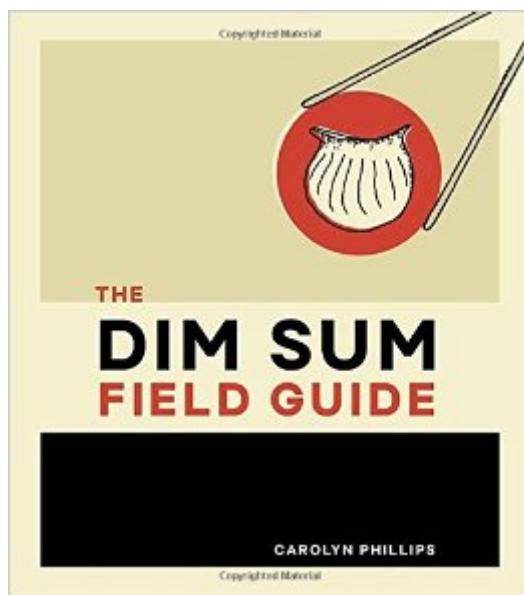


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The Dim Sum Field Guide: A Taxonomy Of Dumplings, Buns, Meats, Sweets, And Other Specialties Of The Chinese Teahouse



Synopsis

A whimsically illustrated yet authoritative guide to the "taxonomy" of dim sum, based on a popular Lucky Peach story. Author and illustrator Carolyn Phillips demystifies the rich, nuanced culinary institution of teahouse snacks in *The Dim Sum Field Guide*, a pocket-size, definitive resource featuring 80 hand-drawn illustrations. With entries for all the dim sum classics--including siu mai, xiaolongbao, char siu, roast duck, and even sweets like milk tarts and black sesame rolls--this handy reference is perfect for bringing on-the-go to your next dim sum outing. Armchair travelers and Asian food enthusiasts alike will be delighted by this detailed yet accessible look at the distinctly Chinese art of eating well.

Book Information

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Customer Reviews

dim-sum-image Dim Sum wasn't part of my childhood. No restaurant near my suburban tract home served duck feet or jelly fish or buns filled with sticky red bean paste. It was the 1970's and my people (Catholic, Italian, East Coast) would be hard pressed to put the words "adventurous" and "eating" together in a sentence unless they were also describing long bouts of incapacitating illness. Adventurous eating had consequences rather than rewards, we were warned. Fast forward to the late 1980's and my move to Seattle, where adventurous eating was already common place in this international city. There was palak paneer and tikka masala, ikura and yellowtail, mole and tortas, and sticky rice and chow fun--none of which I had tried before. Before foodie culture really took hold, international cuisine was already everywhere for the tasting. And I dug in with enthusiasm, if not enlightenment. I first went to dim sum with a large work group one busy lunch time. The dishes

plunked down in front of us were delicious, commandeered from rolling metal carts by a coworker who'd clearly done this before. I didn't give much thought to the little plates still circling past on the carts, the ones not chosen. I was happily enjoying siu mai, pot stickers, hum bao, sticky rice, and egg tarts for the first time. Eager to taste more, and to eat those goodies again, I adventured out with a friend who was also a dim sum newbie. The dishes I'd had before were easily recognizable, and I just pointed and smiled to make my selections. And then there were the dishes I hadn't noticed when someone else was ordering. I confidently smiled and pointed at some of those too, even though I had no idea what they might be. They smelled good. They mostly looked good.

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