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Nina Simonds

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Nina Simonds : Classic Chinese Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic Chinese Cuisine:

0 of 0 people found the following review helpful. This is the closest to restaurant recipes I've seenBy Mercie GonzalezBeef with scallions was a big hit at the dinner table and you havent had dumplings until you have made them yourself. The recipes may look a little intimidating but they are easy to follow and very clear. The ingredients were easy to get a hold of if there is a local asian market. I believe in rating a cookbook after you have tried at least two recipes. I bought my wrappers ready to go and made simple meat dumplings (steamed). You will ditch the frozen ones you have tried for sure.0 of 0 people found the following review helpful. Nina is a greatBy YetiShe makes it easy to make great soups and dishes. This completes my set I have all her cook books0 of 0 people found the following review helpful. Walnut Cookie Recipe FOUND within!By S. StoneFinally, after giving up ever finding this Walnut Cookie Recipe, I saw it in this cookbook a friend owned. I immediately ordered it. There are actually other, very good recipes in the book, but I bought it for the Walnut Cookies!

Repeatedly singled out as one of the all-time cookbook bibles, Classic Chinese Cuisine is a thorough introduction to the basics of Chinese cooking, covering all the essential techniques, ingredients, and cooking utensils, with more than 225 recipes, step-by-step illustrations, and full-color photographs. Nina Simonds has an unerring eye for the most approachable and delicious dishes in the Chinese repertoire, from Crispy-Skin Duck and Hundred-Corner Shrimp

Balls to Lemon Chicken Wings and Dry-Cooked String Beans.

From Library Journal First published in 1982, *Classic Chinese Cuisine* has long been regarded as one of the standards in the field. The majority of the recipes have been revised for this edition, and about three dozen new ones have been added. Simonds's books, which also include *China Express* (LJ 11/15/93), are particularly known for making Chinese cuisine accessible and approachable for American cooks. Most collections will want to add this updated version of a classic. Copyright 1994 Reed Business Information, Inc. "Exceptional...There are delicacies from all the gastronomic areas." (The Chicago Tribune) "One of the most approachable treatments of Chinese cooking...The great strength of this fine book is its accessibility." (Cuisine) "This is the only Chinese cookbook you will need for the beginning, the techniques, the recipes, and the stories of Chinese cooking." (Christian Science Monitor) About the Author Nina Simonds is America's preeminent authority on Chinese cooking. She is the author of *A Spoonful of Ginger*.