

The Essential Wok Cookbook A Simple Chinese Cookb

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Wok Recipes Booksumo Press 2020-02-15 Everyday Wok Recipes. Get your copy of the best and most unique Wok recipes from BookSumo Press! Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on Wok cooking. Wok Recipes is a complete set of simple but very unique Wok recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the Wok Recipes You Will Learn: Tamari Veggies and Chicken Stir Fry Ramen Chicken Stir Fry Chicken and Tofu Clash Stir Fry Sweet Pineapple and Apricot Chicken Stir Fry Ginger Chicken Stir Fry Scallion Mushroom Chicken Stir Fry Honey Chicken Stir Fry Spicy Mustard Chicken Stir Fry Popping Teriyaki Chicken Stir Fry Classic Paprika Chicken Fry Teriyaki Chicken Stir Fry with Noodles Grilled Chicken Stir Fry Linguine Tangerine Chicken Stir Fry Basmati Chicken Stir Fry Spears Beachy Chicken Stir Fry Fried Teriyaki Chicken Rice American Parsley Chicken Stir Fry Creamy Canola Chicken Stir Fry Chipotle Chicken Stir Fry Cashew Chicken Breasts Stir Fry Teriyaki Chicken Tortellini Stir Fry Summer Chicken Stir Fry Roasted Nutty Chicken Stir Fry Spicy Chicken Noodles Stir Fry Spicy Chestnut Chicken Stir Fry Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Wok cookbook, Wok recipes, Wok book, Wok, wok cooking, wok recipes cookbook, wok recipe book

Jeremy Pang's School of Wok Jeremy Pang 2022-05-26 Celebrate fast, furious and fresh Asian cooking with over 80 recipes from TV's Jeremy Pang and his award-winning cookery institution, School of Wok. Bringing together the best Asian flavours from across the continent, this book is a combination of quick-fire, easy meals that take minutes to cook up. Most recipes in the book utilise the 'wok clock' technique, where the ingredients are laid out in a clock formation in the order they will be cooked for complete simplicity. From quick weekday suppers to family feasts with a bit more flare, Jeremy Pang's School of Wok contains the tips and tricks you need to make the world of Asian cooking easily accessible so you never have to resort to a fakeaway ever again. Chapter one: Chinese Including General Tso's Chicken; Garlic & Vermicelli Steamed Prawns and Vegan Chow Mein Chapter two: Thai Including Steamed Fish with Lemon Grass & Lime Broth; Bangkok Crab Omelette and Green Chicken Curry Chapter three: Vietnamese Including Quick Chicken Pho; Sweet Potato & Prawn Fritters and Crispy Tofu in Tomato Sauce Chapter four: Singaporean & Malaysian Including Vegan Laksa; Malaysian Mixed Rice and Sesame Oil Chicken Chapter five: Indonesian & Pinoy Including Pinoy Garlic Butter Chilli Prawns;

Coconut Spicy Squash Stew and Ben's Spicy Fried Chicken Chapter five: Korean & Japanese Including Kimchi Fried Rice, Korean Fried Chicken and Quick Vegan Ramen

Cravings Chrissy Teigen 2016-02-23 Maybe she's on a photo shoot in Zanzibar. Maybe she's making people laugh on TV. But all Chrissy Teigen really wants to do is talk about dinner. Or breakfast. Lunch gets some love, too. For years, she's been collecting, cooking, and Instagramming her favorite recipes, and here they are: from breakfast all day to John's famous fried chicken with spicy honey butter to her mom's Thai classics. Salty, spicy, saucy, and fun as sin (that's the food, but that's Chrissy, too), these dishes are for family, for date night at home, for party time, and for a few life-sucks moments (salads). You'll learn the importance of chili peppers, the secret to cheesy-cheeseless eggs, and life tips like how to use bacon as a home fragrance, the single best way to wake up in the morning, and how not to overthink men or Brussels sprouts. Because for Chrissy Teigen, cooking, eating, life, and love are one and the same.

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 choi 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.

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.

The Everyday Wok Cookbook Lorna Yee 2012-11-06 Most people think a wok is just for stir-frying Chinese food. Not so! A wok is a versatile and inexpensive piece of kitchen equipment that can be used everyday, for all your meals. You can braise, steam, deep-fry, and stew foods in it. You can even bake a cake in it! Don't stash your wok away in a cupboard. Leave it on your stovetop and use it every day! This book celebrates making American favorites such as spaghetti and meatballs, buttermilk fried chicken, and pulled pork sandwiches using the ancient Chinese cooking vessel. You'll also find easy Asian dishes like kung pao chicken, shrimp and egg fried rice, stir-fried beef and broccoli, and chicken chow mein.

