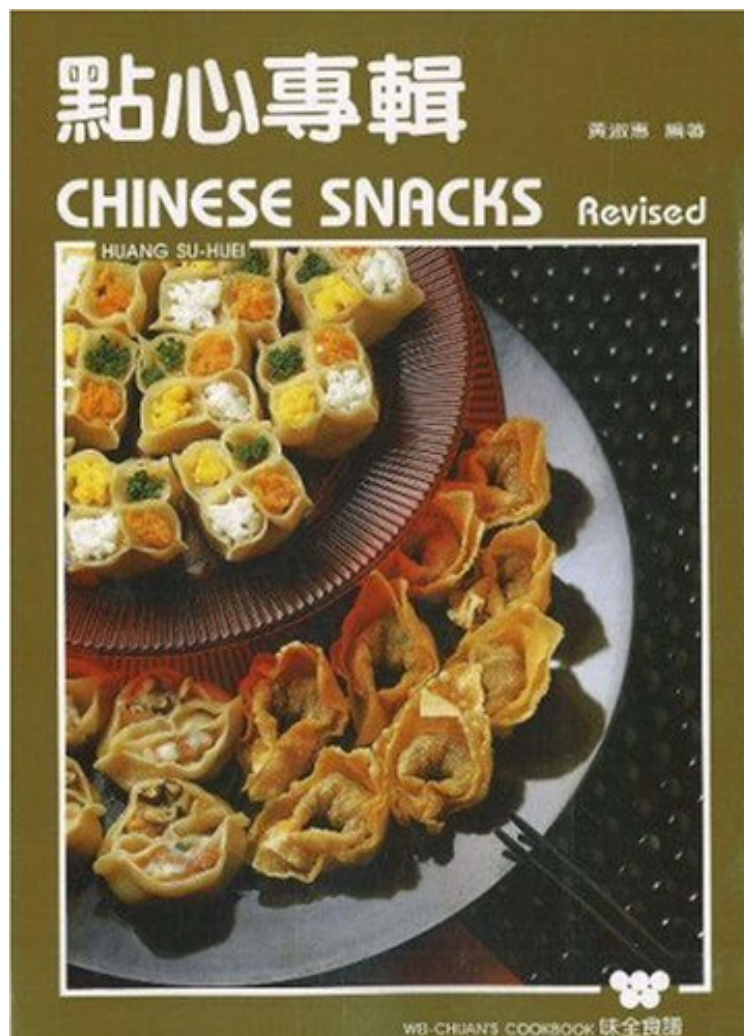


[FREE] Chinese Snacks (Wei Quan Shi Pu)

Chinese Snacks (Wei Quan Shi Pu)

Su-Huei Huang, Wei-Chuan Publishing
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#760047 in Books Wei-Chuan Publishing 1985-09-01
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Su-Huei Huang, Wei-Chuan Publishing : Chinese Snacks (Wei Quan Shi Pu) before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Snacks (Wei Quan Shi Pu):

9 of 9 people found the following review helpful. I like all the Wei-Chuan books
By C. J. Thompson
The Wei-Chuan Publishing Company (apparently connected with the Taiwanese Wei-Chuan Cooking School), has produced a good number of Cookbooks, mostly dealing with Chinese cookery but also coveing other Asian cuisines as well. I own over a dozen of these now and I like all of them. More importantly, I like all of these books for tmuch he same reasons and, accordingly, I have decided to do a general review that applies to each of them and then provide a few individualized comments where appropriate.
Basically, the Wei-Chuan publications are authored/edited by several different persons but the format is largely the same. Each book is divided into logical sections (Meats, Vegetables, Appetizers, etc.) and

