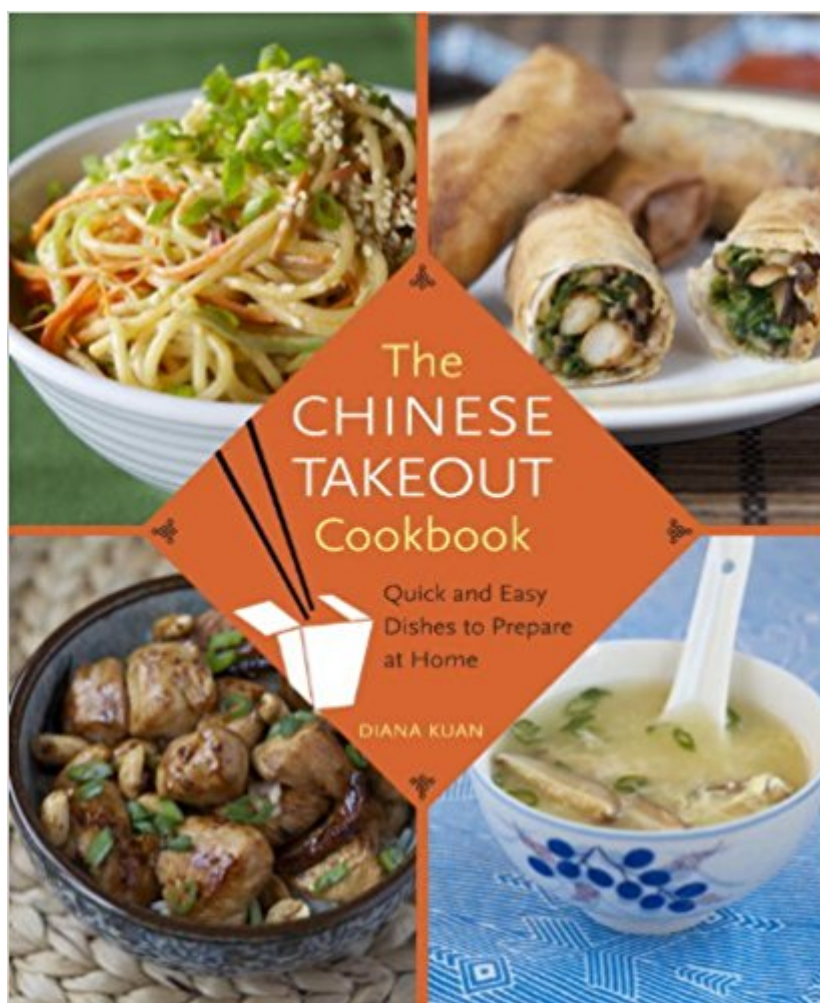


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The Chinese Takeout Cookbook: Quick And Easy Dishes To Prepare At Home



Synopsis

America's love affair with Chinese food dates back more than a century. Today, such dishes as General Tso's Chicken, Sweet and Sour Pork, and Egg Rolls are as common as hamburgers and spaghetti. Probably at this moment, a drawer in your kitchen is stuffed with Chinese takeout menus, soy sauce packets, and wooden chopsticks, right? But what if you didn't have to eat your favorites out of a container? In *The Chinese Takeout Cookbook*, Chinese food blogger and cooking instructor Diana Kuan brings Chinatown to your home with this amazing collection of more than eighty popular Chinese takeout recipes—appetizers, main courses, noodle and rice dishes, and desserts—all easy-to-prepare and MSG-free. Plus you'll discover how to stock your pantry with ingredients you can find at your local supermarket and season and master a wok for all your Chinese cooking needs and prepare the flavor trifecta of Chinese cuisine—ginger, garlic, and scallions and wrap egg rolls, dumplings, and wontons like a pro and steam fish to perfection every time and create vegetarian variations that will please everyone's palate and whip up delectable sweet treats in time for the Chinese New Year. *The Chinese Takeout Cookbook* also features mouthwatering color photos throughout as well as sidebars that highlight helpful notes, including how to freeze and recook dumplings; cooking tidbits, such as how to kick up your dish with a bit of heat; and the history behind some of your favorite comfort foods, including the curious New York invention of the pastrami egg roll and the influence of Tiki culture on Chinese cuisine. So, put down that takeout menu, grab the wok, and let's get cooking! Here for the first time—in one fun, easy, and tasty collection—are more than 80 favorite Chinese restaurant dishes to make right in your own kitchen: Cold Sesame Noodles and Kung Pao Chicken and Classic Barbecue Spareribs and Beef Chow Fun and Homemade Chili Oil and Hot and Sour Soup and Chinatown Roast Duck and Moo Shu Pork and Dry-Fried String Beans and Black Sesame Ice Cream and And of course, perfectly fried Pork and Shrimp Egg Rolls! Diana Kuan chronicles America's love affair with Chinese food. *The Chinese Takeout Cookbook* is the perfect reason to throw out those menus cluttering your kitchen drawers! —Patricia Tanumihardja, author of *The Asian Grandmothers Cookbook*

