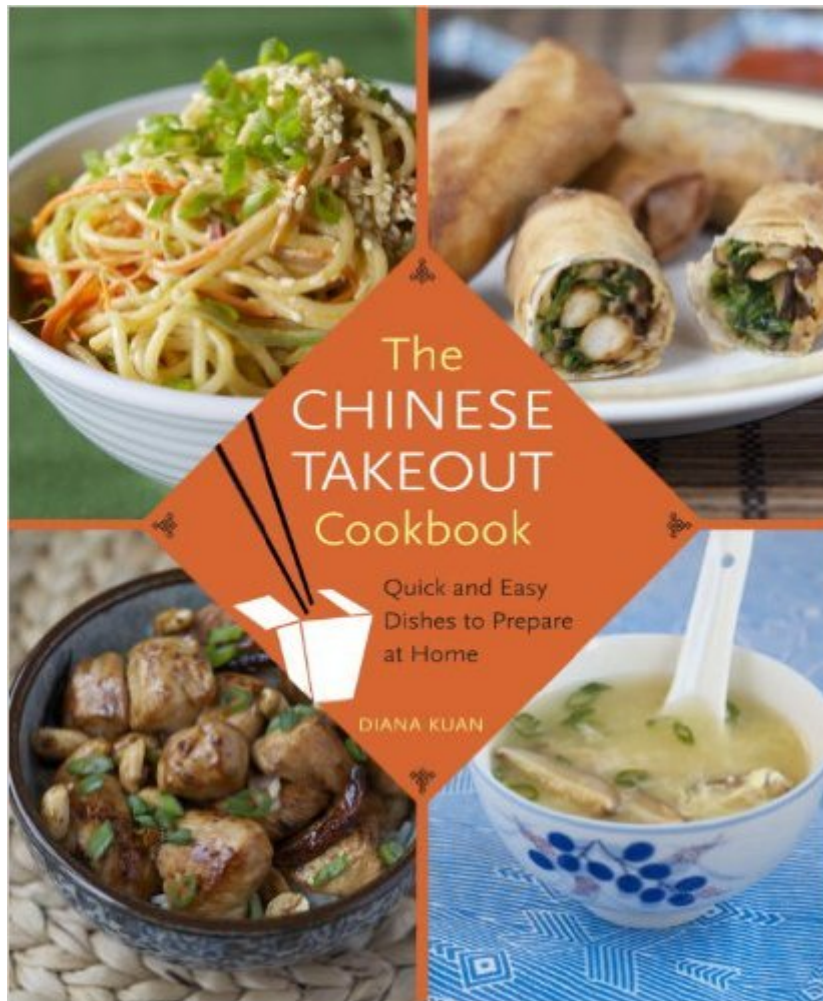


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The Chinese Takeout Cookbook: Quick And Easy Dishes To Prepare At Home



Synopsis

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 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*

Book Information

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Customer Reviews

This is quite a book. 1. Recipes are reasonable - with fairly short ingredient lists that are available in most grocery stores like Wegmans. A wide variety of appetizers, soups and entrees. No recipes requiring eel, seaweed or other obscure ingredients. The book is instructive of the techniques that give Chinese takeout its unique texture (crispy) and taste. I like that the recipes in this book prepare a full quart or more of food. It is such a hassle to purchase special ingredients for these types of recipes and have leftover ingredients that get wasted. 2. Contains all the usual favorites from local restaurants. The title says it all for this book - this is a cookbook of takeout recipes. Note well: If you are looking for a "purist" book on Chinese recipes of regional cuisine - look elsewhere. Understand that this book is geared toward Asian / American palate. You can now make them at home and control the quality of the ingredients / sodium. The recipes deliver flavor that is similar to restaurants (Kung Pao, Generals, Sesame Noodles) 3. I love that there are photos of every recipe - the pages are high gloss. There are also explanations of techniques like velveting and for preparing the ingredients. Update: Sesame noodle recipe: On point. savory. Be sure to take the time to find the egg noodles - they give the dish a toothsome quality and richness not present with plain spaghetti. Mongolian: don't skip the fish sauce; it lends a note that is impossible to replicate. If you are not used to measuring while cooking you may want to do so. Measure the sauce exactly - otherwise the noodles absorb a large amount of sauce and become very salty and unsightly (very dark and oily looking)

This is by far the best cookbook I've ever bought myself! At first I was somewhat hesitant, but then, it was just easy. I was tired of ordering takeout and throwing money out the window; plus ordering takeout is not healthy! My favorite recipes that I've actually done are: Kung Pao Chicken, General Tso's and Yang Chow Fried Rice!!! The best investment of a cookbook ever hands down! If you love Chinese takeout just as much as I do, then this book is for you!!!

I love the pictures and recipes in this book. I am getting hungry just turning the pages. The sweet chili shrimp recipe is one of my favorites. I like how this book is organized with each chapter containing a different section of a Chinese restaurant menu. The author also tells a story and gives some background information on many of the common ingredients found in Chinese dishes. When I'm craving Chinese takeout, cooking these dishes myself is now an option and a better choice. Many Chinese takeout places nowadays have food that is very greasy or seems to be low in quality. These recipes are high quality, authentic Chinese takeout recipes. I can't wait to try out more recipes.

I have a plethora of Chinese cookbooks and I can honestly say this is the first time I have actually cooked from one. When I received this book I tabbed almost every recipe to try. I made the Spicy Black Bean Chicken and it was out of this world. I never got so much praise for a dish ever. The dishes taste complex but are simple to put together. The sesame chicken, General Tso's and sesame noodles - I will always use Diana's recipe - so delicious. Any fan of Chinese food should have this book in their collection. The photographs are beautiful and the recipes are brilliant!

I love Chinese and other Asian foods, but I've always been intimidated when I've considered trying to make some dishes myself. My girlfriend bought this for me recently and I've been really impressed so far. I've made the Kung Pao Chicken and the spring rolls and I am planning on trying on of the pork dishes next. So far, I have been very impressed with how the dishes have come out and how easy it has been to follow the recipes. The fact that you can regulate the quality of ingredients and the salt in the recipes is also a huge plus for me. All in all great value.

I bought this book yesterday, and am very impressed with the breadth of recipes after reading through it. The author is very knowledgeable, and teaches you how to make all of your favorite takeout dishes. I think this is a great idea for any aspiring chef who is tired of ordering from their local Chinese restaurant, and wants to make healthier versions of those dishes with fresh ingredients. I highly recommend buying it for yourself, or anyone else who loves to cook!

Please note that this is a comment solely on one annoyance in the kindle edition. Though I have yet to prepare any recipes, so far they look tasty and I hope to make many of them. I see many of the items that I order when I get take out. This review is just a heads up for those who wish to buy the

kindle version. There is no list of the recipes. The table of contents lists categories as appetizers, poultry, etc., but you have to page through the chapter to see what recipes it actually contains. No list of recipes, no index. This is a minor problem, but a really annoying one for a book I expect to use frequently.

I am about as far from expert chef level as someone can get, but I can tell already this book is helpful for folks like me. The recipes are simple and easy to follow, and the writing is both engaging and accessible -- especially when the author includes some personal backstory on a particular dish. If you like Chinese food but have a busy schedule that limits available cooking time, this book will be a great help. Some good spicy dishes, too, if you like some spice. Well worth a buy.

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