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Helen Chen

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Helen Chen : Helen Chen's Chinese Home Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Helen Chen's Chinese Home Cooking:

10 of 10 people found the following review helpful. Just what it says!By Net Admin / Home ChefI already have several Chinese cook books but I am still glad that I added this one to my collection. This book covers just what it says, hearty home-style cooking. As another reviewer has already noted, the quick Scallion Pancakes are an especially good discovery. This book has sections based on main ingredients and offers lots of variations on recipes. For example, in the section on beef stir fry, there are half a dozen ways to fix beef with oyster sauce as well as other options. I was particularly glad to find so many recipes using tofu. Another thing I appreciated was the discussion of ingredients and cooking methods at the beginning of the book.My favorite source of ideas for Chinese style dishes is the collection of recipes by Nancy McDermottQuick Easy Chinese: 70 Everyday Recipes That book has a different style with less recipes and slightly more elaborate preparation than this one. It's my first choice for a weekend or when having people over. Helen Chen gets me through the weeknights when I have less time and a quicker, but still tasty home-style meal, probably a stir fry, is what I'll be making.6 of 6 people found the following review helpful. VERY RELIABLE, WORKS FINE FOR EVERYDAY MEALSBy JohnThis is a great home-style cookbook, obviously a fusion of what Ms Chen learned from her famous mother and more modern takes on old classics. The book is chock full of interesting dishes that have all stood the test of time, and everything I've made so far has turned out well. Her sweet sour pork is classic Chinese restaurant fare and works beautifully, including a special batter that she has fine

tuned to produce a nice crunch that stays on the pork after it is fried and sauced. There is also an interesting recipe for a simplified/quick version of scallion bread that can be put together in just a few minutes and is really good---not exactly like the original that requires a lot of kneading and rolling up and rolling out to create croissant-like layers---rather this is more of a batter with chopped bacon and scallion that is cooked like a crepe. And it works, and is easy enough that it can be thrown together (without making mess of the kitchen!) on the spur of the moment for an evening snack. If you know how to cook and can follow a recipe, and most importantly you don't expect the book to be something it isn't, I think this book fills the bill nicely for relatively quick easy everyday Chinese family food. 0 of 0 people found the following review helpful. Five StarsBy Shawn AndersonExcellent conditions

A Chinese-cooking authority shares a collection of family recipes, from such classics as Beef with Broccoli to vegetarian dishes including Steamed Eggplant Salad, for making restaurant-style food at home with readily available ingredients. 50,000 first printing. Tour.

From Publishers WeeklyOnce planned as a mother-daughter collaboration with author and restaurateur Joyce Chen, this comprehensive yet unassuming collection of family recipes and practices became a solo venture when the elder Chen was stricken with multi-infarct dementia and Alzheimer's disease. Attempting to offer a complete view of the Chinese cooking experience, TV and cooking school teacher Chen first outlines the ingredients and techniques of the cuisine. She then turns to recipes, which range from well-known traditional Chinese dishes like "steamed whole fish Cantonese-style and "Chinese shrimp chips" to less familiar fare. Instructions are simple and clearly written; background details on the cuisine, such as the importance of pork and the serving of tea at the meal, provide authenticity. Above all, in its detailing of the differences between everyday home-style cooking and banquet preparation, the attention to traditional Chinese recipes and the acceptance of compromise in the inclusion of popular but not truly authentic recipes like chicken chop suey, the book reflects the variety and practicality that defines a family. Born of experience and balance, it is a worthy alternative to more scholarly or exotic Chinese cookbooks. Illustrations not seen by PW. Copyright 1994 Reed Business Information, Inc.From Library JournalChen is the daughter of Joyce Chen, of restaurant and cookware fame, and here she presents the homestyle dishes she grew up with. She also includes an excellent glossary of ingredients as well as clear explanations of the cooking techniques. The recipes range from well-known standards to lighter and easier versions of some classics to her mother's personal favorites, along with a selection of popular dishes from their restaurants; few are complicated, and many are quick to prepare. Nina Simonds's China Express (LJ 12/93) offers streamlined versions of many classic Chinese dishes. Chen's book, with its emphasis on homestyle cooking, is a good companion. For most collections. Copyright 1994 Reed Business Information, Inc.From BooklistThis very gentle, knowing introduction to the simple art of home cooking, Chinese style, is made more intimate and poignant by Chen's references to her mother, family, and friends. No longer need novices fear the unusual ingredients or complicated equipment associated with this cuisine; Chen has streamlined her 200 recipes so that almost every supermarket or kitchen offers the cooking essentials. Interspersed with the explanation of techniques and the actual dishes are asides filled with did-you-know-that information. Barbara Jacobs