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How to Cook Chinese Favorites: An Illustrated Step-By-Step Guide to Foolproof Soups, Dumplings, Steamed Fish, Classic Stir-Fries, Rice Dishes, Noodles (Cook's Illustrated Library)

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#2108958 in Books Boston Common Press 2000-08Original language:EnglishPDF # 1 7.25 x 5.00 x .251,
#File Name: 093618445096 pages | File size: 66.Mb

From Brand: Boston Common Press : How to Cook Chinese Favorites: An Illustrated Step-By-Step Guide to Foolproof Soups, Dumplings, Steamed Fish, Classic Stir-Fries, Rice Dishes, Noodles (Cook's Illustrated Library) before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Cook Chinese Favorites: An Illustrated Step-By-Step Guide to Foolproof Soups, Dumplings, Steamed Fish, Classic Stir-Fries, Rice Dishes, Noodles (Cook's Illustrated Library):

5 of 5 people found the following review helpful. a few excellent recipesBy audrey francesI've become a better cook over the years, and have successfully tackled several ethnic cuisines, but Chinese food is not my forte -- all those great sauces and flavor combinations make it easier to order out than try it at home. This little book from the geniuses at Cook's Illustrated has helped a lot. It is slight, at 5 by 7 inches and 94 pages, but the recipes are very good. We've tried several (beef broccoli, kung pao chicken, hot-and-sour soup) and the results were excellent. And, typically for these chefs, the steps are not difficult though there are a lot of them. You will find instructions, analysis and helpful illustrations for the following recipes (and variants): wonton, egg drop and hot-and-sour soups; pan-fried and steamed dumplings; steamed fish; kung pao chicken; beef broccoli in garlic sauce; sticky white and fried rice; pork lo mein and

cold sesame noodles. There is also an introductory chapter on equipment, ingredients and techniques. Another winner from this great team of cooks. 0 of 0 people found the following review helpful. Minimally OK By Peter J. Venturelli Not the greatest cook book. I was looking for traditionally cooked Chinese recipe's. There are a few, but if you go to .com recipe websites you will find everything you need for basic Chinese dishes. I will not be using this book much, look elsewhere.

Book by

.com How to Cook Chinese Favorites is a small joy. In fewer than 100 pages it presents illustrated, step-by-step instructions for preparing Chinese soups, dumplings, steamed fish, classic stir-fries, rice dishes, noodles, and more, along with basic recipes, tips, and information that all cooks can use. Conceding the difficulty most of us have cooking Chinese, the book sets a practical aim--to make a few favorite dishes, such as egg drop soup and Kung Pao chicken, workable for home cooks. Following a chapter on equipment, ingredients, and technique basics (a skillet is preferable to a wok for use on most American stoves, the authors say), the book then provides easy, accessible recipes that include beef and broccoli in garlic sauce, fried rice, and pork lo mein, as well as formulas for the aforementioned dishes. Throughout, underlying techniques are explored and illustrated (drawings of dumpling folding techniques are particularly good), and sensible tips abound (for example, rice for stir-frying is best dried on a baking sheet). A true primer, the book is part of the Cook's Illustrated Library series. Like the magazine, the books are dedicated to presenting tried-and-perfected recipes and cooking techniques in a concise, approachable way. --Arthur Boehm