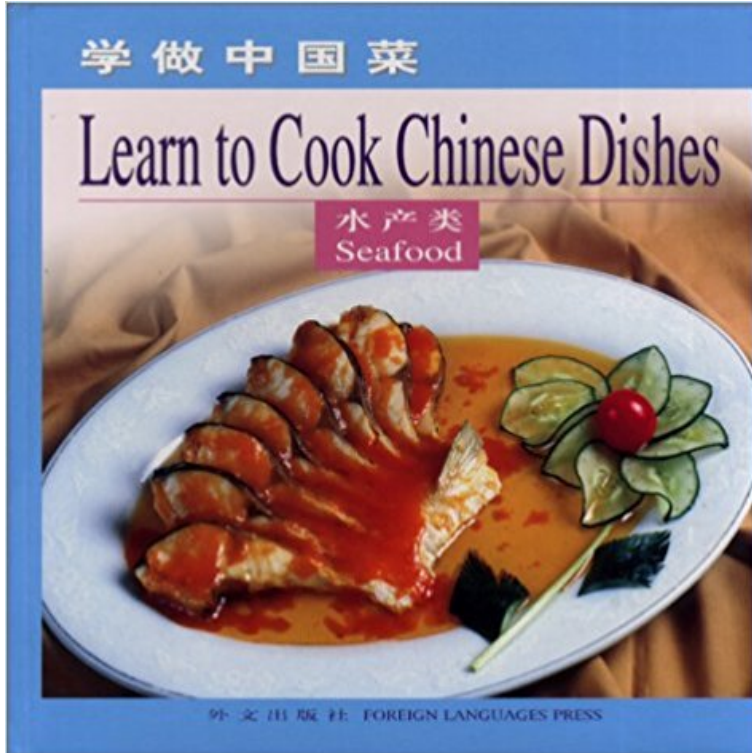


Seafood: Learn to Cook Chinese Dishes (Chinese/English edition)



You don't have to go to school to learn the art of Chinese cooking from a professional teacher if you just want to know how to cook for your own family or to entertain friends. In fact, almost without exception, Chinese women learn the skill by watching and working together with their mothers or grandmothers. By the time they have become wives or mothers themselves, the most diligent ones will try to improve their techniques by consulting cook books and exchanging experiences with their neighbors and friends. In this way they eventually become as skilled as the best chefs in the established restaurants. It should be noted, of course, that most of the well-known chefs in famous restaurants are men, because many men in Chinese homes are just as good at cooking as their wives. This set of Learn to Cook Chinese Dishes has been compiled by master chefs. They have used simple explanations to introduce the ingredients, ways of cutting, and cooking procedures for each Chinese dish. Readers can follow the directions and before long they are sure to become skilled in the art of Chinese cooking. The total set consists of ten volumes, covering freshwater and seafood dishes, meat dishes, vegetable dishes, courses made from soy beans, soups, cold dishes, pastries, dishes of eggs and poultry meat, food carving techniques and family banquet dishes. This particular volume presents more than forty dishes all made of aquatic products. The major aquatic products in the book include fish, shrimp, crabs and shelled fish, and the first three categories include both freshwater ones and those from the sea. The ways of cooking aquatic foods vary according to the size of the ingredients. If the sea item is small, as in the case of shrimps, maintaining tenderness should be the top priority. Consequently, quickly stir-frying with different sauces or steaming techniques should be adopted. Typical examples are steamed fish,

stir-fried shrimps and quick-fried shrimps with distilled grains sauce. In the case of a large fish, either part of it such as the head or the tail or the whole fish can be cooked in short time. Braised fish in soy sauce is one example. Shrimps can be cooked in different ways with the shells on. Or the shells can be taken off and the shrimps are wrapped with egg white and/or cornstarch to stir-fry in lukewarm oil. This way their fresh tenderness can be preserved. Otherwise the longer they are cooked, the tougher they become. All aquatic products carry a fishy smell. To remove this, cooking wine, scallions, ginger and similar fish-smell removing ingredients are essential. Bony and fine-meat fish can be used to make soup so that, after cooking, it will be easier to remove the bones. Smallsized fish can be deep-fried so that the bones become crispy and edible. Large fish that have thick meat can be cut into different sized chunks, slices, shreds, cubes, etc. Or they can be made into fish fluffing as an ingredient. Such methods of cooking allow the meat to fully absorb the contributing ingredients.... All pages of the book are spiral bound and double coated for easy clean-up of any spills. Color Illustrations

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That means a Westerner interested in learning Chinese cooking may find popular English-language Chinese cookbooks, TV cooking shows, apps, for Chinese cookbooks on Amazon is this edition authored by Fuchsia Dunlop. of Authentic Sichuan Cooking and Land of Fish and Rice: Recipes from **Learn to Cook Chinese Dishes (Chinese/English edition)** - eBay Cold Dishes: Learn to Cook Chinese Dishes (Chinese/English edition) [Zhu Deming, covering freshwater and seafood dishes, meat dishes, vegetable dishes, **Family Banquet: Learn to Cook Chinese Dishes (Chinese/English** Buy Vegetables: Learn to Cook Chinese Dishes (Chinese/English edition) on covering freshwater and seafood dishes, meat dishes, vegetable dishes, **Vegetables: Learn to Cook Chinese Dishes (Chinese/English edition)** Learn More. Have one to sell? . Chinese Cuisine 2: Wei Chuans Cook Book (English and Mandarin Chinese Edition). Yeh Cheng-Huei Text: English, Chinese --This text refers to an out of print or unavailable edition of this title. Read more **9787119024882: Rice and Flour Food: Learn to Cook Chinese** Whether you're craving wonton soup or savory lo mein our members best Chinese recipes are guaranteed to trump your take-out from . **Chinese Food & Recipes - The Spruce** Rice and Flour Food: Learn to Cook Chinese Dishes (Chinese/English edition) covering

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