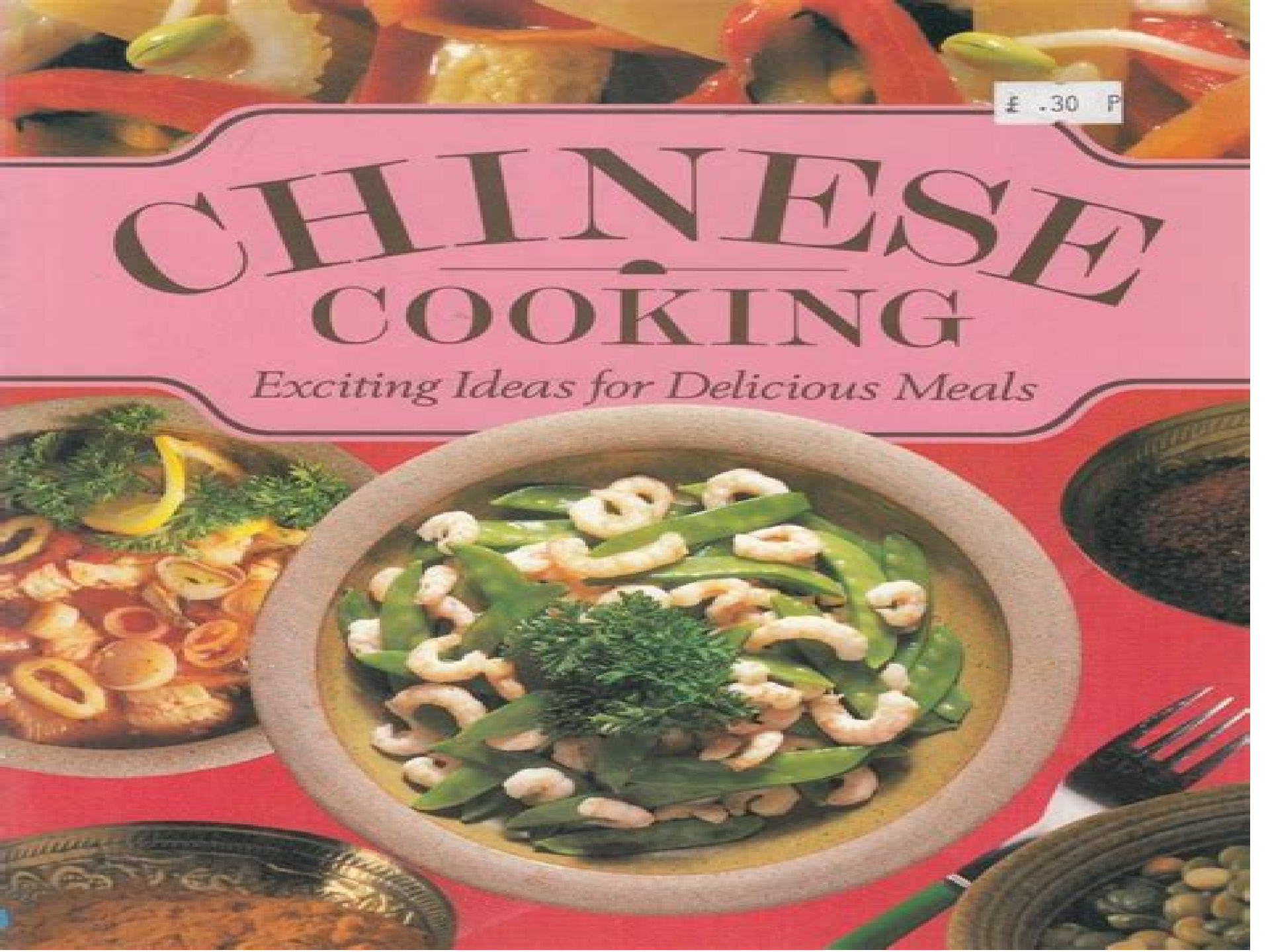




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CHINESE COOKING

Exciting Ideas for Delicious Meals

Book Of Chinese Cooking

Meiru Ludlow



Book Of Chinese Cooking:

