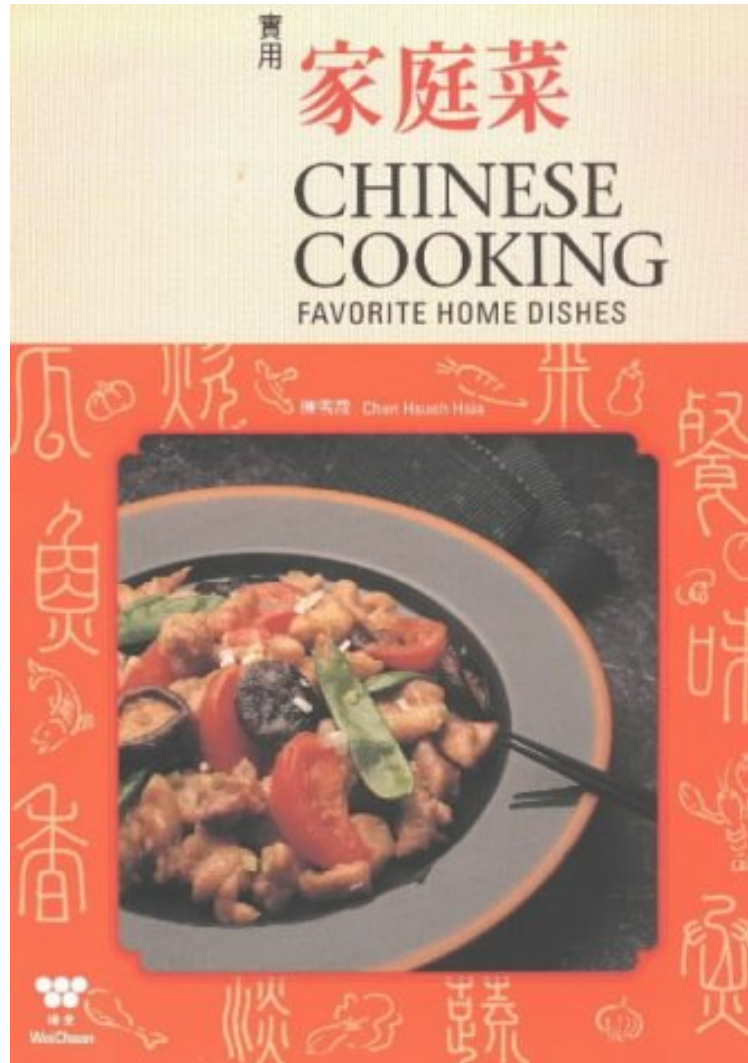


[Free and download] Favorite Home Dishes Chinese Cooking (Wei quan cong shu)

Favorite Home Dishes Chinese Cooking (Wei quan cong shu)

WeiChuan, Chen Hsueh-Hsia

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WeiChuan, Chen Hsueh-Hsia : Favorite Home Dishes Chinese Cooking (Wei quan cong shu) before purchasing it in order to gage whether or not it would be worth my time, and all praised Favorite Home Dishes Chinese Cooking (Wei quan cong shu):

4 of 4 people found the following review helpful. The taste of home By J. Velson Many years ago, my mother gave me the Wei-Chuan Chinese Cuisine books, numbers one and two. Although useful for restaurant-style dishes and banquets, I was surprised to find that almost nothing that my family in Taiwan might eat in those cookbooks. This book on Chinese home cooking gives me exactly what I was missing. First, the features. As with all the Wei-Chuan cookbooks this one is bilingual, and since the school is Taiwan-based it's in traditional characters. For my humble second-generation self, this book turns out to have been one of the better ways for me to learn how to read a Chinese

menu or shop for groceries in mandarin without looking like a fool. Unlike the other books in the Wei-Chuan series, this one is not really divided into formal sections. However, it isn't difficult to find what you're looking for. And what will you find? Why, what your mother cooks. I'm serious. Within the first perusal of this book, I found five different things that my mother would cook for my brother and me as kids - Paigu (chinese braised short ribs), egg drop soup, miso fish, paigu soup, and a Taiwan-style shallot and meat sauce over rice. I knew how to cook precisely zero of these before I had this cookbook, and now I have at least one nostalgia trip a week. A further advantage of this cookbook: Unlike the other Wei-Chuan cookbooks, of which I own not just the ones mentioned already but also the Szechuan and Taiwan ethnic cuisine cookbooks, the emphasis is on simplicity. I'll say it again: the simplicity of home cooking is vividly on display in this book. The recipes are deliberately condensed to three or fewer steps. The number of ingredients in each recipe are significantly pared down from what they could be. Recipes emphasize what you can skip or omit, and what can be done ahead of time or frozen for future use. None of the other Wei-Chuan cookbooks do this, to my knowledge. Furthermore, the front matter goes over quite a few time-saving tricks that could have been stolen from my own mother, such as making garlic-flavored fry oil ahead of time to stir-fry vegetables without chopping garlic. As for the selection of recipes, well, let's just say that if you're a vegetarian than you will be disappointed. While there are a few recipes that are vegetarian or can be easily converted by substituting, say, veggie broth for chicken broth, there are only a few. I can't say that the Wei-Chuan cookbooks are noted for their vegetarian recipes.

