
Chinese Cooking Simple Easy And Tasty Stir Fry Chinese Recipes Take Out Style Vol 1 Includes Vegan And Vegetarian Dishes Asian Cookbook Cooking Recipes Asian Ingredients Asian Cuisine

125 Easy Recipes for Eating Well on the Cheap

Simple, Easy and Tasty Stir Fry Chinese Recipes -Take Out Style -

Easy Chinese Stir-Fries

2 Books In 1: Discover 140 Recipes For Easy And Healthy Food From Greece And China

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The Chinese Chicken Cookbook

Deliciously Doable Ways to Cook Greens, Tofu, and Other Plant-Based Ingredients

Quick & Easy Chinese

Gluten-Free on a Shoestring

Restaurant Favorites Made Simple

Revised and Expanded to Include New Low-fat and Vegetarian Recipes

With Pictures of Every Step

Simple Chinese Home Cooking

Easy Chinese Cookbook

A Book of Essential Ingredients with Over 200 Easy and Authentic Recipes

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Favorite Chinese Takeout Recipes to Make at Home

Chinese Takeaway Cookbook

Sweet and Savory Recipes Inspired by Chinese Bakeries

Cooking the Chinese Way
Ken Hom's Quick and Easy Chinese Cooking
Helen's Asian Kitchen
Lucky Peach Presents 101 Easy Asian Recipes
The Chinese Takeout Cookbook
Simple and Delicious Meals in Minutes
The Chinese Takeout Cookbook
Family Favorites From Dim Sum to Kung Pao
Mooncakes and Milk Bread
Katie Chin's Everyday Chinese Cookbook
From Chop Suey to Sweet 'n' Sour, Over 70 Recipes to Re-create Your Favourites

*Chinese Cooking Simple
Easy And Tasty Stir Fry
Chinese Recipes Take
Out Style Vol 1 Includes
Vegan And Vegetarian
Dishes Asian Cookbook
Cooking Recipes Asian
Ingredients Asian
Cuisine*

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NIXON GILL

125 Easy Recipes for Eating Well on the Cheap Createspace Independent Publishing Platform

"When I was growing up, my mother did all of the cooking at home and the variety was endless. But it was her everyday Chinese home cooking that I remember best—the often-revisited stir-fry dishes that are simple, easy, delicious, and part of the culinary repertoire of most Chinese families. I hope you will enjoy this collection of some of my favorites. Perhaps some will become part of your everyday cooking, too. So come with me to my kitchen and let me share with you what the Chinese do in theirs." —Helen Chen
Enjoy Easy Chinese Stir-Fries Like These: Chicken with Mushrooms and Snow Peas Braised Party Wings Spicy Chunking Pork Sparerib Nuggets in Black Bean Sauce Stir-Fried Broccoli Beef in Oyster Sauce Spicy Beef Shreds with Carrots and Celery Coral and Jade Flower Squid with Mixed Vegetables Bean Curd with Black

Mushrooms and Bamboo Shoots Ginger-glazed Carrots and Parsnips
Simple, Easy and Tasty Stir Fry Chinese Recipes -Take Out Style - Clarkson Potter
In China the chicken represents the phoenix, the mythological bird that rose from its ashes and that symbolizes rebirth and reaffirmation. Because of this deeply held belief, chicken is served at every New Year celebration, every wedding feast, and every birthday dinner. The chicken is honored for its eggs, its meat, and the flavor it provides for stocks and broths. Because of the reverence for this bird, the Chinese prepare chicken in myriad ways. Chicken is steamed, baked, boiled, stir-fried, deep-fried, pan-fried, and roasted. It is served hot, cold, or at room temperature. No part of the chicken is wasted from its bones to its skin to its feet, a Chinese delicacy. Now, renowned Chinese cooking expert Eileen Yin-Fei Lo, who has been called "the Marcella Hazan of Chinese cooking" by "The New York Times," brings her love of Chinese cooking and traditional Chinese chicken recipes to American home cooks in "The Chinese Chicken Cookbook." "The Chinese Chicken Cookbook" brings together more than one hundred of the best traditional and modern chicken recipes of China from simple stir-fries to more elaborate celebration dishes. In

