

(Download pdf) Chinese Regional Cooking

Chinese Regional Cooking

Deh Ta Hsiung

*audiobook / *ebooks / Download PDF / ePub / DOC*

DOWNLOAD



READ ONLINE

#2030848 in Books Smithmark+publishers Inc 1979PDF # 1 #File Name: 0831712635224 pagesGreat product! | File size: 78.Mb

Deh Ta Hsiung : Chinese Regional Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Regional Cooking:

0 of 0 people found the following review helpful. I'm glad to have it again and I'm starting to cook ...By The Eric Ekstrand EnsembleI had this cook book years ago, but lost it. I'm glad to have it again and I'm starting to cook Chinese again. The book is somewhat old school Chinese cooking with recipes calling for lard or chicken fat, but those can be eliminated or substituted. Over all it is an excellent cook book with great recipes for Kung Po Chicken and Ma Po Tofu (my favorites).0 of 0 people found the following review helpful. Timeless ClassicBy Jennifer CrowleyI love this book. My aunt, who lived in Hong Kong, gave me this book *used* in the mid-1990s. It still stands as one of the most authentic Chinese cookbooks I've come across and we use it religiously for both recipes and for reference. No joke - the week before I found out I was pregnant with my daughter I made and ate the Yangzhou Fried Rice for five days straight (and again tonight!)4 of 4 people found the following review helpful. A fine collection of regional recipesBy Morgan VenableI've been very pleased with this book after purchasing it on impulse at a local bookstore.The recipes are organized geographically, with a chapter devoted to each regional cuisine. Recipes are short, well-written and to-the-point. Ingredient lists are good, including some harder-to-find asian produce items. San Francisco makes that problem go away.So far I've made about 4 dishes out of this book, and they've all been delicious. Hot and Sour soup, delicious Eggplant in Fish Sauce, Dry Fried String Bean, Shao Mai, etc.This book is thankfully free of the tasteless recipe Americanization so frequently found in many modern "asian" cookbooks -- no recommendations to substitute Skippy for peanuts, etc.Also: Many pretty pictures, somewhat interesting reading.My only complaint is that it should

be ten times as long :)

Chinese Regional Cooking