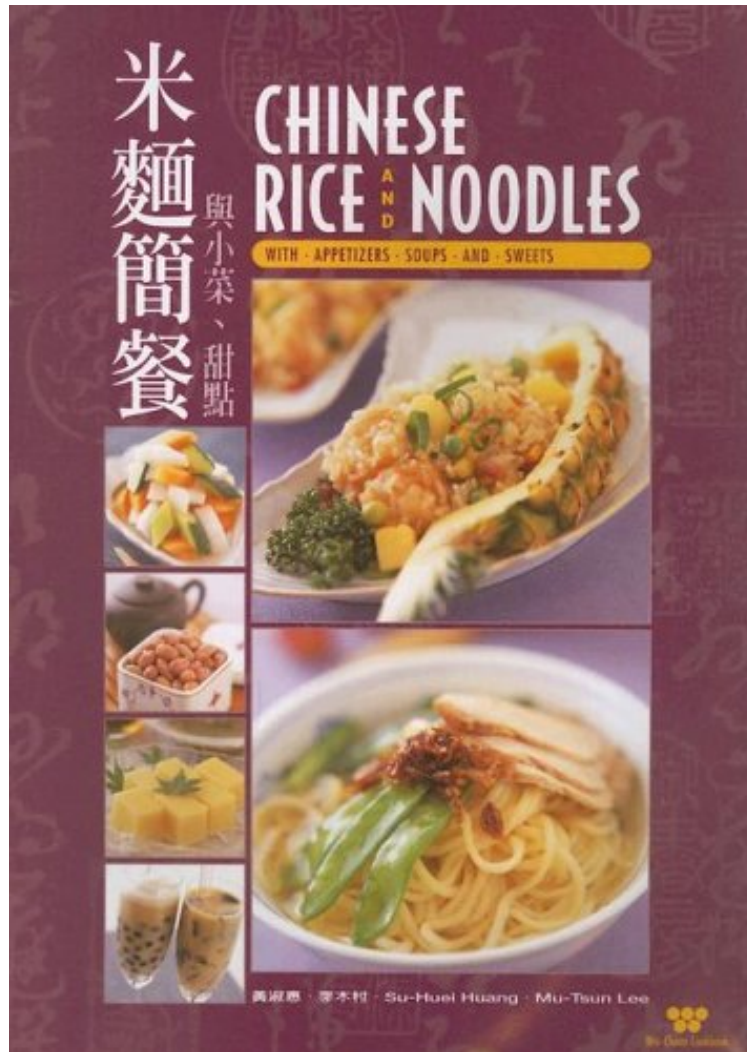


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Chinese Rice and Noodles: With Appetizers, Soups and Sweets (Wei-Chuan Cookbook) (Chinese and English Edition)

Su-Huei Huang

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Su-Huei Huang : Chinese Rice and Noodles: With Appetizers, Soups and Sweets (Wei-Chuan Cookbook) (Chinese and English Edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Rice and Noodles: With Appetizers, Soups and Sweets (Wei-Chuan Cookbook) (Chinese and English Edition):

6 of 6 people found the following review helpful. Delicious! By Pi-Elf you love to cook, this book is worth having. The recipes are written very clearly, the pictures look so great you want to take a bite out of the page. I have tried

many different Chinese cookbooks in the past, this one beats them all. Just for the Kung Pao Chicken and the Beef and Pepper Sauce alone makes this book worth having. The author also tells you how some recipes originated, e.g., Kung Pao means "Royal Teacher to the Prince," this recipe was named after Ding Bao Zhen after being promoted to that position in the Qing Dynasty. Little tidbits like this I find fun and fascinating! You don't need a wok to prepare the recipes, I use a nonstick 12-inch skillet and the recipes come out great. Very easy to prepare. The trick is to have all the ingredients measured and handy when you are about to cook, because everything cooks so fast. My husband said he'll never eat take-out again! 1 of 1 people found the following review helpful. Homestyle Cooking By Christina M These dishes are the Chinese fare I grew up on - simple and delicious. This is the kind of Chinese food you might be served at an informal meal in a Taiwanese home, or purchase as a quick lunch at a street stall. Taiwanese favorites like "three cups chicken" and stir-fried rice noodles are included. The recipes do not give highly detailed instruction, so I would not suggest this cookbook for raw beginners. If you have a good grasp of Chinese cooking methods already, you will find it very straightforward. 3 of 3 people found the following review helpful. Great cookbook By Michael D The whole Weichuan series is great (I have most of them), but for me, this is the most useful. More than half of the recipes involve noodle dishes, and there are many subtle techniques which are nearly impossible to learn from other cookbooks. In particular, many noodle stirfries involve adding back liquid, and there are many noodle soup variations that differ in their use of stock, meats and noodles. I don't have much to add other than what other reviewers have noted, other than to add my positive vote.

A collection of rice and noodle recipes from Canton, Szechwan, Shanghai, Beijing and Taiwan. In addition, this title includes dozens of recipes for appetisers, soups and sweets. Readers may create multiple-course meals for social gatherings or simple meals for one from the array of traditional favourites.