7 of 7 people found the following review helpful. I like all the Wei-Chuan books

By C. J. Thompson

The Wei-Chuan Publishing Company (apparently connected with the Taiwanese Wei-Chuan Cooking School), has produced a good number of Cookbooks, mostly dealing with Chinese cookery but also covering other Asian cuisines as well. I own over a dozen of these now and I like all of them. More importantly, I like all of these books for the same reasons and, accordingly, I have decided to do a general review that applies to each of them and then provide a few individualized comments where appropriate. Basically, the Wei-Chuan publications are authored/edited by several different persons but the format is largely the same. Each book is divided into logical sections (Meats, Vegetables, Appetizers, etc.) and nearly every recipe is accompanied by a good photograph of the result with some recipes having additional pictures of the preparation as well. This feature alone makes these books well worth the purchase. Another feature of this culinary series is that the books are written in China and, at least as far as the books on Chinese cuisine is concerned, the reader need have no issues with 'authenticity'. I personally also like the fact that all of the books are written in Chinese characters and then translated into English. This has had an added bonus of occasionally providing some unintentional amusement due to a particularly 'unfortunate' translation but I specially like it as I am teaching myself Mandarin and these books are excellent learning tools. I often take one on the plane with me when I travel (along with dictionaries) and can spend hours happily translating passages. It is amazing how often the actual translation of a recipe title bears little resemblance to the English title provided. Finally, I have to say that the recipes in all of these books are interesting and the ones that I have tried to reproduce have worked out well. Mainly though, I just like reading through these books for inspiration and enjoyment. The money I have spent has been repaid many times over.

The Wei-Chuan books I currently own are as follows:

- Chinese Cuisine - Very good introductory section. Recipes range from simple everyday dishes to exotic banquet style delicacies.
- Chinese Dim Sum: Wei-Chuan Cultural and Educational Foundation - Great 'step-by-step' pictures for many recipes. Bit too much emphasis on sweet rather than savoury for my personal taste.
- Chinese Snacks - More of the same as in the Dim Sum book. No 'step-by-step' pictures but I actually like this book better.
- Chinese Appetizers and Garnishes - I haven't attempted much from this book but I am thankful for the great 'step-by-step' pictures provided.
- Favorite Home Dishes Chinese Cooking - As the name suggests, most of the recipes are simple and, thus, easy to prepare.
- Chinese Cuisine Beijing Style - Lots of Imperial Banquet dishes and many exotic foreign influenced meals that have been 'Chinesified'.
- Chinese Cuisine: Cantonese Style - 75 Cantonese recipes. Good recipes with nice pictures but a sparse introduction.
- Chinese Cuisine Shanghai Style - Typically good Wei-Chuan quality but probably my least favorite of the 'regional' Chinese cookbooks.
- Chinese Cuisine-Taiwanese Style - Excellent Book. Some truly unique recipes I have never seen elsewhere. I love to browse this volume.
- Chinese Cuisine: Szechuan Style - I love Szechuan food especially but I would still treat this book as a favorite anyway.
- Indian Cuisine - A nice book but be aware that the recipes Indian dishes for the Chinese palate, not Indian.
- Vietnamese Cuisine - Great recipes.
- Japanese Cuisine - Nearly as good as many books I have that are written by Japanese chefs.
- Korean Cuisine - My favorite of the Wei-Chuan non-Chinese cookbooks so far.
- Singaporean, Malaysian Indonesian Cuisine - My least favorite Wei-Chuan book so far. Somewhat interesting but I don't look at it much.

Finally, I have a new Wei-Chuan book on order and will continue to buy from time to time. I will review separately as I read these new books.

3 of 3 people found the following review helpful. Many family favorites here

By J. Yu-Sian Wang

Has both English and Chinese!

Some family favorites in this book:- Salty crispy chicken (the crispy chicken you get at boba tea shops)- Roasted bacon rolls- Homestyle spare ribs- Stewed beef soup (the clear beef soup used in clear beef noodle soup, not the Sichuan version)- Simmered clams with garlic- Roasted miso fish- Shrimp in wine- Squid and celery stir-fry- Royal beancurd- Homestyle hot and sour soup- Boiled edamame (just like those in Japanese restaurants)- Braised bamboo shoots- Mixed vegetable and agar agar salad- Chinese turnip salad- Easy pickled vegetables- Taiwanese oyster omelette (called oyster pan fritter?!)

Bilingual: English and Chinese.

Language NotesText: Chinese, English