

Every Grain Of Rice Simple Chinese Home Cooking Fuchsia Dunlop

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Every Grain of Rice Ellen Blonder 1998 Features nearly one hundred authentic recipes, with tips on cooking equipment and techniques, reducing fat, and replacing hard-to-find ingredients

The Chinese Takeout Cookbook Diana Kuan 2012-12-11 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* *Sichuan Cookery* Fuchsia Dunlop 2003 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 Sichuan 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.

Land of Plenty Fuchsia Dunlop 2003 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. *Tokyo Cult Recipes* Maori Murota 2015-10-21 A celebration of food, culture and place, here are 100 dishes from Tokyo, the gastronomic megacity. There are recipes for miso, sushi, soba noodles, bentos, sushi, fried rice, Japanese tapas, desserts, cakes and sweets; plus features on the key essential cooking techniques and key ingredients, making it truly Japanese food made simple. Author Maori Murota grew up in Tokyo and was inspired to write this book by her mother's cooking and memories of growing up in Tokyo, cooking at home, eating out. Her mission is to demystify Japanese food, to make it accessible and understood by anyone and everyone interested in learning about a food culture and eating well. *Mastering the Art of Chinese Cooking* Eileen Yin-Fei Lo 2012-05-18 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.

The Hakka Cookbook Linda Lau Anusasananan 2012-10-08 Veteran food writer Linda Lau Anusasananan opens the world of Hakka cooking to Western audiences in this fascinating chronicle that traces the rustic cuisine to its roots in a history of multiple migrations. Beginning in her grandmother's kitchen in California, Anusasananan travels to her family's home in China, and from there fans out to embrace Hakka cooking across the globe—including Hong Kong, Taiwan, Singapore, Malaysia, Canada, Peru, and beyond. More than thirty home cooks and chefs share their experiences of the Hakka diaspora as they contribute over 140 recipes for everyday Chinese comfort food as well as more elaborate festive specialties. This book likens Hakka cooking to a nomadic type of "soul food," or a hearty cooking tradition that responds to a shared history of hardship and oppression. Earthy, honest, and robust, it reflects the diversity of the estimated 75 million Hakka living in China and greater Asia, and in scattered communities around the world—yet still retains a core flavor and technique. Anusasananan's deep personal connection to the tradition, together with her extensive experience testing and developing recipes, make this book both an intimate journey of discovery and an exciting introduction to a vibrant cuisine.

The Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites Naomi Inatome-Yun 2015-04 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! *The PWMU Cookbook* Presbyterian Women's Missionary Union & Committee 2014-10-29 An Australian classic, revised and fully updated for the 21st century. The PWMU COOKBOOK has a unique place in Australian kitchens. First published in 1904 and revised and reprinted many times since, it has sold well over 500,000 copies. This fifth edition contains recipes ranging from tried-and-true classics to more contemporary dishes with an international flavour, reflecting our multicultural population. Need a never-fail recipe for scones or sponge cake? A foolproof method for making hollandaise sauce or cooking a roast? Want to try your hand at Mongolian lamb or mee goreng? They're all in the PWMU COOKBOOK, along with the general guidance and handy hints that make it both a reliable companion and an essential tool for all cooks, whether beginners or experienced.

Sri Lanka: The Cookbook Prakash K Sivanathan 2017-05-04 Discover the delicious, aromatic and vibrant food of Sri Lanka in this beautifully illustrated cookbook with 100 sumptuous recipes. Feather-light hoppers, 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.

Stir-Frying to the Sky's Edge Grace Young 2010-05-04 Winner of the 2011 James Beard Foundation Award for International Cooking, this is the authoritative guide to stir-frying: the cooking technique that makes less seem like more, extends small amounts of food to feed many, and makes ingredients their most tender and delicious. The stir-fry is all things: refined, improvisational, adaptable, and inventive. The technique and tradition of stir-frying, which is at once simple yet subtly complex, is as vital today as it has been for hundreds of years—and is the key to quick and tasty meals. In *Stir-Frying to the Sky's Edge*, award-winning author Grace Young shares more than 100 classic stir-fry recipes that sizzle with heat and pop with flavor, from the great Cantonese stir-fry masters to the culinary customs of Sichuan, Hunan, Shanghai, Beijing, Fujian, Hong Kong, Macau, Taiwan, Singapore, and Malaysia, as well as other countries around the world. With more than eighty stunning full-color photographs, Young's definitive work illustrates the innumerable, easy-to-learn possibilities the technique offers—dry stir-fries, moist stir-fries, clear stir-fries, velvet stir-fries—and weaves the insights of Chinese cooking philosophy into the preparation of beloved dishes as Kung Pao Chicken, Stir-Fried Beef and Broccoli, Chicken Lo Mein with Ginger Mushrooms, and Dry-Fried Sichuan Beans.

