

Iron Chef Chen's Knockout Chinese [Paperback] [2009] (Author) Chen Kenichi

Chen Kenichi

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Chen Kenichi : Iron Chef Chen's Knockout Chinese [Paperback] [2009] (Author) Chen Kenichi before purchasing it in order to gage whether or not it would be worth my time, and all praised Iron Chef Chen's Knockout Chinese [Paperback] [2009] (Author) Chen Kenichi:

1 of 1 people found the following review helpful. wowBy TheGuyI love this cookbook. I've always loved iron chef and I wanted to reproduce some of his food. The recipes are more simplistic than the ones on iron chef which he obviously had to produce for the show appeal as well, but they all sound really good and the few I've made are perfectly balanced.The recipes (like I said) are mostly more simple than his TV concoctions, some of them have slightly vague directions, but the color photos for this book are really great and show step by step the portions. I actually prefer this because you don't get caught up in the details. You can just look the pictures and throw stuff in, and refer to the directions if you want a little clarification. I think it's a well balanced book, I just wish the other iron chefs had similar books.You can tell these are the real recipes that are the heart of his more extravagant TV creations.6 of 6 people found the following review helpful. Easy and Solid Chinese Cooking from a TV Legend!By A. HsuI basically bought this book to make the "famed" Mapo Tofu that would appear regularly during Iron Chef Chen Kenichi's but was pleased with the rest of the book based on it's usefulness in everyday cooking or at least ideas. Some of the recipes are inventive and others are very simple, all with step by step instructions, pictures, and tips. All of the ingredients called for are very common, if not in normal supermarkets, available at asian markets or specialty chains, such as whole foods. There is something for everyone. One thing I did not like about the book was heavy use of starch slurry

(cornstarch/water thickener) throughout the book. Although I know it is a very common ingredient in classic Chinese cooking and cook with it regularly to create texture and consistency in sauces and soups, I feel there is a side of Chinese cooking that can be very clean and refreshing without the use of cornstarch, but then again this is restaurant style cooking. That in mind, the person making these recipes can adjust on their own as they please according to tastes, etc. As for the Mapo Tofu. Delicious! I enjoy spicy food, like really spicy food, but beware, Chen is the Prince of Sichuan Cooking. 0 of 0 people found the following review helpful. A very good book for fans of Iron Chef. By Dr. Jones. This is a fun cookbook. It is intended for fans of Iron Chef, which if you happen to be, you will be very happy. It contains some recipes that will resonate with watchers of the show. The only reason I am giving it four stars is that it contains too many pictures and loses focus at points. It is fun to look at, but is not really all that useful for serious cooking. Still, a fun little cookbook.

[Iron Chef Chen's Knockout Chinese BY Kenichi, Chen (Author)] { Paperback } 2009