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Every Grain of Rice

Simple Chinese Home Cooking

Bloomsbury Publishing Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

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Every Grain of Rice: Simple Chinese Home Cooking

W. W. Norton & Company A James Beard Award Winner "A must-have for anyone who wants to cook Chinese food at home, home cooks and professionals alike." —David Chang, Momofuku Fuchsia Dunlop trained as a chef in China's leading Sichuan cooking school and possesses the rare ability to write recipes for authentic Chinese food that you can make at home. Following her two seminal volumes on Sichuan and Hunan cooking, Every Grain of Rice is inspired by the vibrant everyday cooking of southern China, in which vegetables play the starring role, with small portions of meat and fish. Try your hand at stir-fried potato slivers with chili pepper, vegetarian "Gong Bao Chicken," sour-and-hot mushroom soup, or, if you're ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are ridiculously easy to make. Fuchsia also includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen. With stunning photography and clear instructions, this is an essential cookbook for everyone, beginner and connoisseur alike, eager to introduce Chinese dishes into their daily cooking repertoire.

Every Grain of Rice

A Taste of Our Chinese Childhood in America

Clarkson Potter Features nearly one hundred authentic recipes, with tips on cooking equipment and techniques, reducing fat, and replacing hard-to-find ingredients

The Food of Sichuan

Bloomsbury Publishing Winner of the Fortnum & Mason Cookery Book Award 2020 Shortlisted for the Guild of Food Writers Award 2020 Shortlisted for the James Beard Award 2020 'Cookbook of the year' Allan Jenkins, OFM 'No one explains the intricacies of Sichuan food like Fuchsia Dunlop. This book remains my bible for the subject' Jay Rayner A fully revised and updated edition of Fuchsia Dunlop's landmark book on Sichuan cookery. Almost twenty years after the publication of Sichuan Cookery, voted by the OFM as one of the greatest cookbooks of all time, Fuchsia Dunlop revisits the region where her own culinary journey began, adding more than 50 new recipes to the original repertoire and accompanying them with her incomparable knowledge of the dazzling tastes, textures and sensations of Sichuanese cookery. At home, guided by Fuchsia's clear instructions, and using just a few key Sichuanese storecupboard ingredients, you will be able to recreate Sichuanese classics such as Mapo tofu, Twice-cooked pork and Gong Bao chicken, or try your hand at a traditional spread of cold dishes comprising Bang bang chicken, Numbing-and-hot dried beef, Spiced cucumber salad and Green beans in ginger sauce. With spellbinding writing on the culinary and cultural history of Sichuan and accompanied by gorgeous travel and food photography, The Food of Sichuan is a captivating insight into one of the world's greatest cuisines. 'This book offers an unmissable opportunity to utilise the wok and cleaver, brave the fiery Mapo tofu and expand your technique with pot-stickers and steamed buns' Yotam Ottolenghi

Land of Fish and Rice

Recipes from the Culinary Heart of China

Bloomsbury Publishing 'Fuchsia Dunlop, our great writer and expert on Chinese gastronomy, has fallen in love with this region and its cuisine - and her book makes us fall in love too' Claudia Roden 'Fuchsia Dunlop's erudite writing infuses each page and her delicious recipes will inspire any serious cook to take up their wok' Ken Hom The Lower Yangtze region or Jiangnan, with its modern capital Shanghai, has been known since ancient times as a 'Land of Fish and Rice'. For centuries, local cooks have been using the plentiful produce of its lakes, rivers, fields and mountains, combined with delicious seasonings and flavours such as rice vinegar, rich soy sauce, spring onion and ginger, to create a cuisine that is renowned in China for its delicacy and beauty. Drawing on years of study and exploration, Fuchsia Dunlop explains basic cooking techniques, typical cooking methods and the principal ingredients of the Jiangnan larder. Her recipes are a mixture of simple rustic cooking and rich delicacies - some are famous, some unsung. You'll be inspired to try classic dishes such as Beggar's chicken and sumptuous Dongpo pork. Most of the recipes contain readily available ingredients and with Fuchsia's clear guidance, you will soon see how simple it is to create some of the most beautiful and delicious dishes you'll ever taste. With evocative writing and mouth-watering photography, this is an important new work about one of China's most fascinating culinary regions.