Olives And Oranges Sara Jenkins 2015-08-01 By the time she was a teenager, Sara Jenkins had lived all over the Mediterranean, from Italy and France to Spain, Lebanon, and Cyprus, in cosmopolitan cities and in rural hamlets. The family eventually put down roots in a ramshackle farmhouse in a small Tuscan village, where she learned how to make ragu and handmade pasta at the elbow of her Italian “grandmother” on the nearby farm. Meals came from the garden and the surrounding pastures, not the supermarket, and Jenkins grew up schooled in the tradition of cooking from what was on hand. In *Olives & Oranges*, Jenkins shares the simple, striking dishes she learned at the source. Many, like Peppery Braised Short Ribs and Classic Tuscan Eggplant Parmesan, are favorites from childhood. Others, like Short Pasta with Mushrooms and Mint and Spicy Lemon-Chocolate Ganache Tart, have a contemporary sensibility. Jenkins shows how understanding the Mediterranean “language of flavor” can help you follow your instincts and make your own great meals based on what you have, too. You'll see how salt and lemon juice bring out the natural sugar in Carrot Salad with Lemon, Sea Salt, Parsley, and Olive Oil, and how to use the same technique with lime, salt, and a Moroccan condiment called harissa for a completely different effect in Tunisian Raw Turnip Salad. The opening chapter introduces “small plates”—easy, versatile dishes that can preface a dinner or be grouped together for a small feast, from Roasted Red Peppers with Garlic and Celery Leaves to Chicken Liver Crostini. Soups are spontaneous and flexible, whether they are cooling purées like White Almond Gazpacho or sturdy full bowls like Rich Chicken Soup with Greens. The incomparable pastas encompass fast every-night selections (Spaghettoni with Burst Cherry Tomatoes) to complex celebration affairs like Braised Rabbit Ragu and Homemade Lasagna. Fish, poultry, and meat chapters feature rustic preparations: roasted scallops capped with a pale green butter seasoned with parsley and garlic; an impressively big-flavored chicken smeared with a mixture of bacon and herbs and baked in a salt crust; and a spectacular staple of Roman trattorias, veal cutlets wrapped in prosciutto and sage and crisp-fried. Desserts range from fresh Strawberries with Prosecco to a sumptuous Coffee Cardamom Crème Caramel to the rich but light Lemon Olive Oil Cake. Each of the recipes in the book is identified as “Quick-Cook” or “Slow-Cook” so you can choose which fit best into your schedule. “Flavor Tips” throughout the book suggest ways to modify the dishes so you can use what's freshest and most available. The daughter of the noted food authority Nancy Harmon Jenkins, SARA JENKINS has earned raves at all the New York restaurants where she has been the chef, including 50 Carmine, Il Buco, I Coppi, and Patio. Her newest venture, Porchetta, is located in New York City's East Village. This is her first book. **The Really Helpful Cookbook** Ruth Watson 2002 *The Really Helpful Cookbook* is destined to be an essential cook's companion -- people who love wonderful food will turn to this book again and again. One of Britain's best loved food writers, Ruth Watson offers recipes that blend the very best in today's stylish home cooking, with invaluable tips on everything from which brand of sugar to use for baking, to clever shortcuts for time-pressured, hungry cooks. With passion and

humour she explains her recipes in the context of our daily lives, creating a book that is delightful to read and a must-have in the kitchen.

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.

Simple Chinese Cooking Kylie Kwong 2014 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 choy 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 Easy Authentic Chinese Cookbook Georgiana Kong 2020-09-26 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.

Yan-Kit's Classic Chinese Cookbook Yan-kit So 2015-01-16 Celebrated culinary expert Yan-Kit So combines more than 140 colorful Chinese recipes with a comprehensive, step-by-step visual guide to the ingredients, equipment, and techniques that will help you unlock the door to the classic Chinese kitchen. Demystify the art of Chinese cookery with this excellent visual guide. Step-by-step techniques and images of ingredients and equipment provide you with the foundation to create mouthwatering dishes. Impress your guests with your knowledge of the customs for serving authentic Chinese cuisine, or learn how to make dumplings and other enticing dim-sum recipes. You will see just how simple and rewarding cooking Chinese food can be.

