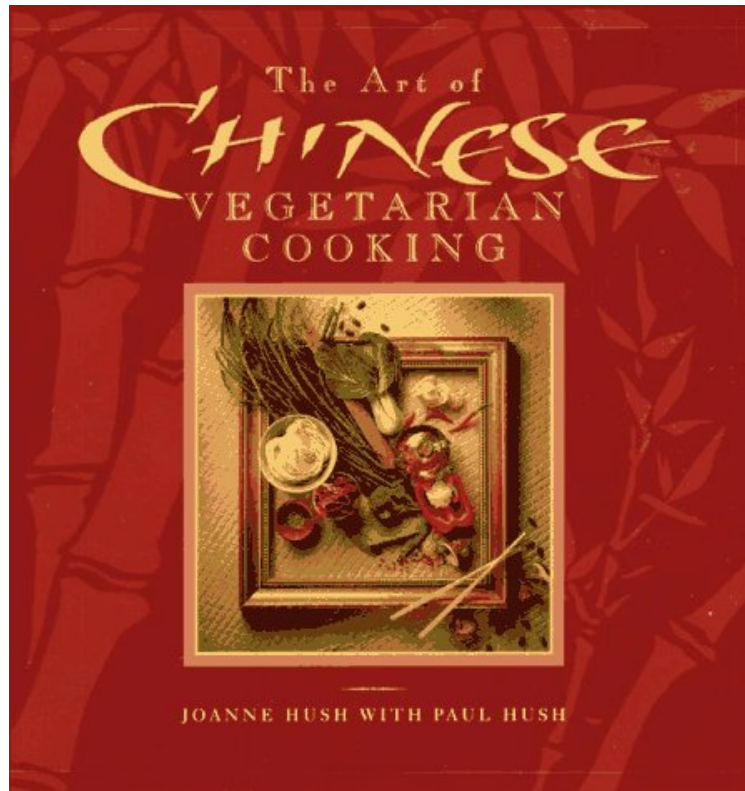


[Mobile book] The Art of Chinese Vegetarian Cooking (The Art of Vegetarian Cooking)

The Art of Chinese Vegetarian Cooking (The Art of Vegetarian Cooking)

Joanne Hush

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Joanne Hush : The Art of Chinese Vegetarian Cooking (The Art of Vegetarian Cooking) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of Chinese Vegetarian Cooking (The Art of Vegetarian Cooking):

5 of 5 people found the following review helpful. Good Intro to Chinese Vegetarian CookingBy A CustomerThis book does a good job of introducing Chinese Vegetarian Cooking, by discussing methods, equipment, and includes an ingredients glossary. The recipes are delicious, and healthy, and generally easy to prepare. Most ingredients can be purchased at a reasonably stocked grocery store. We use it regularly, and find it's creative recipes both tasty and inspiring experimentation. We especially like the Hot Pepper Rice Sticks with Peanuts. Yummy!!!7 of 13 people found the following review helpful. I have never made even one recipe from this book. Why buy itBy 100722.3152@compuserve.comI cook Chinese and other ethnic vegetarian dishes nearly every day. Yet this book never once tempted me. I found the recipes to be mundane, even boring and the seasonings inadequate and uninspired. Exotic ingredients, sure, but they're not always available. And the authors' sermonizing about low-salt soy sauce and low-fat oil and other unnecessary instructions to make an otherwise exciting and healthful cuisine simply tasteless truly offended me. Aren't I old enough to choose my own soy sauce?

Drawn from the best of traditional Chinese cuisine, *The Art of Chinese Vegetarian Cooking* presents a remarkable collection of recipes celebrating savory vegetables and spices. From succulent spring rolls to seared tofu with sesame-ginger sauce, these light, delicious dishes invite you to enjoy the tantalizing flavors of China at every meal. Discover irresistible soups, salads, side dishes, entrees, and more, including: Golden Squash Soup with Leeks, Broccoli and Pine Nut Fried Rice, Wontons with Red Pepper-Coriander Sauce, Wok-Seared Baby Bok Choy with Caramelized Onion, Stir-Fried Asparagus and Baby Corn, Warm Cucumber Salad with Lemon-Sesame Dressing, Glazed Sweet and Sour Leeks, Roasted Eggplant, Anise, and Sweet Onions.

About the Authors: Joanne and Paul Hush are restaurateurs, caterers, and food lovers who operated a cooking school in Connecticut where celebrated chefs such as Marcella Hazan, Diana Kennedy, and Martha Stewart shared their expertise. Joanne Hush studied Chinese cuisine at The China Institute in New York and is the author of *Chinese Cooking the Healthful Way*, *The Chinese Menu Cookbook*, and *Classic Chinese Cooking for the Vegetarian Gourmet*.

Chinese Culinary Splendor

From the Inside Flap: Drawn from the best of traditional Chinese cuisine, *The Art of Chinese Vegetarian Cooking* presents a remarkable collection of recipes celebrating savory vegetables and spices. From succulent spring rolls to seared tofu with sesame-ginger sauce, these light, delicious dishes invite you to enjoy the tantalizing flavors of China at every meal. Discover irresistible soups, salads, side dishes, entrees, and more, including: Golden Squash Soup with Leeks, Broccoli and Pine Nut Fried Rice, Wontons with Red Pepper-Coriander Sauce, Wok-Seared Baby Bok Choy with Caramelized Onion, Stir-Fried Asparagus and Baby Corn, Warm Cucumber Salad with Lemon-Sesame Dressing, Glazed Sweet and Sour Leeks, Roasted Eggplant, Anise, and Sweet Onions.

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