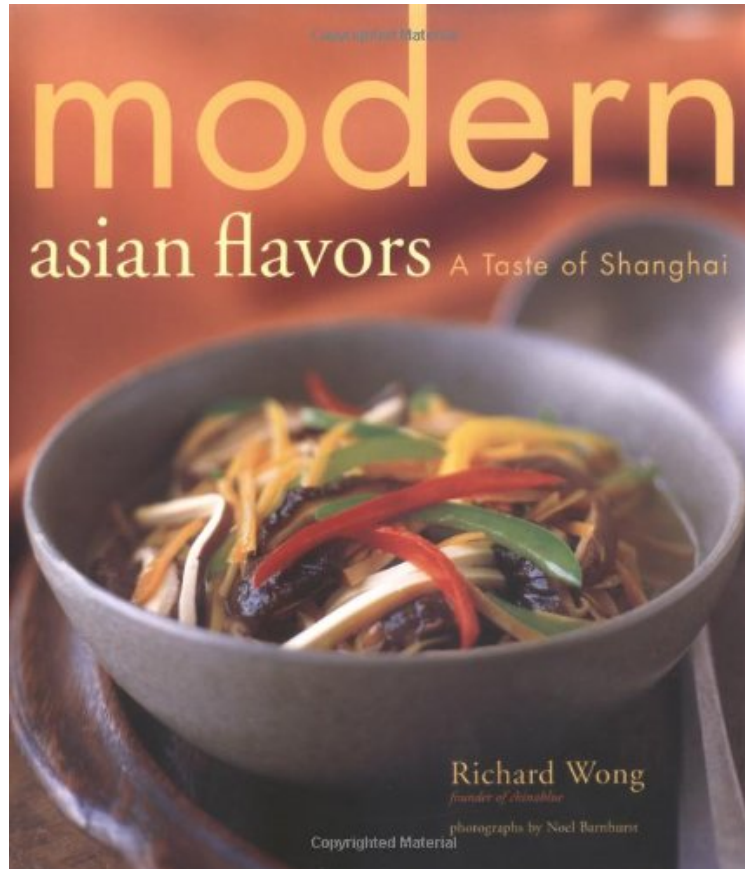


[Download ebook] Modern Asian Flavors: A Taste of Shanghai

## Modern Asian Flavors: A Taste of Shanghai

*Richard Wong*

*audiobook / \*ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#2497649 in Books Chronicle Books 2006-02-02 Original language: English PDF # 1 8.25 x .75 x 7.75l, 1.35  
#File Name: 0811851109144 pages | File size: 50.Mb

**Richard Wong : Modern Asian Flavors: A Taste of Shanghai** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Modern Asian Flavors: A Taste of Shanghai:

0 of 0 people found the following review helpful. Four Stars By Gordon Quan very interesting book and has some unusual dishes to try. 3 of 3 people found the following review helpful. Don't waste your money. By FoodieI purchased this book on a whim thinking that it would have some authentic Shanghainese recipes. It was a waste of money. Rather, the book is a random collection of not so impressive recipes that the author knows how to make, with no connection to Shanghainese cuisine at all. 0 of 0 people found the following review helpful. Asian and a slight blend of Arabic food makes this cookbook unique. By John W. Parsons If you love to cook add this wonderful and amusing cookbook to your library.

Shanghai has long been considered a gateway to the world, and so it's no surprise that its cuisine, with a distinctive blend of Asian and European influences, is beloved among foodies far and wide. In this impressive collection of more than 50 sophisticated yet easy-to-prepare dishes, Shanghai native and culinary expert Richard Wong shares his family recipes that have been updated for the modern table. This amazing cookbook satisfies savory, sweet, or spicy cravings

with inspiring recipes like Shanghai Slow-Cooked Chicken, Sweet SoySauced Broccoli, and Spicy Shrimp Chow Mein. Included is a section on stocking a Shanghai pantry with all the essentials for preparing quick, flavorful meals. And with a chapter dedicated to making robust sauces tailored to complement any dish, *Modern Asian Flavors* is the ultimate passport for a delicious adventure.

**About the Author** Richard Wong is the founder and owner of chinablue, which creates the popular line of Shanghainese sauces, dressings, glazes, and oils. Born in Shanghai, he grew up in America eating the traditional recipes his family has enjoyed for generations. Richard lives in the San Francisco Bay Area, and this is his first book. Noel Barnhurst's photography has appeared in numerous cookbooks, including *The Taste of the Season* (0-8118-3792-0), *Seriously Simple* (0-8118-3194-9), and *Macaroni Cheese* (0-8118-4962-7), as well as in *Bon App tit*, *Fine Cooking*, *Sunset*, and *Wine Count*.