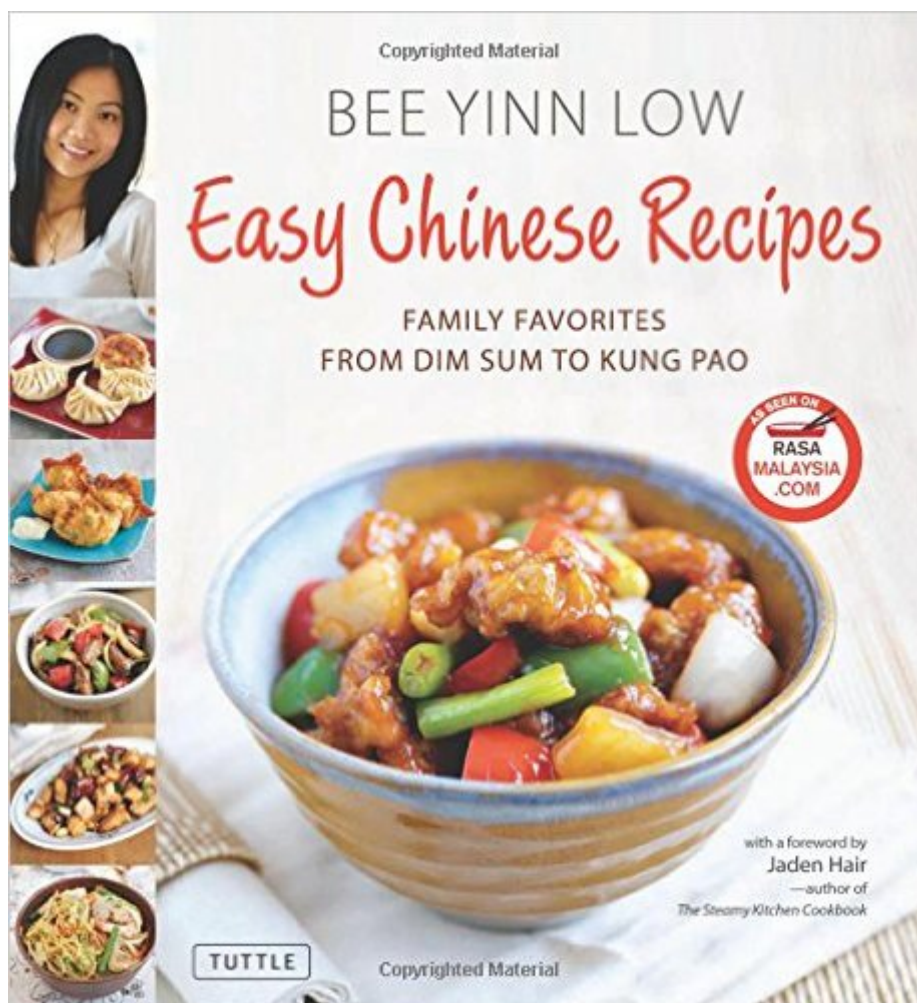


The book was found

Easy Chinese Recipes: Family Favorites From Dim Sum To Kung Pao



Synopsis

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.