Cooking the Chinese Way Ling Yu, 2009 Chinese Cuisine Chinese Cooking Made Easy Daniel Reid, 2012-02-07

Discover how easy it is to create mouthwatering Chinese cuisine in your own kitchen with this easy to follow Chinese cookbook Chinese cooking is easily prepared as most ingredients can be readily purchased from general food stores supermarkets and even online Chinese Cooking Made Easy features a selection of 55 delicious Chinese dishes that are easy to prepare at home and light and healthy too Learn to use the wok to cook all kinds of Chinese food from stir frying to deep frying braising to making sauces this versatile pan is a staple in Chinese cooking Clear recipes step by step photographs and a glossary of ingredients ensure fantastic results every time Enjoy Northern Chinese classic favorites like Pot Sticker Dumplings Black Bean Sauce Noodles Five Spice Beijing Spareribs There s also a guide to preparing Taiwanese favorites like Oyster Omelet Rice Vermicelli Soup with Oysters Diced Chicken with Dried Chilies Chicken Braised in Wine and Sesame San Bei Ji Along with these wonderful recipes are dishes that are a source of health for you and your family fortifying dishes such as Lingzhi Lean Pork Soup Chicken Stewed with Ginseng and Red Dates Pork Soup with Cordyceps and Fish Maw *The Chinese Kitchen* Eileen Yin-Fei Lo, 1999-11-17 Eileen Yin Fei Lo author of award winning cookbooks menu developer for top Asian restaurants and cooking teacher presents her life s work Reflecting on her life in food including her childhood in Canton China where she learned to cook at her grandmother s side Eileen has created an exhaustive cookbook of extensive scope Everything about Chinese cooking has cultural significance and much of what Eileen talks about in this book has never appeared in print before in the English language There are more than 250 recipes in all including many classic banquet style recipes quite a number presented for the first time in the traditional manner from Peking Duck to Beggar s Chicken Dozens of the techniques for preparing these elaborate recipes are shown in full color photographs in the color insert as well Eileen also includes many of her own creations such as infused oils and rich flavorful stocks essential for cooks who are serious about mastering the ancient art of Chinese cooking Everything is here dim sum congees stir fries rice dishes noodles bean curd meat dishes and more For anyone who loves Asian cuisines this is the ultimate cookbook and for cookbook lovers and aspiring food professionals this is required reading **Chinese Cookery Secrets** Deh-Ta Hsiung, 2013-07-25 Deh Ta Hsiung shares his life long knowledge of Chinese restaurant cooking to help you successfully reproduce your favourite meals at home from a simple single dish to an elaborate grand feast In a clear straightforward style he vividly reveals the elusive secrets that produce perfection He shows you each crucial stage of preparation to enable you to recreate the harmonious blending of subtle flavours delicate textures aromas colours and shapes that are the hallmarks of authentic Chinese restaurant cooking This updated version of Chinese Cookery Secrets contains recipes for dishes as diverse as Smoked Chicken Deep Fried Squid and delicious Iron Plate Sizzled meat and fish dishes sure to be a wonderful centerpiece for any dinner party to takeaway staples like Egg Fried Rice and Sweet and Sour Chicken *Knack Chinese Cooking* Belinda Hulin, Kian Lam Kho, Liesa

Cole,2009-11-10 For those who have always wanted to prepare Chinese food at home here is the book they can actually learn Chinese cooking from full color step by step photographs fully convey the process and presentation of Chinese cuisine With 350 photos and 100 main recipes plus 250 variations suited for the contemporary kitchen Knack Chinese Cooking offers a veritable banquet of authentic recipes from the Eight Great Cuisines of China as well as dishes from China s emerging cosmopolitan capitals and from the best Chinatown kitchens Readers gain a basic knowledge of the equipment ingredients and techniques needed to prepare an essential repertoire of Chinese dishes [The Complete Book of Chinese Cooking](#)

Veronica Sperling,Christine McFadden,1996 *The Book of Chinese Cooking* Jasper Spencer-Smith,1991 **The**

Sainsbury Book of Chinese Cooking Caroline Ellwood,1982 **The Secret of Chinese Cooking** Meiru

