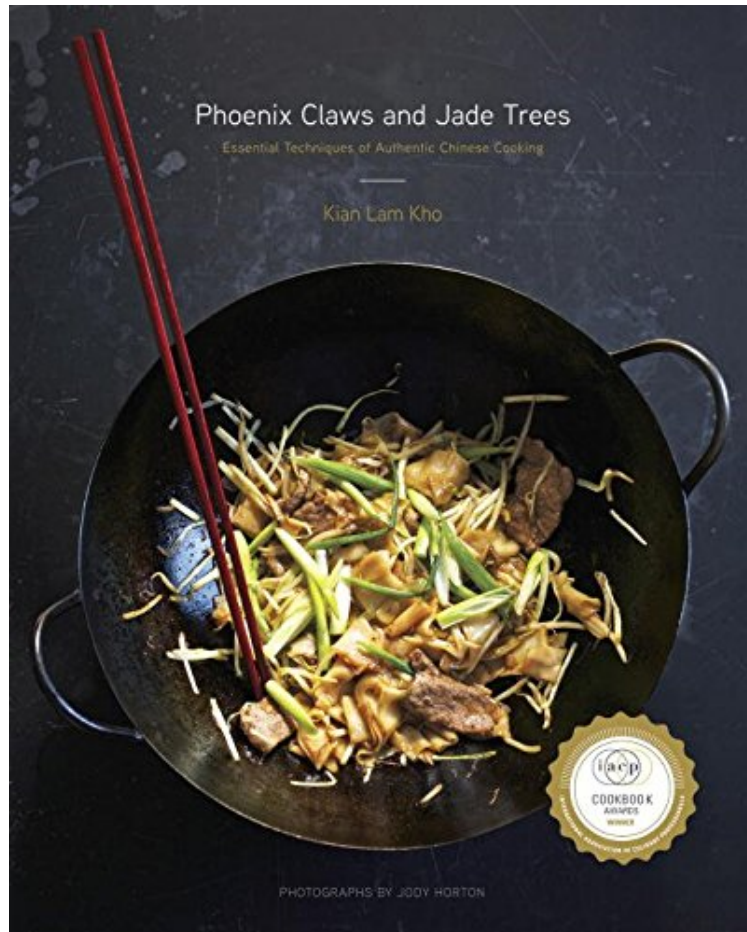


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Phoenix Claws and Jade Trees: Essential Techniques of Authentic Chinese Cooking

Kian Lam Kho

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#46223 in Books Kian Lam Kho 2015-09-29 2015-09-29 Original language: English PDF # 1 10.26 x 1.23 x 8.271, 1.25 #File Name: 0385344686368 pages Phoenix Claws and Jade Trees Essential Techniques of Authentic Chinese Cooking | File size: 68.Mb

Kian Lam Kho : Phoenix Claws and Jade Trees: Essential Techniques of Authentic Chinese Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Phoenix Claws and Jade Trees: Essential Techniques of Authentic Chinese Cooking:

47 of 49 people found the following review helpful. Kian Lam Kho has come out with a great introduction to making quality Chinese style food at home. By Bagel ManBook arrived as I came home from a long day at the industrial bakery. Took a short unwind time and started to read the book. I didn't need recipes for chicken or duck feet, however, scanning the index we saw the the Mapo Tofu (p211) and the Steamed Stuffed Tofu (p261) made me run out to the Kogers and purchase what we didn't have at home. It was a welcome end to a long day and the beginning to more long missed Chinese dishes at home. Thank you Kian Lam Kho! We loved the Mapo Tofu using ground beef instead of pork, it was better than what we could order take out. The Steamed Stuffed Tofu made us think we were back at Hop Kee or

On Luck back in NY Chinatown. Our Friend Duck Wong would smile on Braised Whole Duck on page 212. The book is very well written, shares culture along with the recipes. It has brought back many happy memories of eating with the cooks and wait staff at the end of the evening. This is a great companion to our collection of Huang Su Huei's of cookbooks from the 1970's. The recipes reminded me of the earlier days when I would fix equipment in my friends Chinese Restaurants, where the cooks would teach me simple things after I finished the repairs. It is fair to say that my Wife and I enjoy the book and its collection of recipes. Let me know if you agree with my feeling and opinion of this great book. 2 of 2 people found the following review helpful. Five Stars By Spencer Chang I like the good overview of each cooking technique. 1 of 1 people found the following review helpful. Five Stars By Rick Love this book! So much great food and well explained.

Create nuanced, complex, authentic Chinese flavors at home by learning the cuisine's fundamental techniques. Winner of the 2016 IACP Julia Child First Book Award Phoenix Claws and Jade Trees offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. In outlining the differences among various techniques--such as pan-frying, oil steeping, and yin-yang frying--and instructing which one is best for particular ingredients and end results, culinary expert Kian Lam Kho provides a practical, intuitive window into this unique cuisine. Once one learns how to dry stir-fry chicken, one can then confidently apply the technique to tofu, shrimp, and any number of ingredients. Accompanied by more than 200 photographs, including helpful step-by-step images, the 158 recipes range from simple, such as Spicy Lotus Root Salad or Red Cooked Pork, to slightly more involved, including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo. But the true brilliance behind this innovative book lies in the way it teaches the soul of Chinese cooking, enabling home cooks to master this diverse, alluring cuisine and then to re-create any tempting dish they encounter or can imagine.

"[A] magisterial new book."—New York Times "[A] beautiful and meticulous volume that examines the techniques one by one--stir-frying, deep-frying, saucing, braising. The recipes travel the gamut from familiar (mapo tofu) to startling (pig's skin and bean aspic), offering something for both the student and the adventurer in your kitchen."—T. Susan Chang, NPR.org, one of "2015's Great Reads" "If you've wanted to cook authentic Chinese food but have felt a little put off by unfamiliar ingredients or techniques, then run, don't walk, to buy this book."—Fine Cooking "Red Cook blogger Kian Lam Kho focuses on basic techniques—flash-poaching, deep-frying, hang-roasting—in his first cookbook, a compendium of specialties from throughout China. Organizing recipes by technique, he shows how to master dishes from the simple (cucumber salad) to the complex (yin-yang fried tofu-skin rolls)."—Food Wine "This extraordinary collection is a must-have for anyone interested in Chinese cuisine." —Publishers Weekly, starred review "[A] gorgeous trove; if you owned it, you'd feel as though you'd never need another Chinese cookbook for your entire culinary life."—Seattle Weekly "An attractive, knowledgeable yet accessible guide to cooking Chinese food, focusing on techniques from stir-frying to smoking. Kho clearly explains the differences in regional cuisines, reviews crucial cooking tools and skillfully guides Western readers through essential ingredients and dishes."—Seattle Times About the Author KIAN LAM KHO is a chef, culinary instructor, restaurant consultant, and the James Beard Award-nominated blogger behind redcook.net. He has taught at the Institute of Culinary Education and Brooklyn Kitchen. He lives in New York City.