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Rice: Chinese Home-Cooking

Wei-Chuan Publishing, Lee-Hwa Lin

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Wei-Chuan Publishing, Lee-Hwa Lin : Rice: Chinese Home-Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Rice: Chinese Home-Cooking:

1 of 1 people found the following review helpful. And you thought plain rice was good, well! By Botany Dave Love most books by "Wei-Chuan Publishing," due to authenticity (and often bilingual-ness). This one is certainly a favorite, even then. 1 of 1 people found the following review helpful. Chinese Rice and Noodles By Maellen Bradshaw Really enjoy this cookbook and it is easy and well done and every recipe has been pleasing. Simple and easy to find ingredients. 1 of 2 people found the following review helpful. Great cookbook By Fired Rice Lover I like this cookbook because it is very handy. This cookbook contains a lot of recipes. Although I haven't tried all of them, it gives me a lot of idea of what I can cook each time. The fried rice recipes in it are my favorite!! It would be great if the publisher can put some color pictures on the website.

This Cookbook offers a wide range of popular family rice recipes that are easy to prepare and yet, short in preparation time. The authentic recipes range from Sesame Rice Balls and Fried Rice Sushi Rolls, to Turnip Cakes and Dim Sum. Also included are recipes for one dish meals such as Fried Rice Duet, Rice Omelet, Green Jade Rice and Hainan Chicken Rice together with many other popular home style dishes like Rice Balls and Congee. This is a great addition to the kitchen library for those who wish to create a wide variety of tantalizing rice dishes.

Rice is the main staple of the Chinese culture. Many Chinese feel unsatisfied if rice is not served during a meal. Due to the various differences in its characteristics, rice can be developed into countless recipes. Some of these recipes use rice noodles, rice sheets, spiced rice powder for steaming meat, roasted rice flour, rice dough, and Mi Tai Ma to name a few. All of these dishes were created from the same plain and simple material: rice. The cooking methods for different types of rice dishes and the proportion chart for adding water to the rice are precisely described. [Home Cooking](#) contains 84 tasty and simple-to-make rice recipes. It also includes many helpful pictures of cooking techniques. Thus, it provides the beginner more direction for successful cooking. In this book, the different characteristics have been detailed in each rice recipe with guidance on how to prepare a gourmet rice dinner, or rice snacks. Working singles or mothers should no longer consider cooking a fearsome task.