

CHINESE COOKBOOK

150 Authentic Chinese Recipes for Modern Kitchens

Duke Yeong



Popular Chinese Cookbook

Noah Wood



Popular Chinese Cookbook:

Chinese Homestyle Cookbook Donna Branham, 2024-03-09 Discover the amazing flavors of Chinese cooking with this essential Chinese cookbook Packed with 125 authentic and traditional Chinese recipes this is the ultimate cookbook for making Chinese food at home This Chinese recipe book covers all the classics across a diverse range of categories so you can easily find a recipe for any meal or occasion It includes popular Chinese dishes like dumplings dim sum noodles rice stir fries and more Types of Chinese Recipes in the Cookbook Sides Appetizers like potstickers egg rolls and scallion pancakes Dim Sum recipes such as shumai har gow and char siu bao Noodles Soups including wonton soup dan dan noodles and chow mein Breakfast dishes like congee fried dough sticks and steamed buns Meat recipes for beef chicken and pork stir fries Fish and seafood recipes featuring shrimp and salmon Rice dishes such as fried rice variations and claypot chicken rice Vegetable recipes like Sichuan green beans and eggplant What this Chinese cook book Includes Clear instructions to make authentic Chinese recipes 125 traditional Chinese recipes perfect for home cooks Broad recipe categories from appetizers to mains to dessert Approachable recipes ideal for beginners and advanced cooks Tips for navigating Chinese ingredients and cooking techniques Easy to follow layout for seamless Chinese cooking This essential traditional Chinese cookbook has foolproof recipes and guidance so you can recreate favorite Chinese takeout and restaurant dishes in your own kitchen Explore new Chinese cuisine with this highly rated best Chinese cookbook

Chinese Cookbook Jack Johns, 2017-05-03 A common misconception amongst the Western people regarding Chinese cuisine is that they often consider it to be of a completely distinct and unique breed While all of the ingredients use ginger spring onions garlic soy sauce sugar sesame oil vinegar and bean paste they always tend to combine everything through a highly distinctive method which alters the flavor to a great degree Staple foods of Chinese cuisine include but are not limited to Rice Primarily grown in Southern China Rice is eaten by Chinese people almost every day This is considered to be one of the major staple food in China Noodles Noodles are considered as the basic staple food in China and they adore these particularly in the Northern regions Tofu Alternatively known as Bean Curd These are made from water curdling agent and soy milk and are good sources of protein iron and calcium while being low in fat Tofu has been a staple of Asian and Chinese cuisine since the ancient times and has now become popular amongst other regions as well Meat While Chinese people tend to eat all kinds of meats ranging from duck chicken pigeon beef to pork and mutton They primarily tend to lean much more towards pork With that basic knowledge you are now ready to explore the Chinese recipes and experiment them one by one to find your next favorite dish This book contains 25 of the best of the best Chinese recipes that you are going to find out there Each of these recipes is carefully chosen to ensure that they are not too difficult to make so you should find it a breeze for you to experiment using them Inside we collected only the best of the best Chinese recipes for Breakfast Lunch Dinner Desserts Snacks Isn't this great What are you waiting for Download your copy right away

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* *The Authentic Chinese Cookbook* Noah

Wood,2022-10-31 China is the largest populated country in the world with an amazing cooking style In fact Chinese food is so flavorful with many of the flavors being dated back to the first millennia BC It s a wonder how these flavors have survived today They have however evolved and grown with countless techniques provided not only by cooks but also by fashion trendsetters and traditional herbal medicine With an array of tools recipes and procedures at their disposal Chinese chefs are ready to make any type of food possible With its long history the cuisines seen have become important parts of the country s heritage There are various healthy ingredients used in Chinese foods These make the recipes more appealing and flavorful In this book you will learn various recipes that traditionally originated in China This book contains 30 recipes that are traditionally cooked in the different provinces of China All these recipes are detailed with easy to follow instructions and detailed ingredients that help you cook at home So start reading this amazing book now **A Very Chinese Cookbook**

Kevin Pang,Jeffrey Pang,America's Test Kitchen,2023-10-24 A BEST COOKBOOK OF THE YEAR New York Times Serious Eats James Beard Award winner Kevin Pang and his dad Jeffrey hosts of America s Test Kitchen s Hunger Pangs teach you

Chinese cooking in funny stories and 100 recipes doable for any cook New York Times Join the Kevin and Jeffrey Pang as they share over 100 American Chinese classics Sichuan street foods and dim sum favorites Full of charming stories of growing up in Hong Kong and time tested insights from the duo's lifelong love of cooking A Very Chinese Cookbook is more than a Chinese recipe book it's a heartfelt ode to Chinese food family and identity Inside you'll find 100 Chinese recipes covering Cantonese Sichuan American Chinese and other regions Personal stories and insights on Chinese culinary history you won't find anywhere else Easy to follow instructions and photos outlining basic Chinese cooking techniques A Chinatown shopping guide to help you find the best soy sauce vinegar and more Pairing ATK's rigorously tested recipes with the Pangs signature mix of humor and instruction this multi generational cookbook is very practical very personal and very Chinese indeed