chapters that pair chicken with noodles and rice and in chapters on soup, preparing chicken in the wok, and cooking it whole, readers will find dozens of delicious, easy-to-prepare delicacies. Recipes such as Two-Sesame Chicken, Hot and Sour Soup, Ginger Noodles with Chicken, Chicken Water Dumplings, Chicken Stir-Fried with Broccoli, Mu Shu Chicken with Bok Bang, Mah-Jongg Chicken, and Asparagus Wrapped in Minced Chicken offer new and flavorful ways to prepare chicken whether you're making a quick weeknight meal or having dinner guests on a Saturday night. Although these recipes use ingredients that home chefs can find in the international section of a well-stocked supermarket or on the Internet, Lo includes the Chinese names for ingredients and recipes, rendered in beautiful Chinese calligraphic characters. Not only decorative, these characters can help you locate unfamiliar ingredients in a Chinese market. "The Chinese Chicken Cookbook" also has sections on how to select and clean a chicken, a detailed explanation of Chinese ingredients, suggested equipment (including how to properly season a wok), and how to cook a perfect pot of rice. With wonderful family stories from the author's childhood in China, "The Chinese Chicken Cookbook" is not just a cookbook for your cookbook library, it is a source of culinary inspiration.

Easy Chinese Stir-Fries Independently Published

If you're looking for a cookbook that offers healthy Chinese, Korean and Japanese recipes with restaurant-quality taste, look no further than the Rice Wine Cookbook! The delectable recipes of this Rice Wine Recipe Book are going to seize the attention of your taste buds. Always

remember, good food means a good life. The incredible taste of rice wine adds vitality to the dishes, and just one glimpse of the mouth-watering recipes will definitely make you want to try them all instantly. With easy-to-follow step-by-step instructions and stunning photos, the Rice Wine Cookbook will bring mouth-watering and aromatic scents of your favorite Asian restaurant straight to your kitchen! Rice Wine Cookbook features: Quick and easy prep with the majority of recipes requiring only an average 15-minutes of prep, and little-to-no pre-cooking Over 50 easy to cook rice wine recipes of traditional Chinese, Korean and Japanese cuisine: - Easy and Healthy Chicken Meals with Rice Wine - Delicious Meat with Rice Wine - Fish with Rice Wine - Main Dishes with Rice Wine for Beginners - Quick Salads with Rice Wine - Simple Soups with Rice Wine Bonus! Homemade Rice Wine Recipes (for cooking rice wine and Japanese "sake")! You'll never have a reason to order take-out again! Tags: rice wine meals, rice wine cooking, recipes with rice wine, homemade rice wine recipe, rice wine recipe, rice wine ingredients, Japanese recipes cookbook, Chinese recipes cookbook, Korean recipes cookbook

2 Books In 1: Discover 140 Recipes For Easy And Healthy Food From Greece And China Mary Lai

Are you looking for a cookbook for quick and easy Greek and Chinese recipes? In this 2 books in 1 edition by Maki Blanc you will learn how to prepare at home easy fresh and delicious Greek and Chinese recipes. In the first book, Greek Cookbook, you will explore 70 recipes for traditional Greek food. Oh greek food! From Santorini to Cyprus, from Mykonos to Athens, the recipes and the flavors are a very unique characteristic:

