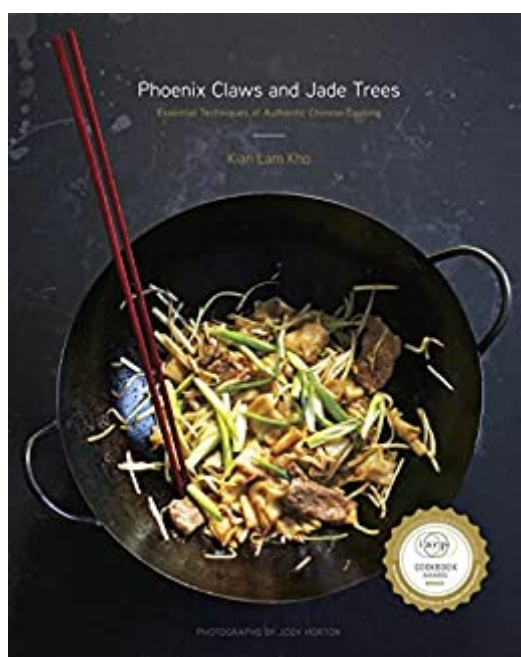


The book was found

Phoenix Claws And Jade Trees: Essential Techniques Of Authentic Chinese Cooking



Synopsis

Create nuanced, complex, authentic Chinese flavors at home by learning the cuisine's fundamental techniques with more than 150 recipes. *Phoenix Claws and Jade Trees* offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. In outlining the differences among various techniques—such as pan-frying, oil steeping, and yin-yang frying—and instructing which one is best for particular ingredients and end results, culinary expert Kian Lam Kho provides a practical, intuitive window into this unique cuisine. Once one learns how to dry stir-fry chicken, one can then confidently apply the technique to tofu, shrimp, and any number of ingredients. Accompanied by more than 200 photographs, including helpful step-by-step images, the 158 recipes range from simple, such as Spicy Lotus Root Salad or Red Cooked Pork, to slightly more involved, including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo. But the true brilliance behind this innovative book lies in the way it teaches the soul of Chinese cooking, enabling home cooks to master this diverse, alluring cuisine and then to re-create any tempting dish they encounter or can imagine.

Book Information

File Size: 258085 KB

Print Length: 368 pages

Publisher: Clarkson Potter (September 29, 2015)

Publication Date: September 29, 2015

Sold by: Amazon Random House LLC

Language: English

ASIN: B00TCHXMQG

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #94,470 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #8

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Wok Cookery #12 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Chinese #21 in Kindle Store > Books > Cookbooks, Food & Wine > Asian Cooking > Wok Cookery

Customer Reviews

Book arrived as I came home from a long day at the industrial bakery. Took a short unwind time and started to read the book. I didn't need recipes for chicken or duck feet, however, scanning the index we saw the the Mapo Tofu (p211) and the Steamed Stuffed Tofu (p261) made me run out to the Kogers and purchase what we didn't have at home. It was a welcome end to a long day and the beginning to more long missed Chinese dishes at home. Thank you Kian Lam Kho! We loved the Mapo Tofu using ground beef instead of pork, it was better than what we could order take out. The Steamed Stuffed Tofu made us think we were back at Hop Kee or On Luck back in NY Chinatown. Our Friend Duck Wong would smile on Braised Whole Duck on page 212. The book is very well written, shares culture along with the recipes. It has brought back many happy memories of eating with the cooks and wait staff at the end of the evening. This is a great companion to our collection of Huang Su Huei's of cookbooks from the 1970's. The recipes reminded me of the earlier day's when I would fix equipment in my friends Chinese Restaurants, where the cooks would teach me simple things after I finished the repairs. It is fair to say that my Wife and I enjoy the book and it's collection of recipes. Let me know if you agree with my feeling and opinion of this great book.

I like the good overview of each cooking technique.

Beautifully illustrated, and great recipes. Much more expansive than other chinese cookbooks I have used .

Love this book! So much great food and well explained.

Fantastic book. Very detailed about ingredient selection and techniques.

This book does a great job of explaining basic Chinese cooking technique and is a welcomed edition to my collection.

one of the best chinese cookbook i've seen. would highly recommend it.

great book, beautiful pictures, excellent recipes, bravo Kian Lam Kho you did a great job here

[Download to continue reading...](#)

Phoenix Claws and Jade Trees: Essential Techniques of Authentic Chinese Cooking Chinese:
Crash Course Chinese - Learn Chinese Fast With a Native Speaker: 500+ Essential Phrases to
Build Your Chinese Vocabulary, Chinese, Learn Chinese, Chinese Phrasebook, Mandarin Study Aid
Welcome to Chinese Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING
Chinese Recipes (Chinese Cookbook, Chinese Food Made Easy, Healthy Chinese Recipes)
(Unlock Cooking, Cookbook [#13]) I Love to Share (English Chinese kids, Chinese children's
books): Mandarin kids books, Chinese bilingual books, Chinese baby books (English Chinese
Bilingual Collection) (Chinese Edition) Chinese Bilingual Books: I Love to Brush My Teeth (chinese
kids books, chinese children's books): English Chinese Children books (Chinese Bilingual
Collection) (Chinese Edition) Southern Cooking: Southern Cooking Cookbook - Southern Cooking
Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking
Recipes - Southern Cooking Cookbook Recipes Don't Speak: A Jade Harrington Novel (Jade
Harrington Series Book 1) Chinese Children's Books: I Love My Dad (English Chinese Bilingual):
chinese bilingual children's books (English Chinese Bilingual Collection) (Chinese Edition) Chinese
baby book: Where is the Baby: English-Chinese picture book (Simplified Chinese book) (Bilingual
Edition) Early Reader Chinese book for ... books for kids) (Volume 7) (Chinese Edition) I Love to
Tell the Truth (chinese english bilingual,chinese children stories,mandarin kids books): mandarin
childrens books,bilingual chinese (Chinese English Bilingual Collection) (Chinese Edition) I Love to
Share (mandarin childrens books, chinese baby books): kids books in chinese, chinese children
stories, mandarin kids (Chinese Bedtime Collection) (Chinese Edition) I Love to Tell the Truth (
chinese kids books, mandarin childrens books): mandarin kids books, kids books in chinese,
chinese children's books (Chinese Bedtime Collection) (Chinese Edition) Chinese Cookbook - 25
Delicious Chinese Recipes to Chinese Food Made Easy: Recipes from Chinese Restaurants
Integrated Chinese: Level 2 Part 2 Character Workbook (Traditional & Simplified Chinese
Character, 3rd Edition) (Cheng & Tsui Chinese Language Series) (Chinese Edition) Planting and
Establishment of Tropical Trees: Tropical Trees: Propagation and Planting Manuals (Tropical Trees,
Propagation and Planting Manuals Series) The Chinese Cookbook: 50 Great Recipes from the
Chinese Kitchen (Chinese Cooking) Easy Hawaiian Cookbook: Authentic Tropical Cooking
(Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes,
Tropical Cookbook Book 1) Truly Mexican: Essential Recipes and Techniques for Authentic
Mexican Cooking Polymer - The Chameleon Clay: ArtRanch Techniques for Re-creating the Look of
Ivory, Jade, Turquoise, and Other Natural Materials Cooking for One Cookbook for Beginners: The
Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes,

Healthy, Quick Cooking, Cooking, healthy snacks, deserts)

Contact Us

DMCA

Privacy

FAQ & Help