Thousand Recipe Chinese Cookbook Gloria Bley Miller 1984-11 Provides instructions for preparing Chinese-style appetizers, meat, poultry, seafood, egg dishes, vegetables, rice dishes, egg rolls, and sauces, and gives information on menus and cooking techniques

The Essential Wok Cookbook Zoë Harpham 2004 Offering handy tips and advice to help you get the most out of your wok, this title features double-page spreads on particular ingredients and recipes.

The Woks of Life Bill Leung 2022-11-01 NEW YORK TIMES AND USA TODAY BESTSELLER • 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 López-Alt, author of *The Food Lab* and *The Wok*) 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.

Healthy Wok Chinese Cookbook for Beginners Lim Chou 2021-02-15 Do you want to make easy, healthy Chinese food? Go for a wok. It's time to toss the takeout menu and start stir-frying like a seasoned master chef. In the time it takes to call for takeout, you could make a delicious Chinese dinner at home! You do not have to train at a culinary art school to learn how to cook delicious Asian wok dishes. In fact, all you actually need to do is to gather up your ingredients, prepare them in advance, and fire up that wok so you can stir-fry them to perfection. Now you can capture the flavors of Chinatown in your own kitchen. This Chinese cookbook makes it quick and easy to prepare Chinese takeout favorites at home with beginner-friendly recipes that anyone can master. From appetizers to desserts and everything in between, learn how to make classics like Appetizers and Dim Sum Favorites, Hot and Sour Soup, Orange Chicken, Kung Pao Beef, Shrimp Lo Mein, and Sweet Egg Custard Dessert. These step-by-step recipes use simple, affordable, everyday ingredients you can find at most grocery stores and don't require lengthy prep work or complicated cooking techniques. Welcome to your new Asian-inspired cooking adventure! Here are some of the kind of recipes you'll find in *Healthy Wok Chinese Cookbook for Beginners*: Dumplings and egg rolls Chinese soups Vegetables, tofu, and eggs Pork, beef, and lamb recipes Noodles and rice Chicken and duck dishes The most delicious fish and seafood recipes 100 best Asian recipes to impress your friends and family. Skip the takeout and enjoy quick, healthy Chinese food with *Healthy Wok Chinese Cookbook for Beginners*. So, if you've got a wok in the kitchen, all you have to do is start! Download your copy today! Scroll up and click the "BUY NOW" button CHOOSE which one you like more! The Book is Available in 3 Editions: Kindle Paperback - Full Color Paperback - Black & White

101 Asian Dishes You Need to Cook Before You Die Jet Tila 2017-06-27 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.

Wok Secrets Pan Anzìa 2021-03-03 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 Wok Secrets 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 Wok Bible Sunil Vijayakar 2016-02-07 180 sensational stir-fry dishes from east and west for pan and wok, with 700 photographs.

Victor Sen Yung's Great Wok Cookbook Victor Sen Yung 2019-07-18 Victor Sen Yung was an intrepid Chinese American character actor, businessperson, and cooking enthusiast. Generations knew him as Hop Sing from the classic television show Bonanza, but in his Great Wok Cookbook, Victor Sen Yung shares the art of authentic Chinese wok cooking in over 200 mouthwatering recipes. Chinese cooking is an adventure in living, according to Sen Yung, whom many are surprised to learn was an accomplished chef off the screen. The Great Wok Cookbook reveals Victor Sen Yung's approach to preparing authentic Chinese cuisine, selecting the best ingredients and making meals look as amazing as they taste. Sen Yung's cultural insights, sprinkled generously throughout the book, derive from his experience as a child of immigrants who started learning family recipes at the age of five. Victor Sen Yung's Great Wok Cookbook has introduced generations to Chinese cooking techniques that are authentic and accessible. Recipes include classics from egg rolls and Won Ton soup to Chinese Barbecued Pork and Spicy Szechwan Chicken. Whether you are a neophyte cook or a seasoned gourmet chef, the Great Wok Cookbook will provide valuable insights for the perfect preparation of classic Chinese cuisine.

