results." Peg Lee Manager, Central Market Cooking School "Unquestionably, Dorothy Huang is an authority on teaching utterly delicious Chinese dishes. Whether she is teaching in person or in the pages of her cookbook, her exuberant presence guides you with clear, easy to follow recipes that produce consistently outstanding results." Lauren Browning Culinary Program Coordinator, Sur La Table