Complete Chinese Cookbook

Random House Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the Complete Chinese Cookbook, he has created a seminal collection of his best-loved dishes. With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

Mastering the Art of Chinese Cooking

Chronicle Books This new masterwork of Chinese cuisine showcases acclaimed chef Eileen Yin-Fei Lo's decades of culinary virtuosity. A series of lessons build skill, knowledge, and confidence as Lo guides the home cook step by step through the techniques, ingredients, and equipment that define Chinese cuisine. With more than 100 classic recipes and technique illustrations throughout, Mastering the Art of Chinese Cooking makes the glories of this ancient cuisine utterly accessible. Stunning color photography reveals the treasures of old and new China, from the zigzagging alleys of historical Guangzhou to the bustle of city centers and faraway Chinatowns, as well as wonderful ingredients and gorgeous finished dishes. Step-by-step brush drawings illustrate Chinese cooking techniques. This lavish volume takes its place as the Chinese cookbook of choice in the cook's library.

Land of Plenty

A Treasury of Authentic Sichuan Cooking

W. W. Norton A collection of traditional Sichuanese recipes, drawn from the author's two-year experience with regional chefs and complemented by detailed cooking methods, features a range of dishes and includes an ingredient glossary and a listing of twenty-three key Chinese flavors. 20,000 first printing.

The Revolutionary Chinese Cookbook

Recipes from Hunan Province

Ebury Press Fuchsia Dunlop is the author of the much-loved and critically acclaimed Sichuan Cookery, which won the British Guild of Food Writers' Jeremy Round Award for best first book and prompted John Lanchester of the Daily Telegraph to call her 'as exciting as Elizabeth David'. Now, with The Revolutionary Chinese Cookbook, she introduces us to the delicious tastes of Hunan, Chairman Mao's home province. The southern Chinese province of Hunan is renowned for its beautiful scenery, its hearty peasant cooking, and the revolutionary spirit of its people. It is a region of bold spicy tastes where the chilli reigns supreme, but also of soothing tonic stews and delicate steamed dishes. In this selection of classic recipes interwoven with a wealth of history, legend and anecdote, Fuchsia brings to life this vibrant culinary region. Look out for late imperial dishes like numbing-and-hot chicken, Chairman Mao's favourite red-braised pork, steamed fish with brilliant red chillies, and a myriad of colourful vegetable stir-fries. With food photographs by the award-winning photographer Georgia Glynn Smith, and pictures from Fuchsia's own travels around Hunan, this book will revolutionise your understanding of Chinese regional cookery.

Easy Chinese Recipes

Family Favorites From Dim Sum to Kung Pao

Tuttle Publishing Cook all your favorite Chinese dishes at home with this easy-to-follow Chinese cookbook! Growing up in a Chinese household in Malaysia where cuisine and culture were inseparable, Bee Yinn Low developed a deep love and appreciation for food. Her early memories of helping her mother prepare steamy and fragrant Chinese meals solidified into a way of life for Bee as a working woman in Southern California. A love of Chinese food didn't translate well to a modern Western lifestyle due to time and ingredient constraints. Rather than give up her favorite foods, Bee experimented with recreating the unforgettable flavors of her youth with her limited time and using ingredients found in local supermarkets. She managed to develop versions of her favorite Chinese dishes that had all the taste—but were a lot less work! In Easy Chinese Recipes, Bee shares her passion and expertise in Chinese cooking. It features a collection of Bee's all-time favorite dishes—the foods she loves to cook and eat at home. She includes updated traditional family recipes along with her own versions of the best Chinese restaurant dishes from around Asia. Favorite Chinese recipes include: Crispy Shrimp Dumplings Kung Pao Chicken Sweet-and-Sour Pork Homestyle Chow Mein Noodles Mongolian Beef And many more... Building off her passion, expertise and the avid following she has on her website, rasamalaysia.com, the Internet's most popular Asian food and cooking site, Easy Chinese Recipes is sure to become the go-to book for cooks interested in creating Chinese meals at home.

