

Gok Cooks Chinese

Gok Cooks Chinese *Chinese Cooking The Wok Every Grain of Rice Chinese-Japanese Cook Book The Complete Book of Chinese Cooking Chinese Restaurant Cook Book Simple Chinese Cooking Chinese Soul Food Chinese Cooking For Dummies Knack Chinese Cooking Cooking Chinese* Joyce Chen Cook Book *365 Ways to Cook Chinese Teach Yourself Cooking Chinese Food In One Month* 中国 *Step by Step Cooking Chinese The Wisdom of the Chinese Kitchen* 中国 *Chinese-Japanese Cook Book Vegetarian Chinese Soul Food Mastering the Art of Chinese Cooking The Key to Chinese Cooking The Cooking of China Phoenix Claws and Jade Trees Chinese Cooking The Classic Chinese Cook Book Chinese Cookbook The Ultimate Chinese Cookbook The Chinese Kitchen Chinese Cookbook The Chinese Cook Book Chop Suey, USA Chinese Cooking The Mission Chinese Food Cookbook So Easy! Cook and Speak Chinese Cool Chinese and Japanese Cooking The Secret of Chinese Cooking Chinese Heritage Cooking From My American Kitchen The Modern Art of Chinese Cooking*

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Phoenix Claws and Jade Trees Oct 05 2020 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 you learn how to dry stir-fry chicken, you 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 you encounter or imagine.

中国 Jul 14 2021 Bilingual: English and Chinese.

The Wok Aug 27 2022 More than 1.3 million copies of this best-seller have been sold. You can prepare all popular Chinese specialties expertly and easily with this complete cookbook by a Chinese cooking master. It contains delicious recipes for everything from simple stir-fried delicacies to exotic meals for guests, a guide to ingredients, and easy-to-follow instructions.

Chinese Cooking For Dummies Jan 20 2022 Have you ever had a craving for fried dumplings or hot and sour soup at midnight? Ever wonder how your local Chinese takeout makes their food taste so good—and look so easy to make? Still don't know the difference between Sichuan, Cantonese, and Mandarin cooking? Discovering how to

cook the Chinese way will leave you steaming, stir-frying, and food-styling like crazy! The indescribably delicious cuisine of a fascinating country can finally be yours. And in *Chinese Cooking For Dummies*, your guide to the wonders and magic of the Chinese kitchen is none other than Martin Yan, host of the award-winning TV show *Yan Can Cook*. In no time at all, you'll be up to speed on what cooking tools to use, how to stock your pantry and fridge, and the methods, centuries old, that have made dim sum, Egg Fu Young, Kung Pao Chicken, and fried rice universal favorites. You'll also be able to: Think like a Chinese chef—using the Three Tenets of Chinese Cooking Choose and season a wok, select a chef's knife, plus other basic tools of the trade Find the essential ingredients—and ask for them in Chinese with a Chinese language (phonetic) version of black bean sauce, hoisin sauce, plum sauce, bamboo shoots, and more Cook using a variety of methods—including stir frying, steaming, blanching, braising, and deep frying And with over 100 recipes, arranged conveniently like a Chinese menu, *Chinese Cooking For Dummies* lets you select from any column in the comfort of your own kitchen...which is when the fun really begins. Imagine putting together your ideal meal from the book's rich offering of recipes: Delectable morsels—including Baked Pork Buns, Spring Rolls, Potstickers, Steamed Dumplings, and Shrimp Toast Seafood dishes—including Sweet and Sour Shrimp, and Oysters in Black Bean Sauce Poultry dishes—including Moo Goo Gai Pan, Kung Pao Chicken, and Honey Garlic Chicken Pork, beef, and lamb dishes—including Sichuan Spareribs, Tangerine Beef, and Mongolian Lamb *Chinese Cooking For Dummies* gives you all of the basics you'll need, letting you experience the rich culinary landscape of China, one delicious dish at a time—and all, without leaving a tip!

