



Chinese Cooking

Eileen Yin-Fei Lo



Chinese Cooking:

The Chinese Kitchen Eileen Yin-Fei Lo, 1999-11-17 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

Chinese Cooking For Dummies Martin Yan, 2011-04-18 Forget about takeout Have you ever had a craving for fried dumplings or hot and sour soup at midnight Ever wonder how your local Chinese takeout makes their food taste so good and look so easy to make Still don't know the difference between Sichuan Cantonese and Mandarin cooking Discovering how to cook the Chinese way will leave you steaming stir frying and food styling like crazy The indescribably delicious cuisine of a fascinating country can finally be yours And in Chinese Cooking For Dummies your guide to the wonders and magic of the Chinese kitchen is none other than Martin Yan host of the award winning TV show Yan Can Cook In no time at all you'll be up to speed on what cooking tools to use how to stock your pantry and fridge and the methods centuries old that have made dim sum Egg Foo Young Kung Pao Chicken and fried rice universal favorites You'll also be able to Think like a Chinese chef using the Three Tenets of Chinese Cooking Choose and season a wok select a chef's knife plus other basic tools of the trade Find the essential ingredients and ask for them in Chinese with a Chinese language phonetic version of black bean sauce hoisin sauce plum sauce bamboo shoots and more Cook using a variety of methods including stir frying steaming blanching braising and deep frying And with over 100 recipes arranged conveniently like a Chinese menu Chinese Cooking For Dummies lets you select from any column in the comfort of your own kitchen which is when the fun really begins Imagine putting together your ideal meal from the book's rich offering of recipes Delectable morsels including Baked Pork Buns Spring Rolls Potstickers Steamed Dumplings and Shrimp Toast Seafood dishes including Sweet and Sour Shrimp and Oysters in Black Bean Sauce Poultry dishes including Moo Goo Gai Pan Kung Pao Chicken and Honey Garlic Chicken Pork beef and lamb dishes including Sichuan Spareribs Tangerine Beef and Mongolian Lamb Chinese Cooking For Dummies gives you all of the basics you'll need letting you experience the rich culinary landscape of China one delicious dish at a time and all without leaving a tip

Chinese Cooking Made Easy Daniel Reid, 2012-02-07

Discover how easy it is to create mouthwatering Chinese cuisine in your own kitchen with this easy to follow Chinese cookbook Chinese cooking is easily prepared as most ingredients can be readily purchased from general food stores supermarkets and even online Chinese Cooking Made Easy features a selection of 55 delicious Chinese dishes that are easy to prepare at home and light and healthy too Learn to use the wok to cook all kinds of Chinese food from stir frying to deep frying braising to making sauces this versatile pan is a staple in Chinese cooking Clear recipes step by step photographs and a glossary of ingredients ensure fantastic results every time Enjoy Northern Chinese classic favorites like Pot Sticker Dumplings Black Bean Sauce Noodles Five Spice Beijing Spareribs There s also a guide to preparing Taiwanese favorites like Oyster Omelet Rice Vermicelli Soup with Oysters Diced Chicken with Dried Chilies Chicken Braised in Wine and Sesame San Bei Ji Along with these wonderful recipes are dishes that are a source of health for you and your family fortifying dishes such as Lingzhi Lean Pork Soup Chicken Stewed with Ginseng and Red Dates Pork Soup with Cordyceps and Fish Maw

Mastering the Art of Chinese Cooking Eileen Yin-Fei Lo, 2009-10-28 A James Beard and Julia Child Award winning chef takes you on an incredible journey as you build your Chinese pantry and master the basics Daniel Boulud James Beard Award winning chef restaurateur and cookbook author This 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 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 Stunning A comprehensive and educational guide that fulfills the promise of how to master Chinese cooking Publishers Weekly [Excel Chinese Cooking](#) Excel Cooking, 2016-08-31 LEARN THE CULINARY ART OF CHINESE COOKING Ni hao As the most prevalent ethnic restaurants anywhere you go Chinese food is one of the most popular cuisines in the world Succulent sauces and spices with your many favorite choices of colorful vegetables and protein enriched meats is there any wonder why people love Chinese food But do you know just how much goes into preparing the perfect Chinese dish Most people think about Chinese food as something for lunch or dinner But it s so much more Did you know that there are certain Chinese recipes that you can make for breakfast What if you could cook your own Chinese food the next time you want to take a trip down to your favorite Chinese restaurant or order Chinese food delivery and save the money that you would have spent on it With Excel Chinese Cooking that s a reality Here s a sample taste of what you ll get The ingredients basis that comprises of the different types of condiments spices noodles rice and prepackaged items The cooking utensils you ll need and where to find them including the wok steamers knives ladles and spatulas The

traditional breakfast serving style called dim sum and how to make each meal item such as dumplings spring rolls and baozi The all time favorites and most popular Chinese food dishes for lunch and dinner Do you know who General Tso really was The exotic treats and desserts from China that will surely give you a serious sweet tooth Ever heard of the Red Dragon s Beard Candy and that s just for starters In Excel Chinese Cooking you ll learn how to start making your own delicious Chinese food at home with easy to follow and comprehensive instructions We tell you everything that you need to know and give you the recipes that you love to really excel at Chinese cooking to cook up the food you want anytime you want Sihk faahn

