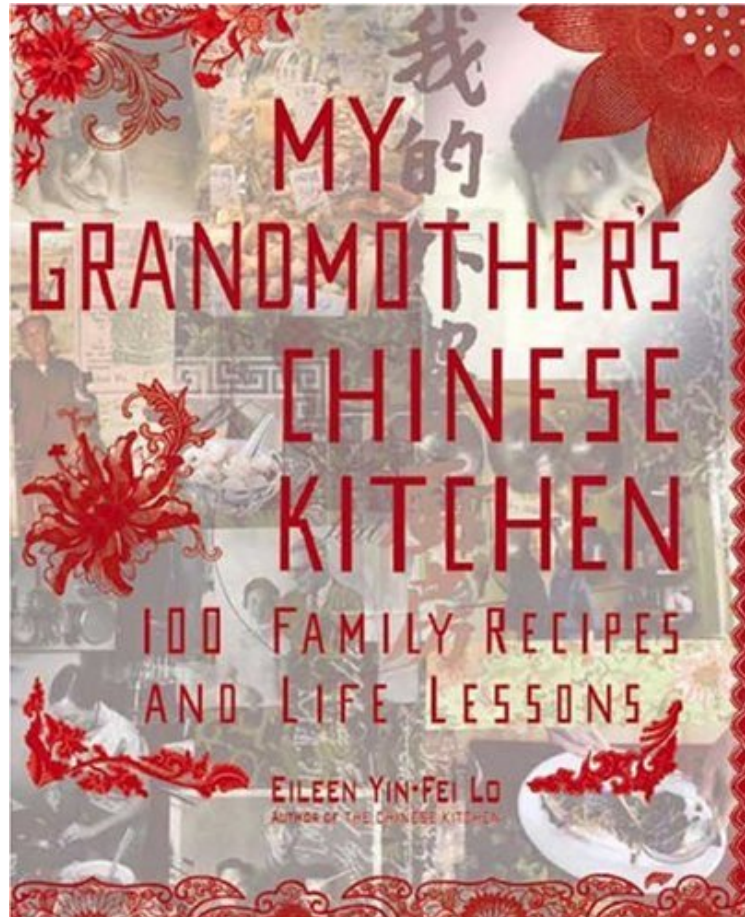


[Get free] My Grandmother's Chinese Kitchen: 100 Family Recipes and Life Lessons

## My Grandmother's Chinese Kitchen: 100 Family Recipes and Life Lessons

*Eileen Yin-Fei Lo*

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**Eileen Yin-Fei Lo : My Grandmother's Chinese Kitchen: 100 Family Recipes and Life Lessons** before purchasing it in order to gauge whether or not it would be worth my time, and all praised My Grandmother's Chinese Kitchen: 100 Family Recipes and Life Lessons:

0 of 0 people found the following review helpful. You are going to want a wok.By Josh ManaloLots of great recipes. Most of them are easy enough even for beginner home cooks. I use this at least once a week.Highly recommend getting a wok with this.0 of 0 people found the following review helpful. ... mostly Chinese food and this is one of the best cookbooks I haveBy Kimberly J NacillaMy family and I eat mostly Chinese food and this is one of the best cookbooks I have. As a matter of fact this is a replacement for my last book I found it has recipes that are very enjoyable, I urge all to get a copy.1 of 3 people found the following review helpful. Perfect ConditionBy Mindy BeebeWasn't sure what I was going to get. The description said like new but you never know. This is a gift so I was

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Award-winning cookbook author and celebrated food expert Eileen Yin-Fei Lo learned how to cook from her talented grandmother. This inspiring and instructive book collects 100 recipes the author learned in her grandmother's kitchen, along with the life lessons, observations, and other gifts she hopes to pass on to readers and future generations. Cherished holiday recipes include steamed buns and fish congees for birthdays, vegetables prepared during the Lunar New Year, and rice dumplings made for the Dragon Boat Festival. All the essential techniques of the Chinese kitchen are represented, including stir-frying, steaming, roasting, stewing, braising, and more. A volume to cook from, to share, and to read as a memoir in its own right, *My Grandmother's Chinese Kitchen* celebrates a great culinary tradition by sharing family wisdom and timeless recipes.

From Publishers Weekly  
The most enchanting parts of this cookbook are the author's atmospheric essays about learning to cook at her grandmother's stoves as a child in Canton Province, bringing the rituals of pre-revolutionary China to life. Alongside elegant descriptions of her grandmother's bound feet and fields of rice, vegetables and mulberries—the latter of which she grew to feed silkworms—is a treasure trove of family recipes. *Lo (The Chinese Kitchen)* includes familiar Cantonese favorites like Won Ton, a time-consuming dish that's worth the work, and more obscure choices like Romaine Lettuce with Black Beans, a true winner that's mixed with a garlicky, peppery sauce that won't drown out the freshness of the produce. Other noteworthy dishes include crackling Guangfu Chicken, included in feasts "celebrating a child's first month since birth," and Salted Pork with Silken Bean Curd, a traditional New Year's dish. Also included are a number of recipes for steamed buns, soups and congee, as well as a helpful chapter of ingredient notes. Though beautifully designed with old photos of Lo's family, the volume does not include any photographs of the dishes, a challenge for home cooks who aren't sure what, say, Steamed Whole Wintermelon Soup should look like after an hour or more of cooking. But that's a small objection against what is, on the whole, a cookbook worth holding on to, and even passing down.  
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About the Author  
Eileen Yin-Fei Lo is the author of nine previous Chinese cookbooks. She has written about Chinese cooking for the New York Times, Food Wine, Bon Appetit, and Travel Leisure, and has taught Chinese cooking for more than 20 years. She is married to Gourmet columnist Fred Feretti.