



# Easy Chinese Recipes: Family Favorites From Dim Sum to Kung Pao

*Bee Yinn Low (Foreword), Jaden Hair (Foreword)*

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Growing up in a Chinese household in Malaysia where cuisine and culture were inseparable, Bee Yinn Low developed a deep love and appreciation for food. Her early memories of helping her mother prepare steamy and fragrant Chinese meals solidified into a way of life for Bee as a working woman in Southern California. A love of Chinese food didn't translate well to a modern Western lifestyle due to time and ingredient constraints. Rather than give up her favorite foods, Bee experimented with recreating the unforgettable flavors of her youth with her limited time and using ingredients found in local supermarkets. She managed to develop versions of her favorite Chinese dishes that had all the taste—but were a lot less work! In Easy Chinese Recipes, Bee shares her passion and expertise in Chinese cooking. It features a collection of Bee's all-time favorite dishes—the foods she loves to cook and eat at home. She includes updated traditional family recipes along with her own versions of the best Chinese restaurant dishes from around Asia, such as Crispy Shrimp Dumplings, Kung Pao Chicken, Sweet-and-Sour Pork, Homestyle Chow Mein Noodles and Mongolian Beef. Building off her passion, expertise and the avid following she has on her website, rasamalaysia.com, the Internet's most popular Asian food and cooking site, Easy Chinese Recipes is sure to become the go-to book for cooks interested in creating Chinese meals at home.

## Easy Chinese Recipes: Family Favorites From Dim Sum to Kung Pao Details

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## **From Reader Review Easy Chinese Recipes: Family Favorites From Dim Sum to Kung Pao for online ebook**

### **Ilene says**

This book is an excellent addition to any cookbook collection. It covers all the basics of Chinese cooking which begins with a complete break down of tools and utensils used and a beautifully photographed section on Chinese ingredients. The personal anecdotes and memories that accompany many of the recipes make you feel as though the author is right there in the kitchen with you. I am a big believer that cookbooks need photographs of the finished dish and that is especially important to me when I am cooking a new cuisine. I want to see what the dish is supposed to look like. The photographs in this book are crisp and clear leaving you with no doubts about what the dish should look like. Scattered throughout the book are helpful sidebars with step by step photo directions for things that are a bit trickier to master from just reading directions like wrapping pot stickers or making Green Onion Pancakes. My family enjoys many Chinese dishes that I have not been able to replicate at home but armed with this book I am confident that in no time we will be happily eating favorites like Green Onion Pancakes, Sweet Corn and Chicken Soup, Kung Pao Chicken and more.

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### **???? (Kristy) says**

I can't wait to try out some of these recipes and with the helpful how to pictures it really is a great cookbook!! All the recipes are made with easy to find items that you can find easily either in the ethnic aisle or if you are lucky enough to have a Chinese/Asian market near you. Plus she has pictures of all the main ingredients which you can match up at the store for easy buying. Can't wait to make orange chicken!!!

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### **Emily says**

Liked that this book took all of the intimidation out of Chinese cooking. She was very clear about how to shop for ingredients (even showing pictures of packaging). This is a fantastic first book for the non-Asian cook who wants to make healthier versions of carry-out at home. I think it would be a 5-star book for someone just starting down this cooking path!

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### **Tina says**

Loved all the explanations of this style of cooking, both visual and written. So many times you read recipes, but they don't follow you to the grocery store to assist you in choosing the right ingredients. This one does, simply and deliciously. This will be a longtime keeper in my collection.

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### **Irina Cohn says**

**This book has all my favorites**

This book is so simple to use and has photos showing how to make different recipes. I haven't made any of them yet, but they look like they will be easy to make.

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### **Dottie says**

An excellent overview of Chinese cooking styles, tools, and ingredients without the scary factor! Well written and organized, and puts any non-Asian home cook at ease. The technique section is especially useful for learning!

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### **Deb says**

This is my most-used cookbook. Granted, I turn to the same 4 recipes over and over. Nice overview of ingredients used, clear photos and instructions. I cook a lot of Asian food in my house, and while these recipes are somewhat Americanized, they taste great, my family loves them, and they are not terribly hard to do. Our most favorite recipes are Mongolian Beef and the Chicken Lettuce Wraps.

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### **Deodand says**

I think I'll buy this after having borrowed it. This book doesn't attempt the multi-ingredient sauce layers or five-page recipes prevalent in my other classic Chinese cookbooks, and I'm OK with that. Sometimes you want the results without having to learn how to make wonton wrappers from scratch.

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### **Beka says**

If you love takeout Chinese food, then this is the cookbook for you. Tons of standard favorites simplified just a bit for the home cook. The recipes will take a few specialty items and some time to make, but I think it would be worth it.

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### **Kei says**

If you want to learn how to cook Chinese dishes easily – while they still have the authentic taste – I strongly suggest this book. I am a Chinese, who was born in Indonesia, resided in South Korea, and now live in Sweden. I have never learned how to cook prior to my life in Sweden. I love Swedish dishes, but my Swedish wife apparently loves Asian dishes. So I bought this book, started to learn how to do it. Most of the times, I need to add some additional ingredients, but I think it is not because the cooking instructions in the book are wrongly written – I think it is just my preference. I have tried to cook most of the dishes written in this book, and so far, the taste is authentic. This book definitely helps me because, honestly speaking, there is no Asian restaurant here in Sweden that could provide dishes with the authentic taste. Those who have tasted the foods I cooked – my wife, family members, close friends – even told me that if I opened a restaurant here, I will be the only one able to make the foods taste as authentic as they are supposed to be. This book is

definitely worth to have!

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### **gundiegirl says**

I love this book. The author really breaks down the secrets of Chinese cooking. From how to get that silky, smooth meat texture to easier preparation techniques. I have made several recipes from her book and have liked all of them. Only tip? Cut the ginger in most recipes by at least half...unless you REALLY like ginger. Hubbers and I have learned we are not ginger or teriyaki people.

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### **Judith says**

I don't usually add cookbooks to Goodreads, but this one was great! I searched through a bunch of Chinese cookbooks and this one is by far the best. The recipes are simple enough and the directions are easy to understand. Lots of great color images! If you are looking to experiment in Chinese cooking, look no further than this book.

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### **Adam says**

Great addition to my cook books. Finally have guide to cook delicious Chinese food.

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### **Linne says**

Great cookbook. It has very easy delicious recipes I have been searching for ages. Try the crispy noodles and the wings. I borrowed this from our library but will be buying my own copy soon. This is definitely a great cookbook for your collection.

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### **Shannon says**

Out of the 6 different recipes we tried from this, we loved 5 of them. Nothing is excessively greasy or salty and each recipe we could easily tweak without too much complication. This book is going in my recipe collection.

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