

Ken Hom S Top 100 Stir Fry Recipes

The Food of Sichuan Fuchsia Dunlop.2019-10-03 Winner of the Fortnum & Mason Cookery Book Award 2020 Shortlisted for the Guild of Food Writers Award 2020 Shortlisted for the James Beard Award 2020 'Cookbook of the year' Allan Jenkins, OFM 'No one explains the intricacies of Sichuan food like Fuchsia Dunlop. This book remains my bible for the subject' Jay Rayner A fully revised and updated edition of Fuchsia Dunlop's landmark book on Sichuan cookery. Almost twenty years after the publication of Sichuan Cookery, voted by the OFM as one of the greatest cookbooks of all time, Fuchsia Dunlop revisits the region where her own culinary journey began, adding more than 50 new recipes to the original repertoire and accompanying them with her incomparable knowledge of the dazzling tastes, textures and sensations of Sichuanese cookery. At home, guided by Fuchsia's clear instructions, and using just a few key Sichuanese storecupboard ingredients, you will be able to recreate Sichuanese classics such as Mapo tofu, Twice-cooked pork and Gong Bao chicken, or try your hand at a traditional spread of cold dishes comprising Bang bang chicken, Numbing-and-hot dried beef, Spiced cucumber salad and Green beans in ginger sauce. With spellbinding writing on the culinary and cultural history of Sichuan and accompanied by gorgeous travel and food photography, The Food of Sichuan is a captivating insight into one of the world's greatest cuisines. 'This book offers an unmissable opportunity to utilise the wok and cleaver, brave the fiery Mapo tofu and expand your technique with pot-stickers and steamed buns' Yotam Ottolenghi

Soup Broth Bread Rachel Allen.2021-10-21 Cook up warm, comforting dishes this winter with

Rachel Allen's timeless collection of soups, breads, garnishes, stocks and much more *
SHORTLISTED FOR THE IRISH BOOK AWARDS COOKBOOK OF THE YEAR * AS SEEN IN THE
SATURDAY TELEGRAPH * 'Proof that soups are not just for winter. Bright, zesty and fresh.
Comforting like Rachel herself' NADIYA HUSSAIN 'Warm, nourishing dishes with a twist' SUNDAY
TIMES _____ In this love-letter to the world's most ubiquitous dish, acclaimed TV chef, cookery
writer and renowned teacher, Rachel Allen, explores everything soup has to offer. Whether as a
starter or main dish, a quick fix or a leisurely indulgence, to nourish a cold or heal a broken heart, or
to feed yourself, your family or a crowd of friends, there is a soup for every occasion. With Rachel's
expert guidance you can learn the classics and then expand your horizons, with delicious,
achievable, heart-warming recipes you'll turn to time and time again, including . . . SOUP · Carrot
and Harissa Soup with Za'atar Croutons · Nordic Salmon and Dill Soup · Pork and Fennel Meatball
Soup BROTH · Chunky Chickpea and Chorizo Broth · Japanese Chicken and Udon Noodle Broth ·
Lamb and Pearl Barley Broth BREAD · Cheesy Tear and Share Swirls · Guinness Bread · Blue Cheese
and Walnut Bread Rachel also shares easy recipes for fresh homemade breads, as well as clever
garnishes, essential stocks, and a wealth of tips on equipment, batch-cooking, freezing, and
presentation. Just as every cook needs good soup in their repertoire, this book will be a must-have
source of inspiration for every kitchen shelf. _____ 'You can always trust Rachel Allen to deliver
recipes that taste as good as they look' Good Housekeeping

Just a French Guy Cooking Alexis Gabriel Aïnouz.2018-09-06 French Guy Cooking is a YouTube
sensation with half a million subscribers. A Frenchman living in Paris, Alex loves to demystify
cooking by experimenting with food and cooking methods to take the fear factor out of the kitchen.
He wants to make cooking fun and accessible, and he charms his viewers with his geeky approach to

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food. In this, his debut cookbook, he shares 90 of his absolute favourite recipes, some of which feature step-by-step photography – from amazingly tasty toast and pizza ideas all the way to some classic but super-simple French dishes. Along the way, he offers ingenious kitchen hacks – a cheat's guide to wine, five knives you need in your kitchen, the secret to brilliant ramen – so that anyone can throw together great food without any fuss.

