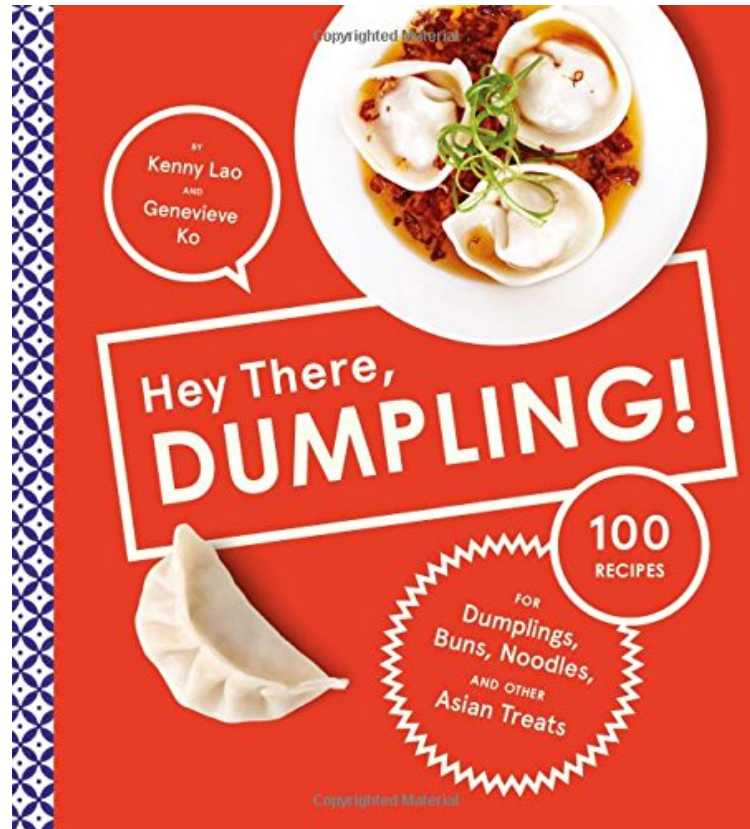


[Free download] Hey There, Dumpling!: 100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats

Hey There, Dumpling!: 100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats

Kenny Lao

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Kenny Lao : Hey There, Dumpling!: 100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Hey There, Dumpling!: 100 Recipes for Dumplings, Buns, Noodles, and Other Asian Treats:

29 of 29 people found the following review helpful. An Excellent Resource for Tasty Dumplings By kal-in-ky When I signed up to review this book for NetGalley, I took my job seriously. I downloaded the cookbook, and set out to cook as many of the recipes as I could with the help of my guy--the real chef in the family. He and I have been cooking dumplings for years, so we were pretty sure there wasn't anything we could learn from this book beyond a few new filling recipes. Boy, were we wrong. First, we learned the importance of a good wrapper and the differences between the different styles. Although the author offers a recommendation for his preferred wrapper, we tried a few different styles and thicknesses and came up with the best wrapper available in our area--and it wasn't the one recommended by the cookbook. If you have a chance, and if you aren't going to make your own wrapper, we suggest you pick up the PF Select Shanghai-style wrappers for all of your dumplings. You won't be disappointed. If you can't find PF Select, the author's suggestion of Grand Marguis Shanghai style is good too, but they'll be a bit more doughy. Second, we learned new folding styles for dumplings beyond the traditional half-moon. Third, Kenny Lao has a method for cooking

dumplings that is absolutely fantastic. In the past, we've fried them and we've steamed them, but his treatment gives you a potsticker that is the best of both worlds and is easy. It's also a great method for making a ton of dumplings for a crowd. Fourth, we were skeptical of Lao's assertion that freezing the dumplings would yield excellent results. After freezing dumplings based on Lao's instructions, we have taken to making and freezing dumplings once a month, and we will never return to frozen grocery store dumplings again. There is absolutely no comparison. Finally, there are the recipes. We tried four different recipes for fillings, two different soups, many of the dipping sauces, and three of the side dishes. All were quite tasty, and we definitely have our favorites. Overall, this is a great cookbook. The layout is not overwhelming, the recipes are great, and the "how to" sections are clear. Plus, it has a variety of recipes that will appeal to cooks of all skill levels. We have a lot of detailed notes about specific recipes, but that might be going a bit overboard for this review. Hit me up if you're interested! We've now bought a copy of this cookbook for ourselves, and we'll be getting additional copies for friends. We definitely enjoyed our first attempt at cookbook reviewing, and we hope to do many more! Thank you to the publisher and NetGalley for a copy of the ebook in exchange for my honest review.

1 of 1 people found the following review helpful. Excellent recipes and instructions
By aaron speight
This book is great! I've made 5 of the record so far, and I plan on making so many more. His technique descriptions for folding, cooking, and freezing dumplings are very easy to follow. The recipes are delicious. The edamame dumplings might be my favorite, followed by the pork and chive dumplings. I can't wait to try the Indian inspired recipes, as well.

0 of 0 people found the following review helpful. Five Stars
By Lee
Product as advertised.

Kenny Lao has been making dumplings for 30 years—in homes, food trucks, and restaurants across America. He has made dumplings at large family parties, in professional kitchens with Michelin-star chefs, and even with rap mogul P. Diddy. In his first cookbook, Lao reveals how to make the perfect dumpling and host amazing dumpling parties. *Hey There, Dumpling!* features 100 recipes covering classic Asian and modern flavors, including Pork and Napa Cabbage and Spicy BBQ-Glazed Beef dumplings, mix-and-match tangy dips, crispy salads, delicious noodles, and festive drinks. With 50 color photographs, graphic step-by-step tutorials, and Lao's accessible approach to the kitchen, you'll be inspired to make dumplings a regular for weeknight meals and a star at your next dinner party.

“Jump in—the dumplings are mighty fine!”