Ludlow,2019-06-30 In this book I separate Chinese cooking into two parts One part is about cooking sauces and ingredients used in Chinese dishes Another part is about cooking methods The combination of sauces creates the styles of a particular cuisine whereas cooking methods can create the desired taste and look As a result you will be able to create your own favourite dishes by following principles that I will tell you through examples To create Chinese dishes you will need to know why there are so many varieties and combinations in Chinese cuisine Let me tell you **Mastering the Art of Chinese**

Cooking Eileen Yin-Fei Lo,2009-10-28 With more than 100 classic recipes and technique illustrations throughout Mastering the Art of Chinese Cooking makes the glories of this ancient cuisine accessible [The Complete Book of Chinese Cooking](#)

Christine McFadden,1996-10 This series is a superb collection of easy to follow lavishly illustrated in full color cookbooks Each book contains more than 100 recipes ranging from traditional classics to stylish modern dishes Step by step photographs illustrate all techniques and the finished dish is also portrayed in color guaranteeing foolproof results every time At the beginning of each book there is an invaluable section on specialist methods ingredients and basic recipes **Chinese**

Cooking For Dummies Martin Yan,2011-04-18 Forget about takeout Have you ever had a craving for fried dumplings or hot and sour soup at midnight Ever wonder how your local Chinese takeout makes their food taste so good and look so easy to make Still don t know the difference between Sichuan Cantonese and Mandarin cooking Discovering how to cook the Chinese way will leave you steaming stir frying and food styling like crazy The indescribably delicious cuisine of a fascinating country can finally be yours And in Chinese Cooking For Dummies your guide to the wonders and magic of the Chinese kitchen is none other than Martin Yan host of the award winning TV show Yan Can Cook In no time at all you ll be up to speed on what cooking tools to use how to stock your pantry and fridge and the methods centuries old that have made dim sum Egg Fu Young Kung Pao Chicken and fried rice universal favorites You ll also be able to Think like a Chinese chef usin g the Three Tenets of Chinese Cooking Choose and season a wok select a chef s knife plus other basic tools of the trade Find the essential ingredients and ask for them in Chinese with a Chinese language phonetic version of black bean sauce hoisin sauce plum sauce bamboo shoots and more Cook using a variety of methods including stir frying steaming blanching braising and deep

frying And with over 100 recipes arranged conveniently like a Chinese menu Chinese Cooking For Dummies lets you select from any column in the comfort of your own kitchen which is when the fun really begins Imagine putting together your ideal meal from the book s rich offering of recipes Delectable morsels including Baked Pork Buns Spring Rolls Potstickers Steamed Dumplings and Shrimp Toast Seafood dishes including Sweet and Sour Shrimp and Oysters in Black Bean Sauce Poultry dishes including Moo Goo Gai Pan Kung Pao Chicken and Honey Garlic Chicken Pork beef and lamb dishes including Sichuan Spareribs Tangerine Beef and Mongolian Lamb Chinese Cooking For Dummies gives you all of the basics you ll need letting you experience the rich culinary landscape of China one delicious dish at a time and all without leaving a tip *Every Grain of Rice* Fuchsia Dunlop,2019-11-14 Fuchsia Dunlop trained as a chef at China s leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China in which meat and fish are enjoyed in moderation but vegetables play the starring role Try your hand at blanched choy sum with sizzling oil Hangzhou broad beans with ham pock marked old woman s beancurd or steamed chicken with shiitake mushrooms or if you ve ever in need of a quick fix Fuchsia s emergency late night noodles Many of the recipes require few ingredients and are startlingly easy to make The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen as well as the magic ingredients that can transform modest vegetarian ingredients into wonderful delicacies With stunning photography and clear instructions this is an essential volume for beginners and connoisseurs alike *The Joy of Chinese Cooking* ,1967 **Chinese Cooking** Caroline Ellwood,1986 Designed for both the amateur and the more experienced cook this book is one of a range of paperbacks which form a complete cookery library With 100 recipes this book on Chinese cookery includes information on Chinese cooking methods and equipment and advice on making garnishes **Teach Yourself Cooking Chinese Food In One Month** Jack Cheung,Ruixue Gu,2011-12-25 It is universally acknowledged that Chinese food is one of the most famous and delicious dishes which has a long history and enjoys high reputation at home and abroad Since China has vast territory and abundant nationalities there are various types of food and a wide range of flavor all around In this book called Teach Yourself Cooking Chinese Food In One Month we carefully selected a group of typical simply operating nutrition balanced dishes from a thousand kinds of dishes which are suitable for foreign beginners cooking at home According to Chinese cooking techniques we divided the book into four parts cold dishes hot dishes soups and porridges traditional Chinese dishes This book has many unique structures and detailed illustrations which make it easy for learners to understand and practice What s more the book will become the good assistant for you to make the Chinese home style dishes We hope you are up for the challenge and enjoy yourselves while cooking *The Encyclopedia of Chinese Cooking* Kenneth H. C. Lo,1979 **Katie Chin's Everyday Chinese Cookbook** Katie Chin,2016-04-26 Katie Chin has done us all a huge favor she s provided us with recipes for so many of the Chinese dishes we always wanted to cook but have never had clear and easy instructions to prepare Thank you

