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Jennie Low

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Jennie Low : Chopsticks, Cleaver, and Wok : Homestyle Chinese Cooking / Jennie Low before purchasing it in order to gage whether or not it would be worth my time, and all praised Chopsticks, Cleaver, and Wok : Homestyle Chinese Cooking / Jennie Low:

0 of 0 people found the following review helpful. One of the early classic Chinese cookbooks.By Joel HendersonThere have been at least three major editions of Jennie Low's seminal book as far as I can tell. This, the original from 1974, which the author self published with help from the Berkeley chapter of the YWCA. A slicker, more professional, release from Chronicle Books in 1987 (reprinted with a new cover ten years later) which ditched the cute 70s era illustrations but added some recipes from Low's later (and out of print) Szechuan Cookbook and Flavor of Chinatown. And finally the 2011 edition on iUniverse which I have not actually had a chance to look at physically. However, no matter what edition you have (and I have two!) the basic gist of the book is the same. Low set out to introduce the masses to her concept of "Homestyle Chinese Cooking", creating flavor and texture through extensive marinating and seasoning techniques with no MSG as an added ingredient (well not quite, more on that later). Furthermore this was all presented in a style that was at once fun and actually easy to read. At the time this was considered something of a breakthrough as your only other options for a Chinese cookbook were either the poorly aged Joyce Chen Cookbook or eyesores like The Encyclopedia of Chinese Food and Cooking. Low was not a professional and was a decade away from opening her own restaraunt so this added to the loose conversational nature of this cookbook.If there is a con

with this book its a bit over reliant on oyster sauce as an ingredient. When you advertise your book as MSG Free but then depend on an ingredient that's actually rich in, you guessed it, MSG, it really kinda shoots your whole argument in the foot. As for choice of editions, even with the overlap I'd pick owning the original and the 1987 revision as Low's editors made some changes to certain recipes that may or may not make them turn out exactly as they did in the other edition. But really you can't go wrong with any of 'em.0 of 0 people found the following review helpful. Chinese cookbookBy Oma8The salmon recipe in this book is wonderful!!! There are many recipes that are outstanding. Directions are easy to follow and clear.

VG+