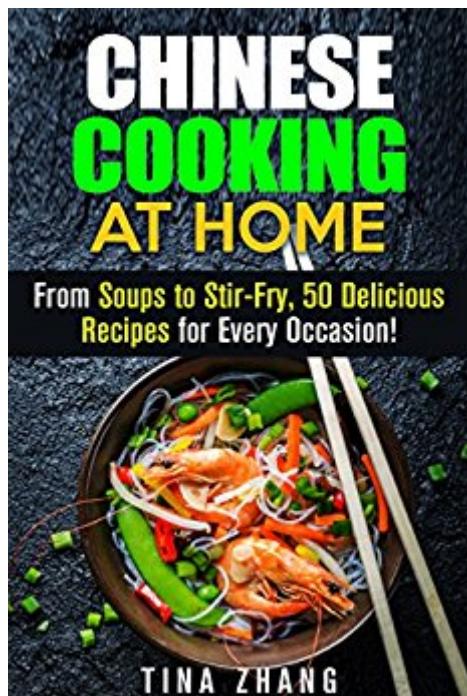


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Chinese Cooking At Home: From Soups To Stir-Fry, 50 Delicious Recipes For Every Occasion! (Asian Cuisine)



Synopsis

Are you a regular visitor to your favorite Chinese restaurant? Are you forever wishing you could recreate those scrumptious meals in your own kitchen? If so, this recipe book is the one for you. Traditional Chinese dishes are a favorite for many people, but they often appear too challenging for the average cook. Unfamiliar spices, exotic flavors and seemingly complicated recipes make cooking Chinese food seem more like an adventure you have to enjoy at the restaurant if you want it to taste just right. The recipes in this book are designed to take away your fears about Chinese cooking. All the delicious soups, stir-frys, sides and sweets that you enjoy at your neighborhood takeout place can be reproduced in the comfort of your own kitchen with ingredients easy to find at your local supermarket. There are no difficult-to-find ingredients in this book. The trick to good Chinese food is simpler than you think. Several of the recipes here will be close copies of all your favorite meals. You will find spicy, sumptuous, exotic fare that's easy to make in these 50 delicious Chinese food recipes. Inside You Will Learn:

- How Chinese cooking differs from another fare
- How to identify some unfamiliar flavors and spices
- How to recreate your favorite restaurant meals
- Tips & Tricks for Chinese cooking like the pros
- The best way to adapt your favorites with just a few ingredients
- 50 Delicious Chinese food recipes
- And much more

The recipes in this cookbook will have you putting down the takeout menu and pulling out your unused wok from under the cupboard. You will realize how easy it is to take a simple recipe typically only found at a restaurant and serve it on your table to the delight of every Chinese food lover. Don't Delay. Download This Book Now!

Book Information

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Customer Reviews

Chinese Cooking at Home: From Soups to Stir-Fry, 50 Delicious Recipes for Every Occasion!
(Asian Cuisine) Has introductory material on what makes Chinese food special. Recipes include a photo, servings and ingredient list and instructions. There is no nutritional information. Stir fry is our go to.

Wow! I've been looking for a book like this! If you've been cooking "Chinese Food" like me, you've been doing sweet & sour chicken and honey-garlic ribs, maybe the occasional pineapple ham, and some sort of rice and prepared egg-rolls just heated in the oven, and all made with bottled sauces. Well, no more! This book takes you on a journey through south-east Asia with delicious delicacies such as Crab Rangoon, Spicy Thai Noodles, Szechuan Beef, General Tso's Chicken, Kung Pao Shrimp...and for dessert...Chinese Sugar Egg Puffs and Bubble Tea! Learn how to make your own home-made sweet & sour sauce and five-spice powder, and master the art of making your own egg rolls, pot stickers and dumplings! This is a book no kitchen should be without. "Disclosure: I received this product for free in exchange for my honest unbiased review"

Westernized version of Chinese cooking based on the type of food found in North American Chinese Restaurants. There are very few typos in the book and none of these interfere with the understanding of what is being said. Recipes seem to have no errors and there are pictures included. With the recipes, there are notes and to substitute alternative ingredients. Having an allergy to soy sauce and possibly soy itself, I appreciate that there are recipes that I can use substitutions that I've looked up the web to cook Chinese food at home. Looking forward to trying some of these out. Disclosure: I received this book for free in exchange for my honest and unbiased review.

I love oriental food whether it is Chinese or Thai. This is a great guide to learning to cook some

of the dishes we in the West know as Chinese food. They are not the same thing eaten in China as the author explains. Westerners love the sauces that are not used in the East. The author explains the items needed as well as the ingredients and the techniques. Some are not common unless you live in a decent sized city with Oriental markets. I am lucky because I live in Florida which like other American places is definitely a melting pot. All of the ingredients in this book can be found in my favorite Asian market. The recipes sound good and appear well organized. They are easy to understand and should be easy to prepare. There are a few editorial errors, but not enough to ruin the book. This will be the book I cook dinner from tonight! I have found from my travel to Asia and Europe and other places that the foods we eat in the west defined as "Italian, Spanish, etc" are nowhere near the foods eaten in these countries. The immigrants who came from those countries and others adapted their recipes to the tastes of Americans and came up with some foods that are very different from what was served in their homeland over 100 years ago and is also served the same way today. Disclosure: I received this book free in exchange for my honest review.

I really enjoyed reading through the many recipes in Chinese Cooking At Home. The presentation was excellent and though the book contains many recipes that I am familiar with it also included recipes that I had never heard of before. I found several recipes that I am looking forward to trying one, in particular, is the recipe for crab casserole. This is one of my favorite dishes when I go to my local Chinese restaurants, buffet along with crab Rangoon. Looking forward to trying some of these wonderful recipes. Disclosure: I received this product for free in exchange for my honest and unbiased review"

Now this is the type of recipe book EVERYONE can totally get into!! I love the fact that prior to each recipe, there is a picture of it. The last recipe book I've read, was a true disappointment only in the fact that it had no pictures to actually see what the recipes look like after they were completed. Loving Chinese food, and now having the ability to actually learn how to make some of my favorite dishes, this book is a total must buy for anybody who enjoys Chinese as much as I do!!! Disclosure: I received this product for free in exchange for my honest and unbiased review"

I love this book the book is nicely illustrated which I feel is very important. I love Chinese food and look forward to making some of my favorite dishes and experimenting with a few new ones. The book gives a list of the basic ingredients to have on hand when you want to cook. The recipes are explained pretty simple. Looking at the pictures that are shown with each recipe makes me want to

get cooking today. Being that I must account for my carbs and sodium content I wish that it came with the nutrition facts. I received this book for free in exchange for an honest and unbiased review.

I am in love with Asian cuisine, it has a lot to offer, so many shades of flavor from hot to the sweetest. Sometimes it's hard to recognize what components are used for cooking, I failed several time trying Chinese dishes. They are just awesome. There is a lot to try and enjoy. As we've got some favorites from Chinese cuisine I've decided to learn how to cook those dishes on my own. It's very fascinating and so delicious. I can add the necessary amount of spices and adjust to the needs of everyone. The book is very helpful in learning the art of Chinese cooking.

Thanks a lot!

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