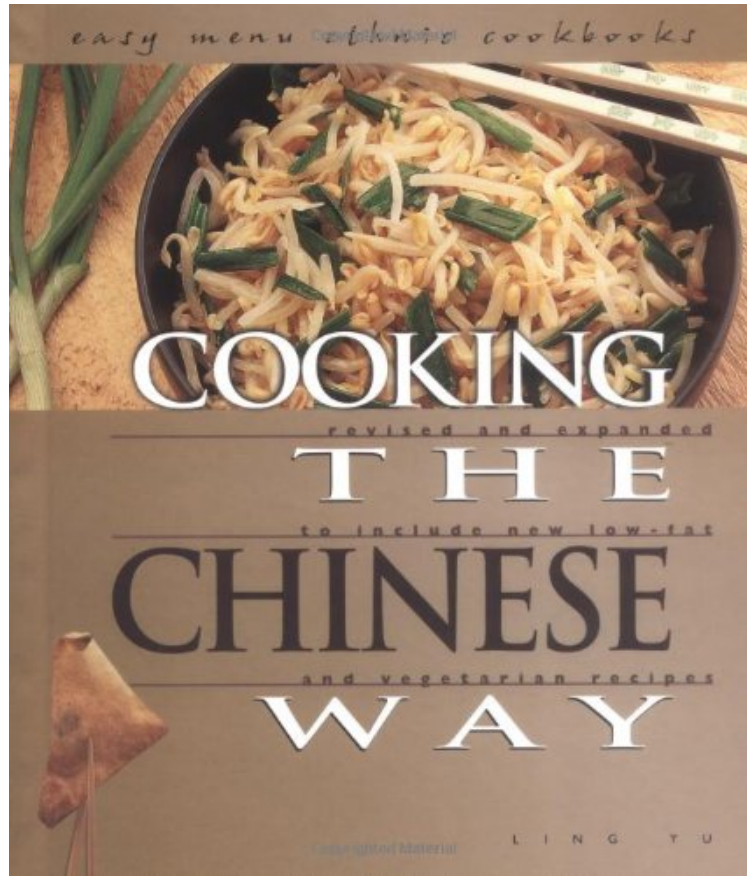


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Cooking the Chinese Way (Easy Menu Ethnic Cookbooks)

Ling Yu

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Ling Yu : Cooking the Chinese Way (Easy Menu Ethnic Cookbooks) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking the Chinese Way (Easy Menu Ethnic Cookbooks):

0 of 0 people found the following review helpful. Cooking the Chinese Way
By Potluck Queen
This is a good introduction to Chinese cooking, while it is geared to children it is also excellent for adults who are just starting to cook. I used this series of cookbooks for years with my Girl Scout troop with great success. The one negative comment I have is that they include a recipe for fortune cookies, which like Chop Suey, is an American invention. Contents include:
INTRODUCTION: the land the cooking * techniques * regions of China
BEFORE YOU BEGIN: cooking utensils * cooking terms * special ingredients
A CHINESE TABLE eating with chopsticks * a Chinese menu
CHINESE BASICS tea * rice
APPETIZERS wonton
SOUP egg flower chicken soup * watercress soup
MAIN DISHES shrimp with hoison sauce * fried rice with ham * savory beef stew * stir fried beef with sugar peas * Cantonese style BBQ spareribs * pork with green pepper pineapple * spiced roast chicken * savory beef stew
VEGETABLES Chinese cabbage * bean sprouts with scallions
DESSERTS fortune cookies * almond fruit float * almond cookies
THE CAREFUL COOK
METRIC CONVERSIAN CHART
RECIPE NAMES IN CHINESE
This is available in places as a PDF so look around and get yourself a bargain rather than the expensive hard copy book (I

have obtained the entire library of these books by hunting the online PDF's). If you want to really know if this book is for you, go to your local library. If they don't have a copy there is always the option of the Inter-Library Loan procedure (books usually take about 3 weeks to arrive). I almost always preview books from the library before purchasing ... it has saved a lot of disappointment. For anyone who would like to make a social studies unit this book combined with "Chinese Myths" by Jane Bingham, Chinese New Year crafts by Karen Bledsoe Paper crafts for Chinese New Year by Randal McGee. 29 of 33 people found the following review helpful. Big disappointment. By Bob From Springfield. When I spend \$20 on a cookbook I expect a full sized book with a lot of interesting recipes. So many recipes, in fact, that I'm still trying new ones long after I bought it. "Cooking the Chinese Way" isn't even close to that. It's roughly the size of a children's book and has only a handful of useful recipes. The rest of the book is filled with miscellaneous trivia such as the recipe's names in Chinese, a brief history of Chinese food and obvious tips like "wash your hands before you start." All of it's interesting and it would make a good cookbook better; but as it stands there's as much trivia as there are recipes. I've been to China and the food was consistently outstanding and it's vastly different from "American-Chinese" food. Since then I've been looking for a cookbook that has recipes for what I ate in Beijing. I thought buying a cookbook written by a Chinese woman would be a safe bet; but unfortunately "The Chinese Way" isn't that book. It's strictly stir fry and rice style recipes. There's not even a recipe for something as common as Chinese dumplings. Why not? What's most ironic is that it contains a recipe for fortune cookies, which I understand is an American invention! I certainly didn't see any in China. All said, there's not much to distinguish this \$20 cookbook from those mini-recipe books that you can get at your grocery store for \$5.95. This is the first item I've ever returned to .com. 6 of 7 people found the following review helpful. A Good Introduction. By bookdiva. In response to the first reviewer, I want to point out that this title is a children's book. It offers background needed to give upper grade elementary age children a sense of place. The number and variety of recipes is appropriate for the age range of the intended audience, and boiled dumplings are included, by the way. Recipes for this crowd need to be simple and straightforward. It also offers a glossary of cooking terms and a list of more unusual ingredients and where to find them. There is also a list of safety tips, although there is no reminder to have an adult present when using a stove or sharp knives. Hopefully, parents would have addressed this. Overall, I think this is a good introduction for children ages 10 and above.

Introduces fundamental of Chinese cooking, including special ingredients and cooking utensils. Also provides recipes for suggested dishes.