Wok Cooking Made Easy

Delicious Meals in Minutes

Tuttle Publishing Prepare delicious wok dishes from China, Thailand, India and all across Asia with this easy-to-follow wok cookbook. Mention "wok cooking," and one immediately visualizes a huge wok being wielded above a mighty flame. One also thinks Asian "comfort food"—with accompanying images of wholesome and thoughtfully prepared meals, eaten together with family members in the comfort of the home. Wok stir-frying is one of the best and quickest cooking methods out there. Because of the intense heat required, the food is cooked rapidly, and its taste and nutritional value are preserved. Plus, it's single dish cooking at it's finest! In Wok Cooking Made Easy, you'll find nutritious and easy-to-prepare Asian wok recipes compiled for a Western audience. Favorite wok recipes include: Spinach with Garlic stir-fry Hot and Spicy Sichuan Tofu Sliced Fish with Mushrooms and Ginger Classic Sichuan Chicken with Dried Chillies Thai Fried Rice Five Spice Chicken. All of the recipes in this cookbook are light, healthy and tasty, nor do they require special skills to prepare. May this cookbook bring endless cooking pleasure as you venture into the world of Asian cuisine.

Sichuan Cookery

Penguin Books, Limited (UK) One of the great cuisines of the world, the cooking of the Sichuan (Szechwan) region of south-west China is legendary for its sophistication and diversity, but is known in the West for just a few dishes. Real Sichuanese food is unlike any other. Famously spicy and exciting (thanks to the liberal use of red chillies and Suchuan pepper), its twenty-three distinct combinations of flavour, applied to a wide variety of ingredients, create an extraordinary range of foods - including many cooler dishes. With Fuchsia Dunlop's fascinating, practical and comprehensive book you can now create authentic Sichaun dishes at home. Twice-cooked Pork, Pock-marked Mother Chen's Beancurd, Sichuanese hotpot, spicy 'Zhong' Dumplings - these are just a few of the delicious recipes to be found in this definitive guide to an often overlooked cuisine.

Shark's Fin and Sichuan Pepper: A Sweet-Sour Memoir of Eating in China (First edition)

W. W. Norton & Company "Not just a smart memoir about cross-cultural eating but one of the most engaging books of any kind I've read in years." —Celia Barbour, O, The Oprah Magazine After fifteen years spent exploring China and its food, Fuchsia Dunlop finds

herself in an English kitchen, deciding whether to eat a caterpillar she has accidentally cooked in some home-grown vegetables. How can something she has eaten readily in China seem grotesque in England? The question lingers over this “autobiographical food-and-travel classic” (Publishers Weekly).

Cook Korean!

A Comic Book with Recipes

"Ha presents ... comics that fully illustrate all the steps and ingredients necessary for all 64 [Korean] recipes in a ... concise presentation (with no more than 2 pages per recipe on average). Recipes featured include easy kimchi (makkimchi), spicy bok choy (cheonggyeongche muchim), and seaweed rice roll (kimbap), among many other dishes"--

Xi'an Famous Foods

The Cuisine of Western China, from New York's Favorite Noodle Shop

Abrams The long-awaited cookbook from an iconic New York restaurant, revealing never-before-published recipes Since its humble opening in 2005, Xi'an Famous Foods has expanded from one stall in Flushing to 14 locations in Manhattan, Brooklyn, and Queens. CEO Jason Wang divulges the untold story of how this empire came to be, alongside the never-before-published recipes that helped create this New York City icon. From heavenly ribbons of liang pi doused in a bright vinegar sauce to i→,atbread i→?lled with caramelized pork to cumin lamb over hand-pulled Biang Biang noodles, this cookbook helps home cooks make the dishes that fans of Xi'an Famous Foods line up for while also exploring the vibrant cuisine and culture of Xi'an. Transporting readers to the streets of Xi'an and the kitchens of New York's Chinatown, Xi'an Famous Foods is the cookbook that fans of Xi'an Famous Foods have been waiting for.