Popular Chinese Cookbook Alison Burt,1977 *The Ultimate Chinese Cookbook* Thomas Kelley,2015-08-10 Who isn't a fan of Chinese food With this new book *The Ultimate Chinese Cookbook Best Chinese Recipes Book Ever* you can enjoy one of the best free Chinese cookbooks out there whenever your heart desires Unlike other free Chinese cookbooks available today you will not find one that is packed full of Chinese recipes as or one that offers you a variety of tips to cooking the ultimate Chinese food that you so desire than this one of these free Chinese cookbooks In *The Ultimate Chinese Cookbook Best Chinese Recipes Book Ever* you will find many Asian Hot spot classics such as General Tso's Chicken Beef with Broccoli Chinese style pork ribs Spring rolls and much much more If you are a fan of Asian Hot Spot food then you have got to take a look inside *The Ultimate Chinese Cookbook Best Chinese Recipes Book Ever* for yourself **Popular Chinese cookery**

Alison Burt,1982 **Best Chinese Cookbook 2021** Philips Coleman Ph D,2021-02-13 A n voyages r und th w rld t d n nn t h l b ng m r d b the xt nt to wh h Ch n food and k ng h been t bl h d n lm t each rn r of the rth Be that as it may th promotion f th Chinese u n m t h v g th r d a udd n nd v rwh lm ng m m ntum nl n th l t u l f many years S what t that has caused this udd n u f Chinese u n Th answer l in th novel tr d t n nd t hn qu of Chinese cooking nd n the nh r nt request f Ch n f d nd flavors to the l t Al Ch n f d n b xtr m l practical as w ll b ng h ghl nutr t u b u m t ngr d nt are ut into m ll nd at that point u kl cooked so to r t n their n tur l goodness Tr d nd social h ng b tw n China nd th ut d w rld t k place rl the hour of th R m n Em r and v r th t ntur f r gn nflu n and present day innovation h ff t d almost ll strolls f regular l f n China x t n n m l the Cul n r Art of Ch n In f t f r gn groceries h v been ntr du d in China n the d wn f history yet th ll became nt gr l rt f Ch n food Clearly Ch n culinary rt h g n thr ough th u nd of r of refinement and d v l m nt however th Ch n un u method of k ng nd r r ng f d r m n b ll unaltered Ar h l g l f nd f th br nz age r und 1850 BC nd t th t th Ch n h d ut n l u h br nz CLEAVER f r utt ng u f d nt m ll pieces nd cooking th m n n m l f t utilizing a br nz t n t d m l r t the m d rn wok Th r d t t demonstrate th t l ng as th ZHOU d n t twelfth C BC th Ch n u d u v n g r rice w n fru t j m and as flavors n the k ng nd th t l b r t nd muddled k ng techniques w r lr d b ng m l d By th t m f Ch n gr t t sage CONFUCIUS 551 479 BC wh was an kn wl dg d g urm t also it was r rd d that th m rt n of warmth application nd bl nd ng f d ff r nt flavors w r m h z d n Ch n cooking nd th employments of high m d r t r low h

the blending of our interesting little traditional sweet flavors with all given traditional application in request to have a harmonious whole This thorough congruity is one of the main highlights of Chinese food of this day

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 Beautifully illustrated with full colour photography and popular favourites and new tastes to discover this is the perfect addition to anyone's kitchen shelf A fantastic collection of recipes A great investment BBC Olive If there's one man who knows about Chinese cooking it's Ken Hom Woman's Way This Chinese cracker of a book is all you need to wok and roll You Magazine This is the best Chinese cookbook I own Reader review Could this be the only Chinese cookery book you need to own Quite possibly Reader review Really easy to follow recipes Delicious Reader review 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 mouth watering 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 including meat based and vegetarian recipes 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

Easy Wok Chinese Cookbook Lina Sun, 2021-05-29 55% DISCOUNT FOR BOOKSTORES 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 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 Easy Wok Chinese Cookbook No need to order anymore just gather your ingredients and cooking tools and start cooking

Modern Chinese Recipes at Home Ryan Hart, 2017-10-19 Chinese food becomes more popular all over the world Making Chinese cooking at home may become such an adventure Cooking Chinese dishes lets you discover not only the new cuisine or country's culture but also the value of spring herbs and their appropriate portion in the dish in order not to spoil it but to make more tasty and healthy This is the best Chinese cookbook which covers the interests of modern society that follows the healthy way of living and bears in mind what does it eat Modern Chinese recipes at home aren't the same as those cooked at the restaurants or other places to have there or take away These Chinese recipes follow the traditional Chinese cuisine keeping all the cultural aspects but are less fat more nutritious and delicious at the same time