everything taste like the Mediterranean Sea! Olive oil, cheese, fresh vegetables and even fresher fish and seafood are only few of the ingredients that can be found in any of the hundreds of Greece's small islands all around the sea. Greek cuisine has two faces. On one side, you can find the fresh and colorful dishes typical of the Greek's summer. On the other hand, grilled fish and meat and more complex, warm dishes that resemble the whole Greek's territory, a constant up and downs from hills to the sea and back. The Mediterranean diet is healthy and balanced, perfect for all the seasons and within the greek cuisine you can find several dishes that embrace perfectly this lifestyle. In Greek Cookbook by Maki Blanc you will learn: 70 recipes for traditional Greek food 70 easy recipes with common ingredients for homemade greek cuisine How to cook traditional Greek food at home If you like the fresh breeze of the Mediterranean Sea, this cookbook is for you! In the second book, Chinese Cookbook, you will discover a world of authentic Chinese recipes that can be easily cooked in your kitchen. Chopsticks and wok are the natural companions of one of the most tasty cuisine in the world. Chinese food is far from the greasy dishes you can find in low graded restaurants. Chinese food is rich, crunchy, spicy and balanced, with hundreds of different dishes from noodles to proteins. China is one of the biggest countries in the world and its cuisine differs a lot from north to south in terms of seasoning and cooking techniques, for reasons linked with the territory that goes from subarctic region to the tropical seas and partly due to historically different influences. The basis of Chinese cuisine are posed on rice and wheat, staple food necessary to

feed a population of over 1.3 billion people. Soybean products, vegetables and spices, such as Sichuan peppercorn, cloves and cinnamon, along side poultry and red meat complete the picture of a complex, tasty and entertaining cuisine, that can be easily replicated at home with ingredients found in the local supermarkets. In Chinese Cookbook by Maki Blanc you will learn: How to cook authentic Chinese food at home 70 easy recipes for traditional Chinese food Easy to follow recipes for the most famous and exciting Chinese recipes If you like strong flavors and you are ready to discover that Chinese cuisine is far deeper than a couple of dumplings, this cookbook is for you! Scroll up, click on buy it now and get your copy today! [Recipes from the 35 Cuisines of China](#) Tuttle 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.

Simply Easy Chinese Rice & Noodles Recipes Independently Published

"Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites."--Back cover.

Simple Chinese Cooking HarperCollins UK

****Black and white edition**** The Chinese cookbook that helps you to cook like a native and save on restaurant and takeout bills! This Chinese recipe cookbook focuses on the dishes that all lovers of Asian cooking claim as their favorites. Dishes that we crave for when we are looking for a more appetizing and fulfilling takeout or restaurant meal. From fantastically flavorsome meat dishes such as Sweet and sour pork or Peking duck, delectable sides such as Wontons or dumplings to the essentials of any Chinese meal, chow mein and traditional Asian rice recipes. All the favorites are contained within. Learn how to create the most popular, full flavored Chinese recipes, just like a Chinese cook! Chinese cuisine has proved popular amongst many people as the food of choice when eating out or ordering takeout. Everyone seemingly has their own favorite dish but rarely attempt to cook it at home as Chinese recipes can seem challenging without the right instructions, however you do not have to be a native to learn how to cook these dishes, this recipe book will be your guide to show you how. Included in this cookbook are recipes that are truly cherished and adored, such as: * Wonton Soup *Chow Mein *Crab Rangoon *Lemon Chicken *Fortune Cookies *Sweet and Sour Pork *Egg Drop

Soup *Lettuce wraps *Moo Goo Gai Pan and more! Do you spend regular nights at your favorite Chinese restaurant or enjoy Chinese takeout? If you already love Chinese food and spend regularly to enjoy it, it's now possible for you to cook at home, saving yourself the expense by producing a flavorsome and fulfilling meal in the process. Simply follow the step by step recipes inside. Expand your cooking repertoire with a fantastically diverse, tangy, sweet and savory cuisine! Further enhance your recipe repertoire, adding Asian cooking to boost the variety of meals that you are able to produce. These recipes can also compliment and enhance recipes from other cuisines that you may already know. Have you traveled to China? Re-live that fantastic Chinese vacation again and again! Use this cookbook to re-create wonderful dishes that remind you of your amazing travels. Become reacquainted with the unique blend of tastes and smells from this ancient and intriguing country. Impress your loved ones and friends using easy to follow recipes! The carefully selected Chinese recipes in this cookbook are simple to follow and make use of easy to find ingredients. Introduce friends and family to great tasting Chinese dishes that they may be familiar with but that you have created. Take the opportunity to demonstrate new recipes, that they may not have seen made from scratch but that suit any palate. Enjoy this Asian cookbook, if you are new to this Chinese cooking or if you are already familiar with this type of cuisine. These recipes will show you how to cook Chinese food the right way. Teach and pass on these recipes to family and friends who enjoy this cuisine just as much as you do! Start cooking the Chinese way today! Scroll up and buy now!Paperback edition contains

black and white images.