Simple Chinese Cooking

Lantern Cooking Chinese food at home has never been easier - all you need is this book, a wok and a quick trip to the supermarket. Kylie Kwong's philosophy is to use the freshest produce and cook it simply to make the most of the clean flavours. All the necessary ingredients are available at your supermarket and Kylie's recipes are friendly and straightforward. In no time, you'll be cooking everyday favourites like soy sauce chicken and sung choi bau on weeknights and fresh-tasting button mushroom salad and prawn wonton soup for weekend occasions. Enhanced by Earl Carter's inspiring photographs of all the finished dishes, and with step-by-step pictures to guide you through their preparation, Simple Chinese Cooking will never be far from your kitchen.

The Little Cantonese Cookbook

Marshall Cavendish International Asia Pte Ltd In The Little Cantonese Cookbook, Chef Deborah Lowe shares her passion and expertise in Cantonese cooking, putting together a collection of 42 authentic home-styled Cantonese recipes that are sure to delight family and friends. From classic favourites such as sweet and sour pork fillet, steamed pork ribs with black beans and one-pot chicken and lap cheong rice to rich and wholesome soups such as watercress, carrot and pork soup and chicken feet with lotus root soup, this book showcases the time-honoured flavours of Cantonese cuisine and provides exciting options for everyday meals. Written with clear and easy-to-follow instructions and coupled with informative headnotes and invaluable cooking and preparation tips, The Little Cantonese Cookbook will no doubt inspire home cooks to recreate the rich flavours of Cantonese cuisine in their home kitchen

All Under Heaven

Recipes from the 35 Cuisines of China

A comprehensive, contemporary portrait of China's culinary landscape and the geography and history that has shaped it, with more than 300 recipes. Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, All Under Heaven is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes--from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork--written with clear, step-by-step instructions, All Under Heaven serves as both a handbook for the novice and a source of inspiration for the veteran chef. -- Los Angeles Times: Favorite Cookbooks of 2016

The Smitten Kitchen Cookbook

Knopf NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. “Innovative, creative, and effortlessly funny.” —Cooking

Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

The Chinese Takeout Cookbook

Quick and Easy Dishes to Prepare at Home

Ballantine Books America's love affair with Chinese food dates back more than a century. Today, such dishes as General Tso's Chicken, Sweet and Sour Pork, and Egg Rolls are as common as hamburgers and spaghetti. Probably at this moment, a drawer in your kitchen is stuffed with Chinese takeout menus, soy sauce packets, and wooden chopsticks, right? But what if you didn't have to eat your favorites out of a container? In *The Chinese Takeout Cookbook*, Chinese food blogger and cooking instructor Diana Kuan brings Chinatown to your home with this amazing collection of more than eighty popular Chinese takeout recipes—appetizers, main courses, noodle and rice dishes, and desserts—all easy-to-prepare and MSG-free. Plus you'll discover how to • stock your pantry with ingredients you can find at your local supermarket • season and master a wok for all your Chinese cooking needs • prepare the flavor trifecta of Chinese cuisine—ginger, garlic, and scallions • wrap egg rolls, dumplings, and wontons like a pro • steam fish to perfection every time • create vegetarian variations that will please everyone's palate • whip up delectable sweet treats in time for the Chinese New Year *The Chinese Takeout Cookbook* also features mouthwatering color photos throughout as well as sidebars that highlight helpful notes, including how to freeze and recook dumplings; cooking tidbits, such as how to kick up your dish with a bit of heat; and the history behind some of your favorite comfort foods, including the curious New York invention of the pastrami egg roll and the influence of Tiki culture on Chinese cuisine. So, put down that takeout menu, grab the wok, and let's get cooking! Here for the first time—in one fun, easy, and tasty collection—are more than 80 favorite Chinese restaurant dishes to make right in your own kitchen: • Cold Sesame Noodles • Kung Pao Chicken • Classic Barbecue Spareribs • Beef Chow Fun • Homemade Chili Oil • Hot and Sour Soup • Chinatown Roast Duck • Moo Shu Pork • Dry-Fried String Beans • Black Sesame Ice Cream • And of course, perfectly fried Pork and Shrimp Egg Rolls! "Diana Kuan chronicles America's love affair with Chinese food. *The Chinese Takeout Cookbook* is the perfect reason to throw out those menus cluttering your kitchen drawers!"—Patricia Tanumihardja, author of *The Asian Grandmothers Cookbook*