Step by Step Cooking Chinese Jun 13 2021 Step-by-Step Cooking: Chinese will guide novice cooks through the necessary techniques for preparing Chinese dishes and provide more experienced cooks with fresh ideas for Chinese cooking. This collection of recipes features a wide range of Chinese dishes that are easy to prepare with readily available ingredients. For all those who love Chinese cuisine, this is the book that demystifies Chinese cooking and makes it both simple and enjoyable. The book showcases recipes ranging from soups, seafood, meat & poultry, vegetables, rice & noodles to sweets.

Chinese Cookbook Mar 30 2020

The Classic Chinese Cook Book Aug 03 2020 Exact, detailed recipes for over two hundred dishes from the eight major culinary regions of China, with notes on advance preparations and with historical, cultural, and social commentaries

Cooking Chinese Nov 18 2021 Easy-to-follow preparation instructions for 97 popular Chinese recipes.

The Cooking of China Nov 06 2020 An introduction to the cuisine of China with colorful illustrations of Chinese dishes accompanied by a spiral bound recipe book

Vegetarian Chinese Soul Food Feb 09 2021 A vegetarian follow-up to the very popular *Chinese Soul Food* cookbook that includes 75 plant-based comfort food recipes you can make at home. *Chinese Soul Food* drew cooks into the kitchen with the assurance they could make this cuisine at home. Though a popular cuisine across North America, Chinese food can be a little intimidating. But author Hsiao-Ching Chou's friendly and accessible recipes work for everyone, including average home cooks. In this new collection, you'll find vegetarian recipes for stir-fries, rice and noodle dishes, soups, braises, and pickles. Of course, the book wouldn't be complete without vegetarian versions of Chou's famously delicious dumplings, including soup dumplings and shu mai, as well as other dim sum delights. Separate chapters feature egg and tofu recipes. From Cauliflower with Spiced Shallot Oil to Kung Pao Tofu Puffs, and from Hot and Sour Soup to Ma Po Tofu to Steamed Egg Custard, these recipes will satisfy your every craving for classic Chinese comfort food--and all without meat. You will also find helpful information including essential equipment, core pantry ingredients (with acceptable substitutions), ways

to season and maintain a wok, and other practical tips that make this an approachable cookbook. Home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals. Whether you're a vegetarian or simply reducing the amount of meat in your daily diet, these foolproof recipes are made to be cooked any night of the week. As the author likes to say, any kitchen can be a Chinese kitchen!

Chinese Cookbook Jul 02 2020

The Ultimate Chinese Cookbook Jun 01 2020 ♥ Food is the most accessible pleasure. It is nourishing and comforting. ♥ ★ It connects people and makes them feel good. Eating is what all of us have in common, and we all love to do it well. Plus, food is the easiest way to explore a different culture. ★ Do you like to cook? But you are tired of the same old menu? ★ Have you been looking for fun recipes for any occasion? ★ Are you a fan of an authentic Chinese kitchen? ♥♥♥ Then you are in luck! This cookbook has it all and more. It will upgrade your cooking routine with one hundred eleven delicious and filling meals from China with love. You will be happy to cook again. Explore new and exciting flavors of authentic Chinese cuisine. You will be delighted with the results. Don't worry if you are not a chef. ★ This comprehensive cooking guide is good for any level. ★ It will help tap into your creative side. ★ You will love this cookbook because everyone can appreciate a real homemade meal and newness. Surprise yourself, your friends, or your family. It is time to cook something new. Be ready for your taste buds to sing. ✓✓✓✓Get it now!

The Complete Book of Chinese Cooking May 24 2022 This inspirational cookbook features a fascinating range of Chinese recipes which can easily be prepared in your home. They include old favorites such as sweet and sour pork and barbecued spareribs, as well as some less familiar but equally delicious dishes. The detailed introduction explains essential ingredients and cooking techniques, while clear step-by-step photography makes the recipes easy to follow. Whatever your level of skill, you'll find this book a pleasure to use.

The Modern Art of Chinese Cooking Jun 20 2019 This classic text on Chinese Cooking Technique, now available in paperback, combines an insider's knowledge of authentic Chinese cooking and culture with more than two hundred recipes.

