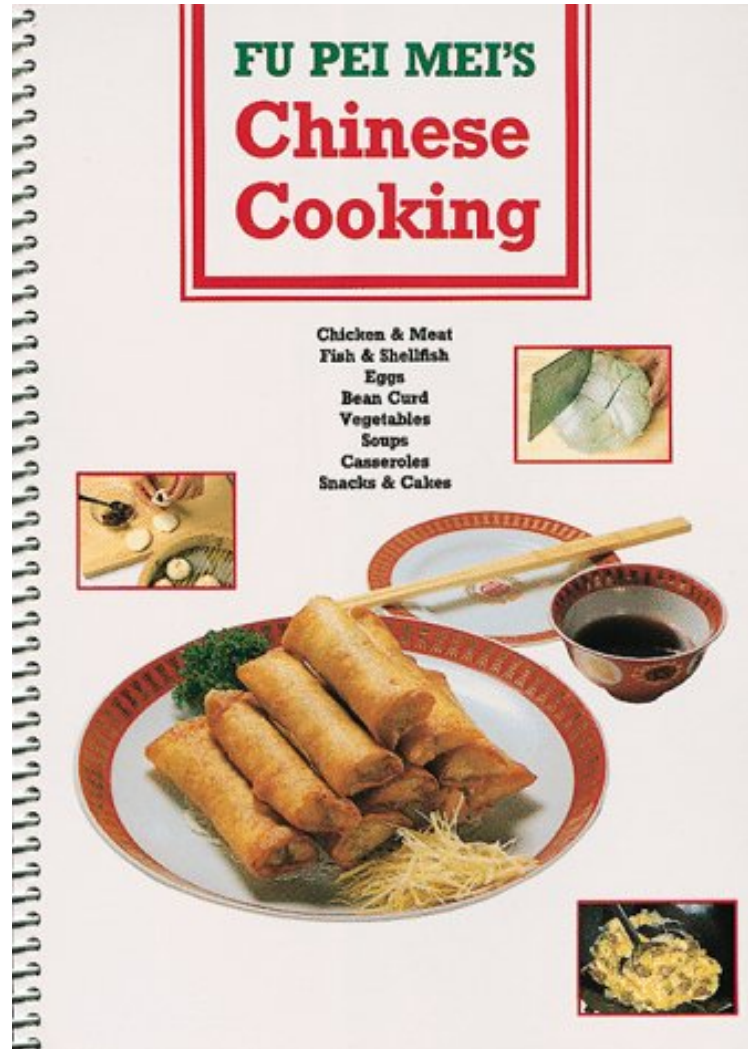


(Download ebook) Fu Pei Mei's Chinese Cooking

# Fu Pei Mei's Chinese Cooking

Pei Mei Fu

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#3299105 in Books 1989-06Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 8.75 x 6.50 x .751, #File Name: 4079747888132 pages | File size: 65.Mb

**Pei Mei Fu : Fu Pei Mei's Chinese Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fu Pei Mei's Chinese Cooking:

1 of 1 people found the following review helpful. A must have at any priceBy Just MeI have been studying Chinese cooking of various styles for 25 years, and I have found only three Chinese cookbooks that truly are essential references. This one is in my collection of three while dozens of others have been discarded. It is a winner. Buy it. I am shocked to see prices hitting \$50 to \$150 for used copies, with new copies approaching \$500 for a spiral bound paperback. Yes, I would buy a good used copy, even at these prices, although I paid only \$17.95 in 1994. I am glad my copy is in new condition, and I will take extra care to keep it that way.2 of 2 people found the following review

helpful. Pei Mei: The Living Legend in Chinese Cooking By F. Ong Only a sha-kuwa who doesn't know his Chinese food here in Asia doesn't know who Pei Mei is. She is a quick-wokin' jive-talkin' hot mama in the Chinese culinary world. She is the Julia Child of dumplings and roast duck. She has spanned 3 generations teaching the Chinese here in Southeast Asia (with her syndicated cooking show) the ways of the cooking mastah! Well, sad to say, the only available book here is a single edition... you should offer all of her books where she covers all teh Chinese regions from Xiamen to Szechuan to Canton... 8 of 9 people found the following review helpful. Excellent primer on Chinese cooking. By A Customer Consider this a must-have reference for Chinese cooking. Not only did my mother buy it at her mother-in-law's recommendation thirty years ago, but now both my sister and I have our own copies. You'd think we'd know how to cook this stuff just by hanging around the kitchen - well, that's easier said than done. This is a perfect first book for both Chinese and non-Chinese chefs (or those just trying to make dinner, like me.) Bon Appetit!

These recipes are from a cookery program on Japanese TV. This book is the English version of those recipes from the TV show. The recipes were selected very carefully; they are all well-known dishes that can be prepared at anytime by the home cook. Only common and inexpensive ingredients are used and the techniques are simple enough for even the novice cook to follow.