Stir Crazy Ching-He Huang. 2017-10-01 Winner - Gourmand World Cookbook Awards: Best UK Chinese Cookbook 2017 Stir-frying is one of the quickest and easiest ways to cook - and one of the healthiest, using little oil and retaining more nutrients than many other methods. It also requires very little equipment - all you need a wok, a knife and a chopping board. Learning what separates a good stir-fry from a great one, however, is not always so easy to master. Indeed, it is all about timing, knowing when to add what and how to get the best out of each ingredient. With tips on everything from controlling the heat to using the right oil, bestselling author Ching-He Huang has gathered together a collection of delicious dishes, simple enough for every day and with nutrition, taste and affordability in mind. Many are gluten and dairy free, as well as suitable for vegans and vegetarians, and include both Asian and Western ingredients readily available in any supermarket. So whether or not you eat meat, love carbs or prefer to avoid them, want something special or find yourself having to feed your family, Stir Crazy will do the trick.

The Songs of Sapa Luke Nguyen. 2009 Luke Nguyen, of 'Secrets of the Red Lantern' fame, is going home. Travelling on a personal and culinary tour through Vietnam, Luke visits his family and friends, and is invited into the homes of local Vietnamese food experts and cooks, to learn more about one of the richest, most diverse cuisines in the world. Starting in the northwest of Vietnam, in the villages and hills around Sapa, Luke explores the roots of traditional cooking. Moving south, he travels to the

capital, Hanoi, renowned for its French-Vietnamese cuisine. He explores the imperial cooking of Hue, discovers the famed cau lau noodles in Hoi An, and tastes a host of simple seafood dishes of coastal Nha Trang and Quy Nhon, his journey culminating in Saigon, where he is reunited with family. 'The Songs of Sapa' is a vibrant, visual essay of Luke's journey, the stories and recipes from each region, with stunning photographs bursting with colour and texture, capturing the beauty of Vietnam, her people and their deep connection to food.

The Everything Fondue Cookbook Rhonda Lauret Parkinson.2004-08-13 Enjoy 300 easy and delicious fondue recipes perfect for any meal of the day with The Everything Fondue Cookbook. Now you can-do fondue right in the comfort of your home with these 300 decadent and delicious fondue recipes. The Everything Fondue Cookbook offers countless meals for every occasion. Including tips and tricks for how to pick the right pot to choosing the perfect cheese for your meal, this book has everything you've ever wanted to know about creating the perfect fondue for any time of the day. This exceptional cookbook offers instruction on preparing: -Starters, such as Sesame Beef Appetizer -Lunch and dinner fondues, such as Breaded Red Snapper -Desserts, such as Creamy Caramel Fondue -Breakfast fondues, such as Ham and Cheese Fondue -Healthy choices, such as Dieter's Fondue

Easy Family Recipes from a Chinese-American Childhood Ken Hom.1997 From Ken Hom, the internationally bestselling cookbook writer, comes this warm, personal evocation of the foods he savored as a child growing up in Chicago's Chinatown. His 150 simple, comforting, scrumptious recipes represent the kinds of dishes his mother prepared every day or served on family occasions. Throughout, Hom shares memories of his family. 23 photos and 45 drawings.

