

(Mobile book) Ken Hom's Quick Easy Chinese Cooking

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Ken Hom

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#3131383 in Books Chronicle Books 1990-10-01 Original language: English PDF # 1 8.25 x 9.25 x .751, #File Name: 0877018367148 pages | File size: 24.Mb

Ken Hom : Ken Hom's Quick Easy Chinese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Ken Hom's Quick Easy Chinese Cooking:

3 of 3 people found the following review helpful. One of the my favorites! By Net Admin / Home Chef I have about a dozen Asian cookbooks including others from Ken Hom and this is one of my favorites. As it says in the title, the recipes are quick and easy and they are also very tasty. Beef, chicken, pork and even tofu are well covered and most make in a half hour or so. Most ingredients are not too hard to find even at the chain grocery in my neighborhood, though most are cheaper at the Asian grocery down the street. Ginger, garlic, peanut oil, spring onions, soy sauce, and Chinese five spice powder will get you pretty far. Add chili powder if you like it hot, plus some hoisin sauce and oyster sauce from the international aisle and you have most covered. You don't even need a wok, just your normal frying pan to saute. With my microwave rice maker Nordic Ware Microwave Rice Cooker 8 Cup and my microwave vegetable steamer Nordic Ware Microwave Vegetable and Seafood Steamer 11 Inch by 8.6 Inch, it is no problem to put together full, delicious, and healthy meals even on weeknights after getting home from work. 0 of 0 people found the following review helpful. love the simplicity and layout of the book By Christine Wolf I haven't tried any recipes as yet, but most of the recipes look and sound great. Can't wait to get started 0 of 1 people found the following review helpful. Just okay; book is outdated By I Do The Speed Limit Newer books have better recipes due to the fact that there are more Chinese ingredients available these days. This older book is missing the lovely full-color pictures, helpful hints and interesting narratives that are the norm in more current cookbooks. Sometimes I can find a "gem" in an older

cookbook, but not this time. Compared with the new Chinese cookbooks, these recipes appear outdated and mediocre. My advice is to pass it by.

Described by Craig Claiborne as "one of the world's leading authorities on Chinese cooking," Ken Hom is also a master of quick cuisine. Ken Hom's *Quick and Easy Chinese Cooking* dishes up delicious Chinese fare in mere minutes with mouth-watering recipes and quick tips for healthy, nourishing meals in no time. Shopping lists, itemized preparation and cooking times, menu suggestions, and strategies for shortcuts beat the clock with everything from appetizers and soups to main dishes and desserts. Designed for today's household running on a hectic schedule, as well as for the cook who wants a gratifying dinner without much fuss, this book satisfies with home-cooked meals organized ahead of time, or tasty treats whipped up in minutes. In an era when even discerning cooks are tempted to compromise to save time, Ken Hom comes to the rescue with *Ten Minute Salmon with Green Onion Sauce*, or *Papaya and Grapefruit Salad*. Readers can serve up *Quick Orange-Lemon Chicken* in twenty minutes, or *Elizabeth Chong's Noodle Salad* in just seventeen minutes. Using shelves stocked with items from the book's suggested *Basic Chinese Pantry*, even the most reluctant cook can conjure up a fabulous meal. Lavish full-color photographs round out this truly indispensable resource for cooks on the go.

From Publishers Weekly Purists and food snobs, look elsewhere for instructions on staging a complete Szechuan banquet. Instead, this is a bonanza for American cooks who like Chinese-style dishes and want to learn how to make a few simple ones, but not master an entire cuisine. It's a book to rely on for cooking family dinner, a book to get all spattered with peanut oil. Hom, a popular television chef who literally wrote the book on Chinese technique, deftly turns his quick, inexpensive chicken wing stock into a subtle chicken and watercress soup as well as a tomato ginger soup. A simple dish of stir-fried peppers with scallops lends itself to acceptable substitutions: clams or mussels for the scallops; asparagus, zucchini or snow peas for the peppers. Even humble ground beef can be enlivened with ginger, bean paste and chili powder for a hot and spicy rice with beef. Desserts aren't Chinese cuisine's strongest suit, so Hom wisely limits himself to such offerings as lichees with papaya sauce and fresh strawberries with orange liqueur. Some may find the estimated preparation times optimistic, and the "shopping list" accompanying each dish is nearly useless, but these are minor quibbles. Photos. Copyright 1990 Reed Business Information, Inc. About the Author Ken Hom is one of America's most talented chefs and the author of many cookbooks, including *Chinese Technique*, *East Meets West*, and *Fragrant Harbor Tastes*. He is currently working on a book about Chinese cuisine.