

THE ENCYCLOPEDIA OF
**ASIAN
COOKING**

INTRODUCTION BY MADAME GRACE ZIA CHU
GENERAL EDITOR JENI WRIGHT



Encyclopedia Of Asian Food And Cooking 600 Ingredients And 450 Recipes From 14 Asian Cuisines

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Encyclopedia Of Asian Food And Cooking 600 Ingredients And 450 Recipes From 14 Asian Cuisines:

Books in Print ,1977 **Forthcoming Books** Rose Army,1989 Encyclopedia of Asian Food Charmaine Solomon,2010 A complete guide to Asian and Pacific foods with over 580 ingredients explained with advice on buying preparing and storing This beautifully presented book has a silk spine Asian markets remain the last mystery to the West until now Charmaine Solomon s Encyclopedia of Asian Food will lead you down the aisles of Asian cuisine from Goa to Kyoto from Myanmar to Manila shedding light on the shapes aromas colours and flavours that festoon these far flung exotic lands Charmaine is your ideal guide Her 55 years of experience writing cooking and exploring the breadth of Asia is the ingredient that brings all other ingredients to life There are over 500 recipes made richer still by Charmaine s anecdotes and reminiscences Heed her advice on Asian cooking techniques learn how best to enjoy exotic fruits such as rambutan pulasan and mangosteen and how to make super korma curry biriani and rabri She also explains the health giving properties dangers and curiosities of many common foods **The Publishers' Trade List Annual** ,1983 *The Encyclopedia of Asian Food and Cooking* Jacki Passmore,1991 A comprehensive guide to the food and cuisines of Asia with a short history of each country s cuisine followed by distinctive recipes and menus Also provides information on how to recognise store and use ingredients as well as instructions on cooking methods preparation techniques and utensils Contains over 400 recipes and over 150 illustrations *An Illustrated Guide to Asian Cooking* Sallie Morris,Deh-Ta Hsiung,2016-04-06 From the vastness of China to the island states of Indonesia and the Philippines each country has its own unique style of cooking but they have many ingredients in common and all share a similar approach to food This beautifully illustrated book is a guide to the different cuisines of these regions It begins with information about daily staples such as rice and noodles as well as unusual fruits and vegetables and exotic fish Next it features over 100 authentic recipes from spring rolls and dim sum to sushi and coconut ice cream With its detailed visual directory and fabulous recipes the book is an essential companion for everyone who loves Asian cooking **The Cook's Guide to Asian Ingredients** Sallie Morris,Deh-Ta Hsiung,2000 An indispensable fully illustrated guide to Asian ingredients Everything you need to know about the Asian kitchen from essential equipment and store cupboard ingredients to fresh vegetables fruit and fish Information on each ingredient includes appearance and flavour culinary uses tips on preparation and cooking techniques and storage Includes a visual guide to Asian cooking equipment and utensils from basic wares to specialist items **The Practical Encyclopedia of Asian Cooking** Sallie Morris,Deh-Ta Hsiung,2018-04-30 The ingredients cooking techniques and 100 classic recipes of Asia shown in 660 photographs *The Encyclopedia of Chinese Cooking* Kenneth H. C. Lo,1996 Encyclopedia of Asian Food Charmaine Solomon,2000 Charmaine Solomon s Encyclopedia of Asian Food will lead you from Goa to Kyoto from Myanmar to Manila shedding light on the shapes aromas color and flavors from these far flung culinary destinations Learn how to best enjoy exotic fruits such as rambutan pulasan and mangosteen and how to make delicious korma curry biriani and rabri Explanations are given about the

health giving properties dangers and curiosities of many common foods Clearly organized and comprehensive with over 500 recipes the Encyclopedia of Asian Food features color illustrations a recipe index and a helpful glossary of terms With this practical and definitive guide to Asian cookery as your guide explore the last frontier of world cuisine and create exciting dishes you d never thought possible *The Complete Asian Cookbook* Charmaine Solomon,2012-12-01 Spices imaginatively used are the outstanding feature of Indian and Pakistani cookery subtle or pungent hot or mild there is something to suit every palate This is a completely revised and updated edition of Charmaine Solomon s influential and iconic *The Complete Asian Cookbook* Instantly heralded as a classic when it was first published in 1976 *The Complete Asian Cookbook* covers 800 classic and contemporary dishes from fifteen countries India Pakistan Sri Lanka Indonesia Malaysia Singapore Burma Thailand Cambodia Laos Vietnam The Philippines China Korea and Japan Written with the home cook in mind Charmaine s recipes are straightforward simple to follow and work every time Recipe and chapter introductions give valuable information about how local dishes are prepared and served while the comprehensive glossary explains unfamiliar ingredients which are steadily more commonplace in supermarkets today *The Complete Asian Cookbook* is a book that belongs in the kitchens of every household **Encyclopedia of Chinese & Oriental Cookery** Jennifer Brennan,1988 [An Illustrated Guide to Asian Cooking](#) Sallie Morris,Deh-Ta Hsiung,2016