Katie Chin Martha Stewart Home chefs will enjoy preparing these Chinese home cooking inspired dishes with this easy to follow Chinese cookbook Author Katie Chin s love of cooking blossomed at an early age watching and later helping her renowned mother Leeann Chin prepare delicious Chinese dishes in her popular restaurants Born in China Leeann was an award winning restaurateur and author revered for her ability to demystify Chinese cooking for the American home cook Katie inherited her mom s passion and talent and has become a respected food writer and television personality in her own right Sadly Leeann passed away in 2010 but her recipes live on Katie is eager to share her mother s food legacy with you in this book an homage to Leeann s mastery of all that Chinese cooking has to offer This treasury of family recipes includes many unique dishes that Leeann developed during a six decade career in the food business including time honored classics that she herself learned from her mother in China Some dishes reflect Leeann s Chinese American childhood or are recipes which Katie and Leeann developed while together Others are creations that Katie has developed more recently Woven throughout the book are fond memories and anecdotes from Katie s childhood always involving cooking and eating with her mom Katie Chin s Everyday Chinese Cooking is a celebration of Leeann Chin s amazing mastery of the complete array of flavors and techniques in Chinese cuisine and her unique ability to make them accessible to Westerners Katie provides tips and techniques which allow anyone to create a refined and tasty Chinese meal at home Favorite Chinese recipes include Firecracker Shrimp Mu Shu Pork Peking Duck Summer Rolls General Tso s Chicken Tangerine Beef Hoisin Lacquered Ribs Tea Smoked Sea Bass Banana Wontons Five Spice Chocolate Cake And many more Let yourself be inspired by the exquisite flavors of Leeann and Katie Chin s signature Chinese cuisine

The Heritage of Chinese Cooking Elizabeth Chong,1993

The acclaimed Heritage of Cooking series continues with a sumptuously illustrated cook s tour through centuries of Chinese cuisine In 1961 bestselling cookbook author Chong founded Australia s premier Chinese cooking school This stunning volume includes history and full color paintings and photos of every dish

Complete Chinese Cookbook Ken Hom,2011-11-30

Ken Hom is widely regarded as the world s leading authority on Oriental cuisine and with the Complete Chinese Cookbook he has created a seminal collection of his best loved dishes Beautifully illustrated with full colour photography and popular favourites and new tastes to discover this is the perfect addition to anyone s kitchen shelf A fantastic collection of recipes A great investment BBC Olive If there s one man who knows about Chinese cooking it s Ken Hom Woman s Way This Chinese cracker of a book is all you need to wok and roll You Magazine This is the best Chinese cookbook I own Reader review Could this be the only Chinese cookery book you need to own Quite possibly Reader review Really easy to follow recipes Delicious Reader review With Cantonese stir fries and spicy Sichuan favourites alongside new discoveries from the lesser known culinary styles of Yunnan and Hong Kong this comprehensive collection is filled with mouth watering accessible and easy recipes demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine Set to become a kitchen classic this all encompassing cookery book guides you through the essential cooking techniques equipment

and ingredients all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, including meat-based and vegetarian recipes, Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years, Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

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