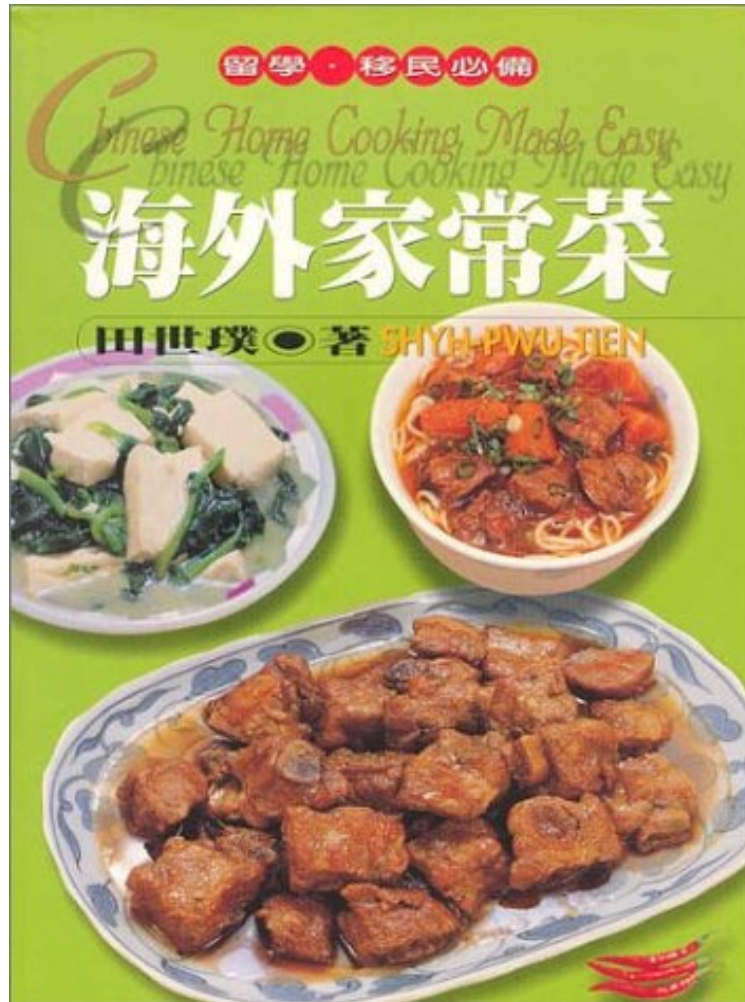


(Download ebook) Chinese Home Cooking Made Easy

Chinese Home Cooking Made Easy

Shyh-Pwu Tien

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Shyh-Pwu Tien : Chinese Home Cooking Made Easy before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Home Cooking Made Easy:

3 of 3 people found the following review helpful. Excellent! (Where Was This Book When I Needed It?)By A CustomerI am a Chinese-American who has lived in the United States for more than thirty years. When I saw this comprehensive English/Chinese cookbook, my immediate thought was that someone should've published it thirty years ago. The book targets the students and new immigrants who have little culinary skill, no place to find authentic Asian ingredients and no time to cook. When all your energy is spent studying, the last thing you want to do is to spend a lot of time shopping and cooking when you crave for Chinese food. This book will help you gain the confidence that it really doesn't take a long time or a lot of skills to make tasty authentic Chinese dishes.The major feature of this book is the short story at the beginning of each recipe. The author introduces the decidedly Western ingredients in the recipe, their characteristics and flavor, and the tips for selecting them or tells a story of the origin of

the recipe or gives an interesting tidbit of American culture. These stories are full of experience and inspiration, and they are not just for students and new immigrants. I must also say that although some of the recipes are not authentic Chinese, it is one of the more flipped through cookbooks in my household. We have children with American stomachs and older folks with Chinese taste buds. With the recipes in this book, dinnertime becomes quiet and pleasant. Stir-fried corn with Smoked Sausage, Pork Ribs with Scallions and Sauce for Cold Noodles are just a few dishes that please both the Westernized taste buds of the kids and the die-hard Chinese taste buds of the adults. Additional special features explain the essential cooking equipment, detail cooking methods and cutting techniques, and list the ingredients used in this book which can be found easily in any local supermarkets. And best of all, there is something rarely found in any Chinese cookbooks in the back of the book - an INDEX! It makes this book quite comprehensive. Even for experienced cooks, this book still has a lot to offer and for culinary beginners, this book should lead them well down the cooking road and make their cooking experience a pleasant one.