Yan-Kit's Classic Chinese Cookbook

Penguin Whether you want to cook a quick and nutritious family meal or impress with a spectacular dinner party, Yan-Kit So teaches you how to chop, slice, stir-fry, steam, roast and braise fantastic authentic Chinese food in *Classic Chinese Cooking*. Try over 140 step-by-step recipes for all kinds of dishes drawn from China's regional culinary traditions, from Sweet and Sour Pork to Cantonese Fire Pot and Bean Curd Puffs, with clear guidance on how to prepare and cook each dish. Get chopping - tasty results guaranteed every time with Yan-Kit So's *Classic Chinese Cooking*!

Homegrown Whole Grains

Grow, Harvest & Cook Your Own Wheat, Barley, Oats, Rice, Corn & More

Storey Publishing A resource that has everything gardeners need to know to grow, harvest, store, grind, and cook small crops of nine types of whole grains also includes fifty recipes to bring whole grains to the family table. Original.

China Moon Cookbook

Workman Publishing Company Winner of an IACP/Julia Child Cookbook Award The "Julia Child of Chinese cooking" (San Francisco Chronicle), Barbara Tropp was a gifted teacher and the chef/owner of one of San Francisco's most popular restaurants. She was also the inventor of Chinese bistro, a marriage of home-style Chinese tastes and techniques with Western ingredients and inspiration, an innovative cuisine that stuffs a wonton with crab and corn and flavors it with green chili sauce, that stir-fries chicken with black beans and basil, that tosses white rice into a salad with ginger-balsamic dressing. Casual yet impeccable, and as balanced as yin and yang, these 275 recipes burst with unexpected flavors and combinations: Prawn Sandpot Casserole with Red Curry and Baby Corn; Spicy Tangerine Beef with Glass Noodles; Pizzetta with Chinese Eggplant, Wild Mushrooms, and Coriander Pesto; Chili-Orange Cold Noodles;

[Sweet Carrot Soup with Toasted Almonds; Wok-Seared New Potatoes; Crystallized Lemon Tart; and Fresh Ginger Ice Cream.](#)

The Essential Rice Cookbook

[Allen & Unwin](#) For such a simple grain, there is a remarkable diversity of recipes featuring rice. This book explores the importance of this staple grain by covering the major rice recipes from around the world.

The Easy Authentic Chinese Cookbook

With Pictures of Every Step

[Independently Published](#) 48+ easy authentic Chinese dishes with pictures of INGREDIENTS and EVERY STEP !Authentic: Born in China into a family full of talented cooks, Georgiana is a wife and mother who loves cooking and sharing her knowledge of delicious Chinese cuisine with others. Easy to Follow: Each recipe has detailed pictures walking the reader through the procedure step-by-step.Rich Content: The cookbook shows you how to make stir-fry dishes, steamed dishes, braised dishes, cold dishes, fried rice□congee, dumplings, noodles, mantou, and baozi - - each of these a classic and extremely popular Chinese dish!Supermarket Simple: All the ingredients for the recipes can be found at your local grocery store or purchased from an online retailer if you prefer.Secret Family Recipes□Georgiana will also share some of the secret family recipes that have been in her family for generations.

