

## Simply Yunnan: Simple Ingredients, Simple Technique

Rebecca D. Henderson

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#1181049 in Books 2013-03-14Original language:English 9.00 x .19 x 6.00l, #File Name: 148128779674 pages | File size: 26.Mb

**Rebecca D. Henderson : Simply Yunnan: Simple Ingredients, Simple Technique** before purchasing it in order to gage whether or not it would be worth my time, and all praised Simply Yunnan: Simple Ingredients, Simple Technique:

3 of 3 people found the following review helpful. A Stroll Down Memory LaneBy CustomerAuthentic to the original country dishes. Easy to prepare. Many helpful hints. Having also traveled in Yunnan, these recipes brought back the memories of that wonderful land. I could imagine the sights, sounds, and smells of the street cafe and shops as my wife was preparing these dishes. Noodles or Sticky rice and Pork for breakfast, Fried Rice for lunch, and a delicious

Fish Soup surrounded by Pork and Peppers and Grandma Potatoes at dinner made for a great day. Pineapple Sticky Rice always made the perfect side dish or dessert. These recipes will take you back to Yunnan or give you an easy to prepare taste of the land. I hope she includes a jiaozi (pot sticker) recipe in the next book. Thanks Rebecca for this fine book of memories. 2 of 2 people found the following review helpful. If your children love chicken noodle soup, you NEED this cookbook! By Suzie Goodell Do you have little ones who love chicken noodle soup, but you don't want to keep giving them Campbell's Mega Noodle? Try the rice noodle soup recipe in this book. AMAZING! While you can make it in as little as 30 minutes, the more time you let the spices simmer in the broth, the better. Because the recipe is so flexible, you can change up how much or what kind of greens/ vegetables you add. My daughter, who would love to eat chicken noodle soup most days of the week even in the summer, devours this recipe every time we make it. This recipe also scales up nicely for larger crowds. Having a Asian market nearby can make shopping easier (and cheaper), but most larger grocery stores carry the ingredients, too. LOVE IT! 0 of 0 people found the following review helpful. Simply good, even if too simple By Jason F. I've made a few recipes out of this book, and they live up to the title in that they're very simple to make. While some people may not have access to Chinese grocers, a surprising amount do (Asian groceries in Boise, Idaho? Who knew?!), and the others can get many ingredients shipped 2-day on , if they really need them! I wish there were a handful of recipes in this book that took that into consideration. I see this not as a flaw with the cookbook itself--all the recipes I've tried work well--but a disagreement with the author's decision to simplify further than I'd personally like. I love and miss the food I ate in Kunming and Xishuangbanna, and I'd have relished getting my hands on a few more translated recipes.

I love Yunnan food, and I love simple recipes. Ten years of eating in Yunnan led to this cookbook. I want to share the simple recipes I've collected from friends and from trial-and-error recreating dishes from favorite restaurants. These are the dishes I cook to remind myself of towns where I lived, of people I miss; to remind me of places and moments wrapped up in flavors and textures. Less time in the kitchen; More time around the table. Includes gluten-free and vegetarian recipes.

About the Author Rebecca D. Henderson spent ten years living in Yunnan, China, near the border of Burma and Laos, where she worked as an English teacher, translator, amateur linguist, semi-professional truck driver, and barista, among many other jobs. She now lives and writes in Texas with her husband and four step-sons. She also cooks, runs, gardens, and hunts for buried treasure at thrift stores and garage sales.