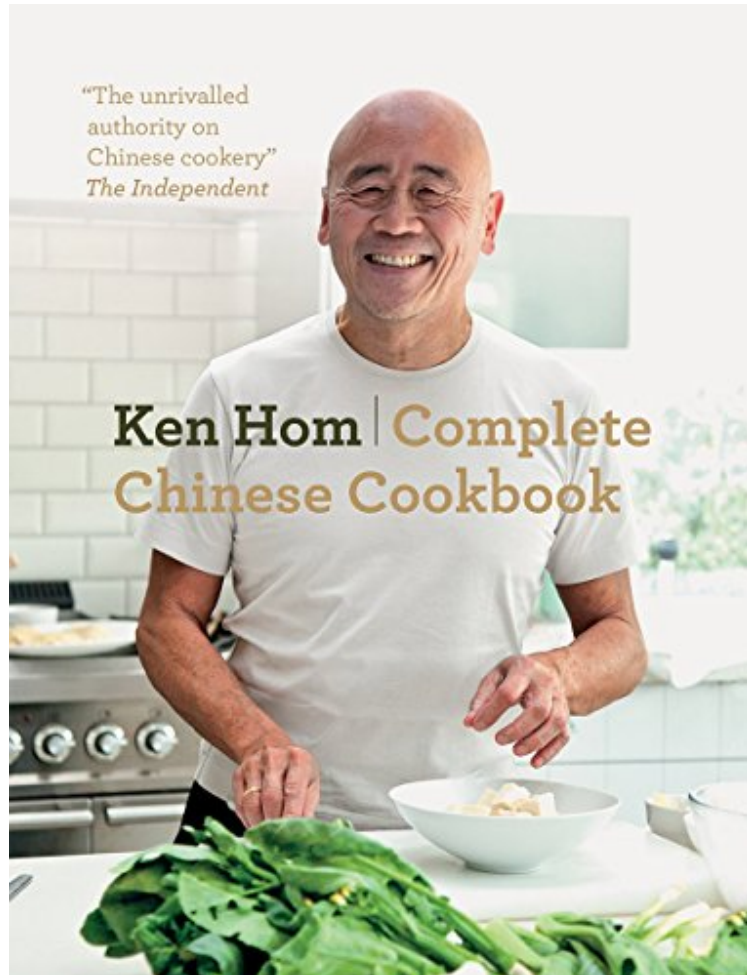


## Complete Chinese Cookbook

*Ken Hom*

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#1139568 in Books 2015-08-14Original language:EnglishPDF # 1 9.75 x .88 x 7.50l, .0 #File Name: 1770855831352 pages | File size: 15.Mb

**Ken Hom : Complete Chinese Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Complete Chinese Cookbook:

0 of 0 people found the following review helpful. In loveBy becca ferrellAmazing. All recipe are great that we tried. Still got more to try.0 of 0 people found the following review helpful. all were good.By ruthywamany classic Chinese dishes, made three this weekend, all were good.0 of 9 people found the following review helpful. One StarBy Lauraleigh O'MearaAwful. Just awful. Too many unappetizing recipes. Go back to Martin Yan.

"Hom's style is approachable and fresh. For home cooks in search of authenticity without complication. --Library Journal "Hom manages to make seemingly complex flavor profiles more manageable with clear instruction, simplified technique and the occasional shortcut." --Publishers Weekly American-born Ken Hom is the West's most famous Chinese chef. Hailed as the man who transformed wok cooking into an art form, he has introduced Chinese cuisine to

the tables of royalty, world leaders, and countless celebrities. His straightforward approach makes it easy to prepare delicious and healthy Chinese food for a busy lifestyle. The comprehensive introduction describes China's regional cooking styles, the theory of yin-yang as it applies to food, the essential equipment and ingredients, and Chinese cooking techniques. The recipes are easy with Hom's clear guidance. They include: Appetizers: Dim Sum dumplings, Prawn Crackers, Curried Vegetarian Spring Rolls Soups: Hot and Sour Soup, Chinese Cabbage Soup, Sweetcorn Soup with Crabmeat Meat: Barbecued Roast Pork, Stir-fried Beef with Ginger, Beijing Braised Lamb Poultry: Fragrant Crispy Chicken, Cantonese Pressed Duck, Barbecued Quails Fish and Shellfish: Steamed Fish Cantonese Style, Crab Casserole, Sichuan Prawns in Chili Sauce Vegetables: Ginger Broccoli, Spicy Spinach Salad, Peppers with Black Beans Rice and Noodles: Shanghai Vegetable Rice, Chicken on Crispy Noodles, Braised Noodles with Crabmeat Desserts: Sweet Almond Soup, Warm Banana Compote in Plum Wine with Candied Ginger, Egg Custard. For home chefs Complete Chinese Cookbook is the ideal guide to healthy and delicious Chinese food.

