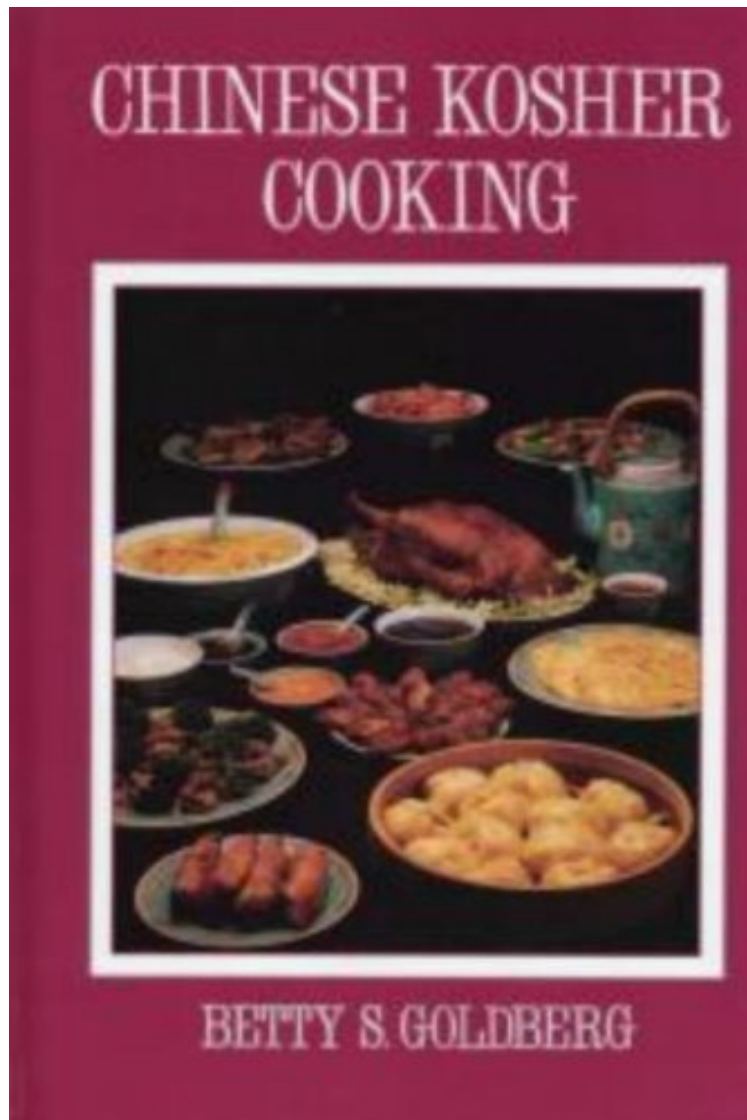


Chinese Kosher Cooking

Betty S. Goldberg

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Betty S. Goldberg : Chinese Kosher Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Chinese Kosher Cooking:

0 of 0 people found the following review helpful. A good translation of a chinese cookbok to KosherBy marshall epsteinIf you're looking for an authentic chinese cookback that happens to be kosher this is it. Enjoy the preparations.Betayavon.Enjoy each bite.1 of 1 people found the following review helpful. Very goodBy A CustomerThis is an excellent book for would-be chinese cooks, even if they are not strictly kosher, or if they have other requirements (vegetarian, for instance) in that it gives more general principles and advice which are applicable to

a broader picture, rather than just specific recipes to follow. And it's pleasant to read. 0 of 4 people found the following review helpful. UselessBy Ed ClarkI found this book to be useless and think anyone with even a modest inkling of Chinese cooking would agree.

When Betty Goldberg began to explore the wonders of Chinese cuisine, she discovered that, with a bit of experimenting, authentic Chinese recipes could be transformed into splendid kosher dishes. Here, she presents hundreds of her outstanding recipes, with clear instructions on how to prepare them in the strictly kosher kitchen without sacrificing any of the Chinese taste. Also includes an introductory section that informs us how to select ingredients, how to plan a dinner, and how to become adept at specific cooking and serving techniques.

An authentic, wholly intriguing masterpiece. A real treat to read. ----Jewish Book WorldKosher cooks interested in Chinese food are lucky to have a relaxed and engaging guide like Betty Goldberg. She has geared her recipes to American tastes but has kept the flavors authentic. ----Library JournalOne of our two favorite cookbooks. ----The Jewish WeekAbout the AuthorUpon graduating from the College of Home Economics at Cornell University in 1961, Betty S. Goldberg developed a fervent interest in Chinese cooking. She was soon planning and executing Chinese banquets for more than a hundred people, and everyone was so impressed with these dinners that she was determined to learn as much as possible about the art and intricacies of Chinese cooking. Before long, in addition to the courses she had been giving in Jewish, Mexican, and fancy dessert cookery, Mrs. Goldberg began offering classes in the art of Chinese cooking. Over the next ten years she gave private lessons to professional cooks, taught Chinese cooking at the Y, and demonstrated Chinese cooking techniques at local libraries, schools, and supermarkets. Betty Goldberg is also the author of Traditional Jewish Cooking and International Cooking for the Kosher Home.