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(author) Eileen Yin-Fei Lo

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(author) Eileen Yin-Fei Lo : Mastering the Art of Chinese Cooking (Hardback) - Common before purchasing it in order to gage whether or not it would be worth my time, and all praised Mastering the Art of Chinese Cooking (Hardback) - Common:

33 of 33 people found the following review helpful. Kindle edition is uselessBy MGI love this book (I have the hardcover and kindle editions), but unfortunately the kindle edition STILL, after over a year, does not display fractions. Why does quality control suck so badly on so many kindle books?74 of 76 people found the following review helpful. Authentic Chinese CuisineBy EilieThis cookbook, like most of Eileen Yin-Fei Lo's cookbooks, is focused on authentic Chinese cuisine and is not a Chinese takeout cookbook. As the book does not cut corners, it includes the presence of some Chinese ingredients which may be difficult to find outside an Asian supermarket. For example, the cookbook includes a number of recipes which would be considered banquet or special occasion foods and include ingredients such as Shark's Fin and Bird's Nest. Nevertheless, this book does include a number of everyday recipes such as Ma Po Tofu and Hunan Hot and Spicy Shrimp, which can be made after a trip to the Asian foods aisle of most supermarkets, and provides useful recipes for Chinese sauces, such as XO sauce, which are usually purchased prepared. This cookbook is definitely geared toward people who are more accustomed to traditional Chinese cooking or are interested in how Chinese food is outside the local takeout place. Mastering the Art of Chinese Cooking includes a number of beautiful pictures of the prepared food and provides a taste of what Chinese home cooking can really be like.29 of 29 people found the following review helpful. One StarBy Aaron BurrKindle version of the book has numerous errors. Does not display fractions properly, so many ingredient amounts are unknown.

Teaches the step by step methods for mastering Chinese cooking. With more than 100 classic Chinese recipes, this book explores the Chinese market with a glossary and basic recipes followed by 'lessons' that include classic recipes. It also explores regional Chinese cuisine and the more exotic recipes and the ubiquitous Dim Sum.