2 of 2 people found the following review helpful. For the non-Chinese cook

By Robert Peterson This cookbook isn't just for the Chinese graduate student. The same things that make this a great cookbook for the time-starved foreign student living in the United States also make it a great guide for the time-starved American with a taste for authentic Chinese food. "Chinese Home Cooking Made Easy" contains the basic ingredients of a great cookbook: (1) easy to follow directions; (2) relatively easy cooking techniques; and (3) beautiful color photographs of the final product to get you motivated. In addition, the dishes really are "home style" in the sense that each dish requires relatively few ingredients and focuses on a tried-and-true combination of flavors and textures. Although some may say that not all of the dishes are completely "authentic," these are not recipes for sweet and sour pork. Some of the ingredients are modified to take into consideration what is available in an American grocery store (i.e., English muffins instead of steamed buns, smoked Polish sausage instead of dry-cured Chinese sausage, etc.), and emphasis is placed on microwaving, baking and slow-cook stewing (i.e., the quick, and the easy). Nonetheless, the results are very similar to what you might find served in a Taiwanese home where Mom is a pretty good cook. However, despite the focus on easily available ingredients, many of the best dishes might still require a trip to a local Asian grocery for such basic ingredients as hot bean sauce and Szechwan peppercorns. Fortunately, today almost every American town has one. This is one of my favorite cookbooks, of all cooking styles.

0 of 0 people found the following review helpful. It is the same as its name says!

By yonglin1 The book that I am using is actually different book (its ISBN is 957-630-463-6). However it is almost the same book. It is written by the same author. It is for one who has little time and experience in cooking too. It was a gift from my friend in my first year I came to USA. Yes, I am a Chinese foreign student. By this book, I can make delicious Chinese dishes now. :) All in one, I can not agree with the first review any more. It is the book as its name says!

This Chinese/English bilingual cookbook is a must have for overseas Chinese students and immigrants. Recipes in this book call for locally obtainable ingredients and require no special utensils. Best of all, preparation of the dishes are generally simple. There is a special section introducing the ingredients, condiments and seasonings used in this book's recipes.

From the Author When I first came to the United States as a student, I found so many students from Taiwan who not only haven't learned how to cook, they didn't have the time nor the energy to cook anything decent. They were all so overwhelmed by schoolwork. I, on the other hand, had learned to cook from being around my mother in the kitchen while I was growing up. Those were the happiest moments of my life. The experience also made me become one of a few students who were able to come up with dishes that were easy to make, healthy and using ingredients all from the local supermarket. And that experience thrust me into writing cookbooks for students who wanted to make delicious home-style food in the shortest amount of time with the least amount of effort without having to scout for exotic ingredients.

About the Author Tien Shyh-Pwu holds a master's degree in educational media from the University of Massachusetts. She has published five practical cookbooks. Tien lives in Indiana with her family.

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Cantonese Roast Pork

Ingredients: 1 (2 $\frac{1}{2}$; oz) package Chinese barbecue seasoning mix. $\frac{1}{4}$; cup water 1 $\frac{1}{2}$; pounds boneless fresh pork shoulder, cut into 2 x 2 inch thick strips. Method: 1. Combine barbecue mix with water. Mix well. Add pork strips; cover with plastic wrap; refrigerate overnight. 2. Preheat oven to 350 $^{\circ}$ F (175 $^{\circ}$ C). Line a 13 x 9-inch baking pan with aluminum foil; place a wire rack in pan. Place pork strips on wire rack, roast in middle of oven 35 to 40 minutes.