The Little Cantonese Cookbook Deborah Lowe Kwok Yun 2015-09-15 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

Xi'an Famous Foods Jason Wang 2020-10-13 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.

Shark's Fin and Sichuan Pepper Fuchsia Dunlop 2014-03-31 A modern classic by Britain's foremost expert on Chinese food. Follow Fuchsia on her fascinating journey of discovery as she explores China and its culture through first-hand experiences of the country's extraordinary culinary customs. The award-winning cook and food writer vows to eat everything offered to her on arriving in China (however unusual!), covering an eclectic range of weird and wonderful dishes, from dog meat, civet cats, scorpions and rabbit heads, to the ovarian fat of the snow frog! In this unforgettable food and travel memoir spanning the vibrant markets of Sichuan to the desert oases of Xinjiang, Fuchsia seeks to discover if it's really possible for a Westerner to become a true convert to the Chinese cuisine ...

The Doctor's Kitchen Rupy Aujla 2017-12-18 'I'm just a straight-talking NHS doctor lending my unbiased opinion on healthy eating and showing everybody how to get phenomenal ingredients on their plates everyday.' Dr Rupy Aujla's first cookbook, *The Doctor's Kitchen*, is the go-to book to help you kick unhealthy faddy diets for good. In the book, Rupy, explains the principles of healthy living in a fun and relatable way with over 100 vibrant, tasty recipes steeped in medical science which are easy and inexpensive to make. The impact of lifestyle on illness has never been higher on the national agenda and Rupy believes that what we choose to put on our plates is the most important health intervention we can make. The Doctor's Kitchen stands out from the crowd by using medical knowledge to create the recipes. Rupy advocates Plates over Pills every time and he is living proof that what you eat can shift medical outcomes as he overhauled his own heart condition by addressing his diet and creating his own delicious food that he now shares in this book. Infused with flavours from around the world, this tasty selection of everyday meals makes healthy eating an absolute pleasure.

Every Grain of Rice: Simple Chinese Home Cooking Fuchsia Dunlop 2013-02-04 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.

All Under Heaven Carolyn Phillips 2016-08-30 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

Hunan Peng 2015-04 Hunan is a legendary London restaurant which attracts customers from all over the world. At Hunan, diners don't choose - they simply say what they don't eat and how spicy they like their food. This book features 70 such as 'absurdly delicious' prawn dumplings, and lettuce wraps filled with diced chicken.

The Food of Sichuan Fuchsia Dunlop 2019-10-03 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 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

Complete Chinese Cookbook Ken Hom 2011-11-30 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.

Land of Fish and Rice Fuchsia Dunlop 2019-11-14 '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.

The Revolutionary Chinese Cookbook Fuchsia Dunlop 2006 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.

Teochew Heritage Cooking Eric Low 2015-07-15 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

The Breath of a Wok Grace Young 2013-06-25 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.

Hong Kong Food City Tony Tan 2017-11-22 To eat in Hong Kong is endlessly fascinating and exciting. A mere dot on the map of China, and home to seven million migrants, Hong Kong boasts a food scene that is breathtakingly rich and varied. Tony Tan explores this vibrant city through 80 exquisite dishes, from the cutting-edge contemporary to the traditional, from both the high and low of Hong Kong cuisine - with recipes from the city's iconic hotels, its hawker stalls, and even a legendary dumpling house on the outskirts of Kowloon. Tony weaves his recipes with stories that trace Hong Kong's Chinese roots, explore its deep colonial connections and tantalize us with glimpses of today's ultra-modern city and most delicious eating spots.

China: The Cookbook Kei Lum Chan 2016-09-19 The definitive cookbook bible of the world's most popular and oldest cuisine In the tradition of bestsellers including *Mexico* and *The Nordic Cookbook* comes the next title in the multimillion-selling national cuisine series, *China: The Cookbook*. Featuring more than 650 recipes for delicious and authentic Chinese dishes for the home kitchen, this impressive and authoritative book showcases the culinary diversity of the world's richest and oldest cuisines with recipes from the eight major regions and numerous minor regions. *China: The Cookbook* celebrates popular staples such as Sweet and Sour Spare Ribs and Dim Sum, as well as lesser-known regional classics like Fujian Fried Rice and Jiangsu's Drunken Chicken, and features additional selected recipes from star chefs from around the world.

