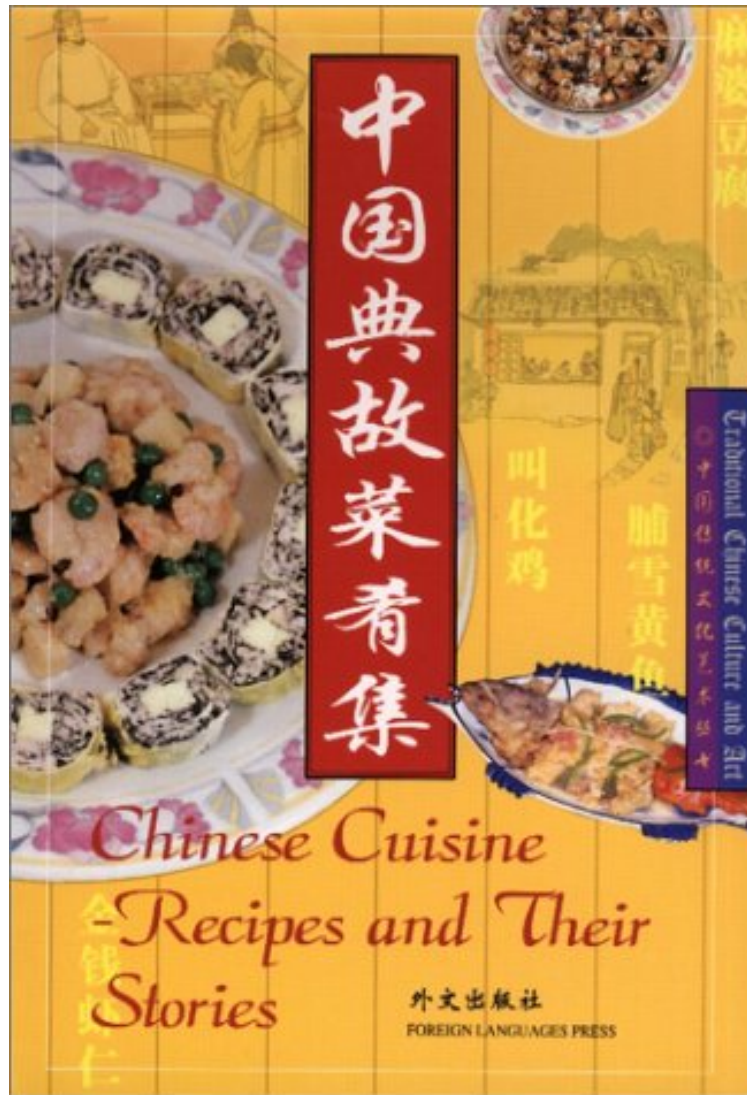


[Free] Chinese Cuisine: Recipes and their Stories: Traditional Chinese Culture and Art (Chinese/English edition)

Chinese Cuisine: Recipes and their Stories: Traditional Chinese Culture and Art (Chinese/English edition)

Zhang Enlai

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Zhang Enlai : Chinese Cuisine: Recipes and their Stories: Traditional Chinese Culture and Art (Chinese/English edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Cuisine: Recipes and their Stories: Traditional Chinese Culture and Art (Chinese/English edition):

3 of 3 people found the following review helpful. A pretty nice little bookBy C. J. ThompsonI like this little book. It

contains entries for 84 different dishes from across China. There is a little introduction which provides some historical facts or mythology behind the origins of each dish, a recipe for each, and a decent photograph of the finished product. Many of the 'stories' behind a dish are not especially gripping, if the truth be known, and many seem to be minor variations on the same basic theme, but the recipes are actually pretty good. My only disappointment with this book is that it did not mention many dishes that are familiar in Chinese restaurants in the West (General Tso's Chicken, Egg Foo Yung/ Fu Rong, for example) but, to be fair, this book was not really written for a western audience. The book is published in China and in Chinese (albeit, side-by-side with an English translation). Quite a few of the dishes are rather obscure but I still liked reading about them and there are some recipes that I wish to try. All in all, this book will be a decent purchase for people who enjoy more from food than simply eating it. 2 of 2 people found the following review helpful. Great combination of culture, cooking and art. By Deborah V. Written in both Chinese (Mandarin?, Cantonese? Not sure) this is a lovely little book filled with beautiful artwork, stories and recipes. I love it when a book features pictures of what you are cooking. I like to see what it is my dish should turn out looking like! I love the presentations the author has chosen to feature. I do want to warn you though, if you like lists of ingredients you won't find it here. They are put in a sentence. The directions on how to prepare a dish are more of a narrative than a step-by-step directive. The ingredient measurements are both in metric and ounces etc. I made the Chicken Peppercorn and it was really good. I did have to improvise a bit. The first sentence was "cut off the chicken feet" and alas, my chicken was pretty much a basic body. Some of the directions as to what to do with the meat recipes are rather graphic in nature so this isn't for the faint of heart!

Some 10,000 kinds of Chinese dishes have been created so far but that is not the sole achievements of professional chefs. Recipe contributions have also come from kings, emperors, officials, scholars and ordinary citizens. And the creative process varies from continued improvement by several generations of cooks to an instant clever idea. Still there have been cases where a good recipe came up by pure chance. The nearly eighty entries in this book not only list the ingredients and ways of preparation of the dishes, but also tell stories associated with them, to give people an opportunity of being acquainted with some fantastic tales while trying superb flavors. Color Illustrations.