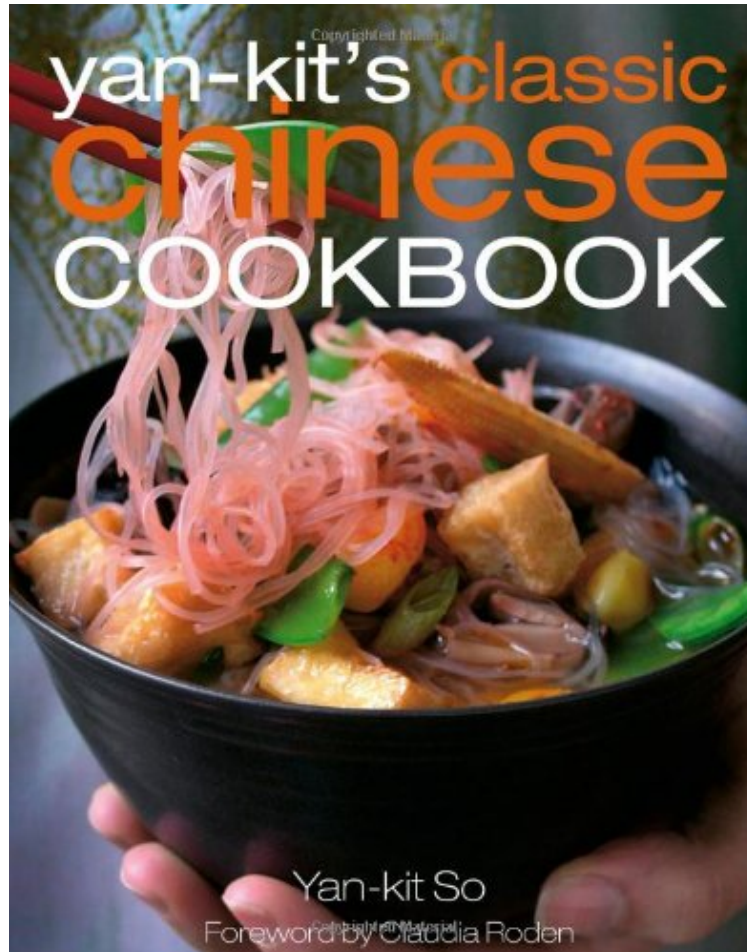


(Download) Classic Chinese Cookbook

Classic Chinese Cookbook

Yan-kit So

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



DOWNLOAD



READ ONLINE

#1222089 in Books 2006-12-25 2006-12-25 Original language: English PDF # 1 8.84 x .81 x 6.96l, #File Name: 0756623510224 pages | File size: 53.Mb

Yan-kit So : Classic Chinese Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic Chinese Cookbook:

1 of 1 people found the following review helpful. best Chinese cookbooks I've found anywhere. By Paula J GermondI originally checked this book out from my public library...renewed it to the limit...I had to own it. The recipes are practical, achievable at home (assuming you have basic Asian cooking equipment) and all have been delicious. This is one of the best Chinese cookbooks I've found anywhere. 1 of 19 people found the following review helpful. Yan Kit's Cookbook By Carol DavidsonI was expecting more theory. This is just a collection of specific recipes and traditional ingredients. No learning curve here. 10 of 10 people found the following review helpful. Great classic By Steven VanbockrijckIt's odd to see that only one review has been posted on this amazing book. It's a great book with well written recipes, some background on the regional differences in cooking in China and explanation on ingredients and basic cooking methods (like the Chinese 'going through the oil' method used a lot apparently in traditional Chinese cooking but unheard of in other chinese cookbooks). It has basic recipes for the beginner and more elaborate recipes

for those who already know a bit about Chinese cuisine. I would definitely recommend it.

A DK favorite back in print, complete with mouthwatering new photography! Celebrated culinary expert Yan-kit So combines more than 100 colorful Chinese recipes with a comprehensive, step-by-step visual guide to the ingredients, equipment, and techniques that will help you unlock the door to the classic Chinese kitchen.

From Publishers Weekly There's a reason this book has been around for more than 20 years: it's one of the best introductions to Chinese cuisine out there. Here, the 1984 original has been given a deserved facelift, including vibrant new photos and an updated guide. So covers all the basics, from knife techniques and stir-frying to dining etiquette for the novice, overstuffed with step-by-step photos sure to inspire confidence in those new to Asian cooking. Chinese cuisine is notoriously diverse, and So does her best to include dishes from all regions, running the gamut from simple dishes such as Steamed Trout with Black Beans and Garlic to more advanced fare such as Duck Stuffed with Glutinous Rice. Yes, she includes some dishes most commonly associated with American-style takeout, such as Sweet and Sour Pork and Stir-Fried Broccoli with Beef, but in each case So's recipe outshines its domestic incarnation; the beef, for example, benefits from a marinade loaded with sherry, soy sauce and pepper. The authenticity of the dishes and frequent call for a multitude of ingredients may seem daunting, but a quick perusal of the steps involved should reverse any reservations. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "...the recipes...will inspire you to become a champion Chinese cook." -- BookPage, February 2007 About the Author Recognized as a leading expert in Chinese cuisine, Yan-kit So is a renowned writer and teacher who loves sharing the stories and techniques of her native table. Born in Chungshan, China, and raised and educated in Hong Kong and England, Yan-kit is a well-known teacher and writer in India, the U.S., and London.