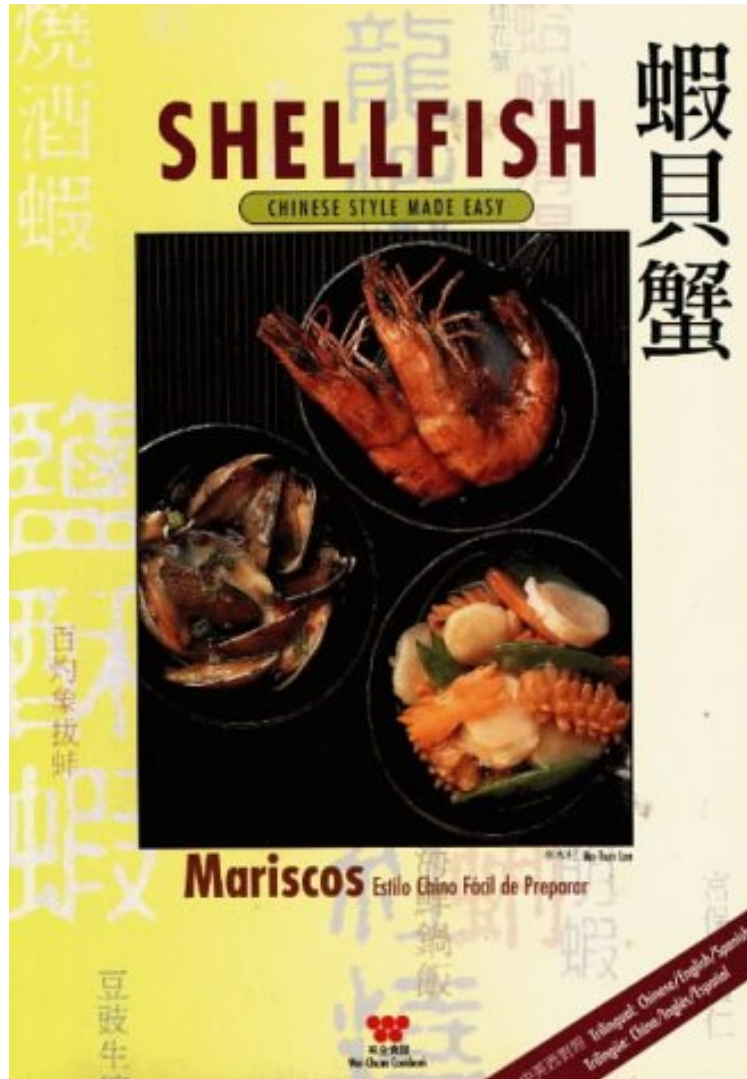


[Free] Shellfish: Chinese Style Made Easy (Multilingual Edition)

Shellfish: Chinese Style Made Easy (Multilingual Edition)

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Mu-Tsun Lee, Wei-Chuan Publishing : Shellfish: Chinese Style Made Easy (Multilingual Edition) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Shellfish: Chinese Style Made Easy (Multilingual Edition):

0 of 1 people found the following review helpful. Five Stars By TriangelLove it. 0 of 1 people found the following review helpful. Four Stars By MR.JOHNNY G. BRISCOETHANK U2 of 2 people found the following review helpful. Another great cookbook from Wei-chuan By C. J. Thompson I enjoy Wei-Chuan cookbooks very much and I adore shellfish in all shapes and forms, so this book really appealed to me. Like all books from this publisher, the reader is provided with at least one good colored picture for each recipe and simply worded cooking instructions. This

particular volume has some very good recipes indeed, both traditional and innovative. I particularly wish to try the butterflied shrimp rolled around preserved egg yolk and nori before being deep-fried which appears at p. 30 under the somewhat misleading title (to western readers) of 'Prawn Egg Rolls'.

Here is the ultimate resource for the preparation of delectable, exotic, easy to prepare seafood dishes. This is one of the two revised and expanded volumes of the original Chinese Seafood cookbook, edited by Huang Su-Huei. In addition to some of the recipes in the original volume, master Chef, Mu-Tsun Lee added many new and exciting fully tested dishes which will certainly please the palate of all those who savor the aromatic flavors of shellfish. 101 delicious recipes, each accompanied by a full color photo of the completed dish together with 65 ingredient and procedural illustrations where needed. Discover the easy way to prepare shrimp, crab, oysters, scallops, abalone, clams, and other creatures that will have your family and guests asking for more. This is a must for the kitchen cookbook library. Trilingual English/Spanish/Chinese.