Pizza Czar Anthony Falco.2021-05-18 In his comprehensive first book, legendary pizza czar Anthony

Falco teaches you everything you need to know to make pizza wherever you are, drawing from his singular experience opening pizzerias around the globe. If there's one thing the entire world can agree on, it's pizza. It just might be the world's favorite food. In every climate, in every region, in every kind of kitchen, there's pizza to be had, infused with local flavor. In this definitive book, filled with hacks, tips, and secret techniques never before shared, International Pizza Consultant Anthony Falco brings the world of pizza to your kitchen, wherever you are. After eight years at the famous Brooklyn restaurant Roberta's, culminating with his position as Pizza Czar, Falco pivoted from the New York City food scene to the world, traveling to Brazil, Colombia, Kuwait, Panama, Canada, Japan, India, Thailand, and all across the United States. His mission? To discover the secrets and spread the gospel of making the world's favorite food better. Now the planet's leading expert pizza consultant, he can make great pizza 8,000 feet above sea level in Bogotá or in subtropical India, and he can certainly help you do it at home. An exhaustive resource for absolutely any pizza cook, teaching mastery of the classics and tricks of the trade as well as completely unique takes on styles and recipes from around the globe, Pizza Czar is here to help you make world-class pizza from anywhere on the map. Important Note: For a correction to the extra-virgin olive oil quantity in the recipe for Thin & Crispy Dough on page 57, and for instructions on using this book without a sourdough starter, see <https://www.abramsbooks.com/errata/craft-errata-pizza-czar/>* For corrections to the recipes for Thin & Crispy Dough on page 57 and Garlic, Caramelized Onion, Anchovy, and Breadcrumb Sicilian Pizza page 124, and for instructions on using this book without a sourdough starter, see <https://www.abramsbooks.com/errata/craft-errata-pizza-czar/>*

Asian Cook Terry Tan. 2010 Sure to imbue any reader with a sharper perception of all Asian culinary practices, this compendium of recipes embraces a geographical sweep of countries, with

chapters grouping the Asian regions that share common culinary threads. They are as follows: China; Japan and Korea; India, Pakistan, and Sri Lanka; the five countries of Indochina—Thailand, Kampuchea, Laos, Burma, and Vietnam; and the three Southeast Asian countries of Singapore, Malaysia, and Indonesia. More than 100 authentic recipes from the author's culinary trove include gems from internationally known chefs such as Ken Hom, Sri Owen, Alan Davidson, Fuchsia Dunlop, and Emi Kazuko, among others. Also gathered here are illuminating nuggets of information on the cultural and culinary evolution of these countries. Readers will learn about traditional methods using rustic tools and techniques, the semantics of Asian cuisine, and the effective use of modern tools in the preparation of Asian dishes.

Ken Hom Cooks Thai Ken Hom.1999

Complete Chinese Cookbook Ken Hom.2011-11-30 Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the Complete Chinese Cookbook, he has created a seminal collection of his best-loved dishes. Beautifully illustrated with full colour photography, and popular favourites and new tastes to discover, this is the perfect addition to anyone's kitchen shelf. 'A fantastic collection of recipes... A great investment' -- BBC Olive 'If there's one man who knows about Chinese cooking it's Ken Hom' -- Woman's Way 'This Chinese cracker of a book is all you need to wok and roll' -- You! Magazine 'This is the best Chinese cookbook I own' -- ***** Reader review 'Could this be the only Chinese cookery book you need to own? Quite possibly!' -- ***** Reader review 'Really easy to follow recipes. Delicious' -- ***** Reader review

***** With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with mouth-

watering, accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food (including meat-based and vegetarian recipes), Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

Ken Hom's Quick Wok Ken Hom.2003 The author culls the cooking wisdom of Asia into an accessible guide to wok cooking that incorporates elements of Indian, Chinese, Burmese, Vietnamese, and Thai cuisine. Reprint.

Simple Asian Cookery Ken Hom.2006 In SIMPLE ASIAN COOKERY, Ken Hom expands the culinary horizon with the food of Indonesia, Malaysia, Singapore and Vietnam. The increasing popularity of Indian, Chinese and Thai food has led many cooks to explore further afield, and here Ken presents 40 simple, healthy and delicious dishes from the Far East. The cuisines of these countries are characterized by a variety of flavours and cooking techniques- the fresh, sweet and sour flavours of Indonesia (Hot and Sour Indonesian Prawns); the fragrant curries (Malaysian Fish Curry) and spicy grilled meats of Malaysia; the fast fusion food of Singapore (Fragrant Singapore-style Prawn Curry); and the delicate and aromatic cooking of Vietnam (Fresh Vietnamese Spring Rolls). With a menu planner, step-by-step instructions and a guide to essential ingredients and equipment, SIMPLE ASIAN COOKERY will tempt cooks everywhere.