Classic Food of China Yan-kit So 1992

Every Grain of Rice Fuchsia Dunlop 2012-06-07 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 sam 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.

Every Grain of Rice Fuchsia Dunlop 2019-11-14 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.

My Shanghai Betty Liu 2021-03-11 One of the Best Cookbooks of 2021 by the New York Times Experience the sublime beauty and flavor of one of the oldest and most delicious cuisines on earth: the food of Shanghai, China's most exciting city, in this evocative, colorful gastronomic tour that features 100 recipes, stories, and more than 150 spectacular color photographs. Filled with galleries, museums, and gleaming skyscrapers, Shanghai is a modern metropolis and the world's largest city proper, the home to twenty-four million inhabitants and host to eight million visitors a year. "China's crown jewel" (Vogue), Shanghai is an up-and-coming food destination, filled with restaurants that specialize in international cuisines, fusion dishes, and chefs on the verge of the next big thing. It is also home to some of the oldest and most flavorful cooking on the planet. Betty Liu, whose family has deep roots in Shanghai and grew up eating homestyle Shanghainese food, provides an enchanting and intimate look at this city and its abundant cuisine. In this sumptuous book, part cookbook, part travelogue, part cultural study, she cuts to the heart of what makes Chinese food Chinese—the people, their stories, and their family traditions. Organized by season, *My Shanghai* takes us through a year in the Shanghai culinary calendar, with flavorful recipes that go beyond the standard, well-known fare, and stories that illuminate diverse communities and their food rituals. Chinese food is rarely associated with seasonality. Yet as Liu reveals, the way the Shanghainese interact with the seasons is the essence of their cooking: what is on a dinner table is dictated by what is available in the surrounding waters and fields. Live seafood, fresh meat, and ripe vegetables and fruits are used in harmony with spices to create a variety of refined dishes all through the year. *My Shanghai* allows everyone to enjoy the homestyle food Chinese people have eaten for centuries, in the context of how we cook today. Liu demystifies Chinese cuisine for home cooks, providing recipes for family favorites that have been passed down through generations as well as authentic street food: her mother's lion's head meatballs, mung bean soup, and weekday stir-fries; her father-in-law's pride and joy, the Nanjing salted duck; the classic red-braised pork belly (as well as a riff to turn them into gua bao!); and core basics like high stock, wontons, and fried rice. In *My Shanghai*, there is something for everyone—beloved noodle and dumpling dishes, as well as surprisingly light fare. Though they harken back centuries, the dishes in this outstanding book are thoroughly modern—fresh and vibrant, sophisticated yet understated, and all bursting with complex flavors that will please even the most discriminating or adventurous palate.

The Modern Art of Chinese Cooking Barbara Tropp 1996-04-15 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.

Gok Cooks Chinese Gok Wan 2016-12-01 Not only is Gok Wan one of the UK's top fashion stylists, but he can cook too! Gok's fantastic book, *Gok Cooks Chinese*, contains 80 personal and family recipes, which are not only delicious and healthy but incredibly simple to make. Gok's love and passion for Chinese food and cooking techniques shine through from every page. From his unique perspective he gives us his personal and modern take on the Chinese food that he grew up eating, drawing on his Chinese heritage to give us a different angle on how to eat - for Gok, it's all about sitting down, tucking into fantastic food that is fuss-free and relaxed. Gok's food is about balance, health, flavour and fun. From his absolute favourite recipe for Prawn Wonton Noodle Soup (which he calls 'happiness in a bowl') to Perfect Fried Rice or classics like his dad's Honey-glazed Char Siu Pork, through chapters on Dim Sum, Street Food, One Pot Wonders and Feasting, you will find recipes for all occasions and moods, whether entertaining friends or enjoying a meal at home by yourself. Above all, Gok Wan will demystify Chinese ingredients and equipment. *Gok Cooks Chinese* shows us how easy it is to shop and cook just like him.

The Mom 100 Cookbook Katie Workman 2012-04-03 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 Food of Taiwan** Cathy Erway 2015-03-24 Collects recipes for home-style Taiwanese dishes and authentic street food, including peppery pork buns, danzai noodle soup, sweet potato congee, fried chicken steaks, three cup squid, and deep-fried shrimp rolls.