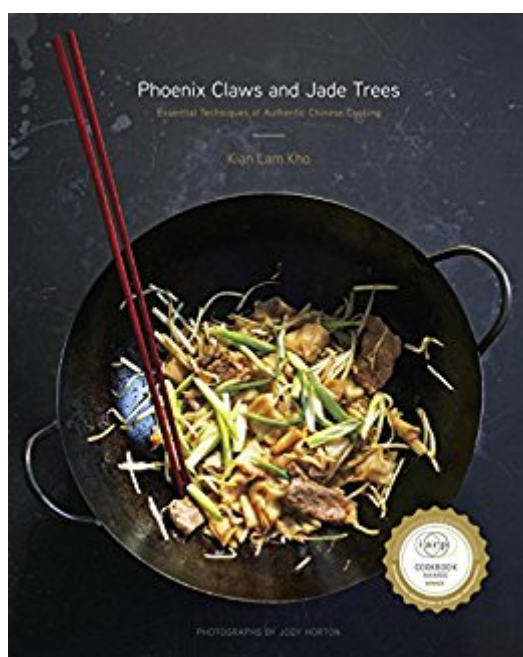


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# Phoenix Claws And Jade Trees: Essential Techniques Of Authentic Chinese Cooking



## Synopsis

Create nuanced, complex, authentic Chinese flavors at home by learning the cuisine's fundamental techniques with more than 150 recipes. 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

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## 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 Huei'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.

I like the good overview of each cooking technique.

Beautifully illustrated, and great recipes. Much more expansive than other chinese cookbooks I have used .

Love this book! So much great food and well explained.

Fantastic book. Very detailed about ingredient selection and techniques.

This book does a great job of explaining basic Chinese cooking technique and is a welcomed edition to my collection.

one of the best chinese cookbook i've seen. would highly recommend it.

great book, beautiful pictures, excellent recipes, bravo Kian Lam Kho you did a great job here

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