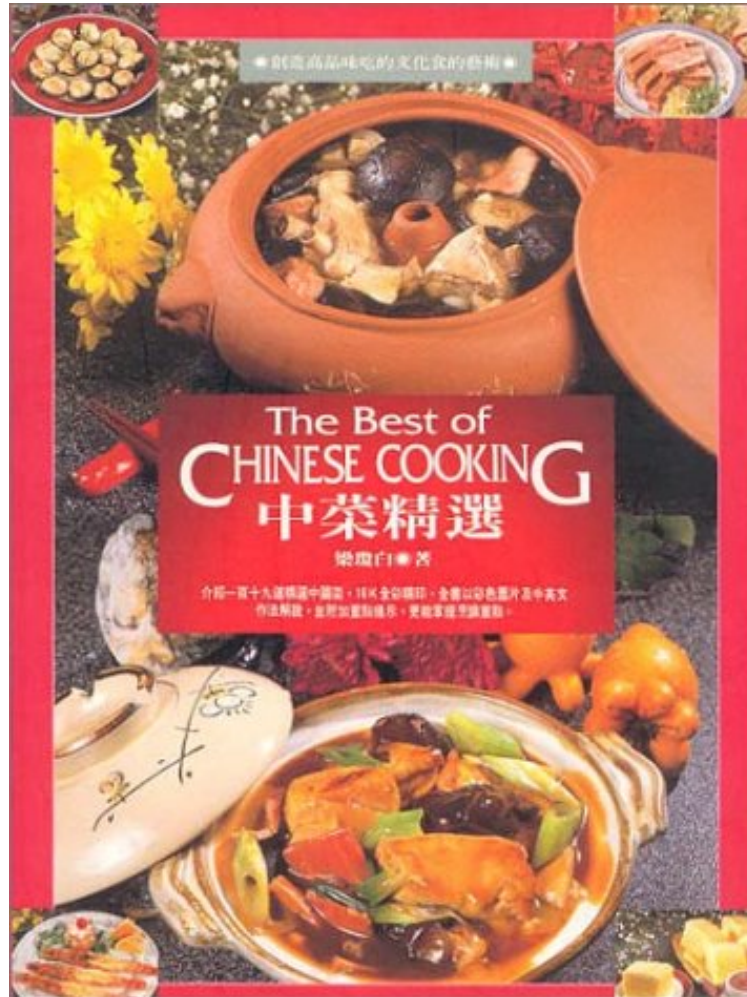


(Download ebook) The Best of Chinese Cooking (Pin wei zhi) (Mandarin Chinese Edition)

## The Best of Chinese Cooking (Pin wei zhi) (Mandarin Chinese Edition)

Chiung Pai Liang

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**Chiung Pai Liang : The Best of Chinese Cooking (Pin wei zhi) (Mandarin Chinese Edition)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best of Chinese Cooking (Pin wei zhi) (Mandarin Chinese Edition):

0 of 0 people found the following review helpful. Fun recipesBy Pianoctamum BaileyI am really enjoying this book which was recommended by my sister in law. It has a number of recipes I have not seen elsewhere and so far all the recipes have worked well and tasted great.Two things to be careful of are the measures, which are in neither metric nor imperial but Chinese - ask someone to make you a conversion chart - and a few words whose translation is OK but not 100%.I would recommend it!3 of 4 people found the following review helpful. You Can Bring Your Favorite Chinese Restaurant HomeBy A CustomerFor readers who live in the United States and want to make authentic Chinese dishes, this Chinese/English cookbook, adorned with beautiful pictures, will certainly lure them out to the market and rush

them back into the kitchen. The book is categorized by main ingredients - pork, beef, poultry; fish, prawn, seafood, rice and noodles, snacks, vegetarian, vegetables, and bean curd. The best feature of this book is the tips the author placed on the sidebar. I have found them to be the culinary secrets of how to make a dish as good as the ones turned out by the chef. Dishes such as Bean Curd with Dried Shrimp, Curry Chicken Rice, Braised Fish Tail with Brown Sauce, Meat Dumpling in Chili Oil and Spring Onion Pancake are dishes you find in authentic Chinese restaurants. With the hint of the tips I have turned out better tasting and better looking dishes. Some of the ingredients used in this book are fancy and exotic. You may want to go to a well-stocked Asian supermarket for them. It is really worth the trouble, though, because the dishes are the kind Chinese families put on their dinner tables. Your culinary effort will surely be the talk among your friends and families just like the ones I tried were.

Chinese/English bilingual edition of Master Chef Chiung-Pai Liang's selection of one hundred and nineteen most popular Chinese dishes, categorized in a variety of meats, seafood, vegetables, rice and noodles and bean curd. Colorful pictures.

Language Notes  
Text: Chinese, English  
About the Author  
Liang is the hostess of "Good Morning, China" on Chinese Television, and the chef of the cooking segment of Central Broadcasting's "Songbo Villager". She is a cooking columnist for three major newspapers and an essayist for several women's magazines. She has published numerous cookbooks to date.  
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Pan Fried Large Prawn  
Ingredients: A. 8 large prawns or 12 large grass prawns, 1 egg,  $\frac{1}{2}$  cup cornstarch  
B. 1 tbsp rice wine, 4 tbsp tomato sauce, 2 tbsp sugar, 1 tbsp vinegar, 1 tsp chopped garlic a dash of sesame oil  
Method: 1. Shell prawns leaving tails. Cut open from back to make it flat. Remove white tendon from stomach. Marinate with 1 egg white, salt and a dash of pepper for about 5 minutes. 2. Dredge each prawn with a little dry cornstarch. Line them in a pan and fry with a little oil till both sides are golden. Transfer to plate. 3. Cook B with 1 tbsp oil, pour over prawn, decorate with coriander and serve.  
Note: 1. Season prawns before dredging in dried cornstarch or the prawns will not absorb the seasoning sauce. Do not pan fry prawns immediately after dredging. Otherwise the flour would fall off. 2. Do not fry prawns under high heat or the meat would be tough.