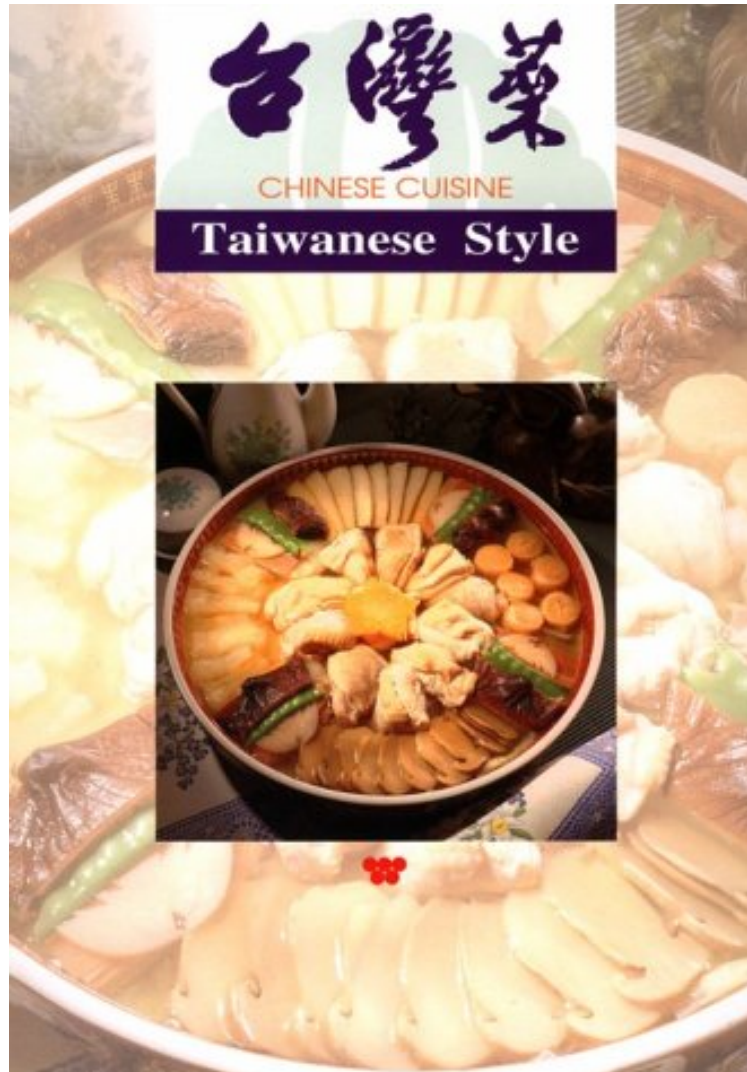


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Chinese Cuisine: Taiwanese Style

Lee-Hwa Lin, Wei-Chuan Publishing
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#1116480 in Books Wei-Chuan Publishing 1991-10-31
Ingredients: Example Ingredients
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Lee-Hwa Lin, Wei-Chuan Publishing : Chinese Cuisine: Taiwanese Style before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Cuisine: Taiwanese Style:

2 of 2 people found the following review helpful. I like all the Wei-Chuan books
By C. J. Thompson
The Wei-Chuan Publishing Company (apparently connected with the Taiwanese Wei-Chuan Cooking School), has produced a good number of Cookbooks, mostly dealing with Chinese cookery but also coveing other Asian cuisines as well. I own over a dozen of these now and I like all of them. More importantly, I like all of these books for tmuch he same reasons and, accordingly, I have decided to do a general review that applies to each of them and then provide a few individualized comments where appropriate.
Basically, the Wei-Chuan publications are authored/edited by several different persons