Rice Wine Cookbook: Easy Rice Wine Recipes for Any Taste. Japanese, Chinese, Korean Recipes. (+ Homemade Rice Wine Recipe and Homemade Sak
Leopard Print

Quick & Easy Chinese70 Everyday RecipesChronicle Books

Chinese Restaurant Recipes for the Home Cook Harper Horizon

Throw away that take-out menu and turn to one of the recipes in this wonderful new cookbook. Using readily available ingredients and a few simple techniques, Quick & Easy Chinese brings the delicious flavors of Asia into anyone's kitchen. Included are many familiar restaurant classics like Cashew Chicken, Hot and Sour Soup, and even Fortune Cookies—all simplified for easy home cooking. With a wide range of appetizers, soups, entrees, drinks, and desserts, Quick & Easy Chinese will bring everyone good fortune and good eating.

Chinese Cooking For Dummies

Ballantine Books

Master the art of cooking Chinese food at home with these simple, flavour-packed dishes by bestselling author Ross Dobson. Chinese Food Made Easy takes favourite recipes from each of China's diverse culinary regions and simplifies them so you can recreate them with ease at home. Including expert guidance on finding and selecting the key ingredients to stock your pantry, plus step-by-step guides to essential techniques such as blanching greens and making dumplings, this book will have you turning out favourite dishes like spicy Shanghai noodles, fragrant beef hotpot and Hainan chicken rice in no time. Also included is a detailed meal planner with suggestions on how to put together a truly fabulous Chinese feast.
Quick and Easy Dishes to Prepare at

Home Chronicle Books

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.

Vegetarian Chinese Soul Food Chronicle 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*

Most Popular Chinese Recipes Quick & Easy CreateSpace

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.

70 Everyday Recipes Createspace

Independent Publishing Platform Provides popular Chinese takeout recipes for appetizers, soups, main courses, noodle and rice dishes, and desserts.

The Chinese Chicken Cookbook Quadrille Publishing

Chinese Cooking: Simple, Easy and Tasty Stir Fry Chinese Recipes -Take Out Style Are you tired of ordering Chinese takeouts without knowing exactly what the ingredients are? Would you rather prepare Chinese stir fried dishes at home using fresh and healthy

ingredients? Well then, this is the cookbook you're looking for! This cookbook will teach you how to easily prepare Chinese stir-fried meals that you so often order for takeout. Each recipe is guaranteed easy, with ingredients that you can conveniently find in any local grocery store (with a Chinese food section). Whenever you feel like whipping out that wok, all you have to do is choose from the collection of noodle, rice, vegan and vegetarian, chicken, red meat, and seafood stir fried recipes. Best of all, the recipes are good for two to three servings, so you can choose to cook for yourself and your partner, your friends, or for make-ahead meals. So go ahead and impress them with homemade Chinese cuisine straight from your kitchen. Here Is A Preview Of What You'll Learn: Chinese Stir Fry 101 Stir Fried Noodles and Rice Vegan and Vegetarian Stir Fried Dishes Stir Fried Meat Dishes Stir Fried Seafood Dishes Purchase a paperback copy today! To order Chinese Cooking: Simple, Easy and Tasty Stir Fry Chinese Recipes -Take Out Style - Vol 1, click the BUY button and get your copy right now!

Deliciously Doable Ways to Cook Greens, Tofu, and Other Plant-Based Ingredients Chronicle Books

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!

