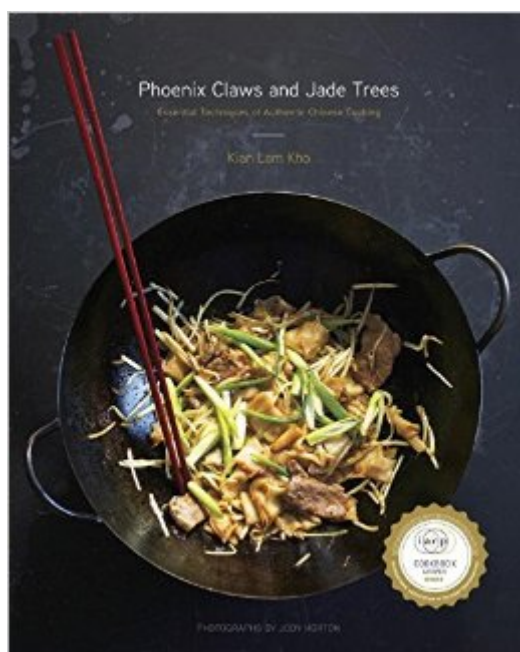


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Phoenix Claws And Jade Trees: Essential Techniques Of Authentic Chinese Cooking



Synopsis

Create nuanced, complex, authentic Chinese flavors at home by learning the cuisine's fundamental techniques. Winner of the 2016 IACP Julia Child First Book Award, *Phoenix Claws and Jade Trees* offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. In outlining the differences among various techniques--such as pan-frying, oil steeping, and yin-yang frying--and instructing which one is best for particular ingredients and end results, culinary expert Kian Lam Kho provides a practical, intuitive window into this unique cuisine. Once one learns how to dry stir-fry chicken, one can then confidently apply the technique to tofu, shrimp, and any number of ingredients. Accompanied by more than 200 photographs, including helpful step-by-step images, the 158 recipes range from simple, such as Spicy Lotus Root Salad or Red Cooked Pork, to slightly more involved, including authentic General Tso's Chicken or Pork Shank Soup with Winter Bamboo. But the true brilliance behind this innovative book lies in the way it teaches the soul of Chinese cooking, enabling home cooks to master this diverse, alluring cuisine and then to re-create any tempting dish they encounter or can imagine.

Book Information

Hardcover: 368 pages

Publisher: Clarkson Potter (September 29, 2015)

Language: English

ISBN-10: 0385344686

ISBN-13: 978-0385344685

Product Dimensions: 8.3 x 1.2 x 10.3 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars See all reviews (55 customer reviews)

Best Sellers Rank: #20,473 in Books (See Top 100 in Books) #7 in Books > Cookbooks, Food & Wine > Asian Cooking > Wok Cookery #8 in Books > Cookbooks, Food & Wine > Asian Cooking > Chinese #156 in Books > Cookbooks, Food & Wine > Kitchen Appliances

Customer Reviews

Book arrived as I came home from a long day at the industrial bakery. Took a short unwind time and started to read the book. I didn't need recipes for chicken or duck feet, however, scanning the index we saw the the Mapo Tofu (p211) and the Steamed Stuffed Tofu (p261) made me run out to the Kogers and purchase what we didn't have at home. It was a welcome end to a long day and the

beginning to more long missed Chinese dishes at home. Thank you Kian Lam Kho! We loved the Mapo Tofu using ground beef instead of pork, it was better than what we could order take out. The Steamed Stuffed Tofu made us think we were back at Hop Kee or On Luck back in NY Chinatown. Our Friend Duck Wong would smile on Braised Whole Duck on page 212. The book is very well written, shares culture along with the recipes. It has brought back many happy memories of eating with the cooks and wait staff at the end of the evening. This is a great companion to our collection of Huang Su Hwei's of cookbooks from the 1970's. The recipes reminded me of the earlier day's when I would fix equipment in my friends Chinese Restaurants, where the cooks would teach me simple things after I finished the repairs. It is fair to say that my Wife and I enjoy the book and it's collection of recipes. Let me know if you agree with my feeling and opinion of this great book.