Chinese-Japanese Cook Book Onoto Watanna 2006 Published originally in 1914, this is the first Asian cookbook published in America. The fascinating new introduction by Asian cooking authority Jacqueline M. Newman reveals the trickery at play from the two sisters of Anglo-Chinese descent who wrote the book. The Chinese recipes are simple Chinese-American ones using ordinary ingredients. Many are for chop suey and chow mein using lots of celery, bean sprouts, and gravy. The Japanese meat and fish recipes are also simple even though several use rabbit, pheasant, venison, pigeon, even whale; the vegetable dishes are more Chinese than Japanese. Desserts straddle both cuisines. This book marks the beginning of the interest in Asian cuisine in America, and it is notable, almost 100 years later, to see the way authenticity had been edited for both the public and the author's purposes.

The Modern Proper Holly Erickson 2022-04-05 "The creators of the popular website The Modern Proper show home cooks how to reinvent what proper means and be smarter with their time in the kitchen to create dinner that everyone will love."--Provided by publisher.

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 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*

Chinese Soul Food Hsiao-Ching Chou 2018-01-30 Any kitchen can be a Chinese kitchen with these 80 easy homestyle recipes—plus tips and techniques for cooking with a wok, stocking your pantry, making rice, and more Chinese food is more popular than any other cuisine and yet it often intimidates North American home cooks. *Chinese Soul Food* draws cooks into the kitchen with recipes that include sizzling potstickers, simply but delicious stir-fries, saucy braises, and soups that bring comfort with a sip. These are dishes that feed the belly and speak the universal language of "mmm!" In *Chinese Soul Food*, you'll find approachable recipes and plenty of tips for favorite homestyle Chinese dishes, such as red-braised pork belly, dry-fried green beans, braised-beef noodle soup, green onion pancakes, garlic

eggplant, and the author's famous potstickers, which consistently sell out her cooking classes in Seattle. You will also find helpful tips and techniques, such as caring for and using a wok and how to cook rice properly, as well as a basic Chinese pantry list that also includes acceptable substitutions, making it even simpler for the busiest among us to cook their favorite Chinese dishes at home. Recipes are streamlined to minimize the fear factor of unfamiliar ingredients and techniques, and home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals.

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.

Lucky Peach Presents 101 Easy Asian Recipes Peter Meehan 2015-10-27 "Delicious, straightforward recipes ... fill Lucky Peach: 101 Easy Asian Recipes, along with romping commentary that makes the book fun to read as well as to cook from." —Associated Press Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of 101 easy, Asian recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites. Your friends and lovers will marvel as you show off your culinary worldliness, whipping up meals with fish-sauce-splattered panache and all the soy-soaked, ginger-scalliony goodness you could ever want—all for dinner tonight. You'll never have a reason to order take-out again.

Damn Good Chinese Food Chris Cheung 2021-11-23 From acclaimed chef Chris Cheung comes a cookbook inspired by growing up in New York's Chinatown—with a foreword by Maneet Chauhan, celebrity chef, author, and judge on The Food Network's Chopped There is a particular region in today's renaissance of Chinese cooking that is often overlooked: the food of Chinatown. Like many of his predecessors, chef Chris Cheung was inspired by the place where he grew up, lived, worked, and ate. From take-out orders at tiny hole-in-the wall teahouses to the lush green vegetables piled high at the markets, celebration dinners at colossal banquet halls to authentic home-cooked meals, Chinatown's culinary treasures and culture laid the groundwork for his career as a chef and serve as the creative force behind this book. In addition to learning the technique to make his widely revered dumplings, this cookbook includes fifty mouth-watering dishes that pay homage to the cooking traditions of Chinatown and celebrate this remarkable, resilient neighborhood. Cheung shares his thoughtful tour de force takes on timeless Chinese classics like potstickers, spring rolls, wonton soup, General Tso's chicken, beef and broccoli, scallion pancakes, har gow (shrimp dumplings), chicken chow mein, salt-and-pepper shrimp, lobster Cantonese, egg cakes, congee, and dozens of other delicious, authentic recipes perfect for cooks of all skill levels. Through personal insights, stories, and recipes, the author walks you through the markets, restaurants, and streets, providing a stunning portrait of this important cuisine and its countless contributions to American culture.

[Easy Chinese Cookbook](#) Chris Toy 2020-05-05 Takeout made in--85+ classic Chinese dishes you can

make at home When you think of the irresistible tastes and smells of popular takeout meals, few are more satisfying than Chinese food. The Easy Chinese Cookbook offers you more than 85 recipes to help you recreate restaurant favorites in the comfort of your own kitchen. Learn how to make staples like General Tso's Chicken, Crab Rangoon, and Egg Rolls with easy step-by-step instructions for beginners. This Chinese cookbook will also walk you through a typical Chinese American pantry, recommend ingredient substitutions, and teach you cooking shortcuts to keep recipes fast, easy, and delicious. The Easy Chinese Cookbook includes: Authentic, quality cuisine--You'll find your all-time favorites and tasty new dishes that will wow your taste buds. Supermarket simple--Most recipe ingredients from this Chinese cookbook can be found at your local grocery store. Combination platters--Create fun, specialized menus with 5 to 10 options for family-style meals, Chinese New Year banquets, and other celebrations. With the Easy Chinese Cookbook, you'll create authentic and delicious meals the whole family will enjoy.