Everyday Chinese Cooking Leeann Chin,Katie Chin,2000 Introduces a collection of more than 150 recipes for such Chinese specialties as litchi pudding chicken with Chinese vegetables and shrimp and cilantro dumplings Cooking the Chinese Way Ling Yu,2009 Chinese Cuisine The Key to Chinese Cooking Irene Kuo,1977 *Simple & Delicious Chinese Recipes* Ted Alling,2020-03-19 People across the globe have been cooking Chinese food most of which use a Chinese cookbook that gives easy steps to popular dishes that are known in many parts of the world Wherever there is Chinese cuisine you are sure to find various recipes of different styles and flavors The Chinese cuisine is one that is simple and flavorful and that is what this Chinese cookbook will offer easy to follow instructions for recipes with big and bright flavors Chinese cuisine is so much more than just fried rice and noodles it offers a diverse mixture of soups meats chicken dishes fish dishes dumplings wontons and so much more This is still so much to explore and we are excited to explore it all with you So grab a copy pf the book today and let s start exploring

Knack Chinese Cooking Belinda Hulin,Kian Lam Kho,Liesa Cole,2009-11-10 For those who have always wanted to prepare Chinese food at home here is the book they can actually learn Chinese cooking from full color step by step photographs fully convey the process and presentation of Chinese cuisine With 350 photos and 100 main recipes plus 250 variations suited for the contemporary kitchen Knack Chinese Cooking offers a veritable banquet of authentic recipes from the Eight Great Cuisines of China as well as dishes from China s emerging cosmopolitan capitals and from the best Chinatown kitchens Readers gain a basic knowledge of the equipment ingredients and techniques needed to prepare an essential repertoire of Chinese dishes

Easy Chinese Recipes Bee Yinn Low,2012-04-16 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

Chinese Cooking Margaret Leeming,1992-11 **My Grandmother's Chinese Kitchen** Eileen Yin-Fei Lo,2006-12-05 Award winning cookbook author and celebrated food expert Eileen Yin Fei Lo learned how to cook from her talented grandmother This inspiring and instructive book collects 100 recipes the author learned in her grandmother's kitchen along with the life lessons observations and other gifts she hopes to pass on to readers and future generations Cherished holiday recipes include steamed buns and fish congees for birthdays vegetables prepared during the Lunar New Year and rice dumplings made for the Dragon Boat Festival All the essential techniques of the Chinese kitchen are represented including stir frying steaming roasting stewing braising and more A volume to cook from to share and to read as a memoir in its own right My Grandmother's Chinese Kitchen celebrates a great culinary tradition by sharing family wisdom and timeless recipes

The Book of Chinese Cooking Jasper Spencer-Smith,1991 **Chinese Cooking for Beginners** Shuhui Huang,Gloria C. Martinez,1984 The Chinese Regional Gourmet Cookbook Betty May,2015-06-12 From the various regions of China sample over 3000 years of Chinese gourmet cooking in addition to new culinary ideas from Taiwan Betty May with over 20 years of teaching experience present the recipes both traditional family recipes that have been handed down through generations and the latest imaginative innovations of Chinese chefs throughout the world these recipes from her popular cooking classes with beautiful photograph by herself clear instruction and lists of ingredients Traditional and contemporary gourmet Chinese recipes adapted to modern lifestyle Healthy and economical easy to follow and be a great chef entertains to your family and guests **Chinese Cooking for Beginners** Helene Siegel,1992 Offers tips on where to buy and how to store Chinese food ingredients including cooking techniques the equipment and recipes **The Heritage of Chinese**

Cooking Elizabeth Chong,1993 The acclaimed Heritage of Cooking series continues with a sumptuously illustrated cook's tour through centuries of Chinese cuisine In 1961 bestselling cookbook author Chong founded Australia's premier Chinese cooking school This stunning volume includes history and full color paintings and photos of every dish **A History of Food Culture in China** ,2015-07-23 Since the 1980s China has developed a broader and deeper connection with the world One of the most intriguing aspects of Chinese culture is its rich cuisine and fascinating cooking China is a nation with a long history of food culture and food has become an essential part of Chinese culture This book tells in sprightly and straightforward language about the structure of traditional Chinese food food customs for festivals and celebrations in China Chinese dining etiquette traditional food and cooking methods healthy and medicinal diets as well as historical exchanges of foods between

China and other nations It can present to the readers a complete and truthful picture of the summarized history and culture of Chinese food

How to Cook and Eat in Chinese Buwei Yang Chao, 2022-06-26 A Sampling of Glowing Reviews Tell Why How to Cook and Eat in Chinese is a Classic Each recipe and there are hundreds is lucidly written the measurements and cooking times as accurate as any starched American home economist could wish for Having once cooked and eaten in Chinese with Mrs Chao one can easily understand why the authors of that great American cookbook The Joy of Cooking say as they disparagingly present in their own book a recipe for Chop Suey To get the feeling of true Chinese food read Mrs Buwei Yang Chao s delightful How to Cook and Eat in Chinese Michael Field New York Review of Books Something novel in the way of a cookbook It strikes us as being an authentic account of the Chinese culinary system which is every bit as complicated as the culture that has produced it The New York Times The Real Deal I had and well used this book for years I love Chinese food and have read and sampled from dozens of Chinese cookbooks over the years but this is still my favorite How To Cook and Eat In Chinese is the real deal Amazon Review How to Cook and Eat in Chinese is more than a cookbook It is the stage on which Mrs Chao unfolds a personal family and cultural drama Janet Theophano author Eat My Words Funny Interesting unusual and funny This is not just your regular cookbook in form or content The recipes are good original and the way the book is written is interesting It is just as interesting to read it for pleasure as to use as a cookbook Amazon Review There is not a dish in its pages which an American cannot produce without qualms As for Mrs Chao I would like to nominate her for the Nobel Peace Prize For what better road to universal peace is there than to gather around the table where new and delicious dishes are set forth dishes which though yet untasted by us we are destined to enjoy and love Pearl S Buck

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