If you are interested in Chinese food and culture, get yourself Kho Kian Lam's brand new book, "Jade Trees and Phoenix Claws". Best book on Chinese food since Fuchsia Dunlop's. This is a terrific book and a great accomplishment. I'm savoring every word. Love the organization by cooking method, the sections describing regional cuisines, and the one on food as medicine. Very appealing recipes, as well. Extremely well done.

In popular culture, "Chinese Food" is a very broad term used to describe a diverse, fascinating cuisine which offers a legendary mystique all its own. "Phoenix Claws and Jade Trees: Essential Techniques of Authentic Chinese Cooking" by Kian Lam Kho, with photographs by Jody Horton, emphasizes cooking techniques as the best way to achieve the desired results. Chapters are arranged according to cooking methods, and then instructions are given for which method works best for the recipe ingredients. Much historical data is provided--explaining how the regions of the country developed, and then advising how the regions shaped the food culture of China. Ingredients and utensils are given full their due, and over 200 color photographs supplement the text and entice the reader to try something new outside their normal recipe box. This thorough, well-presented cookbook includes over 150 recipes which range from basic to more complex, and along with familiar favorites, there are many intriguing and exotic dishes to tempt the reader. "Phoenix Claws and Jade Trees" is an excellent tutorial, but it is as enjoyable as it is educational. Here's a sampling of the variety of recipes you will find: "Sweet-and-Sour Dipping Sauce"; "Simple Stocks"; "Garlic Stir-Fried Greens"; "Stir-Fried Shrimp"; "Kung Pao Chicken"; "Shrimp and Asparagus Fried Rice"; "Moo Goo Gai Pan"; "Salt and Pepper Fried Fish Fillet"; "Fried Sesame Pork Tenderloin"; "Sweet and Sour Pork"; "General Tso's Chicken"; "Steamed Striped Bass"; "Eight Treasures Winter Melon

Soup"; "Crispy Roast Duck"; "Beggar's Chicken"; "Shrimp Salad with Mustard Mayonnaise"; "Sesame Candied Walnuts"; and "Sugar-Coated Cashew Nuts". The appealing cover recipe is "Stir-Fried Ho Fan with Beef and Yellow Chives". KIAN LAM KHO is a chef, culinary instructor, restaurant consultant, and the James Beard Award-nominated blogger behind redcook.net. He has taught at the Institute of Culinary Education and Brooklyn Kitchen. He lives in New York City. Review Copy Gratis Clarkson Potter Publishers via Blogging for Books

At first I was confused about the lack of photos for each individual recipe, a finished product photo if you will, but a glance at the table of contents and the title cleared the confusion. This book is ultimately about Chinese cooking techniques. The techniques are center stage here, not individual ingredients or recipes. In the large world of Chinese cuisine, there are countless recipes with their own variations. You only will need to know the vast variations of red cook pork recipes to know that to be the case. There is really no way to put them all in. Thus Kian Lam Kho focus in on the techniques. As the book stands right now, it is in a very convenient size packed with various recipes per cooking technique for you to learn and master. With these techniques and knowledge on how to use them, you can apply it to any ingredient. From what you can learn, you can cook phoenix claws and jade trees. As for the other traits of this cookbook, I think the other reviewers got it covered. I should note though, the attached red ribbon bookmark is such a nice touch.

My cookbook collection includes dozens of Chinese cookbooks, but Kian Lam Kho's is the one I am going to first curl up with to absorb, and then cook with. Everything from knife and wok techniques to deboning fish to the pre-history of Chinese cuisine is covered in detail. Although the individual recipes are intriguing, I believe that Kian's method will bring me deeper into the mind of the Chinese chef, and the outcome will be better flavor in all my cooking. If you share those goals, this is the one for you.

Growing up as an Asian American, I had some of the best home cooked meals, but never learned to write down the recipes when my parents cooked. This book is fantastic! I really love the story behind why and how Kian Lam Kho created his own cookbook. The variety of recipes in the book is great, from meals cooked in the wok to slow cooking to soups. He touches upon a bunch of different recipes that I had growing up and is definitely authentic. Overall, very well written book for great food - he puts a spin on history and some context around the food as well!

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