

[Download] JOYCE CHEN'S CULINARY WORLD: Recipes, cooking techniques, menu planning, Chinese cooking tools

## **JOYCE CHEN'S CULINARY WORLD: Recipes, cooking techniques, menu planning, Chinese cooking tools**

*Joyce Chen*

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#5494842 in Books 1984 Original language: English Binding: Pamphlet 22 pages | File size: 17.Mb

**Joyce Chen : JOYCE CHEN'S CULINARY WORLD: Recipes, cooking techniques, menu planning, Chinese cooking tools** before purchasing it in order to gauge whether or not it would be worth my time, and all praised JOYCE CHEN'S CULINARY WORLD: Recipes, cooking techniques, menu planning, Chinese cooking tools:

0 of 0 people found the following review helpful. Joyce Chen is the best!! By Zuzu's Petals My copy came with my Peking Pan (flat bottom wok) and though I no longer have the pan, I have kept the booklet. What is really nice is that it tells you how to cook rice like Chinese restaurants do it and how to correctly fold wonton (by illustration). There is not much in this booklet, but it is part of culinary history as Chen was a great restaurateur, teacher and TV show host. What recipes there are, there is not one that doesn't hit the mark for authenticity and it is easy to alter the recipes using different meats and veggies. Because it is also considered cook book ephemera, it has great historical value for people wanting to look into celebrity chefs, Chinese cooking, ethnic cooking, and building empires around cooking which Chen did. It's neat, but not a real autograph, but Chen and her daughter both felt strongly enough about their product that they autographed the booklets (not real autographs, but autographs).

Vintage, hard to find Joyce Chen booklet that accompanied her Peking Pan flat bottom woks. It has sections about cooking tools and traditional cooking tools, suggested menus for authentic Chinese meals, menu planning. Recipes:

correct way to cook rice for Chinese meals, Fried Wonton, Wonton Filling, How to Fold Wonton, How to Cook Wonton, Mandarin Eggs, Broccoli in Oyster Sauce, Empress Chicken, Chungking Beef Shreds (Hot), Sweet and Sour Pork, Sweet and Sour Sauce, Watercress with Fermented Bean Cake, Stir Fry Spinach, Mushrooms with Bean Curd, Home Style Golden Fried Rice, Peking Hot and Sour Soup, Crystal Shrimp, Shrimp with Green Peas, Chicken with Cashews, Egg Drop Soup, Wonton Soup, Beef with Pea Pods, Pork with Bean Sprouts. Joyce Chen saw cooking and Chinese Cuisine as an art form. It is a masterpiece of logic and artistry. In China, each dish must have three elements: a nice color, pleasing, fragrant aroma and a delicious, distinctive flavor. A well planned meal for four people should include soup (which also acts as a beverage) and three dishes. Rice is always served. Contrast your dishes...if you have a spicy dish you should also have a mild dish. If one dish consists of crisp, crunchy vegetables, then one dish should be smooth textured. Meals are contrasts of flavors and textures. Joyce Chen was a Chinese chef, restaurateur, author, television personality, and entrepreneur. She 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, Massachusetts. Joyce Chen died of Alzheimer's disease in 1994.