but the format is largely the same. Each book is divided into logical sections (Meats, Vegetables, Appetizers, etc.) and nearly every recipe is accompanied by a good photograph of the result with some recipes having additional pictures of the preparation as well. This feature alone makes these books well worth the purchase. Another feature of this culinary series is that the books are written in China and, at least as far as the books on Chinese cuisine is concerned, the reader need have no issues with 'authenticity'. I personally also like the fact that all of the books are written in Chinese characters and then translated into English. This has an added bonus of occasionally providing some unintentional amusement due to a particularly 'unfortunate' translation but I specially like it as I am teaching myself Mandarin and these books are excellent learning tools. I often take one on the plane with me when I travel (along with dictionaries) and can spend hours happily translating passages. It is amazing how often the actual translation of a recipe title bears little resemblance to the English title provided. Finally, I have to say that the recipes in all of these books are interesting and the ones that I have tried to reproduce have worked out well. Mainly though, I just like reading through these books for inspiration and enjoyment. The money I have spent has been repaid many times over. The Wei-Chuan books I currently own are as follows: Chinese Cuisine - Very good introductory section. Recipes range from simple everyday dishes to exotic banquet style delicacies. Chinese Dim Sum: Wei-Chuan Cultural and Educational Foundation - Great 'step-by-step' pictures for many recipes. Bit too much emphasis on sweet rather than savoury for my personal taste. Chinese Snacks - More of the same as in the Dim Sum book. No 'step-by-step' pictures but I actually like this book better. Chinese Appetizers and Garnishes - I haven't attempted much from this book but I am thankful for the great 'step-by-step' pictures provided. Favorite Home Dishes Chinese Cooking - As the name suggests, most of the recipes are simple and, thus, easy to prepare. Chinese Cuisine Beijing Style - Lots of Imperial Banquet dishes and many exotic foreign influenced meals that have been 'Chinesified'. Chinese Cuisine: Cantonese Style - 75 Cantonese recipes. Good recipes with nice pictures but a sparse introduction. Chinese Cuisine Shanghai Style - Typically good Wei-Chuan quality but probably my least favorite of the 'regional' Chinese cookbooks. Chinese Cuisine-Taiwanese Style - Excellent Book. Some truly unique recipes I have never seen elsewhere. I love to browse this volume. Chinese Cuisine: Szechuan Style - I love Szechuan food especially but I would still treat this book as a favorite anyway. Indian Cuisine - A nice book but be aware that the recipes Indian dishes for the Chinese palate, not Indian. Vietnamese Cuisine - Great recipes. Japanese Cuisine - Nearly as good as many books I have that are written by Japanese chefs. Korean Cuisine - My favorite of the Wei-Chuan non-Chinese cookbooks so far, Singaporean, Malaysian Indonesian Cuisine - My least favorite Wei-Chuan book so far. Somewhat interesting but I don't look at it much. Finally, I have a new Wei-Chuan book on order and will continue to buy from time to time. I will review separately as I read these new books.

0 of 1 people found the following review helpful. It is OK. Perhaps I am tiring of the ...By David L. Cutler It is OK. Perhaps I am tiring of the W-C series. It has about 75 recipes. After looking at them, there are perhaps a couple I would bother to make. I admit it is difficult to get Taiwanese cookbooks, and this is one of the few available

23 of 27 people found the following review helpful. one of the few good Taiwanese cookbooks around

By A Customer This cookbook is about TAIWANESE cuisine not CHINESE. I searched high and low for this book, there have been many books written about Chinese food but not Taiwanese food which has more flavors -- not just salty but sweet, spicy, etc. This is what makes Taiwanese food different and incredibly delicious. The book has beautiful mouthwatering recipes and pictures and are simple enough to make if you can find all the ingredients. If you are Taiwanese or like Taiwanese food, this is the cookbook to get because sadly, you will not find too many out there.

Taiwanese cooking features light, natural flavors with an emphasis on seafood. This new easy-to-use cookbook tells how to prepare this delicate regional fare and includes detailed instructions on carving and slicing, the use of seasonings, and various cooking methods. Full-color photographs throughout.

Language Notes Text: Chinese, English