100 Best Stir Fry .2012

All Under Heaven Carolyn Phillips.2016-08-30 A comprehensive, contemporary portrait of China's culinary landscape and the geography and history that has shaped it, with more than 300 recipes. Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, All Under Heaven is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes--from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork--written with clear, step-by-step instructions, All Under Heaven serves as both a handbook for the novice and a source of inspiration for the veteran chef. — Los Angeles Times: Favorite Cookbooks of 2016

The Wisdom of the Chinese Kitchen Grace Young.1999-05-05 Here are 140 classic Cantonese recipes--handed down with their importance to health and prosperity. of color photos and 35 b&w photos. 2-color throughout.

Foolproof Chinese Cookery Ken Hom.2000 Ken Hom demonstrates 40 of the most popular Chinese dishes, from simple steamed fish in scallion sauce to the more elaborate Peking Duck, all prepared from readily available ingredients. His step-by-step instructions, accompanied by photographs promise excellent results, even to novice cooks.

China: The Cookbook Kei Lum Chan,Diora Fong Chan.2016-09-19 The definitive cookbook bible of the world's most popular and oldest cuisine China The Cookbook is a magnificent insight into the history of Chinese cuisine. I will treasure it in my collection and it will be no doubt be used as valuable reference for many years to come. —Ken Hom OBE,Chef, author and tv presenter In the

tradition of bestsellers including Mexico and The Nordic Cookbook comes the next title in the multimillion-selling national cuisine series, China: The Cookbook. Featuring more than 650 recipes for delicious and authentic Chinese dishes for the home kitchen, this impressive and authoritative book showcases the culinary diversity of the world's richest and oldest cuisines with recipes from the 33 regions and sub-regions. China: The Cookbook celebrates popular staples such as Sweet and Sour Spare Ribs and Dim Sum, as well as lesser-known regional classics like Fujian Fried Rice and Jiangsu's Drunken Chicken, and features additional selected recipes from star chefs from around the world.

My Kitchen Table: 100 Quick Stir-fry Recipes Ken Hom.2011-07-31 Ken Hom is the nation's favourite Chinese chef and this is his collection of his best 100 stir-fry recipes. With everything from chicken recipes to vegetarian curries, healthy recipes and food for entertaining friends, modern and traditional, plus appetisers, salads, snacks and side dishes, this cookbook offers an amazing range of tastes, ingredients and styles - all made in the wok.

Ken Hom's Top 100 Stir-fry Recipes Ken Hom.2004

My Stir-fried Life Ken Hom.2016-09-29 As a boy, Ken Hom lived hand-to-mouth in the slums of Chicago's Chinatown. Today, he is one of the most celebrated TV chefs of all time, the man who showed the British how to cook Asian food and introduced the nation to the wok. This is the story of that remarkable journey. Aged just eight months when his father died, Ken was raised by his mother in an atmosphere of punishing poverty. But no matter how little they had, they ate well. Life would change when, at the age of eleven, Ken landed a job in his uncle's Chinese restaurant. From these humble beginnings, he travelled the globe and went on to become one of the world's greatest authorities on Asian food. His wildly popular books have inspired millions of home cooks, and he

paved the way for a generation of celebrity chefs. High-spirited and frequently funny, My Stir-Fried Life is the epicurean's epic - a gastronomic narrative that lifts the spirits, tantalises the taste buds and feeds the soul of anyone and everyone who loves cooking, from the keen novice to the accomplished connoisseur.