Quick & Easy Chinese Rockridge Press
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 made 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

Gluten-Free on a Shoestring Sanjay & Co

Prepare your favorite Chinese takeout recipes at home! ***BLACK AND WHITE EDITION*** Chinese food is one of the most popular cuisines in the world. Chinese takeout restaurants can be found everywhere on the planet. All major cities have their Chinatown, and more and more supermarkets carry Asian ingredients, making it easier to cook authentic Chinese dishes. When we get a craving for Chicken General Tso or Kung Pao Shrimp, we are just a phone call away. But wouldn't it be amazing to

make your favorites a home? Chinese cooking involves fresh ingredients, mixing delicate flavors and spices, and cooking techniques that are specific to this cuisine. Learning to make your favorite Chinese takeout dish is easier than you might think. With the right ingredients, great recipes and step-by-step instructions, it can't be easier than that. And that is what you will find in Chinese Takeout Cookbook: Favorite Chinese Takeout Recipes to Make at Home! No need to order anymore, just gather your ingredients and cooking tools, and start cooking! Inside find: Cooking tips for preparing delicious Chinese take-out dishes Ingredients used in Chinese food cooking Cooking methods used to prepare Chinese meals Cooking tools needed to prepare Chinese food Mouth-watering appetizers like the Garlic Spareribs or the Classic Egg rolls Traditional Chinese soups like the Wonton soup or the Hot and Sour Soup Satisfying noodles and rice dishes like the Pork Chow Mein or the Yang Chow Fried Rice Luscious pork recipes like the Shanghai Pork Chops or Moo Shu Pork Favorite Beef recipes like the Beef and Broccoli or the Chinese Pepper Steak Easy to prepare chicken and duck recipes like the Kung Pao Chicken or the Crispy Duck and Pancakes Delightful fish and seafood meals like the Fish in Black Bean Sauce or the Shanghai Shrimp Stir-fry Healthy vegetarian recipes like the Chinese Mixed Vegetables or the Salt and Pepper Tofu Desserts including two classic Fortune cookies or the Mango Pudding. Please note that for this edition of Chinese Takeout Recipes, all images are in BLACK and WHITE Let's start cooking! Scroll back up and order your copy today!

Restaurant Favorites Made Simple
John Wiley & Sons

A host of two Discovery Home Channel cooking programs presents a range of accessible recipes inspired by the author's philosophies about fresh ingredients and simple preparation techniques, in a step-by-step volume that outlines how to make such fare as soy sauce chicken and prawn wonton soup.

Revised and Expanded to Include New Low-fat and Vegetarian Recipes Lerner Publications

"Katie Chin has done us all a huge favor: she's provided us with recipes for so many of the Chinese dishes we always wanted to cook but have never had clear and easy instructions to prepare...Thank you Katie Chin!" —Martha Stewart Home chefs will enjoy preparing these Chinese home cooking-inspired dishes with this easy-to-follow Chinese cookbook. Author Katie Chin's love of cooking blossomed at an early age—watching and later helping her renowned mother, Leeann Chin, prepare delicious Chinese dishes in her popular restaurants. Born in China, Leeann was an award-winning restaurateur and author revered for her ability to demystify Chinese cooking for the American home cook. Katie inherited her mom's passion and talent and has become a respected food writer and television personality in her own right. Sadly, Leeann passed away in 2010, but her recipes live on. Katie is eager to

share her mother's food legacy with you in this book—an homage to Leeann's mastery of all that Chinese cooking has to offer. This treasury of family recipes includes many unique dishes that Leeann developed during a six-decade career in the food business, including time-honored classics that she learned from her mother in China. Some dishes reflect Leeann's Chinese-American childhood or are recipes which Katie and Leeann developed while together. Others are creations that Katie has invented more recently. Woven throughout the book are fond memories and anecdotes from Katie's childhood, always involving cooking and eating with her mom. Katie Chin's *Everyday Chinese Cooking* is a celebration of Leeann Chin's fantastic mastery of the complete array of flavors and techniques in Chinese cuisine, and her unique ability to make them accessible to Westerners. Katie provides tips and techniques which allow anyone to create a refined and tasty Chinese meal at home. Favorite Chinese recipes include: Firecracker Shrimp Mu Shu Pork Peking Duck Summer Rolls General Tso's Chicken Tangerine Beef Hoisin Lacquered Ribs Tea-Smoked Sea Bass Banana Wontons Five Spice Chocolate Cake And much more... Let yourself be inspired by the exquisite flavors of Leeann and Katie Chin's signature Chinese cuisine!

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