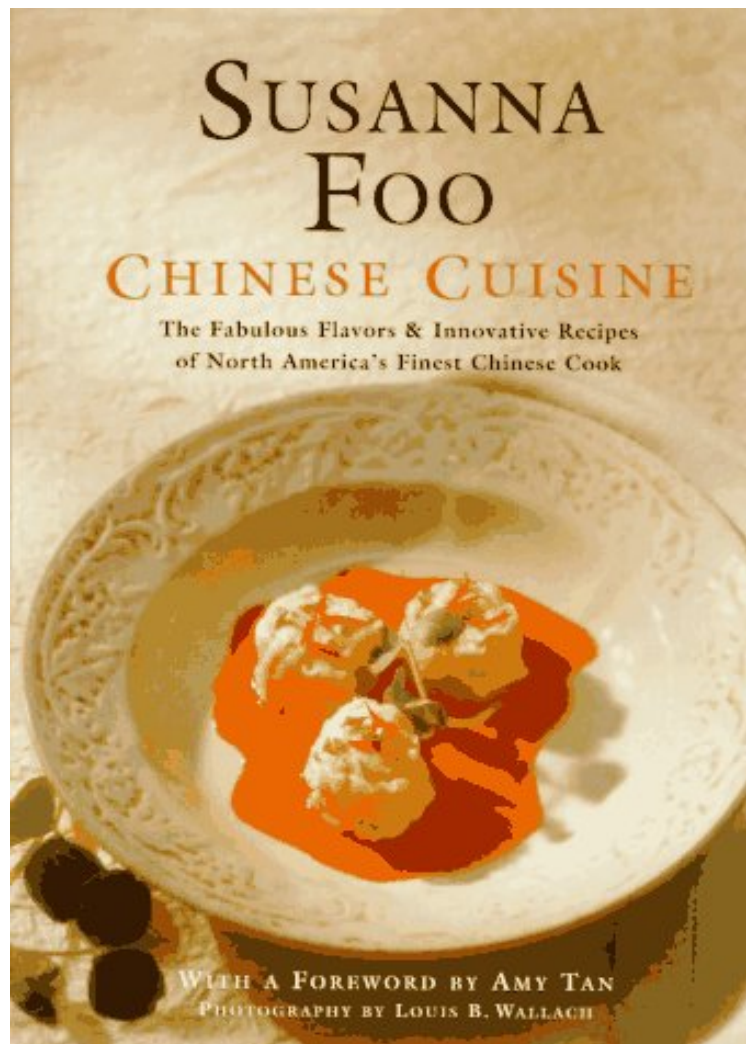


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## Chinese Cuisine: The Fabulous Flavors Innovative Recipes of North America's Finest Chinese Cook

*Susanna Foo*

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**Susanna Foo : Chinese Cuisine: The Fabulous Flavors Innovative Recipes of North America's Finest Chinese Cook** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Chinese Cuisine: The Fabulous Flavors Innovative Recipes of North America's Finest Chinese Cook:

0 of 0 people found the following review helpful. Beautiful photos, wonderful reminiscences, and tempting recipes By M. Lafosse I am impressed with this book's scope and the way in which it heightens my interest in the basics of Chinese cooking and the ingredients for each recipe. 0 of 0 people found the following review helpful. Asian Cooking

Superb!By OrchidLoverA wonderful book with dishes that fit in to our lighter and healthier diets and yet are affordable and easy to prepare.2 of 2 people found the following review helpful. Absolutely love the Susanna Foo cookbooksBy Seldon BradleyAbsolutely love the Susanna Foo cookbooks. Light, fresh cooking. Exotic flavors without exotic ingredients. Recipes are not complicated and they execute exactly as written. Someone took care to make sure all recipes work as written. I love cooking - wouldn't be without all of Foo's books!

Susanna Foo has consistently been acclaimed for serving the best and most exciting Chinese food in North America. Gourmet, Food Wine, Esquire, Zagat and the James Beard Society have all singled her out as one of America's leading chefs. Now Susanna Foo shares the recipes that established her reputation, and the results are nothing short of revolutionary. The book will open a new world to those who are intimidated by the strange ingredients and complicated techniques of Chinese cooking. Foo's recipes don't call for the usual combination of soy sauce, sesame oil, rice wine, vinegar and sugar, and they don't rely on complicated stir-frying. Instead, they feature simple techniques and readily available fresh ingredients. With this book, you'll be able to duplicate Foo's elegant yet simple food: -- Curried Chicken Dumplings --Crab Sui Mei with Red Bell Pepper Sauce --Cold Beer Shrimp --Seafood Wonton Soup --Fresh Water Chestnut, Arugula and Endive Salad --French Beans and Asparagus with Mu

.com While Susanna Foo claims to be "North America's Finest Chinese Cook" on the cover of her cookbook, The Zagat Restaurant Guide gives this claim some support by consistently listing Susanna Foo's as one of the best restaurants in Philadelphia. Foo is known for both the fine quality of her cooking and for her eclectic approach; recipes in her book, Susanna Foo Chinese Cuisine, demonstrate why this is so--imagine Pineapple Salsa, to be served with dim sum, and Grilled Tuna with Jalapentilde;o Pepper Puree. Even traditional recipes such as black bean sauce are presented according to Foo's taste. Information about techniques and ingredients can be exceptionally interesting, and Foo's personal reminiscences, which are scattered through the book, add to the pleasure of reading.From Publishers WeeklyHighly regarded owner/chef of the Philadelphia restaurant Susanna's, the author claims a unique culinary development, from a childhood in Inner Mongolia to her education in Taiwan in eight regional Chinese cuisines and finally to training at the Culinary Institute of America, where she learned to incorporate ingredients like portobello mushrooms and extra virgin olive oil into her repertoire. The recipes?for which "freshness, simplicity, and the preservation of the uniqueness of each ingredient" is always the aim?are organized by course (Soups; Desserts) and ingredients (Vegetables; Fish and Seafood) and preceded by helpful, anecdotal introductions. Opening with "Dim Sum and Other Small Delights," Foo offers meticulous instructions on the surprisingly simple preparation of Chinese dumplings. Innovative, less expected recipes are found throughout, e.g., Jade Green Fried Rice with Crabmeat, which gains its rich color from shredded, diced spinach. Entrees are dazzling and streamlined: Prawns with Poached Pears and Curry Sauce features shrimp marinated in vodka and egg whites with a subtly flavored curry sauce that can be used in a variety of dishes. Sidebars on everything from taro root to lotus describe each ingredient and detail its uses and cultural history. For both novices and aficionados, this is a splendid invitation to make Chinese food at home. Homestyle Book Club selection; author tour. Copyright 1995 Reed Business Information, Inc.From Library JournalFoo is the chef/owner of a well-known Philadelphia restaurant, and here she presents the sophisticated and unusual dishes she serves there, along with lots of information about Chinese food in general. Born in Inner Mongolia, she grew up in Taiwan and through her own family and her mother-in-law was exposed to the cooking of many regions of China. She has distilled these influences into her own unique style, using the ingredients of her adopted country and also drawing on her culinary education here to create dishes like Veal Dumplings in Ancho Chile Sauce and Sun-Dried Tomatoes, Black Bean, and Eggplant Salsa. Yet none of these seems contrived?Foo's imaginative combinations make sense. There are classics, too, and lots of background material on Chinese ingredients and food traditions, as well as many childhood memories. Foo has an engaging style, and her recipes are clear and well written. Highly recommended. [Homestyle Main Selection.]Copyright 1995 Reed Business Information, Inc.