Chopsticks, Cleaver, and Wok Jennie Low.2011-08 What a pleasure to read a delightful cookbook such as Chopsticks, Cleaver, and Wok! Jennie Low has filled it with the kind of mouthwatering, easy-to-follow, homestyle recipes that are the hallmark of a good cook. You will find just as much pleasure cooking from it as eating the results. -Ken Hom, author of Chinese Technique and host of the PBS series Ken Hom's Chinese Cookery With more than 100,000 copies sold, Jennie Low's Chopsticks, Cleaver, and Wok is firmly established as a Chinese cookbook classic, featuring recipes from the spicy regional cuisines that have gained so much popularity in recent years. Her step-by-step instructions make it possible for even the beginning cook to prepare authentic Chinese meals. Jennie Low explains it all: how to shop, how to chop, how to stir-fry, and how to use a wok. There is even a glossary of Chinese food terms presented both in English and in Chinese characters to allow for shopping with ease in Asian markets. Jennie Low's is the essential cookbook for anyone who wants to cook delicious traditional dishes in the Chinese style.

Ken Hom's Hot Wok Ken Hom.1999 A collection of 150 wok recipes, with an explanation of simple techniques for stir-frying, deep-frying, boiling and steaming. The recipes encompass starters and appetizers, fish, seafood, poultry, meat, vegetables, rice and noodles, and even desserts.

Simple Chinese Cookery Ken Hom.2005 Chinese food is popular the world over. In Ken Hom's SIMPLE CHINESE (formerly called FOOLPROOF CHINESE COOKERY), now available in paperback as well as hardback, Ken proves that anyone can cook this healthy and delicious cuisine. Ken

demonstrates 40 of the most popular and well-known dishes with step-by-step instructions and photographs to accompany every stage from start to finish. The recipes (including soups and starters, fish and shellfish, meat and poultry and vegetable accompaniments) are not only quick and easy to prepare but are also convenient as they use readily available ingredients. A special menu section also features in the book so that you can plan your perfect meal. From simple Green chicken curry to the more elaborate Whole fish in coconut milk, Ken's foolproof instructions will guarantee even the novice cook excellent results every time.

Best-Ever Book of Wok and Stir-Fry Cooking Jenni Fleetwood.2009 1600 stunning photographs demonstrate every stage of every dish in easy-to-follow step-by-step detail Everything you need to know about materials, equipment, ingredients and accompaniments Discover the delights and simplicity of successful stir-fry cooking with sensational classic and modern wok dishes for every meal and every occasion

A Century of Innovation 3M Company.2002 A compilation of 3M voices, memories, facts and experiences from the company's first 100 years.

The Food Lab: Better Home Cooking Through Science J. Kenji López-Alt.2015-09-21 A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award The one book you must have, no matter what you're planning to cook or where your skill level falls.—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-

residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

Crazy for Italian Food Joe Famularo. 2013 Joe Famularo takes us back to the sights, sounds and mostly delicious smells of life in an Italian- American household on New York's far west side during the middle of the twentieth century. And best of all, not only does he describe the remarkable food, at the end of each chapter he gives beautifully- worked- out and irresistible recipes for it. In the best of all worlds a person could sit at the table eating one of his glorious meals and reading about his family.

Mastering the Art of Chinese Cooking Eileen Yin-Fei Lo. 2009-10-28 With more than 100 classic recipes and technique illustrations throughout, *Mastering the Art of Chinese Cooking* makes the glories of this ancient cuisine accessible.

100 Quick Stir-fry Recipes Ken Hom. 2011 From light veggie meals to spicy beef or seafood, something for every occasion Offering a broad range of recipes including curries and salads, modern and traditional, plus appetizers, snacks, and side dishes, this book offers an amazing selection of taste, ingredients, and style, all made in the wok. Recipes include Savory Beef with Asparagus, Rainbow Vegetables, Ginger and Garlic Carrots, and Sweetcorn and Crab Soup. Includes dual

measurements.