NATIONAL REGIONAL CUISINE From the vastness of China to the island states of Indonesia and the Philippines each country has its own unique style of cooking but they have many ingredients in common and all share a similar approach to food This beautifully illustrated book is a guide to the different cuisines of these regions It begins with information about daily staples such as rice and noodles as well as unusual fruits and vegetables and exotic fish Next it features over 100 authentic recipes from spring rolls and dim sum to sushi and coconut ice cream With its detailed visual directory and fabulous recipes the book is an essential companion for everyone who loves Asian cooking

Best-ever Asian Cooking Sallie Morris,2003 [Best-ever Asian Cooking](#) Sallie Morris,Deh-Ta Hsiung,2002 *The Complete Asian Cookbook Series: Indonesia, Malaysia, & Singapore* Charmaine Solomon,2014-03-11 For generations *The Complete Asian Cookbook* has been the most well respected and authentic cookbook on Asian food Since publication in 1976 it has become one of the most iconic and influential cookbooks in publishing history garnering a dedicated following worldwide Now for the first time Charmaine Solomon s groundbreaking work has been divided into a series of six geographical regions each with a complementary design so they may be collected as a set Asian cuisine has a wonderful range of culinary delights that can be simple complex fiery mild and tantalizing With page after page of beautiful authentic Asian dishes the recipes in *The Complete Asian Cookbook Series* have been tested and re tested to ensure the flavor and character of each dish is preserved The labor intensive traditional preparation methods have been cut back making the recipes easy to follow for the home cook In Indonesia Malaysia Singapore the reader will find an invaluable introduction to the food culture and cooking methods of these countries as well as common ingredients Learn to cook simple and spicy mie

goreng Javanese style fried chicken or Malay beef satay Try your hand at fried chili crabs or deliciously spiced spare ribs Filled with stunning food photography The Complete Asian Cookbook Series will guide you through the vast scope of Asian cuisine with authentic recipes that work every time Start cooking tonight and dine abroad in the Asian country of your choice

Asian Cook Terry Tan, 2004 Asian cuisine is one of the most popular culinary areas although within that region there are many subtle variations of cuisine and culinary style This book not only looks at the cuisine of each country or region within Asia but at the individual ingredients and tools of each The Complete Asian Cookbook Series: Japan & Korea Charmaine Solomon, 2014-03-11 For generations The Complete Asian Cookbook has been the most well respected and authentic cookbook on Asian food Since publication in 1976 it has become one of the most iconic and influential cookbooks in publishing history garnering a dedicated following worldwide Now for the first time Charmaine Solomon's groundbreaking work has been divided into a series of six geographical regions each with a complementary design so they may be collected as a set Asian cuisine has a wonderful range of culinary delights that can be simple complex fiery mild and tantalizing With page after page of beautiful authentic Asian dishes the recipes in The Complete Asian Cookbook Series have been tested and re tested to ensure the flavor and character of each dish is preserved The labor intensive traditional preparation methods have been cut back making the recipes easy to follow for the home cook In Japan Korea the reader will find an invaluable introduction to the food culture and cooking methods of both countries as well as common ingredients Learn to cook dumpling soup fiery beef or the national Korean dish of kim chi Try your hand at gyoza delicious udon noodles or learn the secrets of perfectly battered tempura Filled with stunning food photography The Complete Asian Cookbook Series will guide you through the vast scope of Asian cuisine with authentic recipes that work every time Start cooking tonight and dine abroad in the Asian country of your choice **The Complete Asian Cookbook Series: China** Charmaine Solomon, 2014-03-11 For generations The Complete Asian Cookbook has been the most well respected and authentic cookbook on Asian food Since publication in 1976 it has become one of the most iconic and influential cookbooks in publishing history garnering a dedicated following worldwide Now for the first time Charmaine Solomon's groundbreaking work has been divided into a series of six geographical regions each with a complementary design so they may be collected as a set Asian cuisine has a wonderful range of culinary delights that can be simple complex fiery mild and tantalizing With page after page of beautiful authentic Asian dishes the recipes in The Complete Asian Cookbook Series have been tested and re tested to ensure the flavor and character of each dish is preserved The labor intensive traditional preparation methods have been cut back making the recipes easy to follow for the home cook In China the reader will find an invaluable introduction to the food culture and cooking methods of the country as well as common ingredients Learn to cook chow mein the much loved barbecued pork buns steamed prawn dumplings deep fried fish Sichuan style crowd pleasing lemon chicken or delicious Peking duck Filled with stunning food photography The Complete Asian Cookbook Series will guide you through

the vast scope of Asian cuisine with authentic recipes that work every time Start cooking tonight and dine abroad in the Asian country of your choice **The Complete Asian Cooking Companion** Vicki Liley, 2006 The Complete Asian Cooking Companion reflects the great diversity that is Asian cuisine from authentic recipes steeped in history to contemporary classics and ultramodern fusion of east and west styles Apart from being full of wondrous flavors and textures the recipes presented here are healthy using fresh ingredients They are also easy to prepare true to the Asian food philosophy

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