Chinese Soul Food Feb 21 2022 Any kitchen can be a Chinese kitchen with these 80 easy homestyle recipes—plus tips and techniques for cooking with a wok, stocking your pantry, making rice, and more Chinese food is more popular than any other cuisine and yet it often intimidates North American home cooks. Chinese Soul Food draws cooks into the kitchen with recipes that include sizzling potstickers, simply but delicious stir-fries, saucy braises, and soups that bring comfort with a sip. These are dishes that feed the belly and speak the universal language of "mmm!" In Chinese Soul Food, you'll find approachable recipes and plenty of tips for favorite homestyle Chinese dishes, such as red-braised pork belly, dry-fried green beans, braised-beef noodle soup, green onion pancakes, garlic eggplant, and the author's famous potstickers, which consistently sell out her cooking classes in Seattle. You will also find helpful tips and techniques, such as caring for and using a wok and how to cook rice properly, as well as a basic Chinese pantry list that also includes acceptable substitutions, making it even simpler for the busiest among us to cook their favorite Chinese dishes at home. Recipes are streamlined to minimize the fear factor of unfamiliar ingredients and techniques, and home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals.

Knack Chinese Cooking Dec 19 2021 For those who have always wanted to prepare Chinese food at home, here is the book they can actually learn Chinese cooking from—full-color, step-by-step photographs fully convey the process and presentation of Chinese cuisine. With 350 photos and 100 main recipes plus 250 variations suited for the contemporary kitchen, Knack Chinese Cooking offers a veritable banquet of authentic recipes from the Eight Great Cuisines of China, as well as dishes from China's emerging cosmopolitan capitals and from the best Chinatown kitchens.

Readers gain a basic knowledge of the equipment, ingredients, and techniques needed to prepare an essential repertoire of Chinese dishes.

Chinese Heritage Cooking From My American Kitchen Jul 22 2019 Cutting-Edge Chinese Dishes for the Home Cook From growing up in Beijing to attending culinary school in California, to making her name in the restaurant world and on Top Chef, today Shirley Chung is dishing out new and dazzlingly delicious takes on Chinese cuisine. These recipes are fresh and inspired, yet approachable for home cooks. Here are a few you won't want to miss: Sweet-and-Sour Baby Back Ribs, Five-Spice Seared Duck Breast with Kumquat Mustard, Scallion Pancakes with Hazelnut Pesto, Seared Scallops with Spicy Black Bean Sauce, Spinach Egg Drop Soup and Beijing-Style Hot Pot. These recipes use simple ingredients and techniques, but have the standout flavor and texture you expect from top-notch restaurants—no wok required! Plus you'll find fascinating history and chef's tips tucked away in the headnotes and instructions that will make you a better cook. Shirley brings the same lively energy to her book that made her a fan-favorite on Top Chef. She'll make you excited to cook, and her recipes—each with a gorgeous photograph—will have you drooling over the pages. With Shirley in your kitchen, every meal becomes a fun and delicious celebration.

Every Grain of Rice Jul 26 2022 Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

Chinese Cooking Sep 04 2020 Chinese Cuisine Is The Most Popular Cuisine Worldwide. For Those Who Love Chinese And Are Vegetarian, This Book Provides You With All The Information You'll Want To Know About Cooking Delicious Chinese Food, Using Ingenious Cooking Methods.

Chinese Cooking Sep 28 2022 An illustrated basic Chinese cookbook plus several special features.

The Wisdom of the Chinese Kitchen May 12 2021 An assortment of 140 recipes for classic Cantonese family dishes is accompanied by an introduction to the philosophy and principles of Chinese cuisine, and advice on the techniques of Chinese cooking

Joyce Chen Cook Book Oct 17 2021 Gives basic and essential knowledge of Chinese cookery, with recipes of Mandarin, Shanghai, Chunking and Cantonese origin simplified for Americans.

Chinese-Japanese Cook Book Mar 10 2021 DigiCat Publishing presents to you this special edition of "Chinese-Japanese Cook Book" by Sara Bosse, Winnifred Eaton Reeve. DigiCat Publishing considers every written word to be a legacy of humankind. Every DigiCat book has been carefully reproduced for republishing in a new modern format. The books are available in print, as well as ebooks. DigiCat hopes you will treat this work with the acknowledgment and passion it deserves as a classic of world literature.