Simple Thai Cookery Ken Hom.2006 In Simple Thai Cookery (published in hardback as Foolproof Thai Cookery), Ken Hom demystifies this delicious and popular cuisine. He describes the basic techniques needed to recreate authentic Thai food and demonstrates 40 of the most well-known dishes with step-by-step instructions and photographs to accompany every stage from start to finish. Ken's recipes will appeal to the experienced cook and the novice alike as all are quick and easy to prepare and use readily available ingredients such as lemon grass, ginger and, of course, small Thai chillies. Foolproof instructions will guarantee excellent results every time, from healthy 'Spicy noodle salad' or the comforting 'Coconut chicken soup' to sweet and sour 'Pad thai' or hot and spicy 'Green curry prawns'. With tried-and-tested recipes that include appetizing soups and starters, quick and easy fish, meat and vegetarian main courses and a variety of delicious accompaniments, this is an essential cookbook for anyone who loves Thai food.

Best of Mauritian Cuisine Madeleine V. Philippe.2016-12-25 This is no ordinary recipe book! Following on from his first book, a very moving, tear jerking autobiography: *Madeleine - Losing A Soul Mate to Cancer*, Clancy has brought together an exceptional collection of recipes, presented in an easy to follow format, for the whole world to try. Throughout the entire book one ingredient predominates and is clearly the mainstay of not only the recipes but is the essence of life itself. In an interview not long before her passing, Madeleine was asked: What is the most essential ingredient for the preparation of good food? Her emphatic answer: Love! Whilst the Mauritius Australia Connection web site is now a Mauritian Community Portal web site for the Mauritian Community in Australia Clancy and Madeleine always want to make available the very best of Mauritian Cuisine in print. Mauritian cuisine will titillate your taste buds like no other cuisine. This unique cuisine is a

combination of French, African, Malagasy, English, Indian, Tamil, Telegu, Muslim and Chinese gastronomic delights that will bring to your table a whole new spectrum of tastes and flavours. Evolving from this, the Mauritian Creole cuisine is also unique in that it evokes a subtle and flavoursome blend of its constituent cultural mix, supercharged with a rich culinary heritage. It has been a long held dream of Madeleine and Clancy to share their passion for Mauritian Cuisine worldwide. This book does just that and will also share with you the rich culinary history of Mauritian Cuisine, honouring the people who left their own motherlands to call Mauritius home.

Foolproof Chinese Cooking Ken Hom. 2001 Demonstrates step-by-step how to prepare such popular dishes as Cantonese egg flower soup, sweet and sour shrimp, stir-fried pork with spring onions, Peking duck, and chow mein.

Ken Hom's Quick and Easy Chinese Cooking Ken Hom. 1990-10-01 Described by Craig Claiborne as one of the world's leading authorities on Chinese cooking, Ken Hom is also a master of quick cuisine. Ken Hom's Quick and Easy Chinese Cooking dishes up delicious Chinese fare in mere minutes with mouth-watering recipes and quick tips for healthy, nourishing meals in no time. Shopping lists, itemized preparation and cooking times, menu suggestions, and strategies for shortcuts beat the clock with everything from appetizers and soups to main dishes and desserts. Designed for today's household running on a hectic schedule, as well as for the cook who wants a gratifying dinner without much fuss, this book satisfies with home-cooked meals organized ahead of time, or tasty treats whipped up in minutes. In an era when even discerning cooks are tempted to compromise to save time, Ken Hom comes to the rescue with Ten Minute Salmon with Green Onion Sauce, or Papaya and Grapefruit Salad. Readers can serve up Quick Orange-Lemon Chicken in twenty minutes, or Elizabeth Chong's Noodle Salad in just seventeen minutes. Using shelves stocked

with items from the book's suggested Basic Chinese Pantry, even the most reluctant cook can conjure up a fabulous meal. Lavish full-color photographs round out this truly indispensable resource for cooks on the go.