Essential Chinese Cooking

Authentic Chinese Recipes, Broken Down into Easy Techniques

[Quadrille Publishing](#) In *Essential Chinese Cooking*, acclaimed teacher and School of Wok founder, Jeremy Pang brings the authentic flavors of traditional Chinese cooking into your own kitchen. Throughout the six chapters Jeremy outlines the fundamental techniques of Chinese cooking, focusing on a range of delicious, simple-to cook, yet authentic Chinese recipes. It includes simplified techniques such as the Wok Clock, which is a revolutionary way of organizing your ingredients before you start to cook, that will help you turn out exceptional Chinese food in your own home—day in, day out.

Double Awesome Chinese Food

Irresistible and Totally Achievable Recipes from Our Chinese-American Kitchen

[Shambhala Publications](#) Wildly inventive Chinese-American home cooking from the siblings behind Boston's acclaimed Mei Mei restaurant. Too intimidated to cook Chinese food at home but crave those punchy flavors? Not anymore. Put down that takeout kung pao chicken and get in the kitchen! Full of irresistible recipes that marry traditional Asian ingredients with comforting American classics and seasonal ingredients, *Double Awesome Chinese Food* delivers the goods. The three fun-loving Chinese-American siblings behind the acclaimed restaurant Mei Mei take the fear factor out of cooking this complex cuisine, infusing it with creativity, playfulness, and ease. Take the Double Awesome: flaky scallion pancakes stuffed with two oozy eggs, sharp cheddar, and garlicky pesto; could there be anything better? Ridiculously delicious and unexpected dishes like Cranberry Sweet and Sour Stir-fried Pork and Red Curry Frito Pie will become new staples for your cooking lineup. Throw a hands-on dumpling-making party and let your friends decide whether to serve them chewy and pan-seared or crackly and deep-fried. Packed with pro-cooking tips, sauces to amp up any meal, sustainable sourcing advice, and over 100 delicious recipes, this book is your ticket to making the Chinese food of your dreams any night of the week.

The Breath of a Wok

Unlocking the Spirit of Chinese Wok Cooking Throug

[Simon and Schuster](#) Award-winning author Grace Young celebrates and demystifies the art of wok cooking for the Western home cook. When Grace Young was a child, her father instilled in her a lasting appreciation of wok hay, the highly prized but elusive taste that food achieves when properly stir-fried in a wok. As an adult, Young aspired to create that taste in her own kitchen. Grace Young's quest to master wok cooking led her throughout the United States, Hong Kong, and mainland China. Along with award-winning photographer Alan Richardson, Young sought the advice of home cooks, professional chefs, and esteemed culinary teachers like Cecilia Chiang, Florence Lin, and Ken Hom. Their instructions, stories, and recipes, gathered in this richly designed and illustrated volume, offer not only expert lessons in the art of wok cooking, but also capture a beautiful and timeless way of life. With its emphasis on cooking with all the senses, *The Breath of a Wok* brings the techniques and flavors of old-world wok cooking into today's kitchen, enabling anyone to stir-fry with wok hay. IACP award-winner Young details the fundamentals of selecting, seasoning, and caring for a

wok, as well as the range of the wok's uses; this surprisingly inexpensive utensil serves as the ultimate multipurpose kitchen tool. The 125 recipes are a testament to the versatility of the wok, with stir-fried, smoked, pan-fried, braised, boiled, poached, steamed, and deep-fried dishes that include not only the classics of wok cooking, like Kung Pao Chicken and Moo Shoo Pork, but also unusual dishes like Sizzling Pepper and Salt Shrimp, Three Teacup Chicken, and Scallion and Ginger Lo Mein. Young's elegant prose and Richardson's extraordinary photographs create a unique and unforgettable picture of artisan wok makers in mainland China, street markets in Hong Kong, and a "wok-a-thon" in which Young's family of aunts, uncles, and cousins cooks together in a lively exchange of recipes and stories. A visit with author Amy Tan also becomes a family event when Tan and her sisters prepare New Year's dumplings. Additionally, there are menus for family-style meals and for Chinese New Year festivities, an illustrated glossary, and a source guide to purchasing ingredients, woks, and accessories. Written with the intimacy of a memoir and the immediacy of a travelogue, this recipe-rich volume is a celebration of cultural and culinary delights.