Book Information

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Customer Reviews

Easy chinese recipes: family favorites from dim sum to kung Pao, pretty much says it all. This cookbook is full of the kind of recipes one would get out in a restaurant, from egg drop soup to orange chicken, only you, yes you, can make these at home. Low has demystified the sauces, the ingredients, and the techniques to make the recipes achievable, and yes, easy. This isn't a huge cookbook but the recipes included are the ones most people do seem to favor. When I read the recipe for shrimp toast I was thinking that no way would this taste like anything I'd get in a restaurant, it was too easy. As my sons and I chowed through the toast I kept thinking, wow, I made this! wow! and it was as good, if not better, than any restaurant. We have a place here, pushcart dim sum, that is delicious (and fairly pricey) At home, from this cookbook so far, I've made the ribs, the black bean clams, and the pork bun filling, and it's all been really doable. I am not a stranger to Chinese cooking, I've been doing it for many years, but I still like to eat out because restaurant food is just different, and now I am making food that tastes like I ordered it from our favorite Chinese take out. Pros: well laid out recipes with ingredient list and directions that are easy to read and follow Pictures of every recipe pictures of some of the trickier techniques a good basic explanation of techniques and ingredients in the front of the book delicious easy recipes Cons: none that I've found. quibbles- I like plain white background paper but that isn't really star reduction worthy. *ETA April 12, 2012. I can't tell you how much I love this book. Everything comes out delicious and looking pretty much like the picture. Out of 14 chinese cookbooks this has become my go to book. I recently did a cook book purge and got rid of over 300, including several Chinese, I just didn't need them anymore because this is the book I turn to. I make something from it weekly, and it's such a winner. Make this your first Chinese cookbook, or your last, either way you will be happy you bought this book.

Anyone who has wanted to learn to cook Chinese food, but felt intimidated by the ingredients, should definitely buy this cookbook!! My daughter gave me this cookbook, and I absolutely love it! I have had several Asian cookbooks over the years, but always found them hard to understand, and find some of the ingredients, so I basically gave up trying Chinese recipes. In her cookbook Bee describes the ingredients, shows you what they look like with incredible pictures, and where to find them if your local store doesn't have what you want....how easy is that!! Now I am cooking Chinese inspired dishes like an expert, all because of Bee!!!

I should add that they are easy if you already have a pantry stocked with the necessary sauces and spices but that doesn't take too long if you don't. Plus, if you do not live in an area where there is easy access to some of the items needed for the recipes, there are plenty of online resources to

order from. I initially bought this book just to support Bee Yinn Low because I felt I needed to repay the incredible generosity she offers with her recipes on her website: rasamalaysia.com. I found her site while looking for tasty and easy to create recipes after I found out that I was wheat and gluten intolerant. Without exaggeration, every single recipe that I have made on this website has been outstanding to the point where I am excited for guests to come over so I can wow them with what I have learned to make. The same goes for the recipes in this book (although I have just started out). Oh my god the Sichuan Spicy Chicken - drool. Black Bean Sauce Chicken - double drool. I have to adjust some of the recipes because the sauces or ingredients have wheat in them but they still come out excellent. I have come to feel after trying her recipes that most cookbooks under season their recipes so that they never come out rich or flavorful enough to stand up against restaurant-level dishes. This is not the case with the recipes in this book and on the website. Plus, in the book Bee Yinn Low goes into important details about cooking techniques that I hadn't known about before. One of my favorite tricks of the trade that I have learned (just about told everyone I know) is to tenderize chicken in baking soda for ten minutes before rinsing and stir-frying it. I have always wondered how to get that moist texture from chicken that you get in Asian restaurants and now I know. Thank you so much Ms. Low!

My family used to eat out all the time. My parents would always be too tired from work to even think about cooking. After discovering Bee's website, we cook almost everyday! I stumbled onto Bee's website, RasaMalaysia, when I was looking for a recipe for Shrimp with Mayo and Honey Walnuts for my dad's birthday a few years ago. The simplicity of her recipes makes it easy for even novice cooks like me to cook restaurant quality dishes. It also takes me less time to prep and cook three of Bee's dishes than for my Zojirushi rice cooker to cook rice. When I heard about her book, I had to have it. The pictures are professional. The food is colorful, which makes it more appetizing and healthy (since you're getting a wider range of health benefits from different color food groups). I also love that there's a list of ingredients with comments/definitions for people who may not be familiar with some of the items and a picture of the brands of sauces that Bee recommends. Her book is detailed and organized. Many recipes are not found on the website so don't miss out! This is a must have for anyone attempting to cook Chinese food. So far all the recipes I've made are 100% hit and 0% miss. Bee makes authentic Chinese food so you can say bye bye to your local starchy fast food restaurant.

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