Mister Jiu's in Chinatown Brandon Jew, Tienlon Ho. 2021-03-09 JAMES BEARD AWARD WINNER • The acclaimed chef behind the Michelin-starred Mister Jiu's restaurant shares the past, present, and future of Chinese cooking in America through 90 mouthwatering recipes. ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: The New Yorker, San Francisco Chronicle • ONE OF THE BEST COOKBOOKS OF THE YEAR: Glamour • "Brandon Jew's affection for San Francisco's Chinatown and his own Chinese heritage is palpable in this cookbook, which is both a recipe collection and a portrait of a district rich in history."—Fuchsia Dunlop, James Beard Award-winning author of *The Food of Sichuan* Brandon Jew trained in the kitchens of California cuisine pioneers and Michelin-starred Italian institutions before finding his way back to Chinatown and the food of his childhood. Through deeply personal recipes and stories about the neighborhood that often inspires them, this groundbreaking cookbook is an intimate account of how Chinese food became American food and the making of a Chinese American chef. Jew takes inspiration from classic Chinatown recipes to create innovative spins like Sizzling Rice Soup, Squid Ink Wontons, Orange Chicken Wings, Liberty Roast Duck, Mushroom Mu Shu, and Banana Black Sesame Pie. From the fundamentals of Chinese cooking to master class recipes, he interweaves recipes and techniques with stories about their origins in Chinatown and in his own family history. And he connects his classical training and American roots to Chinese traditions in chapters celebrating dim sum, dumplings, and banquet-style parties. With more than a hundred photographs of finished dishes as well as moving and evocative atmospheric shots of Chinatown, this book is also an intimate portrait—a look down the alleyways,

above the tourist shops, and into the kitchens—of the neighborhood that changed the flavor of America.

The Ritz London John Williams, The Ritz Hotel (London) Limited. 2018-09-06 h3AS SEEN ON TVh3
h3As featured on ITV's 'Inside the Ritz' series h3 hr 'When you look at the dishes in this book, the photographs - it's beyond beautiful. You wouldn't need to cook a thing. You could just flick through these pages - it is a proper feast for the eyes.' - Graham Norton 'As sumptuous as Williams's exquisite cooking, this is a magnificent volume. And a fitting tribute to one of the world's great restaurants. The recipes aren't simple but this is one of those books to immerse yourself in. Five-star brilliance.' - Tom Parker Bowles, Mail on Sunday 'Less a classic cookbook than a contemporary guide to gracious living... Subdividing its contents into four seasons, each is introed with a classic cocktail, and there are contributions from The Ritz's stellar staff. But really this is Williams's show, a masterclass in munificence...' - British GQ 'A real tour de force ... Definitely the stand-out recipe book of the year for me.' - The Caterer 'John Williams's food at the Piccadilly institution is revered. Now it has brought out the cookbook so you can recreate the magic at home.' - ES Magazine 'Part technical recipe book, part memoir. There are Williams's memories of growing up in South Shields, the son of a trawlerman, who accompanied his mother on shopping trips to the butcher and developed a precocious taste for tripe and Jersey Royals. As for the recipes, certain classics are within the range of the dinner-party cook (salt-baked celeriac, for instance, or venison Wellington).' - Telegraph 'A work of art, full of recipes exactly as they are made in the Ritz kitchen, beautifully photographed by John Carey. Marvel at the sheer amount of work and skill that goes into each dish, the processes and the perfectionism - and maybe start with the recipe for scones on page 112.' - hot-dinners.com '... As an exemplar of classic and timeless dishes, it is an invaluable book that lets the

reader peer behind the screen of one of the capital's most enduring institutions. For Williams' anecdote on the eating habits of the late Margaret Thatcher, it is worth the cover price alone.' - Big Hospitality 'Distinctive cookbook... This upscale offering is wholly in keeping with its subject: elegant, carefully studied, and more aspirational than practical.' - Publishers Weekly The Ritz: The Quintessential Cookbook is the first book to celebrate recipes of the dishes served today, at lunch and at dinner. The book features 100 delicious recipes, such as Roast scallops bergamot & avocado, Saddle of lamb belle époque and Grand Marnier Soufflé, and is divided into the four seasons: spring, summer, autumn and winter. The recipes reflect the glorious opulence and celebratory ambience of The Ritz; seasonal dishes of fish, shellfish, meat, poultry and game. Desserts include pastries, mousses, ice creams and spectacular, perfectly-risen soufflés. There are recipes that are simple and others for the more ambitious cook, plus helpful tips to guide you at home. Along the way, John Williams shares his culinary philosophy and expertise. For any cook who has wondered how they do it at The Ritz, this book will provide the answers. There will be plenty of entertaining tales about the hotel and unique glimpses of London's finest kitchen beneath ground.