Essential Wok Cookbook Naomi Imatome-Yun 2016-03-01 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.

Damn Delicious Rhee, Chungah 2016-09-06 The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

The Mission Chinese Food Cookbook Danny Bowien 2015-11-10 From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America. Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the

addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

Ken Hom's Top 100 Stir Fry Recipes Ken Hom 2012-04-24 Ken Hom brings us 100 inspired recipes for stir fries which are easy-to-follow, delicious dishes designed to appeal to all palates. With 20 new recipes and 80 favourites from his collection, Ken not only covers oriental stir fries but includes non-Asian dishes as well, such as stir-fried fusilli alla carbonara. The cookbook is divided into chapters on chicken, fish and seafood, beef, pork and vegetable dishes. There are also sections on techniques for chopping and frying, how to use a wok and recommendations for oils and sauces. Stir frying is regarded as a healthy and popular cooking method and all grocers sell ready-prepared stir-fry vegetables. As one of the world's greatest authorities on cooking with a wok, Ken shows us that the versatility and convenience of stir frying never compromises the flavour.

Chinese Takeaway Cookbook Kwoklyn Wan 2019-01-24 Chinese is the UK's favourite takeout food, and it's beloved all over the world - as with much Indian food, it's the nostalgic, comforting creations for western palates that really get people salivating. Now you can make your favourite Chinese restaurant classics at home with Kwoklyn Wan's fabulous Chinese Takeaway Cookbook. Kwoklyn is a third-generation Chinese chef: BBC (British-Born Chinese). He's also the brother of TV celebrity Gok Wan and both boys grew up working in their family's Cantonese Restaurant in Leicester in the 1970s. He has spent years perfecting recipes for Chinese dishes that taste like the ones from your local takeaway kitchen or restaurant. The book features 70 classic dishes, everything from sweet and sour chicken to char siu, prawn toast to chop suey, egg-fried rice to crispy seaweed - and most of them can be on the table in 20 minutes or less. Cook up a storm at home with Kwoklyn's fabulous take on food from the takeaway.

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

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.

The Healthy Wok Chinese Cookbook Charmaine Ferrara 2017-05-23 Enjoy Simple, Healthy Versions of Your Favorite Chinese Dishes with The Healthy Wok Chinese Cookbook Chinese food is a favorite among many American families. But its harmonious fusion of sweet spice and tangy heat doesn't have to go hand-in-hand with overly sugary sauces, extra salt, greasy meats, or undesired MSG. When Charmaine Ferrara moved from Malaysia to America more than 15 years ago, she was struck by the difference between the American adaptation of Chinese food and the traditional Chinese fare she'd grown up on. Charmaine began experimenting with her wok, recalling how her mother and grandmother made dishes, to recreate the meals she was missing. Since then, she's devoted herself to showing others how simple it is to create delicious Chinese recipes the way they were intended--fresh, flavorful, and light--and in her first Chinese cookbook, Charmaine does exactly that. In The Healthy Wok Chinese Cookbook Charmaine has combined the flavors of her heritage with her passion and know-how. The Healthy Wok Chinese Cookbook makes it easy to enjoy healthy takes on classic Chinese food at home. From steaming to stir-fry, this Chinese cookbook will help you harness the simple power of your versatile wok to make more than 85 healthy, tasty dishes. With The Healthy Wok Chinese Cookbook you will: Quickly learn to make meals that swap out heavily battered ingredients and saturated fats for flavorful meats, fresh vegetables, and heart healthy oils Enjoy the easy organization of chapters that follow the structure of a Chinese restaurant menu Discover tips for buying and maintaining your wok so you can use it for years to come Master a variety of techniques for cooking and stir-frying your favorite dishes If you're looking for a Chinese cookbook that offers healthy recipes with restaurant-quality taste, look no further than The Healthy Wok Chinese Cookbook.

Katie Chin's Everyday Chinese Cookbook Katie Chin 2016-04-26 "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 herself 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 developed 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 amazing 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 many more... Let yourself be inspired by the exquisite flavors of Leeann and Katie Chin's signature Chinese cuisine!

