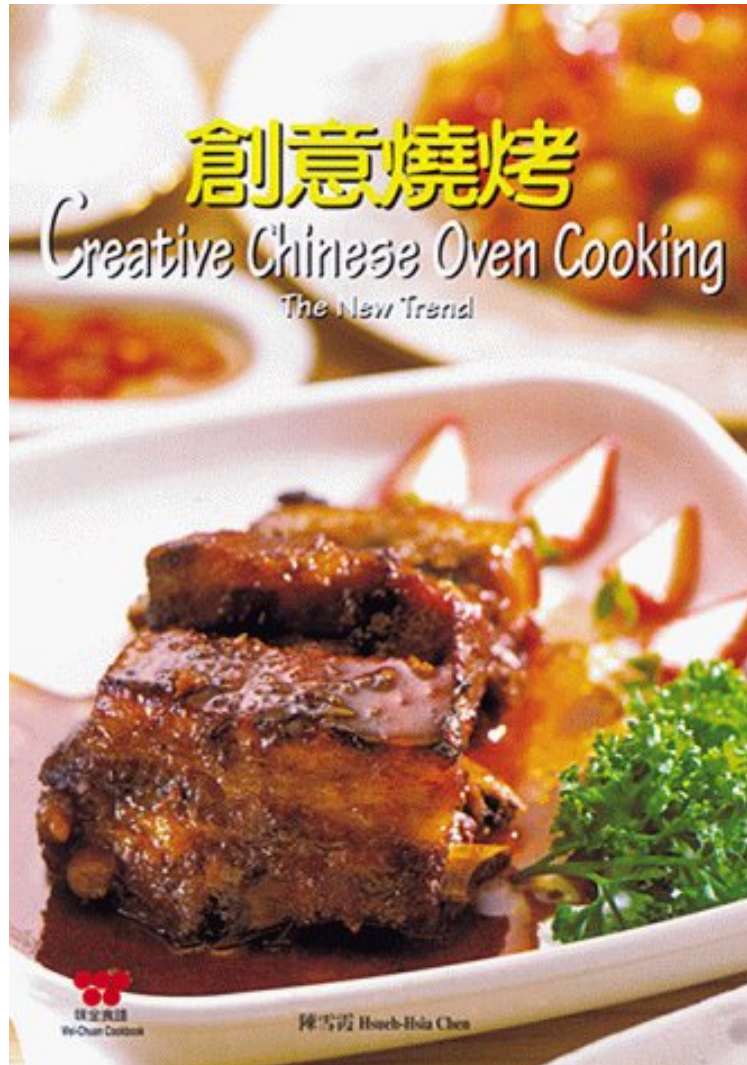


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## Creative Chinese Oven Cooking

*Su-Huei Huang, Hsueh-Hsia Chen, Wei-Chuan Publishing*  
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#1131404 in Books Wei-Chuan Publishing 1999-10Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .28 x 7.11 x 10.36l, #File Name: 0941676781104 pages | File size: 74.Mb

**Su-Huei Huang, Hsueh-Hsia Chen, Wei-Chuan Publishing : Creative Chinese Oven Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Creative Chinese Oven Cooking:

4 of 4 people found the following review helpful. I am a great cook now!By A Customer  
I've tried several recipes now and am very pleased with the ease of cooking and the great flavors produced. In addition, I've cooked two dishes (Royal Beef Short Ribs, Taiwanese Simmered Pork), for a group of friends on my birthday. Both dishes were easy to prepare and more importantly, my guests were unanimous in how great the dishes tasted and were amazed at my cooking skills!! This is a great book to keep.  
0 of 0 people found the following review helpful. It's got some good recipes.  
By Everything Stops at Half Past 3 for Teal love the Wei Chuan series and own many of their

books, this book is a nice addition to my collection I would've given it more stars if there were more recipes. It's a small collection which includes a lot of chicken, beef and shell fish recipes. It only has one lamb recipe and some vegetable dishes. I was looking for a more comprehensive cookbook. 1 of 5 people found the following review helpful. Everything is wrong  
By J. Zhan  
I finally realized that what they mean by "oven" in this book is actually something like a desktop toaster oven used popularly in Japan and China where space is limited. So all the cooking time is way too long for real American ovens. Recipes are not good either, at least for those things I tried. I strictly followed the recipes, but the cooked dishes were not tasty. Some ingredients are hard to get in US too. This is one of the worst Wei Chuan cookbooks. Don't recommend it at all.

Here is a new, exciting cooking method for preparing Chinese cuisine! The technique offers authentic palate pleasing tastes, seductive aromas and delightful presentations, while providing the benefits of cleaner cooking, less oily foods and easier cleanups. The author, who teaches at the university in Taiwan, has spent many years researching and developing the invaluable techniques offered exclusively here. Sure to be a best seller, this book contains 56 bilingual recipes (English/Chinese), with a picture for each finished recipe.

From the Publisher  
Creative Chinese Oven Cooking - THE NEW TREND provides the reader with an exciting new method for cooking Chinese cuisine without the usual "clean-up" headaches. Here's the ONLY guide to cooking for the family, or for a banquet, that will produce the same delicious flavors and aromas associated with traditional Chinese cooking methods, without the oily messes. As always, Wei-Chuan's bilingual texts expand the market base, enhancing sales potential. This cookbook will be a "must have" for the kitchen gourmet and an exciting addition to the Wei-Chuan collection of authentic, exotic and popular cookbooks. Wei-Chuan Cookbooks uniquely offer:

1. A beautiful, large, full color photo of each finished recipe. Readers always know what the dish should look like. Many additional small step-by-step instructional photos are included.
2. Simple, clear and precise step-by-step instructions that help readers create any dish in their own kitchen.
3. All ingredient measurements are kitchen tested and re-tested.
4. Where appropriate, alternative suggestions for substituting ingredients and cooking techniques are provided. Permits purchase of ingredients in almost any market!

About the Author  
Hsueh-Hsia Chen is a lecturer of Home Economics at the CHinese Culture University in Taipei. She has, for the past 21 years, devoted herself to teaching and lecturing about Chinese cooking at the University, the Wei-Chuan Cooking School, and for continuing cooking programs on Chinese Television. Mrs. Chen has been guest lecturer to many diverse groups interested in the art of Chinese cookery and has had numerous articles and books published.