The Secret of Chinese Cooking Aug 23 2019 In this book, I separate Chinese cooking into two parts. One part is about cooking sauces and ingredients used in Chinese dishes. Another part is about cooking methods. The combination of sauces creates the styles of a particular cuisine whereas cooking methods can create the desired taste and look. As a result, you will be able to create your own favourite dishes by following principles that I will tell you through examples. To create Chinese

dishes, you will need to know why there are so many varieties and combinations in Chinese cuisine. Let me tell you.

365 Ways to Cook Chinese Sep 16 2021 Recipes for popular Chinese meals to cook every day of the year includes such dishes as Wonton Soup, Diced Chicken with Cashews, Beef and Black Bean Sauce, and specialties like Pineapple Duck and Crab Corn Chowder.

Simple Chinese Cooking Mar 22 2022 Cooking Chinese food at home has never been easier - all you need is this book, a wok and a quick trip to the supermarket. Kylie Kwong's philosophy is to use the freshest produce and cook it simply to make the most of the clean flavours. All the necessary ingredients are available at your supermarket and Kylie's recipes are friendly and straightforward. In no time, you'll be cooking everyday favourites like soy sauce chicken and sung choi bau on weeknights and fresh-tasting button mushroom salad and prawn wonton soup for weekend occasions. Enhanced by Earl Carter's inspiring photographs of all the finished dishes, and with step-by-step pictures to guide you through their preparation, Simple Chinese Cooking will never be far from your kitchen.

Chop Suey, USA Jan 28 2020 American diners began to flock to Chinese restaurants more than a century ago, making Chinese food the first mass-consumed cuisine in the United States. By 1980, it had become the country's most popular ethnic cuisine. Chop Suey, USA offers the first comprehensive interpretation of the rise of Chinese food, revealing the forces that made it ubiquitous in the American gastronomic landscape and turned the country into an empire of consumption. Engineered by a politically disenfranchised, numerically small, and economically exploited group, Chinese food's tour de America is an epic story of global cultural encounter. It reflects not only changes in taste but also a growing appetite for a more leisurely lifestyle. Americans fell in love with Chinese food not because of its gastronomic excellence but because of its affordability and convenience, which is why they preferred the quick and simple dishes of China while shunning its haute cuisine. Epitomized by chop suey, American Chinese food was a forerunner of McDonald's, democratizing the once-exclusive dining-out experience for such groups as marginalized Anglos, African Americans, and Jews. The rise of Chinese food is also a classic American story of immigrant entrepreneurship and perseverance. Barred from many occupations, Chinese Americans successfully turned Chinese food from a despised cuisine into a dominant force in the restaurant market, creating a critical lifeline for their community. Chinese American restaurant workers developed the concept of the open kitchen and popularized the practice of home delivery. They streamlined certain Chinese dishes, such as chop suey and egg foo young, turning them into nationally recognized brand names.

The Chinese Cook Book Feb 27 2020 A guide to Chinese cooking.

□□□□ Apr 11 2021 This is the new and updated edition of one of the most popular Chinese cookbooks of all times by Taiwan's eminent master chef Fu Peimei. In Chinese/English. Distributed by Tsai Fong Books, Inc.

Chinese Restaurant Cook Book Apr 23 2022 Offers a selection of recipes that represent the five major Chinese regional cooking styles and provides instruction in specific Chinese cooking techniques

So Easy! Cook and Speak Chinese Oct 25 2019 Everyone loves Chinese food. How fun it would be to learn Mandarin while learning to cook! The cooking method is explained in a manner allowing one to speak and cook authentic dishes at the same time. From this book, you will ... Learn to cook Chinese food at home Learn Chinese cooking and Mandarin at the same time Learn how to order Chinese dishes at a Chinese restaurant using Mandarin By studying this section, you will know how to communicate Chinese cooking methods and ingredients in Mandarin. There are detailed recipes written in English at the back of this book. Learn to speak and cook Chinese in an easy and fast way. Cook and enjoy your Chinese food!

