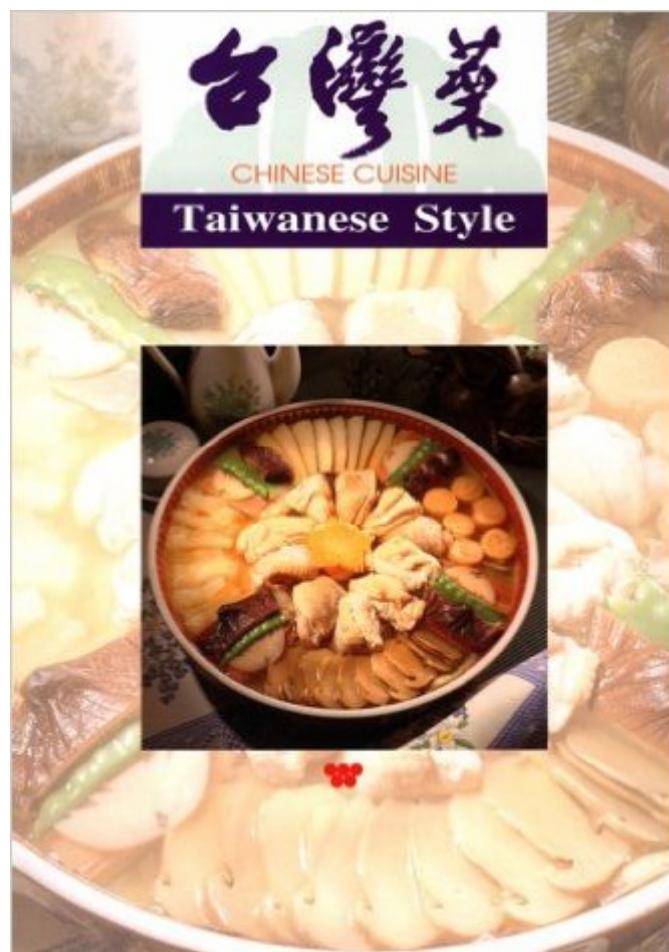


The book was found

Chinese Cuisine: Taiwanese Style



Synopsis

Taiwanese cooking features light, natural flavors with an emphasis on seafood. This new easy-to-use cookbook tells how to prepare this delicate regional fare and includes detailed instructions on carving and slicing, the use of seasonings, and various cooking methods. Full-color photographs throughout.

Book Information

Paperback: 120 pages

Publisher: Wei-Chuan Publishing; Chu ban edition (October 31, 1991)

Language: English

ISBN-10: 0941676250

ISBN-13: 978-0941676250

Product Dimensions: 10.2 x 7.3 x 0.4 inches

Shipping Weight: 14.4 ounces

Average Customer Review: 4.3 out of 5 stars See all reviews (10 customer reviews)

Best Sellers Rank: #790,325 in Books (See Top 100 in Books) #237 in Books > Cookbooks, Food & Wine > Asian Cooking > Chinese #7699 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

I love this cookbook! I'm Taiwanese American and was raised in the US. I thought my mother made up these dishes growing up, but in fact they are classic Taiwanese dishes. I have recently moved from the west coast to the mid-south and missed these dishes very much. I was so ecstatic to find recipes I remember so fondly as a child. Taiwanese cooking is different than Chinese cooking. It relies more on seafood and natural flavors. The recipes are also very easy to make.

I was born and raised in Taiwan. Wei-Chuan was a household name like Kraft Food is here in America. It is as difficult for non-Chinese to differentiate Taiwanese cuisine as it is to find a authentic Taiwanese restaurant here in the US. Finding this cookbook not only cures my homesick, but also shows my husband (an Italian, with whom, from time to time, I still argue over who invented pasta.) and friends the art and taste of Taiwanese dishes. My husband says that he will refuse to eat out at local Chinese restaurants if I keep making the dishes in the book. Oh by the way, if you have the book, definitely try the "Leek Turnovers". I grew up eating them, totally savory.

This is one of my favorite cookbooks of all time! Like all the Chinese cookbooks published by Wei-chuan, it is a treasury of absolutely authentic, delicious recipes. The recipes are well-written and clear, and they are accompanied by beautiful photographs of not only the finished dish but also the various steps in the preparation or cooking. Most importantly, the recipes let me recreate faithfully the foods of my homeland. I have made about half the dishes presented in this book, and all have been utterly delectable, make-again successes. This book is, moreover, a great addition to any library of Chinese cookbooks, since it presents the distinctive cuisine of the island of Taiwan, with its characteristic emphasis on local seafoods; use of varieties of rice, including rice flours and rice noodles; the influence of Japanese cuisine from 50 years of Japanese colonialism; and the influence of aboriginal foodways. This is, like all the Wei-chuan cookbooks, one of the best Chinese cookbooks available in the English language and a must-have for serious lovers of Chinese cuisine!

This book is both beautifully illustrated and well detailed. Each recipe is accompanied by a color photograph of the finished dish. The recipes are easy to follow, and the ingredients can be found in your local supermarket or in an Asian speciality food store. Recipes range anywhere from seafood to meat to soup dishes. Taiwanese cooking is light in nature with a large emphasis on the use of vegetables. This book will appeal to home cooks who enjoy preparing chinese dishes.

This cookbook is about TAIWANESE cuisine not CHINESE. I searched high and low for this book, there have been many books written about Chinese food but not Taiwanese food which has more flavors -- not just salty but sweet, spicy, etc. This is what makes Taiwanese food different and incredibly delicious. The book has beautiful mouthwatering recipes and pictures and are simple enough to make if you can find all the ingredients. If you are Taiwanese or like Taiwanese food, this is the cookbook to get because sadly, you will not find too many out there.

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