The Essential Wok Cookbook: A Simple Chinese Cookbook for Stir-Fry, Dim Sum, and Other Restaurant Favorites Naomi Imatome-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!

Vegetarian Chinese Soul Food Hsiao-Ching Chou 2021-01-19 A vegetarian follow-up to the very popular Chinese Soul Food cookbook that includes 75 plant-based comfort food recipes you can make at home. Chinese Soul Food drew cooks into the kitchen with the assurance they could make this cuisine at home. Though a popular cuisine across North America, Chinese food can be a little intimidating. But author Hsiao-Ching Chou's friendly and accessible recipes work for everyone, including average home cooks. In this new collection, you'll find vegetarian recipes for stir-fries, rice and noodle dishes, soups, braises, and pickles. Of course, the book wouldn't be complete without vegetarian versions of Chou's famously delicious dumplings, including soup dumplings and shu mai, as well as other dim sum delights. Separate chapters feature egg and tofu recipes. From Cauliflower with Spiced Shallot Oil to Kung Pao Tofu Puffs, and from Hot and Sour Soup to Ma Po Tofu to Steamed Egg Custard, these recipes will satisfy your every craving for classic Chinese comfort food--and all without meat. You will also find helpful information including essential equipment, core pantry ingredients (with acceptable substitutions), ways to season and maintain a wok, and other practical tips that make this an approachable cookbook. Home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals. Whether you're a vegetarian or simply reducing the amount of meat in your daily diet, these foolproof recipes are made to be cooked any night of the week. As the author likes to say, any kitchen can be a Chinese kitchen!

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.

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.

Best-Ever Book of Wok and Stir-Fry Cooking Jenni Fleetwood 2009 1600 stunning photographs demonstrate every stage of every dish in easy-to-follow step-by-step detail Everything you need to know about materials, equipment, ingredients and accompaniments Discover the delights and simplicity of successful stir-fry cooking with sensational classic and modern wok dishes for every meal and every occasion

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.

The Authentic Wok Cookbook Jamie Woods 2021-09-13 Chinese food in a flash—70 easy, tasty wok recipes that sizzle It's time to toss the takeout menu and start stir-frying like a seasoned master chef. *The Authentic Wok Cookbook* gives you everything you need to get started, including dozens of delicious Chinese dishes, simple instructions, troubleshooting tips and tricks, and more. From flavorful Fried Bee Hon to Chicken Fajita Bowl, this authentic Chinese wok cookbook is sure to tantalize your

taste buds without breaking your budget—or your patience. Rock your wok with confidence at home with expert tips, including a step-by-step guide to achieving stir-fry success. Welcome to your new Asian-inspired cooking adventure! The Easy Wok Cookbook has it all: 70 Classic and creative recipes—Discover how to stir-fry, steam, and simmer a delectable mix of traditional Chinese foods, American Chinese takeout favorites, and Chinese fusion dishes. Doable dishes—Save time and money with these easy wok cookbook recipes that can be made in under 30 minutes. Essential extras—Learn what to look for when choosing a new wok, cleaning and seasoning your wok, and what ingredients to keep stocked in your pantry for effortless wok meals any night of the week. Take the guesswork out of what's for dinner and enjoy sizzlin' success with the Authentic Wok Cookbook.

Easy Wok Cookbook Terri Dien 2020-10-20 Chinese food in a flash--88 easy, tasty wok recipes that sizzle It's time to toss the takeout menu and start stir-frying like a seasoned master chef. The Easy Wok Cookbook gives you everything you need to get started, including dozens of delicious Chinese dishes, simple instructions, troubleshooting tips and tricks, and more. From flavorful Kung Pao Chicken to crispy Sesame Beef, this authentic Chinese wok cookbook is sure to tantalize your taste buds without breaking your budget--or your patience. Rock your wok with confidence at home with expert tips, including a step-by-step guide to achieving stir-fry success. Welcome to your new Asian-inspired cooking adventure! The Easy Wok Cookbook has it all: 88 Classic and creative recipes--Discover how to stir-fry, steam, and simmer a delectable mix of traditional Chinese foods, American Chinese takeout favorites, and Chinese fusion dishes. Doable dishes--Save time and money with these easy wok cookbook recipes that can be made in under 30 minutes, under \$10, or with 5 ingredients or less. Essential extras--Learn what to look for when choosing a new wok, cleaning and seasoning your wok, and what ingredients to keep stocked in your pantry for effortless wok meals any night of the week. Take the guesswork out of what's for dinner and enjoy sizzlin' success with the Easy Wok Cookbook.