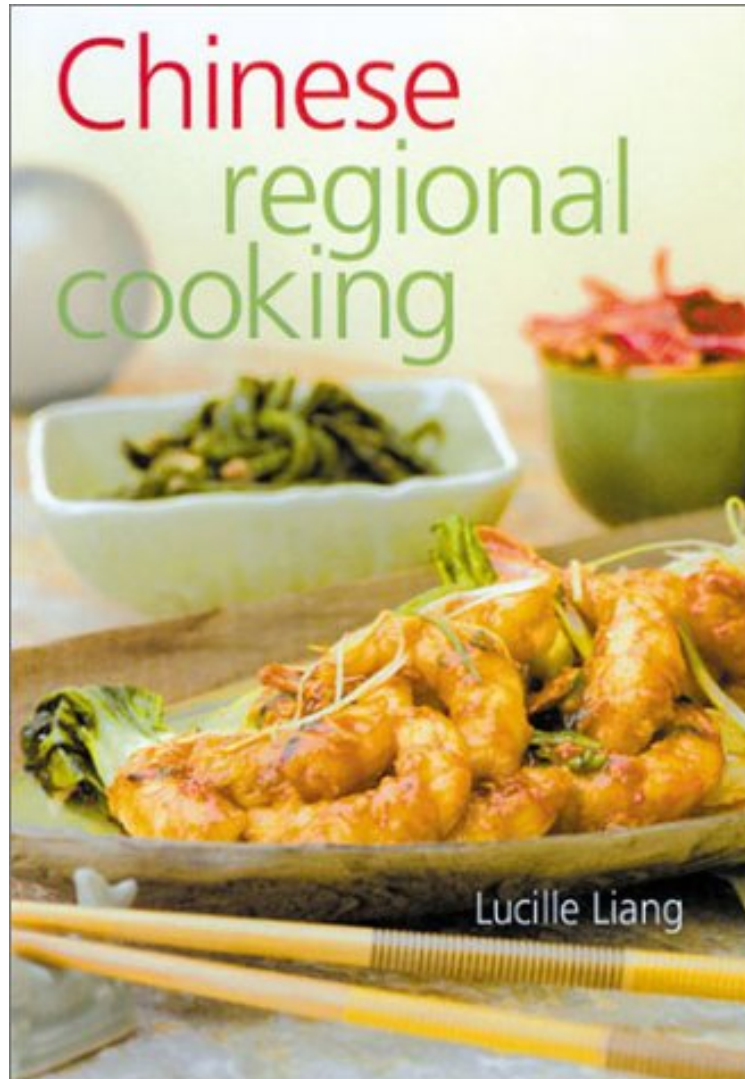


(Download ebook) Chinese Regional Cooking: New Revised

## Chinese Regional Cooking: New Revised

*Lucille Liang*

*ebooks | Download PDF | \*ePub | DOC | audiobook*



[Download](#)

[Read Online](#)

#4126569 in Books Sterling 2002-10-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1  
.49 x 6.38 x 10.60l, #File Name: 1402700393208 pages | File size: 49.Mb

**Lucille Liang : Chinese Regional Cooking: New Revised** before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Regional Cooking: New Revised:

5 of 5 people found the following review helpful. My Very Favorite Chinese Cookbook - MUST HAVE THIS!!!By kittyproIf you enjoy Chinese cooking and you don't have a copy of Lucille Liang's book, GET ONE! I do quite a lot of Asian cooking, and this is by far the best Chinese cookbook I have ever used. The first copy I had was from the original printing. I still have it, but wore it out. The binding fell apart from so much use! I was ecstatic when the reprint came out, but now sadly, it appears that it is now out of print as well. I have used nearly every recipe in this book. It calls for authentic ingredients, but nothing so exotic that they cannot be found in a good Asian market. The

instructions and illustrations are clear and concise, so even a novice cook can follow recipes with outstanding results. The reprint does not have the color photos of the original edition, but the text and illustrations are all there. All the major regions of China are well represented, and there is a wonderful section on preparing some classic Dim Sum as well. I just bought two more copies of this book to give as Christmas gifts to friends. Get one for yourself while you still can. I wore out one copy, and I'll probably wear out my new one as well. Great book!!1 of 1 people found the following review helpful. Great Chinese food.By nancy hanksChinese Regional Cooking, by Lucille Liang, is one of the best cookbooks for Chinese food I have ever used. I knew this already because I had a twenty year old copy that was literally falling apart so I replaced it with the revised edition. You won't regret getting this book--just try the hot and sour soup recipe and you will be convinced.0 of 0 people found the following review helpful. Four StarsBy Gordon Quangives good examples of various regional dishes.

East, West, North, South--China has produced four great schools of cuisine over the centuries. From one who was brought up in China and has taught thousands of Americans, comes a unique array of recipes that cover all four major cultures. You'll find sections on Western (Szechuan, Hunan) and Eastern (Shanghai) styles of cooking, as well as Northern (Peking, Shantung) and Southern (Canton). Introductions to each region explain what makes each distinctive, from a broad historical and cultural perspective as well as the specific foods and preparation methods. Start with simple recipes for single dishes, then build up to the magnificent suggestions for elaborate multi-course meals. There's something for every taste, from hors d'oeuvres, soups, and dim sum, to fish and seafood, pork and beef, poultry and egg dishes, as well as vegetables and bean curd, rice, noodles, and dumplings--more than 100 recipes to choose from.

About the AuthorBorn in Szechuan, Lucille Liang grew up in Shanghai, Canton, Hong Kong, and Taiwan. After having received her B.A. in English from National Taiwan University, she and her husband immigrated to America.