Teach Yourself Cooking Chinese Food In One Month Aug 15 2021

Gok Cooks Chinese Oct 29 2022 Not only is Gok Wan one of the UK's top fashion stylists, but he can cook too! Gok's fantastic book, *Gok Cooks Chinese*, contains 80 personal and family recipes, which are not only delicious and healthy but incredibly simple to make. Gok's love and passion for Chinese food and cooking techniques shine through from every page. From his unique perspective he gives us his personal and modern take on the Chinese food that he grew up eating, drawing on his Chinese heritage to give us a different angle on how to eat - for Gok, it's all about sitting down, tucking into fantastic food that is fuss-free and relaxed. Gok's food is about balance, health, flavour and fun. From his absolute favourite recipe for Prawn Wonton Noodle Soup (which he calls 'happiness in a bowl') to Perfect Fried Rice or classics like his dad's Honey-glazed Char Siu Pork, through chapters on Dim Sum, Street Food, One Pot Wonders and Feasting, you will find recipes for all occasions and moods, whether entertaining friends or enjoying a meal at home by yourself. Above all, Gok Wan will demystify Chinese ingredients and equipment. *Gok Cooks Chinese* shows us how easy it is to shop and cook just like him.

Chinese Cooking Dec 27 2019

Chinese-Japanese Cook Book Jun 25 2022 Published originally in 1914, this is the first Asian cookbook published in America. The fascinating new introduction by Asian cooking authority Jacqueline M. Newman reveals the trickery at play from the two sisters of Anglo-Chinese descent who wrote the book. The Chinese recipes are simple Chinese-American ones using ordinary ingredients. Many are for chop suey and chow mein using lots of celery, bean sprouts, and gravy. The Japanese meat and fish recipes are also simple even though several use rabbit, pheasant, venison, pigeon, even whale; the vegetable dishes are more Chinese than Japanese. Desserts straddle both cuisines. This book marks the beginning of the interest in Asian cuisine in America, and it is notable, almost 100 years later, to see the way authenticity had been edited for both the public and the author's purposes.

Mastering the Art of Chinese Cooking Jan 08 2021 This new masterwork of Chinese cuisine showcases acclaimed chef Eileen Yin-Fei Lo's decades of culinary virtuosity. A series of lessons build skill, knowledge, and confidence as Lo guides the home cook step by step through the techniques, ingredients, and equipment that define Chinese cuisine. With more than 100 classic recipes and technique illustrations throughout, *Mastering the Art of Chinese Cooking* makes the glories of this ancient cuisine utterly accessible. Stunning color photography reveals the treasures of old and new China, from the zigzagging alleys of historical Guangzhou to the bustle of city centers and faraway Chinatowns, as well as wonderful ingredients and gorgeous finished dishes. Step-by-step brush drawings illustrate Chinese cooking techniques. This lavish volume takes its place as the Chinese cookbook of choice in the cook's library.

Cool Chinese and Japanese Cooking Sep 23 2019 "Explore the foods of the world! get ready to cook authentic, easy-to-make recipes that taste great. You'll learn about world geography too!" -- Book cover.

The Key to Chinese Cooking Dec 07 2020

The Chinese Kitchen Apr 30 2020 Eileen Yin-Fei Lo, author of award-winning cookbooks, menu developer for top Asian restaurants, and cooking teacher, presents her life's work. Reflecting on her life in food, including her childhood in Canton, China, where she learned to cook at her grandmother's side, Eileen has created an exhaustive cookbook of extensive scope. Everything about Chinese cooking has cultural significance, and much of what Eileen talks about in this book has never appeared in print before in the English language. There are more than 250 recipes in all, including many classic banquet-style recipes, quite a number presented for the first time in the traditional manner, from Peking Duck to Beggar's Chicken. Dozens of the techniques for preparing these elaborate recipes are shown in full-color photographs in the color insert as well. Eileen also includes many of her own

creations, such as infused oils and rich, flavorful stocks, essential for cooks who are serious about mastering the ancient art of Chinese cooking. Everything is here: dim sum, congees, stir-fries, rice dishes, noodles, bean curd, meat dishes, and more. For anyone who loves Asian cuisines, this is the ultimate cookbook, and for cookbook lovers and aspiring food professionals, this is required reading.

The Mission Chinese Food Cookbook Nov 25 2019 From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America. Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.