Sri Lanka: The Cookbook

Frances Lincoln Discover the delicious, aromatic and vibrant food of Sri Lanka in this beautifully illustrated cookbook with 100 sumptuous recipes. Feather-lightoppers, fiery sambols, subtly spiced curries and unique 'vada' (fried snacks) come together in this definitive collection of Sri Lanka's most authentic and exciting recipes. As Sri Lanka is being rediscovered a travel destination, its varied cuisine is also under the spotlight. As well as absorbing influences from India, the Middle East, Far East Asia and myriad European invaders, the small island also has strong Singhalese and Tamil cooking traditions and this cookbook brings these styles together to showcase the best of the country's culinary heritage. These healthy and wholesome recipes draw on the strong traditions of the island, with quick recipes for light lunches, larger meals to share with family and friends, as well as mouth-watering desserts for those with a sweet tooth. Dig into 100 recipes that celebrate the island's wonderful ingredients, from okra and jackfruit to coconut and chillies, and explore its culture through stunning original travel photography of the country, its kitchens and its people.

The Food Lab: Better Home Cooking Through Science

W. W. Norton & Company A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

The Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites

Callisto Media Inc All the Recipes You Need to Enjoy Comforting Chinese Food at Home Ordering Chinese takeout is easy—but it's definitely not the healthiest or most affordable way to enjoy Chinese comfort food at home. With this simple cookbook in your kitchen and a mighty wok in your hand, Chinese favorites are now quicker, healthier, and cheaper than delivery. *The Essential Wok Cookbook* is your guide to mastering the wok, the versatile pan that makes possible all of the Chinese restaurant dishes you love—no extra salt, oil, or MSG required. Beyond tips for selecting, seasoning, and caring for your wok, this cookbook also provides: • Step-by-step illustrations for how to fold a dumpling, egg roll, and wonton • Fun features on the origin stories and American reinventions of foods such as egg drop soup and fortune cookies • Recipe labels to help you decide what to make when you're short on time (30 minutes or less) and tight on cash (under \$10) • Recipe tips to swap ingredients, save time, make a dish more healthy, or kick up the heat If a journey of a thousand miles begins with a single step, start cooking today with your wok and see just how far *The Essential Wok Cookbook* will take you. Fire up the wok with recipes like Perfect Pork Pot Stickers, Easy Vegetable Stir-Fry, Lighter Egg Foo Young, Sweet Chili Shrimp, General Tso's Chicken, Better Beef with Broccoli, and many more!

Damn Delicious

100 Super Easy, Super Fast Recipes

Time Inc. Books The debut cookbook by the creator of the wildly popular blog *Damn Delicious* proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'—each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In *Damn Delicious*, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most

inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

The Chinese Kitchen

Recipes, Techniques, Ingredients, History, And Memories From America's Leading Authority On Chinese Cooking

Harper Collins Eileen Yin-Fei Lo, author of award-winning cookbooks, menu developer for top Asian restaurants, and cooking teacher, presents her life's work. Reflecting on her life in food, including her childhood in Canton, China, where she learned to cook at her grandmother's side, Eileen has created an exhaustive cookbook of extensive scope. Everything about Chinese cooking has cultural significance, and much of what Eileen talks about in this book has never appeared in print before in the English language. There are more than 250 recipes in all, including many classic banquet-style recipes, quite a number presented for the first time in the traditional manner, from Peking Duck to Beggar's Chicken. Dozens of the techniques for preparing these elaborate recipes are shown in full-color photographs in the color insert as well. Eileen also includes many of her own creations, such as infused oils and rich, flavorful stocks, essential for cooks who are serious about mastering the ancient art of Chinese cooking. Everything is here: dim sum, congees, stir-fries, rice dishes, noodles, bean curd, meat dishes, and more. For anyone who loves Asian cuisines, this is the ultimate cookbook, and for cookbook lovers and aspiring food professionals, this is required reading.

