The Modern Art Of Chinese Cooking: Techniques And Recipes
**Synopsis**

This classic text on Chinese Cooking Technique, now available in paperback, combines an insider’s knowledge of authentic Chinese cooking and culture with more than two hundred recipes.

**Book Information**

Paperback: 624 pages  
Publisher: William Morrow Cookbooks (April 15, 1982)  
Language: English  
ISBN-10: 0688146112  
Product Dimensions: 7 x 1.4 x 10 inches  
Shipping Weight: 2.6 pounds  
Average Customer Review: 4.6 out of 5 stars  
Best Sellers Rank: #454,175 in Books (See Top 100 in Books)  
#154 in Books > Cookbooks, Food & Wine > Asian Cooking > Chinese  
#4909 in Books > Cookbooks, Food & Wine > Regional & International  
#48223 in Books > Arts & Photography

**Customer Reviews**

Barbara Tropp is my hero! A year ago I became engaged to a lovely Taiwanese woman who expressed her desire not to become a full time cook just because she was married. This inspired me to try my hand at Chinese cooking. I began to research cook books determined to fine one written by an authentic Chinese chef. To my surprise, Barbara Tropp’s name kept coming up in reviews and articles....I couldn’t escape her name so I bought "The Modern Art of Chinese Cooking". It was important to me to learn "the real McKoy" because my bride-to-be would be my judge. I was completely surprized when Mary kept exclaiming over and over that "that's how they do it in restaurants back home" or "that's how my mom does it" and so on. The only draw back is that, now, to enjoy my favorite chinese dishes, I have to cook them myself. Our local Chinese restaurants do not serve most of the recipes in Ms. Tropp's book. She is clearly passionate about her subject. And as a result, so am I. This book not only teaches one how to prepare her dishes, it gives you background information surrounding them. The regions where they originated, when and how they are served. Additionally, if she make ANY changes to the original recipes, she tells you what they are. You are not only learning how to prepare delicious dishes. You are getting an education beyond the ingredients making it possible to taylor your meals around your guests (if they happen to be Chinese). So! Now I have a new hobby which I enjoy because I’m learning to do it well, my fiance
thinks I'm great because I cook for her, my friends are constantly inviting me to cook for their parties and Mary loves showing off my skills and insights to her Asian friends and acquaintances.

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