



# Chinese Cooking

**Betty May**



## **Chinese Cooking:**

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

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 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 *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 Fu 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 **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 *Chinese Cooking* Deh-Ta Hsiung,1980 **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 **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

**Chinese Cooking at Home** Tina Zhang,2016-02-06 Are you a regular visitor to your favorite Chinese restaurant Are you forever wishing you could recreate those scrumptious meals in your own kitchen If so this recipe book is the one for you Traditional Chinese dishes are a favorite for many people but they often appear too challenging for the average cook Unfamiliar spices exotic flavors and seemingly complicated recipes make cooking Chinese food seem more like an adventure you have to enjoy at the restaurant if you want it to taste just right The recipes in this book are designed to take away your fears about Chinese cooking All the delicious soups stir fries sides and sweets that you enjoy at your neighborhood takeout place can be reproduced in the comfort of your own kitchen with ingredients easy to find at your local supermarket There are no difficult to find ingredients in this book The trick to good Chinese food is simpler than you think Several of the recipes here will be close copies of all your favorite meals You will find spicy sumptuous exotic fare that s easy to make in these 50 delicious Chinese food recipes Inside You Will Learn How Chinese cooking differs from another fare How to identify some unfamiliar flavors and spices How to recreate your favorite restaurant meals Tips Tricks for Chinese cooking like the pros The best way to adapt your favorites with just a few ingredients 50 Delicious Chinese food recipes And much more The recipes in this cookbook will have you putting down the takeout menu and pulling out your unused wok from under the cupboard You will realize how easy it is to take a simple recipe typically only found at a restaurant and serve it on your table to the delight of every Chinese food lover

**Phoenix Claws and Jade Trees** Kian Lam Kho,2015-09-29 Create nuanced complex authentic Chinese flavors at home by learning the

cuisine's fundamental techniques with more than 150 recipes Phoenix Claws and Jade Trees offers a unique introduction to Chinese home cooking demystifying it by focusing on its basic cooking methods In outlining the differences among various techniques such as pan frying oil steeping and yin yang frying and instructing which one is best for particular ingredients and end results culinary expert Kian Lam Kho provides a practical intuitive window into this unique cuisine Once you learn how to dry stir fry chicken you can then confidently apply the technique to tofu shrimp and any number of ingredients Accompanied by more than 200 photographs including helpful step by step images the 158 recipes range from simple such as Spicy Lotus Root Salad or Red Cooked Pork to slightly more involved including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo But the true brilliance behind this innovative book lies in the way it teaches the soul of Chinese cooking enabling home cooks to master this diverse alluring cuisine and then to re create any tempting dish you encounter or imagine

**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 Cookbook* Chris Toy, 2020-05-05 Recreate your favorite Chinese takeout meals at home Now you can capture the flavors of Chinatown in your own kitchen This Chinese cookbook makes it quick and easy to prepare Chinese takeout favorites at home with beginner friendly recipes that anyone can master From appetizers to desserts and everything in between learn how to make classics like Egg Rolls Hot and Sour Soup Orange Chicken Kung Pao Beef Shrimp Lo Mein and Sweet Egg Custard Dessert These step by step recipes use simple affordable everyday ingredients you can find at most grocery stores and don't require lengthy prep work or complicated cooking techniques This Chinese cookbook includes An intro to Chinese cooking Unlock the flavors of China with detailed information about regional flavor bases essential ingredients and equipment lists and tips for making Chinese cooking easy Home takeout menus Explore convenient pre planned menus for DIY Dim Sum a Chinese New Year Feast Sichuan Night Classic Cantonese Takeout and Vegetarian and Vegan Takeout Recipe tips and labels Find weeknight friendly recipes quickly with labels for dishes that take 30 minutes or less to prepare plus recipe specific suggestions for taking your culinary creations to the next level Make authentic restaurant quality Chinese meals in the comfort of your own kitchen with help from the Easy Chinese Cookbook

*Hospitality and Tourism* Norzuwana Sumarjan, Zahari Mohd Salehuddin Mohd, Radzi Salleh Mohd, Mohi Zurinawati, Hanafiah Mohd Hafiz Mohd, Bakhtiar Mohd Faez Saiful, Zainal Artinah, Saiful Bakhtiar, Mohd Hafiz, Mohd Hanafiah, 2013-11-18 Hospitality and Tourism Synergizing creativity and innovation in research contains 116 accepted

papers from the International Hospitality and Tourism Postgraduate Conference 2013 Shah Alam Malaysia 2 3 September 2013 The book presents trends and practical ideas in the area of hospitality and tourism and is divided into the sections below

**Ching's Chinese Food in Minutes** Ching-He Huang,2009-09-03 If you re hungry for good food but short on time you ll love Ching s quick and easy Chinese recipes The bestselling author is the master of fresh flavours and simple ingredients and her collection of all time favourites and exciting new dishes are a delight to cook and share Why order a take away when you can deliver your own in minutes

**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 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

*Notable American Women* Susan Ware,2004 This latest volume brings the project up to date with entries on almost 500 women whose death dates fall between 1976 and 1999 You will find here stars of the golden ages of radio film dance and television scientists and scholars civil rights activists and religious leaders Native American craftspeople and world renowned artists For each subject the volume offers a biographical essay by a distinguished authority that integrates the woman s personal life with her professional achievements set in the context of larger historical developments

**The Guide to Chinese Cooking** Handa Cheng,2025-01-02 Discover China s rich and varied culinary landscape with the ultimate guide to Chinese cookery filled with recipes to recreate your favourite Chinese takeaway dishes From Cantonese classics to the bold and spicy flavours of Sichuan and Dim Sum from Hong Kong explore the vast array of culinary regions ingredients techniques and traditions with 120 recipes from across China From mouthwatering Asian classics such as Mapo Tofu Char Siu and Dan Dan Noodles to everyday staples such as Steamed Eggs Beef Congee and Cheung Fun there are simple and easy recipes to recreate beloved and timeless dishes at home With chapters that get to the heart of key ingredients you can discover an endless variety of noodles ways to bring out the best in tofu countless different types of dumpling to shape and fold and how to cook perfect rice Good to Know tips provide handy shortcuts to expand your skillset and give greater context to the culinary traditions of such a diverse country With an emphasis on everyday cooking and eating The Guide to Chinese Cooking distills 5 000 years of Asian history and food culture into a comprehensive and accessible guide for Chinese food made easy so that everyone can enjoy well balanced seasonal and delicious favourites at home

[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](http://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 **Mrs. Ma's Favorite Chinese Recipes** Nancy Chih Ma, 1968 Here with variety of choices are Mrs Ma's favorite 150 recipes of Chinese food All of the recipes have been carefully pretested

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