101 Asian Dishes You Need to Cook Before You Die

Discover a New World of Flavors in Authentic Recipes

Celebrity chef, Asian cooking expert and TV personality Jet Tila has compiled the best-of-the-best 101 Eastern recipes that every home cook needs to try before they die! The dishes are authentic yet unique to Jet--drawn from his varied cooking experience, unique heritage and travels. The dishes are also approachable--with simplified techniques, weeknight-friendly total cook times and ingredients commonly found in most urban grocery stores today.

The Mom 100 Cookbook

100 Recipes Every Mom Needs in Her Back Pocket, Regular Version

Workman Publishing Company Introducing the lifesaving cookbook for every mother with kids at home—the book that solves the 20 most common cooking dilemmas. What's your predicament: breakfast on a harried school morning? The Mom 100's got it—Personalized Pizzas are not only fast but are nutritious, and hey, it doesn't get any better than pizza for breakfast. Kids making noise about the same old lunch? The Mom 100's got it—three different Turkey Wraps, plus a Wrap Blueprint delivers enough variety to last for years. Katie Workman, founding editor in chief of Cookstr.com and mother of two school-age kids, offers recipes, tips, techniques, attitude, and wisdom for staying happy in the kitchen while proudly keeping it homemade—because homemade not only tastes best, but is also better (and most economical) for you. The Mom 100 is 20 dilemmas every mom faces, with 5 solutions for each: including terrific recipes for the vegetable-averse, the salad-rejector, for the fish-o-phobe, or the overnight vegetarian convert. "Fork-in-the-Road" variations make it easy to adjust a recipe to appeal to different eaters (i.e., the kids who want bland and the adults who don't). "What the Kids Can Do" sidebars suggest ways for kids to help make each dish.

The Modern Art of Chinese Cooking

Techniques and Recipes

William Morrow Cookbooks This classic text on Chinese Cooking Technique, now available in paperback, combines an insider's knowledge of authentic Chinese cooking and culture with more than two hundred recipes.

The Key to Chinese Cooking

Outlet

Vietnamese Home Cooking

[A Cookbook]

Ten Speed Press In his eagerly awaited first cookbook, award-winning chef Charles Phan from San Francisco's Slanted Door restaurant introduces traditional Vietnamese cooking to home cooks by focusing on fundamental techniques and ingredients. When Charles Phan opened his now-legendary restaurant, The Slanted Door, in 1995, he introduced American diners to a new world of Vietnamese food: robustly flavored, subtly nuanced, authentic yet influenced by local ingredients, and, ultimately, entirely approachable. In this same spirit of tradition and innovation, Phan presents a landmark collection based on the premise that with an understanding of its central techniques and fundamental ingredients, Vietnamese home cooking can be as attainable and understandable as American, French, or Italian. With solid instruction and encouraging guidance, perfectly crispy imperial rolls, tender steamed dumplings, delicately flavored whole fish, and meaty lemongrass beef stew are all deliciously close at hand. Abundant photography detailing techniques and equipment, and vibrant shots taken on location in Vietnam, make for equal parts elucidation and inspiration. And with master recipes for stocks and sauces, a photographic guide to ingredients, and tips on choosing a wok and seasoning a clay pot, this definitive reference will finally secure Vietnamese food in the home cook's repertoire. Infused with the author's stories and experiences, from his early days as a refugee to his current culinary success, Vietnamese Home Cooking is a personal and accessible guide to real Vietnamese cuisine from one of its leading voices.

Teochew Heritage Cooking

A treasury of recipes for Chinese comfort food

Marshall Cavendish International Asia Pte Ltd Teochew Heritage Cooking is the definitive reference for anyone looking to learn more about the colourful heritage and food culture of the Teochews in Singapore. An engaging introduction provides an insightful overview of the history and culture of the Teochew community, and 50 recipes for authentic Teochew dishes brings the refreshing flavours of this alluring cuisine nearer home