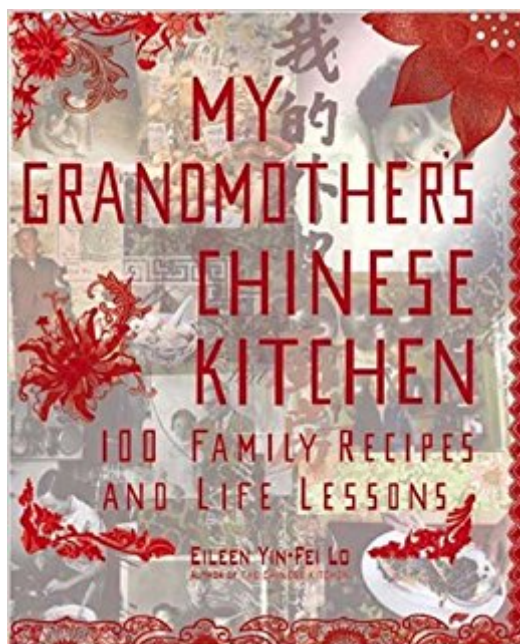


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My Grandmother's Chinese Kitchen: 100 Family Recipes And Life Lessons



Synopsis

Award-winning cookbook author and celebrated food expert Eileen Yin-Fei Lo learned how to cook from her talented grandmother. This inspiring and instructive book collects 100 recipes the author learned in her grandmother's kitchen, along with the life lessons, observations, and other gifts she hopes to pass on to readers and future generations. Cherished holiday recipes include steamed buns and fish congees for birthdays, vegetables prepared during the Lunar New Year, and rice dumplings made for the Dragon Boat Festival. All the essential techniques of the Chinese kitchen are represented, including stir-frying, steaming, roasting, stewing, braising, and more. A volume to cook from, to share, and to read as a memoir in its own right, *My Grandmother's Chinese Kitchen* celebrates a great culinary tradition by sharing family wisdom and timeless recipes.

Book Information

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Customer Reviews

The most enchanting parts of this cookbook are the author's atmospheric essays about learning to cook at her grandmother's stoves as a child in Canton Province, bringing the rituals of pre-revolutionary China to life. Alongside elegant descriptions of her grandmother's bound feet and fields of rice, vegetables and mulberries-the latter of which she grew to feed silkworms-is a treasure trove of family recipes. *Lo (The Chinese Kitchen)* includes familiar Cantonese favorites like *Won Ton*, a time-consuming dish that's worth the work, and more obscure choices like *Romaine Lettuce with Black Beans*, a true winner that's mixed with a garlicky, peppery sauce that won't drown out the freshness of the produce. Other noteworthy dishes include crackling *Guangfu Chicken*, included in feasts "celebrating a child's first month since birth," and *Salted Pork with Silken Bean Curd*, a

traditional New Year's dish. Also included are a number of recipes for steamed buns, soups and congee, as well as a helpful chapter of ingredient notes. Though beautifully designed with old photos of Lo's family, the volume does not include any photographs of the dishes, a challenge for home cooks who aren't sure what, say, Steamed Whole Wintermelon Soup should look like after an hour or more of cooking. But that's a small objection against what is, on the whole, a cookbook worth holding on to, and even passing down. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Eileen Yin-Fei Lo is the author of nine previous Chinese cookbooks. She has written about Chinese cooking for the New York Times, Food & Wine, Bon Appetit, and Travel & Leisure, and has taught Chinese cooking for more than 20 years. She is married to Gourmet columnist Fred Feretti.

Lots of great recipes. Most of them are easy enough even for beginner home cooks. I use this at least once a week. Highly recommend getting a wok with this.

My family and I eat mostly Chinese food and this is one of the best cookbooks I have. As a matter of fact this is a replacement for my last book I found it has recipes that are very enjoyable, I urge all to get a copy.

Wanting to learn Chinese recipes, this book comes with Eileen's stories and family life lessons shared. I will have to find a Chinese store for some of the ingredients to make some of the recipes.

This one has family photos and anecdotes. The author once managed a silk shop in Chunking Mansions. I would have liked to have read about the snacks she ate then but I guess she did a lot of cooking and probably didn't like to eat street food so much. She reminds you to remove the skin on the ginkgos and the bitter stem as well. This book requires a scale though because she gives ingredients in weights.

Wasn't sure what I was going to get. The description said like new but you never know. This is a gift so I was hoping it was at least in decent condition. I have seen books in bookstores that were more damaged than this used book.

I was pleasantly surprised to see so many awesome, authentic Chinese recipes. My wife was

looking at the recipes first then I'll review which ones I'd like to try. I can't wait to try the first few favorite recipes.

This is a good enjoyable read--but not the best of Eileen Yin-Fe Lo's Cookbooks. It's a romp through Eileen's childhood in China with her aristocratic grandmother, learning to cook the old-fashioned way with the help of a team of servants. She eventually escaped to the west when she was worried the communists would assign her to manual labor. If you love Chinese food, and are interested in Ms. Lo's past, it's a good book to curl up with in the evening. Compared with Ms. Lo's other books (I have four others), this is the least useful as a cookbook. I virtually never use it now that I have the Chinese Kitchen and the others. The selection of recipes is not as big as most of her other books, and I have found them to be hit or miss. In general, I've had more consistently spectacular results with her other books. One standout for me in this book is noodles with young ginger, which became a regular favorite in my household; I never found "young" ginger, but it tastes delicious with regular supermarket ginger! For me, this book was my first Eileen cookbook, and it was a gateway drug. Once I tried it, I wanted more, stronger, better! If you're not (yet) highly motivated to learn authentic Chinese cooking and prefer a book that's fun to sit down and read, with a few recipes to get started just in case you do get inspired, this is a great choice. If you are already a fan of Eileen Yin-Fe Lo and think you would enjoy spending some time getting to know her Ah Paw's life and views on cooking a bit more, it's also a good choice, since it has the most personal material of any of the books. However, if you are a dedicated cook, already have several other Chinese cookbooks and are looking to expand your repertoire, you'll probably be disappointed. If you're looking just for a cookbook, buy the Chinese Kitchen or, if you already have that, Mastering the Art of Chinese Cooking or the Chinese Chicken Cookbook.

If you think Chow Mein from American restaurants is Chinese, take out your Norwegian grandmother's recipe collection. If you live in America and yearn for authentic Chinese cooking, get this book. You won't see pictures, but if you already know how to cook and can imagine the taste of things by reading composition of ingredients, this book is for you, especially if your grandmother is Chinese. If you want adventurous cooking, find Anthony Bourdain. If you think this book makes you look cool, get a hobby.

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