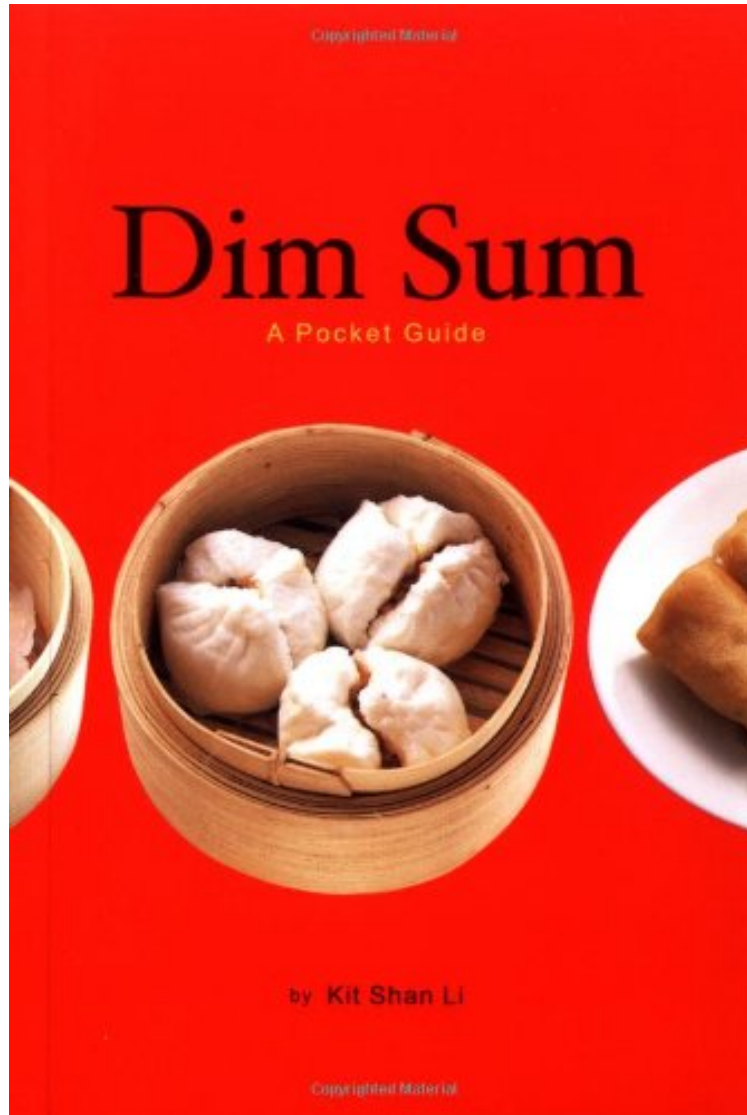


(Download ebook) Dim Sum: A Pocket Guide

Dim Sum: A Pocket Guide

Kit Shan Li

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Kit Shan Li : Dim Sum: A Pocket Guide before purchasing it in order to gage whether or not it would be worth my time, and all praised Dim Sum: A Pocket Guide:

0 of 0 people found the following review helpful. Favorite Dim SumBy Diana JewI love this colorful pocket book. It has colorful dim sum favorites. You can actually find your favorites when the food cart passes by. It teaches you how to call it's name like Shrimp rice noodle or Jook with preserved duck egg. I brought my girlfriend this copy So she can enjoy dim sum andlearned to love it.0 of 0 people found the following review helpful. Great way to lear the dim sum dishes for adults ...By LuluGreat way to learn the dim sum dishes for adults and children. Wish the book was larger

like the previous size of the postcards
1 of 1 people found the following review helpful. "Woks for me"
By S. Samija
Very helpful when dining locally (in Hong Kong). I have food allergies so it's nice to spot the no-no's and wave the cart away rather than butcher a conversation trying to figure out what fillings the dim sum is made of when out to Yam Cha....

With its small plates and endless assortment of dishes, dim sum is an increasingly popular way to do brunch. For those new to this fun feast, or regulars looking to try a different dish, *Dim Sum* is the ultimate guidebook to this traditional Chinese meal. Perfect for popping into a purse or pocket, this handy guide identifies the 50 most popular dim sum dishes with full-color photographs, short descriptions of the ingredients, the names of the dishes in English and Cantonese, and how to pronounce them. As the carts roll by, a quick glance at the book will tell a *jean gow choy bang* (chive dumpling) from *mong gwor bo deen* (mango pudding), and demystify the contents of that bamboo steamer. With tips on restaurant etiquette and how-tos for everything from refilling the teapot to handling chopsticks, *Dim Sum* is yum yum for everyone.

From Publishers Weekly
Dim sum is one of the great pleasures of Chinese cuisine, but it can be bewildering for Westerners unfamiliar with Chinese cooking. This little red book, which would easily fit in a back pocket or purse, serves as an illustrated explanation of the items one can expect to find at a dim sum restaurant; with it, one can figure out what's inside that steamed dumpling, what that tiny dish of meat is and how to tell the difference between a White Turnip Cake and a Taro Cake. For each of the 48 dishes included here, the author provides a color photo and gives a description in English, along with a phonetic pronunciation of the dish's Cantonese name. Introductory paragraphs give useful tips, such as how to tell the host or hostess the number in your party in Chinese, how to indicate to the waiter or waitress that you're ready for a refill of your teapot and how to use chopsticks. Cute, clever and handy, this book makes a great gift item for foodies. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Ordering dim sum is usually a pick and point operation, transcending any language barrier, as carts of foods roll by. "Dim Sum, A Pocket Guide" by Kit Shan Li explains about 50 items, giving Chinese transliterations of the names and clear, appetizing photographs. Steamed pork dumplings, shrimp dumplings, barbecued pork buns and spring rolls share the pages with duck feet and tripe. But where are the popular pot sticker dumplings? Tea etiquette (taking the lid off the pot when you want a refill) is explained, but not the protocol of different size plates for tallying the bill. There is a diagram for using chopsticks. - The New York Times
Want to sound like less of a tourist from Iowa when the dim sum trolley rolls around? "Dim Sum, a Pocket Guide," by Kit Shan Li features photos and descriptions of the most common dim sum items, from dumplings to desserts. The little dishes are identified by their Chinese and English names, with main ingredients listed. The author cautions that individual restaurants may do some variations, but the sturdy little red book, which will fit into a coat pocket or purse, can take a lot of guess work out of your ordering. Don't cotton to the idea of marinated beef stomach? Just say "nor my guy," which is not a reference to your main squeeze, but indicates that you prefer glutinous rice and chicken accented with mushrooms, dried shrimp and pork, wrapped in a lotus leaf. But you always knew that. -San Francisco Chronicle
About the Author
Kit Shan Li is an award-winning designer and graduate of the School of Visual Arts in New York City, where she now calls home.