nearly every recipe is accompanied by a good photograph of the result with some recipes having additional pictures of the preparation as well. This feature alone makes these books well worth the purchase. Another feature of this culinary series is that the books are written in China and, at least as far as the books on Chinese cuisine is concerned, the reader need have no issues with 'authenticity'. I personally also like the fact that all of the books are written in Chinese characters and then translated into English. This has an added bonus of occasionally providing some unintentional amusement due to a particularly 'unfortunate' translation but I specially like it as I am teaching myself Mandarin and these books are excellent learning tools. I often take one on the plane with me when I travel (along with dictionaries) and can spend hours happily translating passages. It is amazing how often the actual translation of a recipe title bears little resemblance to the English title provided. Finally, I have to say that the recipes in all of these books are interesting and the ones that I have tried to reproduce have worked out well. Mainly though, I just like reading through these books for inspiration and enjoyment. The money I have spent has been repaid many times over. The Wei-Chuan books I currently own are as follows: Chinese Cuisine - Very good introductory section. Recipes range from simple everyday dishes to exotic banquet style delicacies. Chinese Dim Sum: Wei-Chuan Cultural and Educational Foundation - Great 'step-by-step' pictures for many recipes. Bit too much emphasis on sweet rather than savoury for my personal taste. Chinese Snacks - More of the same as in the Dim Sum book. No 'step-by-step' pictures but I actually like this book better. Chinese Appetizers and Garnishes - I haven't attempted much from this book but I am thankful for the great 'step-by-step' pictures provided. Favorite Home Dishes Chinese Cooking - As the name suggests, most of the recipes are simple and, thus, easy to prepare. Chinese Cuisine Beijing Style - Lots of Imperial Banquet dishes and many exotic foreign influenced meals that have been 'Chinesified'. Chinese Cuisine: Cantonese Style - 75 Cantonese recipes. Good recipes with nice pictures but a sparse introduction. Chinese Cuisine Shanghai Style - Typically good Wei-Chuan quality but probably my least favorite of the 'regional' Chinese cookbooks. Chinese Cuisine-Taiwanese Style - Excellent Book. Some truly unique recipes I have never seen elsewhere. I love to browse this volume. Chinese Cuisine: Szechuan Style - I love Szechuan food especially but I would still treat this book as a favorite anyway. Indian Cuisine - A nice book but be aware that the recipes Indian dishes for the Chinese palate, not Indian. Vietnamese Cuisine - Great recipes. Japanese Cuisine - Nearly as good as many books I have that are written by Japanese chefs. Korean Cuisine - My favorite of the Wei-Chuan non-Chinese cookbooks so far. Singaporean, Malaysian Indonesian Cuisine - My least favorite Wei-Chuan book so far. Somewhat interesting but I don't look at it much. Finally, I have a new Wei-Chuan book on order and will continue to buy from time to time. I will review separately as I read these new books.

3 of 3 people found the following review helpful. Great To Find This Again! By AliceI grew up using my moms copy that she got from SF Chinatown. What a find to see it here online and have it shipped right to my house. This is a CLASSIC book to have. Some of the recipes need tweaking (I've been trying to master the green onion pancake recipe for years from all kinds of sources, this being my first one), but there are some real winners. The Chinese Steam Cake "Mah Lay Goh" recipe is the BEST i've ever had and can't be found online. The cake is light, moist, and almost savory when you slap some butter on it right out of the steamer. Lots of great basics, a must have if you like chinese dim sum.

4 of 4 people found the following review helpful. Real Taiwanese Dim Sum By John C. NausiedaMy wife studied Mandarin in Taiwan before the PRC opened up. She's had this book since it was published. The recipes are time consuming - that's how Taiwanese and Chinese cooking is. The chef does all the work, and the food is designed to be shared and eaten with chopsticks. That said, this book is a good choice given the pictures of the finished dishes and prep. The recipes are accurate. The Pork Chop Noodle, for example, is identical to what I've had in China - a little better in fact. In addition, its a cookbook designed for real cooking. That laminated cover doesn't get ruined when the oil spatters. Sure it's work, but if you live somewhere where the Dim Sum is dismal this is one way out.

This beautiful collage of Chinese snacks is sure to become a must-have. Clear instructions on utensils, ingredients, and preparation steps make recipes easy to follow. Photos of steamed dim sum, dumplings, egg rolls, and more, invite cooks to try their hands at mouthwatering creations.

Language NotesText: Chinese, EnglishFrom the PublisherDue to the constantly changing technology in the food industry, the author suit to the demand in upgrading the Chinese Snacks cookbook in bringing more convenient and exciting recipes to the general public. Whether you are craving for some snacks or Chinese style of high tea, Chinese Snacks, Revised is a perfect solution to your needs and is one of Wei-Chuan's popular sellers internationally. New and different ingredients were introduced in this book in order to make Chinese snacks more appealing and economically. Utensils used to prepare Chinese snacks and instructions to make basic yeast dough were also presented. Even the author has highlighted the methods to steam snacks more efficiently. This book will come in handy for those who like to have a feast for some delicious and irresistible snacks. Food enthusiasts and experts can truly appreciate this colorful descriptive cookbook as a source of valuable reference. Over 118,000 copies have been sold internationally.