Among these Chinese food recipes you will find not only Chinese soup recipes but also a variety of Heart Warming Appetizers Chinese Noodles Rice Treats Popular Chinese Meat Meals Popular Chinese Seafood Meals Cook with pleasure and benefit for your health Discover the new way of nourishment healthy and delicious with this cookbook written with love to its readers

The Chinese Cookbook You Need Anthony Boundy, 2019-10-07 Everyone enjoys a good Chinese take out Now you can prepare your favorite dishes at home The Chinese Cookbook You Need has the perfect appetizers main meals soups and desserts that you crave Wave good bye to the delivery person and cook them yourself Whether you stir fry steam or saut you can prepare delectable meals in minutes Most of them have a great combination of meat and vegetables so they are healthy as well as delicious Steaming which uses no fat at all could not be healthier Chinese cuisine utilizes great sauces to infuse each dish with unique flavors The Chinese Cookbook has the best suggestions on how to use Oriental sauces such as soy sauce hoisin sauce and oyster sauce to make your meals sing Treat family and friends to a real Chinese delight from this Chinese Cookbook You Need Enjoy And don't forget the chop sticks

Modern Chinese Recipes at Home Ryan Hart, 2017-10-19 Chinese food becomes more popular all over the world Making Chinese cooking at home may become such an adventure Cooking Chinese dishes lets you discover not only the new cuisine or countries culture but also the value of springs herbs and their appropriate portion in the dish in order not to spoil it but to make more tasty and healthy This is the best Chinese cookbook which covers the interests of modern society that follows the healthy way of living and bears in mind what does it eat Modern Chinese recipes at home aren't the same as those cooked at the restaurants or other places to have there or take away These Chinese recipes follow the traditional Chinese cuisine keeping all the cultural aspects but are less fat more nutritious and delicious at the same time Among these Chinese food recipes you will find not only Chinese soup recipes but also a variety of Heart Warming Appetizers Chinese Noodles Rice Treats Popular Chinese Meat Meals Popular Chinese Seafood Meals Cook with pleasure and benefit for your health Discover the new way of nourishment healthy and delicious with this cookbook written with love to its readers

Family Style Chinese Cookbook Shanti Christensen, 2016-12-20 Family Style Chinese Cookbook is a treasure trove of real Chinese home cooking But it's more than just a cookbook it's a collection of stories about tradition ceremony family and pride Bee Yinn Low author of Easy Chinese Recipes Authentic Chinese cuisine is responsible for some of the most tantalizing dishes in the world And yet creating these delicious dishes may seem daunting We're not talking about westernized Chinese food that you can find in most Chinese cookbooks but rather the succulent flavors vibrant aromatics and bold pairings that define what authentic Chinese food truly is Shanti Christensen knows a thing or two about what makes Chinese food authentic As food editor for Time Out Beijing and an avid traveller Shanti soaked up China's culture and food But the best cuisine she experienced wasn't from five star restaurants but rather from the family kitchens of locals Family Style Chinese Cookbook is an assemblage of family recipes that Shanti collected during her time with families throughout China Presented alongside endearing stories these recipes

form a Chinese cookbook that evokes a truly unique experience to excite your curious spirit and surprise your adventurous palate With Family Style Chinese Cookbook you ll find everything you need to cook home style Chinese food from your very own kitchen including High quality authentic Chinese family heirloom recipes Cooking tips based on your personal preferences and suggested variations for hard to find ingredients Guidance for stocking up on Chinese pantry essentials and finding unique ingredients Overview of essential equipment commonly required for proper recipe preparation such as a glazed clay pot wok and mandoline Simplified instructions of basic cooking techniques including those for tenderizing meat stir frying parboiling and braising In China food brings people together With the ease and simplicity of Family Style Chinese Cookbook you and yours will savor the bold flavors sweet aromas and warm connection that can be offered through authentic Chinese cooking