Ken Hom's Top 100 Stir Fry Recipes Ken Hom.2012-04-24 Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with his Top 100 Stir Fry Recipes, he has created a beautifully illustrated, engaging and easy-to-follow guide to quick, nutritious and delicious cooking. This is the perfect addition to anyone's kitchen shelf - whether cooking novice or more experienced chef! 'Great buy! Best stir fries I've ever cooked!' -- ***** Reader review 'Ken Hom does it again .. a cracking guide to stir fries' -- ***** Reader review 'The recipes are easy to follow and Ken Hom's enthusiasm is hard to resist' -- ***** Reader review 'Just the ticket!' -- ***** Reader review *****

Ken Hom brings us 100 mouth-watering recipes for stir fries which are easy-to-follow, delicious dishes designed to appeal to all palates. With 20 new recipes and 80 favourites from his collection, Ken not only covers oriental stir fries but includes non-Asian dishes as well, such as stir-fried fusilli alla carbonara. Divided into chapters on chicken, fish and seafood, beef, pork and vegetable dishes, it covers all tastes and diets and also contains sections on techniques for chopping and frying, how to use a wok and recommendations for oils and sauces. As one of the world's greatest authorities on cooking with a wok, Ken shows us that the versatility and convenience of stir frying never compromises the flavour. Say goodbye to the takeaway and embark on your own cooking journey!

Chinese Cookery Ken Hom.2016-12-01 *Chinese Cookery* is Ken Hom's timeless collection of over 150 recipes. These classic dishes have been passed down from generation to generation and follow the Chinese rules of balance to ensure a harmony of colour, texture, aroma and flavour. Recipes include old favourites such as Cashew Chicken, and Sichuan Prawns in Chilli Sauce as well as new recipes from the kitchens of Hong Kong and Taiwan such as Steamed Salmon with Black Beans and Mango Chicken. Although Ken emphasises the need for authentic ingredients and good cooking technique, these are everyday recipes - simply written and easy-to-follow, and they are all infused with Ken Hom's infectious enthusiasm for the cuisine plus helpful tips for the home cook. Packed with indispensable information on ingredients, equipment and preparation techniques, *Chinese Cookery* is beautiful, authentic and clear, and remains one of the most popular and inspirational Chinese cookbooks ever published. Ken Hom is the world's greatest authority on Oriental cuisine and *Chinese Cookery* has sold over 1 million copies since it was first published.

The Chinese Takeout Cookbook Diana Kuan.2012-12-11 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 • season and master a wok for all your Chinese cooking needs • prepare the flavor trifecta of Chinese cuisine—ginger, garlic, and scallions • wrap egg rolls, dumplings, and wontons like a pro • steam fish to perfection every time • create vegetarian variations that will please everyone's palate • 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 • Kung Pao Chicken • Classic Barbecue Spareribs • Beef Chow Fun • Homemade Chili Oil • Hot and Sour Soup • Chinatown Roast Duck • Moo Shu Pork • Dry-Fried String Beans • Black Sesame Ice Cream • 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

Ken Hom's Vegetarian Cookery Ken Hom.1995-01 Ken Hom's bestselling Chinese Cookery showed how Chinese meals could be prepared at home. He has now revised his Vegetable and Pasta Book so that vegetarians too can enjoy the cuisines of China, Japan and South-East Asia. Combining basic ingredients and techniques drawn from Eastern and Western cuisines, he offers over 120 straightforward recipes for soups, salads, main dishes and desserts, based on vegetables, rice and pasta.

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