Book Information

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âœDiana Kuan chronicles Americaâ€™s love affair with Chinese food. The Chinese Takeout Cookbook is the perfect reason to throw out those menus cluttering your kitchen drawers!âœ Patricia Tanumihardja, author of The Asian Grandmothers CookbookÂœBy reverse engineering some of Americaâ€™s best-loved dishes, Diana Kuan takes us back to the roots of good, everyday Chinese cooking: fresh, seasonal, and really fast!âœ Cathy Erway, author of The Art of Eating InÂœThe Chinese Takeout Cookbook will inspire you to fire up your wok and re-create some of the most beloved American Chinese classicsâœall in less time than it would take to drive to a restaurant!âœ Jaden Hair, author of The Steamy Kitchen CookbookÂœDiana Kuan has generously offered up a fresh helping of familiar Chinese favorites in this beautiful and easy-to-use cookbook.âœ Kim SunÃ©e, author of Trail of Crumbs

This is quite a book.1. Recipes are reasonable - with fairly short ingredient lists that are available in most grocery stores like Wegmans. A wide variety of appetizers, soups and entrees.No recipes requiring eel, seaweed or other obscure ingredients. The book is instructive of the techniques that give Chinese takeout it unique texture (crispy) and taste. I like that the recipes in this book prepare a full quart or more of food. It is such a hassle to purchase special ingredients for these types of recipes and have leftover ingredients that get wasted.2. Contains all the usual favorites from local restaurants. The title says it all for this book - this is a cookbook of takeout recipes. Note well: If you are looking for a "purist" book on Chinese recipes of regional cuisine - look elsewhere. Understand that this book is geared toward Asian / American palate. You can now make them at home and

control the quality of the ingredients / sodium. The recipes deliver flavor that is similar to restaurants (Kung Pao, Generals, Sesame Noodles)³. I love that there are photos of every recipe - the pages are high gloss. There are also explanations of techniques like velveting and for preparing the ingredients. Update: Sesame noodle recipe: On point. savory. Be sure to take the time to find the egg noodles - they give the dish a toothsome quality and richness not present with plain spaghetti. Mongolian: don't skip the fish sauce; it lends a note that is impossible to replicate. If you are not used to measuring while cooking you may want to do so. Measure the sauce exactly - otherwise the noodles absorb a large amount of sauce and become very salty and unsightly (very dark and oily looking)

I'm really glad I bought this one. I've only made one recipe so far (Garlic Shrimp and Broccoli) and it was so good. The recipes are simple and you can buy just about all the ingredients at Walmart.

Not too bad, close to authentic Ameri-China food. I bought this to use in the kitchen for my Global Cuisine Class at the culinary school I teach at. Not a bad book.

I am an amateur baker and my wife is the cook. Because of this, I am becoming a knowledgeable cook myself. My wife's fried rice is second to none; her egg rolls are better than restaurant! She caught a pre-review of this cookbook last summer, and I bought her the volume for Christmas. If you love Chinese food, and if you love to cook, you need this cookbook! Diana Kuan brings Chinese food to your home kitchen and table!

The problem with most cookbooks, ethnic or otherwise is that they're typically written with such complexity that to follow the recipe can be daunting. Diana Kuan takes recipes to the simplest level, no extraneous info, getting right to what's needed to make good Chinese food. She also makes suggestions, when appropriate for substitute ingredients, as not everyone lives near a Asian market. A great addition to any cookbook library.

I love Chinese food and have, for some time, wanted to learn how to make it myself at home. I even considered offering to volunteer my services, free of charge at a local Chinese restaurant just to learn their secrets. But with this book, there is no need for that. Everything I need to create delicious Chinese food is laid out for me, written clearly, with nice pictures. So far I have made about 7 of the dishes, and every one of them has tasted good. I'm thrilled and looking forward to trying more of the

recipes.

Every recipe I have made from this book has been delicious. The ingredients are easy to find. I just made the beef with broccoli again, and it tastes better than the local takeout restaurant. The recipes are easy to follow, and some are very quick to make. The downside of the Kindle version is that it does not have an index listing every recipe by name, so you have to search through a section from the table of contents to find the one you are looking for. However, once you have looked through the book a few times, you will know where things are. This book has just the right amount of recipes in it, so it is useful without being overwhelming. She does a good job of offering up substitutes, and explaining what ingredients are typically used.

Lots of good ideas for making Chinese at home.

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