The Woks of Life Bill Leung,Kaitlin Leung,Judy Leung,Sarah Leung,2022-11-01 JAMES BEARD AWARD NOMINEE NEW YORK TIMES AND USA TODAY BESTSELLER IACP AWARD FINALIST PUBLISHERS WEEKLY STARRED REVIEW The Woks of Life did something miraculous It reconnected me to my love of Chinese food and showed me how simple it is to make my favorite dishes myself KEVIN KWAN author of Crazy Rich Asians The family behind the acclaimed blog The Woks of Life shares 100 of their favorite home cooked and restaurant style Chinese recipes in a very special book J Kenji Lopez Alt author of The Food Lab and The Wok ONE OF THE TEN BEST COOKBOOKS OF THE YEAR San Francisco Chronicle Simply Recipes ONE OF THE BEST COOKBOOKS OF THE YEAR The New York Times Food Wine NPR Smithsonian Magazine Delish Epicurious This is the story of a family as told through food Judy the mom speaks to traditional Chinese dishes and cultural backstory Bill the dad worked in his family s Chinese restaurants and will walk you through how to make a glorious Cantonese Roast Duck Daughters Sarah and Kaitlin have your vegetable forward and one dish recipes covered put them all together and you have the first cookbook from the funny and poignant family behind the popular blog The Woks of Life In addition to recipes for Mini Char Siu Bao Spicy Beef Biang Biang Noodles Cantonese Pork Belly Fried Rice and Salt and Pepper Fried Oyster Mushrooms there are also helpful tips and tricks throughout including an elaborate rundown of the Chinese pantry explanations of essential tools including the all important wok and insight on game changing Chinese cooking secrets like how to velvet meat to make it extra tender and juicy Whether you re new to Chinese cooking or if your pantry is always stocked with bean paste and chili oil you ll find lots of inspiration and trustworthy recipes that will become a part of your family story too

The Essential Wok Cookbook Naomi Imatome-Yun,2015-05-08 Classic Chinese flavors come home a comprehensive Asian cookbook 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 wok recipe 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 *Authentic Chinese Cookbook* Serna Westbrook,2023-07-19 Introducing the Authentic Chinese Cookbook Unveiling the Flavors of China s Time Honored Cuisine your passport to a culinary adventure filled with the authentic tastes and aromas of China This captivating cookbook is a culinary treasure trove inviting you to embark on a journey through the diverse and enchanting world of Chinese cuisine From the bustling streets of Beijing to the tranquil villages of Guangzhou this book gathers the most cherished recipes passed down through generations and brings them to your kitchen Inside you ll discover a tantalizing array of traditional Chinese dishes that will delight your taste buds and transport you to the heart of China s vibrant food culture From famous classics like Kung Pao Chicken Dumplings and Peking Duck to lesser known regional specialties each recipe is carefully crafted to preserve the true essence of Chinese cooking But this book isn t just about the recipes it s a comprehensive guide to understanding the techniques and ingredients that make Chinese cuisine so unique Delve into the art of stir frying noodle making and dim sum preparation as you master the authentic cooking methods used in Chinese kitchens Whether you re a novice cook or an experienced chef this cookbook offers clear and easy to follow instructions making it accessible to all levels of culinary expertise Explore the vibrant flavors of China s provinces and savor the excitement of creating restaurant quality dishes right in your home More than just a cookbook *Authentic Chinese Cookbook* also delves into the cultural significance of Chinese food and its role in Chinese celebrations and festivals Gain insight into the time honored traditions surrounding mealtime tea ceremonies and the importance of family dining With stunning food photography that will make your mouth water this book is not just a recipe collection but a visual delight Each page invites you to explore the rich tapestry of Chinese cuisine inspiring you to recreate these treasured dishes for your loved ones So if you re ready to embark on an unforgettable culinary journey *Authentic Chinese Cookbook* is your gateway to mastering the art of Chinese cooking Unlock the secrets of authentic flavors impress your guests with exotic delights and immerse yourself in the culinary heritage of China Get ready to awaken your taste buds broaden your horizons and savor the delights of China s most cherished dishes **Easy Chinese Recipes** Bee Yinn Low,2012-04-16 Cook all your favorite Chinese dishes at home with this easy to follow Chinese cookbook Growing up in a Chinese household in Malaysia where cuisine and culture were inseparable Bee Yinn Low developed a deep love and appreciation for food Her early memories of helping her mother prepare steamy and fragrant Chinese meals solidified into a way of life for Bee as a working woman in Southern California A

love of Chinese food didn't translate well to a modern Western lifestyle due to time and ingredient constraints. Rather than give up her favorite foods, Bee experimented with recreating the unforgettable flavors of her youth with her limited time and using ingredients found in local supermarkets. She managed to develop versions of her favorite Chinese dishes that had all the taste but were a lot less work. In *Easy Chinese Recipes*, Bee shares her passion and expertise in Chinese cooking. It features a collection of Bee's all-time favorite dishes, the foods she loves to cook and eat at home. She includes updated traditional family recipes along with her own versions of the best Chinese restaurant dishes from around Asia. Favorite Chinese recipes include Crispy Shrimp Dumplings, Kung Pao Chicken, Sweet and Sour Pork, Homestyle Chow Mein, Noodles, Mongolian Beef, and many more. Building off her passion, expertise, and the avid following she has on her website rasamalaysia.com, the Internet's most popular Asian food and cooking site, *Easy Chinese Recipes* is sure to become the go-to book for cooks interested in creating Chinese meals at home.

125 Best Chinese Recipes Bill Jones, Stephen Wong, 2010

Easy Chinese cooking with everyday ingredients

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