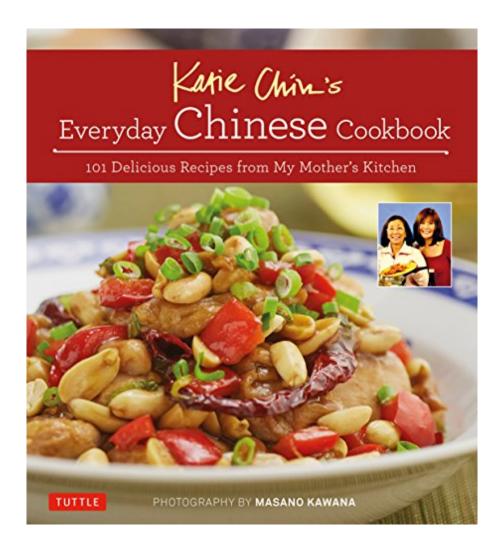


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Katie Chin's Everyday Chinese Cookbook: 101 Delicious Recipes From My Mother's Kitchen By Katie Chin. Eventually, you will find a brand-new experience and also expertise by spending even more money. But when? Do you believe that you require to obtain those all needs when having much cash? Why don't you try to obtain something straightforward at first? That's something that will lead you to know even more regarding the world, experience, some places, history, enjoyment, and a lot more? It is your very own time to proceed reviewing behavior. Among guides you could delight in now is Katie Chin's Everyday Chinese Cookbook: 101 Delicious Recipes From My Mother's Kitchen By Katie Chin below.

Review

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"Katie Chin has done us all a huge favor: she's provided us with recipes for so many of the Chinese dishes we always wanted to cook but have never had clear and easy instructions to prepare. Using easy-to-find ingredients, Katie shows us how to make everything from Potstickers to Peking Duck Summer Rolls, Jade Shrimp with Fragrant Vegetables and Beef Chow Fun. And in addition to recipes, the book is infused with stories of a Chinese-American upbringing. Thank you Katie Chin!" —Martha Stewart, founder of Martha Stewart Living Omnimedia

"I love Asian cuisines of all flavors, ingredients and techniques. And Katie Chin delivers once again with this new cookbook. Her love and passion for her heritage comes through, proud and delicious. She will guide you through these inspired dishes from her mother, taking you on a tour of the most authentic Chinese flavors without leaving your own kitchen." —Iron Chef Cat Cora, Author, lifestyle entrepreneur and founder of Chefs For Humanity

"...this brightly illustrated and well-organized volume offers just what the beginner needs. Unlike some earlier-generation Chinese cookbook authors, Chin is able to take advantage of today's increasing availability of Chinese ingredients throughout America." —Booklist

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About the Author

Katie Chin was born and raised in Minneapolis by her award-winning restaurateur mother, Leeann Chin. She is the co-author of Everyday Chinese Cooking (Clarkson Potter, 2000) and author of 300 Best Rice Cooker Recipes and Everyday Thai Cooking. She was co-host with her mother, Leeann, of the 2003 national PBS cooking series Double Happiness. Katie has made numerous appearances on The Today Show and has appeared in specials on The Food Network and Fine Living. She has been featured in Glamour, Family Circle, Cooking Light, Bon Appetit, Self Magazine, Angeleno Magazine, Hampton Magazine, Elle Magazine, Daily Candy, Daily Variety, Real Simple and The Los Angeles Times. Katie has served as a guest judge on Food Network's Iron Chef America and appeared on Cooking Channel's Food(ography) program in 2013. When not testing out her new recipes on family and friends, she divides her time as a private chef and culinary consultant. Katie has been called the "Asian Rachel Ray" by many of her fans because of her sparkling personality and approachable style.

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Home chefs will enjoy preparing these Chinese home cooking-inspired dishes with this easy-to-follow Chinese cookbook.

Author Katie Chin's love of cooking blossomed at an early age—watching and later helping her renowned mother, Leeann Chin, prepare delicious Chinese dishes in her popular restaurants. Born in China, Leeann was an award-winning restaurateur and author revered for her ability to demystify Chinese cooking for the American home cook. Katie inherited her mom's passion and talent, and has become a respected food writer and television personality in her own right. Sadly, Leeann passed away in 2010, but her recipes live on. Katie is eager to share her mother's food legacy with you in this book—an homage to Leeann's mastery of all that Chinese cooking has to offer.

This treasury of family recipes includes many unique dishes that Leeann developed during a six-decade career in the food business, including time-honored classics that she herself learned from her mother in China. Some dishes reflect Leeann's Chinese-American childhood or are recipes which Katie and Leeann developed while together. Others are creations that Katie has developed more recently. Woven throughout the book are fond memories and anecdotes from Katie's childhood, always involving cooking and eating with her mom.

Katie Chin's Everyday Chinese Cooking is a celebration of Leeann Chin's amazing mastery of the complete array of flavors and techniques in Chinese cuisine, and her unique ability to make them accessible to Westerners. Katie provides tips and techniques which allow anyone to create a refined and tasty Chinese meal at home.

Favorite Chinese recipes include:

- Firecracker Shrimp
- Mu Shu Pork
- Peking Duck Summer Rolls
- General Tso's Chicken
- Tangerine Beef
- Hoisin Lacquered Ribs
- Tea-Smoked Sea Bass
- Banana Wontons
- Five Spice Chocolate Cake

• And many more...

Let yourself be inspired by the exquisite flavors of Leeann and Katie Chin's signature Chinese cuisine!

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1 of 1 people found the following review helpful.

Asian cuisine is my absolute favorite. But admittedly

By Amazon Customer

Asian cuisine is my absolute favorite. But admittedly, I was very intimidated to cook dishes on my own...until now. Katie Chin's recipes are easy to follow making these dishes approachable yet authentic. There is a very helpful section highlighting all of the key Chinese ingredients you need to know as well as basic cooking techniques. I've tried many of Katie's delicious recipes and all have been welcomed with rave reviews from friends and family. Firecracker shrimp, Canton-style chow mein and glazed salmon have become regulars in my kitchen which was once devoid of any Chinese creations. Katie also weaves in wonderful and personal anecdotes that will keep you entertained throughout the entire book. Highly recommend!

0 of 0 people found the following review helpful.

Great for beginners!

By William Peebles

The recipes were easy enough for a great meal. I like to cook and enjoy Chinese food, however I don't trust restaurants to not use msg. So after my wife's urging I purchased a 16" wok and dove in.

Now that I'm comfortable with the various spices and sauces my backyard chef personality just wings it most of the time.

Katie and her mom are inspiring ladies. I enjoyed the family story she shares as well.

I highly recommend this book for an introduction to good Chinese dishes.

0 of 0 people found the following review helpful.

This is a fantastic cookbook. I love the explanation of ingredients

By Rachel

This is a fantastic cookbook. I love the explanation of ingredients, the recipes for sauces and the easy to follow but creative and delicious recipes. I would recommend to anyone who is a lover of Asian cuisine.

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