

[Download free pdf] Joyce Chen Cook Book (English and Traditional Chinese Edition)

Joyce Chen Cook Book (English and Traditional Chinese Edition)

Joyce Chen

*DOC | *audiobook | ebooks | Download PDF | ePub*

 Download

 Read Online

#123186 in Books 1962Ingredients: Example IngredientsPDF # 1 #File Name: 0397002858221 pages | File size: 15.Mb

Joyce Chen : Joyce Chen Cook Book (English and Traditional Chinese Edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised Joyce Chen Cook Book (English and Traditional Chinese Edition):

2 of 2 people found the following review helpful. Love it!By Connie PostAlthough I know my way around the kitchen, I had never tried to make Chinese food. Until now; a friend introduced me to a few photo-copied pages from this cook book. These recipes are fantastic! Most of them are easy enough to follow, the steps are well defined and Ms Chen gives history and background to most of her recipes. She has charted all of the recipes in the book by level of difficulty, whether or not it can be reheated, just how complicated it is, etc. My family did not believe my first attempt was actually homemade! It also gives you the option of adding or leaving out certain likes or dislikes in the family (we are talking pineapple here!) but sometimes I add extra cashews for the others. Once started I couldn't wait to get my hands on this book, thank you ! I have now mastered a good part of it and working on more! I have also given many as gifts!Joyce Chen Cook Book0 of 0 people found the following review helpful. Not quite what I was looking for. I understand ...By Craig RNot quite what I was looking for. I understand where she is coming from as to Chinese Cooking but I was more interested in recipes along with procedures and this book focuses more on procedures.0 of 0 people found the following review helpful. Dated and no longer relevantBy BookStruckIt was useful for its time, but it is now very dated and simplistic.

Joyce Chen (1917 - 1994) was a Chinese chef, restaurateur, author, television personality, and entrepreneur. Joyce Chen was credited with popularizing northern-style Chinese cuisine in the United States, coining the name "Peking Raviolis" for potstickers, inventing and holding the patent to the flat bottom wok with handle (also known as a stir fry pan), and developing the first line of bottled Chinese stir fry sauces for the US market. Starting in 1958, she operated several popular Chinese restaurants in Cambridge, MA. Joyce Chen died of Alzheimer's disease in 1994; since then, her accomplishments and influence on American cuisine have been honored by the US Postal Service and the City of Cambridge. In this book, exquisite, subtle, different recipes are included, but it provides much more than that. It explains how to select meats and vegetables; how to buy and how to prepare. Here you will discover the correct way to make Chinese tea, prepare rice, use chopsticks, and learn about the three great regional schools of cooking within China: Cantonese, Mandarin, Szechuan. All of the hows and whys and whereases are in this book. Mrs. Chen carefully explains and demonstrates with illustrations when necessary, all the process of food preparation the Chinese way. Her recipes are simple, clear and flexible enough so that the cook can find substitutes for ingredients that may be hard to procure. All the recipes in this book can be prepared successfully anywhere in the country by a reasonably adequate cook in a reasonably adequate kitchen. Mrs. Chen believes you will discover that there is less effort and greater reward cooking the Chinese way. As the world-famous heart specialist, Dr. Paul Dudley White, points out in his foreword; "Joyce Chen's recipes are commendable for several reasons. In the first place, they are a delight to the gourmet; secondly, they represent real Chinese cooking at its best; and thirdly, they are good for the health>"