[ of hardcover edition:] Chef Ken Horn provides mostly dishes popular in the West...along with a smaller number of dishes popular in Hong Kong...for the more adventurous. The recipes are authentic and simple ... for the most part they call for fresh ingredients, simple techniques, and just a few Chinese staples. (Kate Thornberry Austin Chronicle 2011-09-12)[ of hardcover edition:] Chef Ken Horn, one of the world's top authorities on Chinese cuisine, makes it easy for home cooks to try their hand at healthy, fast Far Eastern recipes. (Boston Herald 2011-09-21)[ of hardcover edition:] For the Chinese cuisine devotee intent on adding a resource to exploring regional classics from the ancient cuisine, Ken Hom, chef and cooking show host, has assembled reworked old favorites and new standards in Complete Chinese Cookbook. Hom's recipes ably balance authenticity against practicality for Western cooks, with Szechuan, Hunan and Cantonese preparations among the mix. (Buffalo News.com 2011-11-23)[ of hardcover edition:] Whether you want to master the art of steamed buns or whip up sweet and crunchy cashew chicken, cookbook writer Ken Horn, best known as one of the hosts of the PBS series 'Great Food' will guide you through it handily. This full colour Chinese culinary romp uses easy preparations and accessible ingredients. (Canadian House and Home 2011-12-31)[ of hardcover edition:] Food aficionados will delight in poring over Ken Hom's Complete Chinese Cookbook, which is comprehensive yet accessible. (Canadian Jewish News 2012-01-05)[ of hardcover edition:] There is no shortage of Chinese cookbooks for the home cook...however, Hom's style is approachable and fresh. For home cooks in search of authenticity without complication. (Rosemarie Lewis Library Journal Xpress s 2011-10-18)[ of hardcover edition:] Encapsulating the vast world of Chinese cookery in a single volume is no easy feat but this book from a veteran author and TV host provides a solid introduction in 250 recipes. Hom begins with a brief but useful overview surveying the differences between the Cantonese, Peking, Eastern and Sichuan culinary traditions, along with their signature dishes and techniques... Recipes cover a wide swath of regional specialties, including Horn's own family favorites and more contemporary Hong Kong dishes. Hom manages to make seemingly complex flavor profiles more manageable with clear instruction, simplified technique and the occasional shortcut. (Publishers Weekly 2011-09-19) About the Author Ken Hom is the author of 50 cookbooks, which are the culmination of a lifetime of experience as a chef, teacher, and host of TV cooking shows. Excerpt. copy; Reprinted by permission. All rights reserved. Foreword When I first began teaching Chinese cooking over forty years ago, I never imagined it would become as popular worldwide as it is today. Nor would I have dreamed in a million years that China would arise from its turbulent past of social and political turmoil to take its rightful place in the world. Today, you cannot read a newspaper or magazine without seeing several articles every day on China. Its vast international trade has had a major impact on Chinese food and created a rush to export their ingredients, making them available at an affordable price as well. There is no better time to cook Chinese than now. I have seen Chinese food go from a culinary and exotic niche to being part of the global table. Its quick cooking methods hold enormous appeal for those who are rushed but want to eat well and in a healthy way. I remember when traveling in China in the early 1980s how disappointed I was at the general level of cooking and how I lamented the lack of attention to quality. Now, I am just astonished how quickly the Chinese have reclaimed their cuisine, as a rising middle class has clamored for excellence and quality. All this in a short period of thirty years. I am proud to have witnessed in my lifetime this transformation of the country of my ancestors and I revel in its future, which appears brighter than ever. This book contains memories of recipes from my family home, my mother, my village in China, the Chinese restaurant I worked in and the countless Chinese meals I have had. I am only too delighted to share all of this with you. I wish you happy eating and good health. Ken Hom